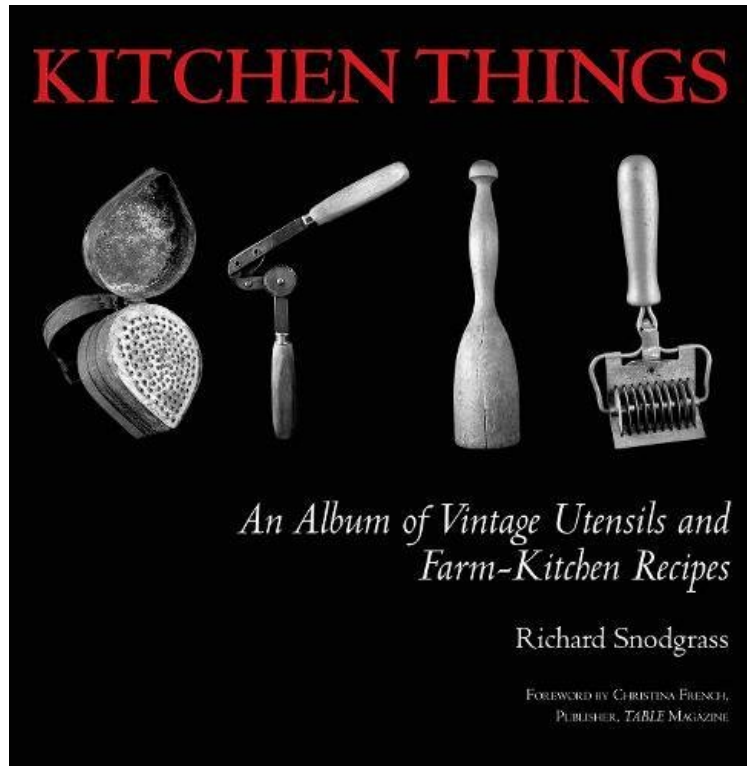


(Mobile book) Kitchen Things: An Album of Vintage Utensils and Farm-Kitchen Recipes

Kitchen Things: An Album of Vintage Utensils and Farm-Kitchen Recipes

Richard Snodgrass

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Richard Snodgrass : Kitchen Things: An Album of Vintage Utensils and Farm-Kitchen Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Kitchen Things: An Album of Vintage Utensils and Farm-Kitchen Recipes:

0 of 0 people found the following review helpful. It's a good, heavy hard backed bookBy betherIf you have any interest in antiques, things of the past, or kitchen utilities.. you will find this book informative and there are recipes. It's a good , heavy hard backed book, perfect for a coffee table. My sister and I are always giving each other replica antique kitchen things either to use or display. I gave her this book for her birthday and she loved it. There are devices in there we have never seen.0 of 0 people found the following review helpful. Upon Perusing Kitchen Things: An Album of Vintage Utensils and Farm-Kitchen RecipesBy Janice F. LurieUpon reading Kitchen Things: An Album of Vintage Utensils and Farm Kitchen RecipesThe photographs were beautiful and caused me to look at some of the ancient and battered utensils in my kitchen drawers with kinder eyes and greater appreciation. The accompanying stories were delightful and reminded me of members of my family that were from a simpler time, but now are gone. The experience was sweetly nostalgic and brought back dear and forgotten memories.I thought the pictures were lovely. How pleasant to be shown the intrinsic beauty of such old and familiar items from my childhood. The accompanying stories were delightful and charming.5 of 6 people found the following review helpful. Not so

'vintage' By S. Rupp Perhaps, if the reader is of the generation who was born in the 60s or after, this book might, indeed, appear to show 'old' and 'vintage' kitchen tools. Anyone older will likely not find much of interest, in my opinion. I expected much, much more, in the way that Cook's Illustrated magazine shows an old, unidentified kitchen tool in each issue and explains its purpose. Nothing curious or interesting in this book's photos. I learned not one thing that I didn't already know, and saw nothing that I had not used or at least had seen in my mother's and grandmother's kitchens. Not only do the captions not always convey the tool's purpose, the stories about the family member are not written in such a way as to be amusing or inclusive, to draw in the reader. Sometimes, I just scratched my head and asked, "What?!" The recipes offer a lot of laughs, all from the 60s and 70s. Again, 'vintage'? 'Old'? I think not! Both unhealthy and so very common, nothing unusual here, nothing from the 20s, 30s, 40s that would speak of another era. Unfortunately, I bought two of these books and apologized after one friend opened it and we looked through it together. I suggested she donate it. The other copy will be donated as I will not give it to the intended recipient. What a disappointment! And, a huge waste of \$\$.

Many home cooks and professionals, as well as those who swear by the tried-and-true implements they've used for years: the Foley Food Mill that works like a charm every time; the manually operated juicer that's a tradition of family breakfasts; the cast iron skillet that's been handed down through the generations. For serious cooks, there's nothing like a familiar implement, a thing that works exactly as you expect it to. Similarly, most people usually have a library of favorite recipes on which they rely: some passed along from relatives and friends, others from mentors and teachers. These are the recipes cooks return to time and time again, in part because they evoke memories of the people who have enjoyed them and prepared them in the past. *Kitchen Things*, by master photographer and respected novelist Richard Snodgrass, celebrates these well-loved objects and recipes and showcases them in an unexpected way that touches upon the science of food, the physics of cooking, the sensory pleasures of eating, and indeed the very nature of life itself. In his reflections, the author is aided by his patient, persistent, and very perceptive wife, Marty, and her mother, from whose Western Pennsylvania farmhouse kitchens the objects and recipes were sourced. The gentle, often humorous repartee between the author and these wise and knowing women forms a running narrative throughout the book.

Kitchen Things reads like a personal cooking diary that brings me back to the everyday joys I discover with simple tools like salt and pepper shakers and wooden spoons. Paired with black-and-white photography, archived 'farm-kitchen' recipes, and personal anecdotes from the author, an undeniable sense of nostalgia and love for the common kitchen comes from reading this book. Michael Mina, celebrity chef The photographs that appear in *Kitchen Things* are simple, but striking. These vintage tools, presented on a black slate, force you to use your imagination and conjure memories. As I flipped through the pages, I began to create scenes in my mind: a sun-filled kitchen in the 1950s with yellow and white wallpaper and thin creaky, wooden chairs. The counter-top is covered with bowls of eggs, whole milk, flour, and several of these kitchen things scattered about. I want the pie that's baking in the oven so badly, I can smell it! Daniel Krieger, freelance food photographer, nycfoodphotographer.com Richard Snodgrass is a storyteller. You can feel a story being told in every one of his photographs. And when combined with his writing, the result is singular work full of passion and compassion. Linda Connor, photographer and founder, PhotoAlliance For the antique collector and lover of all things vintage, Richard Snodgrass' book is a coffee-table must. It brings those things in great-grandma's cupboard to the page - corn shucks that resemble driftwood daggers, for example, or a Mexican whisk that looks more like a disco ball. Through conversations with his wife and her family, author Snodgrass explains their significance. There are some recipes of the things they ate thrown in for good measure. SFgate.com