

DOWNLOAD PDF THE FOOD OF LONDON: A SKETCH OF THE CHIEF VARIETIES, SOURCES OF SUPPLY .

Chapter 1 : George Dodd: used books, rare books and new books (page 2) @ calendrierdelascience.com

The Food of London: A Sketch of the Chief Varieties, Sources of Supply Published by Longman, Brown, Green, and Longmans. Written in English.

Why did humans start cooking their food? Food historians, archaeologists, and paleontologists do not have exact an answer due to the age of the evidence. They do, however, have theories. While roasting over an open fire appears to be the first method, boiling was not far behind. Whether or not it came as a gastronomic revelation can only be guessed at, but since heat helps to release protein and carbohydrate as well as break down fibre, cooking increases the nutritive value of many foods and makes edible some that would otherwise be inedible. Whatever the case, by all the laws of probability roasting must have been the first method used, its discovery accidental. The concept of roast meat could scarcely have existed without knowledge of cooking, nor the concept of cooking without knowledge of roast meat. A litter of Chinese piglets, some stray sparks from the fire, a dwelling reduced to ashes, and unfamiliar but interesting smell, a crisp and delectable assault on the taste buds Taken back a few millennia and relocated in Europe this would translate into a piece of mammoth, venison or something of the sort falling in the campfire and having to be left there until the flames died down. But however palatable a sizzling steak in ice-age conditions, the shrinkage that results from direct roasting would scarcely recommend itself to the hard-worked hunter, so that a natural next step, for tough roots Although the accidental discovery of roasting would have been perfectly feasible in the primitive world, boiling was a more sophisticated proposition. New York] p. This book contains much more information on early cooking techniques than can be paraphrased here. Your librarian will be happy to help you find a copy. The use of fire, extended to food preparation, resulted in a great increase of plant food supply. All of the major domesticated plant foods, such as wheat, barley, rice, millet, rye, and potatoes, require cooking before they are suitable for human consumption. In fact, in a raw state, many plants contain toxic or indigestible substances or antinutrients. But after cooking, many of these undesirable substances are deactivated, neutralized, reduced, or released; and starch and other nutrients in the plants are rendered absorbable by the digestive tract. Thus, the use of fire to cook plant foods doubtless encouraged the domestication of these foods and, thus, was a vitally important factor in human cultural advancement. We can only base conjectures on the customs of existing primitive peoples. Bones and walnut or hazelnut shells have been found on excavated sites, but there is no means of knowing whether they are the remains of cooked meals, the debris of fires lit for heat, or even the remnants of incinerated raw waste matter An oven could be as simple as a hole in the ground, or a covering of heated stones. However, improved textures and flavours may not have been the reason fire was first controlled. People could have employed fire to keep wild beasts at bay, to trap them, to scare them out or to create open grassland, where tender shoots and leaves would be more accessible. People have long used fire to harden wooden weapons, and to keep warm at night. However, she says, we transform food on a different level. The human species prepares its food by heat She proposes that the culinary act distinguishes the human species, and is not just a symbol of, but a factor in, that very humanisation Cooking is highly intentional Discovery is attributed to happy accident. Boiling was no accident. It was a carefully considered process achieved with tools crafted specifically for the purpose. According to conventional wisdom, prehistoric man went to a good deal of trouble for his boiled dinner. First he dug a large pit in the ground and lined it with flat, overlapping stones to prevent seepage. Then he poured in large quantities of water, presumably transported in skin bags. Other stones were heated in the campfire and manhandled by some unspecified means possibly on the bat-and-ball principle into the water to bring it to a simmer. The food was then added and, while it was cooking, more hot stones were tipped in from time to time to keep the water at the desired temperature. There is no law that says things have to be done the easy way, and the method is still used by modern tribals. Hot water being a rare natural phenomenon, both idea and method would subsequently have to be disseminated by migrating tribes--which could explain why there is no indication of the technique being used before BC. One

DOWNLOAD PDF THE FOOD OF LONDON: A SKETCH OF THE CHIEF VARIETIES, SOURCES OF SUPPLY .

reason for the anthropological popularity of the pit-boiling theory is the belief that until the advent of pottery, cooking potential was severely restricted; that, lacking containers that were both heat-proof and waterproof, boiling was impossible except by the pit method. But that is not the case. Several perfectly viable alternative containers have been available for thousands of years, and the idea of boiling could well have been suggested by the fact that when meat or vegetables with a high water content were crammed into one of these containers over the fire, they sweated out an appetizing liquid. In many parts of the world large mollusc or reptile shells were used for cooking in, as they still were on the Amazon in the nineteenth century. In Asia the versatile bamboo supplied hollow sections of stem that could be stoppered with clay and one end, filled with chopped-up raw ingredients and a little liquid, then stoppered again at the other. The method is still used in Indonesia today. In the Tehuacan Valley of Central America, in about BC, the people who lived in rock shelters and gathered wild maize for their food had already begun to use stone cooking pots. These, once made, were cited in the centre of the hearth and, too heavy to move, left there permanently. Long before the advent of pottery and bronze there was one kind of container that was widely distributed, naturally waterproof, and heatproof enough to be hung over, if not in, the fire. This was an animal stomach. With the advent of cooking, the notion of simmering the contents of the stomach in the stomach-bag itself would emerge quite naturally. By about 13,000 BC leatherworking techniques had improved so much that skins had come to replace many of the older containers. After skins came pottery, which was succeeded by bronze and then iron, from which most cooking pots continued to be made until the twentieth century. Meat was probably boiled first, with the vegetables added later. A basic peasant dish was pottage made from grains, beans, or lentils. A large cauldron could easily hold a pig, which was a desired dish of the Celts. The Egyptians used cauldrons or large straight-sided pots supported on stones, or a tripod set over a pan of glowing charcoal. Westport CT] p. The more migratory tribes possessed only wooden cooking utensils, less fragile, but easier of transportation. They cooked their food in these by throwing into the water, one after the other, heated stones. This gradually heated the water, and caused it to boil sufficiently to satisfy people who were accustomed to partly-cooked food. Informants at Grande River and elsewhere state that boiling was sometimes practiced by placing a bark vessel in direct contact with the fire. They tied the large pieces of bark together at the ends with strips of inner bark, making a dish large enough to hold the meat, with water enough to boil it. This bark kettle was suspended between two sticks over the fire, and before the kettle was burnt through the meat was cooked. Waugh, facsimile edition [University Press of the Pacific: Honolulu HI] p. Most of this information the credible sources your teacher will accept is still contained in books. Did you know Ancient Mesopotamia is also credited for the first written recipes? Some notes to get you started: By the time Sumer was succeeded by Babylon a special delicacy had been discovered that was dispatched to the royal palace by the basketful. Everyday meals probably consisted of barley paste or barleycake, accompanied by onions or a handful of beans and washed down with barley ale, but the fish that swarmed in the rivers of Mesopotamia were a not-too-rare luxury. Over fifty different types are mentioned in texts dating before BC, and although the number of types had diminished in Babylonian times, the fried-fish vendors still did a thriving trade in the narrow, winding streets of Ur. Onions, cucumbers, freshly grilled goat, mutton and pork not yet taboo in the Near East were to be had from other food stalls. Meat was commoner in the cities than in the more sparsely populated countryside, since it spoiled so quickly in the heat, but beef and veal were everywhere popular with people who could afford them. Cattle were not usually slaughtered until the end of their working lives. Probably tenderer and certainly more common was mutton. The incomers who had first put the Sumerian state on its feet were originally sheep herders. This book has much more information than can be transcribed here. Your librarian can help you find a copy. These sources indicate the importance of barley bread, of which many kinds are named, and barley and wheat cakes, and grain and legume soups; of onions, leeks and garlic; of vegetables including chate melon, and of fruits including apple, fig and grape; of honey and cheese; of several culinary herbs; and of butter and vegetable oil. Sumerians drank beer often, wine seldom if at all; wine was better known in northern Mesopotamia and in later times. Animal foods included pork, mutton, beef, fowl

DOWNLOAD PDF THE FOOD OF LONDON: A SKETCH OF THE CHIEF VARIETIES, SOURCES OF SUPPLY .

including ducks and pigeons, and many kinds of fish. Meats were salted; fruits were conserved in honey; various foods, including apples, were dried. A kind of fermented cause is identified in Akkadian texts. Baltimore] expanded edition p. In Mesopotamia, the chief crop was barley. Rice and corn were unknown, and wheat flourished on a soil less saline than exists in most of Mesopotamia. Thus barley, and the bread baked from its flour, became the staff of life. Mesopotamian bread was ordinarily coarse, flat, and unleavened, but a more expensive bread could be baked from finer flour. Pieces of just such a bread were Bread could also be enriched with animal and vegetable fat; milk, butter, and cheese; fruit and fruit juice; and sesame seeds The gardens of Mesopotamia, watered by irrigation canals, were lush with fruits and vegetables Among the fruits were apples, apricots, cherries, figs, melons, mulberries, pears, plums, pomegranats, and quinces. The most important fruit crop, especially in southern Mesopotamia, was the date. Rich in sugar and iron, dates were easily preserved. Like barley, the date-palm thrived on relatively saline soil and was one of the first plants farmers domesticated As for vegetables, the onion was king, along with its cousin, garlic. Other vegetables included lettuce, cabbage, and cucumbers; carrots and radishes; beets and turnips; and a variety of legumes, including beans, peas, and chickpeas Curiously, two mainstays of the Mediterranean diet--olives and grapes Coriander, cress, and sumin; fennel, fenugrek, and leek; marjoram, mint, and mustard; rosemary and rue; saffron and thyme

DOWNLOAD PDF THE FOOD OF LONDON: A SKETCH OF THE CHIEF VARIETIES, SOURCES OF SUPPLY .

Chapter 2 : Dodd, George () (DNB00) - Wikisource, the free online library

The Food of London: A Sketch of the Chief Varieties, Sources of Supply, Probable Quantities, Modes of Arrival, Processes of Manufacture, Suspected Adulteration, and Machinery of Distribution, of the Food for a Community of Two Millions and a Half.

In the slaughterhouse, Lovis Corinth , Until modern times, the slaughter of animals generally took place in a haphazard and unregulated manner in diverse places. Early maps of London show numerous stockyards in the periphery of the city, where slaughter occurred in the open air. A term for such open-air slaughterhouses was shambles, and there are streets named " The Shambles " in some English and Irish towns e. Fishamble Street , Dublin was formerly a fish-shambles. Reform movement[edit] The slaughterhouse emerged as a coherent institution in the nineteenth century. As well as the concerns raised regarding hygiene and disease, there were also criticisms of the practice on the grounds that the effect that killing had, both on the butchers and the observers, "educate[d] the men in the practice of violence and cruelty, so that they seem to have no restraint on the use of it. As a result of this tension, meat markets within the city were closed and abattoirs built outside city limits. An early framework for the establishment of public slaughterhouses was put in place in Paris in , under the reign of the Emperor Napoleon. Five areas were set aside on the outskirts of the city and the feudal privileges of the guilds were curtailed. Meat had been traded at Smithfield Market as early as the 10th century. By , it was regarded as "without question, the greatest in the world", by Daniel Defoe. By the early 19th century, pamphlets were being circulated arguing in favour of the removal of the livestock market and its relocation outside of the city due to the extremely poor hygienic conditions [7] as well as the brutal treatment of the cattle. Under its provisions, a new cattle-market was constructed in Copenhagen Fields, Islington. The new Metropolitan Cattle Market was also opened in , and West Smithfield was left as waste ground for about a decade, until the construction of the new market began in the s under the authority of the Metropolitan Meat and Poultry Market Act. A cut and cover railway tunnel was constructed beneath the market to create a triangular junction with the railway between Blackfriars and Kings Cross. At the same time, the first large and centralized slaughterhouse in Paris was constructed in under the orders of Napoleon III at the Parc de la Villette and heavily influenced the subsequent development of the institution throughout Europe. Regulation and expansion[edit] Blueprint for a mechanized public abattoir, designed by slaughterhouse reformer Benjamin Ward Richardson. These slaughterhouses were regulated by law to ensure good standards of hygiene, the prevention of the spread of disease and the minimization of needless animal cruelty. The slaughterhouse had to be equipped with a specialized water supply system to effectively clean the operating area of blood and offal. Veterinary scientists, notably George Fleming and John Gamgee, campaigned for stringent levels of inspection to ensure that epizootics such as rinderpest a devastating outbreak of the disease covered all of Britain in would not be able to spread. By , three meat inspectors were appointed for the London area, and the Public Health Act required local authorities to provide central slaughterhouses they were only given powers to close insanitary slaughterhouses in In Victoria, for example, the Melbourne Abattoirs Act NSW "confined the slaughtering of animals to prescribed public abattoirs, while at the same time prohibiting the killing of sheep, lamb, pigs or goats at any other place within the city limits". The eminent physician, Benjamin Ward Richardson , spent many years in developing more humane methods of slaughter. He brought into use no less than fourteen possible anesthetics for use in the slaughterhouse and even experimented with the use of electric current at the Royal Polytechnic Institution. The invention of refrigeration and the expansion of transportation networks by sea and rail allowed for the safe exportation of meat around the world. Her corrals employ long sweeping curves [16] [17] [18] so that each animal is prevented from seeing what lies ahead and just concentrates on the hind quarters of the animal in front of it. This design " along with the design elements of solid sides, solid crowd gate, and reduced noise at the end point " work together to encourage animals forward in the chute and to not reverse direction. Named the Modular Harvest System,

DOWNLOAD PDF THE FOOD OF LONDON: A SKETCH OF THE CHIEF VARIETIES, SOURCES OF SUPPLY .

or M. Preparation of individual cuts is done at a butchery or other meat preparation facility. In many countries the slaughter of animals is regulated by custom and tradition rather than by law. In the non-Western world, including the Arab world, the Indian sub-continent, etc. In some communities animal slaughter and permitted species may be controlled by religious laws, most notably halal for Muslims and kashrut for Jewish communities. This can cause conflicts with national regulations when a slaughterhouse adhering to the rules of religious preparation is located in some Western countries. In Jewish law, captive bolts and other methods of pre-slaughter paralysis are generally not permissible, due to it being forbidden for an animal to be stunned prior to slaughter. Various halal food authorities have more recently permitted the use of a recently developed fail-safe system of head-only stunning where the shock is non-fatal, and where it is possible to reverse the procedure and revive the animal after the shock. The use of electronarcosis [22] and other methods of dulling the sensing has been approved by the Egyptian Fatwa Committee. This allows these entities to continue their religious techniques while keeping accordance to the national regulations. In Japan, where the ban on slaughter of livestock for food [specify] was lifted in the late 19th century, the newly found slaughter industry drew workers primarily from villages of burakumin, who traditionally worked in occupations relating to death such as executioners and undertakers. In some parts of western Japan, prejudice faced by current and former residents of such areas burakumin "hamlet people" is still a sensitive issue. Some countries have laws that exclude specific animal species or grades of animal from being slaughtered for human consumption, especially those that are taboo food. The former Indian Prime Minister Atal Bihari Vajpayee suggested in introducing legislation banning the slaughter of cows throughout India, as Hinduism holds cows as sacred and considers their slaughter unthinkable and offensive. This was often opposed on grounds of religious freedom. The slaughter of cows and the importation of beef into the nation of Nepal are strictly forbidden. Some countries practices sustainable designs that allows minimal waste produced as effluents in nearby bodies of water. In the Philippines, some slaughterhouse were poorly designed as shown by contamination and pollution of nearby rivers [1] Freezing works [edit] Refrigeration technology allowed meat from the slaughterhouse to be preserved for longer periods. This led to the concept as the slaughterhouse as a freezing works. Prior to this, canning was an option. In countries where meat is exported for a substantial profit the freezing works were built near docks, or near transport infrastructure. Please help improve this section by adding citations to reliable sources. Unsourced material may be challenged and removed. May The examples and perspective in this article may not represent a worldwide view of the subject. You may improve this article, discuss the issue on the talk page, or create a new article, as appropriate. April USDA inspection of pig Most countries have laws in regard to the treatment of animals in slaughterhouses. In the United States, there is the Humane Slaughter Act of, a law requiring that all swine, sheep, cattle, and horses be stunned unconscious with application of a stunning device by a trained person before being hoisted up on the line. There is some debate over the enforcement of this act. This act, like those in many countries, exempts slaughter in accordance to religious law, such as kosher shechita [26] and dhabiha halal. A much larger body of regulation deals with the public health and worker safety regulation and inspection. Animal welfare concerns [edit] You can help by adding to it. April Further information: Animal rights, Animal welfare, and Animal welfare organizations Many slaughterhouses are called out by workers or outside sources for inhumane treatment of farm animals. Within, she unveils the interviews of slaughterhouse workers in the U. Eisnitz argues that this is not only cruel to the animals but also dangerous for the human workers, as cows weighing several thousands of pounds thrashing around in pain are likely to kick out and debilitate anyone working near them. According to the HFA, Eisnitz interviewed slaughterhouse workers representing over two million hours of experience, who, without exception, told her that they have beaten, strangled, boiled and dismembered animals alive or have failed to report those who do. The workers described the effects the violence has had on their personal lives, with several admitting to being physically abusive or taking to alcohol and other drugs. If you prod them too much, they have heart attacks. You try to do this by clipping the hipbone. Then you drag him backwards. If the hog collapses near the front of the chute, you shove the meat hook into his cheek and drag him forward.

DOWNLOAD PDF THE FOOD OF LONDON: A SKETCH OF THE CHIEF VARIETIES, SOURCES OF SUPPLY .

Chapter 3 : Slaughterhouse - Wikipedia

*The Food of London; A Sketch of the Chief Varieties, Sources of Supply, Probable Quantities, Modes of Arrival, Processes of Manufacture, Suspected Adu [George Dodd] on calendrierdelascience.com *FREE* shipping on qualifying offers.*

Central Asian region apple, apricot, bean, carrot, grape, melon, onion, pea, pear, plum, rye, spinach, walnut, wheat 6. Near Eastern region almond, barley, fig, grape, lentil, melon, pea, pistachio, rye, wheat 7. Mediterranean region beetroot, cabbage, celery, fava bean, grape, lettuce, oats, olive, radish, wheat 8. African region coffee, millet, oil palm, okra, sorghum, teff, wheat, yam 9. European-Siberian region apple, cherry, chicory, hops, lettuce, pear South American region cacao, cassava, groundout, lima bean, papaya, pineapple, potato, squash, sweet potato, tomato North American region blueberry, sunflower Staple crops are shown in bold type A staple food is one that is eaten regularly and in such quantities as to constitute the dominant part of the diet and supply a major proportion of energy and nutrient needs. This is particularly the case for children and other nutritionally vulnerable groups. Typically, staple foods are well adapted to the growth conditions in their source areas. For example, they may be tolerant of drought, pests or soils low in nutrients. Farmers often rely on staple crops to reduce risk and increase the resilience of their agricultural systems. Most people live on a diet based on one or more of the following staples: Of more than 50 edible plant species in the world, only a few hundred contribute significantly to food supplies. These three are the staples of over 4 million people. Although there are over 10 species in the Gramineae cereal family, few have been widely introduced into cultivation over the past 2 years. Rice feeds almost half of humanity. Per caput rice consumption has generally remained stable, or risen slightly since the s. It has declined in recent years in many of the wealthier rice-consuming countries, such as Japan, the Republic of Korea and Thailand, because rising incomes have enabled people to eat a more varied diet. Roots and tubers are important staples for over 1 million people in the developing world. They account for roughly 40 percent of the food eaten by half the population of sub-Saharan Africa. They are high in carbohydrates, calcium and vitamin C, but low in protein. Per caput consumption of roots and tubers has been falling in many countries since the beginning of the 1 s, mainly because urban populations have found it cheaper and easier to buy imported cereals. Since , consumption of roots and tubers in the Pacific Islands has fallen by 8 percent, while cereal consumption jumped by 40 percent, from 61 to 85 kilograms per person. Many countries are experiencing a similar shift away from traditional foods, but there is growing recognition of the importance of traditional food crops in nutrition. Plantings are increasing faster than for any other crop. Quinoa, a grain grown in the high Andes, is also gaining wider acceptance even outside of Latin America with the introduction of new varieties and improved processing.

Chapter 4 : George Dodd: used books, rare books and new books @ calendrierdelascience.com

The Food of London: A Sketch of the Chief Varieties, Sources of Supply Item Preview.

Chapter 5 : The Food Timeline: history notes--Mesopotamia through Shakespeare

*The Food of London: A Sketch of the Chief Varieties, Sources of Supply, Probable Quantities, Modes of Arrival, Processes of Manufacture, Suspected for a Community of Two Millions and a Half [George Dodd] on calendrierdelascience.com *FREE* shipping on qualifying offers.*

Chapter 6 : Catalog Record: Dictionary of manufactures, mining, | Hathi Trust Digital Library

DOWNLOAD PDF THE FOOD OF LONDON: A SKETCH OF THE CHIEF VARIETIES, SOURCES OF SUPPLY .

The food of London: a sketch of the chief varieties, sources of supply, probable quantities, modes of arrival, processes of manufacture, suspected adulteration, and machinery of distribution, of the food for a community of two millions and a half / By George Dodd, Dodd, George,

Chapter 7 : Dimensions of need - Staple foods: What do people eat?

The Food of London: A Sketch of the Chief Varieties, Sources of Supply, Probably Quantities, Modes of Arrival, Processes of Manufacture () Hardcover - Sep 10

Chapter 8 : Full text of "The Food of London: A Sketch of the Chief Varieties, Sources of Supply "

Buy The Food Of London: A Sketch Of The Chief Varieties, Sources Of Supply, Probable Quantities, Modes Of Arrival, Processes Of Manufacture, Suspected A Community Of Two Millions And A Half. -. by George Dodd (ISBN:) from Amazon's Book Store.

Chapter 9 : variety | Definition of variety in English by Oxford Dictionaries

The Food of London: A Sketch of the Chief Varieties, Sources of Supply.: George Dodd: Books - calendrierdelascience.com