

June Platts
PARTY
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BOOK

June Platt Cookbook

**Arthur and Elizabeth Schlesinger
Library on the History of Women in
America**

June Platt Cookbook:

June Platt's Party Cookbook June Platt, Mrs. June Evans Platt, 1936 **June Platt's Plain and Fancy Cookbook** June Evans Platt, 1941 *June Platt's Dessert Cookbook* June Evans Platt, 1942 **The Book of New New England Cookery** Judith Jones, Evan Jones, 2001 Two noted experts bring a light contemporary touch to the traditions of New England cookery including cobbler chowders and Rhode Island johnnycakes This is the most complete book written about the food and recipes of six northeastern states and also includes many non Yankee cuisines that have expanded the traditional repertoire 917 recipes 109 illustrations **Culinary Landmarks** Elizabeth Driver, 2008-01-01 Culinary Landmarks is a definitive history and bibliography of Canadian cookbooks from the beginning when *La cuisinière bourgeoise* was published in Quebec City in 1825 to the mid twentieth century Over the course of more than ten years Elizabeth Driver researched every cookbook published within the borders of present day Canada whether a locally authored text or a Canadian edition of a foreign work Every type of recipe collection is included from trade publishers bestsellers and advertising cookbooks to home economics textbooks and fund raisers from church women's groups The entries for over 2 200 individual titles are arranged chronologically by their province or territory of publication revealing cooking and dining customs in each part of the country over 125 years Full bibliographical descriptions of first and subsequent editions are augmented by author biographies and corporate histories of the food producers and kitchen equipment manufacturers who often published the books Driver's excellent general introduction sets out the evolution of the cookbook genre in Canada while brief introductions for each province identify regional differences in developments and trends Four indexes and a Chronology of Canadian Cookbook History provide other points of access to the wealth of material in this impressive reference book New England Home Cooking Brooke Dojny, 2011-10-11 Try your hand at New England style cooking with over 350 recipes The traditional dishes have been adapted to modern ingredients cooking methods Antique Trader Collectible Cookbooks Price Guide Patricia Eddie Edwards, Peter Peckham, 2008-10-15 Whether your collection features a hefty helping of grandmas worn but cherished cookbooks from years past or a few recipe rich treasures of your own this fact and photo filled guide will feed any cookbook fascination This reference written by the owners of OldCookbooks.com serves up 1 500 American cookbooks and recipe booklets from the 20th century complete with interesting details and historical notes about each plus estimated values

Serious Pig John Thorne, Matt Lewis Thorne, 2000-11-16 In this collection of essays John Thorne sets out to explore the origins of his identity as a cook going here the Maine coast where he'd summered as a child and returned as an adult for a decade's sojourn there southern Louisiana where he was captivated by Creole and Cajun cooking and everywhere where he provides a sympathetic reading of such national culinary icons as the hamburger white bread and American cheese and sits down to a big bowl of Texas red These intelligent searching essays are a passionate meditation on food character and place

English Language Cookbooks, 1600-1973 Lavonne B. Axford, 1976 **Simple Cooking** John Thorne, 1996-11-16

John Thorne's classic first collection is filled with straightforward eating home cooking vigorous opinions and the gracefully intelligent writing that makes him a cult favorite of people who like to think about food. Incisive, hilarious and occasionally nostalgic, this volume will delight many readers reminding them why they enjoy the pleasures of food and cooking. Publishers Weekly

The Great American Cookbook Clementine Paddleford, 2011-10-11 The first and greatest book of regional American cuisine now revised for today's home cook. Imagine a person with the culinary acumen of Julia Child, the inquisitiveness of Margaret Mead and the daring of Amelia Earhart. This is Clementine Paddleford, America's first food journalist. In the 1930s Paddleford set out to do something no one had done before: chronicle regional American food. Writing for the New York Herald Tribune, Gourmet and This Week, she crisscrossed the nation piloting a propeller plane to interview real home cooks and discover their local specialties. *The Great American Cookbook* is the culmination of Paddleford's career. A best seller when first published in 1960, as *How America Eats*, this coveted classic has been out of print for thirty years. Here are more than 500 of Paddleford's best recipes, all adapted for contemporary kitchens. From New England there is Real Clam Chowder; from the South, Fresh Peach Ice Cream; from the Southwest, Albondigas Soup; from California, Arroz con Pollo. Behind all the recipes are extraordinary stories which make this not just a cookbook but also a portrait of America.

Arabella Boxer's Book of English Food Arabella Boxer, 2012-07-05 A Book of English Food is an elegant compendium of brilliant recipes adapted from the cookery books of the 1920s and 1930s by Arabella Boxer, with beautiful new illustrations by Cressida Bell. Arabella Boxer's *Book of English Food* describes the delicious dishes and the social conditions in which they were prepared, cooked and eaten in the short span between the two World Wars when English cooking suddenly blossomed. The food in these wonderful recipes comes from the great country houses where little had changed since Victorian times: the large houses in London and the South where fashionable hostesses vied with each other to entertain the most distinguished guests at their tables; and less grand establishments like those in Bloomsbury where the painters and writers of the day contrived to lead cultured and civilised lives on little money. Containing 200 recipes drawn from cookery books, magazines of the period, family sources or from talking to survivors who still remember those days, *A Book of English Food* is a fascinating glimpse into another world and a celebration of English cooking at its finest. That rare thing: a cookery book with an argument: viz. that English cookery was once both good and independent of the cuisines of her neighbours: a rollicking good read. Observer: I still find the calm elegance of her writing an inspiration. Nigel Slater: A treasury of social gossip, immensely enjoyable and useful. Spectator: A captivating exploration and celebration of the flowering of English cooking in the 1920s and 30s. Financial Times: I recommend it not only for its excellent food but also for the superb introductions and details of social history in the great houses with their shimmering hostesses. Evening Standard: Arabella Boxer was born in 1934 and educated in the UK, Paris and Rome. She has written for the Sunday Times magazine and the Telegraph magazine and was Food Writer for Vogue from 1966 to 1968 and 1975 to 1991. She was awarded the Glenfiddich Cookery Writer of the Year Award in 1975.

and 1978 a Glenfiddich Special Award in 1992 and won the 1991 Andr Simon Award and the 1992 Michael Smith Macallan Award for fine writing about British food Arabella Boxer is the author of a number of cookery books including First Slice Your Cookbook Arabella Boxer s Garden Cookbook Mediterranean Cookbook The Sunday Times Complete Cookbook and A Visual Feast with Tessa Traeger A founding member of the Guild of Food Writers she lives in London Cooking in America, 1840-1945 Alice L. McLean, 2006-08-30 This cookbook covers the years 1840 through 1945 a time during which American cookery underwent a full scale revolution Gas and electric stoves replaced hearth cookery Milk products came from commercial dairy farms rather than the family cow Daily meals were no longer bound by seasons and regions as canned bottled and eventually frozen products flooded the market and trains began to transport produce and meat from one end of the country to the other During two World Wars and the Great Depression women entered the work force in unprecedented numbers and household servants abandoned low paying domestic jobs to work in factories As a result of these monumental changes American home cooking became irrevocably simplified and cookery skills geared more toward juggling time to comb grocery store shelves for the best and most economical products than toward butchering and preserving an entire animal carcass or pickling fruits and vegetables This cookbook reflects these changes with each of the three chapters capturing the home cooking that typified the era The first chapter covers the pre industrial period 1840 to 1875 during this time home cooks knew how to broil roast grill fry and boil on an open hearth flame and its embers without getting severely injured They also handled whole sheep carcasses made gelatin from boiled pigs trotters grew their own yeast and prepared their own preserves The second chapter covers 1876 through 1910 a time when rapid urbanization transformed the United States from an agrarian society into an industrial giant giving rise to food corporations such as Armour Swift Campbell s Heinz and Pillsbury The mass production and mass marketing of commercial foods began to transform home cooking meat could be purchased from a local butcher or grocery store and commercial gelatin became widely available While many cooks still made their own pickles and preserves commercial varieties multiplied From 1910 to 1945 the period covered by Chapter 3 the home cook became a full fledged consumer and the national food supply became standardized to a large extent As the industrialization of the American food supply progressed commercially produced breads pastries sauces pickles and preserves began to take over kitchen cupboards and undermine the home cooks ability to produce their own meals from scratch The recipes have been culled from some of the most popular commercial and community cookbooks of the nineteenth and early twentieth centuries Taken together the more than 300 recipes reflect the major cookbook trends of the era Suggested menus are provided for replicating entire meals **50 Chowders** Jasper White, 2000-08-22 Offers recipes for a variety of chowders including New England clam Manhattan red corn and Nantucket Veal chowders **A Vintage Food Sampler** Narcissa G. Chamberlain, 1962 Foodie Snob Kevin Nelson, 2017-04-03 A book for foodies Food lovers will enjoy this fun and lighthearted look at their obsession with trendy food and restaurants Food Snob is both be a send up of foodies

and an affirmation of certain aspects of the foodie way of life While laughing at this satire of the habits attitudes and lifestyle of foodies foodies will laugh at themselves and also get solid advice and tips on the activity they love Chapters include The Community of Food Cooking and Other Acts of Self Invention Adventures in Food and more *The Oxford Encyclopedia of Food and Drink in America* Andrew Smith,2013-01-31 Home cooks and gourmets chefs and restaurateurs epicures and simple food lovers of all stripes will delight in this smorgasbord of the history and culture of food and drink Professor of Culinary History Andrew Smith and nearly 200 authors bring together in 770 entries the scholarship on wide ranging topics from airline and funeral food to fad diets and fast food drinks like lemonade Kool Aid and Tang foodstuffs like Jell O Twinkies and Spam and Dagwood hoagie and Sloppy Joe sandwiches **Selling Tradition** Jane S. Becker,2000-11-09 The first half of the twentieth century witnessed a growing interest in America s folk heritage as Americans began to enthusiastically collect present market and consume the nation s folk traditions Examining one of this century s most prominent folk revivals the reemergence of Southern Appalachian handicraft traditions in the 1930s Jane Becker unravels the cultural politics that bound together a complex network of producers reformers government officials industries museums urban markets and consumers all of whom helped to redefine Appalachian craft production in the context of a national cultural identity Becker uses this craft revival as a way of exploring the construction of the cultural categories folk and tradition She also addresses the consequences such labels have had on the people to whom they have been assigned Though the revival of domestic arts in the Southern Appalachians reflected an attempt to aid the people of an impoverished region she says as well as a desire to recapture an important part of the nation s folk heritage in reality the new craft production owed less to tradition than to middle class tastes and consumer culture forces that obscured the techniques used by mountain laborers and the conditions in which they worked *The Manuscript Inventories and the Catalogs of Manuscripts, Books, and Periodicals: Book catalog, Cham-Education of women* K Arthur and Elizabeth Schlesinger Library on the History of Women in America,1984 Author-title Catalog University of California, Berkeley. Library,1963

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