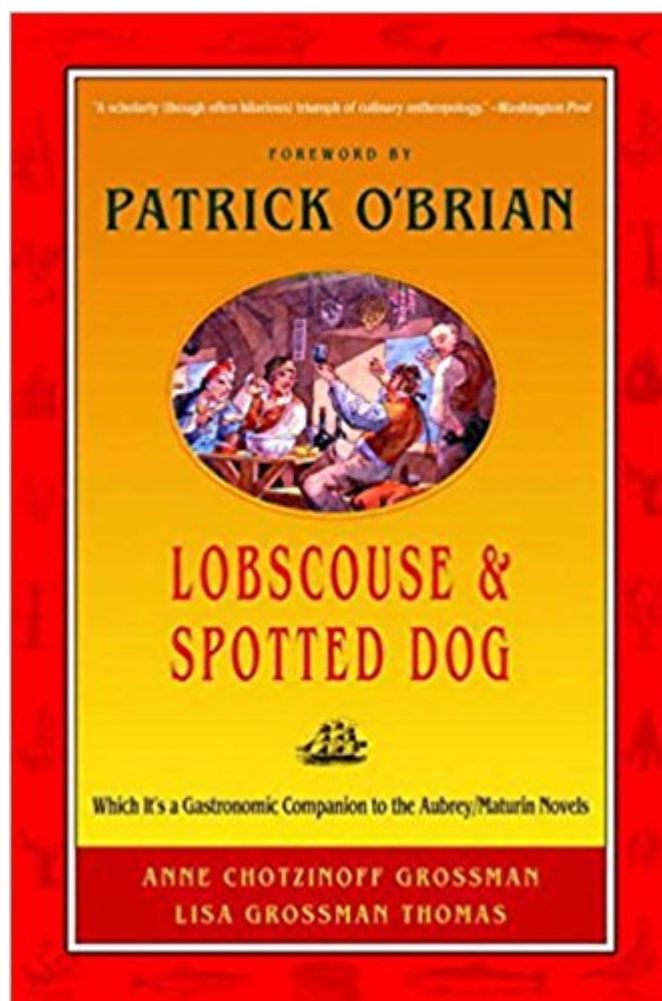


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Lobscouse And Spotted Dog: Which It's A Gastronomic Companion To The Aubrey/Maturin Novels



Synopsis

"A scholarly (though often hilarious) triumph of culinary anthropology." •Washington Post Celebrate the joys of Patrick O'Brian's acclaimed Aubrey/Maturin series with this delightful cookbook, full of the food and drink that so often complement Jack Aubrey and Stephen Maturin's travels. Collected here are authentic and practical recipes for such eighteenth- and early-nineteenth- century dishes as Burgoo, Drowned Baby, Sea-Pie, Solomongundy, Jam Roly-Poly, Toasted Cheese, Sucking Pig, Treacle-Dowdy, and, of course, Spotted Dog. Also included are historical notes on the origins of the dishes as well as sections on the preparing of roasts, puddings, and raised pies." [A] splendid cookbook...graced with erudite bits of naval and gastronomic history....Deftly researched and written in prose nearly as funny as O'Brian's own." •Publishers Weekly "A thoroughly readable cookbook, as well as a useful appendix to a great series of novels and a newly opened window into a time now nearly 200 years gone." •San Jose Mercury News Illustrated

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Customer Reviews

I once knew a lady who had a vast collection of cookbooks. She read them, too, even if she indulged in little adventurous cooking. I often wondered how one could find entertainment reading recipes - was the recreation as adventurous as poring over the instructions for assembling a barbecue pit one was not going to assemble? Perhaps if I had peeked into her cookbooks I would have discovered some enchanting prose among the recipes, as I have in "Lobscouse & Spotted Dog". Open the book anywhere ... Aah, here on page 92 is the recipe for drowned baby, also called

boiled baby, introduced by this passage from "The Nutmeg of Consolation": "The gunroom feast for the Captain was if anything more copious than that of the day before. The gunroom cook, by means known to himself alone, had conserved the makings of a superb suet pudding of the kind called boiled baby in the service, known to be Jack Aubrey's favourite form of food, and it came in on a scrubbed scuttle-cover to the sound of cheering." Sure, I read this passage during my several reads of "Nutmeg", but standing here alone it seems to sparkle with more clarity. Now I clearly see the pudding, gliding in on a scrubbed wooden hatch cover (to the surprise of no one there) and I thrill to the sound of cheering. Here, once again, the perfect team has stepped forward to contribute an enchanting and tantalizing contribution to the Aubrey/Maturin series. A daunting task it must have been for this multi-talented mother and daughter (sailboaters, too, they are), to unearth and translate into modern terms the scores of recipes found in this book, to translate the contemporary equivalents of their ingredients.

As anyone familiar with Patrick O'Brian's famous Aubrey/Maturin series knows, amid swash-buckling adventures in Admiral Nelson's Navy, thought-provoking prose, and a truly wonderful friendship that includes celebrating music together (Jack and Stephen play string duets when not out saving the Royal Navy, King, and Country), the books also revel in descriptions of meals and dishes. Voila--this delightful gastronomic companion to the books! Let me tell you, this book is deLISH--foreword by Patrick O'Brian himself. The mother/daughter authors preface the book by explaining how "Patrick O'Brian fever" broke out amongst themselves and all their friends (the books are contagious!); they ended up on a feverish research adventure to write this gastronomic companion. The authors set out to emulate O'Brian in point of accuracy and meticulous research. In short, they've basically reconstructed mid-to-late 18th century/early 19th century cooking! In actually reconstructing/preparing dishes, they conceded as little as possible to the amenities of the modern kitchen (however, the final recipes adapt preparations to 20th century ingredients and conditions). They took quite a scholarly approach to researching the book--e.g., studying the social and economic *raisons d'être* for the raised pie and the two wholly different traditional approaches to its construction, tracing the etymology of a dozen different suet pudding names back to a single root, following the evolution of pudding back to its Roman sources and establishing its common ancestry with sausage, etc. Here you'll find how to make such dishes as Burgoo, Syllabub from the Cow, Ship's Biscuit, Skillygalee, Drowned Baby, Sea-Pie (anywhere from one to six or more "decks"!

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