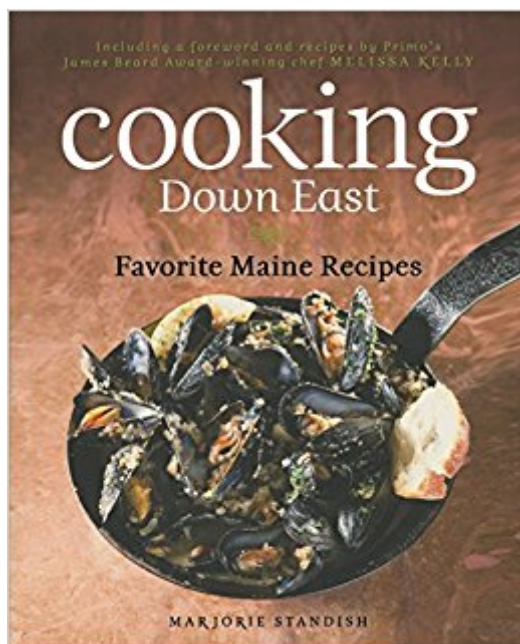


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Cooking Down East: Favorite Maine Recipes



Synopsis

Cooking Down East is undoubtedly the best-selling Maine cookbook ever. Originally published in the 1960s, this compelling collection of recipes for the home cook features the New England cooking traditions and the Maine ingredients that made Marjorie Standish's recipe column in the Maine Sunday Telegram a wild success. Down East recently revamped this classic with another seminal Maine talent: Melissa Kelly, the James Beard Award-winning chef at Primo in Rockland. Kelly encourages readers to seek out the bountiful, seasonal, fresh ingredients and gives helpful tips on adapting some of the classic recipes for today's kitchen. This paperback edition includes all the original Marjorie Standish classics plus more than a dozen recipes from Kelly. 200+ recipes.

Book Information

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Customer Reviews

Two of Maine's best chefs are combined in Down East Books' recently updated version of Cooking Down East: Favorite Maine Recipes, a book created by the late Sunday Telegram food writer Marjorie Standish. Melissa Kelly, the James Beard Award-winning chef and proprietor of Primo restaurants in Rockland, Tucson, Ariz., and Orlando, Fla., has freshened up the book, which was first published in 1969. . . . -Jennifer Osborn, FenceViewer, 1/17/2011

http://fenceviewer.com/site/index.php?option=com_content&view=article&id=1234 --This text refers to an out of print or unavailable edition of this title.

For 25 years, Marjorie Standish, now deceased, was the editor of the "Cooking Down East" column for the Maine Sunday Telegram, the state's largest-circulation Sunday paper. She lived in

Augusta, Maine. Even in her late eighties, she was still meeting with her fans and drawing out-the-door-and-around-the-block crowds to her book signings.

I use this and I like it!

A classic of Maine cooking! Great baked bean recipe and of course whoopsie pies - yes they are called whoopsie instead of whoopie pies as they are now commonly known. I have not tried all of the recipes, but one was horrible - peanut butter fudge. I wish it has a ring binding of some sort - my mother's version has the little plastic binding. Other than that, this book is definitely worth owning if you are in to all things Maine.

Marjorie Standish's original book was my first cook book yrs ago, so many spills on it I can hardly read, a must for Mainers. How many cook books have recipes for celery sandwiches, American chop suey, fiddleheads, etc ...??!!! Primos is probably one of Maine's finest restaurants, I love it. The fact that their chef obviously has the utmost respect for Marjorie is a major compliment to her. People in the trade, with class, respect all types of cooking, simple as well as high end. This book is a great read and should be purchased by Marjorie lovers. Primos kind of throws in some neat comments that I love.

Wondering whether to get this new, "revised" edition of Marjorie Standish's *Cooking Downeast* or the earlier (1995) edition, also available on this site? For some strange reason, the publisher brought in chef Melissa Kelly to "update" Standish's compendium of Maine home cooking. It is certainly not an improvement. Standish's graceful prose, with its wonderful recollections of Maine life in the early twentieth century (she was born in 1908) and her recipes are, thank goodness, unchanged. Kelly's prose and sidebars of commentary, on the other hand, do not appear to have passed by the eyes of an editor; they are rife with misspellings and run-on sentences. Worse, she adopts a patronizing tone, chiding Standish in the sidebars for her sometime use of canned soups, margarine, Accent, canned vegetables, dried herbs, and other pantry staples that were commonly employed in many a nineteen fifties kitchen. (Standish began writing her cooking column for the *Maine Sunday Telegram* in 1948.) Kelly doesn't appear to have actually cooked many of the recipes, either; only one, a recipe for foraged dandelion greens, gets high praise. Included in this revision are fifteen recipes from Kelly herself, and some of them make for the most comical juxtapositions you'll ever see. For example, facing Standish's plain recipes for popovers and

steamed brown bread is this one by Kelly: "Pistachio Popover Brulee." Try that with your baked beans! Sure, some of Standish's recipes (those jello salads!) may no longer tempt, but her recipes for things like a boiled dinner or red flannel hash are as honest, tasty, and unpretentious as ever. The simplicity of many of the recipes also makes them a good choice for someone just learning to cook. Get the older *Cooking Downeast* if you can, as it appears to be still available in paperback. It's sturdily bound (my hardback copy is a couple of decades old), its type is clearer than in the Kelly "update," it lacks the annoying new sidebars, and it has a nice cover, along with the little line drawings that were excised from the revision. It's a whole lot cheaper, too, and since Standish's recipes are all about frugality and making use of what you've got, I'm sure, somewhere up there in home cook heaven, she'd approve. M. Feldman

There's always a bad apple in the bunch in these reviews. Honestly. I don't care if the author puts her spin on a classic. I think both books are worth owning. I may not change my ways but I certainly love what she stands for. And I certainly love that she brings Marjorie even more fame and attention about Maine...the way life should be. She certainly has a passion for the people of Maine and brings it to the table. I applaud all her efforts and she deserves nothing but five stars regardless of what some crusty ole' New Englander says. I can't wait to someday go to Rockland and eat some fine farm to table Maine cuisine.

I have this book in the battered green binding of my grandmother's time. I was looking for copy for a wedding gift. I saw the new version and read the reviews, then "looked inside." I'm glad I did. While the pleasant typeface and readability is an improvement over the hand-typed appearance of my version, I still prefer the original. Kelly's comments are akin to having Stephenie Meyer write notes in the margins of the *Lord of the Rings*, suggesting "better" plot points that Tolkien overlooked due to his primitive era, and in some instances rewriting whole scenes with more modern storylines. Perhaps Pippin and Merry should plunder a Whole Foods on their way to Mordor...From the condescending foreword ("Maine is slow that's why I like it") to the assumption of grouping herself in the "we" of Maine natives, Melissa Kelly doesn't get it. I don't want to read her patronizing "tips" about improvements on the recipes, or her views on factory farming. The recipe says cook a chicken, I know I can use a free range bird without Ms. Kelly's input. I agree with another reviewer that Ms. Kelly's recipe offerings are oddly juxtaposed and at times snide. I like gourmet fare, it has its place, but this book ain't it. Back off, lady. Write your own book if you're so inclined. You know there's something wrong with an edition when the previous version is selling strong on the used

market. A new version of the last edition is selling for \$147.12!!!Off I go to scour used bookstores for the original versions without any embellishments.

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