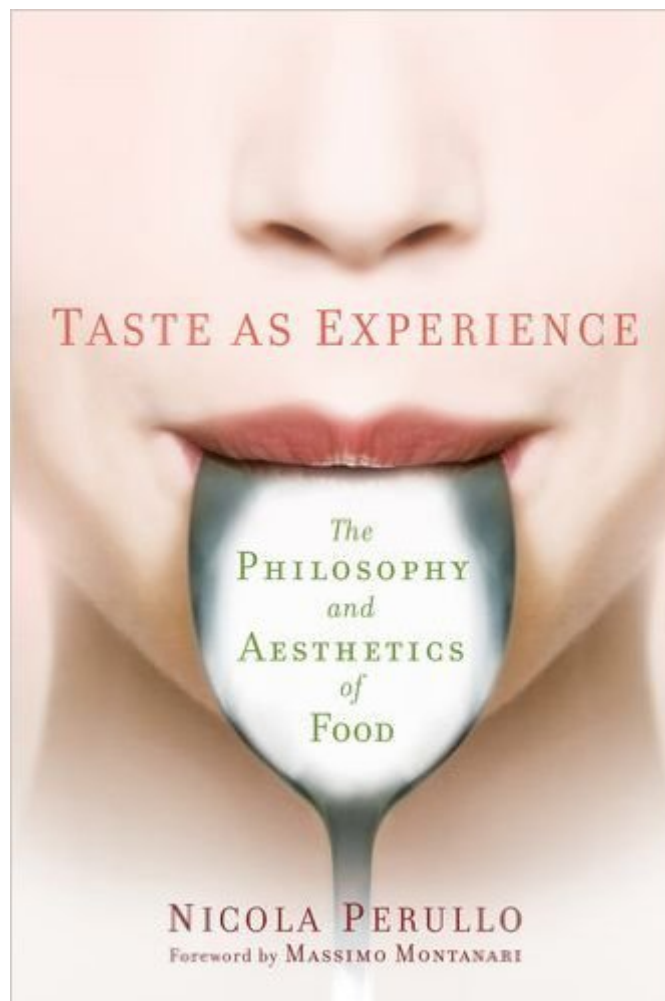


The book was found

Taste As Experience: The Philosophy And Aesthetics Of Food (Arts And Traditions Of The Table: Perspectives On Culinary History)



Synopsis

Taste as Experience puts the pleasure of food at the center of human experience. It shows how the sense of taste informs our preferences for and relationship to nature, pushes us toward ethical practices of consumption, and impresses upon us the importance of aesthetics. Eating is often dismissed as a necessary aspect of survival, and our personal enjoyment of food is considered a quirk. Nicola Perullo sees food as the only portion of the world we take in on a daily basis, constituting our first and most significant encounter with the earth. Perullo has long observed people's food practices and has listened to their food experiences. He draws on years of research to explain the complex meanings behind our food choices and the thinking that accompanies our gustatory actions. He also considers our indifference toward food as a force influencing us as much as engagement. For Perullo, taste is value and wisdom. It cannot be reduced to mere chemical or cultural factors but embodies the quality and quantity of our earthly experience.

Book Information

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Customer Reviews

Taste as Experience: The Philosophy and Aesthetics of Food by Nicola Perullo is a free NetGalley ebook that I read on St Patrick's Day while waiting for breakfast to be served. *torn on if reading food philosophy makes me hungry or not*Perullo explores the experience of tasting food through the observation of others by way of pleasure (appreciation), intelligence (knowledge of cuisine and self-appetite), and indifference (seeing food as only sustenance). He's correct in referring to this

book as an essay; not just due to its length, but its focus of observation and referencing other written mediums about taste, food, and world cooking.

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