Books by Ken Albala

- Eating Right in the Renaissance
- Food in Early Modern Europe
- Opening Up North America: 1497–1800
- Daily Life through History
- The Banquet: Dining in the Great Courts of Late Medieval Europe
- Beans: A History
- The Business of Food
- Human Cuisine
- Pancake: A Global History
The Lost Art of Real Cooking: Rediscovering the Pleasures of Traditional Food One Recipe at a Time
(to be published by Penguin/Perigee July 2010)

The Lost Art of Real Cooking heralds a “new old-fashioned” approach to food: laborious, inconvenient, difficult, extraordinarily rewarding, and worth bragging about. Learn how to cure your own olives and make fresh butter that tastes unlike anything you’ll find in the grocery store. From pickles and fresh pasta to dry sausage and pastry dough, these recipes can be made by serious cooks and novices alike—anyone seeking a more authentic experience from the food they eat.

Other Forthcoming Books

World Cuisines with the Culinary Institute of America
(John Wiley and Sons)

Food and Faith with Trudy Eden
(Columbia University Press)

A Cultural History of Food: The Renaissance
(Berg Publishers)

Livre fort excellent de cuisine: A Critical Edition and Translation
With Tim Tomasik
(Prospect Books)

Food Fights of the Reformation