

(Free download) The Raj at Table: A Culinary History of the British in India

The Raj at Table: A Culinary History of the British in India

David Burton

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David Burton : The Raj at Table: A Culinary History of the British in India before purchasing it in order to gage whether or not it would be worth my time, and all praised The Raj at Table: A Culinary History of the British in India:

0 of 0 people found the following review helpful. Good readBy Deanne PHumorous, witty. Entertaining and educational read.0 of 0 people found the following review helpful. Quirky book filled with interesting informationBy "KB" Kamla SrinivasanIt was quite by accident that I came across this book at City Lights in San Francisco. I have always wondered why there was not much written about the food, and food habits of the Britishers in India. And, this book nicely fills this lacuna, and is studded with little historical details.David Burton obviously enjoyed researching and writing this book since that is clearly reflected in the final product.The book presents a bit of history of the fruits and vegetables that were native to India, and the ones that were imported into the country from the New World first by the Portuguese, then by the Dutch, French and British. This is how he lays the ground to show what the British found in India, and how they adapted their taste buds with the fruits and vegetables found in India.Burton presents a concise account of how the British organized their food rituals, and how they co-opted some of the existing Indian dishes into their menus. That is how Mullingatawny Soup made it to the English cuisine, just like Kichree or Kichdi, and other dishes.An interesting aspect of this book is that Burton provides authentic recipes of food that was served during this period.Burton also explains the elaborate network of people involved in making the food, and how each person had a well-defined role and place in this network.This is an interesting book to read if you are a history, cultural or food buff. You will not regret owing a copy of this book.

While the British were in India they developed a curious cuisine all of their own. As they made their mark on their host culture, the formidable Memsahibs - or English housewives - made sure that much traditional cuisine was rejected in favour of an impossible combination of European customs, and the results were frequently chaotic. Anglo-Indian cooking was at its best when it achieved a kind of cultural balance - mulligatawny, kedgeree and Worcestershire sauce are all products of the Raj. This social history includes over 60 recipes which help to build up an account of the British as seen through the kitchen door.