

## Polpette Polpettoni 52 Ricette Tradizionali E Creative

The first book on San Francisco's three-Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award-winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33-course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East-meets-West approach.

'1000 Tinder Opening Lines' by Carla Adams is a project in which the artist documents the first words typed by her matches on Tinder. Ranging from 'Hey' to elaborate sexual propositions and everything in between, this project makes public the attempts made by male Tinder users to strike up a conversation.

Polpette & polpettoni. 52 ricette tradizionali e creative Science in the Kitchen and the Art of Eating Well University of Toronto Press Food and its preparation play an integral role in this novel of a young Italian woman struggling to find her own identity in a family of strong personalities and colorful figures. Part autobiographical novel and part cookbook, Keeping House tells the story of a young Italian woman struggling to find self-definition and self-identity. Born into a prominent Jewish Italian family full of strong personalities and colorful figures, Clara narrates the humorous, dramatic, and often poignant events that inform her life.

Intertwining recipes with her narrative, Clara uses food as markers for the cornerstones of her life, allowing her to discover and remember both public and private events—a Yom Kippur dinner, fascism and antifascism, the early years of the young Italian republic, the politics and culture of the Italian left, the openness of the 1960s and '70s, and the retreat into privacy of the 1980s.

Clara Sereni is an award-winning Italian writer residing in Perugia, Italy. She is the author of several novels and a collection of short stories. Giovanna Miceli Jeffries teaches Italian at the University of Wisconsin at Madison. She is the author of Letteratura e Lavoro nella narrativa di Italo Svevo and editor of Feminine Feminists: Cultural Practices in Italy. Susan Briziarelli is Associate Professor of Italian at the University of San Diego. She is the author of Enrico Annibale Butti: The Case of the Minor Writer.

The Strega Prize-winning author of The Girl with a Leica delivers a novel that hinges on one of the bloodiest World War II battles and those who fought it. In this highly original novel, Janeczek retells the four-month-long Battle of Monte Cassino from the point of view of the Maori, Gurkha, Polish, North African, small-town American and other Allied foot soldiers who fought and died under German fire near that 6th century Benedictine abbey. Twined through the battle is another story, a memory of the drowned and the saved in Janeczek's own family in wartime Eastern Europe, where Jews who did not go to Nazi death camps went to Soviet gulag camps, and sometimes survived, and even went on to fight at Monte Cassino. A powerful reflection on all the ways that rights can be taken from us. "Helena Janeczek's novel is this: a tattoo etched on the skin, and not painlessly. A vast design that brings together threads from all the various lives that converged in that legendary battle. The beauty of her tale lies in its structure, the way opposites converge: the chaos of battle and the silence of the defeated, ordinariness and the heroism of the powerless, carefully guarded memory and impetuous youth, the past perpetually intertwined with the present." —Roberto Saviano, author of Gomorrah

...the sin of an old man is equal to about two sins of a young man. The fable-like story of an old man's sexual obsession with a young woman is a distillation of Italo Svevo's concerns--attraction of an older man to a younger woman, individual conscience versus social convention, and the cost of sexual desire. This novella is a marvel of psychological insight, following the man's vacillations and tortuous self-justifications to their tragic-comic end. It is presented here in a translation first commissioned and published by Virginia Woolf for her Hogarth Press. The Art of The Novella Series Too short to be a novel, too long to be a short story, the novella is generally unrecognized by academics and publishers. Nonetheless, it is a form beloved and practiced by literature's greatest writers. In the Art Of The Novella series, Melville House celebrates this renegade art form and its practitioners with titles that are, in many instances, presented in book form for the first time.

First published in 1891, Pellegrino Artusi's La scienza in cucina e l'arte di mangiar bene has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

Brazil is a vast country with a cornucopia of fabulous ingredients and a wealth of ethnic culinary influences; the result is one of the most exciting cuisines in the world. In this ground-breaking book, acclaimed young chef Thiago Castanho and internationally respected food writer Luciana Bianchi explore the best of Brazilian food and its traditions with more than 100 recipes that you'll want to try at home - wherever you live. The book includes recipes from a team of celebrated 'guest chefs' from all over Brazil, including Roberta Sudbrack, Rodrigo Oliveira and Felipe Rameh. Chapters celebrate the best food that Brazil's diverse cuisine has to offer including Small Bites, Street Food, Fish & Seafood and Meat & Poultry for Fire & Grill. Shot on location in Brazil by Rogerio Voltan, the book is a visual as well as culinary feast. As host nation for the World Cup in 2014 and the Olympics in 2016, Brazil will be the focus of international attention, so now is the perfect time to discover its vibrant food culture and cook some of its gutsy, flavourful dishes at home.

From Rabelais's celebration of wine to Proust's madeleine and Virginia Woolf's boeuf en daube in To the Lighthouse, food has figured prominently in world literature. But perhaps nowhere has it played such a vital role as in the Italian novel. In a book flowing with descriptions of recipes, ingredients, fragrances, country gardens, kitchens, dinner etiquette, and even hunger, Gian-Paolo Biasin examines food images in the modern Italian novel so as to unravel their function and meaning. As a sign for cultural values and social and economic relationships, food becomes a key to appreciating the textual richness of works such as Lampedusa's

The Leopard, Manzoni's *The Betrothed*, Primo Levi's *Survival in Auschwitz*, and Calvino's *Under the Jaguar Sun*. The importance of the culinary sign in fiction, argues Biasin, is that it embodies the oral relationship between food and language while creating a sense of materiality. Food contributes powerfully to the reality of a text by making a fictional setting seem credible and coherent: a Lombard peasant eats polenta in *The Betrothed*, whereas a Sicilian prince offers a monumental macaroni timbale at a dinner in *The Leopard*. Similarly, Biasin shows how food is used by writers to connote the psychological traits of a character, to construct a story by making the protagonists meet during a meal, and even to call attention to the fictionality of the story with a metanarrative description. Drawing from anthropology, psychoanalysis, sociology, science, and philosophy, the author gives special attention to the metaphoric and symbolic meanings of food. Throughout he blends material culture with observations on thematics and narrativity to enlighten the reader who enjoys the pleasures of the text as much as those of the palate. Originally published in 1993. The Princeton Legacy Library uses the latest print-on-demand technology to again make available previously out-of-print books from the distinguished backlist of Princeton University Press. These editions preserve the original texts of these important books while presenting them in durable paperback and hardcover editions. The goal of the Princeton Legacy Library is to vastly increase access to the rich scholarly heritage found in the thousands of books published by Princeton University Press since its founding in 1905.

- Ninety-four delicious recipes for Italy's answer to fast food - Chef Alessandro Frassica emphasizes the use of fresh ingredients in imaginative combinations What could be more simple than a pan'ino? Take some bread and butter, slice it through the middle and fill it. Seen in this way, the sandwich is almost an "anti-cuisine", a nomadic shortcut that allows for speed and little thought. But when Alessandro Frassica thinks about his pan'ino, he considers it in a different way, not as a shortcut, but as an instrument for telling stories, creating layers of tales right there between the bread and its butter. Because even if the sandwich is simple, it is not necessarily so easy to create. Alessandro searches for ingredients, and in the raw foods he finds people: producers of pecorino cheese from Benevento, anchovies from Cetara, 'nduja spicy salami from Calabria. Then he studies the combinations, the consistencies and the temperature, because a pan'ino is not just a random object; savoury must be complemented by sweet; tapenade softens and provides moisture; bread should be warmed but not dried; thus the sandwich becomes a simple way of saying many excellent things, including finding a complexity of flavours that can thrill in just one bite.

A groundbreaking handbook--the "method" companion to its critically acclaimed predecessor, *The Flavor Thesaurus*--with a foreword by Yotam Ottolenghi. Niki Segnit used to follow recipes to the letter, even when she'd made a dish a dozen times. But as she tested the combinations that informed *The Flavor Thesaurus*, she detected the basic rubrics that underpinned most recipes. *Lateral Cooking* offers these formulas, which, once readers are familiar with them, will prove infinitely adaptable. The book is divided into twelve chapters, each covering a basic culinary category, such as "Bread," "Stock, Soup & Stew," or "Sauce." The recipes in each chapter are arranged on a continuum, passing from one to another with just a tweak or two to the method or ingredients. Once you've got the hang of flatbreads, for instance, then its neighboring dishes (crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: *Lateral Cooking* encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. *Lateral Cooking* is a practical book, but, like *The Flavor Thesaurus*, it's also a highly enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers, and Segnit's personal recollections. Entertaining, opinionated, and inspirational, with a handsome three-color design, *Lateral Cooking* will have you torn between donning your apron and settling back in a comfortable chair.

Mrs Harris is a salt-of-the-earth London charlady who cheerfully cleans the houses of the rich. One day, when tidying Lady Dant's wardrobe, she comes across the most beautiful thing she has ever seen in her life - a Dior dress. In all the years of her drab and humble existence, she's never seen anything as magical as the dress before her and she's never wanted anything as much before. Determined to make her dream come true, Mrs Harris scrimps, saves and slaves away until one day, after three long, uncomplaining years, she finally has enough money to go to Paris. When she arrives at the House of Dior, Mrs Harris has little idea of how her life is about to be turned upside down and how many other lives she will transform forever. Always kind, always cheery and always winsome, the indomitable Mrs Harris takes Paris by storm and learns one of life's greatest lessons along the way. This treasure from the 1950s introduces the irrepressible Mrs Harris, part charlady, part fairy-godmother, whose adventures take her from her humble London roots to the heights of glamour.

This informative manual draws on expert research to highlight the feeding and swallowing difficulties that can occur with dementia. It is also a practical guide that offers potential strategies to manage these problems. Professionals are encouraged to focus on the needs of the individual by providing practical questions that should be asked when making an assessment. This is achieved through a step-by-step process, which allows a worker to observe, document and manage feeding and swallowing difficulties. Forms, schedules and checklists that can be photocopied are provided to aid in implementation. This is a detailed, practical resource which offers support and direction for speech and language therapists, and others with an interest in swallowing problems, working with people with dementia. It includes case studies to illustrate theory in practice, as well as a wide ranging bibliography.

The history of artificial cold has been a rather intriguing interdisciplinary subject (physics, chemistry, technology, sociology, economics, anthropology, consumer studies) which despite some excellent monographs and research papers, has not been systematically exploited. It is a subject with all kinds of scientific, technological as well as cultural dimensions. For example, the common home refrigerator has brought about unimaginably deep changes to our everyday lives changing drastically eating habits and shopping mentalities. From the end of the 19th century to the beginning of the 21st, issues related to the production and exploitation of artificial cold have never stopped to provide us with an incredibly interesting set of phenomena, novel theoretical explanations, amazing possibilities concerning technological applications and all encompassing cultural repercussions. The discovery of the unexpected and "bizarre" phenomena of superconductivity and superfluidity, the necessity to incorporate macroscopic quantum phenomena to the framework of quantum mechanics, the discovery of Bose-Einstein condensation and high temperature superconductivity, the use of superconducting magnets for high energy particle accelerators, the construction of new computer hardware, the extensive applications of cryomedicine, and the multi billion industry of frozen foods, are some of the more dramatic instances in the history of artificial cold. ?

La vera cuciniera genovese by Emanuele Rossi La cucina dei genovesi ha subito, nel corso della storia, dall'epoca delle Crociate dell'espansione verso Oriente, una complessa stratificazione gastronomica, conseguenza di incroci, importazioni, sintesi di

elementi mediterranei o comunque di merci di cui il Mediterraneo è stato il filo conduttore. La cucciniera genovese risale al 1863 ed è da ritenersi il primo saggio completo della cucina del territorio genovese. Tra le innumerevoli ricette qui contenute ricordiamo: l'acciugata composta, i maccheroni con trippa, il riso alle castagne e latte, le gasse al pesto, i piccioni all'inferno, e più di 10 tipi diversi di farinate. PER ALTRI CLASSICI DELLA NARRATIVA, DELLA POESIA, DEL TEATRO E DELLA FILOSOFIA CLICCA SU BI CLASSICI, O DIGITA "BI CLASSICI" NELLA AMAZON SEARCH BAR! We are delighted to publish this classic book as part of our extensive Classic Library collection. Many of the books in our collection have been out of print for decades, and therefore have not been accessible to the general public. The aim of our publishing program is to facilitate rapid access to this vast reservoir of literature, and our view is that this is a significant literary work, which deserves to be brought back into print after many decades. The contents of the vast majority of titles in the Classic Library have been scanned from the original works. To ensure a high quality product, each title has been meticulously hand curated by our staff. Our philosophy has been guided by a desire to provide the reader with a book that is as close as possible to ownership of the original work. We hope that you will enjoy this wonderful classic work, and that for you it becomes an enriching experience.

Discover the enticing and mouth-watering flavours of Mediterranean cooking with Elizabeth David's classic cookbook 'Britain's most inspirational food writer' INDEPENDENT \_\_\_\_\_ Having lived in France, Italy, the Greek islands and Egypt, Elizabeth David has perfected the art of Mediterranean cooking. In her classic cookbook she gives us hearty pasta dishes from Italy; aromatic and tangy salads from Turkey and Greece; and tasty seafood and saffron dishes from Spain. With delicious dishes including . . . - Tomato and Shellfish Soup - Greek Spinach Pie - Toulouse-Style Cassoulet - Valencian Paella - Turkish Salad Dressing - Syrian Fish Sauce . . . You will be taken on a tasting tour of the Mediterranean from your own kitchen. Whether it is the simplicity of hummus or the delicious blending of flavours found in plates of ratatouille or paella, Elizabeth David's wonderful recipes in A Book of Mediterranean Food are imbued with all the delights of the sunny south. \_\_\_\_\_ 'Not only did she transform the way we cooked but she is a delight to read' Express on Sunday 'When you read Elizabeth David, you get perfect pitch. There is an understanding and evocation of flavours, colours, scents and places that lights up the page' Guardian

Find out what's in some of the world's most esteemed chef's kitchens with this fascinating compendium that showcases more than thirty-five of today's masters, including José Andrés, Christine Tosi, Alice Waters, Daniel Boulud, Nancy Silverton, Wylie Dufresne, Jean-Georges Vongerichten, Ludo Lefebvre, and Carla Hall—in up-close profiles and gorgeous color photos, plus two recipes for the dishes they like to cook at home. For authors Carrie Solomon and Adrian Moore, and demonstrably, to the rest of the world, chefs are intriguing creatures. Their creations shape our culture and become an indelible part of our experience. They make food delicious beyond our wildest dreams. But what happens when the chef whites come off and they head home? Filled with exclusive photographs and interviews granted especially for this book, Chefs' Fridges is a personal look into the refrigerators and kitchens of more than 35 of the world's most esteemed chefs, including twelve chefs with thirty-six Michelin stars shared between them. You will feel as if you are having a conversation with a great chef as they stand before an open fridge, deciding what to eat. Each chef's entry contains an anecdotal essay that sheds light on his or her personal and culinary background; numerous annotated full-bleed spreads of the contents of their refrigerators and freezers so you can see what makes their culinary clock tick; a short, straightforward Q&A section; an informal portrait in their kitchen; and recipes. The featured chefs include: Hugh Acheson, José Andres, Dan Barber, Pascal Barbot, Kristian Baumann, Daniel Boulud, Sean Brock, Amanda Cohen, Dominique Crenn, Wylie Dufresne, Kristen Essig, Pierre Gagnaire, Carla Hall, Mason Hereford, Jordan Kahn, Tom Kitchin, Jessica Koslow, Ludo Lefebvre, Nadine Levy Redzepi, Barbara Lynch, Greg Marchand, David McMillan, Enrique Olvera, Ivan Orkin, Paco Perez, Tim Raue, Anthony Rose, Marie-Aude Rose, Carme Ruscalleda, Nancy Silverton, Clare Smyth, Mette Soberg, Alex Stupak, Christina Tosi, Jean-Georges Vongerichten, and Alice Waters.

When Diana Henry was sixteen she started a menu notebook (an exercise book carefully covered in wrapping paper). Planning a menu is still her favorite part of cooking. Menus can create very different moods; they can take you places, from an afternoon at the seaside in Brittany to a sultry evening eating mezze in Istanbul. They also have to work as a meal that flows and as a group of dishes that the cook can manage without becoming totally stressed. The 24 menus and 100 recipes in this book reflect places Diana loves, and dishes that are real favorites. The menus are introduced with personal essays in Diana's now well-known voice—about places or journeys or particular times and explain the choice of dishes. Each menu is a story in itself, but the recipes can also stand alone. The title of the book refers to how Italians end a meal in the summer, when it's too hot to cook. The host or hostess just puts a bowl of peaches on the table and offers glasses of chilled moscato (or even Marsala). Guests then slice their peach into the glass, before eating the slices and drinking the wine. That says something very important about eating - simplicity and generosity and sometimes not cooking are what it's about.

For too long, tartares and carpaccios have been thought of as just meat, but this book shows that other ingredients - including seafood, fruits and vegetables - can also be used. The combinations of flavours and ingredients should lead you to experiment with your own textures and tastes.

Why are human food habits so diverse? Why do Americans recoil at the thought of dog meat? Jews and Moslems, pork? Hindus, beef? Why do Asians abhor milk? In Good to Eat, best-selling author Marvin Harris leads readers on an informative detective adventure to solve the world's major food puzzles. He explains the diversity of the world's gastronomic customs, demonstrating that what appear at first glance to be irrational food tastes turn out really to have been shaped by practical, economic, or political necessity. In addition, his smart and spirited treatment sheds wisdom on such topics as why there has been an explosion in fast food, why history indicates that it's bad to eat people but good to kill them, and why children universally reject spinach. Good to Eat is more than an intellectual adventure in food for thought. It is a highly readable, scientifically accurate, and fascinating work that demystifies the causes of myriad human cultural differences.

How regional Italian cuisine became the main ingredient in the nation's political and cultural development.

"Fascinating...full of optimism...this quick, accessible read will appeal to anyone with interest in how plants continue to surprise us." —Library Journal Do plants have intelligence? Do they have memory? Are they better problem solvers than people? The Revolutionary Genius of Plants—a fascinating, paradigm-shifting work that upends everything you thought you knew about plants—makes a compelling scientific case that these and other astonishing ideas are all true. Plants

make up eighty percent of the weight of all living things on earth, and yet it is easy to forget that these innocuous, beautiful organisms are responsible for not only the air that lets us survive, but for many of our modern comforts: our medicine, food supply, even our fossil fuels. On the forefront of uncovering the essential truths about plants, world-renowned scientist Stefano Mancuso reveals the surprisingly sophisticated ability of plants to innovate, to remember, and to learn, offering us creative solutions to the most vexing technological and ecological problems that face us today. Despite not having brains or central nervous systems, plants perceive their surroundings with an even greater sensitivity than animals. They efficiently explore and react promptly to potentially damaging external events thanks to their cooperative, shared systems; without any central command centers, they are able to remember prior catastrophic events and to actively adapt to new ones. Every page of *The Revolutionary Genius of Plants* bubbles over with Stefano Mancuso's infectious love for plants and for the eye-opening research that makes it more and more clear how remarkable our fellow inhabitants on this planet really are. In his hands, complicated science is wonderfully accessible, and he has loaded the book with gorgeous photographs that make for an unforgettable reading experience. *The Revolutionary Genius of Plants* opens the doors to a new understanding of life on earth.

"A festival of beautiful bakes and stunning photos." Review of *ScandiKitchen: Fika & Hygge*, Good Housekeeping Magazine. Let Brontë Aurell of *The ScandiKitchen Café* show you how to celebrate your Christmas Scandi-style by sharing her delicious recipes and family traditions with you. Anyone who has ever been in Scandinavia in December will know that Scandinavians really love Christmas. From huddling up in candlelit snowed-in cottages to consuming glögg at every opportunity, Christmas is peak-hygge season all over Norway, Sweden and Denmark. Everything reverts back to tradition once Advent Sunday has come along. From saffron scented bakes to 'gingerbread spice in everything!', Christmas is the time to break the never-ending darkness with edible treats and joyful feelings. Scandinavians visit friends and families taking along something home baked to share. They have Jul-Smörgåsbord parties where old and young celebrate with a spread of traditional dishes and delicacies. Everything they do for Jul is centred around food, tradition and home comforts. Join Bronte and feel the warmth, even when it's cold outside!

A guide to family cookery features more than two hundred master recipes for everyday dining and special family occasions, along with imaginative ideas for variations and improvisations, including seasonal salads, vegetables, soups, pastas, sauces, main courses, and desserts.

Award-winning TV chef Ariana Bundy lifts the lid on Persian cuisine. Complemented by exquisite photographs by Lisa Linder and romantic family stories, *Pomegranates and Roses* is a Gourmand Cookbook Award winner and was also shortlisted for the Guild of Food Writers Best Cookery Book.

Martha Stewart, who has so significantly influenced the American table, collects her favorite national dishes--as well as the stories and traditions behind them--in this love letter to American food featuring 200 recipes. These are recipes that will delight you with nostalgia, inspire you, and teach you about our nation by way of its regions and their distinctive flavors. Above all, these are time-honored recipes that you will turn to again and again. Organized geographically, the 200 recipes in *Martha's American Food* include main dishes such as comforting Chicken Pot Pies, easy Grilled Fish Tacos, irresistible Barbecued Ribs, and hearty New England Clam Chowder. Here, too, are thoroughly modern starters, sides, and one-dish meals that harness the bounty of each region's seasons and landscape: Hot Crab Dip, Tequila-Grilled Shrimp, Indiana Succotash, Chicken and Andouille Gumbo, Grilled Bacon-Wrapped Whitefish, and Whole-Wheat Spaghetti with Meyer Lemon, Arugula, and Pistachios. And you will want to leave room for dessert, with dozens of treats such as Chocolate-Bourbon Pecan Pie, New York Cheesecake, and Peach and Berry Cobbler. Through sidebars about the flavors that define each region and stunning photography that brings the foods—and the places with which we identify them—to life, Martha celebrates the unique character of each part of the country. With all the dishes that inspire pride in our national cuisine, *Martha's American Food* gathers, in one place, the recipes that will surely please your family and friends for generations to come.

From the arrival of the first boxes of bitter Seville oranges at the greengrocer's in January, to the sweet-sharp scent of citrus fruit filling the kitchen as the preserving pan bubbles away on the stove, there is something deeply satisfying about the annual ritual of making marmalade and piling the pantry shelves high with neatly labeled jars of glistening preserves. Once you've perfected the set and balanced the bittersweet flavour in your traditional orange marmalade, you might experiment with different fruits, or try adding alcohol, essences or spices - cardamom, ginger or a hint of bergamot - but after that, what to do with all those pots of citrus perfection? A jar or two to friends and family, another for the breakfast table... and then what? It's time to start using it for baking and cooking. From Christmas ham to rhubarb and marmalade trifle, and from chocolate fondants with bitter orange centres to marmalade marguerites, here is all the inspiration you need to make the most of marmalade right through the year.

It is the motorbike that makes Vietnam tick. In Saigon alone, two million ply the streets. People commute by bike, father take their kids to school by bike, and products find their way to the consumers by motorbike. This title offers a selection of author's finest shots - often taken from the back of one of the self-same bikes. It is the motorbike that makes Vietnam tick. In Saigon alone, two million ply the streets. People commute by bike, father take their kids to school by bike (you'd be surprised how many at a time!), and products find their way to the consumers by

*Women's Oral History: The "Frontiers" Reader* is an essential guide to the practice of gathering and interpreting women's oral accounts of their lives. During the 1970s, when women's history was just developing, the lack of historical information about women's lives was glaring. Oral history quickly emerged as a vital and necessary tool for documenting the lives and experiences of women, who rarely recorded it for themselves?much less for posterity. Standard models of practicing oral history, however, were inadequate to the job of organizing and interpreting women's lives, and new models that addressed the distinctiveness of the lives of women?in all of their diversity?were needed. As one of the earliest journals devoted to feminist scholarship in the United States, *Frontiers: A Journal of Women Studies* was in the vanguard of the emerging field of women's oral history when it published its first landmark issue on the subject in 1977. Three subsequent issues exploring the evolving field has secured *Frontiers'* reputation at the forefront of women's oral history. *Women's Oral History* includes nineteen essays, each addressing the particularity of women's lives and experience. The collection provides both "how to" interview guides and examples of current research in sections covering basic methodology and rationale; the myriad uses of women's oral history; and discoveries and insights gained from oral history applications. The essays raise thought-provoking questions, glean original insights about the lives of women and the practice of history, and call for women to write and record their own histories.

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