

# Food Anatomy [EPUB] by Julia Rothman

## Information:

**Author:** *Julia Rothman*

**Format:** 224 pages

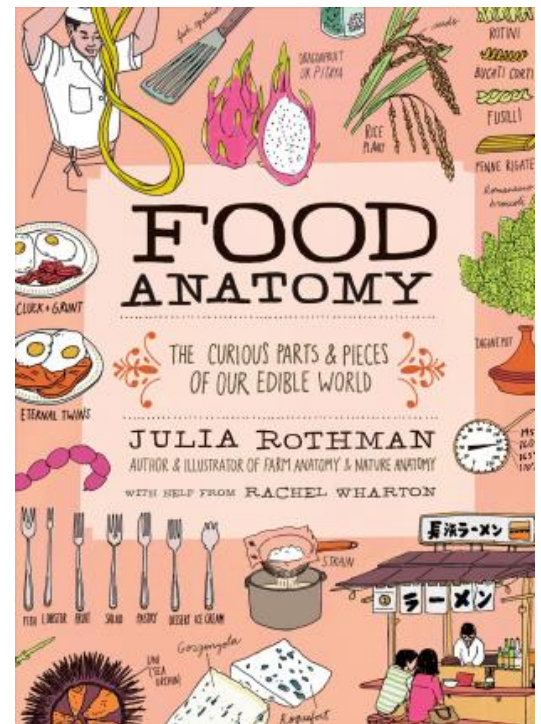
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## Book Synopsis:

Get your recommended daily allowance of facts and fun with Food Anatomy, the third book in Julia Rothman's best-selling Anatomy series. She starts with an illustrated history of food and ends with a global tour of street eats. Along the way, Rothman serves up a hilarious primer on short order egg lingo and a mouth-watering menu of how people around the planet serve fried potatoes and what we dip them in. Award-winning food journalist Rachel Wharton lends her editorial expertise to this light-hearted exploration of everything food that bursts with little-known facts and delightful drawings. Everyday diners and seasoned foodies alike are sure to eat it up.

## Recommendations:

## Review quote

The food encyclopedia meets the graphic novel in this knowledgeable basic introduction to all things edible. - Booklist It's a beautiful thing when food and art come together. Julia Rothman is definitely familiar with this notion. In the

third book of her Anatomy series, Rothman enlists the help of James Beard Award-winning journalist Rachel Wharton and illustrates nearly everything there is to know about food. Not only is Food Anatomy easy on the eyes; it's also educational. Within its pages readers can find the percentage of butterfat in different dairy products, how popcorn pops, how to make tofu, short order lingo for egg orders and more. - Food Republic In 1686, the croissant was invented in Austria. That's a fun fact I'd probably never had known or maybe don't even really need to know, but now I do, thanks to Julia Rothman's Food Anatomy: The Curious Parts & Pieces of Our Edible World. Rothman has an entire series of illustrated Anatomy books, including Nature and Farm, packed with infographics, quirky facts, and maps that you can get lost in for hours--in a fun way, not in a boring textbook way. - Bon Appetit Rothman's illustrations are beautiful, hand-made, and informative, from the multitude of grains to the plentitude of street food; from a how-to on making cheese to the edible parts of flowering plants. Her delicious drawings and descriptions of the universality of food are a joyful reminder that food is love. - Civil Eats Food books by culinary professionals aren't exactly hard to come by, which is what makes this one by a charming illustrator so special. Learn your peppers, beans, pasta shapes and more via adorable (and accurate!) drawings and helpful explanations. There are recipes scattered throughout, but you'll learn something beyond how to make Real Deal Buttermilk Pancakes. Like what exactly is a "wrecked and crying" or a "cluck and grunt"? Simply refer to the short-order egg lingo page to find out. - Tasting Table Known for her charming and elemental line drawings, Julia takes on the art of infographics for this series, presenting trivia and need-to-know guides in her trademark style. - Front + Main: A Blog from West Elm Rothman's delightful trio makes the perfect gift this year for everyone on your list with a curious spirit and adventurous palette. Maybe they'll inspire you to pick up a pencil and explore the world around you, or at least what's on your plate. - Mind Body Green

## **Back cover copy**

### **A Palette for Your Palate**

Delve into the culinary world with Julia Rothman's delightful visual tour of cookery and international cuisine. Histories and curiosities of food around the world are illustrated and explained with Rothman's uniquely charming style. What does an asparagus fork look like? What country puts banana sauce on

their French fries? What's the difference between a fish fillet and fish steak? Indulge yourself with a recommended daily allowance of facts and fun.