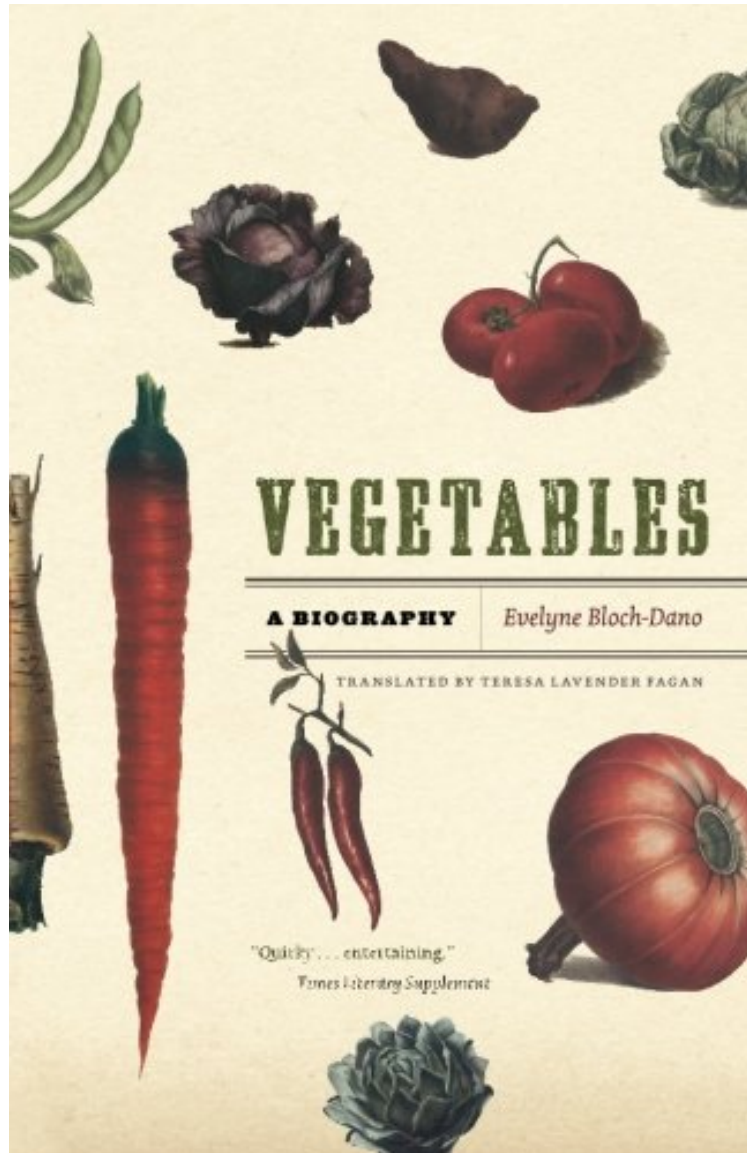


Vegetables: A Biography

Evelyne Bloch-Dano

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Evelyne Bloch-Dano : Vegetables: A Biography before purchasing it in order to gage whether or not it would be worth my time, and all praised Vegetables: A Biography:

0 of 0 people found the following review helpful. Informative read, beautiful illustrationsBy Chilled tulip First, I must address the fantastic illustrations in this book. I found this book at the library, and I was inspired to find it online and keep it on my own bookshelf. I used this book to help write a paper about tomatoes... :) I took a global food systems class and was required to write about and research deeply about a modern day food commodity, and I chose tomatoes!

This book helped me add quotes and information about the history of tomatoes, and helped me understand how and why the little fruit is used in so many food dishes around the world. Fascinating read, especially if you're into gardening, vegetables, and food commodity history. Would definitely recommend to a friend. 6 of 7 people found the following review helpful. Very good, but not memorable. By Fran F. I bought this because I am growing vegetables instead of mowing a lawn. It is interesting but not the kind of book you go back to again and again. I would say the price is too high for what it is. On the other hand, I would recommend *The Gardener's Year* by Karel Capek, also available from : a book for gardeners about gardeners, but not about gardening advice. A classic and lots of fun to read (you will recognize yourself). Your public library might have it too. 7 of 8 people found the following review helpful. Save your money - i was disappointed. By S. Riley a very short book for the price. as the author states in the intro, this book isn't meant to cover every vegetable out there, but she could've added a lot more than e.g. pumpkin, peas, tomato, artichoke and the few others she did. i'm glad i got it from my local library.

From Michael Pollan to locavores, Whole Foods to farmers' markets, today cooks and foodies alike are paying more attention than ever before to the history of the food they bring into their kitchens and especially to vegetables. Whether its an heirloom tomato, curled cabbage, or succulent squash, from a farmers' market or a backyard plot, the humble vegetable offers more than just nutrition it also represents a link with long tradition of farming and gardening, nurturing and breeding. In this charming new book, those veggies finally get their due. In capsule biographies of eleven different vegetables artichokes, beans, chard, cabbage, cardoons, carrots, chili peppers, Jerusalem artichokes, peas, pumpkins, and tomatoes Evelyne Bloch-Dano explores the world of vegetables in all its facets, from science and agriculture to history, culture, and, of course, cooking. From the importance of peppers in early international trade to the most recent findings in genetics, from the cultural cachet of cabbage to Proust's devotion to beef-and-carrot stew, to the surprising array of vegetables that preceded the pumpkin as the avatar of All Hallows Eve, Bloch-Dano takes readers on a dazzling tour of the fascinating stories behind our daily repasts. Spicing her cornucopia with an eye for anecdote and a ready wit, Bloch-Dano has created a feast that's sure to satisfy gardeners, chefs, and eaters alike.

"Bloch-Dano displays here erudite command of culinary history with both literary and historical anecdotes. . . . Digesting the contents of this little book yields a trove of trivia with which to impress shoppers and vendors alike at the farmers' market." (Booklist) "This allusive, impressionistic, quintessentially French tour of the kitchen garden takes us from aphrodisiac artichoke to Zola's gritty market stalls, with many a literary and gustatory detour. Lazy summers in grandmother's garden, the frenzy for fresh winter peas that gripped the court at Versailles in 1660, the global travels of the chili pepper, the contested history of Cinderella's pumpkin--it's all here, and it's all fun." (Jane S. Smith, author of *The Garden of Invention: Luther Burbank and the Business of Breeding Plants*) "From Grandma's vegetable garden to our childhood tables, from personal memories--yes, members of the pumpkin family are also Proustian madeleines--to the origins of vegetables and to the way they have been cooked throughout the ages and on different continents, from the healing cabbage to the aphrodisiacal artichoke, we feast upon so much new information and upon how we can benefit from it."