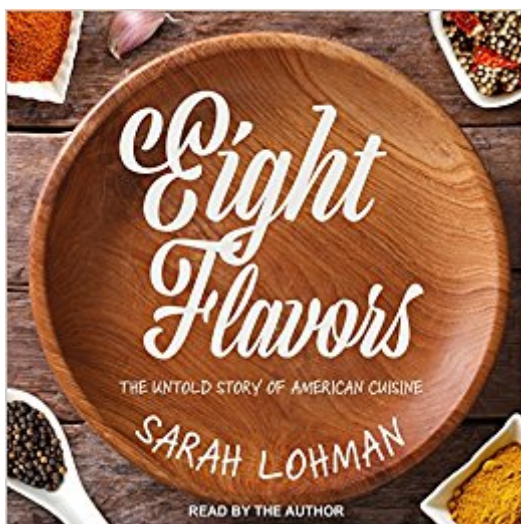


The book was found

Eight Flavors: The Untold Story Of American Cuisine



Synopsis

The United States boasts a culturally and ethnically diverse population which makes for a continually changing culinary landscape. But a young historical gastronomist named Sarah Lohman discovered that American food is united by eight flavors: black pepper, vanilla, curry powder, chili powder, soy sauce, garlic, MSG, and Sriracha. In *Eight Flavors*, Lohman sets out to explore how these influential ingredients made their way to the American table. *Eight Flavors* introduces the explorers, merchants, botanists, farmers, writers, and chefs whose choices came to define the American palate. Lohman takes you on a journey through the past to tell us something about our present, and our future. We meet John Crowninshield a New England merchant who traveled to Sumatra in the 1790s in search of black pepper and Edmond Albius, a twelve-year-old slave who lived on an island off the coast of Madagascar, who discovered the technique still used to pollinate vanilla orchids today. Weaving together original research, historical recipes, and Lohman's own adventures both in the kitchen and in the field, *Eight Flavors* is a delicious treat-ready to be devoured.

Book Information

Audio CD

Publisher: Tantor Audio; MP3 Una edition (March 21, 2017)

Language: English

ISBN-10: 151596728X

ISBN-13: 978-1515967286

Product Dimensions: 5.3 x 0.6 x 7.4 inches

Shipping Weight: 3.2 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 43 customer reviews

Best Sellers Rank: #1,207,681 in Books (See Top 100 in Books) #52 in [Books > Books on CD > Cooking, Food & Wine](#) #398 in [Books > Books on CD > History > United States](#) #1332 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays](#)

Customer Reviews

"Her enthusiastic charm and what you sense is genuine Midwestern niceness shine through. . . . Lohman is assiduous in tracking down early recipes and describing cooking techniques." ---New York Times

Sarah Lohman, an Ohio native, began working in a museum at the age of sixteen, cooking historic

food over a wood-burning stove. She moved to New York in 2006 to work for New York magazine's food blog, Grub Street, and now works with museums and galleries around the city to create public programs focused on food. Coming soon...

Great read. Full of facts and history, and written in a light hearted and humorous tone. Enjoyed every page and learned a lot.

Fun book for a discussion group! Compare notes on what people like/grew up on. Even made black pepper cookies to share.

I've been following Sarah Lohman's career for years and this book is the perfect summation of her work. It's interesting, fun, and absolutely packed with information. I learned something new on every page!

Bought this for my wife, who really enjoyed it.

Foodies, a must read!

Recommend it to anyone who likes food and history. I enjoy when a writer can combine subjects in an interesting way

Boring with very little new info. Lots of inane anecdotal narrative that is largely irrelevant.

After hearing the author on NPR, I purchased this for my SIL. She is excited to read it!

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

Eight Flavors: The Untold Story of American Cuisine
Flavors of Korea: Delicious Vegetarian Cuisine
(Healthy World Cuisine)
Perfect Taste Box Set (6 in 1): Delicious Vegan Meals, Baked Goods, Dips and Dippers, Holiday Treats and Famous Flavors to Cook Like a Pro (Sauces & Flavors)
The Soul of a New Cuisine: A Discovery of the Foods and Flavors of Africa
Rick Bayless's Mexican Kitchen: Capturing the Vibrant flavors of a World-Class Cuisine
Catalan Cuisine, Revised Edition: Vivid Flavors From Spain's Mediterranean Coast
Classic Hungarian Goulashes: Deliciously Decadent Hungarian Cuisine (hungarian recipes, hungarian recipe book, hungarian cookbook, hungarian cooking book, hungarian books, hungarian cuisine, hungarian)
Welcome to Japanese Food World:

Unlock EVERY Secret of Cooking Through 500 AMAZING Japanese Recipes (Japanese Cookbook, Japanese Cuisine, Asian Cookbook, Asian Cuisine) (Unlock Cooking, Cookbook [#7]) Welcome to Korean Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING Korean Recipes (Korean Cookbook, Korean Cuisine, Korean Cooking Pot, Asian Cuisine...) (Unlock Cooking, Cookbook [#8]) Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time The Ghost Ship of Brooklyn: An Untold Story of the American Revolution Steel Drivin' Man: John Henry, the Untold Story of an American Legend Hidden Figures: The American Dream and the Untold Story of the Black Women Mathematicians Who Helped Win the Space Race Blind Man's Bluff: The Untold Story of American Submarine Espionage The Heart of Everything That Is: The Untold Story of Red Cloud, An American Legend American Sons: The Untold Story of the Falcon and the Snowman The Worst Hard Time: The Untold Story of Those Who Survived the Great American Dust Bowl The Outpost: An Untold Story of American Valor Bitter Fruit: The Untold Story of the American Coup in Guatemala We Band of Angels: The Untold Story of the American Women Trapped on Bataan

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)