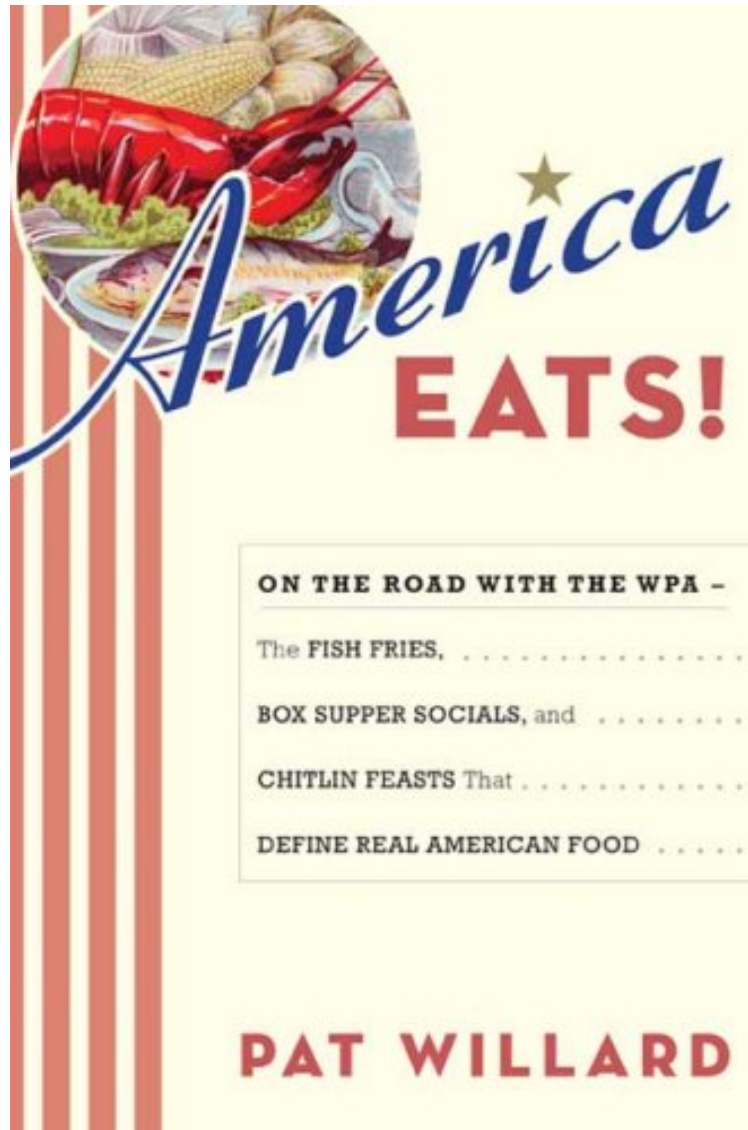


(Download pdf ebook) America Eats!: On the Road with the WPA - the Fish Fries, Box Supper Socials, and Chitlin Feasts That Define Real American Food

America Eats!: On the Road with the WPA - the Fish Fries, Box Supper Socials, and Chitlin Feasts That Define Real American Food

Pat Willard

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Pat Willard : America Eats!: On the Road with the WPA - the Fish Fries, Box Supper Socials, and Chitlin Feasts That Define Real American Food before purchasing it in order to gage whether or not it would be worth my time, and all praised America Eats!: On the Road with the WPA - the Fish Fries, Box Supper Socials, and Chitlin Feasts That Define Real American Food:

0 of 0 people found the following review helpful. Join Pat on Her Quest to Rediscover America's Culinary Roots..!By FTDA nice book which revolves around Pat's journey across America in search of the communities, the people, and their ways which gave inspiration to the WPA cookbook writers of the Great Depression. I enjoyed the read. I like history, long journeys down two lane roads, and old home movies, so the book worked for me. Reading this was a bit like vicariously driving Route 66 or the Lincoln Highway ... and being invited to eat at peoples homes and join in on local fairs, pot lucks, and fund raisers.The old recipes were fun to read and mull over. It's interesting to see what folks ate back then, the festivals they held, etc.. As you will discover, many of those customs, events, festivals, and recipes are still with us and Pat does a nice job of discussing how they have remained the same, morphed, and adapted to changes in demographics. There is an intrinsic value in this book which is hard to put into words, but once you read it you will understand.1 of 1 people found the following review helpful. Interesting book, great read!By tomIf you're interested in food history of this time period, this is a great book to read. Her pie book was sublime and book A Healing Broth is also part of my collection. A lot of fun to go on the roads back in time. Being from North Carolina, I was also charmed by the pit cooking of barbecue and gatherings. I remember these times well from my childhood and what a treat it was to go for a drive out to Huey's with my dad to get some pit cooked barbeque sandwiches with all the trimmin's. Barbecue really tasted like barbecue back in those days, instead of the dried out cardboard ilk being passed off as authentic by many restaurants nowadays.0 of 0 people found the following review helpful. America Eats! Great, but not filling.By Carolina Magnolia"America Eats! On the Road with the WPA" is a great book for those interested in WPA, food, and changes in American Cuisine. Willard has an interesting interpretation of exactly what is "American Cuisine." She does a great job in preserving the original works for anthropologists/historians, rather than sterilizing the words for today's Politically Correct obsessed readers. Willard covers the differences between the final vision of the editors and the writers, as well as why so much of the original work is missing. She included minor background info on the New Deal programs that enabled this project to occur for those who may be unfamiliar with this era. There are brief snippets to cover major changes in areas, like NC tobacco farms being replaced by vineyards. A personal dislike was the absence of Lexington, NC, in the BBQ section. Here, BBQ is a religion, which would have fit with the anthropological interpretation. Overall, a quick and interesting read, but I was still left wanting more.

What the Sterns did for road food, Pat Willard does for festive American group eating in this exploration of our national cuisine, with a never-before-published WPA manuscript as her guide.In America Eats! Pat Willard takes readers on a journey into the regional nooks and crannies of American cuisine where WPA writersincluding Eudora Welty, Saul Bellow, Ralph Ellison, and Nelson Algren, among countless otherswere dispatched in 1935 to document the roots of our diverse culinary cuisine. With the unpublished WPA manuscript as her guide, Willard visits the sites of American food's past glory to rediscover the vibrant foundation of America's traditional cuisine. She visits a booyah cook-off in Minnesota, a political feast in Mississippi, a watermelon festival in Oklahoma, and a shepherders ball in Idaho, to name a few. Featuring recipes and never-before-seen photos, including those from the WPA by Dorothea Lange, Ben Shahn, and Marion Post Wolcott, America Eats! is a glowing celebration of American food, past and present.

.com Best of the Month, July 2008: America Eats! originated as a 1935 WPA project that sent out-of-work writers (mostly unknowns, but also some soon-to-be famous names like Eudora Welty and Ralph Ellison) to chronicle America's regional cuisine, focusing on the group-dining dynamic of church suppers, harvest festivals, state fairs, political rallies, lodge suppers, and any gathering where food took center stage--"In a nation inhabited by strangers, sharing a meal lessened the loneliness of wandering across unfamiliar landscapes." While bits and pieces of their work saw the light of day over the years, the project was never completed or published and was filed away in the Library of Congress like a culinary Ark of the Covenant until Brooklyn-based food writer Pat Willard used this national artifact as a roadmap for her own coast-to-coast tour to see if these traditions still exist (many, sadly, are long gone) and offer a contemporary update on the WPA's original observations. Sprinkled throughout with heirloom recipes (Root Beer, Pickled Watermelon Rinds, Chess Pie, Son-of-Gun Stew) and never-before-published vintage photos, America Eats! is a celebration of our nation's table and a welcome addition to the popular food lit genre. "It's nice to report that, when a community need arises, we're still inspired as a nation to pull out a big pot and start throwing into it a lot of ingredients, with the understanding that sharing a large batch of something delicious with neighbors and strangers alike is a fine and proper way to accomplish some good." --Brad Thomas ParsonsFrom Publishers WeeklyThe original America Eats! was written for the WPA by out-of-work writers during the Depression of the 1930s as an account of group eating as an important American social institution, the development of local, traditional cookery by churches and communities, fairs, festivals, rodeos, fund-raisers, rent parties and the like. It was never completed or published, but when food writer Willard (Secrets of Saffron) found the manuscript in the Library of Congress, she decided to follow the footsteps of the original writers to find what remained of these feasts, or a modern equivalent. The result is an interesting anthology of original WPA writing (most by unknowns, but often lively) and contemporary experience. Willard found Brunswick Stew (historically made with squirrel meat) in North Carolina and Virginia as well as

versions of it in Minnesota (booya) and Kentucky (burgoo). Recipes (not always with squirrel) are given. There are still Melon Days in Colorado and Oklahoma, and an Apple Week in Washington State. Fewer homes have kitchen gardens now, and some fair food is distinctly modern (fried Twinkies), but Willard did find a wild-game dinner in Oregon and, of course, barbecue everywhere. Where there were once tobacco farms in traditionally dry Southern counties, Willard, in this engaging book, finds vineyards. (July) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Who but Pat Willard (*A Pie Everyday*, *Secrets of Saffron*) could find a tasty morsel in the Library of Congress? The morsel in question is a WPA project in which a number of authors, famous and unknown alike, were sent on the road to cover the communal culinary orgies to be found at the fairs, feasts and festivals so frequently held across the country, whether in the name of God, politics or pie. What Willard cooks up is an even tastier literary stew that includes (aside from squirrel as an ingredient) not only a lively anthology of the WPA work, but and even livelier narrative of revisits, re-samples, re-assessments, and recipes, all intriguingly spiced with cultural history, quirky local dialogue, and wonderful photographs by WPA greats like Dorothea Lange. One of a kind. Betsy Burton, *The King's English Bookshop*, Salt Lake City, Utah[Willard's] lovingly researched book, a tribute to regional cooking, is startling, funny and lip-smackingly good. More magazineIt's about time somebody wrote thisWillard blows the dust off, reprinting the original pieces along with her own revisits to the places and events from long ago. The result is new attention to an old project that gives a lively glimpse into how we eat together. Charlotte ObserverEngaging Willard's enthusiasm is contagious, her project enviable. Arizona RepublicWonderful descriptions and vignettes of American group eating - the food and its preparation, and the social life and customs surrounding it - written by members of the Federal Writers' Project in the late 1930s and early '40s. To this, the author has added her own thoughtful accounts as she travels across the land to discover present incarnations of those earlier feasts. Boston GlobeThe spirit of camaraderie, and the determination to not let penury rob everyday existence of the companionable joys of food, are moving and instructive 70 years on. Atlantic MonthlyAmerica Eats offers an unfettered view of the lives of ordinary folk, not unlike going out with good friends or long-lost relatives for a taste of country life. Christian Science Monitor