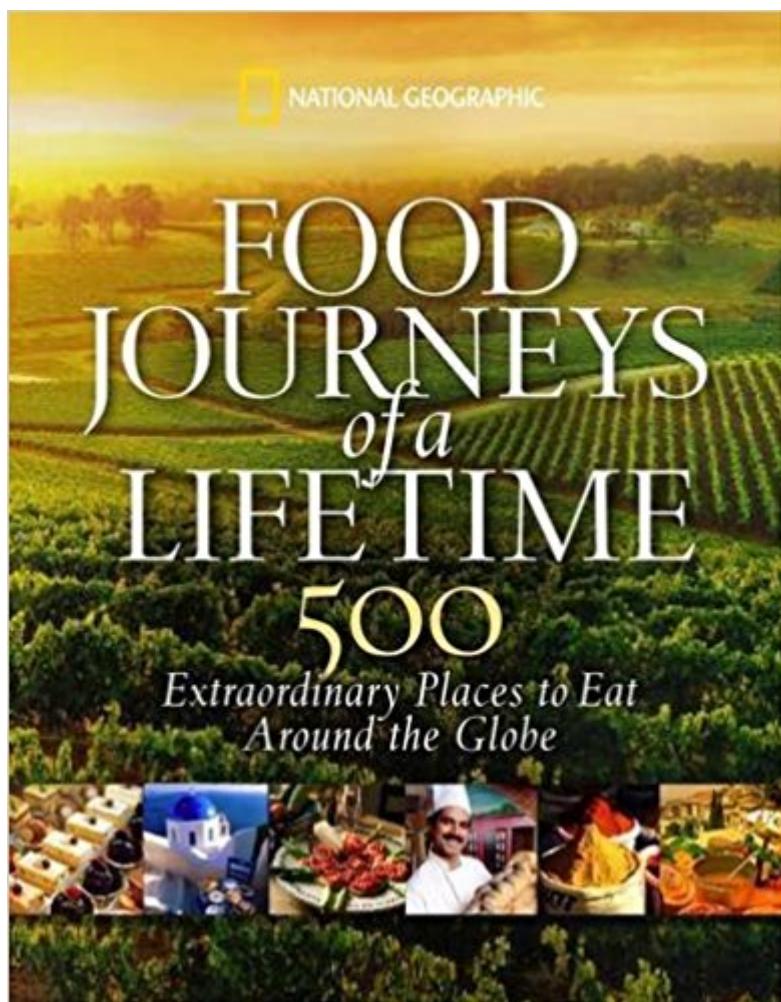


The book was found

# Food Journeys Of A Lifetime: 500 Extraordinary Places To Eat Around The Globe



## Synopsis

For pure pleasure, few experiences are as satisfying as a chance to explore the worldâ™s great culinary traditions and landmarks; and here, in the latest title of our popular series of illustrated travel gift books, youâ™ll find a fabulous itinerary of foods, dishes, markets, and restaurants worth traveling far and wide to savor. On the menu is the best of the best from all over the globe: Tokyoâ™s freshest sushi; the spiciest Creole favorites in New Orleans; the finest vintages of the great French wineries; the juiciest cuts of beef in Argentina; and much, much more. Youâ™ll sample the sophisticated dishes of fabled chefs and five-star restaurants, of course, but youâ™ll also discover the simpler pleasures of the side-street cafÃ©s that cater to local people and the classic specialties that give each region a distinctive flavor. Every cuisine tells a unique story about its countryside, climate, and culture, and in these pages youâ™ll meet the men and women who transform natureâ™s bounty into a thousand gustatory delights. Hundreds of appetizing full-color illustrations evoke an extraordinary range of tastes and cooking techniques; a wide selection of recipes invites you to create as well as consume; sidebars give a wealth of entertaining information about additional sites to visit as well as the cultural importance of the featured food; while lively top ten lists cover topics from chocolate factories to champagne bars, from historic food markets to wedding feasts, harvest celebrations, and festive occasions of every kind. In addition, detailed practical travel information provides all the ingredients youâ™ll need to cook up a truly delicious experience for even the most demanding of traveling gourmets.

## Book Information

Hardcover: 320 pages

Publisher: National Geographic (October 20, 2009)

Language: English

ISBN-10: 1426205074

ISBN-13: 978-1426205071

Product Dimensions: 9.2 x 1.3 x 12 inches

Shipping Weight: 4.4 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 49 customer reviews

Best Sellers Rank: #122,441 in Books (See Top 100 in Books) #106 in Books > Travel > Food, Lodging & Transportation > Dining #283 in Books > Reference > Writing, Research & Publishing Guides > Writing > Travel #295 in Books > Travel > Reference > General

## Customer Reviews

NATIONAL GEOGRAPHIC is one of the worldâ™s leading nonfiction publishers, proudly supporting the work of scientists, explorers, photographers, and authors, as well as publishing a diverse list of books that celebrate the world and all that is in it. National Geographic Books creates and distributes print and digital works that inspire, entertain, teach, and give readers access to a world of discovery and possibility on a wide range of nonfiction subjects from animals to travel, cartography to history, fun facts to moving stories. A portion of all National Geographic proceeds is used to fund exploration, conservation, and education through ongoing contributions to the work of the National Geographic Society.

Top Ten New Year's Celebratory Feasts Around the WorldForget-the-Year Parties, JapanBonenkai, or forget-the-year, parties are occasions for workmates or groups of friends to celebrate the previous yearâ™s successes and drown its failures. They usually take place in izakaya, taverns serving smallish Japanese dishes alongside drinks, or restaurants. Rigid protocol applies, at least until everyone is drunk; empty glasses are taboo. Planning: Bonenkai parties take place throughout December; many people attend several. [www.jnto.go.jp](http://www.jnto.go.jp) New Year, or Spring Festival, ChinaOn the eve of this 4,000-year-old lunar festival, families gather for a lavish reunion dinner. Common components are a chicken, symbolizing wholeness; black moss, indicating wealth; sticky cake, boding a sweet new year; and âœlongevityâ• noodles, eaten uncut. Dinner usually ends with a whole steamed fish, which is left unfinished to augur a new year of plenty. Planning: Chinese New Year falls on varying dates in January and February. Wear red: itâ™s a lucky color.

[www.chinaodysseytours.com](http://www.chinaodysseytours.com) Feast of the First Morning, VietnamAn ancestor-worship festival, Tet Nguyen Dan (Feast of the First Morning) is also an occasion to entertain friends and familyâ" and start the year auspiciously. Since even cooks relax for Tet, dishes are prepared ahead and include kho (a tangy stew flavored with caramel and fish sauce), banh chung (sticky pork and mung-bean rice cakes), and cu kieu (pickled spring onions). Planning: Tet usually corresponds with Chinese New Year. Shops and markets close for up to three weeks. [www.footprintsvietnam.com](http://www.footprintsvietnam.com) White Month, MongoliaMongoliaâ™s three-day lunar New Year festival, Tsagaan Sar (White Month), is celebrated at the junction of winter and spring. Bituuleg (New Yearâ™s Eve dinner) stars a cooked sheepâ™s rump, accompanied by steamed meat dumplings, lamb patties, and flat biscuits, washed down with fermented mareâ™s milk and milk vodka. Planning: The date varies from year to year. Mongolians prepare enough food for all-comers. Guests should bring presents. Packaged tours are available. [www.mongoliatourism.gov.mn](http://www.mongoliatourism.gov.mn) New Yearâ™s Eve, RussiaFeasting lavishly is at the core of Russiaâ™s biggest festival as many Russians believe the new year will continue as it

started. The evening proceeds with a succession of toasts made with vodka or Sovetskoye Champanskoye (Soviet champagne). Typical dishes include caviar, smoked salmon, goose, and suckling pig. Many Russians also celebrate the Julian Old New Year on January 13-14. Planning: Many restaurants arrange package tours. [www.russia-travel.com](http://www.russia-travel.com) New Day, Iran The 3,000-year-old Noruz (New Day) is a Zoroastrian, pre- Islamic festival that remains Iranians' top holiday. Core to the rituals is the haft sin (seven sâ™s) spreadâ "usually chosen from sabze (green shoots), samanu (wheat pudding), sib (apples), sohan (honey-and-nut brittle), senjed (jujube), sangak (flatbread), siyahdane (sesame seeds), sir (garlic), somaq (sumac), and serke (vinegar). But it is all display. On the eve itself, Iranians usually eat sabzi polo mahi, steamed rice with green herbs and fish. Planning: Noruz corresponds with the vernal equinox (usually March 21). [www.itto.org](http://www.itto.org) New Yearâ™s Eve, Piedmont, Italy A large dinner (cenone) is common throughout northern Italy for New Yearâ™s Eve, but few places take it to the same extremes as Piedmont, birthplace of the Slow Food movement. Expect a dozen antipasti, boiled homemade sausages with lentils, at least three other main courses, and several desserts, including panettone and hazelnut cake. Planning: For an authentic rural experience, enjoy home-cooked food in a family atmosphere at a farmhouse.

[www.piedmont.worldweb.com](http://www.piedmont.worldweb.com) New Yearâ™s Eve, Spain Spaniards devour a grape with each midnight chime. Most people celebrate at home, but large public festivities in Barcelonaâ™s Plaza Catalunya see people assemble with grapes and cava (sparkling white wine) before a nightâ™s clubbing. Planning: Peeled, unseeded grapes are easier to swallow rapidly.

[www.barcelonaturisme.com](http://www.barcelonaturisme.com) New Yearâ™s Eve, the Netherlands Although restrained in their consumption of pastries for most of the year, Dutchers abandon all prudence on New Yearâ™s Eve, when dinner ends with deep-fried appelflappen (apple turnovers), appelbeignets (battered apple rings), and oliebollen (doughnuts). They usually toast the new year with champagne. Planning: Some restaurants and hotels organize special dinners as part of a package, often including accommodation. [www.holland.com](http://www.holland.com) Hogmanay, Scotland On New Yearâ™s Eve, called Hogmanay in Scotland, most rituals, such as first-footing (visiting) friends and neighbors after midnight, are home-based. Key among the food traditions is a Scottish steak pie, often ordered in advance from butchers, alongside black bun and clootie dumplingâ "both rich fruitcakesâ "and shortbread. Planning: In Edinburgh, the Hogmanay Food Fair or upscale butchers, such as John Saunderson, are good places to stock up on goodies. [www.edinburgh.org](http://www.edinburgh.org), [www.edinburghfestivals.co.uk](http://www.edinburghfestivals.co.uk)

When I have the privilege to travel to exotic places abroad, I've generally made it a point to find an

opportunity to take a cooking lesson in the local cuisine. I figured out a while back that the most intimate way to get to know a culture is through the food they grow, create, cook and eat. Now comes a book from the editors of one of my favorite magazines, *A National Geographic Traveler*, that focuses on the culinary adventures to be had around the globe. As expected, it's a handsome coffee-table book that takes full advantage of the vast catalog of images and articles long featured in the magazine. It's divided into nine beguiling chapters:-- "Specialties & Ingredients" focuses on foods which are unique to specific locales, ranging from Vermont maple syrup to the fresh sushi found at dawn in Tokyo's Tsukiji Market to the vanilla bean that originated on the island of Réunion.-- "Outstanding Markets" spotlights the world's great bazaars such as Thailand's floating markets, Venice's Rialto Fish Market, and in my own backyard, San Francisco's Ferry Building Marketplace.-- "Seasonal Delights" runs the gamut from French truffles to Finnish crayfish to Maryland's soft-shell crabs.-- "In the Kitchen" brings to the fore the intimate secrets of the world's cuisines through classic technique and unique ingredients. Recipes are plentiful in this section's sidebars.-- "Favorite Street Foods" is the section with which I have the most affinity since it highlights exactly the type of food that I would eat as a traveler, the local eats found on mobile food carts, at street kiosks, and in expansive night markets.-- "Great Food Towns" travels far and wide to identify the culinary capitals from Bologna to Goa to Hong Kong to the inevitable destination, Paris.-- "Ultimate Luxuries" identifies the rare treats to be discovered by those with deep pockets, for example, kaiseki feasting in Kyoto and luxuriant dining at the Hotel Cipriani in Venice.-- "The Best Wine, Beer, & More" focuses on some unusual beverages such as Peruvian pisco and Greenland's glacier beer, as well as more predictable choices like Oregon's microbreweries and Sonoma wines.-- "Just Desserts" looks at the world's confectionary delights such as Belgian chocolates and Florida's key lime pie. For each entry, the editors provide critical information on when to go, how to plan a particular culinary adventure, and what relevant websites can help with the planning. There are entertaining top ten lists throughout the book in categories as diverse as Extreme Restaurants and Monastic Tipples. My only complaints about the book are that certain areas (Western Europe, Japan) seem to be favored at the expense of more exotic locales and that there aren't as many "a-ha" moments as I would have hoped from a list as comprehensive as this one. Still, the photography is mostly spectacular, and the editors recognize the most important discovery for the reader - that what and where we eat becomes as much a part of our travel as what we see - and the book successfully delivers an exercise in cultural immersion through our individual palates.

This is a textbook-quality, very well laid out, beautiful glossy book. Did well to give this one as a gift!

Food Journeys of a Lifetime: 500 Extraordinary Places to Eat Around the Globe © National Geographic Society 2009 By Nan C. That travel bug you were sure airport hassle, terrorists, or a current stay on Poverty Row had killed, comes right back to haunt you as soon as you open this book. Supersized 12" L x 9.5" W and 1" Deep (not counting sturdy hard cover), this five-pounder is no takalong guide. But what a beautiful way to browse and dream! Be sure to take notes - in case. National Geographic never shys away from sending contributors to wild parts of the world. Foodie destinations in most corners of the globe are covered, as though grim State Department Travel Warnings do not exist. Wonderful index of 313 non-gushy pages, beautiful photos (of course), suggestions for international hotel chains, bed & breakfasts, campgrounds to stay near the goal - from gourmet cooking schools to street food vendor-specialists in world capitals and villages, including the USA, plus the occasional sidelined recipe. Those Preserved Lemons somehow inspired me to get to Morocco ASAP! ###

Can not put those books down

Very pleased with the book. Lots of fun lists and beautiful photos.

If only there was time to visit each of these beautifully photographed locations and taste what looks to be wonderful food.

Great coffee table book! People love to grab it and read it

Made a great gift!

[Download to continue reading...](#)

Food Journeys of a Lifetime: 500 Extraordinary Places to Eat Around the Globe West Highland Way, 4th: British Walking Guide: planning, places to stay, places to eat; includes 53 large-scale walking maps (British Walking Guide ... William: Planning, Places to Stay, Places) 1,000 Food Art and Styling Ideas: Mouthwatering Food Presentations from Chefs, Photographers, and Bloggers from Around the Globe (1000 Series) Taking on the World : A Sailor's Extraordinary Solo Race Around the Globe Journeys of a Lifetime: 500 of the World's Greatest Trips Secret Journeys of a Lifetime: 500 of the World's Best Hidden Travel Gems Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck

Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Fire Engines from Around the World: An illustrated directory of contemporary and historical fire engine manufacturers from around the globe, with 375 photographs Around The Globe - Must See Places in North America: North America Travel Guide for Kids (Children's Explore the World Books) Around The Globe - Must See Places in Australia: Australia Travel Guide for Kids (Children's Explore the World Books) Around The Globe - Must See Places in South America: South America Travel Guide for Kids (Children's Explore the World Books) Around The Globe - Must See Places in Europe: Europe Travel Guide for Kids (Children's Explore the World Books) A Chattahoochee Album: Images of Traditional People and Folksy Places Around the Lower Chattahoochee River Valley (Images of Traditional People and Folksy Places Around the Lo) Sacred Places of a Lifetime: 500 of the World's Most Peaceful and Powerful Destinations Looking for the Lost: Journeys Through a Vanishing Japan (Kodansha Globe) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook,Whole Food Recipes, Clean Eating, Paleo, Ketogenic) 500 Tapas: The Only Tapas Compendium You'll Ever Need (500 Series Cookbooks) (500 Cooking (Sellers)) 500 Worksheets - Identifying Places with 2 Digit Numbers: Math Practice Workbook (500 Days Math Identify Place Series 1) Adventures Around the Globe: Packed Full of Maps, Activities and Over 250 Stickers (Lonely Planet Kids) The Fish Sauce Cookbook: 50 Umami-Packed Recipes from Around the Globe

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)