

Read Free The Modern Kitchen Objects That Changed The Way We Cook Eat And Live

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KXXG06 - LAM DUNN

Focusing on everyday life in nineteenth-century Britain and its imperial possessions "from preparing tea to cleaning the kitchen, from packing for imperial adventures to arranging home décor" the essays in this collection share a common focus on materiality, the nitty-gritty elements that helped give shape and meaning to British self-definition during the period. Each essay demonstrates how preoccupations with common household goods and habits fueled contemporary debates about cultural institutions ranging from personal matters of marriage and family to more overtly political issues of empire building. While existing scholarship on material culture in the nineteenth century has centered on artifacts in museums and galleries, this collection brings together disparate fields "history of design, landscape history, childhood studies, and feminist and postcolonial literary studies" to focus on ordinary objects and practices, with specific attention to how Britons of all classes established the tenets of domesticity as central to individual happiness, national security, and imperial hegemony.

Narrating Objects, Collecting Stories is a wide-ranging collection of essays exploring the stories that can be told about objects and those who choose to collect them. Examining objects and collecting in different historical, social and institutional contexts, an international, interdisciplinary group of authors consider the meanings and values with which objects are imputed and the processes and implications of collecting. This includes considering the entanglement of objects and collectors alike in webs of social relations, the creation of value and social change; object biographies and the stories – often conflicting – that objects come to represent; and the strategies used to reconstruct and retell the narratives of objects. The book includes considerations of individual objects and groups of objects, such as domestic interiors, Chinese Buddhist artefacts, novelty tea-pots, Scottish stone monuments, African ironworking, a postcolonial painting

and memorials to those killed on the roads in Australia. It also contains chapters dealing with particular collectors – including Charles Bell and Beatrix Potter – and representational techniques.

Modern Material Culture

The book's 341 color plates, arranged in nine thematic sections, reveal the huge variety of aesthetic and conceptual viewpoints in design since the late nineteenth century and together trace the historical development of modern design as well as that of the Museum's celebrated design collection. The volume's authoritative texts include a preface by Terence Riley, The Philip Johnson Chief Curator of Architecture and Design at the Museum, and an introductory essay by Curator Paola Antonelli. The lavish plate section is enriched by numerous brief texts by these and other curators in the Architecture and Design department, which illuminate the entire course of modern design, its major styles, and its individual masterpieces. *Objects of Design* is the second in a series of three volumes on the holdings of the department, the first of which, *Envisioning Architecture*, surveys the Museum's extraordinary architecture drawings.

Buying for the Home is a book about the experiences and also the polarities of shopping and the home. It analyses the ways in which the agencies and discourses of the retail environment mesh with the processes of physical and imaginative re-creation that constitute the domestic space, teasing out the negotiations and interactions that mediate this key arena. The study examines how the strategies of retailers were both arbitrated by and negotiated through the actions and desires of the homemaker as consumer. Drawing on the recent CHORD (Centre for the History of Retail and Distribution) colloquium on shopping and the domestic environment and including two specially commissioned pieces, the book draws on a wide selection of interdisciplinary work from established scholars and new researchers. Organised around four key themes - retail arenas and the everyday; identity and lifestyle;

fashioning domestic space; and cultural practice - the ten case studies cover a range of cultural encounters and locations from the seventeenth to the late twentieth century. Through these interdisciplinary but linked case studies, *Buying for the Home* forces us to consider the fractured space that existed between the world of goods and the middle- and working-class home and in so doing interrogate how middle-class and plebeian homemakers view, imagine and ultimately occupy their domestic spaces in early-modern, modern and post-modern society.

Object Oriented Environs is the lively archive of a critical confluence between the environmental turn so vigorous within early modern studies, and thing theory (object oriented ontology, vibrant materialism, the new materialism and speculative realism). The book unfolds a conversation that attempts to move beyond anthropocentrism and examine nonhumans at every scale, their relations to each other, and the ethics of human enmeshment within an agentic material world. The diverse essays, reflections, images and ephemera collected here offer a laboratory for probing the mystery and potential autonomy of objects, in their alliances and in performance. The book is the trace of an event-space crafted over a day of conversation in two seminars at the Shakespeare Association of America meeting in 2014 in St. Louis and offers its nineteen essays as the end to the work-cycle of the collective we crafted that day. It is a noisy collation, full of bees, bushes, laundry, crutches, lists, poems, plague vectors, planks, chairs, rain, shoes, meat, body parts, books, and assorted humans (living and dead), and also a repertoire of dance steps, ways of configuring the relations between subject and object, actors or actants (human and otherwise). It is also a book that asks readers to ponder their environs, to consider the particularities of their world, of their reading experiences, and to consider what orders of meaning we might be able to derive from attending closely to all the very many things we come into being with. Con-

tributors include: Lizz Angello, Sallie Anglin, Keith M. Botelho, Patricia A. Cahill, Jeffrey Cohen, Drew Daniel, Christine Hoffmann, Neal Klomp, Julia Lupton, Vin Nardizzi, Tara Pedersen, Tripti Pillai, Karen Raber, Pauline Reid, Emily Rendek, Lindsey Row-Heyveld, Debapriya Sarkar, Rob Wakeman, Jennifer Waldron, Luke Wilson, and Julian Yates.

This book explores the ways in which modernity shaped the relationship between socialist state and society in East Germany. The reunification of Germany in 1989 may have put an end to the experiment in East German communism, but its historical assessment is far from over. Where most of the literature over the past two decades has been driven by the desire to uncover the relationship between power and resistance, complicity and consent, more recent scholarship has tended to concentrate on the everyday history of East German citizens. experience of life in East Germany, with a particular view toward addressing the question: what did modernity mean for East German state and society? As such, the collection moves beyond the conceptual divide between state-level politics and everyday life so as to bring into sharper focus the specific contours of the GDR's unique experiment in Cold War socialism. What unites all the essays is the question of how the very tensions around socialist modernity shaped the views, memories and actions of East Germans over four decades. the Cold War, Eastern Europe, the history of communism, European social history and the history of everyday life, gender history, as well as modernity and socialist popular culture.

The ultimate reference book for home cooks, seasoned chefs, and everyone in between, *The Encyclopedia of Kitchen Tools* guides readers through the history, practical uses, design features, and storage and maintenance requirements of each of the tools living in their kitchen cabinets. Whether you're a home cook pondering the difference between a cookie sheet and a baking pan (one of life's great questions), or a professional chef wondering whether you should sharpen your knives with a whetstone, a honing rod, or an electric sharpener, *The Encyclopedia of Kitchen Tools* has the answers you're looking for. Ranging from knives and spatulas, ladles and tongs, to Dutch ovens and crock pots, citrus reamers and zesters, *The Encyclopedia of Kitchen Tools* offers you a chance to reconsider all of the kitchen accessories you've accumulated over the years, as well as the opportunity to encounter some new tools for the first time. With additional sidebars discussing a wide variety of topics including the history

of elaborate table settings, the best types of cocktail strainers (yes, there's more than one), the cleanliness of salt pigs, and the best ways to care for cast iron, *The Encyclopedia of Kitchen Tools* is the new, must-have reference bible for active cooks and armchair chefs alike.

Contains essays on food and material culture presented at the 2013 Oxford Symposium on Food and Cookery.

Emphasizing on the one hand the reconstruction of the material culture of specific residences, and on the other, the way in which particular domestic objects reflect, shape, and mediate family values and relationships within the home, this volume offers a distinct contribution to research on the early modern Italian domestic interior. Though the essays mainly take an art historical approach, the book is interdisciplinary in that it considers the social implications of domestic objects for family members of different genders, age, and rank, as well as for visitors to the home. By adopting a broad chronological framework that encompasses both Renaissance and Baroque Italy, and by expanding the regional scope beyond Florence and Venice to include domestic interiors from less studied centers such as Urbino, Ferrara, and Bologna, this collection offers genuinely new perspectives on the home in early modern Italy.

What to do with the fragments of a love affair? A postcard from a childhood sweetheart. A wedding dress in a jar. Barbed wire. Silicone breast implants. Red stilettos, never worn. These objects and many others make up the inspiring, whimsical, sometimes bizarre, and always unforgettable population of the real-life Museum of Broken Relationships. A decade ago, two lovers were struggling through their own painful breakup, desperate to heal their heartbreak without destroying the memory of the love they had shared. Then, an idea struck: they would create a communal space, a kind of refuge for - and cathartic celebration of - the everyday objects that had outlasted love. These items, along with the anonymous, intimate stories each piece represented, quickly captured hearts and imaginations across the globe. As word spread, the tiny museum became a worldwide sensation. Collected here are 203 of the best, funniest, most heartwarming and thought-provoking pieces that offer an irresistible experience of human connection. The Museum of Broken Relationships is a poignant celebration of modern love - and a must-read for anyone who has ever loved and lost.

Tools For Food explores the history of 250 of our most-loved and intriguing kitchen

items and how they've changed the way we live. From 12th century Mongolian fire pots, to 17th century Chinese scissors, from beloved Tupperware food containers to the iconic Alessi lemon squeezer, this culinary journey covers well-loved items, as well as lesser known objects. From primitive tools to high-end objects conceived by brands such as Le Creuset, Joseph Joseph, IKEA, Tala, Rosti, Pyrex, Oxo Good Grips, Droog, Staub and many more, the reader will be taken on a journey around the globe, exploring how and what we cook has changed over the centuries, showing similarities and diversity across times and cultures. From basic necessities to design objects, each image is accompanied by a text detailing its origin, as well as interesting facts about its relationship between culture and cooking.

The spaces we cook in have come a long way from the smoke- and heat-filled corners that were used as kitchens in medieval houses. Today kitchen culture is led by an impressive array of hi-tech gadgetry and designer-conceived utensils which give even the amateur cook an over-abundance of choice. But when and why did the major events in this evolution take place? Who or what brought about the progression from ice houses to the first refrigerator, from roasting spits turned by servants to childproof kitchen ranges? For the first time, *The Book of Kitchens* retraces the fascinating history of the kitchen space, its appliances and utensils, from Antiquity to the present day. The author Anthony Rowley, a distinguished cultural historian, reveals the origins of the kitchen, centered around the basic sources of fire and water, and the first appearances of modern elements such as the gas stove and the refrigerator. He unveils the history of the spectacular array of utensils that the modern kitchen has acquired, and looks at how kitchen design has been adapted to allow for the room's increasingly central role in the definition of the modern home. Along the way, he invites us to explore a variety of kitchens, from the spectacular suite of rooms given over to the head chef and his staff in French Renaissance chateaux to the humble fireplaces of Albrecht Durer's Nuremberg home or Thomas Jefferson's kitchen in Monticello; from a simple, family room in Uruguay to Terence Conran's modern kitchen in his London home. Anthony Rowley's authoritative text is complemented by a unique selection of images, including photographs of kitchens around the world, kitchens famous for their owners or chefs, and kitchens depicted in fine art. At the end of the book, a detailed "Connoisseur's Guide" selects the best international

designers and suppliers of kitchen appliances and kitchenware, and gives information on historic kitchens and culinary museums open to the public. Together, the lively text, abundant illustrations, and detailed guide make *The Book of Kitchens* an unequalled source of information and inspiration for all kitchen enthusiasts. The spaces we cook in have come a long way from the smoke- and heat-filled corners that were used as kitchens in medieval houses. Today kitchen culture is led by an impressive array of hi-tech gadgetry and designer-conceived utensils which give even the amateur cook an over-abundance of choice. But when and why did the major events in this evolution take place? Who or what brought about the progression from ice houses to the first refrigerator, from roasting spits turned by servants to childproof kitchen ranges? For the first time, *The Book of Kitchens* retraces the fascinating history of the kitchen space, its appliances and utensils, from Antiquity to the present day. The author Anthony Rowley, a distinguished cultural historian, reveals the origins of the kitchen, centered around the basic sources of fire and water, and the first appearances of modern elements such as the gas stove and the refrigerator. He unveils the history of the spectacular array of utensils that the modern kitchen has acquired, and looks at how kitchen design has been adapted to allow for the room's increasingly central role in the definition of the modern home. Along the way, he invites us to explore a variety of kitchens, from the spectacular suite of rooms given over to the head chef and his staff in French Renaissance chateaux to the humble fireplaces of Albrecht Durer's Nuremberg home or Thomas Jefferson's kitchen in Monticello; from a simple, family room in Uruguay to Terence Conran's modern kitchen in his London home. Anthony Rowley's authoritative text is complemented by a unique selection of images, including photographs of kitchens around the world, kitchens famous for their owners or chefs, and kitchens depicted in fine art. At the end of the book, a detailed "Connoisseur's Guide" selects the best international designers and suppliers of kitchen appliances and kitchenware, and gives information on historic kitchens and culinary museums open to the public. Together, the lively text, abundant illustrations, and detailed guide make *The Book of Kitchens* an unequalled source of information and inspiration for all kitchen enthusiasts. This book explores the meanings and practices of vintage lives. It focuses on the non-mainstream subculture of vintage clothes and lifestyle, specifically that of the 1940s, 1950s and 1960s, and asks

how those engaged in the culture place themselves within the gendered and classed contexts of these eras. As a result, it also identifies the tensions involved in these identities connected to a past that offered little gain for women and narrow gender roles for both women and men. *Modern Vintage Homes & Leisure Lives* is based on original empirical international data about a group of people who wear vintage clothing all of the time and whose homes are styled entirely, or almost entirely, vintage. It aims to understand the meanings of vintage for them through their daily practices and accrued knowledge. Through interviews and direct observations of vintage events it also explores questions about the acquisition, display and curation of vintage clothes, homes and objects, about glamour and wardrobes, about the history of second-hand markets, and emotional durability and ideas about ghosts, hauntings and spectral remains. It will be of particular interest to students and academics of gender and women's studies, fashion and design, fashion history, cultural studies, the body and embodiment.

First Published in 2009. Routledge is an imprint of Taylor & Francis, an information company.

Discusses the history of the kitchen during the twentieth century, and describes how changes in technology, design, domestic life, space, organization, food, consumerism, politics, and gender role has affected its value in a home.

Old-House Journal is the original magazine devoted to restoring and preserving old houses. For more than 35 years, our mission has been to help old-house owners repair, restore, update, and decorate buildings of every age and architectural style. Each issue explores hands-on restoration techniques, practical architectural guidelines, historical overviews, and homeowner stories--all in a trusted, authoritative voice.

Describes a unified framework for embodied cognition that reconciles sensorimotor and representational accounts of cognition, connecting currently disparate traditions.

Since the 1990s the kitchen has moved into the design spotlight, and this publication examines and reviews its significance in an architectural, cultural, social and economical context. The authors look at developments and revolutionary kitchen concepts of the last decades including standardized kitchens and open kitchen living spaces.

This classic text on Chinese Cooking Technique, now available in paperback, com-

bines an insider's knowledge of authentic Chinese cooking and culture with more than two hundred recipes.

'Hayward, one of the... best food writers alive, every page a different blade, glintingly pictured and lovingly described. Kitchen porn but not sinister: A cook's gotta chop, a cook's gotta mince.' - Simon Schama in *New York Times* 'Both essential and informative, useful information and sheer blade porn. Tim Hayward explores the world of knives with enthusiasm and authority.' - Anthony Bourdain 'This is possibly the coolest book I have ever seen. Glorious in content, geeky in text and engaging in photography. This is every cook's must-have reference book! I love it.' - Tom Kerridge 'Tim Hayward is the most serious cookery writer I know. Whatever he says, I will listen. Whatever he writes, I will buy.' - Len Deighton 'A gleaming, razor-sharp paean to the chef's greatest weapon in *Knife* by Tim Hayward. Both eloquent and encyclopaedic, *Knife* is the ultimate book of blades' - Tom Parker Bowles, *Mail on Sunday* *Knife* is a love-letter to this essential culinary tool - its form, history and creation. The knife can be the most functional utensil or the most exquisite piece of design - avid collectors pay jaw-dropping sums for a piece of Japanese hand-crafted steel, made according to traditions that date back thousands of years. Through interviews with knife-makers, chefs and collectors, acclaimed food writer Tim Hayward explores how the relationship between cook and blade has shaped the both the knife itself, and the ways we prepare and eat food all over the world. From Damascus blades to Chinese cleavers and sushi knives, at the heart of *Knife* is a fascinating guide to 40 different types of knife, each with its own unique story, detailed description and stunning photographs. Lavishly illustrated and designed, and as cool, personal and desirable as the most intricately crafted *deba*, *Knife* opens up the world of this most covetable of culinary implements.

Published to accompany an exhibition at The Museum of Modern Art, New York, this text re-evaluates the genre of still life in terms of both subject matter and style. Margit Rowell, Chief Curator of The Museum of Modern Art's Department of Drawings, explains the qualities which have made the genre so attractive and enduring to artists such as Matisse, Picasso, Oldenburg and Christo. Questioning the common view of the still life as a minor art form, Rowell demonstrates how the paintings offer a unique index of their maker's interests, formal concerns and times.

This volume presents dozens of classical

Hebrew texts translated into literary Italian. It is the first study of an almost ignored corpus, showing the degree of cultural and linguistic integration of the Jews of Italy long before the German Haskala.

Lars Lerup's conceptual explorations as a designer and thinker have been inspired by philosophers and artists from Foucault to Beckett. Lerup's furniture designs elude consumer culture. They conform neither to what is commonly understood as useful nor to what is typically regarded as necessary. They question the assumed functions of furniture and, at the same time, their assigned place in space. His pieces interrogate their roles and positions and introduce a disturbing or at least disconcerting note to conventional floor plans. This autobiography of a design project is about rendering visible the consumerism that is driving the current economically motivated expansion of our cities, and dealing with the consequences for the environment and society.

The Routledge Handbook of Material Culture in Early Modern Europe marks the arrival of early modern material culture studies as a vibrant, fully-established field of multi-disciplinary research. The volume provides a rounded, accessible collection of work on the nature and significance of materiality in early modern Europe – a term that embraces a vast range of objects as well as addressing a wide variety of human interactions with their physical environments. This stimulating view of materiality is distinctive in asking questions about the whole material world as a context for lived experience, and the book considers material interactions at all social levels. There are 27 chapters by leading experts as well as 13 feature object studies to highlight specific items that have survived from this period (defined broadly as c.1500–c.1800). These contributions explore the things people acquired, owned, treasured, displayed and discarded, the spaces in which people used and thought about things, the social relationships which cluster around goods – between producers, vendors and consumers of various kinds – and the way knowledge travels around those circuits of connection. The content also engages with wider issues such as the relationship between public and private life, the changing connections between the sacred and the profane, or the effects of gender and social status upon lived experience. Constructed as an accessible, wide-ranging guide to research practice, the book describes and represents the methods which have been developed within various disciplines for analysing pre-modern material culture. It com-

prises four sections which open up the approaches of various disciplines to non-specialists: 'Definitions, disciplines, new directions', 'Contexts and categories', 'Object studies' and 'Material culture in action'. This volume addresses the need for sustained, coherent comment on the state, breadth and potential of this lively new field, including the work of historians, art historians, museum curators, archaeologists, social scientists and literary scholars. It consolidates and communicates recent developments and considers how we might take forward a multi-disciplinary research agenda for the study of material culture in periods before the mass production of goods.

MIND-SPACE-METHOD fills a gap in today's demand since it does not fall into line with albums created by mainstream international authors that introduce us to current trends in interior design and furnishing. By invoking our spirit it offers a new context for our feelings and ideas about our home. It addresses those who feel the need for a new direction to take besides (or instead of) the standard, materialistic way of thought, and are open to such proposals. The book has been written in an accessible, easily adoptable style. Besides giving a strong theoretical background, it touches upon critical energetical dimensions as well, while providing practical advice and creative ideas connected to home-making. It inspires the readers to think for themselves, thus deepening their self-reflection and encouraging them to create their own MIND-SPACE-METHOD. The book introduces a new concept to the world of literature on homes and interior design.

This volume studies elements of Austro-Hungarian or Central European culture that were common across linguistic, national, and ethnic communities, and shows how some of these commonalities survived or were transformed by the turmoil of the 20th century: two world wars, a major depression between the wars, Stalinism and the Iron Curtain

Drawing on a wide range of visual and historical sources, this study examines the remarkable flowering, largely overlooked in portraiture scholarship, of portraits of old women in Northern Italy and especially Bologna during the second half of the sixteenth century. Erin Campbell argues that these images of unidentified women provide an opportunity to present new conceptual frameworks, and question our assumptions about old age, portraiture, and the domestic interior.

Kitchens are where we cook, clean, talk, laugh and break things. In this text, the author follows homeowners through the pro-

cess of shopping and purchasing a new kitchen, and discusses the importance of layout, colour, shape and texture.

The book written by Dr. Radu B. Rusu presents a detailed description of 3D Semantic Mapping in the context of mobile robot manipulation. As autonomous robotic platforms get more sophisticated manipulation capabilities, they also need more expressive and comprehensive environment models that include the objects present in the world, together with their position, form, and other semantic aspects, as well as interpretations of these objects with respect to the robot tasks. The book proposes novel 3D feature representations called Point Feature Histograms (PFH), as well as a framework for the acquisition and processing of Semantic 3D Object Maps with contributions to robust registration, fast segmentation into regions, and reliable object detection, categorization, and reconstruction. These contributions have been fully implemented and empirically evaluated on different robotic systems, and have been the original kernel to the widely successful open-source project the Point Cloud Library (PCL) -- see <http://pointclouds.org>.

The kitchen is the heart of the home – it's where we spend leisure time as a family, where we feed ourselves and where we entertain our friends. The average western family spends more money on the kitchen than they do on a car or a vacation. We fill our kitchens with objects and tools that reflect our needs, tastes and desires. There is nowhere else in daily domestic life where design impinges quite as much as in the kitchen. Every item in the kitchen has its own story. Through 100 familiar objects, *The Modern Kitchen* maps the progress and development of this functional yet also wildly aspirational space. Why do the Le Creuset casserole dish and the wooden salad bowl exert such a cultural hold over us? Has the accumulation of electrical appliances led us to cook and eat differently? As well as studying the individual objects that have had such a huge impact on the way we live now, *The Modern Kitchen* examines kitchen design, economics, and gender politics through a series of essays. Embodying notions about class, gender, wealth, and health, the home kitchen and its layout, set-up, and contents, remains a neat illustration of our beliefs, tastes, aesthetics, and aspirations – the portrait of our domestic lives.

"Leisurely but lively.... A pure joy to read."--Los Angeles Times Since prehistory, humans have braved sharp knives, fire, and grindstones to transform raw ingredients into something delicious--or at least edible. But these tools have also transformed

how we consume, and how we think about, our food. In *Consider the Fork*, award-winning food writer Bee Wilson takes readers on a wonderful and witty tour of the evolution of cooking around the world, revealing the hidden history of objects we often take for granted. Technology in the kitchen does not just mean the Pacojets and sous-vide machines of the modern kitchen, but also the humbler tools of everyday cooking and eating: a wooden spoon and a skillet, chopsticks and forks. Blending history, science, and personal anecdotes, Wilson reveals how our culinary tools and tricks came to be and how their influence has shaped food culture today. The story of how we have tamed fire and ice and wielded whisks, spoons, and graters, all for the sake of putting food in our mouths, *Consider the Fork* is truly a book to savor.

An award-winning historian and museum curator tells the story of his Jewish immigrant family by lovingly reconstructing its dramatic encounters with the memory-filled objects of ordinary life. At a pushcart stall in East New York, Brooklyn, in the spring of 1934, eighteen-year-old Sarah Schwartz bought her mother, Shenka, a green, wooden-handled bottle opener. Decades later, Sarah would tear up telling her son Richard, "Your bubbe always worked so hard. Twenty cents, it cost me." How could that unremarkable item, and others like it, reveal the untold history of a Jewish immigrant family, their chances and their choices over the course of an eventful century? By unearthing the personal meaning and historical significance of simple everyday objects, Richard Rabinowitz offers an intimate portrait connecting Sarah, Shenka, and the rest of his family to the twentieth-century transformations of American life. During the Depression, Sarah—born on a Polish battlefield in World War I, scarred by pogroms, pressed too early into adult responsibilities—re-

ceives a gift of French perfume, her fiancé Dave's response to the stigma of poverty. Later we watch Dave load folding chairs into his car for a state-park outing, signaling both the postwar detachment from city life and his own escape from failures to be a good "provider" for those he loves. *Objects of Love and Regret* is closely wedded to the lives of American Jewish immigrants and their children, yet Rabinowitz invites all of us to contemplate the material world that anchors our own memories. Beautifully written, absorbing, and emotionally vivid, this is a memoir that brings us back to the striving, the dreams, the successes, and the tragedies that are part of every family's story.

Anthropologists of the senses have long argued that cultures differ in their sensory registers. This groundbreaking volume applies this idea to material culture and the social practices that endow objects with meanings in both colonial and postcolonial relationships. It challenges the privileged position of the sense of vision in the analysis of material culture. Contributors argue that vision can only be understood in relation to the other senses. In this they present another challenge to the assumed western five-sense model, and show how our understanding of material culture in both historical and contemporary contexts might be reconfigured if we consider the role of smell, taste, touch and sound, as well as sight, in making meanings about objects.

Europe's most authoritative culinary reference comes to the New World. A sound and comprehensive knowledge of cooking theory and technique is as essential to a great cook as a full complement of well-made kitchen tools. Based on the European culinary classic, *Lehrbuch der Küche*, *Classical Cooking the Modern Way: Methods and Techniques* provides a complete review of the most basic culinary principles and

methods that recipes call for again and again. Whether used alone or with its companion volume, *Classical Cooking the Modern Way: Recipes*, this book is a cornerstone culinary reference that belongs in every kitchen. With everything needed to master the core repertoire of cooking methods, from grilling and broiling to braising, sautéing, and more, it explains in detail how to work with all of the main types of ingredients including meat and poultry, fruits and vegetables, and pastas and grains. Contributions from 75 acclaimed European chefs offer a dynamic and informed perspective on classical cooking a fresh and contemporary look at the fundamentals with a dash of Continental flavor. Analyzes domestic consumer culture through photos and ads.

Do we have to conceive of ourselves as isolated individuals, inevitably distanced from other people and from whatever we might mean when we use the word "God"? On *Becoming God* offers an innovative approach to the history of the modern Western self by looking at human identity as something people do together rather than on their own, as a way of managing and keeping at bay the impulses and experiences associated with the word "God." The "self" is a way of doing things, or of not doing things, with "God." The book draws on phenomenology (Heidegger), gender studies (Beauvoir, Butler), and contemporary neuroscience. It surveys existing approaches to modern selfhood (Foucault, Charles Taylor) and proposes an alternative account by investigating late medieval mysticism, in particular texts written in Germany by Meister Eckhart and others. It concludes by exploring the parallel between late medieval confessors and their spiritual charges, and late-nineteenth-century psychoanalysts and their patients, in search of a vocabulary for acknowledging and nurturing our everyday commitments to others and to our spiritual longings.