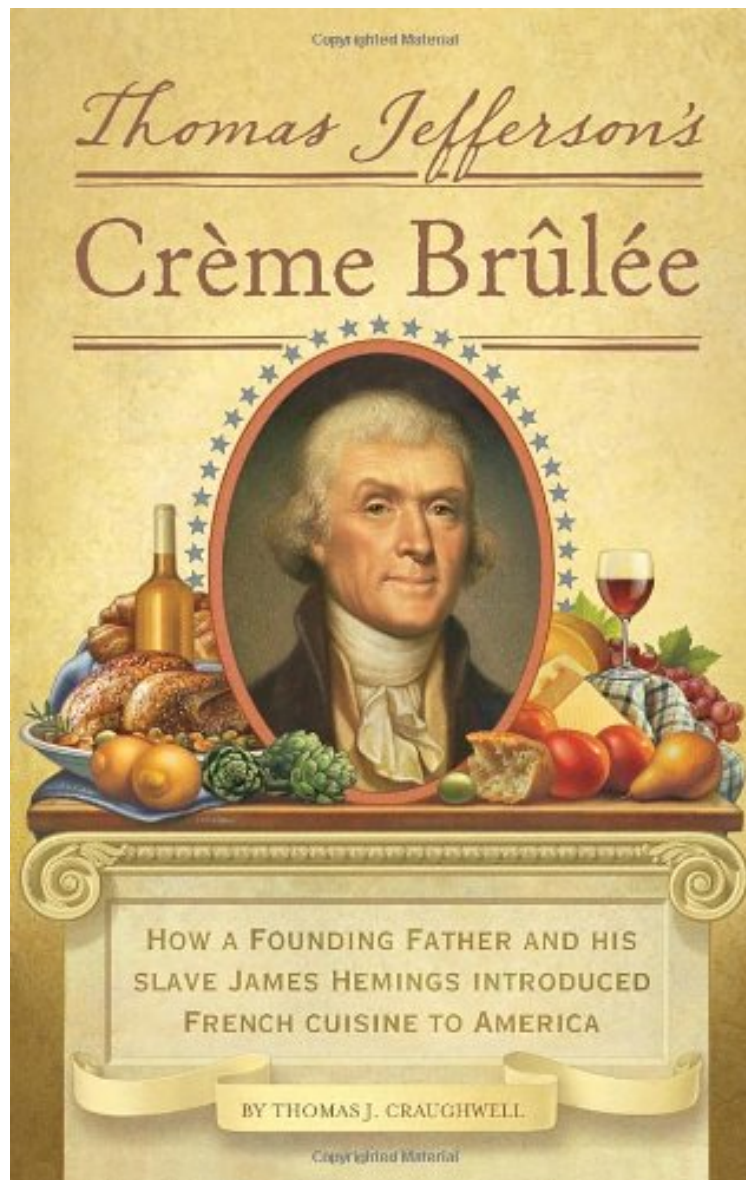


(Library ebook) Thomas Jefferson's Creme Brulee: How a Founding Father and His Slave James Hemings Introduced French Cuisine to America

## Thomas Jefferson's Creme Brulee: How a Founding Father and His Slave James Hemings Introduced French Cuisine to America

Thomas J. Craughwell  
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#601506 in Books VRAND 2012-09-18 2012-09-18Original language:EnglishPDF # 1 8.57 x .95 x 5.47l, .84 #File Name: 1594745781256 pages | File size: 55.Mb

**Thomas J. Craughwell : Thomas Jefferson's Creme Brulee: How a Founding Father and His Slave James Hemings Introduced French Cuisine to America** before purchasing it in order to gage whether or not it would be worth my time, and all praised Thomas Jefferson's Creme Brulee: How a Founding Father and His Slave James

## Hemings Introduced French Cuisine to America:

0 of 0 people found the following review helpful. Thomas Jefferson's many interests  
By Wanda Zak  
Extremely interesting study of Thomas Jefferson's wide ranging personal interests especially in developing various species of vegetables and fruits, along with his many attempts at viticulture. The only drawback was the non-chronological jumping back and forth resulting in numerous amounts of repetition.  
2 of 2 people found the following review helpful. Some interesting history...  
By Theresa Vaughan  
To call this food literature would be a bit of a stretch. It wasn't what I expected--and in fact it read like the author tried to stretch just a few facts about food into a whole book. Nevertheless, I found the book well written, and there was enough history in it to keep it interesting. I like early U.S. history so I wasn't disappointed. If you are looking for a book packed with information about food in the post-Revolutionary era, particular as it existed in the United States, you'll probably be disappointed. However, if you are interested in Thomas Jefferson and to a lesser extent, John Adams, you will find this an interesting take.  
0 of 0 people found the following review helpful. Four Stars  
By Sarie B  
This has a lot of interesting history, and "some" recipes.

This culinary biography recounts the 1784 deal that Thomas Jefferson struck with his slave, James Hemings. The founding father was traveling to Paris and wanted to bring James along for a particular purpose to master the art of French cooking. In exchange for James's cooperation, Jefferson would grant his freedom. Thus began one of the strangest partnerships in United States history. As Hemings apprenticed under master French chefs, Jefferson studied the cultivation of French crops (especially grapes for winemaking) so they might be replicated in American agriculture. The two men returned home with such marvels as pasta, French fries, Champagne, macaroni and cheese, crême brûlée, and a host of other treats. This narrative history tells the story of their remarkable adventure and even includes a few of their favorite recipes!

Like an enticing buffet, Thomas Jefferson's *Crème Brûlée* brims with anecdotes ranging from a short history of French cooking to dining preferences of French kings, to the respective heat distribution properties of cast iron and copper.  
American Spirit  
meticulously researched  
Associated Press  
[a] well-researched look at the impact Jefferson and Hemings had on our eating habits.  
Chicago Tribune  
In *Thomas Jefferson's Crème Brûlée: How a Founding Father and His Slave James Hemings Introduced French Cuisine to America*, author Thomas J. Craughwell serves up a lively story with a generous helping of culinary history....  
Thomas Jefferson's *Crème Brûlée* is a charming book that will appeal to both foodies and lay readers.  
ForeWord  
Craughwell provides a delightful tour of 18th-century vineyards still in production, a look at French aristocrats just before the Revolution and the France that paid little attention to the color of a man's skin...  
A slim but tasty addition to the long list of Jefferson's accomplishments.  
Kirkus  
Do you like French wine, fine dining, remarkable genius, and extraordinary human relationships? If so, check out *Thomas Jefferson's Crème Brûlée*.  
The Sun Herald  
About the Author  
Thomas J. Craughwell is the author of several nonfiction books, including *Stealing Lincoln's Body*, which was adapted into a documentary by the History Channel. He lives in Bethel, Connecticut.