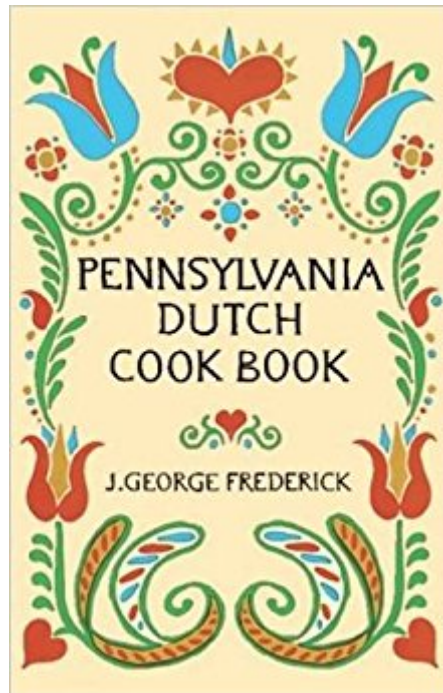




The book was found

Pennsylvania Dutch Cook Book



Synopsis

Visitors to the Pennsylvania Dutch country in Pennsylvania are usually delighted with the unique food tradition that survives there among the hills and small, well-tended farms. Ultimately based on the rich cookery of the peasants and small townspeople of the Rhineland and Switzerland, "Dutch" cookery has expanded into the new foodstuffs and materials that America has to offer, and it is one of the gastronomic treats of the country. Dishes such as apple soup, baked bananas, Dutch liver dumplings, spaetzle and braten, walnut shad, and oyster peppers are enjoyed by almost everyone. One of the difficulties about Dutch cookery, however, is that it has always been a home cooking style within a closely knit community, and it does not go by cookbooks. Until this book appeared, the best that one could do was to try to cadge an occasional recipe from a Dutch acquaintance or a local inn. Mr. George Frederick, one-time president of the Gourmet Society of New York, was in an unmatched position to record the delights of Dutch cookery. Himself a native Pennsylvania Dutchman, with access to countless kitchens and family cooking secrets, he was also a gourmet of international stature. He has gathered together 358 recipes that show the Dutch tradition at its strongest, all dishes with the unique savor that distinguishes them from their occasional counterparts in other cooking systems. His book is so good that it in turn has been taken over by many Pennsylvania resorts as the official cookbook. To list only a few of the mouthwatering recipes that Mr. Frederick gives in clear, accurate recipes that you can prepare: Dutch spiced cucumbers, raspberry sago soup, pretzel soup, squab with dumplings Nazareth, shrimp wiggle, Dutch beer eel, sherry sauerkraut, cheese custard, currant cakes, and many fine dumplings, pancakes, and soups. All types of food are covered.

Book Information

Paperback: 208 pages

Publisher: Dover Publications; 10th Revised ed. edition (June 1, 1971)

Language: English

ISBN-10: 048622676X

ISBN-13: 978-0486226767

Product Dimensions: 5.4 x 0.4 x 8 inches

Shipping Weight: 5.6 ounces (View shipping rates and policies)

Average Customer Review: 3.9 out of 5 stars 15 customer reviews

Best Sellers Rank: #521,606 in Books (See Top 100 in Books) #82 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Middle Atlantic](#) #692 in [Books >](#)

Customer Reviews

Visitors to the Pennsylvania Dutch country in Pennsylvania are usually delighted with the unique food tradition that survives there among the hills and small, well-tended farms. Ultimately based on the rich cookery of the peasants and small townspeople of the Rhineland and Switzerland, "Dutch" cookery has expanded into the new foodstuffs and materials that America has to offer, and it is one of the gastronomic treats of the country. Dishes such as apple soup, baked bananas, Dutch liver dumplings, spaetzle and braten, walnut shad, and oyster peppers are enjoyed by almost everyone. One of the difficulties about Dutch cookery, however, is that it has always been a home cooking style within a closely knit community, and it does not go by cookbooks. Until this book appeared, the best that one could do was to try to cadge an occasional recipe from a Dutch acquaintance or a local inn. Mr. George Frederick, one-time president of the Gourmet Society of New York, was in an unmatched position to record the delights of Dutch cookery. Himself a native Pennsylvania Dutchman, with access to countless kitchens and family cooking secrets, he was also a gourmet of international stature. He has gathered together 358 recipes that show the Dutch tradition at its strongest, all dishes with the unique savor that distinguishes them from their occasional counterparts in other cooking systems. His book is so good that it in turn has been taken over by many Pennsylvania resorts as the official cookbook. To list only a few of the mouthwatering recipes that Mr. Frederick gives in clear, accurate recipes that you can prepare: Dutch spiced cucumbers, raspberry sago soup, pretzel soup, squab with dumplings Nazareth, shrimp wiggle, Dutch beer eel, sherry sauerkraut, cheese custard, currant cakes, and many fine dumplings, pancakes, and soups. All types of food are covered.

This is a book that contains many old recipes that offer a lesson in the culture of the PA Dutch community, containing culinary favorites of a specific region of our country. PA Dutch cooking is very delicious, and the recipes in this book are not difficult to replicate in spite of being so wonderful.

It's ok and I did find a few receipes that I was looking for. Good story about the author's grandmother.

Has some great recipes not seen for years.

It isn't bad, a bit repetitive, I've read better.

Good example of more PA Dutch Style Cooking

some very hard to find recipes are spelled out in this book, and they use authentic / old-world ingredients instead of modern equivalents

I really enjoyed this book it fills in some of the holes in my memory of growing up PA Dutch

The paper is so thin I can, if it were possible, read both sides of any page at the same time! Complete waste of money. Thank you for refunding my money. This is the first product from that I have ever had a problem with and appreciate 's prompt resolution of the issue.

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

Dutch: My Daddy is the Best. Mijn papa is de beste: Children's Picture Book English-Dutch (Bilingual Edition) (Dutch Edition), Children's books in Dutch ... Dutch books for children) (Volume 7) Dutch Oven Cooking: More Easy Dutch Oven One-Pot Meal Recipes (Dutch Oven Cookbook Book 2) Pennsylvania Dutch Cook Book Dutch Oven Cookbook for Meals and Desserts: A Dutch Oven Camping Cookbook Full with Delicious Dutch Oven Recipes Dutch Oven Cookbook - Dutch Oven Recipes for Camping: Easy Dutch Oven Cooking for the Outdoor Dutch Ships in Tropical Waters: The Development of the Dutch East India Company (VOC) Shipping Network in Asia 1595-1660 (Amsterdam Studies in the Dutch Golden Age) The Dutch Oven Cookbook: 25 Delicious Dutch Oven Recipes for your Dutch Oven Dutch Oven Cooking - Over 25 Delicious Dutch Oven Recipes: The Only Dutch Oven Cookbook You Need Dutch Oven: 365 Days of Quick & Easy, One Pot, Dutch Oven Recipes (One Pot Meals, Dutch Oven Cooking) Conversational Dutch Quick and Easy: The Most Innovative Technique to Learn the Dutch Language, Learn Dutch, Travel to Amsterdam Your Pennsylvania Wills, Trusts, & Estates Explained Simply: Important Information You Need to Know for Pennsylvania Residents (Back-To-Basics) Your Pennsylvania Wills, Trusts, & Estates Explained Simply: Important Information You Need to Know for Pennsylvania Residents DeLorme's® Pennsylvania Atlas & Gazetteer (Pennsylvania Atlas and Gazetteer) Pennsylvania Genealogies And Family Histories: A Bibliography of Books about Pennsylvania Families Weird Pennsylvania: Your Travel Guide to Pennsylvania's Local Legends and Best Kept Secrets Authentic Traditional Pennsylvania Dutch Amish and Mennonite Recipes (Cooking Around the World Book 4) DK

Eyewitness Travel Guide: Philadelphia & the Pennsylvania Dutch Country Hexcursions: Daytripping
in and around Pennsylvania's Dutch country, the Delaware Valley and Poconos Pennsylvania
Dutch: The Story of an American Language (Young Center Books in Anabaptist and Pietist Studies)
As American as Shoofly Pie: The Foodlore and Fakelore of Pennsylvania Dutch Cuisine

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)