

Praktisches Kochbuch Fa R Die Gewa Hnliche Und Fe

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Sauerkraut Yankees Copyright Office, Library of Congress

In diesem Grundkochbuch aus dem Jahr 1835 hat die Autorin Margareta Klotschin viele selbst erprobte und leicht nachzuempfindende Rezepte zusammengestellt. Es finden sich Speisen aus allen Bereichen der Küche, die Zubereitung schmackhafter Suppen, Fleisch- und Fischgerichte sowie Nachspeisen werden Schritt für Schritt erklärt. Neben auch heute noch hilfreichen Tipps erhält der Leser einen repräsentativen Eindruck der traditionellen Küche zu Beginn des 19. Jahrhunderts.

Stes - Stos Walter de Gruyter GmbH & Co KG

This compilation seeks to explore the ways in which perceptions of the body within society, culture, and nature changed throughout the period from the end of the 18th century through the 19th century through the examination of concrete historical objects in the form of "manuals". The ultimate goal of this project is to shed light on the nature of the fundamental problems within the social constructs in which our present bodies exist.

Schlagwort-katalog Soyinfo Center

First multi-year cumulation covers six years: 1965-70.

Index-catalogue of the Library of the Surgeon-general's Office, United States Army Harper Perennial Gives recipes for meat, poultry, fish, vegetables, soups, desserts, and preserves, and describes the culinary traditions of the Pennsylvania Dutch

The Annual American Catalog BoD - Books on Demand

"Collection of incunabula and early medical prints in the library of the Surgeon-general's office, U.S. Army": Ser. 3, v. 10, p. 1415-1436.

Leipaer Zeitung German-Amer Cultural Society

Pickled Herring and Pumpkin Pie is the reprint of a best-selling nineteenth-century German cookbook that was adapted for Germans living in America. As several German-language editions were published in Milwaukee, the recipes and other information evolved considerably, and the book was eventually translated into English with the title Practical Cookbook. The result is a fascinating mix of recipes from Old and New Worlds, ranging from traditional German fare (see the Beef Rouladen) to very American dishes (try the version of Strawberry Shortcake) to frontier cuisine—how about some roasted beaver tails? In addition to such culinary delights, Pickled Herring and Pumpkin Pie offers a

glimpse into life in a nineteenth-century immigrant household and how immigrants tried to preserve the old ways while adapting to a new environment. Features of the cookbook include advice on how to use such "new" ingredients as corn or equipment like the Dutch oven, and how to shop in America, grow a proper kitchen garden, preserve food, cook medicinal dishes, and entertain properly. Pickled Herring and Pumpkin Pie offers authentic immigrant recipes in their cultural, social, and historical context. It is a delightful resource for epicures with a historical bent as well as for those who enjoy learning more about the day-to-day life of their ancestors.

Index-catalogue of the Library of the Surgeon-General's Office, United States Army BoD - Books on Demand

Anna Halm möchte mit ihrem traditionellen Kochbuch ihre eigenen Erfahrungen, die sie in der Küche gesammelt hat, mit den Lesern teilen und ihnen vor allem Rezepte nahe legen, die leicht verständlich und gut nachzukochen sind. Überdies zeigt sie, dass alle enthaltenen Gerichte trotz ihrer Einfachheit jedem Stande und Anlass angemessen sind.

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Das "Praktische Kochbuch" von Margareta Klotschin aus dem Jahre 1835 "für Hausmütter und Köchinnen, besonders aber für junge Frauenzimmer, welche sich auf ihren künftigen Beruf würdig vorbereiten wollen" war seinerzeit das populärste Grundlagenbuch der Kochkunst. Auch heute noch ist dieses umfassende Werk eine Inspiration für die traditionelle deutsche Küche.

The Christmas Cook

Imprimatur

The National Union Catalog, Pre-1956 Imprints

The Annual American Catalogue ...

Guide to Reprints

Neues, praktisches Kochbuch für die gewöhnliche und feinere Küche

Christian Gottlob Kayser's vollständiges Bücher-Lexicon

The Annual American Catalogue Cumulated 1900-1902

Pickled Herring and Pumpkin Pie

History of Soymilk and Other Non-Dairy Milks (1226-2013)

*Hinrichs' Halbjahrs-katalog der im deutschen Buchhandel erschienenen Bücher, Zeitschriften,
Landkarten usw*