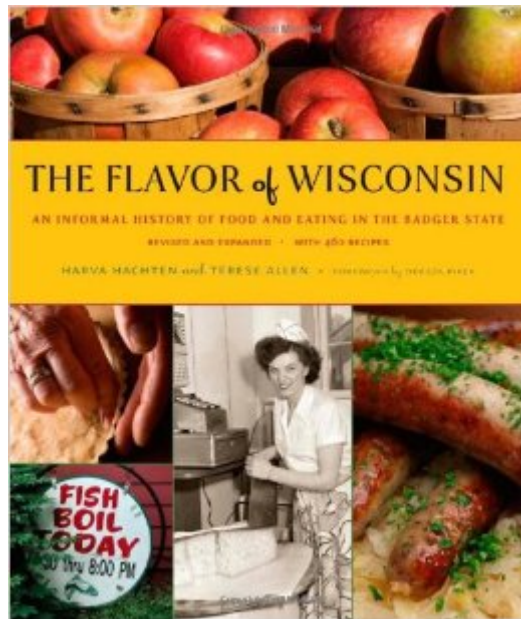


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The Flavor Of Wisconsin: An Informal History Of Food And Eating In The Badger State



Synopsis

The Wisconsin Historical Society published Harva Hachten's *The Flavor of Wisconsin* in 1981. It immediately became an invaluable resource on Wisconsin foods and foodways. This updated and expanded edition explores the multitude of changes in the food culture since the 1980s. It will find new audiences while continuing to delight the book's many fans. And it will stand as a legacy to author Harva Hachten, who was at work on the revised edition at the time of her death in April 2006. While in many ways the first edition of *The Flavor of Wisconsin* has stood the test of time very well, food-related culture and business have changed immensely in the twenty-five years since its publication. Well-known regional food expert and author Terese Allen examines aspects of food, cooking, and eating that have changed or emerged since the first edition, including the explosion of farmers' markets; organic farming and sustainability; the "slow food" movement; artisanal breads, dairy, herb growers, and the like; and how relatively recent immigrants have contributed to Wisconsin's remarkably rich food scene.

Book Information

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Customer Reviews

Everyone needs to eat, and everyone does it differently. "The Flavor of Wisconsin: An Informal History of Food and Eating in the Badger State" is a look at the history of Wisconsin and its food - and despite stereotypes, it's not just cheese. Exploring a rich culinary culture, "The Flavor of Wisconsin" examines the eating habits of Wisconsinites which tell their tale as a people, and as a

melting pot of immigrants like much of the rest of America. Including nearly five hundred recipes of exquisitely Wisconsinite cuisine such as War Bread, Serbian Djuvec, Chippewa Wild Rice, and more. "The Flavor of Wisconsin" serves as both as a culinary history and cookbook, and executes both very well.

I keep this book handy for when I want to cook the way my grandmother did. This book has recipes that women brought with them from the "old country". It is also full of comfort foods. I finally learned how to make spaetzle. Now I don't need to buy the dried stuff that comes in a box.

I have thoroughly enjoyed this book. Great history and pictures of the area and the foods I have grown up with here in Wisconsin. I would highly recommend this book to anyone who loves history.....and food!

I bought this as a gift for someone that loves to cook. It's a great reference with history of Wisconsin and original recipes. I like that I see the author makes appearances around my city on occasion as well!

A cookbook with Wisconsin history, wonderful pictures and great recipes. Kolache recipe I have wanted! I will order more for gifts.

I was looking for a traditional family recipe for years and found it here!

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