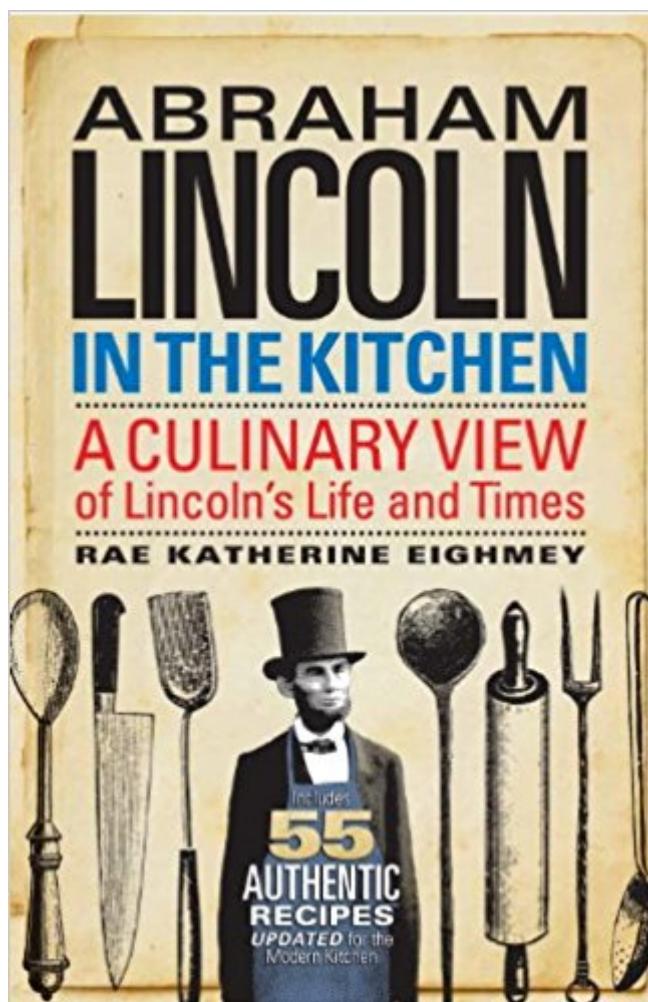


The book was found

Abraham Lincoln In The Kitchen: A Culinary View Of Lincoln's Life And Times



Synopsis

Abraham Lincoln in the Kitchen is a culinary biography unlike any before. The very assertion of the title--that Abraham Lincoln cooked--is fascinating and true. It's an insight into the everyday life of one of our nation's favorite and most esteemed presidents and a way to experience flavors and textures of the past. Eighmey solves riddles such as what type of barbecue could be served to thousands at political rallies when paper plates and napkins didn't exist, and what gingerbread recipe could have been Lincoln's childhood favorite when few families owned cookie cutters and he could carry the cookies in his pocket. Through Eighmey's eyes and culinary research and experiments--including sleuthing for Lincoln's grocery bills in Springfield ledgers and turning a backyard grill into a cast-iron stove--the foods that Lincoln enjoyed, cooked, or served are translated into modern recipes so that authentic meals and foods of 1820-1865 are possible for home cooks. Feel free to pull up a chair to Lincoln's table.

Book Information

Hardcover: 280 pages

Publisher: Smithsonian Books (February 4, 2014)

Language: English

ISBN-10: 158834455X

ISBN-13: 978-1588344557

Product Dimensions: 6.2 x 0.9 x 9.2 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 56 customer reviews

Best Sellers Rank: #686,277 in Books (See Top 100 in Books) #106 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Midwest #861 in Books > Biographies & Memoirs > Professionals & Academics > Culinary #886 in Books > Biographies & Memoirs > Historical > United States > Civil War

Customer Reviews

PUBLISHERS WEEKLY The answer to questions of whether or not President Abraham Lincoln cooked, and what he ate, are answered in this upbeat culinary study of the life and diet of our 16th President. Sifting through countless vintage cookbooks for research and inspiration, Eighmey (Soda Shop Salvation) offers 55 recipes tailored for the modern-day kitchen. Prioritizing taste and texture, she provides original solutions for obscured dishes (such as horminy) and substitute ingredients (baking soda achieves the same function as the oft-requested pearl ash in order to enable cakes to

rise); enabling any reader to recreate these historic meals. Some recipes, such as pumpkin pie and strawberry ice cream are virtually unchanged, while others, like the many cakes popularized after Lincoln's death are a rather curious riffs on what we'd now call a spice cake. Readers may also be surprised at Lincoln's breadth of tastes and culinary experiences. Lincoln, who had a number of jobs prior to becoming President, enabled him to travel throughout the nation's midsection including New Orleans, which brought him in contact with a wide variety of people and their native cuisines.

Academics of all stripes will appreciate Eighmey's diligence and insight. (Feb.) **LIBRARY JOURNAL** Just when you think every aspect of Abraham Lincoln's life has been exhausted, award-winning author Eighmey (*Soda Shop Salvation; Food Will Win the War*) stumbles across an anecdotal story of the president walking home to help cook dinner. Inspired, she — examines Lincoln's life with a culinary lens. Using Lincoln family documents, period newspapers, cookbooks, and other resources, Eighmey carefully paints a picture of the Lincoln family's diet and customs. In addition to the thorough research used to re-create the president's culinary world, Eighmey adapts 55 period recipes for today's kitchen. While some foods (for instance, wild game, honey, and corn bread) are fairly obvious, others, such as New Orleans chicken curry, may come as a surprise. Lincoln may not have eaten all the dishes included here, but the author has successfully detailed the culinary world he moved in and thus given us a personal look at one of history's greatest figures. — **VERDICT** Food and history enthusiasts will enjoy this well-written and lighthearted peek at Abraham Lincoln. — Lisa Ennis, Univ. of Alabama at Birmingham **PARADE** — "A fantastic new book, *Abraham Lincoln in the Kitchen* by Rae Katherine Eighmey, sheds light on our 16th president's culinary habits from his childhood through his time in office—and includes more than 50 period recipes that have been updated for a modern kitchen." — NPR — "Eighmey's new book, *Abraham Lincoln in the Kitchen: A Culinary View of Lincoln's Life and Times*, looks at our 16th president's life through the extraordinary stories of what he ate, cooked and served, along with recipes modified for the modern kitchen." — **MINNEAPOLIS STAR TRIBUNE** — "Throughout the narrative, she often puts herself in Lincoln's XXL shoes. She gamely swings an 8-pound sledgehammer to whack hominy into pieces when her food processor can't properly shatter the hard kernels to the authentic size. She schemes over roasting a turkey on an open hearth. She measures Lincoln's 1860 Royal Oak cast-iron stove, then fashions iron plates from a camping supply store and wire racks into a makeshift oven of the same dimensions." — **AMERICAN FOOD ROOTS** — "Eighmey has taken the scant recorded facts about Lincoln and food and spun an engaging story of what Lincoln's

culinary life might have been like. She presents the facts and grounds the speculation in solid research. And her delight with her subject is infectious. Abraham Lincoln in the Kitchen is as much fun to read as it clearly was for the author to write.

CHRISTIAN SCIENCE MONITOR

“From the gingerbread men of Lincoln’s pioneer childhood, to barbecue and biscuits on the campaign trail, to the elegant French cuisine of White House banquets, this unique taste of history will be enjoyed by foodie readers.”

NEWARK STAR-LEDGER

“It’s the long interludes between the recipes that are interesting and make this a bona fide food biography and history.”

SAN FRANCISCO CHRONICLE

“(Scholars have yet to unearth Lincoln’s original notes for the Gettysburg Address: “Four s’mores and seven beers ago our fathers brought forth on this continent, a new nation ...”)”

COLUMBIA TRIBUNE

“Eighmey too, is a practiced storyteller, providing fresh insights and recipes for history buffs and curious cooks alike.”

RAE KATHERINE EIGHMEY, an award-winning author and cook, dynamically interconnects food and history. She is the author of seven books including Soda Shop Salvation, Food Will Win the War, and A Prairie Kitchen. Eighmey’s work and research brings the textures and flavors of the past to life and provides a fresh perspective on history. Her blog, What Lincoln Enjoyed Eating, and website, Rae’sKitchen.net, explore both the historic and contemporary culinary worlds. Eighmey has also won blue ribbons in the Minnesota and Iowa State Fair food competitions.

This book has a lot of interesting history about Lincoln and those living in his time....the recipes were basic...I expected more recipes, but there was more history than actual recipes included. I enjoyed the book, though!

I have never read a book quite like this one, and I’m delighted with it. The author has done her research and explains along the way what research she did and how she applied it to each chapter and recipe. As I read it, I feel I’m getting a better understanding of Lincoln as a person than I had before. You might keep it on your history book shelves or you might put it with your cookbooks, as it would apply to each category. Who knew Lincoln was such a gingerbread cookie lover? Who knew what interesting things can be found at the bottom of the well on the Lincoln property? Here you get little wisps of Lincoln the husband, the father, the attorney, the neighbor, the candidate, the friend. The author has taken a lot of time and has spent a lot of effort reworking ancient recipes to mesh with today’s ingredients, electric/gas stoves, tastes, etc. At the end of each chapter you’ll find one or

more recipes that you can make in your own kitchen with ingredients you can find in today's supermarkets. This book is a delight!

good

This book is really good for learning about Lincoln and how he was at home. The author is unrelenting in her pursuit of details. I have read no less than ten biographies on Lincoln, and yet still found enjoyment out of this one.

Just started to read this last week. I love how there is history of Lincoln in with the recipes. It gives the recipes a background of how things were back then.

It was a fun read. I want to do a Lincoln dinner using the recipes from the book.

I read a lot about Lincoln. I have several thousands of books filling my house and many are about Lincoln. Now I know how he ate. And although I bought the book thinking it would be something just to say I own, I found it a fascinating read and something you will enjoy adding to your collection of books as well.

This was a gift for one of my son's who is loves anything Abe Lincoln, cooking and reading. He loved it.

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

Abraham Lincoln in the Kitchen: A Culinary View of Lincoln's Life and Times Abraham Lincoln For Kids Book - Learn Interesting Facts About The Life, History & Story of Abe Lincoln, His Assassination & More LINCOLN → Complete 7 Volume Edition: Biographies, Speeches and Debates, Civil War Telegrams, Letters, Presidential Orders & Proclamations: Including the ... and Abraham Lincoln by Joseph H. Choate The Real Lincoln: A New Look at Abraham Lincoln, His Agenda, and an Unnecessary War Lincoln's Sanctuary: Abraham Lincoln and the Soldiers' Home Magic Tree House Fact Tracker: Abraham Lincoln: A Nonfiction Companion to Magic Tree House #47: Abe Lincoln at Last! Lincoln: How Abraham Lincoln Ended Slavery in America: A Companion Book for Young Readers to the Steven Spielberg Film Bloody Times: The Funeral of Abraham Lincoln and the Manhunt for Jefferson Davis Wrestling With His Angel: The Political Life of Abraham Lincoln Vol. II, 1849-1856 A Self-Made Man: The Political Life of Abraham Lincoln Vol. I, 1809

Àçâ ñâ œ 1849 Ingenious Abe: Stories from the Life of Abraham Lincoln A Self-Made Man: The Political Life of Abraham Lincoln, 1809-1849 Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America) Gluten-Free Baking with The Culinary Institute of America: 150 Flavorful Recipes from the World's Premier Culinary College Welcome to Culinary School: A Culinary Student Survival Guide (2nd Edition) Abraham Lincoln and Mexico: A History of Courage, Intrigue and Unlikely Friendships The Hammer and the Anvil: Frederick Douglass, Abraham Lincoln, and the End of Slavery in America The Radical and the Republican: Frederick Douglass, Abraham Lincoln, and the Triumph of Antislavery Politics Bloody Crimes: The Funeral of Abraham Lincoln and the Chase for Jefferson Davis The Fiery Trial: Abraham Lincoln and American Slavery

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)