

## Litalia Delle Conserve

This volume investigates the interaction between the natural environment, market forces and political entities in an ancient Sicilian town and its surrounding micro-region over the time-span of a thousand years. Focusing on the ancient polis of Kale Akte (Caronia) and the surrounding Nebrodi area on the north coast of Sicily, the book examines the city's archaeology and history from a broad geographic perspective, arguing for its greater economic importance for Sicily and the wider Mediterranean world than its size and lowly political status would suggest. Also discussed is the gradual population shift away from the hill-top down to a growing harbour settlement at Caronia Marina, at the foot of the rock. The book is particularly important for the comprehensive analysis of the 1999-2004 excavations at the latter, with a detailed chronology, as well for reviewing the present state of our knowledge about Kale Acte/Calacte, and defining research questions for the future. The archaeological material at the heart of this study comes from excavations at the site conducted by the author. It is one of the few detailed publications from Sicily of Hellenistic and Roman amphora material. The conclusions about changing trends of ceramic material elsewhere in Sicily and indeed further afield. The study also offers a fresh perspective of the economic history of ancient Sicily, and concludes that Kale Akte's privileged location on the north coast was well suited for the export trade to Italy and the city of Rome itself, which enabled the Sicilian town to prosper during the Roman Empire. The origins of Kale Akte and its alleged role in the development of the Italian peninsula are also discussed in the light of the latest archaeological discoveries. An Italian summary of each chapter is also included.

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This pioneering book elevates the senses to a central role in the study of food history because the traditional focus upon food types, quantities, and nutritional values is incomplete without some recognition of smell, touch, sight, hearing, and taste. Eating is a sensual experience. Every day and at every meal the senses of smell, touch, sight, hearing, and taste are engaged in the acts of preparation and consumption. And yet these bodily acts are ephemeral; their imprint upon the source material of history is vestigial. Hitherto historians have shown little interest in the senses beyond taste, and this book fills that research gap. Four dimensions are treated:
• Words, Symbols and Uses: Describing the Senses – an investigation of how specific vocabularies for food are developed.
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• Nationhood and the Senses – an exploration of how the combination of the senses and food play into how nations saw themselves, and how food was a signature of how political ideologies played out in practical, everyday terms.
• Food Senses and Globalization – an examination of links between food, the senses, and the idea of international significance. Putting all of the senses on the agenda of food history for the first time, this is the ideal volume for scholars of food history, food studies and food culture, as well as social and cultural historians. Putting all of the senses on the agenda of food history for the first time, this is the ideal volume for scholars of food history, food studies and food culture, as well as social and cultural historians.

La finanza italiana rivista settimanale di banche, di produzione e di traffico

Miscellaneous Publication

Guide Bibliographique du Froid

Periodical Title and Abbreviation by Title

The National Union Catalog, Pre-1956 Imprints

Volumes 1 & 2 Guide to the MAJOR COMPANIES OF EUROPE 1991/92. Volume 1. arrangement of the book contains useful information on over 4000 of the top companies in the European Community, excluding the UK, over 1100 This book has been arranged in order to allow the reader to companies of which are covered in Volume 2. Volume 3 covers find any entry rapidly and accurately, over 1300 of the top companies within Western Europe but outside the European Community. Altogether the three Company entries are listed alphabetically within each country volumes of MAJOR COMPANIES OF EUROPE now provide in section; in addition three indexes are provided in Volumes 1 authoritative detail, vital information on over 6500 of the largest and 3 on coloured paper at the back of the books, and two companies in Western Europe. indexes in the case of Volume 2. MAJOR COMPANIES OF EUROPE 1991/92.

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«La cultura materiale legata ai consumi si è dimostrata in grado di strutturare la società, di marcare i confini di classe, genere, generazione e le differenziazioni regionali; ha avuto riflessi nel mondo dell'arte e della letteratura; ha ispirato le politiche di governo. È una costruzione culturale che ci permette di osservare l'Italia da un'angolazione molto particolare, e di scoprire aspetti inediti e forse sorprendenti.» Dalla lotta contro la povertà dei primi governi liberali dell'Italia unita, passando per l'autarchia fascista, fino ad arrivare alle politiche del welfare e ai movimenti del consumo critico dei nostri giorni, Emanuela Scarpellini traccia una storia dei consumi italiani che si snoda in parallelo con i grandi filoni della storia culturale, politica, economica e sociale del nostro Paese.

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Italian Cuisine

Report

*Bibliographic Guide to Refrigeration 1965-1968 is a bibliographic guide to all the documents abstracted in the International Institute of Refrigeration Bulletin during the period 1965-1968. The references include nearly 7,000 reports, articles, and communications, classified according to subjects, and followed by a listing of books. This book is divided into 10 parts and begins with a listing of references on thermodynamics, heat transfer, and other basic physical phenomena relating to refrigeration, including desiccation and measurements of temperature, humidity, and pressure. The next sections are devoted to the physics of low temperatures and cryogenics; production and distribution of cold; refrigerating plants (mainly in the food domain); and refrigerated transport and packaging. Other references deal with air conditioning and heat pumps; and industrial, biological, medical, and agricultural applications of refrigeration. The final section focuses on standards and regulations, economics and statistics, and education and trade activities in the refrigeration industry. This guide is intended to assist researchers, engineers, manufacturers, and operators who are in either constant or occasional contact with the refrigeration domain.*

*This magnificent new book demonstrates the development of a distinctive, unified culinary tradition throughout the Italian peninsula. Thematically organized and beautifully illustrated, Italian Cuisine is a rich history of the ingredients, dishes, techniques, and social customs behind the Italian food we know and love today.*

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