

**I'm not a robot!**

The original Picayune Creole cook book / reprinted from the fifth edition; containing recipes using wines and liquors customary before prohibition New Orleans, LA: The Times-Picayune Publishing Co., 1936. "Other cook books have lived and had their day, and possessed merit, perhaps, but what one of them was it that was ever the embodiment of a time filled with romance?" asks the introduction to the eighth edition of this remarkable cookbook, a celebration of New Orleans' cuisine. The recipes were carefully compiled as part of an effort to preserve traditional Creole cooking with the cookbook first published in 1900 by the Times-Picayune, the New Orleans newspaper. It became the definitive guide to Creole cooking and has been continually re-published in new editions, most recently in 1989. This, the eighth edition, was the first published after prohibition was lifted as part of the boom in post-prohibition recipes that included alcohol. (The fifth edition was the last edition published before prohibition). Looking for authentic New Orleans recipes? "Here they are - the time-tested, the incomparable! Nowhere is there anything like it." Condition and Treatment: An early-20th century cookbook in a black publisher's cloth binding. The front cover is blind stamped. The sewing is intact, but the textblock is separating from the cover. Conservators will remove the textblock, reline the spine, and re-case the textblock in the original case. Discover more about this book in our Catalog. Adoption Type: Preserve for the Future © 1996-2014, Amazon.com, Inc. or its affiliates Home / Lagniappe / Basics of Creole Cooking Cookbook This cookbook is great for someone who wants to learn the basics of creole cooking and bring great flavor to the dinner table. Price: \$3.95 Bring a little spice to your email inbox with Tony Chachere's Creole Club! As the kids head back to school and life gets more hectic, the thought of making... Get Recipe Fire up the grill and try this Stuffed Grilled Chicken Caprese recipe by @firehousegrub. This is... Get Recipe I read cookbooks like novels, from cover to cover, poring over the ingredients, the methods, the pictures. I'm not actually a terribly adventurous cook; I favour short ingredients lists, liberal use of spices to cover a lack of finesse, and straightforward instructions. But I love flavour, am a sucker for rich foods, and am fascinated by the histories of cuisines. Lena Richard's Cookbook is perfect for me. RGS Lena Richard's cook book, 1939, © Content compilation © 2020, by the Michigan State University. All rights reserved. Cherry & cantaloupe cocktail. Lobster bisque. Baked stuffed oysters. Macaroni cheese. Courtbouillon. Chocolate waffles...Several editions of Lena Richard's Cookbook appear in our Food & Drink in History resource; a platform which spans centuries and offers users a unique lens through which to explore food histories, cultures and traditions from around the globe. Richard's cookbook is dedicated to one of the most fascinating and varied cuisines of the United States - Louisiana Creole. It's stuffed full of deep flavours and rich sauces, as well as plenty of macaroni, rice and bread recipes for fellow carb enthusiasts. Richard even wrote the cookbook to help keep it simple: "This book is an attempt to put the basic facts concerning the art of cooking into a form that may be easily understood by the youngest housewife as well as the most experienced chef". Creole is an incredibly tempting cuisine - I even tried Richard's recipe for jambalaya (can confirm: delicious, and easy to do). It looks like I'm not the only one - the recipe is on a well-thumbed page inside the copy we digitised for Food & Drink in History, with evidence of a spill at the top. Though maybe that has more to do with the macaroni cheese recipe? RGS Lena Richard's cook book, 1939, © Content compilation © 2020, by the Michigan State University. All rights reserved. Louisiana Creole cuisine is the result of a multitude of cultural influences. It primarily combines culinary traditions of African, French and Native American cuisines, though influences from Europe, Latin America and the Caribbean can also be found within the recipes. Creole cuisine was born in New Orleans, and Creole heritage is an integral part of New Orleans history and culture. Creole cuisine developed over centuries, with deep traditions and modern trends, that Richard also wanted to reflect in her recipes, stating that her book gives "the modern recipes as well as those used for generations in the South, the home of the famous Creole cooks". Cookbooks focusing on Creole food were not new, but Richard's book was important - it was the first cookbook on New Orleans Creole cuisine to be published by an African American. Given the influence of African foodways on Creole traditions, her publication was an important act of reclaiming heritage that had been regularly viewed as a primarily white European influenced cuisine. Richard had to self-publish her work, and this digitised copy is a first edition example of this endeavour. The popularity of the title eventually caught the attention of Houghton Mifflin; you can find subsequent reprints of Richard's New Orleans Cook Book in Food & Drink in History. RGS Lena Richard's cook book, 1939, © Content compilation © 2020, by the Michigan State University. All rights reserved. Lena Richard is a fascinating figure with the sort of CV that exhausts even the most industrious. Richard had boundless energy, operating in a time and space hostile to African American success, to share and teach about the food of her community. Richard was highly trained - having attended the Boston Cooking School - and dedicated to passing on those skills at cooking schools she founded from 1937. Richard also tapped into lucrative food trends, starting up a frozen foods business in 1938, taking advantage of the growing numbers of families incorporating freezers into their homes. After the success of her cookbook, Richard opened several successful restaurants and a catering company, and broke boundaries once again by becoming the first black woman to host her own TV show in 1949. Aired on New Orleans' WDSU-TV, Richard's thirty minute show was dedicated to teaching all things Creole food. Lena Richard was a trailblazer, a savvy entrepreneur, committed to the wellbeing and heritage of her community. All this as well as being an exceptionally talented chef and educator, passionate about Creole cuisine. I'll finish this blog with one of Richard's example menus for informal suppers, and let you know if I give any a try... RGS Lena Richard's cook book, 1939, © Content compilation © 2020, by the Michigan State University. All rights reserved. Sources:Richard, Lena. 1939. Lena Richard's cook book. New Orleans, Louisiana, USA. Rogers Printing Co. Available through: Adam Matthew, Marlborough, Food And Drink in History Meet Lena Richard, the Celebrity Chef Who Broke Barriers in the Jim Crow South, Smithsonian MagazineFood & Drink in History is available now. For more information on this resource, including free trial access and price enquiries, please email us at This email address is being protected from spambots. You need JavaScript enabled to view it..

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