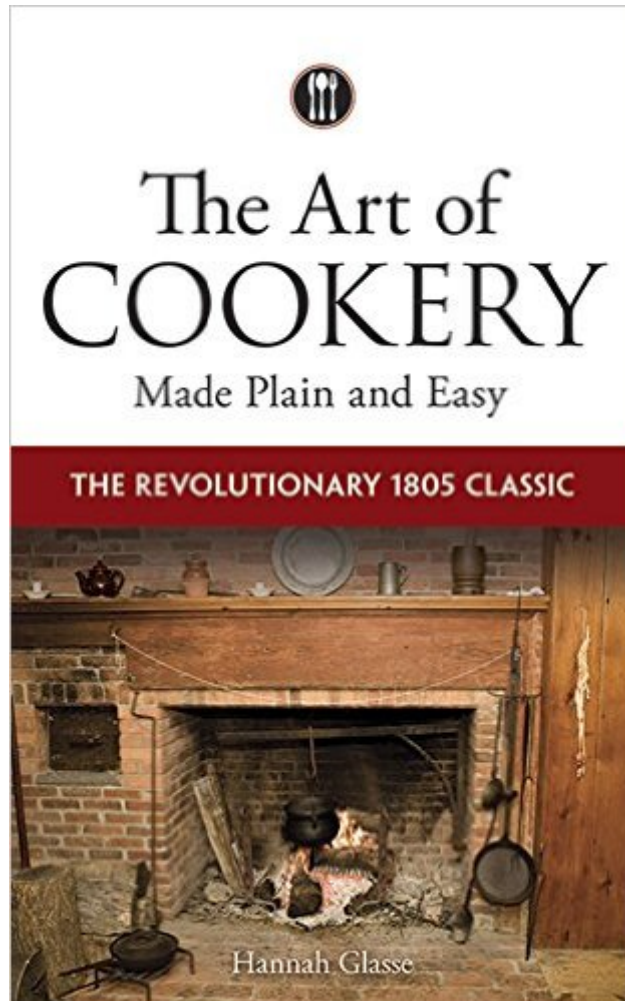


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# The Art Of Cookery Made Plain And Easy: The Revolutionary 1805 Classic



## Synopsis

"A very interesting glimpse at everyday cooking in the daily life of 18th-19th century England, with many helpful tips, tricks, and recipes (for the day). The language is enjoyable and the information contained is substantial." — Jefferson-Madison Regional Library System

Revised and republished many times since its 1747 debut, this cookbook was a bestseller in England and the United States for more than 100 years. George Washington and Thomas Jefferson owned copies, and Benjamin Franklin even translated some of its recipes into French in hopes of attaining a taste of home while abroad. Author Hannah Glasse dismisses French cookery, the leading cuisine of her day, as inefficient for servants and middle- to lower-class cooks, citing its fussiness, expense, and waste. Instead, Mrs. Glasse focuses on standard Anglo-American fare, from soups and gravies to cakes and jellies, all simple dishes, prepared in a straightforward manner. In addition to practical advice on meat selection, carving, and basic cooking skills, this historically fascinating document offers tips on preparing food for the ill, cooking and food storage on ships, and making soaps and scents for the home. Historians, cooks, and all lovers of gastronomy will appreciate this glimpse into the kitchens of a bygone era.

## Book Information

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## Customer Reviews

As a historical reference to how people cooked, long ago, this book is excellent. For that, I'd give it five stars. I'm delighted with it. However, if you're planning to cook an authentic, early 19th-century meal, this book may not be your best choice. Not unless you're an experienced cook, have a

modern cookbook next to you, and you're comfortable substituting ingredients. For example, the recipe for a cherry pie says: "Make a good crust, lay a little round the sides of your dish, throw sugar at the bottom; and lay in your fruit and sugar at top..." Yes, that's it. No measurements. Nothing about preparing the cherries, and so on. And the cooking directions...? They're similar: "let it stand a good while in the oven after the bread is drawn." No temperature settings, and no time estimates. Okay, an experienced cook can probably get measurements, preps, and cooking details from any "simple ingredients" cookbook. But... would you really want to go to that much trouble? If you're looking for actual recipes (modernized, with familiar ingredients), I recommend something more like Maggie Black's Jane Austen Cookbook - The Jane Austen Cookbook or the cookbook related to Pride & Prejudice, The Pride and Prejudice Movie Cookbook. For historical reference, this book is great. I'm glad I bought it.

Title: The Art Of Cookery Made Plain and Easy - The Revolutionary 1805 Classic  
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Reviewed For: NetGalley.  
If you are looking to cook over an open hearth like our colonial ancestors did then this may not be the book you are looking for without further researching the subject. This is a book for those at least have some experience of colonial style cooking in the authentic way. Beginners such as myself will need more practice to master the techniques. I personally was hoping to use the techniques and recipes as I live in a very rural area renowned for looking power at the first sign of acclimate weather. It is a great historical tool of the times and can be enjoyed just for that purpose. My father built me an Adobe oven for my birthday present one year after I visited an Indian village and was fascinated watching them cooking in one these odd looking ovens. A kind woman in the village allowed me to watch her and learn a few of her recipes. I was hoping that this book could be used with that oven or show me how to use my own fireplace, but alas no. That does not mean I will give up. There are plenty of renaissance fairs and colonial reenactment villages to visit to see how it is done. Perhaps I can learn the basics from them and still feel more confident to try some of the more interesting recipes in this book. Originally published in 1847 and considered the premier cookbook of its time in America, England and throughout Europe.

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