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Written in 1747, Hannah Glasse's (1708 – 1770) The Art of Cookery made Plain and Easy represents one of the most important references for culinary practice in England and the American colonies during the latter half of the 18th century and the beginning of the 19th. It was the dominant reference for home cooks in much of the English-speaking world during its original publication run, and it is still available (in somewhat limited quantity) and used as a reference by those doing food research ...

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'The Art of Cookery', written by Hannah Glasse, was published in 1747. It was a best seller for over a hundred years, and made Glasse one of the best-known cookery writers of the eighteenth century. As Glasse explains in the preface, the book was intended to be an instruction manual for servants - 'the lower sort' as she called them.

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The Art of Cookery, written by Hannah Glasse, was published in 1747. It was a best seller for over a hundred years, and made Glasse one of the best-known cookery writers of the eighteenth century. As Glasse explains in the preface, the book was intended to be an instruction manual for servants - 'the lower sort' as she called them.

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The Art of Cookery, Made Plain and Easy Frontispiece and title page in an early posthumous edition, published by L. Wangford, c. 1777
Author"By a LADY"
CountryEngland
LanguageEnglish
SubjectEnglish cooking
GenreCookbook
PublisherHannah Glasse
Publication date 1747
Pages384
The Art of Cookery made Plain and Easy is a cookbook by Hannah Glasse first published in 1747. It was a bestseller for a century after its first publication, dominating the English-speaking market and making Glasse one of the

~~The Art of Cookery Made Plain and Easy - Wikipedia~~

The Art Of Cookery poem by William King. Ingenious L were a Picture drawnWith Cynthias Face but with a Neck like Brawn. Page

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With a half-title. Illustrated with a frontispiece, and nineteen in-text illustrations. Collated, complete. 'The Art of Cookery Made Plain and Easy' is a prominent cookery book that became a bestseller for a century after its publication in 1747. It dominated the English speaking market, and gave the author, Hannah Glasse, much fame.

~~The Art of Cookery by Hannah Glasse, Used – AbeBooks~~

The art of cookery in imitation of Horace's Art of poetry : with some letters to Dr. Lister, and others : occasion'd principally by the title of a book publish'd by the doctor, being the works of Apicius Coelius, concerning the soups and sauces of the antients : with an extract of the greatest curiosities contain'd in that book : to which is added Horace's Art of poetry, in Latin

~~The art of cookery (1708 edition) | Open Library~~

1950s – The Stork Cookery Service continued after the war and published ‘ The Art of Home Cooking ’ a reference book which provided cooking tips for housewives. It sold tens of thousands of copies and was still popular by the 1990s. It was republished in 1994 for it ’ s 40th anniversary.

~~Made for Baking since 1920 – Bake With Stork~~

The Art of Cookery is the only books of its kind to have come out of an English religious community. It is also that very rare thing, a cookery book of the English 18th-century that has the author ’ s own recipes throughout; nothing seems to have been plagiarized or borrowed from other writers. The Dean of Durham Cathedral, who employed the author, had a lavish grant for entertaining and his generous hospitality meant that his cook had to cater for all levels of society, from canons of the ...

~~The Art of Cookery; John Thacker – Equinox Publishing~~

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Author: Hannah Glasse
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Scottish & Welsh
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Reviewer: DelAnne
Reviewed For: NetGalley.

~~The Art of Cookery – Amazon.co.uk~~

America í s most popular cookbook in 1776. Reprinted from the first American edition of 1805. Includes a new introduction by food historian Karen Hess.

Maestro Martino of Como has been called the first celebrity chef, and his extraordinary treatise on Renaissance cookery, The Art of Cooking, is the first known culinary guide to specify ingredients, cooking times and techniques, utensils, and amounts. This vibrant document is also essential to understanding the forms of conviviality developed in Central Italy during the Renaissance, as well as their sociopolitical implications. In addition to the original text, this first complete English translation of the work includes a historical essay by Luigi Ballerini and fifty modernized recipes by acclaimed Italian chef Stefania Barzini. The Art of Cooking, unlike the culinary manuals of the time, is a true gastronomic lexicon, surprisingly like a modern cookbook in identifying the quantity and kinds of ingredients in each dish, the proper procedure for cooking them, and the time required, as well as including many of the secrets of a culinary expert. In his lively introduction, Luigi Ballerini places Maestro Martino in the complicated context of his time and place and guides the reader through the complexities of Italian and papal politics. Stefania Barzini’s modernized recipes that follow the text bring the tastes of the original dishes into line with modern tastes. Her knowledgeable explanations of how she has adapted the recipes to the contemporary palate are models of their kind and will inspire readers to recreate these classic dishes in their own kitchens. Jeremy Parzen’s translation is the first to gather the entire corpus of Martino’s legacy.

~~The Art of Cookery – Amazon.co.uk~~

~~The Art of Cookery – Amazon.co.uk~~

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

An American adaptation of a standard guide to the French culinary arts

Covers stocks, soups, eggs, shellfish, fish, poultry, game, and meat, with vegetables as accompaniments.

For food that’s as beautiful as any photograph - and tastes every bit as good as it looks. 'A great book, full of unsurprisingly wonderful photographs... even the most lumbering home cooks can create beautiful dishes' The Sunday Times Magazine 'This ravishing book is a tribute to the passion, flair and creativity with which Frankie transforms my piles of recipes, bringing their 3D tapestry to life so brilliantly and palpably in my books. Revealing her tricks and tips, with delicious, achievable recipes, her book is as beautifully written as it is to behold' Michel Roux, O.B.E. It's true that 'we eat with our eyes'. This beautiful, clever book provides a fantastic toolkit straight from the world of professional food styling, and it promises to change the way you cook for ever. The recipes in The New Art of Cooking include all the little preparation, cooking and serving details that make a difference to the end result: without even trying you'll pick up tips that can be applied to the rest of your repertoire. Recipes include beetroot soup with cream clouds; sticky baked feta with radicchio cups; bittersweet salad with whipped goat's cheese; pork belly roast with shaken rhubarb; fancy puff-pastry fish pie; chocolate mousse with crushed praline; salted caramel wedding cake; and strawberries and cream ice lollies. From simple workday suppers to indulgent feasts for friends and family, this is an approach that will make your cooking look better than ever and taste wonderful too.

Winner of the Jane Grigson Trust Award 2017 and the Aragonese Academy of Gastronomy ’ s 2017 Prize for Research
New Art of Cookery, Drawn from the School of Economic Experience, was an influential recipe book published in 1745 by Spanish friary cook Juan Altamiras. In it, he wrote up over 200 recipes for meat, poultry, game, salted and fresh fish, vegetables and sweet things in a chatty style aimed at readers who cooked on a modest budget. He showed that economic cookery could be delicious if flavors and aromas were blended with an appreciation for all sorts of ingredients, however humble, and for diverse food cultures, ranging from that of Aragon, his home region, to those of Iberian court and New World kitchens. This first English translation gives guidelines for today ’ s cooks alongside the original text, and interweaves a new narrative portraying 18th-century Spain, its everyday life, and food culture. The author traces links between New Art ’ s dishes and modern Spanish cookery, tells the story of her search to identify the book ’ s author and understand the popularity of his book for over 150 years, and takes travelers, cooks, historians, and students of Spanish language, culture, and gastronomy on a fascinating journey to the world of Altamiras and, most important of all, his kitchen.

~~The Art of Cookery – Amazon.co.uk~~

An 18th Century cookery book modeled after and taken from those of the timeperiod. This book is a compilation and compendium of cookery recipes (receipts), etiquette, terms, utensil and equipment definitions, descriptions of how to take tea, carve, what to eat during Lent, how to take care of someone sick, etc.

~~The Art of Cookery – Amazon.co.uk~~

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