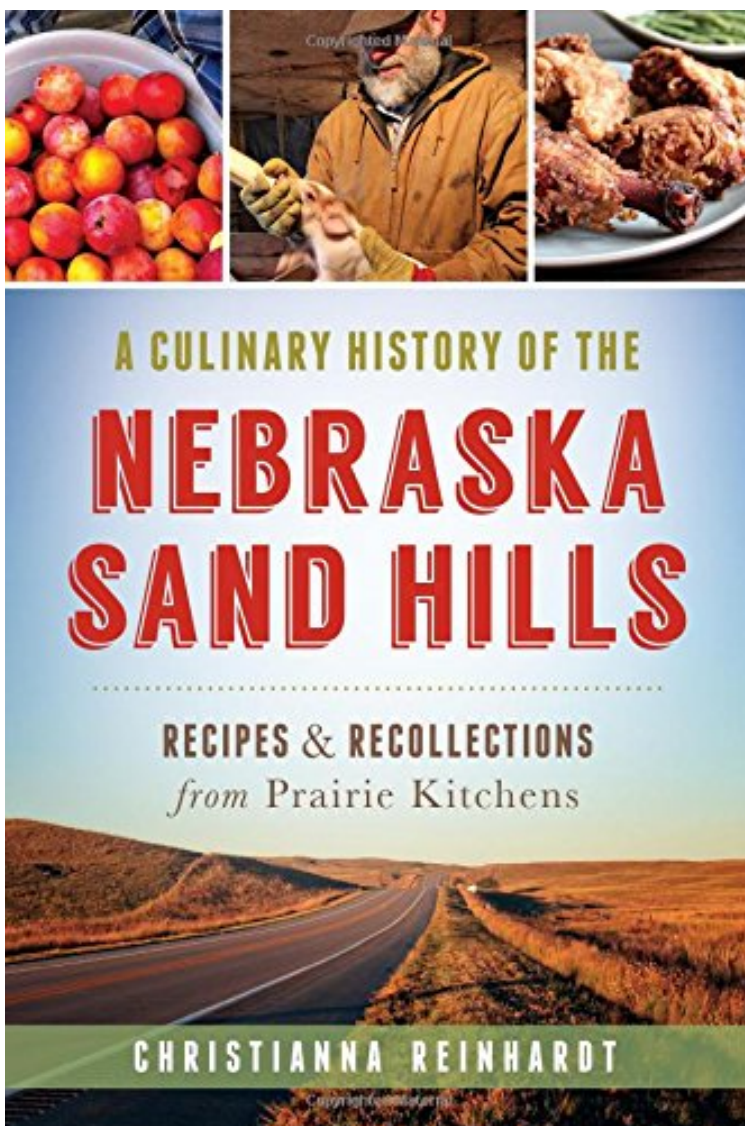


(Download free pdf) A Culinary History of the Nebraska Sand Hills: Recipes Recollections from Prairie Kitchens (American Palate)

A Culinary History of the Nebraska Sand Hills: Recipes Recollections from Prairie Kitchens (American Palate)

Christianna Reinhardt

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Christianna Reinhardt : A Culinary History of the Nebraska Sand Hills: Recipes Recollections from Prairie Kitchens (American Palate) before purchasing it in order to gage whether or not it would be worth my time, and all praised A Culinary History of the Nebraska Sand Hills: Recipes Recollections from Prairie Kitchens (American Palate):

0 of 0 people found the following review helpful. A culinary love letter to the Sand Hills region. By Autumn Sun This book is exactly what its title says, but also so much more: it is a personal introduction to the people and culture of this unique, remote, fascinating area of the United States, and how it was settled and developed. Christianna is a great writer who obviously retains a strong connection to the Sand Hills, and she introduces us to the friends and families she meets during her research for this book. I learned a lot about how technological advancements (like the railroad) changed the way people lived because it gave them access to different kinds of foods (among other things). I also learned how the people of the Sand Hills are trying to hold onto and honor old traditions even as the area has become more and more sparsely populated (as the author notes, dropping from 129,000 farms to less than 50,000 between 1910 and 2012). I was inspired by the stories and the history, so much so that I plan to use this book as a key reference when we start up a restaurant we're hoping to establish near the Sand Hills region. Highly recommended. 1 of 1 people found the following review helpful. Provides an exceptional inside look at life in one of ... By Bliss Provides an exceptional inside look at life in one of the rare world ecosystems and a very sparsely populated region. Read it not so much for the recipes (although you will want to pull out the cast iron fry pan) as for understanding the people are resilient and far more capable than many currently believe. 2 of 2 people found the following review helpful. Five Stars By Tenise LOVED this book. Very nice reflection on the Culinary history of the Nebraska Sandhills. Well worth the \$\$.

Spanning nineteen thousand square miles of central Nebraska, the Sand Hills--North America's largest sand dune--is held in place by only a thin, sturdy layer of native prairie grasses and continuing faith that the land can be made prosperous by its residents. Settlers in the area had to be hardy and resourceful, making use of what the land provided and holding fast when their hard work blew away with the prairie winds. From foraging to ranching, food meant survival, but it also meant community. Staples like fried chicken, biscuits, fruit pies, preserves and cakes all play a role in the fascinating story of the region. Join food writer Christianna Reinhardt as she dishes up the unique and tasty history of this exceptional part of the world.

About the Author Christianna Reinhardt spent her early childhood in Loup County, Nebraska. A writer and television producer, she has written for publications such as *Saveur*, *Specialty Food Magazine* and *Omaha World-Herald*, as well as blogs at BurwellGeneralStore.com. The Emmy-nominated television producer has worked with top culinary talent Tyler Florence, Giada DiLaurentiis, Guy Fieri and Aida Mollenkamp, and writes and directs television and online lifestyle content for Food Network, Cooking Channel, Travel Channel and Yahoo!