



Cheese A Global History Reaktion Books - Edible

By Andrew Dalby

Reaktion Books. Hardcover. Book Condition: New. Hardcover. 128 pages. Dimensions: 7.9in. x 5.0in. x 0.7in. Take a slice of bread. Its perfectly okay in and of itself. Maybe it has a nice, crisp crust or the scent of sourdough. But really, its kind of boring. Now melt some cheese on it a sharp Vermont cheddar or a flavorful Swiss Gruyere. Mmm, delicious. Cheese is the staple food, the accessory that makes everything better, from the hamburger to the ordinary sandwich to a bowl of macaroni. Despite its many uses and variations, there has never before been a global history of cheese, but here at last is a succinct, authoritative account, revealing how cheese was invented and where, when, and even why. In bite-sized chapters well-known food historian Andrew Dalby tells the true and savory story of cheese, from its prehistoric invention to the moment of its modern rebirth. Here you will find the most ancient cheese appellations, the first written description of the cheese-making process, a list of the luxury cheeses of classical Rome, the medieval rule-of-thumb for identifying good cheese, and even the story of how loyal cheese lover Samuel Pepys saved his parmesan from the great Fire of London. Dalby reveals that...



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