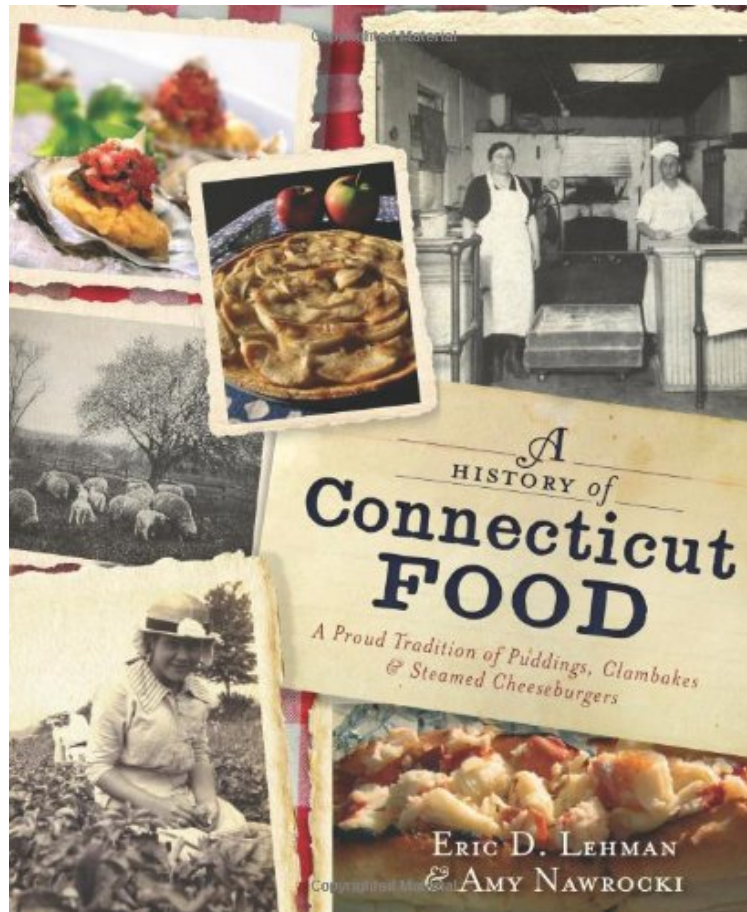


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## A History of Connecticut Food: A Proud Tradition of Puddings, Clambakes Steamed Cheeseburgers (American Palate)

*Eric D. Lehman, Amy Nawrocki*

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**Eric D. Lehman, Amy Nawrocki : A History of Connecticut Food: A Proud Tradition of Puddings, Clambakes Steamed Cheeseburgers (American Palate)** before purchasing it in order to gage whether or not it would be worth my time, and all praised A History of Connecticut Food: A Proud Tradition of Puddings, Clambakes Steamed Cheeseburgers (American Palate):

1 of 2 people found the following review helpful. Fun read, but a couple of missesBy A ReaderEnjoyable book, lots of history of Connecticut! Authors could have used another source for 18th century foods besides books...by interviewing some of the hundreds of Colonial-era reenactors in our state. Authors are from Fairfield county so most of the history is concentrated along the shore and southern Connecticut. How in the small world of Connecticut foods did they miss Shady Glen in Manchester?!3 of 3 people found the following review helpful. Eating oysters rawBy Louis AllynA fun book to read and it lists places to go for their specialties in Connecticut.My one quibble is on page 58 where they

describe how to eat a raw oyster on the shell. "Let it slip whole into your throat and swallow it whole" is a waste of an oyster. You need to chew the oyster to truly enjoy its mixture of subtle flavors and textures. 1 of 2 people found the following review helpful. This is not only a delight to read but it has been an indispensable book ...By Winter Caplanson This is not only a delight to read but it has been an indispensable book for research for our blog and podcast, Connecticut Food and Farm. Love it... great photos too... especially love the vintage ones!

A History of Connecticut Food aims to acquaint the reader with the long and storied relationship of the state's people and their provisions. Each chapter will focus on a different crop, livestock, game, or prepared dish that Connecticut has either pioneered or made its own. Along with these brief histories, the book will feature traditional and modernized recipes. In short, A History of Connecticut Food will both inform the people of Connecticut about their culinary past and inspire them to explore it.

About the Author Eric D. Lehman and Amy Nawrocki are the coauthors of A History of Connecticut Wine: Vineyard in Your Backyard. Eric's essays, reviews and stories have appeared in dozens of journals and magazines. His books include Bridgeport: Tales from the Park City; Hamden: Tales from the Sleeping Giant; and The Insider's Guide to Connecticut. Amy is an award-winning poet whose three collections, Potato Eaters, Nomad's End and Lune de Miel, are available from Finishing Line Press. They teach English and creative writing at the University of Bridgeport and live in Hamden with their two cats. Eric D. Lehman and Amy Nawrocki are the coauthors of A History of Connecticut Wine: Vineyard in Your Backyard. Eric's essays, reviews and stories have appeared in dozens of journals and magazines. His books include Bridgeport: Tales from the Park City; Hamden: Tales from the Sleeping Giant; and The Insider's Guide to Connecticut. Amy is an award-winning poet whose three collections, Potato Eaters, Nomad's End and Lune de Miel, are available from Finishing Line Press. They teach English and creative writing at the University of Bridgeport and live in Hamden with their two cats.