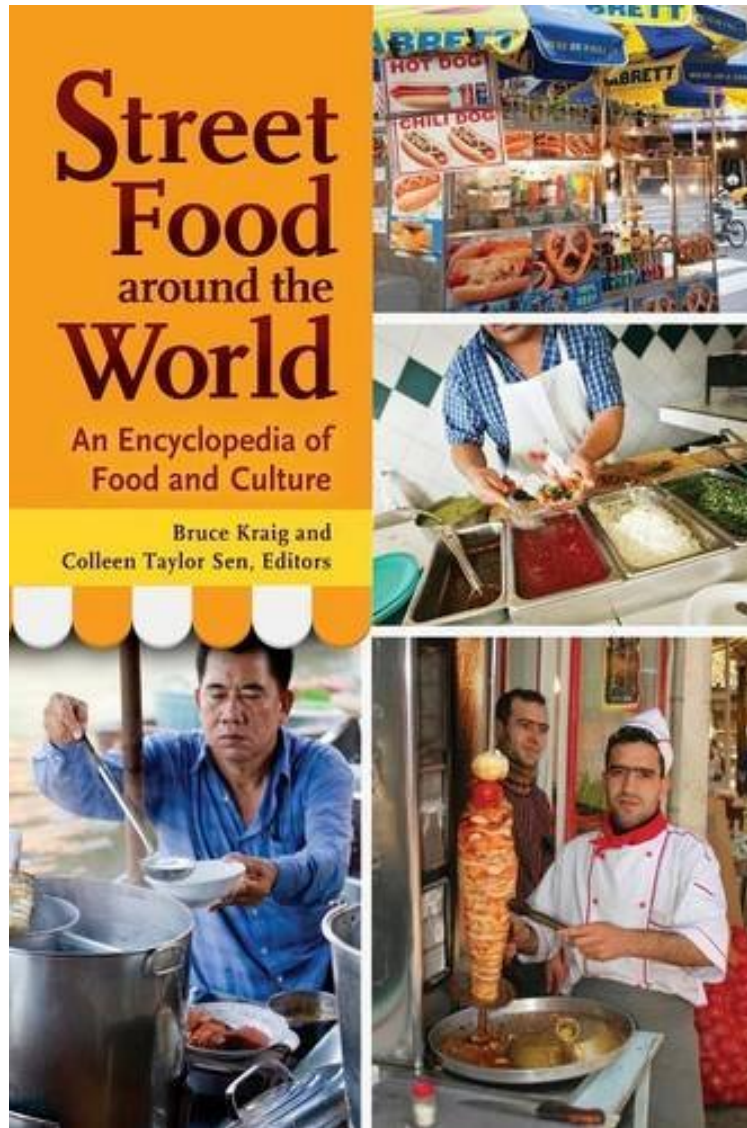


Street Food around the World: An Encyclopedia of Food and Culture

Bruce Kraig, Colleen Taylor Sen Ph.D.
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Bruce Kraig, Colleen Taylor Sen Ph.D. : Street Food around the World: An Encyclopedia of Food and Culture before purchasing it in order to gauge whether or not it would be worth my time, and all praised Street Food around the World: An Encyclopedia of Food and Culture:

1 of 2 people found the following review helpful. This book brings the world, as seen through street food, to the reader in an accessible, comprehensive and caring way. By Sally Krasley It is clear that the authors love and respect their

subject. For those, such as I, who were afraid to try "street food", this book offers a "how to", "where to" and "when to" guide to enable the curious visitor to experience the "real" cuisine of a country. The focus clearly is the food yet the chapters include history, politics and culture as well. For the courageous, the authors have included 70 pages of recipes to enable the reader to experience preparing and enjoying the "go to" foods of other countries. We learn so much about people by learning about the food they eat and this wonderful book opens that door. 7 of 8 people found the following review helpful. Forget about this book! By Bagheera This outrageously and obscenely pricey "encyclopedia" is missing so many well-known street foods of the world. The description for the street foods included in this book are short, general and too simplistic. The presentation is amateurish and the quality of the paper used for the pages in this book is of poor quality. Don't be fooled, the book is not very huge in size, has only about a dozen pictures that are all in black and white, and very few recipes of dishes that are not very appealing to try to make at all either. Save your dollars, this book is not worth buying. Trust me on this, or don't and you will be tremendously sorry not to have listened to my advice after having purchased it. The best thing about this book might be its very deceptive cover. 1 of 2 people found the following review helpful. Good for adventurous taste buds! By AbbyGI love to travel and I love to eat street food but I usually dont know where to go in foreign cities for good (clean) food and Im always guessing I never know what to order. I would recommend this book for anyone who hates getting stuck at boring, tourist trap restaurants in exotic locations because they dont know where else to go to eat. This is a great introduction to the best of the best street food and what to eat depending on where you are. I would get this for anyone who is interested in learning more about street food and who is willing to be just a little bit adventurous.

In this encyclopedia, two experienced world travelers and numerous contributors provide a fascinating worldwide survey of street foods and recipes to document the importance of casual cuisine to every culture, covering everything from dumplings to hot dogs and kebabs to tacos. Presents an international survey of street foods in representative countries and regions that includes interesting facts and recipe to illustrate many of them Supplies the historical and environmental background of the country's street food Includes sidebars with fun facts and statistics about street foods Provides highly useful information for students studying geography and for travelers

From Booklist The American experience of street food might be primarily limited to hot-dog vendors, although, recently, American street food has seen an upswing in terms of visibility with food trucks popping up across the country and even the Food Network is hopping on the bandwagon with a reality competition show. Internationally, though, street food varies from country-to-country, a difference that this volume attempts to break down. The book is well-researched and thorough and contains a lot of informative material. Sections begin with an overview of the region and are then broken down into countries, with information on the socioeconomic makeup and how that might influence the food found in that particular country. With roughly 10 reviews per country, including desserts and drinks, readers will get a good idea of the flavor profile and what kinds of foods are expected in each region of the world. However, Street Food around the World would greatly benefit from the inclusion of color photographs, as the few black-and-white ones scattered throughout dont do justice to the scenes or the food items. The descriptions of the food from various countries are detailed, but sometimes the writing feels as though something is lacking, doing little more than stating ingredients. Simply reading about a Chicago-style hot dog, for example, doesnt do much to entice readers to hunt one out in the Windy City. Although the included recipes are a nice touch, they feel a bit out of place in a book that is meant to describe an experience in a country. (Sure, you could make mohingaa spicy noodle soup from Myanmar at home, but it might taste better eaten amid the hustle and bustle of its homelands busy thoroughfares.) Overall, this is a secondary purchase for most libraries. Its a bit of a misfire because it doesnt know what it wants to be a travel guide or a cookbook but it might inspire budding on-the-road foodies; for large collections. --Erin Linsenmeyer "Street Food around the World contains a wealth of inspiration for chefs wanting to incorporate these dishes into menus. It could also be useful for food entrepreneurs." - Reference s "This interesting reference title will whet readers' appetite for these foods. Summing Up: Recommended. Academic and public libraries; lower- and upper-level undergraduates, graduate students, and general readers." - Choice "A solid overview of street food worldwide for travelers and researchers." - Library Journal "This book should be of interest to anyone traveling internationally or wanting to experience how the natives obtain a great portion of their food." - ARBA About the Author Bruce Kraig, PhD, is emeritus professor of history at Roosevelt University. Colleen Taylor Sen, PhD, is a food historian and writer specializing in the cuisine of the Indian subcontinent.