Although the field of food history is now well established, cultural analysis has tended to focus on well-documented foods of the elite—court cuisines and fine dining. By contrast, the foods of the lower classes have more often been treated as mere calories, divorced from all consideration of taste or choice. Yet there is ample historical evidence that street foods were a focus of plebeian sociability and pleasure in cities, such as Imperial Rome, Kaifeng (China), Tenochtitlan (Mexico), and Edo (Tokyo). Get a sneak peak of this research project seeking to recover these popular cuisines of the past.

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