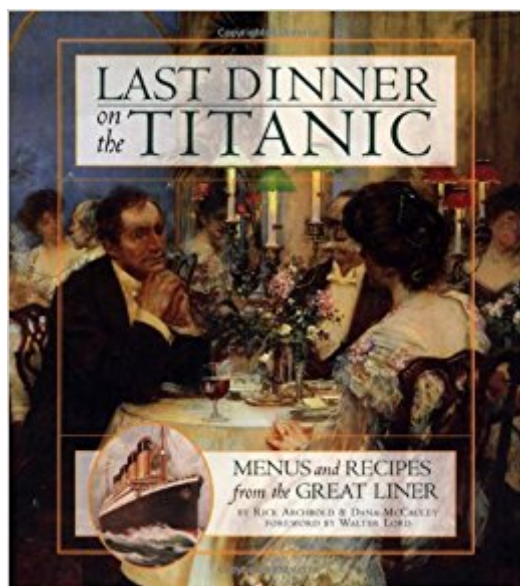


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Last Dinner On The Titanic: Menus And Recipes From The Great Liner



Synopsis

A cookbook designed to recreate the atmosphere of dining on the famous, doomed luxury liner serves up such recipes as Lobster Thermidor, Quail's Eggs in Aspic with Caviar, and Poached Salmon with Dilled Mousseline Sauce and Cucumber.

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Customer Reviews

It is impossible to read this book, which is as sumptuously appointed as the great ship itself, and not want to plan a Titanic dinner party immediately. Fortunately, the book provides--besides beautiful photos, delectable factoids, and fascinating quotes from the rich and vanished famous--clear, easy-to-follow instructions on how to plan such a party. You can use recipes for first-, second-, or third-class meals. Remember, style is all. Try to equal the class evinced by Titanic survivor Renee Harris, who sued the steamship line for her husband's death in the sinking, put the \$50,000 settlement into the first play by Moss Hart (who gives her credit in his popular autobiography, *Act One*), and lost all her cash in the 1929 crash. When Walter Lord, the dean of Titanic lore who wrote the introduction to this book, interviews the aged, broke Ms. Harris in her welfare hotel, he writes, "She had lost neither her sunny disposition nor her theatrical poise. One day I brought her a little jar of caviar in an attempt to give this gallant lady a taste of the good old days. She sampled it once, then pushed the jar politely aside. 'You call that caviar?' she asked." As Lord observes, "Reproducing the Titanic's marvelous food is surely one of the best ways to experience a bygone age of luxury and leisure." Don't forget to set the mood with music: either *Titanic: Music as Heard on the Fateful Voyage* or *Titanic: Music from the Motion Picture* will do, depending on whether you're a

classicist or a romantic. --Tim Appelo

According to Walter Lord (*A Night To Remember*, LJ 10/15/55), April 14 finds many "sentimentalists" re-creating the Titanic's last meals. Now, with the help of research chef McCauley, Archbold (coauthor of *The Discovery of the Titanic*, LJ 1/88) reveals these menus to the population at large. A handsome gift book filled with photos, graphics, and Edwardian motifs, this work will appeal to foodies, Titanic buffs, and trend seekers. The recipes, taken from all five dining room menus, include delicacies like Quail Eggs and Caviar, Lobster Thermidor, and Oysters a la Russe; even the steerage "saloon" fare is formidable by present standards. There's also advice on how to host a Titanic dinner party complete with wardrobe and table-setting ideas, helping diners to feel like an Astor at the captain's table. With renewed interest and marketing of things Titanic in anticipation of the much-publicized film and Broadway musical (this year marks the 85th anniversary of the disaster), this book is surely the tip of the iceberg. David Nudo, "Library Journal" Copyright 1997 Reed Business Information, Inc.

Being a lover of all things Titanic, I couldn't order this book fast enough. The foreword is written by Walter Lord who wrote *A Night to Remember*. The pictures and paintings alone are worthy of their own book. Printings of the original posters and menus really bring you closer to that time. Now let's get to the recipes! Okay, not all of these recipes are going to be to everybody's taste. If you are hosting a Titanic dinner party I would definitely get together with at least two guests to help pick which menu items to recreate. Of course some people don't care and just want to have the experience of eating what was served on board. My personal favorite is the Chicken Lyonnaise on pg 76. Now this is from the first class menu but we pick things from all of the menus (sometimes we tweak them) to make a dinner. If you want authenticity there are plenty of recipes to plan your perfect Titanic party. I haven't tried all of them and I probably never will. I know the popular thing that is mentioned when talking about dining on board Titanic is the Lamb with Mint Jelly. Well I am not a fan of either one so that counts me out. There are little facts and historical tidbits before most of the recipes that are very interesting. I recommend this book for all Titanic buffs even if you don't actually plan to cook out of it.

Classic lineup of dishes from 1st to 3rd class on the world famous Titanic ship. Some of the ingredients are hard to come by and expensive but that is expected. Some of the culinary skills required are more than what most people can do. For me, personally this book was exactly what I

wanted. It even explains how you would go about hosting dinners using the recipes down to the type of music and attire you should wear.

I bought this book for myself and have now bought another copy for a friend. It's a beautiful book, wonderfully illustrated. It's so interesting to learn about the kitchen and dining aboard the ship. This book contains full menus and recipes of the food served in First, Second and Third class. I highly recommend this book to any Titanic enthusiast.

We have a family member who was actually a Titanic survivor so this book and dinner were especially meaningful. We used some recipes from this book, Chicken Lyonnaise for the main course, was especially tasty. We also had Creamed Carrots, Savory Cranberry Sauce, Chateau Potatoes, Asparagus Salad, and Chocolate Painted Eclairs among other recipes used for our 9 course dinner. Recipes were mostly followed although the eclairs were made by a French woman who didn't follow this recipe. We had several different wines. Used this book as a good guide. Interesting reading.

I bought this book a few years ago when planning my epic Titanic Dinner Party. It not only helped, but was a pleasure simply to read. It has more than just the meals; it has history and insights. Further, it is a picture book as well. Sometimes, I use it just to gaze at the pictures. I am planning another epic Titanic Dinner and stole several pic from the book for my 11-page invitations (as to try to entice people to come). I will read through it one last time before setting the table and shopping.

I bought this copy of the book as a gift; had my copy for some time and thoroughly enjoy it. A fun reminder of how life was in the Edwardian Era. A nice reminder that for most in Third Class, the seven day crossing (when on a ship that didn't sink) was probably the most elegant week of their entire lives; three cooked meals a day that was served to them, flush toilets, a bunk all to themselves with real, clean sheets. The recipes are fun and very doable in the home kitchen; even the POSH First Class dishes. It's a joy to prepare an abridged First Class early 20th Century dinner, complete with all of the formal table service, for my 21st Century grandchildren. It makes for a fun teaching tool as well as a very enjoyable evening.

Congratulations! You're on your way to purchasing one of the best cookbooks around, a truly gourmet mix of history and culinary art second to none. First and foremost, "Last Dinner on the

"Titanic" is a cookbook, and an amazing one at that. The recipes recreated here are indeed taken straight from that fateful Atlantic crossing in April 1912. The recipes are (for the most part) thoughtfully and interestingly grouped by menu from the area of the ship in which they were served, e.g., the First Class Dining Room, the Parisian Cafe, the Third Class Dining Room, etc. Thus, you get a broad spectrum of foods of the time, or at least the Chef d' Cuisine's interpretation of foods of the time. And what a spectrum it is. You can pick and choose from Tripe Stew to Filet Mignon Lili to Lobster Thermidor with Duchesse Potatoes to "American Ice Cream". Or, if you're up to it, try and take on the entire First Class Menu from the night the Titanic went down, with all 11 courses in all of their glory. I have now made several of the recipes from the book and they are (a) not too terribly difficult; and (b) extremely good. Don't get me wrong -- I'm sure making all of this on a ship in 1912 was extremely challenging; but for those of us at home in 2004, the modern conveniences (food processors especially) make these recipes a little easier to tackle. That's the great thing about this book -- you can actually use it, although you will also be fascinated by the historical aspect as well. The Canapes L'Amiral and the Roast Sirloin Forestiere are particularly good dishes. Second, and almost as good as the food itself, the authors do a tremendous job of weaving history into this cookbook. When I got this book, I almost read it cover to cover just because it is so darn interesting. The history is not stuffy like an old text book; rather, it is extremely vivid and interspersed with photos, drawings, and anecdotes both from passengers who survived and those who did not. So you not only get the food of the period, you get the "feel" of the period as well. The authors even give you a tailor-made plan for throwing a real Titanic party if you want, right down to what to wear and how to fold the napkins! I could go on and on about the great stuff you'll learn, but I'll just say as a final selling point that every person who has seen this book in my house picks it up, sits down, and leafs through most of the entire thing. Yes, it's really that compelling and interesting, even 95 years later. So grab it right now, and bon appetit and bon voyage!

This for the obsessed Titanic fan. It is great. All the recipes of the last night from 1st class to the lower decks. Well illustrated.

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