



The Laura Ingalls Wilder Country Cookbook

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Now readers can share Laura Ingalls Wilder's classic country cooking in a convenient new paperback edition of this lovely cookbook. Over 70 of Laura's original recipes, updated for modern kitchens, are enriched with anecdotes about the Wilders by noted historian William Anderson and enhanced by Leslie Kelly's full-color photos.

The Laura Ingalls Wilder Country Cookbook Details

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Author : Laura Ingalls Wilder , William Anderson

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From Reader Review The Laura Ingalls Wilder Country Cookbook for online ebook

Connie says

Hidden among this collection of recipes from the farm kitchen of Laura Ingalls Wilder are little poems and snippets that give readers a glimpse into her farming life at Ricky Ridge. The recipes are fun, too!

Louise says

Interesting little tidbits about LIW's life & homemaking philosophies. Some of the recipes didn't look particularly appetizing for a person with more modern tastes, but I did get some great ideas for frugal homestyle meals!

Elaine Brown says

Bought this at the Mansfield home bookshop. Has pictures and info about the home, along with recipes. Going to try her signature Gingerbread recipe first.

Helena says

Some recipes looked really good, some I would never make, but the blurbs and pictures make this book worth flipping through even if you have no intention of cooking from it.

Wendy Mills says

This was a fun and entertaining book to read. Laura included a lot of photos from her life on Rocky Ridge Farm, and growing up as a pioneer child, as well as delicious recipes that are simple and uncomplicated to make.

Alexandra Fil says

The book features a solid collection of recipes, along with some really interesting facts about the Wilder family. However, the facts weren't very cohesive the the recipes they were featured next to, so it felt a little random.

Barbara says

This book is different from *The Little House Cookbook*, compiled by Barbara M. Walker, which shares recipes mentioned in the Little House books. This book was the result of finding Laura's "home-made cookbook, waterlogged and wrinkled" "among reams of the yellowed papers that are a witness to her writing life" (p. vi).

Her cookbook was in the form of a scrapbook, which I enjoyed since I did mine that way as well. But hers was literally made of scraps. It contains her own penned recipes, "clippings from newspaper food columns or magazines," meal ideas, "cooking advice from her mother...and daughter," and even a tip about setting colors in cloth to avoid fading.

This cookbook doesn't include the cooking advice or tips, but it does include several of Laura's recipes, photos of Rocky Ridge farm, where Laura and Almanzo lived the bulk of their adult lives, by Leslie A. Kelly, and some commentary by Laura biographer William Anderson. I enjoyed seeing the photos of Laura's home and learning a bit more about Almanzo.

The recipes are primarily good old American cooking – meat loaf, chicken pie, chicken and dumplings, various side dishes, breads, desserts and beverages – with a few "adventurous" foreign-influenced dishes. Some of the entrees are not what we would call heart-healthy today.

But I have a few marked that I want to try, as well as a few from the different sections. The recipe she shared when asked for a favorite was her gingerbread, which I'd like to try some time, as well as Lemon Spice Puffs, Lemon Sticks, Whole Wheat Bread, Scalloped Corn Kansas, Farmhouse Stew, Gingernuts, and Applesauce Cake. The only one I have made so far is the Apple Upside Down Cake in her honor for her birthday. I think I'll leave the Liver Loaf, Chilled Meat Loaf, Glazed Beets, Dandelion Soup, and Lima Puree to others, though.

Reading her recipes while seeing photos of her home and hearing tidbits about her life was like a little visit with her. I think any Laura fan would like this book as well as anyone interested in vintage recipes.

Dianna says

I never plan to make any of the recipes from this book, but I still adored it. It is packed with memories and photographs from Laura's adult life at Rocky Ridge. A must-read for Little House fans!

Sally Schmidt says

I took a basic cooking class as a kid based on this cookbook (it was a kind of summer day camp that lasted around 2 weeks). We read bits from the Little House series and then made goodies like baked apples and cornbread. It was such fun and really helped connect us with the stories!

Avery says

I love Laura Ingalls Wilder but does anyone really want to eat hardtack?

Give us the custard recipe from Farmer Boy Laura!

June Jacobs says

One of my favorite childhood authors was Laura Ingalls Wilder, and as an adult I enjoyed getting a peek into her life on Rocky Ridge Farm in Missouri through this book. The book contains her recipes found in a scrapbook after her death along with beautiful photos of the house and farm where she and her husband lived for decades.

The narratives include anecdotes about Laura and her love of cooking, farming, family and neighbors. A reader learns about her love of entertaining and her creativity when hostessing parties, teas, and dinners at the farm.

The recipes are downhome, simple fare with lots of recipes using apples because Rocky Ridge Farm had a huge apple orchard.

The information shared about Laura's start and success as an author is interesting. I find her to be an inspiring, creative, independent woman!

Highly recommended to fans of the 'Little House' books, history buffs and cooks who enjoy country cooking.

Borrowed from the local public library.

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Connie says

See my review for an earlier edition.

Rayna Gausnell says

Great

April says

The best thing about this book (and why I gave it three stars) are the pictures of Laura's Ozark home, Rocky Ridge Farm, and a lot of history that goes along with it. The recipes are just okay. Nothing very unique and

some are downright boring. The only interesting recipe is for Dandelion Soup, which uses dandelion leaves. There aren't a lot of recipes either, so it is a quick read.

Sheryl Tribble says

The pictures and little write ups (by William Anderson) are wonderful, and we've liked the recipes I've made. This is more a "Depression-era to the 1950s" cookbook than one of frontier recipes, which I think disappoints some readers. It's what Laura was cooking as an adult, not what she grew up on. Even the compiler finds some of the recipes a bit plain, suggesting the cook add seasoning to a couple, and anyone who collects cookbooks will have plenty of other (and possibly better) versions of a fair percentage of the recipes. OTOH, some of them have a unique twist -- I have a number of recipes for Chicken and Dumplings, but don't believe any of the rest of them use mace, for instance.

A worthy book for a Laura fan or a cook who likes recipes of that era. I'm both, so I loved it.
