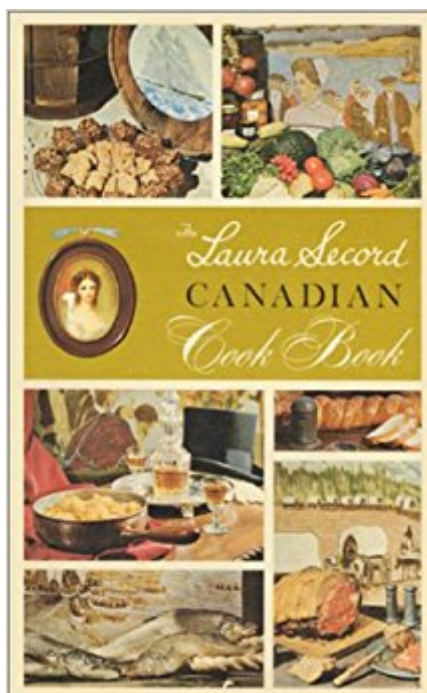


The book was found

The Laura Secord Canadian Cook Book (Classic Canadian Cookbook)



Synopsis

Canadian cuisine is recognized the world over as combining a unique array of fresh ingredients and a variety of cultural influences tempered by tradition. This third title in the Classic Canadian Cookbook series includes Canada's most beloved recipes - think Nanaimo bars, matrimonial cake, maple fudge, tourtiere, fish cakes, bannock, and wild blueberry jam. Known as the first truly Canadian cookbook, this faithful replica of the original edition is essential for cooks anywhere. The plucky spirit of 19th-century Canadian heroine Laura Secord permeates this collection, which was sponsored by the Laura Secord Candy Shops and created by the Canadian Home Economics Association to commemorate the Canadian centennial in 1967. Inspired by our national history and identity, it was destined to become an instant classic. The regional and cultural diversity of Canadian cooking in the '60s is wonderfully captured in these recipes: Fricandeau (a veal and pork loaf) Malpeque Oyster Stew Holubtse (Ukrainian stuffed cabbage rolls) Glazed Back Bacon Hot Cross Buns Blueberry Grunt Maplewood Doughnuts Quebec Sugar Pie Grape Jelly

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Customer Reviews

(From the Introduction) One thing we did prove conclusively: there is a Canadian cuisine, and it is unique in all the world. To find out, we had our representatives scouring every province to find recipes distinctive to different regions. The story that goes with each recipe tells, in essence, the history of the region from which it comes. (The recipe introduction to Kitchener Kartoffel Kloesse)

The German settlers brought to Canada their potato dumplings, and the Acadians from the Moncton, New Brunswick, region adopted the recipe as their own. Called poutine rÃ©fÃ©pÃ©fÃ©e, this dish is traditionally served with sugar and molasses during the New Year's festivities; in the Acadian version, the potato mixture is wrapped around diced salt pork.

An enduring Canadian classic.

I got this to replace an earlier Red Roses cookbook that is falling apart after 40 years of use. I don't remember now if this is an actual Red Roses cookbook or a cookbook that I followed my nose to by reading the comments, but it's an excellent cookbook. The old ones are the best, the ones that call for a teaspoon of salt regardless of what the recipe is. Newfangled recipes with their measly quarter-teaspoons of salt just make my eyeballs roll.

A favorite cookbook from my youth. It's so nice to have another copy.

Love this cookbook. Lots of recipes that remind me of growing up in the Maritimes. Cannot wait to try out more recipes.

A classic! Fabulous book, not only for the recipes.

Tourtieres that made me gain fifteen pounds, French Onion Soup au Gratin that warmed my soul on cold winter nights, Wild Rice and Mushroom Casserole, and Quiche Lorraine (my very first quiche recipe Ã©fÃ©e âÃ© â I was in love!). All this with little bits of Canadian history mixed in.

I purchased this cookbook about 25 years ago. This book showed me how to make the perfect apple pie using brown sugar. It showed me how to make wonderful popovers and lemon bread which my family loves. My daughters use my well-worn edition for stuffing and sauce recipes. If you only have one cookbook, this should be the one!!!

I have an original edition, falling apart from 25 years of use, and am delighted to find it reprinted. This book taught me to cook from scratch and is my primary basic cookbook. I especially like the sections depicting various cuts of meat and fowl, with roasting guidelines, as well as preparation instructions for that venison or other game your hunter friend brings by. Recipes are easy to follow

and they all taste good. The piecrust, biscuit, pancake, blueberry muffin and butter cake recipes are family staples and the recipe for pumpkin nut waffles alone is worth the price of this book.

I was given this cookbook as a wedding gift eighteen years ago. It is worn out! Its a wonderful book for anyone who is Canadian and living elsewhere. The butter tart recipe is fantastic and the cake recipes are excellent. The photography is interesting, as well!

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