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To kill a mockingbird food references

By Eliot, on September 30, 2017The theme is the film or novel, To Kill a Mockingbird is a classic in any way. I'm delighted to host this month's round for Food 'n Flix with this classic 1962 Oscar winner. In addition to securing Gregory Peck the Oscar for Best Actor, this film began the careers of several actors, including Robert Duvall. I don't think if I was an unknown viewer, I wouldn't have recognized Duvall as Boo Radley, the innocent maniac next door. Willam Windom (better known for Murder, She Wrote) and Alice Ghostley (better known to Aunt Esmerelda in Bewitched) also made their TKAM debuts. (Just a little trivia for you.) Boo and Scout can't remember how many times I've seen this movie. I taught English for eight years, at least as many as I showed the film almost every year after reading the novel. To clarify, I don't think TKAM is a foodie movie in the slightest, but I wanted to see who was ready for the challenge of putting on their food glasses. I can't wait to see what everybody's whipping about either. As I tied my culinary glasses and watched the movie again, I came across the following foods or food references: Soft tea cakes with sweat icing and sweet talcum (such as the southern ladies withered on summer evenings) Mr. Cunningham's payment of walnuts (and previous necklaces) Calpurnia Donuty-thing hot biscuit breakfast at dill tree house on cabbage patch Raw squirrels (Boo Radley supposed diet according to Jem) in radley's yard through a vegetable garden collar café at breakfast on the first day of Scout school, Khmo milk, biscuits, bacon, roasted grits, potatoes, necklaces, carrots, cornbread, milk and syrup (at lunch on the first day of school or dinner as Jem calls him when he invites Walter) Cunningham's meals from hunted rabbits and squirrels (according to Walter) Scrambled eggs (another breakfast) Cookies and lemonade in the Porch Blocks of Ice outside the courthouse Mayella Ewell sends the children into town. Ham (as in Jean Louise's costume for the Halloween parade) Angel Food cakes for Boo from the city ladies for being a hero (as Sheriff Tate predicts) The most obvious meal is lunch with Scout's schoolmate, Walter. After hitting him in the schoolyard for getting her started on the wrong foot, Jem intervenes and invites the child home for lunch. Scout watches in amazement and horror as Walter pours syrup (melaza into the novel) throughout his meal. I didn't want to make good Southern food in mingie, but I wanted to use this as my inspiration. I thought I had found an ingenious recipe for a jelly of mingie (which was actually a sugary curd) but after two attempts to perfect her and taste, I gave up. I had one one on the stove and two sloppy messes. Besides, I didn't care about the taste. ☹️ After that disaster, I started looking for mingie recipes and came across a couple of recipes for applesauce jelly. I was intrigued and this recipe is simply boiled with apple cider. Use this as syrup, jelly or as a sweetener for all kinds of delicious things. (See note below.) Ingredients 1 gallon of fresh (un pasteurized) apple cider Optional: cinnamon stick, star anise, ginger slices, spice berries, vanilla instructions In a large kettle, bring the apple cider to a boil and then reduce to a strong simmer. If foam appears, unsnate the top periodically as it shrinks. Simmer until apple cider is dark, and start thickening to a syrup consistency. Cider must be a minimum of 1/7 and up to 1/10 original volume to be stable on the shelf. Remove from heat and store in a sterile bottle in the refrigerator. If you use 1 gallon of cider, you should keep approximately 2 1/3 cups of applesauce. This recipe is very versatile and uses any amount of cider you want and any spice and flavoring will speak to you. Pour on biscuits, French toast, waffles, pancakes. ... Or, try some of these great ideas (compiled from Foodie with Family and The Yummy Life). Make instant cups of hot cider: add boiling water to your favorite cup and stir 3-4 tablespoons of apple cider syrup. (Better yet, add some rum or brandy or whiskey to the hot cider cup for a hot drink at night. Pour a tablespoon over ice, fill the rest of the glass with seltzer water (and either rum or brandy or whiskey), and give a quick stir for apple cider soda (virgin or hard). Drizz down on the vanilla ice cream. It is used to meat pork or ham, chicken or salmon. Cut one or two tablespoons into sliced apples for a cake or crispy apple. Use as a substitute sweetener in recipes instead of sugar, honey or maple syrup. Whisk in cream cheese glaze for a pumpkin spice cake. Add oatmeal or natural yogurt for breakfast. Add to a basic vinaigrette (instead of honey) for a tasty salad dressing. Make sparkling apple cider: Add 1-2 tablespoons of syrup to a glass of ice and sparkling water or seltzer. To try this recipe, however, let's spray on hot butter cookies in the spirit of Calpurnia cuisine. For cookies, you can choose from any of these recipes: Angel Biscuits Sweet Potato Biscuits Crux of the Biscuit (from an earlier FnF post) Please note that I arrived so late for publication that there is no longer time to participate. Look for the recipe summary Soon. But you definitely have time to join us next month when Coffee and Casseroles hosts Ghostbusters (2016, the latest installment). Join us in October! Kerry and I love reading books and finding all the food references. Killing a nightingale is full of especially at first when characters and their relationships are being established. My favorite reference comes right away on page 5-6. Scout is remembering the city of Maycomb and remembering how hot it was; something I'm sure we can all relate to: somehow it was hotter then: a black dog suffered on a summer's day; bone mules hooked to Hoover's chariots films in the suffocating shade of the oaks in the square. The men's stiff necks withered at nine o'clock in the morning. The ladies bathed before noon, after their three-hour naps, and at night they were like soft tea cakes with sweat glazes and sweet talcum. I can see these ladies doing everything I can to be presentable despite the heat and humidity. South tea cakesEditing1/2 cup (113 grams) unsalted butter, room temperature 1/2 cup (100 grams) granulated white sugar3 large eggs1 teaspoon pure vanilla extractThe largest of 1 large lemon2 1/4 cups (299 cups 5 grams) all purposes of flour 2 teaspoons baking powder1/4 teaspoon saltConfectioninglers' Frosting:2 cups (230 grams) confectionery sugar (icing sugar or powder), sifted 12 cups (113 grams) of unsalted butter, Ambient temperature 1 teaspoon pure vanilla extract 2 tablespoons milk or light cream Baked preheat at 350 degrees F (177 degrees C) and place the shelf in the center of the oven. Line two baking sheets with parchment paper. Cookies InstructionsIn the bowl of your electric mixer (or with a hand mixer) whisk the butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Whisk in vanilla extract and lemon zest. In a separate bowl, combine the flour, baking powder and salt. Add to butter and egg mixture and whisk until combined. Place the dough on a lightly floured surface and, with a floured rolled frying pan, stretch the dough to a thickness of 1/2 inch (1.25 cm). Using a round cookie cutter of 2 - 2 1/2 inches (5 - 6 cm), cut the dough into circles. Save the remains and roll again. Transfer the biscuits to the prepared baking sheet, spacing them a few centimeters apart. Bake for about 10-12 minutes (cooking time will vary depending on the size and shape of the cookies) or until the bottom of the biscuits is lightly browned and a toothpick inserted in the center of a cookie comes out clean. Remove from the oven and place on a wire rack to cool. Once the cookies have cooled completely, frost with icing. Instructions FrostingIn an electric mixer, cream the butter up be soft and well mixed. Add vanilla extract. With the blender at low speed, gradually beat the sugar. Scrape the sides of the bowl. Add milk and can at high speed until glazing is light and fluffy (about 3-4 minutes). Add a little more milk or sugar, if necessary. In intee the icing with the desired food color (I use the pasta food coloring that is available in cake decoration shops and party shops). It makes 16 cookies. Calpurnia appeared at the front door and shouted: Lemonade time! You all get out of that hot sun before you fry alive! Lemonade in the middle of the morning was a summer ritual. Calpurnia put a jug and three glasses on the porch, and then got rid of his business. Being out of Jem's good thanks didn't worry me especially. Lemonade would restore its good mood. (page 42) Ingredients1 cup sugar (can reduce to 3/4 cup)1 cup water (for simple syrup)1 cup lemon juice3 to 4 cups cold water (to dilute)Instructions 1. Make simple syrup by heating the sugar and water in a small saucepan until the sugar dissolves completely. 2. While the sugar is dissolving, use a juicer to extract the juice from 4 to 6 lemons, enough for a cup of juice. 3. Add juice and sugar water to a jug. Add 3 to 4 cups of cold water, more or less to the desired force. Refrigerate for 30 to 40 minutes. If lemonade is a little sweet for your taste, add a little more lemon juice. Serve with ice, sliced lemons. Bread Perhaps Calpurnia sensed that my day had been a grim: she let me watch her fix supper. Close your eyes and open your mouth and I'll surprise you, he said. It wasn't often that she made crackling bread, she said she never had time, but with both of us at school today it had been easy for her. She knew I loved crackling bread. I missed you today, he said. (page 31-32) Ingredients 9 ounces cornmeal (ideally white cornmeal, but yellow will make) 1 teaspoon salt 1/2 teaspoon baking soda 1/2 teaspoon baking powder 12 ounces (1 1/2 cups) buttermilk 1 large egg 1 cup crackers (or replace pieces of crispy bacon) 1 tablespoon of lard, butter or bacon driplnstruye preheat oven to 450 oF. Once the oven is hot, put the tablespoon of fat in the pan and put the pan in the oven to heat. In the meantime, mix your batter. Beat the dry ingredients in a medium bowl. Whisk the water and egg together in another bowl, then combine the wet and dry ingredients, whisking until combined. Finally, beat on the creaks. Remove the pan from the oven and pour into the dough, sizzle attractively. Lower the heat to 350 and return the pan to the oven. Bake until golden brown, about 25 minutes. When baked, flip the bread out of the pan so that the crunchy crust looks upwards. Cut into wedges and serve, with a drizzle of honey if desired, they crackling? In grandfather, my father and my uncles having killed a lot of pigs that day so long ago. The smoke house sat to the far right of the photo, and it would have filled with year of supply of pork. While men did that, women cooked cracklins. In fact, they rendered the oil, the lard, of the fat clinging to the skins of the pigs. Cracks, therefore, are the byproduct of oil rendering. Scuppernongs, page 47 What are scuppernongs? De scuppermong is a great variety of muscadine a species of grape native to the southeastern United States. It is usually greenish or bronze in color and is similar in appearance and texture to a white grape, but rounder and larger and first known as the great white grape. The grape is also commonly known as scuplin in some areas of Deep South.Lane CakeSoon as I can clean my hands and when Stephanie Crawford is not looking, I will make her a lane cake. That Stephanie has been behind my recipe for thirty years, and if she thinks I'll give it to her just because I stay with her she has something else to come... Maudie had once let me see: among other things, the recipe required a large cup of sugar. (page 83) When Aunt Alexandra comes to live with the family: Maycomb welcomed her. Miss Maudie Atkinson baked a lane cake so laden with glitter that it made me tight. (page 146) Lane Cake, one of Alabama's most famous culinary specialties, was created by Emma Rylander Lane of Clayton, Barbour County. It is a type of white cake made with egg whites and consists of four layers that are filled with a mixture of egg yolks, butter, sugar, raisins and whiskey. The cake is decorated with a boiled white confectionery and fluffy water, sugar and whipped egg whites. The cake is typically served in the South on birthdays, wedding anniversaries, and other special occasions. The recipe was first printed in Lane's cookbook Some Good Things to Eat, which she self-published in 1898. According to chef and culinary scholar Neil Ravenna, Lane first brought his cake recipe to public attention at a county fair in Columbus, Georgia, when he entered his cake in a baking contest there and took the first prize. She originally named the cake the cake for the prize, but an acquaintance convinced her to lend her own name to dessert. For the cake: 1 cup (2 sticks) butter, softened at room temperature 2 cups granulated sugar 1 teaspoon vanilla extract 3 1/4 cups cake flour 3 1/2 teaspoons baking powder 1/4 teaspoon salt 1 milk cup 8 egg whites For filling and covering 8 egg yolks 1 1/4 cups Rrated granulated sugar bark 1/3 cup bourbon grape juice or cherry can be replaced with bourbon) 1/2 teaspoon mace 1 1/4 cups walnuts, chopped teaspoon salt 1 cup shredded coconut 1 cup raisins 1 cup icing cherries, quartered Instructions 1. Preheat oven to 375 degrees f (190 C). Grease and flour three round 9-inch molds. 2. Cream the butter and sugar together until light Creamy. Beat in vanilla. 3. Sift together flour, baking powder and salt twice. Add the flour mixture to the dough alternately with milk. 4. Beat the egg whites until rigid but not dry. Stir 1/4 of the whites into the dough. Fold into remaining whites until combined. 5. Pour the dough into the 3 prepared cake pans and bake for 20 to 25 minutes. Cool in pans for 10 minutes; turn into cake shelves. 6. To prepare the filling, mix the yolks, sugar and orange bark in a heavy frying pan or on top of a double boiler. 7. Cook over medium heat, stirring constantly, until sugar dissolves and mixture thickens enough to cover the back of the spoon. Do not let it boil or the eggs will stir. 8. Remove from heat and stir in the remaining ingredients. Allow the filling to cool. Fill the layers of the cake and spread on the top and sides of the cake. NOTE: Lane cake improves flavor as it ages and softens. Covered and uncut, this cake can be made 1 week before serving. No need to refrigerate. 8-10 servings ago, and ButterWe hid around the kitchen until Calpurnia kicked us out. By some voodoo system Calpurnia seemed to know everything. She was a less than satisfying source of palliation, but she gave Jem a hot cookie and butter that he ripped out in half and shared with me. It tasted like cotton. (page 118) Ingredients2 cups flour 4 teaspoons baking powder1/4 teaspoon baking soda3/4 teaspoon salt2 tablespoons butter2 tablespoons shortening1 cup of whey, refrigeratedInseating oven to 450 degrees. In a large bowl, combine flour, baking powder, baking soda and salt. Using your fingertips, rub the butter and shorten the dry ingredients until the mixture looks like crumbs. (The faster the better, you don't want fats to melt.) Make a well in the center and pour in the cold whey. Stir until the dough is added. The dough will be very sticky. Rotate the dough on the floured surface, cover the powder with flour and gently fold the dough over itself 5 or 6 times. Press in a 1-inch thick round. Cut the cookies with a 2-inch cutter, making sure to push down through the dough. Place the cookies on the baking sheet to touch. Reform the waste mass, working as little as possible and continue cutting. (Second-step cookies won't be as light as the first one, but hey, that's life.) Ten dozen years ago. Bake until cookies are tall and light gold on top, 15 to 20 minutes. RusseThe gentle hum of the ladies' voices grew louder when I opened the door: Why, Alexandra, I've never seen a charlotte like this... simply charming... I can never get my bark like this, I can never... (page 261) Note: I've included two recipes for Charlotte Russe, a chocolate and a lemon. Both looked so good and as the book did not specify... well, I thought I was going to copy copy en Charlotte Russe? You will find recipes for a wide variety of cakes known as charlottes. Typically a special mold is lined with cake, biscuits or bread and then filled with a custard, mousse or pudding. There are even French recipes for salted charlottes - for example, line a frying pan with cabbage leaves and fill it with a mixture of egg and vegetables before baking. According to some food historians, the original charlotte was made in England in the 18th century in honor of Queen Charlotte, the wife of King George III. In France, the invention of a special charlotte called Charlotte Russe (or Russian Charlotte) is attributed to a French chef who named her after his employer, who was a tsar. A Charlotte Russe is typically made with lady's fingers for a lining and contains a cream filling that is set with gelatin - called a Bavarian cream. In the chocolate charlotte recipe given here, Bavarian cream has been replaced by a chocolate mousse. Charlotte Russe au ChocolatInredients40-50 lady fingers (that number sounds iffy to me)1/2 cup kirsch*8 ounces good quality dark sweet cooking chocolate1/4 cup milk7 Tablespoons butter4 eggs (at room temperature)1/4 cup powdered sugar1 cup heavy cream (well chilled)Instructions Slightly butter a 8-cup charlotte mold and align the bottom with wax paper to release quickly. Mix the kirsch with 1/2 cup of cold water in a shallow dish. Working with one boudoir at a time (you don't want to leave them lying on the alcohol or they will disintegrate), quickly roll it into the alcohol and place it standing against the side of the tray with its curved side facing outwards. Align the entire pan cleanly in this way. Separate the eggs. Place the egg whites in a mixing bowl and have the yolks ready to add to the chocolate mixture. Using a double boiler, heat the chocolate and milk, mixing until smooth with a wooden spoon (no need to boil the water in the double boiler for this - better just to keep it on a low heat). Add the butter, one tablespoon at a time, mixing until smooth after each addition. Add the egg yolks one at a time, mixing well after each. Whisk the mixture for several minutes with the wooden spoon until smooth and shiny. Remove from heat. Whisk the egg whites until rigid and then whisk the powdered sugar. In another bowl whisk the cold cream until it forms soft peaks (you don't want this too stiff or it's hard to mix with the other ingredients). Mix the chocolate mixture in the whipped cream, then fold the egg whites. You want to end it all mixed, but it takes a light hand to keep things fluffy. Pour the mousse into the prepared charlotte pan by pushing it into view to make sure it fills the pan completely. Align the top of the pan with more boudoirs that have been briefly soaked in the Mixture. You may want to add two layers of boudoirs to create a firm foundation for your chocolate mousse when you deliver it. Cover the cake with a plastic wrap and place a weight on top of it (I use a frying pan that is only the size of the charlotte pan and put a heavy can of beans on top). Place in the refrigerator overnight. To serve, simply remove the plastic wrap and invest the charlotte on a serving plate. You should slide out. Decorate as you wish - whipped cream, cherries, shaved chocolate - or just serve as is. *You can replace a different alcohol with kirsch in the chocolate charlotte recipe. Grand Marrier or Kahlúa are two ideas to get you started. Or replace orange juice if you don't like alcohol. Lemon Charlotte RusseInredients18 unfilled ladyfingers, split1 unflavoured gelatin wrap1/2 cup freshly squeezed lemon juice4 eggs, separated from 1 x 4 tsp. Jumper® lemon grated peel1 cup heavy cream or whipped cream, whipped cup1 cup sugarInstrucciones Bottom line and sides of 8 or 3 inches of spring with Softens gelatin in lemon juice. In addition to the double boiler, with electric mixer, beat the egg yolks well with 1/2 cup sugar and salt. Whisk gradually in the gelatin mixture. Cook over boiling water, stirring constantly, until mixture begins to thicken, about 10 minutes. Pour into a large bowl; add lemon peel. Refrigerate until mixture begins to thicken, about 30 minutes, stirring occasionally (or cool over ice cubes in a larger bowl, stirring frequently, about 15 minutes). In a heavy saucepan of 2 to 3 2 2 quarters, mix the egg whites and the rest of a cup and a half of sugar. Over a very low heat, with the electric mixer, whisk the egg whites until soft peaks form (or can in a bowl or a double boiler over simmering water). Remove from heat and cool slightly. Fold the whipped egg whites and whipped cream into the lemon and gelatin mixture. Spoon in a ladyfinger-lined frying pan. Cool for 3 hours or overnight. Carefully remove the sides of the spring-shaped tray. Garnish with lemon cart slices and make 12 servings servings

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