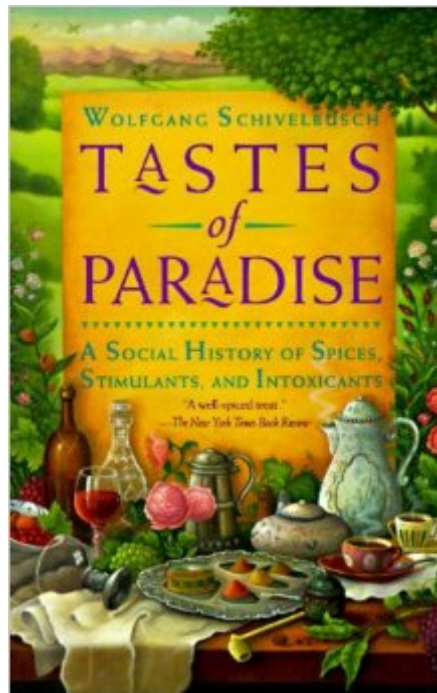


The book was found

Tastes Of Paradise: A Social History Of Spices, Stimulants, And Intoxicants



Synopsis

From the extravagant use of pepper in the Middle Ages to the Protestant bourgeoisie's love of coffee to the reason why fashionable Europeans stopped sniffing tobacco and starting smoking it, Schivelbusch looks at how the appetite for pleasure transformed the social structure of the Old World. Illustrations.

Book Information

Paperback: 256 pages

Publisher: Vintage Books; unknown edition (June 29, 1993)

Language: English

ISBN-10: 067974438X

ISBN-13: 978-0679744382

Product Dimensions: 5.1 x 0.6 x 8 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.0 out of 5 starsÂ Â See all reviewsÂ (24 customer reviews)

Best Sellers Rank: #58,462 in Books (See Top 100 in Books) #53 inÂ Books > Politics & Social Sciences > Social Sciences > Customs & Traditions #474 inÂ Books > History > Historical Study & Educational Resources #623 inÂ Books > Textbooks > Humanities > History

Customer Reviews

This just had to be a subject right up my alley. Spices? I live in Texas where Tabasco is a condiment (and not a spice) and jalapenos are considered vegetables. Stimulants? I have a coffee cup surgically attached to my hand and Brazilian music runs constantly through my head. Intoxicants? I worship beer. What could be better than a book about all three subjects?Tastes of Paradise considers the social use of and social importance of spices, stimulants, and intoxicants largely from a Western point of view. It covers the use of spices, the coffee-related ethic of the middle class, chocolate, the rise of smoking and snuff, alcohol and the industrial revolution, and the rituals and places surrounding our drinking. What more could we talk about?Turns out there's a lot more we could talk about, and what would be better is a book that really covers all three subjects. My disappointment boils down to three basic complaints against the book. The first is by far the broadest. In including "a social history" in the title, Schivelbusch focuses almost exclusively on the social effect of the use of the particular stimulant or intoxicant. Nowhere does he discuss the broader history of the item or the impact of the item on society (read "The True History of Chocolate" for a broader and more thorough presentation on chocolate, for example). My second

complaint regards his treatment of specific subjects. Spices get remarkably short shrift (twelve pages total; less space than the discussion of drinking rituals; "Nathaniel's Nutmeg" is a better presentation on spices as a whole), and tea is only considered from the point of view of England (I'm pretty sure that the Chinese and Japanese drank tea, and that there's some social history there).

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

Tastes of Paradise: A Social History of Spices, Stimulants, and Intoxicants Cook With Seasonings and Spices: The Essential Recipe Collection & Guide to Cooking Delicious Meals with Amazing Spices, Herbs, & Seasonings (Essential Kitchen Series Book 21) 5 Spices, 50 Dishes: Simple Indian Recipes Using Five Common Spices Spice Mixes: Mix Your Own Essential Dry Spices From Around the World to Add Flavor to Your Meals (Dry Herbs & Mixing Spices) Energy Supplements: Beyond Caffeine And Stimulants. Create Natural Energy on Demand. ADHD Medication Abuse: Ritalin®®, Adderall®®, & Other Addictive Stimulants The Divine Comedy & Paradise: Paradise v. 3 (Classics) Paradise Lost: An Annotated Bibliography (Paradise series Book 1) Social Anxiety: Ultimate Guide to Overcoming Fear, Shyness, and Social Phobia to Achieve Success in All Social Situations (BONUS, Anxiety Relief, Social Anxiety Treatment) Social Security: Time for a Life of Leisure - The Guide of Secrets to Maximising Social Security Retirement Benefits and Planning Your Retirement (social ... disability, social security made simple) Asian Food and Homemade Sauces and Dressings Box Set (5 in 1): Amazing Korean Recipes, Wok Cooking Tips, Salad Dressings, Sauces, Rubs and Marinades (Asian Recipes & Homemade Spices) How To Dry Herbs: The Ultimate Guide To Drying Herbs At Home For Better Health And Nutrition (Preserving Herbs, Drying Food, Herbs And Spices) Florida's Best Herbs and Spices The Spice Companion: A Guide to the World of Spices Celebrating Italy: the tastes and traditions of Italy revealed through its feasts, festivals and sumptuous foods (English and Italian Edition) Brooks/Cole Empowerment Series: Social Welfare Policy and Social Programs (SW 323K Social Welfare Programs, Policies, and Issues) Great Tastes Made Simple: Extraordinary Food and Wine Pairing for Every Palate Taste: Surprising Stories and Science about Why Food Tastes Good 31 Tastes of Terror: Cocktails and Terrifying Tales to Count Down to Halloween Chefs in the Market Cookbook: Fresh Tastes and Flavours from Granville Island Public Market (Cooking (Raincoast))

[Dmca](#)