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Titolo	Food in the Civil War era : the south / / edited by Helen Zoe Veit
Pubbl/distr/stampa	East Lansing, Michigan : , : Michigan State University Press, , 2015 ©2015
ISBN	1-60917-451-8
Descrizione fisica	1 online resource (x, 263 pages)
Collana	American Food in History Series
Disciplina	641.5973
Soggetti	Cooking, American - History - 19th century Cooking, American - History United States History Civil War, 1861-1865 Social aspects
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references (pages 243-254) and index.
Nota di contenuto	Food in the antebellum South and the Confederacy, by Christopher Farrish -- Seeing the Civil War South through its recipes -- Mary Randolph, The Virginia housewife: or, methodical cook -- Selections from Confederate periodicals, 1861-1865 -- Confederate receipt book: a compilation of over one hundred receipts, adapted to the times -- Maryland recipe manuscript, 1850s-1870 -- Maria Barringer, Dixie cookery: or how I managed my table for twelve years, for Southern housekeepers -- Annabella P. Hill, Mrs. Hill's new cook book: a practical system for private families, in town and country -- Abby Fisher, What Mrs. Fisher knows about old Southern cooking, soups, pickles, preserves, etc. -- Glossary of nineteenth-century cooking terms.
Sommario/riassunto	Almost immediately, the Civil War transformed the way Southerners ate, devastating fields and food transportation networks. The war also spurred Southerners to canonize prewar cooking styles, resulting in cuisine that retained nineteenth-century techniques in a way other American cuisines did not. This fascinating book presents a variety of Civil War-era recipes from the South, accompanied by eye-opening essays describing this tumultuous period in the way people lived and ate. The cookbooks excerpted here teem with the kinds of recipes we expect to find when we go looking for Southern food: grits and gumbo,

succotash and Hopping John, catfish, coleslaw, watermelon pickles, and sweet potato pie. The cookbooks also offer plenty of surprises. This volume, the second in the American Food in History series, sheds new light on cooking and eating in the Civil War South, pointing out how seemingly neutral recipes can reveal unexpected things about life beyond the dinner plate, from responses to the anti-slavery movement to shifting economic imperatives to changing ideas about women's roles. Together, these recipes and essays provide a unique portrait of Southern life via the flavors, textures, and techniques that grew out of a time of crisis.
