



Recipes for Russia: Food and Nationhood Under the Tsars

By Alison K. Smith

Northern Illinois University Press. Paperback. Book Condition: new. BRAND NEW, Recipes for Russia: Food and Nationhood Under the Tsars, Alison K. Smith, Alison K. Smith examines changing attitudes, behaviors, and beliefs about the production and consumption of food in Russia from the late 18th century through the mid 19th century. She focuses on the way that competing ideas based either in traditional Russian practice or in new practices from the rational West became the basis for Russians understanding of themselves and their society. The Russians who participated in the process of self-definition were variously private authors and reformers or public servants of the Russian imperial state. Some had great success in creating a sense of themselves as ultimate authorities on a given topic. For example, a series of cookbook authors developed a system of writing Russian cookbooks in ways that borrowed from, but were still quite different from, foreign sources. Others found the process of mediating these ideas more difficult; agricultural reformers, in particular, sometimes found traditional practices, now deemed irrational, hard to eliminate. "Recipes for Russia" looks at the process of nation building within the framework of the modern world that is, it looks at the way individuals sought...



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Spanning the period from Catherinian Russia to the onset of the Great Reforms, the study's cohesion derives from its central focus on the struggle for authority over issues of food. The book thus explores many intersections between the public and private in imperial Russia; as Smith points out, "authority over everyday life was contested in a way that authority in other realms was not" (p. 7). The Russian state's interest in food production primarily concerned the peasantry, as they represented the bulk of the population (and the army). This is a book about the meaning of food from multiple perspectives, from state interests in feeding the population, to public health authors' concerns over improving diet, and

CONTINUE READING. Save to Library. The tsar often treats his guests to food and drink" A more detailed description of a royal meal can be found in a historical novel by Aleksei Tolstoy called "Prince Serebrenni": "Once the swans were eaten, servants, in pairs, left the chamber and returned with three hundred fried peacocks" To an unprepared foreigner, Russian tsars' menus often seemed puzzling. One historical anecdote tells the story of how a Russian tsar sent a Western European counterpart of his a pound of black caviar and the European monarch, out of ignorance, instructed his cooks to boil it first. Alexander III started a new era for winemaking in Russia: he ordered serving foreign wines only when there were foreign monarchs or diplomats present at the meal.

The tsars and the Grand Princes also observed it, as all Russians did. But when a feast in the tsar's palace—for example, his tsarina's name day, or the coronation's anniversary—would fall on a fasting day, what elite dishes would there be instead of meat, which was forbidden during the fast? Well, Russians learned to make meat from fish. It was called *tel'noe*—one resembling a body, if translated from Russian. But what Alexander inherited from his grandma was the love for Russia and its cuisine. Alexander's favorite dish was *botvin'ya*—the cheapest vegetable soup that every Russian woman knew how to cook. *Botvin'ya* was a cold summer soup. Recipes for Russia book. Read reviews from world's largest community for readers. Alison K. Smith examines changing attitudes, behaviors, and beliefs about the production and consumption of food in Russia from the late 18th century through the mid 19th century. She focuses on the way that competing ideas based either in traditional Russian practice or in new practices from the rational West became the basis for Russians' understanding of themselves Alison K. Smith examines changing attitudes, behaviors, and beliefs about the production and consumption of food in Russia from the late 18th century through the mid 19th century. Recipes for Russia: Food and Nationhood under the Tsars. By Alison K. Smith. DeKalb: Northern Illinois University Press, 2008. x, 259 pp. An abstract is not available for this content so a preview has been provided below. Please use the Get access link above for information on how to access this content. Copyright. © Association for Slavic, East European, and Eurasian Studies. 2009. Recommend this journal.

The tsar often treats his guests to food and drink." A more detailed description of a royal meal can be found in a historical novel by Aleksei Tolstoy called "Prince Serebrenni": "Once the swans were eaten, servants, in pairs, left the chamber and returned with three hundred fried peacocks." To an unprepared foreigner, Russian tsars' menus often seemed puzzling. One historical anecdote tells the story of how a Russian tsar sent a Western European counterpart of his a pound of black caviar and the European monarch, out of ignorance, instructed his cooks to boil it first. Alexander III started a new era for winemaking in Russia: he ordered serving foreign wines only when there were foreign monarchs or diplomats present at the meal. The Fast 800 Recipe Book by Dr Clare Bailey and Justine Pattison (2019, Paperback). 4.7 out of 5 stars based on 93 product ratings(93). £1.20 New. --- Used. You may also like. Recipe Collection Paperback Books. Recipe Journal Paperback Books. Classic Recipes Books Food. Classic Recipes Paperback Books. Delia Smith Food & Drink Cookbook Paperback Books. Food & Drink Slow Cooker Recipe Cookbooks. Additional site navigation. About eBay. Announcements. Community. Safety Centre. Resolution Centre. Offers a great richness of information on what Russians of various classes were eating and how various commentators on national life interpreted what Russians ate, or should eat, as markers of what they were or should become. - Mark Steinberg, University of Illinois at Urbana-Champaign. A significant contribution to the field of Imperial Russian history and the history of foodways/gastronomic culture. - Cathy A. Frierson, University of New Hampshire. About the Author.

The Russian newspaper *Posrednik* reported on the mission, and on a problem it soon faced: it turned out. a Cite this Item. Part I authority and material concerns. CHAPTER ONE Ensuring Sustenance The State and the Starving Peasant. Through the first half of the nineteenth century Russian medical writers and state actors found themselves balancing foreign ideas with existing Russian practice as they sought to assert their authority over the health of their fellow citizens. For the state, ideas of public health compelled it to create new institutions devoted to socially progressive goals. Limited resources, however, meant that whatever its ideals, it could barely begin to control and legislate matters of hygiene and food safety. The tsar often treats his guests to food and drink. A more detailed description of a royal meal can be found in a historical novel by Aleksei Tolstoy called "Prince Serebrenni": "Once the swans were eaten, servants, in pairs, left the chamber and returned with three hundred fried peacocks. The peacocks were followed by kulebyakas, chicken pies, meat and cheese pies, all possible varieties of blinis, pastries and fritters." To an unprepared foreigner, Russian tsars' menus often seemed puzzling. One historical anecdote tells the story of how a Russian tsar sent a Western European counterpart of his a pound of black caviar and the European monarch, out of ignorance, instructed his cooks to boil it first. The best chronicled in history are the culinary preferences of Russia's last tsar Nicholas II. Spanning the period from Catherinian Russia to the onset of the Great Reforms, the study's cohesion derives from its central focus on the struggle for authority over issues of food. The book thus explores many intersections between the public and private in imperial Russia; as Smith points out, "authority over everyday life was contested in a way that authority in other realms was not" (p. 7). The Russian state's interest in food production primarily concerned the peasantry, as they represented the bulk of the population (and the army). \$40.00, cloth. Alison Smith approaches the subject of food in a far broader sense than the dishes that end up on the Russian table. Recipes for Russia book. Read reviews from world's largest community for readers. Alison K. Smith examines changing attitudes, behaviors, and beliefs about food. As a result, Recipes for Russia illuminates the great changes of this period, both in the food habits of Russians and in their views of themselves and of their nation. ...more. Get A Copy. Amazon.