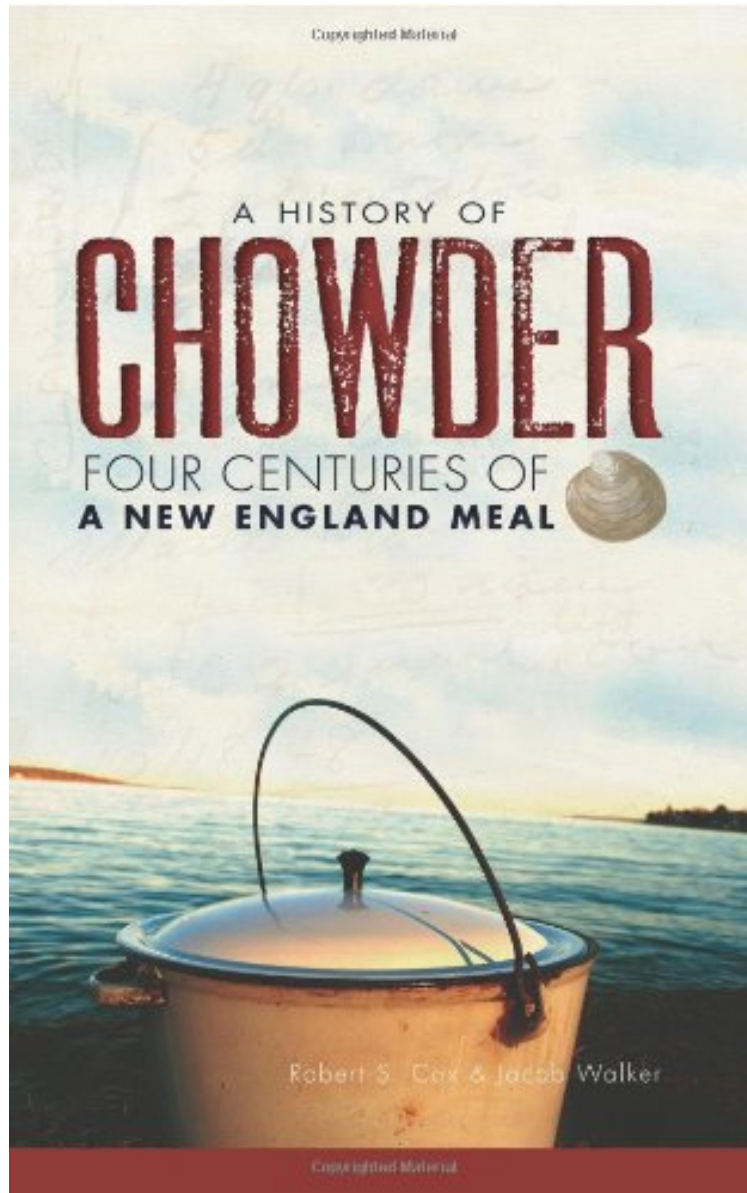


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A History of Chowder: Four Centuries of a New England Meal (American Palate)

Robert S. Cox, Jacob Walker
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Robert S. Cox, Jacob Walker : A History of Chowder: Four Centuries of a New England Meal (American Palate) before purchasing it in order to gage whether or not it would be worth my time, and all praised A History of Chowder: Four Centuries of a New England Meal (American Palate):

3 of 3 people found the following review helpful. "Chowder is a sea swell of the soul"By D. N. StoneWhat a nifty little history. This book is certain to be the last word on chowder (not just clam) for years to come. The authors strike a good balance between rhapsodic and scholarly. If you're looking for the origins of the word chowder, the first recipes, literary references to chowder or the fraught histories of the constituent ingredients, you'll find it here. How I long to have lived in the days of the great chowder parties described here, when chowder masters strode New England like demigods. I also loved the artistic photos throughout the book. Chowder has never looked so beautiful than posed here in a beach in a Le Creuset pot at dusk . My only complaint is the faint hostility toward tomato in chowder. The authors say it began "littering stewpots" in southern New England in the 1870s. Here in a Rhode Island we like clear, tomato and milk chowders all alike, although the authors say we are too small a state for so many options. But it's all in fun when it comes to opinions about what the authors call "this most social dish." This most superb book deserves a wide readership.0 of 0 people found the following review helpful. Five StarsBy Susan M. Daughertygood recipes and interesting history,0 of 0 people found the following review helpful. Five StarsBy East EnderI have always been a great chowder fan. This book has put it all into perspective.

New England's culinary history is marked by a varying array of chowders. Early forms were thick and layered, but the adaptability of this beloved recipe has allowed for a multitude of tasty preparations to emerge. Thick or thin, brimming with fish or clams or corn, chowder springs up throughout the region in as many distinctive varieties as there are ports of call. It remains the quintessential expression of New England cuisine. Food writers and chowder connoisseurs Robert S. Cox and Jacob Walker dish out the history, flavors and significance of every New Englander's favorite comfort food.

About the AuthorJacob Walker spends most of his time along the coast of Massachusetts. He is the creator of the New England Chowder Compendium, a nationally recognized project at the University of MassachusettsAmherst devoted to examining all things chowder.Rob Cox spends far too little time along the coast of Massachusetts. A former paleontologist and molecular biologist, he has a doctorate in history from the University of Michigan and works at the University of MassachusettsAmherst. He is author of *Body and Soul: A Sympathetic History of American Spiritualism* (Charlottesville, 2003) and editor of and contributor to *The Shortest and Most Convenient Route: Lewis and Clark in Context* (Philadelphia, 2004).