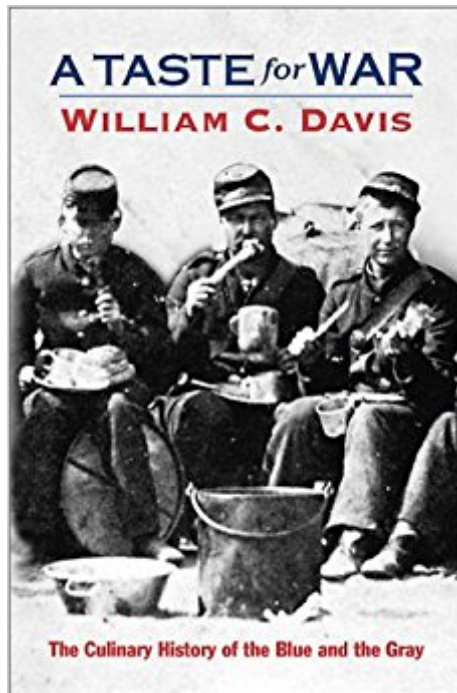


The book was found

A Taste For War: The Culinary History Of The Blue And The Gray



Synopsis

We know the uniforms they wore, the weapons they carried, and the battles they fought, but what did they eat and, of even greater curiosity, was it any good? Now, for the very first time, the food that fuelled the armies of the North and the South and the soldiers' opinions of it - ranging from the sublime to just slime - is front and centre in a biting, fascinating look at the Civil War as written by one of its most respected historians. There's even a comprehensive 'cookbook' of actual recipes included for those intrepid enough to try a taste of the Civil War.

Book Information

Hardcover: 240 pages

Publisher: Stackpole Books; 1 edition (August 1, 2003)

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Product Dimensions: 9.3 x 6.2 x 1 inches

Shipping Weight: 1.8 pounds

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (8 customer reviews)

Best Sellers Rank: #638,023 in Books (See Top 100 in Books) #36 in [Books > History >](#)

[Americas > United States > Civil War > Naval Operations](#) #122 in [Books > History > Military >](#)

[Napoleonic Wars](#) #805 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > History](#)

Customer Reviews

Really fun book. Lots of tasty tidbits of information. Covers North and South very well and fringes into civilian food availability. Gives a good feel for what really happened and why. I would not say it makes me hungry to read it with some of the food choices!! woohoooo. Yummy. It will make your modern food choices seem simply amazing.

This book was recommended to me by a Civil War reenactor. I am very pleased with the book (glanced through it) so far. Would be great for any enthusiast of the Civil War or someone who loves cookin.

I bought this for a friend who is a re-enactor of the Civil War. He has found this book to be of interest during some of their encampments.

I recently hosted the opening of a Civil War Exhibit on the Texas Gulf Coast. Edible items served at the opening were researched and derived from recipes featured in A Taste for War. Items were served in cast iron skillets and vintage travel trunks including the Confederate Chicken Rice Soup, Hard Tack, Johnny Cakes and Corn Bread.....the presentation was a huge success...believe it or not, the hard tack was enjoyed by all.

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