

Ludlow Cookbooks

9 Lower Raven Lane, Ludlow, Shropshire, SY8 1BW

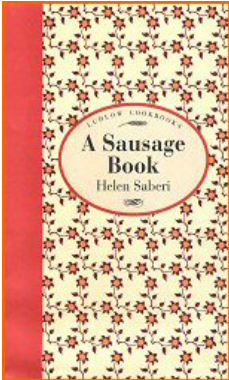
Tel: (UK) 01584 877803

[Email](#)

'A Sausage Book'

by Helen Saberi

ISBN 9781900318310

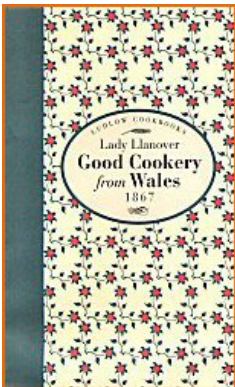


Ludlow is a place where the sausage is fully appreciated. It must be the only town in England where you can order sausages online from the Mayor. In the town centre, four independent butchers flourish, each offering individual and special sausages and competing at the annual Food Festival, held in September, for the title of Sausage Champion. Undeterred by this abundant choice of suppliers in town, the intrepid itinerant sausage maker Mr Tudge regularly brings his produce to the town market where he is received <with enthusiasm, he is by no means the only maker from outside who sells sausages in the market. For most cooks, even in Ludlow, the sausage is a food which is simply dealt with: it is sizzled on the barbecue, broiled under the grill, baked in the oven or unfashionably fried. Yet there are many more interesting ways to cook a sausage from the plain traditional (Toad in the Hole) to the gourmet delicious (A&Bab's Sausages in White Wine). This small book gives a feast of classic recipes old and new to be going on with as the first in our series of cookbooks published in celebration of Ludlow's success as a food town.

'Good Cookery from Wales' (1867)

by Lady Llanover

ISBN 9781900318327

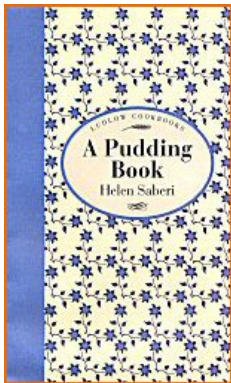


Lady Llanover was a leading figure in the cultural life of Wales in the 19th century. She was born Augusta Waddington in 1802. In 1823 she married Benjamin Hall, industrialist and politician, who is remembered as the founder of the bell in the parliament building clock, Big Ben. Lady Llanover's extraordinary cookbook, *The First Principles of Good Cookery* was published 1867. We have taken her recipes from the Appendix to this book. Her instructions for cooking which she puts into the mouth of a character called The Hermit are rather elaborate. The learner, whom she calls The Traveller, shows remarkable patience in receiving his cookery lessons in the book. It is important for the modern cook to realise that the basis of Lady Llanover's method was the use of the Ffwrn Fach, or double boiler, in which the food is placed with a very little water in a tin pan which is then set within a larger iron one filled with water where it is simmered. The effect of this method is to produce succulent meat and a flavoursome gravy or jelly. It was Lady Llanover's chief concern to concentrate on flavour and thrifty use of materials. There are at least four classic recipes included here: Chicken poached in the Ffwrn fach with parsley sauce; Chicken and Leek pie; Chicken Fricassee; and Salt Duck. The latter recipe was made famous in Wales in recent years by Bobby Freeman who served it at her restaurant with tremendous success. Lady Llanover's book which was also published in Welsh was not reprinted in her time but it has since acquired among serious food writers such as Andre Simon and Elizabeth David a distinguished reputation. Although Lady Llanover's dishes require careful preparation, the results well justify the effort involved. She really understood good cooking. Lady Llanover died in 1896.

'A Pudding Book'

by Helen Saberi

ISBN 9781900318303



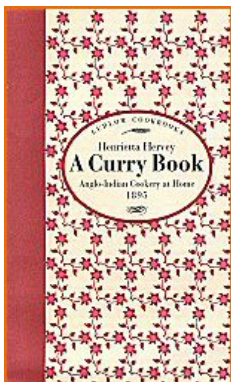
This little book aims to give a small selection of varied, interesting or favourite sweet puddings from an historical or modern point of view. Many are interesting because they have been named after a person, including royalty or after a place perhaps where the pudding was first invented or evolved. Great Britain is renowned for its puddings in all their glory and variation. Each country has its own specialities. To define the term pudding is very difficult for it can mean many things. The dictionary gives the following definition: 'A cooked dish consisting of various sweet and savoury ingredients, esp. as enclosed within a flour-based crust or mixed with flour, eggs, etc., and boiled or steamed; a baked batter mixture. Now also, the sweet course of a meal.' This definition eliminates a number of other dishes which are types of pudding, such as milk puddings, fruit puddings and so on. This book includes boiled, steamed, baked, bread, milk, fruit and batter puddings and all recipes serve 4 unless otherwise stated.

'A Curry Book'

by Henrietta Hervey

(Anglo- Indian Cookery at Home - 1895)

ISBN 9781900318334



Henrietta Hervey, the 'wife of a Retired Indian Officer', published this little classic in 1895 on returning to England from long years in India. We have been unable to discover much about her life. She appears in the record of births as mother of a daughter, also named Henrietta, born in 1872 in Tamil Nadu in the Madras Presidency. Her husband was Henry Hervey, serving with the military. Apart from their time at Madras, Henrietta reveals that the family also lived in the Bombay Presidency, on military duty. Some time before her book was published, she returned to Hammersmith in west London with her 'dekchies' (Indian metal cooking vessels), her curry powders and her curry stone, and an unquenched enthusiasm for curry making. Although her book is more than 100 years old, it remains a model of its type, with clear instructions based on long experience. The classic Anglo-Indian recipes she gives all work and are as good today as ever, a reminder of the days when thousands of British soldiers and administrators spent their careers in India and adopted local cookery. Henrietta's book in its original edition is extremely scarce. We think it deserves a new printing.