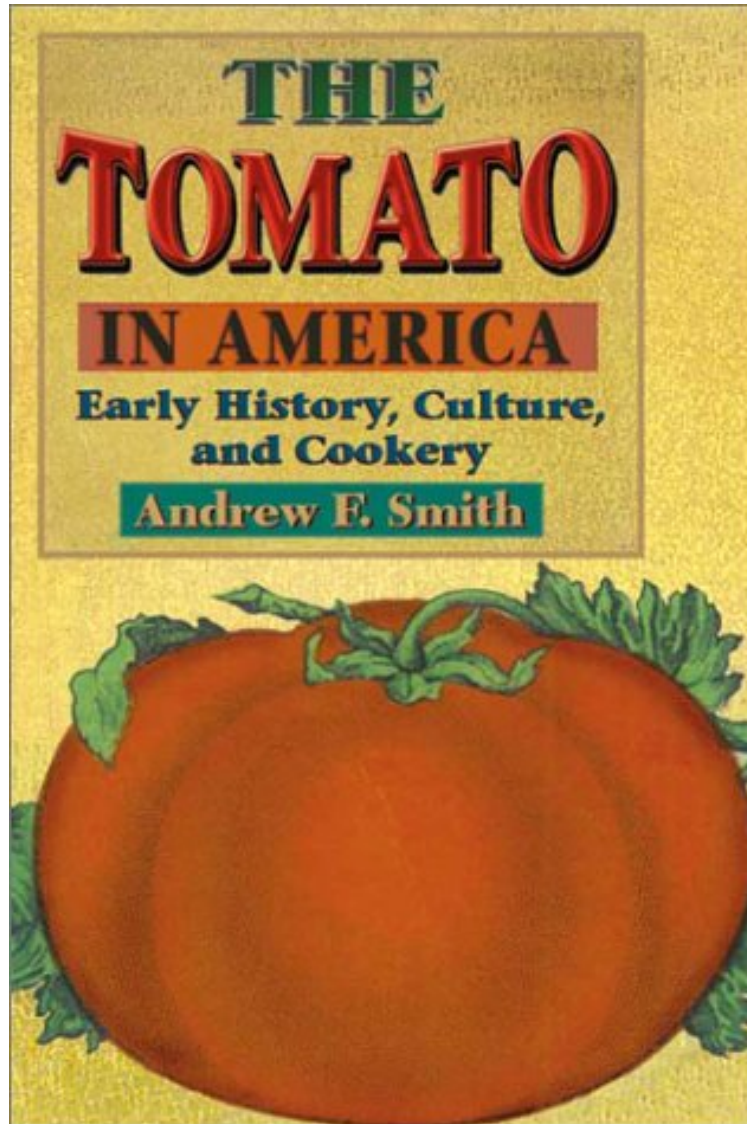


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The Tomato in America: Early History, Culture, and Cookery

Andrew F. Smith

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Andrew F. Smith : The Tomato in America: Early History, Culture, and Cookery before purchasing it in order to gage whether or not it would be worth my time, and all praised The Tomato in America: Early History, Culture, and Cookery:

0 of 0 people found the following review helpful. among the best books on that topic that I am aware of ...By Billy BVery well done history of the tomato in America, among the best books on that topic that I am aware of and tomato history/lore is one of my hobbies. The recipes are interesting too, especially the vintage ones!2 of 2 people found the following review helpful. Fascinating!By Elizabeth EckertI have to say this book was fascinating. I read it cover to

cover and was both informed and amused by the content. While the "great tomato pill debate" could have perhaps been covered in a little less depth for my own taste, I have to appreciate the author's personal insight (at least the benign tomato pills reduced the use of calomel) as well as "just the facts." Of course, the facts are there, too. It's very well researched. Well worth the read for any vegetable historian or committed tomato grower! 0 of 0 people found the following review helpful. You say too mah tow
By Jay C. Smith
A fun read that is well researched.

From the Americas to Australasia, from northern Europe to southern Africa, the tomato tickles the world's taste buds. This book traces the early cultivation of the tomato, its infiltration of American cooking practices, the early manufacture of preserved tomatoes and ketchup, and the great tomato mania of the 1820s and 1830s.

From Library Journal
Did you think that tomatoes were not in this country before the 1880s? And did you think that this was because they were considered to be poisonous or aphrodisiacal? Since 1987, writer and lecturer Smith has been researching references to tomatoes. After examining 50,000 sources, which he says does not by any means exhaust the material, Smith traces the history of this most popular fruit/vegetable—one that is now grown by more home gardeners in this country than any other food. The evidence he presents, drawn from newspapers, letters, diaries, and cookbooks, refutes the popular myths and supports his thesis that the tomato was cultivated for culinary and medicinal uses from early Colonial times and was introduced to the American colonies on numerous separate occasions. Smith also includes a selection of recipes from early cookbooks and magazines. Chapters are supported by extensive references. The book concludes with a classified bibliography and a list of heirloom seed sources and tomato organizations. While lacking the narrative appeal and readability of other books about individual plants, this is a thorough and useful reference, making available masses of material not otherwise available. (Index not seen.)—Carol Cubberley, Univ. of Southern Mississippi
Copyright 1994 Reed Business Information, Inc. "Finally, a reliable work on the history of the tomato in America! The author, a thorough researcher and delightful writer, presents facts with authority and myths with exposure... The definitive study on the subject." -- John F. Swenson, Chicago Botanic Garden "Andrew F. Smith easily qualifies as the major-domo of tomato history." -- Chicago Tribune "At last, at long last, the true history of the tomato in the United States is being told." -- Karen Hess, Food Heritage Press "Smith's work is fascinating reading... This volume immerses us in tomato lore and whets our appetite for a juicy bite of that scarlet fruit." -- Wilson Library Bulletin "A thorough and useful reference, making available masses of material not otherwise available." -- Library Journal
From the Back Cover
Smith traces the fruit's sojourn in what is now the United States, suggesting that Americans began cultivating, cooking, and consuming tomatoes as early as the seventeenth century. He explains how, in the 1830s, tomatoes became one of America's first food fads, and he recounts some of the quackery that has surrounded it, including the infamous tomato pill. Smith explains the origin of the term "love apple" and tells of the cookbook authors, horticulturists, and medical professionals who played a crucial role in incorporating the tomato into American cuisine. In addition to recovering the lost history of the tomato, Smith offers more than fifty vintage recipes that, until now, have been buried along with the tomato's legitimate heritage.