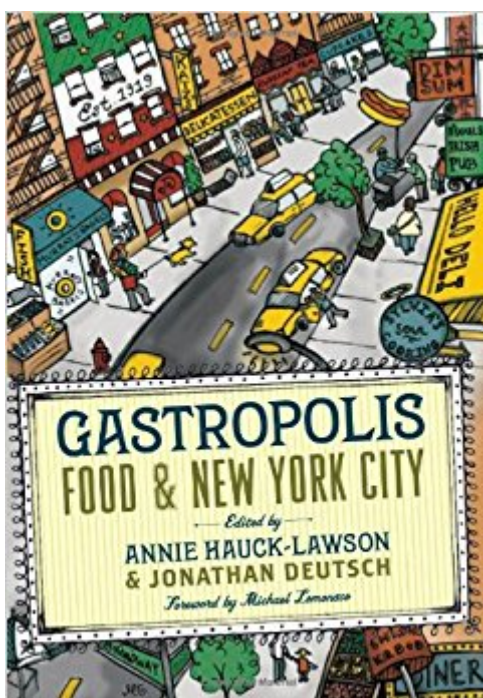


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# Gastropolis: Food And New York City (Arts And Traditions Of The Table: Perspectives On Culinary History)



## Synopsis

Whether you're digging into a slice of cherry cheesecake, burning your tongue on a piece of fiery Jamaican jerk chicken, or slurping the broth from a juicy soup dumpling, eating in New York City is a culinary adventure unlike any other in the world. An irresistible sampling of the city's rich food heritage, *Gastropolis* explores the personal and historical relationship between New Yorkers and food. Beginning with the origins of cuisine combinations, such as Mt. Olympus bagels and Puerto Rican lasagna, the book describes the nature of food and drink before the arrival of Europeans in 1624 and offers a history of early farming practices. Essays trace the function of place and memory in Asian cuisine, the rise of Jewish food icons, the evolution of food enterprises in Harlem, the relationship between restaurant dining and identity, and the role of peddlers and markets in guiding the ingredients of our meals. They share spice-scented recollections of Brooklyn, Queens, and the Bronx, and colorful vignettes of the avant-garde chefs, entrepreneurs, and patrons who continue to influence the way New Yorkers eat. Touching on everything from religion, nutrition, and agriculture to economics, politics, and psychology, *Gastropolis* tells a story of immigration, amalgamation, and assimilation. This rich interplay between tradition and change, individual and society, and identity and community could happen only in New York.

## Book Information

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## Customer Reviews

While New York may be the subject of more food writing than any other site in the United States,

this volume will surprise, enchant, and enlighten. The collection shines. (Frederick Kaufman, author of *A Short History of the American Stomach*) *Gastropolis* is a fun read, specifically for those who have watched their culture rise and blossom in this great variegated city. (Eats.com) A veritable feast. (Sam Roberts New York Times) *Gastropolis* is a piled-high-to-bursting buffet, where emotionally charged memoirs of childhood meals are served up alongside highly detailed academic articles&#x85;enriching and illuminating. (Gastronomica)

An irresistible sampling of the city's rich food heritage, *Gastropolis* explores the personal and historical relationship between New Yorkers and food. Beginning with the origins of New York's fusion cuisine, such as Mt. Olympus bagels and Puerto Rican lasagna, the book describes the nature of food and drink before the arrival of Europeans in 1624 and offers a history of early farming practices. Specially written essays trace the function of place and memory in Asian cuisine, the rise of Jewish food icons, the evolution of food enterprises in Harlem, the relationship between restaurant dining and identity, and the role of peddlers and markets in guiding the ingredients of our meals. They share spice-scented recollections of Brooklyn, Queens, and the Bronx, and colorful vignettes of the avant-garde chefs, entrepreneurs, and patrons who continue to influence the way New Yorkers eat.

Let me put it simply: all information is valuable but not all all information is equally interesting to all people. The information in this book is cogent, coherent and collimated. To anyone interested in the city, or food, or both, it will be fascinating and gratifying. Otherwise, probably not. It's a ratatouille of personal experiences, emphasizing that NYC is big, but it's made of distinct individuals, each with a story. There's no better way to see the vast variety, breadth, depth and synthesis of the city than by listening to people, one at a time, talk about what they care about. The book manages to see a huge field of view, with extraordinary resolution. I love it.

If you have any opinion at all about food...and about cultural life connected to food, then you have a food voice. This well written and creatively constructed collection of cultural food stories from many of our real-life, die-hard foodies tells the story of NY's food history from the very earliest times and picks-up speed quickly into the 21st century. This retrospective of NY's past foodways is truly enlightening and the stories about NY's multicultural foods and family-run businesses are not to be missed. As I said, the food voice in this book is like finely pitched opera as it starts out slowly with fascinating tones and reaches many highs...enough to have your food voice singing as you read.

You'll love it for the stories behind the foods you eat and know well, and you'll be fascinated by all the things you didn't know about them as well.

Must have for foodies.

The editors of this volume begin by telling us that "New Yorkers have formed relationships with food that have helped shape the identity of their great city." You might find this statement unexceptionable: isn't it true of every city that its characteristic foods are part of its identity? You would be right in saying that, but it's the nature and extent of New York's connection that is, as far as I know, unique. In New York, the food traditions of dozens of people wash up on the shore to be tasted by every citizen. Part of the mark of being a 'real' New Yorker is that you know, and have definite and unshakeable opinions about several ethnic cuisines. A real New Yorker can tell you where to find the best soup dumplings and also the best quesadilla. He probably has an allegiance to at least one fresh mozzarella maker and one sushisei. To be a New York foodie, the *senza qua niente* is that you have to be broad and deep. This thoughtful collection has a judicious balance of reminiscence and cultural-study, a mix of first-person and footnote. You should read it, you'll sound like a New Yorker. Lynn Hoffman, author of *bang BANG*

A trip through New York City, old and new. From Lenape to Fusion cuisine. You can read this book like a guidebook on neighborhoods and NYC food history. You will hear New York voices shout of food. This is a NYC prism of ethnicity and spices from the woman who coined the phrase "food voice" -- Annie Hauck Lawson, and her brilliant co-editor chef Jonathan Deutsch. Read each luscious voice of every chapter and visit each neighborhood in every borough and eat and sing. Today's visitors to New York City search for authentic New York amidst a barrage of superstores they see in their hometowns. Where is New York? Certainly within these pages. From Lenape Indians on... food culture has taken place on our blessed island - here it is expertly told. And lively. Over 300 pages, with some photos. This book makes the greatest gift for foodies and lovers of NYC. forever, Annie Annie Lanzillotto author of "L is for Lion: an Italian Bronx butch freedom memoir" SUNY Press and "Schistsong" BORDIGHERA Press [www.annielanzillotto.com](http://www.annielanzillotto.com) L Is for Lion: An Italian Bronx Butch Freedom Memoir (SUNY series in Italian/American Culture) Schistsong (Via Folios) Blue Pill Carry My Coffee (Live) Eleven Recitations

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