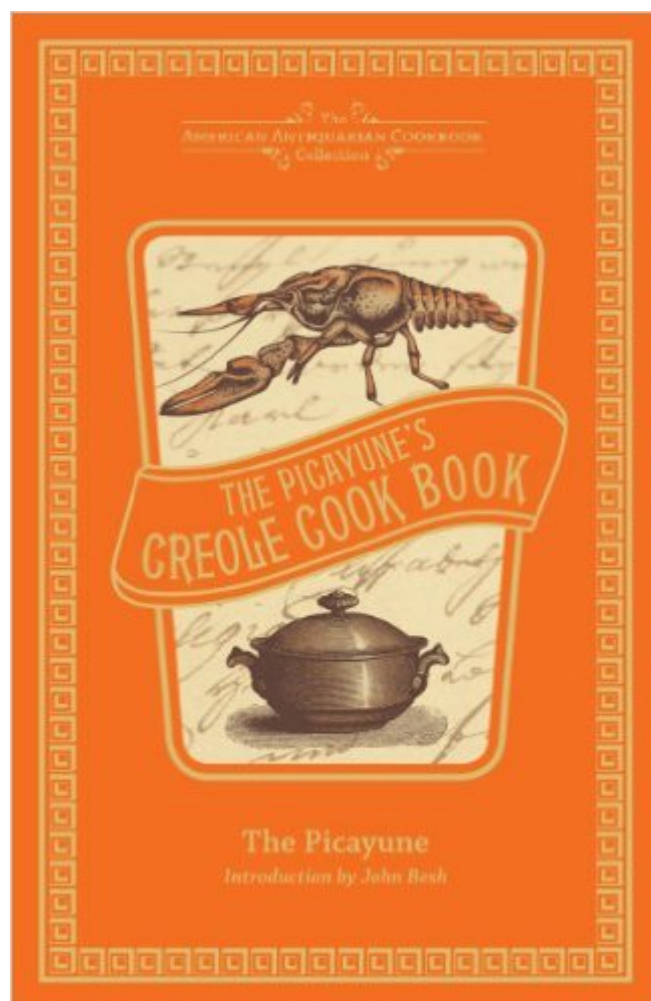


The book was found

The Picayune's Creole Cook Book (American Antiquarian Cookbook Collection)



Synopsis

Published in New Orleans in 1901, this volume in the American Antiquarian Cookbook Collection is widely credited with preserving the rich Creole cooking tradition from extinction. The recipes were gathered directly from the local cooks and housekeepers who had passed them down verbally for generations.Â Published in 1901 in New Orleans, The Picayuneâ€™s Creole Cook Book is widely credited with preserving the rich tradition of Creole cooking.Â At the beginning of the twentieth century, the Picayune, a New Orleans newspaper, was determined to save the local cuisine and collected it directly from the cooks and housekeepers who were the first practitioners of the Creole tradition.Â The book became wildly popular and has had over 15 editions printed throughout the twentieth century.Â Â As stated in the introduction, The Picayuneâ€™s Creole Cook Book was published â€œto assist housekeepers generally to set a dainty and appetizing table at a moderate outlay; to give recipes clearly and accurately with simplicity and exactnessâ€• and the recipes blend a fantastic array of influences from French style and Spanish spices to African fruits and Indian gumbos.Â The recipe list includes classics such as seafoods, gumbos, cakes and pastries, jambalayas, and fruit drinks, along with many other delectable dishes.Â With its fascinating historical origins and delicious authentic recipes, The Picayuneâ€™s Creole Cook Book is truly the bible of the rich Louisiana culinary tradition.Â This edition of The Picayuneâ€™s Creole Cook Book was reproduced by permission from the volume in the collection of the American Antiquarian Society, Worcester, Massachusetts. Founded in 1812 by Isaiah Thomas, a Revolutionary War patriot and successful printer and publisher, the society is a research library documenting the lives of Americans from the colonial era through 1876. The society collects, preserves, and makes available as complete a record as possible of the printed materials from the early American experience. The cookbook collection comprises approximately 1,100 volumes.Â Â Â Â

Book Information

Series: American Antiquarian Cookbook Collection

Hardcover: 464 pages

Publisher: Andrews McMeel Publishing (July 16, 2013)

Language: English

ISBN-10: 1449431712

ISBN-13: 978-1449431716

Product Dimensions: 6 x 1.6 x 8.7 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 starsÂ Â See all reviewsÂ (43 customer reviews)

Best Sellers Rank: #824,558 in Books (See Top 100 in Books) #172 inÂ Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Cajun & Creole #1035 inÂ Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

Customer Reviews

The reprint of this classic cookbook shouldn't be missed: The Picayune's Creole Cook Book reproduces the second, 1901 edition in its entirety, returning to print a classic which preserved traditional creole cooking upon the brink of its extinction. Introductions explain history and recipes alike. No photos, but those interested in Creole history and culture won't miss them.

This is a reprint of a book printed in the early 1900's. It is really cool and the couple of recipes I have tried have been super. Some of the recipes have ingredients that are hard to find.

The "bible" of Creole cookery, originally published in 1901, is an invaluable volume describing Creole cooking at the beginning of the last century. It's a remarkable view of the cooking in America's most food-obsessed city and the home of America's only truly indigenous cuisine. The Sesquicentennial Edition (which will hopefully be re-issued) reproduces almost all the recipes of the original edition, using the original text, but adds marginal annotations showing modern measurements, suggestions for ingredient substitutions, and other information about the recipes that make them accessible to contemporary cooks. It's certainly possible to cook from the original, unannotated editions, but it probably takes a more experienced cook to figure out the quantities and ingredients in many of the recipes.

This is a replacement of the original cook book I owned--inherited from my mother, fingerprints and all--that disappeared. I love it for the eccentricity it displays. For example, a recipe may call for cheese. Maybe when these recipes were written down there was only one type of cheese. There are so many now that finding the best for a recipe can be a challenge, but carry on. The creativity is part of the fun.

Nice cover and binding. I expect the recipes are quite reliable and good. But the quality of the print is not, as the ink is poor and very faint in some places. Further, the size has been reduced, making it even more difficult to read the faded text. I was going to give this to an avid cook and fan of Creole

dishes, but it's more of a reference book for comparison purposes perhaps, and not something to be used on a frequent basis.

My all time favorite cookbook. My mother gave me this book when it first came out and I lost it in Hurricane Katrina. Once we were back in our home, 2 years later, I was able to contact Wendi Schneider - the illustrator, and get another copy, which she autographed for me. It was the FIRST cookbook I replaced from my collection. Since then I have purchased several more as gifts. I have several editions of the original 1901 book the Sesquicentennial Edition is by far one of the best New Orleans cookbooks and a must have for collectors, if you can find one. The new larger one that's out called the Picayune's Creole Cook Book but NOT the Sesquicentennial Edition is just a reprint of the 1901 version and doesn't have the explanations and current measurements in the margins. Don't confuse the two as being the same because they are not.

Creole Cooking is new to me and I didn't have any idea what could be so easy to cook with the specific instructions about how to prepare the ingredients to make each and every dish have it very on flavor! Its fun to read even if a person never cooked a single thing. I can't see that happening! Radish tops really made me giggle! In my 71 years I have never eated a cooked radish top! But I am sure going to try it! I hope this cookbook becomes a classic for years to come. Of course a cooking time and temp would have been helpful but I realize that most of the foods were cooked over a wood stove! Just so New Orleans. Keep up the good work and BRING BACK THE NEWSPAPER! Thanks again, Ruby Williamson

"The Picayune" experienced a major make-over in 1876, when Eliza Jane Poitevent Holbrook (later Nicholson) inherited the leading New Orleans newspaper. She hired women writers like Catherine Cole and Dorothy Dix, added a racy society page and a weekly Household Hints feature. The column led to a recipe collection that became The Picayune's Creole Cook Book in 1900. The publishers called it "the first that has ever been attempted, and probably the only one that can ever be made." Historians have called this book not only "the ultimate cook book on Creole cuisine," but the "most notable among early-twentieth-century food writings."The cookbook's editors asserted that New Orleans' cuisine was exceptional. It "is cooking, the art that sets us apart," not Mardi Gras or jazz music that marks "the joy of life in New Orleans."The book has gone through sixteen edition (the last in 1989); it always sold well and even the US Navy recommended that its cook "use it, and use it every day."Many complete collections of these various editions may have been lost during the

horrors of Katrina, but the original volume, and some of the later ones available on and elsewhere still capture the essence of Creole cooking. After Katrina, and within a very short time, Judy Walker of the "Picayune" staff had collected hundreds of recipes, which were published as *Cooking Up a Storm: Recipes Lost and Found from The Times-Picayune of New Orleans*. These two volumes make a significant memorial to the resiliency of the people of New Orleans and the joys of its cooking. The modern reprint of the original edition no longer sells for twenty five cents, but it is worth every penny of its current cost. Robert C. Ross June 2012

[Download to continue reading...](#)

The Picayune's Creole Cook Book (American Antiquarian Cookbook Collection) The Picayune's Creole Cook Book, Sesquicentennial Edition Rita and the Parrot (Haitian Creole) (Creole Edition) *Cooking Up A Storm: Recipes Lost and found from the Times-Picayune of New Orleans* The Gray Cook Lecture Compendium: A Collection of Gray Cook Lectures The Everything Paleolithic Diet Slow Cooker Cookbook: Includes Pumpkin Bisque, Herb-Stuffed Tomatoes, Chicken and Sweet Potato Stew, Shrimp Creole, Island-Inspired Fruit Crisp and hundreds more! The Little New Orleans Cookbook: Fifty-Seven Classic Creole Recipes That Will Enable Everyone to Enjoy the Special Cuisine of New Orleans American Collection Ranch Style: 200 New House Plans (The American Collection) (The American Collection) Swamp Pop: Cajun and Creole Rhythm and Blues (American Made Music (Paperback)) Am I small? Eske mwen piti?: Children's Picture Book English-Haitian Creole (Bilingual Edition) Teens Cook: How to Cook What You Want to Eat How to Cook Everything: Easy Weekend Cooking (How to Cook Everything Series) Cook It in Cast Iron: Kitchen-Tested Recipes for the One Pan That Does It All (Cook's Country) Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker How to Cook Everything Fast: A Better Way to Cook Great Food Captain Cook's World: Maps of the Life and Voyages of James Cook RN Creole Houses: Traditional Homes of Old Louisiana Mister Jelly Roll: The Fortunes of Jelly Roll Morton, New Orleans Creole and "Inventor of Jazz" Mme. Bâfâ's Recipes of Old New Orleans Creole Cookery Acadiana Table: Cajun and Creole Home Cooking from the Heart of Louisiana

[Dmca](#)