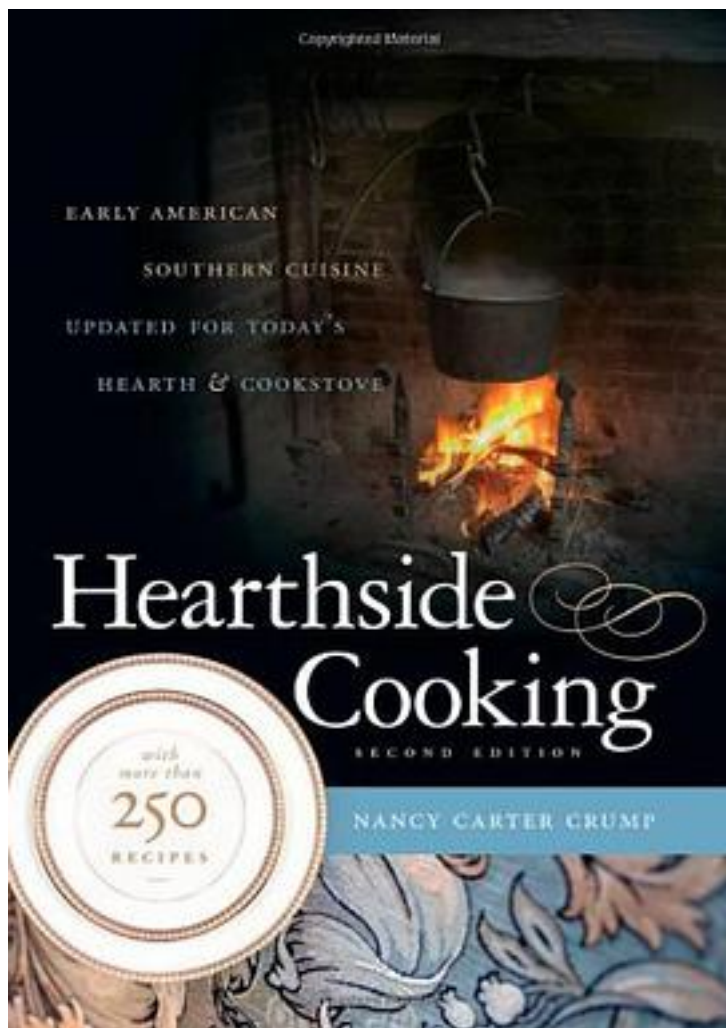


Hearthside Cooking



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著者:Crump, Nancy Carter

出版者:

出版时间:2008-11

装帧:

isbn:9780807832462

Foreword by Sandra Oliver; with more than 250 recipes. For cooks who want to

experience a link to culinary history, "Hearthside Cooking" is a treasure trove of early American delights. First published in 1986, it has become a standard guide for museum interpreters and guides, culinary historians, historical re-enactors, campers, scouts, and home cooks interested in foodways and experimenting with new recipes and techniques. "Hearthside Cooking" contains recipes for more than 250 historic dishes, including breads, soups, entrA(c)es, cakes, custards, sauces, and more. For each dish, Nancy Carter Crump provides two sets of instructions, so dishes can be prepared over the open fire or using modern kitchen appliances. For novice hearthside cooks, Crump offers specific tips for proper hearth cooking, including fire construction, safety, tools, utensils, and methods. More than just a cookbook, "Hearthside Cooking" also includes information about the men and women who wrote the original recipes, which Crump discovered by scouring old Virginia cookbooks, hand-written receipt books, and other primary sources in archival collections. With this new edition, Crump includes additional information on African American foodways, how the Civil War affected traditional southern food customs, and the late-nineteenth-century transition from hearth to stove cooking. "Hearthside Cooking" offers twenty-first-century cooks an enjoyable, informative resource for traditional cooking.

作者介绍:

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