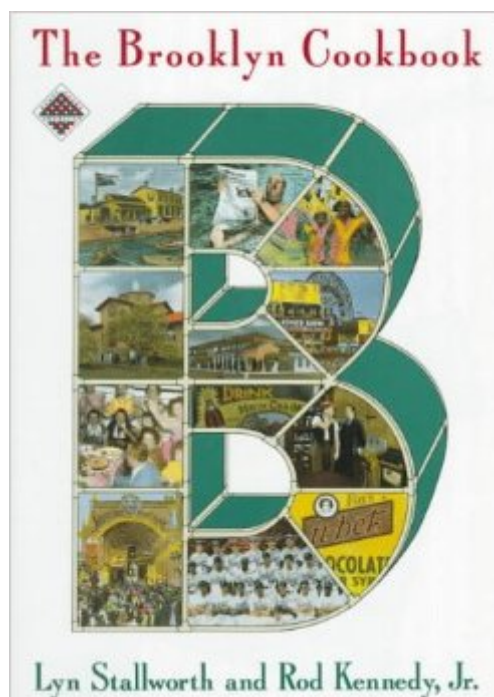


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# The Brooklyn Cookbook (Knopf Cooks American)



## Synopsis

Brooklyn has been called the fourth largest city in America, and it is the Borough's claim that one out of every seven United States citizens has roots here. Brooklyn is also America's most celebrated hometown. Everybody knows where it is (across that bridge), and almost everybody has an opinion about it: don't the people say "boid" and "toity-toid," and act argumentative, brassy, and sassy? Sure they do -- at least some of them. They also say what they mean in other tongues, for groups from all over the world call Brooklyn home. Brooklynites are fiercely loyal to neighborhood, family, and the food that nourishes them, body and soul. That is what this book celebrates ... I can hear you asking, What is Brooklyn food? What makes it special? No one claims that we have the kind of food that characterizes a region, such as Boston baked beans, Maryland crab cakes, or Philadelphia cheese steak. What defines our food is, in short, attitude and memory. The Brooklyn attitude is, "You respect me, I'll respect you; but believe me -- my neighborhood, and my food, is best." Memory ensures that the stories of good times, and the food that made them so, are passed along to younger family members. The neighborhoods are distinct, but they are ever changing. Where most immigrants once came largely from Europe, they now arrive from the Caribbean and Asia. Formerly Scandinavian Bay Ridge is now home to Greeks, Chinese, and the fastest-growing group of Middle Easterners anywhere. Brooklyn is by no means all blue collar (it never was); Wall Streeters and other executive types appreciate the wonderful houses and tree-lined streets. They have their foodways, too. Thomas Wolfe, a writer who once lived in Brooklyn, was wrong: you can go home again, home to the Brooklyn that lives in the rich memories and cherished recipes of the sons and daughters of the Borough. As we who live on the eastern side of the Brooklyn Bridge say, come on over! to feeding the Dodgers and the Polar Bear swimmers who brave the icy waters of the Atlantic all winter -- with wonderful nostalgic photographs. Family, tradition, and neighborhood are at the heart of Brooklyn life. And it is the food -- reflected in the kinds of recipes gathered here -- that expresses these values.

## Book Information

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## Customer Reviews

In addition to the fact that the recipes work and are delicious, the best thing about this book was that it traced the ethnic roots of the many diverse cultures that made Brooklyn a true melting pot. I grew up in Fort Greene/Clinton Hill and that book brought me back home for a little while longer. Reading the stories that accompanied each of the recipes, I was again transported to the experiences and landmarks of my childhood and that of my parents - football weddings, the Botanical Garden, Junior's, Jahn's Ice Cream Parlor, Ebinger's Bakery, Bamonte's Restaurant, the Garden Room at Abraham and Straus, weekend picnics at Crestwood Lake. I could almost hear Aunt Jennie and my mother arguing over whose cooking most closely resembled their mother's (it was my mother, although Aunt Jennie wielded a mean fusilli rod!!) More importantly, I found myself immersed again in the sense of family and community that are my home borough - a sense that transcends every ethnic background. It was fun, poignant and tasty! I have given this book to friends as gifts over the past few years and everyone loved it. Only one criticism. In the section on Cammereri's Bakery, with the references to the movie Moonstruck, Gilberto Godoy (the real life bakery owner), did not play Ronnie Cammereri. Nicolas Cage played Ronnie, one of the starring roles. Given the popularity of the movie, that was probably the one item that should have been absolutely correct.

I've said it before and it's true, once Brooklyn gets into your heart it never leaves and Brooklyn is so much more than people outside of it imagine. When you mention Brooklyn most people who aren't from there think of the Mob and movies they've seen but there is so much more to it than that. Brooklyn isn't just Italians and people from outside are often shocked by that. Brooklyn was once home to Swedes and Norwegians and Italians and Irish and Poles and every other ethnicity you can think of. Like it's people Brooklyn is made up of a little of this and a little of that and that's what this cookbook shows so well. It tells you the history of the people and the neighborhoods and it gives you an idea of what it's like. I gave it only four stars because I would have liked to have seen an updated version, but this is a great place to start.

I bought this as a gift for my parents, who both were born in Brooklyn in the 1940s in the Italian neighborhood Bensonhurst. They really enjoyed this walk down memory lane, and so did I, as I saw pictures of places I was familiar with from visiting my grandparents in Brooklyn when I was younger.

This is the best cookbook for native New Yorkers who want to get a little taste of home. (We know you can't get a good bagel or pizza anywhere else -winkwink)... Plus, this was a used book in excellent condition and I got it for a song- the best \$0.61 I've ever spent....

This is a great cookbook, and a slice of history. As you read through this book (cookbook?), you will feel as you have lived in the neighborhood. Take time to enjoy the flavor of life in The Brooklyn Cookbook full of ethnic traditions and recipes.

The book was purchased as a gift. My friend couldn't be more delighted. She enjoyed the photos as well as the descriptions of Brooklyn in the 40s and 50s and it feels like she is cooking her way through my past. Loved the Juniors cheesecake and can't wait for the Ebingers Blackout cake.

This is a wonderful book, especially for any babyboomer who originally hails from Brooklyn or even just the New York City area. The stories are heartwarming and paired with marvelous photos that capture the essence of Brooklyn culture from the 40s through the 80s. Some of these recipes are right out of my childhood and food that I haven't thought of in years. Although many of the recipes are not compatible with today's more health conscious cooking, they are wonderful to try once in a while for a treat. It's a comfort just to have this book around.

My youth was spent in Cleveland, Ohio with excellent family cooks that made their own noodles, doughnuts, Christmas cookies, and superb roast pork-sauerkraut dinners. When, as a cook book collector, I began reading this book, I was transferred to the melting pot of America, back to my French/German background of cooking traditions. When I would "come up for air", I was almost sad to return to my present day setting as the Brooklyn neighborhoods and traditions warmed my heart. This is a beautiful slice of another part of the ethnic mix of America when people shared customs with their children. I wanted to move to Brooklyn back to those days as beautifully delineated in the Brooklyn Cookbook. Most of the recipes are ridiculous, like the thought of hanging something in a cheesecloth off the back porch. It's a history book filled with love and amazing, old-fashioned

recipes. We'd never make them today so don't buy it strictly for the recipes! It's Brooklyn during a lovely time in America, and I would love to have been there! (Wonderful for a holiday read!) Madge Bruner

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