

REVISED EDITION

The Open-Hearth COOKBOOK

*Recapturing the Flavor
of Early America*



SUZANNE GOLDENSON
with DORIS SIMPSON

The Openhearth Cookbook Recapturing The Flavor Of Early America

Richard Miscovich



The Openhearth Cookbook Recapturing The Flavor Of Early America:

The Open-hearth Cookbook Suzanne Goldenson, Doris Simpson, 1982 *Open-Hearth Cookbook* Suzanne Goldenson, 2023-11-30 Food cooked in the fireplace tastes better than food cooked in most conventional methods today say the authors and this book shows how twenty first century folks can enjoy hearth cooked meals today Surprisingly few pieces of special equipment are needed especially for camping families The authors emphasize the appliances and techniques that make open hearth cooking realistic in today s homes where the fireplace is not in the kitchen The authors explain the art of building a good cooking fire and maintaining the three basic temperatures low medium and high needed to prepare almost all foods and suggest ways to keep the hearth clean and the cook safe Each chapter on technique tells how things were done in the old days and then goes on to demonstrate techniques for today The authors have added substantial new material since original publication in 1982 and completely updated the resources section of the book Suzanne Goldenson and her husband are serious cooks and collectors of early American cooking implements Doris Simpson is co owner of a restaurant and once helped cook a Thanksgiving dinner over an open hearth for Craig Claiborne **From the Wood-Fired Oven** Richard Miscovich, 2013-10-03 Richard Miscovich s descriptions and instructions are both practical and inspirationally poetic dare I say soulful He ignites the fire within and compels us to want to know what he knows and to bake as well as he bakes Peter Reinhart author of *The Bread Baker s Apprentice* In the last several years interest in wood fired ovens has increased dramatically in the United States and abroad but most books focus on how to bake bread or pizza in an oven *From the Wood Fired Oven* offers many more techniques for home and artisan bakers from baking bread and making pizza to recipes on how to get as much use as possible out of a single oven firing from the first live fire roasting to drying wood for the next fire *From the Wood Fired Oven* offers a new take on traditional techniques for professional bakers but is simple enough to inspire any nonprofessional baking enthusiast Leading baker and instructor Richard Miscovich wants people to use their ovens to fulfill the goal of maximum heat utilization Readers will find methods and techniques for cooking and baking in a wood fired oven in the order of the appropriate temperature window What comes first pizza or pastry Roasted vegetables or a braised pork loin Clarified butter or beef jerky In addition to an extensive section of delicious formulas for many types of bread readers will find chapters on Making pizza and other live fire flatbreads Roasting fish and meats Grilling steaming braising and frying Baking pastry and other recipes beyond breads Rendering animal fats and clarifying butter Food dehydration and infusing oils And myriad other ways to use the oven s residual heat Appendices include oven design recommendations a sample oven temperature log Richard s baker s percentages proper care of a sourdough starter and more *From the Wood Fired Oven* is more than a cookbook it reminds the reader of how a wood fired oven and fire by extension draws people together and bestows a sense of comfort and fellowship very real human needs especially in uncertain times Indeed cooking and baking from a wood fired oven is a basic part of a resilient lifestyle and a perfect example of valuable traditional skills being put to

use in modern times Author Richard Miscovich and From the Wood Fired Oven have been mentioned or featured in the New York Times Saveur Bon App tit NPR s The Splendid Table the Boston Globe and the Los Angeles Times Georgia's Historical Recipes Valerie J. Frey,2025-05-01 Georgia s Historical Recipes is an exploration of our state s oldest recipes from the antebellum period through World War II as painstakingly researched by Georgia archivist Valerie J Frey This volume begins with a discussion of old recipes as primary sources and what they can tell us about the history and culture of their era and how to bring them to life in modern kitchens Frey then moves into fifty sections that can be read alone yet allow readers to build an understanding of how foodways evolved over time Some sections highlight a single recipe illustrating how changes in technology agriculture transportation communication and social patterns led to changes in Georgia kitchens Most of the recipes are previously unpublished waiting in archives to be rediscovered Other sections explore our oldest cookbooks offering biographical and cultural background information that makes them more meaningful For the first time Georgians have a list of the state s early cookbooks and its cooking experts Readers will learn where to find Georgia s oldest recipes and discover many examples to whet their appetites literally and figuratively for a taste of Georgia s past **Cooking in America, 1590-1840** Trudy Eden,2006-08-30 There are no recipes for what the Indians ate in Colonial times but this cookbook uses period quotations to detail what and how the foodstuffs were prepared The bulk of the cookbook is devoted to what the European immigrants cooked and what evolved into American cooking The first colonists from England brought their foodways to America The basic foods that Americans of European descent ate changed very little from 1600 to 1840 While the major basic foods remained the same their part in the total diet changed Americans at the end of the period ate far more beef and chicken than did the first colonists They used more milk butter and cream They also ate more wheat in the form of breads cakes cookies crackers and cereals The same was true with fruits Over time the more exotic vegetables like broccoli cauliflower artichokes and numerous root vegetables including both sweet and white potatoes became common vegetables By the end of this period many Americans were even eating foods like tomatoes okra and sesame which were unknown to their ancestors In addition Americans like their relatives in Europe incorporated coffee tea and chocolate into their diets as well as more sugar Along with them came new customs such as tea time and for men socializing at coffeehouses Also distilled beverages particularly rum which was often made into a punch with citrus juices were increasingly used Basic cooking technology also remained the same throughout the period and the cookbook gives a sense of how meals were prepared The open hearth provided the major heat source As time passed though more and more people could afford to have wood fired brick ovens in their homes Although the recipes presented here from the first century of colonization come from cookbooks written for people of upper status by the end of the time period literacy rates were much higher among men and women European and American authors published numerous cookbooks that were relatively inexpensive and available so it is reasonable to assume that those recipes were representative of actual American cookery

practices Many changes occurred to cookbooks and recipes during this period The recipes became more detailed and more reliant on standard measures and the recipes were for foods that are less complicated and expensive to prepare This fact is more a sign that cookbooks were being written for a less wealthy group of readers than that tastes and appetites had changed The trend toward simple and frugal foods continued up to 1840 and beyond a sign that readership had expanded as well as an indicator of what the bulk of Americans were eating As well recipes that were considered American were developed All of these recipes are in their original form and have been taken from contemporary published or private cookbooks The explanations after the recipes give historical information and suggestions if the recipe is vague or if it calls for an unusual ingredient Dining tips are included as well Period illustrations complement the recipes *Cooking in America, 1840-1945* Alice L. McLean, 2006-08-30 This cookbook covers the years 1840 through 1945 a time during which American cookery underwent a full scale revolution Gas and electric stoves replaced hearth cookery Milk products came from commercial dairy farms rather than the family cow Daily meals were no longer bound by seasons and regions as canned bottled and eventually frozen products flooded the market and trains began to transport produce and meat from one end of the country to the other During two World Wars and the Great Depression women entered the work force in unprecedented numbers and household servants abandoned low paying domestic jobs to work in factories As a result of these monumental changes American home cooking became irrevocably simplified and cookery skills geared more toward juggling time to comb grocery store shelves for the best and most economical products than toward butchering and preserving an entire animal carcass or pickling fruits and vegetables This cookbook reflects these changes with each of the three chapters capturing the home cooking that typified the era The first chapter covers the pre industrial period 1840 to 1875 during this time home cooks knew how to broil roast grill fry and boil on an open hearth flame and its embers without getting severely injured They also handled whole sheep carcasses made gelatin from boiled pigs trotters grew their own yeast and prepared their own preserves The second chapter covers 1876 through 1910 a time when rapid urbanization transformed the United States from an agrarian society into an industrial giant giving rise to food corporations such as Armour Swift Campbell s Heinz and Pillsbury The mass production and mass marketing of commercial foods began to transform home cooking meat could be purchased from a local butcher or grocery store and commercial gelatin became widely available While many cooks still made their own pickles and preserves commercial varieties multiplied From 1910 to 1945 the period covered by Chapter 3 the home cook became a full fledged consumer and the national food supply became standardized to a large extent As the industrialization of the American food supply progressed commercially produced breads pastries sauces pickles and preserves began to take over kitchen cupboards and undermine the home cooks ability to produce their own meals from scratch The recipes have been culled from some of the most popular commercial and community cookbooks of the nineteenth and early twentieth centuries Taken together the more than 300 recipes reflect the major cookbook trends of the era

Suggested menus are provided for replicating entire meals The First American Cookbook Amelia Simmons,2013-09-26
Exact reproduction of the first American written cookbook published in the United States Authentic recipes for colonial favorites pumpkin pudding winter squash pudding spruce beer Indian slapjacks and more *The American History Cookbook* Mark H. Zanger,2003-04-30 This book uses historical commentary and recipes to trace the history of American cooking from the first European contact with Native Americans to the 1970s Each of 50 chronologically arranged topical chapters contain 500 1 000 words of general commentary followed by descriptions and clear step by step instructions for 3 4 recipes The recipes are drawn from a wide variety of historical cookbooks and other historical sources The topics cover broad periods e g Settlers and Indians Early American Spring Meals Health Food in Victorian America particular events e g Civil War South The Great Depression and particular trends or movements e g Railroad Food School Lunch The Labor Movement Also presented are engaging special topics such as Patriotic Cakes Abolitionist Recipes Communal Experiments and Modern Health Food The book is indexed by year of publication of recipes states and broad subjects A Thyme to Discover Tricia Cohen,Lisa Graves,2017-11-21 Revive your inner pilgrim and master the art of colonial cooking with sixty recipes celebrating America s earliest days From their voyage on the Mayflower to the days of the American Revolution early American settlers struggled to survive in the New World Join us as we travel through time and discover how our forefathers fed their families and grew a nation from eating nuts and berries to preparing fantastic feasts of seafood and venison and learn how you can cook like them too With gorgeous and whimsical hand drawn illustrations from beginning to end A Thyme to Discover spanning the seventeenth and eighteenth centuries is an illustrated historical cookbook for foodies history buffs and Americans alike Cohen and Graves reimagine old original colonial recipes from pilgrims presidents and Native Americans and modify them to suit modern palates and tastes Arranged chronologically as the English settlers cooked and ate their way into becoming Americans these deliciously historical recipes include The First Thanksgiving 1621 Venison over Wild Rice Cakes and Pumpkin Pudding with Rum Sauce Alexander Hamilton s Beef Stew with Apple Brandy and Abraham Lincoln s Chicken Fricassee Rhode Island s Bacon Kissed Clam Cakes and Massachusett s Chowdahhhhhh Forefather s Day 1749 Sufferin Succotash with Buttered Lobster Jim Beam s Bourbon Oatmeal Raisin Cookies And many more Including a Tipsy Timeline of New World alcoholic beverages the menus of the oldest taverns in America and other bite sized tidbits to satiate your curiosity and hunger A Thyme to Discover revives forgotten culinary traditions and keeps them alive on your own dinner table **American Cookery** Amelia Simmons,2025-04-17 American Cookery The First Cookbook Born from the Spirit and Flavors of America Amelia Simmons was an American cook and author credited with writing American Cookery 1796 the first known cookbook authored by an American and published in the United States Little is known about Simmons s personal life but she describes herself in the preface as an orphan and aims her work specifically at the domestic needs of American households Her groundbreaking book reflects the practical realities ingredients and tastes of the new republic marking a

significant cultural departure from European culinary traditions Simmons's contribution to American domestic life has been widely recognized as foundational to the development of a distinct national cuisine American Cookery is a landmark in culinary history offering recipes that make pioneering use of indigenous ingredients such as cornmeal squash and turkey Blending English culinary roots with uniquely American innovations Simmons's straightforward and practical instructions captured the spirit of everyday cooking in post Revolutionary America Beyond its recipes the book provides valuable insight into early American food practices household management and social values Enduring in its influence and historical importance American Cookery remains a treasured artifact for culinary historians and anyone interested in the origins of American food culture

From Hardtack to Homefries Barbara Haber, 2010-05-11 Barbara Haber one of America's most respected authorities on the history of food has spent years excavating fascinating stories of the ways in which meals cooked and served by women have shaped American history As any cook knows every meal and every diet has a story whether it relates to presidents and first ladies or to the poorest of urban immigrants From Hardtack to Home Fries brings together the best and most inspiring of those stories from the 1840s to the present focusing on a remarkable assembly of little known or forgotten Americans who determined what our country ate during some of its most trying periods Haber's secret weapon is the cookbook She unearths cookbooks and menus from rich and poor urban and rural long past and near present and uses them to answer some fascinating puzzles Why was the food in Franklin and Eleanor Roosevelt's White House so famously bad Were they trying to keep guests away or did they themselves simply lack the taste to realize the truth It turns out that Eleanor's chef wrote a cookbook which solves the mystery How did food lure settlers to the hardship of the American West Englishman Fred Harvey's Harvey Girls tempted them with good food and good women How did cooking keep alive World War II Army and Navy POWs in the Pacific A remarkable cookbook reveals how recollections of home cooking and cooking resourcefulness helped mend bodies and spirits From Hardtack to Home Fries uses a light touch to survey a deeply important subject Women's work and women's roles in America's past have not always been easy to recover Barbara Haber shows us that a single ubiquitous ordinary yet extraordinary lens can illuminate a great deal of this other half of our past Haber includes sample recipes and rich photographs bringing the food of bygone eras back to life From Hardtack to Home Fries is a feast and a delight

Pleasures of Colonial Cooking, 1982 A cookbook of interest to the adventurous cook the historical cookery enthusiast the interpreter of open hearth cooking at historic restorations as well as to the general reader Includes open hearth equipment adapted dishes also historic illustration from rare printed cookbooks of the 1600s 1700s

American Cookery (The First American Cookbook) Amelia Simmons, 2022-03-21 2022 Reprint of the 1798 Edition This edition reprints all the recipes in the original edition and is newly typeset for clarity All of the original language is retained in its entirety Only the recipes are included with passing preliminary comments being excluded for the sake of economy Named by the Library of Congress as one of the 88 Books That Shaped America American Cookery was the first

cookbook by an American author published in the United States Until its publication cookbooks printed and used by American colonists were British The recipes in her book were adapted to the United States a just recently constituted nation The recipes reflect the fact that American cooks had learned to make do with what was available in North America This cookbook reveals the rich variety of food colonial Americans used their tastes cooking and eating habits and even their rich down to earth language Bringing together English cooking methods with truly American products American Cookery contains the first known printed recipes substituting American maize for English oats and the recipe for Johnny Cake is apparently the first printed version using cornmeal The book also contains the first known recipe for turkey Possibly the most far reaching innovation was Simmons use of pearlash a staple in colonial households as a leavening agent in dough which eventually led to the development of modern baking powders Thus twenty years after the political upheaval of the American Revolution of 1776 a second revolution a culinary one occurred with the publication of a cookbook by an American for Americans Jan Longone curator of American Culinary History University of Michigan *United Tastes* Keith W. F. Stavely, Kathleen Fitzgerald, 2017 The Library of Congress has designated American Cookery 1796 by Amelia Simmons one of the eighty eight Books That Shaped America Its recognition as the first American cookbook has attracted an enthusiastic modern audience of historians food journalists and general readers yet until now American Cookery has not received the sustained scholarly attention it deserves Keith Stavely and Kathleen Fitzgerald s *United Tastes* fills this gap by providing a detailed examination of the social circumstances and culinary tradition that produced this American classic Situating American Cookery within the post Revolutionary effort to develop a distinct national identity Stavely and Fitzgerald demonstrate the book s significance in cultural as well as culinary terms Ultimately the separation between these categories dissolves as the authors show that the formation of taste in matters of food as well as other material expressions was essential to building a consensus on what it was to be American *United Tastes* explores multiple histories of food cookbooks printing material and literary culture and region to illuminate the meaning and affirm the importance of America s first cookbook **Old Cookery Books and**

Ancient Cuisine William Carew Hazlitt, 2019-04-25 This facsimile of the first American written cookbook published in the United States is not only a first in cookbook literature but a historic document It reveals the rich variety of food Colonial Americans enjoyed their tastes cooking and eating habits even their colorful language Author Amelia Simmons worked as a domestic in Colonial America and gathered her cookery expertise from firsthand experience Her book points out the best ways of judging the quality of meats poultry fish vegetables etc and presents the best methods of preparing and cooking them In choosing fish poultry and other meats the author wisely advises their smell denotes their goodness Her sound suggestions for choosing the freshest and most tender onions potatoes parsnips carrots asparagus lettuce cabbage beans and other vegetables are as timely today as they were nearly 200 years ago Here are the first uniquely American recipes using corn meal Indian pudding Johnny cake and Indian slapjacks as well as the first recipes for pumpkin pudding winter squash

pudding and for brewing spruce beer The words cookie and slaw made their first published appearance in this book You ll also find the first recommended use of pearlash the forerunner of baking powder to lighten dough as well as recommendations for seasoning stuffing and roasting beef mutton veal and lamb even how to dress a turtle Along with authentic recipes for colonial favorites a Glossary includes definitions of antiquated cooking terms pannikin wallop frumenty emptins and more And Mary Tolford Wilson s informative Introductory Essay provides the culinary historical background needed to appreciate this important book fully Anyone who uses and collects cookbooks will want to have The First American Cookbook Cultural historians Americana buffs and gourmets will find this rare edition filled with interesting recipes and rich in early American flavor Colonial Treasure Cookbook Ferne Shelton,1970 *Braided Heritage* Jessica B. Harris,2025-06-10 Discover the sweeping story of how Indigenous European and African traditions intertwined to form an entirely new cuisine with over 90 recipes for the modern home cook from the James Beard Cookbook Hall of Famer and star of the Netflix docuseries High on the Hog One of our preeminent culinary historians Dr Jessica B Harris has conducted decades of research throughout the Americas the Caribbean and Africa In this telling of the origins of American food though she gets more personal As heritage is history she intertwines the larger sweeping past with stories and recipes from friends she s made over the years people whose family dishes go back to the crucial era when Native peoples encountered Europeans and the enslaved Africans they brought with them Through this mix we learn that Clear Broth Clam Chowder has both Indigenous and European roots the same too with Enchiladas Suizas tomatillo smothered tortillas made Swiss with cheese and dairy and that the hallmarks of African American food through the centuries have been evolution based on region migration and innovation resulting in classics like Red Beans and Rice and Peach Bread Pudding Cupcakes with Bourbon Glaze With recipes ranging from everyday meals to festive spreads Braided Heritage offers a new in depth delicious look at American culinary history *Timeless American Cookbook* Owen Davis,2023-06-27 Step back in time and savor the flavors of 19th century America imagine yourself in a warm farmhouse kitchen surrounded by the comforting crackle of an open hearth and the gentle hum of the boiling soup pot This exquisitely curated collection invites you to savor the flavors of yesteryear offering a rich tapestry of mouthwatering dishes from simpler times when meals were cooked with fresh farm produce From hearty stews simmering in cast iron pots to tasty soup made with generous amounts of protein each page captures the essence of a culinary heritage steeped in tradition With Timeless American Cookbook every recipe is an invitation to uncover the stories woven into the fabric of American history the simplicity of our ancestors the taste buds of our pioneers and the improvement we have done so far on the cuisines we inherited As you read through this culinary adventure you ll uncover forgotten culinary traditions regional specialties and the interplay of diverse influences that shaped the American palate during the 1800s American Home Cooking Tim Miller,2017-07-01 American Home Cooking provides an answer to the question of why in the face of all the modern technology we have for saving time Americans still spend time

in their kitchens cooking Americans eat four to five meals per week in a restaurant and buy millions of dollars worth of convenience foods Cooking especially from scratch is clearly on its way out However if this is true why do we spend so much money on kitchen appliances both large and small Why are so many cooking shows and cookbooks published each year if so few people actually cook In American Home Cooking Timothy Miller argues that there are historical reasons behind the reality of American cooking There are some factors that over the past two hundred years have kept us close to our kitchens while there are other factors that have worked to push us away from our kitchens At one end of the cooking and eating continuum is preparing meals from scratch all ingredients are raw and unprocessed and in extreme cases grown at the home On the other end of the spectrum is dining out at a restaurant where no cooking is done but the family is still fed All dining experiences exist along this continuum and Miller considers how American dining has moved along the continuum He looks at a number of different groups and trends that have affected the state of the American kitchen stretching back to the early 1800s These include food and appliance companies the restaurant industry the home economics movement of the early 20th century and reform movements such as the counterculture of the 1960s and the religious reform movements of the 1800s And yet the kitchen is still most often the center of the home and the place where most people expect to cook and eat even if they don't

Early American Cookbook Kristie Lynn, Robert W. Pelton, 1983-10

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