Making Sense of Taste: Food and Philosophy

What is taste? How does it work? And what role does it play in our lives?



Making Sense of Taste: Food and Philosophy

by Carolyn Korsmeyer

★★★★ 4.3 out of 5

Language : English

File size : 2719 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 248 pages



These are questions that have fascinated philosophers for centuries. In *Making Sense of Taste: Food and Philosophy*, renowned philosopher David Howes offers a comprehensive and thought-provoking exploration of the sense of taste.

Howes begins by examining the physiological basis of taste. He explains how our taste buds work and how they are able to detect different flavors. He also discusses the role of other senses, such as smell and sight, in our perception of taste.

Once he has established the scientific foundation of taste, Howes goes on to explore its philosophical implications. He argues that taste is not simply a sensory experience, but also a cognitive one. When we taste something, we are not only perceiving a flavor, but we are also making judgments about it. We decide whether we like it or not, and we may even associate it with certain memories or emotions.

Howes's discussion of taste is not limited to the purely abstract. He also explores the practical implications of taste in our everyday lives. He discusses the role of taste in food preparation, and he offers some insights into the psychology of eating. He also considers the ethical implications of taste, and he argues that we should be mindful of the choices we make about what we eat.

Making Sense of Taste is a rich and provocative exploration of one of our most basic senses. It is a book that will change the way you think about food, and it will give you a new appreciation for the pleasures of the table.

About the Author

David Howes is a professor of philosophy at the University of Otago, New Zealand. He is the author of several books on philosophy of mind and philosophy of language, including *The Varieties of Consciousness* and *Words and Their Meanings*.

Reviews

"Making Sense of Taste is a fascinating and thought-provoking exploration of the sense of taste. Howes offers a comprehensive and nuanced account of the role that taste plays in our perception of the world and our relationship to food."—Notre Dame Philosophical Reviews

"A delightful and insightful book that will change the way you think about food."—*The Guardian*

"A must-read for anyone interested in the philosophy of food."—*The New York Times*



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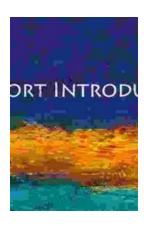
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