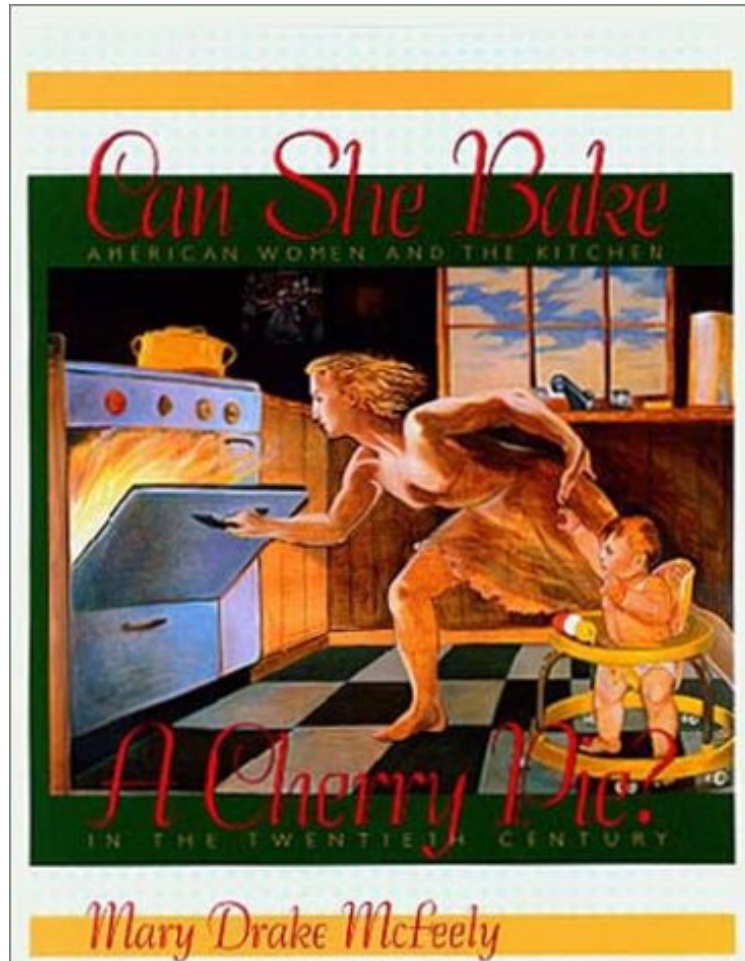


[Download ebook] Can She Bake a Cherry Pie?

Can She Bake a Cherry Pie?

Mary Drake McFeely

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Mary Drake McFeely : Can She Bake a Cherry Pie? before purchasing it in order to gage whether or not it would be worth my time, and all praised Can She Bake a Cherry Pie?:

1 of 1 people found the following review helpful. Often very opinionated without clear sourcesBy LovetoCookI love to cook and I love psychology and history, so I was very excited to read this book, but it was rather boring, and I found myself looking forward to being finished with it. My biggest criticism (which I am stealing from another review, which no doubt influence my opinion as I was reading the book) is that there are thousands of assertions made about what women were not only doing but thinking, without any references for those assertions. Second, there was a political/opinionated feel to what the author wrote at many times. I don't need my material regurgitated for me; I'd like the information so that I can analyze it myself, which is hard to do when there aren't many sources actually linked or discussed in the text itself! So I guess source plus opinion would be fine in my book, or just source, but not mostly just opinion. As a librarian and based on the bibliography, I'm sure that the author did have sources for much of what she

wrote; she just didn't share them with the reader throughout the book so that we could evaluate their significance and prevalence for ourselves. I'm still giving this book three stars because I learned some new things and there were some times that I enjoyed reading it. I'm looking forward to exploring more in this genre and specific subject.0 of 0 people found the following review helpful. More opinion than source material; a bit boring

By LovetoCook I love to cook and I love psychology and history, so I was very excited to read this book, but it was rather boring (I wish I could say why!), and I found myself looking forward to being finished with it. My biggest criticism (which I am stealing from another review, which no doubt influenced my opinion as I was reading the book) is that there are thousands of assertions made about what women were not only doing but thinking, without any references for those assertions. Second, there was a political/opinionated feel to what the author wrote at many times. I don't need my material regurgitated for me; I'd like the information so that I can analyze it myself, which is hard to do when there aren't many sources actually linked or discussed in the text itself! So I guess source plus opinion would be fine in my book, or just source, but not mostly just opinion. As the author is a librarian and includes a bibliography, I'm sure that she did have sources for much of what she wrote; she just didn't share them with the reader throughout the book so that we could evaluate their significance and prevalence for ourselves. Again, let us think for ourselves! I'm still giving this book three stars because I learned some new things and there were some times that I enjoyed reading it. I'm looking forward to exploring more in this genre and specific subject.12 of 14 people found the following review helpful. History meets cooking meets gossip

By A Customer What a great book! McFeely's writing is so effortless and chatty you may not realize how much there is to learn. She takes you, historically speaking, from the time when women HAD to bake the family bread (and had to remember the correct, locally produced flour that would actually work) to where we are blasé about our optional and hands-off bread machines. She gives mini-bios on people important in cooking history, and also her opinions on them--she cheerfully skewers Irma Rombauer (Joy of Cooking) for being opinionated yet admires Rombauer's personality just the same. She is strangely taciturn on Martha Stewart--arguably the best known cook today. A criticism here and there on how Martha's _techniques_ are difficult, but nothing like her pleasant gossip on Julia Child and on Rombauer. Is McFeely, too, afraid of Martha's wrath? This is a history book and a social criticism that is also a lot of fun to read.

Exploring the relationship between women and cooking in 20th-century American culture, this volume asserts that, even in the late-1990s, skill in the kitchen continues to be perceived, not only by society, but by women themselves, as the true measure of a woman's value.

From Booklist Advancement of women's rights and equality of women in the contemporary workplace could not have happened without consistent progress in the practice, science, and technology of domestic management in the U.S. McFeely traces the evolution of domestic management from the first nineteenth-century cooperative societies, led by such luminaries as Zina Peirce and Charlotte Gilman. These schemes failed, but they set the stage for technological advances that finally loosed the chains of drudgery. McFeely makes a compelling account of the evolution of American attitudes toward food and its preparation from the privations of the Depression through World War II and into the explosive growth of processed foods during the last half of the century. She notes the irony of how each "liberating" technology added further expectations from the household manager. For example, the food processor may have produced labor savings, but it also created a demand that every kitchen produce foods just like Julia Child's Mark Knopfler

Copyright American Library Association. All rights reserved. From Kirkus sA cursory swipe at the herstory of the kitchen--from the days when women put summer fruit on the tin roof of a building for two days in order to make preserves to the advent of the TV chef. McFeely's thesis is that The woman who has to provide a hot dinner for her husband and family every night is effectively tethered to the stove and limited in how much she can accomplish in the outside world. Whether or not that is true is moot. But she takes us on a whirlwind tour--from the homesteader housewife in the mid-19th century (who kneaded her dough by the sweat of her brow) to the modern homemaker of 1955 (for whom Wonder Bread was a miracle) to the contemporary working woman (whose bread machine will be used, if at all, after a long day at the office). Fanny Farmer, we learn, was the mother of level measurements, before whose advent a pinch or a dash would have to do. Julia Child brought sophistication to the peons, who had been stirring up tuna noodle casserole in a postwar world where the mixing of packaged food had become an art form. In between came the granola people (and now the bean-sprout contingent). A whole chapter is devoted to the privations of rationing in America, which is somewhat obtuse insofar as there is no corresponding consideration of the far greater hardships endured in wartime Europe. In spite of her classically feminist thesis, McFeely does not discount the social importance of cuisine altogether, and she eventually concludes on a happier note that the one she began with: Creative cooking can be compatible with creative work. . . . We do not need to lose our kitchens to keep our freedom. Tasty, but somehow unsatisfying. -- Copyright 2000 Kirkus Associates, LP. All rights reserved.