



Hungry Planet: What the World Eats, Faith d' Aluisio, Random House LLC, 2007, 1580088694, 9781580088695, 287 pages. The age-old practice of sitting down to a family meal is undergoing unprecedented change as rising world affluence and trade, along with the spread of global food conglomerates, transform eating habits worldwide. HUNGRY PLANET profiles 30 families from around the world--including Bosnia, Chad, Egypt, Greenland, Japan, the United States, and France--and offers detailed descriptions of weekly food purchases; photographs of the families at home, at market, and in their communities; and a portrait of each family surrounded by a week's worth of groceries. Featuring photo-essays on international street food, meat markets, fast food, and cookery, this captivating chronicle offers a riveting look at what the world really eats. Ð'Â The paperback edition of the 2006 James Beard Book of the Year featuring a photojournalistic survey of 30 families from 24 countries and the food they eat during the course of one week. Winner of the 2006 James Beard Award for writings on food, finalist for the 2006 IACP Cookbook Award for food reference/technical, and winner of the 2005 Harry Chapin Media Award. Includes more than 300 photographs plus essays on the politics of food by Marion Nestle, Michael Pollan, Charles C. Mann, Alfred W. Crosby, Francine R. Kaufman, Corby Kummer, and Carl Safina. The hardcover edition has sold 40,000 copies. Awards 2006 James Beard Cookbook of the Year The Splendid Table Book of the Year 2005 Harry Chapin Media Award finalist for the 2006 IACP Cookbook Award Ð'Â Reviews "The photos are at once charming and astonishing in their honesty." Ð²Ð,â€•Milwaukee Journal Sentinel Ð²Ð,ÑšA treasure trove of information . . . The photographs alone are worth the price of admission. Ð²Ð,ÑœÐ²Ð,â€•Travel Girl Ð²Ð,ÑšArresting, beautiful, enlightening and infinitely human, this is a collection of full-page photos of families around the world surrounded by what they eat in a single week -- from Bhutan to San Antonio. Read the illuminating statistics and the essays. This is a book for the family and for the classroom. You won't see the same old "aren't we better than them" attitude, nor will you be shamed. This book reminds us that what we eat is the simplest, yet most profound, thread that ties us together. Ð²Ð,ÑœÐ²Ð,â€•Lynne Rossetto Kasper, Host of American Public Media's Public Radio Program, The Splendid Table. Ð²Ð,Ñšthe politics of food at its most poignant and provocative. A coffee table book that will certainly make coffee interesting. Ð²Ð,Ñœ Ð²Ð,â€•Washington Post Ð²Ð,ÑšWhile the photos are extraordinary--fine enough for a stand-alone volume--it's the questions these photos ask that make this volume so gripping. This is a beautiful, quietly provocative volume. Ð²Ð,Ñœ -Publishers Weekly, starred review Ð²Ð,ÑšThis book of portraits reveals a planet of joyful individuality, dispiriting sameness, and heart-breaking disparity. It's a perfect gift for the budding anti-globalists on your list Ð²Ð,Ñœ -Bon Appetit Ð²Ð,Ñš[A] unique photographic study of global nutrition Ð²Ð,Ñœ Ð²Ð,â€•USA Today Ð²Ð,ÑšGrabs your attention for the startlingly varied stories it tells about how people feed themselves around the world. Its contents are based on detailed research, beautifully photographed, presented with often disturbing clarity. Ð²Ð,Ñœ -Associated Press "The world's kitchens open to Peter Menzel and Faith D'Aluisio, the intrepid couple who created the series of books called Material World... As always with this couple's terse, lively travelogues, politics and the world economy are never far from view." -New York Times Book Review Ð²Ð,Ñšilluminating, thought-provoking, and gloriously colorful Ð²Ð,Ñœ Ð²Ð,â€•Saveur magazine Ð²Ð,ÑšRichly colored and quietly composed photographs.... Hungry Planet is not a book about obesity or corporate villains; it's something much grander. Its premise is simple to the point of obvious and powerful to the point of art. Ð²Ð,Ñœ -Salon.com Ð²Ð,ÑšA fascinating nutritional and gustatory tour. Ð²Ð,Ñœ -San Jose Mercury

NewsÐ²Ð,ÑšA grand culinary voyage through our modern world...a lushly illustrated anthropological study.Ð²Ð,Ñœ -San Francisco Bay GuardianÐ²Ð,ÑšThe talked-about book of the season...the stories are fascinating.Ð²Ð,Ñœ -Detroit Free PressÐ²Ð,ÑšUnique and engagingÐ²Ð,Ñœ Ð²Ð,â€œDelta Airlines Sky magazine Ð'Â .

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Nature Got There First , Phil Gates, 2010, Nature, 64 pages. Birds conquered the air long before the Wright Brothers, the burrs on plants are amazingly similar to velcro fastenings, rattlesnakes have an alarm system, bats and dolphins

The Tea Book , Dawn Campbell, 1995, Cooking, 223 pages. Describes British teatimes, tea leaf reading, and the Japanese Tea Ceremony, plus 300 recipes..

Foodservice Information Abstracts , , 1997, Business & Economics, . .

Women in the material world , Faith D'Aluisio, Peter Menzel, Aug 20, 1996, Social Science, 256 pages. A collection of 375 full-color photographs, accompanied by candid first-person chronicles, statistics, and insights, reflect the status of women around the world, offering a

Blessed Unrest How the Largest Movement in the World Came Into Being, and why No One Saw it Coming, Paul Hawken, 2007, Business & Economics, 342 pages. The environmentalist author of Natural Capitalism traces the contributions of a diverse, worldwide grassroots humanitarian movement through which conscientious individuals and

The Ultimate Calorie Counter & Diet Journal , Alex A. Lluch, Jun 1, 2009, Health & Fitness, 324 pages. Research has shown that knowing and keeping track of the calorie, fat, and carbohydrate content in the food you eat is the most effective and fastest way to lose weight and

All Kinds of Children , Norma Simon, Jan 1, 1999, Juvenile Nonfiction, 32 pages. The author of All Kinds of Families presents the things that all children over the world have in common, including their need for food, clothes, people to love them, and the

Cooking for Profit, Issues 655-666 , , 2006, Business & Economics, . .

I want to be-- an engineer , Stephanie Maze, Catherine O'Neill Grace, Aug 4, 1997, Technology & Engineering, 47 pages. Describes the work of the various branches of engineering..

Pizza Today, Volume 27, Issues 1-6 , , 2009, Cooking, . .

Restaurant Business, Volume 109, Issues 7-12 , , 2010, Business & Economics, . .

The Nutrition Solution A Guide to Your Metabolic Type, Harold Kristal, James Haig, James M. Haig, 2002, Family & Relationships, 285 pages. Contending that no single diet is universally applicable, a guide to achieving health by eating according to one's metabolic type profiles different body types and outlines

Food Matters A Guide to Conscious Eating with More Than 75 Recipes, Mark Bittman, Dec 30, 2008, Cooking, 288 pages. From the award-winning champion of culinary simplicity who gave us the bestselling How to Cook Everything and How to Cook Everything Vegetarian comes Food Matters, a plan for

A taste of home Pinoy expats and food memories, Edgar B. Maranan, Len S. Maranan- Goldstein, 2008, Social Science, 256 pages. .

Material World A Global Family Portrait, Peter Menzel, 1994, Photography, 255 pages. Photographs show the homes and possessions of average families in thirty countries around the world and

document each family's lifestyle.

Food & feasts with the Vikings , Hazel Martell, 1995, History, 32 pages. Discusses food, farming, fishing, hunting, drinking, cooking, and feasts among the Vikings.

The age-old practice of sitting down to a family meal is undergoing unprecedented change as rising world affluence and trade, along with the spread of global food conglomerates, transform eating habits worldwide. HUNGRY PLANET profiles 30 families from around the world--including Bosnia, Chad, Egypt, Greenland, Japan, the United States, and France--and offers detailed descriptions of weekly food purchases; photographs of the families at home, at market, and in their communities; and a portrait of each family surrounded by a week's worth of groceries. Featuring photo-essays on international street food, meat markets, fast food, and cookery, this captivating chronicle offers a riveting look at what the world really eats.

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It's an inspired idea--to better understand the human diet, explore what culturally diverse families eat for a week. That's what photographer Peter Menzel and author-journalist Faith D'Aluisio, authors of the equally ambitious Material World, do in Hungry Planet: What the World Eats, a comparative photo-chronicle of their visits to 30 families in 24 countries for 600 meals in all. Their personal-is-political portraits feature pictures of each family with a week's worth of food purchases; weekly food-intake lists with costs noted; typical family recipes; and illuminating essays, such as "Diabetes," on the growing threat of obesity and diabetes. Among the families, we meet the Mellanders, a German household of five who enjoy cinnamon rolls, chocolate croissants, and beef roulades, and whose weekly food expenses amount to \$500. We also encounter the Natomos of Mali, a family of one husband, his two wives, and their nine children, whose corn and millet-based diet costs \$26.39 weekly.

We soon learn that diet is determined by largely uncontrollable forces like poverty, conflict and globalization, which can bring change with startling speed. Thus cultures can move--sometimes in a single jump--from traditional diets to the vexed plenty of global-food production. People have more to eat and, too often, eat more of nutritionally questionable food. Their health suffers.

Because the book makes many of its points through the eye, we see--and feel--more than we might otherwise. Issues that influence how the families are nourished (or not) are made more immediate. Quietly, the book reveals the intersection of nutrition and politics, of the particular and universal. It's a wonderful and worthy feat. --Arthur Boehm --This text refers to an out of print or unavailable edition of this title.

Starred Review. For their enormously successful Material World, photojournalist Menzel and writer D'Aluisio traveled the world photographing average people's worldly possessions. In 2000, they began research for this book on the world's eating habits, visiting some 30 families in 24 countries. Each family was asked to purchase--at the authors' expense--a typical week's groceries, which were artfully arrayed--whether sacks of grain and potatoes and overripe bananas, or rows of packaged cereals, sodas and take-out pizzas--for a full-page family portrait. This is followed by a detailed listing of the goods, broken down by food groups and expenditures, then a more general discussion of how the food is raised and used, illustrated with a variety of photos and a family recipe. A sidebar of facts relevant to each country's eating habits (e.g., the cost of Big Macs, average cigarette use, obesity rates) invites armchair theorizing. While the photos are extraordinary--fine enough for a stand-alone volume--it's the questions

these photos ask that make this volume so gripping. After considering the Darfur mother with five children living on \$1.44 a week in a refugee camp in Chad, then the German family of four spending \$494.19, and a host of families in between, we may think about food in a whole new light. This is a beautiful, quietly provocative volume. (Nov.)

As a huge fan of Peter Menzel's works, I preordered this book and was incredibly excited for its arrival. Not only was the photography and descriptions of the families brilliant, but Menzel included excerpts from leading nutritionists, scientists, environmentalists, and my own personal heroes among them Michael Pollen. I especially enjoyed the articles entitled Diabesity and Slow Foods. Another brilliant aspect is the pertinent facts about the countries that the families come from, which include not only geographics, population density, and life expectancies but also number of McDonald's, the % of obese and overweight, and the consumption of alcohol and cigarettes.

Menzel and D'Alusio were also keen to write personal experiences in the countries they visited- the shock of seeing Ramen noodles in Papua New Guinea, or eating dugo (my aunt's personal favorite) congealed swine blood in Manila. Their facts, and photography, along with their personal experiences opened my awareness to many different cultures as did the first 4 books that they have collaborated on before this.

I first saw these images in a museum in Napa California. They had been enlarged to almost 2'x3' in size and were stunning. I like the book, better, however, because you can look deeper at each culture and the text is fascinating. This is a great book for showing young people the variety of life experienced in different parts of the world. I bought copies for all of my nephews and cousins.

Peter Menzel and Faith D'Aluisio have done it again! As a true fan of all their books, I have savoured every page of the beautiful photography and the insightful descriptions in this book. Just like I did with Material World and Women in the Material World, I have read "Hungry Planet" in one sitting.

Faith's writing makes you feel like you really got to know the families and manages to give us the essence of their lives in a few pages. Pete's pictures make you feel like you went along on the trip with them. I specially liked the recipes for the different foods that are included in the book as well as Peter's field notes which are most revealing and make the book all the more intimate.

What I find most amazing is that our four children (ages 19 through 11) have been fascinated by the book just as much as by the Material World book. I think the format is very appealing to young readers because it is full of tidbits of information that let's us compare our own food choices to those of the rest of the world.

The Hungry Planet, What the World Eats, by Peter Menzel and Faith D'Aluisio, is an excellent book. I saw the photo exhibit at Copia in Napa in early 2005 and was taken by the wonderful photographs of families from around the world behind a table or blanket on the ground with their week's supply of food. There was also an analysis of the food content and cost. As one who studies the role of food in health and disease, I could see how what was on the table or blanket was related to the health of the family or, more generally, the entire country. There was, for example, the portly Australian family with the mother who had suffered a stroke near age 50 years, sitting behind a table piled high with over 50 pounds of meat plus 4 gallons of dairy products, 4 gallons of sugar-laden drinks, etc., but very few "healthy" foods. It was very easy to see why she was over weight and developed a stroke. The Chinese village family, on the other hand, had only 20 pounds of meat but 47 pounds of fruit and over 50 pounds of vegetables, and they were much thinner. The foreword by Marion Nestle, one of America's leading nutritionists, discussed the ills of overeating easily possible in today's world. The photos, which go way beyond those seen at Copia, showing more about every day life in the cities and villages, and the text, explaining the role of food and agriculture, are excellent. For the scientifically minded, there are data on health and food in the back of the book. I highly recommend this book to anyone interested in the role of food in health and disease and life.

What a phenomenal book. I like to think visitors to my home would flip through this while waiting for me to make them a hearty, slow foods dinner and the photos alone would provide conversation for

the whole evening. We have no idea in this country how lucky we are. How wasteful. Every corner of this book is filled with statistics, catchy captions, lists and delightful international family recipes. There are also essays and longer texts detailing individual families and deeper food issues. But even the illiterate could acquire years of knowledge just studying the photos. And, I'll tell you what else, it inspires me to eat a little bit less at every meal.

Peter Menzel and Faith D'Aluisio traveled the world documenting that most basic of human behaviors — what we eat. Their project, “Hungry Planet,” depicts everything that an average family consumes in a given week–and what it costs — laid out in thought-provoking detail. Their results will be exhibited by The Nobel Peace Center to give viewers a peek into kitchens from Norway to Kuwait, and to raise awareness about how environments and cultures influence the cost and calories of the world’s dinners.

I must say I'm disappointed in the way that access of food in poor countries is so difficult. Technically there is enough food for all of mankind, if only it would be conserved properly. However, transport is a problem, but I'm sure that we are technologically advanced enough to come up with a functional solution of some sort to this problem.

This article is quite interesting, primarily because you can compare your food habits with people from other countries, and you can see how much money people have to spend on weekly consumer goods. Although I must say that it was quite limited, and could have included more countries in this article. Most importantly, you can see how different some countries are when it comes to household economies, and in my opinion, that really is just sad to see.

I think this article is very fascinating, but I expected way more variations between all the different countries. I'm not claiming that they all were the same but in the majority of the pictures I discovered the same basic ingredients or look alike packages. Also this article demonstrated just a tiny part of the countries or districts that don't have daily access to enough food.

Let's face it : the two pictures of African families (one from a refugee camp no less) is not even remotely representative of how the majority of the 1 billion people on that continent eat. Unfortunately, this article will only serve to bolster the belief in many people's minds that africans feed themselves exclusively on burlap sacs of grain generously air-dropped by some munificent western nation. Very disappointed in Time Magazine for this one.

I found the article very interesting and informative. Having looked through the lists of different diets I noticed that the families with less money eat healthier food! Nevertheless I felt sorry about the residents of Chan who spend only 1.23\$ for a week in comparison with the Norwegians who spend 731.71\$. I was really very upset that I couldn't find any traditional diets in such countries as Italy, Mexico and Japan. Unfortunately practically in all the countries fresh vegetables and fruits are replaced with processed and packaged food. Finally, I'd like to add that the families from Canada and Greenland surprised me very much because I couldn't even imagine that somebody had polar bears, narwhal skin or seal stew in their diet lists.

Looking through the pictures and their lists of 'favorites', the Canadian family in Nunuvut surprised me. Among other things, I don't think polar bear is (or shouldn't be) on anybody's diet, given their increasing scarcity. And given that many processed foods must be flown/shipped in, the dollar figure seems low for a weekly expenditure. In the 1980s, a loaf of bread in Inuvik, on the other side of the territories, cost \$5 or more, when the same could be had in major Canadian cities for a buck or less. Is our collective leg being pulled?

Instead of finding ways to isolate unique variations of the same old staples in order to patent them, perhaps GMO research could focus on things that farmers have done for a long time - cross-breeding and creating heartier crops that grow in a wider region so that the world can benefit from Quinoa and other healthier alternatives to corn and soy. Stevia too. :-)

@southerncanadianÂ Remember that this is one family, and one family is NOT necessarily

representative of a whole country. Â A family that is all or largely comprised of traditional peoples is likely to eat traditional foods as much as is possible. Â The Inuit are/were hunter-gatherers, so seal and polar bear were and are on such menus. Â

Hmm I'm not sure about impoverished people eating healthier. I would say it's more a matter of a person's skills and knowledge. I'm not a wealthy person at all and I eat quite a lot of processed & pre-packaged foods. I work full time and also attend school and have limited cooking experience. One can't really judge a group based upon a staged photo of an individual family.Â

Today we are witnessing the greatest change in global diets since the invention of agriculture. Globalization, mass tourism, and giant agribusiness have filled American supermarket shelves with extraordinary new foods and McDonald's, Kentucky Fried Chicken, and Kraft Cheese Singles are being exported to every corner of the planet.

In *Hungry Planet*, Peter Menzel and Faith D'Aluisio present a photographic study of families from around the world, revealing what people eat during the course of one week. Each family's profile includes a detailed description of their weekly food purchases; photographs of the family at home, at market, and in their community; and a portrait of the entire family surrounded by a week's worth of groceries.

To assemble this remarkable comparison, Menzel and D'Aluisio traveled to twenty-four countries and visited thirty families from Bhutan and Bosnia to Mexico and Mongolia. Accompanied by an insightful foreword by Marion Nestle, and provocative essays from Alfred W. Crosby, Francine R. Kaufman, Corby Kummer, Charles C. Mann, Michael Pollan, and Carl Safina, the result of this journey is a 30-course documentary feast: captivating, infuriating, and altogether fascinating.

Milk, low fat, 3.2 gal; Onken yogurt, low fat, 9.9 lb; Velfrisk Danish fruit yogurt, 2.1 qt; Froop fruit yogurt, 3.6 lb; Langnese banana split ice cream, 2.2 lb; hard cheeses, assorted, 1.8 lb; Greek yogurt spreads, assorted, 1.1 lb; whipping cream, bio (organic), 14.1 oz; sour cream, 10.6 oz; Milsani butter, 8.8 oz.