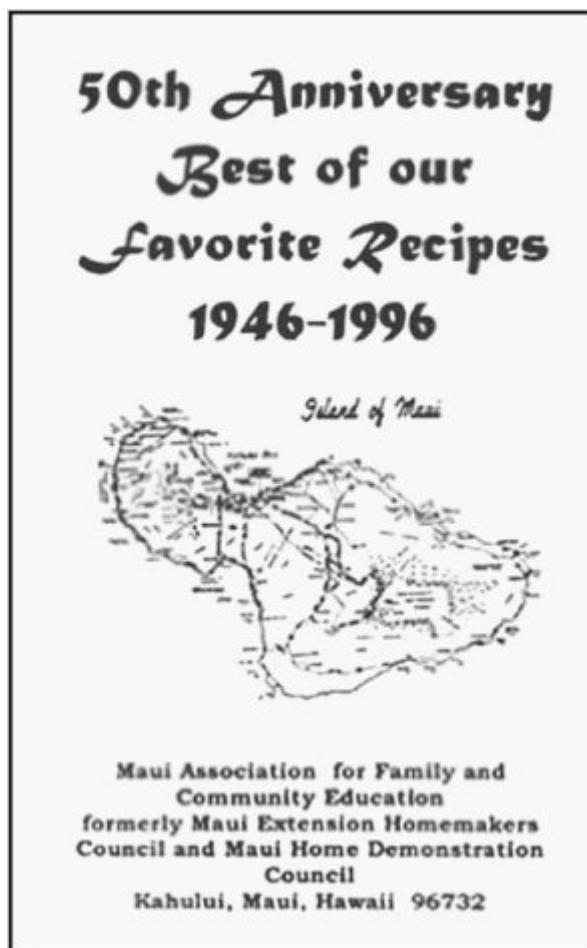


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# 50th Anniversary Best Of Our Favorite Recipes 1946-1996 (Maui Cookbook)



## **Synopsis**

A collection of the most popular recipes from the 50-year history of the Maui Homemakers' Council and its annual exhibits at the Maui County Fair. This book is the all time bestseller. It's got everyone's favorite auntie's recipe in it.

## **Book Information**

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## **Customer Reviews**

I'm a huge fan of good home cooking. I enjoy church and auxiliary (etc.) cookbooks because they offer a snapshot of what people like to make and eat at home. People tend to submit their favorite recipes, making for a good book. That is exactly what you get here. This book is a must for home cooking enthusiasts. The recipes are solid. So far I've made Sweet Takuan, Tofu Squares, Mochiko Chicken and Fish balls in Sweet and Sour. I did reduce the salt slightly but other than that these recipes were spot on for me. This book is a little quirky at times. For example there is a tofu recipe that uses cream of mushroom soup. While that is unusual for me personally, it makes sense. Food fad recipes that swept the mainland like cocktail franks and using cream of mushroom soup in casseroles for example, make an appearance but with often with an island twist. For example there is an eggplant parmesan recipe that uses fish. There is a strong midwestern USA influence that makes many of the recipes fun and more accessible. This book is as fun to read as cook from. And not every recipe is "exotic". There are many old favorites like taco casserole and apple crisp. There are a few ingredients in this book that will be hard to find. As an Asian food enthusiast, I routinely hunt down ingredients at the Asian store. Being in a mid size city what I can get at my local Asian

store is a bit limited though. I accept there is some stuff, like pohole, that I can't make at this time. There is no place to get salted cod or salmon near by that I know of. I can order these things online but that's not my style. There are, fortunately, PLENTY of recipes that can be made without even going to an Asian store. Also in many recipes substitutions can be made. For Sweet Takuan (a radish pickle) use regular radishes if you can't get daikon. If one type of fish is not available, use another. This is home cooking after all. At the end of the day, at my house, it's about what actually made it to the table. This is the kind of book I will cook from often. There are plenty fun and familiar dishes as well as more challenging ones. My family loves what I call Asian-ish cooking. But they also like stuff like taco casserole and apple crisp. This book's blend of standard American and Asian inspired Hawaiian American is perfect for us.

If you are really serious about the Local cuisine that has developed over the last 100 years in Hawaii by the interaction of Japanese, Chinese, Korean, Filipino, Portuguese, and Puerto Rican immigrant laborers living in "the camps" with native Hawaiians and haole managers, this is the book. Or on the other hand, if you had a great "plate lunch" in Hawaii and want to know how to make chicken long rice, spam musubi, or yaki manju - pie crust cookies filled with sweet black beans - this is the book. When I was born in 1950, my parents lived in Waikapu camp on Maui, where my father was a County Agricultural Extension Agent (semi-fresh off the Iowa farm by way of war in the South Pacific, with Marine training in Hawaii.) According to my Iowa farm mother, after one month she bought a rice pot and never looked back, except for Sunday dinners. The women and men who worked on the semi-yearly versions, of which this book is a compilation, were the friends and co-workers of my parents, and taught them to cook these recipes. This book contains a whole history of mutual assimilation and appreciation of the working-class "mixed plate" that is Hawaii "ono grinds."

Having picked up a few of the Maui Assoc. for Family and Community Education's books now and then over the years, I was elated to see this 50th Anniversary, best-of compilation of Our Favorite Recipes. If you want to cook like island aunties, popos or kamaiianas (old-timers), you must get this book! The recipes and ingredients may at first seem a little strange to mainlanders, but if you understand Hawaii's post WWII history, ethnic makeup, indigenous and definitely non-indigenous foods, the recipes will make perfect sense. Any time I'm looking for a dish from my childhood -- whether it's Spam Musubi, Laulau, Malasadas and much, much more -- I can find it here. Many of the sections are exhaustive. And this is no coffee table (there are no pictures) or humorous (a la

"White Trash Cooking") cookbook. Every recipe has been used, tested and generously submitted by regular home cooks, so you can be sure whatever you make will turn out just as it should. Hawaiians enjoy eating and in fact have been food snobs for decades. This comprehensive cookbook reflects that in a loving and authentic manner.

My husband's family is from Maui so I have had the privilege of enjoying many of these recipes (what a blessing to have a husband who cooks!). At first, when I read through them I thought the combinations of ingredients sounded bizarre (Pacific Rim Cuisine meets Down Home Cooking), but after actually sampling dish after dish, I'm quite impressed. The recipes are all written by different people (a couple are from my husband's relatives) so there's tremendous variety. If you enjoy creative, experimental (i.e. mad scientist) type cooking, you'll have a lot of fun with this book...or if you just have a diversified palate (or want one), I highly recommend this book to satisfy your tastes. If you're curious about the recipes, email me and I'll send you a couple to try out.

the cookbook was in excellent condition and wrapped in cellophane for protection. the book appears brand new. speeding secure shipper. seller to be congratulated. This recipe book is favorites from Maui, Hi residents over the years...

This issue of recipes is a classic in Hawaii. I was thrilled to get it. I believe it is out of print.

Just got it today. Being from Hawaii and moving away to the mainland. I miss the flavors of Hawaii. Thank you. Its in excellent condition.I will treasure it forever.

Found some recipes from my childhood within the pages of this cookbook. The only demerit would be I wish the year of the recipe would have been on them.

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