
liverwurst Charcuterie

Posted by Clifford O. Thompson - 2010/02/22 19:18

Webster: Vegster: Alas, yes. So many Wodehouse books! Where to start? I have read none of them.
Megster: Do yourself a big, big favor and DON'T. Wodehouse is the Cheezy Poofs of the English literary establishment. Me ster: More the hot cocoa with a peppermint stick. Yuck! No wonder I don't like him. I'm more of a black coffee type, thank-you. Focaccia with a cuppa Costa Rican is what I had for supper tonight. Well, that rustic fare has its place, but we shouldn't let ourselves get carried away with it. I mean, first you're dunking bread in olive oil (first cold pressing) and upending the oregano bottle on it, next thing you know you're wandering about some French village looking for

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Raymond Sokolov discusses the demise of boudin noir in his book

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Posted by Esimer - 2010/02/22 19:18

Do yourself a big, big favor and DON'T. Wodehouse is the Cheezy Poofs of the English literary establishment. Are you nuts? Wodehouse is the Bannana Split! Sweet, fluffy, brightly colored, and way too much! Elisabeth

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Posted by tejas - 2010/02/22 19:18

I've heard from my brother's Cajun foreman that boudain noir can no longer be sold. Are mondongo, blutwurst and black pudding far behind? (But one can make one's own boudain noir.....) In other gastronomical news, I read in the papers that burgoo has become somewhat less popular in the Deliverance Belt, recently, as it's been established that the squirrel brains have been causing C.J. disease. What sort of oaf would put squirrel heads in a burgoo? You save them for the ObFiddleTune: SQUIRREL HEADS AND GRAVY....

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Posted by John Hutchins - 2010/02/22 19:18

What sort of oaf would put squirrel heads in a burgoo? You save them for the ObFiddleTune: SQUIRREL HEADS AND GRAVY.... I read, though, that all the squirrely sorts of recipes are written right out of the new _Joy of Cooking_ in favor of dissertations on pasta and foccacia.

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Posted by Ted Samsel - 2010/02/22 19:18

: What sort of oaf would put squirrel heads in a burgoo? You save them for : the : : ObFiddleTune: SQUIRREL HEADS AND GRAVY.... : I read, though, that all the squirrely sorts of recipes are written : right out of the new _Joy of Cooking_ in favor of dissertations on : pasta and foccacia. That's why old cookbooks are usually more interesting than new, trendy ones... ObBook: SUNSET magazine's WESTERN COOKBOOK ca. 1946 ObTVShow: THE VICTORIAN KITCHEN Back when we all used lard, life wasn't so scary.. Neal Barrett, Jr in BLUES

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Posted by Boom-Boom - 2010/02/22 19:18

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Posted by Bob Gore - 2010/02/22 19:18

: What sort of oaf would put squirrel heads in a burgoo? You save them for : the : : ObFiddleTune: SQUIRREL HEADS AND GRAVY.... : I read, though, that all the squirrely sorts of recipes are written : right out of the new _Joy of Cooking_ in favor of dissertations on : pasta and foccacia. That's why old cookbooks are usually more interesting than new, trendy ones... ObBook: SUNSET magazine's WESTERN COOKBOOK ca. 1946 ObTVShow: THE VICTORIAN KITCHEN Back when we all used lard, life wasn't so scary.. Neal Barrett, Jr in DEAD DOG BLUES I have in my possession an old Official U.S. Army Cookbook- I would have to check the date, but I think it was issued during World War II or shortly after. Anyway, Ted, this would seem to be the answer to your prayers- Army culinary philosophy held that few recipes existed that couldn't be improved by adding a healthy dollop of lard. None of this fancy nouvelle cuisine crap, either- Seasonings? You got yer salt, you got yer pepper, what the hell more do you want? The list of recipes reads like a roll-call of absent friends: corned beef hash, scrambled eggs a la militaire (that is, made from good, wholesome dried eggs)and, most evocative of all, shit on a shingle. Directions have been carefully included with each classic recipe, but they will give effete contempary cooks a certain amount of pause- rather than subject its apprentice chefs to the needless complexities of civilian cooking (how many pints to the quart, how many teaspoons to the tablespoon, etc.), the Army made up its own system of weights and measures (take 6 number 3 dippersfull of lard. Melt in a hot skillet. Add 12 number 5 dippersfull of dried eggs, stir in 3 number 1 dippersfull of dried milk, reconstituted. Cook at moderate heat, stirring occasionally, until done). Damnation, I'm starting to drool on my keyboard, just thinking about it! Bob Gore

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Posted by FIDO - 2010/02/22 19:18

Boom-Boom booms: Which reminds me. Vance, I think, or someone, told me MFKF had done a bio of Brillat-Savarin. I have lost the reference, so if anyone recalls such a delicious work, could they remind me sweetly of the title? MFK translated Brillat-Savarin's brilliant: *PHYSIOLOGIE DU GOUT, ou, MEDITATIONS DE GASTRONOMIE TRANSCENDENTE*. love (cold first pressing) Boom-Boom Verily oilily FIDO

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Posted by Casse Pied - 2010/02/22 19:18

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