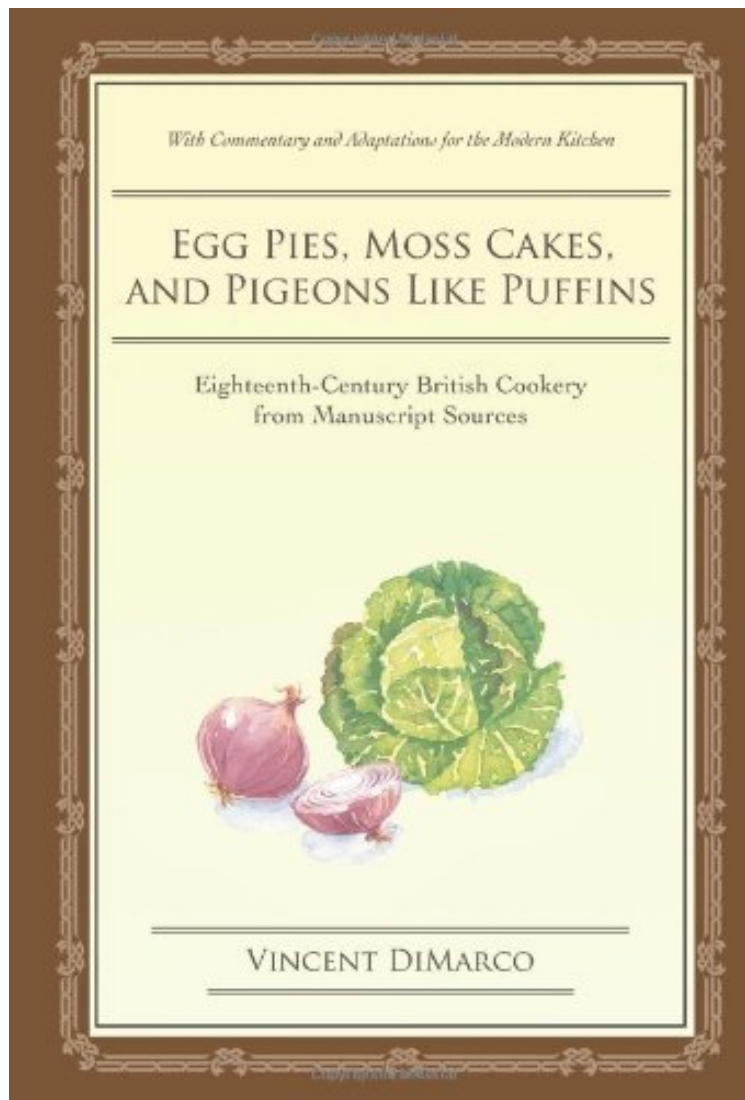


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Egg Pies, Moss Cakes, and Pigeons Like Puffins: Eighteenth-Century British Cookery from Manuscript Sources

Vincent DiMarco

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2 of 2 people found the following review helpful. Scrumptious Meals and (Very) Strong DrinksBy Richard G. PowersI tried the Armenian Perch and it was sensational. I am looking forward to the Sweetbreads Ragout and the Salmon Keveeched. The commentary is learned and fascinating, the recipes are logical and achievable, even for the average cook, and the book is laid out beautifully. Buy this for the cook in your house, and sit back and wait until he/she gets around to the formula for 112 gallons of strong beer. Don't know how to skin an eel? to cure ague? You're in luck. DiMarco has located three unpublished English manuscript sources with around 500 recipes, and has presented those recipes in the order they appear in the original, giving you an insight into what a cookbook was like two and a half centuries ago, but he has modernized the measurements and the processes so that they present no more problems than the average Irma Rombauer concoction, and has indexed them for convenient meal planning. Great reading and great eating.2 of 3 people found the following review helpful. DelectableBy outsiderartThis book is not only an exceptional work of scholarship, but also an intriguing narrative liberally sprinkled with dry humor and deliciously unusual (and unusually delicious) recipes that you CAN make at home. Bon appetit!

In this comprehensive and historically rich study, author Vincent DiMarco shares three original, never-before published cookery manuscripts from eighteenth-century England. Taken from the author's private collection, the manuscripts contain over five hundred recipes in their original form, but DiMarco further enhances the text with expert commentary and revitalizes one hundred of the recipes for today's kitchen with modern instructions.Originally written by authors who were accomplished householders and talented cooks, the manuscripts detail the culinary customs that were highly valued by family and friends and were intended to be passed to subsequent generations. To enhance the hundreds of culinary and "domestic" recipes contained in the collection, DiMarco provides an overview of the recipes, explains their ingredients, describes cooking methods and kitchen equipment, and points out traditional and innovative features. He then offers modern adaptations of many of the recipes and provides U.S. measurements along with British equivalents.Rich in detail and brimming with culinary history, this collection offers a unique social and cultural perspective into eighteenth century British food and tradition and provides the contemporary adaptations that bring that tradition to life.

About the AuthorVincent DiMarco, professor emeritus of the University of Massachusetts, Amherst, taught medieval literature for more than thirty years. He also served as chair of the department of English and associate dean of humanities. DiMarco now lives in Montreal.