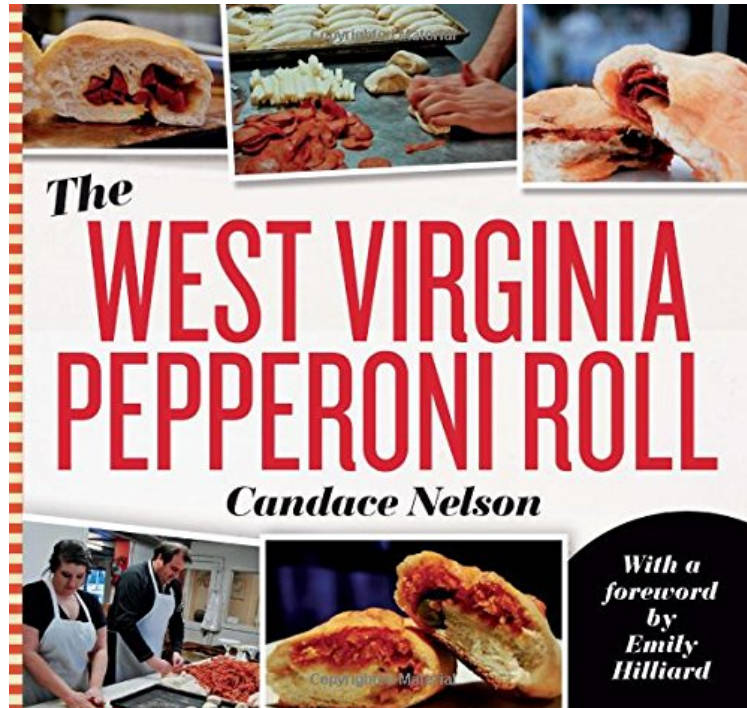


(Free and download) The West Virginia Pepperoni Roll

The West Virginia Pepperoni Roll

Candace Nelson

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Candace Nelson : The West Virginia Pepperoni Roll before purchasing it in order to gage whether or not it would be worth my time, and all praised The West Virginia Pepperoni Roll:

3 of 3 people found the following review helpful. A great read about one of the main pillars of WV foodBy JoshThe book is a wonderful account of how ingrained the pepperoni roll is in the history of WV. On top of that, it shows how rich of a culture has developed over decades and what it means to its residents with its personal accounts of WV natives, young and old.The book also makes note of how the miner's meal is adapting and can be adapted as the general public are becoming much more informed eaters. She discusses the basic elements and ingredients of a pepperoni roll, beyond how to make it but then goes a step further providing a different take on the roll to accommodate those with special food preferences.The pepperoni roll is a simple food: bread, pepperoni, cheese (if you feel like getting into a fight). It would be incredibly easy to overlook and underestimate as a food of importance but it definitely matters to those who grew up around it. It also serves as a reminder for West Virginians of where the state came from, especially as the state is undergoing an identity crisis amidst a global shift in energy production. Candace's book is a thorough and accessible peek into WV history through its beloved snack.Also, pepperoni rolls with slices are superior to stick.2 of 2 people found the following review helpful. Delightful DeliciousBy booklover2014I was able to get an advance copy of this book and found it to be a fascinating (and salivating) read. The pepperoni roll is both a wonderful piece of Appalachian culture and a delicious snack perfect for tailgates, picnics, fundraisers, and as you'll learn in the book, a quick meal for a hard-working coal miner. Candace is a regional celebrity due to her extremely popular food review blog, and she used those skills and her West Virginia upbringing to hit this one out of the park. I

highly recommend you check this book out. It's rare to find something so uniquely delightful. 3 of 3 people found the following review helpful. Makes You Hangry By Dustin Blankenship Wonderful and fascinating read. Well written and filled with imagery that will make you angry--because you don't have one of those amazing pepperoni rolls to eat right now! I highly recommend this addictive read!

The pepperoni roll, a soft bread roll with pepperoni baked in the middle, originated in the coal mining areas of north central West Virginia when Italian immigrants invented a food that could be eaten easily underground. This spicy snack soon found its way out of the mines and into bakeries, bread companies, restaurants, and event venues around the state, often with additional ingredients like cheese, red sauce, or peppers. As the pepperoni rolls reputation moves beyond the borders of West Virginia, this food continues to embody the culinary culture of its home state. It is now found at the center of bake-offs, eating contests, festivals, as a gourmet item on local menus, and even on a bill in the states legislature. *The West Virginia Pepperoni Roll* is a comprehensive history of the unofficial state food of West Virginia. With over 100 photographs and countless recipes and recollections, it tells the story of the immigrants, business owners, laborers, and citizens who have developed and devoured this simple yet practical food since its invention.

In *The West Virginia Pepperoni Roll*, Candace Nelson offers us an insiders take on the pepperoni roll, exploring the history, science, great pepperoni roll debates (sticks v. slices, Sheetz v. the people of West Virginia), cultural context, regional variations, and adaptations as only a native could. As the nature of my work as state folklorist takes me all over West Virginia, hungry both in appetite and in my quest to sample local traditional culture including foods I am grateful to have such a guide. From the foreword by Emily Hilliard