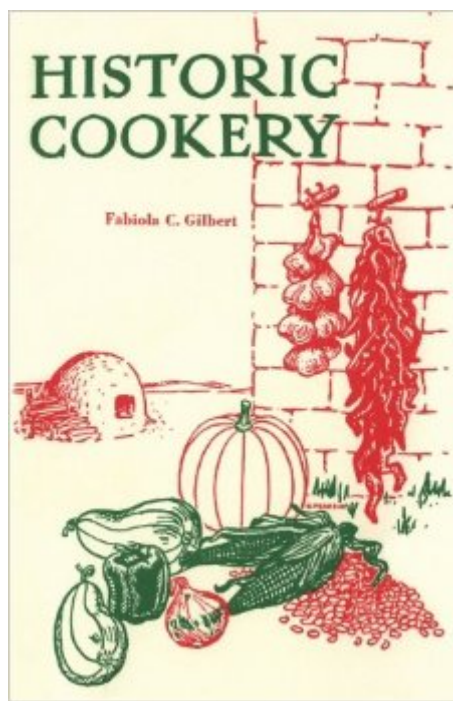


The book was found

Historic Cookery



Synopsis

When Historic Cookery first appeared in 1931 it may have been the earliest cookbook of New Mexican foods to be published, with heirloom recipes from the author's own family and others collected from villagers in northern New Mexico. Fabiola Cabeza de Baca Gilbert's cookbook has been credited with the popularization of cooking with chile that led directly to America's love of native New Mexican foods.

Book Information

Paperback: 43 pages

Publisher: Gibbs Smith; 1 edition (May 20, 1997)

Language: English

ISBN-10: 0941270998

ISBN-13: 978-0941270991

Product Dimensions: 5.5 x 0.1 x 8.5 inches

Shipping Weight: 4 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars Â Â See all reviews Â (13 customer reviews)

Best Sellers Rank: #735,763 in Books (See Top 100 in Books) #208 in Â Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Southwest #1008 in Â Books > Cookbooks, Food & Wine > Cooking Education & Reference > History

Customer Reviews

Northern New Mexican cooking is a culmination of some Spanish and some Mexican cooking as well as Native American cooking. When Northern New Mexican cooking and Native American cooking is combined you come up with some delicious dishes unlike any other place that you will find. This cookbook has been used in Northern New Mexico kitchens for generations. If you have ever been to New Mexico and wondered how that delicious chile is made, you have the recipe right here and you'll be amazed at how easy it is to make. This is a jewel to add to you collection.

This was an awesome find. Many years ago my mother had a recipe book similar to this. It disappeared and I have been searching for one ever since. It was in great condition and arrived is stated time.

This cookbook is easy to follow and is truly authentic. My mother used to refer to this cookbook when we were growing up and I have very fond memories of many of the foods she prepared. I still

use the recipe for bizcochitos and I do use lard. My mother changed the recipe to use Crisco instead of Lard, but the vegetable shortening changes the texture and flavor of the cookies. I also use the recipe for tortillas and they come out soft and warm! If you appreciate true New Mexican authentic cookery, you cannot go wrong with this cookbook. This is a must have for your Hispanic kitchen.

What a find!!! This book was originally appeared around 1931. The recipes look outstanding. The Carne Adovada is to die so good along with the sopaipillas. Yum!!! The recipes are easy to follow. The other day my Mom showed me the cook book she had. It was dated from 1958. a later version. Still in great shape. I looked at the recipes and WOW!!! If this book is still available, enjoy it.

I found a reference to the book "The Good Life" BY Fabiola Cabeza de Baca Gilbert while reading "Feast of Santa Fe". After checking out "The Good Life" publication, I saw this simple yet honest title, "Historic Cookery" published in 2013, written by the same individual. Needless to say, I purchased it since I believe it predates other books published by the same author. Fabiola's preface is enchanting!

As a history buff, and collector of old cook books, I had to have this one after seeing it mentioned on PBS. It's a thin booklet, but contains a lot of information.

I thought this old book about traditional New Mexico cooking would be out of print and impossible to get. I was thrilled to get it. Fabiola Cabeza de Baca Gilbert spent her adult life trying to preserve New Mexico traditions and to honor the hard working people on the Llano.

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