

New Orleans Cookbook Bibliography

**Compiled by the
New Orleans Culinary History Group**

**With a complete history of
The Picayune Creole Cook Book
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Introduction: A Brief History of New Orleans Cookbooks

It has been said time and time again: New Orleanians love to eat—and eat well. Clearly, there is also a class of New Orleanians who love to cook.

The books in this bibliography take this affection as their focus. Their compilers, cookbook writers of various backgrounds, have translated into words instructions and ingredients that have pleased those people who have dined at their tables. In turn, the list here is presented to give access to this simultaneous fondness and practicality in the form of recipes, memories, and, yes, even social relations inscribed in books published about New Orleans food from 1885 to April 2008. For each cookbook, members of the New Orleans Culinary History Group have provided a short abstract.

A few warnings should be made: Spellings sometimes vary, reflecting the preferences and prejudices of different cookbook writers and publishers, or even one New Orleans colloquialism versus another. We hoped to publish a complete catalog but have probably missed some books along the way. We used a 1966 bibliography, John E. and Glenna Uhler's *The Rochester Clarke Bibliography*, as our base¹ and the catalogs of various research, public, and private libraries to add books published between 1966 and 2008. Our sincere apologies for any books we have missed.

In themselves, the cookbooks of New Orleans have both an imperial and humble history. The city's first written instructions on food came from France. The 1769 inventory of the estate of Sieur Jean Baptiste Prévost contained mention of two cookbooks, *Le Cuisinier* [sic] *royal* and *Le Ménage des champs*.² Prévost, an official of the Company of the Indies, left these books to his Creole heirs.³

By the early nineteenth century, we find another French book, *La Cuisinière bourgeoise* (1817) in a New Orleans home.⁴ And by the 1840s, two French books concerned with the

¹ John E. Uhler and Glenna Uhler, *The Rochester Clarke Bibliography of Louisiana Cookery* (Plaquemine, LA: Iberville Parish Library, 1966).

² French Superior Council and Judicial Records of the Spanish Cabildo Court Records, Numbered Proceedings, June 13, 1769, Louisiana Historical Center, Louisiana State Museum, New Orleans, Louisiana. *Le Cuisinier royal* is noted in the inventory as being a three-volume work, and was most likely a copy of François Massialot's 1712 edition of *Le nouveau cuisinier royal et bourgeois* bound with a different title. The other book, written as *Le Ménage des champs*, was most likely Louis Liger's *Le Ménage des champs, et le jardinier françois*, printed in various editions from 1711 through 1737. See George Vicaire, *Bibliographie Gastronomique; a bibliography of books appertaining to food and drink and related subjects, from the beginning of printing to 1890* (London: D. Verschoyle, Academic and Bibliographical Publications, 1954).

³ Besides the records mentioned above, see items 190 and 192 listed in Edith Dart Price, "The Inventory of the Estate of Sieur Jean Baptiste Prévost, Deceased Agent of the Company of the Indies, June 13, 1769," *Louisiana Historical Quarterly* 9, no. 3 (July 1926): 445-498.

⁴ Menon, *La Cuisinière bourgeoise, suivie de l'office a l'usage de tous ceux qui se mêlent de dépenses de maisons*. This book was published in many editions from 1746 onward. See also Barbara Ketcham Wheaton, *Savoring the Past: The French Kitchen and Table from 1300 to 1789* (Philadelphia: University of Pennsylvania Press, 1983), 98. Wheaton remarks that this was the first book to appear in France that was directed specifically to females.

management of households were being sold in New Orleans. These books—*Le Trésor des ménages* and *La Petite cuisinière habile*—were most likely shipped to the city as unbound pages, bound here by a bookseller, and then sold with the imprint of “la Nouvelle Orleans.” The publisher of *Le Trésor*, A. Mame, often used conventions that allowed the inclusion on the title page of the words “Chez l’auteur, rue _____.” The blank following “rue” (street) would permit the address of a local bookstore or bookseller to be added. Containing mainly household remedies and gardening tips, *Le Trésor*’s subtitle conveys an ambitious goal of providing information on “*gardening, getting rid of insects and other animal pests; the poultry yard, the upkeep of furniture and linen, etc., etc., and in general all the objects that can contribute to the advantages and amenities of life in town and in the country.*”

The preface to this compendium is signed by L.Fr, who was Louise Béate Augustine Friedel or, as she sometimes signed her name, Louise-Augustine Utrecht-Friedel. This prolific lady was also the author of *La Petite cuisinière habile*, though the title page of the latter book owned in New Orleans lists the author as a Mlle. Jeannette who dictated her recipes to others: “*Écrit sous la Dictée De Mlle Jeannette, Par un Gastronomes de Ses Amis.*”⁵

English-speaking Americans and many other nineteenth-century settlers in New Orleans added their own written cooking legacies to this nascent tradition of New Orleans cuisine. Eliza Kneeland, who came from Pennsylvania by way of Georgia, carried with her a small book of her mother’s recipes, prizing the making of fig preserves among other everyday dishes and delicacies.⁶ Food studies scholar Janet Theophano has shown how such journal-like efforts at preserving recipes “became a record of the individuals” connecting “kinship and other alliances.”⁷ Anne Sinkler Whaley LeClercq and Patricia Brady Schmit have shown how such books were particularly important to women who migrated from the East Coast to the plantation South. There is every reason to believe the household advice of mothers, grandmothers, as well as slaves and servants, was just as important in the city of New Orleans.⁸ Recipes later found in published New Orleans cookbooks suggest also that New Orleanians used copies of Mary Randolph’s *The Virginia Housewife*; Englishwoman Susannah Carter’s cookbook, *The Frugal Housewife*, amended for American ingredients; and others.⁹ Similarly, at least one nineteenth-century

⁵ Copies of these books are held by the Harry Ransom Center at the University of Texas, Austin, and the Hoole Special Collections at the University of Alabama. See also Vicaire.

⁶ Eliza Kneeland, *Manuscript Cookbook*, 1817, Newcomb Archives, Newcomb College Center for Research on Women, Tulane University.

⁷ Janet Theophano, *Eat My Words: Reading Women’s Lives through the Cookbooks They Wrote* (New York: Palgrave, 2002), 13.

⁸ Anne Sinkler Whaley LeClercq, “Daily Life on a South Carolina Plantation, 1855–1983: A Scrapbook Memory from Three Generations of Women,” in *The Scrapbook in American Life*, ed. Susan Tucker, Katherine Ott, Patricia Buckler (Philadelphia: Temple University Press, 2006), 42–59; Patricia Brady Schmit, *Nelly Custis Lewis’s Housekeeping Book* (New Orleans: Historic New Orleans Collection, 1982).

⁹ Mary Randolph, *The Virginia Housewife: or Methodical Cook* (Baltimore: Plaskitt, Fite, 1838); Susannah Carter, *The Frugal Housewife, or, Complete Woman Cook..., To which is added an appendix containing several new receipts adapted to the American mode of cooking* (New York: G & R Waite, 1803). A good project would be to compare the recipes in various New Orleans cookbooks to the recipes in these books.

family owned a copy of the first cookbook about French cooking widely circulated in the United States: Louis Eustache Ude's *The French Cook* (1829).¹⁰

The great chronology of New Orleans cookbooks gained its true start in 1885 when two cookbooks were compiled and published especially for visitors to the World's Industrial and Cotton Centennial (1884–1885). The first (by a few months), *The Creole Cookery Book* by the Christian Woman's Exchange, and the second, *La Cuisine Créole* by Lafcadio Hearn, provide extensive listings of recipes proclaimed as unique to New Orleans. The word Creole, long in popular use, now came to be applied to cuisine.¹¹ By the end of the nineteenth century, various aspects of New Orleans cuisine had been set down in print, incorporating oral traditions of Africans, Spanish, French, and other ethnic groups.

The first year of the twentieth century brought the landmark New Orleans cookbook, *The Picayune Creole Cook Book*—or, as it was entitled in its first four editions from 1900 to 1910 and in its last edition (1987), *The Picayune's Creole Cook Book*. Compiled and edited anonymously, the *Picayune* remains an encyclopedia of food customs, race relations, religious observations, and festivals. Published in fifteen different editions over the whole of the century, the cookbook is still useful and is still a favorite, as Phyllis Marquart shows in her section of this bibliography.

Another important early cookbook remains popular with those interested in the French language and Creole customs in Louisiana: Célestine Eustis' *Cooking in Old Créole Days: La Cuisine créole à l'usage des petits ménages* (1904).¹² This book is one of two about New Orleans food included in the seventy-six books chosen to represent the most influential American cookbooks from the late eighteenth century to the early twentieth century by the Feeding America Project at the University of Michigan. The other New Orleans title included in this collection is Lafcadio Hearn's *La Cuisine Créole*. No other American city is represented in the “most influential list” by two cookbooks.¹³

From the late 1930s through the 1950s, local writers Natalie Scott, Caroline Merrick Jones, Ethel Mae Usher, and Mathilda Geddings Gray continued to add to the lengthening culinary canon. These were community leaders, much like the women of the Christian Woman's Exchange had been, but they took a more playful approach to the culinary legacy. During this period, Clementine Paddleford, a writer for the *New York*

Recipes then, and to a certain extent now, are copied from, as well as transformed in, generations of cookbooks.

¹⁰ Louis Eustache Ude, *The French cook, or, The art of cookery developed in all its various branches*, (London: John Ebers and Co., 1829).

¹¹ Rien T. Fertel, “Creole Cookbooks and the Formation of Creole Identity in New Orleans” (Paper delivered at the 21st Joint Annual Meeting of the Association for the Study of Food and Society and the Agriculture, Food and Human Values Society, New Orleans, June 4-8, 2008).

¹² This book was chosen by Michigan State University's Feeding America Project to be included among the seventy-six books deemed to be the most important and influential American cookbooks from the late eighteenth to the early twentieth century. The other New Orleans title to make this list was Lafcadio Hearn's *La Cuisine Créole*.

¹³ *Feeding America: The Historic American Cookbook Project*, <http://digital.lib.msu.edu/projects/cookbooks/> (accessed August 8, 2010).

Herald Tribune, became another great enthusiast for the city. She added the perspective of an outsider and promoted New Orleans cuisine to a wide national readership. For example, she encouraged the work of African-American Lena Richard, who was the owner of gumbo and sweet shops, cooking schools, and catering businesses. With Paddleford's help, Richard gained a New York publisher for the second printing of her locally published cookbook, *The New Orleans Cook Book* (1940). Richard was the first African American from the city to publish a cookbook. Almost simultaneously, Paddleford also focused on the cooking of Antoine's Restaurant, thus cementing the view that New Orleans had both a daily cuisine available at low cost and *haute cuisine*. As Paddleford noted, New Orleans offered a love affair with all kinds of food, an ambiance usually found only in European cities.¹⁴

This pattern of attention from both outsiders and insiders expanded in the late twentieth century. In the tradition of Lafcadio Hearn and his consultation with locals came such writers as William Kaufman, Sister Mary Ursula Cooper, and Emeril Lagasse.¹⁵ And in the tradition of the insiders from the Christian Woman's Exchange came the anonymous female home economists employed by New Orleans Public Service (NOPSI) who compiled small brochures of recipes distributed in utility bills, on streetcars, on buses, and later in cookbooks.¹⁶ Other writers with local ties were Deirdre Stanforth, Nathaniel Burton, Peter Feibleman, Marcelle Bienvenu, members of the Junior League, John DeMers, Susan Spicer, and Tom Fitzmorris. All these cookbook authors brought, and still bring, much attention to New Orleans food.

The bibliography here traces this written journey of New Orleans food.¹⁷ We hope that it will allow others to trace their own memories of food in the city, to bring to their tables dishes from the City of Cooks.

¹⁴ See Richard in this bibliography. Clementine Paddleford, "Recipes from Antoine's Kitchen: The Secret Riches of the Famous Century-Old Restaurant in the French Quarter of New Orleans," *New Orleans: This Week Magazine*, 1948; Paddleford, "New Orleans is Keeping the Croustade Secret," *New York Herald Tribune*, March 10, 1954; Paddleford, *How America Eats* (New York: Scribner, 1960).

¹⁵ In the period 1970 to the present, more than 250 cookbooks on New Orleans food were published—almost three times the number of cookbooks published before 1969. While this is reflective of a national trend, this figure needs further study to show how food traditions are continued or disrupted by various forces.

¹⁶ NOPSI and the company that came next, Entergy, collected some of these recipes in publications such as *Creole Cuisine* (1951), *Creole Favorites* (1966, 1971), and *From Woodstoves to Microwaves—Cooking with Entergy* (1997).

¹⁷ We have focused on New Orleans with minimal attention given to Louisiana cooking in general. Similarly, the culinary researcher will have to look in other sources for a complete view of Creole cuisine; for example, the Cane River area and the Gulf Coast also developed their own distinctive Creole cuisines, but that is not within the scope of this bibliography.

New Orleans Cookbook Bibliography

A

Abel, Daniel. *The Trout Point Lodge Cookbook: Creole Cuisine from New Orleans to Nova Scotia*. New York: Random House, 2004.

272 pages | Illustrated, photographs by Charles L. Leary, Vaughn Perret and Wayne Barrett | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Library of Congress; New Orleans Public Library; University of New Orleans

Written by three Louisiana businessmen who moved to Nova Scotia to open a cooking school, this book contains many color photographs and recipes for dishes such as red beans and rice, gumbo, and bread pudding. Alongside these usual New Orleans favorites, one can also find recipes for Nova Scotian dishes that call for blueberries and wild salmon, and Creole favorites modified into Finnan Haddie Jambalaya and Tuna Daube. This blending honors both the authors' present focus as well as the Acadians who, in their exile from Canada in the eighteenth and early nineteenth centuries, came first to New Orleans before making their way to southwest Louisiana. The book also includes a short history of these settlers. Drawing on older traditions born of necessity and newer trends that emphasize the use of local foods, the authors advocate organic ingredients and provide instruction on topics such as picking wild mushrooms and capturing wild yeast spores.

The Academy of the Sacred Heart – Alumnae, Parents, and Friends. *Creme de la [sic] Coeur*. Olathe, KS: Cookbook Publishers, 1986.

109 pages | Indexed

Holdings: The Academy of the Sacred Heart

This small book contains recipes contributed by alumnae, parents, and friends of the Academy of the Sacred Heart, a girls' school in New Orleans. The book, which was sold at the Congé (a fair on the school grounds), also examines the history of New Orleans and various influences on Creole cooking. A fudge recipe is given, but it is not from Mother Soniat, who will be long remembered for allowing her best students to cook with her and prepare candy for sale. The cookbook resembles others of the 1980s in beginning steps experimenting with ethnic cuisine and a wider use of spices and herbs, alongside microwave hints. There are also recipes for play dough, finger paint, and plant food, as well as a handy section on kitchen math and a description of various pots and pans considered characteristic of New Orleans homes.

Allen, Carol. *Leah Chase: Listen, I Say Like This*. Gretna, LA: Pelican Publishing Company, 2002.

189 pages | Illustrated | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Biographer Carol Allen captures the life and spirit of popular New Orleans restaurateur Leah Chase in this volume of family stories, candid quotations, black-and-white photographs, and occasional recipes. Famed for her Creole cooking and her support of the arts and civic affairs, Chase has made friends and history on many levels. Her numerous awards and achievements are listed in an appendix; chapter notes and a bibliography point the way to more information.

Altrusa Club of New Orleans, Maida D. Tabor. *Come On, Let's Cook, New Orleans Style* [third edition]. New Orleans: Altrusa Club of New Orleans, 1975.

177 pages | Indexed

Holdings: Jefferson Parish Library; Maureen Detweiler, Private Collection; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University

The Altrusa Club of New Orleans, a club for business and professional women, compiled this book as a fund-raising tool. Spiral bound and divided into fourteen sections, the book gives recipes for simple home-cooked dishes of the 1970s such as lasagna and meatloaf as well as some Creole classics.

Amoss, Berthe, and Dulaney Montgomery. *Delicious Dishes: Creole Cooking for Children*. New Orleans: The Authors, 1983.

84 pages | Illustrated

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Louisiana State Library Processing Center; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University

This delightful book is designed for children and for adults who wish to have fun in the kitchen with the youngsters. The recipes are not childish ones, but those for gumbo, grillades, and so forth. Children learn that sweet potatoes are not eaten everywhere on Thanksgiving, and also are told how to serve their yams in "orange baskets." The illustrations by New Orleanian Amoss are simple line drawings, and the text has the added benefit of her memories of kitchens from the 1930s through the whole of the twentieth century.

Apuzzo, Andrea. *Andrea's Light New Orleans Italian Cookbook*. Metairie, LA: Cucina dell'ART, 1994.

133 pages | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; University of Louisiana at Lafayette; University of New Orleans

This "low-fat, low-cholesterol, low-calorie," mostly Italian cookbook was prepared by the chef-proprietor of a popular Metairie restaurant, Andrea's. Each recipe concludes with nutritional information. The dessert chapter includes standards such as bread pudding along with New Orleans versions of favorites such as Italian wedding cake and tiramisu.

Apuzzo, Andrea. *La Cucina di Andrea's: New Orleans Extra-virgin Recipes from One of America's Best Northern Italian Restaurants*. Metairie, LA: Cucina dell'ART, 1989.
278 pages | Illustrated | Indexed

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; University of New Orleans

Chef Andrea Apuzzo offers Northern Italian recipes using the traditional foods of New Orleans. Included are instructions on making fresh pasta and "New Orleans' best pizza" as well as recipes for Veal Chop Valdostana, Red Snapper Basilico, Steak Pizzaiola, gumbo, and red beans and rice. The book is a reminder that New Orleans was influenced by Italians even before large numbers of Sicilians immigrated to the city in the late nineteenth and early twentieth centuries.

Apuzzo, Andrea. *My Home is Your Home: Recipes for a Healthy, Happy Life from 45 Years of Cooking for Family and Friends*. New Orleans: Vissi d'Arte Books, 2006.
207 pages | Illustrated, photographs by Kerri McCaffety | Indexed | Foreword by John DeMers

Holdings: East Baton Rouge Parish Library; Louisiana State Library; Newcomb's Vorhoff Library; Tulane University

The traditional Northern Italian recipes in this cookbook do not focus on eating light, but they do focus on eating healthfully, calling for local ingredients and smaller servings than one often receives. Many photos of the Apuzzo family can be found throughout the book. Andrea's restaurant has influenced the food of the metropolitan New Orleans area since 1985.

Armstrong, Charlotte. *Charlotte's Table: Down Home Cooking from an Uptown Girl*. Hopewell, NJ: Ecco Press, 1998.
257 pages | Indexed

Holdings: East Baton Rouge Parish Library; Lafayette Public Library; Louisiana State

University; New Orleans Public Library; Newcomb's Vorhoff Library; Northwestern State University; University of New Orleans

Charlotte's Table is full of Louisiana recipes that are filtered through the author's experience as a chef in New York City. A Louisiana native, Armstrong contrasts her New Orleans and New York influences in recipes such as red beans and rice as well as international recipes, and her Southern classics show something of fusion cuisine. Some of the ingredients, such as mirlitons and andouille sausage, are not widely available outside of Louisiana. For each recipe, the author explains her adaptation.

Arthur, Stanley Clisby. *Famous New Orleans Drinks and How to Mix 'Em*. Nouvelle Orleans: Harmanson, 1937.

96 pages | Illustrated by George Forrest Hopkins
Editions and/or reprints: 1937, 1977, 1984

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Library of Congress; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana Tech University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Southeastern Louisiana University; Southern University at New Orleans; St. Tammany Parish Library; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; Xavier University

The Sazerac, the Ramos Gin Fizz, the Raffinac—in fact, all cocktails—owe their existence to the city of New Orleans, or so proclaims this book. Other drinks such as café brûlot, absinthe, and herbsaint have a long association with the city. This little book tells various versions of these histories and gives recipes for these and many other drinks. Especially useful are the literary passages found for selected drinks and the personal remembrances of the author. Local historian Arthur takes many of the stories at face value, passing on the lore of the town, for example, the account of Haitian refugee pharmacist Antoine Peychaud and his bitters served in a coquetier [egg cup], which has since been refuted. However, the book remains a fixture among New Orleans collectors. Arthur's quote from journalist Dorothy Dix calling his recipe for café brûlot “a liquid fruitcake” is memorable.

Association of Legal Administrators, New Orleans Chapter. *A Taste of New Orleans*. New Orleans: Alco Management Services, Night Rider Legal Document Services, Nightrider Graphics Department, 1994.

142 pages | Indexed

Holdings: Newcomb's Vorhoff Library

This is the kind of book one might try to throw away, yet grab back into the fold of the books that stay in the family. As a compilation of recipes, it is both handy (how else to know to buy a store-bought angel food cake for tearing up and serving with berries and cream) and revelatory

of how food was prepared in the late 1980s and early 1990s. Almost a third of the book contains recipes for the microwave oven or food processor (hence, somewhat dated), but all the same, good for hungry or idle (or hungry and idle) children. One of these is for pralines. There are also excellent recipes for roasted red bell pepper and eggplant soup, corn and crab bisque, Carnival beef stir fry (served on purple cabbage), and grillades made with a dry roux. The beef brisket, always a New Orleans favorite, here is made with Lipton soup mix. Desserts are plentiful and include all the regional regulars, such as bread pudding and Creole lace cookies, and the more unusual, fruit en pappillote (dried pears, peaches, and apples baked with vanilla beans) and ginger apple crisp (made with ginger liqueur). There are almost no editorial comments, except for the caramel sauce (made with Kraft caramel squares, brandy, and whipping cream) that is proclaimed “addictive.”

Autin, Scott, Liz Autin, and Yvette Autin. *Getting Into New Orleans Seafood*. New Orleans: Gros Rouge Enterprises, 1979.
53 pages | Illustrated by Rosemary Ruiz

Holdings: Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; University of New Orleans

This book offers easy instructions on filleting fish, or how to ask a fishmonger or servant to do so, on purchasing all sorts of seafood (and always asking for the bones “for stock”), on deveining shrimp, and on “waking up” crawfish in a cold bath before cooking. The authors thus give a short introduction fitting for many newcomers to New Orleans cuisine. The recipes for Oysters Italiana, and artichoke and oyster casserole (not often found in cookbooks) are especially prized. A number of recipes (stuffed crab, shrimp and crawfish étouffée, and shrimp and macaroni, among others) are attributed to a Mrs. Piazza, though she is not identified further.

Avis, Jen Bays, and Kathy F. Ward. *Gone With the Fat*. Tallahassee, FL: Father & Son Associates, 1994.
294 pages | Indexed

Holdings: Jefferson Parish Library; New Orleans Public Library; Newcomb’s Vorhoff Library; St. Tammany Parish Library

In addition to recipes, this book includes menu plans, food substitutes, cooking tips, and nutritional information. Each recipe is for a typical Southern or New Orleans dish, and each is converted into a low-fat version. The seafood gumbo and the cheese grits are excellent but others (such as those for biscuits or cheesecake) make one want to return to a normal diet. Avis and Ward were partners in Avis and Ward Nutrition Associates, (the corporate authors of the book) and also wrote a book called *Southern But Lite* (1989). This book similarly has a few Creole recipes (though fewer than what can be found in *Gone with the Fat*) and is worth a look to understand the 1980’s reliance on margarine.

B

Babin, Ronald P. *Natural Cooking, Cajun Creole Style*. Baton Rouge, LA: Claitor's Publishing Division, 1986.

113 pages | Indexed

Holdings: Delgado Community College; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Tulane University; University of Louisiana at Lafayette

Health-conscious cooks will be drawn to this book, which uses natural foods—or vegetarian alternatives—in common Cajun and Creole dishes. The author presents a “culinary culmination” of original recipes developed during twenty years of professional cooking. There is also a special section for fish, chicken, and seafood. The book suggests using only iron cookware and wooden utensils for the best results and says that most recipes, despite an emphasis on seasonal favorites and fresh produce, can be enjoyed year-round in those places where shipping of groceries is common.

Bahan, Deanie Comeux, and Neila Eckler. *Sugarfree New Orleans: A Cookbook Based on the Glycemic Index*. New Orleans: AFM Publishing Company, 1997.

171 pages | Illustrated | Indexed

Editions and/or reprints: 1998

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library; St. Tammany Parish Public Library; Tulane University

This book is based on the authors' personal experiences with diets. The most successful of these for them was Sugar Busters, a diet designed to help people lose weight by eating less sugar. Gathered are recipes for low-sugar versions of many of the city's favorite dishes. Jambalaya, gumbo, and crawfish étouffée can all be found here. The current (2008) popularity of low-sugar diets makes this book timely for dieters who want to continue eating traditional New Orleans cuisine. The book also includes sidebars with instructions, facts, and memories about Cajun and Creole cooking.

Bailey, Lee, with Ella Brennan. *Lee Bailey's New Orleans: Good Food and Glorious Houses: Recipes from Commander's Palace, Mr. B's, and the Palace Café*. New York: Clarkson Potter, 1993.

175 pages | Illustrated, photographs by Langdon Clay | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Maureen Detweiler, Private Collection; New Orleans Public Library;

Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

In this book, food is organized around elegant dining in "Downtown," "Under the Trees," and "Uptown." A selection of menus with recipes is offered for each location along with histories of some of the city's most elegant houses, illustrated with beautiful color photographs of exteriors, interiors, and table settings. Recipes include updated Creole classics and specialties of the three restaurants, thus showing the connections between the public and private dining traditions of the city. Recipe testing and development by cooking and entertaining expert Bailey and food writer Lee Klein make for simple enough recipes for fancy foods. Bailey's long association with both New Orleans and New York make for a presentation that travels well between various urban environments.

Bannos, Jimmy, and John DeMers. *Big Easy Cocktails: Jazzy Drinks and Savory Bites from New Orleans*. Berkeley, CA: Ten Speed Press, 2006.

136 pages | Illustrated, photographs by Annabelle Breakey | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

Many people have argued that New Orleans was the birthplace of the cocktail, and this book celebrates that belief alongside the cocktail culture of the city. The authors provide recipes for classic cocktails, martinis, frozen drinks, coffee drinks, and some nonalcoholic drinks. Recipes for snacks to accompany the cocktails are also included. The recipes are those used in Chef Jimmy Bannos's Heaven on Seven restaurants in Chicago. The authors add the unusual benefit of a list of movies and books that are set in New Orleans.

Bannos, Jimmy, and John DeMers. *The Heaven on Seven Cookbook: Where It's Mardi Gras All the Time!* Berkeley, CA: Ten Speed Press, 2001.

150 pages | Illustrated | Indexed

Editions and/or reprints: 2001, 2006

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library; University of New Orleans

Jimmy Bannos, a native Chicago son who became a fan of New Orleans after spending time here in the 1980s, owns the Heaven on Seven restaurants in Chicago. As in the above entry, the recipes in this book are based on dishes served in his restaurant. New Orleanians may or may not delight in the rather extreme examples of fusion cuisine; Creole and Cajun ingredients and spices play a large role, but major influences from other cuisines, including Caribbean and Italian, make their presence known. These influences result in dishes such as muffuletta calzone (that's what they call it, yes), crawfish tamales, and habanero jerktouffée. Nevertheless, the authors note that many of the recipes got their start in New Orleans restaurants such as Uglesich's and Chez

Helene. The introduction to the book includes an explanation of New Orleans ingredients. In addition, Chef Paul Prudhomme has praised Bannos as one of the best chefs of New Orleans cuisine outside the city, so the book will be important to those wishing to see how food travels.

Barnes, Lee. *Creole New Orleans*. Jackson, MS: Mississippi Chapter of the American Institute of Wine and Food, 1993.

51 pages | Illustrated by Maria Laredo

Editions and/or reprints: 1977 (Lee Barnes Cooking School as author)

Holdings: New Orleans Public Library; Newcomb's Vorhoff Library

This slim volume is the only published work that grew out of Lee Barnes's cooking school in New Orleans during the 1970s and '80s. The 1993 edition was edited by her sister, and its proceeds benefit the scholarship fund of the Mississippi Chapter of the American Institute of Wine and Food. Lee Barnes was a pivotal character in bringing New Orleans food to the forefront of U.S. cooking, in keeping alive many old family recipes, and in getting New Orleanians themselves to consider the magic of their cooking and entertaining. The recipes here date from the 1970s and do not show all of Lee's own later variations on classics such as bread pudding (subsequent recipes called for more eggs and more butter), oysters Rockefeller, and remoulade sauce. The very brief introduction by Creole chef Leon Soniat addresses the four foundations of Creole cooking (French, Spanish, African, and Native American), and the table of contents offers an outline of the most common Creole dishes.

Barnes, Lee, and Lorraine Landry. *New Orleans Jazz & Heritage Festival Cookbook: Bon Appetit!* New Orleans: New Orleans Jazz & Heritage Foundation, 1984.

78 pages | Illustrated, photographs by Les Reiss, Sandra Russell-Clark, and Michael P. Smith

Holdings: Culinary Institute of America Library; Horry-Georgetown Technical College; Jefferson Parish Library; Merrimack Valley Library Consortium; New Orleans Public Library; Newcomb's Vorhoff Library

This wonderful small book features recipes compiled directly from vendors of many of the regular dishes served at the New Orleans Jazz & Heritage Festival every year from 1970 to 1983. Intended as a guide for the mid-1980s, the book lists foods by tent numbers, showing where each dish could be found at the festival. Included are such favorites as crawfish pie, jambalaya, hot boiled crawfish, cochon de lait, fried soft-shell crab po-boy, Natchitoches meat pies, red beans and rice, and alligator sauce piquante. The book also provides a history of the New Orleans Jazz & Heritage Foundation, focusing on documentation and education about the culture of Louisiana. At the time of publication of this cookbook, the New Orleans Jazz & Heritage Festival featured forty-two booths serving more than eighty varieties of indigenous Louisiana cuisine. (Readers should also consult *The incomplete, year-by-year, selectively quirky, prime facts edition of the history of the New Orleans Jazz & Heritage Festival* by Jan Clifford, Leslie Blackshear Smith, and Kevin McCaffrey, which, though not a cookbook, contains information on the festival's food and brings the history up through 2005.)

Bauer, Linda, and Steve Bauer. *Recipes from Historic Louisiana: Cooking with Louisiana's Finest Restaurants*. Albany, TX: Bright Sky Press, 2006.

208 pages | Illustrated | Indexed | Foreword by Richard Moe, president of the National Trust for Historic Preservation

Holdings: East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Louisiana State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This book provides recipes and restaurant histories for many famous New Orleans restaurants such as Antoine's, Arnaud's, Brennan's, the Gumbo Shop, and Galatoire's. While the book focuses primarily on the city proper, the authors do include some restaurants from the outside the metropolitan area, including those at various plantations. More than other books of this type, this book seems to present the most updated and current list of restaurants post-Katrina.

Bégué, Elizabeth Kettenring. *Madame Begue [sic] and Her Recipes*. New Orleans: Southern Pacific Railroad, 1906.

79 pages | Illustrated

Editions and/or reprints: 1900, 1906, 1984 (the latter being included in a book called *Mme. Begue and Her Recipes / The Picayune's Creole Cook Book*, privately published in 1984 by Oxmoor House in Birmingham, Alabama, in a handsome collector's volume for members of their Antique American Cookbooks library). See also next entry.

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Newcomb's Vorhoff Library; Tulane University; University of New Orleans

Elizabeth Kettenring arrived in New Orleans from Bavaria in 1853. With her second husband, Hypolite Bégué, she expanded a coffee shop begun in 1870 opposite the French Market. Here, breakfasts became her specialty, and her cooking elicited national acclaim between 1882 and 1906. In response to such fame, this little cookbook, small enough to be carried in one's pocket, was issued in 1900 by Southern Pacific Railroad. The book captures some of her recipes in French and in English. Her most famous dish was liver à la Bégué, a calf liver dish. The cookbook reflects her reliance on some of the hallmarks of New Orleans cuisine—artichokes, meat with sauces, turtle soup—while also incorporating the food of the Sicilian vegetable vendors at the market, such as stew over macaroni, and spaghetti with shrimp.

Bégué, Elizabeth Kettenring. *Mme. Begue's [sic] Recipes of Old New Orleans: Creole Cookery*. New Orleans: Harmanson, 1937.

64 pages | Indexed

Editions and/or reprints: 1900, and some eight other editions up to 1958. The 1958 edition included 64 pages and was illustrated.

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Iberia Parish Library; Jefferson Parish Library; Library of Congress; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Northwestern State University; Southern University at New Orleans; St. Charles Parish Library; St. Martin Parish Library; Tulane University; Union Parish Library; University of Louisiana at Lafayette

As noted above, Madame Bégué's restaurant was an institution in New Orleans. Located at the corner of Decatur and Madison streets, "breakfast" at Madame Bégué's was well known and celebrated. A meal began at eleven in the morning and ended at three in the afternoon. This book takes some of the recipes from the Southern Pacific edition above.

Benge, Dorothy L., and Laura Sullivan. *Los Isleños Cookbook: Canary Island Recipes. Recipes from Spanish Louisiana*. Gretna, LA: Pelican Publishing Company, 2000.
426 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; University of New Orleans

Beginning with a comparison of New Orleans cuisine and that of Spain, the Canary Islands, and Louisiana's Isleño community, this book provides a history of St. Bernard Parish. (France ceded the Louisiana Territory to Spain in 1762, and in 1777, the Spanish government recruited seven hundred men and their families from the Canary Islands to defend and populate the area known today as St. Bernard Parish.) Offering an almost encyclopedic presentation of its recipes, the chapter on soups, caldos, gumbos, and sauces is thorough. The section on seafood and wild game also shows how those who once supplied so much of the food to the city chose to cook their own food. For example, there are two courtbouillon recipes—one with fish and potatoes and one with fish and shrimp.

Bernard, Laura J. *Recipes from the Heart*. New Orleans: Academy of the Sacred Heart, 2002.
78 pages

Holdings: The Academy of the Sacred Heart

Containing recipes from students, parents, and alumnae of the Academy of the Sacred Heart in New Orleans, this cookbook was sold at the Congé (school fair). The recipes represent typical New Orleans dishes as well as those reflective of the 1990s and early 2000s. The final chapter is titled "This and That" and contains miscellaneous recipes. (See also above, Academy of the Sacred Heart, *Crème de la [sic] Coeur*.)

Bienvenu, Marcelle. *Who's Your Mama, Are You Catholic, and Can You Make a Roux?: A Family Album Cajun/Creole Cookbook*. Lafayette, LA: Times of Acadiana Press, 1991.
111 pages | Illustrated with photos of the author's family | Indexed

Editions and/or reprints: 1991, 1992, 1993, 1996, 2006

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; University of Louisiana at Lafayette; University of New Orleans

Marcelle Bienvenu has long been associated with cooking and writing about Louisiana food. This cookbook is written in the style of her weekly *Times-Picayune* newspaper column, and is full of family stories and family pictures as well as seasonal specials. For example, the chapter titled "Spring" contains recipes featuring crabs along with her recollection of crabbing with her family; "Fall" brings oyster pie, Russian taffy, and other recipes. Many other favorites of the Creole table can be found here, as well as anecdotes about Creole life.

Bienville, Trey. *Gay Gourmet: The Queer Cuisine of New Orleans*. Lincoln, NE: Writers Club Press, 2003.

219 pages | Illustrated

Holdings: San Francisco Public Library; University of New Orleans

Trey Bienville provides a history of straight and gay Carnival, including a list of "important terms" needed to understand the holiday. The author warns that this recipe book is for mature audiences only and that it has a campy sense of humor. There is no order to the recipes, but it contains the directions for preparing many seafood dishes and other typical New Orleans dishes. Following every recipe, the author shares information about how he obtained the recipe. Interspersed throughout are poems and songs.

Blair, Tammy, and Tom McNease. *Cooking with Chris and Goffredo: Louisiana and Mediterranean Cuisine*. New Orleans: Willem Printers, 1991.

148 pages | Illustrated

Holdings: Jefferson Parish Library; New Orleans Public Library

Highlighting the cooking that was characteristic of two suburban New Orleans restaurants—La Provence and La Riviera—this book captures in words and photographs the work and personalities of Chefs Chris Kerageorgiou and Goffredo Fraccaro. While reflective of the chefs' native countries of France and Italy, the recipes also show the New Orleans influence especially in a preference for rice over pasta or other starches. The recipes for Creole rice, jambalaya, and spaghetti with oysters also show the modification that each generation of new New Orleanians make to their food.

Blake, Christopher. *Christopher Blake's Easy Elegance Cookbook*. New York: Chelsea Publishers, 1978.

426 pages

Holdings: Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University at Alexandria; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University

This sometimes overlooked cookbook is organized in chapters devoted to those dishes most known to New Orleanians, those dishes served on holidays, recipes of famous restaurants, international dishes, and recipes from friends of the author. In addition, an entire section is devoted to basic recipes and advice on cooking soups, eggs, fish and shellfish, poultry and game birds, meats, vegetables and salads, desserts, and sauces. The overall book is like a localized *Joy of Cooking*. The restaurant section contains some secrets. For example, the recipe for Messina's Italian stuffed artichokes is published here for the first time. The cookbook will be prized by people looking for restaurant history, for the perfect menu for St. Joseph's Day, and for easy recipes, as the title says. This is a big book (600 recipes), but its size is not overwhelming.

Blake, Christopher. *52 Recipes: No Week's Complete Without a New Orleans Meal*. New Orleans: Christopher Blake of New Orleans, 1975.

31 pages

Holdings: Delgado Community College; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; University of New Orleans

This little book, which has a companion volume published in 1976 devoted to general recipes common across the U.S., purports to be about New Orleans, but the recipes seem to have more to do with France, where the writer lived for six years, than with the Crescent City. Blake, though, is a favorite adopted son (once in the 1980s proclaimed gourmet laureate) and the recipes as well as his thoughts on the city are revealing about various affinities with French cuisine.

Bollier, Mrs. E. Phillip, et al., of the Tulane Cook Book Planning Committee. *The Tulane Cook Book*. New Orleans: Bureau of Administrative Services, Tulane University, 1971.

278 pages | Illustrated | Indexed

Holdings: Historic New Orleans Collection; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Southern University at New Orleans; Tulane University

This book brings together the recipes of faculty, students, staff, and alumni of Tulane University. Some recipes are original while others have been passed down from generation to generation. Regional and foreign dishes as well as those of Creole and Cajun origin reflect the diversity of the Tulane community.

A Book of Famous Old New Orleans Recipes Used in the South for More than 200 Years. New Orleans: Peerless Printing Co., 1900.

Pages vary | Illustrated | Indexed

Editions and/or reprints: 1930, 1935, 1940; 1999 (Abbeville, LA: Tony Frederick)

Holdings: Delgado Community College; Evangeline Parish Library; Historic New Orleans Collection; Iberia Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Maureen Detweiler, Private Collection; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of New Orleans

The dust jacket proclaims "Over 300 Creole Recipes Used by Good Cooks for Something Different," and the book's introduction talks about New Orleans as the culinary capital of America. Then it goes on to explain that two primary "causes" for the flavor of New Orleans cookery are rooted in the making of a good French roux and the liberal use of onions. This book contains line drawings depicting various characters and scenes: Tante Clementine, the praline vendor; courtyards of the French Quarter; and other romantic traditions and places. Peerless Press apparently sold this little booklet to tourists nationwide in many editions. It even offered to procure for those faraway "those Creole ingredients which are absolutely necessary." The 1940 edition was used to raise money for the Free French movement.

Bordelon, Jane Angela. *Cooking and Chatting with Sadie: A Collection of Old Family History and Recipes from Avoyelles Parish to New Orleans, Louisiana.* Baton Rouge, LA: J.A. Bordelon, 1993.

158 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; University of Louisiana at Lafayette

Avoyelles Parish, the northernmost outpost of French Louisiana, and New Orleans offer the settings for the cooking described in this charming book. Here, Bordelon tells the story of her mother Sadie's journey to New Orleans from Moreauville, Louisiana. Interspersed with the chapters on Sadie's life are family recipes and photographs. The titles of the recipes are given in French and English, and French phrases are strewn throughout the text. This book gives a good picture of what life was like for those who were being fully assimilated into American culture at the beginning of the twentieth century. The book is also interesting in its contrast of Creole and Cajun dining customs.

Boyer, Harriet Amelia. *Notes and Recipes, Freshman Domestic Science, H. Sophie Newcomb Memorial College.* New Orleans: Tulane University Press, 1915.

192 pages (pages 96-192 are left blank for record of laboratory work) | Illustrated by S.A.E. Irvine and Mary McNaughton

Holdings: Library of Congress; National Agricultural Library; University of Chicago

This book was created as a textbook for first-year students in domestic science classes at Newcomb College. It includes some recipes, and a course of study for rural schools has been added with a suggested outline for the first years of teaching. The book provides definitions for words such as home economics, household, science, and art; it also defines the course of study for a degree in home economics, domestic science, and household management. The book provides simple health rules for college girls, the correct way to set a table and to serve a meal, as well as the number of calories in certain foods, a list of what to feed to the invalid, and frequently used temperatures in cooking. The recipes themselves reflect the ingredients native to southern Louisiana: shrimp, oysters, turtle, crawfish, crab, and red snapper. The illustrations by well-known Newcomb designer Sadie Irvine are one of the main reasons why this book is collected today.

Bremer, Mary Moore. *New Orleans Creole Recipes*. Waveland, MS: Dorothea Thompson, 1932. 90 pages | Illustrated | Indexed
Editions and/or reprints: 1932, 1944, 1955, 1957, 1958, 1961, 1966, 1969, 1971, 1973

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Louisiana State University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University

Featuring an African-American woman in a tignon (head covering) on its cover, this slim little book is surprisingly revelatory in its recipes, their presentation, and its editorial comments. Overall reflective of the changing culture of New Orleans food in the early 1930s and the coming to adulthood of probably the last large segment of the population to speak French in the home, it is an enjoyable book.

Especially in the opening pages, the author gives the usual number of references to New Orleanians' supreme reverence and fondness for food, praise for their willingness to share information on their food, and the proud statement that New Orleanians understand food better than those in other cities in the United States. There is even a quote from philosopher Count Hermann Keyserling on the beauty of the city's public markets, comparing them to the markets in Munich and Vienna. Similarly, like other cookbook writers of the nineteenth and early twentieth centuries, Bremer gives credit to the "negro woman, who reigned in the kitchen ... [with] a knowledge of herbs that made her skill look like magic." Bremer also uses the vocabulary of the time for "the new woman," whether in large homes or apartments. Both Bremer's simplicity of language and her propensity to give some recipe names in English while others remain in French (for example, calas are called rice cakes, but red bean soup remains *potage d'haricot rouge*) reveal a time of transition. Just as she was writing, French was no longer considered the second official state language, and in New Orleans, various schools, including Ursuline Academy and the Academy of the Sacred Heart, began more instruction in English. As a number of other New Orleans cookbooks writers, Bremer uses African-American dialect to make various points. About wheat bread, for example, she finds apt the phrasing of the "colored delivery boy" who asks, "Missus, is dis reducin' or increasin' bread?" Thus, the reader learns about groceries delivered to the door and Bremer's own place in society.

Some of her recipes are called “old” or “an old Creole recipe.” A few of these latter are wild turkey stuffing; snap dragons; whiskey, brandy or gin cocktail; and nun’s sigh. She tells that oysters Rockefeller were invented by Jules Alciatore (of Antoine’s Restaurant), but then begins to name the favorite saints of New Orleans (St. Joseph, St. Anthony, and St. Rita). She gives a number of Chinese, Italian, and Mexican recipes, though chili con carne is given its particular Creole version. She also reveals something of the modifications New Orleanians made to other Southern and American dishes. The illustrations (reproductions of small lithographs) are barely visible, but some are associated with the city’s foodways: the Napoleon House, a dove côte (later explained by a liking for squab), the Absinthe House, and Margaret Haughery (known for her acts of charity).

Brennan, Cindy. *The Mr. B’s Bistro Cookbook: Simply Legendary Recipes From New Orleans’s Favorite French Quarter Restaurant*. New Orleans: Cindy Brennan, 2005.
198 pages | Illustrated, photographs by Ron Calamia | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Louisiana State Library; Newcomb’s Vorhoff Library; Nicholls State University; University of New Orleans

Mr. B’s, one of the many restaurants owned by the Brennan family, is located right in the middle of the French Quarter. The lavish photographs showing the building, the staff, and the food in attractive detail are one of the best parts of the book. Mr. B’s serves the same New Orleans cuisine as the rest of the Brennan restaurants but seeks to provide more casual dining. The recipes are “back to the basics” Cajun and Creole foods and cocktails. That does not mean that the recipes are simple or quick to make, but they are perhaps less complicated than the usual Brennan take on New Orleans cuisine.

Brennan, Dickie, with Leslie Brennan and Gus Martin. *Dickie Brennan’s Palace Café: The Flavor of New Orleans*. New Orleans: D. Brennan & Co., 2002.
208 pages | Illustrated, photographs by David Spielman and Eugenia Uhl

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Louisiana State Library; Newcomb’s Vorhoff Library; Nicholls State University; University of New Orleans

Some of the Palace Café’s signature recipes appear here, including crabmeat cheesecake, andouille-crusted fish, and white chocolate bread pudding, as well as unusual sausages—molasses, mushroom, and seafood. The book includes menus of various celebratory meals the restaurant has cooked, including one for President Bill Clinton featuring crawfish gazpacho and catfish pecan meunière. Also included is information about the history of the Canal Street building the Palace Café occupies (formerly home to Werlein’s for Music) and mail-order sources for out-of-towners who want to re-create their dining experience.

Brennan, Ella, and Dick Brennan, with Lynne Roberts. *The Commander’s Palace New Orleans Cookbook*. New York: Clarkson N. Potter, 1984.

206 pages | Illustrated by Arthur Shilstone | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; Loyola University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Southern University at New Orleans; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

One of the best parts of this cookbook is the introduction that details the history of the Brennan family and their start in the restaurant business. The family prides itself on serving fresh local ingredients prepared in true Creole style. The recipes reflect the new haute Creole cuisine, with an emphasis on lighter sauces and shorter cooking times, which was developed by Chef Paul Prudhomme—giving the reader an insider's view of the evolution of Creole cooking. Gumbo without roux, oyster and crabmeat ambrosia, seafood salads, luxurious sauces for egg dishes, lighter fish dishes, and that dish of filet mignon with bananas that crops up in Brennan's Restaurant cookbooks all have their places in this early-1980s snapshot of Commander's. Also included is a good section on cocktails as well as a recipe for Creole cream cheese ice cream, always desirable. This book is well written, nicely illustrated, and quite informative about the history of food in New Orleans.

Brennan, Ellen C., and Theodore Brennan. *Play Your Carbs Right!: Win the Weight Loss Game, Trump Other Diets, Score Carbs and Discard Pounds*. New Orleans: Shamrock Publishing, 2001.

224 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Holloman Library; Lafayette Public Library; Louisiana State Library

This book is based on the original Sugar Busters diet (see below), supplemented with more information from the Brennan's restaurants and families, and other cooks and nutritionists. Favorites cited by readers and cooks are Buffalo wings, asparagus bisque, lemon chicken, crabmeat salad, and pecan-crusting shrimp.

Brennan, Ellen C., and Theodore Brennan. *Sugar Bust for Life!: Cookbook and Companion Guide*. New Orleans: Shamrock Publishing, 1998.

355 pages | Indexed

Editions: 1998, 2001 (under title *Sugar Less for Life!*)

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library; Northwestern State University; St. Tammany Parish Library; University of Louisiana at Lafayette

Two members of the famous Brennan family wrote this book, so it is not surprising to find a chapter of recipes from Brennan's Restaurant alongside an explanation of the diet called Sugar Busters. In addition to recipes, the authors include a wine list and a list of brand-name ingredients, so that readers will know which products contain acceptable amounts of, or no, sugar. Many of the recipes are for traditional New Orleans dishes, but general North American food such as beef stew, creamed soups and various dips also makes up a significant part of the book. Most recipes did not require massive changes to be low-sugar. Noteworthy changes include the use of brown rice and bread throughout the book, which is not typical of New Orleans cooking or of the Brennans' restaurants. The dessert recipes all contain Sweet'N Low in place of sugar.

Brennan, Ellen C., and Theodore Brennan. *Sugar Bust For Life! Part II: With the Brennans*. New Orleans: Shamrock Publishing, 2000.
321 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library, Lafayette Public Library; Mississippi Gulf Coast Community College; St. Tammany Parish Library

Part two of the Brennans' popular Sugar Buster cookbook responds to those in need of more information, easy recipes, menus, an expanded brand-name guide, and tips for success in implementing the diet. The book provides a low-sugar way of eating without relying on counting calories or fat grams. They include a list of "Foods for Feasting," "Foods for Moderation," and "Forbidden Foods." As in part one, some of the recipes are spin-offs of traditional New Orleans cuisine, but as above, a number of North American recipes sit beside mirliton soup, grillades and Creole crab cakes.

Brennan, Pip, Jimmy Brennan, and Ted Brennan. *Breakfast at Brennan's and Dinner, Too: The original and most recent recipes from New Orleans' world-famous Brennan's Restaurant and a tribute to its founder, Owen Edward Brennan*. New Orleans: Brennan's, 1994.
287 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; University of New Orleans

This book provides several versions of classic Brennan's Restaurant recipes. Written by his sons and dedicated to restaurant founder Owen Edward Brennan, the book includes family photos and rave reviews from Hollywood celebrities of the 1940s and '50s. There is also a history of the restaurant property at 417 Royal Street. New Orleanians will be interested in the book's viewpoint on the schism that exists today between the authors and their aunt, Ella, owner of Commander's Palace.

Brennan, Ralph, and Gene Bourg. *Ralph Brennan's New Orleans Seafood Cookbook*. New

Orleans: Vissi d'Arte Books, 2008.
430 pages | Illustrated, photographs by Kerri McCaffety | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Tulane University; University of Louisiana at Lafayette

This beautiful cookbook was created by Ralph Brennan, five talented chefs from his restaurants, and noted food writer Gene Bourg. The text offers a definitive guide to New Orleans seafood cooking, complete with a seafood manual and 170 recipes featuring classic and contemporary seafood preparations. Simple and complex recipes come with illustrated step-by-step instructions.

Brignac, Margie. *Southern Spice a la Microwave: A Gourmet's Cookbook of French, Acadian, and Creole Recipes*. Gretna, LA: Pelican Publishing Co., 1984.

218 pages | Illustrated | Indexed
Editions and/or reprints: 1980, 1982, 1984

Holdings: Delgado Community College; East Baton Rouge Parish Library; Louisiana State Library; Louisiana State Library Processing Center; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Southern University; University of New Orleans

If you want to make gumbo in the microwave, this is the cookbook for you. Not only does the author include a recipe for roux made in the microwave, but she also has twenty-four recipes for seafood cooked in the microwave, plus everything from gelatin salads to omelets—all cooked in her microwave. The book is a period piece of the 1980s.

Brown, Mrs. Clarkson A. *Sauce for the Goose: A New Orleans Cook Book*. [New Orleans]: Louisiana Pond Auxillary, 1948.

Convention Edition August 25–28, 1957
98 pages | Illustrated | Indexed

Holdings: Jefferson Parish Library; New Orleans Public Library; Newcomb's Vorhoff Library

As the author says, if one can judge the quality of a civilization by measuring the time and effort they give to the preparation and consumption of food, New Orleans is highly civilized. This cookbook, focusing on the secrets of Creole cooking, was compiled by the wives' auxiliary group of Blue Goose International, a fraternal organization of individuals who work in the insurance related industry. The recipes are credited to their sources, and the book provides tidbits of New Orleans history.

Brown, Magdalen, and Bernice G. Zibilich. *Magdalen's Kitchen: New Orleans Creole and Other Ethnic Recipes. A Family Treasury*. New Orleans: The Authors, 1984.

65 pages | Illustrated with photos of Magdalen Brown | Indexed

Holdings: Jefferson Parish Library; New Orleans Public Library; Tulane University

This family cookbook gives the recipes of the Zibilich family cook, Magdalen Brown. Ms. Brown moved to New Orleans from Oklahoma in the late 1890s. The introduction provides an interesting history of this African-American woman at the turn of the century, as well as a brief history of the French Quarter and the orphanage where Ms. Brown was raised. The recipes are grouped in sections: appetizers, salads, soups, entrees, desserts, drinks, and lagniappe.

Burkes, Helen, Ruth Olivera, and Mary LeBlanc. *Still More Snacks from the Stacks! A Book of Recipes from the Staff of the Howard-Tilton Memorial Library*. New Orleans: The Association, 1982.

81 pages | Illustrated | Indexed
Limited edition of 160 copies

Holdings: Newcomb's Vorhoff Library; Tulane University

The recipes included in this spiral-bound book were compiled by members of the Tulane Library Staff Association. They include typical New Orleans recipes such as gumbo and stuffed mirlitons as well as directions for boiling crawfish, crabs, and shrimp.

Burton, Marda, and W. Kenneth Holditch. *Galatoire's: Biography of a Bistro*. Athens, GA: Hill Street Press, 2004.

229 pages | Illustrated

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State University; New Orleans Public Library; Northwestern State University; Tulane University; University of New Orleans

This book celebrated the 100th birthday of the noted French restaurant founded when Jean Galatoire bought the establishment once run by Victor Bero. The book gives recipes from the restaurant as well as information on the Galatoire family history, career waiters, and Mardi Gras.

Burton, Nathaniel, and Rudy Lombard. *Creole Feast: 15 Master Chefs of New Orleans Reveal Their Secrets*. New York: Random House, 1978.

298 pages | Illustrated | Indexed

Holdings: Amistad Research Center; Dillard University; Grambling State University; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; Loyola University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Chef Nathaniel Burton and civil rights activist Rudy Lombard wrote one of the first books to devote considerable attention to the influence of African-American cooks on Creole cuisine. The book begins with a brief history of New Orleans food. The first section of the book gives biographies of fifteen African-American chefs working in 1978 New Orleans and snapshot biographies of two earlier chefs, Lena Richards [sic] and Louis Bluestein—plus images of the chefs and some of their comments on food. Other earlier and deceased chefs are also named; this is one of the few places where they are named in print. The second and largest section of the book is devoted to specific food groups such as vegetables, fruits, seafood and so forth. Each recipe is attributed to a chef or restaurant. Restaurants cited are Pascale Manale's, Corinne Dunbar's, Galatoire's, Vieux Carré, Bon Ton, and others. In terms of social history, this book signaled the end of a time when African-American traditions were mythologized but the cooks themselves were unidentified.

The book was one of the first New Orleans cookbooks to find a national readership. Today it provides hard-to-find biographical information about sixteen African-American chefs from the 1970s or earlier: Rochester Anderson, Charles Bailey, Rosa Barganier, Nathaniel Burton, Henry Carr, Leah Chase, Sherman Crayton, Louis Evans, Louise Joshua, Charles Kirkland, Austin Leslie, Letitia Parker, Malcom Ross, Annie Laura Squalls, Raymond Thomas, and Larry Williamson. The book also provides an excellent introduction to the terms used to describe Creole food. Photographs and pen-and-ink drawings, as well as a glossary and a list of suppliers, make the book especially valuable to historians.

Byrd, Wade. *The Official Louisiana Seafood & Wild Game Cookbook*. Baton Rouge, LA: Louisiana Department of Wildlife and Fisheries, 1985.
215 pages | Illustrated by Wayne Miller | Indexed

Holdings: Assumption Parish Library; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; New Orleans Public Library; Northwestern State University; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

For years, the Louisiana Department of Wildlife and Fisheries included recipes for local fish and game in its monthly publication. This book is a compilation of those recipes and more typical cookbook recipes for breads, appetizers, and desserts. The beauty of this book is the diversity of recipes showcasing the abundance of fresh food found throughout Louisiana. All of the usual seafood dishes are represented, and the recipes for game are divided into categories of fowl, small game, and large game. Fowl recipes call for dove, quail, snipe, woodcock, goose, and pheasant, while small game dishes such as roasted raccoon and baked nutria and large game recipes such as alligator étouffée and venison pie round out the selections. The cookbook ends with a short chapter entitled "Preparation Notes" for those new to handling fresh seafood and freshly killed game.

C

Carey, Joseph. *Creole Nouvelle: Contemporary Creole Cookery*. Lanham, MD: Taylor Trade Publishing, 2004.

208 pages | Illustrated | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State University; Newcomb's Vorhoff Library; University of Louisiana at Lafayette; University of New Orleans

Born in New Orleans, Joseph Carey made his home in San Francisco and Memphis, where he taught professional cooking classes. He retained his love for New Orleans and its food, with particular appreciation for the creative modern versions and ideas shared by New Orleans chefs Susan Spicer, John Harris, Donald Link, Anne Kearney, and Peter Vazquez, who have contributed recipes here. Intended for the “serious” home cook, Carey’s book is an eclectic collection of original and revised classics that use traditional techniques and the freshest of ingredients in clever combinations such as tea-smoked duck gumbo with poached oysters and mirliton ratatouille.

Carloss, Les. *The Best of Creole Cooking*. London: Centurion Books Limited, 1992.

110 pages | Illustrated

Editions and/or reprints: 1994, 2001

Holdings: Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library

The author’s love for Creole cooking stems from growing up in the South and living in Louisiana for many years. After attending cooking school in New Orleans, Les Carloss opened the restaurant Feelings Café D’Aunoy (now known as Feelings Café) just outside the French Quarter in the Faubourg Marigny, as well as five other restaurants in Atlanta and San Diego. The recipes included in this cookbook are a selection of the most popular traditional and unique dishes served in the restaurants. Among these are a number of dishes with artichokes, eggplants, and seafood. These include Bayou Enchiladas, made with crawfish; eggplant lagniappe with seafood butter sauce; and artichoke soufflé squares.

Charity Hospital, New Orleans. *Recipes of the Charity Hospital Training School for Female Nurses, With an Appendix for Guidance in the Sick Room*. New Orleans: Charity Hospital, 1904.

137 pages

Editions and/or reprints: 1896, 1904

Holdings: New Orleans Public Library; Tulane University

Intended as a reference and souvenir for graduates of the Charity Hospital program, this volume was compiled by the directress of the program, Sister Agnes. It includes recipes for various broths, gruels, soups, and beverages, as well as toasts, acid drinks, stews, broils, and infant food. The appendix covers “Sick-Room Dietary, Nutrient Enemata, and Maxims for Nurses as described by Dr. A.B. Miles, House Surgeon, in his first lecture, January 16, 1894.” Cooking for the sick was a popular subject around the turn of the late nineteenth and early twentieth centuries.

Chase, Leah. *And Still I Cook*. Gretna, LA: Pelican Publishing Company, 2003.
152 pages | Illustrated | Indexed | Forewords by Don Rousell and Jan Waddy
Editions and/or reprints: 2006

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Beloved chef and community philanthropist Leah Chase was presented with the Southern Foodways Alliance’s first ever Lifetime Achievement Award in 2000. Here, in her second cookbook, she provides tried-and-true recipes and reflects on her life with friends and family, her national cooking show, and her celebrated Dooky Chase’s restaurant, where she still works full-time. The book is illustrated with black-and-white sketches and a center section of color photographs. Recipes are indexed by title only.

Chase, Leah. *The Dooky Chase Cookbook*. Gretna, LA: Pelican Publishing Company, 1990.
224 pages | Illustrated | Indexed

Holdings: Amistad Research Center; Delgado Community College; East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; Nicholls State University; Southern University at New Orleans; St. Tammany Parish Library; Tulane University; University of Louisiana at Lafayette; University of New Orleans; Xavier University

Leah Chase grew up in Depression-era Madisonville, Louisiana, where her tastes were formed by an abundance of fresh vegetables, farm-raised meat, and fresh-caught fish. This cookbook reflects her upbringing with recipes such as green split pea soup, which was often served for Friday dinner over rice along with a potato and egg omelet, a biscuit, and strawberry jam—hearty fare, and filling too. Her life’s work as proprietor of Dooky Chase’s restaurant, one of the first African-American restaurants in New Orleans to serve haute cuisine, is chronicled in classic dishes including chicken Clemenceau and rainbow trout with crawfish mousse. There are also recipes for more soulful fare: boiled spareribs with sweet potatoes and stewed tripe with pigs’ feet. The role of her restaurant in the city’s politics is recounted in the chapter titled “Wild

Game,” which gives recipes Chase developed for the restaurant’s annual Wild Game Dinner. There is a chapter of low-sodium and low-cholesterol dishes and some interesting vegetable recipes, including stuffed turnips, stewed eggplant with corn, and bean cakes with hot chili sauce. Each chapter is headed with an illustration of a painting from Chase’s collection of African-American art, which hangs in the restaurant.

Chase, Leah, and Johnny Rivers. *Down Home Healthy: Family Recipes of Black American Chefs*. Washington, D.C.: National Cancer Institute, U.S. Department of Health and Human Services, Public Health Service, National Institutes of Health, 1993.

44 pages | Illustrated by Bill Branson, Renee Comet, and Ira Wexler

Editions and/or reprints: 1993, 1994

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; New Orleans Public Library; Newcomb’s Vorhoff Library; University of New Orleans

This book targets black audiences with the intention of changing diets traditionally high in fat and low in fiber by introducing healthful variations for familiar recipes. Leah Chase, the well-known New Orleans restaurateur, and Johnny Rivers, former executive chef for Walt Disney World Resorts in Orlando, developed six menus with recipes ranging from chicken Creole and bread pudding to catfish stew and sweet potato custard. The book also includes per-serving estimates of calories, fat, saturated fat, cholesterol, sodium, and fiber, as well as general tips for healthful cooking.

Chefs’ Charity for Children. New Orleans: St. Michael’s Special School, 1978-.

Editions and/or reprints: Sometimes called (*New Orleans*) *Chef’s Charity for Children*.

Illustrated | Indexed

Holdings: Dixie Regional Library (1983); East Baton Rouge Parish Library (1995); Historic New Orleans Collection (1979, 1990, 1992); Jefferson Parish Library (1978); Louisiana State University (1986); New Orleans Public Library (1985-87, 1989, 1998); Newcomb’s Vorhoff Library (1978-1980, 1982, 1984, 1987, 1989, 2003); Nicholls State University (1980, 1983-84, 1988-90, 1992, 1996); Texas Woman’s University (1979, 1981-87); Tulane University (1978, 2003, 2005); University of Iowa (1983, 1984, 1987); University of New Orleans (1981)

The Chefs’ Charity, started in 1977 by Phil Johnson and Warren Le Ruth, is a two-day cooking extravaganza each year, usually in January or February. The Charity event raises money for the local St. Michael’s Special School, which serves students of all ages who are developmentally disabled. A special benefit for those attending the event is a small booklet (usually some 60 pages) with recipes and brief biographies of each participating chef. Chefs featured in the early years included Paul Prudhomme and Warren Le Ruth, as well as Joe Cahn of the New Orleans School of Cooking, Gunter Preuss of the Versailles, Tom Weaver of Christian’s, Mike Roussel of Brennan’s, Goffredo Fraccaro of La Riviera, Chris Kerageorgiou of La Provence, Rusty Staub (guest celebrity chef), the Wongs of Trey Yuen, Emeril Lagasse of Emeril’s Restaurant, Frank Brigtsen of Brigtsen’s, Austin Leslie of Chez Helene, and Randy Buck of the Fairmont Hotel.

One other early chef was Donald M. Gallant, M.D. In the mid to late 2000s, participating chefs included some of these early ones as well as Andrea Apuzzo, John Besh, Leah Chase, John Folse, Greg Sonnier, Lazon Randolph, David Woodward, and many others. If one wants to have a long view of the restaurant scene in the city, one could not do better than to collect all these annual booklets. Recipes are New Orleans restaurant standards—eggs Hussarde, Godchaux salad, LeRuth’s crab soufflé, escargot Bourguignonne, as well as a wide variety of others including simple turnip greens, garlic bread, apple *kuchen*, lemon soufflé, and brownie bottom Bourbon pie.

Chehardy, Melanie, and “Mrs. George A. Chehardy.” *My Prize Winning Recipes, by Mrs. George A. Chehardy*. New Orleans: A.F. Laborde & Sons, 1941.
331 pages

Holdings: Historic New Orleans Collection; Jefferson Parish Library; LaSalle Parish Library; Library of Congress; Louisiana State University; McNeese State University; New Orleans Public Library; Newcomb’s Vorhoff Library; St. Mary’s Dominican College; Tulane University

Written in 1941 for the American housewife (rather than specifically for housewives in New Orleans), this book nevertheless gives a host of information on Creole cuisine, particularly its adaptation to American foodways. The arrangement of the cookbook is somewhat different, beginning with appetizers but then skipping to cakes, cookies, and other sweets. Unusual recipes here are custard-based pecan pies and praline frosting. The author also devotes more attention to rice than is found in most cookbooks outside of New Orleans, and she gives some vegetarian dishes not so usual for the city, such as lentil jambalaya. The menus are interesting for what the author interpreted as the combination of Creole with mainstream America; for example, on Thanksgiving Day, she suggests that one should eat both Irish potatoes and rice, as well as mirlitons (spelled “melitones”). Her menus are also complete with items such as Spooky Sandwiches for Halloween and children’s games. Her Household Hints section shows the legendary thriftiness of the Creole household; for example, she advises saving the spikes of broken umbrellas to use for oysters en brochette. A fun and helpful book, it also reveals something of domesticity in New Orleans in the late 1930s and early 1940s.

Christ Church Cathedral Cooking School. *Cathedral Cooking School*. New Orleans: Christ Church Cathedral Cooking School, 1974.

208 pages | Illustrated by Mrs. George A. Kimball, Jr. | Indexed

Editions and/or reprints: Some records list the Episcopal Churchwomen of Christ Church as authors

Holdings: Fort Polk Allen Memorial Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State University; Maureen Detweiler, Private Collection; New Orleans Public Library; Newcomb’s Vorhoff Library; Nicholls’s State University; Southern University; St. Tammany Parish Library; Tulane University; University of New Orleans

On October 15, 1964, the idea of the Cathedral Cooking School was developed to provide a way

for the women of the Christ Church Cathedral in New Orleans to earn money. Opening its doors in March 1965, the school provided a demonstration of cooking methods and thorough recipe testing, operating under the general theory that cooking should be sophisticated but not necessarily complicated. There were many requests for a wider distribution of the recipes demonstrated and prepared at the annual four-day sessions of the school, so this book was published on the tenth anniversary of the Cathedral Cooking School. In addition to the recipes, menus and helpful hints are included.

Christian Woman's Exchange of New Orleans, La., ed. *The Creole Cookery Book*. New Orleans: T.H. Thomason, 1885.

216 pages

Editions and/or reprints: 1885, 1968, 1969, 1974 (and see below for two 2005 reprints)

Holdings: Hermann Grima House; Historic New Orleans Collection; Library of Congress; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University; University of New Orleans

The Christian Woman's Exchange began in 1881 as a group of New Orleans elite ladies dedicated to social good and the improvement of needy women's lives through education and the sale of their handmade crafts. This cookbook is significant as the first in the city's history. According to the title page, recipes were collected from "housekeepers experienced in the science of cookery as practiced throughout the South, and more particularly as it is understood and applied by the Creoles of Louisiana." The book was published to create a written record of "hereditary lore" and to raise funds for an Exchange headquarters building. Advertisements follow 216 pages of text. There is no index, but a table of contents lists each recipe and organizes them into sections of Soups, Shell Fish, Fish, Sauces, Fowl, Meats, Vegetables, Bread, Cakes, Ices (including ice creams and custards), Puddings, Preserves, Pickles, Confectionery, and Miscellaneous recipes, concluding with a list of weights and measures. Largely created to be marketed to visitors to the 1884 World's Industrial and Cotton Centennial Exposition, the cookbook is considered one of the classic New Orleans texts.

Christian Woman's Exchange, ed. *Creole Cookery*. Gretna, LA: Pelican Publishing Company, 2005.

223 pages | Illustrated

First Pelican edition

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University

This facsimile edition of *The Creole Cookery Book*, first published in New Orleans by T. H. Thomason in 1885, is a joint project of the Hermann-Grima/Gallier Historic Houses and the Historic New Orleans Collection. As in the original publication, advertisements follow 216 pages of text. The book is an exact reproduction in all respects.

Christian Woman's Exchange, ed. *The Creole Cookery Book*. La Crosse, WI: Brookhaven Press, 2005.

223 pages | Illustrated
Digital reprint edition

Holdings: Historic New Orleans Collection

Like the Pelican edition, this is a reprint of the 1885 book, but here available only in electronic format.

Christiana, Anna, and Deborah J. Lindsey. *Anna Christiana's 'Un-A-Fancii' New Orleans Cookbook (Legacy Edition)*. Santa Fe, NM, and New Orleans: Ocean Tree Books, 1999.

127 pages | Illustrated
Editions and/or reprints: 1987, 1999

Holdings: Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Newcomb's Vorhoff Library; Tulane University; University of New Orleans

This recipe book is a compilation of family recipes from the proprietress of a longtime Uptown fish shop and her friends. These contributors are named and many provide historical information on the old Carrollton area and Oak Street. The book is especially helpful for those wishing to locate the public market once at the Riverbend, to learn more about dairy communities in that area, and to reflect that Broadmoor was once used only for crawfishing. The wop salad, the macaroni, croutons, and cheese bake, the N'awlin's spaghetti salad remind the reader of the Sicilians who settled the area, and a number of other recipes show the influence of Germans and Asians. Bible verses are interwoven throughout the book. A lifetime of learning from the fish shop is the basis of The Tips of Seafood section.

City of New Orleans Mayor's Division of Intergovernmental Relations. *A Taste of New Orleans*. New Orleans: City of New Orleans Mayor's Division of Intergovernmental Relations, 1998.

Unpaginated | Illustrated

Holdings: New Orleans Public Library

This spiral-bound, self-published cookbook contains the recipes of members of the New Orleans Legislative Delegation, New Orleans City Council members, and Orleans Parish elected officials. Each recipe is credited to its source and the recipes represent all types of cuisine. Then-Mayor Marc Morial contributed recipes for Seafood Gumbo and Mayoral Chicken with Curried Vegetables, and Kemah's Groundnut Stew, among others. Pralines appear in five desserts, including Sweet Potato Praline Crunch, Cissy's Pecan Praline Cookies, Paul's Praline "Petitions," Paulette's Pecan Pralines, and Grandmother's Praline Parfait.

Clark, Morton G. *French-American Cooking from New Orleans to Quebec*. New York: Funk & Wagnalls, 1967.

238 pages | Illustrated by Lorraine Fox | Indexed

Holdings: Delgado Community College; Louisiana State Library; Louisiana State University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Northwestern State University; Southeastern Louisiana University; Southern University at New Orleans; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

This is the first volume in the Funk & Wagnalls (a division of Reader's Digest) Americana Cookery Series. The book provides an interesting history of the spread of French culinary influence in New World colonies, including Charleston, Biloxi, Philadelphia, and New Orleans. It compares the development of French-based recipes in different areas of the country, and also contrasts them with colonial recipes based on English tradition. Each recipe—and there are many that are fascinating—is attributed to a city or state. These include such unusual examples as potage de coco, made with calf's feet and coconut, and a spiced fish stew attributed to New Orleans. A short chapter on fruit dishes that were served with various meats and fowls explains where and when such side dishes and sauces appeared. Other dishes attributed to New Orleans include potage à l'essence de gésier (a giblet soup), cold fish with onion mayonnaise, and poached whole apples, to serve with pork or ham, wild ducks or geese. Unfortunately, there is no information on the author's sources.

Clegg, Holly Berkowitz. *A Trim & Terrific Louisiana Kitchen: An Easy and Lighter Approach to Southern Cuisine*. Baton Rouge, LA: Holly Berkowitz Clegg, 1993.

238 pages | Illustrated by Melanie DeJean Hansbrough | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This Louisiana cookbook gives many traditional New Orleans and other Southern recipes modified for calories, cholesterol, fat, and percentage of calories from fat. New Orleans is represented by the many artichoke, étouffée, and other seafood recipes, such as shrimp or crawfish fettuccine. The book also includes menus for various occasions, including party buffets, themed dinners, and vegetarian meals that would have been typical throughout the U.S. in the early 1990s.

Collier, Chiqui Pumilia. *Cookery N'Orleans Style*. Baton Rouge, LA: Land and Land Printers, 1984.

270 pages | Illustrated by Dale Barattini | Indexed

Editions and/or reprints: 1984, 1986, 1992

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; New Orleans Public Library; Nicholls State University

This book pays homage to the melting pot of French, Spanish, Italian, African, and German cultures that contributed to the food of New Orleans. It is a collection of the best recipes from the author's friends and family blended with recollections of a New Orleans upbringing. The unusual format divides the chapters into families along with stories of how their recipes originated or how they became family favorites. The author provides a glossary of cooking terms, fresh seasonings to keep on hand, herbs and spices, condiments and sauces, cooking tips, favorite family menus, and special event menus. Distinctive recipes include artichokes stuffed with veal, "basic" Italian sauce with meatballs, pork roast, beef daube, and Reuben casserole.

Collin, Richard H. *The New Orleans Underground Gourmet*. New York: Simon and Schuster, 1970.

256 pages | Indexed

Editions and/or reprints: 1973 (revised)

Holdings: Centenary College of Louisiana; Delgado Community College; Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Louisiana State University; Louisiana State University at Alexandria; Louisiana Tech University; New Orleans Public Library; Newcomb's Vorhoff Library; Northwestern State University; Southern University at New Orleans; Tulane University; University of Louisiana at Lafayette; University of New Orleans; Xavier University

Richard Collin, a great observer of New Orleans food and restaurants from 1960 to 1990, gathered a collection of his lively and informative writings on the city's food. This book, though written for diners in the early 1970s, gives a taste of Collin's wide-ranging and happy view of the city, which he describes as one of the "great eating cities of the world." The book's short introduction is equal to any brief overview of culinary history and to any précis of how New Orleanians eat and celebrate. He includes an introduction for each restaurant, and his introduction to coffee houses is worth the price of this out-of-print guide. Restaurant decor is also given, and social historians will like his comments on buildings and their history. No recipes, but this book is an essential part of learning about New Orleans food.

Collin, Rima. *Brennan's, 417 Royal Street: A Souvenir Cookbook*. New Orleans: Brennan's 1975.

83 pages | Illustrated by Bernie Fuchs | Indexed

Editions and/or reprints: As many as three reprints have been issued. The earliest printings of this book list Rima Drell Reck as editor/compiler.

Holdings: East Baton Rouge Parish Library; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; University of New Orleans

Written by an academic who made part of her career around the cooking of New Orleans, this book was justly subtitled “A Souvenir Cookbook” and quickly became a collector’s item. The cover shows the Brennan’s building and the familiar inscription of the handwritten Brennan name. Rima Collin was a superb cook and an exacting writer, and the book reflects these attributes both in the introduction and in its recipes. Her book is a digest of Brennan’s most popular recipes, with a lagniappe of “home dishes”—i.e., recipes by Maude Brennan, wife of founder Owen Brennan, Sr.

Collin, Rima, and Richard Collin. *The New Orleans Cookbook: Creole, Cajun, and Louisiana French Recipes Past and Present*. New York: Alfred A. Knopf, 1975.

244 pages | Illustrated | Indexed

Editions and/or reprints: 1975, 1987, 2006

Holdings: Delgado Community College; East Baton Rouge Parish Library; Grambling State University; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Louisiana State University at Alexandria; Loyola University; McNeese State University; New Orleans Public Library; Newcomb’s Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

Written by the “New Orleans Underground Gourmet” Richard H. Collin and his wife Rima Reck Collin, both academics who worked at the University of New Orleans, this work contains an abundance of classic recipes such as red beans and rice (called here the “original version”), trout marguery, and many others created by or adopted by New Orleans restaurants, including some from Acadian French Louisiana (“Cajun Country”). Each chapter, from “Gumbos and Soup” to “Drinks,” and almost every individual recipe are prefaced with accurate “insider information” that brings these dishes to life. A collection of historic photos of New Orleans restaurants and menus completes the collection. Dirty rice, stuffed mirlitons, Brabant potatoes, wop salad, crêpes Suzette, bread pudding, babas au rhum, king cake, pralines, mint julep, Ramos gin fizz, and café brûlot are only a small sampling from this book of everything relating to food and drink in New Orleans.

Written by cooks for cooks, the book also features a “Culinary Notes” section with definitions, descriptions of special ingredients, useful cooking techniques, necessary equipment and utensils, frequently used spices, and a short discussion on what the authors call the adaptability of courses, or in other words, their belief that New Orleanians do not make the “usual distinctions between” when an appetizer needs to be only an appetizer and when it can be the main course. This book is often recommended as the best cookbook for New Orleans food.

Collin, Rima, and Richard Collin. *The Pleasures of Seafood*. New York: Holt, Rinehart and Winston, 1976.

376 pages | Illustrated | Indexed

Editions and/or reprints: 1976, 1981, 1988, 1995

Holdings: Delgado Community College; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; New Orleans Public Library; Newcomb's Vorhoff Library; Northwestern State University; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This is a very good guide to cooking fish and shellfish, not limited to New Orleans specialties and species. The book is organized into chapters by cooking methods: broiling, poaching and saucing, fish cakes and quenelles, etc. The recipes, among them a fish curry with almonds, cream, and raisins, and fried red snapper, are excellent.

Compagno, Maria Bertucci. *Sicilian-Style Cooking: From Ustica to New Orleans*. Covington, LA: KRR Marketing, 2008.
150 pages

Holdings: Maureen Detweiler, Private Collection

This book was published by the former owner of the popular and long-lasting Compagno's restaurant (1920–98) in New Orleans's Uptown neighborhood. It contains photos of family and customers, family histories, stories, memories from former customers, and, of course, recipes. The latter are from the restaurant menu, from the author's memories of growing up in Ustica in Sicily, and from friends and family over the years. There are dishes from St. Joseph altars and her versions of local favorites such as muffuletta, olive salad, remoulade sauce, and bread pudding. Her limoncello made from homegrown lemons is an especially prized recipe.

Cooper, Virginia M. *Creole Kitchen Cook Book: Famous New Orleans Recipes*. San Antonio: Naylor, 1941.
233 pages | Illustrated
Editions and/or reprints: 1946

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana Tech University; New Orleans Public Library; Southeastern Louisiana University; St. Tammany Parish Library; University of Louisiana at Lafayette; University of New Orleans

This book combines the same recipes found in Scott, Gray and Usher, and others from the 1930s and 1940s. Virginia Cooper also wrote on Louisiana novelist George Washington Cable. Besides a number of Creole recipes, the other dishes are the same that one finds across the U.S., as if the book was marketed all over and the title merely changed.

Covert, Mildred L., and Sylvia P. Gerson. *Kosher Creole Cookbook*. Gretna, LA: Pelican Publishing Company, 1982.
214 pages | Illustrated by Alan Gerson | Indexed

Editions and/or reprints: 1982, 1989

Holdings: Delgado Community College; East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Southeastern Louisiana University; Southern University at New Orleans; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This book provides Creole-style recipes that omit shrimp, crab, oysters, and pork products and other nonkosher elements. Arranged by months, the recipes highlight both the Jewish year and the New Orleans year, and thus show a host of influences on various festivals and celebrations.

Cowman, Tom, and Greg Cowman. *Secrets of a New Orleans Chef: Recipes from Tom Cowman's Cookbook*. Jackson, MS: University Press of Mississippi, 1999.
288 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Grambling State University; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Tulane University; University of New Orleans

Tom Cowman's recipes reflect the diversity of inspiration from New York City, Long Island, and the Hamptons. In the mid-1970s, he moved to New Orleans and worked in the kitchen of Restaurant Jonathan, experimenting with fresh Louisiana ingredients such as shellfish, herbs, and spices. In 1986, he moved to L'Enfant's, and a year later joined JoAnn Clevenger at the Upperline. Among his trademark dishes are cold mousse of fresh trout, corn bisque, lamb curry, and tamale with tasso ham and andouille sausage. He also masterfully interpreted classic New Orleans dishes such as barbeque shrimp, shrimp remoulade, gumbo z'herbes, and black-eyed peas with andouille sausage and smothered greens.

Cranshaw, Kate. *New Orleans-Style Cooking*. Philadelphia: Courage Books, 1994.
94 pages | Illustrated, photographs by Neil Sutherland and Peter Barry | Indexed

Holdings: Louisiana State Library; Newcomb's Vorhoff Library; University of New Orleans

This book provides a brief history of the McIlhenny Company and its Tabasco sauce along with a history of food in New Orleans—from the first French settlers through the Louisiana Purchase in 1803 and on into the 1930s and 1940s. It also offers the history behind such dishes as jambalaya and gumbo, and discusses the use of crawfish and oysters. A brief history of each recipe is given and many Louisiana products that can be used to prepare the dishes are featured. It is interesting to note that the basic ingredients used in dishes of the past are still used today in New Orleans.

D

D'Antoni, Blaise C. *Bits and Pieces*. New Orleans: self published, n.d.
40 pages | Illustrated

Holdings: Louisiana State Library; Louisiana State Library Processing Center; New Orleans Public Library

This very small book is a delight in its observations about New Orleans in the 1970s, when the city's food was not yet known to most Americans outside of Louisiana. The compiler, a chef and organizer of various food festivals, offers insights into improvisation in Creole cooking, such as Madame Bégué's addition of chocolate to Floating Island. His own Bread Pudding With Whiskey Sauce, a winner as the Best Dessert in the 1978 New Orleans Food Festival, reminds one that there was such a festival and also that some chefs use bourbon in both the pudding and the sauce. Also revealing of the 1970s are recipes for baked bananas, maque choux, and oyster and artichoke soup. The baked coon and sweet potatoes, a lovely recipe in itself, is a surprise to find in urban New Orleans.

Davis, Frank. *Frank Davis Cooks Cajun, Creole & Crescent City*. Gretna, LA: Pelican Publishing Company, 1994.
303 pages | Illustrated by Shelby Wilson | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Not nearly as filled with the commentary one would expect from such a talkative television chef (WWL-TV), this book presents a lovely title that accurately separates Cajun, Creole, and Crescent City food. The latter, though unexplained in the book, is seemingly all those dishes derived from African, Irish, Italian, and German influences— baby back pork ribs, corned beef and cabbage, wop salad, crispy piglets with smothered kraut and taters. The food is just the type once found in neighborhood restaurants before Katrina. The measurement standards are generically North American as are the food pyramid and other nutrition information (from the 1980s and 1990s), but the recipes themselves are lasting contributions to a broad overview of south Louisiana food.

Davis, Frank. *Frank Davis Makes Good Groceries: A New Orleans Cookbook*. Gretna, LA: Pelican Publishing Company, 2008.
319 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library;

University of Louisiana at Lafayette; University of New Orleans

In this book, Frank Davis includes more than one hundred easy-to-follow recipes for home-style food such as corn stew with rose rice and grilled sausage, and yakamein (an only-in-New Orleans dish of noodles, soy sauce, and meat, topped with chopped egg and green onions). He advises on technique and preparation, offers suggestions for sides to accompany main dishes, and suggests what to do with leftovers.

Davis, Frank. *The Frank Davis Seafood Notebook*. Gretna, LA: Pelican Publishing, 1988.

Editions and/or reprints: five reprints

272 pages | Illustrated | Indexed | Foreword by Paul Prudhomme

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

A longtime outdoors writer, Frank Davis is nothing less than thorough in his suggestions for ingredients to keep on hand (for example, liquid smoke and dry sherry), cooking utensils to own (ranging from a six-inch chef's knife to a twenty-quart shrimp boiler), and techniques for freezing fish. His chatty approach to cooking anything from mullet to alligator gives many answers to questions a novice seafood cook might have, but the recipes will appeal to any serious cook as well.

Davis, Frank, and Shelby Wilson. *Frank Davis Cooks Naturally N'Awlins*. Gretna, LA: Pelican Publishing Company, 1990.

Editions and/or reprints: 1990, 1995, 2003, 2004

271 pages | Illustrated | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Maureen Detweiler, Private Collection; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This book includes many old-time New Orleans home-style recipes along with those from a wide variety of other cuisines. Some recipes usually found only in home kitchens and community cookbooks are pyracantha jelly, corned beef, and sweetened condensed milk. The very detailed instructions for cooking methods and techniques make the book quite useful.

DeLatour, Lois. *Old French Market Recipes*. Baton Rouge, LA: VAAPR, 1984.

117 pages | Illustrated by Libby Sparks

Editions and/or reprints: 1984, 1985

Holdings: Delgado Community College; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University; University of New Orleans

The preface to this small book, which was published in limited edition, highlights “everyday cooking done in New Orleans homes for several generations.” The influences noted are French, Creole-French, Italian, and German. The author also notes her background as a member of “an old French family, well known in the restaurant business.” Her aunt and uncle owned Tujague’s from 1920 to 1969 and her father owned DeLatour’s on Robert E. Lee Boulevard. She also notes the close connection among New Orleans families in the restaurant business and their common meeting ground, the French Market. The book is a gem for small historical insights, a few advertisements, and DeLatour’s own view of domesticity in the twentieth century. For example, the chapter on meat discusses the now almost forgotten reluctance of Louisiana housewives to buy beef. Before the 1940s, New Orleanians preferred “veal in abundance, pork, lamb, and of course, the prepared or precooked ham, sausage and pickled pork.” She also discusses the use of sweet pickled pork in bean dishes and its equivalents in grocery stores outside the area. The book is also helpful in outlining various terms used to describe New Orleans cooking styles that sometimes differ from those in other parts of the country—for example, making a roux and boiling rice.

Delta Reservations. *Ready When You Are Recipes*. Lenexa, KS: Cookbook Publishers, 1984. 97 pages | Illustrated

Holdings: Newcomb’s Vorhoff Library

This is a charm of a cookbook, replete with timesaving recipes with a local twist. Like other cookbooks produced from a national template, this one includes guides to spices, roasting times for meat, and **other** kitchen hints. Written by people who worked for Delta Reservations in New Orleans, the recipes are divided equally between nationally prevalent dishes from the 1980s (cinnamon toasties, hamburger pie, sauerbraten) and local favorites (a good number of artichoke dishes, gumbos, mirliton casseroles, and desserts such as pain perdu, calas, peach crescents, and pecan pralines). One favorite that looks promising is called Fay’s Ice Cream Mold and is made with local bakery McKenzie’s (closed 2001) macaroons, vanilla custard ice cream, Curacao and dark chocolate shavings.

DeMers, John. *Arnaud’s Creole Cookbook*. New York: Simon & Schuster, 1988. 255 pages | Illustrated by Rodica Prato | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; Nicholls State University; Tulane University; University of New Orleans

This book provides a fascinating history of Arnaud's, the well-known French Quarter restaurant founded by Arnaud Cazenave in 1918. The erratic life of his daughter Germaine, who took over at his death, and the disintegration of her restaurant are also chronicled, along with the investment by current (as of 2009) owner Archie Casbarian, who bought Arnaud's in 1978. The book includes short essays on basic New Orleans ingredients and cooking techniques, as well as "Count" Arnaud's original recipe for oysters Bienville.

DeMers, John. *Class Act*. New Orleans: New Orleans School of Cooking, 2000.
128 pages | Illustrated, photographs by Michael Palumbo | Indexed

Holdings: Newcomb's Vorhoff Library; Southwest Georgia Regional Library

This little cookbook provides the recipes for those dishes most associated with New Orleans. The recipes marked with a star in the index are those taught at the New Orleans School of Cooking located in the French Quarter. A quick guide to terms used in the recipes is helpful in defining such words as roux, trinity, andouille, filé, and tasso.

DeMers, John. *The Food of New Orleans: Authentic Recipes from The Big Easy*. Boston: Periplus Editions, 1998.

Editions and/or reprints: 1997, 1998

143 pages | Illustrated by John Hay, Oscar L. Coleman, and others | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; St. Tammany Parish Library; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Part of the World Food Series, this beautifully photographed book includes essays on the history of New Orleans food, drink, festivals, and restaurants, with an index of local ingredients, from andouille to zucchini. Recipes take the reader through the staples of New Orleans home tables with dishes such as pain perdu, shrimp Creole, and oyster-stuffed artichokes, as well as restaurant favorites such as Brennan's eggs Sardou and the seafood gumbo from Commander's Palace. New Orleans food enthusiasts will appreciate not only John DeMers' own outstanding work but also that of contributors such as Marcelle Bienvenu. The book is a perfect gift for anyone who wants *one* New Orleans cookbook with all the standard recipes.

DeMers, John, and Rhonda Findley. *The Top 100 New Orleans Recipes of All Time*. Lafayette, LA: Acadian House Publishing, 2003.

186 pages | Illustrated by Tom Sommers and the Louisiana Office of Tourism | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Newcomb's Vorhoff Library; New

Orleans Public Library; Nicholls State University; University of New Orleans

The book begins with a brief introduction about those recipes prepared simply for home cooking or everyday dining. Without a discussion of the differences between Creole, Cajun, and other types of New Orleans food, the authors add Native Americans, Irish, Cubans, and Vietnamese to a listing of the usual influences—French, Spanish, Cajuns, Sicilians, and African Americans—on Creole cuisine. The book is helpful for adding very basic instructions for two essential elements of New Orleans cooking: roux and rice (rice made the “new way”—i.e., smothered rather than drained). The authors give short histories and explanations for all of the recipes, which are arranged in the following chapters: Breakfast, Brunch and Breads; Appetizers; Vegetables and Salads; Soups and Gumbos; Main Dishes; Seafood; Dressings and Casseroles; Cakes, Candies and Desserts; and Adult Beverages. Longer introductions are given for gumbo, poor boy sandwiches (called in this book “po boy”), and king cakes. This is a handy book with all the great recipes that define New Orleans food.

DeMers, John, and Andrew Jaeger. *Oysters*. Berkeley, CA: Celestial Arts, 1999.
96 pages

Holdings: Jefferson Parish Library, New Orleans Public Library; Newcomb’s Vorhoff Library

This small recipe book describes the farming process of oysters as well as the many diverse ways that oysters can be prepared. The book also provides directions on how to open an oyster, as well as a menu guide to the many types of oysters and sauces.

DeMers, John, and Geoff Kalish. *The Best Wining and Dining in New Orleans*. Fort Lee, NJ: HCC, 1994.
206 pages | Illustrated by Jill E. Kalish

Holdings: New Orleans Public Library; Newcomb’s Vorhoff Library; University of New Orleans

A listing of New Orleans restaurants and food purveyors from the 1990s, this book begins with a classic statement about New Orleans food: “No other American city offers the unbroken tradition of fine dining that New Orleans does.” The authors also tell of the city’s food as being “built by innovation and assimilation” but “frozen in time and technique.” The preface by John DeMers discusses various definitions of Creole and Cajun food. The preface by Geoff Kalish deals with wine sold in New Orleans. A four-page glossary takes one from andouille to yellowfin tuna, but is stronger than other books in devoting attention to different fish and shellfish used in New Orleans cuisine (here, besides the yellow fin tuna, there are blue crab, crawfish, flounder, grouper, pompano, redfish, shark, speckled trout, and white shrimp). While this book shows how New Orleanians ate out in the 1980s and early 1990s, the only drawback is that the listings by areas include only the French Quarter, Uptown, and the suburbs.

Dennerly, Phyllis. *Dining In: New Orleans Cookbook*, [Volume I]. Seattle: Peanut Butter

Publishing, 1985.

199 pages | Illustrated by Kelly M. Steele | Indexed | Foreword by Pete Fountain

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Library of Congress; Louisiana State Library; Newcomb's Vorhoff Library; New Orleans Public Library; Tulane University; University of New Orleans

Subtitled “a collection of gourmet recipes for complete meals from the New Orleans area’s finest restaurants,” this book gives menus and selected recipes from twenty-one eating establishments well known in the 1980s. Aimed at visitors to the city, the book gives historical information on the establishments and insights into the individuals and families who ran them. At the back of the book, there is a section with information on a few other restaurants and food vendors—showing information on where in the 1980s to buy poor boy sandwiches, coffee, hot tamales, Roman candy, sno’ balls, oyster loaves, pepper jelly, sausages, and even everything from “Scotch salmon to Cajun Creole” from the once luxurious Out Back Deli of Holmes Department store.

Dennerly, Phyllis, and Chef Paul Prudhomme. *Dining In: New Orleans Cookbook, Volume II*. Seattle: Peanut Butter Publishing, 1987.

210 pages | Illustrated by Barbara Alexander | Indexed | Foreword by Chef Paul Prudhomme

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Newcomb's Vorhoff Library

Supplementing her previous book, here the author gives the menus and selected recipes of fifteen more restaurants and revisits six of the restaurants included in volume one. A section at the back of the book lists new restaurants and small neighborhood eateries, information that is important when looking back on the history of the city’s foods. The foreword by Chef Paul Prudhomme also makes the book valuable for collectors.

Deutsch, Hermann, and Deirdre Stanforth, *Brennan's New Orleans Cookbook*. New Orleans: Robert L. Crager and Company, 1961.

Editions and/or reprints: 1961, 1964; 1982, 1990 and 2004 (Pelican)

235 pages | Illustrated by Deirdre Stanforth; photographs of restaurant by Leon Trice

Holdings: Delgado Community College; East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Historic New Orleans Collection; Iberville Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Louisiana State University at Alexandria; Louisiana Tech Library; Loyola University; New Orleans Public Library; Newcomb's Vorhoff Library; Southeastern Louisiana University; Southern University at New Orleans; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

This was the first book to publish a history of the New Orleans Brennan “clan,” a family whose name for many is synonymous with Creole cooking. The recipes evoke a certain era of New

Orleans cooking, a time when rather more snail dishes than one sees on menus these days was an indication that the restaurant was serious. The Brennans' chronicler, Hermann B. Deutsch, also recounts the beginnings of the marketing strategy that has made their name known nationally. The reader is assured that the recipes as rendered are an accurate reflection of the food that made Brennan's famous. Many of the dishes are in fact still on the menu at the French Quarter restaurant, including one that improbably combines filet mignon and bananas. Most helpful today (2008) are the recipes that document the dishes created by Chef Paul Blangé.

D. H. Holmes. *Bayou Banquet: Recipes from a Potpourri of Cultures*. New Orleans: D. H. Holmes Company, 1984.

291 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Louisiana State Library Processing Center; New Orleans Public Library; Newcomb's Vorhoff Library

This spiral-bound book is a "collection of kitchen-tested original recipes based on centuries old recipes of New Orleans and the bayou country of Louisiana." It does not include recipes from the restaurant at the old Holmes store—chicken salad, gumbos, red beans, and ice cream covered with gold brick chocolate—that were loved by so many, though some similar recipes can be found in the book.

Dillard University Women's Club. *The Dillard Women's Club Cookbook, A Collection of Fine Recipes Including Louisiana Cuisine, Foreign Dishes and Favorite Family Recipes*. Kansas City, MO: Circulation Service, 1958.

88 pages | Indexed

Holdings: Jefferson Parish Library; Louisiana State Library; Louisiana Tech University

The Women's Club at Dillard University in New Orleans created a somewhat unusual task for themselves when they undertook this book project because New Orleans food books from the 1950s were rare and also because their choices include selections of family favorites as well as foreign dishes. The book begins with extensive pages on measurements, serving suggestions, and information on herbs and flowers. The first section, "Recipes from a Few Famous Friends," shows the impressive reach of the college. What could be more fun than to find William Faulkner's recipe for pickles; Lena Horne's recipe for East Indian chicken; Ralph Bunche's creamed sweetbreads; paella from Constance Baker Motley; pain patate from Camille Lucie Nickerson; champignons au vin from Leontyne Price and William Warfield; and a few other dishes from ambassadors and congressmen? The "Foreign Dishes" section gives recipes from many places, including Italy, Liberia, England, and the United States.

Dojny, Brooke, and Steven Needham. *The Best of New Orleans: A Cookbook*. San Francisco: Collins Publishers, 1994.

96 pages | Illustrated, photographs by Mark E. Gibson, Charles Bowman, D. Donne Bryant,
David Wise | Indexed

Holdings: East Baton Rouge Parish; Lafayette Public Library; Library of Congress; Louisiana
State Library; New Orleans Public Library

All of the recipes in this book are typical New Orleans recipes, and many are credited to
restaurants throughout New Orleans, such as Antoine's, Arnaud's, and Paul Prudhomme's K-
Paul's. The recipe selections offer no surprises, but the glossary of New Orleans cooking terms
makes the book appealing.

Doughty, Dorothy V. *Magnolias & Ambrosia: Creole Recipes*. New Orleans: Devenport
Brothers Printing Company, 1967.

36 pages | Illustrated

Holdings: Louisiana State Library; Louisiana State University; New Orleans Public Library;
Newcomb's Vorhoff Library; University of New Orleans

Traditional recipes (such as those for roux, gumbo, and jambalaya) in this slight cookbook start
with short, apt descriptions. The text also contains a few helpful designations, such as a
pronouncement that rice should always be fluffy and an explanation of the derivation of gumbo
from Kinggombo or Guingumbo. Some of the line drawings are delightful. In addition, there are
some surprises to any study of cooking here, including New Orleans salad bowl (mixed greens
tossed with olives, Roquefort, and anchovies), Creole cookies (a sort of fruitcake cookie), and
Congo squares (blondies, with chocolate bits). The author also notes, "To this day, pralines are
sold outside the entrance to the Opera and various chic gatherings." This statement reminds one
of the city as it once was, in the period when these recipes were collected (1950s and 1960s).

Dupuy, Chachie. *Chachie Dupuy's New Orleans Home Cooking*. Kansas City, MO: Kansas City
Press, 1984.

Editions and/or reprints: 1984, 1985

141 pages | Illustrated | Indexed

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library;
Library of Congress; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff
Library; Nicholls State University; Tulane University; University of New Orleans

Chachie Dupuy, a New Orleanian born in the 1950s, provides black-and-white photographs
(from the Library of Congress) of the city in the late nineteenth and early twentieth centuries to
illustrate this cookbook. Alongside these images, this eighth-generation Creole writes about New
Orleans home cooking that ranges from cheese brioche and oyster stew to soup meat salad and
baked mirliton. She also provides dinner menus and includes a glossary of culinary and Creole
terms.

E

Elliott, Kelly, and Carol Luman. *New Orleans Cuisine*. Harahan, LA, Express Publishing Company, 1999.

64 pages | Illustrated, photographs by Steve Gibson

This booklet is often found in tourist shops. It consists of recipes from New Orleans old line restaurants, such as Brennan's, Antoine's, Arnaud's, and Galatoire's.

English, Sarah Jane. *Top Chefs in New Orleans*. Austin, TX: Eakin Press, 1992.

186 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Library of Congress; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Northwestern State University; St. Tammany Parish Library; University of New Orleans

Thirteen New Orleans chefs (Emeril Lagasse, Susan Spicer, Michael Uddo, Tom Cowman, Gunter Preuss, Daniel Bonnot, Andrea Apuzzo, Roland Huet, Kevin Graham, Patrick Granito, Gerard Maras, John Neal, and Parker Murphy) here respond to questions from the author, give recipes, and provide menus from restaurants in the city, circa 1991. The author suggests wines to serve with the meals. Overall the text is very helpful for providing insights into how chefs think of the city and how their cooking has influenced what we know today of New Orleans food. Some notable recipes include a Sazerac mousse, cold redfish with horseradish sauce, and baked oysters with a cornbread and prosciutto stuffing.

Entergy Corporation. *From Woodstoves to Microwaves—Cooking with Entergy*. New Orleans: Entergy Corporation, 1997.

200 pages | Indexed

Holdings: Historic New Orleans Collection; Jefferson Parish Library; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University; University of New Orleans

The recipes in this modest wire-bound book were printed by Entergy, previously known as NOPSI (New Orleans Public Service Inc.). Over many years in various publications and printed materials, the recipes made up part of the handouts (transit materials and bill stuffers) provided by the energy company. The book compiles these recipes and attempts to document the history of New Orleans foodways and traditions. From the late 1940s through the 1960s, the public service department at Entergy also supported New Orleans culture by hosting cooking demonstrations. As modern appliances changed the way food was prepared, Entergy began a series of weekly cooking demonstrations at its 317 Baronne Street headquarters. A group of home economists showed women how to use the array of blenders, mixers, and ranges being introduced to the market. The outcome was *Creole Cuisine*, a cookbook first published in 1952

that was a compilation of some of New Orleans's signature dishes such as Creole bread pudding, mirliton casserole, gumbo filé, and red velvet cake. *From Woodstove to Microwaves* includes these recipes as well.

Episcopal Churchwomen of St. Anna's Parish. *Wonderful Old Cuisine from the South*. Kansas City, MO: North American Press, 1950.
52 pages | Illustrated

Holdings: Newcomb's Vorhoff Library; University of New Orleans

This fund-raising cookbook contains recipes that are representative of both New Orleans and the United States in general in the late 1940s. Advertising from that era makes the book more useful to those interested in community cookbooks and the city of New Orleans.

Eustis, Célestine. *Cooking in Old Créole Days: La Cuisine créole à l'usage des petits ménages*. New York: R.H. Russell, 1904.
Editions and/or reprints: 1904, 1928, 1973, 1980
Illustrated by Harper Pennington | Indexed

Holdings: Historic New Orleans Collection; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Monroe; University of New Orleans

It is surprising that this book is not better known as Célestine Eustis was descended from a prominent Creole family and held sway at various times over the social scenes of New Orleans, Paris, and Aiken, South Carolina, a fashionable turn-of-the-century winter retreat. Her book comprises two sections—one in English, the other in French. There are many more recipes in English, and the French versions are not always the same. The English introduction is by S. Weir Mitchell, a prominent doctor and writer of the time, while Eustis shares her thoughts on cuisine with those who read French.

She writes that gumbo, which could be made with “du gibier, de la volaille, de la dinde, de veau, des rogatons, à la rigueur même un hibou” (game, chicken, turkey, veal, leftovers, in a pinch even an owl), was reserved by the Indians for their feast days, while Creoles ate it at small gatherings following a dance. Eustis is most enthusiastic when writing about tomatoes—“Perhaps no other is capable of appearing in so great a variety of palatable and satisfying dishes”—and the proper composition and seasoning of salads. There are some unusual puddings: Porcupine pudding is baked apples with a sort of meringue studded with almonds, and monkey pudding is a bread pudding baked “until it looks like an old monkey.”

She credits some recipes to various elegant hostesses and, unusual for that time, to the cooks, often former slaves. Josephine Nicaud, who worked for Eustis's brother (once Confederate ambassador to France) for forty years, is one of those named, and Nicaud's oyster and peanut soup is an interesting souvenir. Another “cook, born in [President] James Madison's family” is

one whose name did not enter the record, although her pot au feu and bouillon did. There are several “jumballaya” recipes, varying in complexity, as well as recipes for daube glacée and New Orleans veal with oysters. Hints for housekeepers include: “Waters in which vegetables have been boiled can be used in cooking, except potato water and cucumber water. They have been known to poison a dog.”

The book also contains the menu, in French and in English, of a small Creole dinner for the delegates of the New Orleans Press Club, held February 19, 1898.

The book is illustrated with various line drawings of local and domestic scenes, and musical notations. Eustis explains their presence by writing of the songs she heard the black cooks singing as they worked.

A 1973 edition, published by Arno Press, is an incomplete version that omits, without mention, the French section of the original book. Published as part of the fifteen-volume *Cookery Americana* series, it has an introduction by Chef Louis I. Szathmary, whose collection of historic cookbooks provided the source for the series. He provided modern versions of three of the original’s recipes: codfish balls, custard bread, and New Orleans veal with oysters. Eustis’s title page is intact, with its French title appearing under the English. Her French introduction is there. Even the title page for the French section, which appears on page 86 of the first edition, is included, but the fifty-six recipes in French are not.

The earliest record found for the book provides a copyright date of 1903, but it is unclear from various bibliographies if the book appeared before 1904 or if a 1903 edition actually exists since none has been located. The book is one of two about New Orleans food thought critical enough to be included in the seventy-six books chosen to represent the most important and influential American cookbooks from the late eighteenth century to the early twentieth century by the Feeding America Project at the University of Michigan. (The other title included in this collection is Lafcadio Hearn’s *La Cuisine Creole*.)

Evans, Louis. *Louis Evans’ Creole Cookbook*. Gretna, LA: Pelican Publishing Company, 1991. Editions and/or reprints: 1991, 2006
239 pages | Indexed | Foreword by Mel Leavitt

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Southeastern Louisiana University; Southern University; Tulane University; University of Louisiana at Lafayette; University of New Orleans; Xavier University

Although he was born in Mississippi to poor sharecropping farmers, Louis Evans became an award-winning chef of Creole cuisine in New Orleans. An early “celebrity chef,” he was featured in the PBS-TV series “Dinner at Julia’s,” and he appeared on the “Mike Douglas Show.” For eighteen years, he made his reputation as executive chef for the Caribbean Room of the Pontchartrain Hotel, until the hotel was sold in 1987. After “cooking Creole” for three weeks in London, Evans moved on to preside over Kabby’s Restaurant in the New Orleans Hilton

Riverside and Towers Hotel. He completed the manuscript of this cookbook shortly before he died in 1990. More than three hundred recipes include classic and original dishes such as oyster and artichoke soup, crawfish étouffée, crabmeat au gratin, veal grillades à la Creole, and many others, as well as more esoteric fare such as mile-high ice cream pie, Coca-Cola cake, chicken chow mein, and Wiener schnitzel. Popular local TV personality, reporter, writer, producer, and storyteller Mel Leavitt provides an affectionate introduction to the chef and his food.

F

Famous Recipes From Old New Orleans: Collected for You by the Makers of Godchaux Sugars, with 300 Useful Household Hints. New Orleans: Godchaux Sugars, 1938.

Editions and/or reprints: 1938, 1950, 1953

63 pages; 93 pages | Illustrated

Holdings: Historic New Orleans Collection; New Orleans Public Library; Tulane University

About this book, *The Rochester Clarke Bibliography of Louisiana Cookery* notes: “37 pages devoted to ‘Helpful Household Hints.’ One instructs how to remove printing from sugar bags.” Compilers of this bibliography did not find this edition, but did find one given an additional subtitle of *The Story of Godchaux’s Pure Cane Sugar*, copyright 1935 by Godchaux Sugars, Inc. It contains a history of sugar refining, plus “useful household hints and excellent recipes.” Besides the expected cakes, jellies, and candies, it tells how to preserve fresh fish with sugar. There is an instruction on how to remove printing from flour bags, not sugar bags.

Favorite Recipes From Famous New Orleans Restaurants. New Orleans: Express Publishing Company, 1982.

65 pages | Illustrated | Indexed

Holdings: Delgado Community College; Louisiana State Library Processing Center; New Orleans Public Library; Newcomb’s Vorhoff Library; University of New Orleans

This book provides a list of some of New Orleans’ best-known restaurants and some of their chefs’ favorite recipes. The dishes are organized by subject or type of cuisine, and each recipe is credited to a particular restaurant. The book also includes many photos of the establishments, chefs, and New Orleans scenes. This book lists recipes in categories: soups, salads & dressings, seafood, meat, potpourri, vegetables, desserts, breakfast & brunch, beverages. Most of the recipes are attributed to a specific restaurant or bar. The potpourri section comprises sweet and savory sauces, and dressings. Restaurants contributing included the Bon Ton, Le Ruth’s, and Corinne Dunbar’s, as well as the Steamboat Natchez. A suggestion from the anonymous editor(s) is that one should make the Caribbean Room’s cheese grits, using six egg yolks, and the same dining room’s Mile High Ice Cream Pie, using eight egg whites, in order to make the best use of one’s eggs.

Federal Writers’ Project. *New Orleans City Guide.* American Guide Series. Boston: Houghton Mifflin Company, 1938.

Editions and/or reprints: 1983 by Pantheon

430 pages

Holdings: Acadia Parish Library; Amistad Research Center; Avoyelles Parish Library; Beauregard Parish Library; Bossier Parish Community College; Dillard University; East Baton

Rouge Parish Library; Evangeline Parish Library; Historic New Orleans Collection; Iberia Parish Library; Iberville Parish Library; Jennings Public Library; Lafayette Public Library; Lafourche Parish Library; LaSalle Parish Library; Library of Congress; Louisiana College; Louisiana State Library; Louisiana State University; Louisiana State University at Alexandria; Louisiana Tech University; Loyola University; McNeese State University; Natchitoches Parish Library; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Notre Dame Seminary; Ouachita Parish Public Library; Rapides Parish Library; Sabine Parish Library; Shreve Memorial Library; Southeastern Louisiana University; Southern University; Southern University at New Orleans; St. Martin Parish Library; St. Mary Parish Library; St. Mary's Dominican College; Tulane University; Union Parish Library; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans; University of Southwestern Louisiana; Vermilion Parish Library; Webster Parish Library; Winn Parish Library; Xavier University

Familiarly known as *The WPA Guide to New Orleans*, this treasure of a book contains a ten-page discussion of the city's restaurants ("Eating and drinking rank as fine arts in New Orleans and ... the flavor of the past [is] kept vitally alive in its restaurants"), a wonderful section on "Creole Cuisine" ("If you have no faith in the potency of herbs and seasonings, don't try Creole cooking"), and a select group of recipes for "Famous Dishes" (including Antoine's Bouillabaisse and Galatoire's Trout Marguery) and "Famous Drinks" (including Café Brûlot and the Sazerac Cocktail). The book should be on the shelf of every comprehensive New Orleans history collection as well as in the kitchens of those interested in the city's legendary culinary heritage.

Federated Council of New Orleans Garden Clubs. *Gourmet Gardeners Cook Book*. New Orleans: Federated Council of New Orleans Garden Clubs, 1966.
Illustrated | Indexed

Holdings: New Orleans Public Library; Newcomb's Vorhoff Library;

True to its time (the 1960s), this book contains lots of New Orleans recipes from an era in which convenience foods and national trends governed the dining table. Here are gelatin salads, vegetables mixed with canned cream of something, and so forth. However, the book is helpful for its chapter on edible plants, such as cattail, calendula, dock, portulaca, wisteria, and rose petals. The book is also useful for its advertising—Buck Forty-Nine Pancake and Steak Houses, Imperial Palace, Kaul's Food Store, Terranova Brothers Meat Market, and Swiss for Cakes, among others.

Feeding Frenzy, Inc. *New Orleans Cuisine: The Culinary Encyclopedia of the Crescent City*.
New Orleans: Feeding Frenzy, 2000.
Editions and/or reprints: 1999, 2000, 2001, 2002
184 pages | Illustrated

Holdings: Historic New Orleans Collection; Library of Congress; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

This compilation of recipes and restaurant menus is updated periodically in different editions.

Feibleman, Peter S., and the editors of Time-Life Books. *American Cooking: Creole and Acadian*. Foods of the World series. New York: Time-Life Books, 1971.
208 pages | Illustrated by Anthony Blake and Richard Jeffery | Introduction by Harnett T. Kane

Holdings: Delgado Community College; Grambling State University; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University at Alexandria; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of New Orleans; Xavier University

Much more than a cookbook, this is partly Peter S. Feibleman's memoir of a New Orleans boyhood and partly a snapshot of New Orleans and Louisiana society at a specific point in time. Included are fascinating photographs, not only of beautiful food but also of the people catching, cooking, and consuming the food. The book casts a seductive light on a variety of eating and entertaining styles, from Carnival high society to shack-dwelling crabbers south of Bayou Lafourche. Recipes range from backbone stew to eggs hussarde to oysters Rockefeller. There are also photographs of classic New Orleans restaurants and their proprietors and staffs—including Brennan's, Galatoire's, Antoine's, Chez Helene, and the Bon Ton Café—as well as a glossary and shopping guide. The introduction is by Southern author Harnett T. Kane; Marcelle Bienvenu was one of the editors.

Feibleman, Peter S., and the editors of Time-Life Books. *Recipes, American Cooking: Creole and Acadian; Recipes*. Foods of the World series. New York: Time-Life Books, 1971.
152 pages | Illustrated | Indexed | Recipe instructions were developed by Michael Field and Gerry Schremp

Holdings: Delgado Community College; Louisiana State Library; Louisiana State Library Processing Center; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This is the recipe book that accompanies Peter S. Feibleman's text (above) on Louisiana cooking. The two are often sold separately in secondhand bookstores. The small book contains 140 recipes, some of which are also in the main book. There are restaurant-style recipes such as chicken Pontalba; home-style recipes such as yams and sausage; and general favorites such as maque chou, sausage and eggplant jambalaya, and shrimp Creole. Many like the book simply for its drawing of a traditional French drip coffeepot and instructions on how to make authentic Creole coffee.

Ferguson, Judith. *Creole Cooking. Step-By-Step Series*. New York: Gallery Books, 1989.
Editions and/or reprints: 1989, 1993

64 pages | Illustrated, photographs by Peter Barry | Indexed

Holdings: New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

This book provides a brief history of Creole cooking and gives quick and very simple recipes for well-known dishes such as gumbo and shrimp Creole. Each recipe includes a "cook's note," for example, preparation time, serving suggestions, and variations. Recipes include Creole Court Bouillon (sic), and Veal Jardinière.

Ferguson, Judith. *Regional and Ethnic Cooking: New Orleans Cooking*. New York: Random House, 1993.

67 pages

Judith Ferguson (the author of *The All-American Cookbook*, which includes many New Orleans recipes) also writes small books that offer short introductions to various cuisines—Greek, Polish, French—or ingredients: fish and seafood, barbecues and salads, vegetarian. The New Orleans volume could not be located for review for this bibliography but is said to contain an excellent jambalaya recipe. The books are sometimes found in used bookstores.

Fitzmorris, Jimmy. *Home Style Cooking*. New Orleans: Web Printing Services, 1980.

84 pages | Indexed

Holdings: Delgado Community College; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; St. Mary's Dominican College; Tulane University; University of New Orleans

Published in the year when New Orleans politico Jimmy Fitzmorris ran for governor of Louisiana—and lost—this book was apparently distributed among his faithful supporters. The recipes are for family dishes as well as traditional cakes and candies. The chapter on pickles and preserves has a pickle recipe that uses red-hot candies and cinnamon. This is a great book for insight into both politics and home cooking.

Fitzmorris, Tom. *The Eclectic Gourmet Guide to New Orleans*. Birmingham, AL: Menasha Ridge Press, 1996.

Editions and/or reprints: 1996, 2001

265 pages

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Baptist Theological Seminary; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

Not as informative as the restaurant guides by Richard and Rima Collin or John DeMers and Geoff Kalish, this book nevertheless gives a good idea of the type of food served in New Orleans establishments in the 1990s. The recommended dishes such as the thiebujin at Bennachin, described as “stuffed fish jambalaya,” and a mirliton ragout with shrimp and polenta at Girod’s Bistro, illustrate how Creole cuisine has evolved and how the foods of near and faraway have been incorporated into New Orleans cuisine.

Fitzmorris, Tom. *The New Orleans Eat Book*. New Orleans: Big Bend and Pacific Company, 1991.

Editions and/or reprints: many from the 1980s onward

Indexed

Holdings: Jefferson Parish Library; New Orleans Public Library; Newcomb’s Vorhoff Library

This is not a cookbook, but a guide to eating in New Orleans written by a longtime local food critic and author. Throughout numerous editions, Tom Fitzmorris rated New Orleans restaurants by their buildings, decor, owners, chefs, dishes, and more. The introduction is helpful in defining the metropolitan area—“in the fine old New Orleans tradition of provincialism . . . as ending fifty miles from New Orleans in all directions.” Both the index and the alphabetical listing of restaurants provide information on buffets, Chinese cuisine, romantic atmosphere, oysters Rockefeller, and so on. Thus, under the letter *I*, one can find not only Isadora’s but also a description of Italian cooking (as compared to French cooking and with specific reference to the New Orleans Italian population) and a listing of the best Creole-Italian restaurants and the best Italian-Italian restaurants. Fitzmorris hosts a daily dining and cooking program on the radio and has done so for more than twenty years (2008). The listings in this edition, though outdated, are important for those seeking information on the evolution of New Orleans food in the last three decades of the twentieth century and on the history of the city’s restaurants, specific foods (see, for example, liver and sweetbreads), and culinary traditions (see tabletop in the *Ts*, for example, to find where the best napkins and tablecloths can be found).

Fitzmorris, Tom. *New Orleans Menu Collection: Actual Menus From 50 Restaurants*. New Orleans: Big Bend and Pacific Company, 1985.

80 pages

Editions and/or reprints: 1986, and many others currently unavailable

Holdings: Maureen Detweiler, Private Collection

In this book, food critic Tom Fitzmorris gathered the actual menus from fifty New Orleans restaurants, with prices current to 1985. This is a collector’s item and very hard to find.

Fitzmorris, Tom. *The New Orleans Menu: Two Hundred Restaurants Explored, Rated, Explained, and Criticized by Tom Fitzmorris*. New Orleans: Big Bend and Pacific Company, 1997.

101 pages

Holdings: Sharon Stallworth Nossiter, Private Collection

This is the 21st anniversary edition of Tom Fitzmorris's restaurant reviews, which began publication as a newsletter on Jan. 3, 1977. It became a 32-page magazine in 1981 and assumed its book format in 1980. Sections include Greatest Regrets, in which Fitzmorris lists the now-closed restaurants he misses most, and current menus of 18 restaurants, as well as short articles about plantation dining, Fitzmorris's Law of Overabundance, Commander's Palace, arugula, Lucky Cheng's, and a longer piece about the idiosyncratic management of the wine cellar at Gremillion's Restaurant. Amusing and opinionated, no recipes.

Fitzmorris, Tom. *One Hundred New Orleans Restaurants*. New Orleans: Big Bend and Pacific Company, 1981.

Editions and/or reprints: 1987 and others (irregularly issued)

Pages vary

Also a rare find, this book follows its title and lists one hundred restaurants. The one copy that had been located became a victim of the flood of 2005 before it could be studied for this bibliography.

Fitzmorris, Tom. *The Ten Greatest New Orleans Recipes: and A Hundred More*. New Orleans: Big Bend and Pacific Company, 1984.

61 pages | Illustrated | Indexed

Holdings: Jefferson Parish Library; New Orleans Public Library; Newcomb's Vorhoff Library

The ten recipes (plus one more for lagniappe), followed closely by many more, are barbecued shrimp, bread pudding, chicken and andouille gumbo, chicken bonne femme, crawfish étouffée, grillades and grits, lost bread, oyster en brochette, oyster Rockefeller, red beans and rice, and trout meunière. Each dish has a brief introduction that tells something of its distinct heritage. The ten greatest fresh ingredients are also given, and the ten greatest prepared ingredients follow, including some less familiar ones such as Yogi crab boil. This is a jewel of a book.

Fitzmorris, Tom. *Tom Fitzmorris's New Orleans Food: More than 225 of the City's Best Recipes to Cook at Home*. New York: Stewart, Tabori and Chang, 2006.

336 pages | Indexed

Holdings: East Baton Rouge Library; Fort Polk Allen Memorial Library; Jefferson Parish Library; Louisiana State Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; University of New Orleans

A longtime New Orleans restaurant critic and radio food show host, Tom Fitzmorris has

collected and adapted recipes from memorable meals for more than thirty years. He used his Hurricane Katrina evacuation time constructively to finish creating an informative and well-organized compendium of his favorites for home cooks. He shares his extensive knowledge and experience with New Orleans food, chefs, and restaurants as he defines and clarifies the history and traditions of classic dishes and the provenance of modern innovations in this original paperback edition. This is one of the best of the handful of books written in the early twenty-first century.

Fitzmorris, Tom. *Two Hundred New Orleans Restaurants*. New Orleans: Big Bend and Pacific Company, 1984.

56 pages

Holdings: Historic New Orleans Collection; Louisiana State Library Processing Center; New Orleans Public Library; Sharon Stallworth Nossiter, Private Collection; Tulane University; University of New Orleans

This is the eighth edition of Tom Fitzmorris's mid-1984 selective guide to dining out. It is unique in that it includes a new section, "Avant-Garde," which is the name Fitzmorris gave to a generation of New Orleans restaurants that redefined Creole and Cajun food, introducing a greater use of local, fresh ingredients, and a lighter cooking style. Among the 16 restaurants in this section, six of them (Clancy's, Gautreau's, K-Paul's Louisiana Kitchen, Mr. B's, and Upperline) are still in business (2009). The Grill Room at Windsor Court is also in this section, but has undergone many incarnations since then. Other categories include Five Stars, Old New Orleans, Creole, Strictly Continental, Suburban Creole, Se Habla Espanol, Chopsticks, Exotic Cuisines, Back Streets, Sandwiches, Pizza, Breakfast, Beyond Category, and Dessert & Coffee. There are no recipes but much to consider here about food available in the 1980s.

Fodor's. *Fodor's New Orleans '95: The Complete Guide With the Best of French Quarter Jazz and Creole Cooking*. New York: Fodor's Travel Publications, 1994.

Editions and/or reprints: Part of a series issued annually or biannually

211 pages | Illustrated

Holdings: Irving Public Library; Newcomb's Vorhoff Library; Southwest Georgia Regional Library

Edited by Craig Seligman, this book is worth a glance, as are other guidebooks, to see how the world views the city.

Folse, John. *After the Hunt: Louisiana's Authoritative Collection of Wild Game and Game Fish Cookery*. Gonzales, LA: Chef John Folse and Company Publishing, 2007.

854 pages | Illustrated, photographs by David Gallent and Jude Haase | Indexed

Holdings: Louisiana State Library; Louisiana State University; Louisiana Tech University;

Loyola University; McNeese State University; Nicholls State University; Northwestern State University; Southeastern Louisiana University; Southern University; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

This large coffee-table book provides a thorough history lesson on hunting and fishing in Louisiana. The author explains the different hunting and fishing seasons and gives recipes that call for all types of game, including stuffed muskrat, raccoon casserole, and squirrel jambalaya. The book also includes dessert and drink recipes as well as wine pairings for the recipes. It is a must for anyone who hunts or fishes.

Folse, John. *Black Magic: 100 Years of Cast Iron Cooking*. [Gonzales, LA]: J. Folse, 1996. 103 pages | Illustrated | Indexed
Editions: 1999 (renamed *Lodge Presents Chef John Folse's Cast Iron Cooking* and published by Lodge Manufacturing Company of South Pittsburg, TN).

Holdings: Lafayette Public Library; Louisiana State Library; Newcomb's Vorhoff Library; Nicholls State University

Sponsored by the maker of cast-iron cookware and published for its centennial, the book features recipes from nine regional chefs, including well-known Louisiana chef John Folse, who shares some of his Cajun and Creole recipes. Other recipes represent New England, the Lowlands, the Caribbean, the Southwest, Chuckwagon Cuisine, Pacific Northwest, the Heartland, and the Great Lakes. Instructions on how to season cast-iron cookware are also included along with reproductions of pages from Lodge catalogues of the 1920s.

Folse, John D. *The Encyclopedia of Cajun and Creole Cuisine*. Donaldsonville, LA: The Encyclopedia Cookbook Committee, 1983. 381 pages | Illustrated by George Rodrigue | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Loyola University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University

Though more oriented towards Cajun than Creole cuisine, this book is helpful in introducing the reader to basic dishes, ingredients, and histories. The chapter on wild game by Cajun chef John Folse is all-inclusive, containing recipes for armadillo sauce piquante, blackbird jambalaya, and smothered nutria along with more typical Louisiana dishes. One of the most valuable recipes is that for seafood gumbo, giving proportions to make twelve gallons. Also helpful is a chart of quantities of various foods to serve fifty. The book's illustrations by Lafayette painter George Rodrigue make the volume especially noteworthy. Folse published two books with the same title, this one for the 1984 World's Fair in New Orleans. It is more of a traditional cookbook—an encyclopedia of Cajun and Creole recipes—while the later book includes much more cultural and historical information.

Folse, John D. *The Encyclopedia of Cajun and Creole Cuisine*. Gonzales, LA.: Chef John Folse and Company Publishing, 2004.

Editions and/or reprints: 2004, 2005

842 pages | Illustrated | Indexed

Holdings: Barksdale Library; Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Law Library of Louisiana; Loyola University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Our Lady of the Lake College; St. Tammany Parish Library; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

This book contains colored illustrations, maps, and historic information. The photo credits themselves will be valuable to culinary historians, and the bibliography will aid those readers wishing further sources. This book is a good starting point for researchers and for cooks, as well as a handsome volume to add to the library shelf or the coffee table. Overall, this book is multi-faceted, comprising colonial history, maps, photographs, recipes, biographies and an extensive bibliography. Sections include histories of colonization and slavery; Folse's own family history; the sometimes-slighted contributions of West African (slaves), English, German, and Italian settlers. Photographs include those of 19th- and 20th-century food-related occupations: fishermen, oystermen, vegetable inspectors, rice-pounding, a boucherie, and men eating oysters for 10 cents a dozen. There are separate sections on selected Louisiana festivals with representative recipes, and plantations. The Lagniappe section covers noteworthy restaurateurs, cooks and entrepreneurs.

Folse, John D. *The Evolution of Cajun and Creole Cuisine*. Donaldsonville, LA: Chef John Folse and Company Publishing, 1989.

Editions and/or reprints: 1989, 1990, 1992, 2003

381 pages | Illustrated by Reba Meliet; photographs by José Garcia

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Louisiana State University at Alexandria; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; St. Tammany Parish Library; University of Louisiana at Lafayette; University of New Orleans

Chef John Folse looks at the evolution of Louisiana cuisines by giving a history of the region and by investigating cooking techniques and styles. He discusses in depth sauces and stocks, the importance of roux, and many other topics. Ending the book with a section entitled lagniappe ("something extra"), Folse provides recipes for drinks, hush puppies, rice dishes, coffees, and much more.

Folse, John D., and Craig M. Walker. *Something Old and Something New: Louisiana Cooking With a Change of Heart*. Gonzales, LA: Chef John Folse and Company Publishing, 1997. 456 pages | Illustrated, photographs by Neil Alexander, Julia Sims, and Martha Torres | Indexed

Holdings: Barksdale Library; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; St. Tammany Parish Library; University of New Orleans

The authors worked with members from the Cardiovascular Institute of the South, a Houma, Louisiana-based group of specialists in heart and vascular medicine, to develop modified heart-healthy recipes that were just as tasty as the originals. They were motivated by the fact that Louisiana is often the number one region in the United States with cardiovascular disease. As John Folse and Craig Walker state, the recipes are not low-fat, but modified fat. Each modified recipe is paired with the original recipe, making the book one of interest to cooks and scientists, as well as those interested in the sociology of medicine. Family stories of the recipe contributors can be found in the Lagniappe section of the book. The authors have also included sections about fat intake, the food pyramid of the 1990s, and tasty substitutions.

G

Galatoire, Leon. *Galatoire's Restaurant Cookbook*. Gretna, LA: Pelican Publishing Company, 2003.

224 pages | Indexed

Editions and/or reprints: 1994, 1998, 2003

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This is a brief history of one of New Orleans' best-known restaurants written by a fourth-generation member of its founding family. The book contains traditional New Orleans recipes as well as Leon Galatoire's innovations and his remarks on many of the dishes. The book is expansive and lovely, as much a tribute to other old-line restaurants as it is to Galatoire's. Look here for information on oysters Rockefeller, for example, Antoine's history, oysters Bienville, and Arnaud's history. The sautéed leeks béarnaise and the shrimp bisque recipes are especially good.

Gasquet, Mark C. *Healthy New Orleans Cuisine: Eating What's Good for You, Full-flavored Creole-Cajun Cuisine*. New Orleans: American Personal Chefs Association, 2006.

224 pages | Illustrated | Indexed

Editions and/or reprints: 2006, 2007 (The publisher calls this 2007 book a revised edition of Gasquet's *New Orleans Cuisine for Diabetics*.)

Holdings: East Baton Rouge Parish Library; Louisiana State Library; St. Tammany Parish Library; University of Louisiana at Lafayette

This spiral-bound cookbook professes to provide full-flavored Creole and Cajun recipes that are good for you. The section entitled "Kitchen Notes" explains local ingredients and cooking terms such as dry roux, grillades, and maque choux.

Gershuny, William Alan. *New Orleans Cooks Easy Elegant Lowfat: A Heart Healthy Cookbook*. New Orleans: Rathbone House Publications, 1993.

184 pages | Illustrated by Morris Henry Hobbs, provided by the Historic New Orleans Collection

Editions and/or reprints: 1993, 1994

Holdings: Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Southern University; University of New Orleans

This book, “written with the support and recommendation of Ochsner Medical Foundations,” includes the author’s timesaving tips and suggested menus to produce company meals for those who need to reduce calorie, fat, cholesterol, and sodium levels. The illustrations include reproductions of Morris Henry Hobbs’ drawings (from the 1930s and 1940s) of French Quarter buildings.

Gifford, Alec. *22 New Orleans Restaurants the Locals Would Like to Keep For Themselves*. New Orleans: Alec Gifford and GRQ Services, 1984.

44 pages | Illustrated

Holdings: Historic New Orleans Collection; Louisiana State Library; New Orleans Public Library; Newcomb’s Vorhoff Library; Tulane University; University of New Orleans

This book contains recipes, a little local history, and great photographs of some of New Orleans’ most classic neighborhood restaurants, all compiled by a longtime WDSU-TV reporter. This book would be of interest to anyone who remembers New Orleans in the 1980s or who wishes to study local culture.

Gilberti, Marc. *Good Taste, Good Health*. New Orleans: Ochsner Health System, 2006.

113 pages | Illustrated, photographs by Glade Bilby III | Indexed

Holdings: Elmwood Fitness Center

The author of this cookbook is the food and beverage director at Elmwood Fitness Center, an Ochsner facility. The recipes use local flavor to create heart-healthy dishes. The recipes are simple and nutritional information is provided.

Grady, Michael. *Catherine Grady Crabtree’s à la New Orleans Restaurant Recipes*. Federal Way, WA: Crabtree Publishing, 1980.

206 pages | Illustrated by Pamela Dungan | Indexed

Holdings: Delgado Community College; Jefferson Parish Library; Louisiana State Library Processing Center; New Orleans Public Library; Newcomb’s Vorhoff Library; University of New Orleans

This book provides recipes from some of New Orleans’ most famous restaurants and two bakeries. A short introduction describes each establishment, and is followed by three or four recipes from its menu. The introductions are notable for the attention they pay to the atmosphere and appearance of each restaurant. All of the restaurants are well-known tourist destinations such as Galatoire’s and Antoine’s. Most specialize in Creole cuisine, but an Italian restaurant and a Russian restaurant are also included, showcasing the city’s diversity. The recipes are mostly prepared in the traditional Creole manner, with cream sauces playing an important role. Michael Grady tested the recipes for preparation in a home kitchen and adapted them accordingly.

Graham, Kevin. *Creole Flavors: Recipes for Marinades, Rubs, Sauces, and Spices*. New York: Artisan, 1996.

143 pages | Illustrated, photographs by Zeva Oelbaum | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Tulane University; University of New Orleans

The author was executive chef at New Orleans' Windsor Court Hotel from 1988 through 1994 before opening a now-defunct restaurant downtown. This beautiful book provides recipes for basic Creole dishes such as seafood gumbo, red beans and rice, and pralines, but also presents recipes for Creole staples such as Creole mustard and Creole cocktail sauce. As Kevin Graham says, "Creole cuisine is a representation of all of the cultures that have left their mark on New Orleans, from French to Spanish to African." The use of indigenous ingredients is stressed. Graham also explains the difference between Creole and Cajun cuisines.

Graham, Kevin. *Grains, Rice, and Beans*. New York: Artisan, 1995.

191 pages | Illustrated, photographs by Ellen Silverman | Indexed

Editions and/or reprints: 1995, 1998

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library

While it does have several takes on red beans, this is not a book of New Orleans cuisine, and it is not a vegetarian cookbook even though many of the recipes are meatless. It comprises delicious and elegant dishes based on its title elements, and is beautifully photographed.

Graham, Kevin. *Simply Elegant: The Cuisine of the Windsor Court Hotel*. New York: Grove/Weidenfeld, 1991.

256 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Maureen Detweiler, Private Collection; New Orleans Public Library; Southern University

This hard-cover book features twelve full-color photographs of some of the dishes served in the Windsor Court Hotel restaurant, one of the most expensive and well-regarded restaurants in the city. The book's attractive graphic design mirrors the elegance of the hotel, and chef Kevin Graham presents his collection of original dishes, heavily influenced by classical French cuisine, along with updated Creole favorites. Here one finds oyster and artichoke soup along with grilled foie gras and pears; classic French sauces along with Tabasco-mint butter sauce; cassoulets and terrines along with a chapter of pasta dishes; a recipe for mixing curry powder among recipes for

Creole seasonings; and old desserts and new ones such as monkey hill (a chocolate mousse topped with crumbled pralines and cashew nuts). The “Breakfast and Brunch” chapter gives the recipe for the hotel’s currant scones. Chef Graham left the Windsor Court in 1994.

Great Chefs of New Orleans, Vol. 1 and Vol. 2. San Francisco: Great Chefs Television and Publishing, 1983.

Pages vary | Illustrated

Editions and/or reprints: vol. 1 (1983); vol. 2 (1983, 1990, 1992)

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; Nicholls State University; St. Tammany Parish Library; Tulane University; University of New Orleans

Various chefs are featured in this book, including Warren Le Ruth, Gerhard Brill, the Wong brothers, and Roland Huet. All of the chefs provide menus and recipes from their restaurants. This book was published in conjunction with the Great Chefs television series.

Guillory, Ida, and Naomi Wise. *Cookin’ with Queen Ida: “Bon Temps” Creole Recipes (and Stories) from the Queen of Zydeco Music*. Rocklin, CA: Prima Publishing, 1990.

240 pages | Illustrated | Indexed

Editions and/or reprints: 1989, 1990, 1996

Holdings: Baton Rouge Community College Library; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; Tulane University

Since food and music are linked in Louisiana, Queen Ida’s concerts were often dinner dances offering Creole and Cajun food. Her food became so popular that she started sending out recipes with her promotional material. Queen Ida’s recipes are intermingled with interviews that tell her history of growing up in the rural, French-speaking communities of Louisiana and Texas and her family’s joining the Creole emigration to post-World War II urban California. The appendix of this book contains a glossary of ingredients as well as a history of zydeco music.

Guion, Deirdre T. *Grandma’s Hands: The Heart and Soul of New Orleans Cooking*. Forestville, MD: Cap Publishing and Literary Company, 1998.

119 pages | Illustrated by Pat Kabore and with family photographs | Indexed

Holdings: Delgado Community College; Historic New Orleans Collection; University of New Orleans

This book of family recipes and family stories is an attempt by the author and her grandmother to

preserve their family history and traditions. In many families, recipes are handed down orally while the younger generation learns how to cook. The author found that by recording her grandmother's recipes, family traditions and culture are brought to life. The recipes reflect traditional New Orleans dishes such as red beans and rice, gumbo, jambalaya, bread pudding, and grillades and grits. The author also adds tips about kitchen basics, including how to stock the kitchen, and a glossary of cooking terms.

Guste, Roy F. *The 100 Greatest New Orleans Creole Recipes*. Gretna, LA: Pelican Publishing Company, 1994.

214 pages | Illustrated | Indexed
Editions and/or reprints: 1988, 1994, 2006

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Originally published in 1988 as *The 100 Greatest Dishes of Louisiana Cookery*, this book focuses on the simplicity of recipes and fresh ingredients. Whenever possible, the writer streamlines steps in the cooking process and avoids the use of mechanical tools. Each recipe includes variations and notes. The recipes are considered by the author to be the one hundred most famous, best, and simplest Louisiana dishes. He also provides the history for most recipes, including oysters Rockefeller and blackened redfish.

Guste, Roy F. *Antoine's Restaurant Since 1840 Cookbook*. New Orleans: Carbery-Guste, 1978. 199 pages | Illustrated by Meryll Tanner and Coleman Heriard | Indexed
Editions and/or reprints: 1978, 1979, 1980 (Norton), 2005

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Roy F. Guste, the great-great-grandson of the founder of Antoine's restaurant, offers recipes from the famed restaurant—but he keeps the secret of Antoine's signature dish, oysters Rockefeller. The recipes are simply worded but complete. The food is classically French, with a chapter given to gumbos and other Louisiana-based soups.

The contents page is in French and English. Rich in visuals and text about the Alciatore-Guste family, the book also contains historic and contemporary photographs of the family and restaurant, and a copy of its menu. Indeed, the whole book reflects on New Orleans as a “thoroughly ... New World colony,” which it sometimes still is—especially at Antoine's.

Guste, Roy F. *The Restaurants of New Orleans*. New York: W.W. Norton and Company, 1982. Editions and/or reprints: 1982, 1990
239 pages (1982); 268 pages (1990) | Illustrated, photographs by Glade Bilby II | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Loyola University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This is a book of recipes from the kitchens of 41 talented chefs and restaurateurs of New Orleans. More than half of them have shuttered their doors over the passing years, so the book is particularly useful for those interested in such dishes as Maylie's Deviled Eggs with Remoulade Sauce or the Caribbean Room's Mile-High Ice Cream Pie. The brief histories of the restaurants and their chefs, however, contain other types of timeless information. A note explaining some of the ingredients used in the recipes, such as Creole mustard, Creole tomatoes and Herbsaint, is included. Recipes represent dishes most associated with the restaurants, for example Antoine's Baked Alaska, Chez Helene's fried chicken, and LeRuth's Lump Crabmeat and Crawfish Cardinal.

Guste, Roy F., and Ochsner Medical Institutions. *Louisiana Light: Low-Fat, Low-Calorie, Low-Cholesterol, Low-Salt Cajun and Creole Cookery*. New York: W.W. Norton and Company, 1990.

297 pages

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Louisiana State University at Alexandria; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Southeastern Louisiana University; Tulane University; University of New Orleans

This book has low-fat, low-calorie, low-cholesterol, and low-salt versions of Cajun and Creole recipes. Roy Guste says that in the first month of developing and eating only these recipes, he lost fifteen pounds. The foreword is by John L. Ochsner, M.D.

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Haik, Isabelle, ed. *Metairie Park Country Day Cookbook*. New Orleans: Metairie Park Country Day School, 1961. [See page 155 for *Someone's In the Kitchen at Country Day*.]
68 pages

Holdings: Newcomb's Vorhoff Library

This small community cookbook gives an idea of how New Orleans cuisine was served at home during the late 1950s and early 1960s. The recipes include such variations as oyster jambalaya and pistolettes stuffed with an egg-olive-cheese combination. There are New Orleans-inspired recipes, such as oysters Grand Isle, crawfish bisque, and baked stuffed oysters. Other dishes popular at the time were ail-au-lie, avocado fingers, banana bread, and candy bar pie. Characteristic also of the time are the recipes meant as half jokes, often provided by men: rattlesnake joy, potted quail. It has one lovely line drawing of the food line at Country Day, and is really a little jewel of a collection of recipes. The cover title of the book is *Metairie Park Country Day cookbook. New Orleans Cuisine*.

Hanley, Lucy, ed. *Best of New Orleans Cooking: From the Big Easy*. Westlake Village, CA: Charm Kraft Industries, [1996]. Distributed by Express Publishing in Harahan, LA.
64 pages | Illustrated, photography by Buddy Moffet, David Noble and Laura A. McElroy
Editions and/or reprints: 1997

Holdings: Newcomb's Vorhoff Library

This small paperback, almost a pamphlet, offers recipes for those dishes for which New Orleans is famous along with photos of the city (mostly the French Quarter). The author also provides a short history of the ingredients, as well as a chronological history of French, Spanish, and African inhabitants who added to the cuisine.

Harding, Denise. *Cajun and Creole Cooking*. Arnaudville, LA: self-published, 1986.
42 pages | Illustrated
Editions and/or reprints: 1996, 1997

Holdings: East Baton Rouge Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library; Tulane University; University of Louisiana at Lafayette

This little spiral-bound cookbook contains recipes for typical New Orleans fare—jambalaya, crawfish bisque, red beans and rice, crawfish étouffée, crawfish pies, and many more. There is no introduction to the cookbook so no information is offered on the history of the recipes or author.

Harding, Denise. *Memoire Doux (Sweet Memories): Cajun and Creole Pastries*. Lafayette, LA: self-published, 1988.

64 pages | Illustrated | Indexed

Editions and/or reprints: 1988, 1997

Holdings: Lafayette Public Library; Louisiana State Library; New Orleans Public Library; University of Louisiana at Lafayette

This small family cookbook provides recipes for baking rice bread, sweet potato bread, Creole rice cakes (calas), molasses doughnuts, fig cake, satsuma cake, sesame seed (bené) pralines, and something called broom-stick cake, which the author explains was a tradition at Acadian functions, especially weddings. Most of the recipes were handed down from the author's grandmother. The book is full of family photographs.

Hardy, Lady Helen Henriques, and Raymond J. Martinez. *Louisiana's Fabulous Foods and How to Cook Them*. New Orleans: Hope Publications, 1957.

79 pages | Illustrated

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Louisiana Tech University; Newcomb's Vorhoff Library; St. Martin's Parish Library; University of New Orleans

This book was produced as advertising for Louisiana's agricultural interests. The authors provide information on the production and nutritional value of Louisiana sugar cane molasses alongside thirty recipes, including drinks. Similar sections are offered on rice, honey, and sweet potatoes—all Louisiana products. Recipes, which are not limited to only those incorporating the four aforementioned products, are those of the authors or well-known New Orleans restaurants of the time. This is a great resource for anyone interested in the influence of Louisiana agriculture upon the food of the city at mid-twentieth century.

Harris, Jessica. *Iron Pots and Wooden Spoons: Africa's Gifts to New World Cooking*. New York: Ballantine Books, 1989.

208 pages | Indexed

Editions and/or reprints: 1989, 1991, 1999

Holdings: Baton Rouge Community College; Delgado Community College; East Baton Rouge Parish Library; Grambling State University; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Southern University

New Orleans is “undeniably the preeminent place in the continental United States for tasting African and African-inspired cooking,” says culinary historian Jessica Harris. Only a few of the recipes included here are attributed to New Orleans, but the book provides an interesting look at the influence of African cooks who were transported into slavery often to work on labor-

intensive sugar and rice plantations. Harris writes about dishes of the countries where these cooks landed, from Brazil to Haiti to the American South.

Hearn, Lafcadio. *La Cuisine Creole, a Collection of Culinary Recipes from Leading Chefs and Noted Creole Housewives Who Have Made New Orleans Famous For its Cuisine*. New York: W.H. Coleman, 1885.

268 pages plus unnumbered pages of illustrations (1967 and 1990)

Because of the importance of Lafcadio Hearn's cookbook as both the second oldest cookbook and as one of the most lyrical, the various edition and reprints of his book are listed here in detail:

Editions and/or reprints: 1885 (Coleman; F.F. Hansell & Bro.); 1903 (Hansell); 1922 (Hansell); 1966 (Cookbook Collectors Club); 1967 (Pelican); 1990 (Pelican); 2008 (Applewood)

Holdings (1885 Coleman edition): Historic New Orleans Collection; Library of Congress; Loyola University; Louisiana State Museum, Tulane University; University of New Orleans

Holdings (1885 Hansell edition): Historic New Orleans Collection; Jefferson Parish Library; Library of Congress; Louisiana State Library; Louisiana State University; New Orleans Public Library; Nicholls State University; Ouachita Parish Public Library; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Holdings (1903 edition): Calcasieu Parish Public Library; Indiana University; New York Public Library; New York University

Holdings (1922 edition): Indiana University; University of Denver; University of Virginia

Holdings (1966 edition): Library of Congress; Louisiana State Museum; Loyola University; Tulane University

Holdings (1967 edition): Centenary College of Louisiana; Delgado Community College; East Baton Rouge Parish Library; Louisiana State Library; Louisiana State University; McNeese State University; New Orleans Public Library; Northwestern State University; Southeastern Louisiana University; Southern University; Southern University at New Orleans; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

Holdings (1990 edition): Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; Louisiana State University; Southern University at New Orleans; Tulane University; Xavier University

Holdings (2008 edition): Cabarrus County Public Library; Johnson County Public Library; Louisiana State Library; Louisiana State University; Sacramento Public Library; Tulane University

Lafcadio Hearn remains the most compelling and yet enigmatic figure for New Orleans cooks. His book was compiled, as *The Rochester Clarke Bibliography of Louisiana Cookery* notes, with the help of others: "Mrs. Maude Reid of Lake Charles states that most of these recipes were supplied by Mrs. Rudolph Matas, wife of the famous New Orleans surgeon. Hearn was embarrassed to have his name appear on a 'cookbook' so he left it off." Mrs. Rudolph Matas was Adrienne Goslé Matas.

Hearn's book is the second New Orleans cookbook, the first having been published by the Christian Woman's Exchange just shortly before Hearn's. Both books were created for the 1884 Cotton Centennial and World Industrial Exposition.

Some editions of Hearn's book add his name and a number add illustrations, including the 1967 Pelican edition, which notes "the addition of a collection of drawings and writings by Lafcadio Hearn during his sojourn in New Orleans from 1877 to 1887." The 1990 edition has a foreword by Hodding Carter.

The recipes themselves are still useful to the cook and the culinary historian. The bisque of crayfish à la Créole is one recipe that confuses the opinion that crawfish were not widely eaten in the city before the 1930s. Other recipes show the sometime plainness of the city's food, the often creative French and Spanish influences, and the thrift of housewives.

Hearn's is one of just two books about New Orleans food that were included in the seventy-six books chosen by the University of Michigan's Feeding America Project to represent the most important and influential American cookbooks from the late eighteenth to the early twentieth century. (The other title is by Eustis, and is noted above.)

Hellman, Lillian, and Peter Feibleman. *Eating Together: Recollections and Recipes*. Boston: Little, Brown, 1984.

189 pages | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Tulane University; University of Louisiana at Monroe; University of New Orleans

This book is divided into "Her Way" and "His Way," and includes the two writers' reminiscences about eating, cooking, and remembering food. Lillian Hellman and Peter Feibleman were both born in New Orleans, lived parts of their childhoods here, and remained, at heart and in much practice, New Orleanians in their eating habits. Here is one of the few accounts of daube glacée, explaining when to eat it and why. Here too are poignant stories of the comfort of food around different New Orleans celebrations, such as St. Joseph's Day (page 124, and not indexed in this way). Here is the wonderful sentence: "New Orleans cooking is useful in many situations, as are certain New Orleans manners and social mores, ranging from food to sex." Feibleman's postscript after the death of Hellman presents his view of her demise and somewhat her own view as not one of an ending, but of a writer's block. The recipes are simple and sophisticated, and have good subject dividers, such as "food to leave outside a door." The oysters Rockefeller seems to have too little butter, but other standards seem fine, and the shrimp stuffed artichokes is a welcome addition for a hard-to-find recipe.

Holmes, Buster. *The Buster Holmes Restaurant Cookbook: New Orleans Handmade Cookin'.*
Gretna, LA: Pelican Publishing Company, 1983.

122 pages | Illustrated | Indexed
Editions and/or reprints: 1980, 1983

Holdings: Buffalo and Erie County Public Library; East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; University of Louisiana at Lafayette

This spiral-bound recipe book tells the story of Clarence "Buster" Holmes (1905–1994), who owned a restaurant at 721 Burgundy in the French Quarter of New Orleans in the period 1950–1980. Buster was known for his red beans and rice, and he was one of the people instrumental in the beginning of the New Orleans Jazz & Heritage Festival. The book contains recipes for the dishes that Buster cooked at his restaurant as well as photographs and stories about the people who worked in the restaurant with him, providing insight into the strong food culture and traditions at one of the best-loved diners in the French Quarter. The first edition of the book (1980) was self-published.

Holmes, Thomas J. *Bayou Cookbook: Creole Cooking from the Plantation Country and New Orleans.* Gretna, LA: Pelican Publishing Company, 1970.

185 pages | Illustrated by Thomas J. Holmes | Indexed
Editions and/or reprints: 1967, 1969, 1976, 1983, 1999

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State Processing Center; Louisiana State University; Louisiana Tech University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; St. Mary's Dominican College; Tulane University; University of Louisiana at Lafayette

In this small book (5 by 7 inches), the handwriting of the author provides details about the origins of various recipes and cooking methods; for example, the entry for French drip coffee provides insight into "sugar country" traditions, as does the recipe for Old Slave Eggnog. The preface likewise gives information on seasoning and defines specific spices, herbs, and combinations of herbs for a classic bouquet garni or "fines garni." The frozen cream cheese recipe calls for cottage cheese (Schmierkase), condensed milk, whipping cream, and vanilla. An added section to the fourth edition provides information "for the bride" scattered throughout the book. The book might be helpful for showing how Louisiana has been influenced by various other cultures, as well as for the definitions of roux and gumbo.

Holyfield, Dana. *Mardi Gras Cooking.* Pearl River, LA: Honey Island Swamp Books, 2000.
123 pages | Illustrated | Indexed

Holdings: Jefferson Parish Library; Louisiana State Library; New Orleans Public Library

Written descriptions of foods eaten at Carnival time are actually rather hard to come by, so this book is a welcome volume. The author gives a history of the season, photographs, and some discussion of where foods are eaten (along the parade route, from the back of trucks, and so forth). Some of the recipes derive from rural traditions, but there are plenty of dishes named for places around the city. Recipes for King Cakes and for Queen Cakes are given with thorough instructions. The salads are very useful as dishes to carry to parties and to dress up a table at home. The drinks are similarly colorful and plentiful. All of the main dishes are ones made to feed crowds. The praline recipes are unusual in their reliance on ingredients such as a “pack of vanilla pudding” in one version, and buttermilk and baking soda in another. The purple frosting mix is something all New Orleanians should know, and the Crescent City French Bread is worth a try.

Hope House Adult Learning Center. *Hope House Down to Earth Recipes*. New Orleans: Hope House Adult Learning Center, 1993.

41 pages | Illustrated, photographs by David Leake

Editions and/or reprints: 1994

Holdings: New Orleans Public Library; Newcomb’s Vorhoff Library; Xavier University

This small spiral-bound cookbook is a compilation of recipes from students at Hope House in uptown New Orleans. The recipes are credited and they represent all types of cuisines.

I

Isidore Newman School. *Carousel Cook Book*. New Orleans: Isidore Newman School, 1967.
103 pages | Indexed

Holdings: Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library

The first Isidore Newman School cookbook was published in 1965, and it was so popular that the school decided to publish a new edition. This edition contains recipes from the previous book and many new recipes from Newman parents and friends. Sources of many of the recipes are noted.

Isidore Newman School. *N'Spired Cooking: A Collection of Family Favorites*. New Orleans: Isidore Newman School, 2008.
266 pages | Indexed

Holdings: Isidore Newman School; Newcomb's Vorhoff Library

This is the fifth collection of recipes provided by students, parents, alumni, faculty, and administration at Newman. Family-friendly recipes—many of them preceded by the word “easy,” as in easy vegetable soup, easiest fancy chicken, easy baked stew, easy chicken bake, easy halibut, easy jambalaya, and easy lamb and rice. The slow cooker is also well represented. Recipes from some of New Orleans' most famous restaurants are also included, along with instructions for Newman's popular coffee punch. A portion of the proceeds benefited Second Harvest Food Bank of Greater New Orleans and Acadiana.

The Newman Parents Association published their first cookbook, titled *Dixie-licious Recipes from the Deep South*, in 1965, followed by two children's cookbooks, *I Cooked It!* (1975), and *I Cooked It ... Too!* (1988).

Italian-American Society of Jefferson Auxiliary. *The New Orleans Italian Cookbook by Italian-American Society of Jefferson*. Gretna, LA: Pelican Publishing Company, 1984.
109 pages | Indexed
Editions and/or reprints: 1979, 1984

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Maureen Detweiler, Private Collection; New Orleans Public Library; Southern University; Tulane University; University of New Orleans; Xavier University

This spiral-bound book is divided into nine sections. Many of the recipes reflect the influence of Creole cuisine on the Italian dishes found in New Orleans. A recipe for Creole-Italian Muffuletta is included in the antipasto section. One also finds Italian red beans (with Italian sausage and

tomatoes) and Italian-American dirty rice as well as shrimp Mosca, veal pocket, and osso bucco. The beverage section begins with an article on the wines of Italy. The section on pasta begins with directions for making pasta and gives a list of forty-two different types of pasta and suggested uses for them. There are thirteen artichoke recipes and eight different recipes for Italian fig cookies.

J

Jaeger, Andrew, and John DeMers. *New Orleans by the Bowl: Gumbos, Jambalayas, Soups, and Stews*. Berkeley, CA: Ten Speed Press, 2003.

162 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Maureen Detweiler, Private Collection; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

Written by restaurateur Andrew Jaeger and the prolific and insightful food writer John DeMers, this book concerns what the authors call "bowl cooking." The introduction aptly describes the development of Cajun and Creole cuisines as "an adventure in culinary scavenging." Bowl cooking, the introduction goes on to say, was employed by the poor of Louisiana in order to stretch what little food they had. Included are gumbos, jambalayas, étouffées, courtbouillons, and other assorted dishes, with variations in all these categories. Ingredients peculiar to Louisiana such as andouille sausage and mirlitons, as well as venison, alligator meat and other game from the countryside, are found in many of the recipes. Short explanations of the context of the dish appear above each recipe; for example, the recipe for filé gumbo notes that filé and okra are never used in the same gumbo because they are both thickeners. Another note suggests that the popularity of gumbo z'herbes is probably due to its suitability as a meatless Lenten dish in a largely Catholic city.

Jaeger, Andrew, and John Demers. *The New Orleans Seafood Cookbook*. Berkeley, CA: Ten Speed Press, 1999.

165 pages | Illustrated, photographs by Michael Palumbo | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; St. Tammany Parish Library; University of New Orleans

For forty-five years, Andrew Jaeger's family owned one of the most famous seafood houses in New Orleans, serving filé gumbo, shrimp Creole, oysters, crawfish, and trout. Jaeger broke off on his own and opened a series of seafood restaurants in the New Orleans area. The recipes in this book are family recipes and recipes cooked in his restaurants. He provides a seafood glossary and discusses in detail the various kinds of New Orleans seafood, explaining how to catch shrimp and crawfish as well as how to open an oyster.

James, Virginia E. A. *Key to Good Cooking and Useful Household Hints*. New Orleans: L. Graham and Son, 1890.

509 pages | Illustrated

Editions and/or reprints: This book appears to have been published in a number of cities by various drugstores who then advertised their products amidst Virginia James's recipes. See annotation below for more information.

Holdings: Library of Congress; Newcomb's Vorhoff Library

Virginia James compiled various cookbooks; in fact, one titled *A Creole Cook Book: A Key to Good Cooking with Complete Instructions in Household Management* was published in Memphis by Van Fleet-Mansfield Drug Company and appears to be the same book as this one published in New Orleans. James's recipes are typical of the 1890s, and not so different from those found in Fannie Farmer's 1896 book, though James's do not have the measurement style of Farmer. James's recipes are also more Southern than not: There are ambrosias, cheese straws, and pecan and hickory nut candies. Creole is used as a designation of "good" or "the best" for recipes such as Creole fruit pie. One illustration shows a sickly man with a hovering wife and the caption noting, "His wife did not use *La Creole Cook Book*."

Jefferson Parish Extension Homemakers Council. *From Our Homemakers' Kitchens*. Shawnee Mission, KS: Circulation Service, 1979.

226 pages | Indexed

Editions and/or reprints: 1968, 1979

Holdings: Jefferson Parish Library; Loyola University; Maureen Detweiler, Private Collection

Community cookbooks tend to be eclectic because the recipes are gathered from many different women who each have their own style of cooking. This book is no exception and, in fact, may be more wide-ranging than most due to the large number of women who contributed recipes. Everything from Hungarian nut cake to onion shortbread to pecan pie is included. One thing all of these contributors have in common is that they live in Jefferson Parish. This can be seen in the popularity of ingredients such as mirlitons and andouille sausage that are not widely used outside of Louisiana. Recipes for New Orleans dishes include dirty rice, and several for jambalaya. The Cajun tendency to use seemingly inedible ingredients shows up in a recipe for potato chips in which the skins of peeled potatoes are fried and the rest of the potato is left for later use.

Jesowshek, Louis F., and Pamela Castel. *An Anthology of Louisiana Cuisine: A Taste of the Culinary Mardi Gras; A Recipe Collection of the American Culinary Federation's 1990 National Convention New Orleans, Louisiana, July 21-25, 1990*. New Orleans: John D. Folse, 1990.

329 pages

Holdings: Chatahoochee Tech College Library; Indiana University of Pennsylvania; University of Utah

This hard-to-find anthology was created, as the title says, for the 1990 meeting of the American Culinary Federation in New Orleans. The book gathers recipes from many local chefs. The

meeting of the Federation marked an important milestone in New Orleans culinary history, and this publication by John Folse helped to celebrate that period of time.

Jesuit High School. *Jesuit High School Cookbook*. New Orleans: Jesuit High School, 1989.
274 pages | Illustrated by Linda Moran | Indexed

Holdings: Maureen Detweiler, Private Collection; New Orleans Public Library; Tulane University

This book contains a large collection of recipes for simple home-style, foreign, and gourmet dishes contributed by alumni and parents of students of Jesuit High School. Other recipes are from restaurants (many of which are no longer in existence). Interestingly, there are ten different recipes for bread pudding. Illustrations are of scenes of the school.

Johns, Sylvia. *Sylvia Johns' New Orleans Celebrity Cookbook*. New Orleans: S and J Productions, 1983.
160 pages | Illustrated | Indexed

Holdings: New Orleans Public Library

This book contains favorite recipes and culinary secrets from the kitchens of such New Orleans celebrities as Chris Owens, Tony Campo, and Joe Cahn. The book will be helpful in documenting popular culture from the early 1980s, including a light-hearted personal biography of each celebrity.

Johnson, Pableaux. *Eating New Orleans: From French Quarter Creole Dining to the Perfect Poboy*. Woodstock, VT: Countryman Press, 2005.
288 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; University of New Orleans

Pableaux Johnson, writing in the tradition of Richard and Rima Collin, eloquently describes New Orleans restaurants and, by extension, New Orleans food. The author of Lonely Planet's *World Food New Orleans*, Johnson provides a sprightly tour here through neighborhoods, restaurants, bars and clubs, rural areas, and city traditions. He also provides a glossary and a list of New Orleans and south Louisiana food purveyors. The book begins with the idea of the "great table story" and winds through the placement of various foodstuffs in New Orleans traditions and lore. Maps and designations of required dress at various places make the book all the more interesting. He does not forget markets, and his description of gumbo is one of the best there is. At one point, he leaves out the Italians in an account of ethnicities who have contributed to our food, but otherwise his pronouncements are factual and engaging, as well as insightful.

Johnson, Pableaux, and Charmaine O'Brien. *Lonely Planet World Food New Orleans*. Oakland, CA: Lonely Planet Publications, 2000.
208 pages | Illustrated | Indexed

Holdings: Jefferson Parish Library; Knox County Public Library

The first half of this book is a history of Louisiana and its culinary traditions. Food culture and many individual foods such as oysters and cornbread are each briefly examined. Describing the food industries of Louisiana takes up most of the text. A lot of attention is paid to foods that are peculiar to Louisiana such as tasso. The second half of the book is a more specific guide to the restaurants and food shops of New Orleans. Brightly colored photographs accompany the text. A few recipes are included for New Orleans standards, including roux and Sazerac cocktails. Sidebars contain essays written by the authors and others who grew up in Louisiana. Their stories provide fascinating insight into family traditions.

Johnson, Phil. *New Orleans Chefs Cookbook*. Gretna, LA: Pelican Publishing Company, 1988.
360 pages | Illustrated | Indexed
Editions and/or reprints: 1988, 2006 (See also listings under *Chefs' Charity for Children Cookbook* and Wolchansky.)

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans; Xavier University

This book, which is an outgrowth and expansion of the Chefs' Charity event for St. Michael's Special School in New Orleans, includes recipes and biographies of well-known chefs such as Warren Le Ruth, Paul Prudhomme, and Austin Leslie. Seafood dishes include several shrimp Creole variations, redfish with crawfish and scallops, and salt-and-pepper shrimp. Poulet au fromage, barbecued ribs, and Zigeuner schnitzel are among the meat dishes. The dirty rice recipe is a good one, and the stewed okra is a gift of Leslie and a wonderful one at that. Pesche alla Piemontese (peaches Piedmont style) is the best recipe included, a reminder that Louisiana has a few peach orchards near Ruston. Phil Johnson, the long time manager of a New Orleans television station and also a commentator, was also known as a man who loved to cook and who had a superb cookbook collection.

Jones, Elaine Douglass, *Gourmet's Guide to New Orleans*. See Scott, Natalie, and Caroline Merrick Jones.

Jones, Elaine Douglass. *Recipes from Miss Louise*. Baton Rouge, LA: Claitor Publishing

Division, 1978.

360 pages | Illustrated by Tim Trapolin | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Tulane University; University of New Orleans

This 1978 book, compiled by the alumnae, parents of students, and others connected with the Louise S. McGehee School in New Orleans, has a number of chapters and recipes that seem, in retrospect, quite telling about the 1970s. There is a chapter, for example, devoted to measurement conversions, especially to metric conversions. There are also a number of recipes that use canned foods and Cool Whip. The gumbo z'herbes recipe allows one the use of frozen vegetables. Some of these quick steps are actually rather helpful, and recipes for ice cream, pudding, and candy pie will delight many. In addition, the chapter on breads is broadly helpful with old-time favorites such as popovers, calas, corn pones, and pain perdu, all given with simple instructions. The line drawings are simple and lovely; cookbook exhibition curators might want to take note of them.

Junior League of New Orleans. *Crescent City Collection: A Taste of New Orleans*. New Orleans: Junior League of New Orleans, 2000.

255 pages | Illustrated, photographs by David G. Spielman | Indexed

Editions and/or reprints: 2000, 2005, 2006

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library; St. Tammany Parish Library; University of Louisiana at Lafayette

This beautiful book is different from the Junior League's earlier books, *The Plantation Cookbook* and *Jambalaya*. The introduction calls this book "another step in a logical progression." These recipes are not the traditional dishes made for years in New Orleans homes; instead, they reflect the "New Creole" style of cooking. Sun-dried tomatoes replace Creole tomatoes, and crawfish beignets replace crawfish remoulade. New Creole does have a lot in common with old Creole as seen in the prolific use of such ingredients as andouille sausage in both cuisines. Some traditional dishes such as turtle soup managed to find their way into this collection as well. Sidebars explain the origins of such New Orleans institutions as shotgun houses and streetcars. Each section of the book opens with a description and lavish color photographs of one of the city's historic homes.

Junior League of New Orleans. *Jambalaya*. New Orleans: Junior League of New Orleans, 1980.

248 pages | Illustrated by Ann Strub | Indexed

Editions and/or reprints: 1980, 1981

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans

Public Library; Newcomb's Vorhoff Library; Tulane University; University of New Orleans

This book is a spiral-bound edition, with yellow, red, or green plastic covers featuring a whimsical colander of smiling crawfish. The compilers separated the recipes into sections dealing with hors d'oeuvres and appetizers; soups and gumbos; salads, dressings, and sauces; crawfish and seafood; meat, poultry, and game; vegetables, rice, pasta, grillades and grits; breads, cookies, and desserts. At the beginning of each section, New Orleans history and customs are discussed.

The recipes themselves reflect both traditional New Orleans fare and some of the changes of the 1970s and 1980s as the nation became more interested in ethnic cuisine; for example, Boursin cheese appears alongside oysters Ellis and cheese drops in the appetizer section, and the dessert section includes crêpes, something rather unusual even for French New Orleans of the period. The gumbo recipes give thorough directions, the many egg and cheese dishes reflect the brunch culture of New Orleans in the 1980s, and a number of recipes tell you what freezes well. Excellent recipes are given for gingerbread men, Cajun cowboy cookies, and Christmas fruit cookies. Signature dishes are prefaced by the name "Jambalaya," such as Jambalaya bread pudding or Jambalaya rice salad. This practice (perhaps borrowed from *The Joy of Cooking's* naming of signature dishes) is rather disconcerting when the name comes up for sweets or even for Jambalaya seafood gumbo.

Junior League of New Orleans. *Jambalaya: The Official Cookbook of the 1984 Louisiana World Exposition*. New Orleans: Junior League of New Orleans, 1983.

248 pages | Illustrated by Ann Strub and Ed Briggs; photographs by Paul Rico | Indexed Editions and/or reprints: 1983, 1984, 1986, 1995, 1996, 1998, 2003, 2007 (pages vary but recipes and other content are the same)

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; University of New Orleans

The cookbook *Jambalaya* (noted above, 1980) was selected to be the official cookbook of the 1984 Louisiana World Exposition (also called the World's Fair). A new binding was designed and a new edition of the book was published, resulting in this dignified dark blue, hardbound book with a photograph of a bowl of boiled shrimp and seasoning on the front. The book also displays the official seal of the 1984 Exposition. Photographs of food were added between chapters. The recipes, however, are the same as those given in the 1980 edition.

Junior League of New Orleans. *Plantation Cookbook: Junior League of New Orleans*. New Orleans: Junior League of New Orleans, 1972.

223 pages | Illustrated by M. Dell Weller | Indexed Editions and/or reprints: 1972, 1992 (Britton Trice edition)

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; Loyola University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

The book is considered one of the best on Creole cuisine, and is generally ranked as the favorite and most useful of all the cookbooks by the authors of this bibliography. The book tells the differences between the simpler fare of north Louisiana inhabitants, often emigrants from the previously settled environs of Virginia and the Carolinas, and the richer, sauce-laden dishes of the Creoles of south Louisiana. The plantations' histories provide insight into hunting and fishing, food imports and exports, and daily food in general. The history of food in the city gives some attention to the work of urban slaves, who besides cooking, often did the daily food shopping at the French Market, and the activities of street vendors, who might be free people of color or slaves, selling garden produce, shrimp, or delicacies such as calas. Unusual is the chapter on game birds.

K

Kaufman, William Irving, and Sister Mary Ursula Cooper, O.P. *Art of Creole Cookery*. New York: Doubleday and Company, 1962.

227 pages | Illustrated by Margot Tomes | Indexed

Holdings: Delgado Community College; Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; Louisiana State University; Louisiana Tech University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Northwestern State University; Southeastern Louisiana University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

Following an introduction that defines Creole cookery, the authors provide traditional recipes grouped as hors d'oeuvres, soups, gumbos, fish and shellfish, meats, poultry, stuffings, sauces, salads, eggs, rice, vegetables, desserts, pastries and pies, cakes and cookies, breads, candies, beverages, and Creole coffee. The section headings are decorated with black and white sketches, and some parts have prefatory historical notes. Following the recipes are Lenten menu suggestions, a glossary of terms, and an index. Written by an outsider working with an insider, the book is considered a landmark in culinary history and is especially valued for hard-to-find recipes such as candied citrus. This book, like the *Plantation Cookbook* (above), is considered one of the best.

Kennedy, Merlin Samuel. *Cook Along with Scoop*. New Orleans: Pacesetter Publishing Company, 1967.

151 pages | Indexed

Editions and/or reprints: 1967, 199? (The latter edition lacks publisher and copyright information and is thought to have been reprinted by Kennedy himself.)

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

This book gives approximately seventy-two recipes, annotated with personal vignettes and historical accounts. A cook on one of the early shows broadcast by WDSU-TV, Merlin Samuel "Scoop" Kennedy was a writer, gourmet, and public relations specialist. Recipes are characterized by Kennedy's unique writing style, as in these instructions for boiling crawfish to make bisque: "FILL A LARGE, VERY LARGE, POT WITH GOOD WATER, AND BRING THAT GOOD WATER TO A BOIL. THEN ADD A BAG OF CRAB BOIL. WHEN THE WATER RE-BOILS, ADD TWO ONIONS, SLICED, AND A HANDFUL OF SALT. WHEN IT RE-BOILS AGAIN, ADD A POTFUL OF LIVE CRAWFISH. DON'T BE SQUEAMISH, THEY AIN'T YOUR COUSINS." The book would be especially helpful for research on the 1940s, 1950s, and early 1960s. The section on red beans has some rare information on street vendors.

Kennedy, Merlin Samuel. *Scoop Kennedy's Recipes as Broadcast Over WDSU*. New Orleans: n.p., 1960.

No page numbers

Holdings: New Orleans Public Library

These mimeographed sheets kept in a binder are organized by fish, chicken, meat, soup, vegetables, sauce, dessert, and miscellaneous dishes. Each recipe is noted with the broadcast date.

Kirk, Michael, and the Bywater Neighborhood Association. *Mirliton and Other Neighborhood Favorites*. New Orleans: Circulation Service, 1988. Alternate title: *A Book of Favorite Recipes*.

88 pages

Holdings: Maureen Detweiler, Private Collection; New Orleans Public Library; University of New Orleans

This cookbook is a slim, spiral-bound collection of recipes contributed by the members of the Bywater Neighborhood Association. Containing simple home-style recipes and family favorites, the book was sold at the association's annual fall Mirliton Festival, which was still a vibrant local fair in 2008. Mirliton vines abound in Bywater; they can be seen rambling over fences, sheds, and garages. The book offers thirty-two mirliton recipes of all kinds, including desserts such as mirliton cakes, pies, and pudding. Published in 1988, this book shows how these trends predated early twenty-first-century restaurant appearances of the mirliton in ice cream and cream puffs. (For those not familiar with the mirliton, it is a member of the squash family.)

Kospelich, Cindy. *Cabrini Crescent Cookery*. New York: Morris Press, 1993.

48 pages | Indexed

Holdings: Cabrini High School

The recipes in this book were donated by the Cabrini High School faculty, parents' association members, and friends. The cookbook was prepared as a fund-raiser for the school. It contains a dedication page to all cooks: "In our home today as always, life is centered around the kitchen." It is divided according to types of dishes, such as appetizers, meats, breads, and cakes, and there is also a chapter of miscellaneous recipes titled "This and That." At the back of the cookbook are an order form, cooking tips, a calorie counter, measurements and substitutions, microwave hints, information about herbs and spices, a section on napkin folding, and definitions of cooking terms.

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Ladies Aid and Sewing Society of New Orleans. *Up-to-Date Cook Book*. New Orleans: The Society, 1940.

160 pages

Editions and/or reprints: 1910, 1940

Holdings: Historic New Orleans Collection; Louisiana State University; Maude Reid, Private Collection; New Orleans Public Library

According to *The Rochester Clarke Bibliography of Louisiana Cookery*, the Ladies Aid and Sewing Society compiled this book and included “wonderful seafood recipes.” The book is valuable for showing the dishes that were served in New Orleans homes in the early twentieth century. The first edition was issued in 1910, which leads one to believe that the book might also be helpful for those interested in the history of community cookbooks and women’s organizations of the Progressive Era. The compilers “unhesitatingly” claim that some of their recipes have “never been in print before.” These might include the recipes of Mrs. Ralph Mayer, who is the only contributor to be distinguished by name with her eponymous Crab Meat Courtbouillon, Shrimp a la Creole, Bouillabaisse, Tenderloin Trout with White Wine Sauce, and Fish Thimbles, which appear to be quenelles. Her name also appears on the Tongue Sauce Piquant. There are also very precise directions for making “Hot Tamales (By a Mexican).” Attractive vegetable recipes include green peppers stuffed with rice, tomatoes, and walnuts. The Up-to-Date Salad calls for “crisp white lettuce, sliced red peppers and chopped olives, with a few slices of cucumber,” dressed with mayonnaise or French dressing and served in tomato baskets.

Lagasse, Emeril. *Emeril’s Creole Christmas*. With Marcelle Bienvenu. New York: William Morrow, 1997.

161 pages | Illustrated, photographs by Christopher Hirsheimer | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; St. Tammany Parish Library; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Emeril Lagasse’s name has become a household word across the United States in the years since his first cookbook was published. Emeril began working in New Orleans in 1983, and while he is now more of a national figure than a local one, he has had an incalculable effect on the city’s dining scene since his first days at Commander’s Palace with his reinterpretations of “Old New Orleans” cuisine. His takes on soups, salads, and pasta dishes in particular are unusual, but retain enough of a New Orleans flavor to make them familiar. And his recipes are not so complicated as to make them daunting to a home cook. Through 2008, he had published twelve cookbooks, many of which became best-sellers. (Those not listed here include the children’s book *There’s A Chef in My World*, *Emeril’s Potluck*, *Emeril’s There’s A Chef in My Soup*, *Prime Time Emeril*, and *Emeril’s TV Dinners*.)

Creole Christmas provides holiday menus for Christmas Eve dinner, Christmas Day brunch, New Year's Eve dinner, and New Year's Day family-style supper, along with shopping lists for each menu and recipes for the basic elements of the menus, such as Emeril's Homemade Worcestershire Sauce, an ingredient in the Exotic Mushroom Bread Pudding. Sommelier Greg Harrington recommends wine pairings for each menu. Recipes for traditional Gulf Coast and New Orleans dishes such as Creole Christmas fruitcake with whiskey sauce combine with updated classics like caramelized andouille spoonbread to offer a comprehensive taste of local Christmas and New Year's customs.

Lagasse, Emeril. *Emeril's Delmonico: A New Orleans Restaurant with a Past*. New York: William Morrow, 2005.

276 pages | Illustrated, photographs by Kerri McCaffety | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Nicholls State University; Tulane University; University of New Orleans

Emeril's Delmonico concerns New Orleans' Delmonico restaurant, which opened in 1895 at the corner of St. Charles Avenue and Erato Street. In 1911, it was purchased by Anthony LaFranca. He and his family, including his daughters who were Newcomb College graduates, ran the restaurant with considerable grace until 1997. In the city, it was thought of as both a family dining place and an elegant restaurant. Though serving mainly Creole food, one could also see the influence of Italian and German Creole, as well as many recipes traditional to the heartland of the United States, such as roasts and corn. This book gives wonderfully detailed insight into this history, mentioning the New York restaurant of the same name that opened some seventy years earlier. Some attention is given to New Orleans architectural history as well as the 1997 opening of the New Orleans restaurant by Lagasse as the new owner. The style of the cuisine remains Creole and the recipes in the cookbook reflect Emeril's own rendition of this tradition. Many of the recipes are from the old days of the restaurant, such as the often-requested Delmonico house salad.

Lagasse, Emeril. *From Emeril's Kitchens: Favorite Recipes from Emeril's Restaurants*. New York: HarperCollins, 2003.

342 pages | Illustrated | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; McNeese State University; New Orleans Public Library; University of New Orleans

Illustrated with photos of the food that is served in Emeril Lagasse's restaurants across the United States and of the workers in those restaurants, this eighth cookbook by Lagasse is helpful in understanding the popularity of New Orleans cuisine, cooking, and Emeril's restaurants. As in other volumes, we learn something of Lagasse's background (Portuguese and French Canadian

heritage, Massachusetts upbringing, Johnson & Wales education), but we also learn something of his transformation of traditional New Orleans food during the late twentieth and early twenty-first centuries. Short introductions to most recipes give some historical perspective, and are attributed to specific restaurants.

Lagasse, Emeril, and Jessie Tirsch. *Emeril's New New Orleans Cooking*. New York: William Morrow, 1993.

354 pages | Illustrated by Brian Smale | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This was Emeril Lagasse's first cookbook, and it introduced the world to Emeril himself, his background, his love of food, his desire to present "old and new" recipes of New Orleans to the public, something of his effervescence, and of course, his recipes. The photographs of food places and scenes in the city of the late 1980s and early 1990s are worth the cost of the book. Beautiful shots of kitchen workers at Commander's Palace and vignettes about them reveal something of restaurant culture in the city. The book begins with basic recipes and techniques, and the blends will be especially helpful to those outside of New Orleans. The brunch section is also outstanding, giving recipes designed to make one consider fusion cooking long before this term was used. Helpful hints tell about tricks of the trade with ingredients such as mushrooms (rinse them just when they are needed in a recipe, not in advance), and phyllo dough (don't unwrap it until all the other ingredients are good to go). One also gets to know some of the brand names Lagasse favored at the time—for example, Ghirardelli, Lindt, or Toblerone chocolate. Overall, this is a helpful book both for studying New Orleans cuisine and for cooking for family and friends.

Lagasse, Emeril. *Emeril's There's a Chef in My Family!: Recipes to Get Everybody Cooking*. New York: HarperCollins, 2004.

209 pages | Illustrated by Charles Yuen; photographs by Quentin Bacon and Steven Freeman | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library

This book is compiled with children in mind and includes simple and complex recipes that engage and educate. For younger children, the book incorporates reading and math skills, following directions, using utensils, and employing teamwork. The point is to get the family cooking and eating together. Safety rules, an explanation of the cooking tools needed, and basic cooking techniques begin the book. The recipes that follow include breakfast, lunch, and dinner selections; desserts; and snacks.

Lagasse, Emeril. *Every Day's A Party*. With Marcelle Bienvenu and Felicia Willett. New York: William Morrow, 1999.

338 pages | Illustrated by Philip Gould | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Maureen Detweiler, Private Collection; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Southern University; St. Tammany Parish Library; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This book takes one through the calendar month by month, featuring New Orleans holidays, festivals, and events and the recipes associated with each one. Philip Gould's wonderful color photographs adorn almost every page of the book. Since it is relatively difficult to find information on holiday foods unique to the city (or since locals rarely think of holiday foods as different), this book helps serve that purpose.

Lagasse, Emeril. *Prime Time Emeril: More TV Dinners from America's Favorite Chef*. New York: William Morrow, 2001.

304 pages | Illustrated by Quentin Bacon | Indexed

Holdings: East Baton Rouge Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library

Emeril Lagasse took over where Paul Prudhomme left off in bringing New Orleans cooking to the attention of television viewers across the nation in a big, grandiose way. The introduction to this cookbook begins with a sincere love letter to food and the sharing of food by Emeril himself. The photos—and there are many—are not about this love of sharing or even of food, but they are almost all of Emeril himself. The book, nevertheless, brings some excellent basic and advanced techniques to readers; gives recipes for old favorites like red beans and rice and pralines; and explores innovative variations in recipes such as rabbit, andouille and wild mushroom gumbo, corn remoulade, a number of savory bread puddings, banana beignets, and praline pie. Here too is one of the few descriptions in print of what is eaten on Mardi Gras day: fried chicken, sandwiches, and jambalaya—the latter being Mardi Gras jambalaya made with duck.

Land, Mary. *Louisiana Cookery*. Baton Rouge: Louisiana State University Press, 1954. Editions and/or reprints: 1954 (LSU; Bonoma Books; Cookbook Collectors Library); 1965 (Claitor's); 1967 (Favorite Recipes Press); 1972 (Claitor's); 2005 (University Press of Mississippi).

376 pages | Illustrated by Morris Henry Hobbs | Indexed

Preface by Owen Brennan.

Holdings: Barksdale Library; Beauregard Parish Library; Caldwell Parish Library; Centenary College; Claiborne Parish Library; Dillard University; Delgado Community College; East Baton Rouge Parish Library; Evangeline Parish Library; Historic New Orleans Collection; Iberia Parish Library; Iberville Parish Library; Jefferson Parish Library; Lafayette Public Library; Lafourche Parish Library; Library of Congress; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana Tech University; McNeese State University; Natchitoches Parish Library; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Pointe Coupee Parish Library; Rapides Parish Library; Richland Parish Library; Sabine Parish Library; Shreve Memorial Library; Southeastern Louisiana University; Southern University at New Orleans; St. Charles Parish Library; St. Martin Parish Library; St. Mary's Dominican College; St. Tammany Parish Library; Tangipahoa Parish Library; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans; University of Southwestern Louisiana; Vermilion Parish Library; Washington Parish Library; Webster Parish Library

This is a most unusual cookbook by a woman who brought her formidable personality and considerable knowledge to her kitchen and various other endeavors. Born on a north Louisiana plantation and educated early in the “mysteries of woods and water,” she lists wild potherbs, salad herbs, and tubers common to Louisiana, and she identifies the edible parts of trees and shrubs. The forty-eight-page chapter on game includes seven recipes for bear, plus recipes for squirrel head potpie and tortillas with duck sauce. The seafood chapter is extensive and includes unusual recipes such as apple shrimp, bass à la miel, and four versions of oysters Rockefeller. The chapter on sauces includes fruit sauces for meats and fish, preserves and jellies, relishes, salad dressings, and other delights. “Gastronomic Gambles” contains recipes for alligator, crows, owls, snails, rays, and gar. There is a history of Louisiana spirits (the drinking kind, that is) and many cocktails, an account of Creole table service, menus for a “Sunday Breakdown” and a Spanish breakfast (almuerzo), potluck customs, and holiday foods. A glossary includes English and French terms. Overall, the book is considered one of the best regional cookbooks in the United States.

Land, Mary. *New Orleans Cuisine*. South Brunswick, NJ: A.S. Barnes, 1969.
301 pages | Illustrated | Indexed

Holdings: Historic New Orleans Collection; Louisiana State Library; Louisiana State University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Noel Memorial Library; Northwestern State University; Southern University; Southern University at New Orleans; St. Tammany Parish Library; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Thought by many to be the most authoritative text on New Orleans cuisine, this 1969 book still appears modern in the early twenty-first century. Both in its language and in its choice of ingredients, the book acknowledges the contributions of the men and women who created the food of the city. There is, above all, an appreciation of the way French, Spanish, and African traditions transformed the use of native products, as well as attention paid to imported products desired by early city dwellers. Chapters are organized around themes, such as Traditions and

Superstitions, and Street Foods of Old New Orleans, as well as various foods. Included are a most helpful glossary, bibliography, attention to measurements (defining everything from dashes to pints, and also giving the British equivalent measures), and equipment lists. The definitions of traditions, the naming of recipes (Maylie's Never-Fail Frosting, McIlhenny's Baked Stuffed Flounder, Manale's Meat Balls, and many more), and the brief histories of such foods as calas, stage planks, and maque choux make the book invaluable. The photos, some by well-known photographers Charles Franck and Leon Trice, and the drawings add another side to images of the foods, dining places, and markets. A special section gives the history of "various restaurants and a few of their well-known dishes."

Landry, Jeanne H. *Sauté: A Collection of Creole Recipes for the Microwave Oven*. N.p.: Jeanne H. Landry, 1977.
64 pages | Illustrated

Holdings: Baton Rouge Community College; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana Tech University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; University of Louisiana at Lafayette; University of New Orleans

This book tells of the various pleasures of making a roux without stirring, of speed in making rice and beans, and of less mess in making barbecue shrimp. A period piece from the 1970s, the choices include most soup, meat, poultry, and vegetable favorites, as well as a few surprises such as easy crawfish bisque. The section on barbecue sauce begins "Everyone in this area has an Uncle Pie," which tells much about the compiler's assumption about her readers. The recipe for warm daube similarly begins with an announcement that this dish is a specialty of her mother-in-law, included for her children.

Landry-Picard, Caroline. *First You Buy Your Roux: A Little Bitty Cookbook and a Lot of Bull for 9 to 5 Cajuns, and Other People*. New Orleans: Juliahouse Publishing Company, 1991.
28 pages

Holdings: Louisiana State Library; Louisiana State University; Maureen Detweiler, Private Collection; New Orleans Public Library; Newcomb's Vorhoff Library

This book is a reaction to the profusion of New Orleans cookbooks written by professional chefs. The author wanted to write a cookbook with recipes that real people had the time to make. The book contains only five recipes and a lot of commentary. Caroline Landry-Picard declares that since she is a Cajun from Abbeville, Louisiana, all of her recipes have been adapted to Cajun-style cooking, including a recipe for shrimp Creole that omits bay leaves. The gumbo recipe is not Creole, says the book, because it does not contain tomatoes. The humorous text, written in Cajun patois, does provide simple advice for those trying to prepare Cajun food for the first time. The title of the book comes from the author's advice to buy a jar of roux at the supermarket instead of trying to make it at home.

[Laterrade,] Remy. *'Dat Little New Orleans Cookbook*. Lafayette, LA: Relco Publishing, 1994.
143 pages

Holdings: Library of Congress; Newcomb's Vorhoff Library

This small-in-size cookbook contains recipes from many of the ethnic groups that live in the New Orleans area. The recipes are mainly Creole, but the author is of French/Italian descent so he added some of those as well. The recipes are presented in an easy-to-follow format and many of the terms used in New Orleans cooking are explained. The author provides a chart with food quantities for twenty-five servings in case you are cooking for a crowd.

Laudeman, Susan Ruppel. *Elegant Entertaining Along St. Charles Avenue: Authentic Menus and 1890s Recipes from the Garden District of New Orleans*. New Orleans: The Historic New Orleans Collection, 1994.

130 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Loyola University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; University of New Orleans

This book, comprising social history and recipes, was created to complement a traveling exhibition, "The Grand American Avenue: 1850–1920," which was displayed at the Historic New Orleans Collection in 1994. It includes a February 16, 1890, article from the *Daily Picayune* featuring ideal menus as composed by seven of the "top hostesses" of New Orleans at the time—among them two of the Christian Woman's Exchange collaborators on *The Creole Cookery Book*, Mrs. Samuel Delgado and Mrs. Robert M. Walmsley. The recipes are taken from several turn-of-the-century cookbooks. The book includes a bibliography, glossary, and footnotes as well as details of architecture, dress and manners, and a description of the order of a formal Creole dinner.

Leavitt, Mel, Joseph Fein III, and Jerome Fein. *The Court of Two Sisters Cookbook: With a History of the French Quarter and the Restaurant*. Gretna, LA: Pelican Publishing Company, 2003.

112 pages | Illustrated

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State University; New Orleans Public Library; Northwestern State University; University of Louisiana at Lafayette; University of New Orleans

The Court of Two Sisters restaurant opened in 1940, but the site it occupies (at 613 Royal Street in the French Quarter) was used as far back as 1732 as the residence of the French governor of Louisiana. The long history of both the site and the restaurant are the topic of this book. The

fortunes and misfortunes of the various owners of the building echo the history of New Orleans. The original “two sisters,” descendants of the city’s first settlers, ran a notions shop here. They retired in 1906 after their Creole clientele began to move out of the French Quarter, and a new population of immigrants, largely Italian, moved in. The last section of the book gives a selection of recipes that are served at the restaurant. Most of the recipes are traditional Creole favorites such as jambalaya and seafood gumbo, but there are unusual recipes too, including Trout Wellington that substitutes fish for the traditional beef. The recipe for Trout Picasso involves baked fish topped with deep-fried fruit. Jerome Fein was the editor, and the staff of the Court of Two Sisters is listed as the corporate editors.

Le Ruth, Warren. *LeRuth’s Front Door, Back Door Cook Book*. New Orleans: Tokay Press, 1975.

40 pages | Illustrated

Holdings: Historic New Orleans Collection; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; Tulane University; University of New Orleans

The introduction to this book codifies two categories of New Orleans cuisine: the private and the public, here illustrated by the meals served to the customers and those served to the employees at LeRuth’s, one of New Orleans’ most influential restaurants. Overall, it is a slim volume, with twenty-three pages devoted to food cooked for those who entered through the restaurant’s front door (customers) and forty pages reserved for food cooked for those who entered through the back door (staff). Front Door has Warren Le Ruth’s recipes for rack of lamb amandine, crabmeat and crayfish (sic) cardinal, and Green Goddess dressing, which he developed under the Seven Seas label. Back Door has a ragout of green beans, leg of lamb cooked with navy beans and spinach, and his mother’s pecan pie. The Back Door recipes also show the dual spirit of New Orleanians who are at once practical and festive, thus incorporating okra into omelettes or making a celebration of an after-school snack by serving beignets with new crop syrup. A recipe for artichoke and oyster soup (for which Le Ruth’s was justly famous) is not given, but other recipes show both the high and low cuisine of the city. Known for his interest in the chemistry of food, Le Ruth also gives a small bit of information on his reasons for choosing ingredients—for example, dressing a mushroom salad with vermouth instead of vinegar to avoid spoiling the taste of the accompanying wine.

The cover is a reproduction of LeRuth’s custom-made front door, carved with symbols of the bounty within: artichokes, oysters, baguettes, and grapes. The book was sold at LeRuth’s, which was on the West Bank and (in 2008) had been closed for many years. (There is a space in the author and restaurateur’s name, so it is written Le Ruth, but the restaurant’s name had no space and is written LeRuth’s.) Le Ruth dedicated the book to his wife and children and gives you an idea how the family must have eaten. Considered by many to have been a genius in the kitchen, Le Ruth was certainly instrumental in bringing a more nuanced approach to New Orleans food. His personal story has yet to be fully written, but this little book provides some insight. Overall, Le Ruth himself is a New Orleans story revered for its combination of industry, fascination with food, and talent.

Leslie, Austin. *Chez Helene House of Good Food Cookbook*. New Orleans: De Simonin Publications, 1984.

64 pages | Illustrated by George Johnston | Indexed

Holdings: Historic New Orleans Collection; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

This small red paperback cookbook looks like a tourist throwaway, but it's full of Austin Leslie's classics, including his fried chicken and his red beans—to which he adds a stick of butter at the end because it “improves the texture of the gravy.” There are also recipes for rich vanilla ice cream (with eighteen egg yolks in the custard), hearty gumbo and jambalaya, and his stocks and sauces. Oysters en brochette, redfish Pontchartrain, turtle soup, and shrimp remoulade are all here in enticing versions. The introduction includes a history of the restaurant, which was started by Leslie's aunt. This history is important since such small restaurants, according to food critic Richard Collin, kept “alive and vigorous many of the city's most traditional dishes.” Long a favorite with locals, Chez Helene was the inspiration for “Frank's Place,” the short-lived but critically acclaimed 1988 CBS-TV sitcom. The cookbook, like the television show and the restaurant, provides that feeling of home, and is a real treasure of New Orleans culture.

Leslie, Austin, and Marie Rudd Posey. *Austin Leslie's Creole-Soul: New Orleans' Cooking With a Soulful Twist*. New Orleans: DeSimonin Publications, 2000.

204 pages | Indexed

Holdings: Jefferson Parish Library; Louisiana State Library; University of New Orleans

The recipes in this book are ones that appeared on the menu at the famous Chez Helene restaurant, also discussed in the entry above. Austin Leslie was the first and only head chef of the restaurant from 1964 to 1995. His reputation was built on the way he mixed his mother's and aunt's soul food with the techniques he learned while working at the upscale D. H. Holmes Restaurant in the department store of the same name. As the introduction states, the recipes in this book are not “thirty minute recipes.” The foods are to be prepared in the traditional time-consuming but rewarding way. The recipes include southern foods such as fried green tomatoes as well as New Orleans favorites including shrimp Creole, redfish Pontchartrain, and hogshead cheese. Above each recipe is extra information about the dish, explaining how Leslie developed it or how the dish should be served. Leslie was later chef at Jacque-Imo's and Pampy's. He was a friendly and gracious man, who died shortly after evacuating for Hurricane Katrina in 2005.

Levitas, Earlyne S. *Secrets from New Orleans' Best Kitchens*. Charleston, SC: Walker, Evans & Cogswell, 1973.

148 pages | Illustrated by Laurie Engel | Indexed

Editions and/or reprints: 1973 (New Orleans: Franklin Print Company); 1973 (Walker, Evans & Cogswell); 1976

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; St. Tammany Parish Library; Tulane University; University of Louisiana at Lafayette; University of New Orleans; University of Southeastern Louisiana

This book gives a brief history of many of New Orleans' popular upscale restaurants during the early 1970s, as well as recipes from their kitchens. Some of the restaurants included are the Andrew Jackson Restaurant, Antoine's, Arnaud's, Bon Ton Café, Brennan's, Caribbean Room, Commander's Palace, Corinne Dunbar's, Galatoire's, Louis XVI, Manale's, Morning Call, and the Rib Room.

The Little Bookroom. *A Guide to the Historic Shops and Restaurants of New Orleans*. New York: Little Bookroom, 2004.

183 pages | Indexed

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library; University of Louisiana at Lafayette; University of New Orleans

This book packs a lot of information into its 5 by 7 inches. It covers many of New Orleans' oldest restaurants as well as some shops and hotels. Modern photographs alternate with vintage postcards to provide visuals of the past and present. It is not a typical guidebook because it is more concerned with history than with providing tourist information. It describes how restaurants such as Commander's Palace and Tujague's evolved into the establishments they are today. The book weaves the history of the restaurants into the sometimes sordid and always complex history of the city of New Orleans. It includes many quotes from old newspapers and travelogues about the city. The list of restaurants in this book is by no means exhaustive; it simply covers those with the longest and presumably the most interesting stories.

Little Sisters of the Poor. *Southern Hospitality*. New Orleans: Little Sisters of the Poor, 1972. 142 pages

Holdings: Maureen Detweiler, Private Collection; Newcomb's Vorhoff Library; Tulane University

Here, a history of the Little Sisters of the Poor in New Orleans is presented alongside recipes compiled for fund-raising. Les Petites Soeurs des Pauvres traveled from France and arrived in New Orleans in 1868, when their work in the city began. This book was compiled by the friends and benefactors of the Little Sisters of the Poor who contributed recipes of home-style favorites and New Orleans classics. It is a spiral-bound volume, and handy cardstock dividers with labeled tabs separate the eleven sections of the book.

Louisiana Restaurant Association Staff. *Chefs' Secrets from Great Restaurants in Louisiana*.

Atlanta: Marmac Publishing Company, 1984.
237 pages | Illustrated by Jan Chaput | Indexed
Editions and/or reprints: 1984; 1986 (Gretna, LA: Pelican Publishing)

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Southern University at New Orleans; Tulane University; University of Louisiana at Lafayette; University of New Orleans; Xavier University

Graced by its natural resources, Louisiana has developed a unique culinary history and has secured its place at the top level of U.S. regional foods. In this book, the Louisiana Restaurant Association gathered “secret” recipes from the kitchens of great restaurants throughout the state. The introduction provides a history of Creole and Cajun cuisines and the featured recipes are extremely diverse. The book concludes with a section on wines, basic stocks and sauces, and a glossary of cooking terms. The book is especially helpful considering that it was published just shortly before New Orleans cuisine began to attract national attention.

Loyola Anthology Group. *Loyola University New Orleans Cookbook*. Shelbyville, KY:
Wasteland Press, 2004.

69 pages

Holdings: Louisiana State Library; Loyola University

Compiled by Loyola students, professors, and staff, this quirky little book shows how New Orleanians’ love of food drifts easily into the lives of those new to the city. The introduction includes biographical information on the compilers and gives minimal information on specific dishes. The only two recipes with clear links to Louisiana are Crawfish Pie and Bobby’s Candy Pecans, but readers wishing to find North American favorites representative of the twentieth century will not be disappointed—for example, eggnog snickerdoodles is a recipe usually hard to come by in New Orleans cookbooks.

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MacMillan, Norma. *A Little New Orleans Cookbook*. San Francisco: Chronicle Books, 1995.
60 pages | Illustrated by Cathy Henderson | Indexed
Editions and/or reprints: 1995 (Chronicle); 1995 (Appletree)

Holdings: Jefferson Parish Library; Newcomb's Vorhoff Library

This charming little book begins with the saying: "There are two times of day in Louisiana—mealtime and in-between." Besides giving brief introductions to thirty dishes, the author also provides descriptions of New Orleans breakfast, Creole cuisine, and Cajun cooking. Unusual among the listing of iconic dishes here are absinthe ice cream and a greater variety than usual of fish and other seafood. The illustrations are lovely in their colors.

MacQuet, Dominique, and John DeMers. *Dominique's Fresh Flavors: Cooking with Latitude in New Orleans*. Berkeley, CA: Ten Speed Press, 2000.

181 pages | Illustrated, photographs by Sara Essex and Becky Luigart-Stayner | Indexed

Holdings: East Baton Rouge Parish; Grambling State University; Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library; St. Tammany Parish Library; University of New Orleans

The recipes in this book are not typical New Orleans fare. The author was the chef at Dominique's Restaurant in New Orleans and the recipes reflect tropical French Colonial cuisine. Along with curries and Japanese food, the chef employs the classical influences of London and South Africa. Some of the ingredients needed for the recipes in this book are caviar, chanterelles, garam masala, lemongrass, and wasabi.

Martin, Ti Adelaide, and Jamie Shannon. *Commander's Kitchen: Take Home the True Taste of New Orleans with More Than 150 Recipes from Commander's Palace Restaurant*. New York: Broadway Books, 2000.

333 pages | Illustrated | Indexed

Holdings: Barksdale Library; Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Nicholls State University; Northwestern State University; St. Tammany Parish Library; University of New Orleans

This book features selected recipes from Commander's Palace (the popular Garden District restaurant) and from its owners, the Brennan family. With personal anecdotes, Commander's Palace lore, tips for entertaining, and informational sidebars, this beautiful book is a wonderful souvenir of the city.

Martin, Ti Adelaide, and Lally Brennan. *In the Land of Cocktails: Recipes and Adventures from the Cocktail Chicks*. New York: William Morrow & Company, 2007.

144 pages | Illustrated by Tim Trapolin | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library

Authored by two of the proprietors of Commander's Palace Restaurant in New Orleans who consider themselves "cocktail divas," this book is both a guide on how to make proper cocktails and a memoir of the authors' lives. They include recipes for classic cocktails and recipes for original inventions. They also provide information on pairing food with cocktails and insights into life in New Orleans. The illustrations make for a whimsical journey that will appeal to other devotees of the cocktail.

Mayer, George. *Famous Old New Orleans Recipes*. New Orleans: Progressive Marketing, 1964. 94 pages

This spiral-bound book contains more than three hundred recipes and is still in demand by collectors on New Orleans cuisine. Apparently the book is held by no library, but most collectors believe it is an edition of *A Book of Famous Old New Orleans Recipes Used in the South for More than 200 Years*, published in 1900.

Maylie, Eugénie Levadan. *Maylie's Table d'Hôte Recipes*. New Orleans: Self published, 1941. 35 pages | Illustrated

Editions and/or reprints: 1941, 1956, 1966, 1978, 1986 (The editions from 1956 onward show Anna May Deano Maylie as compiler.)

Holdings: Historic New Orleans Collection; Maureen Detweiler, Private Collection; Newcomb's Vorhoff Library; Tulane University; University New Orleans

The author, Eugénie Levadan Maylie, and her daughter-in-law, Anna May Deano Maylie, worked alongside one another in Maylie's Restaurant and in the creation of this book. A history of the restaurant is given in the foreword and the recipes follow. Some editions of the book carry the subtitle "*The History and Some Facts concerning La Maison Maylié et Esparbé,*" and Anna May Deano Maylie is listed in later editions as the book's compiler. The book is a classic since Maylie's (with the accent dropped) was one of the oldest continually operating restaurants in the city (1876–1986). The recipes include the wonderful specialties of the house, the bouilli and stuffed veal round, as well as other Creole classics. Unusual offerings include whiskeyed boiled crawfish (pour on one-half pint of whiskey after boiling), liquored cracklin' bread (made with Herbsaint liquor), and omelette au rum (one-half cup rum and six eggs).

McKee, Gwen. *The Little New Orleans Cookbook: 57 Classic Creole Recipes that Will Enable Everyone to Enjoy the Special Cuisine of New Orleans*. Baton Rouge, LA: Quail Ridge

Press, 1991.
79 pages | Illustrated by Joseph A. Arrigo
Editions and/or reprints: 1996 (*Le Petit Livre de Cuisine de La Nouvelle Orleans/The Little New Orleans Cookbook*)

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; University of New Orleans

Classic New Orleans recipes are presented in a clear, easy-to-follow style with light-hearted notes. Many of the recipes originated in restaurants. The book also includes photographs of the French Quarter and New Orleans landmarks.

Metairie Garden Club. *Favorite Recipes from Old Metairie*. Waverly, IA: G & R Publishing, 1938.
144 pages

No copy of this book could be located, but before the storm of 2005, it was known for its daube glacée recipe.

Mitcham, Howard. *Creole Gumbo and All That Jazz: A New Orleans Seafood Cookbook*. Gretna, LA: Pelican Publishing Company, 1978. (There is also a 1978 edition published by Addison-Wesley in Reading, MA.)
271 pages | Illustrated | Indexed
Editions and/or reprints: 1978, 1992, 2005

Holdings: Delgado Community College; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; Louisiana Tech University; New Orleans Public Library; Newcomb's Vorhoff Library; Noel Memorial Library; Southeastern Louisiana University; Southern University; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans; Xavier University

This book is prized for its history and for its Creole and Cajun recipes for seafood. Oriented towards people who might know little about either the culture or the food of Louisiana, the book is divided into chapters dealing with gumbo, jambalaya, and other soups; shrimp; oysters; crawfish; fish; and other “denizens of our waters,” including frogs and turtles. A remarkable part of the book contains vignettes of jazz musicians with line drawings and other illustrations of musicians including George Lewis, Kenneth Burke, Freddie Keppard, and others. The photographs from city archives are excellent and reveal such scenes as oyster lugger landings and famous restaurants. A number of the recipes have several variations – shrimp remoulade (white), shrimp remoulade Galatoire (red), Cajun shrimp remoulade (red), and Tujague's shrimp

remoulade (serves 100) – as well as a history of the author’s familiarity with the dishes.

More Favorite Recipes from Famous New Orleans Restaurants. New Orleans: Express Publishing Company, 1991.

63 pages | Illustrated, color photographs

Editions and/or reprints: 1979, see “Favorite Recipes from Famous New Orleans Restaurants” below in the list of culinary pamphlets, etc.

Holdings: Baylor University; New Orleans Public Library

This book gives short introductory recipes from some of the best-known restaurants around New Orleans in the 1980s.

Murray, Joy Love. *Feasting in New Orleans: 21 Great Restaurants Share Their Recipes*. Baton Rouge, LA: Moran Publishing, 1979.

139 pages | Illustrated

Holdings: Delgado Community College; Louisiana State Library; Louisiana State Processing Center; Louisiana State University; Louisiana Tech University; New Orleans Public Library; Newcomb’s Vorhoff Library; Nicholls State University; Southeastern Louisiana University; Tulane University; University of New Orleans

Similar to Phyllis Dennerly’s *Dining In—New Orleans*, this book contains a dinner menu and wine list from twenty-one favorite New Orleans restaurants. Both this book and Dennerly’s are characteristic of an older tradition in New Orleans dining that is given, for the most part, to heavy sauces and rich foods—for example, desserts such as custards, ice creams, other egg and cream-based dishes, and crêpes. Many oyster recipes are also found. The special strength of the book is in including the names of proprietors and chefs.

N

National Society of the Colonial Dames of America in the State of Louisiana. *To a King's Taste*.
New Orleans: National Society of Colonial Dames, 1952.

191 pages | Illustrated

Editions and/or reprints: 1952, 1953, 1959, 1963, 1969, 1971, 1977

Holdings: Harvard University (Harvard's copy was owned by Ella Fitzgerald); Historic New Orleans Collection; Louisiana State Library Processing Center; Louisiana State University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Saint Mary's Dominican College; Tulane University; University of New Orleans

Advertised as favorite recipes of Carnival kings and queens and with a brief foreword by author Harnett T. Kane, this book of recipes collected by elite women of the Colonial Dames also gives a history of Carnival, the lyrics to "If Ever I Cease to Love" (the New Orleans Mardi Gras anthem), and a listing of the kings and queens of Rex (1872–1971). Each recipe is credited with the contributor's name. Carnival queens and the years of their reigns are designated where appropriate. The foreign recipes section is gathered from various consulates in the city. The recipes themselves are many and very traditional. Irish potato puffs and corn pancakes seem out of place amidst this New Orleans fare. Here the daube glacée is called Daube Glace Creole, and there is a ribs dressing recipe that relies on molasses, something many New Orleanians take for granted since molasses was, for long years, made in the city and is still made in Louisiana. Social historians might enjoy this book for the twist on colonies and royalty in America. As it points out, "England has its Burke's Peerage, the Continent its Almanac de Gotha, New Orleans has its regal register of Mardi Gras' merry monarchs."

Nettleton, V. Gillen. *Welcome to My Kitchen*. New Orleans: Nettleton, 1980.
140 pages | Illustrated by Diane St. Germain | Indexed

Holdings: Jefferson Parish Library; Newcomb's Vorhoff Library

This book contains recipes for good Irish-German-Italian-Creole family cooking, New Orleans style. There is a popular recipe for wop salad, a dish name even Sicilian New Orleanians use.

New Orleans Federation of Clubs. *The New Orleans Federation of Clubs Cook Book*. New Orleans: Louisiana Printing Company, 1917.

86 pages | Illustrated with photographs of compilers; contains advertising

Holdings: New Orleans Public Library; Tulane University

Compiled by Mrs. Ben I. Isaacs, Mrs. E.J. Graham, Mrs. W.W. van Meter, and others, this softcover book is an early example of a community cookbook. The recipes are credited to

various women (using their husband's names). The book should be studied for its combination of a nationally based organization with a local grouping and local food.

New Orleans Item. *The New Orleans Item Official War Cookbook*. New Orleans: New Orleans Item, 1917.

40 pages

Holdings: New Orleans Public Library

Compiled by the Food Administration and Home Economics Department of the Women's Committee, Council of National Defense, New Orleans Division, this World War I book gives recipes meant to aid in "war time conservation for the soldiers of the kitchen."

A New Orleans Jazz Brunch Cookbook. New Orleans: Great Chefs, 1992.

38 pages

Holdings: Newcomb's Vorhoff Library

In this cookbook, eleven city restaurants of the late twentieth century share a variety of recipes—ranging from Mr. B's crab cakes to the Fairmont's pancakes Oscar, plus various drinks from the other contributors. The brief text (one page) that begins the booklet likens the tradition of brunch in the city to the influence of "the French way of life." The book does not explain why but it adds three recipes apparently served by all—beignets, calas, and cafe brûlot—presumably because these dishes are quintessential parts of any New Orleans brunch. The calas recipe is attributed to the Hermann-Grima House, a museum in the French Quarter. The book is meant to be paired with a video from the Great Chef series.

New Orleans Museum of Art, Women's Volunteer Committee. *Artist's Palate Cookbook: Classic Creole & New Orleans Recipes*. New Orleans: New Orleans Museum of Art, 1986.

222 pages | Illustrated | Indexed

Editions and/or reprints: 1988 (3rd edition)

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University; University of New Orleans

Recipes from the New Orleans Museum of Art café were combined with those collected from members of the Women's Volunteer Committee, New Orleans artists, and museum personnel to create a cookbook celebrating the museum's seventy-fifth anniversary. A Lagniappe ("little something extra") section at the end provides cooking tips and additional recipes. The brief preface by food critic Bonnie Warren is entitled "History of New Orleans Creole and French

Cooking.” Color reproductions of paintings and black-and-white photographs from Museum collections add to the overall theme.

New Orleans Chapter of PFLAG (Parents, Families and Friends of Lesbians and Gays). *Cooking New Orleans Style*. Kearney, NE: Morris Press, 2000.

98 pages | Indexed

Holdings: New Orleans Public Library

According to PFLAG’s preface, its mission is to promote “the health and well being of gays, lesbians, bisexual and trans-gendered persons, and their families and friends through support to cope with an adverse society, education to enlighten an ill-informed public, and advocacy to end discrimination and to secure equal civil rights.” This softcover cookbook is compiled from recipes submitted by members and friends and is organized into chapters according to type: Appetizers and Beverages; Soups, Salads and Vegetables; Main Dishes and Casseroles; Meat, Poultry and Seafood; Breads and Rolls; Pies, Pastry and Desserts; Cakes, Cookies and Candy; and the miscellaneous “This and That.” Cooking tips are inserted throughout the book.

New Orleans Philharmonic-Symphony Society. *Symphony Book Fair Cook Book*. New Orleans: New Orleans Philharmonic-Symphony Society, 1965.

46 pages

Holdings: New Orleans Public Library; Newcomb’s Vorhoff Library; University of New Orleans

In this stapled softcover book, forty-six mimeographed recipes are credited to particular women. The book is a reminder of a time when printing options were limited but cooking was promoted as a way to raise money.

New Orleans Public Service. *Creole Cuisine*. New Orleans: New Orleans Public Service, 1951.
48 pages | Illustrated | Indexed

Holdings: Historic New Orleans Collection; New Orleans Public Library; Newcomb’s Vorhoff Library; University of New Orleans

This small cookbook was distributed free of charge to encourage “modern housewives” to save time with labor-saving gas and electronic kitchen appliances that would help the modern-day housewife preserve “her old-fashioned Creole cuisine” by making cooking easier and faster. The recipes codify the everyday Creole cuisine of the late 1940s-early 1950s, and the compilation is a treasured find for culinary enthusiasts.

New Orleans Public Service. *Creole Favorites*. New Orleans: New Orleans Public Service, 1966.
34 pages | Illustrated

Editions and/or reprints: 1966, 1971

Holdings: Historic New Orleans Collection; Maureen Detweiler, Private Collection; Newcomb's Vorhoff Library; University of Louisiana at Lafayette

New Orleans Public Service, Inc., (NOPSI) issued a series of short, softcover booklets over many years. Recipes were developed and tested by staff home economists, comprising a characteristic selection of Creole favorites, from beignets to panéed veal. The books also contain a Creole dictionary and advertising inserts touting “the benefits of electric appliances, and the power company’s services.”

New Orleans Saints and Their Wives. *Gridiron to Griddle*. New Orleans: New Orleans Saints, 1984.

[41 pages] | Illustrated, photographs by Jeff L. Rosenheim and Wally Porter

Holdings: Jefferson Parish Library; Maureen Detweiler, Private Collection; New Orleans Public Library; University of New Orleans

The recipes in this book were contributed by New Orleans Saints football players, coaches, and their wives. Many photos of the team and their families are included. Proceeds from the sale of this book went to support the Ronald McDonald House.

Newsome, David A., and John Besh. *The New Orleans Program: Eat, Exercise and Enjoy Life*. Gretna, LA: Pelican Publishing Company, 2006.

319 pages | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Tulane University; University of New Orleans

The recipes in this fascinating and helpful book are organized by holidays and activities such as New Year’s, Mardi Gras, Lent, Crescent City Classic, French Quarter Festival, and Jazz Fest. The authors see this book as the “first post-modern diet book,” and in addition to recipes, they include critiques of current diet fads; commentary and facts on balancing intake of alcohol, protein, and carbohydrates; and advice on exercise and vitamins. Complementing the scientific data are ideas for creative ways to experience a good and healthy time at New Orleans festivals and events.

O

Order of Eastern Star, Rob Morris Chapter No. 1. *Cook Book*. New Orleans: Order of Eastern Star, Rob Morris Chapter No. 1, 1909.

130 pages

Holdings: No copy could be located.

The Order of the Eastern Star, a fraternal organization, was founded in Boston in 1850. Their membership included both men and women—unusual in what was then an often sex-segregated society—and the organization provided an atmosphere in which females could thrive.

Orleans Medical Society Auxiliary. *Kitchen Prescriptions from New Orleans*. New Orleans: Orleans Medical Society Auxiliary, 1990.

278 pages | Illustrated, contains advertising | Indexed

Holdings: Jefferson Parish Library; New Orleans Public Library

The purpose of this organization is to promote educational, charitable, and health-related projects in the community. Each recipe in this book is intended to capture a traditional New Orleans dish, and some represent the many cultures that have settled in the region. The recipes are “heart healthy” by offering methods for adjusting recipes to meet dietary guidelines of the 1980s. A section entitled “Methods to Improve Traditional New Orleans Recipes” is written by the head of nutrition at the Louisiana State University Medical Center.

Ormond, Suzanne, Denyse Cantin, and Mary Irvine. *Favorite New Orleans Recipes*. Gretna, LA: Pelican Publishing Company, 1979.

120 pages | Illustrated

Editions and/or reprints: 1979 (including a tri-lingual edition), 1986, 1988, 1999 (see below for title changes)

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Library Service Center; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Loyola University; New Orleans Public Library; Newcomb’s Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

This cookbook provides an array of recipes from the cultures that make up Creole and Cajun cooking. Some attempt has been made to make these traditional recipes healthier by reducing calories, sodium, and cholesterol when possible. Overall, the book is an excellent source for favorites such as black-eyed peas, stewed okra, and mirlitons stuffed with ham and shrimp. There is also a miscellaneous section that gives recipes for fig chutney, po-boys, candied citrus, and other hard-to-find treats. The table of contents lists every recipe and therefore serves as an

index by category. The trilingual editions (English, Spanish, and French) make the book (in any edition) an excellent book to give as a gift. This book was also published under the name *Recipes from an Old New Orleans Kitchen* in 1988 and 1999.

Orso, Ethelyn Gay. *St. Joseph Altar Traditions of South Louisiana*. Lafayette, LA: Center for Louisiana Studies, University of Southwestern Louisiana, 1990.

57 pages | Illustrated

Holdings: Centenary College; Delgado Community College; East Baton Rouge Parish Library; Grambling State University; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University at Alexandria; Loyola University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans; Xavier University

Written by an anthropologist with ties to the Sicilian community, this slim book is one of the most thorough sources on the St. Joseph altar tradition. This saint's day and these altars are so important to the city that it is rare to meet a New Orleanian of any background who does not know that St. Joseph is mythologized to have saved Sicily from famine in the Middle Ages. And not to be forgotten is that he is the patron saint of families, immigrants, happy death, and pregnant women. This hagiographic tendency among the general population has to do with food: On the days leading up to Saint Joseph's Day (March 19), altars with decorative, lavish displays of food occupy homes, churches, and even offices. These are generally open to the public, and one will be given a lucky fava bean upon visiting and more elaborate treats if one is present for the blessing.

Ott, Eleanore. *Plantation Cookery of Old Louisiana*. New Orleans: Harmonson, 1938.

Editions and/or reprints: 1938, 1944, 1949

96 pages | Illustrated by Mary Evans Isom | Indexed

Holdings: Historic New Orleans Collection; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Northwestern State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

The book is dedicated to Eleanore Ott's grandmother, Mary Simmons Leggett, "a great lady and a wonderful cook" of Fair Oaks Plantation. Leggett's handwritten cookbook was the basis for many of these recipes. The book paints a fascinating picture of a plantation mistress and her kitchen and the grand scale on which planning, providing, cooking, and entertaining once took place for an elite few. An explanation of the importance of hog-killing time to the Southern rural housewife is followed by nineteen pork recipes, including one for backbone pie with dumplings. There are two old-fashioned recipes for fruitcakes, each calling for a dozen eggs, and other evocative delights. A plantation breakfast menu includes thirteen items, beginning with eggs scrambled with calf brains and ending with coffee. There are many references to "colored"

maids, “darkies,” and “swarms of pickaninnies.”

Our Lady of Divine Providence Mother’s Club. *Recipes*. Waseca, MN: Walter’s Cookbooks, 1990.

91 pages | Illustrated | Indexed

Holdings: Jefferson Parish Library

This is another cookbook produced from a national template for community groups. A local flavor is set, however, with Mamere’s gator chops and the editor’s note that “This recipe is written as told by a 90 year old Cajun lady.” Other local recipes are home-based specials such as stuffed artichokes, Creole wieners, jambalaya, bell pepper Cajun-styled, oyster and artichoke soup (three recipes including one microwave recipe and one quick recipe), copper pennies (carrots), and an excellent Italian artichoke casserole. The dessert section includes lace cookies, pecan pralines, orange delight pralines, and pina colada pralines.

P

Patio Planters and Constance W. Clark. *La Cuisine du Vieux Carre*. Lenexa, KS: Cookbook Publishers, 1984.

121 pages | Illustrated, photographs by R. Jeffrey Lamb | Indexed

Holdings: Historic New Orleans Collection; New Orleans Public Library; Tulane University

This softcover cookbook includes more than one hundred recipes gathered from French Quarter residents and members of the Patio Planters gardening and civic club. The book is also enriched with historical notes and illustrated by colorful photographs. A convenient double index lists the numbered recipes by page number and then alphabetically by title, main ingredients, category, and contributor. The introduction by Ted Liuzza, a New Orleans journalist active in newspaper, television, and French Quarter circles, provides an insider's view of the Quarter.

Pelias, Magda, and Gayle Wurzlow Ehrensing. *New Orleans Neighborhood Cooking*. New Orleans: Pelias and Ehrensing, 1983.

152 pages | Illustrated by Magda Pelias | Indexed

Holdings: Jefferson Parish Library; New Orleans Public Library; Newcomb's Vorhoff Library

This is an interesting book by two experienced cooks with some unusual takes on dishes—alligator quenelles, pyracantha jelly, Louisiana yam-molasses cookies—as well as more traditional recipes such as Louisiana cherry bounce and blackberry dumplings. Gayle Ehrensing focuses on Creole and Cajun cooking, and Magda Pelias contributes a lagniappe of Greek recipes.

People Program of the Sisters of St. Joseph in New Orleans. *Cook Along With Us*. New Orleans: People Program of the Sisters of St. Joseph in New Orleans, 1980.

181 pages | Illustrated by John Marshall | Indexed

Holdings: Maureen Detweiler, Private Collection

The People Program, a nonprofit organization sponsored by the Sisters of Saint Joseph, provides senior adults with continuing education classes in arts, sciences, physical fitness, and other topics. This book offers eight sections of favorite recipes collected from seniors who participated in this popular program. The collection reflects the home-cooking style of New Orleans in the mid-twentieth century and includes some old classics. It is especially interesting to look back over the lives of the contributors.

The Picayune's Creole Cook Book. [1st ed.] New Orleans: The Picayune, 1900.

352 pages | Illustrated | Indexed

Holdings: Newcomb's Vorhoff Library

Founded in 1837, the *New Orleans Picayune* became a leading newspaper in the city by the end of the century. In 1900, it published the first edition of *The Picayune's Creole Cook Book* with the stated purpose of preserving "to future generations the many and matchless receipts of our New Orleans cuisine, to gather these up from the lips of the old Creole negro cooks and the grand old housekeepers who still survive, ere they, too, pass away, and Creole cookery, with all its delightful combinations and possibilities, will have become a lost art" (title page, excerpted from the introduction). The book's three-page introduction emphasized the rich mix of cultures that contributed to New Orleans cookery, but noted the ravages of the Civil War and the changes in circumstances of many families. "The Picayune, in compiling this book, has been animated by the laudable desire to teach the great mass of the public how to live cheaply and well." The emphasis was on traditional and efficient home cooking, with Creole specialties for inexperienced cooks, and to show how "it is possible for every family, from the palace to the cottage, to keep a good table and, at the same time, an economical one."

Comprehensive chapters of recipes ("receipts" here) began with Creole Coffee and continued with soups, fish and seafood, meats and game, birds and poultry, stuffings and dressings, sauces, salads, eggs, rice and cereals, cheese, vegetables, sweet entremets (side dishes), and desserts (including pastries, pies, puddings, cakes, and ice creams). Additional chapters provided recipes for preserves and fruit syrups, wines and beverages, candies, canning and pickling, and breads and rolls. Concluding chapters gave tips and instructions for housekeepers, descriptions of seasonal foods found in local markets, and suggested menus for weekdays and special occasions. The last chapter was "How the Creole Housewife in Reduced Circumstances Manages to Live Economically and Well."

Besides small decorations at the ends of some chapters, there was a single illustration, "Indians Selling Gumbo File" (page 28, in the Creole Gumbo chapter), signed by LW (L. A. Winterhalder) and showing three women and a child sitting at an open market with sacks and a basket of leaves.

The Picayune's Creole Cook Book. 2nd ed. New Orleans: The Picayune, 1901.
462 pages | Illustrated | Indexed

Holdings: Historic New Orleans Collection; Tulane University

Following the immediate success of its first edition (in a soft cover), *The Picayune's Creole Cook Book* was quickly replaced by this "definitive" second edition. "In yielding thus to the popular demand, The Picayune feels that it can justly claim that this enlarged and amended edition of its Cook Book more fully represents the progress and perfection of culinary art than any existing work." More recipes were added and previous ones were reorganized. "The topics have been more conveniently and systematically classified and arranged, the methods of preparation and manipulation, in many instances simplified, and the edition, in its entirety, will therefore be found far more complete, comprehensive and valuable than its predecessor. The book has been bound in cloth to render it more serviceable and durable" (introduction to the

second edition).

Some elements remained the same. “The question of a ‘good cook,’” the purpose statement on the title page of the first edition, was repeated in the second. The introduction to the first edition was also included with minor modifications (punctuation, “receipts” became “recipes”) and supplemented by additional comments, “The history of many dishes is also given, thus affording a glimpse into old Creole hospitality, customs and traditions. Commendable features are the series of menus for holidays and daily suggestions for the table, as also the thoroughly classified list of seasonable foods.” A contents page of chapter titles (no page numbers) was inserted facing the revised index, and the volume ended with hotel advertising and a brief history of the Picayune newspaper.

There were two new full-page black-and-white illustrations by L. A. Winterhalder facing the introductions. The first showed a buxom dark-skinned woman wearing a tignon (wrapped head scarf) and carrying a large porcelain soup tureen. The second (with the artist’s signature too faint to read) had a splendid frog dressed as a waiter, standing upright in bowtie and tails, a fringed towel over his arm, and holding a steaming soup bowl aloft in one “hand” while gripping a knife and fork in the other. The contents page identified the illustrations as “A Creole Negro Cook (Tante Zoe, with Tureen of Gumbo Filé)” and “The Picayune Frog,” with a note to see the frog section of the cookbook for an explanation of the latter figure’s history and significance. Winterhalder’s illustration of the filé sellers in the first edition was dropped, and the decorative elements at the ends of chapters were changed.

Interest in the second edition remained high in other parts of the United States, even into recent years. An exact facsimile of the original was included in *Mme. Begue and Her Recipes / The Picayune’s Creole Cook Book*, privately published in 1984 by Oxmoor House in Birmingham, Alabama, in a handsome collector’s volume for members of their Antique American Cookbooks library. Dover Publications in Mineola, New York, produced reprint paperback editions of the second edition in 1971 (ISBN 0-486-22679-6) and 2002 (ISBN 0-486-42324-7) with a few changes—the contents page of chapters was moved to the front before the introductions; “Conversion Tables for Foreign Equivalents” were added; the “Tante Zoe” illustration, the advertising, and the history of the Picayune were omitted. To increase shelf life for these paperbacks, in 1979 the Dover Press 1971 edition was bound in hard covers for the library market by Peter Smith Publisher Inc., Magnolia, Massachusetts (ISBN 0-844-600709).

The Picayune’s Creole Cook Book. 3rd ed. New Orleans: The Picayune, 1906.
418 pages | Illustrated | Indexed

Holdings: New Orleans Public Library

Besides slight changes on the title page and in the introduction to identify the third edition, the text of this volume remained the same as in the second. A smaller typeface reduced the number of pages. The artist’s overlapped LW mark was added to “The Picayune Frog” illustration to identify L.A. Winterhalder, and the small decorations at the sides of the poem below were changed. Decorative elements at the ends of chapters were dropped.

A facsimile reprint of the third edition was produced in 2006 by Kessinger Publishing, Whitefish, Montana (ISBN 1428655891).

The Picayune's Creole Cook Book. 4th ed. New Orleans: The Picayune, 1910.
418 pages | Illustrated | Indexed

Holdings: Louisiana State University; Loyola University; New Orleans Public Library

Virtually identical to the third edition except for fourth edition identification, this volume had a different color for its cover, a few spacing and typeface changes, and the addition of decorative scrollwork on page 401 at the end of the conclusion. Hotel advertising was dropped, and the history of *The Daily Picayune* was accompanied by a photograph of the Picayune buildings instead of the third edition drawing.

[Note that the title was changed slightly from “Picayune’s” to “Picayune” in following editions when the publisher became the *Times-Picayune*. The title changed for the 5th ed., but the Times-Picayune is not listed as the publisher until the 6th ed.]

The Picayune Creole Cook Book. 5th ed. New Orleans: The Picayune, 1916.
302 pages | Indexed

Holdings: Duke University; Library of Congress; Samford University; University of West Florida; University of Texas at Austin

Changes at the newspaper/publisher brought significant modifications to the title and content of the “Cook Book.” While keeping the traditional “The Question of a ‘good cook’” statement on the title page, the introduction was transformed from a focus on economical home cooking by industrious females to the romance and “glamour” of cookery “that won the hearts of beruffled gentlemen and crinolined ladies in the early nineteenth century.” The narrative quickly moved from the influence of “the old-time ‘Mammy,’ who could work all kinds of magic in that black-raftered kitchen of so long ago,” to enthusiastic praise for the well-known restaurants and chefs (mostly male) of New Orleans. Colonial French chefs and Spanish cooks combined ideas and “the people of the new world, who learned from them, adapted what they learned to their needs and to the materials they had at hand.” Among the chefs and restaurants cited were Mme. Eugene at Moreau’s, Alex Hause and Arthur Gary at the resort of Milneburg by Lake Pontchartrain, John Straner, Charles Rhodes, Victor Bero, Andre Camors, Madame Bégué, and in particular, the Alciatores of Antoine’s and La Louisiane. “It is the lore of such men as this which has made the Creole Cook Book possible. Men who have begun to learn how to cook at 10 or 12 years of age have grown up, and have passed their knowledge on to their sons. The art of the noted restaurants has spread outward into the homes; and so the city has acquired its wondrous reputation as a creator of splendid culinary triumphs.” The new introduction ended with a brief mention of the post-Civil War need for economy by frugal housewives, so that the recipes were “made to fit the slender purse.”

Perhaps because of frugal wartime conditions, the number of pages was reduced and illustrations and decorative elements were eliminated. The volume was reorganized and the contents page of chapter titles (with the welcome addition of page numbers) was moved to the front before the recipes. The index was enlarged and improved (for example, gumbos appeared in the index for the first time, although there had always been an entire chapter of gumbo recipes). The texts of selected chapters were revised, as in I. Creole Coffee, VI. The Bouilli, and VIII. Fish, in which the frog portion omitted the history of (and any reference to) “The Picayune Frog.” The final chapter printed in earlier editions, “Conclusion: How the Creole Housewife in Reduced Circumstances Manages to Live Economically and Well,” was dropped.

The Picayune Creole Cook Book. 6th ed. New Orleans: The Times-Picayune Publishing Co., 1922.

Indexed

Holdings: Louisiana State University; Newcomb’s Vorhoff Library; Tulane University

Passage of the Volstead Act (Prohibition) in 1919 and style changes in the 1920s resulted in an updated and revised edition of *The Picayune Creole Cook Book*—one that attempted to erase all reference to the use of wines and liquors. “As it has now become unlawful to acquire such ingredients, reference to them has been eliminated.” New and stylish illustrative headings appeared at the beginning of chapters, and an unsigned frontispiece in black, white, and red (the first appearance of color), copyrighted 1921, faced the title page. Captioned “A Creole Kitchen of Sixty Years Ago” (1861), it coordinated with the cover illustration by showing a dark-skinned and similarly dressed cook seated on the raised hearth of an open fireplace, with the famous Andrew Jackson equestrian statue visible through a window. On the title page, “The question of a ‘good cook’” statement of purpose was shortened and “old Creole negro cooks” became “old Creole cooks,” a decoration was added, and prices were removed.

The completely new introduction described more than a mere cookbook: “It is, in fact, the record of a school of cookery, the most savory and yet the most economical ever devised.” This expanded history concentrated on the cuisine’s origins in France, with the multicultural influences there and in the new colony, and Louisiana’s natural resources of fish and seafood, herbs, roots, and leaves (filé). No mention was made of the fifth edition’s famous New Orleans chefs and restaurants. Instead, the focus was on the skilled female cooks and housekeepers whose talents brought culinary renown to the region. “Many of the cooks, indeed the vast majority of them in Louisiana, were negresses who had a share in the development of the Creole cookery.” Noted were examples of Creole adaptations of French cooking methods by New Orleans cooks and those on Louisiana plantations, whose heritage was to be displayed at the newly created historical museum in the Cabildo.

Some chapters (and/or their titles) were revised. “Hors d’Oeuvres (Relishes)” became “Relishes,” but the content of the chapter remained the same. “Fruits, Syrups, Cordials, Etc.” was changed to “Fruit Syrups,” and references to cordials and liqueurs were dropped, as was a note about “Eau Sucrée,” sugared water served after a meal to prevent indigestion (“Dyspepsia”) or by a mother to young children at bedtime to ensure a good sleep. Prohibition brought the greatest

change to Chapter XLIII, formerly “Domestic Wines, Cordials and Drinks.” Now “Iced Fruit Drinks,” the chapter revisions eliminated the extensive collection of alcoholic beverages and focused on fruit “Waters” and frozen “Granits” (fruit drinks). Recipes for homemade fermented fruit wines were retained: Blackberry, Currant, Elderberry, Muscadine, Louisiana Orange, Scuppernong, and Strawberry. The chapter concludes with directions from the fifth edition for making Tea, Hot Chocolate, and Cocoa. The previous edition’s Chapter XLVIII, “Suggestions to Housekeepers,” was split, with the title, comparative table of weights and measures, and explanations of techniques and French terms moved to the front after the table of contents (no longer just “Contents”) and before the recipes. One section of the chapter, “The Use of Wines and Liquors in the Times-Picayune’s Creole Cook Book,” was dropped. The remaining portion of the chapter was retitled “Suitable Combinations for Serving” and kept as Chapter XLVIII. The revised index added a portions note (all recipes served six), corrected errors in alphabetical order, dropped the category “Wines,” and added the categories “Fruits,” “Fruit Drinks, Iced,” “Fruit Syrups,” and “Fruit Wines.”

The Picayune Creole Cook Book. 7th ed. New Orleans: The Times-Picayune Publishing Co., 1928.

390 pages | Indexed

Holdings: New Orleans Public Library; Tulane University

Except for seventh edition identification on both the title page and first line of the introduction, this volume was an exact reprint of the sixth edition. The cover was identical, but was adjusted for an overall height reduction of .5 cm. Pages were slightly shorter because of reduced bottom page margins, and thinner paper created a more slender profile.

[Note the title change below (“Original” added on the title page, but not on the front cover or spine) following the repeal of Prohibition and continuing in all editions until 1987.]

The Original Picayune Creole Cook Book. 8th ed. New Orleans: The Times-Picayune Publishing Co., 1936.

Title changed to *The Original Picayune Creole Cook Book*.

438 pages | Indexed

Holdings: Historic New Orleans Collection; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; Southern University at New Orleans; Tulane University

Although subtitled “Reprinted from the Fifth Edition, Containing Recipes Using Wines and Liquors Customary Before Prohibition,” this volume is actually an amalgam of the fifth and sixth/seventh editions. Prohibition had been repealed in 1933 and recipes and menus returned to the “original” versions that contained alcoholic beverages and flavorings. With minor changes, the introduction reverted to the previous fifth edition version and its emphasis on the famous chefs and restaurants of New Orleans. The fifth edition Chapter XLIII, “Domestic Wines, Cordials, Drinks,” was reinstated, and the category “Beverages, Creole Household” was placed

back into the index.

However, the volume kept many features from the sixth/seventh editions. Exactly copied from these were the cover design, frontispiece (now copyrighted 1936; the fifth edition had none), title page statement of purpose, format changes, decorative elements, and stylish chapter headings. The text of the fifth edition's "Suggestions to Housekeepers" (Chapter XLVIII near the end of the book) was placed at the beginning of the eighth edition after the contents page, as in the sixth/seventh editions, and included those editions' illustration of an elaborate soup tureen. The index was newly revised for the eighth edition, and a prefatory note was added to explain the organization. Thus, both "Original" in the title and "Reprinted from the Fifth Edition" in the subtitle, while pointing out the return to pre-Prohibition content, were not fully accurate and misled readers for decades.

The Original Picayune Creole Cook Book. 9th ed. New Orleans: The Times-Picayune Publishing Co., 1938.

438 pages | Indexed

[This and the following edition (1942) are both identified as the Ninth Edition on their title pages and in their introductions, but their covers and their copyright dates are different.]

Subtitle: "Reprinted from the Fifth Edition, Containing Recipes Using Wines and Liquors Customary Before Prohibition" [actually a revision of the Eighth Edition, with editorial changes and additional recipes]

Holdings: Historic New Orleans Collection; Newcomb's Vorhoff Library

The Original Picayune Creole Cook Book. 9th ed. [sic] New Orleans: The Times-Picayune Publishing Co., 1942.

Subtitle: "Reprinted from the Fifth Edition, Containing Recipes Using Wines and Liquors Customary Before Prohibition" [actually a reprint of the 1938 Ninth Edition]

438 pages | Indexed

Holdings: Louisiana State University; University of Louisiana at Lafayette

With a changed cover, title page, and paper jacket (and no frontispiece), a facsimile reprint of the ninth edition was published as *The Picayune Creole Cookbook* in 1989 by Weathervane Books, New York (ISBN 0-517-68253-2).

The Original Picayune Creole Cook Book. 10th ed. New Orleans: The Times-Picayune Publishing Co., 1945.

Subtitle: "Reprinted from the Fifth Edition, Containing Recipes Using Wines and Liquors Customary Before Prohibition" [though a reprint of the Ninth Edition]

438 pages | Indexed

Holdings: Louisiana State Library; Newcomb's Vorhoff Library

[The following four editions repeated text and decorative elements from the tenth edition with heavier paper and a slightly larger typeface, which increased the number of pages. Paper book jackets were added.]

The Original Picayune Creole Cook Book. 11th ed. New Orleans: The Times-Picayune Publishing Co., 1947.

Subtitle [note changes]: “Containing Recipes Using Wines and Liquors Customary in Early Creole Cookery”

446 pages | Indexed

Holdings: New Orleans Public Library; Newcomb’s Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at New Orleans

The paper jacket (bright yellow with red and black) shows the new title, *The Picayune Original Creole Cook Book*, and the head of a mustachioed chef in a toque above a steaming cauldron and drawings of Louisiana foodstuffs (fish, crab, shrimp, oyster, crawfish, frog, turtle, geese, rabbit, strawberries, watermelon, oranges, sugarcane, eggplant, and tomato). The text on the jacket flaps, adapted primarily from the introduction in the sixth edition, is about the multicultural influences on Creole cuisine, with an added note about the effect of the repeal of Prohibition on renewed use of traditional flavorings containing alcohol.

The Original Picayune Creole Cook Book. 12th ed. New Orleans: The Times-Picayune Publishing Co., 1954.

Subtitle: “Containing Recipes Using Wines and Liquors Customary in Early Creole Cookery”

446 pages | Indexed

Holdings: Louisiana State Library; Louisiana Tech University; McNeese State University; New Orleans Public Library; Newcomb’s Vorhoff Library; University of Louisiana at Lafayette; University of Louisiana at New Orleans

Although basically a reprint of the eleventh edition, this version had a few changes in the text, as in the note before “Homemade Yeast.” After remaining the same since 1921, the previous caption on the frontispiece, “A Creole Kitchen of Sixty Years Ago” (which would have made the date about 1861), was changed to “A Creole Kitchen About 1875.” The design of the yellow paper jacket was reorganized and the rabbit was moved to replace the fire and cauldron below the chef’s face.

The Original Picayune Creole Cook Book. 13th ed. New Orleans: The Times-Picayune Publishing Co., 1966.

Subtitle: “Containing Recipes Using Wines and Liquors Customary in Early Creole Cookery”

446 pages | Indexed

Holdings: Louisiana State Library; New Orleans Public Library

This volume was a reprint of the twelfth edition, the only change being the thirteenth edition identification on the title page. (It was still the twelfth in the introduction.) The cover color was a slightly darker blue and the paper jacket design remained the same as the twelfth edition's.

The Original Picayune Creole Cook Book. 14th ed. New Orleans: The Times-Picayune Publishing Co., 1971.

Subtitle: "Containing Recipes Using Wines and Liquors Customary in Early Creole Cookery"
446 pages | Indexed

Holdings: Newcomb's Vorhoff Library; St. Joseph Seminary College

The frontispiece changed position (no longer facing the title page), but this volume was a reprint of the twelfth edition, the only change being the fourteenth edition identification on the title page. (It was still the twelfth in the introduction.) The cover and paper jacket duplicate the thirteenth edition's in color and design.

The Original Picayune Creole Cook Book. Sesquicentennial ed. New Orleans: The Times-Picayune Publishing Co., 1987.

629 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library
Introduction to the Sesquicentennial Edition by Marcelle Bienvenu.

This updated and revised version was compiled and edited by Marcelle Bienvenu, who used as references the second and fifth editions and "one that was published in 1971" [fourteenth edition or the Dover reprint of the second edition]. Bienvenu, a noted Louisiana food writer and cookbook author, is currently (2008) the editor-in-chief of the *emerils.com* cooking section and a weekly columnist ("Creole Cooking") for the *New Orleans Times-Picayune* newspaper. Linda Dennery was the book's project coordinator, and Wendi Schneider was responsible for book design, production, editing, cover, and painted photographs.

From the front book jacket flap: "The Sesquicentennial Edition of The Picayune's Creole Cook Book has been published in celebration of the 150th anniversary of *The Times-Picayune*. This volume includes most of the recipes in the second edition, published in 1901. An expansion of the first edition, it is regarded as the definitive version. The original text remains intact, except for minor changes that have been made for clarification." However, the "Introduction to the First Edition" that is included in this edition was actually revised from the already modified version in the second edition, and in addition, all racial terms that appeared in this introduction in both early editions were omitted.

Bienvenu's personal introduction describes her childhood experiences with the foods served at her family's tables in southern Louisiana, and she explained the challenges and choices in compiling this edition from more than one thousand recipes in the second edition. "I chose those

I felt were indicative of the Creole cuisine at the turn of the century, as well as those I think are Creole classics and favorites.” She supervised the testing of the recipes, assisted by Lisa Schlesinger and the testing laboratory of Food Innovations Inc. Bienvenu gave “updated measurements, substitutions and suggestions,” which were printed in the margins next to the recipes.

With a larger typeface and wider spacing, the cookbook became easier to read. Other visual innovations were the numerous black-and-white illustrations that augment the text—chapter heading borders of decorative dishes, linens, and food; period photographs of local people and places dating from 1888 to 1925; and drawings of Newcomb pottery produced from 1897 to 1933, New Orleans Calendar woodcuts (1896 and 1900), and “The Picayune’s Weather Prophet” (the Picayune Frog standing with furred umbrella).

A facsimile reprint of the sesquicentennial edition was published by Random House, New York, in 1989 (ISBN 0-394-57652-7) with a different cover and paper jacket.

Potts, Bobby. *Cookin’ New Orleans Style: Cajun, Creole and Ethnic Foods of New Orleans*. Metairie, LA: R.A.L. Enterprises, 1994.
64 pages

Holdings: New Orleans Public Library

This small cookbook covers the usual dishes but specializes in home favorites such as stuffed peppers, red cabbage, stuffed artichokes, eggplant and tomato casserole, and oysters. The enterprising cook will appreciate the recipe for New Orleans French bread, and by using this recipe can begin to test how air and humidity, as well as ingredients, influence the German-inspired baguette and poor boy loaf.

Pounds, Penny. *Cooking for the Family: New Orleans and Deep South Recipes*. New Orleans: AFM Publishing, 1999.
111 pages | Illustrated with photographs, clippings, and recipes from the Frank Matulich family
| Indexed

Holdings: Jefferson Parish Library; Louisiana State Library; University of New Orleans

Written for those interested in Southern lifestyles, family history, heritage recipes, and scrapbooking, this is a compilation of traditional Southern and New Orleans-style recipes from the Frank Matulich family, a Croatian-American family in Louisiana. The book focuses on the traditions of the table and family celebrations. Helpful hints on cooking and housework, advice on canning, and some family biographies are included.

Poydras Home Cooking. New Orleans: Poydras Home, 1995.
Editions and/or reprints: 1995, 1999

75 pages | Illustrated by Evelyn von Kurnatowski Benham | Indexed

Holdings: Poydras Home

The Poydras Home is a historic residence for elderly women at the corner of Magazine Street and Jefferson Avenue in uptown New Orleans. The spiral-bound cookbook contains contributions by residents and staff members, whose recipes are supplemented by several informative appendices, measuring and meat charts, and household hints. Black-and-white drawings by Evelyn von Kurnatowski Benham decorate the cover, preface, and chapter dividers.

Preuss, Gunter, and Evelyn Preuss. *Broussard's Restaurant Cookbook*. Gretna, LA: Pelican Publishing Company, 1996.

213 pages

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University; University of New Orleans

After beginning with their own autobiographies, Gunter and Evelyn Preuss here write about the legendary French Quarter restaurant Broussard's (which they took over in the late 1970s) and, in small part, Antoine's. The book is most helpful for its story of Broussard's original proprietor, the colorful Joseph Broussard, and an interesting history of the restaurant, which opened first in 1920 and today incorporates part of the old Hermann-Grima property. The recipes combine Louisiana favorites with European cuisine of the late twentieth century, reflecting the German touch that is evident in various cabbage and potato dishes and in the caramelized onion tart. The Louisiana sweet potato hash browns recipe is a treasure. A helpful recipe for crème fraîche is also found here. The poached pears are another favorite, created by Preuss for the Versailles Restaurant, his first restaurant. Also included is a crawfish recipe that Preuss served to Pope Paul XI when the pope visited New Orleans in 1987.

Prudhomme, Paul. *Chef Paul Prudhomme's Fiery Foods That I Love*. New York: William Morrow and Company, 1995.

307 pages | Illustrated | Indexed

Holdings: Delgado Community College, Fort Polk Allen Memorial Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; University of Louisiana at Lafayette; University of New Orleans

Until the Food Network came along and made Emeril Lagasse a star, Paul Prudhomme was New Orleans' most famous late twentieth-century chef, one who helped put regional American food back on the map. Indeed, his signature blackened redfish was, at one time, one of the most well-known of dishes across the U.S. culinary community. His cookbooks listed below are those that combine both Cajun and Creole traditions. Fans should also look at his other books, such as *The*

Prudhomme Family Cookbook, Authentic Cajun Cooking, and Chef Paul Prudhomme's Kitchen Expedition, and Chef Paul Prudhomme's Pure Magic. His contributions to New Orleans cuisine are wonderful and incalculable.

Though most New Orleanians will claim that the city's food is not spicy, this cookbook is a favorite for many people. Paul Prudhomme interprets fire as not only spices but also an attitude about passion for foods. The recipes are a blending of those from other cultures with Cajun and Creole favorites.

Prudhomme, Paul. *Chef Paul Prudhomme's Fork in the Road: A Different Direction in Cooking.* New York: William Morrow and Company, 1993.
281 pages | Illustrated | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Here the rich cream and butter sauces are transformed into low-fat cooking.

Prudhomme, Paul. *Chef Paul Prudhomme's Louisiana Kitchen.* New York: William Morrow and Company, 1984.
351 pages | Illustrated by Tom Jimison | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Grambling State University; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Noel Memorial Library; Northwestern State University; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

This book provides restaurant-style recipes developed by Chef Paul Prudhomme in a home-size test kitchen. Many still require quite an investment of time—roasted duck with duck rice and sweet potato eggplant gravy are all-day events, maybe even two days. In this book, any vegetable that can be stuffed is first hollowed and fried. The sauces are meals in themselves. There are also some unusual gumbos: egg and dried shrimp (a boyhood favorite of Prudhomme), guinea hen and andouille, seven steak and okra. Imaginative takes on traditional cooking are also found throughout the book: spiced fruit gravies for fowl; a fried chicken salad; and an elaborate “eggs Basin Street” that involves red beans, rice patties, poached eggs, and two sauces. Vivid color photographs offer some guide to presentation.

Prudhomme, Paul. *Chef Paul Prudhomme's Louisiana Tastes*. New York: William Morrow and Company, 2000.

347 pages | Illustrated by Paul Rico | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Elaine P. Nunez Community College; Fort Polk Allen Memorial Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Northwestern State University; St. Tammany Parish Library; University of Louisiana at Lafayette; University of New Orleans

This book contains south Louisiana classics rewritten in the style of nouvelle Creole and inventive Cajun food. Here Chef Paul Prudhomme incorporates fruits, vegetables, and flavorings not available during his youthful apprenticeship in the home kitchen, and sometimes changes a key component (for example, jambon glacé instead of daube, or lamb jambalaya). Prudhomme continues his characteristic take on seasoning and presenting beautiful, tasty food.

Prudhomme, Paul. *Chef Paul Prudhomme's Seasoned America*. New York: William Morrow and Company, 1991.

306 pages | Illustrated by Will Crocker | Indexed

Holdings: Baton Rouge Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Louisiana State University at Alexandria; New Orleans Public Library; Northwestern State University; Southeastern Louisiana University; University of Louisiana at Lafayette

From chopped liver to a New England boiled dinner, Paul Prudhomme adds his unique spin on seasoning to American favorites. This book might be considered the Creolization of traditional American food, (that is, food from all of the U.S., except Louisiana) or a text on fusion cuisine long before the term was widely used. Prudhomme also includes some Louisiana specialties. His theories on building flavor in foods will be helpful to any cook. This book is a favorite of the New Orleans Culinary History Group.

Q

R

Recipes For Using Godchaux's Cooking Sugars. New Orleans: Godchaux Sugars, 1920.
Paperback

This book would appeal to someone wishing to consider desserts from the early part of the twentieth century. Godchaux's sugar refinery was fairly vigilant about promoting the use of sugar. From the 1870s onward, their staff compiled various recipes. Leon Godchaux (1814–1899) was called the sugar king of Louisiana, and his products, as well as his many children, influenced New Orleans history for decades. From time to time, a copy of the book is found at auctions and used bookstores. The compilers of this bibliography, however, could find no copy. See the entry for *Famous Recipes from Old New Orleans* for which this book is likely a reprint with revised title page, according to used book dealers.

Reck, Rima Drell. See Collin, Rima.

Richard, Lena. *New Orleans Cook Book*. Boston: Houghton Mifflin, 1940.
139 pages (1939 edition); 145 pages (1940, 1985, 1998 editions) | Introduction by Gwen Bristow (1940 edition)
Editions and/or reprints: 1939 (*Lena Richard's Cook Book*, New Orleans: Rogers Printing Company) 1985 (Dover), 1998 (Pelican)

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Library of Congress; Louisiana State Library; Louisiana State University; Louisiana State University at Alexandria; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This book contains 350 of Lena Richard's favorite recipes. Richard, the first African American in New Orleans to publish a cookbook, was well known in the city and the nation. She ran several businesses, served as a cook for Colonial Williamsburg, and was the first televised cooking host in New Orleans. In addition, her work as a caterer was sought out by people from all parts of the city. The book reflects the late 1930s' and early 1940s' experimentation with canned goods, but also adds many easy recipes for such local dishes as courtbouillon, turtle soup, and gumbo. The dessert section is very thorough, and her watermelon ice cream was a beloved memory for many from the city. She also included a list of selected menus. She was so well known that this book deserves attention in any serious collection of New Orleans cookbooks. The introduction to the 1940 edition by Gwen Bristow, a journalist and novelist who maintained a house in the French Quarter, makes the book desirable for some, but for most people, the pull is that of Richard herself. After the release of the first edition of *Lena Richard's Cook Book*, nationally recognized journalist Clementine Paddleford spotted Richard's genius and helped her secure a contract with publisher Houghton Mifflin.

Robertson, Juliet T. *Cooking with Jazz New Orleans Style: Recipes, Music, and Memories That Bring Joy in a Jazzy Way*. New Orleans: Ayo, 1999.
48 pages | Illustrated | With a music CD

Holdings: Historic New Orleans Collection; Lafayette Public Library; Library of Congress; Louisiana State University; St. Tammany Parish Library; University of New Orleans

This is a small booklet written to accompany fourteen New Orleans traditional jazz classics (on a CD). The forty-eight pages provide a delightful journey through home cooking in the city along with suggestions for menus, tea formulas, shopping hints, and a glossary. The author refers to many family memories, once listing a recipe for cowan (snapping turtle) inside a story about an aunt called “Mother Dear,” who schooled her on when and how to cook turtle (on Mother’s Day, Easter, and Father’s Day, when turtles are in season). “[I]n New Orleans tradition is everything.” Also included in the twelve dishes are okra gumbo, red beans and rice, meat sauce with Italian sausage, and crawfish-clam chowder. “The recipes are the main streets, and your personal touches are the side-street adventures that give any trip that memorable and heartwarming appeal.”

Rodrigue, Melvin. *Galatoire’s Cookbook: Recipes and Family History from the Time-Honored New Orleans Restaurant*. With Jyl Benson. New York: Clarkson Potter, 2005.
272 pages | Illustrated | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; Newcomb’s Vorhoff Library; Our Lady of the Lake College; Tulane University; University of New Orleans

This handsome celebratory volume commemorated Galatoire’s one hundred years of history as a French Quarter restaurant, from its purchase in 1905 by founder Jean Galatoire through its development by his nephews and the multiple generations of their families. Famed for the consistency of its congenial ambiance, traditional decor, personal service, and delicious classic French Creole cuisine created from the freshest and highest-quality ingredients, the restaurant is patronized by loyal local customers and visitors to the city from around the world. Color and black-and-white photographs augment the text, and in the “true Galatoire’s style” of food that is “simple, elegant, and easy to prepare,” recipes are presented for their signature dishes, including Creole gumbo, turtle soup, crabmeat maison and crabmeat Sardou, shrimp remoulade and shrimp Clemenceau, trout Marguery and trout meuniere amandine, oysters en brochette, and on and on. Although most of these have remained the same over the years, the collection also has modern recipes from the summer wine dinners begun in 1999. A separate chapter includes the essential sauces, dressings, and seasonings.

Russell, Dione. *New Orleans Cuisine and Dixieland Jazz: A Cajun/Creole Cookbook and Music CD*. Kelowna, British Columbia: Food Adventure, 1998.
196 pages | Illustrated by Sharon Russell | Includes an audio CD

Editions and/or reprints: 1998, 1999

Holdings: Western Kentucky University

This book to accompany a music CD is part of a series called Food Adventures, marketed as a culinary and musical experience allowing the buyer to imagine a visit to a New Orleans restaurant. The text gives a romanticized view of New Orleans restaurants and then lists Creole and Cajun recipes, with instructions on cooking and serving.

Ryan, Nancy Ross, and Carolyn Miller. *The Louisiana New Garde: From the Television Series, Great Chefs, the New Garde*. New Orleans: Great Chefs Television and Publishing, 1994. 162 pages | Illustrated, photographs by Eric Futran | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Southeastern Louisiana University; University of Louisiana at Lafayette; University of New Orleans

The young chefs whose recipes are featured in this book were, in the early 1990s, the “next wave” behind those who appeared in the first Great Chefs television series. The book points out that the deep culinary roots of Louisiana’s cooking is a starting point for the diverse chefs’ recipes found here. The recipes are from forty-eight of the state’s most celebrated chefs, including such New Orleans figures as Emeril Lagasse, Susan Spicer, Kevin Graham, Dickie Brennan, Jr., Jamie Shannon, and Gerard Maras. The recipe notes provide information on simplifying the recipes and other shortcuts.

S

St. Pierre, Todd-Michael. *Jambalaya, Crawfish Pie, File Gumbo: Cajun and Creole Cuisine*. Lafayette, LA: Beau Bayou Publishing Company, 2000. (Also published in 2000 by Writers Club Press in San Jose, CA.)

132 pages

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

This book contains typical Cajun and Creole recipes with poems and songs interspersed.

Scott, Liz, and Yvette Autin. *Getting into New Orleans Seafood: Now That It's On Your Plate, What Do You Do With It?* New Orleans: Gros Rouge Enterprises, 1979.

53 pages | Illustrated by Rosemary Ruiz | Indexed

Holdings: Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

This helpful, but tiny book explains the ins and outs of crawfish, crabs, shrimp, and oysters—how to open them, season them, cook them, and eat them.

Scott, Natalie V. *Mandy's Favorite Louisiana Recipes*. Gretna, LA: Pelican Publishing Company, 1978.

64 pages

Editions and/or reprints: 2006

Holdings: East Baton Rouge Parish Library; Grambling State University; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana Tech University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; St. Mary's Dominican College; Temple University; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

This book is a reprint of Scott's *Mirations and Miracles of Mandy* (1929), with an index added. "Mandy" is a mythical servant cook of Scott's creation. See next entry for more details.

Scott, Natalie V. *Mirations and Miracles of Mandy*. New Orleans: R.H. True, 1929.

61 pages

Holdings: Historic New Orleans Collection; Newcomb's Vorhoff Library; Tulane University

Written by newspaperwoman/playwright/author Natalie V. Scott, this book tells the recipes of "Mandy," a mythical servant cook. The dialogue in the text, purporting to be that of "Mandy," is written in a patois reminiscent of Uncle Remus author Joel Chandler Harris. The recipes—grillades Louisiane, bouillabaisse de bayou, beignets de pommes—are excellent, but beware of her pralines. In addition, the patois is extremely off-putting.

Scott, Natalie V. *200 Years of New Orleans Cooking*. New York: J. Cape and H. Smith, 1931.
Editions and/or reprints: 1931, 1998 (Pelican), 1999 (Pelican)
238 pages | Illustrated by William Spratling

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Southeastern Louisiana University; Tulane University; University of New Orleans; Xavier University

Despite its ambitious title, this cookbook offers only drawings of the French Quarter and the occasional cooking direction as history. The recipes are divided into sections such as soups, entrees, meats, desserts, and other parts of meals. The recipes are all simple to follow, and those for beverages are especially straightforward. The author provides an introduction that can only be described as racist and, even in 1931, was offensive to many. Here Natalie Scott talks of the "Mandys of all my friends" and her "own Mandy," whose name we learn was actually Pearl (with no last name given).

Scott, Natalie Vivian, and Caroline Merrick Jones. *Gourmet's Guide to New Orleans*. New Orleans: Peerless Printing, 1933.

115 pages | Indexed

Editions and/or reprints: 1933, 1935, 1936, 1937, 1939, 1940, 1941, 1945, 1947, 1949, 1951, 1955, 1957, 1959, 1975

Holdings (1933 edition): Historic New Orleans Collection; Louisiana State Library; New Orleans Public Library; Tulane University; University of Louisiana at Monroe

Holdings (1959 edition): Historic New Orleans Collection; Jefferson Parish Library; Library of Congress; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Southeastern Louisiana University; Southern University at New Orleans; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe

Holdings (1975 edition): Delgado Community College; East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Baptist

Theological Seminary; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Noel Memorial Library; St. Mary's Dominican College; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

Holdings (1976 edition): Newcomb's Vorhoff Library

This popular book went through many different editions and continues to provide a wide overview of New Orleans cuisine. The preface by Dorothy Dix serves as a telling placement of the book in the early twentieth century, both with its use of dialect and reference to “an old colored cook” and its statement that New Orleans cooking was “given body and strength by New England influence.” The authors’ introduction provides a brief meeting with the men and women who ran various restaurants—one reason for its popularity—and also offers a definition of Creole food based upon ingredients. It also has the wonderful line, “Joy is one of the duties of life.” The recipes themselves seem to have been supplied by upper middle-class women who, in many cases and in the style of the time, are identified by their husbands’ names (Mrs. Frank Hemenway, Mrs. Charles O. Noble, Mrs. Ludo d’Arcis). The strongest chapters seem to be those for soups and desserts and other sweets. After Natalie Scott’s death in 1957, Caroline Merrick Jones continued to issue editions of the book. Some of these later editions list only Caroline Merrick Jones as author, and some only her granddaughter Elaine Douglass Jones as editor and illustrator, but all records about the book, including some within various editions, indicate that the content of the books are unchanged through the decades.

Simms, Myrtle Landry. *Mrs. Simms’ Fun Cooking Guide: New Orleans, Creole, French, and Cajun Country Recipes; Cooking for Two or More*. Lafayette, LA: Self-published, 1968. 159 pages | Illustrated
Editions and/or reprints: 1969, 1973, 1975, 2001 (All by Pelican Publishing Company).

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; Maureen Detweiler, Private Collection; New Orleans Baptist Theological Seminary; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; St. Tammany Parish Library; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This book is still found in out-of-print bookshops, and is also available from Pelican in a 2001 version. Pelican also published a French translation in the same year, titled *La Joie de Cuisinier*. The book was first published in 1966 as *Fun Cooking Guide for Young Brides and Homemakers*. It contains Mrs. Simms’ prize-winning recipes, dating from 1949 through 1975, and contains Creole classics as well as standards of the North American table. The chicken fricassee recipe is one of the best of its kind. Mrs. Simms is a member of the Landry family, which operated a well-known chain of Louisiana restaurants, notably Don’s Seafood restaurants.

Simoncioni, Frank. *Italian Cooking—New Orleans Style: My Family Cookbook*. Kenner, LA: FDS Gourmet Enterprises, 1986.

109 pages | Illustrated by Sharon Dimm and with family photographs

Holdings: New Orleans Public Library

This book contains family photographs and unique creations, such as lasagna with meatballs and sausage, and chick peas with broccoli. Included are suggested supper menus, a notes section, and a section for personal recipes.

Sins, Amy Cyrex. *Ruby Slippers Cookbook: Life, Culture, Family and Food After Katrina*. New Orleans: Self-published, 2006.

219 pages | Illustrated by Tate J. Tullier | Indexed

Editions and/or reprints: 2006, 2007

Holdings: East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Loyola University; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University

This whimsical book is similar to a scrapbook in that it not only includes family recipes that have been handed down in the author's family, but it also shares recipes from some of New Orleans' favorite restaurants (for example, Arnaud's turtle soup and salad August). The book also has interesting photographs of pre- and post-Hurricane Katrina New Orleans. The author shares her Katrina experience through diary-like entries about the culture of post-Katrina New Orleans.

Snow, Constance. *New Orleans Memories*. Indianapolis, IN: Travel Memories Press, 2001.

70 pages | Illustrated by Tommy McAfee | Indexed

Holdings: Delgado Community College; Harris County Public Library; Historic New Orleans Collection; Louisiana State Library; Newcomb's Vorhoff Library

Favorites among the recipes included here are seafood gumbo, gumbo sherbets, jambalaya, muffuletta, bread pudding soufflé, courtbouillon, crawfish or shrimp étouffée, oyster and artichoke soup, pralines, and poor boy sandwiches. More unusual dishes, which Snow calls "contemporary Creole cuisine," are tomato and goat cheese Napoleon and an arugula salad, among others. One highlight of the book is a comparison of the muffulettas at Progress Grocery and Central Grocery given in the form of a recipe. Progress apparently uses low-sodium ham, whereas Central uses Holland ham and mortadella sausage. Progress also uses only provolone cheese, whereas Central uses Emmentaler and provolone. Snow advises using any seeded Italian loaf with a firm body for the bread. The New Orleans history timeline is an added bonus and takes the reader from the 1400s to 1997.

Snow, Constance. *Williams-Sonoma New Orleans: Authentic Recipes Celebrating the Foods of the World*. Menlo Park, CA: Oxmoor House, 2005.

191 pages | Illustrated, photographs by Quentin Bacon and Francesca Yorke | Indexed

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; University of New Orleans

Part of the Foods of the World series, this coffee table-style cookbook is targeted at tourists or at those who do not know New Orleans well but who want to get a taste of the food and culture. Written by a longtime food writer for the *Times-Picayune*, the book also gives a history of New Orleans, accounts of New Orleans neighborhoods, and beautiful photographs. The recipes reflect typical New Orleans restaurant cuisine with a sprinkling of home recipes.

Soniat, Leon E., and June Soniat. *La Bouche Creole*. Gretna, LA: Pelican Publishing Company, 1981.

255 pages | Illustrated by Marlene Bettale | Indexed
Editions and/or reprints: 1981, 1990

Holdings: Delgado Community College; East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana Tech University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Southern University; Southern University at New Orleans; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Leon Soniat's grandmother, Memere, maintained that "la bouche Creole" (the Creole mouth) was necessary to fully enjoy Creole cooking. His mother, Mamete, said "the Creole stomach" was necessary. But anyone can enjoy Soniat's boyhood memories, mostly food-oriented, of mid-twentieth-century New Orleans and take pleasure in the chicken maque choux Creole, sausage and eggplant jambalaya, okra ratatouille, and a Creole bouillabaisse containing fried soft-shell crabs. The soup section is an education in the enhancement of vegetables through cream. Soniat, known as John Kent when he worked as a television and radio announcer, wrote a Creole cooking column for the *Times Picayune/States-Item* in later years, and he also had a radio program and taught Creole-cooking classes at the University of New Orleans and St. Mary's Dominican College.

Soniat, Leon E., and June Soniat. *La Bouche Creole II*. Gretna, LA: Pelican Publishing Company, 1985.

259 pages | Illustrated by Marlene Bettale | Indexed
Editions and/or reprints: 1985, 1998

Holdings: Delgado Community College; East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

Roughly translated “the Creole taste,” this book is a sequel to Leon Soniat’s popular *La Bouche Creole* published in 1980. Soniat started a career in cooking after undergoing heart surgery. He entered a cooking contest and won—which led to cooking demonstrations, a weekly column in a local newspaper, and radio talk shows on the subject of Creole cooking.

La Bouche Creole II was published after Leon’s death, and it contains his articles for other publications, columns written since *La Bouche Creole* was published, recipes from his cooking demonstrations and television programs, and some family favorites that had not been included in the first cookbook.

Sperling, Gay. *Vegetable Lover’s Guide to New Orleans Restaurants*. New Orleans: Wearable Vegetable Corp., 1993.

73 pages

Holdings: Jefferson Parish Library; New Orleans Public Library; Newcomb’s Vorhoff Library

Many of the recipes here are from local restaurants and the Whole Foods Market—all strong supporters of organically grown and locally grown produce. An introduction by Lloyd Webre, the director of the Louisiana Restaurant Association, points out that the use of vegetables is vital to the indigenous Creole cooking of New Orleans. Chef Frank Brigtsen adds that the bounty of local produce in Louisiana strongly influences and shapes our cultural lives. The author also includes a history of the mirliton (chayote squash), which is popular in New Orleans cuisine and may possibly be the oldest vegetable in the Americas.

Spicer, Susan. *Crescent City Cooking: Unforgettable Recipes from Susan Spicer’s New Orleans*. With Paula Disbrowe. New York: Alfred A. Knopf, 2007.

405 pages | Illustrated, photographs by Chris Granger | Indexed

Holdings: Baton Rouge Community College; Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Louisiana State University; Newcomb’s Vorhoff Library; Nicholls State University; Northwestern State University; Our Lady of the Lake College; University of New Orleans

In this book, award-winning New Orleans chef and restaurateur Susan Spicer teamed with a professional food writer to share cooking philosophies and recipes. Designed for the home cook, the book is a joy—and one of the best of the city’s cookbooks. Born in Key West, Florida, Spicer spent her earliest years in Holland, but she has lived in New Orleans for most of her life. Using fresh ingredients, international tastes, distilled flavors, and refined presentation, she creates innovative dishes that she describes as “New Southern” and that have been defined as “Creole Nouvelle” by chef/author Joseph Carey. Including signature recipes from her Bayona restaurant, with sauces, spices, and pastes for bold flavors, Spicer also supplies her own home-cooking favorites and a few composed for the book, which is richly colored with earth-toned pages and full-color photographs. Signature dishes include her cream of garlic soup and black bean cakes with grilled shrimp and coriander sauce.

Standard Coffee Company. *Standard's Famous Southern Creole Recipes Featuring New Orleans Cooking*. New Orleans: Standard Coffee Company, 1950?

75 pages | Illustrated | Indexed

Holdings: Louisiana State University; Loyola University; New Orleans Public Library; Newcomb's Vorhoff Library

This book contains more than two hundred recipes, including original recipes from famous New Orleans restaurants such as Antoine's and Galatoire's. Since there is also a national focus, the book offers a way to contrast New Orleans cuisine of the late 1940s to that of other places, such as food served at the Hermitage (Nashville, TN), Casa de Fresa (Hammond, LA), and Knott's Berry Farm (Buena Park, CA), among others. The cookbook also contains advertisements. There is no introduction or explanation of the methodology.

Stanforth, Deirdre. *Creole! The Legendary Cuisine of New Orleans: Gumbo, Jambalaya, Grillades, Fricassee; The Great Seafood Specialties, the Most Opulent Sweets, 55 Authentic Recipes Plus Fascinating Lore for the Cook*. New York: Simon and Schuster, 1969.

95 pages | Illustrated by Mel Klapholz

Editions and/or reprints: 1969, 1986

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana Tech University; New Orleans Public Library; Newcomb's Vorhoff Library; Southeastern Louisiana University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Deirdre Stanforth begins with definitions of Creole cuisine and roux, followed by an explanation of the Creole method of making perfect dry, fluffy rice. The fifty-five recipes are organized in chapters of soups, gumbos, egg dishes, seafood, rice, vegetables, accompaniments, and sweets. Sketches of food and utensils decorate the chapter headings and endpapers. The convenient small size (less than six inches on each side), eye-catching chartreuse cover, and attractive paper jacket (that manages to list the titles of all of the recipes) make this a unique time capsule of Creole dishes of New Orleans and (unexpectedly enough) New Iberia, Louisiana.

Stanforth, Deirdre. *The New Orleans Restaurant Cookbook*. Garden City, NY: Doubleday, 1967.

240 pages | Illustrated by Deirdre Stanforth | Indexed

Editions and/or reprints: 1967, 1976 (revised)

Holdings: Dillard University; East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana State University at Alexandria; Louisiana State

University Law Library; Loyola University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Southeastern Louisiana University; Southern University at New Orleans; Tulane University; University of Louisiana at Lafayette; University of Louisiana at Monroe; University of New Orleans

The New Orleans-born author/illustrator provides stories, sketches, photographs, and recipes from Antoine's, Arnaud's, Brennan's, Galatoire's, Corinne Dunbar's, the Caribbean Room of the Pontchartrain Hotel, Commander's Palace, LeRuth's, and Masson's Beach House. Her "lagniappe" chapter continues with additional restaurant and beverage lore. A directory lists the addresses and telephone numbers for twenty-four restaurants of the time. Recipes are arranged by type and are indexed by name, major ingredients, and source restaurant. The chapters on appetizers and seafood are particularly thorough.

Steen, Mrs. J. Wesley. *The Story of Steen's Syrup and Its Famous Recipes*. Abbeville, LA: Steen Syrup Mill, 195?

82 pages | Illustrated by Ben Earl Looney

Holdings: Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University; University of Louisiana at Lafayette; University of New Orleans

Although not technically a New Orleans cookbook (indeed, it represents Vermilion Parish), this book gives a thorough introduction to the history of sugarcane and molasses, which shaped some of the history of the city. The introduction provides the poem by Owen Meredith, "On Dining," thus capturing the belief in New Orleans that one may not live without good food. This is followed by a history of Steen's Syrup and other products, a brief introduction to sugarcane the world over, and a report on the health benefits of molasses. Recipes then follow. The French bread float (cut off the nose of the bread, dig out the center, and fill with syrup) is said to bring back memories, suggesting that this was once an easy treat. A handy little book, the recipes and narrative combine to give insight into understanding the ways molasses and sugarcane have figured in history.

Stewart, Richard. *Gumbo Shop: A New Orleans Restaurant Cookbook*. New Orleans: Gumbo Shop, 1999.

117 pages | Illustrated, photographs by Neil Greentree | Indexed | Foreward by Peggy Scott Laborde

Holdings: East Baton Rouge Public Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; New Orleans Public Library; University of New Orleans

The Gumbo Shop restaurant in the French Quarter offers traditional and contemporary Creole cuisine. Since the Gumbo Shop prepares many of its dishes in great quantities, these recipes have been derived from the actual ones used in the restaurant. The book provides many methods of preparing the same dish (for example, gumbo), and it gives specific directions on how to make a roux. The lagniappe section includes recipes for typical New Orleans cocktails such as a sazerac

and milk punch. A glossary and sources for andouille, boudin, crawfish and other local ingredients can be found at the end.

T

Temple Sinai Sisterhood. *Can Do Cookery*. New Orleans: Temple Sinai, 1974.
326 pages (1974, 198?) | Indexed
Editions and/or reprints: 1974, 198?

Holdings: Delgado Community College; Hebrew Union College; Louisiana State University;
New Orleans Public Library; Newcomb's Vorhoff Library

This book has a multiplicity of recipes from Southern, New Orleanian, and Jewish sources. Lacking a table of contents but with a very complete index, the book allows the reader to move between such cakes as Passover sponge and Kentucky bourbon. Like many community cookbooks from the 1970s, the book gives hints on replacements, failures, and particular successes. A helpful book for looking at how Louisiana and Jewish traditions merged, the errata sheet is a reminder that cooking leaves much to the cook even as it relies on the book.

Temple Sinai Sisterhood. *Can Do Too Cookery: Recipes Compiled by the Temple Sinai Sisterhood*. Waseca, MN: Walter's Cookbooks, 1991.
307 pages | Illustrated | Indexed

Holdings: New York Public Library; Newcomb's Vorhoff Library; University of California

Again a multiplicity of recipes from Southern, New Orleanian, and Jewish sources are included, New recipes reflect upon the trends towards fresh ingredients.

Thomas, Mary Louise, and Mimi M.P. Morrison. *Cooking With Mais Oui: Creole and Soul Food from Bayou Lafourche to New Orleans*. New Orleans: Mary Louise Thomas, 1995.
79 pages | Illustrated | Indexed

Holdings: Library of Congress; University of Alabama

Mixing memories of her childhood "on-th'-bayou" with recipes from the restaurant called Mais Oui that she operated on Magazine Street from 1978 to 1983, Mary Louise Thomas evokes the taste of food cooked by people who used what they grew, raised, or caught for their daily meals. The book also includes pictures of the vintage Country Charm cast-iron stove she used at Mais Oui, and details her method of mixing cornstarch, water, and Kitchen Bouquet to make a quick roux. Mirliton casserole and black walnut stew are among the more unusual recipes, but everything tasted good at Mais Oui, and the cookbook is a reminder of this remarkable place.

Thompson-Anderson, Terry. *Cajun-Creole Cuisine*. New York: Ballantine Books, 1986.
299 pages | Indexed
Editions and/or reprints: 1984, 1986, 1987, 1991, 2003

Holdings: Delgado Community College; East Baton Rouge Parish Library; Historic New Orleans Collection; Lafayette Public Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of New Orleans

This book offers plentiful information about the state of New Orleans and Cajun food just before both hit the big time by catching the attention of the nation and the world in the 1980s. The author devotes attention to the difference between Cajun and Creole cooking and gives a thorough explanation of various definitions and histories of Cajun-Creole cuisine. The introduction gives extensive information on various fish, making a roux, preparing stocks, frying, and unusual ingredients (a list of eighteen that defines, among others, Creole cream cheese, crab and shrimp boil, coffee with chicory, and Peychaud bitters). Some commentary is offered in chapters divided by categories such as appetizers; soups, gumbos, bisques; breads; salads; poultry and meat; fish and shellfish; vegetables and rice; and desserts. Also included is that rare thing, an acknowledgement of the contributions of the Italians in making Creole food, in a chapter entitled "Creole-Italian." One special section of the book deals with grocery stores and foodstuff and begins by noting, "The neighborhood gave birth to two of New Orleans' best assets, the neighborhood grocery and meat market and the neighborhood restaurant and bar. Many remain today, selling and serving true Creole food in its own element." Mentioned are the family-owned markets such as Langenstein's, Puglia's, and Meme's with their "real, old-fashioned meat counters," and a detailed description of Schwegmann's, which in those pre-Wal-Mart days, was a uniquely "mind-boggling shopping trip.... Under its roof you will find literally everything from appliances to cleaner—with dry cleaning, watch repair, tax preparation and veterinary services." Though the book seemingly did not attract a wide audience, it is an important book to consult in any history of New Orleans food. It is a favorite, and among the top three cookbooks used by the New Orleans Culinary History Group.

Touro Synagogue Sisterhood. *L'dor v'dor: From Generation to Generation, over 175 of the most treasured recipes from Touro Synagogue Sisterhood in honor of Touro Synagogues's 175th year.* Kearney, NE: Morris Press Cookbooks, 2004
132 pages | Illustrated | Indexed

Holdings: Newcomb's Vorhoff Library

This is a fun cookbook created in a notebook binder. It gives a brief history of the Synagogue; illustrations of the buildings housing the Gates of Mercy and the Dispersed of Judah, which together in 1882 formed Touro Synagogue; and recipes that are easy and occasionally endearing for their comments on family and traditions. Examples of such remarks can be found in Miki's Mock Kishki, "a great Passover side-dish"; and in the "Eye-Scream Float"—"This is one of the Vorhoff children's special, fun recipes." There are no special recipes for New Orleans, unless one thinks of bread pudding as only New Orleanian; the two recipes here use challah bread as the base. The cheese straw recipe, however, uses Tony Chachere's seasoning, which is a good local touch worth replicating. The chapter on Jewish food offers 33 recipes with standards and unusual ones such as Passover Health Salad. Other recipes long associated with Jewish customs, such as kugels and latkes, are found in chapters on soups, salads, vegetables and side dishes, main

dishes, and desserts. In desserts, for example, one finds Shanah Tovah Apple Puffs. There is the mention of an earlier Touro Synagogue Sunday School Cookbook, but the compilers of this bibliography could not locate this other effort.

Touro Synagogue Sisterhood. *What's Cooking?* New Orleans: The Sisterhood, 1968.
122 pages | Illustrated | Indexed

Holdings: New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University

The introduction to this cookbook gives an overview of Jewish holiday traditions mixed with New Orleans favorites. A variety of recipes are included and each is credited to a woman or cookbook. The book would be useful to anyone studying regional cuisine, community cookbooks, and Jewish approaches to particular regional practices. Cooking tips and helpful hints are scattered throughout.

Tulane University Library Staff Association. *More Snacks from the Stacks! A Book of Recipes from The Staff of the Howard-Tilton Memorial Library.* New Orleans: Howard Tilton Memorial Library, 1974.
71 pages | Indexed

Holdings: Newcomb's Vorhoff Library; Tulane University; University of New Orleans

Beginning with a wonderful quote by Joseph Conrad on the undisputed purpose of the cookbook ("to increase the happiness of mankind"), this book shows the intermixing of New Orleans traditions with those of others whose lives happen to have brought them from afar to Tulane in the 1960s and 1970s. The first recipe, for example, is for a Delta Bourbon Punch whose name is also given as Tulsa Party Punch. The Crawfish Bisque recipe, however, is true to its very time-consuming self, and other recipes show the mark of the city—daube glacée, dirty rice, escargots, mirlitons with peppers, and oyster patties. The granola recipe is a nice touch from the 1970s.

Tulane University Women's Association. *Tulane Cooks.* New Orleans: Tulane University, 1984.
235 pages | Illustrated by Brian Hughes | Indexed

Holdings: Historic New Orleans Collection; Louisiana State Library; New Orleans Public Library; Newcomb's Vorhoff Library

Tulane Cooks was published to commemorate the seventy-fifth anniversary of the Tulane University Women's Association that started in 1910. The recipes were contributed by members and friends of the Tulane community, and the dishes represent Creole, Cajun, and international cuisines. All proceeds from the sale of the cookbook were targeted toward projects benefiting the university. The book provides a history of the organization and includes a section commemorating the sesquicentennial of the university. Drawings of different buildings throughout Tulane's campus as well as a brief history of the buildings are included. A special

section of interest entitled “President’s House Recipes” offers recipes from past Tulane presidents’ wives Jane Longenecker, Lucy Hackney, and Margaret Kelly.

Tusa, Marie Lupo. *Marie’s Melting Pot*. New Orleans: Speilman Company, 1980.
288 pages | Illustrated | Indexed

Holdings: Historic New Orleans Collection; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library

The daughter of Sicilian immigrant Salvatore Lupo, who opened the French Quarter’s famous Central Grocery in 1906, Marie Lupo Tusa began writing down recipes as a young mother and later created this book. The instructions are quite detailed, and some of the recipes are fairly complex, such as the ragout of stuffed artichokes. But others are simple and have unusual presentations, such as the eggplant spaghetti. There are at least eleven stuffing recipes, for everything from fish and artichokes to ham rolls and mirlitons (which she likens to *cucuzza* in Sicily). She includes instructions on how to make espresso in an electric percolator and recipes for the fig and sesame seed cookies seen so often on St. Joseph’s altars in New Orleans. The book is divided into five groups, each with roughly twenty-six recipes arranged by title from A to Z. There is a master index by category and an alphabetical index as well. Tusa also offers some family history, including that of the muffuletta, which evolved at her family store and is still served there.

U

Uglesich, John. *Uglesich's Restaurant Cookbook*. Gretna, LA: Pelican Publishing Company, 2004.

184 pages | Illustrated, photographs by Neil Alexander

Holdings: East Baton Rouge Parish Library; Elaine P. Nunez Community College; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; University of New Orleans

The son of the owners of Uglesich's compiled this affectionate history of his family's famed lunch-only seafood restaurant, an homage to more than eighty years of business at Baronne and Erato streets. Devotion to quality products and attention to detail characterize Anthony and Gail Uglesich's cooking and care for faithful patrons. Writing as they planned to retire and close the restaurant, the Uglesichs shared with readers the recipes from the past that motivated both locals and tourists to stand in long lines for a meal. Besides describing the family, suppliers, and famous customers, the book notes appreciative comments from travel guides and national publications. Black-and-white and color photographs illustrate the text. Recipes are indexed by title.

Ursuline Academy Parents Club. *Recipes and Reminiscences of New Orleans*. New Orleans: Ursuline Academy Cooperative Club and The Ursuline Alumnae Association, 1971. 199 pages (1971, 1974); 389 pages (1981, 1986) | Cover illustration and others by Emery Clark Editions and/or reprints: 1971, 1974, (called Volume One), 1981, 1986 (called Volume Two), 2007

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This cookbook is dedicated to the Ursuline nuns of New Orleans. The foreword provides a brief history of the nuns' contributions to New Orleans cuisine, noting how they adapted French recipes to local food resources. For instance, we have the Ursulines to thank for pralines, a candy originally favored in Orleans, France. In its original version, the candy was made with almonds, but the Ursulines, unable to find these nuts, used the local pecans instead, thereby creating the confection still made and enjoyed today in Louisiana. The traditional New Orleans recipes contained in this cookbook are supplemented with the histories of certain foods and dishes, especially as they relate to New Orleans and the city's connection to French culture. There are also sections on cooking hints, with a detailed chart on the use of herbs and spices and a glossary of French cooking terms, and entertaining hints, with a page on how to be "A Hostess with a Flair."

The 1989 edition of 389 pages divides the book into sections featuring seventeen different countries or ethnic groups, and gives the history of their influences upon New Orleans culture and cuisine. Emery Clark's drawings throughout the book illustrate historical landmarks as well as restaurants, some of which no longer exist, including Kolb's, T. Pittari's, Masson's, Etienne's, and others. Of interest to researchers may be the three-page bibliography and the three pages of notes given at the end of the book.

Usher, Ethel Mae, and Matilda Geddings Gray. *Food for Gourmets*. New Orleans: Rogers Printing Company, 1940.

221 pages | Illustrated | Indexed | Introduction by Dorothy Dix

Autographed edition limited to 1,000 copies

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Library of Congress; Louisiana State Library; Louisiana State University; McNeese State University; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University

Dedicated to their cooks (identified by their first names of Louise and Edna), the authors of this book give limited but visually descriptive memories of upper-class kitchens and food in New Orleans and South America. Written by two friends who were wealthy, well-traveled, scholarly writers, the book provides little text but straightforward recipes from Creole New Orleans, western Louisiana, and other places where the women had visited or lived. The kumquat recipes are some of the finest in any printed source. The simplicity of the recipes as well as the simple design of the book are also appealing and understated. For oyster pie, for example, one needs only to brown flour in Snowdrift [shortening]; add onions, celery, water, and oysters; and then top with a crust made with Snowdrift. The menus are for two camp dinners; a light summer dinner; an outdoor supper, luncheon, and breakfast; and boiled dinner. All seem very avant-garde for the 1930s when the book was assembled. The reducing diet reveals a sparseness that is clearly not more than nine hundred calories and fitting of any low-carbohydrate diet popular at various times in American history. There is even a recipe for a health roll. A few of the recipes are attributed to others and some have names of family members perhaps or kitchen workers other than the aforementioned Louise and Edna, such as Brownies Elizabeth and Brownies Inez. The lengthy sections devoted to cakes, cookies, and desserts show the influence of the Upper South and its Anglican traditions. The meats and poultry sections show more of the influence of the French and the foods of the Lower South.

V

Verlander, Lisette, and Susan Murphy. *The Cookin' Cajun Cooking School Cookbook: Creole and Cajun Cuisine from the Heart of New Orleans*. Salt Lake City, UT: Gibbs-Smith, 1997.

88 pages | Illustrated by Susan Ross Evans | Indexed | Foreword by Dick Brennan

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; University of Louisiana at Lafayette; University of New Orleans

This cookbook contains both traditional and up-to-date recipes, tips, techniques, and ingredient information from the Cookin' Cajun Cooking School, which opened in 1988 and is still operating in 2008. That's quite an accomplishment since cooking schools are not so long-lived in the city. Both Lisette Verlander and Susan Murphy bring a wealth of information and simplicity to their book. They also provide a history of some of the celebrations and events that take place in New Orleans such as Twelfth Night and Mardi Gras, and give a brief history of the cocktail and its association with the city. The latter has been shown more and more to be mythical but the story is one worth knowing.

W

Wall, Bob. *Prize-Winning New Orleans Recipes*. New Orleans: Times-Picayune, 1979.
162 pages

Holdings: Historic New Orleans Collection; Library of Congress; Louisiana State Library Processing Center; Times-Picayune Library

This spiral-bound book includes every prize-winning recipe from all seven years of the *Times-Picayune* cooking and recipes contests.

Weiss, Caroline D. *A Collection of Creole Recipes as Used in New Orleans. Prepared for Use With Herbs and Seasonings of Kiskatom Farm, Mandeville, La.* New Orleans: Peerless Printing Company, 1941.

51 pages | Illustrated (two small illustrations) | Indexed
Editions and/or reprints: 1948

Holdings: Historic New Orleans Collection; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Southern University at New Orleans; Tulane University

This small spiral-bound recipe book came with an accompanying jar of a Creole spice blend from Kiskatom Farm in Mandeville, Louisiana. The author sold the jars of herbs stuffed into the apron pockets of a "mammy" doll or nestled in Spanish moss in plain red boxes. The recipe book provides a brief history of New Orleans cooking, describes typical Creole dishes, and gives tips such as how to boil rice. Its author, Caroline Dreyfous Weiss, started her own business marketing her spice blend made from herbs grown at the family's summer house. Her husband was Leon Weiss, designer of the Louisiana state capitol building and the Louisiana governor's mansion for Huey Long. Some of the family's story is recounted in *Time's Tapestry: Four Generations of a New Orleans Family* by Leta Weiss Marks. The little volume here, a booklet more than a book, is a testament to the early 1940s and the connections between Mandeville and the city's cuisine.

Wilkenson, Ruby. *Miss Ruby's Southern Creole and Cajun Cuisine: The Cooking that Captured New Orleans*. Seattle: Peanut Butter Publishing, 1990.

239 pages | Illustrated by Richard Hunter | Indexed | Foreword by the Honorable Lindy Boggs

Holdings: Louisiana State Library; Louisiana State University; New Orleans Public Library; Tulane University; University of New Orleans

This book contains a comprehensive collection of recipes from all sections of Louisiana, along with historical information about the recipes and the practical steps for their preparation. Many of these recipes are prepared in Ruby Wilkenson's restaurant, Miss Ruby's, and some of the recipes were contributed by her friends. The book also contains Wilkenson's autobiography, a

quick history of New Orleans cuisine, and a list of Louisiana's fairs and festivals, plus healthful hints, a list of spices, special tips from Miss Ruby, and some suggested menus. The subtitle is an interesting comment on the way Cajun food is perceived in New Orleans, and the book shows some of the changes in food traditions that took place in the 1980s, such as an interest in older recipes and herbs. The foreword by former congresswoman and ambassador Lindy Boggs adds to the book. Boggs herself grew up in the country and yet quickly became a New Orleanian.

Wilson, Nancy Anne Tregre. *Mam Papaul's Country Creole Basket: Creole Recipes from the Cote des Allemands up the River from New Orleans*. Baton Rouge, LA: Legacy, 1973. 32 pages | Illustrated, drawings by Mary Ethel Wakeman Theriot

Holdings: Assumption Parish Library; Historic New Orleans Collection; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Louisiana Tech University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Tulane University; University of New Orleans

This admired booklet gives German-Creole classics and introduces Creole cuisine and Mam Papaul products (still sold in 2008) such as mixes for roux, gumbo, and king cake. These and various other conveniences provide shortcuts in the preparation of southern Louisiana cuisine.

Wohl, Kit. *Arnaud's Restaurant Cookbook: New Orleans Legendary Creole Cuisine*. Gretna, LA: Pelican Publishing Company, 2005. 223 pages | Illustrated | Indexed

Holdings: Baton Rouge Community College; Delgado Community College; East Baton Rouge Parish Library; Fort Polk Allen Memorial Library; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of Louisiana at Lafayette; University of New Orleans

This large, interesting cookbook tells the story of one of New Orleans' culinary old guard. Arnaud's restaurant has been owned by only two families since 1918, and this cookbook includes many of the recipes that have been served there over the years. Readers and cooks will enjoy pompano en papillote, as well as red beans and rice and grillades and grits. The book also contains wonderful vintage photos.

Wohl, Kit. *New Orleans Classic Desserts: Recipes from Favorite Restaurants*. Gretna, LA: Pelican Publishing Company, 2007. 95 pages | Illustrated, photographs by Kit Wohl | Indexed

Holdings: Delgado Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Nicholls State University; Northwestern State University; Tulane University; University of

Louisiana at Lafayette; University of New Orleans

Fifty recipes for cakes, pies, custards, puddings, candies, cookies, ices, ice creams, “flamed” desserts, garnishes, and sauces were collected from New Orleans restaurants and chefs, then carefully tested for the home cook. The book also gives commentary, notes, and mouth-watering close-up color photographs. New Orleanians often discuss gumbo and other savory dishes but desserts may be overlooked, so this book is a treat for both locals and visitors.

Wohl, Kit. *New Orleans Classic Seafood*. Gretna, LA: Pelican Publishing Company, 2008.
96 pages | Illustrated, photographs by Kit Wohl and Paul Rico | Indexed

Holdings: Baton Rouge Community College; East Baton Rouge Parish Library; Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; St. Tammany Parish Library; University of New Orleans

This easy-to-follow cookbook provides seafood recipes from chefs of favorite New Orleans restaurants, including Palace Café, Galatoire’s, Mr. B’s, Franky and Johnny’s, Brigtsen’s, and Casamento’s. The recipes are organized by type of seafood—shellfish (crabs, crawfish, oysters, and shrimp), fin fish, and fish and seafood combos. Recipes for seafood seasonings are also included. The brief history of the restaurants provides a good overview of public dining in New Orleans in the early 2000s.

Wolchansky, Maxine, and Beulah Ledner. *“Let’s Bake” with Beulah Ledner: A Legendary New Orleans Lady*. Atlanta: Let’s Bake, 1987.
95 pages | Illustrated by Fran Hailey

Holdings: Jefferson Parish Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb’s Vorhoff Library; Tulane University

This collection of Beulah Ledner’s recipes for cookies, cakes, icings, doughs, and other desserts was compiled by her daughter, Maxine Wolchansky. Known as the “Doberge Queen of New Orleans,” Ledner became one of the premier bakers in the New Orleans area.

Ledner started baking in the family kitchen to supplement the family’s income in 1931. In 1933, she converted her basement into a tearoom that was considered one of the “in places” to eat for Newcomb and Tulane students. After six years, Ledner decided to focus solely on her baking business. In 1946, after suffering a heart attack, she sold her bakery, the name, and recipes to Joe Gambino. She later returned to baking her famous cakes for New Orleans residents. At the age of 84, Ledner participated in the first Chefs’ Charity for Children benefiting St. Michael Special School for Children, and she retired in 1981. Because of its subject (in a city not so focused on home baking or even desserts) and the city’s continuing fascination with the doberge cake, this book is an excellent gift for the cook who has everything.

Woman's Parsonage and Home Mission Society of the Parker Memorial Methodist Episcopal Church, South. *New Orleans Cook Book*. New Orleans: Self-Published, 1898.
96 pages | Illustrated | Indexed

Holdings: Texas Woman's University; Tulane University

The ingredients in this nineteenth-century book rely on local markets. Each member of the Home Mission Society collected two or three of the best recipes from friends and each recipe is credited to the person who submitted it. The book's advertisements as well as its status as one of New Orleans' oldest cookbooks make it a collector's item.

Women of All Saints' Episcopal School. *Cooking New Orleans Style!* New Orleans: La Bonne Cuisine, 1991.
124 pages | Illustrated

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Newcomb's Vorhoff Library

This cookbook of standard New Orleans and Southern favorites has a lyrical introduction, written by the Very Reverend William C. Morris. Compiled by a group of Episcopalian women (who are unnamed), the book contains a glossary of Louisiana culinary terms and, rather than an extensive table of contents for the overall compilation, a listing of recipes before each chapter (appetizers and beverages; soups and gumbos; breads and salads; vegetables; meats and poultry; seafood; spices, accompaniments, etc., desserts). Their iced coffee is actually a coffee punch, with chocolate syrup and vanilla ice cream, and a very good recipe for this party favorite. Also, the café brûlot recipe is a succinct one that readers will want to keep. There are other interesting recipes too, revealing much about hurried times and the culture that is famous for not hurrying: microwaved turkey gumbo, green bean and artichoke casserole, fish butter, and roux. A number of the recipes are from Paul Prudhomme, and there is tremendous variety of seafood recipes (more so than those for meat and poultry). The oyster dressing recipe is an easy but good one. Overall, this is a very thorough book. Its references to Louisiana products (rather than strictly New Orleans fare) also make it a valuable addition to the cookbook history of the city.

Women of All Saints' Episcopal Church. *La Bonne Cuisine: Cooking New Orleans Style*. River Ridge, LA: Episcopal Churchwomen of All Saints, 1981.
337 pages | Illustrated by Will Crocker
Editions: 1981, 1989, 1992 (possibly different title)

Holdings: East Baton Rouge Parish Library; Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Northwestern State University; Tulane University; University of New Orleans

This book, compiled by the Women of All Saints Church in suburban River Ridge, offers a

traditional format (dividing food into categories) as well as a few surprises. Among the latter are very good sections on pickles and jellies, including Southern classics such as bloody Mary aspic and frozen figs, as well as the more unusual basil and rosemary jellies. The dessert section is the most complete of all sections and includes cookies, candies, cakes, pies, and other confections. A section devoted to New Orleans restaurants, especially those popular in the late 1970s, also makes the book well worth its place in the kitchen and in the history of New Orleans cuisine.

Women of St. George's Episcopal Church. *Let's Cook By George*. New Orleans: St. George's Episcopal Church, 1967.

142 pages | Illustrated by Florian P. Nesossis | Indexed

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; New Orleans Public Library; Tulane University

Publishing this cookbook allowed the church members to preserve “treasured old family recipes.” The copyright date makes it a useful book for comparing later culinary changes that developed as more and more Cajun dishes entered home and restaurant kitchens. The recipes are credited and represent all types of cuisines.

Women's Guild of the New Orleans Opera Association, Junior Committee. *Opera on the Half Shell*. New Orleans: The Junior Committee Women's Guild of the New Orleans Opera Association (NOOA), 1980.

246 pages | Illustrated | Indexed

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Louisiana State Library; Louisiana State Library Processing Center; Louisiana State University; Loyola University; Maureen Detweiler, Private Collection; New Orleans Public Library; Newcomb's Vorhoff Library; Nicholls State University; Tulane University; University of New Orleans

With a foreword by Arthur G. Cosenza, General Director of the New Orleans Opera, this book contains recipes contributed by opera stars in a section appropriately titled “Recipes from the Stars” (here you will find John Alexander's beefsteak Woronoff; Pierre Charboneau's green ketchup; Johanna Meier's paper thin pancakes; and Placido Domingo's scampi a la Domingo). There are also recipes from other countries and modern favorites as well as local classics such as Leon Soniat's gumbo z'herbes. A lengthy list of NOOA members who contributed recipes is included. Preceding each of the eleven sections of the book is a color photograph of scenes from operas presented by the NOOA. The book also includes NOOA archivist Jack Belsom's brief history of the opera in New Orleans—the earliest documented staging being André-Ernest-Modeste Grétry's *Sylvian*, which was performed at the Théâtre St. Pierre on May 22, 1796.

Women's Republican Club of Louisiana. *New Orleans Carnival Cookbook*. New Orleans: Women's Republican Publications, 1951.

123 pages | Indexed

Holdings: Historic New Orleans Collection; Jefferson Parish Library; Lafayette Public Library; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University; University of Louisiana at Lafayette

With a bit of Carnival history, this book of recipes seems intended to introduce New Orleans and its customs to those unfamiliar with such. It refers to staple ingredients of New Orleans kitchens that are now available in grocery stores nationwide, such as crawfish and turtle meat. Short essays on New Year in New Orleans, the King of Carnival, and the local fondness for spicy foods, among others, are accompanied by imaginative menu and recipe suggestions—duck hash for the New Year; borscht, stuffed artichoke hearts, and strawberries Romanoff for Mardi Gras Day; and curried duck seasoned with cayenne and Tabasco for other festivities. The book also includes advertising for local stores and products.

WYES. *Casserole Celebration 1999*. New Orleans: WYES, 1999.

Holdings: Newcomb's Vorhoff Library

Compiled from recipes sent in by viewers and friend of Channel 12, this book was not tested by WYES or any other group of people. The editors mention specifically that testing was not done by Delgado Community Culinary Arts Program. The casseroles appear in alphabetical order from Andouille Casserole to Yvette Warren's Quick-Mexi-Chick Casserole. The four recipes for mirliton casserole include varying degrees of complexity and one includes sausage as well as shrimp. The stuffed cabbage casserole is a local favorite. Most dishes include some sort of canned good, but the local variations predominate. The section on substitutes is helpful, especially in pushing a corn syrup substitute made with sugar and any liquid, something a sugar-producing state such as Louisiana could always applaud.

X

Y

Z

Zemurray, Sarah. *A Menu for Every Day of the Year*. Boston: Thomas Todd Company, 1951.
419 pages | Indexed

Holdings: Library of Congress; Louisiana State University; New Orleans Public Library;
Newcomb's Vorhoff Library; University of New Orleans

Sarah Zemurray was the wife of Samuel Zemurray, former chairman of United Fruit Company and a well-known New Orleans philanthropist. The menus in this book reflect all types of cuisine. This is a treasure of a book and shows that wealth did not preclude a great interest in the minutiae of what would be served at the table. Mrs. Zemurray also wrote a housekeeping book.

**An Incomplete List: Books related to New Orleans food,
as well as culinary pamphlets, ephemera, exhibition guides, and other materials**

We list these materials to allow further tracing of the printed record on New Orleans food. When dates and other information are missing, this means that none was found. For more information please inquire with the New Orleans Public Library, Tulane University's Special Collections, the Vorhoff Library within the Newcomb College Center for Research on Women, the Historic New Orleans Collection, or other libraries listed in the bibliography proper.

Alciatore, Roy Louis. *Simple Don'ts for Polite Dining*, by Roy L. Alciatore, Proprietor of *Antoine's Restaurant*. New Orleans, 1938.

6 pages

Holdings: New Orleans Public Library

Alice Harte Elementary School. *Hearts 'N Flours*. New Orleans, 1960.

American Express. *New Orleans Cuisine: Menus and Recipes from the Crescent City's Favorite Restaurants*. (Volume 6 in a series)

Published for tourists, lots of ads, recipe index, culinary term glossary, menus and restaurant recipes from all over the metropolitan area.

American Frog Canning Company. *Frog Recipe Book*. New Orleans, 1934.

24 pages

Ancient Order of Creole Gourmets: the data herein included was included in an exhibit at the Main Public Library, St. Charles at Lee Circle, New Orleans, La., during Louisiana Cookery Week November 1-7, 1955. New Orleans, 1955.

7 pages

Holdings: New Orleans Public Library

This book comprises press releases copied by Violet Brown Shay for library reference files, and provides information about the Ancient Order of Creole Gourmets, founded in 1885. The press releases mainly detail a couple of "reunion feasts" served in the 1950s, providing the menu and recipes for dishes served, such as courtbouillon. In addition to recipes, general information is provided from the Order regarding what gives Creole cooking its "distinctive roasted taste" (the roux) and some other "first facts to know about Creole cookery."

Antoine's Restaurant. *Antoine's Annex*. New Orleans, 19-?

12 pages

Holdings: Tulane University

Antoine's Restaurant. *Antoine's Wine List, 1840-1940*. New Orleans, 1940.

Antoine's Restaurant. *Centennial Souvenir du Restaurant Antoine, 1840-1940*, Roy L. Alciatore, Proprietor. New Orleans, 1940.

36 pages, illustrated

Holdings: New Orleans Public Library

Antoine's Restaurant. *Pictures and Souvenirs of Antoine's Restaurant*. New Orleans, 1951.

Holdings: New Orleans Public Library

Antoine's Restaurant. *Souvenir du Restaurant Antoine*. New Orleans, 1930.

43 pages

Holdings: Louisiana State Library

Arnold, Gerald Durel. "*Cousins by the Dozens*": *Recipes of Traditional Louisiana Creole Seafood Preparation by Some Lafayes, Durels, Forstalls, Descendants of Founder Families of Nouvelle Orleans*. Baton Rouge, LA: Land and Land, 1991.

Holdings: New Orleans Public Library

Barron, Margaret. *New Orleans Creole Cuisine*. [Baton Rouge, LA]: L.S.U. Cooperative Extension Service, Rev. edition (1981).

Baudier, Roger. *Boss Bakers' Protective Association. New Orleans Master Bakers Protective Association Together With a General Review of Origin and Development of the Baking Industry in Old New Orleans, 1722-1892*. Unpublished, New Orleans, 1953.

Holdings: Newcomb's Vorhoff Library, Tulane University

According to the author Baudier, New Orleanians have always consumed more bread per capita than residents of other cities. New Orleans, he claims, is among the top four or five cities in the country in bread production. In this remarkable document that presents the history of the Master Bakers' Association, Baudier writes for their sixtieth anniversary in 1953. Claiming baking as the oldest business in the city, he first explains a small part of the history of the Association, noting other Southern cities with active associations. Through censuses, legal records and city directories, bakers in the city from 1722 onwards are traced.

Bread made from a mixture of corn meal and rice flour was always looked down upon, but imported flour from France, Mexico, and the West Indies was not always available. Flour famines were an ever-present threat, becoming full blown in 1769 and 1787. The author also mentions the dependence on rain water or Mississippi River water and the use of charcoal in allowing the water to settle. Slaves trained as bakers, according to Baudier, “brought quite a fancy price on the slave auction block.”

The document is helpful also for information on the types of early breads, on the city’s eventual reliance on the Midwest, and on the names of bakers up to the 1950s. He mentions that home baking was not widespread in the city, although brick ovens and furnaces allowed some Creoles to make biscuits, corn pudding, sweet potato puddings, calas, and crêpes—often eaten with cane syrup. The article also is helpful in presenting Baudier’s interpretation of how different ethnic groups were represented in various food-related enterprises (p. 12) and in descriptions of the job of flour inspector, of Margaret Haughery, and of the bakers of the 1870s (seemingly the heyday of New Orleans bakers). His account of later periods consists of brief listings, noting that in 1911, the city had some 211 bakeries.

Blake, Christopher. *Louisiana Superdome Souvenir Cookbook: New Orleans; Favorite Recipes*. New Orleans: C. Blake, 1975.

16 pages

Holdings: Newcomb’s Vorhoff Library

Blake, Christopher. *Red Beans and Ricely Yours; Recipes from New Orleans that Louis Loved*. New Orleans: Hope Publications, 1982.

12 pages, illustrated

Holdings: Historic New Orleans Collection; Maureen Detweiler, Private Collection

Although this information is not given in the book, Louis Armstrong was known to sign his correspondence, “Red Beans and Ricely Yours.” This booklet is a small collection of New Orleans classics (gumbo, bread pudding, red beans, daube glacée, etc.) that seems to be intended as a tourist’s souvenir. The booklet was also reprinted in 2005 as a fund-raiser for the Southern Food and Beverage Museum.

Breland, J. H. *Book of 52 Popular Soups*. Stamford, CT: The Dahl’s Little Library, Hospitality Guild, 1936.

29 pages

Written by an instructor at Delgado Trade School in New Orleans, this trade booklet includes a few New Orleans and Creole recipes, specifically crawfish bisque, Creole gumbo, oyster soup, and oyster gumbo. In his introduction to this slim pamphlet, Breland also discusses the use of filé as a thickening agent in “our southern gumbos.” The book is useful for its listing of those dishes taught in the city, as well as indicative of some national interest in Creole cuisine.

Bryson, Judy, ed. *Baptist Dishes Worth Blessing*. Gretna, LA: Pelican Publishing, 1995.

16 pages, illustrated by Joy Rust

Compiled by the students, faculty, and alumni of the New Orleans Baptist Theological Seminary

Buechner, Emajean Jordan. *Mexican Cooking: Authentic Sonoran Style, estilo autentic de Sonora: From a New Orleans Kitchen*. Metairie, LA: Thunderbird Press, 1982.

Holdings: Newcomb’s Vorhoff Library

Burquoi, Claire Smith. *The Best of Mama’s Cookin’: And Other New Orleans’ Favorites*. N.p.: F. Cagle, 1986.

80 pages

Carino, Larry. *How to Please a Gourmet, With Twenty-One New Orleans Recipes*. New Orleans: WWL-TV, [1960].

65 pages, illustrated, indexed

Holdings: New Orleans Public Library

No recipes, but this book breaks down dishes at well-known restaurants into their constituent parts and gives calories per serving.

Church, Beverly Reese, and Bethany Ewald Bultman. *The Joys of Entertaining*. New York: Abbeville Press, 1987.

336 pages, illustrated, indexed

Holdings: Louisiana State Library, Louisiana State University; Newcomb’s Vorhoff Library

These New Orleans hostesses put together a comprehensive guide to a variety of party styles, from children’s birthdays to fund-raisers. The book includes advice on bartending, arranging flowers, folding napkins and appropriate gifts.

Convalescent Home. *Cook Book*. New Orleans, n.d.

72 pages

Cyclettes of New Orleans Ancient Arabic Order of the Nobles of the Mystic Shrine for Louisiana. *Way Down Yonder, New Orleans*.

Holdings: New Orleans Public Library

Demoruelle, Mickey. *The Gourmet's Guide & Cookbook to the Great Restaurants of New Orleans*. New Orleans, 1973.

26 pages, illustrated

Holdings: New Orleans Public Library

Provides names, addresses, phone numbers of restaurants and a brief history. A few recipes are included.

de Peche-Melba, Eugenie. *New Orleans Recipes For Crockery-Pot Cooking*. [Dallas]: Duck Press, 1978.

20 pages

Holdings: New Orleans Public Library

Dupuy, Milton E. *Dinner Recipes From the Collection of Milton Dupuy: the Cooking Style of Old New Orleans*. New Orleans, 1970.

Holdings: New Orleans Public Library

Faucheux, Kathryn Evans. *Footnotes: French Quarter Walking Tour & Guidebook With Restaurant Guide*. Jefferson, LA: Hope Publications, 1977.

49 pages, illustrated

Favorite New Orleans Recipes from Famous New Orleans Restaurants. New Orleans: Express Publishing, Co., 1979.

31 pages, illustrated

Holdings: Assumption Parish Library; East Baton Rouge Parish Library; Louisiana State Library Processing System

See *More Favorite Recipes from Famous New Orleans Restaurants* above for its sequel.

Grenier, Sophie Caire, Kathy Lynn Toca, and Students of the Academy of the Sacred Heart. *La Crème du [sic] Coeur*. 1983.

124 pages, indexed

Holdings: New Orleans Public Library; Newcomb's Vorhoff Library

Volume II is mentioned in the bibliography proper but this was a typescript version, called Volume I, of recipes provided by Sacred Heart middle school students, their parents, alumnae, and favorite restaurants.

Guidry, Mirabelle Freeland. *Belle's Bayou Bounty Recipes*. Morgan City, LA, 1969.

176 pages, illustrated, at least 19th printings (1997)

Holdings: New Orleans Public Library; Newcomb's Vorhoff Library

Gulf Manufacturing Company. *Dixie Pastry Cookbook*. New Orleans: Gulf Manufacturing Co., 1896.

23 pages, illustrated

Holdings: New Orleans Public Library

This pamphlet contains the famous recipe for "Jenny Lind Pudding," thus showing something of an international influence on New Orleans cooking.

Hainkel, Rep. John J., Jr. *What's Cooking in the House: A Collection of Representative Dishes from Louisiana's Legislators*. [New Orleans]: Hainkel, 1975.

10 pages, illustrated

Holdings: Maureen Detweiler, Private Collection; McNeese State University

Halliday, Fred. *Halliday's New Orleans Food Explorer: Tours for Food Lovers*. New York: Fodor's, 1996.

Hubbell, Elizabeth, and Macklyn Hubbell. *Food in the Faubourgs: Dining In the Neighborhoods of New Orleans*. New Orleans: MacBet Books, 1989.

261 pages, illustrated

This is a charming guide to neighborhood restaurants of the 1980s.

Holdings: Newcomb's Vorhoff Library

John F. Kennedy Senior High School. *The Kennedy Kettle*. [New Orleans], 1968.

229 pages, illustrated

Holdings: New Orleans Public Library

Kaltwasser, Jennifer. "The Cookbook as an Indicator of Social History: New Orleans, Louisiana, c. 1960–1970." Honors Thesis. Newcomb College, Tulane University, 1998.

Holdings: Newcomb's Vorhoff Library

Kolb, Carolyn G. *The Dolphin Guide to New Orleans*. Garden City, NY: Dolphin Books, 1984.

307 pages, illustrated

Holdings: Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

La Louisiane. *A Dictionary of Delectable Dishes*. New Orleans, 1939.

8 pages, illustrated

Holdings: New Orleans Public Library Menu Collection

La Louisiane. *The Golden Book of La Louisiane (Since 1881-New Orleans)*. [New Orleans], 1945.

La Louisiane. *L'Histoire de la Louisiane; or, The Three Generations Sometimes Called Anatole, le Maitre. Par Georges L'Escritoire*. New Orleans: Ferd. J. Alciatore, 1930.

28 pages

Land, Mary. *A Taste of Mary Land's Louisiana Cookery*. New Orleans: Siler's Inc., 1954.

8 pages

The bibliographer Clarke notes: "This is a flyer published by Siler's Book Store in New Orleans to advertise the exotic new cookbook, 'Mary Land's Louisiana cookery' and contains 27 recipes taken from it."

Lawrence, John H., Pamela D. Arcenaux, Susan R. Laudeman, John Magill, and Gerald Patout. *What's Cooking in New Orleans? Culinary Traditions of the Crescent City*. Exhibition catalog. New Orleans: Historic New Orleans Collection, 2007.

Holdings: Historic New Orleans Collection

Leathem, Karen Trahan. *Three Women and Their Restaurants: Elizabeth Bégulé, Marie Esparbé, and Corinne Dunbar: An Exhibition Guide*. New Orleans: Newcomb College Center for Research on Women, 2000.

Holdings: Newcomb's Vorhoff Library

Leathem, Karen Trahan. *Two Women and Their Cookbooks: Lena Richard and Mary Land: An Exhibition Guide*. New Orleans: Newcomb College Center for Research on Women, 2001.

Holdings: Newcomb's Vorhoff Library

Legendre and Company, New Orleans. *Legendre Herbsaint, the New Orleans Absinthe*. New Orleans: Legendre, 1934.

15 pages, illustrated

Holdings: New Orleans Public Library

Le Ruth, Warren. *LeRuth's 20th Anniversary Cookbook*. [Gretna, LA]: LeRuth's, 1983.

58 pages, illustrated

Holdings: Historic New Orleans Collection

Louisiana Department of Conservation. *Fishes and Fishing in Louisiana Including Recipes for the Preparation of Seafoods*. Baton Rouge, LA: Published by the Department of Conservation, Feb. 1933.

638 pages

Holdings: Jefferson Parish Library; Library of Congress; New Orleans Public Library

Louisiana Department of Conservation. *The Louisiana Oyster*. [Baton Rouge, LA]: Published by the Department of Conservation, Robert S. Maestri, commissioner, Jan. 1931.

32 pages

Holdings: Louisiana State Library

Louisiana Department of Conservation. *The Louisiana Oyster... Revised by James H. McConnell ... and L.D. Kavanagh*. [Baton Rouge, LA]: Published by the Department of Conservation, W.H. Hodges, Jr., commissioner, July 1941.

47 pages, illustrated

Holdings: Jefferson Parish Library; Louisiana State Library; Loyola University; New Orleans Public Library

Louisiana Department of Conservation. *Sea Fishes and Sea Fishing in Louisiana Including Recipes for the Preparation of Sea Foods*. [Baton Rouge, LA]: Published by the Department of Conservation ... Jan. 1, 1932.

187 pages

Holdings: New Orleans Public Library; Louisiana State Library; Loyola University

Louisiana Rice Exhibit. *How to Cook Rice. Presented by the Louisiana Rice Exhibit, New Orleans*. New York: H.R. Elliott & Co.

13 pages

Louisiana Wild Life and Fisheries Commission. *Louisiana Cook-Out, by Percy Viosca, Jr., Marine Biologist*. Bulletin no. 31. New Orleans, 1962.

15 pages, illustrated

McCaffety, Kerri. *Étouffée, Mon Amour: The Great Restaurants of New Orleans*.

Gretna, LA: Pelican Publishing Company, 2002.

192 pages, illustrated

Holdings: Historic New Orleans Collection; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

McCaffety, Kerri. *Obituary Cocktail: The Great Saloons of New Orleans*. New Orleans: Vissi d'Arte Books, 2001.

128 pages, illustrated

Holdings: Historic New Orleans Collection; Louisiana State Library; Louisiana State University; New Orleans Public Library; Newcomb's Vorhoff Library; University of New Orleans

McCaffety, Kerri. *Saint Joseph Altars*. New Orleans: Pelican Publishing Company, 2003.

143 pages, illustrated

Holdings: Louisiana State Library; Louisiana State University; Newcomb's Vorhoff Library; University of New Orleans

Mitchell, Patricia B. *My Heart's in New Orleans but My Supermarket Isn't*. N.p.: Mitchells Publications, 1988.

37 pages, illustrated by David M. Spicuzza

Mount Carmel Academy Home Economics Department. *Mount Carmel's Cookin'*. New Orleans: Mount Carmel Academy, 1989?

Holdings: Maureen Detweiler, Private Collection

Mount Carmel Clubs Against Destructive Decisions. *Mount Carmel Academy's Non-Alcoholic Drink Book*. New Orleans: Mount Carmel Academy, 2007.

Holdings: Newcomb's Vorhoff Library

Mothers' Club of Holy Name of Jesus School. *From the Flames of Holy Name*. New Orleans: Mothers' Club of Holy Name of Jesus School, 1977.

Holdings: Maureen Detweiler, Private Collection

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2 pages

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Holdings: Tulane University

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Antoine's Kitchen. The Secret Riches of the Famous Century-Old Restaurant in the French Quarter of New Orleans. New Orleans: This Week Magazine Service, 1948.

22 pages

Pope, Iler. *Redfish Recipes From Dante By The River.* New Orleans, 1980.

12 pages, illustrated by Sally Cornelson

Holdings: Maureen Detweiler, Private Collection

Dante by the River opened December 14, 1977. The restaurant, which is no longer operating, was housed in a 19th-century bargeboard cottage in the bend of the Mississippi River in the old Carrollton section of New Orleans. The cookbook provides the restaurant's redfish recipes and two desserts: fresh fig ice cream and lemon ice (which contains cream, so it is really sherbet).

Reed, Mary Barton. Thesis, "Louisiana Cookery: Its History and Development." Baton Rouge, Louisiana State University, 1931.

Holdings: Louisiana State University

Reeves, Sally K., "Making Groceries." *Louisiana Cultural Vistas* 18, no. 3 (Fall 2007): 25-35.

Roahen, Sara. *Gumbo Tales: Finding My Place at the New Orleans Table.* New York: W.W. Norton and Company, 2008.

293 pages

Holdings: Historic New Orleans Collection; New Orleans Public Library; Newcomb's Vorhoff Library; Tulane University

St. Andrew's Episcopal Church School Mother's Club. *Favorite Recipes.* Kansas City, KS: North American Pr., 1962.

50 pages

St. Clare's Monastery. Poor Clares of New Orleans Staff. *The New Orleans Monastery Cookbook: Recipes from St. Clare's Kitchen.* New Orleans: St. Clare's Monastery, 1992.

184 pages

Holdings: New Orleans Public Library

St. Dominic Parish. *St. Dominic's Bicentennial Fair Cookbook.* New Orleans, 1976.

Holdings: New Orleans Public Library

The Secret of Creole Cooking. New Iberia, LA: B.F. Trappey's Sons, 1960?

Unpaginated, illustrated.

Holdings: Newcomb's Vorhoff Library

This little booklet, though printed and created in New Iberia, devotes attention to overall Creole traditions of food and dining as found in the city and other areas. Readers will appreciate the information on pepper sauces, Maumsell White who brought back peppers from Mexico, and Trappey's commercial history as the creator and maker of pepper sauces and other foods. In addition, the recipes themselves (many made with Trappey's beans as well as pepper sauces and seasonings) are varied and inventive. Creole Hollandaise Sauce, mock pate de foie gras canapés, crab stew for the gods, Creole moderns (shrimp with oleomargarine to be served over rice) and others give one much to consider about constancy and change in food habits.

Simoncioni, Frank D. *Creole Cookin' From the Heart of New Orleans*. Kenner, LA: FDS Gourmet Enterprise, 1988.

29 pages

Someone's In the Kitchen at Country Day. Metairie: Country Day Cook Book Fund, n.d.

76 pages, illustrated by Betty Friedrichs Wood [See also page 64 above.]

Stanford, Martha Pritchard. *A Cook Book of Old and New Recipes*. New Orleans: Learey, 1904.

24 pages

Trinity Episcopal School Faculty. *What's Cooking with the Faculty at Trinity Episcopal School*. New Orleans, 1964.

33 pages, illustrated

Uhler, John E., and Glenna Uhler. *The Rochester Clarke Bibliography of Louisiana Cookery*. Plaquemine, LA: Iberville Parish Library, 1966.

89 pages

Holdings: Historic New Orleans Collection; Newcomb's Vorhoff Library; Tulane University

University of New Orleans. *The Privateers' Potluck Cookbook*.

Holdings: New Orleans Public Library

University of New Orleans Women's Club. *From the Privateer's Galley: a Collection of Recipes*. Lenexa, KS: Cookbook Publishers, 1980.

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U.S. Department of the Interior. Fish and Wildlife Service. *Shrimp Tips from New Orleans*. Washington: Government Printing Office, 1956.

6 pages, illustrated

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A government production, priced 15 cents at the time it was published, this pamphlet gives suggestions for raw, frozen, pre-cooked or canned shrimps.

Valencia Fair Committee. *Valencia Fair Cook Book*. 1976.

Holdings: Maureen Detweiler, Private Collection

Valencia Fair Committee. *Valencia Fair Recipes*. 1977.

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Wesson Oil and Snowdrift Co. *How to Win Compliments for Your Cooking: the Wesson Oil and Snowdrift Cookbook*. New Orleans: Wesson Oil, 1949.

100 pages, illustrated

Holdings: New Orleans Public Library; Newcomb's Vorhoff Library

Xavier Preparatory School. *What Ya Cookin' Prep?*

124 pages

Holdings: New Orleans Public Library

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Holdings locations

Academy of the Sacred Heart, New Orleans, LA
Acadia Parish Library, Crowley, LA
Amistad Research Center, Tulane University, New Orleans, LA
Assumption Parish Library, with branches in Morgan City, Napoleonville, and Pierre Part, LA
Avoyelles Parish Library, Marksville, LA

Barksdale Library, Barksdale Air Force Base, LA
Baton Rouge Community College, Baton Rouge, LA
Baylor University, Waco, TX
Beauregard Parish Library, DeRidder, LA
Bossier Parish Community College, Bossier City, LA
Buffalo and Erie County Public Library, Buffalo, NY

Cabarrus County Public Library, Concord, NC
Cabrini High School, New Orleans, LA
Calcasieu Parish Public Library, Lake Charles, LA
Caldwell Parish Library, Columbia, LA
Centenary College of Louisiana, Shreveport, LA
Chattahoochee Technical College, Marietta, GA
Claiborne Parish Library, Homer, LA
Culinary Institute of America Library, Hyde Park, NY

Delgado Community College, New Orleans, LA
Dillard University, New Orleans, LA
Dixie Regional Library, Pontotoc, MS
Duke University, Durham, NC

East Baton Rouge Parish Library, Baton Rouge, LA
Elaine P. Nunez Community College, Chalmette, LA
Elmwood Fitness Center, various locations in the New Orleans area
Evangeline Parish Library, Ville Platte, LA

Fort Polk Allen Memorial Library, Fort Polk, LA

Grambling State University, Grambling, LA

Harris County Public Library, Houston, TX
Harvard University, Cambridge, MA
Hebrew Union College, Cincinnati, OH
Hermann Grima House, New Orleans, LA
Historic New Orleans Collection, New Orleans, LA
Holloman Library, Holloman Air Force Base, NM
Horry-Georgetown Technical College, Conway, SC

Iberia Parish Library, New Iberia, LA
Iberville Parish Library, Plaquemine, LA
Indiana University, Bloomington, IN
Indiana University of Pennsylvania, Indiana, PA
Irving Public Library, Irving, TX
Isidore Newman School, New Orleans, LA

Jefferson Parish Library, Metairie, LA
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Library of Congress, Washington, DC
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Louisiana College, Pineville, LA
Louisiana State Library, Baton Rouge, LA
Louisiana State Library Processing Center, Baton Rouge, LA
Louisiana State Museum, New Orleans, LA
Louisiana State University at Alexandria, LA
Louisiana State University, Baton Rouge, LA
Louisiana Tech University, Ruston, LA
Loyola University, New Orleans, LA

Maude Reid, Private Collection, Lake Charles, LA
Maureen Detweiler, Private Collection, New Orleans, LA
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Mississippi Gulf Coast Community College, Gulfport and Perkiston, MS

Natchitoches Parish Library, Natchitoches, LA
National Agricultural Library, U.S. Department of Agriculture, Beltsville, MD
New Orleans Baptist Theological Seminary, New Orleans, LA
New Orleans Public Library, New Orleans, LA
New York Public Library, New York, NY
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Newcomb College Center for Research on Women's Nadine Vorhoff Library, Tulane University,
New Orleans, LA, listed as "Newcomb's Vorhoff Library"
Nicholls State University, Thibodaux, LA
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Poydras Home, New Orleans, LA

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Webster Parish Library, Minden, LA

Western Kentucky University, Bowling Green, KY

Winn Parish Library, Winnfield, LA

Xavier University of Louisiana, New Orleans, LA

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