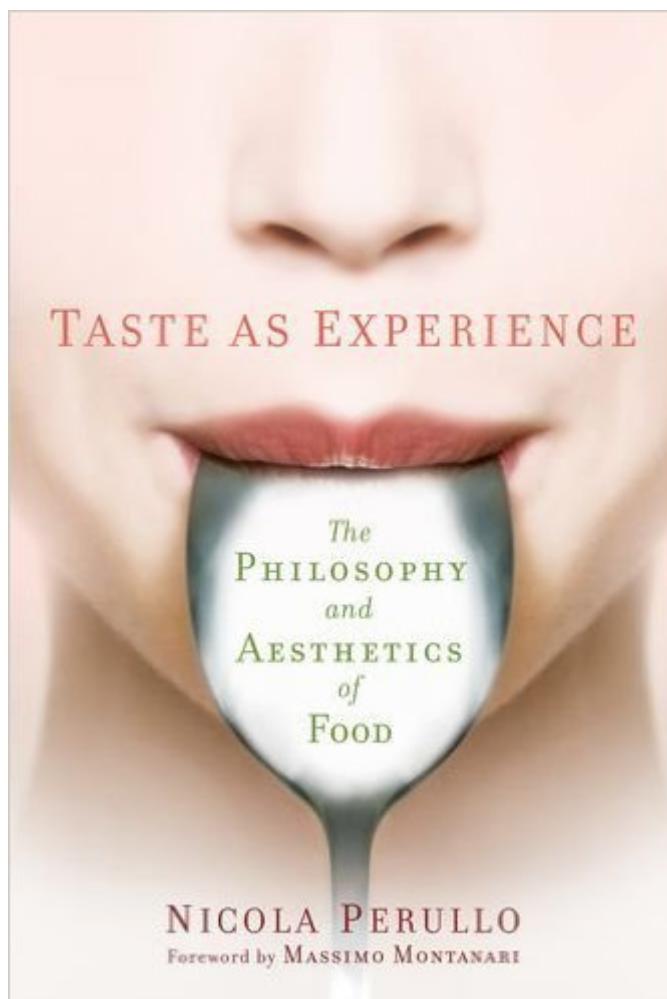


The book was found

Taste As Experience: The Philosophy And Aesthetics Of Food (Arts And Traditions Of The Table: Perspectives On Culinary History)



Synopsis

Taste as Experience puts the pleasure of food at the center of human experience. It shows how the sense of taste informs our preferences for and relationship to nature, pushes us toward ethical practices of consumption, and impresses upon us the importance of aesthetics. Eating is often dismissed as a necessary aspect of survival, and our personal enjoyment of food is considered a quirk. Nicola Perullo sees food as the only portion of the world we take in on a daily basis, constituting our first and most significant encounter with the earth. Perullo has long observed people's food practices and has listened to their food experiences. He draws on years of research to explain the complex meanings behind our food choices and the thinking that accompanies our gustatory actions. He also considers our indifference toward food as a force influencing us as much as engagement. For Perullo, taste is value and wisdom. It cannot be reduced to mere chemical or cultural factors but embodies the quality and quantity of our earthly experience.

Book Information

Series: Arts and Traditions of the Table: Perspectives on Culinary History

Hardcover: 176 pages

Publisher: Columbia University Press; 1 edition (April 5, 2016)

Language: English

ISBN-10: 0231173482

ISBN-13: 978-0231173483

Product Dimensions: 8.3 x 5.7 x 0.9 inches

Shipping Weight: 4.8 ounces (View shipping rates and policies)

Average Customer Review: 3.0 out of 5 starsÂ See all reviewsÂ (1 customer review)

Best Sellers Rank: #1,095,554 in Books (See Top 100 in Books) #104 inÂ Books > Literature & Fiction > History & Criticism > Comparative Literature #160 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting #412 inÂ Books > Politics & Social Sciences > Philosophy > Movements > Existentialism

Customer Reviews

Taste as Experience: The Philosophy and Aethetics of Food by Nicola Perullo is a free NetGalley ebook that I read on St Patrick's Day while waiting for breakfast to be served. *torn on if reading food philosophy makes me hungry or not*Perullo explores the experience of tasting food through the observation of others by way of pleasure (appreciation), intelligence (knowledge of cuisine and self-appetite), and indifference (seeing food as only sustenance). He's correct in referring to this

book as an essay; not just due to its length, but its focus of observation and referencing other written mediums about taste, food, and world cooking.

[Download to continue reading...](#)

Taste as Experience: The Philosophy and Aesthetics of Food (Arts and Traditions of the Table: Perspectives on Culinary History) The Land of the Five Flavors: A Cultural History of Chinese Cuisine (Arts and Traditions of the Table: Perspectives on Culinary History) Indian Cooking: for Beginners - Indian Recipes Cookbook 101 - Indian Cuisine - Indian Culinary Traditions (Indian Food Recipes - Indian Food Cookbook for Beginners) The Arab Table: Recipes and Culinary Traditions Culinary Calculations: Simplified Math for Culinary Professionals Welcome to Culinary School: A Culinary Student Survival Guide (2nd Edition) Gluten-Free Baking with The Culinary Institute of America: 150 Flavorful Recipes from the World's Premier Culinary College The Food and Cooking of Turkey: All the traditions, techniques and ingredients, including over 150 authentic recipes shown in 700 step-by-step ... and learn how to bring it to the modern table A Taste of Excellence Cookbook: Holland America Line (Culinary Signature Collection) 100 Exotic Food Recipes (Puerto Rican Food Recipes, Picnic Food Recipes, Caribbean Food Recipes, Food Processor Recipes,) Turkish cooking: Authentic culinary traditions from Turkey Comic Relief: A Comprehensive Philosophy of Humor (New Directions in Aesthetics, No. 9) Human Experience: Philosophy, Neurosis, and the Elements of Everyday Life (Suny Series in Contemporary Continental Philosophy) The Drama of Possibility: Experience as Philosophy of Culture (American Philosophy) The Philosophy of Psychiatry: A Companion (International Perspectives in Philosophy and Psychiatry) Taste of Home Diabetes Family Friendly Cookbook: Eat What You Love and Feel Great! (Taste of Home Books) Portuguese Cookbook: 25 Delicious Portuguese Recipes to Get the Taste of Portugal - Enjoy the Authentic Taste of Portuguese Dishes The End of Comparative Philosophy and the Task of Comparative Thinking: Heidegger, Derrida, and Daoism (SUNY Series in Chinese Philosophy and Culture) ... Chinese Philosophy and Culture (Paperback) Culinary Arts Institute: Polish Cookbook Old Polish Traditions in the Kitchen and at the Table (Hippocrene International Cookbook Series)

[Dmca](#)