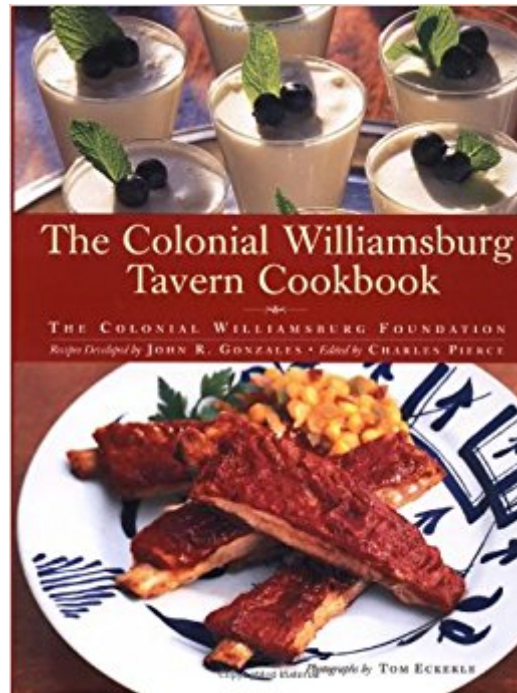




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# The Colonial Williamsburg Tavern Cookbook



## Synopsis

The Colonial Williamsburg Tavern Cookbook Every year, millions of people visit Colonial Williamsburg's re-creation of eighteenth-century America for the ambience, the education, and the unparalleled experience of glimpsing our prerevolutionary past. Williamsburg's fascinating form of time travel encompasses not only the architecture and the artisans, but all the details of our rich cultural heritage, including the food. And The Colonial Williamsburg Tavern Cookbook presents that food, our nation's culinary heritage: from stews and slaws and soups to puddings and pies and pot pies--nearly 200 recipes in all. Focusing on Williamsburg's Southern roots and coastal proximity, the dishes owe their inspiration to the distant past, but their preparations have been tailored for contemporary palates--no need to run out and get some suet in which to cook your mutton over the open hearth. Here are perennial standbys such as Brunswick Stew, Standing Rib Roast with Yorkshire Pudding, Virginia Ham with Brandied Peaches, and Cream of Peanut Soup, as well as Spoon Bread, Lemon Chess Pie, and Mulled Apple Cider. There are also unexpected twists on age-old favorites, such as Oyster Po' Boys with Tarragon Mayonnaise, Oven-Braised Gingered Pot Roast, and Carrot Pudding Spiced with Cardamom. Just as the historic town of Colonial Williamsburg is a singular adventure in understanding our nation's history, so too this cookbook is a unique appreciation of our culinary history. In April 1772, George Washington, writing about one of the taverns in Williamsburg, noted, "Dined at Mrs. Campbells and went to the Play--then to Mrs. Campbells again" --twice in a single week. The hearty fare that George found so enticing is enjoying a profound renaissance, and The Colonial Williamsburg Tavern Cookbook will enable home cooks to relive the great American culinary tradition--the ultimate in comfort food.

## Book Information

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## Customer Reviews

John R. Gonzales, former executive chef of the four operating taverns at Colonial Williamsburg, and food editor Charles Pierce offer a winning companion to the Williamsburg Cookbook, which has sold a million copies since it was published in 1971. Their Colonial Williamsburg Tavern Cookbook presents nearly 200 recipes including vegetarian dishes based on America's Southern and coastal 18th-century culinary heritage, updated for the modern cook. Clearly explained recipes (from appetizers to ice creams) sit alongside glimpses of history, offering a perfect gift for the reader or cook inspired to re-create a taste of America's past. 70 color photos. ( Mar.) Copyright 2001 Reed Business Information, Inc.

The Williamsburg Cookbook, originally published in 1971, has sold more than one million copies, so this follow-up has a large ready-made audience. It includes 200 recipes for the traditional food served at The King's Arm Tavern and three other Williamsburg taverns, from She-Crab Soup to Virginia Ham to the famous Sally Lunn Bread, along with color photographs of many of the dishes, as well as scenic Williamsburg spots. For area libraries and others where regional/historic cookbooks are popular. Copyright 2001 Reed Business Information, Inc.

Living in Virginia and being a native North Carolinian means I've spent my fair share of time at Colonial Williamsburg. In recent years, I've been many times just to stroll about and enjoy a good dinner. My particular favorite is Game Pie at the King's Arms. I picked up this cookbook there one day when I realized how much I loved the food! Like a critical reviewer said, many of these recipes may be found by ones or twos in other cookbooks (Williams Sonoma series comes to mind) but I've never seen them all together except in this book. After enjoying it thoroughly and getting compliments on the food, I bought more through to give as gifts and spread the love. Another note on the recipes seems pertinent for the modern cook. Many of the recipes have been brought up to date in terms of ingredients and cooking methods. An example is the prevalent use of lard, woodstoves for baking and the ubiquitous use of massive quantities of salt in traditional Virginia cooking. All these have been updated to be a bit less heavy in those areas and useful for your modern stove and oven. I have several recipes from the original time period as passed down from my own Northeastern North Carolina family and have long lamented that they are just inedible or

do-able with modern methods and ingredients. I can now get a taste of them from this book. As far as content, there are a full range of recipes from Appetizers to Desserts and Beverages with everything in between. A good many of the dishes are friendly to vegetarians. And if they are choices that are good to make ahead of time or partially make ahead of time, it is generally stated for your planning ease. I've made a good half of the recipes so far and liked almost all that I have made. After I first got the book, we decided to have a full colonial Christmas and I had a houseful of happily full folks who adored the offerings. They were also happily toasted after serving Egg Nog from the book recipe, something we now do annually, but with slightly less booze! If I had one criticism it would be that I would like to see them narrow back down a bit in using local ingredients that are seasonal. By updating some of the recipes they mixed seasonal and local with imported or out of season ingredients. Most of this seems to be due to those ingredients no longer being raised locally or no longer harvested from our local ocean area or rivers, so it is a minor complaint. Whether it is the candies (we love the Bourbon Balls) or the vegetables (we love the Slaw, Celery Root Slaw, Polenta with Veg and so many more) or anything in between there is much to love. I think this is a fabulous thing to bring home from your visit or just purchase here for a few dollars less and enjoy. Cooking Skill Level: Beginner to Advanced depending on recipe.

I have been to Colonial Williamsburg and eaten at a couple of the establishments there. Kind of similar to City Tavern in Philadelphia. . . . As introductory comments in this book say (Page 12): "Colonial Williamsburg's operating taverns--Christiana Campbell's, Chowning's, the King's Arms, and Shields--re-create the tastes, smells, and sounds that eighteenth-century visitors to Williamsburg and townspeople experienced. Visitors sample foods suggestive of the past but that suit modern appetites." So, we this cookbook doesn't reproduce foods exactly as they were served at these taverns. Nonetheless, the recipes are certainly evocative of the era and make for interesting reading (and I have already identified several recipes that I want to use). The book begins by discussing each of the taverns mentioned above. The first set of recipes focus on appetizers and first courses. A typical dish is Chicken stock, featuring thyme, parsley, bay leaf, peppercorns, celery ribs, carrots, onions, leeks, chicken parts and salt. Soups? One recipe that interested me was King's Arms Tavern Cream of Peanut Soup. For a Constitution Day event at Penn State Harrisburg, a caterer prepared dishes from the Revolutionary era--one of which was peanut soup. It was delicious. So I want to fix a batch of this dish--featuring butter, onion, celery ribs, flour, chicken stock, peanut butter, light cream, and chopped salt peanuts for garnish. Seems doable--and looks like it would taste good! Salads, dressings, and condiments comprise another

section of this cookbook. There is Christiana Campbell's Tavern Crabmeat Salad, Shields Tavern Salmagundi, and Christiana Campbell's Tavern Slaw. Egg, cheese, and vegetarian dishes. . . . Egg and onion pie looks tempting to me. Shirred eggs with Surry sausage, Welsh rarebit with beer, bubble and squeak, and an open-faced omelette represent some examples of dishes in this section. There is a simple macaroni and cheese recipe here, too, that I aim to make within the next several days. . . .Fish/shellfish: Examples include Sea Trout Fillets Topped with Crabmeat and Dill Sauce, Curried Shrimp, and Fish Stock. And so on, with poultry recipes, meat recipes, vegetables (I love making red cabbage' this chapter has a different take on this dish, and I am intrigued to try it out), breads, cakes and cookies, desserts, and beverages (I am interested in trying the Christiana Campbell's Tavern Wassail--which includes sugar, cinnamon, lemon slices, pineapple juice, orange juice, lemon juice, red wine, and sherry).In short, lots of fun!

Fun book. We were in Williamsburg and tasted some of the items in the book. I knew I wanted to make more of the spoon bread and salad dressings for sure. I have used some of the recipes and they're quite good.

The reason I gave this 4 stars is that not all of the dishes are photographed and not all the photographs match the directions in the dish. I have tried a few of the recipes and have found them tasty, though I question the accuracy of some of the measurements. I was also wanting reference to a historically correct recipe along with the modernized version (there are some references just not as much as I wanted).

Growing up only 35 minutes from this historical gem of an area, I was excited to see that some of the recipes showcased in the taverns were available to try at my home. Beautiful book, well laid out and great price- they're being sold for about \$11-\$15 more than the price in Williamsburg itself. Good deal, great book.

The meals were well defined and instructions precise. There were suggestions for side dishes to accompany the described recipe. Most of the ingredients were available in most food stores. Pictures showed presentation and preparation methods. I would recommend these recipes for the experienced cook familiar with cooking from scratch ingredients. Anyone who has visited Williamsburg, VA or would like to, would very much enjoy this cookbook.

Nice item

This recipe book is great. After visiting Colonial Williamsburg, I feel in love with the tavern food and was anxious to make some of my own. This book has all the great recipes, I have made several already and they were easy and very enjoyable.

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