

## The Medieval Cookbook Revised Edition

The Victory Garden CookbookThe Medieval CookbookTo the King's TasteMedieval Cooking in Today's KitchenThe Great Empires of the Ancient WorldClean FoodFood and Drink in Medieval PolandThe Medieval KitchenCatalan CuisineMedieval TastesMedieval Arab CookeryOn Food and CookingShakespeare's KitchenMedieval CookeryFabulous FeastsThe Secret Garden CookbookA New Book of Middle Eastern FoodFannie's Last SupperThe New Penguin Atlas of Medieval HistoryA Hermit's CookbookThe Jane Austen CookbookThe Art of Cookery in the Middle AgesThe Book of MarmaladeThe Art Book, Revised EditionThe Medieval CookbookThe Classical CookbookA Thyme and PlaceLiber Cure CocorumPleyn DelitCultural Genocide and Asian State PeripheriesDelights from the Garden of EdenThe Wicca Cookbook, Second EditionThe Good Wife's Guide (Le Ménagier de Paris)Food in Medieval TimesAnnals of the Caliphs' KitchensThe Book of Sent SovíThe Little Library ChristmasImagined CommunitiesA Feast of Ice and Fire: The Official Game of Thrones Companion CookbookThe Tudor Cookbook

### The Victory Garden Cookbook

This is a revised edition of "The Penguin Atlas of Medieval History".

### The Medieval Cookbook

“Shakespeare’s Kitchen not only reveals, sometimes surprisingly, what people were eating in Shakespeare’s time but also provides recipes that today’s cooks can easily re-create with readily available ingredients.” —from the Foreword by Patrick O’Connell Francine Segan introduces contemporary cooks to the foods of William Shakespeare’s world with recipes updated from classic sixteenth- and seventeenth-century cookbooks. Her easy-to-prepare adaptations shatter the myth that the Bard’s primary fare was boiled mutton. In fact, Shakespeare and his contemporaries dined on salads of fresh herbs and vegetables; fish, fowl, and meats of all kinds; and delicate broths. Dried Plums with Wine and Ginger-Zest Crostini, Winter Salad with Raisin and Caper Vinaigrette, and Lobster with Pistachio Stuffing and Seville Orange Butter are just a few of the delicious, aromatic, and gorgeous dishes that will surprise and delight. Segan’s delicate and careful renditions of these recipes have been thoroughly tested to ensure no-fail, standout results. The tantalizing Renaissance recipes in Shakespeare’s Kitchen are enhanced with food-related quotes from the Bard, delightful morsels of culinary history, interesting facts on the customs and social etiquette of Shakespeare’s time, and the texts of the original recipes, complete with antiquated spellings and eccentric directions. Patrick O’Connell provides an enticing Foreword to this edible history from which food lovers and Shakespeare enthusiasts alike will derive nourishment. Want something new for dinner? Try

something four hundred years old. NOTE: This edition does not include photos.

## **To the King's Taste**

“A great source of inspiration,” this cookbook is a stunning, mouthwatering homage to the unique, beloved, and healthy cuisine of Catalonia (Alice Waters, chef/owner of Chez Panisse). Once an undiscovered gem among Europe’s culinary traditions, the cuisine of Catalonia, a province of northeast Spain, has become an inspiration to some of the world’s top chefs. Catalan Cuisine is the definitive guide to authentic Catalan cooking—the book that introduced this remarkable cuisine to America, and a volume that is found today in the kitchens of some of Catalonia’s most famous chefs. Using many of the same fresh ingredients as other Mediterranean cuisines—tomato, garlic, olives, beans, pasta, fruits, and a bounty of meat and seafood—Catalan cooking combines them in unexpected and mouthwatering ways. With 200 memorable recipes that are easy to prepare and sure to amaze, plus fascinating facts about the traditions, history, and culture of Catalonia, Catalan Cuisine is required reading—or eating—for any adventurous gourmand or Spanish food aficionado. “An intelligent, superbly written, profound study of a great and fascinating cuisine.” —Paula Wolfert “Colman Andrews is one of the most important champions of Catalan cuisine. This significant book expresses a great love for our culture.” —Ferran Adrià, chef/owner of El Bulli

## **Medieval Cooking in Today's Kitchen**

The spiritual tenets of Wicca are steeped in an inherent reverence for nature and stewardship of the environment. In fact, Wiccan practitioners have been living—and cooking—green since ancient times. In the decade since the first edition of the The Wicca Cookbook cast its spell over culinary history buffs and adventurous cooks everywhere, many readers have asked “What makes a cookbook Wiccan?” The tenth anniversary edition answers that question and more, bringing fresh dimensions to this heady witches’ brew with new rituals and delicious recipes. More than 100 dishes, many historically authentic, all meticulously researched, emphasize the use of organic ingredients at their seasonal peak and celebrate all the major pagan holidays: enjoy Stuffed Nasturtiums, Goddess Athena Pitas, and Deva Saffron Bread for the Spring Equinox; serve Elder Flower Chicken, Lilith’s Lily Fair Soup, and Wild Woman White Sage Jelly during the Summer Solstice; and Cupid’s Cold Slaw, Imbolc Moon Cookies, and Snowflake Cakes make delightful Candlemas treats. Nature-honoring dishes, eco-friendly living tips, and an inclusive message of spirituality make The Wicca Cookbook a unique contribution to the culinary world and a magickal tribute to the pagan spirit.

## **The Great Empires of the Ancient World**

Ever wonder what it's like to attend a feast at Winterfell? Wish you could split a lemon cake with Sansa Stark, scarf down a pork pie with the Night's Watch, or indulge in honeyfingers with Daenerys Targaryen? George R. R. Martin's bestselling saga *A Song of Ice and Fire* and the runaway hit HBO series *Game of Thrones* are renowned for bringing Westeros's sights and sounds to vivid life. But one important ingredient has always been missing: the mouthwatering dishes that form the backdrop of this extraordinary world. Now, fresh out of the series that redefined fantasy, comes the cookbook that may just redefine dinner . . . and lunch, and breakfast. A passion project from superfans and amateur chefs Chelsea Monroe-Cassel and Sariann Lehrer—and endorsed by George R. R. Martin himself—*A Feast of Ice and Fire* lovingly replicates a stunning range of cuisines from across the Seven Kingdoms and beyond. From the sumptuous delicacies enjoyed in the halls of power at King's Landing, to the warm and smoky comfort foods of the frozen North, to the rich, exotic fare of the mysterious lands east of Westeros, there's a flavor for every palate, and a treat for every chef. These easy-to-follow recipes have been refined for modern cooking techniques, but adventurous eaters can also attempt the authentic medieval meals that inspired them. The authors have also suggested substitutions for some of the more fantastical ingredients, so you won't have to stock your kitchen with camel, live doves, or dragon eggs to create meals fit for a king (or a khaleesi). In all, *A Feast of Ice and Fire* contains more than 100 recipes, divided by region: • The Wall: Rack of Lamb and Herbs; Pork Pie; Mutton in Onion-Ale Broth; Mulled Wine; Pease Porridge • The North: Beef and Bacon Pie; Honeyed Chicken; Aurochs with Roasted Leeks; Baked Apples • The South: Cream Swans; Trout Wrapped in Bacon; Stewed Rabbit; Sister's Stew; Blueberry Tarts • King's Landing: Lemon Cakes; Quails Drowned in Butter; Almond Crusted Trout; Bowls of Brown; Iced Milk with Honey • Dorne: Stuffed Grape Leaves; Duck with Lemons; Chickpea Paste • Across the Narrow Sea: Biscuits and Bacon; Tyroshi Honeyfingers; Wintercakes; Honey-Spiced Locusts There's even a guide to dining and entertaining in the style of the Seven Kingdoms. Exhaustively researched and reverently detailed, accompanied by passages from all five books in the series and full-color photographs guaranteed to whet your appetite, this is the companion to the blockbuster phenomenon that millions of stomachs have been growling for. And remember, winter is coming—so don't be afraid to put on a few pounds. Includes a Foreword by George R. R. Martin From the Hardcover edition.

### **Clean Food**

This volume engages the concept and related notions of cultural hegemony, cultural erosion, cultural hybridity and cultural survival by considering whether five regimes in Asia deploy policies aimed at extirpating the language, religion, arts, customs or other elements of the cultures of non-dominant peoples.

### **Food and Drink in Medieval Poland**

Frances Hodgson Burnett's *The Secret Garden* delights in the wondrous discoveries of lonely Mary Lennox as she slowly

helps bring an abandoned garden back to life. It also delights in good food and a robust appetite, and the health and strength they can bring. Written at a time when many children were going hungry and even starving, Burnett's beloved story celebrates the magic of fresh air, new milk, homemade currant buns, and hearty, simple fare. Inside the pages of this cookbook are recipes for Mary's favorite foods, in and out of the garden, from porridge to roasted potatoes and eggs, all inspired by *The Secret Garden* and all adapted by chef and culinary historian Amy Coder from traditional Victorian recipes. Ms. Coder has supplemented these simple, wholesome recipes with fascinating tidbits on Victorian foods and Victorian eating customs. The result is a scrumptious tribute to Burnett's classic novel, a fascinating glimpse into the cooking customs of a historical period that is now long past, and a step-by-step guide to making delicious, tasty treats to enjoy in your own secret garden.

### **The Medieval Kitchen**

Explores every aspect of medieval life as reflected in the food and the eating habits of the Middle Ages, at peasant's board and King's table, and provides recipes for medieval dishes

### **Catalan Cuisine**

Here is everything you need to know about marmalade. C. Anne Wilson, Britain's foremost historian of food, traces the history of this most British of preserves from its Roman and medieval antecedents, through its adoption in Tudor England, its development in Stuart and Georgian Britain, and its fortunes up to the present day. She tells how the Portuguese learned from the Moors to eat quince marmalade, and how its characteristic Arab flavorings enhanced its appeal to the Europeans. Marmalade's varied roles—as a gift, as a sweetmeat, as a medicine, and as an aphrodisiac—are all discussed in *The Book of Marmalade*. The book concludes with dozens of recipes, new and traditional, in which marmalade is the star ingredient.

### **Medieval Tastes**

Thirty-plus recipes, including Pike with Galentyne Sauce, Dried Pea Puree with Sprouts, Grape Stuffed Boiled Chicken, and Date Slices with Spiced Wine, accompany historical background and information on food, cooking equipment, the serving of meals and the development of taste and etiquette. Color photographs & medieval woodcuts.

### **Medieval Arab Cookery**

Presents more than two hundred vegan recipes organized by produce available in spring, summer, fall, and winter.

## **On Food and Cooking**

In his new history of food, acclaimed historian Massimo Montanari traces the development of medieval tastes—both culinary and cultural—from raw materials to market and captures their reflections in today's food trends. Tying the ingredients of our diet evolution to the growth of human civilization, he immerses readers in the passionate debates and bold inventions that transformed food from a simple staple to a potent factor in health and a symbol of social and ideological standing. Montanari returns to the prestigious Salerno school of medicine, the "mother of all medical schools," to plot the theory of food that took shape in the twelfth century. He reviews the influence of the Near Eastern spice routes, which introduced new flavors and cooking techniques to European kitchens, and reads Europe's earliest cookbooks, which took cues from old Roman practices that valued artifice and mixed flavors. Dishes were largely low-fat, and meats and fish were seasoned with vinegar, citrus juices, and wine. He highlights other dishes, habits, and battles that mirror contemporary culinary identity, including the refinement of pasta, polenta, bread, and other flour-based foods; the transition to more advanced cooking tools and formal dining implements; the controversy over cooking with oil, lard, or butter; dietary regimens; and the consumption and cultural meaning of water and wine. As people became more cognizant of their physicality, individuality, and place in the cosmos, Montanari shows, they adopted a new attitude toward food, investing as much in its pleasure and possibilities as in its acquisition.

## **Shakespeare's Kitchen**

The definitive, bestselling book on the origins and development of nationalism

## **Medieval Cookery**

"The French scholar, Maxime Rodinson's contributions are legendary, yet have only been seen in translation in *Petits Propos Culinaires*. We include those already published there, together with the text of his longest paper, 'Recherches sur les documents Arabes relatifs a la cuisine', translated by Barbara Yeomans. The American scholar Charles Perry has been entertaining participants at the Oxford Symposium with regular gleanings from his researches into medieval Arab cookery, and several of his papers are gathered here, together with a new study of fish recipes, and other items previously published in PPC. Subjects include grain foods of the early Turks, rotted condiments, cooking pots, and *Kitab al-Tibakhah*, a 15th-century cookery book. English study of the subject was first encouraged by Professor Arberry's translation of the 13th-century cookery book *Kitab al-Tabikh*, published in 1939 in the periodical *Islamic Culture*."

## **Fabulous Feasts**

This is a completely revised edition of the classic cookbook that makes genuine medieval meals available to modern cooks. Using the best recipes from the first edition as a base, Constance Hieatt and Brenda Hosington have added many new recipes from more countries to add depth and flavour to our understanding of medieval cookery. All recipes have been carefully adapted for use in modern kitchens, thoroughly tested, and represent a wide range of foods, from appetizers and soups, to desserts and spice wine. They come largely from English and French manuscripts, but some recipes are from sources in Arabia, Catalonia and Italy. The recipes will appeal to cordon-bleus and less experienced cooks, and feature dishes for both bold and timorous palates. The approach to cooking is entirely practical. The emphasis of the book is on making medieval cookery accessible by enabling today's cooks to produce authentic medieval dishes with as much fidelity as possible. All the ingredients are readily available; where some might prove difficult to find, suitable substitutes are suggested. While modern ingredients which did not exist in the Middle Ages have been excluded (corn starch, for example), modern time and energy saving appliances have not. Authenticity of composition, taste, and appearance are the book's main concern. Unlike any other published book of medieval recipes, *Pleyn Delit* is based on manuscript readings verified by the authors. When this was not possible, as in the case of the Arabic recipes, the best available scholarly editions were used. The introduction provides a clear explanation of the medieval menu and related matters to bring the latest medieval scholarship to the kitchen of any home. *Pleyn Delit* is a recipe book dedicated to pure delight - a delight in cooking and good food.

### **The Secret Garden Cookbook**

New light is shed on everyday life in the Middle Ages in Great Britain and continental Europe through this unique survey of its food culture. Students and other readers will learn about the common foodstuffs available, how and what they cooked, ate, and drank, what the regional cuisines were like, how the different classes entertained and celebrated, and what restrictions they followed for health and faith reasons. Fascinating information is provided, such as on imitation food, kitchen humor, and medical ideas. Many period recipes and quotations flesh out the narrative. The book draws on a variety of period sources, including as literature, account books, cookbooks, religious texts, archaeology, and art. Food was a status symbol then, and sumptuary laws defined what a person of a certain class could eat--the ingredients and preparation of a dish and how it was eaten depended on a person's status, and most information is available on the upper crust rather than the masses. Equalizing factors might have been religious strictures and such diseases as the bubonic plague, all of which are detailed here.

### **A New Book of Middle Eastern Food**

Explores the cuisine of the Mediterranean in ancient times from 750 B.C. to A.D. 450.

## **Fannie's Last Supper**

This cookbook contains 78 recipes for delicious drinks, hearty breads, soups and hors d'oeuvres, robust entrées, and rich desserts that originate from the folkloric foundations of individual cultures throughout Europe and the English Isles in the Middle Ages. These ancient and exotic foods, libations, and flavors take you through history in a festive time machine--your own kitchen! Each recipe has been researched, translated, prepared by time-honored cooking traditions, and is suitable for modern chefs everywhere. Caws Wedi Pobi "Welsh Rarebit" and sweet and spicy Chawetty Tarts, and rare dishes like Pompys "Medieval Meatballs in Sweet Sauce," Rissoles Meat Tarts, and roasted Aberdeenshire Pheasant are sure to find great favor with your guests. With simple and fun-to-make recipes, this book includes historical information, preparation suggestions, and a thorough resource guide that takes you and your guests on a culinary journey into the past when our ancestors ruled the ancient world.

## **The New Penguin Atlas of Medieval History**

This book takes the reader on a gastronomic journey through the Middle Ages, offering not only a collection of medieval recipes, but a social history of the time. The eighty recipes, drawn from the earliest English cookbooks of the fourteenth and fifteenth centuries, are presented in two formats: the original middle English version and one adapted and tested for the modern cook. In a fascinating introduction, the author describes the range of available ingredients in medieval times and the meals that could be prepared from them--from simple daily snacks to celebratory feasts--as well as the preparation of the table, prescribed dining etiquette, and the various entertainments that accompanied elite banquets. Each chapter presents a series of recipes inspired by a historical event, a piece of literature, or a social occasion. Here we find descriptions of the grilled meats consumed by William the Conqueror's invading forces; the pies and puddings enjoyed by the pilgrims in Chaucer's *The Canterbury Tales*; and the more sumptuous fare served at royal feasts and Christmas celebrations. The author ends with a discussion of herbal recipes for various ailments. Beautifully illustrated with lively dining scenes from illuminated manuscripts and tapestries, this book serves up a delightful literary and visual repast for anyone interested in the history of food and dining.

## **A Hermit's Cookbook**

Fully revised edition of the definitive source on Iraqi cuisine and its history First edition awarded the Gourmand World Cookbook Special Jury Award 2007 Originally self-published by the author in 2003, *Delights from the Garden* became an underground bestseller and award-winner. Now fully revised and updated, this new edition, luxuriously illustrated throughout with colour photos, paintings, medieval miniatures and sketches, displays the diversity of the region's traditional

culinary practices, delicious and enduring. The book contains more than 400 recipes, all tested and easy to follow, and covers all food categories with ample choice for both vegetarians and meat lovers, and many that will satisfy a sweet tooth. Ingredients and cooking techniques indigenous to the region are fully explained. Unlike the majority of cookbooks, the book uniquely traces the genesis and development of the Iraqi cuisine over the centuries, starting with the ancient Mesopotamians, through medieval times and leading to the present, aided throughout by the author's intimate native knowledge of cookery. Of particular interest are the book's numerous food-related folkloric stories, reminiscences, anecdotes, songs, poems, excerpts from narratives written by foreign visitors to the region, and cultural explications of customs, all interwoven with the recipes. The book is supplemented with detailed menus and an extended glossary to familiarize the reader with the indigenous ingredients used in creating authentic Iraqi meals. The book is a valuable addition to the shelves of specialized and general libraries and a must-have for food lovers everywhere.

### **The Jane Austen Cookbook**

Presents a survey of the empires of Egypt, Rome, Babylonia, Persia, India, and China between 1600 B.C and 500 A.D.

### **The Art of Cookery in the Middle Ages**

The Egyptian hermit Onuphrios was said to have lived entirely on dates, and perhaps the most famous of all hermits, John the Baptist, on locusts and wild honey. Was it really possible to sustain life on so little food? The history of monasticism is defined by the fierce and passionate abandonment of the ordinary comforts of life, the most striking being food and drink. A Hermit's Cookbook opens with stories and pen-portraits of the Desert Fathers of early Christianity and their followers who were ascetic solitaries, hermits and pillar-dwellers. It proceeds to explore how the ideals of the desert fathers were revived in both the Byzantine and western traditions, looking at the cultivation of food in monasteries, eating and cooking, and why hunting animals was rejected by any self-respecting hermit. Full of rich anecdotes, and including recipes for basic monk's stew and bread soup - and many others - this is a fascinating story of hermits, monks, food and fasting in the Middle Ages.

### **The Book of Marmalade**

An adaptation of "Forme of Cury," a cookbook from the fourteenth-century court of Richard II, features forty recipes, adapted for modern cooking

### **The Art Book, Revised Edition**

Harold McGee's *On Food and Cooking* is a kitchen classic. Hailed by *Time* magazine as "a minor masterpiece" when it first appeared in 1984, *On Food and Cooking* is the bible to which food lovers and professional chefs worldwide turn for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them into something new and delicious. Now, for its twentieth anniversary, Harold McGee has prepared a new, fully revised and updated edition of *On Food and Cooking*. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new *On Food and Cooking* provides countless eye-opening insights into food, its preparation, and its enjoyment. *On Food and Cooking* pioneered the translation of technical food science into cook-friendly kitchen science and helped give birth to the inventive culinary movement known as "molecular gastronomy." Though other books have now been written about kitchen science, *On Food and Cooking* remains unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout this new edition are: Traditional and modern methods of food production and their influences on food quality The great diversity of methods by which people in different places and times have prepared the same ingredients Tips for selecting the best ingredients and preparing them successfully The particular substances that give foods their flavors and that give us pleasure Our evolving knowledge of the health benefits and risks of foods *On Food and Cooking* is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

### **The Medieval Cookbook**

What the Tudors ate and drank in 400 authentic recipes

### **The Classical Cookbook**

Containing more than 800 recipes collected from Morocco, Turkey, Greece, Egypt and other Middle Eastern countries, this updated edition includes extensive variations and new techniques for preparing these exotic dishes. Delicious recipes come richly infused with Roden's own memories of growing up in Egypt and other stories of her travels. 24 color photos.

### **A Thyme and Place**

This English translation of al-Warraq's tenth-century cookbook offers a unique glimpse into the culinary culture of medieval Islam. Hundreds of recipes, anecdotes, and poems, with an extensive Introduction, a Glossary, an Appendix, and color illustration. Informative and entertaining to scholars and general readers.

## **Liber Cure Cocorum**

The oldest Catalan cookery book.

## **Pleyn Delit**

A festive cookbook from award-winning food writer Kate Young. The perfect Christmas gift for cooks and bibliophiles alike. The Little Library Christmas is a collection of 50 festive recipes from Kate Young, the Little Library cook, including 20 favourites and 30 brand new creations. From edible gifts and cocktail party catering, to the big day itself and ideas for your leftovers, this book will guide you through the Christmas period with meals, treats, tipples and – of course – plenty of reading recommendations. With beautiful photographs throughout and in a gorgeous, giftable format, this is the perfect book to put under your tree this Christmas.

## **Cultural Genocide and Asian State Peripheries**

Lavender vinegar, saffron wafers, chicken baked with prunes, pears stewed with cucumbers and figs . . . there is something wonderfully inviting about the unusual and exotic flavors that came to the medieval Polish table. By turns robust and refined, and capturing all the richness and complexity of Poland in the Middle Ages, this is cookery that flourished at the crossroads of Western and Oriental foodways. This is the first book of its kind in English to explore the fascinating culinary history of medieval Poland. It represents the fruits of a twenty-year collaboration between two distinguished food historians, William Woys Weaver and the late Maria Dembinska. Freely adapted from a pioneering work first published by Dembinska in 1963, this new edition explores the subject of Polish medieval cuisine through archaeology, material culture, and ethnography, along with other perspectives and techniques. Topics examined include not just the personal eating habits of kings, queens, and nobles but also those of the peasants, monks, and other social groups not generally considered in medieval food studies. To appreciate the tastes and textures of medieval Polish cookery, there is simply no better way than to experience the food firsthand. Weaver has included thirty-five carefully reconstructed recipes, from courtier's pottage, a one-pot dinner popular with rich peasants and petty nobles, to game stewed with sauerkraut, to a court dish of baked fruit, to Polish hydromel, an easily made drink flavored with honey and fennel. With ingredients such as rosewater, cucumbers, saffron, and honey, these recipes will intrigue anyone who loves the art of cooking.

## **Delights from the Garden of Eden**

This work has been selected by scholars as being culturally important and is part of the knowledge base of civilization as we

know it. This work is in the public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. To ensure a quality reading experience, this work has been proofread and republished using a format that seamlessly blends the original graphical elements with text in an easy-to-read typeface. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

### **The Wicca Cookbook, Second Edition**

Available for the first time in paperback, this best-selling cookbook offers a mouth-watering selection of 50 recipes drawn from medieval manuscripts and adapted for the modern cook.

### **The Good Wife's Guide (Le Ménagier de Paris)**

Before *The Joy of Cooking*, there was *The Boston Cooking School Cookbook*. Written by Fannie Farmer, principal of the school, and published in 1896, it was the bestselling cookbook of its age. 400,000 copies were sold by Farmer's death in 1915 — and more than 4 million were sold by the 1960s. It perfectly encapsulates the late Victorian era, but it's also surprisingly modern; in short, it's ripe for reevaluation. And who better to conduct such an experiment than Chris Kimball, founder of *Cook's Illustrated* and host of PBS's *America's Test Kitchen*? Fannie's Last Supper is the result. In it, Kimball assembles an extravagant 12-course Christmas dinner from Farmer's cookbook and serves it in an 1859 Boston townhouse, complete with an authentic Victorian home kitchen, uniformed maids, and a distinguished guest list. The menu includes Roast Goose with Potato Stuffing, Canton Punch, Three Moulded Victorian Jellies, and Mandarin Cake. But Kimball includes more than just the dinner party's dishes — Fannie's Last Supper is a working cookbook with tested, rewritten, updated recipes drawn from Farmer's opus. It's a culinary thriller of sorts, travelling back in time to reexamine something most of us take for granted: the North American table. From the Hardcover edition.

### **Food in Medieval Times**

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 Matilda'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.

### **Annals of the Caliphs' Kitchens**

The medieval kitchen revealed; facilities, seasonal foods, strictures of the church, and the interweaving of foodstuffs with medical theory.

### **The Book of Sent Soví**

This complete compendium of vegetable cookery covers techniques for the garden and preparation counter as well as the stove--and microwave--and includes 800 recipes

### **The Little Library Christmas**

Jane Austen wrote her novels in the midst of a large and sociable family. Brothers and sisters, nieces and nephews, friends and acquaintances were always coming and going, and eating and drinking. Fortunately one of Jane's dearest friends, Martha Lloyd, lived with the family for many years and recorded in her Household Book over 100 recipes enjoyed by the Austens. This family fare, tested and modernized for today's cooks, is reproduced here, together with some of the more

sophisticated dishes which Jane and her characters would have enjoyed at balls, picnics and supper parties.

## **Imagined Communities**

We don't usually think of haute cuisine when we think of the Middle Ages. But while the poor did eat a lot of vegetables, porridge, and bread, the medieval palate was far more diverse than commonly assumed. Meat, including beef, mutton, deer, and rabbit, turned on spits over crackling fires, and the rich showed off their prosperity by serving peacock and wild boar at banquets. Fish was consumed in abundance, especially during religious periods such as Lent, and the air was redolent with exotic spices like cinnamon and pepper that came all the way from the Far East. In this richly illustrated history, Hannele Klemettilä corrects common misconceptions about the food of the Middle Ages, acquainting the reader not only with the food culture but also the customs and ideologies associated with eating in medieval times. Fish, meat, fruit, and vegetables traveled great distances to appear on dinner tables across Europe, and Klemettilä takes us into the medieval kitchens of Western Europe and Scandinavia to describe the methods and utensils used to prepare and preserve this well-traveled food. The Medieval Kitchen also contains more than sixty original recipes for enticing fare like roasted veal paupiettes with bacon and herbs, rose pudding, and spiced wine. Evoking the dining rooms and kitchens of Europe some six hundred years ago, The Medieval Kitchen will tempt anyone with a taste for the food, customs, and folklore of times long past.

## **A Feast of Ice and Fire: The Official Game of Thrones Companion Cookbook**

In the closing years of the fourteenth century, an anonymous French writer compiled a book addressed to a fifteen-year-old bride, narrated in the voice of her husband, a wealthy, aging Parisian. The book was designed to teach this young wife the moral attributes, duties, and conduct befitting a woman of her station in society, in the almost certain event of her widowhood and subsequent remarriage. The work also provides a rich assembly of practical materials for the wife's use and for her household, including treatises on gardening and shopping, tips on choosing servants, directions on the medical care of horses and the training of hawks, plus menus for elaborate feasts, and more than 380 recipes. The Good Wife's Guide is the first complete modern English translation of this important medieval text also known as *Le Ménagier de Paris* (the Parisian household book), a work long recognized for its unique insights into the domestic life of the bourgeoisie during the later Middle Ages. The Good Wife's Guide, expertly rendered into modern English by Gina L. Greco and Christine M. Rose, is accompanied by an informative critical introduction setting the work in its proper medieval context as a conduct manual. This edition presents the book in its entirety, as it must have existed for its earliest readers. The Guide is now a treasure for the classroom, appealing to anyone studying medieval literature or history or considering the complex lives of medieval women. It illuminates the milieu and composition process of medieval authors and will in turn fascinate cooking or

horticulture enthusiasts. The work illustrates how a (perhaps fictional) Parisian householder of the late fourteenth century might well have trained his wife so that her behavior could reflect honorably on him and enhance his reputation.

## **The Tudor Cookbook**

A brand-new revised and updated edition of Phaidon's accessible, acclaimed A-Z guide to the most important artists of all time Updated for only the third time in its 16-year history, this new edition of the award-winning landmark publication has been refreshed with more than 40 important new artists, including many previously overlooked and marginal practitioners. The new edition spotlights more than 600 great artists from medieval to modern times. Breaking with traditional classifications, it throws together brilliant examples from all periods, schools, visions, and techniques, presenting an unparalleled visual sourcebook and a celebration of our rich, multifaceted culture. Artists featured for the first time in this edition include: Berenice Abbott, Hilma af Klint, El Anatsui, Romare Bearden, Mark Bradford, Cao Fei, Cecily Brown, Judy Chicago, John Currin, Guerrilla Girls, Lee Krasner, Jacob Lawrence, Kerry James Marshall, Joan Mitchell, Zanele Muholi, Takashi Murakami, Louise Nevelson, Clara Peeters, Jenny Saville, Wolfgang Tillmans, and more

[Read More About The Medieval Cookbook Revised Edition](#)

[Arts & Photography](#)

[Biographies & Memoirs](#)

[Business & Money](#)

[Children's Books](#)

[Christian Books & Bibles](#)

[Comics & Graphic Novels](#)

[Computers & Technology](#)

[Cookbooks, Food & Wine](#)

[Crafts, Hobbies & Home](#)

[Education & Teaching](#)

[Engineering & Transportation](#)

[Health, Fitness & Dieting](#)

[History](#)

[Humor & Entertainment](#)

[Law](#)

[LGBTQ+ Books](#)

[Literature & Fiction](#)

[Medical Books](#)

[Mystery, Thriller & Suspense](#)

[Parenting & Relationships](#)

[Politics & Social Sciences](#)

[Reference](#)

[Religion & Spirituality](#)

[Romance](#)

[Science & Math](#)

[Science Fiction & Fantasy](#)

[Self-Help](#)

[Sports & Outdoors](#)

[Teen & Young Adult](#)

[Test Preparation](#)

[Travel](#)