

= The Art of Cookery made Plain and Easy =

The Art of Cookery made Plain and Easy is a cookbook by Hannah Glasse (1708 ? 1770) first published in 1747 . It was a best seller for a century after its first publication , dominating the English @-@ speaking market and making Glasse one of the most famous cookbook authors of her time . The book ran through at least 40 editions , many of them pirated . It was published in Dublin from 1748 , and in America from 1805 .

Glasse emphasised in her note " To the Reader " that she used plain language so that servants would be able to understand it .

The 1751 edition was the first book to mention trifle with jelly as an ingredient ; the 1758 edition gave the first mention of " Hamburg sausages " and piccalilli , while the 1774 edition of the book included one of the first recipes in English for an Indian @-@ style curry . Glasse expressed criticism of French influence , but included dishes with French names and French influence in the book . Other recipes use imported ingredients such as cocoa , cinnamon , nutmeg , pistachios and even musk .

The book was popular in the Thirteen Colonies of America , and its appeal survived the American War of Independence , copies being owned by Benjamin Franklin , Thomas Jefferson and George Washington .

= = Book = =

The Art of Cookery was the dominant reference for home cooks in much of the English @-@ speaking world in the second half of the 18th century and the early 19th century , and it is still used as a reference for food research and historical reconstruction . The book was updated significantly both during her life and after her death .

Early editions were not illustrated . Some posthumous editions include a decorative frontispiece , with the caption

The FAIR , who 's Wise and oft consults our BOOK , And thence directions gives her Prudent Cook , With CHOICEST VIANDS , has her Table Crown 'd , And Health , with Frugal Ellegance is found .

Some of the recipes were plagiarised , to the extent of being reproduced verbatim from earlier books by other writers . To guard against plagiarism , the title page of for example the sixth edition (1758) carries at its foot the warning " This BOOK is published with his MAJESTY 's Royal Licence ; and whoever prints it , or any Part of it , will be prosecuted " . In addition , the first page of the main text is signed in ink by the author .

The first edition of the book was published by Glasse herself , funded by subscription , and sold (to non @-@ subscribers) at Mrs. Ashburn 's China Shop .

= = = Contents = = =

= = = Approach = = =

To make a trifle .

COVER the bottom of your dish or bowl with Naples biscuits broke in pieces , mackeroons broke in halves , and ratafia cakes . Just wet them all through with sack , then make a good boiled custard not too thick , and when cold pour it over it , then put a syllabub over that . You may garnish it with ratafia cakes , currant jelly , and flowers .

The book has a brief table of contents on the title page , followed by a note " To the Reader " , and then a full list of contents , by chapter , naming every recipe . There is a full alphabetical index at the back .

Glasse explains in her note " To the Reader " that she has written simply , " for my Intention is to instruct the lower Sort " , giving the example of larding a chicken : she does not call for " large Lardoons , they would not know what I meant : But when I say they must lard with little Pieces of

Bacon , they know what I mean . " And she comments that " the great Cooks have such a high way of expressing themselves , that the poor Girls are at a Loss to know what they mean . "

As well as simplicity , to suit her readers in the kitchen , Glasse stresses her aim of economy : " some Things [are] so extravagant , that it would be almost a Shame to make Use of them , when a Dish can be made full as good , or better , without them . "

Chapters sometimes begin with a short introduction giving general advice on the topic at hand , such as cooking meat ; the recipes occupy the rest of the text . The recipes give no indication of cooking time or oven temperature . There are no separate lists of ingredients : where necessary , the recipes specify quantities directly in the instructions . Many recipes do not mention quantities at all , simply instructing the cook what to do , thus :

Sauce for Larks .

LARKS , roast them , and for Sauce have Crumbs of Bread ; done thus : Take a Sauce @-@ pan or Stew @-@ pan and some Butter ; when melted , have a good Piece of Crumb of Bread , and rub it in a clean Cloth to Crumbs , then throw it into your Pan ; keep stirring them about till they are Brown , then throw them into a Sieve to drain , and lay them round your Larks .

= = Foreign ingredients and recipes = =

Glasse set out her views of French cuisine in the book 's introduction : " I have indeed given some of my Dishes French Names to distinguish them , because they are known by those names ; And where there is great Variety of Dishes , and a large Table to cover , so there must be Variety of Names for them ; and it matters not whether they be called by a French , Dutch , or English Name , so they are good , and done with as little Expence as the Dish will allow of . " An example of such a recipe is " To à la Daube Pigeons " ; a daube is a rich French meat stew from Provence , traditionally made with beef . Her " A Goose à la Mode " is served in a sauce flavoured with red wine , home @-@ made " Catchup " , veal sweetbread , truffles , morels , and (more ordinary) mushrooms . She occasionally uses French ingredients ; " To make a rich Cake " includes " half a Pint of right French Brandy " , as well as the same amount of " Sack " (Spanish sherry) .

Ingredients from faraway countries were becoming available . The recipe for " Elder @-@ Shoots , in Imitation of Bamboo " makes use of a homely ingredient to substitute for a foreign one that English travellers had encountered in the Far East . The same recipe also calls for a variety of imported spices to flavour the pickle : " an Ounce of white or red Pepper , an Ounce of Ginger sliced , a little Mace , and a few Corns of Jamaica Pepper . "

There are two recipes for making chocolate , calling for costly imported ingredients like musk (an aromatic obtained from musk deer) and ambergris (a waxy substance from sperm whales) , vanilla and cardamon :

Take six pounds of Cocoa @-@ nuts , One Pound of Anniseeds , four Ounces of long Pepper , one of Cinnamon , a Quarter of a Pound of Almonds , one Pound of Pistachios , as much Achiote as will make it the colour of Brick ; three grains of Musk , and as much Ambergrease , six Pounds of Loaf @-@ sugar , one Ounce of Nutmegs , dry and beat them , and fearce them through a fine Sieve ...

= = Reception = =

= = = England = = =

The Art of Cookery was a best seller for a century after its first publication , making Glasse one of the most famous cookbook authors of her time . The book was " by far the most popular cookbook in eighteenth @-@ century Britain " .

It was rumoured for decades that despite the byline it was the work of a man , Samuel Johnson being quoted by James Boswell as observing at the publisher Charles Dilly 's house that " Women can spin very well ; but they cannot make a good book of cookery . "

The Foreign Quarterly Review of 1844 commented that " there are many good receipts in the work ,

and it is written in a plain style . " The review applauds Glasse 's goal of plain language , but observes " This book has one great fault ; it is disfigured by a strong anti @-@ Galican [anti @-@ French] prejudice . "

= = = Thirteen Colonies = = =

The book sold extremely well in the Colonies of North America . This popularity survived the American War of Independence . A New York memoir of the 1840s declared that " We had emancipated ourselves from the sceptre of King George , but that of Hannah Glasse was extended without challenge over our fire @-@ sides and dinner @-@ tables , with a sway far more imperative and absolute " . The first American edition of The Art of Cookery (1805) included two recipes for " Indian pudding " as well as " Several New Receipts adapted to the American Mode of Cooking " , such as " Pumpkin Pie " , " Cranberry Tarts " and " Maple Sugar " . Benjamin Franklin is said to have had some of the recipes translated into French for his cook while he was the American ambassador in Paris . Both George Washington and Thomas Jefferson owned copies of the book .

Food critic John Hess and food historian Karen Hess have commented that the " quality and richness " of the dishes " should surprise those who believe that Americans of those days ate only Spartan frontier food " , giving as examples the glass of Malaga wine , seven eggs and half a pound of butter in the pumpkin pie . They argue that while the elaborate bills of fare given for each month of the year in American editions were conspicuously wasteful , they were less so than the " interminable " menus " stuffed down " in the Victorian era , as guests were not expected to eat everything , but to choose which dishes they wanted , and " the cooking was demonstrably better in the eighteenth century . "

The book contains a recipe " To make Hamburgh Sausages " ; it calls for beef , suet , pepper , cloves , nutmeg , " a great Quantity of Garlick cut small " , white wine vinegar , salt , a glass of red wine and a glass of rum ; once mixed , this is to be stuffed " very tight " into " the largest Gut you can find " , smoked for up to ten days , and then air @-@ dried ; it would keep for a year , and was " very good boiled in Peas Porridge , and roasted with toasted bread under it , or in an Amlet " . The cookery writer Linda Stradley in an article on hamburgers suggests that the recipe was brought to England by German immigrants ; its appearance in the first American edition may be the first time " Hamburgh " is associated with chopped meat in America .

= = = Modern opinions = = =

Rose Prince , writing in The Independent , describes Glasse as " the first domestic goddess , the queen of the dinner party and the most important cookery writer to know about . " She notes that Clarissa Dickson @-@ Wright " makes a good case " for giving Glasse this much credit , that Glasse had found a gap in the market , and had the distinctions of simplicity , an " appetising repertoire " , and a lightness of touch . Prince quotes the food writer Bee Wilson : " She 's authoritative but she is also intimate , treating you as an equal " , and concludes " A perfect book , then ; one that deserved the acclaim it received . " Jane Shilling , writing in Mail Online , agrees , noting that " Glasse writes in the same sort of chatty , intimate style that makes Delia and Nigella 's books so comforting for the nervous cook : Glasse concludes one chapter ' You must do just as you like it ' . "

Cookery writer Laura Kelley notes that the 1774 edition was one of the first books in English to include a recipe for curry : " To make a currey the Indian way . " The recipe calls for two small chickens to be fried in butter ; for ground turmeric , ginger and pepper to be added and the dish to be stewed ; and for cream and lemon juice to be added just before serving . Kelley comments that " The dish is very good , but not quite a modern curry . As you can see from the title of my interpreted recipe , the modern dish most like it is an eastern (Kolkata) butter chicken . However , the Hannah Glasse curry recipe lacks a full complement of spices and the varying amounts of tomato sauce now so often used in the dish . " .

Cookery writer Sophia Waugh said that Glasse 's food was what Jane Austen and her contemporaries would have eaten . Glasse is one of the five female writers discussed in Waugh 's

2013 book *Cooking People : The Writers Who Taught the English How to Eat* .

= = Legacy = =

Ian Mayes , writing in *The Guardian* , quotes Brewer 's *Dictionary of Phrase and Fable* as stating " First catch your hare " . This direction is generally attributed to Hannah Glasse , habit @-@ maker to the Prince of Wales , and author of *The Art of Cookery made Plain and Easy* (1747) . Her actual directions are , ' Take your Hare when it is cas 'd , and make a pudding ... ' To ' case ' means to take off the skin " [not ' to catch '] ; Mayes notes further that both the *Oxford English Dictionary* and *The Dictionary of National Biography* discuss the attribution .

As at 2015 , Scott Herritt 's " South End " restaurant in South Kensington , London serves some recipes from the book . The " Nourished Kitchen " website describes the effort required to translate Glasse 's 18th century recipes into modern cooking techniques .

= = Editions = =

The book ran through many editions , including :