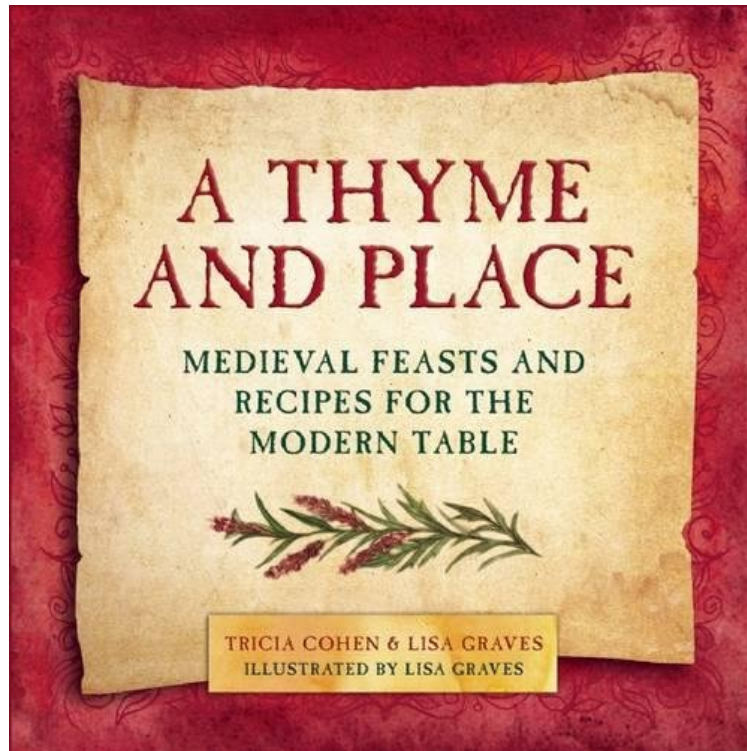


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## A Thyme and Place: Medieval Feasts and Recipes for the Modern Table

*Lisa Graves, Tricia Cohen*

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**Lisa Graves, Tricia Cohen : A Thyme and Place: Medieval Feasts and Recipes for the Modern Table** before purchasing it in order to gage whether or not it would be worth my time, and all praised A Thyme and Place: Medieval Feasts and Recipes for the Modern Table:

98 of 102 people found the following review helpful. as I enjoy both cooking and historyBy AlectoI was given this book as a very thoughtful gift, as I enjoy both cooking and history. Unfortunately, while this book may be an excellent cookbook (I haven't tried any of the recipes), the history side is seriously lacking.1) While the book claims to consider the medieval period, which it defines as "the end of the fifth century... until the sixteenth century", it includes recipes and events "until the mid 1600s" - a solid 150 years after the period they define has ended. As a rule of thumb, if you're talking about Queen Elizabeth and Mary Stuart, you're looking at the early modern period (the "Renaissance"), and not the medieval.2) Class matters. Many of the social practices and foodways mentioned in this book were class-specific, and there's not much discussion about that. Nutmeg, for example, was far from "readily available" for the vast majority of people - it was a valuable and exotic spice, and in 1621 the Dutch East India Company engaged in a bloody genocide to gain control of it. Similarly, while arranged marriage was the norm (at least for first marriages) among the landed classes, it really isn't useful for the peasantry at all.3) Corn (maize) is a New World crop, and was not available in medieval Europe (or even in early 17th century Europe, really). Prior to European cultivation of

maize, "corn" meant a grain - compare barleycorn, peppercorns, etc. The "ear of corn" to be left out on St Brigid's day is presumably wheat. Similarly, tomatoes are a new world vegetable, and for most of the medieval period nobody in Europe had heard of them. They weren't grown in England until about 1590 - and were understood to be an aphrodisiac, undesirable for eating, but not necessarily poisonous at that time.<sup>4</sup>) Not a historical note, but: figs are not inverted flowers, and they are fruits. Like many other fruits (including basic ones like apples), the fruit includes tissue from outside the ovary - this is called an accessory fruit, but it's still a fruit. Figs are also a multiple fruit: the fruiting body combines the fruit of many flowers. None of those flowers are inverted - they are all right-side out, but hidden inside the synconium.<sup>5</sup>) For a cookbook exploring medieval food, it's oddly opinionated. Simnel cake, for instance, is delicious. I can see not including a recipe as they're widely available, but the note implies that it wasn't included because it tastes bad ("It is essentially a fruitcake with almond paste. But don't worry, we wouldn't do that to you."). Elsewhere, on a pudding recipe, they say "Don't worry, we have not developed anything with rendered suet" - but why not? Tallow isn't hard to find, thanks to the paleo diet folks, and makes delicious baked goods. Lard is an even more available substitute. So why throw shade and swap rendered animal fats out for vegetable shortening?<sup>6</sup>) There are no citations. Not on the recipes, not on the history, not on the annoying little sidebars. There's no list of referenced works anywhere. Recipes all have daft, cutesy names ("Chase that cheese and onion soup"?) that can't be traced back to any origin recipe, making it hard to tell what's authentic, what's adapted "for the modern table", what's invented, and what's just wrong. Given the obvious errors in the book, the lack of citations makes everything else suspect.<sup>1</sup> of 1 people found the following review helpful. What an amazing cookbook. I thoroughly enjoy cooking and "A Thyme ...By CustomerKudos to the author and illustrator! What an amazing cookbook. I thoroughly enjoy cooking and "A Thyme and Place" puts a whole new spin on it. From interesting historical perspectives too delicious dishes; this cookbook did not disappoint. There are so many interesting recipes that I never would have found surfing on the web. I also love how it introduced me to spices and food combinations I never tried before; it's a recipe book "outside of the box." My primary taste tester, Kenn, along with other guests I have whipped up these dishes for have RAVED about every one. I haven't had time to make each recipe, but let me personally recommend a few: Good Queen's Wassail....what a tasty and festive beverage; the Shrimp Lobster dish puts a fresh spin on a traditional favorite, the cheese and egg soup was DELICIOUS, so was the Summer Wine....totally fun!!! Okay...<sup>2</sup> more of note: Virile Chickpeas....so yummy and last but certainly not least....Cinnamon beef roast wrapped in heaven.....enough said. If you enjoy cooking and trying different flavors; this cookbook is a MUST HAVE!<sup>2</sup> of 2 people found the following review helpful. Super cute cookbookBy Kendra HollidaySuper cute cookbook, beautifully designed, fun to peruse and learn, cleverly written, lovely illustrations. Can't wait to make the welsh rarebit!

Revive your inner period cook and master the art of gode cookery with thirty-five recipes celebrating festivals throughout the year! Fancy a leap back in time to the kitchens in the Middle Ages, where cauldrons bubbled over hearths, whole oxen were roasted over spits, and common cooking ingredients included verjuice, barley, peafowl, frumenty, and elder flowers? You, too, can learn the art of gode cookery—or, at least, come close to it. With gorgeous and whimsical hand-drawn illustrations from beginning to end, *A Thyme and Place* is both a cookbook and a history for foodies and history buffs alike. Cohen and Graves revive old original medieval recipes and reimagine and modify them to suit modern palates and tastes. Each recipe is tied directly to a specific calendar holiday and feast so you can learn to cook: • Summer harvest wine with elder flower, apples, and pears for St. John's Day (June 21st)• Right-as-rain apple cake for St. Swithin's Day (July 15th)• Wee Matildar's big pig fried pork balls with sage for Pig Face Day (September 14th)• Roasted goose with fig glaze and bannock stuffing for Michaelmas (September 29th)• Peasant duck ravioli and last of the harvest chutney for Martinmas (November 11th)• And many more! Accompanied by juicy fun facts and tidbits, these recipes will revive your inner period cook and allow you to impress your guests with obscure medieval knowledge. Keep the old culinary traditions of the Middle Ages alive, whip up some bellytimber, and fill the dinner table with food and friends at your next house banquet. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

About the Author Tricia Cohen grew up in a house with two kitchens, surrounded by family, food, and love. In her adult life, she continues to share her love for food with the community as a hostess, gourmet home cook, and sous chef. She lives in North Truro, Massachusetts. Lisa Graves is the author and illustrator of the series *Women in History*, with three books to her name, as well as the illustrator of *The Tudor Tutor* (Skyhorse Publishing). She is the creator of *Historywitch.com*, a site dedicated to illustrations of history's most fascinating characters. She lives in Medway,

Massachusetts.