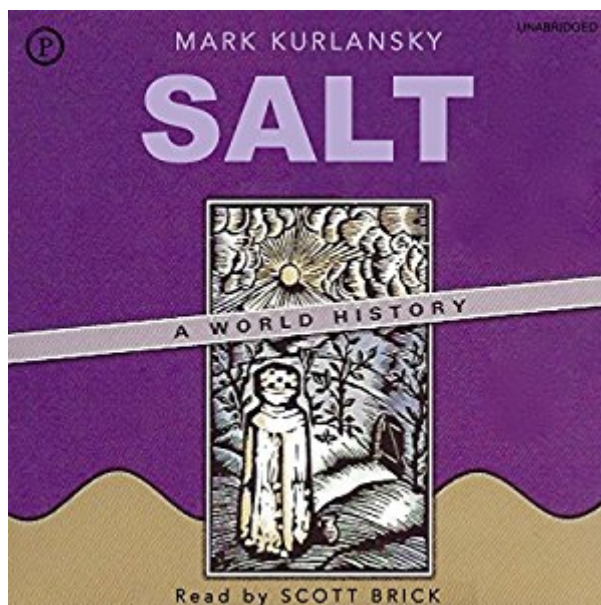


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# Salt: A World History



## Synopsis

The author of *Cod* and *The Basque History of the World* takes an extraordinary look at an ordinary substance -- salt, the only rock humans eat -- and how it has shaped civilization from the very beginning. Unabridged. 14 CDs. --This text refers to the Audio CD edition.

## Book Information

Audible Audio Edition

Listening Length: 13 hours and 43 minutes

Program Type: Audiobook

Version: Unabridged

Publisher: Phoenix Books

Audible.com Release Date: February 20, 2003

Whispersync for Voice: Ready

Language: English

ASIN: B00008OHSO

Best Sellers Rank: #2 in Books > Science & Math > Earth Sciences > Mineralogy #8 in Books > Science & Math > Earth Sciences > Rocks & Minerals #17 in Books > Audible Audiobooks > History > World

## Customer Reviews

I originally checked out this book from the library but I enjoyed it so much I purchased a copy for my home library. Up until about 50 years ago salt and its production, distribution and control had a lot to do with politics and the success of Nations. An absolutely fascinating read, check it out!

While a bit too detailed at times for my personal tastes, it is a fascinating tour of the history and impact of salt on the world. I had no idea that salt had such an impact on the history of the world, and on specific world events including the Revolutionary War in the US and India's independence from the UK.

"Salt: A World History," is an interesting work which views world history through the paradigm of salt. Although the topic may seem somewhat dry on the surface, Kurlansky illuminates the topic with a variety of examples of how salt has been at the center of the development of human society, trade, and history. The book sometimes tilts slightly more to the academic side (particularly towards anthropology and history), but it is to be expected, given the subject matter. Personally, I think the

topic is a little too broad and that's probably why the book seems slightly disjointed at times, jumping from China, to Egypt, to Europe, the Americas and even some pre-history. The book overall is worth reading, but don't say I didn't warn you that from time to time you may begin to nod off when reading certain passages. One thing I did like about this work was the fact that Kurlansky included detailed recipes and detailed source material in the book. It's interesting to read them and realize how in some ways, little has changed over the passage of the past five-hundred years in relation to the preparation of certain food items.

I had no idea the impact Salt had on the world prior to refrigeration. Really interesting. I didn't find it a slow read at all as some suggested. I love historical non-fiction, especially reading the "fringe" parts that no one really mentions in other historical books.

A truly amazing read...This book was filled with a virtual gold mine of information about mankind and its quest for salt. The book gives one a richer and more understandable view of how our species developed.

I found this book to be fascinating. I didn't think it would be as interesting as it turned out to be. That someone can write the history of salt and cause it to be thought-provoking and historically inviting is a credit to the author.

This book is a fantastic read! This common seasoning has had a profound effect on the history of the world! You will read this book from cover to cover and be amazed! It is truly a fun and insightful read! Read this book!!!!

"Salt: A World History" was interesting and brought to light many things I'd not thought about - processing, transporting, using. In fact, we are currently undertaking an experiment to filter and re-evaporate "gourmet" salt with minerals we purchased in Romania. The "minerals" looked like dirt to us, and we will see what the re-constituted salt looks like if we ever get sun again. I agree with those who say that the best salt comes from France. I was surprised that Kurlansky did not mention the enormous and unique salt flats at Uyuni, Bolivia, where one can observe surface harvesting on a "salt-frozen" lake and even stay in salt hotels. The organization was off-putting in that Kurlansky jumps around geographically rather than chronologically. It was, consequently, difficult to keep track of processing developments as time went on. I enjoyed the recipes although I'll not run out and cook

something that talks about ingredients in kilos. He treats fish salting (Cod, et al) to such a degree that I see no reason to read his book on Cod even though, I suspect the work covers more sociological than chemical issues.

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