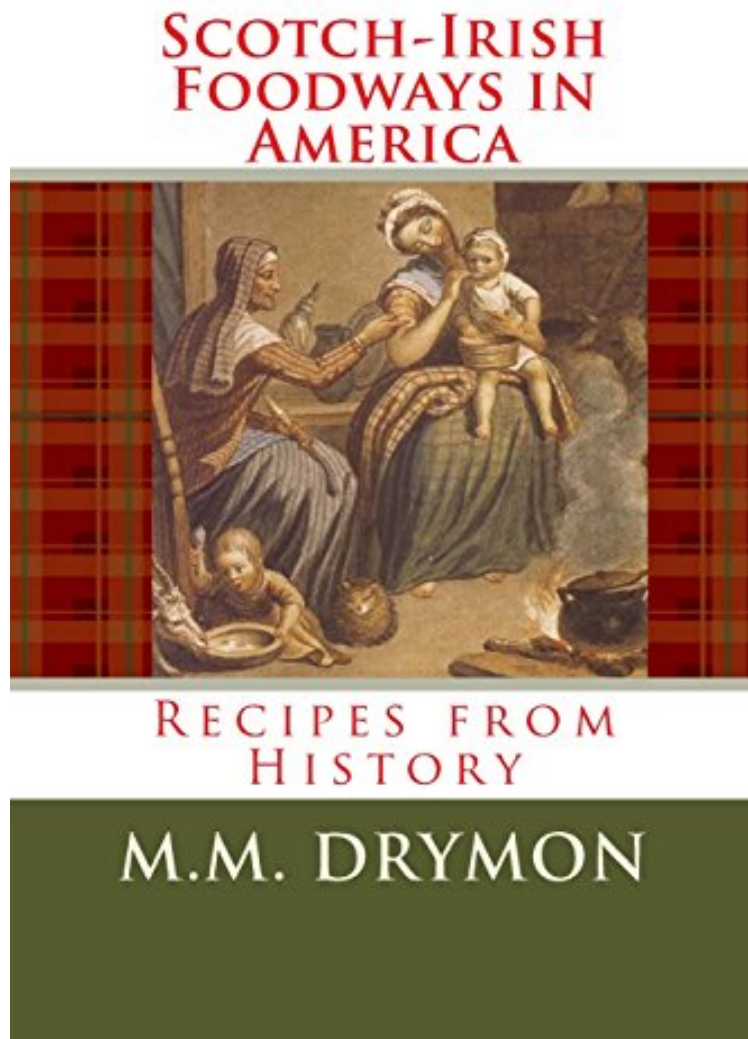


(Get free) Scotch Irish Foodways in America: Recipes from History

## Scotch Irish Foodways in America: Recipes from History

*M. M. Drymon*

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**M. M. Drymon : Scotch Irish Foodways in America: Recipes from History** before purchasing it in order to gage whether or not it would be worth my time, and all praised Scotch Irish Foodways in America: Recipes from History:

3 of 3 people found the following review helpful. A well written food history.By G. RountreeMary Drymon has made a significant contribution to scholarship on the Scots-Irish experience in America. She has done this by researching and writing about the eating habits of those early settlers from Northern Ireland. Not only are the recipes she has documented well researched and clearly written, but she has also done an excellent job of summarizing Scots-Irish

history in the early chapters of her book. Personally, I also appreciate the different regional perspective she brings to the subject. Most works about the Scots-Irish tend to focus on their extend migration from Pennsylvania to the Carolinas, across the Appalachians, into the Ozarks, Texas and points west. Ms. Drymon correctly points out that the initial Scots-Irish settlements in this country were in Massachusetts, New Hampshire, and Maine (where she resides). And the Scots-Irish influence remains, particularly in New Hampshire and Maine, to this day. I wish her the best with 'The 1718 Project,' and hope it gains traction with Americans of Scots-Irish descent. And I would challenge her, in her next work on food, to try to trace the evolution of fried corn meal mush in this country. I have always thought of that dish as the quintessential American Scots-Irish dish, and having failed to find any history written about it myself, would hope that someone with more research skills would take up the challenge.

5 of 5 people found the following review helpful. Scotch-Irish Foodways in America By R. Harper M.M. Drymon has made an important contribution to Scotch-Irish studies with her book Scotch-Irish Foodways in America. The Scotch-Irish are primarily descendants of Presbyterian lowland Scots who settled in Ulster, Ireland in the early 17th century and who began immigrating to America in large numbers in 1718. Although millions of Americans today are of Scotch-Irish descent, Scotch-Irish culture history remains steeped in mystery and folklore and still largely misunderstood. Because the Scotch-Irish gravitated to the American frontiers and settled beyond the established towns and settlements, their lives are typically not well documented in the historic records. One of the most interesting and revealing aspects of the Scotch-Irish are their foodways, which are a dynamic mix of Old and New World foods and traditions. The Scotch-Irish introduced the potato into the American diet, but they also quickly adopted such foods as "Johnny cakes" made from Indian corn or maize. The book is well researched and written. Drymon first provides an excellent and succinct history of the Scotch-Irish, well illustrated with maps and drawings. The recipes are clearly written and easy to follow and organized by general types such as "Wild Game, Meats, and Fowl," "Chowder, Broth and Soup," and so on. They are also indexed. I've prepared a number of the recipes and the food is the best kind of traditional hearty fare that our parents and grandparents made before meals became "fast" and "preprepared." Drymon's book will make an excellent addition to the library of all cooks who value traditional foods the way they are supposed to be made and taste. I highly recommend Drymon's Scotch-Irish Foodways in America not only to those who interested in the history of the Scotch-Irish and early America, but also to those who simply appreciate good food and knowing where it came from. For some, some of the recipes will be a new experience, but for others, some recipes will be familiar, and take them back in time to having "supper" at their grandparents' kitchen table, when meals were always comforting, satisfying and homemade. The book Scotch-Irish Foodways in America is associated with The 1718 Project program, which in 2018 will celebrate the 300th anniversary of the beginnings of Scotch-Irish emigrations to America and their contributions to the history of America.

0 of 0 people found the following review helpful. Five Stars By Liz Davenport Book in good condition -- great transaction!! Recommend!! A++

The year 2018 will mark the three hundredth anniversary of the first winter spent at Casco Bay in Maine by some of the earliest members of the final wave of the English Diaspora to America: that of the Ulster and Border Scots/English people from Northern Britain. Scotch Irish Foodways celebrates the traditional Scotch Irish diet and explains how it was transformed while changing America itself. The recipes in this book have been derived from historic sources, cookbooks, and carefully treasured recipes obtained from food historians, family members, and friends.

About the Author Dr. M.M. Drymon is a historian living with her family in Maine. She has written articles on historical subjects that have appeared in the Farm and Mill Gazette and the New York Times. With an extensive background as a historian, museum educator and curator, Drymon is dedicated to preserving historic foodways. She is also a passionate advocate for Lyme disease and Autism research. An avid reader, the author maintains an interest in the American Civil War and genealogy. Her Scotch Irish and English Borderland ancestors settled originally in New Jersey, the Carolinas, and Florida. She was trained in the art of Open Hearth Cooking at the Israel Crane House in Montclair, N.J. and took classes at Colonial Williamsburg in Virginia. She learned how to cook on a wood stove in her grandmother's kitchen. She had a lengthy career as a museum curator, developing recipes and curricula for historic cooking classes that were conducted in working museum kitchens.