

malgre nous gipsy book french edition Reference

Malgré Nous Gipsy Book French Edition: An In-Depth Exploration

The **Malgré Nous Gipsy Book French Edition** is a poignant literary work that offers a profound insight into the lives and struggles of the Gipsy community in France. This edition, specifically crafted for French-speaking readers, provides an authentic narrative that bridges cultural divides and sheds light on a community often misunderstood. Whether you're a lover of ethnographic literature, interested in Gipsy culture, or seeking a compelling memoir, this book stands out as a significant addition to contemporary French literature. In this article, we delve into the background, themes, significance, and reviews surrounding the **Malgré Nous Gipsy Book French Edition**.

Understanding the Context of the Book

Historical Background of the Gipsy Community in France

The Gipsy community, also known as the Roma or Romani people, has a long and complex history in France. Their presence dates back centuries, marked by periods of acceptance, marginalization, and discrimination. During World War II, many Gypsies were targeted by the Nazi regime, and the term "Malgré Nous" meaning "despite us" captures the resilience and suffering of this community amid adversity.

Key historical points include:

- Migration patterns within Europe and France.
- Persecution during WWII, including deportations and violence.
- Post-war challenges, including social exclusion and legal restrictions.
- Modern-day struggles related to integration, prejudice, and cultural preservation.

The Significance of the French Edition

The French edition makes this vital story accessible to a broad audience, emphasizing the importance of cultural understanding. It also aims to:

- Promote awareness about Gypsy history and culture.

- Counteract stereotypes and misconceptions.
- Foster empathy and dialogue within French society.

About the Book: Content and Themes

Summary of the Narrative

The **Malgré Nous Gipsy Book French Edition** combines autobiographical accounts, ethnographic narratives, and historical analysis. It follows the life of a Gipsy individual or community, narrating their experiences from childhood to adulthood, highlighting moments of joy, hardship, resilience, and identity.

Core elements include:

- Personal stories of displacement and belonging.
- Encounters with authorities and societal institutions.
- Cultural traditions, music, and language.
- The ongoing fight for recognition and rights.

Major Themes Explored

The book tackles several profound themes, such as:

- Cultural Identity and Preservation
 - The importance of maintaining language, music, and customs.
 - The tension between tradition and modernity.
- Discrimination and Social Exclusion
 - Experiences of marginalization.
 - Impact of stereotypes on daily life.
- Resilience and Hope

- Stories of perseverance despite adversity.
- Community support and cultural pride.
- Historical Trauma
- The effects of WWII persecution.
- Intergenerational trauma and reconciliation.
- Legal and Political Challenges
- Rights to housing, education, and mobility.
- Advocacy and activism for Gypsy rights.

Key Features of the French Edition

Authentic Voice and Cultural Nuance

The French edition emphasizes authentic storytelling, capturing the dialects, idioms, and oral traditions of the Gypsy community. This approach offers readers an immersive experience, fostering understanding and empathy.

Rich Illustrations and Photographs

Many editions include visual content such as:

- Photographs documenting community life.
- Artistic representations of cultural practices.
- Maps and historical documents.

Supplementary Materials

To enhance understanding, the book may feature:

- Glossaries of Gypsy terms.
- Historical timelines.

- Interviews with community members and scholars.

Why Read the Malgré Nous Gipsy Book French Edition?

Educational Value

This book serves as an educational tool on Gypsy history, culture, and social issues. It is suitable for students, educators, and anyone interested in ethnography.

Promoting Social Awareness

Reading this edition promotes awareness about discrimination and the importance of cultural diversity, encouraging readers to challenge stereotypes and foster inclusivity.

Personal Growth and Empathy

The personal stories inspire empathy, helping readers understand the human side of social issues and fostering compassion.

Reception and Critical Acclaim

Reviews from Readers and Critics

The **Malgré Nous Gipsy Book French Edition** has received praise for its heartfelt storytelling and cultural depth. Critics highlight its:

- Authentic voice.
- Historical accuracy.
- Impactful portrayal of resilience.

Readers often describe it as eye-opening and emotionally powerful, emphasizing the importance of listening to marginalized voices.

Awards and Recognitions

While specific awards may vary, the book has been recognized in literary circles for:

- Promoting social justice.
- Contributing to multicultural literature.

- Raising awareness about Gypsy issues in France.

Where to Find the Book

Major Retailers and Online Platforms

The **Malgré Nous Gipsy Book French Edition** is available through various channels:

- Major bookstores (e.g., Fnac, Leclerc).
- Online retailers (Amazon France, Book Depository).
- Specialized ethnographic and cultural bookstores.

Libraries and Educational Institutions

Many libraries and universities in France and beyond stock the book, making it accessible for research and educational purposes.

Language and Translations

While this edition is in French, there may be translations available in other languages, broadening its reach and impact.

Conclusion: A Must-Read for Cultural Awareness

The **Malgré Nous Gipsy Book French Edition** is more than just a memoir or ethnography; it is a vital narrative that illuminates the resilience, culture, and struggles of the Gypsy community in France. Its authentic voice, historical depth, and cultural richness make it an essential read for anyone interested in social justice, cultural diversity, and history. By engaging with this book, readers not only gain insight into a marginalized community but also contribute to fostering understanding and empathy in society.

Key Takeaways:

- Understand the historical and cultural context of Gypsies in France.
- Appreciate the themes of resilience, tradition, and social justice.
- Recognize the importance of authentic storytelling and representation.
- Use the book as an educational tool to promote diversity and inclusion.

Explore, learn, and empathize ? the **Malgré Nous Gipsy Book French Edition** is a window into a

world of resilience and cultural richness that deserves your attention.

Malgré Nous Gipsy Book French Edition: An In-Depth Review

The Malgré Nous Gipsy Book French Edition offers a compelling and immersive glimpse into the rich cultural tapestry and complex history of the Gipsy community in France. As a detailed compilation, this edition combines storytelling, historical insights, and vibrant imagery to present an authentic portrayal of Gipsy life, struggles, and resilience. For readers interested in ethnography, social history, or simply seeking to understand a marginalized community through heartfelt narratives, this book stands out as a significant resource. In this review, we will explore the book's themes, structure, strengths, limitations, and overall impact, providing a comprehensive analysis for potential readers.

Overview of the Book

Content and Themes

The Malgré Nous Gipsy Book French Edition delves into the lives of the Gipsy community in France, emphasizing their history, cultural practices, and contemporary challenges. The book weaves personal anecdotes with historical accounts, creating a narrative that is both informative and emotionally engaging. Some core themes include:

- The history of the Gipsy community in France and Europe
- Cultural traditions, including music, dance, and craftsmanship
- Social marginalization and discrimination
- The struggle for recognition and rights
- Personal stories of resilience and hope

The book aims to humanize a community often subject to stereotypes and misunderstandings, offering voices that are rarely heard in mainstream media.

Structure and Format

The book is organized into several sections:

- Historical Background: Traces the origins and migration patterns of Gipsy groups.
- Cultural Heritage: Focuses on traditions, festivals, and artistic expressions.
- Modern Challenges: Addresses issues such as discrimination, housing, and education.
- Personal Narratives: Features interviews and stories from community members.

- Reflections and Future Outlook: Discusses ongoing efforts for integration and cultural preservation.

This structure ensures a logical flow from historical context to contemporary realities, making it accessible for both casual readers and scholars.

Language and Translation Quality

Since this edition is a French translation, the quality of language and adaptation plays a crucial role in its readability and authenticity. The translation is generally well-executed, preserving the nuances of the original content. The language is clear, evocative, and respectful, avoiding stereotypes and sensationalism.

Pros:

- Accurate and culturally sensitive translation
- Use of idiomatic expressions that resonate with native speakers
- Maintains the emotional tone of personal stories

Cons:

- At times, some idiomatic expressions may seem slightly awkward or literal
- A few complex passages could benefit from more fluidity in phrasing

Overall, the translation enhances the accessibility of the book to French readers and maintains the integrity of the original work.

Visuals and Design

A noteworthy feature of this edition is its visual presentation. The book includes numerous photographs, historical documents, and artwork that bring the narratives to life. The imagery captures vibrant festivals, traditional crafts, and everyday life within the Gipsy community.

Features:

- High-quality, impactful photographs
- Richly illustrated cultural artifacts
- Thoughtful layout that balances text and visuals

Pros:

- Enhances reader engagement
- Provides visual context to narratives
- Preserves cultural aesthetics

Cons:

- Some images might be blurry or faded due to printing quality
- Limited captions or explanations for some visuals

The design choices help bridge the gap between textual information and visual storytelling, making the book more immersive.

Strengths of the Book

- **Authentic Voice and Perspective:** The inclusion of personal stories offers genuine insights into Gipsy life, fostering empathy and understanding.
- **Comprehensive Coverage:** From historical origins to current social issues, the book provides a holistic view.
- **Cultural Sensitivity:** The tone and language reflect respect and acknowledgment of the community's dignity.
- **Educational Value:** It serves as a valuable resource for students, researchers, and anyone interested in social issues.
- **Engaging Narrative Style:** The storytelling approach makes complex topics accessible and compelling.

Limitations and Criticisms

- **Scope Limitations:** While comprehensive, the book cannot cover all Gipsy communities across France and Europe, which are diverse and multifaceted.
- **Potential Bias:** As with any ethnographic work, the perspective of the authors and interviewees may influence the portrayal, possibly leaning toward a particular narrative.
- **Accessibility for Non-French Readers:** Since this edition is in French, non-French speakers may find it challenging to engage without translation.
- **Depth of Analysis:** Some readers may desire more in-depth historical or sociological analysis beyond personal narratives.

Audience and Recommendations

This book is ideally suited for:

- Students and Researchers: Those studying ethnography, anthropology, sociology, or European history.
- Advocates and Activists: Individuals working on minority rights and social integration.
- General Readers: Anyone interested in cultural diversity and human stories.

Recommendations:

- For a richer experience, readers should approach the book with an open mind and a willingness to understand a marginalized community.
- Supplement with academic articles or documentaries for a more comprehensive perspective.
- Non-French speakers may consider seeking an English translation if available or using translation tools.

Conclusion

The Malgré Nous Gipsy Book French Edition stands out as a heartfelt, well-crafted portrayal of Gipsy life in France. Its blend of historical context, cultural richness, and personal narratives offers a balanced and respectful portrayal that educates and moves its readers. While it has some limitations regarding scope and depth, its strengths in authenticity, visual storytelling, and cultural sensitivity make it a valuable addition to literature on minority communities.

For those interested in understanding the complexities and beauties of Gipsy culture beyond stereotypes, this book provides a meaningful and enlightening journey. It not only informs but also fosters empathy, making it a significant contribution to social and cultural discourse in France and beyond.

Final Verdict:

A highly recommended read for anyone eager to explore Gipsy culture through an authentic, nuanced lens. It is a testament to resilience and the enduring spirit of a community that continues to navigate the challenges of modern society with dignity and hope.

QuestionAnswer What is the 'Malgré Nous Gipsy' book about in its French edition? The 'Malgré Nous Gipsy' book explores the history, culture, and personal stories of the Gipsy community in France, focusing on their experiences during and after World War II. Who is the author of the French

edition of 'Malgré Nous Gipsy'? The book is authored by [Author's Name], who is a historian and researcher specializing in Romani history and culture in France. Where can I purchase the French edition of 'Malgré Nous Gipsy'? You can find the French edition of 'Malgré Nous Gipsy' at major bookstores, online retailers like Amazon, and specialized cultural or historical bookshops. Are there any reviews available for the French edition of 'Malgré Nous Gipsy'? Yes, numerous reviews highlight the book's detailed research, compelling personal stories, and its importance in shedding light on the Romani experience in France. Is the French edition of 'Malgré Nous Gipsy' suitable for academic research? Absolutely, the book is well-researched and cited, making it a valuable resource for students, historians, and researchers interested in Romani history and French wartime history. Does the French edition of 'Malgré Nous Gipsy' include photographs or illustrations? Yes, the book features historical photographs and illustrations that complement the narrative and provide visual context to the stories shared. What impact has the French edition of 'Malgré Nous Gipsy' had on public awareness of Romani issues? The book has contributed significantly to raising awareness about the Romani community's struggles and resilience in France, fostering greater understanding and recognition of their history.

Related keywords: Malgré nous, Gipsy, French edition, WWII, Alsace, French resistance, memoir, war history, German occupation, Alsatian culture, autobiographical book

FRENCH COOKING IN EARLY AMERICA

French cooking in early America played a pivotal role in shaping the culinary landscape of what would become the United States. From the earliest colonial settlements to the development of regional cuisines, French culinary traditions left an indelible mark on American food culture. This rich heritage reflects a blend of European sophistication and local influences, creating a unique gastronomic tapestry that continues to influence modern American cuisine today. Exploring the history, key influences, signature dishes, and legacy of French cooking in early America reveals how this culinary tradition helped define the nation's diverse food identity.

Historical Roots of French Cooking in Early America

The French Colonial Presence in North America

French culinary influence in early America primarily stems from the presence of French explorers, settlers, and traders. The French established several important colonies, including:

- New France (Canada): Spanning modern-day Quebec and parts of eastern Canada.

- Louisiana Colony: Founded in 1699, with New Orleans becoming a major hub of French culture and cuisine.
- Other settlements: Including parts of the Mississippi River Valley, which facilitated the spread of French culinary traditions.

French settlers brought their culinary techniques, ingredients, and dining customs with them, which gradually integrated with local ingredients and indigenous cooking practices.

The Role of French Cuisine in Early Colonial Society

French cuisine in early America was characterized by:

- Emphasis on rich, flavorful sauces and complex preparations.
- Use of local ingredients such as game, seafood, and native herbs.
- Adoption of European culinary techniques like sautéing, braising, and baking.

French culinary traditions often signified wealth and sophistication and were primarily enjoyed by the colonial elite, including traders, landowners, and aristocrats.

Key Influences of French Cooking in Early America

Techniques and Ingredients

French culinary techniques introduced in early America included:

- Sautéing and braising: Techniques to develop deep flavors.
- Use of roux: As a base for sauces and stews.
- Baking and pastry-making: Bringing French bread, cakes, and pastries to the American colonies.

Ingredients that became staples due to French influence include:

- Butter and cream: For sauces and pastries.
- Herbs like tarragon, thyme, and tarragon: To flavor dishes.
- Wild game and seafood: Such as duck, oysters, and fish, reflecting regional availability.

Influence on American Culinary Traditions

French cooking contributed to the development of several iconic regional cuisines, notably:

- Louisiana Creole and Cajun cuisine: Blending French, Spanish, African, and Native American influences.
- New Orleans cuisine: Known for its sophisticated use of sauces, spices, and seafood.
- The development of haute cuisine: French culinary techniques laid the groundwork for formal dining and gourmet cooking in America.

Signature Dishes of French-influenced Early American Cuisine

Classic French Dishes Adopted in America

Many dishes originating from French culinary traditions became staples in early America, including:

- Coq au Vin: Chicken braised with wine, mushrooms, and onions.
- Bouillabaisse: A seafood stew originating from Provence but adapted in coastal regions.
- Ratatouille: A vegetable medley that showcased regional produce.
- Crêpes and Pastries: French bread and pastry techniques influenced American baking.

Louisiana Specialties

Louisiana, especially New Orleans, became a culinary melting pot, famous for dishes such as:

- Gumbo: A hearty stew combining French roux, local seafood, and spices.
- Jambalaya: A rice dish with French, Spanish, and African influences.
- Bananas Foster: A dessert that reflects French-American fusion.
- Beignets: French-style fried doughnuts served with powdered sugar.

The Legacy of French Cooking in Early America

French Culinary Institutions and Their Impact

The establishment of French culinary institutions and elite kitchens in colonial America helped preserve and transmit French cooking techniques. Notable examples include:

- French-trained chefs: Who brought refined techniques to American courts and restaurants.
- Culinary schools and cookbooks: Such as early American editions influenced by French cuisine.

French Influence on American Food Culture Today

Modern American cuisine continues to reflect French influences through:

- The prominence of French-inspired fine dining and haute cuisine.
- The popularity of French baking, including croissants and baguettes.
- The integration of French sauces like béchamel, hollandaise, and velouté into American cooking.

French Culinary Heritage in Contemporary America

French-American Fusion Cuisine

Today, chefs blend French techniques with American ingredients, creating innovative dishes. Examples include:

- French-inspired brunch dishes.
- Modern takes on classic French comfort foods.
- Fusion cuisines that combine French, Creole, Cajun, and other regional styles.

Preservation and Celebration of French Culinary Traditions

Many American culinary institutions and festivals celebrate French heritage through:

- Cooking classes and demonstrations.
- Food festivals highlighting French-American cuisine.
- The continued popularity of French bakeries and cafés.

Conclusion

French cooking in early America served as a cornerstone of the nation's culinary development, influencing regional cuisines, refining cooking techniques, and elevating the dining experience. From the sophisticated dishes of New Orleans to the hearty stews of Louisiana, French culinary traditions have persisted and evolved, shaping America's diverse food landscape. Today, the legacy of French cooking continues to thrive, celebrated for its artistry, technique, and timeless appeal—an enduring testament to the deep historical roots of French cuisine in early American history.

Keywords for SEO optimization: French cooking in early America, French culinary influence,

American cuisine history, Louisiana Creole cuisine, French techniques in America, early American dishes, French recipes in America, French heritage in American food, Louisiana cuisine, French pastry traditions

French Cooking in Early America: A Culinary Heritage Rooted in Tradition and Adaptation

Introduction

French cooking in early America embodies a fascinating blend of cultural preservation, adaptation, and innovation. As European settlers arrived on the continent, they brought with them not only their language and customs but also their rich culinary traditions. The influence of French cuisine, particularly from regions such as Normandy, Brittany, and the Parisian culinary scene, played a significant role in shaping the early American palate. This culinary legacy persisted through the colonial period and into the formation of a unique American cuisine, reflecting both the heritage of French immigrants and their interactions with indigenous ingredients and other European settlers. Exploring this history offers insight into how French culinary principles established roots in early America and evolved amid new landscapes and diverse cultural influences.

The Origins of French Culinary Influence in America

French Immigration and Settlement Patterns

In the early 17th and 18th centuries, French explorers and settlers established colonies along the Atlantic coast, most notably in present-day Louisiana. The Louisiana region became a focal point of French cultural and culinary influence, with French explorers, traders, and settlers bringing their traditions across the Atlantic. These early French communities, including the notable French Creoles, maintained their culinary identities through local ingredients and cooking techniques.

The Role of French Culinary Traditions

French cuisine, renowned for its sophistication, techniques, and emphasis on sauces, was highly regarded in Europe and carried over by immigrants to the New World. French cooking was characterized by:

- Methodical Techniques: Saut  ing, braising, roasting, and poaching.
- Rich Sauces: B  chamel, velout  , espagnole, and hollandaise.
- Structured Courses: Appetizers, main courses, and desserts.
- Use of Fresh Ingredients: Butter, herbs, wines, and locally available produce.

In early America, these principles were initially preserved within French immigrant communities,

especially in Louisiana, where the culinary traditions remained more intact due to relative isolation and continued French governance.

French Culinary Practices and Adaptation in Colonial America

Integration with Indigenous and Local Ingredients

French cooks in early America faced the challenge of sourcing ingredients unfamiliar from Europe. They adapted their traditional recipes to incorporate native ingredients such as:

- Corn: Replacing wheat-based bread with cornbread.
- Local Fish and Seafood: Incorporating oysters, catfish, and other freshwater or coastal catches.
- Wild Game: Utilizing venison, wild fowl, and other game meats.
- Vegetables: Sweet potatoes, squash, okra, and peppers.

This adaptation led to the development of new regional dishes that retained French techniques but reflected local flavors.

The Evolution of French-Inspired Dishes

Some early American dishes influenced by French cuisine include:

- Gumbo: A stew combining French roux techniques with Native American and African ingredients.
- Jambalaya: A rice dish blending French cooking methods with local ingredients.
- Crêpes and Pastries: Baked goods brought by French immigrants adapted to available ingredients.

The Role of French Culinary Education and Cookbooks

In colonial America, cookbooks and culinary manuals from France influenced home cooks and professional chefs alike. Notable publications, such as "Le Cuisinier Royal et Bourgeois" by François Pierre La Varenne, provided foundational techniques that were modified to suit American ingredients.

French Influence in Colonial Cities and Louisiana

New Orleans: A Culinary Melting Pot

As the most prominent hub of French influence in early America, New Orleans became a vibrant center of culinary exchange. French settlers, enslaved Africans, Caribbeans, and other immigrant groups contributed to a unique Creole cuisine that blended French techniques with Caribbean spices, African flavors, and indigenous ingredients.

- Creole Cuisine: Characterized by rich, spicy, and hearty dishes.
- Cooking Methods: Emphasized slow simmering, use of roux-based sauces, and complex spice blends.
- Signature Dishes: Shrimp Creole, Crawfish Étouffée, and Oysters Rockefeller.

The Impact of French Culinary Education in Louisiana

French culinary schools and chefs in Louisiana preserved traditional techniques and passed them down through generations, ensuring that French culinary principles remained central to the region's cooking.

French Culinary Techniques and Their Transmission

Classical French Techniques in Early America

Many foundational techniques of French cuisine found their way into American kitchens, including:

- Sauce Making: The backbone of French cuisine, emphasizing emulsification and reduction.
- Dégraissage: Clarifying fats and broths to achieve purity of flavor.
- Pâtisserie Skills: Pastry making, including puff pastry, tart shells, and éclairs.

The Role of French Chefs and Culinary Mentorship

Traveling French chefs, such as the legendary Marie-Antoine Carême, influenced American cooks through cookbooks and culinary demonstrations. Their emphasis on presentation, precise techniques, and the importance of sauces became a standard in American fine dining.

The Legacy and Continuing Influence of French Cooking in America

19th and 20th Century Revival

French culinary principles gained renewed popularity in America during the 19th and early 20th centuries with the advent of French-trained chefs and the rise of French-inspired restaurants. French cooking schools, such as Le Cordon Bleu, furthered American chefs' mastery of French techniques.

Modern Interpretations and Fusion

Today, French influence remains evident in American cuisine through:

- French-American Fusion: Combining French techniques with local ingredients and flavors.
- Gourmet and Haute Cuisine: Fine dining establishments emphasizing French culinary methods.
- Culinary Education: French cooking techniques are foundational in culinary schools across the U.S.

Preservation of Regional French Influence

Louisiana's Creole and Cajun cuisines continue to showcase the deep-rooted French culinary traditions, blending them seamlessly with African, Caribbean, and indigenous flavors.

Conclusion

French cooking in early America is a testament to the enduring power of culinary tradition and its capacity for adaptation. From the early colonial period through the development of regional cuisines like Creole and Cajun, French techniques and principles provided a foundation that evolved in response to new ingredients, cultural influences, and changing tastes. Today, the legacy of French cuisine remains a vital part of America's culinary landscape, celebrated for its techniques, rich flavors, and cultural significance. Whether in historic dishes, high-end restaurants, or everyday home cooking, the influence of French culinary artistry continues to enrich American food culture, connecting the past with the present in a delicious continuum.

Question How did French cooking influence early American cuisine? French cooking introduced techniques such as sautéing, braising, and the use of rich sauces, which significantly shaped the development of American culinary traditions, especially in regions with French settlements. **What role did French chefs or culinary traditions play in early American colonies?** French chefs and culinary practices were often brought by settlers and traders, contributing refined cooking techniques and recipes that blended with indigenous and other European influences in early America. **Which French dishes were popular in early America?** Dishes such as coq au vin, ratatouille, and French bread became popular among the colonial elite, reflecting the sophistication of French cuisine and its adaptation to American ingredients. **How did French culinary techniques spread in early America?** French techniques spread through the migration of French chefs, the establishment of French-influenced kitchens, and the publication of cookbooks that shared French recipes and methods with American cooks. **Were French ingredients commonly used in early American cooking?** Yes, ingredients like wine, butter, herbs, and fine cheeses were incorporated into early American recipes, reflecting French culinary influence and trade connections. **Did French cooking influence the development of specific American dishes?** Absolutely; French techniques and

ingredients contributed to the creation of dishes like gumbo, jambalaya, and certain pastry recipes, blending French and local flavors. How did French culinary traditions adapt to American ingredients in early America? French chefs adapted their recipes by substituting local ingredients such as native herbs and meats, creating unique regional styles that retained French techniques. What was the significance of French culinary influence during the American Revolution? French culinary influence was prominent among the colonial aristocracy and revolutionaries, symbolizing sophistication, and French techniques were often associated with the ideals of refinement and enlightenment. Are there any surviving French-American recipes from early colonial times? Yes, some recipes documented in early cookbooks and household manuals reflect French techniques and ingredients, serving as a testament to the lasting influence of French cooking in America.

Related keywords: French cuisine, early American food, colonial gastronomy, French influence, New France culinary, 18th-century cooking, French immigrants, colonial recipes, French culinary traditions, early American kitchens

Read the full article online: [french cooking in early america](#)