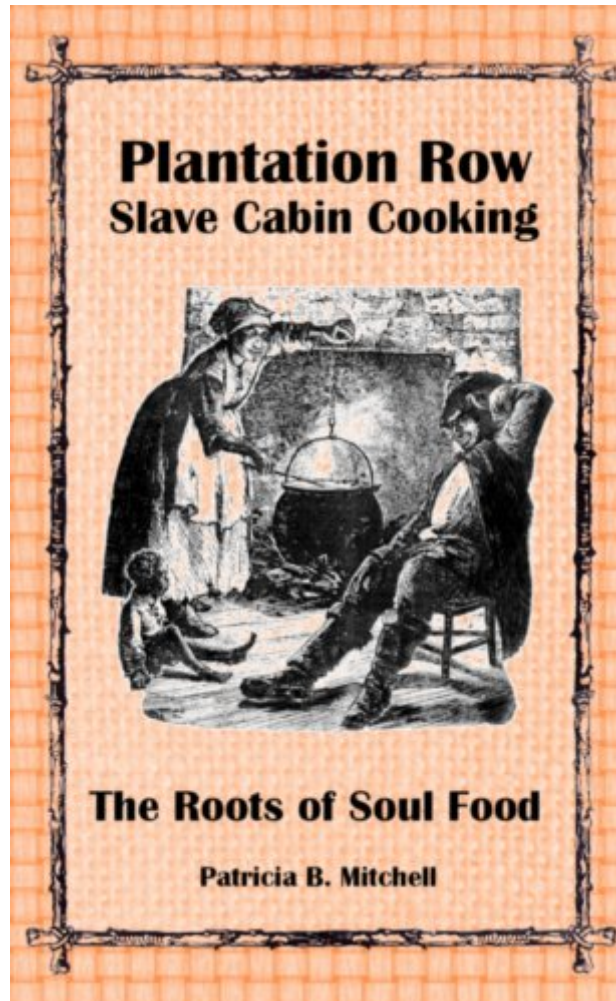


The book was found

Plantation Row Slave Cabin Cooking: The Roots Of Soul Food



Synopsis

Former slaves' first-hand accounts, many collected as part of the Federal Writers Project during the late 1930's, provide the foundation for a discussion of foods from slavery days. Published 1998. 23 recipes, 109 research notes, 12,747 words. This eBook file correlates to the twentieth printing, September 2010. In "Plantation Row Slave Cabin Cooking" Patricia B. Mitchell explores the topic of slave food on Southern plantations. She also touches on the overall lifestyle of slaves, briefly discussing housing, amusements, religion, and clothing. The superior talent of black cooks is lauded. Whether making humble dishes in the slave cabin, or elegant fare for the mansion table, dark-skinned cooks welded the kitchen scepter with skill and creativity. Recipes for such fare as Hog Maw Salad, Limping Susan, Plantation Shortcake, and Molasses Taffy pepper the book. "De eats wuz good" as Aron Carter remembered. Such eats are The Roots of Soul Food. 109 endnotes will assist those who wish to learn more about the subject, and the first-person accounts in the text will be remembered and even read out loud to others. Created as a resource for museums, "Plantation Row Slave Cabin Cooking" is a follow-up to the author's earlier popular book "Soul on Rice: African Influences on American Cooking." This and other books by Patricia B. Mitchell were first written for museums and their patrons, and are now available as Kindle editions. Each of her books summarizes a food history topic, using quotations and anecdotes from early sources to both entertain and inform. She carefully lists her references to make it easy for others to launch their own research. Since the 1980's Patricia Mitchell's work is a proven staple of American museum culture. Her readers love to share her ever-present sense of discovery. Her sales are approaching a million copies, and she is widely known by her web identity FoodHistory.com.

Book Information

File Size: 242 KB

Print Length: 37 pages

Simultaneous Device Usage: Unlimited

Publisher: Patricia B. Mitchell (August 12, 2010)

Publication Date: August 12, 2010

Sold by: Digital Services LLC

Language: English

ASIN: B003ZK53KE

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Not Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #115,404 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #5 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Soul Food #26 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Soul Food #31 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Gastronomy > History

Customer Reviews

My son needed some information on slave foods for his 8th grade project. We came across this book, and what a great find! Loaded with all sorts of facts on the day-to-day lives of slaves and lots of interesting recipes, it served as the only source he needed for his project. His teacher even said she'd never had any student bring one of these recipes, so it was great to find something unique!

Good short book. Not a lot of recipes but an enjoyable short story on slave conditions and the recipes they had. Some dishes I've had, some I'd like to try.

its okay, thought it was bigger but it was okay i collect cookbooks so it is in my collection now

Book is written more as a story than and cook book eye opening as to what the slave contributed to the cuisine of American culture.

gift

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

Plantation Row Slave Cabin Cooking: The Roots of Soul Food Southern Cooking Cookbooks: southern cooking recipes Collection Of the Best, Healthy, Delicious And Recommended Soul Food Cookbook (soul food for diabetes, Southern Cookbook): Best Fried Chicken Southern Cooking: for beginners - Simple Southern Food Recipes - Old South Recipes (Southern Food - Southern Meals - Southern Recipes - Soul Food - American Cuisine Book 1) Soul by Soul: Life Inside the Antebellum Slave Market Filipino Cooking: for beginners - Basic Filipino Recipes - Philippines Food 101 (Filipino Cooking - Filipino Food - Filipino Meals - Filipino Recipes- Pinoy food) Slave Life in Virginia and

Kentucky: A Narrative by Francis Fedric, Escaped Slave (Library of Southern Civilization) The
SLAVE TRADE: THE STORY OF THE ATLANTIC SLAVE TRADE: 1440 - 1870 100 Exotic Food
Recipes (Puerto Rican Food Recipes,Picnic Food RecipesCaribbean Food Recipes,Food Processor
Recipes,) Soul Mates & Twin Flames: Discover a Timeless Love, Fulfill Your Soul's Purpose, and
Experience a Higher Level of Love (Soul Mates, Twin Flames, Karmic ... Spirits, Endless Love,
Spiritual Partner) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for
Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking,
Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for
Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) The Best
of Soul Food - Recipes To Warm Your Heart & Soul Southern Rustic Cabin Cottage and Cabin
Aircraft Cabin: Managing the Human Factor The Cabin Mira dentro de una cabaÃ a/Look Inside a
Log Cabin (Mira dentro/Look Inside) (Multilingual Edition) Cabin: Two Brothers, a Dream, and Five
Acres in Maine Mightier Than the Sword: Uncle Tom's Cabin and the Battle for America Five Nights
in a Haunted Cabin

[Dmca](#)