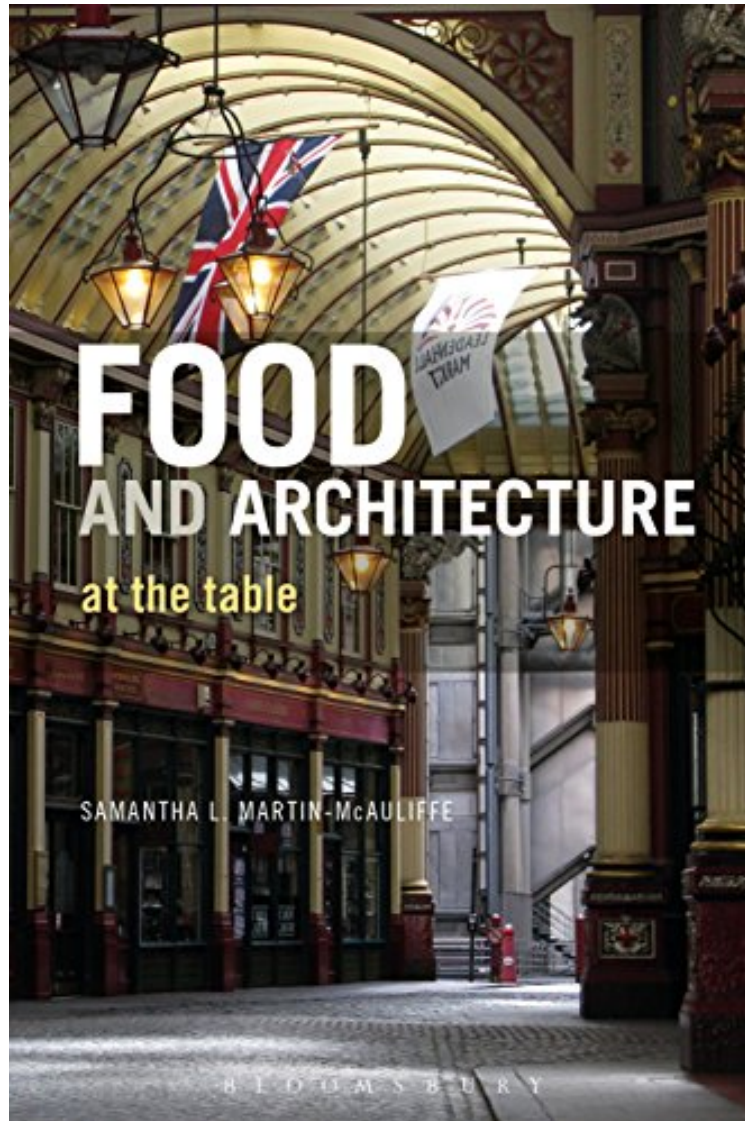


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Food and Architecture: At The Table

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From Bloomsbury Academic : Food and Architecture: At The Table before purchasing it in order to gage whether or not it would be worth my time, and all praised Food and Architecture: At The Table:

Food and Architecture is the first book to explore the relationship between these two fields of study and practice. Bringing together leading voices from both food studies and architecture, it provides a ground-breaking, cross-disciplinary analysis of two disciplines which both rely on a combination of creativity, intuition, taste, and science but

have rarely been engaged in direct dialogue. Each of the four sections – Regionalism, Sustainability, Craft, and Authenticity – focuses on a core area of overlap between food and architecture. Structured around a series of 'conversations' between chefs, culinary historians and architects, each theme is explored through a variety of case studies, ranging from pig slaughtering and farmhouses in Greece to authenticity and heritage in American cuisine. Drawing on a range of approaches from both disciplines, methodologies include practice-based research, literary analysis, memoir, and narrative. The end of each section features a commentary by Samantha Martin-McAuliffe which emphasizes key themes and connections. This compelling book is invaluable reading for students and scholars in food studies and architecture as well as practicing chefs and architects.

Chefs and architects have come to rely on a combination of intuition, creativity and authenticity. Food and Architecture offers a fascinating vantage into the shared lexicon used by both camps, suggesting how we might shape our footprint within cultural anthropology. Ultimately, this book interrogates how we will be remembered as a people, for centuries to come. * Susan Jane White, Sunday Independent columnist * What a brilliant idea of Samantha Martin-McAuliffe, linking 'food' and 'architecture' to explore connections and their relationships with humans in shelter and sustenance. The 'terroirchitecture'-rich collection delivers a nourishing dose of palpable aesthetic sensibilities to people who both treasure food and deeply appreciate good architecture. Food and Architecture gratifies, satisfies and shines. * Annie Hauck-Lawson, formerly of Brooklyn College, City University of New York, USA * Food and Architecture jumps into your mouth with a complex flavor profile of terms, recipes, and spaces that renders buildings as edible and meals as inhabitable. Samantha Martin-McAuliffe has compiled a highly enticing collection of essays essential for any discussion on the intersections of taste and place. * Paulette Singley, Woodbury University, USA *About the Author Samantha L. Martin-McAuliffe is a lecturer at the School of Architecture at University College Dublin, Ireland.