

Hearthside Cooking: Early American Southern Cuisine Updated for Today's Hearth and Cookstove

Nancy Carter Crump



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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, entrees, 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.

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Frances Feist:

This Hearthside Cooking: Early American Southern Cuisine Updated for Today's Hearth and Cookstove is great book for you because the content which can be full of information for you who else always deal with world and possess to make decision every minute. That book reveal it information accurately using great organize word or we can declare no rambling sentences inside it. So if you are read it hurriedly you can have whole data in it. Doesn't mean it only provides straight forward sentences but hard core information with wonderful delivering sentences. Having Hearthside Cooking: Early American Southern Cuisine Updated for Today's Hearth and Cookstove in your hand like obtaining the world in your arm, data in it is not ridiculous 1. We can say that no reserve that offer you world in ten or fifteen moment right but this publication already do that. So , this can be good reading book. Hey there Mr. and Mrs. occupied do you still doubt that will?

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