



Twenty-Five Cent Dinners for Families of Six

Juliet Corson

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While retail prices may have increased since Juliet Corson published her "Twenty-Five Cent Dinners For Families of Six" in 1879, what has not changed is the homemaker's interest in creating interesting, economical meals for the family. Corson, a noted teacher of cookery and advocate for the poor based her philosophy upon four ideals: 1) Utilizing every part of a food source, thus eliminating waste; 2) Serving several inexpensive dishes rather than one expensive one; 3) Using homegrown herbs and inexpensive spices to embellish dishes; and 4) Using lentils, peas, and macaroni as alternative, inexpensive sources of protein. Corson's philosophy of thrift will resonate with the modern family, while the recipes she provides will also serve the modern family with delicious, inexpensive meal ideas.

Twenty-Five Cent Dinners for Families of Six Details

Date : Published 2011 by Public Domain Book (first published 1877)

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Author : Juliet Corson

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Genre : Food and Drink, Cookbooks, Cooking, Nonfiction, History

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From Reader Review Twenty-Five Cent Dinners for Families of Six for online ebook

Nicole G. says

This is quite an old cookbook, but the idea of thrift still is relevant today. I've bookmarked a few recipes to try. Some dishes I would never make - mutton, or a whole sheep's head, for example, but it's interesting to read about.

Abby says

This cookbook, originally published in 1878, is still usable and relevant today. I enjoyed reading the ways to stretch a meat dish to make it affordable and delicious for a large group. The attention paid to beans was nice. Basic cooking instructions are the basis of the book and allow a person to quickly learn and expand upon all the recipes.

Reading the introduction gives a nice background into who the book was written for - housewives on a budget. Considering when the book was published, it fun to read that saving time and money while eating well has always been a concern. It's easy to look back and think of earlier times as simpler times. Yet our ancestors faced the same troubles as us, and this was a nice reminder of that. Add to that the hints at how to please a hardworking man during his time off and this is great fun!

N.L. Riviezzo says

Interesting historical cookbook but surprised by the amount of veal used.

Lindsey Glasheen says

It was really cool to read old recipes where people used every part of the animal. I'd love to try some of the less "exotic" recipes.

Sylvia says

An awesome, archaic look at old-timey housewifery, with an eye to frugality and a few recipes that look damn hard to convert to modern measurement.
