

# Fooddining

Dave Hoekstra

**The Perfect Meal** Charles Spence, Betina Piqueras-Fiszman, 2014-09-22 The authors of *The Perfect Meal* examine all of the elements that contribute to the diners experience of a meal (primarily at a restaurant) and investigate how each of the diners senses contributes to their overall multisensory experience. The principal focus of the book is not on flavor perception, but on all of the non-food and beverage factors that have been shown to influence the diners overall experience. Examples are: the colour of the plate (visual) the shape of the glass (visual/tactile) the names used to describe the dishes (cognitive) the background music playing inside the restaurant (aural) Novel approaches to understanding the diners experience in the restaurant setting are explored from the perspectives of decision neuroscience, marketing, design, and psychology. 2015 Popular Science Prose Award Winner.

*The Restaurants Book* David Beriss, David E. Sutton, 2007-12-01 Is the restaurant an ideal total social phenomenon for the contemporary world? Restaurants are framed by the logic of the market, but promise experiences not of the market. Restaurants are key sites for practices of social distinction, where chefs struggle for recognition as stars and patrons insist on seeing and being seen. Restaurants define urban landscapes, reflecting and shaping the character of neighborhoods, or standing for the ethos of an entire city or nation. Whether they spread authoritarian French organizational models or the bland standardization of American fast food, restaurants have been accused of contributing to the homogenization of cultures. Yet restaurants have also played a central role in the reassertion of the local, as powerful cultural brokers and symbols for protests against a globalized food system. *The Restaurants Book* brings together anthropological insights into these thoroughly postmodern places.

*Dining Out* Katie Rawson, Elliott Shore, 2019-08-12 A global history of restaurants beyond white tablecloths and maître d's, *Dining Out* presents restaurants both as businesses and as venues for a range of human experiences. From banquets in twelfth-century China to the medicinal roots of French restaurants, the origins of restaurants are not singular—nor is the history this book tells. Katie Rawson and Elliott Shore highlight stories across time and place, including how chifa restaurants emerged from the migration of Chinese workers and their marriage to Peruvian businesswomen in nineteenth-century Peru; how Alexander Soyer transformed kitchen chemistry by popularizing the gas stove, pre-dating the pyrotechnics of molecular gastronomy by a century; and how Harvey Girls dispelled the ill repute of waiting tables, making rich lives for themselves across the American West. From restaurant architecture to technological developments, staffing and organization, tipping and waiting table, ethnic cuisines, and slow and fast foods, this delectably illustrated and profoundly informed and entertaining history takes us from the world's first restaurants in Kaifeng, China, to the latest high-end dining experiences.

*Food on the Rails* Jeri Quinzio, 2014-10-10 In roughly one hundred years – from the 1870s to the 1970s – dining on trains began, soared to great heights, and then fell to earth. The founders of the first railroad companies cared more about hauling freight than feeding passengers. The only food available on trains in the mid-nineteenth century was whatever passengers brought aboard in their lunch baskets or managed to pick up at a brief station stop. It was hardly fine dining. Seeing the business possibilities in offering long-distance passengers comforts such as beds, toilets, and meals, George Pullman and other pioneering railroaders like Georges Nagelmackers of Orient Express fame, transformed rail travel. Fine dining and wines became the norm for elite railroad travelers by the turn of the twentieth century. The foods served on railroads – from consommé to turbot to soufflé, always accompanied by champagne – equaled that of the finest restaurants, hotels, and steamships. After World War II, as airline travel and automobiles became the preferred modes of travel, elegance gave way to economy. Canned and frozen foods, self-service, and quick meals and snacks became the norm. By the 1970s, the golden era of railroad dining had come grinding to a halt. *Food on the Rails* traces the rise and fall of food on the rails from its rocky start to its glory days to its sad demise. Looking at the foods, the service, the rail station restaurants, the menus, they dining accommodations and more, Jeri Quinzio brings to life the history of cuisine and dining in railroad cars from the early days through today.

Ten Restaurants That Changed America Paul Freedman, 2016-09-20 Featuring a new chapter on ten restaurants changing America today, a “fascinating . . . sweep through centuries of food culture” (Washington Post). Combining an historian's rigor with a food enthusiast's palate, Paul Freedman's seminal and highly entertaining *Ten Restaurants That Changed America* reveals how the history of our restaurants reflects nothing less than the history of America itself. Whether charting the rise of our love affair with Chinese food through San Francisco's fabled Mandarin; evoking the poignant nostalgia of Howard Johnson's, the beloved roadside chain that foreshadowed the pandemic of McDonald's; or chronicling the convivial lunchtime crowd at Schrafft's, the first dining establishment to cater to women's tastes, Freedman uses each restaurant to reveal a wider story of race and class, immigration and assimilation. “As much about the contradictions and contrasts in this country as it is about its places to eat” (The New Yorker), *Ten Restaurants That Changed America* is a “must-read” (Eater) that proves “essential for anyone who cares about where they go to dinner” (Wall Street Journal Magazine).

New York in a Dozen Dishes Robert Sietsema, 2015 In thirteen essays (a baker's dozen) covering distinctive dishes from a cross-section of New York City's cultural makeup, veteran food journalist Robert Sietsema explores how foods from around the world arrived, commingled, and became part of the city's culinary identity. Sietsema writes from personal experience as a restaurant critic eating in thousands of restaurants across five boroughs (and New Jersey) over the span of multiple decades; each chapter ends with a recipe.

Appetite City William Grimes, 2009-10-13 New York is the greatest restaurant city the world has ever seen. In *Appetite City*, the former New York Times restaurant critic William Grimes leads us on a grand historical tour of New York's dining culture. Beginning with the era when simple chophouses and oyster bars dominated the culinary scene, he charts the city's transformation into the world restaurant capital it is today. *Appetite City* takes us on a unique and delectable journey, from the days when oysters and turtle were the most popular ingredients in New York cuisine, through the era of the fifty-cent French and Italian table d'hôtes beloved of American Bohemians, to the birth of Times Square—where food and entertainment formed a partnership that has survived to this day. Enhancing his tale with more than one hundred photographs, rare menus, menu cards, and other curios and illustrations (many never before seen), Grimes vividly describes the dining styles, dishes, and restaurants succeeding one another in an unfolding historical panorama: the deluxe ice cream parlors of the 1850s, the boisterous beef-and-beans joints along Newspaper Row in the 1890s, the assembly-line experiment of the Automat, the daring international restaurants of the 1939 World's Fair, and the surging multicultural city of today. By encompassing renowned establishments such as Delmonico's and Le Pavillon as well as the Bowery restaurants where a meal cost a penny, he reveals the ways in which the restaurant scene mirrored the larger forces shaping New York, giving us a deliciously original account of the history of America's greatest city. Rich with incident, anecdote, and unforgettable personalities, *Appetite City* offers the dedicated food lover or the casual diner an irresistible menu of the city's most savory moments.

Lost Restaurant of Chicago Greg Borzo, 2019-04-22 A Chicago author's tribute to the historic eateries and storied local haunts that the Windy City has loved and lost. Many of Chicago's greatest or most unusual restaurants are “no longer taking reservations.” But even if they're gone, they're definitely not forgotten. From steakhouses to delis, these dining destinations attracted movie stars, fed the hungry, launched nationwide trends and launched a smorgasbord of culinary innovations. Stretching across almost two centuries of memorable service and adventurous menus, *Lost Restaurants of Chicago* revisits the institutions entrusted with the city's special occasions. Noted author Greg Borzo dishes out course after course of fondly remembered fare, from Maxim's to Charlie Trotter's and Trader Vic's to the Blackhawk.

*Classic Restaurants of The Region: Northwest Indiana's All-Time Favorite Eats* Jane Simon Ammeson, 2021 A wonderful diversity of flavors has defined Northwest Indiana as a dining destination from its earliest days to the present. So great was the demand for frogs legs that the venerable Vogel's raised its own at a small lake nearby. Indiana-style, crisped-edged hamburgers at Miner-Dunn and Schoops survived the onslaught of fast-food chains. Ammeson leads a tasty tour of historic Region restaurants, some still serving but others almost lost to memory.--Adapted from back cover.

**Setting the Table for Julia Child** David Strauss, 2020-03-03 Before Julia Child's warbling voice and towering figure burst into America's homes, a gourmet food movement was already sweeping the nation. Setting the Table for Julia Child considers how the tastes and techniques cultivated at dining clubs and in the pages of Gourmet magazine helped prepare many affluent Americans for Child's lessons in French cooking. David Strauss argues that Americans' appetite for haute cuisine had been growing ever since the repeal of Prohibition. Dazzled by visions of the good life presented in luxury lifestyle magazines and by the practices of the upper class, who adopted European taste and fashion, upper-middle-class Americans increasingly populated the gourmet movement. In the process, they came to appreciate the cuisine created by France's greatest chef, Auguste Escoffier. Strauss's impressive archival research illuminates themes—gender, class, consumerism, and national identity—that influenced the course of gourmet dining in America. He also points out how the work of painters and fine printers—reproduced here—called attention to the aesthetic of dining, a vision that heightened one's anticipation of a gratifying experience. In the midst of this burgeoning gourmet food movement Child found her niche. The movement may have introduced affluent Americans to the pleasure of French cuisine years before Julia Child, but it was Julia's lessons that expanded the audience for gourmet dining and turned lovers of French cuisine into cooks.

*New Orleans Chef's Table* Lorin Gaudin, 2013-01-15 New Orleans is a restaurant city and it's long been that way. Food, cooking and restaurants reflect the spirit of New Orleans, her people and their many cultures and cuisines. Restaurants are our spiritual salve, our meeting place to connect, converse, consume, and of course, plan the next meal. Culinary traditions here are firm, though there is a dynamic food/dining evolution taking place in what we have come to call the new New Orleans. Today's restaurant recipe includes a lot of love, a taste of tradition, and the flavor of something new. New Orleans continues to be a most delicious city, from its finest white tablecloth restaurants to homey mom and pop cafes and chic new eateries--and there's a place at the table waiting for you. With recipes for the home cook from over 50 of the city's most celebrated restaurants and showcasing beautiful full-color photos, New Orleans Chef's Table is the ultimate gift and keepsake cookbook.

**Repast: Dining Out at the Dawn of the New American Century, 1900-1910** Michael Lesy, Lisa Stoffer, 2013-10-28 What we ate, how we ate, and how eating changed during America's first real food revolution, 1900-1910. Before Julia Child introduced the American housewife to France's cuisine bourgeoise, before Alice Waters built her Berkeley shrine to local food, before Wolfgang Puck added Asian flavors to classical dishes and caviar to pizza, the restaurateurs and entrepreneurs of the early twentieth century were changing the way America ate. Beginning with the simplest eateries and foods and culminating with the emergence of a genuinely American way of fine dining, Repast takes readers on a culinary tour of early-twentieth-century restaurants and dining. The innovations introduced at the time—in ingredients, technologies, meal service, and cuisine—transformed the act of eating in public in ways that persist to this day. Illustrated with photographs from the time as well as color plates reproducing menus from the New York Public Library's Buttolph Menu Collection, Repast is a remarkable record of the American palate.

**The People's Place** Dave Hoekstra, 2015-10-01 Celebrated former Chicago Sun-Times columnist Dave Hoekstra unearths stories as he travels, tastes, and talks his way through 20 of America's soul food restaurants Dr. Martin Luther King Jr. loved the fried catfish and lemon icebox pie at Memphis's Four Way restaurant. In New Orleans, beloved chef Leah Chase recalls introducing George W. Bush to baked cheese grits and scolding Barack Obama for putting Tabasco sauce on her gumbo. Following the soul food corridor from the South through northern industrial cities, The People's Place gives voice to the remarkable chefs, workers, and small business owners who provided sustenance and a safe haven for civil rights pioneers, not to mention presidents and politicians; music, film, and sports legends; and countless everyday, working-class people. Featuring photographs, recipes, and ruminations from notable regulars—including Minnijean Brown, one of the Little Rock Nine who integrated Little Rock Central High School in 1957; former congressman and Atlanta Mayor Andrew Young; jazz legend Ramsey Lewis; James Meredith, the first African American student admitted to the segregated University of Mississippi; and many others—The People's Place is an unprecedented celebration of soul food and community.

*Fast Food* John A. Jakle, Keith A. Sculle, 2002 The authors contemplate the origins, architecture and commercial growth of wayside eateries in the US over the past 100 years. Fast Food examines the impact of the automobile on the restaurant business and offers an account of roadside dining.

*The Next Supper* Corey Mintz, 2021-11-16 A searing expose of the restaurant industry, and a path to a better, safer, happier meal. In the years before the pandemic, the restaurant business was booming. Americans spent more than half of their annual food budgets dining out. In a generation, chefs had gone from behind-the-scenes laborers to TV stars. The arrival of Uber Eats, DoorDash, and other meal delivery apps was overtaking home cooking. Beneath all that growth lurked serious problems. Many of the best restaurants in the world employed unpaid cooks. Meal delivery apps were putting restaurants out of business. And all that dining out meant dramatically less healthy diets. The industry may have been booming, but it also desperately needed to change. Then, along came COVID-19. From the farm to the street-side patio, from the sweaty kitchen to the swarm of delivery vehicles buzzing about our cities, everything about the restaurant business is changing, for better or worse. The Next Supper tells this story and offers clear and essential advice for what and how to eat to ensure the well-being of cooks and waitstaff, not to mention our bodies and the environment. The Next Supper reminds us that breaking bread is an essential human activity and charts a path to preserving the joy of eating out in a turbulent era.

**Restaurant Republic** Kelly Erby, 2016-09-01 Before the 1820s, the vast majority of Americans ate only at home. As the nation began to urbanize and industrialize, home and work became increasingly divided, resulting in new forms of commercial dining. In this fascinating book, Kelly Erby explores the evolution of such eating alternatives in Boston during the nineteenth century. Why Boston? Its more modest assortment of restaurants, its less impressive—but still significant—expansion in commerce and population, and its growing diversity made it more typical of the nation's other urban centers than New York. Restaurants, clearly segmented along class, gender, race, ethnic, and other lines, helped Bostonians become more comfortable with deepening social stratification in their city and young republic even as the experience of eating out contributed to an emerging public consumer culture. Restaurant Republic sheds light on how commercial dining both reflected and helped shape growing fragmentation along lines of race, class, and gender—from the elite Tremont House, which served fashionable French cuisine, to such plebeian and ethnic venues as oyster saloons and Chinese chop suey houses. The epilogue takes us to the opening, in 1929 near Boston, of the nation's first Howard Johnson's and that restaurant's establishment as a franchise in the next decade. The result is a compelling story that continues to shape America.

*The Chicago Food Encyclopedia* Carol Haddix, Bruce Kraig, 2017-08-16 The Chicago Food Encyclopedia is a far-ranging portrait of an American culinary paradise. Hundreds of entries deliver all of the visionary restauranteurs, Michelin superstars, beloved haunts, and food companies of today and yesterday. More than 100 sumptuous images include thirty full-color photographs that transport readers to dining rooms and food stands across the city. Throughout, a roster of writers, scholars, and industry experts pays tribute to an expansive--and still expanding--food history that not only helped build Chicago but fed a growing nation. Pizza. Alinea. Wrigley

Spearmint. Soul food. Rick Bayless. Hot Dogs. Koreatown. Everest. All served up A-Z, and all part of the ultimate reference on Chicago and its food.

Dining Out Andrew Dornenburg,Karen Page,1998-10-06 An insider's view of the restaurant business, including behind-the-scenes looks, writing reviews of restaurants, details on specific foods, and favorite restaurants as chosen by food critics.

*Savoring Gotham* ,2015-11-11 When it comes to food, there has never been another city quite like New York. The Big Apple--a telling nickname--is the city of 50,000 eateries, of fish wriggling in Chinatown baskets, huge pastrami sandwiches on rye, fizzy egg creams, and frosted black and whites. It is home to possibly the densest concentration of ethnic and regional food establishments in the world, from German and Jewish delis to Greek diners, Brazilian steakhouses, Puerto Rican and Dominican bodegas, halal food carts, Irish pubs, Little Italy, and two Koreatowns (Flushing and Manhattan). This is the city where, if you choose to have Thai for dinner, you might also choose exactly which region of Thailand you wish to dine in. Savoring Gotham weaves the full tapestry of the city's rich gastronomy in nearly 570 accessible, informative A-to-Z entries. Written by nearly 180 of the most notable food experts--most of them New Yorkers--Savoring Gotham addresses the food, people, places, and institutions that have made New York cuisine so wildly diverse and immensely appealing. Reach only a little ways back into the city's ever-changing culinary kaleidoscope and discover automats, the precursor to fast food restaurants, where diners in a hurry dropped nickels into slots to unlock their premade meal of choice. Or travel to the nineteenth century, when oysters cost a few cents and were pulled by the bucketful from the Hudson River. Back then the city was one of the major centers of sugar refining, and of brewing, too--48 breweries once existed in Brooklyn alone, accounting for roughly 10% of all the beer brewed in the United States. Travel further back still and learn of the Native Americans who arrived in the area 5,000 years before New York was New York, and who planted the maize, squash, and beans that European and other settlers to the New World embraced centuries later. Savoring Gotham covers New York's culinary history, but also some of the most recognizable restaurants, eateries, and culinary personalities today. And it delves into more esoteric culinary realities, such as urban farming, beekeeping, the Three Martini Lunch and the Power Lunch, and novels, movies, and paintings that memorably depict Gotham's foodscapes. From hot dog stands to haute cuisine, each borough is represented. A foreword by Brooklyn Brewery Brewmaster Garrett Oliver and an extensive bibliography round out this sweeping new collection.

The Mere Mortal's Guide to Fine Dining Colleen Rush,2008-12-10 From aperitif to digestif, approach every meal with savvy and grace. We’ve all experienced Fancy-Pants Restaurant Jitters at some point – the fear that you will unknowingly commit some fine-dining crime, whether it’s using the wrong fork, picking an amateur wine, mispronouncing foie gras, or gasping when your fish entrée arrives with its head still attached. Relax. The Mere Mortal’s Guide to Fine Dining is the ultimate antidote to restaurant anxiety. Where does your napkin go when you leave the table? Should you sniff the wine cork? And why, pray tell, are there so many forks? This comprehensive and accessible primer answers these and dozens of other questions and offers the basics on every aspect of fine dining, including: \* How to navigate a place setting \* Speaking menu-ese and the language of fine food \* A refresher on polite and polished table manners \* 911 for wine novices \* A carnivore’s guide to beef, pork, lamb, and veal \* What local, sustainable, and organic really mean \* Japanese dining dos and don’ts \* Who’s who on a restaurant’s staff \* How to be a regular—or get the perks like one \* Top restaurants across the country \* What the food snobs know (and you should, too) \* And much more... With a little help, any Mere Mortal can order wine with confidence, get great, attitude-free service, decipher menus, and finally, truly, savor any dining experience.

The book delves into Fooddining. Fooddining is a vital topic that must be grasped by everyone, from students and scholars to the general public. This book will furnish comprehensive and in-depth insights into Fooddining, encompassing both the fundamentals and more intricate discussions.

1. This book is structured into several chapters, namely:
  - Chapter 1: Introduction to Fooddining
  - Chapter 2: Essential Elements of Fooddining
  - Chapter 3: Fooddining in Everyday Life
  - Chapter 4: Fooddining in Specific Contexts
  - Chapter 5: Conclusion
2. In chapter 1, the author will provide an overview of Fooddining. The first chapter will explore what Fooddining is, why Fooddining is vital, and how to effectively learn about Fooddining.
3. In chapter 2, this book will delve into the foundational concepts of Fooddining. This chapter will elucidate the essential principles that need to be understood to grasp Fooddining in its entirety.
4. In chapter 3, this book will examine the practical applications of Fooddining in daily life. The third chapter will showcase real-world examples of how Fooddining can be effectively utilized in everyday scenarios.
5. In chapter 4, the author will scrutinize the relevance of Fooddining in specific contexts. The fourth chapter will explore how Fooddining is applied in specialized fields, such as education, business, and technology.
6. In chapter 5, this book will draw a conclusion about Fooddining. The final chapter will summarize the key points that have been discussed throughout the book.

The book is crafted in an easy-to-understand language and is complemented by engaging illustrations. This book is highly recommended for anyone seeking to gain a comprehensive understanding of Fooddining.

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