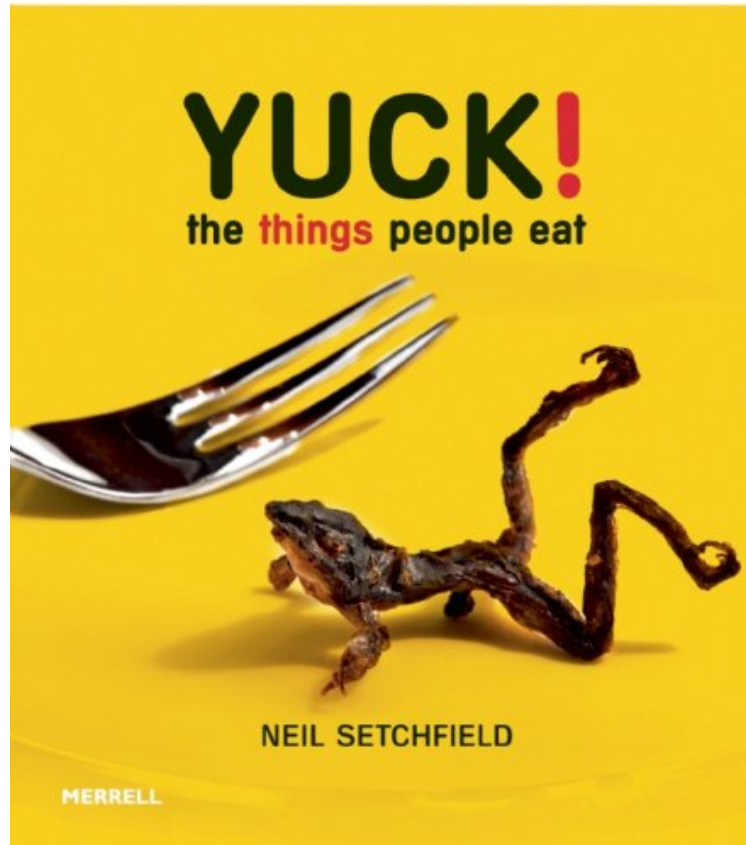


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Yuck! The Things People Eat

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0 of 0 people found the following review helpful. TABLE TOP BOOK By Roxanne Husbands I saw this book at a doctor's office and just had to get it. Just goes to show how customs define normal. I am from Trinidad and a few of the items we eat in the Caribbean as normal is considered unusual. Great conversation piece. 0 of 0 people found the following review helpful. Yuck! No really...yuck! By Newly Curled If you are a fan of "Bizarre Foods," you will love this book. I bought the book as a gift, and the pictures were even grosser than I expected. I am amazed that people can eat this stuff or even take pictures of it. Wow, just thinking about it makes my skin crawl! 0 of 0 people found the following review helpful. Perfect for a six-year-old, or other people with six-year-old sensibilities By E. Erfani I bought this for my nephew, who treated the whole family to a run-down of its contents throughout the Christmas festivities. It has enough information to be educational, and the photography is great. If you like that sort of thing. Which six-year-old boys do.

Deep-fried pigeons head? Smoked Laotian rat? Bulls testicles? When it comes to extreme global cuisine, photographer Neil Setchfield has seen it all and plenty more besides. Yuck! presents more than 100 of the world's most gruesome,

startling and bizarre dishes in stomach-churning colour. Such delicacies as the popular Filipino street snack balut (boiled duck embryo, served still in its eggshell) feature alongside the one-time British favourite ox tongue and the Middle Eastern speciality boiled sheeps head. Setchfield accompanies the beautifully presented dishes photographed over the course of his travels with location shots, brief anecdotes, serving suggestions and recipes sourced from locals. Not for the faint-hearted, this book is the ultimate gastronomic horror tour, guaranteed to provoke a reaction in anyone who picks it up whether that be Yuck! or, indeed, Yum!

About the Author Neil Setchfield has been working as a professional photographer for more than 20 years. He specializes in portraiture and travel and food photography, and his images have appeared in a wide range of publications, from Cond Nast Traveller and Country Life to the New York Times, Elle and Vogue.