



Sandwich: A Global History

Bee Wilson

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The humble peanut butter and jelly or bologna and cheese or corned beef on rye—no matter your cooking expertise, chances are you’ve made and eaten countless sandwiches in your lifetime. It’s quick, it’s simple, and it’s open to infinite variety and inventiveness. If there’s something bread- or bun-like in your cupboard, there is a sandwich waiting to happen.

Though sandwiches are a near-universal food, their origin can be traced to a very precise historical figure: John Montagu, the Fourth Earl of Sandwich, who, sometime before 1762 being too busy to stop for dinner, asked for some cold beef to be brought to him between two slices of bread. In *Sandwich*, award-winning food writer Bee Wilson unravels the mystery of how the Earl invented this most elementary but delicious way of eating. Wilson explores what sandwiches might have been like before the eighteenth century, why the name sandwich stuck, and how the Earl’s invention took off so quickly around the globe.

Wilson brings together a wealth of material to trace how the sandwich has evolved, looking at sandwiches around the world, from the decadent meatball hoagie to the dainty cucumber tea sandwich. Loved the world over, this popular food has surprisingly never before been the subject of a book-length history until now.

Sandwich: A Global History Details

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From Reader Review Sandwich: A Global History for online ebook

Margaret Sankey says

Another in the great Reaktion series, this on on the origins, culinary history of and consumption of sandwiches, from the Earl's card game to the difficulties of explaining a Subway franchise in China, with delightful sidelines along the way, like the magical meeting of French baguettes with Vietnamese and New Orleans seafood to create Banh Mi and Po'boys, lunchboxes, Marmite and Vegemite, open faced sandwiches, bread slicers and the patent for the little triangular cardboard box in which sandwiches are sold.

Brice Fuqua says

Explodes the myth that the Earl of Sandwich invented the food named after him. Then surveys sandwich making throughout the world. A good introduction to the subject.

Sesana says

Part of Reaktion's Edible series. In many ways, like virtually every book in the series: brief, nicely illustrated, and easy to read. The brevity is the one place where some may find fault with it. But there's not much competition on the sandwich history front. I may be wrong, but I think this might be the only game in town. It's certainly interesting, though.

Telesilla says

Should have been an article instead of a full book. Also should have been better, giving the subject matter.

Lynda says

I lucked out and a nearby library had most of this series. Interesting read. However, I disagree that an open faced sandwich is not a sandwich.

Terry Clague says

An enjoyable chomp through the culinary (and other) history of perhaps the greatest format for food ever invented (if it was invented). Alan Jarvis claims that there are no types of food which "aren't enhanced by the addition of a pastry crust", that may be so but you can surely apply the same rule when adding bread to either side of any kind of food you can think of. An interesting section on the panino casts doubt on the famous Robert Peden's disdainful reaction to one poor Milton Parker's request for a panini. And finally, this is part of

the "edible series" from Reaktion Books which appear to make fine presents - thanks to Joysey for this one.

Renee says

It had interesting historical tidbits, but the prose had a lot of waffle, rather than a solid and satisfying filling. There was a heavy British influence throughout; it hardly seemed the global history it claimed to be, but perhaps I had too high an expectation on a topic that is so loosely documented cross-culturally.

Brian says

Slim like a tea sandwich but packed with flavor. Left me wanting more.
