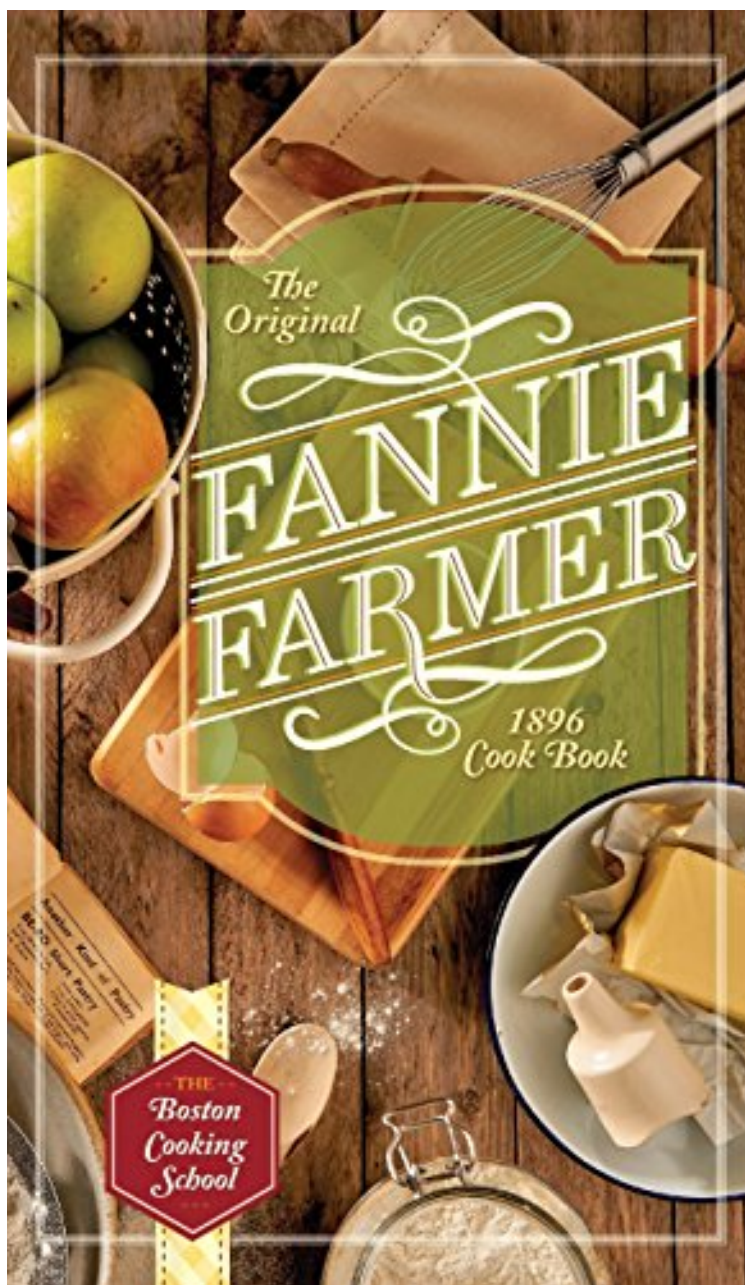


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The Original Fannie Farmer 1896 Cookbook: The Boston Cooking School

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Fannie Merritt Farmer : The Original Fannie Farmer 1896 Cookbook: The Boston Cooking School before

purchasing it in order to gauge whether or not it would be worth my time, and all praised The Original Fannie Farmer 1896 Cookbook: The Boston Cooking School:

19 of 19 people found the following review helpful. Wonderful Historical Reference
By G. M. MCNAIR
This book is wonderful to browse through for ideas. It shows how much (and how little in some ways) tastes have changed. Not an ideal book for a beginner, but if you're comfortable in the kitchen, any of the recipes should be manageable without "laying a fire" :) It also demonstrates how truly refined the palates were of people my great-great-grandparents' generation.
10 of 10 people found the following review helpful. Fannie Farmer 1896 Boston Cook Book
By Peter K. Simon
My wife has a 1951 edition of the Fannie Farmer Boston Cook Book, which is falling apart. In all of the newer editions, many recipes use packaged products rather than "from scratch" raw materials. I was forced to get the 1896 edition as a replacement of the 1951 edition wasn't available. The copy I bought is in very good condition, and my wife got a kick out of looking at it; she appreciated my thoughtfulness! Whether she will use it on a regular basis is questionable, but in any case did its job. Thanks regards,
Peter Simon
3 of 3 people found the following review helpful. Love it!
By susu
Truly thrilled with this book. I chose to cook only from "scratch" and this book has recipes for almost anything and does not depend heavily on processed ingredients purchased at the supermarket.

Take a step back in time with the Original Fannie Farmer Cookbook, the official how-to-cook-everything book from the esteemed Boston Cooking School. First published in 1896, this cookbook is notable for being the first of its kind to take a rigorous, almost scientific approach to recipe writing, presenting the reader with careful step-by-step instructions that are taken for granted in modern cookbooks. Worth owning for its historical value alone, The Original Fannie Farmer Cookbook presents a unique window into the culinary world of the late 19th Century; you'll see how some tastes and cooking techniques have changed drastically over the last 150 years...and how some have hardly changed at all! In fact, many of the hundreds of recipes in this book are as delicious and useful as ever. Although you may not need to know how to prepare coals for heating for your stove, the classic recipes for nearly every occasion imaginable are a delightful source of inspiration and education. With dozens of chapters organized by ingredient and dish type, this book leaves no culinary stone unturned. Some favorites cover: Biscuits, breakfast cakes, and shortcakes Meats, including beef, veal, poultry, game, mutton, and lamb Sauces for fish and meat Fancy cakes and confections Canning and drying fruits and vegetables Puddings Vegetables Ices, ice creams, and other frozen desserts You'll also find fascinating general information on the preparation and treatment of a huge range of ingredients, as well as charts and tables detailing their nutritional values. One of the most important books in the history of American cuisine, The Original Fannie Farmer Cookbook is a must-have for chefs, homemakers, and anyone interested in the history of food in America.