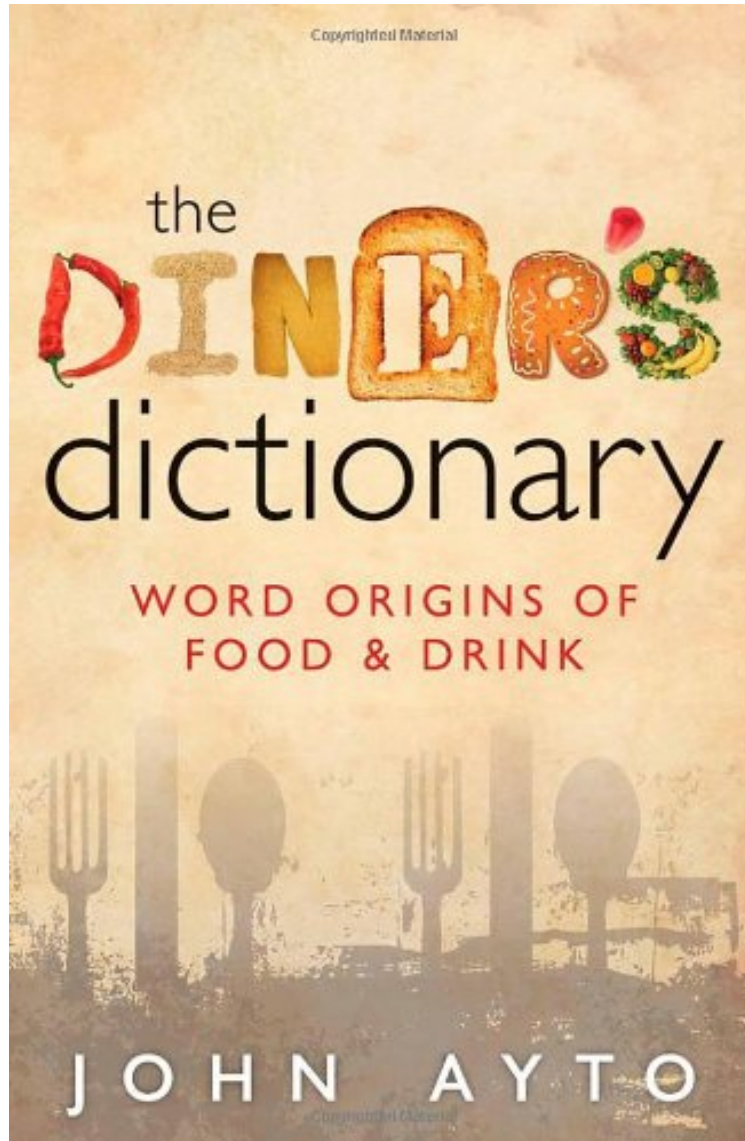


The Diner's Dictionary: Word Origins of Food and Drink

John Ayto

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John Ayto : The Diner's Dictionary: Word Origins of Food and Drink before purchasing it in order to gage whether or not it would be worth my time, and all praised The Diner's Dictionary: Word Origins of Food and Drink:

0 of 0 people found the following review helpful. Four StarsBy BeverlyVery interesting1 of 1 people found the following review helpful. Five StarsBy hkivnickCame as promised and as described.0 of 0 people found the following review helpful. Awesome book but could include more items!By Crystal C-LAwesome book with a lot of fun information. However, found it was missing a few common food items, like Scallops. But overall, love this book!

Very useful for my food writing needs. :)

Seasoned generously with literary wit, *The Diner's Dictionary* is a veritable feast, tracing the origins and history of over 2,300 gastronomical words and phrases. John Ayto spreads across our table a veritable cornucopia, from common fruits and vegetables (apples, cherries, apricots, and broccoli, to name a few), to exotic foreign dishes such as gado-gado, nasi goreng, satay, and dashi, and even junk foods such as doughnuts, brownies, and candy. Thoroughly revised, the second edition boasts 1,000 new entries, including the word origins of affogato, bento, cava, goji berry, jalfrezi, mocktail, rugelach, vache qui rit, and zigni. In addition, Ayto has expanded the coverage of vocabulary from foreign cuisines, such as Thai, Korean, Vietnamese, and parts of South America. Throughout, Ayto provides fascinating capsule histories of the various foods. He tells us, for instance, that cantaloupe was introduced into Europe from Armenia and was apparently first cultivated at Cantaluppi, a former summer estate of the popes near Rome. We learn the ingredients of haggis and that the name of the Scandinavian drink "aquavit" ultimately derives from Latin *aqua vitae* or "water of life." From jambalaya and callaloo to arrowroot and shiitake, *The Diner's Dictionary* is a food-lover's dream, filled with information and fascinating lore.

Praise for the previous edition: "Stuffed with delightful morsels in a digestible form.... Essential reading for those who want to know not only what they are eating but also why it is called what it is." --Independent "Snippets and essaylets combine whimsy and erudition in equal measures...literate, factually sure-footed, and useful." --Michael Raffael, *Sunday Telegraph* About the Author John Ayto is a freelance writer and the author of many reference works, including *The Dictionary of Slang*, *The Dictionary of Modern Slang*, and *Oxford Dictionary of English Idioms*.