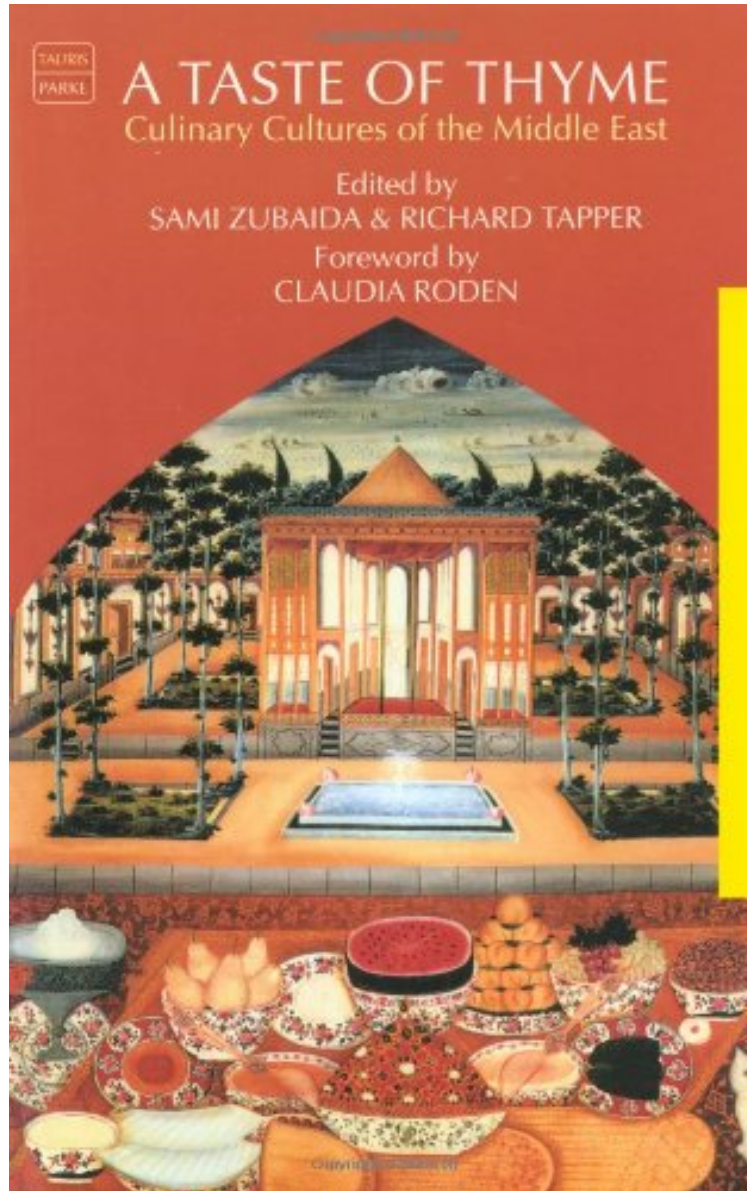


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## A Taste of Thyme: Culinary Cultures of the Middle East

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By Michelle Walton This book is an academic sociological study on the cultures of the Middle East using food studies as its medium. Although it does not contain any recipies, the essays provide facinating insight into the attitudes and customs involving food. This book would be enjoyed by anthropologists, archaeologists, extreme foodies, and those interested in a deeper understanding of social and cultural aspects of food production and consumption.

This pioneering book considers the culinary cultures of the Middle East in a variety of contexts. The contributors discuss various aspects of historical and contemporary processes, including likely origins and diffusions on ingredients and dishes, changes in food production and eating habits, contemporary revivals of traditional cooking, literary representations of food and drink, and the class, gender, and communal dimensions to food. Written by scholars from different disciplines, it covers a wide geographical area, from Central Asia to Morocco.

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