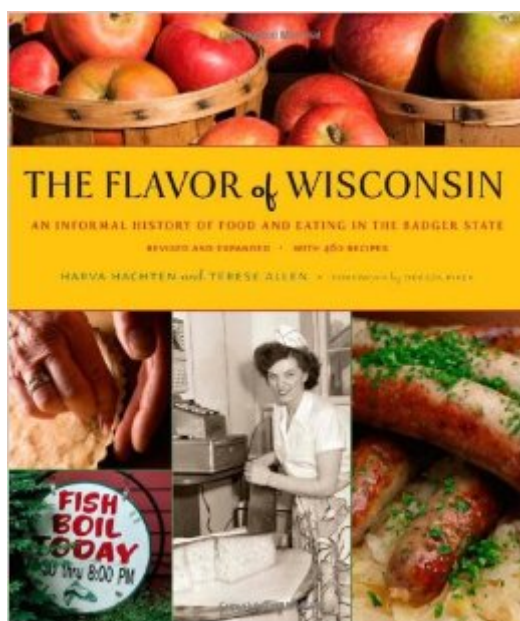


The book was found

# 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

Hardcover: 416 pages

Publisher: Wisconsin Historical Society Press; 2nd Edition, revised and expanded edition (April 3, 2009)

Language: English

ISBN-10: 0870204041

ISBN-13: 978-0870204043

Product Dimensions: 8.1 x 1.3 x 9.2 inches

Shipping Weight: 2.8 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars See all reviews (11 customer reviews)

Best Sellers Rank: #750,641 in Books (See Top 100 in Books) #119 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > Midwest #933 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > History #7783 in Books > History > Historical Study & Educational Resources

## 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!

[Download to continue reading...](#)

The Flavor of Wisconsin: An Informal History of Food and Eating in the Badger State B is for Badger: A Wisconsin Alphabet (Discover America State by State) Rocks & Minerals of Wisconsin, Illinois & Iowa: A Field Guide to the Badger, Prairie & Hawkeye States (Rocks & Minerals Identification Guides) Practical Evaluation Guide: Tools for Museums and Other Informal Educational Settings (American Association for State and Local History) The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Wisconsin Cheese: A Cookbook And Guide To The Cheeses Of Wisconsin Beer Tasting & Food Pairing: The Ultimate Guidebook: Become An Expert In Beer Tasting, Food Pairing & Flavor Profiling (Beer, Beer Brewing, Beer Bible, Beer Making) Helping Your Child with Extreme Picky Eating: A Step-by-Step Guide for Overcoming Selective Eating, Food Aversion, and Feeding Disorders The Joy of Eating

Well: A Practical Guide to- Transform Your Relationship with Food- Overcome Emotional Eating- Achieve Lasting Results F is for First State: A Delaware Alphabet (Discover America State by State) G is for Garden State: A New Jersey Alphabet (Discover America State by State) M is for Mountain State: A West Virginia Alphabet (Discover America State by State) Tents, Tigers and the Ringling Brothers (Badger Biographies Series) Harley and the Davidsons: Motorcycle Legends (Badger Biographies Series) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Les Paul: Guitar Wizard (Badger Biographies Series) Paddling Wisconsin: A Guide to the State's Best Paddling Routes (Paddling Series) Real Food/Fake Food: Why You Don't Know What You're Eating and What You Can Do about It 30 Day Whole Food Challenge: Complete 30 Day Whole Food Diet Meal Plan WITH PICTURES; Whole Foods Cookbook - Approved Whole Foods Recipes for Clean Eating and Rapid Weight Loss Taste Buds and Molecules: The Art and Science of Food, Wine, and Flavor

[Dmca](#)