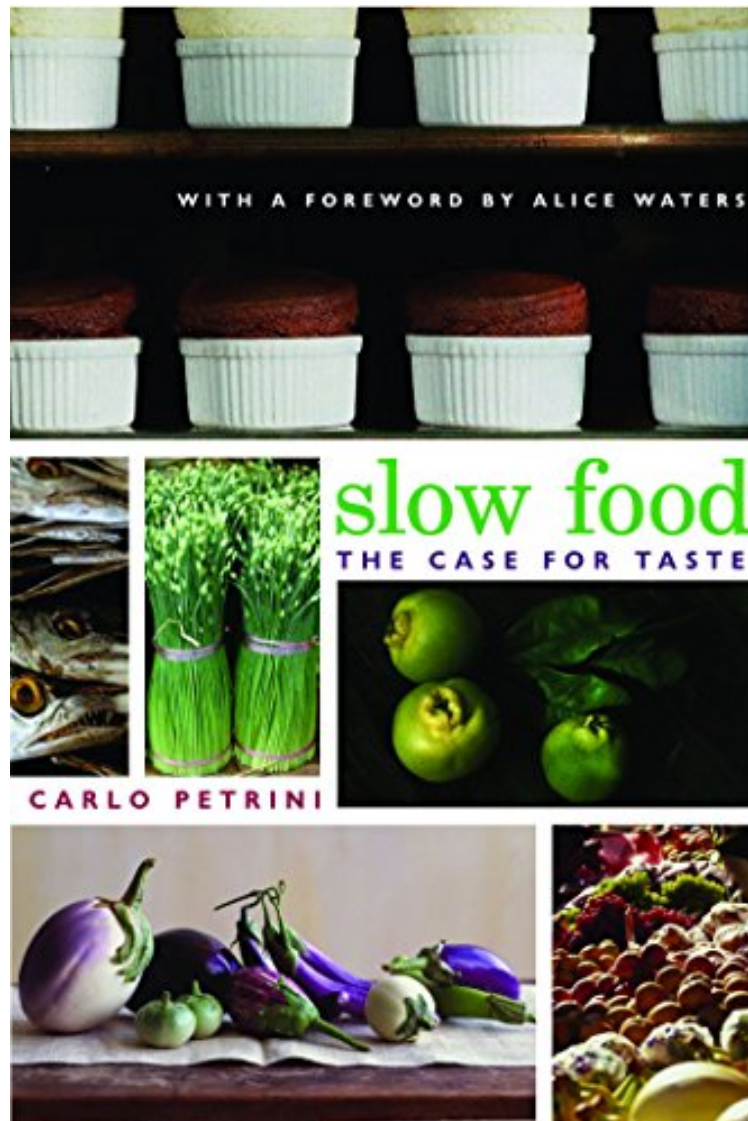


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Slow Food: The Case for Taste (Arts and Traditions of the Table: Perspectives on Culinary History)

Carlo Petrini

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Carlo Petrini : Slow Food: The Case for Taste (Arts and Traditions of the Table: Perspectives on Culinary History) before purchasing it in order to gage whether or not it would be worth my time, and all praised Slow Food: The Case for Taste (Arts and Traditions of the Table: Perspectives on Culinary History):

1 of 1 people found the following review helpful. A book and a movement for people who love quality foodBy HH"Slow Food: The Case for Taste" begins the way a book with this name should begin -- slowly. After a series of

introductions you are plunged into the world of Bra, Italy in a manner that is a cultural geographers' dream. We are set in place, in time, and made to understand the why of the region and how it fits into the whole of Italy. Then -- the food. Though Piemonte, where Bra is located, had not been a gastronomically recognized region, this was about to change. The smells of the town evolved from tannin -- from the cattle hide and leather industry -- to food, and not just any food, but a celebration of food as it should be, tasty, loving, and using the local just-in-time ingredients and specialties. Two of the hallmarks of what would become the slow food movement are that it is not the aristocratic elite gluttons of past gastronomic societies, but instead a communal left movement, using the simple, local, and moderate foods of a region that have developed in specific places at specific times. In many ways slow food would become a regional geography of gastronomy, recognizing the individuality of places, their soils, climates, elevation, and combining this with the human adaptations to places, culture, and the unique equations that each place has created in history. The movement, while still centered in Italy, spread throughout Europe, and has reached the US and not a moment too soon. Personally, I am tired of being directed to the local "restaurant row" only to find a neon battered-fried gulch. Petrini has helped to bring back the osteria, a quotidian Italian restaurant in every small town "promoting local identities, the proper use of raw ingredients, and the revival of convivial values and simple, seasonal flavors." Oh, yes, and just a note, about the use of the word "convivial" (with "lifer" literally, it means -- merry and, sociable, the pleasure of good company around an atmosphere of good food) used constantly throughout this translated book, a word not used much in English, a telling example of the difference of this culture versus that of America. Maybe convivial will happen in America too; my hope is eternal. Carlo Petrini is to the slow food movement what Ray Kroc was to fast food. Beginning in 1986 with a protest against a McDonalds in Rome, Petrini soon founded what has become a worldwide organization championing sustainable farming, the continued farming and cultivation of unique quality foods, and the endurance of family. When was the last time you sat down with the family and ate together as a social rite? Many people have forgotten the family meal or, even worse, never had real food. Petrini did not continue protesting, but instead invested his time in discovering the hidden treasures of his Italy, and then, as time went on, the hidden food treasures of the world. But wait! Not only does he discover them, but he wrote a manifesto, organized conventions (the Salon del Gusto) for people to show these wares and get others interested, and started a university -- yes, that's right, a university -- for the appreciation of food! Slow Food also offers yearly prizes, "The slow food award for the Defense of Biodiversity," to "protect the small purveyors of fine food from the deluge of industrial standardization." These rewards have gone to surprised and unlikely winners, such as Jesus Garzon, who reintroduced transhumance in Spain (it is easier on the environment, promotes native grasses, plants and re-population of native animals, and it provides handcrafted sheeps' milk cheeses) helping to maintain much of the local culture and providing jobs for families that had traditionally herded sheep but thought it no longer possible. Petrini is a man who did not agree with the globalization of food, the growing impersonal concerns of agribusiness, and the spread of GMOs (genetically modified organisms) and did something about it. While not endorsing the industrial food of globalization, he uses the global communication of the Internet to create this network, the Presidia, to protect, encourage, and offer help and monetary support to food sources that were on the verge of extinction. The whole reason I wanted to read this book was to satisfy the cook in me by discovering what had been happening in this organization called Slow Food. Now I want to go further. If you appreciate good food well beyond the "special sauce," if you regularly make your own stock, if you are always on the lookout for the local cuisine, not tourist local cuisine, but the real thing, then this book is for you. 14 of 16 people found the following review helpful. Sane alternatives to the Fast Life By Tony Theil It's rare to find a book that's informative, convivial, and inspiring. Carlo Petrini's *Slow Food: The Case for Taste* is such a book. True to his Italian character and culture, he describes the Slow Food movement with style and exuberance. He would make a convert of me if I had not already embraced his philosophy for the "good life". I share his passion for excellence in food and wine and the responsibilities that are attached to this pleasure. Petrini would make an excellent dinner guest, bringing gusto and reverence for the meal served and adding intelligent, sometimes jovial chatter throughout each course. Back in the 70s, E.F. Schumacher wrote *Small is Beautiful*, creating a movement that eventually became a cliché. In smallness we find our human scale and through smallness it is possible to express our uniqueness. The Slow Food movement has taken this concept and added a few additional ingredients which make life pleasurable. I think Petrini's book can have as strong of an impact on the new millennium as Schumacher's book had in the 70s. Much credit should be given to the translators for maintaining the integrity of Petrini's literary style. 0 of 0 people found the following review helpful. This book opens your mind By O. Kosakoff If you didn't know anything about the slow food movement, this book will give you a comprehensive view. The description of the movement's principles and strategies to change our eating habits, gastronomic knowledge, and to change, in fact, our fast-life western culture, convinced me that slow food has gone beyond their pseudo-elitist confinement, into a whole new category, that of being a plausible alternative for a real and sustainable cultural revolution. One of the best features in the book is Carlo Petrini, its author and the founder of the movement. His enthusiastic spirit is dressed with a no-nonsense attitude; his delivery of the information is effective and to the point. No word is wasted ... just the way I like it!

Take a breath.... Read slowly. How often in the course and crush of our daily lives do we afford ourselves moments to truly relish-to truly be present in-the act of preparing and eating food? For most of us, our enjoyment of food has fall