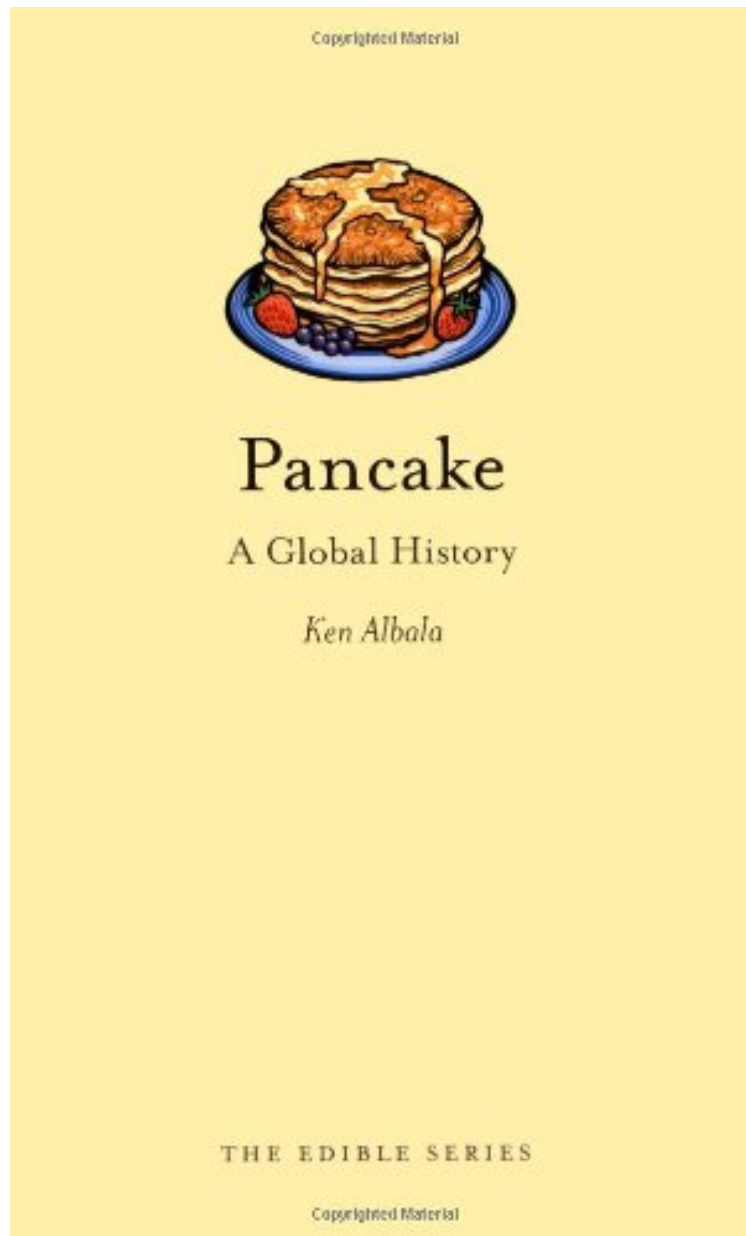


(Mobile book) Pancake: A Global History

Pancake: A Global History

Ken Albala

*ebooks / Download PDF / *ePub / DOC / audiobook*



DOWNLOAD



READ ONLINE

#1063619 in Books Reaktion Books 2008-10-15 Original language: English PDF # 1 7.75 x .80 x 4.75l, .67
#File Name: 1861893922128 pages | File size: 23.Mb

Ken Albala : Pancake: A Global History before purchasing it in order to gage whether or not it would be worth my time, and all praised Pancake: A Global History:

0 of 0 people found the following review helpful. pancakes, crepes, blini, aebleskiver, dosa, hoppers, okonomiyaki,

injera ... know them all?By M. J. SmithThis is another volume in the Edible series, a social history of food series. This volume is better than many volumes in that it truly presents a global history - pancakes, crepes, blini, aebleskiver, dosa, hoppers, okonomiyaki, injera . . . I also found his definition of "pancake" requiring a starchy batter to be cooked in a pan to be satisfactory - sufficiently inclusive to not exclude foods I consider to be pancakes.The books presents pancakes in a variety of contexts explaining why pancakes "fill the bill". These contexts include comfort food, celebratory food with an emphasis on Shrove Tuesday, street food, working class food and elegant fine dining. In each section, the author avoids the danger of becoming a catalog list with sufficient interesting detail to keep the readers' interest.1 of 1 people found the following review helpful. Made me buy another book in the Edible seriesBy D. DixonI read this book after hearing about it on CBS Sunday Morning. I enjoyed learning the history of pancakes and its variations around the world.1 of 1 people found the following review helpful. Interesting informativeBy E HanksEnjoyed this truly complete history on the pancake. This really isn't a traditional cookbook but there are some good recipes in it.

Round, thin, and made of starchy batter cooked on a flat surface, it is a food that goes by many names: flapjack, crepe, and okonomiyaki, to name just a few. The pancake is a treasured food the world over, and now Ken Albala unearths the surprisingly rich history of pancakes and their sizzling goodness.

From BooklistThe first hurdle Albala must overcome in this comprehensive history of the pancake is differentiating the pancake from similar dishes. Does the pancake include the doughnut, the popover, the funnel cake, the crepe, the Mexican tortilla, Ethiopian injera, Russian blini, and the ubiquitous waffle? Albala makes thoughtful distinctions, allowing some within the definition and excluding others. He then proceeds to trace the development of the pancake from the earliest recorded sources through modern times. He notes pancake's key role in many people's earliest childhood-breakfast memories. Albala's inquiries into the evolving image of Aunt Jemima as a trademark for pancake mixes have much to say about America's enduring and evolving race stereotypes. He presents recipes for all sorts of pancakes, from Japanese okonomiyaki to elegant crepe suzette. Albala's bibliography lists much more than books; he inventories commercial Web sites and even includes some music videos. --Mark Knoblauch "The Edible series contains some of the most delicious nuggets of food and drink history ever. Every volume is such a fascinating and succinct read that I had to devour each in just a single sitting. . . . food writing at its best!"