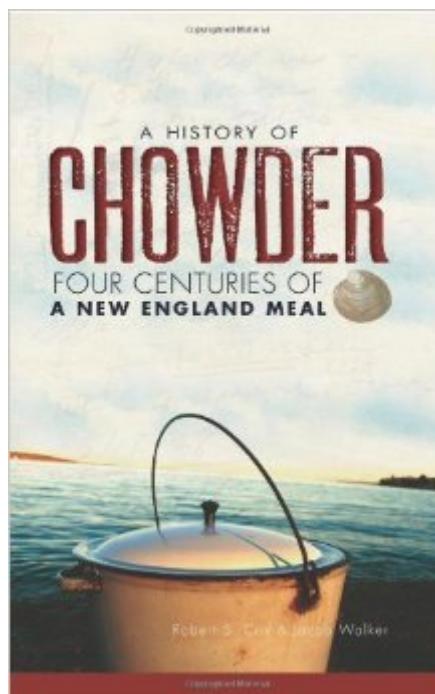


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A History Of Chowder: Four Centuries Of A New England Meal (American Palate)



Synopsis

New England's culinary history is marked by a varying array of chowders. Early forms were thick and layered, but the adaptability of this beloved recipe has allowed for a multitude of tasty preparations to emerge. Thick or thin, brimming with fish or clams or corn, chowder springs up throughout the region in as many distinctive varieties as there are ports of call. It remains the quintessential expression of New England cuisine. Food writers and chowder connoisseurs Robert S. Cox and Jacob Walker dish out the history, flavors and significance of every New Englander's favorite comfort food.

Book Information

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Customer Reviews

What a nifty little history. This book is certain to be the last word on chowder (not just clam) for years to come. The authors strike a good balance between rhapsodic and scholarly. If you're looking for the origins of the word chowder, the first recipes, literary references to chowder or the fraught histories of the constituent ingredients, you'll find it here. How I long to have lived in the days of the great chowder parties described here, when chowder masters strode New England like demigods. I also loved the artistic photos throughout the book. Chowder has never looked so beautiful than posed here in a beach in a Le Creuset pot at dusk . My only complaint is the faint hostility toward tomato in chowder. The authors say it began "littering stewpots" in southern New England in the 1870s. Here in a Rhode Island we like clear, tomato and milk chowders all alike,

although the authors say we are too small a state for so many options. But it's all in fun when it comes to opinions about what the authors call "this most social dish." This most superb book deserves a wide readership.

If salt pork, fish, and clams are gems of the land and sea, then this book is a gem of the library and kitchen. I spend much time sailing the coast of New England and having chowder at every opportunity trying to figure the existential meaning of chowder and the wide varieties I find. Then I ran into this book -- and, now I know. The thing that amazes me about this book is how well written it is. Even if I weren't a chowder eater, this is an entertaining text in its own right that I'd completely enjoy. The history covered in the book of the beginning of this country is an excellent prospective of how times change and how they stay the same. The varieties of recipes are particularly interesting (and tasty). Get it. Read it. Have some laughs, Eat some chowder. You'll love it. Now I'd like to see them write one on Chili in the US.

I have always been a great chowder fan. This book has put it all into perspective.

good recipes and interesting history,

I tell you good food best book ever. I never regret buying this book. You should try it out for yourself

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