

Select Bibliography



- Achaya, K. T., *A Historical Dictionary of Indian Food* (Delhi, 1998)
—, *Indian Food: A Historical Companion* (Delhi, 1994)
Anon., *Manufacture of Indian Pickles, Chutneys and Morabbas*
(Calcutta, 1927)
Apicius, *The Roman Cookery Book*, trans. Barbara Flower and
Elisabeth Rosenbaum (London, 1958)
Battcock, M., and S. Azam-Ali, *Fermented Fruits and Vegetables:
A Global Perspective*, Food and Agriculture Organization
of the United Nations (Rome, 1998), www.fao.org,
accessed 29 December 2015
Bilgin, Arif, and Özge Samanci, *Turkish Cuisine*, trans. *Cumhur
Oranci* (Ankara, 2008)
Bottéro, Jean, *Everyday Life in Ancient Mesopotamia*, trans.
Antonia Nevill (Edinburgh, 2001)
Breidt, Fred, et al., 'Fermented Vegetables', in *Food Microbiology:
Fundamentals and Frontiers*, ed. M. P. Doyle and R. L.
Buchanan, 4th edn (Washington, DC, 2013)
Cato, Marcus Porcius, *Liber de agricultura (On Agriculture)*,
trans. W. Davis, revd H. B. Ash (London, 1954)
Chang, K. C., ed., *Food in Chinese Culture: Anthropological and
Historical Perspectives* (New Haven, CT, and London, 1977)
Columella, Lucius Junius Moderatus, *De re rustica
(On Agriculture)*, trans. E. S. Forster and Edward
H. Heffer, vol. III, Books x–xii (Cambridge, MA,
and London, 1965)
Curtis, Robert, *Ancient Food Technology* (Leiden, 2001)

- Cutting, C. L., *Fish Saving: A History of Fish Processing from Ancient to Modern Times* (London, 1955)
- Dalby, Andrew, *Flavours of Byzantium* (Totnes, 2003)
- , *Siren Feasts: A History of Food and Gastronomy in Greece* (London and New York, 1996)
- Darby, W. J., P. Ghalioungui and L. Grivetti, *Food: Gift of Osiris*, vols I and II (London, 1977)
- di Schino, June, 'Kimchi: Ferment at the Heart of Korean Cuisine, from Local Identity to Global Consumption', in *Cured, Fermented and Smoked Food, Proceedings of the Oxford Symposium of Food and Cookery 2010*, ed. Helen Saberi (Totnes, 2011)
- Dunlop, Fuchsia, *Revolutionary Chinese Cookbook: Recipes from Hunan Province* (London, 2006)
- Eden, Trudy, *Cooking in America, 1590–1840* (Westport, CT, 2006)
- Efendi, Turabi, *A Turkish Cookery Book: A Collection of Receipts* (London, 1865)
- Hepinstall, Hi Soo Shin, *Growing Up in a Korean Kitchen* (Berkeley, CA, 2001)
- Hess, Karen, transcr., *Martha Washington's Booke of Cookery* (New York, 1995)
- Hosking, Richard, *A Dictionary of Japanese Food: Ingredients and Culture* (Tokyo and Rutland, VT, 1996)
- Huang, H. T., *Science and Civilization in China*, vol. VI: *Biology and Biological Technology*, Part V, 'Fermentations and Food Science', part of *Science and Civilization in China*, ed. Joseph Needham (Cambridge, 2001)
- Hui, Y. H., et al., eds, *Handbook of Vegetable Preservation and Processing* (Boca Raton, FL, 2003)
- Ishige, Naomichi, *The History and Culture of Japanese Food* (London, 2000)
- Katz, Sandor Ellix, *The Art of Fermentation: An In-depth Exploration of Essential Concepts and Processes from Around the World* (White River Junction, VT, 2012)
- Leslie, (Miss), *Directions for Cookery, In Its Various Branches* (Philadelphia, PA, 1840)
- Nassrallah, Nawal, *Annals of the Caliphs' Kitchens: Ibn Sayyār al-Warrāq's Tenth Century Baghdadi Cookbook* (Leiden, 2010)

- Nicholson, P. T., and I. Shaw, eds, *Ancient Egyptian Materials and Technologies* (Cambridge, 2000)
- Pederson, Carl, S., *Microbiology of Food Fermentations*, 2nd edn (Westport, CT, 1979)
- Perry, Charles, trans., *A Baghdad Cookery Book* (Totnes, 2005)
- , trans., 'The Description of Familiar Foods: *Kitāb Waṣf al-Aṭ'ima al-Mut'tāda*', in R. Maxime, A. J. Arberry and Charles Perry, *Medieval Arab Cookery* (Totnes, 2001), pp. 274–410
- Pettid, Michael, *Korean Cuisine* (London, 2008)
- Pliny the Elder, *Naturalis historia*, trans. and ed. H. Rackham, Loeb Classical Library, 2nd edn (Cambridge, MA, 1968)
- Reejhsinghani, Aroona, *Indian Pickles and Chutneys* (New Delhi, 1977)
- Reynolds, Frances, 'Food and Drink in Babylonia', in *The Babylonian World*, ed. Gwendolyn Leick (London and New York, 2007), pp. 171–84
- Riddervold, Astri, and Andreas Ropeid, eds, *Food Conservation* (London, 1988)
- Smith, Andrew, *Pure Ketchup: A History of America's National Condiment* (Columbia, SC, 1996)
- Steinkraus, Keith, *Handbook of Indigenous Fermented Foods* (New York, 1983)
- Tyree, Marion Cabell, *Housekeeping in Old Virginia* (Louisville, KY, 1878)
- Yerasimos, Marianna, *500 Years of Ottoman Cuisine*, trans. Sally Bradbrook (Istanbul, 2015)
- Waines, David, *In a Caliph's Kitchen* (London, 1989)
- Williams, Susan, *Food in the United States, 1820s–1890* (Westport, CT, and London, 2006)
- Wilson, Anne, *Food and Drink in Britain* (London, 1973)
- , ed., *Waste Not, Want Not: Food Preservation in Britain from Early Times to the Present Day* (Edinburgh, 1991)
- Wilson, Hilary, *Egyptian Food and Drink* (Princes Risborough, 2001)