America's Kitchens
By Nancy Carlisle, Melinda Talbot Nasardinov and Jennifer Pustz

It is amazing what this one room--at times a harried workspace and at others the sentimental heart of the home--has meant to people over the course of more than four centuries.

America's Kitchens tells the story of this important room and features New England hearths, detached kitchens on southern plantations, Spanish colonial kitchens of the Southwest, elaborate nineteenth-century kitchens in the Midwest, and middle-class open-plan homes of 1950s suburbia. The book traces technological developments such as the introduction of the cast-iron cookstove, the efficiency of the Hoosier cabinet, and the impact of the frozen food industry to suggest how these innovations have transformed kitchen work and changed women's lives.

Innovatively designed and lavishly illustrated with historic drawings, photographs, and a fascinating array of ephemera from Historic New England's diverse collections, America's Kitchens describes what it was like to live with and work in kitchens that had none of the conveniences we take for granted. At the same time, the book analyzes the profound place of the kitchen in our own lives today.

About the Author:
A curator for more than twenty years at Historic New England, NANCY CARLISLE works with some of the most important historic kitchens in the country and has written and lectured widely on the material culture of domestic life.
MELINDA TALBOT NASARDINOV, a former assistant curator at Historic New England, is a graduate of the Winterthur Program in Early American Culture and writes about American decorative arts and the history of domestic life.
Drawing Toward Home
Designs for Domestic Architecture from Historic New England
Edited by James F. O’Gorman and Lorna Condon

As the center of domestic life, the house is perhaps the most important building type in a democratic society. Drawing Toward Home: Designs for Domestic Architecture from Historic New England showcases a variety of drawings of domestic buildings that range in date from the late eighteenth through the twentieth centuries, and depict an array of building types—estates, modest single-family houses, summer cottages, and even a typical Boston multi-family dwelling known as a three-decker.

Architectural drawings have a history of their own, and this exceptional assemblage outlines how the medium has morphed to meet the growing expectations of clients, the increasing complexity of the construction process, and the demands of new technologies. A large number of beautifully executed perspectives created primarily for formal presentations to clients are featured. As Benjamin Linfoot put it back in 1884, the “architect . . . must keep his client’s enthusiasm alive and active by sending or submitting bright, jaunty little perspectives of his contemplated work.” This survey successfully melds Gilded Age works from the venerable offices McKim, Mead & White, and Peabody & Stearns with designs from a century before and after, ranging from the hand of influential pattern-book author Asher Benjamin to those drafted by Dutch-born modernist R. W. Huygens.

Drawing Toward Home illustrates changes in taste and technology and presents many of the drawings as works of art. It includes designs by both famous and little-known architects and houses designed in the Federal, Victorian, Arts and Crafts, and International styles. From Great Diamond Island, Maine, to Boston’s Beacon Street, and from cottages on Cape Cod to mansions in Newport, the houses featured in this book remind us that the architecture of New England is a touchstone of American architecture.
From Guiding Lights to Beacons for Business
The Many Lives of Maine's Lighthouses
Edited by Richard Cheek and By W. H. Bunting, Thomas Andrew Denenberg, Timothy Harrison and Kirk F. Mohney

An iconic feature of the Maine coast (and in a few places inland), lighthouses have served as important navigational aids but also as tourist attractions, art subjects, and advertising symbols. This lavishly illustrated third volume in Historic New England's visual history series explores the lives and legends of lighthouse keepers, shares tales of maritime disasters, examines the architecture of lighthouses, and discusses efforts to preserve lighthouses themselves. It also explains how Maine's lighthouses have inspired myriad forms of representation, from paintings, photographs, and children's stories to tabletop models and all sorts of practical bric-a-brac. The lights were key to the development of the tourist trade in Maine (beyond facilitating safe landings), and they are a ubiquitous symbol on corporate logos, advertisements, souvenirs, and collectibles--from the past to the present. The ten chapters are from a variety of contributors, and each chapter is richly illustrated with photographs and ephemera culled from private and public collections. Dynamically designed with fold-out covers, this book is indeed a treasure-trove of lighthouse information and images.

Edited by RICHARD CHEEK, the book features contributions by W. H. BUNTING, maritime historian; THOMAS ANDREW DENENBERG, director of the Shelburne Museum; TIMOTHY HARRISON, editor of Lighthouse Digest magazine; KIRK F. MOHNEY, assistant director of the Maine Historic Preservation Commission; DAVID RICHARDS, director of the Margaret Chase Smith Library; and EARLE G. SHETTLEWORTH, Jr., director of the Maine Historic Preservation Commission and Maine State Historian.

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America’s Test Kitchen is well-known for its top-rated television shows, bestselling cookbooks, magazines, websites, and cooking school. The highly reputable and recognizable brands of America’s Test Kitchen, Cook’s Illustrated, and Cook’s Country are the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best.