Cuisine, customs and character: culinary tradition and innovation in eighteenth century France.

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Abstract:
This thesis explores elite culinary culture over the course of the French Enlightenment. The eighteenth century was a time of great culinary innovation during which the basic structure and import of mealtimes diverged dramatically from the long-standing traditions of the royal court. The culinary elite of the French Enlightenment (located mainly in Paris and Versailles) were deeply fascinated by the evolving issues of cuisine, taste, and diet, as well as how these issues related to central cultural, political and educational institutions. Culinary innovations had widespread impact on many varied aspects of daily life, such as: expressions of social standing, developments in health science, and situating one's personal moral compass. The following work discusses the connection between food and each of these issues, ultimately asking what it meant for the eighteenth century French culinary elite to eat, and what effect their choice of food had on their identities.

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Romanian cuisine is diverse, blending the dishes of several traditions which it came into contact with, as well as maintaining its own character. Romania’s cuisine was somewhat influenced by the other peoples that lived on its territory such as the ethnic Hungarians and Germans that are still living in the middle and western parts of Romania. Also, some Greek, Slavic, Turkish and French influences are felt. But the oldest influence comes from the Dacian-Roman era. The closest equivalent in French cuisine, in terms of preparation and ingredients, is the Baeckeoff village casserole, which actually originated in France’s Alsace Region, whose culinary tradition is predominantly marked by German influences. The origin of Russia’s favorite meat dish dates to experiments performed by the personal chef of Count Grigory Orlov in the 18th century. The culinary wizard invented Veau Orloff — baked veal with potatoes, mushrooms and onions in Bechamel sauce. This is considered the prototype of French-style Meat. Veau Orloff was served for the first time fo