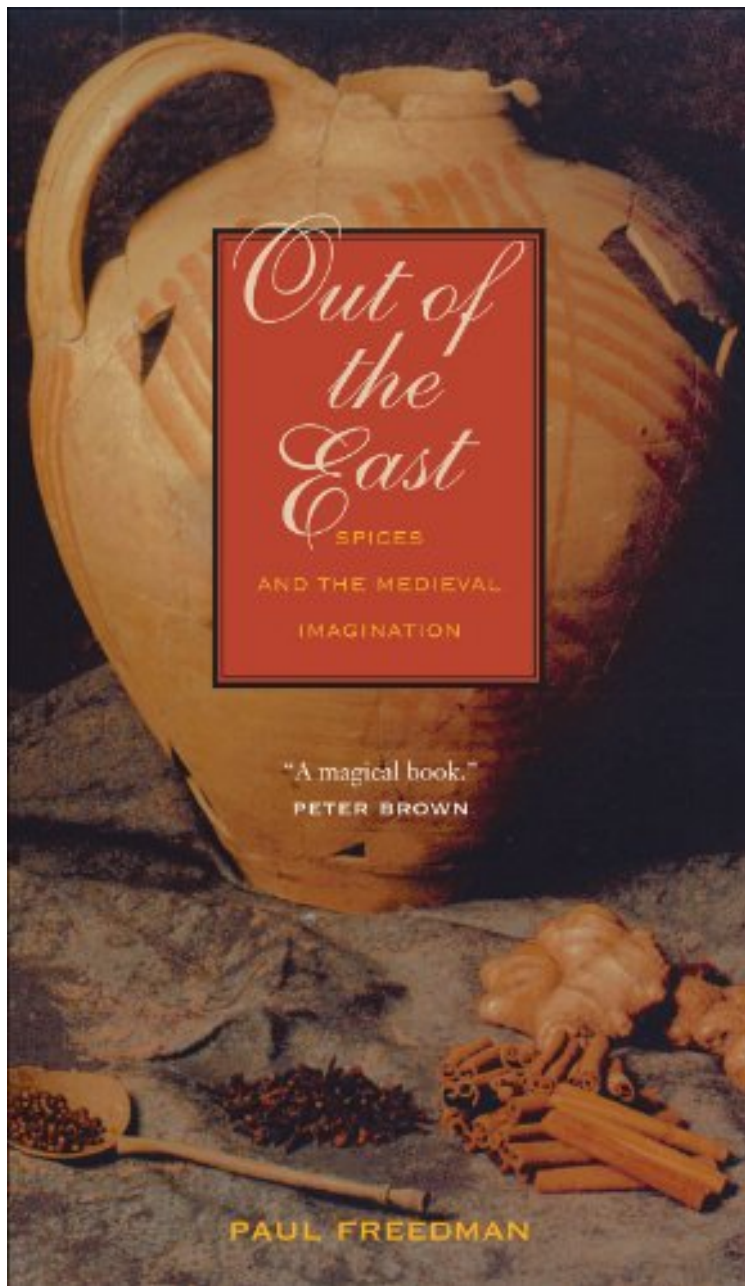


(Free) Out of the East

Out of the East

Paul Freedman

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Paul Freedman : Out of the East before purchasing it in order to gage whether or not it would be worth my time, and all praised Out of the East:

3 of 3 people found the following review helpful. Great book for any novice historion.By KrisA great book with all the

background you could ever need about the Spice Trade. Really great overview of how it shaped our modern world. I learned a lot that I don't think I would have come across had I not read this book. There are some very cool spice-laden recipes from the Middle Ages in the pages that I would love to try. It's interesting to see how they progress from being very heavily spice-laden to more light on the spices as we get closer to modern times. There's a lot of links between different historical events and the spice trade in this book that really open your eyes to how things in history are interconnected. For that I'll recommend this to any novice historian that wants to get a good idea of how history is shaped by a web of events and not a straight line. The only issue is that it drags a bit in places, but it doesn't happen often. Highly recommended. 19 of 20 people found the following review helpful. Great read By P. Stern This is a learned book, and a pleasure to read. Freedman succeeds admirably in describing and explaining Medieval Europe's passion for spices. But the most interesting part of the book is his analysis of Europe's voyages all over the world to obtain spices for domestic consumption. It's an ambitious project, and he pulls it off in a style that is lucid and also fun. I also very much enjoyed another book on food that Freedman recently edited, "Food: The History of Taste" (University of California Press, 2007). The essays in the book are consistently insightful and entertaining. Here's to more academic work on the history of food! 0 of 0 people found the following review helpful. Five Stars By Ramiz Shehadi Yummmiii

The demand for spices in medieval Europe was extravagant and was reflected in the pursuit of fashion, the formation of taste, and the growth of luxury trade. It inspired geographical and commercial exploration, as traders pursued such common spices as pepper and cinnamon and rarer aromatic products, including ambergris and musk. Ultimately, the spice quest led to imperial missions that were to change world history. This engaging book explores the demand for spices: why were they so popular, and why so expensive? Paul Freedman surveys the history, geography, economics, and culinary tastes of the Middle Ages to uncover the surprisingly varied ways that spices were put to use--in elaborate medieval cuisine, in the treatment of disease, for the promotion of well-being, and to perfume important ceremonies of the Church. Spices became symbols of beauty, affluence, taste, and grace, Freedman shows, and their expense and fragrance drove the engines of commerce and conquest at the dawn of the modern era.

"[An] absorbing new history, in which [Freedman] uses food to get and keep our attention." --Corby Kummer, Yale Alumni Magazine