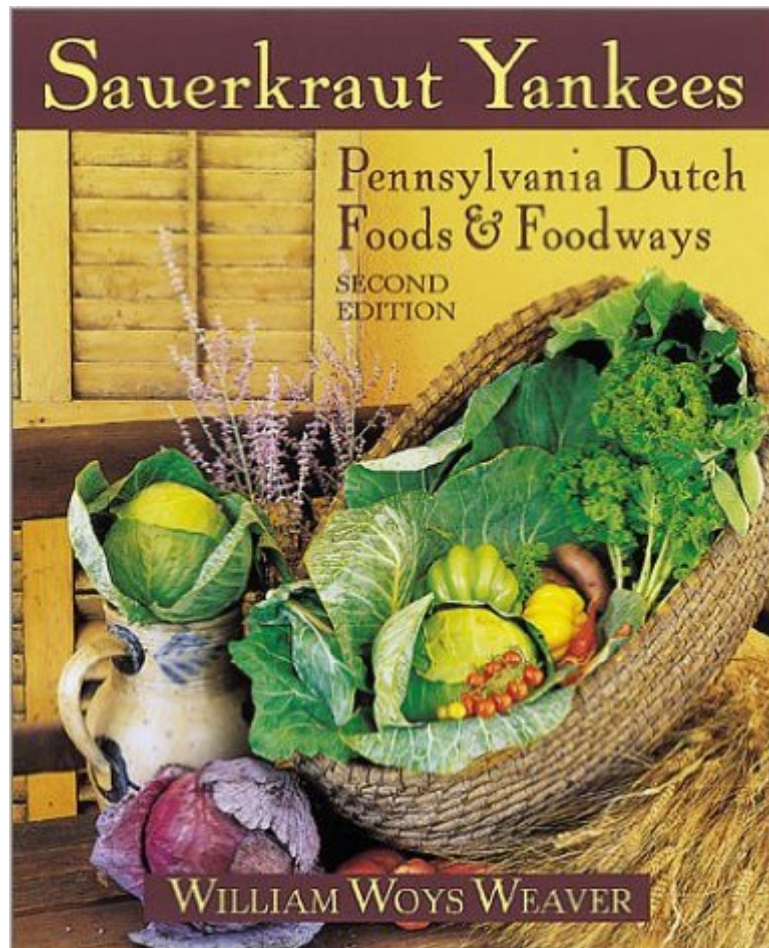


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Sauerkraut Yankees



Synopsis

A newly revised edition of a groundbreaking work in the growing field of food history, *Sauerkraut Yankees* offers recipes from an 1848 Pennsylvania Dutch cookbook, rearranged into chapters with insightful introductory comments on some aspect of each dish its history, origin, or use in terms of Pennsylvania Dutch culture. The full gamut of the Dutch diet is represented, from calf's head soup, sauerkraut, and roasted suckling pig to pickled red beets, egg punch, and mince pie.

Book Information

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Customer Reviews

'Sauerkraut Yankees' by Pennsylvania Food Historian, William Woys Weaver is a treatise and concordance based on a Pennsylvania Dutch cookbook published in Harrisburg in 1848. Titled 'Die Geschichte Hausfrau' (The Handy Housewife) and written in 'Pennsylvania High German', it was a collection of traditional German and New World recipes done by a printer who acquired many of the recipes by simple plagiarism from many different American and German sources. While this book is based on the 160-year-old volume, the author contributes an enormous editorial labor to make the material accessible to the modern cook and scholar. And scholarly indeed is this exposition of Pennsylvania Dutch cooking in general. I am from a Pennsylvania Dutch background and have lived on the fringes of this world for all my life and I found things about this group that I have never heard before. And, after having read dozens of books on the nature of French, Italian, Italian regional, Chinese, Japanese, Mexican, Philippine, Greek, Lebanese, Moroccan, Turkish, and Thai cuisines, I have to say that this book gives as good or better treatment of the nature of its subject than any

others I have read! It is important that what I mean here is not the culinary virtues of the recipes but the illuminating value of the scholarship. In fact, I would NOT recommend this book if what you want is a good book of Pennsylvania Dutch recipes. For that, you should go to any number of books by Betty Groff, Phyllis Good, or Mary Showalter. The latter's book 'Pennsylvania Dutch Cooking' is especially good, larger collection of recipes.

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