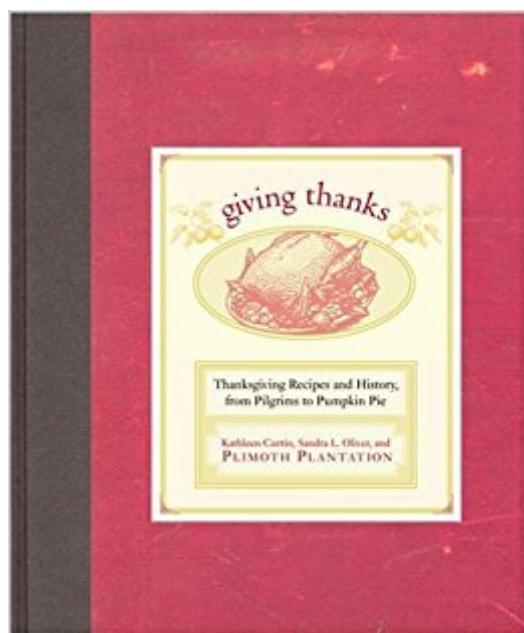


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# Giving Thanks: Thanksgiving Recipes And History, From Pilgrims To Pumpkin Pie



## Synopsis

A Delicious Exploration of the Thanksgiving Holiday Thanksgiving is the quintessential American holiday, with 97 percent of Americans eating turkey on that day. But beyond the bird, the menu is as varied as the cultures of the nation—â„¢s melting pot—and every recipe tells a story. Giving Thanks explores the delicious, fascinating history of Thanksgiving, complete with trivia, recipes, and an amazing collection of archival imagery of the holiday—â„¢s history. Perfect for parents, kids, teachers, history buffs, and of course Thanksgiving cooks, Giving Thanks is a true keepsake cookbook, meant to be shared and enjoyed year after year. Thanksgiving specialists Kathleen Curtin and Sandra L. Oliver and the world-famous Plimoth Plantation trace the colorful history of the holiday, from the story of “The First Thanksgiving” to twenty-first-century customs. Then the real fun begins—a delicious assortment of more than eighty recipes, from appetizers to desserts, old-fashioned mincemeat pies to modern pumpkin cheesecake, generously seasoned with plenty of fascinating trivia. Giving Thanks shows that there—â„¢s definitely more to Thanksgiving cookery than sage stuffing and pumpkin pie, highlighting favorites from throughout the holiday—â„¢s history and from an incredible variety of cultures. Recipes include five different ways to prepare turkey, from Classic New England to Indian and Cuban; Oyster Stew and Pomegranate and Persimmon Salad; Creamed Onions and Corn Pudding; and pies galore, from Cranberry Pear to Texas Buttermilk. Filled with a vibrant, fascinating collection of Thanksgiving photographs and illustrations from Plimoth Plantation—â„¢s unparalleled archives, Giving Thanks brings the history of Thanksgiving to life in an incredibly delicious way.

## Book Information

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## Customer Reviews

Curtin and Oliver trace the history of America's favorite day of food and football, from the earliest Puritan celebrations of thanksgiving to Lincoln's declaration of a national holiday in 1863 to the Macy's parade. Alas, the book fails to shake the cold whiff of a museum brochure; the narrative section's tone is about as energetic as an encyclopedia entry. Happily, more than half the book is devoted to recipes, and Curtin (Plimoth Plantation's food historian) and Oliver (publisher of Food History News) come to life as they explore the social history of food, past and present. More than 80 recipes are drawn from different eras, regions and traditions—*from Indian pudding to flan, from traditional roast turkey to Cuban turkey "rellenos con moros," with a couple of gelatin salads*—certain to evoke baby-boomer nostalgia. Instructions are family-friendly and accessible, augmented by history and anecdote. The genuine historical engravings and illustrations are a treat, but the photographs of contemporary re-enactors of Native Americans and colonists strike a false note. Ultimately, the book works better as a souvenir of a visit to the Plimoth Plantation than it does as a stand-alone volume. (Oct. 11)

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"After years of research, culinary historian Kathleen Curtin sets the record straight about what was really eaten on the shores of Plymouth, Mass., in 1621. This engrossing new cookbook traces the history and evolution of Thanksgiving across four centuries and includes more than 80 recipes, each of which tells a story." —Christian Science Monitor

"A charming and informative book" —Newsday

"Giving Thanks is a treasure trove of holiday lore, images and recipes that will be cherished year after year when Thanksgiving rolls around." —About.com

This book by Plimoth Plantation food historian Kathleen Curtin and Food History News publisher Sandra L. Oliver is not only the definitive Thanksgiving cookbook, it is a detailed and fascinating account of the origins and meaning of the quintessential American holiday.

Ever wondered what to give at Thanksgiving when you don't want to just bring a pie or side dish? Purchase a copy of this book for your favorite host or hostess. These are recipe classics for Thanksgiving. The entire book was worth it for the recipe for Old Fashioned Pumpkin Pie. That is

now my holiday standard. But all the standards are in this book, in simple, traditional form. Better than the church cookbook. These recipes are tested and vetted. Indian pudding, sweet potato pie (2 recipes), candied sweet potato, and on and on. I don't like the crust recipe. It is worth taking your time and developing a lighter, flakier crust (The Pie and Pastry Bible or A Great Pies & Tarts: Over 150 Recipes to Bake, Share, and Enjoy). Other than that, a real gem of a book, the kind of think I would like to receive from a guest at T'Giving rather than a dessert (I like mine better) or wine.

Wonderful! Curtin and Oliver put together a unique collection of exquisite and easy to follow recipes. The history behind the national holiday is also explained with interesting details and complements nicely the culinary section. Whether the reader wants to learn more about the tradition or wants to impress friends and family at the dinner table, this is the book to read! Giving Thanks. A book to have and a book to give!

This is a interesting and wonderful book filled with lots of old recipes that I'm anxious to try out. Recommended to every good cook out there.....

not much in the way of historic recipes nor Thanksgiving's history.

this book should be on every american family's shelf. the writers skillfully combine accurate historical facts with fun and great recipes. we have used this book for several years now to add to our celebration and remind us of the true meaning of thanksgiving.

nice book

The Massachusetts Plimoth Plantation, a historical recreation of Plymouth in the time of the early pilgrims, has always been the definitive source on American Thanksgiving history and customs. In this new work, which is part historical guidebook and part cookbook, Plimoth Plantation Food Historian Kathleen Curtin and co-author Sandra Oliver have created the definitive work on this quintessential American holiday. The authors joyfully dispel many myths surrounding that first harvest celebration and bring to light many new historical details and anecdotes that really bring that first Thanksgiving to life. The recipes are great, and the authors have even included some ethnic twists on typical Thanksgiving fare. You'll even discover how Miami Cubans have 'Cubanized' the

traditional American turkey with black beans and rice. Giving Thanks: Thanksgiving Recipes and History, from Pilgrims to Pumpkin Pie is a great holiday gift idea. If you're going to the in-laws or a friend's house for Thanksgiving this year, instead of bringing that same old "dish to share," order this book and bring it along. It makes a great gift that will get your hosts and all of the partygoers into the Thanksgiving spirit. And on Thanksgiving, who really needs Aunt Edna's green bean casserole anyway? At our house, there's always PLENTY of food to go around! If you're hosting Thanksgiving this year, give a copy to yourself. The recipes here will inspire you, and your guests will really be blown away by the food. Also recommended: Three Guys From Miami Cook Cuban

I really enjoyed this book!! The recipes, a combination of traditional favorites and ethnic variations, were so inviting. I also now have a new appreciation and fascination for not only the history of the Thanksgiving holiday, but also the personal stories of Americans now celebrating it. I highly recommend this book.

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