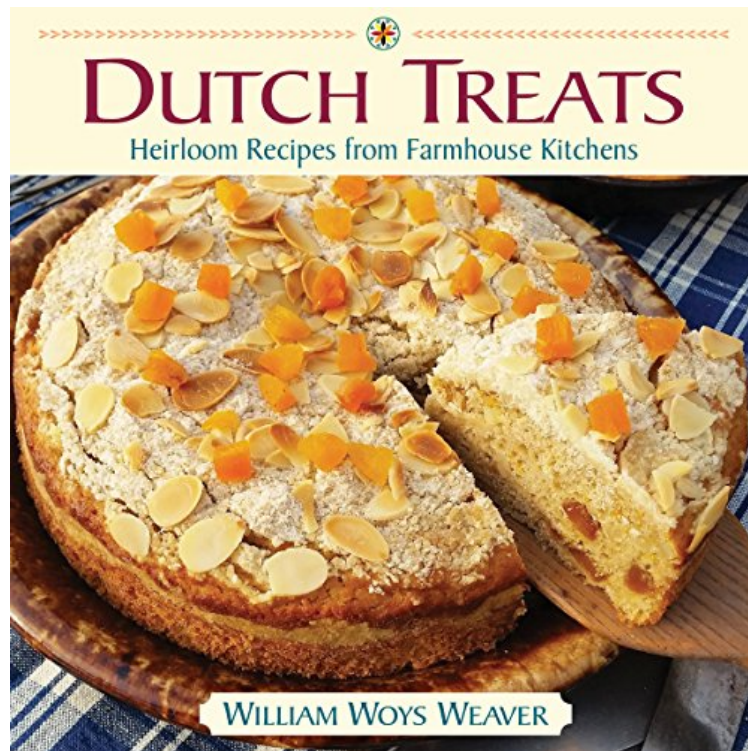


[Download free ebook] Dutch Treats: Heirloom Recipes from Farmhouse Kitchens

Dutch Treats: Heirloom Recipes from Farmhouse Kitchens

William Woys Weaver

*DOC | *audiobook | ebooks | Download PDF | ePub*



 Download

 Read Online

#666858 in Books imusti 2016-09-15Original language:EnglishPDF # 1 8.00 x .70 x 8.20l, .0 #File Name: 1943366047208 pagescookbook, new, PADutch | File size: 71.Mb

William Woys Weaver : Dutch Treats: Heirloom Recipes from Farmhouse Kitchens before purchasing it in order to gage whether or not it would be worth my time, and all praised Dutch Treats: Heirloom Recipes from Farmhouse Kitchens:

0 of 0 people found the following review helpful. Five StarsBy Kindle CustomerGreat recipes and lots of historical facts. Weaver's books are always great.0 of 0 people found the following review helpful. Excellent book! Full of delicious recipes and historical detailsBy CustomerExcellent book! Full of delicious recipes and historical details.4 of 4 people found the following review helpful. Another Great Cookbook From Wm. Woys Weaver!By E. Charles GermanYet another great cookbook from William Woys Weaver? You bet! I'm amazed by Weaver's seemingly tireless research into his recipes' histories and the variety of the recipes he publishes. It's obvious from the book that he's done exhaustive research and all of it adds to the many delicious and varied flavors of the recipes included in his book. Personally, being raised PA Dutch (northwest corner of Lehigh County, PA), I'm impressed with the varieties and differences from the PA Dutch recipes I grew up with - yet still coming across recipes that could have come out of my Grandmother's recipe box (Lemon Sponge Pie!). Why this pie has never become a pie staple in every diner across America has always stupefied me! It's the glamorous lemon meringue, the fussier, first cousin to the lemon sponge, that drew people away from the more delicious and easier to make lemon sponge. Bake one now and you'll know I speak the truth! Weaver's an American treasure and the fact that he not only wrote the book but baked, stylized and photographed virtually every photograph in the book signifies his amazing talent, creativity and passion for his subject.

Internationally known food historian William Woys Weaver presents a richly photographed gastronomical journey into the heart of Pennsylvania Dutch food traditions, with more than 100 heritage recipes and the colorful stories behind them – including Shoofly Cake, New Year's Pretzels and the original Snickerdoodles. Dutch Treats shines a much-anticipated light on the vast diversity of authentic baked goods, festive breads and pastries that we call Pennsylvania Dutch (named for the German-speaking immigrants who settled there starting in the late 1600s).

With this book, readers can bake, and eat, their way through PA Dutch history. (Lisa Mitchell The Kutztown Area Patriot) "Those warm, buttery treasures were like a secret we knew only in Pennsylvania. Dr Weaver's latest book bridges our childhood and lifelong love of baked goods and sweets with the history and folklore that make enjoying them all the more soulful. These foods have already been shared across America, but here in Dutch Treats we get to appreciate and be proud of where they came from – and revel in the fact that we can continue to share them for time to come." ~ Palmer Marinelli, chef, Another Planet "Ever since my first bite of shoofly pie as a child, I've been hooked on Pennsylvania Dutch treats. Now, thanks to William Woys Weaver's delightful new guide, I can indulge in over one hundred tempting breads, cakes, cookies, puddings, and pies with equally tempting names: who can resist kissing buns, leopard cake, bellylaps, or purple pump pie? As the world's foremost authority on Pennsylvania Dutch cooking, Weaver brings his recipes to life through tales of fact and fancy. I can't wait to head to the kitchen!" ~ Darra Goldstein, Founding Editor of Gastronomica, Editor in Chief of The Oxford Companion to Sugar and Sweets "Few culinary historians have written as lovingly and knowingly and, certainly, wittily as Will Weaver has on his favorite subject – the true offerings of the Pennsylvania Dutch kitchen. With Dutch Treats he puts fresh polish on the apple. It will be a treat, indeed, for the serious scholar as much as the adventurous home cook." ~ Rick Nichols, former longtime food columnist for The Philadelphia Inquirer "The name William Woys Weaver guarantees us original research into a freshly discovered subject. In Dutch Treats he explores his own home ground with 100 cakes, cookies and puddings from the Pennsylvania Dutch country that hark back to European traditions – with tempting illustrations of recipes such as Peach Schnitz and Saffron Bread. Schluppers, anyone?" ~ Anne Willan, culinary historian, writer, founder of École de Cuisine La Varenne "Here is one of America's richest foodways, generously chronicled – and cooked – by one of our greatest culinary historians." ~ Dan Barber, author, The Third Plate: Field Notes on the Future of Food, chef/co-owner, Blue Hill and Blue Hill at Stone Barns restaurants "A new feast for the eye, mouth, mind, heart and soul, conjured by the Merlin of American Regional Cookery. Deliciously timeless." ~ Betty Fussell, author, Masters of American Cookery; My Kitchen Wars and others "Lavishly illustrated and culled from a lifetime of fieldwork in no less than twenty-five counties, Dutch Treats captures the wide diversity of Pennsylvania's folk culture of baking, and is a treasure trove of lesser-known recipes. Far from the contrived foodways of the Lancaster County tourist industry and beyond even the authentic local sources, which tend to be limited in their geographic range, Dr. Weaver delights with a broader spectrum of Pennsylvania's baking traditions than anyone previously thought possible." ~ Patrick J. Donmoyer, Pennsylvania German Cultural Heritage Center, Kutztown University "With his passion, energy, and discoveries in both kitchen and garden, William Woys Weaver has transformed the field of food scholarship – in fact, he is a national treasure. In Dutch Treats, he offers the definitive guide to a little-understood American regional cuisine." ~ Jane Lear, co-author, One Spice, Two Spice: American Food, Indian Flavors "William Woys Weaver singlehandedly saved fish peppers and he is the reason that semmels, rusks and clafy pudding are on the menu at Woodberry Kitchen. Dutch Treats continues the essential work that includes Country Scrapple and Sauerkraut Yankees, with an authoritative yet affectionate portrait of Pennsylvania Dutch baking, connecting us with the traditions, people and landscape of this special place. Like a warm shoofly cake, Dutch Treats is a gift that will continue to enrich the conversation and our table." ~ Spike Gjerde, chef, Woodberry Kitchen in Baltimore; 2015 James Beard Award for Best Chef: Mid-Atlantic About the Author William Woys Weaver is an internationally known food historian and the author of 16 books. He is a rare 4-time winner of the prestigious IACP/Julia Child Cookbook Awards. His most recent gold medal went to Culinary Ephemera, 2010. His 1993 award-winning cookbook Pennsylvania Dutch Country Cooking will be included in the forthcoming anthology: 100 Great American Cookbooks of the 20th Century. Weaver's most recent book, As American as Shoofly Pie was published by the University of Pennsylvania Press in 2013. Weaver is also the founder and director of the Keystone Center for the Study of Regional Foods, near Philadelphia. He maintains the Roughwood Seed Collection of heirloom food plants at the historic Lamb Tavern in Devon, Pennsylvania. williamwoysweaver.com