

Camembert—delectably fragrant, creamy-centered, neatly boxed—is the most popular and most famous French cheese. Originally made by hand in the Norman countryside, it is now mass-produced internationally, yet Camembert remains a national symbol for France, emblematic of its cultural identity. In this witty and entertaining book, Pierre Boisard investigates the history of Camembert and its legend. He considers the transformation of France's cheese-making industry and along the way gives a highly selective, yet richly detailed history of France—from the Revolution to the European Union. *Camembert: A National Myth* weaves together culinary and social history in a fascinating tale about the changing nature of food with implications for every modern consumer. As the legend goes, by coincidence, grand design, or clever marketing, the birth of Camembert corresponds almost exactly in time with the birth of the French republic. In this book, republicans and Bonapartists, revolutionaries and priests are reconciled over the contents of a little round box, originating a great myth and a great nation. The story of the cheeses growing fame features Napoleon, Louis Pasteur, the soldiers of the First World War, and many others. Beneath this intriguing story, however, runs a grittier tale about the history of food production. We learn, for example, how Camembert became white—a topic that becomes a metaphor for the sanitation of the countryside—and how Americans discovered the secrets of its production. As he describes the transformation of the Camembert industry and the changing quality of the cheese itself, Boisard reveals what we stand to lose from industrialization, the hallmark of the past century. Today, small producers of raw-milk, ladle-molded Camembert are fighting to keep their tradition alive. Boisard brings us to a new appreciation of the sensual appeal of a lovely cheese and whets the appetite for a taste of the authentic product.

All Kinds of Trucks (Big Picture Books), *Im Wild Again: Snippets from My Life and a Few Brazen Thoughts*, *The Pie Book*, *South Africa (Changing Face Of...)*, *Pharmaceutical Chemicals in Perspective*, *Student Manual to Accompany the Administrative Medical Assistant, 4e*, *Delicious Pie Recipes for the Busy Home Cook*, *Cera una volta la favola* (Italian Edition),

The vocabulary here is subtle, gentle. Gagnaires favorite word is “peacefully.” Even the cooking, the little that is described, is slow, done at low temperature. Camembert has 15 ratings and 3 reviews. David said: I felt like a snob reading an in depth book about the history of a French cheese but the real reason On Jul 1, 2003 Pierre Boisard published: *Camembert a National Myth*. *Camembert: A National Myth* (review). Robert D. Friedel. *Enterprise & Society*, Volume 5, Number 2, June 2004, pp. 318-320 (Review). Published by Cambridge Pierre Boisard, *Camembert: A National Myth*. Trans. Richard Miller. Berkeley and Los Angeles: The University of California Press, 2003. xiii + 254 pp. \$29.95 : *Camembert: A National Myth* (9781422356203) by Pierre Boisard and a great selection of similar New, Used and Collectible Books available Yet *Camembert: A National Myth* encompasses much more than cheese. The story of Camembert's evolution from a country delicacy to an *Camembert: A National Myth* weaves together culinary and social history in a fascinating tale about the changing nature of food with implications for every When choosing a Camembert, few can resist a gentle prodding. Pierre Boisard suggests a full-hand approach: remove the wrapped cheese *Camembert: A National Myth* by Pierre Boisard, translated by Richard Miller. California, 254 pp., \$19.95, June, 0 520 22550 3. In 1999, when *Camembert: A National Myth*. Translated by Richard Miller. Berkeley: University of California Press, 2003. xiii + 254 pp. ISBN 0-520-2250-3, Note 0.0/5. Retrouvez *Camembert - A National Myth* et des millions de livres en stock sur . Achetez neuf ou d'occasion. *South Central Review* 22.2 (2005) 130-131 Boisard's study, first published in France a dozen years ago (*Le Camembert, mythe national*,

Paris: Calmann-Levy, *The Fermentation of a National Myth*. By Jean-Michel Rabate, University of Pennsylvania. *Camembert: A National Myth*. Pierre Boisard. Richard. Miller, transl. *Camembert : A National Myth* by Pierre Boisard and a great selection of similar Used, New and Collectible Books available now at . *Camembert*—delectably fragrant, creamy-centered, neatly boxed—is the most popular and most famous French cheese. Originally made by On the bookshelf: *Camembert, A National Myth*, by Pierre Boisard, a fascinating exploration of this quintessential French cheese that looks into the legends and *Camembert A National Myth* by Pierre Boisard available in Hardcover on , also read synopsis and reviews. In this witty and Amazon??????*Camembert: A National Myth* (California Studies in Food and Culture)?????????Amazon?????????????????Pierre Boisard

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