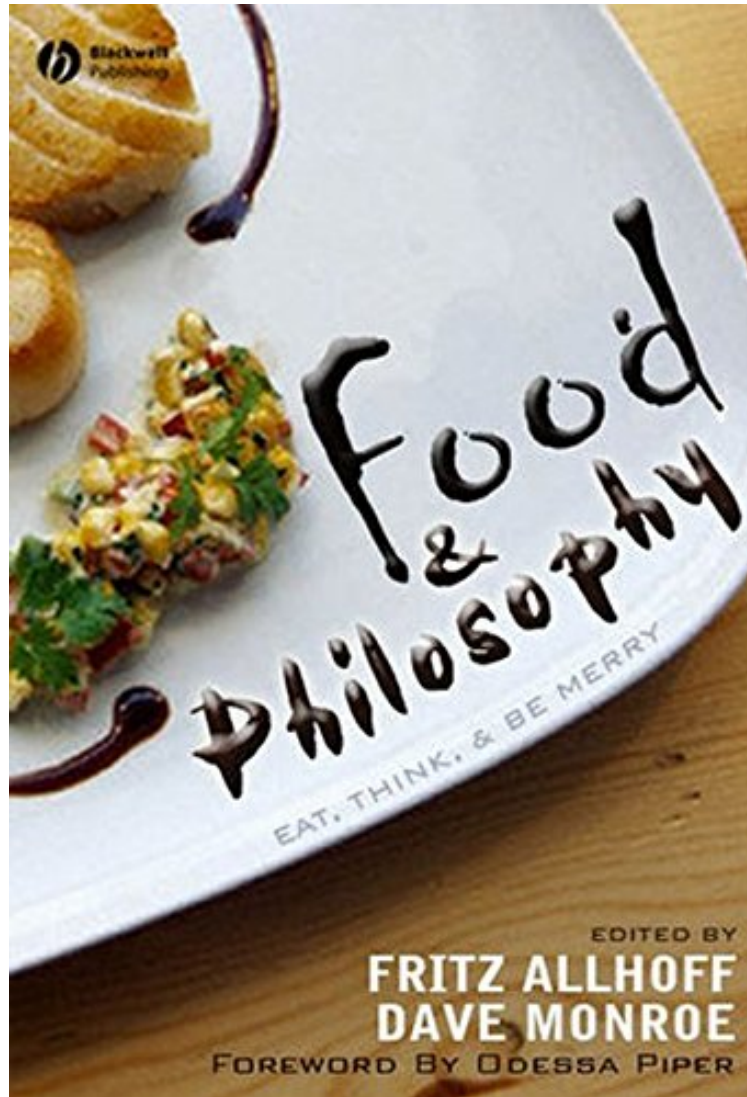


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Food and Philosophy: Eat, Think, and Be Merry

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From Brand: Wiley-Blackwell : Food and Philosophy: Eat, Think, and Be Merry before purchasing it in order to gauge whether or not it would be worth my time, and all praised Food and Philosophy: Eat, Think, and Be Merry:

0 of 0 people found the following review helpful. Four Stars By Eileen Elliott A mixture of heavy philosophy and very accessible articles. 8 of 8 people found the following review helpful. Both approachable and thoughtprovoking By Chicago Book Addict If you enjoy reading and thinking about the many philosophical issues surrounding food this is the book for you. I picked it up on a whim and was pleasantly surprised by how much I enjoyed the content. There were a few things that I appreciated about the book. The first was how diverse the different essays were. It covered

everything from eating disorders to vegetarianism to food criticism and picky eating. Because of this I found myself thinking of food from so many different perspectives that I hadn't considered before. This book started many conversations between me and other foodies and I really appreciate how much it forced me to think. I love when a book leads me to ponder new things and ask new questions and that was definitely the case with this book. I also appreciated how approachable this was. With a title like *Food and Philosophy* it could have easily become lofty and hard to digest, but this was not the case. I found it to be very enjoyable to read and something that even having only taken one philosophy course, was very accessible to me. I also appreciated how well written the book was. It was clear they got quite articulate people from various perspectives which made it easy and enjoyable to read. Even when I didn't agree with an author's central point I still thought that the arguments were well written and supported. Overall this was a great book. I appreciated not only that it was enjoyable and approachable to read but that it really made me think and question my attitudes around food. 3 of 3 people found the following review helpful. If you enjoy thinking about what you eat...By bibliophile...you must buy this book! *Food Philosophy* will be a welcome addition to anyone who enjoys intelligent discussion of food tasting and enjoyment. The book covers philosophical topics ranging from ethics to aesthetics and from food culture to food criticism. Though it provides the reader with a full plate of philosophical discussion, it does so in an accessible and enjoyable way. My favorite section of the book is the section entitled "Second Course: Edible Art and Aesthetics." In this section, the contributors tackle topics that consider the relationship between food enjoyment and aesthetics. I found the essay by noted philosopher (who works mostly in aesthetics) Carolyn Korsmeyer especially interesting. Another notable section of the book is the section entitled "First Course: Taste Food Criticism." Anyone who regularly reads reports and reviews from food critics will find this section interesting. I found Michael Shaffer's essay "Taste, Gastronomic Expertise, and Objectivity" particularly insightful. I highly recommend this book!

Food Philosophy offers a collection of essays which explore a range of philosophical topics related to food; it joins *Wine Philosophy* and *Beer Philosophy* in the "Epicurean Trilogy." Essays are organized thematically and written by philosophers, food writers, and professional chefs. Provides a critical reflection on what and how we eat can contribute to a robust enjoyment of gastronomic pleasures. A thoughtful, yet playful collection which emphasizes the importance of food as a proper object of philosophical reflection in its own right.

It turns out that not only have reputable psychologists at well-respected institutions done experimental studies on this effect, but it also serves as a kind of focal point for various philosophical questions. The works set out to address the intersection between philosophy and areas of everyday general concern: food, wine, and beer. In addition to straightforward philosophical discussions, the volumes include historical discussions, legal questions, some personal reflections. (Gastronomica, Fall 2008) A truly well rounded view and a critical reflection on what and how we eat can contribute to a robust enjoyment of gastronomic pleasures. (Gourmet Retailer) *Food Philosophy: What a rare and brilliant book!* Certainly chefs must be aware of precise technique, privy to the science behind cooking, and reverent of pristine and seasonal product. But now, more than ever, if a culinarian is even attempting to achieve greatness, he or she must be immersed in the basic premise of *Why we celebrate food!* This profound work should be required reading, not just for those of us involved in the culinary arts, but for everyone interested in food. Charlie Trotter, Gourmet Chef *Food Philosophy* offers tasty insight into the worlds of gastronomy and wisdom, and shows why these two ingredients are not mutually exclusive. Offering everything from Vegetarianism and Dietary Choice to Picky Eating is a Moral Failing, this book's menu has something for everyone, and is bound to awaken your mind's taste buds! Graham Elliot Bowles, Chef de Cuisine, *Avenues Food Philosophy* is a book we're very happy to keep at our bedside for late-night reflection and indeed inspirational food for thought. Andrew Dornenburg and Karen Page, authors of *Becoming a Chef* From the Back Cover Insightful and zesty, this engaging volume encourages readers to sample essays that appeal to their philosophical tastes. Organized thematically like an à la carte menu, the book opens with *Food in Culture Society*, a glimpse at the inherently social and cultural aspects of food, whetting the appetite for what is to follow, including topics such as: Who decides just what constitutes quality cuisine or foul fare? Is food aesthetically important? How are food and sensuality related? Do we have an ethical responsibility to eat organic, free-range, vegetarian, or locally grown foods? In addition to contributions by philosophers, the book also includes a rare collection of essays by culinary professionals and food critics who infuse their passion for food with philosophical flavorings. Another installment in the Epicurean Trilogy (together with *Wine Philosophy* and *Beer Philosophy*), *Food Philosophy* serves up a healthy helping of timely food-oriented thinking.