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KEY=METHODICAL - BOOKER BRAXTON

The Virginia Housewife Or, Methodical Cook

This early 19th-century Virginia cookbook is liable to have some historically interesting, but perhaps unappetizing, dishes for the modern cook. Calf's Feet, Rabbit Soup, Boiled Eels and Roast Pigeons are among the proffered delicacies.

The Virginia Housewife, Or, Methodical Cook

The Virginia Housewife Or Methodical Cook

Hardpress Publishing Unlike some other reproductions of classic texts (1) We have not used OCR(Optical Character Recognition), as this leads to bad quality books with introduced typos. (2) In books where there are images such as portraits, maps, sketches etc We have endeavoured to keep the quality of these images, so they represent accurately the original artefact. Although occasionally there may be certain imperfections with these old texts, we feel they deserve to be made available for future generations to enjoy.

The Virginia Housewife Or, Methodical Cook: A Facsimile of an Authentic Early American Cookbook

Courier Corporation Charming guide, published in 1824, offers directions for making rabbit soup, beef steak pie, fried calf's feet, shoulder of mutton with celery sauce, leg of pork with pease pudding, and other culinary treats.

The Virginia Housewife

Applewood Books Originally published in 1838, Randolphs work was more than just a regional cookbook. While gathering the best of Southern cooking, it also provided a picture of dishes that were popular around the country at the time.

Southern Cookbook Collection

The Virginia Housewife, Or Methodical Cook, What Mrs. Fisher Knows about Old Southern Cooking, Good Things to Eat As Suggested by Rufus

Antiquarius The Southern Cookbook Collection contains the essential recipes of southern cuisine. The Virginia Housewife is a cookbook by the esteemed cook Mary Randolph of Richmond, Virginia. Meanwhile, what Mrs. Fisher Knows about Southern cooking contains the cooking secrets of a freed slave cook. Meanwhile, as Suggested by Rufus, Good Things to Eat is the first book ever written by an African-American chef. Together, these books give a delicious and authentic overview of southern cuisine in the 19th Century.

Art and Appetite

American Painting, Culture, and Cuisine

Yale University Press " Food has always been an important source of knowledge about culture and society. Art and Appetite takes a fascinating new look at depictions of food in American art, demonstrating that the artists' representations of edibles offer thoughtful reflection on the cultural, political, economic, and social moments in which they were created. Using food as an emblem, artists were able to both celebrate and critique their society, expressing ideas relating to politics, race, class, gender, and commerce. Focusing on the late 18th century through the Pop artists of the 20th century, this lively publication investigates the many meanings and interpretations of eating in America. Richly illustrated, Art and Appetite features still life and trompe l'oeil painting, sculpture, and other works by such celebrated artists as William Merritt Chase, John Singleton Copley, Elizabeth Paxton, Norman Bel Geddes, Stuart Davis, Edward Hopper, Alice Neel, Wayne Thiebaud, Roy Lichtenstein, and many more. Essays by leading experts address topics including the horticultural and botanical underpinnings of still-life paintings, the history of alcohol consumption in the United States, Thanksgiving, and food in the world of Pop art. In addition to the images and essays, this book includes a selection of 18th- and 19th-century recipes for all-American dishes including molasses cake, stewed terrapin, rice blancmange, and roast calf's head. "--

The Companion to Southern Literature

Themes, Genres, Places, People, Movements, and Motifs

LSU Press Selected as an Outstanding Academic Title by Choice Selected as an Outstanding Reference Source by the Reference and User Services Association of the American Library Association There are many anthologies of southern literature, but this is the first companion. Neither a survey of masterpieces nor a biographical sourcebook, The Companion to Southern Literature treats every conceivable topic found in southern writing from the pre-Columbian era to the present, referencing specific works of all periods and genres. Top scholars in their fields offer original definitions and examples of the concepts they know best, identifying the themes, burning issues, historical personalities, beloved icons, and common or uncommon

stereotypes that have shaped the most significant regional literature in memory. Read the copious offerings straight through in alphabetical order (Ancestor Worship, Blue-Collar Literature, Caves) or skip randomly at whim (Guilt, The Grotesque, William Jefferson Clinton). Whatever approach you take, *The Companion's* authority, scope, and variety in tone and interpretation will prove a boon and a delight. Explored here are literary embodiments of the Old South, New South, Solid South, Savage South, Lazy South, and "Sahara of the Bozart." As up-to-date as grit lit, K Mart fiction, and postmodernism, and as old-fashioned as Puritanism, mules, and the tall tale, these five hundred entries span a reach from Lady to Lesbian Literature. The volume includes an overview of every southern state's belletristic heritage while making it clear that the southern mind extends beyond geographical boundaries to form an essential component of the American psyche. The South's lavishly rich literature provides the best means of understanding the region's deepest nature, and *The Companion to Southern Literature* will be an invaluable tool for those who take on that exciting challenge. Description of Contents 500 lively, succinct articles on topics ranging from Abolition to Yoknapatawpha 250 contributors, including scholars, writers, and poets 2 tables of contents — alphabetical and subject — and a complete index A separate bibliography for most entries

The Indianization of Lewis and Clark

University of Oklahoma Press Although some have attributed the success of the Lewis and Clark expedition primarily to gunpowder and gumption, historian William R. Swagerty demonstrates in this two-volume set that adopting Indian ways of procuring, processing, and transporting food and gear was crucial to the survival of the Corps of Discovery. *The Indianization of Lewis and Clark* retraces the well-known trail of America's most famous explorers as a journey into the heart of Native America—a case study of successful material adaptation and cultural borrowing. Beginning with a broad examination of regional demographics and folkways, Swagerty describes the cultural baggage and material preferences the expedition carried west in 1804. Detailing this baseline reveals which Indian influences were already part of Jeffersonian American culture, and which were progressive adaptations the Corpsmen made of Indian ways in the course of their journey. Swagerty's exhaustive research offers detailed information on both Indian and Euro-American science, medicine, cartography, and cuisine, and on a wide range of technologies and material culture. Readers learn what the Corpsmen wore, what they ate, how they traveled, and where they slept (and with whom) before, during, and after the return. Indianization is as old as contact experiences between Native Americans and Europeans. Lewis and Clark took the process to a new level, accepting the hospitality of dozens of Native groups as they sought a navigable water route to the Pacific. This richly illustrated, interdisciplinary study provides a unique and complex portrait of the material and cultural legacy of Indian America, offering readers perspective on lessons learned but largely forgotten in the aftermath of the epic journey.

Southern Food

At Home, on the Road, in History

UNC Press Books Egerton explores southern food in over 200 restaurants in 11 Southern states, describing each establishment's specialties and recounting his conversations with owners, cooks, waiters, and customers. Includes more than 150 regional recipes.

Chocolate

History, Culture, and Heritage

John Wiley & Sons International Association of Culinary Professionals (IACP) 2010 Award Finalists in the Culinary History category. Chocolate. We all love it, but how much do we really know about it? In addition to pleasing palates since ancient times, chocolate has played an integral role in culture, society, religion, medicine, and economic development across the Americas, Africa, Asia, and Europe. In 1998, the Chocolate History Group was formed by the University of California, Davis, and Mars, Incorporated to document the fascinating story and history of chocolate. This book features fifty-seven essays representing research activities and contributions from more than 100 members of the group. These contributors draw from their backgrounds in such diverse fields as anthropology, archaeology, biochemistry, culinary arts, gender studies, engineering, history, linguistics, nutrition, and paleography. The result is an unparalleled, scholarly examination of chocolate, beginning with ancient pre-Columbian civilizations and ending with twenty-first-century reports. Here is a sampling of some of the fascinating topics explored inside the book: Ancient gods and Christian celebrations: chocolate and religion Chocolate and the Boston smallpox epidemic of 1764 Chocolate pots: reflections of cultures, values, and times Pirates, prizes, and profits: cocoa and early American east coast trade Blood, conflict, and faith: chocolate in the southeast and southwest borderlands of North America Chocolate in France: evolution of a luxury product Development of concept maps and the chocolate research portal Not only does this book offer careful documentation, it also features new and previously unpublished information and interpretations of chocolate history. Moreover, it offers a wealth of unusual and interesting facts and folklore about one of the world's favorite foods.

The Williamsburg Art of Cookery Or, Accomplish'd Gentlewoman's

Companion

Colonial Williamsburg These favorite "receipts" are known to have been used in Virginia households in the eighteenth and early nineteenth centuries. The Williamsburg Art of Cookery allows modern housewives to offer the same time-tested fare that pleased our ancestors.

Housekeeping in Old Virginia

Containing Contributions from Two Hundred and Fifty of Virginia's Noted Housewives, Distinguished for Their Skill in the Culinary Art and Other Branches of Domestic Economy

Virginia, or the Old Dominion, as her children delight to call her, has always been famed for the style of her living. Tearing the glittering arms of King George from their sideboards, and casting them, with their costly plate and jewels, as offerings into the lap of the Continental Congress, they introduced in their homes that new style of living in which, discarding all the showy extravagance of the old, and retaining only its inexpensive graces, they succeeded in perfecting that system which, surviving to this day, has ever been noted for its beautiful and elegant simplicity. This system, which combines the thrifty frugality of New England with the less rigid style of Carolina, has been justly pronounced, by the throngs of admirers who have gathered from all quarters of the Union around the generous boards of her illustrious sons, as the very perfection of domestic art. -- Preface.

History of American Cooking

ABC-CLIO Covers five hundred years of cooking in what is now the United States, documenting the cooking methods used throughout history and how techniques and tastes have evolved over time.

Founding Foodies

How Washington, Jefferson, and Franklin Revolutionized American Cuisine

Sourcebooks, Inc. Who Were the Original Foodies? Beyond their legacy as revolutionaries and politicians, the Founding Fathers of America were first and foremost a group of farmers. Passionate about the land and the bounty it produced, their love of food and the art of eating created what would ultimately become America's diverse food culture. Like many of today's foodies, the Founding Fathers were ardent supporters of sustainable farming and ranching, exotic imported foods, brewing, distilling, and wine appreciation. Washington, Jefferson, and Franklin penned original recipes, encouraged local production of beer and wine, and shared their delight in food with friends and fellow politicians. In The Founding Foodies, food writer Dave DeWitt entertainingly describes how some of America's most famous colonial leaders not only established America's political destiny, but also revolutionized the very foods we eat. Features over thirty authentic colonial recipes, including: Thomas Jefferson's ice cream A recipe for beer by George Washington Martha Washington's fruitcake Medford rum punch Terrapin soup

Virginiana in the Printed Book Collections of the Virginia State Library: Subjects

Revolutionary Cooking

Over 200 Recipes Inspired by Colonial Meals

Simon and Schuster Ranging from the simple to the sumptuous, here are over 200 recipes for modern Americans inspired by dishes and beverages the authors discovered in cookbooks, family journals, and notebooks of 150 to 250 years ago. Did you know that breakfast in the eighteenth century was typically a mug of beer and some mush and molasses, invariably taken on the run? That settlers enjoyed highly spiced foods and the taste of slightly spoiled meat? Or that, at first, Colonists didn't understand how to make tea and instead stewed the tea leaves in butter, threw out what liquid collected, and munched on the leaves? These peculiar facts precede tried and tested recipes, some of which include: · Cold grapefruit soup ·

Tweedy family steak and kidney pie · Madras artichokes · Sour rabbit and potato dumplings · Apple-shrimp curry · Pumpkin chiffon pie · Lemon flummery · And much more Each chapter of recipes is introduced with accounts of how early Americans breakfasted, dined, drank, and entertained. The illustrations of utensils, tankards, porringers, and pots used in the early days are drawn from actual objects in major private and public collections of early Americana and make Colonial Cooking a great resource for American history enthusiasts.

Kentucky's Cookbook Heritage

Two Hundred Years of Southern Cuisine and Culture

University Press of Kentucky Food is a significant part of our daily lives and can be one of the most telling records of a time and place. Our meals—from what we eat, to how we prepare it, to how we consume it—illuminate our culture and history. As a result, cookbooks present a unique opportunity to analyze changing foodways and can yield surprising discoveries about society's tastes and priorities. In Kentucky's Cookbook Heritage, John van Willigen explores the state's history through its changing food culture, beginning with Lettice Bryan's The Kentucky Housewife (originally published in 1839). Considered one of the earliest regional cookbooks, The Kentucky Housewife includes pre-Civil War recipes intended for use by a household staff instead of an individual cook, along with instructions for serving the family. Van Willigen also shares the story of the original Aunt Jemima—the advertising persona of Nancy Green, born in Montgomery County, Kentucky—who was one of many African American voices in Kentucky culinary history. Kentucky's Cookbook Heritage is a journey through the history of the commonwealth, showcasing the shifting priorities and innovations of the times. Analyzing the historical importance of a wide range of publications, from the nonprofit and charity cookbooks that flourished at the end of the twentieth century to the contemporary cookbook that emphasizes local ingredients, van Willigen provides a valuable perspective on the state's social history.

Our Founding Foods

Willow Creek Press American cuisine has absorbed the best and brightest of every culture world wide, and it all began in the early cookbooks of the eighteenth century. Martha Washington, for instance, our first First Lady, was America's earliest celebrity chef. Her recipe collection was a beloved family heirloom, lent out to friends one receipt at a time. Others followed. In the South, Thomas Jefferson's cousin, Mary Randolph, wrote a best selling cookbook many of whose recipes are still used today. In upstate New York, an enterprising young woman called Amelia Simmons set out the traditional American fare that graced Thanksgiving tables for generations. Her cookbook was said to be the "Second Declaration of Independence, written on a

kitchen table." And culinary celebrities kept coming, inspired by the bounty of America's fields and streams and gardens and enriched by the many different ethnic traditions at work over the hearth fires. It is all here in Our Founding Foods: pioneer campfire cookery, the first Mexican American cuisine, the liberated voices of former slave chefs and the Grand Dames of the early cooking schools. Author Jane Tennant presents over 200 recipes drawn from the best early American cookbooks, all written during the first two hundred years of our culinary history. Each recipe is referenced to its original source with biographical notes on the chef who published it. The bibliography to this collection extends back to 1615, when Gervase Markham, a contemporary of William Shakespeare, raved about manchet bread. From that moment forward the text leaps across America's culinary history culminating with the Fannie Farmer Cooking School in Boston in 1903. Along the way, you'll also learn what George Washington offered his guests at Mount Vernon; the favorite ice cream of Thomas Jefferson; how the cooks during the Civil War managed without flour; and the recipe for the illicit candy found in the dorms of Vassar College. Rich with fascinating historical information and stories of American ingenuity in the kitchen, this tour de force is a unique resource for cooks and historians alike.

Virginia Barbecue

A History

Arcadia Publishing The award-winning barbecue cook and author of Brunswick Stew shares the flavorful history of the Old Dominion's unique culinary heritage. With more than four hundred years of history, Virginians lay claim to the invention of southern barbecue. Native Virginian Powhatan tribes slow roasted meat on wooden hurdles or grills. James Madison hosted grand barbecue parties during the colonial and federal eras. The unique combination of vinegar, salt, pepper, oils and various spices forms the mouthwatering barbecue sauce that was first used by colonists in Virginia and then spread throughout the country. Today, authentic Virginia barbecue is regionally diverse and remains culturally vital. Drawing on hundreds of historical and contemporary sources, author, competition barbecue judge and award-winning barbecue cook Joe Haynes documents the delectable history of barbecue in the Old Dominion.

Bulletin

Documents of the Senate of the State of New York

Annual Report

From 1891 to 1918 the reports consist of the Report of the director and appendixes, which from 1893 include various bulletins issued by the library (Additions; Bibliography; History; Legislation; Library school; Public libraries) These, including the Report of the director, were each issued also separately.

Tentative Selection from Best Books

Bibliography Bulletin

Reading List for Children's Librarians

Bulletin

Bibliography

Report

Bibliography of Domestic Economy

In English

Bibliography

Bound to the Fire

How Virginia's Enslaved Cooks

Helped Invent American Cuisine

University Press of Kentucky In grocery store aisles and kitchens across the country, smiling images of "Aunt Jemima" and other historical and fictional black cooks can be found on various food products and in advertising. Although these images are sanitized and romanticized in American popular culture, they represent the untold stories of enslaved men and women who had a significant impact on the nation's culinary and hospitality traditions even as they were forced to prepare food for their oppressors. Kelley Fanto Deetz draws upon archaeological evidence, cookbooks, plantation records, and folklore to present a nuanced study of the lives of enslaved plantation cooks from colonial times through emancipation and beyond. She reveals how these men and women were literally "bound to the fire" as they lived and worked in the sweltering and often fetid conditions of plantation house kitchens. These highly skilled cooks drew upon skills and ingredients brought with them from their African homelands to create complex, labor-intensive dishes such as oyster stew, gumbo, and fried fish. However, their white owners overwhelmingly received the credit for their creations. Focusing on enslaved cooks at Virginia plantations including Thomas Jefferson's Monticello and George Washington's Mount Vernon, Deetz restores these forgotten figures to their rightful place in American and Southern history. Bound to the Fire not only uncovers their rich and complex stories and illuminates their role in plantation culture, but it celebrates their living legacy with the recipes that they created and passed down to future generations.

Baking Across America

University of Texas Press Baked goods have always been a popular comfort food for Americans, and this compilation of more than three hundred recipes, culled from regional cookbooks dating from 1890 to the present, celebrates the history and warmth of bread baking. UP.

Garden Variety

The American Tomato from Corporate to Heirloom

Columbia University Press Chopped in salads, scooped up in salsa, slathered on pizza and pasta, squeezed onto burgers and fries, and filling aisles with roma, cherry, beefsteak, on-the-vine, and heirloom: where would American food, fast and slow, high and low, be without the tomato? The tomato represents the best and worst of American cuisine: though the plastic-looking corporate tomato is the hallmark of industrial agriculture, the tomato's history also encompasses farmers' markets and home gardens. Garden Variety illuminates American culinary culture from 1800 to the present, challenging a simple story of mass-produced homogeneity and

demonstrating the persistence of diverse food cultures throughout modern America. John Hoenig explores the path by which, over the last two centuries, the tomato went from a rare seasonal crop to America's favorite vegetable. He pays particular attention to the noncorporate tomato. During the twentieth century, as food production, processing, and distribution became increasingly centralized, the tomato remained king of the vegetable garden and, in recent years, has become the centerpiece of alternative food cultures. Reading seed catalogs, menus, and cookbooks, and following the efforts of cooks and housewives to find new ways to prepare and preserve tomatoes, Hoenig challenges the extent to which branding, advertising, and marketing dominated twentieth-century American life. He emphasizes the importance of tomatoes to numerous immigrant groups and their influence on the development of American food cultures. Garden Variety highlights the limits on corporations' ability to shape what we eat, inviting us to rethink the history of our foodways and to take the opportunity to expand the palate of American cuisine.

The World of Antebellum America: A Daily Life Encyclopedia [2 volumes]

ABC-CLIO This set provides insight into the lives of ordinary Americans free and enslaved, in farms and cities, in the North and the South, who lived during the years of 1815 to 1860. • Provides intimate details about the personal lives of Americans during the Antebellum Era • Demonstrates the diversity of the American experience in the years before the Civil War • Makes clear how hard Americans worked to build their lives while still participating in the democratic process • Explores how Americans dealt with the daily demands of life as national and regional issues created insecurity and instability • Includes 40 primary source documents with detailed introductions to realize Antebellum America

Southern Provisions

The Creation and Revival of a Cuisine

University of Chicago Press From grits to deep-fried okra, from barbecue to corn bread, Southern food stirs greater loyalty and passion than any American cuisine. Yet as the crops that once defined it have disappeared, much of the flavor has leached out of Southern cookery until today. Thanks to a community of devoted chefs and farmers, and one indefatigable historian, Southern heirloom greens and grains and with them America's greatest cuisine--are being revived. Searching the

archives for evidence of how nineteenth-century farmers bred their enormous variety of vegetables and grains, and of their contemporaries tastes and cooking practices, David S. Shields has become a key figure in the effort to reboot Southern cuisine. "Southern Provisions" draws on ten years of research and activism to tell the story of a quintessentially American cuisine that was all but forgotten, and the lessons that its restoration holds for the revival of regional cuisines across the country. Shields vividly evokes the connections between plants, plantations, growers, seed brokers, markets, vendors, cooks, and consumers. He shows how the distinctiveness of local ingredients arose from historical circumstances and a confluence of English, French Huguenot, West African, and Native American foodways. Shields emphasizes the Southern Lowcountry, from the peanut patches of Wilmington, North Carolina; to the Truck Farms of the Charleston Neck, South Carolina; to the sugar cane fields of the Georgia Sea Islands; to the citrus groves of Amelia Island, Florida. But the book also takes up the cuisine of New Orleans and other areas of the South and the nation, and even the West Indies. Offering a fascinating panorama of America's culinary past, "Southern Provisions" also shows how the renovation of traditional southern ingredients will enable cooks to take regional cuisine into the future."

Beyond the Household

Women's Place in the Early South, 1700-1835

Cornell University Press Much has been written about the "southern lady," that pervasive and enduring icon of antebellum regional identity. But how did the lady get on her pedestal--and were the lives of white southern women always so different from those of their northern contemporaries? In her ambitious new book, Cynthia A. Kierner charts the evolution of the lives of white southern women through the colonial, revolutionary, and early republican eras. Using the lady on her pedestal as the end--rather than the beginning--of her story, she shows how gentility, republican political ideals, and evangelical religion successively altered southern gender ideals and thereby forced women to reshape their public roles. Kierner concludes that southern women continually renegotiated their access to the public sphere--and that even the emergence of the frail and submissive lady as icon did not obliterate women's public role. Kierner draws on a strong overall command of early American and women's history and adds to it research in letters, diaries, newspapers, secular and religious periodicals, travelers' accounts, etiquette manuals, and cookery books. Focusing on the issues of work, education, and access to the public sphere, she explores the evolution of southern gender ideals in an important transitional era. Specifically, she asks what kinds of changes occurred in women's relation to the public sphere from 1700 to 1835. In answering this major question, she makes important links and comparisons, across both time and region, and creates a chronology of social and intellectual change that addresses many key questions in

the history of women, the South, and early America.

Explorer's Guide Virginia Beach, Richmond and Tidewater Virginia Includes Williamsburg, Norfolk, and Jamestown: A Great Destination

The Countryman Press Highlighted by photographs and useful maps, these readable travel guides offer insider information from local authors about diverse regions of America for weekend travelers and explorers alike, featuring helpful tips on dining accommodations and lodgings, transportation, shopping, recreational activities, landmarks, cultural opportunities and more.

Explorer's Guide Virginia Beach, Richmond and Tidewater Virginia: Includes Williamsburg, Norfolk, and Jamestown: A Great Destination

The Countryman Press The definitive, comprehensive guide to Virginia Beach, Richmond and surrounding areas, with hundreds of lodging, dining, and recreational recommendations. Explore this vital region—Virginia Beach and Richmond, the state capitol. Author Renee Wright offers extensive coverage of Colonial Williamsburg, historic James-town, and Norfolk, home to the great Atlantic Fleet. Includes special sections on Civil War battlefields, maritime history, Hampton Roads' quadricentennial, and bird-watching opportunities in the region.

The Cookbook Library Four Centuries of the Cooks, Writers, and Recipes That Made the Modern Cookbook

Univ of California Press This gorgeously illustrated volume began as notes on the collection of cookbooks and culinary images gathered by renowned cookbook author

Anne Willan and her husband Mark Cherniavsky. From the spiced sauces of medieval times to the massive roasts and ragoûts of Louis XIV's court to elegant eighteenth-century chilled desserts, The Cookbook Library draws from renowned cookbook author Anne Willan's and her husband Mark Cherniavsky's antiquarian cookbook library to guide readers through four centuries of European and early American cuisine. As the authors taste their way through the centuries, describing how each cookbook reflects its time, Willan illuminates culinary crosscurrents among the cuisines of England, France, Italy, Germany, and Spain. A deeply personal labor of love, The Cookbook Library traces the history of the recipe and includes some of their favorites.

Old Southern Cookery

Mary Randolph's Recipes from America's First Regional Cookbook Adapted for Today's Kitchen

Rowman & Littlefield Old Southern Cookery: Recipes from America's First Regional Cookbook Adapted for Today's Kitchen gives new life to a beloved book that has spanned two centuries. Using the historic recipes from Mary Randolph's 1824 bestselling cookbook, The Virginia House-Wife or Methodical Cook (considered by many culinary historians to be the first real American cookbook--and all describe it as the first regional cookbook), the authors have chosen the best of the original recipes to show how home cooks can prepare the food using contemporary methods. In translating these historic cooking methods to today's kitchen techniques, headnotes contain pertinent historic facts about such things as butchery, firewood cooking, spices used, European origins of certain recipes, dishes brought by slaves to the New World, and even how our cooking utensils have evolved through two centuries.