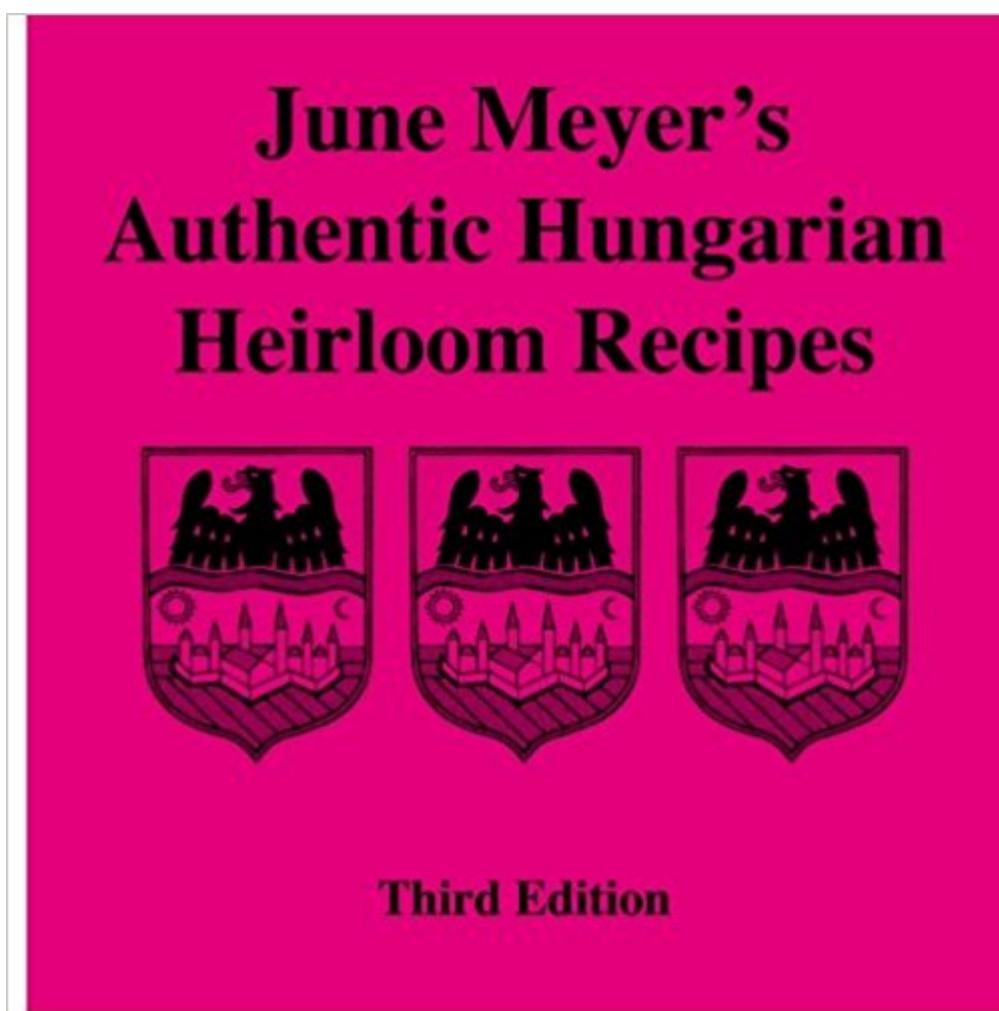


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June Meyer's Authentic Hungarian Heirloom Recipes Third Edition



Synopsis

June Meyer's Authentic Hungarian Heirloom Recipes, Third Edition is a cookbook filled with 95 authentic, pre World War One family recipes from the Austro-Hungarian Empire and Alsace-Lorraine. The recipes were never written down, but have been handed down for many generations in her family. It also contains chapters on the origin of June Meyers Family Recipes and an account of life in Altkeer, Batchka region, Hungary around 1900. A chapter on Hungarian Christmas Cookies, a History of German Settlement in Southern Hungary, and a History of The Danube Swabians in the Twentieth Century by Historian Susan Clarkson, and the Danube Swabian Coat of Arms. The cookbook is organized with one recipe per page and each recipe is preceded by a short colorful remembrance or historical fact. It has a detailed description of ingredients used in the recipes and an Alphabetical and Category Recipe Index with English and Hungarian names. The Recipe Categories include Relish & Pickles, Salads & Slaws, Soups and Dumplings, Main Course, Side Dishes, Sauces, Pastries, Hungarian Christmas Cookies, Fillings For Kipfels And Cookies, and Other Hungarian Goodies. All the recipes are kitchen-tested. You will surely enjoy the food, authentic recipes and stories. (Written in English)

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Customer Reviews

June Meyer, a Chicago native and graduate of the School of the Art Institute of Chicago, taught Art at Deerfields Wilmot Elementary School for 25 years until her retirement in 1994. June grew up with these recipes since both of her parents were born in Hungary and they brought their ethnic dishes with them when they emigrated to America. Her family recipes had never been written down, cooking was done with a handful of this, a pinch of that. They were passed from generation to

generation by daughters cooking at the elbows of grandmother and mother. As an avid reader of the rec.food.cooking newsgroup on the Internet, June found that there was a need to preserve these wonderful old recipes for future generations due to the fact that most families never wrote down the beloved family recipes and were lost when grandma died. June has assembled a sizable collection of her family's Hungarian recipes. In 1996 June and her son Aaron decided to publish her cookbook entitled June Meyer's Authentic Hungarian Heirloom Recipes. The collection grew until it finally included ninety five authentic Hungarian recipes and stories. --This text refers to an out of print or unavailable edition of this title.

I was born in Chicago in 1934. My Mother, Father and Grandmother, cooked Hungarian and Transylvania dishes. The recipes I have published as June Meyer's Authentic Hungarian Heirloom Recipes are just that. The recipes are descended from a long line of my ancestors, passed down from one generation to the next. They were never written down. I learned to make them by example. When I married, I continued to cook the cuisine I knew and loved. I love to cook, and I enjoy cooking and eating many different ethnic foods. But there is something spiritual and comforting about cooking and baking foods that your ancestors loved and thrived on. A lot of these recipes have their origin in Austria-Hungary. They are peasant dishes which took advantage of the bounty of the land, requiring slow cooking while the farmers worked in the fields. The cuisine is exceptionally flavorful and unforgettable. My ancestors were German settlers who traveled to Hungary from Swabia in the 1700's. I do not carry Hungarian blood, but I like to think I do, because of the strong bond formed by a lifetime of cooking and eating Hungarian foods. The first lullaby I heard as a baby was a Hungarian one. The dance I loved was a Hungarian one. I used to think that my ancestral heritage was Hungarian because we cooked, baked and ate only Hungarian foods. --This text refers to an out of print or unavailable edition of this title.

Excellent cookbook. I have bought six for me and my family members. It is a great resource if your family identifies itself as Donauschwaben. Germans in Eastern Europe. The instructions are partly German and Eastern European mix it is a very particular ethnic cuisine. Hard to find recipes all in one place I would highly recommend it hello

Book has recipes I was looking for since My Mom is no longer here to cook her traditional foods. I found several that were just like my Mom's.

recipes are good, however, the instructions on the pastries are a bit vague -even for an experienced cook. Regardless this is an recommended purchase for tasty recipes and anyone looking for how to cook simple hungarian recipes in american kitchens. I have seen using these recipes from the time they were only available from mrs. meyers website.

Great cookbook. My grandparents were from Hungary. I grew up on Hungarian cooking and these recipes are the real deal.

Made a recipe from this cook-book; it came out perfect! The recipe I cooked, (page 60), is Chicken Paprika Stew with Tomato. Received many compliments. So delish! The book is easy to follow and truly has True Authentic Hungarian Recipes as per title! Can't wait to make other meals! I highly recommend this book!

Got this for my dad for his birthday. He absolutely loved it. He was so excited he wrote to her about it and she responded. While I have not been home for the dinners made, my dad tells me they are amazing. Came fast. And was nicely done.

Fantastically flavorful recipes with heartwarming stories. All of the ingredients are easily available at the regular grocery store. If you believe great dishes do not have to have a long list of ingredients, this book is for you. I was truly astounded at the rich and deep flavor produced by so few ingredients! I tried some things out on my in-laws and their friends, who are immigrants directly from Hungary, and they certified the recipes authentic! I can now reproduce those tasty comforting foods I enjoyed in Europe: egg/farina/spaetzle, plum dumplings, fried bread, cucumber salad, etc. As for the calories and such, I wouldn't skimp or substitute anything - just watch the portions and don't indulge everyday. This one is a keeper.

My husband is Hungarian and loves recipes from the "old" country. He has tried several recipes and loves cooking them.

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