



Abba Hillel Silver Collection Digitization Project

Featuring collections from the Western Reserve Historical Society and
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MS-4787: Abba Hillel Silver Papers, 1902-1989.

Series III: Personal Correspondence, 1914-1964, undated.

Sub-series A: Chronological, 1914-1964.

Reel
144

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50

Folder
310

Personal correspondence, 1964.

January 7, 1964

Dear Mrs. Feldman:

As requested, I am enclosing an original and carbon copy of the eulogy which was delivered by Dr. Abba Hillel Silver at the funeral services of Max Feldman.

Sincerely yours,



Mrs. Lee J. May

Mr. Arthur Feldman

2851 Athlens RD (20)

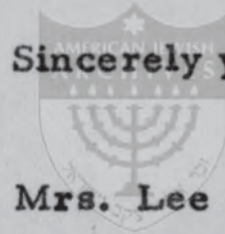
January 28, 1964

Dear Mr. Dauby:

At Mr. Neumark's request, I am enclosing a copy of Dr. Silver's last sermon -- "The Jewish Impact on Civilization". This is Part two - the first part was sent to you earlier.



Sincerely yours,



Mrs. Lee J. May

Mr. Nathan L. Dauby
1610 Oakwood Drive
Cleveland, Ohio 44121

January 28, 1964

Dear Mr. Chertoff:

At Mr. Neumark's request, I am enclosing a copy of Dr. Silver's last sermon -- "The Jewish Impact on Civilization". This is Part two - the first part was sent to you earlier.



Sincerely yours,



Mrs. Lee J. May

Mr. George J. Chertoff
Synthetic Products
1636 Wayside Road
Cleveland, Ohio 44112

January 29, 1964

Dear Mrs. Large:

I will appreciate it very much if you will kindly mail another portrait of the late Dr. Silver to us of post No. 30. Thank you.

Sincerely yours,



Beatrice F. May (Mrs.)
Secretary

Mrs. Joyce Large
Secretary to Yousuf Karsh
130 Sparks Street
Ottawa, Canada

*Ordered by B.L. Wodmgold
for Dr. Steiner.*

BY APPOINTMENT



IN ACCOUNT WITH



Portraitist

130 SPARKS STREET
OTTAWA 4, CANADA
TELEPHONE CE 6-7181

February 18th, 1964

Mrs. B. F. May,
The Temple.
University Circle,
Cleveland 44106.
Ohio.

Re. the late Abba Hillel Silver

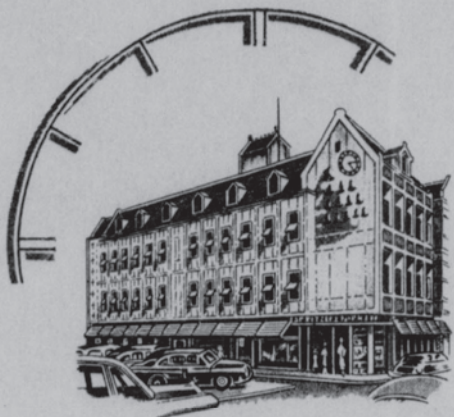
TO: one 11 x 14 portrait No.30...

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2/25/64

In Dr. Henry Storer
(Mrs. Storer (widow) Storer)



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IN REPLY PLEASE REFER TO:

February 20, 1964

Rabbi Aba Hilel
Re: Temple
Cleveland, Ohio

Dear Rabbi Hilel:

Reference is made to your visit in our store on October 30 at which time we discussed the possibility of supplying you with parchment for a mezuzah.

We apologize for not contacting you at an earlier date. However, we have been busy since that time trying to find someone who could supply us with that particular parchment.

We are happy to advise you that we finally succeeded and are enclosing parchment that was handwritten in Israel. Will you please accept this parchment with our compliments.

We hope your trip was a pleasant one, and that you will again find the opportunity to visit us.

Very truly yours,

SPRITZER & FUHRMANN LTD.

mp

March 3, 1964

Spritzer & Fuhrmann, Ltd.
P.O. Box 37
Curacao, N. A.

Gentlemen:

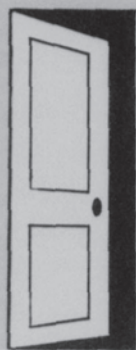
This will acknowledge your letter of February 20th enclosing a parchment which you say Dr. Silver was interested in on his last visit to your store. Evidently you had not heard that Dr. Silver passed away on Thanksgiving Day. It was very sudden and we all miss him very much. His son, Rabbi Daniel Jeremy Silver has asked me to thank you for your thoughtfulness in sending the parchment.

Sincerely yours,

(Mrs. Lee J. May)
Secretary to Rabbi Silver

m

news



CLEVELAND CENTER ON ALCOHOLISM

2107 ADELBERT ROAD CLEVELAND 6, OHIO SW. 5-1616

Vol. 6

January-February, 1964

No. 1

The Cleveland Chamber of Commerce
presents

Alcoholism in Industry

Tuesday, March 10, 1964, Noon
The Statler-Hilton Main Ballroom

Guest speaker: Mr. Charles B. Delafield, Vice-President of Consolidated Edison will speak on his company's successful program on alcoholism.

Mr. Carver Pope, Vice-President of Clevite will present the new industrial program to be offered by the Cleveland Center on Alcoholism.

Tickets are available at \$3.50 through the Cleveland Chamber of Commerce MA 1-3300.

Alcoholism and Cleveland Industry

According to a recent survey, alcoholism costs Cleveland industry ten million dollars annually. This cost is created by more than 30,000 alcoholic employees whose production is far below their potential. Moreover, they account for twice the absenteeism of other workers. Their errors of judgment are translated into staggering figures in the loss columns of company balance sheets, and their carelessness endangers the health and even the lives of themselves and their co-workers.

Cleveland's record is neither better nor worse than that of other cities. It simply reflects the city's share in the so-called billion dollar hangover of the nation's business and that may be a conservative estimate. Lewis Presnall, industrial consultant for the National Council on Alcoholism is among those who has declared that "the total cost is at least double what anyone expects."

The devastating impact of alcoholism on industry is emphasized by its prevalence at all levels. It is an illness that strikes the company president as well as the sweeper in the factory, the sales manager and the stock clerk, the treasurer and the typist. But, perhaps, as columnist Sylvia Porter wrote recently: "It is hitting hardest at the young-middle aged man in the

(Continued on Page 2)

What We Do Know About Alcoholism

The battle against alcoholism is weakened by our preoccupation with ignorance. On the platform and the printed page we continuously deplore our lack of knowledge about the causes of alcoholism, about the components of the so-called alcoholic personality, and about many other facets of this complex illness.

A change of emphasis is long overdue. It is true that there is much that we do not know and research is needed to illuminate the areas of darkness. However, it is at least equally true that we do know a great deal about alcoholism and progress might be sharply accelerated if we make the most effective use of the knowledge we already have.

The inventory of that knowledge is impressive. One of the most important things we know, for example, is how to recognize alcoholics. Unfortunately, we seem to be more dedicated to looking for definitions than we are to looking for alcoholics. In the meanwhile, we forget that we have a satisfactory working definition which says that a person is an alcoholic if drinking continuously damages a vital area of his or her life.

It is as simple as that. Mr. Jones may be a model husband and father when sober but if he horsewhips his wife and throws crockery at the children when he drinks he is an alcoholic. Mr. Smith may be the best engineer in the plant but if weekend binges keep him from work three out of four Mondays, he is an alcoholic because drinking impairs his vocational performance. If Mrs. Johnson's afternoon imbibing repeatedly embarrasses her husband and children she is an alcoholic.

All three of these eminently respectable middle-class people may indignantly deny their alcoholism but that does not alter the facts. They probably know that something is wrong and they need help which they are reluctant to seek because of the stigma still associated with the label of alcoholic. We know, however, that what the victim *calls himself* is not nearly as important as *his recognition* that drinking is creating problems in his life which can be solved only through sobriety.

(Continued on Page 3)

CLEVELAND CENTER ON ALCOHOLISM NEWS

HERMAN E. KRIMMEL, *Editor*
Director

Alcoholism and Industry

(Continued from Page 1)

U.S. business—including the expensively trained, crucially important middle-management executive."

The financial statistics do not, of course, reveal the total cost of alcoholism. The suffering of alcoholics and their families plus the damage to community and moral fibre cannot be computed in dollars and cents. The Cleveland *Plain Dealer* has observed editorially that "if industry in its attention to the problem can cut its own losses, it will also be performing a distinguished service to all humanity."

The fact is that industry *can* cut its losses and this *can* be accomplished through techniques now available.

The major requirement of an effective industry program is the creation of a climate by management that will encourage alcoholic employees to seek help without fear of recrimination. The company must then provide that help through its own program or through use of community resources.

This does not mean that the employer "coddles" his problem drinkers. On the contrary, a company with a well defined policy can demand that the afflicted worker must do something to regain his health or he must accept the consequences which may mean loss of job. A form of contract, although unwritten, is implied. The employer wants to retain an employee who represents a considerable investment. The employee wants to keep his job which provides satisfaction and security for himself and his family. They cooperate to achieve their goals.

The second element of an effective program is education at all levels of supervision and management. This should not be restricted to learning to recognize the symptoms of problem drinking although that is important. It means that administrators and supervisors must know how to use their knowledge with firmness and understanding. It means a thorough acquaintance with community resources and acceptance of the fact that what may work for one alcoholic may not work for another. An evaluation of individual needs is essential.

With the recognition that the appalling costs to business, and ultimately to the community, can and must be decreased, the Cleveland Center on Alcoholism has prepared a program of cooperation with industry that is constructed on the cornerstones of treatment and education. The program will be presented on March 10, 1964 at a luncheon meeting

sponsored by the Cleveland Chamber of Commerce in the ballroom of the Statler-Hilton hotel. The meeting will feature Mr. Charles Delafield, Vice-President of the Consolidated Edison Company of New York. This company established one of the first and most effective programs in the nation to cope with the problem of alcoholism in industry.

The program offered by the Center on Alcoholism to Cleveland industry will be described by Mr. Carver Pope, Vice-President of the Clevite Corporation and a member of the Board of Trustees of the Center.

It has been estimated that effective help to only 25% of the alcoholic employees would mean savings far in excess of the cost of a sound program. However, the experience of many industries, clinics and Alcoholics Anonymous has indicated that the success rate can be much higher if industry faces the problem squarely and attacks it with wisdom and vigor through the best possible use of its own resources and community services.

Research Note

Convicts have frequently volunteered to be subjects in medical and social research projects. The *National Observer* reported that ten inmates at the Massachusetts Correction Institute recently participated in one of the longest drinking sprees ever held behind prison walls. It was done with the blessings of prison officials and the purpose was to explore the effect of alcohol on heavy drinkers. Scientists from the Harvard Medical School and Massachusetts General Hospital conducted the tests.

The ten inmates were alcoholics between the ages of 30 and 45. At regular intervals they were given small amounts of bourbon blended with ethyl alcohol. The "doses" were gradually increased until each inmate was drinking well over a quart a day. During the test period they were also given well-balanced, nourishing meals and were medically supervised.

After more than three weeks, the supply of alcohol was stopped. The doctors drew several conclusions. One was that withdrawal symptoms common to alcoholics—delirium tremens, the shakes, and hallucinations—result from deprivation of liquor, not vitamin deficiency, as some experts have suggested. They also felt that there may well be biological differences between alcoholics and non-alcoholics.

Most of the inmates held their liquor well. One even won a poker game with his doctor while the test was in progress.

Readers who may have questions are invited to call or write to the Center.

What We Do Know

(Continued from Page 1)

The semanticists may someday create a definition of an alcoholic that is precise and acceptable to all while education may erase the stigma as it has with tuberculosis and mental illness. But until that day arrives, we must employ the knowledge we have to identify and help those people whose functioning is destroyed or endangered by the consumption of alcoholic beverages.

We not only know how to recognize alcoholics regardless of what they call themselves but we also know how to help many of them. Moreover, we have learned that we do not have to wait indefinitely for all alcoholics to want help. Frequently it is possible to intervene, or to help families or employers to intervene, in a way that will compel alcoholics to seek treatment. Motivation is not necessarily less effective because it is imposed externally.

Dr. Harry Emerson Fosdick told of a day in his boyhood when his father paused at the door and said to his wife: "Tell Harry he can cut the lawn today if he wants to." Then the elder Fosdick walked a few yards down the street toward the bus stop before he turned back and called: "And tell Harry he had better want to."

The same principle can be effectively applied to alcoholics. An employer, a probation officer, a wife can say to an alcoholic: "I know where you can get help if you want to—and you had better want to." This can be a constructive approach because it gives a sick person an opportunity to find out what can be done for him by compulsory exposure to help.

A man came to the Cleveland Center on Alcoholism, for example, because his employer told him that the choice was an appointment at the clinic or dismissal from the job. This was not entirely altruistic because the patient was a highly skilled worker with many years of experience and represented a considerable investment. During the initial interview his denial mechanisms were in excellent working order. Despite several arrests for being drunk and disorderly, despite absenteeism and an impending divorce suit because of violence inflicted on his family while intoxicated, he declared indignantly that he was not an alcoholic and could control his drinking any time he wanted to. If he had been left on his own, he probably would have refused to return for a second interview. With his job at stake, however, he did return. During the fifth interview, he suddenly admitted that he needed help and requested more frequent appointments. Since that time his progress has been reflected at home and at work. Compulsion kept this man in treatment long enough to give the therapist a chance to reach him.

Obviously, this kind of pressure is not necessary

for all alcoholics and it does not work for some but each day we are improving our skill in its selective use and we know that sometimes it can be effective.

All these things are important and encouraging but most important is the indisputable fact that we know a lot about the treatment of alcoholics.

We know, for example, that the first indispensable step in treatment is that the alcoholic must stop drinking and all the problems associated with the drinking may have to wait until that step is taken. How he stops is relatively unimportant as long as the means used are consistent with physical and mental health. He may use the support of a therapist or of a fellowship such as Alcoholics Anonymous. He may use medication in acute phases or he may require temporary hospitalization under medical supervision to survive withdrawal symptoms. But we do know that he cannot solve other problems unless he first gives up alcohol so that he can face them realistically.

We know that most alcoholics will resist this first step with an ingenious assortment of ruses because most of them are talented practitioners of the con game. This is frequently their defense against reality. We should know it means that the alcoholic may fool the therapist but the therapist can never fool the alcoholic. This is emphasized by the fact that some alcoholics even manage to hoodwink their sponsors in Alcoholics Anonymous even though the latter have been through the mill. The non-alcoholic therapist, then, must be even more wary to prevent that patient from using fraud to avoid the critical day of separation from alcohol.

If we know that the alcoholic must stop drinking, we also know he must establish a commitment to sobriety. This will happen only when he is convinced that a life without alcohol will be more rewarding than one of continuous or periodic inebriation. Unfortunately drinking can provide some satisfaction for alcoholics—even for those who have been rendered penniless and deathly ill from alcohol on repeated occasions.

The alcoholic may find replacement satisfactions in a new job, in rediscovery of the joys of family life, in study of Restoration drama or in collecting match covers. He may become "addicted" to something like chess or detective stories. We know that what he does makes little difference so long as the replacement is healthy for him and is not destructive to others.

We know alcoholics can recover and there is no single method that is more helpful than others. Many alcoholics can use the fellowship of Alcoholics Anonymous. Some cannot. Some can use psychiatric treatment but this is not the only approach to individual therapy nor is it always indi-

(Continued on Page 4)

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What We Do Know

(Continued from Page 3)

cated. Some need medical care while others can use the spiritual resources of the church. Some respond best to the eclectic methods of social agencies. Many alcoholics can best use a combination of aids.

We do know that many kinds of professional practitioners can help alcoholics to recover because the treatment does not always require specialized training. Experience will sharpen the techniques of any competent therapist regardless of his background. Furthermore we know that one does not have to be an alcoholic to help an alcoholic.

We know that the failure of one or more types of therapy with an alcoholic does not preclude effective help by some other approach. The reasons given by the alcoholic for past failure may not seem realistic to us but, after all, escape from reality may have been a major reason for his drinking. He didn't like his AA sponsor so he attributed one man's imperfections to all members. He may condemn the detached attitude of the psychiatrist, the brusqueness of his physician, the insensitivity of his pastor. Perhaps all the accusations are unjust and he has used them as excuses to continue drinking and to postpone the ordeal of sobriety. But we know that these apparent failures may have provided the foundation on which to build successful treatment. We also know that any of us—individuals, clinics, fellowships—can be anywhere in this progression and we do not have to feel guilty about being one of the "failures" if we have done all within our power to help.

We know it is not always essential to find the cause of alcoholism to effect recovery. The symptomatic treatment of stopping the drinking frequently is sufficient to enable the alcoholic to mobilize his dormant resources and to establish a satisfactory life. We know that when pathological drinking

stops—especially in the family situation—the environment is automatically changed and the relationships between the people in it are altered. This may be enough. However, we also know that in some cases it is not enough and alcoholics and their families may need additional help with the difficult process of learning to live. Experience should increase our ability to recognize individual requirements.

Finally, we know that we must never surrender to stereo-types. We are working with men and women who share the common problem of drinking excessively but in all other respects they are individuals with individual differences like the rest of us. The same applies to their families. We know enough, for example, to avoid the indiscriminate labeling of the wives of alcoholics as frustrated mothers or hopeless masochists. And we know enough to be skeptical about the generalization that all or even most wives unconsciously want their husbands to continue drinking because of twisted needs of their own.

All these things we know about alcoholics and alcoholism and, possibly, much more. It adds up to a considerable body of knowledge. Certainly, there is much we do not know in such areas as causation and prevention so it is essential to encourage and support investigation. We should always remember, however, that progress is not hampered by lack of knowledge nearly as much as it is hampered by our too frequent reluctance to use all we do know.

Note in the News

A Chester, England, man was found not guilty of drunken driving when the judge ruled that two policemen who sniffed at his breath might have confused the odor of Chinese food with alcohol.

[1964]



AMERICAN HERITAGE PUBLISHING CO., INC.

551 FIFTH AVENUE • NEW YORK 17, NEW YORK

Dear Reader:

Because we know you enjoy reading American history, and assume you enjoy good eating, we'd like to show you a new cookbook. If those two thoughts don't seem to go together, they will when you see the book's title:

The AMERICAN HERITAGE COOKBOOK
and Illustrated History of
American Eating & Drinking

We hope you'll want to learn more about it here, in no more time than it takes to coddle an egg, because at the moment we can offer you (1) a customers' courtesy -- you may see the book first, with no obligation to buy it, then make up your mind; and (2) the lowest possible price: if you accept our option to buy later, you'll have a discount of 28%.

Why is American Heritage Publishing Company, a group of serious historians and journalists, doing a cookbook? We believe the subject is neither frivolous nor exclusively feminine. Much of America's history and character stems from what Americans have eaten and how we've served it.

And what a truly noble subject. What a cause seeking a champion. What a happy excursion for our editors and readers -- for trenchermen and nibblers, and history buffs who are both -- for accomplished cooks and artful dabblers at the Sunday skillet. The book is cultural and gustatory nourishment for everyone, in fact, except those clods who put ketchup on pancakes.

Here is a rich, 640-page volume whose pages traverse every era and every region of American cooking, to show you what has nourished America, and how your palate acquired its tastes. In fact, here are two books in one. (The de luxe edition will be bound as two volumes.)

Volume I is a decidedly lively and most informative history of American eating. Volume II carries more than 500

great American recipes, menus, and drink mixes. Sprinkled among these recipes are stories about them, for reading while waiting for a pot to boil. Each recipe is scaled up from the campfire, or down from the cavernous kitchens of the Gilded Age, to fit your stove and family table. It's a wonderful way to make our history so real you can taste it.

Each of the nine chapters in Volume I has three features:

1. A 5,000-word essay on one aspect of the American table, barrelhead to buffet, during a specific period, and its influence on the history of the time. On occasion, this has been remarkable: you'll recall the New World was discovered on a quest for spices -- we once went to war, in part, over a tax on tea -- and experienced rebellion over rye whiskey.
2. A profile on a man or woman who shaped or reflected our tastes in food and drink, from Thomas Jefferson to Fannie Farmer.

Each of the essays and profiles is by an authority on the subject. You'll recognize many of their names: Cleveland Amory, Lucius Beebe, Gerald Carson, Paul Engle, Marshall Fishwick, Evan Jones, Leonard Levinson, Russell Lynes, Archie Robertson, and George Willison.

3. A picture section that shows, with paintings, sketches, prints, and photographs of the period, the rich pictorial side of American eating (everything from wild turkeys to penny candy). There are more than 350 illustrations, 95 in color -- and all beautifully reproduced on 6-3/8" x 9-1/4" pages.

The enclosed brochure will give you a chapter-by-chapter outline of the history's contents. But it can give you only a hint of the pictorial variety and color in the book.

Note that this is one of those rare cookbooks which does not feature quaint decoration, or technicolor pictures of food in a never-never table setting. There is a gallery of authentic American historical pictures -- from primitive paintings to photographs -- having to do with American food, cooking, camping, picnicking, carousing, dining, and celebrating. It's splendid pictorial history that is not duplicated anywhere.

And the anecdotes which dot the book are real plums. Witness Senator Thomas Hart Benton, at ex-President Van Buren's for dinner, encountering something odd: finger bowls!

"I am very chary of new customs, but when I saw Mr. Van Buren dip the tips of his fingers in the bowl and wipe them daintily on a napkin, I just raked back my sleeves and took a good plain Republican wash."

Or note the poignance, and the deadly hard life, implicit in this, from a pioneer woman's diary:

"Mar. 11, 1841. Fried two big pans of cakes. Baked two ovens full of bread & plenty of tarts. Hope husband will smell them & come where they are."

From "Native Bounty" (Chapter I) to "Dining Out" (Chapter IX), The AMERICAN HERITAGE COOKBOOK and Illustrated History of American Eating & Drinking is a delightfully appetizing story -- succotash to burgoo, beaten biscuits to baked Alaska.

But it isn't a book that leaves you "hungry for more." The second half introduces historic meals and dishes you can re-create for yourself. Each of the menus, recipes, and drink mixes is translated from often heroic size and haphazard direction into something you can put together without recourse to a buffalo flank, a staff of ten, and such measurements as "a gill of rum, a handful of beef chunks about the size, each one, of a good musket ball"

Helen McCully Associates of New York, headed by the former food editor of McCall's, has tested every dish, mixed every drink. Helen Duprey Bullock, of the National Trust for Historic Preservation, researched and adapted the 30 historically authentic menus the book assembles.

For example, try a dinner which would have pleased one of our greatest Presidents: Stuffed Egg with Anchovy on Water Cress, Onion Soup, Standing Rib Roast of Beef, Horseradish Sauce, Spinach Timbales, Scalloped Tomatoes, Macaroni Pudding, Salad of Mixed Garden Stuff with Monticello Dressing, and Crème Brûlée -- all washed down with the finest wines and best domestic "cyder."

What are Macaroni Pudding and Monticello Dressing like?

Like all the foods favored by Thomas Jefferson -- delicious. And recipes for them, and for all the dishes in his dinner above,

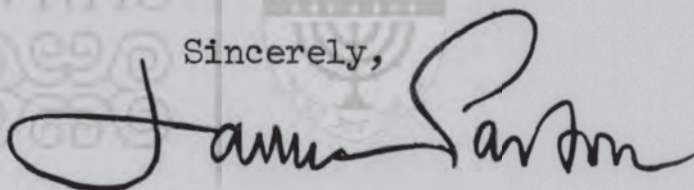
are included in the book. The whole collection reflects the varied foreign and domestic influences in our culinary heritage. It adds up to a book as American as, say, Apple Pie -- and New England Clam Chowder, Maryland Fried Chicken, New Orleans Calas, Hangtown Fry

We invite you to make a reservation now to examine an advance copy of The AMERICAN HERITAGE COOKBOOK in June, when first copies are bound. (It won't be published and generally available until August.) This helps us predict how many copies to print, so we'll be glad to offer you the book (if you decide to buy it) for \$8.95. It will retail for \$12.50.

All we ask now is word that you'd like to see what we're up to. If it's not your kettle of fish (Shrimp Jambalaya, Oysters Rockefeller, Boston Belles, Crab Gumbo), return the book and pay nothing.

Take one pen, apply to card enclosed today, please, place in mailbox, sit back -- and in about three months we shall serve you one of the most fascinating American histories you have every devoured. Serves numerous people with a great deal of pleasure. And thank you!

Sincerely,



James Parton
Publisher

JP/wga

P. S. A de luxe edition of The AMERICAN HERITAGE COOKBOOK is being printed in two volumes and comes in a fine slipcase and luxurious bindings. Volume I -- all mouth-watering history -- can stay in the living room, den, or bedside bookcase. Volume II -- the recipes and menus -- is ready for practical kitchen duty.

The two-volume set is just \$2.50 more than the one-volume book, and the same pre-publication discount applies. See the card.

For readers of American Heritage publications,
an invitation to try without risk—then buy at a bargain



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(From America's past, more than 500 recipes for food and
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and Illustrated History of
American Eating & Drinking

(Nine chapters of lively narrative and biography by
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and drink, cook and consumer through 300 years—from
frontier campfire to dining room at Rector's.)



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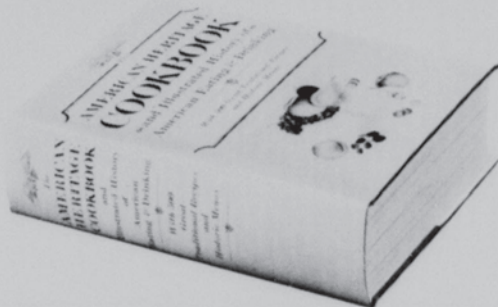
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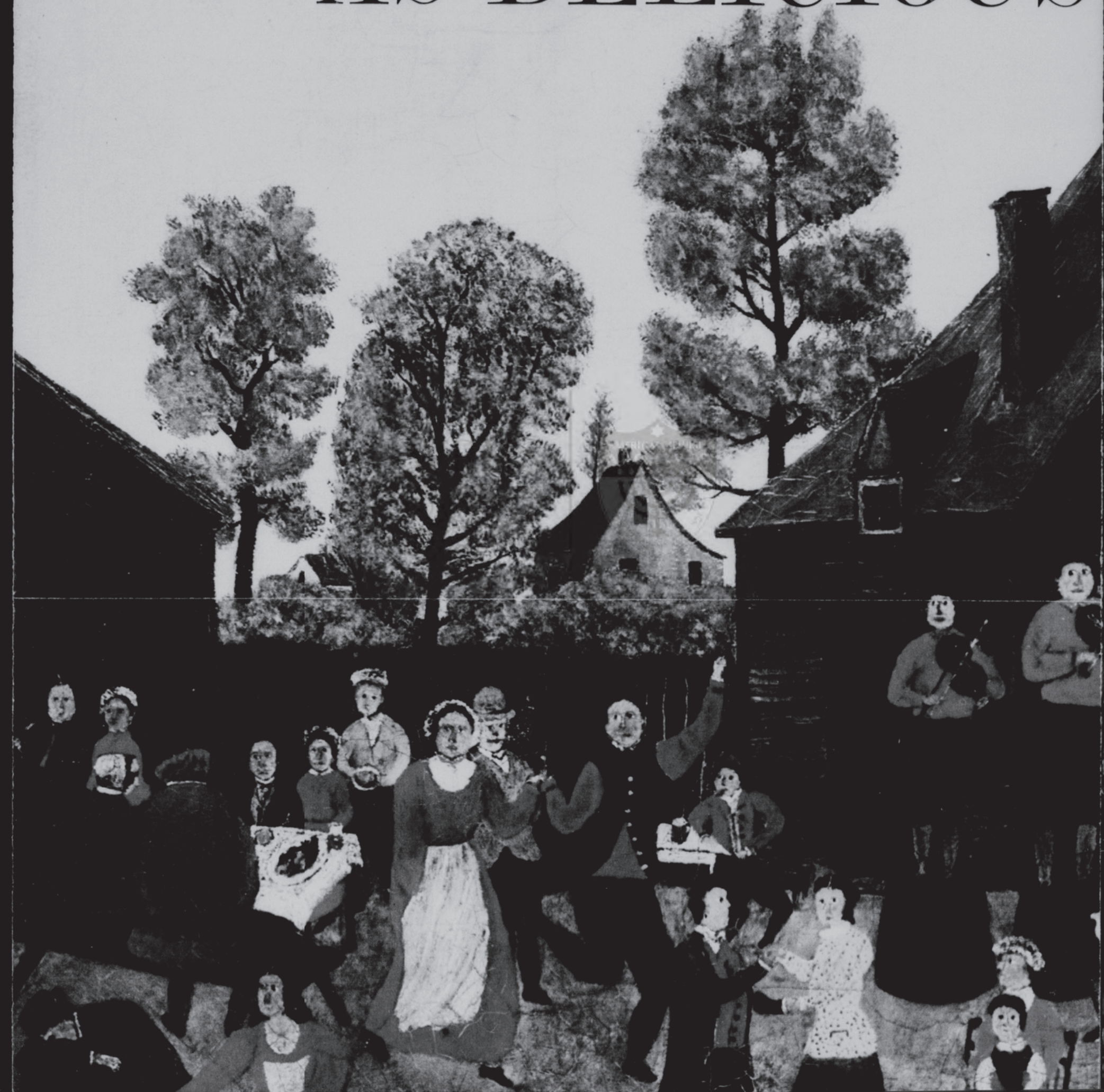
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[1904]
"AS DELICIOUS



AS THE LESS CRIMINAL FORMS OF SIN."

MARK TWAIN

Twain's memorable line was uttered in praise of Gulf Pompano. The recipe for a sinfully delicious shrimp-stuffed pompano is in *THE AMERICAN HERITAGE COOKBOOK and Illustrated History of American Eating & Drinking*. So are hundreds of other recipes for dishes of distinction, including the favorites of many noted

American trenchermen and gourmets: Thomas Jefferson, Washington Irving, Martin Van Buren, Oliver Wendell Holmes, Diamond Jim Brady... And there are more than 65,000 words and 350 pictures—95 in full color—that tell the absorbing, often amusing story of how these foods and drinks became our culinary heritage.

PART I, the history, is written by authors noted for their ability to handle American historical subjects with authority and style. Here, in nine large portions (described overleaf), is the flavorful story of the development of American eating customs and cookery. Each chapter includes a 5,000-word historical essay, a profile of an important individual in American cookery, and a color-filled gallery of paintings, engravings, drawings, and photographs of the time.

PART II, in addition to the 500 recipes and pertinent anecdotes, contains 30 historic menus—such as a Maryland Hunt Breakfast, a Thanksgiving Dinner with Teddy Roosevelt, a Jefferson Dinner at Monticello.

OVER 350 ILLUSTRATIONS
The wealth of pictures in this volume—rare paintings, prints, photographs, drawings, 95 in superb color—brings you an important new contribution to the American historical record. The pictorial interest far surpasses the usual incidental cookbook decorations.

REGULAR EDITION: Part I (history) and Part II (cookery) together in one 640-page, beautifully printed volume, 6 $\frac{3}{8}$ " x 9 $\frac{1}{4}$ ".

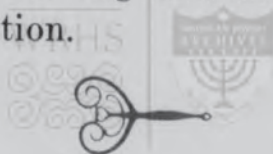
DE LUXE EDITION: For those who like to keep cooking and history separate, the book is published in *two volumes*, slipcased.



SOME PROOF OF THE PUDDING

Below and on the far right are brief synopses of the nine big chapters in Part I of *THE AMERICAN HERITAGE COOKBOOK and Illustrated History of American Eating & Drinking*. In between you will find a small sampling of pictures, quotations, and recipes from both Parts.

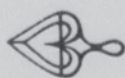
There never has been a history, or a cookbook, like this. It provides a delightful and complete history of the American table, biographies of men and women who have influenced our tastes, a wealth of illustration, and recipes and menus for wonderful eating and drinking in the American tradition.



NATIVE BOUNTY—The abundance of fruits, vegetables, and game that nourished the Indians, and how it was put to use by the early settlers. Profile on the American naturalists, John and William Bartram.



SOURDOUGH AND HARDTACK—The rugged, sometimes hilarious life of explorers, cowboys, prospectors, lumberjacks. Frontier wives. Profile on Mark Twain, who “matured from a connoisseur of wild fruit to a Yankee *bon vivant*.”



THE YANKEE KITCHEN—From open hearth to range. Codfish, clams, and baked beans. Yankee peddlers and country stores. The first American cookbooks. Profile on Catherine Beecher, pioneer teacher of household arts.

CONTINUED ON END PANEL



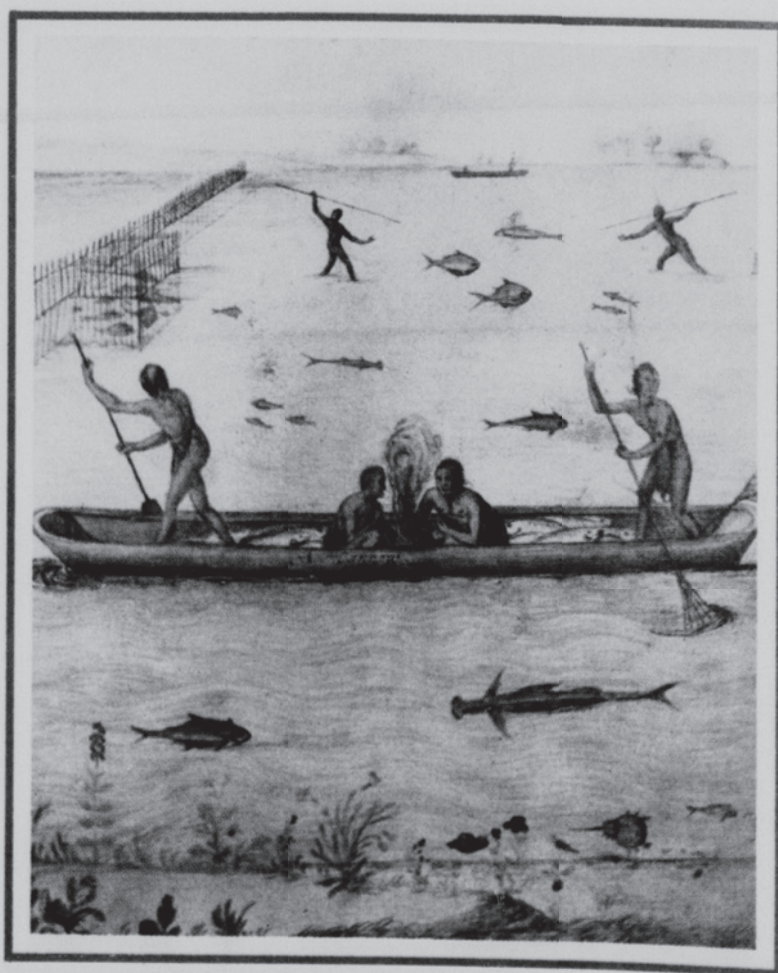
THE FIRST THANKSGIVING, wrote Governor Edward Winslow, came about when "Our harvest being gotten in, our governor sent four men on fowling, that so we might, after a special manner, rejoice together after we had gathered the fruit of our labors. They four in one day killed as much fowl as, with a little help beside, served the company almost a week. At which time, amongst other recreations, we exercised our arms, many of the Indians coming amongst us, and among the rest their greatest king, Massasoit, with some ninety men, whom for three days we entertained and feasted, and they went out and killed five deer."



Coffee Grinder

CANDIED CRANBERRIES

Wash two cups of fresh cranberries and spread an even layer on the bottom of a shallow baking dish. Sprinkle with one cup of sugar, cover tightly, and bake in a preheated moderate (350° F.) oven for 1 hour. Give them an occasional stir during baking period. Chill before serving.



Indians Fishing by John White, 1585



Husking Bee

“**A**nd those who came were resolved
to be Englishmen
Gone to the world’s end,
but English every one,
And they ate the white corn-kernels,
parched in the sun,
And they knew it not,
but they’d not be English again.”

STEPHEN VINCENT BENÉT
Western Star



CORN PUDDING

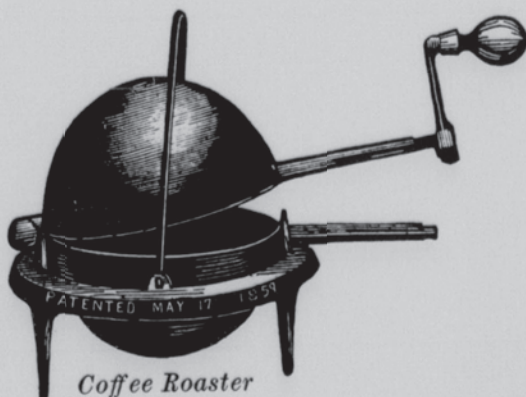


Liquor Flasks

2 cups fresh corn
3 eggs
 $\frac{1}{4}$ cup flour
1 teaspoon salt

$\frac{1}{2}$ teaspoon white
pepper
2 tablespoons
butter, melted
2 cups light cream

Cut corn from the cob. Beat eggs vigorously, then stir in corn, flour, salt, and pepper. Add butter and cream. Pour into a $1\frac{1}{2}$ -quart buttered baking dish or casserole, place in a pan of hot water and bake in a preheated 325° F. oven for 1 hour or until a knife point inserted in center comes out dry. Serves 6-8.



Coffee Roaster



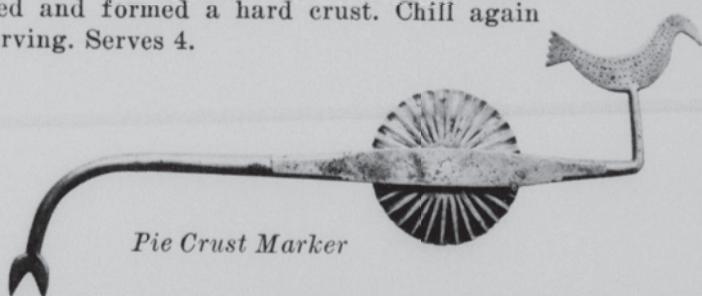
SOUTHERN ELEGANCE added tremendous zest to life in early America. "Planted in the 17th century, plantation society took root throughout the South in the 18th and flourished in the 19th. General notions of British squires were bolstered by thoughts from French physiocrats and recipes from French kitchens. In manor houses like Nomini Hall . . . Monticello . . . and Shadows-on-the-Teche, American cookery and hospitality reached a peak which has been seldom if ever surpassed."

CRÈME BRÛLÉE

2 cups heavy cream
1 inch of vanilla bean

4 egg yolks, well beaten
Maple or brown sugar

Pour cream into a saucepan, add vanilla bean, bring slowly to the boiling point, and boil for one minute *exactly*. Take off the stove, remove vanilla, and pour cream into the well-beaten egg yolks, stirring constantly with a whisk. Pour into double boiler and cook, stirring constantly, over simmering water for five minutes, or until custard coats spoon. Bottom of pan should not touch water. Pour into a greased baking dish and refrigerate. When thoroughly chilled and firm, cover the entire surface with a layer of sugar to a depth of $\frac{1}{3}$ inch. Place under preheated broiler, leaving door open, until the sugar has melted and formed a hard crust. Chill again before serving. Serves 4.



Pie Crust Marker



Plantation Kitchen by Samuel B. Palmer



Jelly Molds

NEW ORLEANS' colorful food market offered a wide variety of ingredients for the justly famous Creole cuisine. "Up to the port came papayas and cactus fruit, cherimoyas and Surinam cherries, kumquats and limequats, oranges, cashew nuts, pineapples, ginger, Bermuda onions, spicy sapodillas and white sapotes, mangoes and avocados, yellow and red bananas and plantains, tamarinds, tangelos, passion fruit, pomegranates, figs, yams, garlic, garbanzos, peppers, frijoles and egg plants, breadfruit and cassava...the list drools on."



French Market by Alfred R. Waud

CASHEW SHORTBREAD

2 cups sifted cake flour
1/2 teaspoon baking powder
1/2 cup butter
1/2 cup confectioners' sugar
1/2 cup chopped, salted cashews



Biscuit Tin

Sift flour and baking powder together and set aside. Cream butter until soft, then work in sugar until smooth. Stir in flour and cashews. Chill for at least 1 hour. Divide dough in half and leave one half in refrigerator while working on the first batch. Working quickly, roll dough to about 1/8-inch thickness on a lightly floured board; cut into 2-inch squares and place on an ungreased cookie sheet. Bake in a preheated 375° F. oven for 15 minutes. Makes about 4 dozen.



Chef at the Palace by Joseph Harrington, 1874



NEW YORK SOCIETY in the Gilded Age was guided by Ward McAllister, gadfly of the "400," who insisted that, "The success of the dinner depends as much upon the company as the cook. You require the experienced woman of the world, who has at her fingers' ends the history of past, present, and future. Critical, scandalous, with keen and ready wit, appreciating the dinner and wine at their worth."

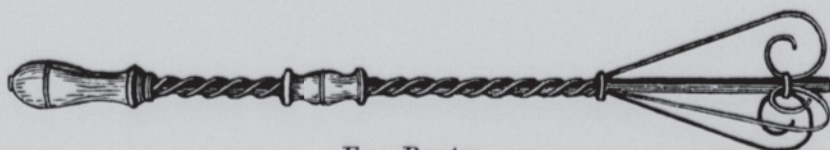
MOUSSE AUX JAMBON

(From McAllister's "Prescription for a Successful Dinner Party")

2 envelopes gelatin
 $\frac{1}{4}$ cup sherry
 $1\frac{1}{3}$ cups chicken broth

2 eggs, separated
 $3\frac{1}{2}$ cups ground cooked ham
 1 cup heavy cream

Sprinkle gelatin over sherry to soften. Heat chicken broth to a bubble. Beat egg yolks slightly, stir into heated broth and cook over low heat, stirring constantly, for a minute or two. Remove from heat, mix in gelatin and sherry until gelatin dissolves. Add ham. Fold in stiffly beaten egg whites and stiffly beaten cream. Pour into a 1-quart mold and refrigerate until firm. Unmold on a platter when ready to serve. Serves 6.



Egg Beater

EUROPEANS sometimes scoffed at American foods and manners, but Yankee travelers abroad could be equally snobbish. Wrote Mark Twain, "There is here and there an American who will say he can remember rising from a European table d'hôte perfectly satisfied; but we must not overlook the fact that there is also here and there an American who will lie."



Sugar Bowl

LOBSTER À LA NEWBURG

1½ cups cooked lobster meat
4 tablespoons butter
Salt
Cayenne

1 cup heavy cream
¼ cup Madeira or sherry
3 egg yolks lightly beaten



Antique Cans

Cut lobster meat in large chunks. Heat butter in a heavy saucepan, add lobster, season with a little salt and cayenne and cook for a few minutes. Pour in cream and bring to a boil, then add Madeira (or sherry). Pour some of the hot liquid into the egg yolks very gradually, beating hard. Pour back into lobster mixture and cook over a very low heat, stirring constantly until slightly thick. *Do not boil.* Serves 2.



Mark Twain's 70th Birthday Dinner

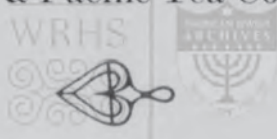
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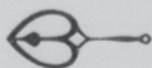
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