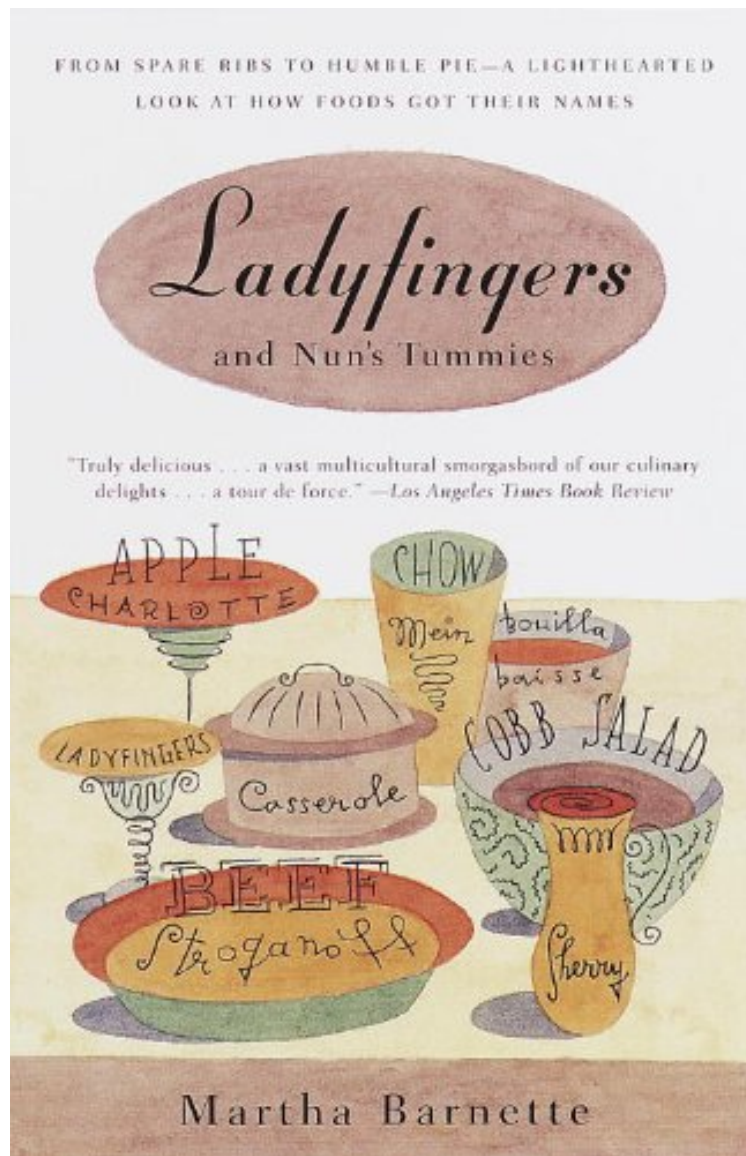


[Get free] Ladyfingers and Nun's Tummies: From Spare Ribs to Humble Pie--A Lighthearted Look at How Foods Got Their Names

Ladyfingers and Nun's Tummies: From Spare Ribs to Humble Pie--A Lighthearted Look at How Foods Got Their Names

Martha Barnett

**Download PDF / ePub / DOC / audiobook / ebooks*



[Download](#)

[Read Online](#)

#2583917 in Books 1998-11-24 1998-11-24 Original language: English PDF # 1 5.18 x .56 x 8.00l, .64 #File Name: 0375702989224 pages ISBN13: 9780375702983 Condition: New Notes: BRAND NEW FROM PUBLISHER! 100% Satisfaction Guarantee. Tracking provided on most orders. Buy with Confidence! Millions of books sold! | File size: 66.Mb

Martha Barnett : Ladyfingers and Nun's Tummies: From Spare Ribs to Humble Pie--A Lighthearted Look at How Foods Got Their Names before purchasing it in order to gauge whether or not it would be worth my time, and all

praised *Ladyfingers and Nun's Tummies: From Spare Ribs to Humble Pie--A Lighthearted Look at How Foods Got Their Names*:

1 of 1 people found the following review helpful. If Your Recipes Include Foods AND Words...By Elliot Essman I admit I'm a lover of both food and words, so this delicious book seemed the right menu choice when I borrowed it from the library recently. I was not disappointed; I have since purchased my own copy for reference in my food writing. The book is erudite, of course, but delightfully so. The origins of many of our food terms may indeed be obscure, but now that I have feasted on this little masterpiece, I no longer feel comfortable eating things with titles I cannot explain. Martha Barnette does go off on tangents that some may find vexing, explaining word relations that only begin with cuisine, but in doing so she adds richness to the stew. Both food and language are quintessentially civilizing; she's melded the two into an important book for any culinary or literary shelf. Food writer Elliot Essman's other reviews and food articles are available at [...]

18 of 18 people found the following review helpful. A "feast of words" for any lover of food and language. By A Customer I LOVED this book! The author has an amazing range of knowledge, both about the kitchen and about words, but what's truly wonderful is her terrific sense of humor, which makes learning all this stuff so much fun. I mean, who knew that Tootsie Rolls were named after a little girl or that Twinkies were named after shoes? Or that German chocolate cake isn't really German and Swiss steak isn't really Swiss? Or that the Italians like to nibble a plum they call a "nun's thigh," while the Dutch like to chow down on a dish of string beans and navy beans with a picturesque name that translates: "bare buttocks in the grass"? This is the perfect gift for the cook or food lover who has everything!

9 of 9 people found the following review helpful. Deliciously funny AND nourishing for the mind. By A Customer I've never written one of these reviews, but I just had to stop by and say what a big kick I got out of Martha Barnette's clever book. I bought it because I love food and cooking, but after reading "Ladyfingers and Nun's Tummies", I also bought a copy to send to my sister, because she's one of those people who're crazy about words and their origins. If you're like us, you'll learn a whole lot from this little book -- and enjoy a whole lot of laughs in the process!

"Everything in [this book] is delightful to learn. Barnette takes us through languages and across millennia in a charming style . . . that offers endless food for thought." --The New Yorker What makes the pretzel a symbol of religious devotion, and what pasta is blasphemous in every bite? How did a drunken brawl lead to the name lobster Newburg? What naughty joke is contained in a loaf of pumpernickel? Why is cherry a misnomer, and why aren't refried beans fried twice? You'll find the answers in this delectable exploration of the words we put into our mouths. Here are foods named for the things they look like, from cabbage (from the Old North French *caboch*, "head") to vermicelli ("little worms"). You'll learn where people dine on nun's tummy and angel's breast. There are foods named after people (Graham crackers) and places (peaches), along with commonplace terms derived from words involving food and drink (dope, originally a Dutch word for "dipping sauce"). Witty, bawdy, and stuffed with stories, *Ladyfingers and Nun's Tummies* is a feast of history, culture, and language. "Why didn't anyone think of this before? . . . What fun Martha Barnette has made of it all, every name for every dish explained and traced and jollied." --William F. Buckley, Jr.

.com It's a browser's treasure of culinary etymological lore, but there's a table of contents that bespeaks a structure, starting with foods named for what they look like (such as rambutan, the sweet, red-bristle-covered fruit named for rambut, the Malay word for hair; or cabbage, which arose from the Old North French *caboch*, meaning head, making the phrase "a head of cabbage" redundant). Next comes a chapter on food names associated with religion and the supernatural (from angel-food cake and cappuccino, named after the brown cloaks of Capuchin monks, to pumpernickel, which supposedly means devil fart). There's a section on foods named by mistake, covering misnomers like geoduck, Bombay duck, and cold duck, none of which is related to the fowl, and a chapter on foods named for people and places, like Beef Wellington, Fettuccine Alfredo, Tootsie Rolls, and even Carpaccio (named after Renaissance artist Vittore Carpaccio, whose work often displayed a predilection for red). Barnette delves into the stories of foods named for what's done to them or what they do to us (such as bangers, British sausages that'll explode if not pricked before cooking, and aubergine, which derives, via Arabic and Persian, from the Sanskrit for antifart vegetable.) And finally, there's a chapter on words derived from other words about food and drink, such as the dog term mutt, which came from muttonhead as an insult applied to dull people, which came from the assumption of stupidity of sheep, i.e., mutton. Its index makes it a bona fide language reference, but it's more than just an academic resource. It's an etymologist's dream, a food lover's fantasy, and a general delight for anyone who takes joy in words and trivia. In telling the stories behind the names of foods, Barnette proves, as writers M.F.K. Fisher, Harold McGee, and Calvin Trillin have before, that a love of food and a fascination with language are not incompatible. --Stephanie Gold "Truly delicious . . . a vast multicultural smorgasbord of our culinary delights . . . a tour de force." --Los Angeles Times Book From the Inside Flap "Everything in [this book] is delightful to learn. Barnette takes us through languages and across millennia in a charming style . . . that offers endless food for thought." --The New Yorker What makes the

pretzel a symbol of religious devotion, and what pasta is blasphemous in every bite? How did a drunken brawl lead to the name lobster Newburg? What naughty joke is contained in a loaf of pumpernickel? Why is cherry a misnomer, and why aren't refried beans fried twice? You'll find the answers in this delectable exploration of the words we put into our mouths. Here are foods named for the things they look like, from cabbage (from the Old North French *caboché*, "head") to vermicelli ("little worms"). You'll learn where people dine on nun's tummy and angel's breast. There are foods named after people (Graham crackers) and places (peaches), along with commonplace terms derived from words involving food and drink (dope, originally a Dutch word for "dipping sauce"). Witty, bawdy, and stuffed with stories, *Ladyfingers and Nun's Tummies* is a feast of history, culture, and language. "Why didn't anyone think of this before? . . . What fun Martha Barnette has made of it all, every name for every dish explained and traced and jollied." --William F. Buckley, Jr.