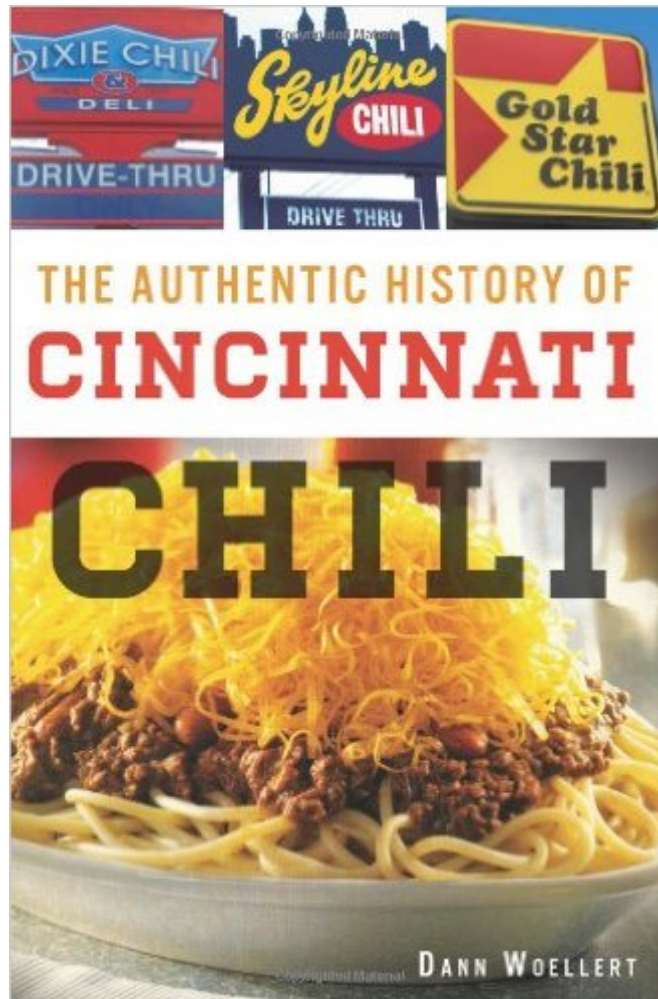


The book was found

AUTHENTIC HISTORY OF CINCINNATI CHILI (American Palate)



Synopsis

Cincinnati is certainly judged by its chili. Some claim it's not even chili, but those are just fighting words to natives who have developed the crave. Cincinnati is a long way from El Paso, and our chili is not Tex-Mex style. It is a unique blend typically served as a three-way: over spaghetti and covered in shredded cheddar cheese. From its 1922 roots with the Slavic-Macedonian immigrant brothers Kiradjieff in a burlesque theater, Cincinnati chili has become a million-dollar industry supporting 250 chili parlors. Many chili parlors have come and gone, but a few familiar names remain: Dixie, Camp Washington, Gold Star, Price Hill and Skyline. This is their amazing chili story.

Book Information

Series: American Palate

Paperback: 176 pages

Publisher: Arcadia Publishing (April 16, 2013)

Language: English

ISBN-10: 1609499921

ISBN-13: 978-1609499921

Product Dimensions: 6 x 0.3 x 9 inches

Shipping Weight: 10.4 ounces (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (17 customer reviews)

Best Sellers Rank: #628,929 in Books (See Top 100 in Books) #117 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Midwest](#) #374 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Soups & Stews](#) #885 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > History](#)

Customer Reviews

If you like Cincinnati chili and have at least a passing interest in Cincinnati history, then you will find a lot to like about this book. Unfortunately, you will also find quite a number of irrelevant, useless factoids. Author Woellert has evidently done much research and interviewing, but seems to have been compelled to work every fact he gathered into this book, no matter how well it fits. We are provided with details such as what area of Macedonia each chili pioneer's ancestor lived in, where the pioneer lived in Cincinnati in each stage of his career (often down to the specific street address), and other extraneous facts. Furthermore, chapters (one for each chain) are not well integrated and so the same information is presented over and over in different contexts. There are also some glaring errors. Woellert claims that Simon Leis was Cincinnati police chief (he was Hamilton County

Sheriff), that violinist Conny Kiradjieff was conductor and music director of the Cincinnati Symphony orchestra (he never was), and that Communists invaded Greece in 1940 (it was the Italian fascists, followed by the Germans). The writing is generally pretty good, although chili parlor owners are invariably described as "proud" and every business district is said to be "bustling". And then there is my favorite line in the book (p. 164). Discussing Pleasant Ridge Chili, Woellert tells us that "After passing away in 2010, Sideris's son, Dan, now runs the parlor." Nice trick!

Born in Cincy. First chili experience was at Vine and McMillan. Chili was a dollar then. At St X downtown found The Empress on Fifth St. '56-'57. On to Camp Washington while at XU and UC. This book is one I always wanted to write, but as you see it has spawned a lot of fond memories. When I am laid to rest at Spring Grove cemetery, I want this book and a 5-way on my gravestone. Both will assure a place in Heaven.

Being a Cincinnati native I found the book well written and detailed. Could I have used a little less "in the old country" background, probably. However the mingling of the chili families in Cincinnati was very enlightening. Overall a fast and interesting read about one of the things that makes Cincinnati unique.

If you want to know the real story of Greek/Macedonian-style chili, read this book about Cincinnati and surrounding area. History before before Goldstar, Empress, and Skyline! The former Crystal Chili of Newport.

While I have not tried all of the parlors mentioned, I grew up with the development of Cincinnati Chili starting in 1948 and remember many of the locations included. This is a very accurate summation of the story of Cincinnati Chili and I still eat it whenever possible.

If you're from Cincinnati it's always Chili Time! Wherever you are you will crave it and never know why! This book is a wonderful read about the many families who started the chili craving in Cincinnati. Their stories are interesting, intertwining and proof of the hard working immigrants in Cincinnati during 1920 - 1960. Their only goals were to be successful to working and providing a better life for their families. Now the story of their success has become a part of Cincinnati's History as a known landmark for all our Chili Cravings! The author, Dann Woellert did a terrific job with his discoverings of the Authentic History. It's also a "fun" read! *Warning: with each page read, you will

Crave "Cincy Chili!"

The book is interesting - a lovely tour of the Cincy chili industry. However, the facts are not completely accurate. We are waiting for the revised edition.

Sent this to my homesick Navy son stationed in Hawaii. Ironical that while stationed in "paradise" - he longs for his own home paradise of a familiar chili parlor. He read this while on watch. I need to find more Cincinnati based books to send him.

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

AUTHENTIC HISTORY OF CINCINNATI CHILI (American Palate) The Ultimate Chili Cookbook - Chili Recipes for Year Round Deliciousness: Learn How to Make Chili to Die For American History: The People & Events that Changed American History (People's History, American, United States of America, American Revolution, Patriot, United States History Book 1) Cincinnati Subway: History of Rapid Transit, The (OH) (Images of America) Winold Reiss and the Cincinnati Union Terminal: Fanfare for the Common Man Walking Cincinnati: 32 Tours Exploring Historic Neighborhoods, Stunning Riverfront Quarters, and Hidden Treasures in the Queen City America's Favorite Radio Station: WKRP in Cincinnati Backyard Ballistics: Build Potato Cannons, Paper Match Rockets, Cincinnati Fire Kites, Tennis Ball Mortars, and More Dynamite Devices KAHIKI SUPPER CLUB: A Polynesian Paradise (American Palate) Kahiki Supper Club: A Polynesian Paradise in Columbus (American Palate) More Mountain Spirits:: A Continuing Chronicle of Southern Appalachian Corn Whiskey, Wines, Ciders and Beers (American Palate) Columbus Food Truck Cookbook, The (American Palate) California Apricots: Lost Orchards of Silicon Valley (American Palate) Best of Authentic Meals Box Set (6 in 1): Chinese, Japanese, Korean, Italian Recipes, Traditional Southern and Amish Meals (Authentic Meals & Traditional Recipes) Authentic Recipes from Vietnam: [Vietnamese Cookbook, Over 80 Recipes] (Authentic Recipes Series) My Italian Kitchen: Top 34 Easy Authentic Pizza, Pasta, Soup, Dessert Recipes for Spectacular Italian-Inspired Cooking (Authentic Cooking) Authentic Recipes from Jamaica: [Jamaican Cookbook, Over 80 Recipes] (Authentic Recipes Series) Great Tastes Made Simple: Extraordinary Food and Wine Pairing for Every Palate Wine: The Best Guide To Wine Tasting, Wine Pairing And Wine Selecting To Find Your Personal Palate And Tips On Choosing The Perfect Wine For Every Occasion. Max McCalman's Wine and Cheese Pairing Swatchbook: 50 Pairings to Delight Your Palate

[Dmca](#)