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Garritt Dyk

Commerce, Food, and Identity in Seventeenth-Century England and France

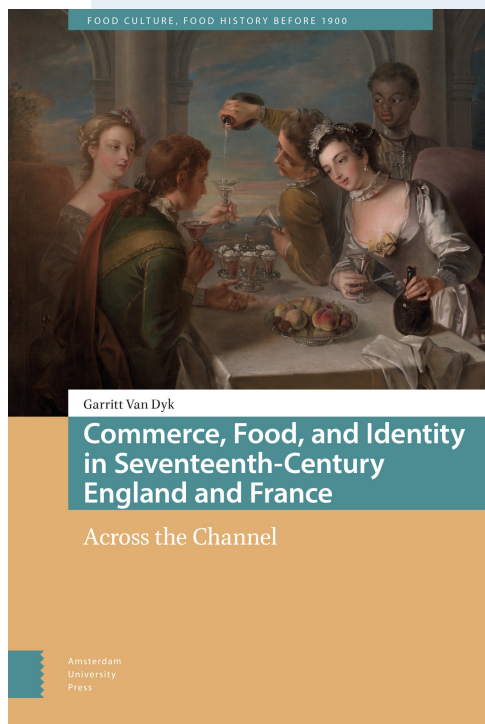
Across the Channel

“Tell me what you eat, and I’ll tell you *who you are*” was the challenge issued by French gastronome Jean Brillat-Savarin. Champagne is declared a unique emblem of French sophistication and luxury, linked to the myth of its invention by Dom Pérignon. Across the Channel, a cup of sweet tea is recognized as a quintessentially English icon, simultaneously conjuring images of empire, civility, and relentless rain that demands the sustenance and comfort that only tea can provide. How did these tastes develop in the seventeenth century?

Commerce, Food, and Identity in Seventeenth-Century England and France: Across the Channel offers a compelling historical narrative of the relationship between food, national identity, and political economy in the early modern period. These mutually influential relationships are revealed through comparative and transnational analyses of effervescent wine, spices and cookbooks, the development of coffeehouses and cafés, and the ‘national sweet tooth’ in England and France.

BIOGRAPHY

Garritt Van Dyk is Lecturer at the University of Newcastle. He has published essays in *A Cultural History of Plants in the Seventeenth and Eighteenth Centuries*, *EMaj*, *Eighteenth-Century Life*, and *Petits Propos Culinaires*. He is a recipient of the Sophie Coe Prize for writing in food history.



Food Culture, Food History
before 1900 July 2022
214 pages,
Hardback
156.0 x 234.0 mm
€95.00 / £87.00 / \$117.00
€94.99 / £86.99 / \$116.99

ISBN 978 94 6372 017 5

e-ISBN 978 90 485 5516 1

BISAC HIS013000 / HIS015040 / HIS037040

BIC HBLH / JFCV

KEYWORDS

food, history, commerce, cuisine, early modern

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Distribution Rest of World via Ingram Publisher Services UK (formerly NBNi Ltd.) | www.distribution.nbni.co.uk
Distribution North America via Baker & Taylor Publisher Services | www.btpubservices.com

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