

# From Soup to Nuts: The Whole Story of How Fannie Farmer Invented Recipes

Fannie Farmer was a pioneer in the field of cooking and recipe development. Her work helped to standardize recipes and make them accessible to home cooks. Before Farmer, recipes were often vague and inconsistent, making it difficult for cooks to recreate dishes successfully. Farmer's recipes were clear, concise, and reliable, and they quickly became the gold standard for American cooking.



## Fannie in the Kitchen: The Whole Story From Soup to Nuts of How Fannie Farmer Invented Recipes with Precise Measurements by Deborah Hopkinson

★★★★☆ 4.4 out of 5

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Farmer was born in Boston in 1857. She showed an early interest in cooking, and by the age of 12 she was already experimenting with recipes. In 1877, she enrolled in the Boston Cooking School, one of the first cooking schools in the United States. After graduating from the Boston Cooking School, Farmer worked as a teacher and a caterer. In 1896, she published her first cookbook, *The Boston Cooking-School Cook Book*. The cookbook was a huge success, and it quickly became one of the most popular cookbooks in the United States.

Farmer's cookbook was groundbreaking in several ways. First, it was one of the first cookbooks to use standardized measurements. Before Farmer, recipes often called for ingredients to be measured by "cups" or "handfuls," which could lead to inconsistent results. Farmer's recipes used precise measurements, such as cups, tablespoons, and teaspoons, which made it easier for cooks to recreate her dishes.

Second, Farmer's cookbook was one of the first to include instructions for preparing dishes. Before Farmer, recipes often simply listed the ingredients, and it was up to the cook to figure out how to prepare the dish. Farmer's recipes included step-by-step instructions, which made it easier for cooks to follow her recipes.

Finally, Farmer's cookbook was one of the first to include recipes for a wide variety of dishes. Before Farmer, most cookbooks focused on traditional American dishes. Farmer's cookbook included recipes for dishes from all over the world, which helped to introduce American cooks to new flavors and cuisines.

Farmer's cookbook was a huge success, and it helped to revolutionize the way Americans cook. Farmer's recipes were clear, concise, and reliable, and they quickly became the gold standard for American cooking. Farmer's work helped to standardize recipes and make them accessible to home cooks, and she is considered one of the most important figures in the history of American cooking.

### **Farmer's Impact on American Cooking**

Farmer's impact on American cooking is undeniable. Her cookbook was one of the most popular cookbooks in the United States for decades, and it

helped to shape the way Americans cook today. Farmer's recipes were clear, concise, and reliable, and they helped to make cooking more accessible to home cooks. Farmer's work also helped to standardize recipes, which made it easier for cooks to recreate dishes successfully.

Farmer's influence can still be seen in American cooking today. Many of the recipes that we take for granted today, such as chocolate chip cookies and macaroni and cheese, were first published in Farmer's cookbook. Farmer's work helped to make American cooking more standardized and accessible, and it continues to influence the way we cook today.

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