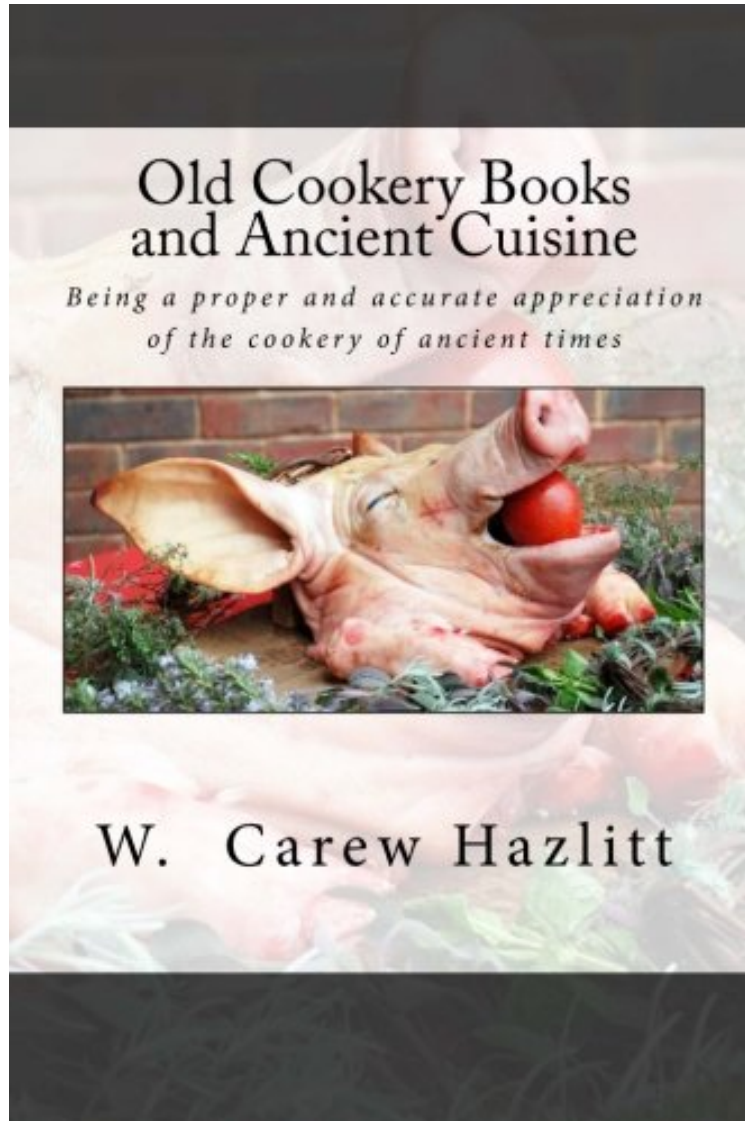


Old Cookery Books and Ancient Cuisine

W. Carew Hazlitt

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W. Carew Hazlitt : Old Cookery Books and Ancient Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Old Cookery Books and Ancient Cuisine:

1 of 1 people found the following review helpful. I like the drolleryBy Jane EyreI'm used to the wordy writing of the early previous century. In fact, in some cases, I like the drollery, the classical references, the opinionated view of the authors of those times. It is a vanity publication of the author who was a well-known British attorney circa 1834 to 1913. So be prepared for sly references to classics in other languages, like French and Latin, poetry, and personages through the ages that are no longer discussed in today's general education. This is about old cookery books and ancient

cuisine in an historical overview from the author's preferences. It does not give recipes, although bits of them appear in frequent quotations of more ancient authors than this. So I kind of like it, so I can go look up the people or old texts he referenced, but his archness makes my eyebrows ache from trying to keep up with him, it becomes tiresome. I'm about half way through, and it's a bit of a slog. I'm thinking my grandkids would not make it past the first page. But, if you like following the research path there is plenty to look up to keep busy for a while and discover new facts, histories, authors by serendipity, my favorite way to learn. 19 of 19 people found the following review helpful. Historic Cuisine! By Ana M. If you have any interest in reading about how people used to eat and cook, then it's a very nice easy read that will amuse and also provide insight on the growth of food preparation when you compare the ingredients and techniques to how you cook today. 0 of 0 people found the following review helpful. A different take on history By Kelly Kitanson Delightfully droll, endlessly entertaining. A broad overview of why the English eat what they do.

Being a proper and accurate appreciation of the cookery of ancient times. Originally published in 1902. Man has been distinguished from other animals in various ways; but perhaps there is no particular in which he exhibits so marked a difference from the rest of creation not even in the prehensile faculty resident in his hands in the objection to raw food, meat, and vegetables. He approximates to his inferior contemporaries only in the matter of fruit, salads, and oysters, not to mention wild-duck. He entertains no sympathy with the cannibal, who judges the flavour of his enemy improved by temporary commitment to a subterranean larder; yet, to be sure, he keeps his grouse and his venison till it approaches the condition of spoon-meat. "So little is to be collected in the shape of direct testimony, next to nothing of the domestic life of the Britons that it is only by conjecture that one arrives at the conclusion that the original diet of our countrymen consisted of vegetables, wild fruit, the honey of wild bees which is still extensively used in this country, a coarse sort of bread, and milk. The latter was evidently treated as a very precious article of consumption, and its value was enhanced by the absence of oil and the apparent want of butter. Mr. Ferguson supposes, from some remains of newly-born calves, that our ancestors sacrificed the young of the cow rather than submit to a loss of the milk; but it was, on the contrary, an early superstition, and may be, on obvious grounds, a fact, that the presence of the young increased the yield in the mother, and that the removal of the calf was detrimental. The Italian invaders augmented and enriched the fare, without, perhaps, materially altering its character; and the first decided reformation in the mode of living here was doubtless achieved by the Saxon and Danish settlers; for those in the south, who had migrated hither from the Low Countries, ate little flesh, and indeed, as to certain animals, cherished, according to Caesar, religious scruples against it. "It was to the hunting tribes, who came to us from regions even bleaker and more exacting than our own, that the southern counties owed the taste for venison and a call for some nourishment more sustaining than farinaceous substances, green stuff and milk, as well as a gradual dissipation of the prejudice against the hare, the goose, and the hen as articles of food, which the "Commentaries" record. It is characteristic of the nature of our nationality, however, that while the Anglo-Saxons and their successors refused to confine themselves to the fare which was more or less adequate to the purposes of archaic pastoral life in this island, they by no means renounced their partiality for farm and garden produce, but by a fusion of culinary tastes and experiences akin to fusion of race and blood, laid the basis of the splendid cuisine of the Plantagenet and Tudor periods. Our cookery is, like our tongue, an amalgam." Table of Contents Introductory The Early Englishman and His Food Royal Feasts and Savage Pomp Cookery Books, part 1 Cookery Books, part 2, Select Extracts from an Early Receipt-Book Cookery Books, part 3 Cookery Books, part 4 Diet of the Yeoman and the Poor Meats and Drinks The Kitchen Meals Etiquette of the Table

About the Author William Carew Hazlitt (22 August 1834 8 September 1913) was an English lawyer, bibliographer, editor and writer. He was the son of the barrister and registrar William Hazlitt, a grandson of the essayist and critic William Hazlitt, and a great-grandson of the Unitarian minister and author William Hazlitt. William Carew Hazlitt was educated at the Merchant Taylors' School and was called to the bar of the Inner Temple in 1861. (Wikipedia)