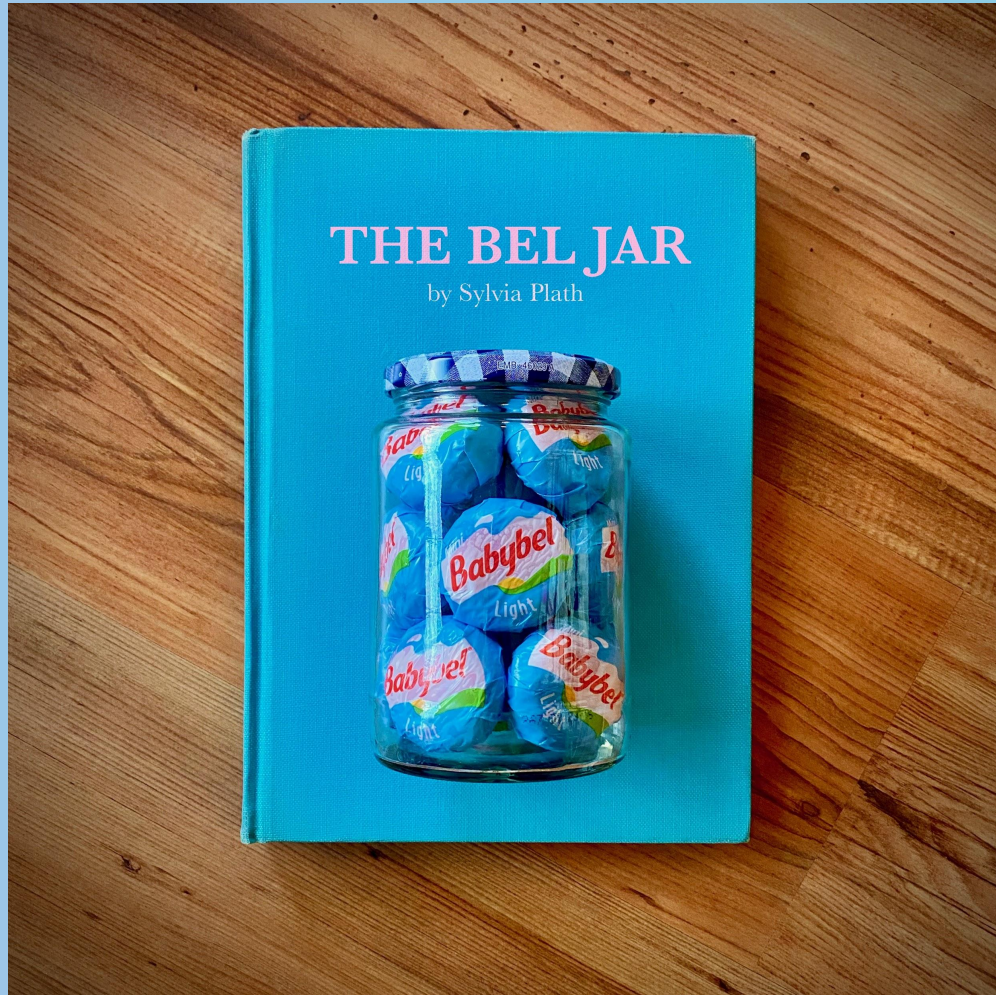


Edible



Party

KELLY WRITERS HOUSE



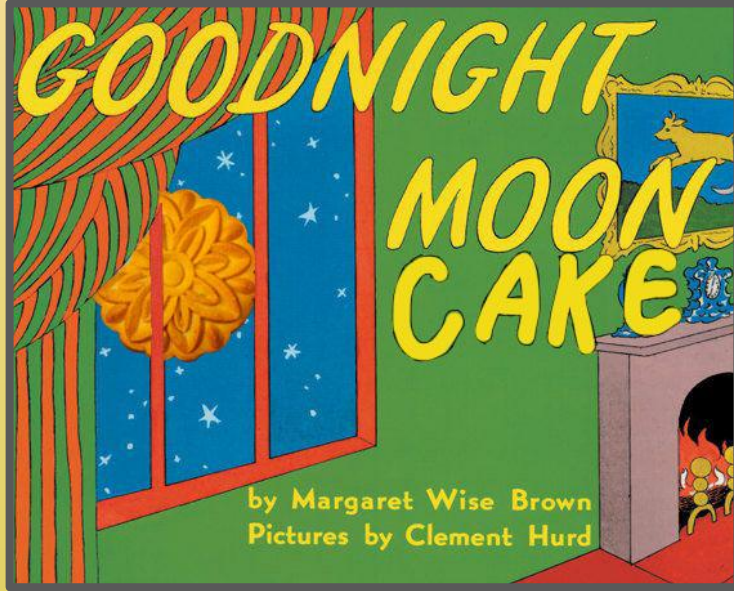
The Bel Jar

Olivia Lee

1

Ingredients:

*Cheese, book, jar,
and a healthy dose
of existential dread.*



Goodnight Moon Cake

Olivia Rosenfeld

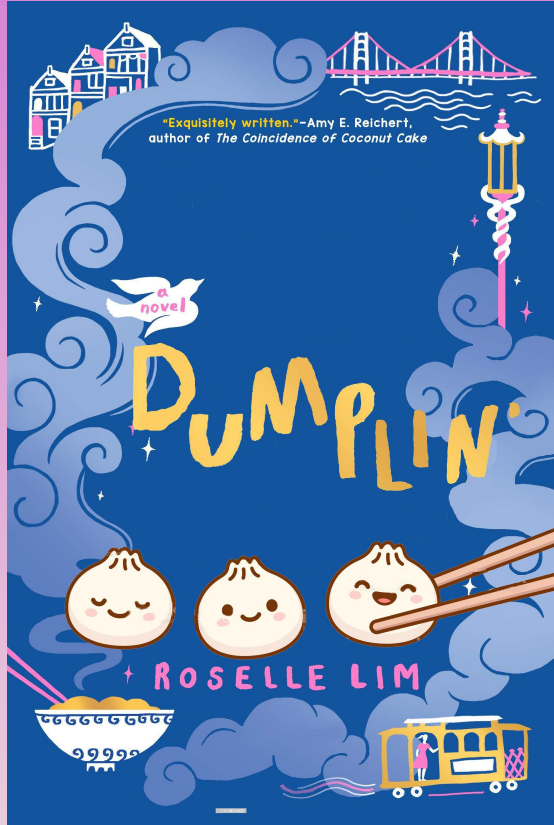
MOST
INSTAGRAM-
ABLE



Dumplin' from Natalie Tan's *Book of Luck and Fortune*

3

Yeji Kim



A Note from Yeji:
Highly recommend for
anyone who likes food
and literature!!
Dumplings were a
small but strong part
of the book so I couldn't
pass up a chance to
make them :)

To Eat a Mockingbird

Sophie P. Cavalcanti

MOST
LITERAL

Ingredients:

1 mockingbird (may be replaced by a quail); carrots, tomatoes, and peas for decoration; salt, pepper, and olive oil for seasoning.

Instructions:

Kill and clean the innocent bird; season to taste; bake at 281 degrees until crisp; enjoy with crackling bread.



20,000 Leeks Under the Pea

5

Anika Prakash



Twenty Thousand
Leeks Under the Sea
JULES VERNE



Ingredients:

- | | |
|-------------------------------------|------------------------------|
| 12 oz Jell-O Berry Blue gelatin mix | 4 eggs |
| 3 cups boiling water | 1/3 cup vegetable oil |
| 1 ounce dried seaweed | 1 container vanilla frosting |
| 1 box Swedish Fish | 1 large box animal crackers |
| 1 box lemon cake mix | 1 can whipped cream |

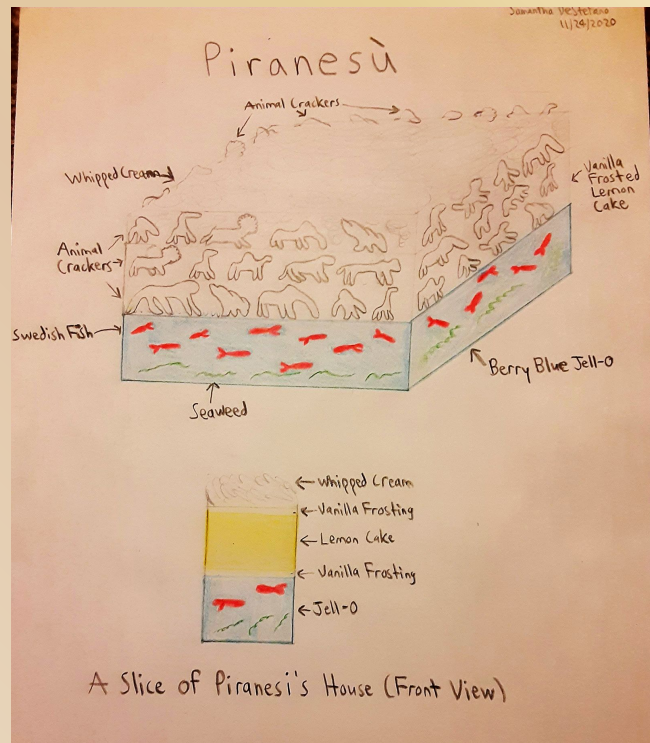
Directions:

1. In a large bowl, combine Jell-O mix and boiling water and stir for 2 minutes. Pour into a 9"x13" glass dish.
2. Soak dried seaweed strands in a bowl of cold water for 5-10 minutes until softened. Drain, pat dry, and add to Jell-O, scattering throughout. Chill for 2 hours until Jell-O is slightly thick but not firm.
3. Cut vertical slits into the Jell-O and insert Swedish Fish at different levels. Chill for 2 more hours until firm.
4. While the Jell-O is in the fridge, preheat oven to 350 degrees F. Coat a 9"x13" cake pan with cooking spray.
5. In a large bowl, beat cake mix, eggs, and vegetable oil with an electric mixer on medium speed for 2 minutes.
6. Pour batter into pan and smooth it out evenly with a spatula. Bake for 30-40 minutes or until a toothpick inserted in the center comes out clean. Remove cake from pan and let cool completely.
7. Cover the top of the Jell-O with vanilla frosting. Top with cake and frost the top and sides. Cover the sides in neat rows of animal crackers.
8. Stick a border of upright animal crackers into the top of the cake along its perimeter. Spray the whipped cream on top of the cake, completely filling the space between the animal crackers. Serve immediately.

"The Beauty of the House is immeasurable; its Kindness infinite."

This edible model of Piranesi's House is out of this world!

Take your taste buds on a tour of an infinite labyrinth of flavors—no return to a pre-rational consciousness or ancient Celtic magic ritual necessary. Cut through the Clouds that saturate the Upper Halls to travel from the Middle Halls, where Statues adorn a layer of Lemon Cake (a flavor "redolent of Sunshine and Happiness"), to the Tides of the Lower Halls.

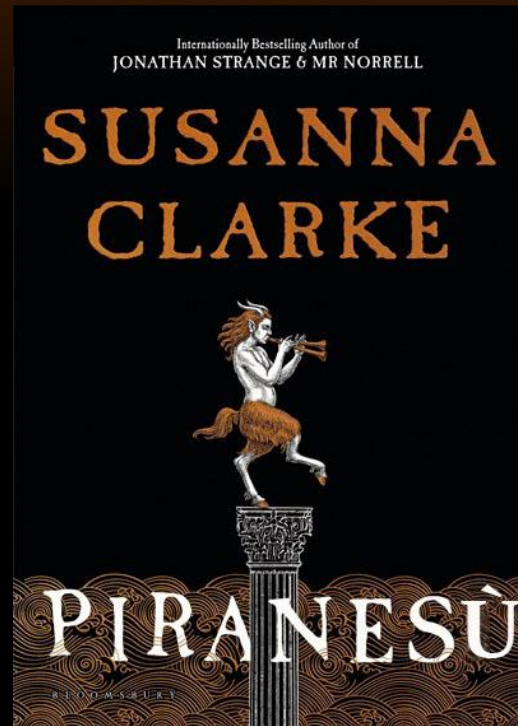


A Slice of Piranesi's House (Front View)

Piranesù

6

Samantha DeStefano

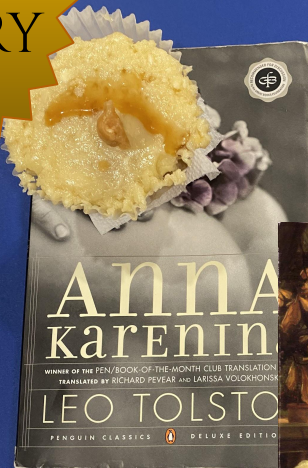


Cyrillic Classics Cupcake Collection

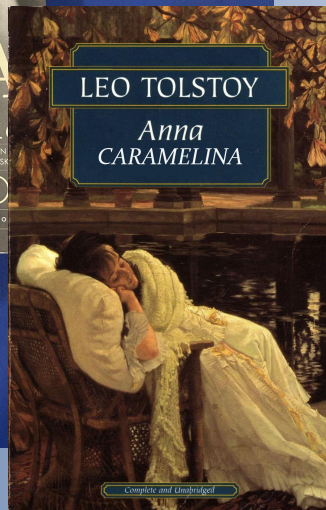
Brooke Lange
(Penn '23)
Jane Watson
(Columbia '22)
Maired Kilgallon
(Princeton '22)

MOST
LITERARY

7

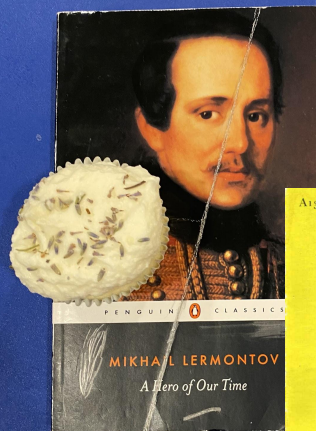


CINNAMON
CARDAMOM
CUPCAKE WITH
SALTED CARAMEL
FROSTING

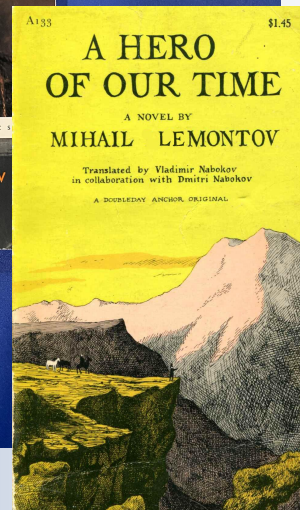


Anna Carmelina

8

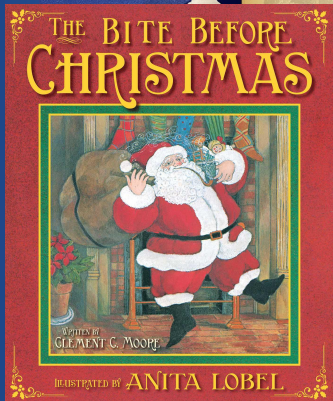


LEMON AND
LAVENDER
CUPCAKE
WITH
LEMON FROSTING



A Hero of Our Time
By *Mikhail Lemontov*

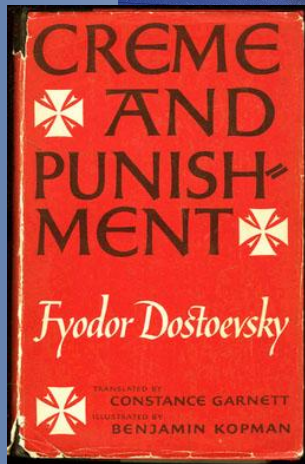
9



PEANUT BUTTER
CUPCAKE WITH
CHOCOLATE
FROSTING

*The Bite Before
Christmas*

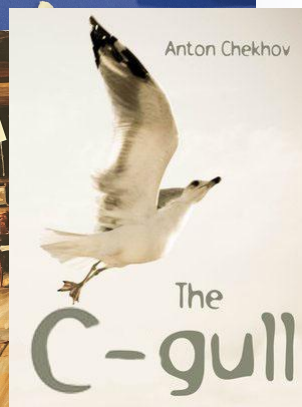
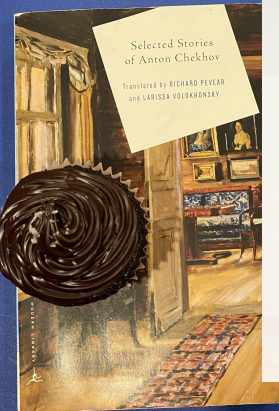
10



BOSTON CREME CUPCAKE WITH
CREME FILLING AND CHOCOLATE FROSTING

Crime and Punishment

11



CHOCOLATE CUPCAKE WITH
GANACHE FROSTING

The C-Gull

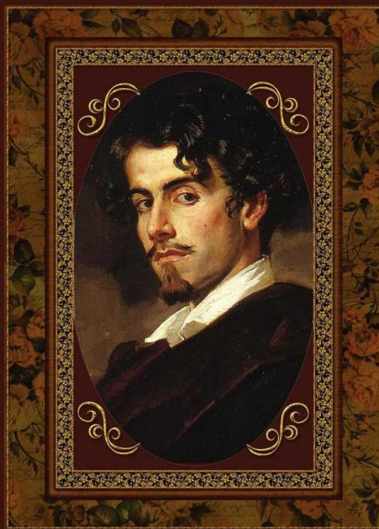
The Picture of Durian Sorbet

12

Sophie Nadel



The Picture of Durian Sorbet



Oscar Wilde

Dearest Friends,

I was unable to escape the stench of durian long after the picture was taken, just as Dorian Gray is unable to escape the putrefaction of his soul. I, like Dorian, wandered my house in terrible regret over what I had done. However, I could not remove the blight from my hands, stained not with blood but durian.

*Yours,
Sophie*

The Curious Incident of the Hot Dogs That Were Bite-Sized

Primo and Jamie-Lee Josselyn

13



Oh boy, Primo!
I'm about to have my favorite
snack: hot dogs that are
bite-sized.

Oh no!
I forgot my mustard. Will
you watch these while I
get it?

Primo, what happened?!
The hot dogs that are
bite-sized are gone!

national bestseller
the curious incident
of the hot dog
that was bite-sized

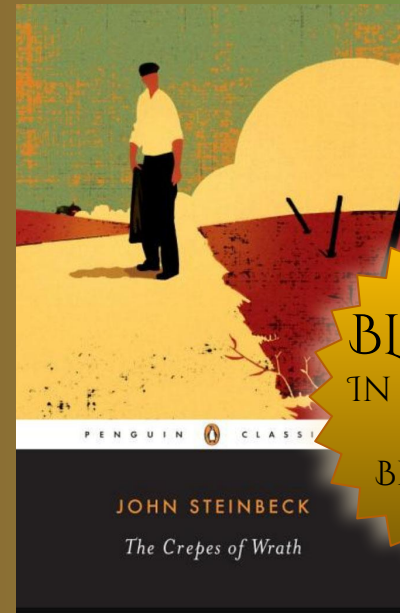


a novel by
mark haddon

"Gloriously eccentric and wonderfully intelligent."
— The Boston Globe

The Crepes of Wrath

Erin Brennan and Sasha Sidach



14

BLAZIEST
IN HONOR OF
BLAZE
BERNSTEIN



FOR MATCHA CREPES:

Ingredients:

- 2 cups flour + extra for consistency
- 4 eggs
- 4 tbsp sugar
- 3 tbsp oil
- 75g melted butter
- 1 L milk
- 3 tbsp matcha powder
- 1/2 cup hot water

FOR RED BEAN FROSTING:

Ingredients:

- 8oz cream cheese
- 3/4 cup powdered sugar
- 2 cups heavy whipping cream
- 7.4 oz (or 1 210g can) azuki (red bean) paste

ASSEMBLY:

1. Let the crepes cool well before assembling.
2. Stack the crepes with a thin layer of frosting in between each.
If there are thicker or larger crepes, try to put these at the bottom of the cake.
The edges of the crepes tend to be thinner, so try to use a little more frosting around the edges to prevent sagging.
3. Serve with strawberries for a fruity twist. :)

The Crepes of Wrath ~ Recipe

14

1. Combine all ingredients except for matcha and hot water. Mix well. (We recommend using an electric mixer for this.)
2. Pour hot water over matcha powder and whisk vigorously for 1 minute.
3. Mix matcha into crepe batter.
4. If batter is lumpy, strain well before cooking.
5. For each crepe, spray a small pan with cooking spray and pour just enough batter to swirl around the pan.
6. Wait until the edges start to curl up before flipping each crepe. Cook to desired crispiness on each side.

1. Use an electric mixer to combine cream cheese, powdered sugar, and azuki on medium-low speed until smooth.
2. On medium-low speed, gradually pour in the heavy whipping cream. (Make sure it is nice and cold beforehand so that it whips well.)
3. When all the cream has been added and ingredients are completely mixed, turn the mixer up to medium-high and whip until stiff peaks form.

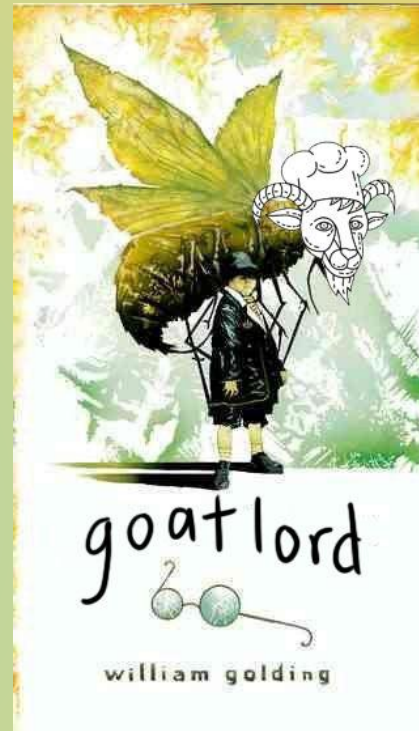


Trigger Warning: Butchered Meat

(Click to show recipe; use menu on bottom left to skip past photos to slide 15: Hell's Angel Hair).

- Procure fresh goat or lamb head from a local farm. Set oven to 430 F or 220-225 C.
- Salt generously, add a few sprigs of thyme (optional) and some ground black pepper.
- Wrap tightly in aluminum foil so that no steam escapes (3 layers).
- Place in oven and check after 2 hours (if using lamb, after 2.5).
- Open the package carefully and let cool for 10-15 minutes before handling.
- Break it down by hand and a cleaver for the skull (the entire head, including eyes, tongue and brain, minus bones is edible and densely nutritious).
- Serve with plain boiled rice or pita, onion relish or kimchi-style beets, lemon wedges, your choice of red pepper (I like urfa pepper) and/or fresh green chilies, and ginger (optional).

If you eat meat, make it nose to tail.



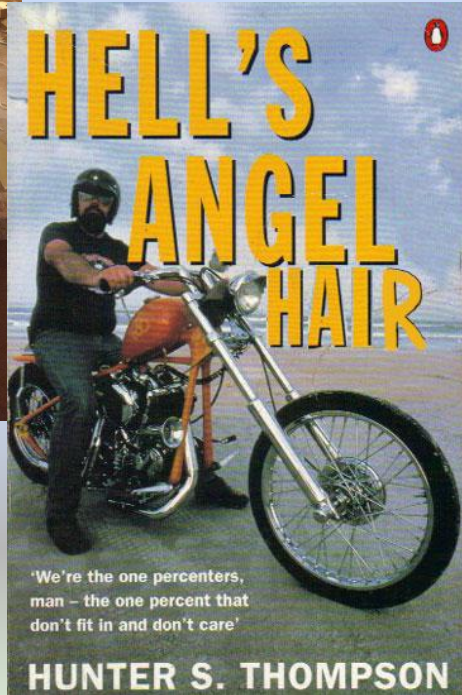
15

Goat Lord (Lord of the Flies) Mir Masud-Elias

Trigger Warning: Butchered Meat Parts

Click once to show images.
Hover over bottom left menu
and click *15: Hell's Angel Hair*
to skip to next slide

MOST
(LIKLY)
EDIBLE



INGREDIENTS:

- HOMEMADE ANGEL HAIR PASTA
- 2 TABLESPOONS OF LEMON ZEST
- JUICE OF 1 LEMON
- 2 TEASPOONS OF DRIED RED PEPPER FLAKES
- 1 BUNCH OF CHOPPED ITALIAN FLATLEAF PARSLEY
- 2 CLOVES OF FINELY CHOPPED GARLIC
- 1/4 CUP OF OLIVE OIL
- FRESH PARMESAN
- SALT AND PEPPER TO TASTE

16

RECIPE:

1. BOIL THE PASTA (SHOULD ONLY BE 2-4 MINUTES TO AL DENTE IF YOU'RE USING HOMEMADE PASTA), RESERVE ONE CUP OF PASTA WATER
2. IN A SKILLET, SAUTÉ GARLIC AND 2 TABLESPOONS OF OLIVE OIL, ADD RED PEPPER FLAKES, PARSLEY, LEMON ZEST, AND LEMON JUICE. SLOWLY ADD IN REMAINING OLIVE OIL AND SALT AND PEPPER TO LIKING
3. ADD WARM PASTA TO THE SKILLET AND TOSS.
4. ADD RESERVED PASTA WATER AS NEEDED TO COVER PASTA WITH ADEQUATE SAUCE
5. SERVE ON A PLATE TOPPED WITH FRESH PARMESAN AND PARSLEY.

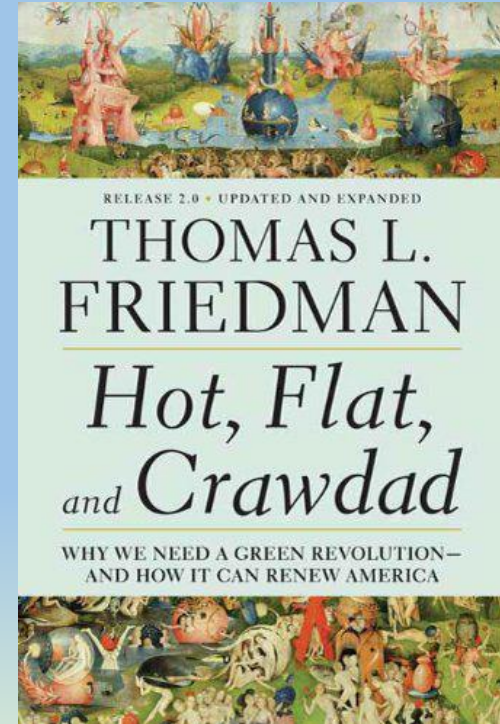
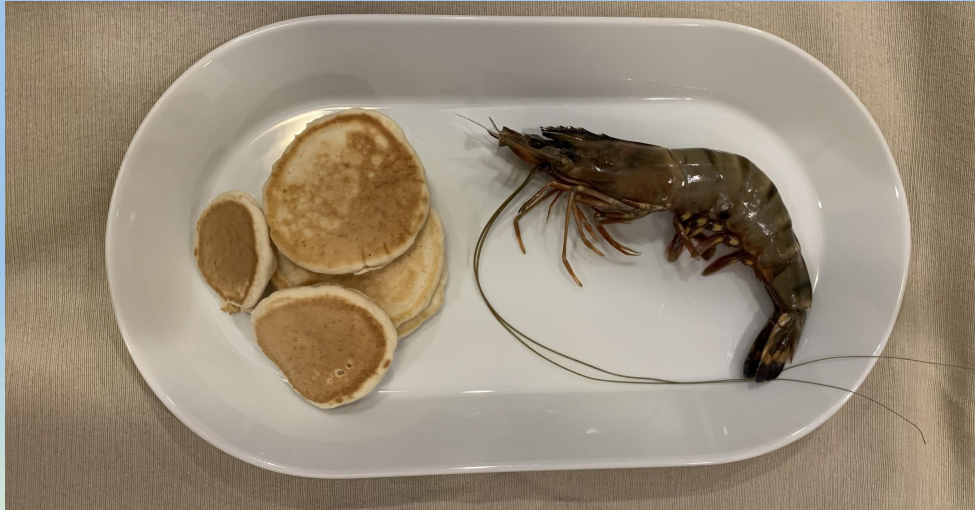
Hell's Angel Hair
Wilton Graves

Hot, Flat, and Crawdad

Jessica Lowenthal

17

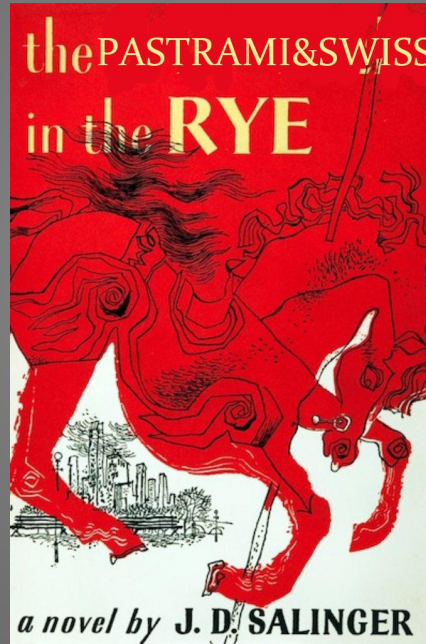
Make pancakes using preferred recipe.
Add a decorative crawdad.
A shrimp may be substituted if crawdads are unavailable.



The Pastrami and Swiss in the Rye

18

Rebecca Jiang



"THE PASTRAMI AND SWISS IN THE RYE" – IN OTHER WORDS, EVERYTHING BUT A CATCHER IN THE RYE.

18

AFTER COMING BACK FROM A HORRIBLE DATE, HOLDEN CAULFIELD -- THE NOVEL'S ICONIC PROTAGONIST -- SITS DOWN FOR MALTED MILK AND A SWISS CHEESE SANDWICH. I THOUGHT IT WOULD BE FITTING TO REPRESENT THE BOOK IN FOOD IN A SIMILAR WAY, WITH A PASTRAMI AND SWISS ON DARK MOUNTAIN RYE BREAD. THE SANDWICH IS SERVED WITH A HOMEMADE COLESLAW AND A SRIRACHA GINGER RUSSIAN DRESSING.

INGREDIENTS:

2 SLICES OF RYE BREAD – ANY KIND IS FINE
BUT A DARK RYE WOULD BE PREFERRED
¼ LB. OF PASTRAMI SLICES
FROM YOUR FAVORITE DELI
2 SLICES OF SWISS CHEESE
¼ CUP SHREDDED CABBAGE AND CARROTS
SALT TO TASTE
PEPPER TO TASTE
¼ TSP. CELERY SALT



SRIRACHA–GINGER RUSSIAN DRESSING (MAKES ABOUT ½ CUP):

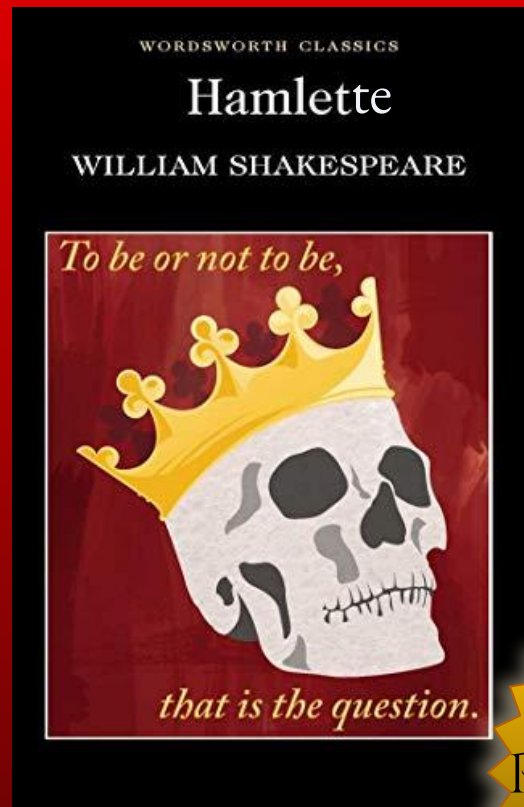
½ TBSP. FINELY CHOPPED YELLOW ONION
½ CUP MAYONNAISE
⅛ CUP KETCHUP
2 TSP. FINELY GRATED GINGER
½ TSP. SRIRACHA (MORE IF YOU LIKE SPICE)
½ TSP. WORCESTERSHIRE SAUCE
1 DASH OF PAPRIKA
SALT TO TASTE



DIRECTIONS:

TO PREPARE THE RUSSIAN DRESSING, USE A MUDDLER OR THE END OF A ROLLING PIN TO MASH THE ONION INTO A PASTE. WHISK IN THE REMAINING INGREDIENTS TO FORM A THOROUGHLY COMBINED SAUCE. SEASON THE SHREDDED CABBAGE AND CARROTS WITH THE CELERY SALT, AS WELL AS SALT & PEPPER TO TASTE. TOSS THE COLESLAW BASE IN A COUPLE TABLESPOONS OF THE RUSSIAN DRESSING UNTIL IT'S WELL COATED. PLACE THE SWISS CHEESE ON ONE SLICE OF THE RYE BREAD, AND TOAST BOTH SLICES IN A GREASED, COVERED FRYING PAN UNTIL THE CHEESE IS MELTED AND THE BREAD IS GOLDEN-BROWN. PLACE THE PASTRAMI ON TOP OF THE MELTED CHEESE, AND SPREAD THE RUSSIAN DRESSING ON THE OTHER SLICE OF RYE. LAY THE DRESSED COLESLAW ON TOP OF THE PASTRAMI, AND TOP THE SANDWICH WITH THE OTHER SLICE OF BREAD. SERVE WITH A SIDE OF PICKLES AND ENJOY! :)

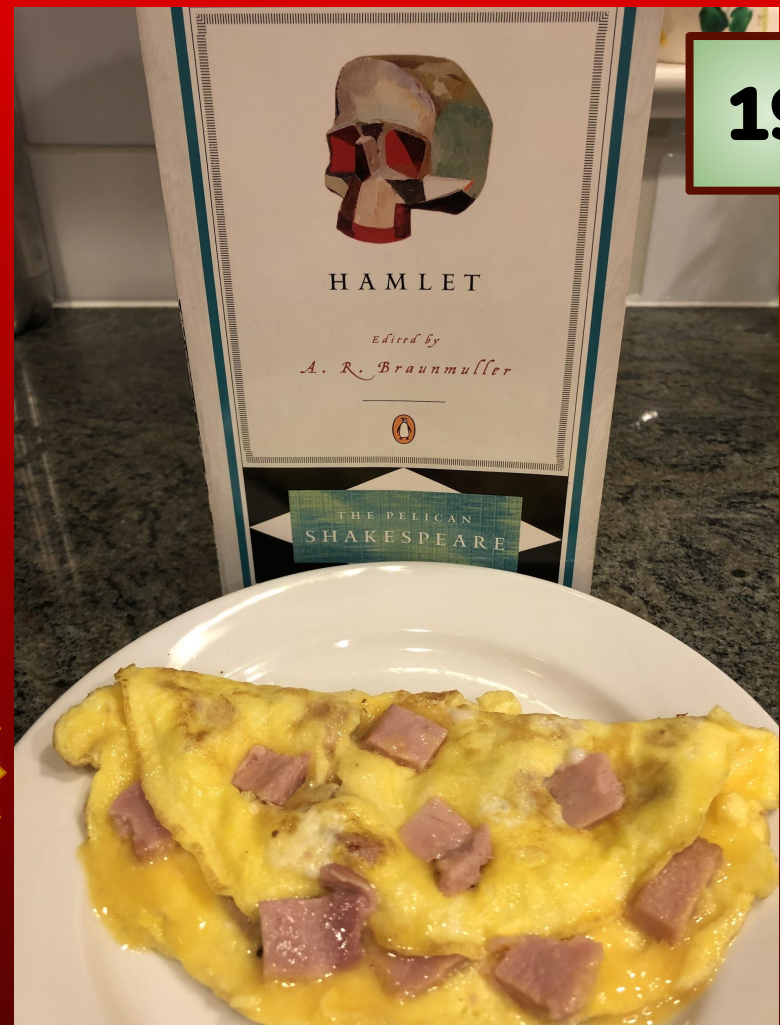




Hamlet

Danielle Kohn

PUNNIEST

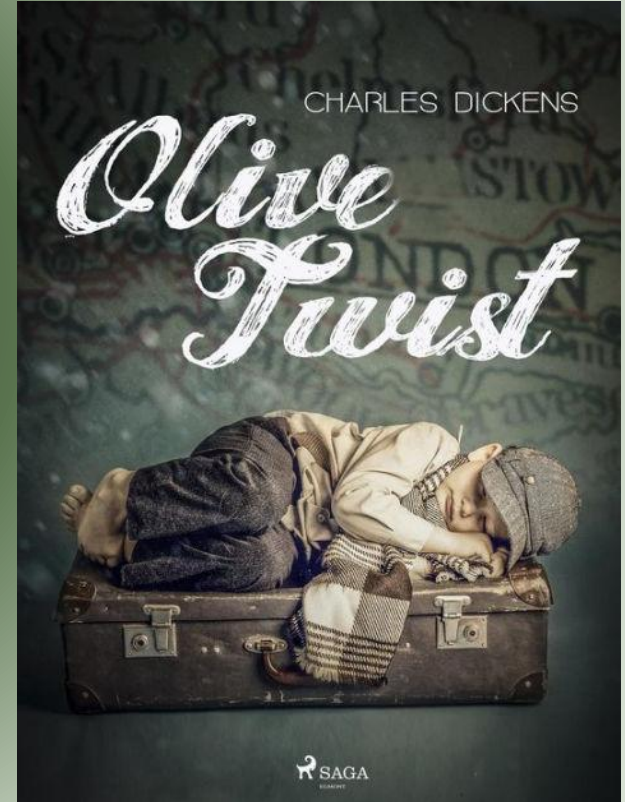


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Olive Twist

Danielle Kohn

20



The Communist Manipesto

Ben Perez

21

THE COMMUNIST MANIPESTO



KARL MARX AND
FREDERICK ENGELS

Recipe:

Pesto, sourdough bread, a
burning hatred for the 1%

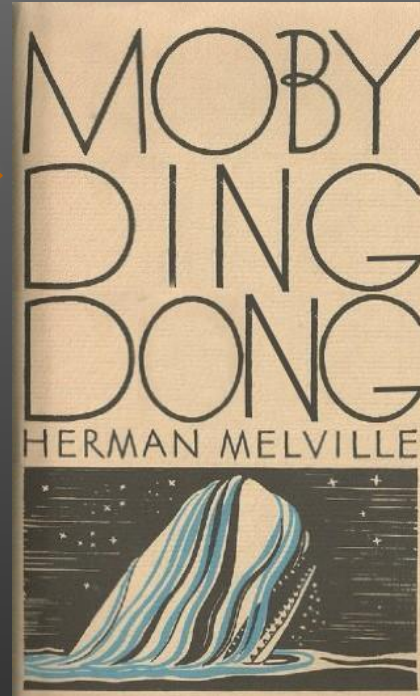


Moby-Ding-Dong

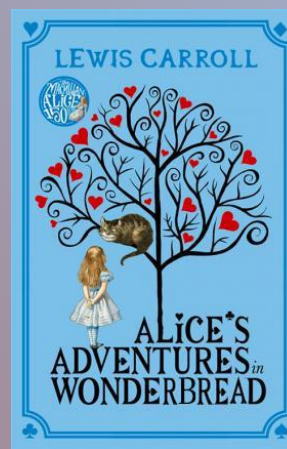
Henry McDevitt

MOST
SPONTANEOUS

22



*My recipe was simple,
I placed a Goldfish
(symbolic of the whale) on top
of a Hostess Ding Dong pastry*



Alice's Adventures in Wonderbread

Nick Seymour

23

"Read the directions and directly you will be directed in the right direction."

Mix 1 cup tears (warmed with with frustration), 1/4 milk (eleventy-one degrees), 2 tablespoons sugar and 1 packet of yeast then wait forever.

How long is forever? Sometimes just one second. This time, about 5 minutes.

Confuddle the slurry with 13/4 cups flour, 6/4 teaspoons salt, and 16/4 tablespoons butter, adding the flour a hare at a time.

When the dough leaves the edges of the bowl, knead on flour as long as you need but no longer than the five minutes needed for it to be keanded.

Back in the bowl, oiled in whole

Rise the dough covered and restock your cupboard

In an hour or two it will not be the same as it was before. It will be much muchier...about double its muchness. Punch down the dough and roll it

into a large rectangle the width of your bread's length and twice as long as that. Roll it up into a log and place a greased loaf pan.

Let it rise long enough to believe some impossible things. When I was your age, I always did it for half an hour a day.

Why, sometimes, I've believed as many as six impossible things before breakfast.

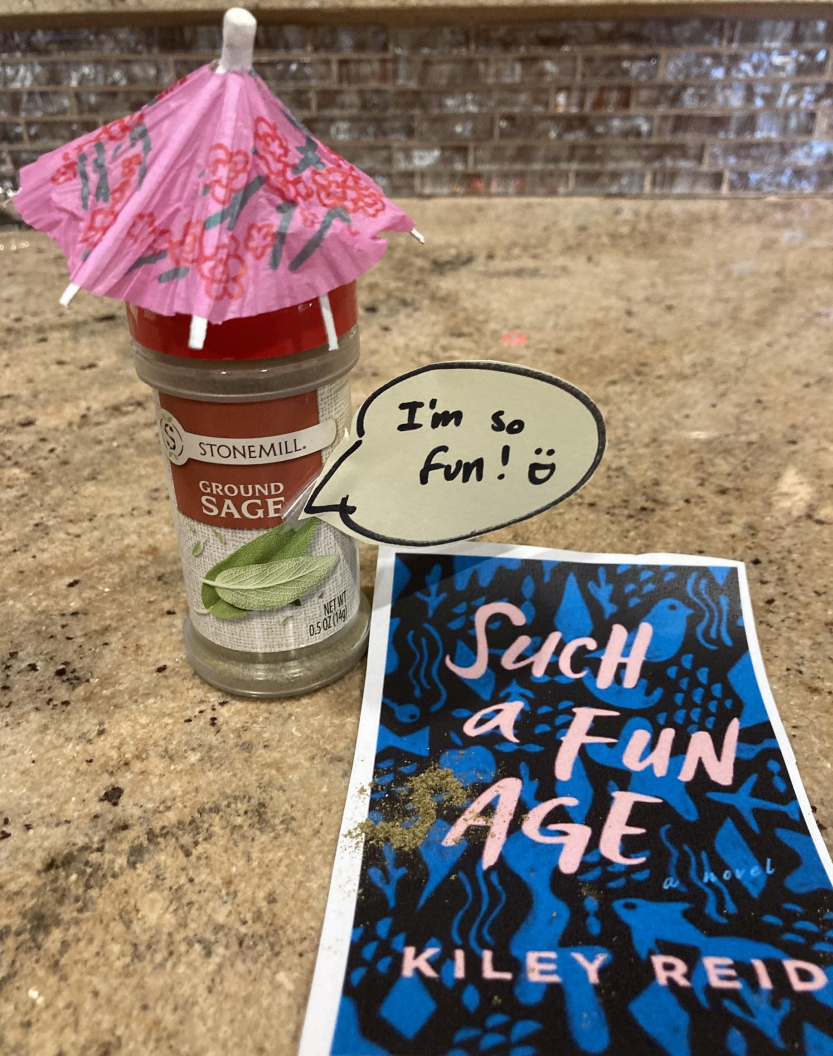
Bake at 350° for 30-34 minutes. Don't serve it at tea unless it's cooled.

Toast it, butter, it sandwich Alice in it, but don't forget the rule about jam. The rule is,

jam to-morrow and jam yesterday—but never jam *to-day*. It's jam every *other* day: to-day isn't any *other* day, you know

"It was much pleasanter from the store" you might think, "when one isn't always growing larger and smaller, and being ordered about by mice and rabbits." You might almost wish you hadn't gone down the rabbit-hole--and yet--and yet--...

Such a Fun Sage
Amanda Silberling

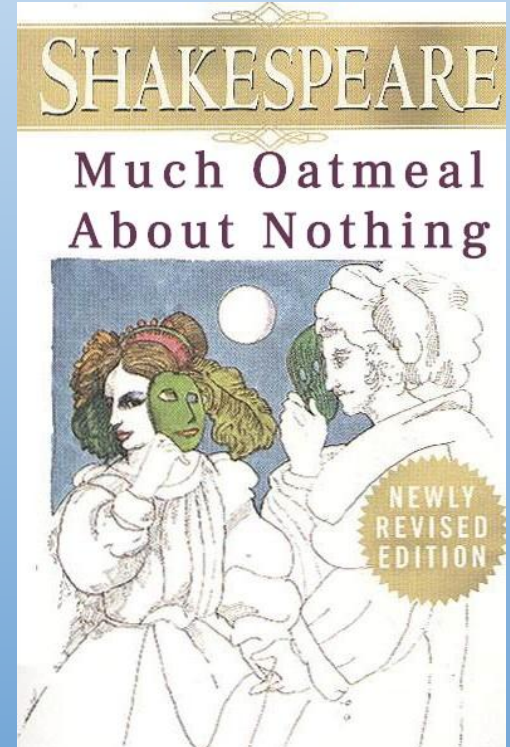




*Much
Oatmeal
About
Nothing*

Alli & Penelope
Sharpe-Katz

25





BUNDT

MOST
ARCHITECTURAL

Tyler Daniels &
Sarah Finkelstein

26





MARY SHELLEY
FRANKENSTEIN

FURTER



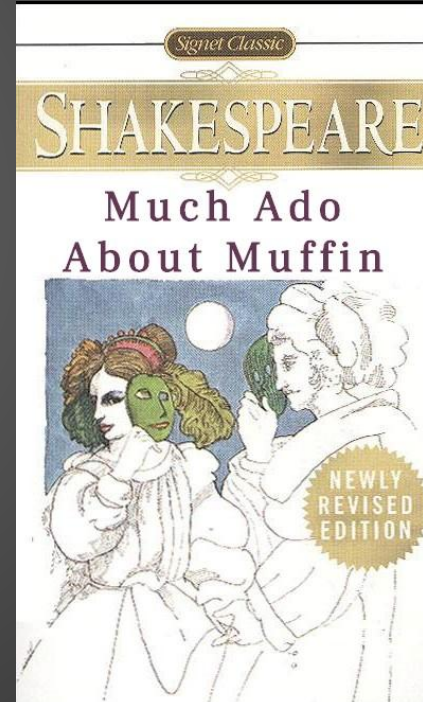
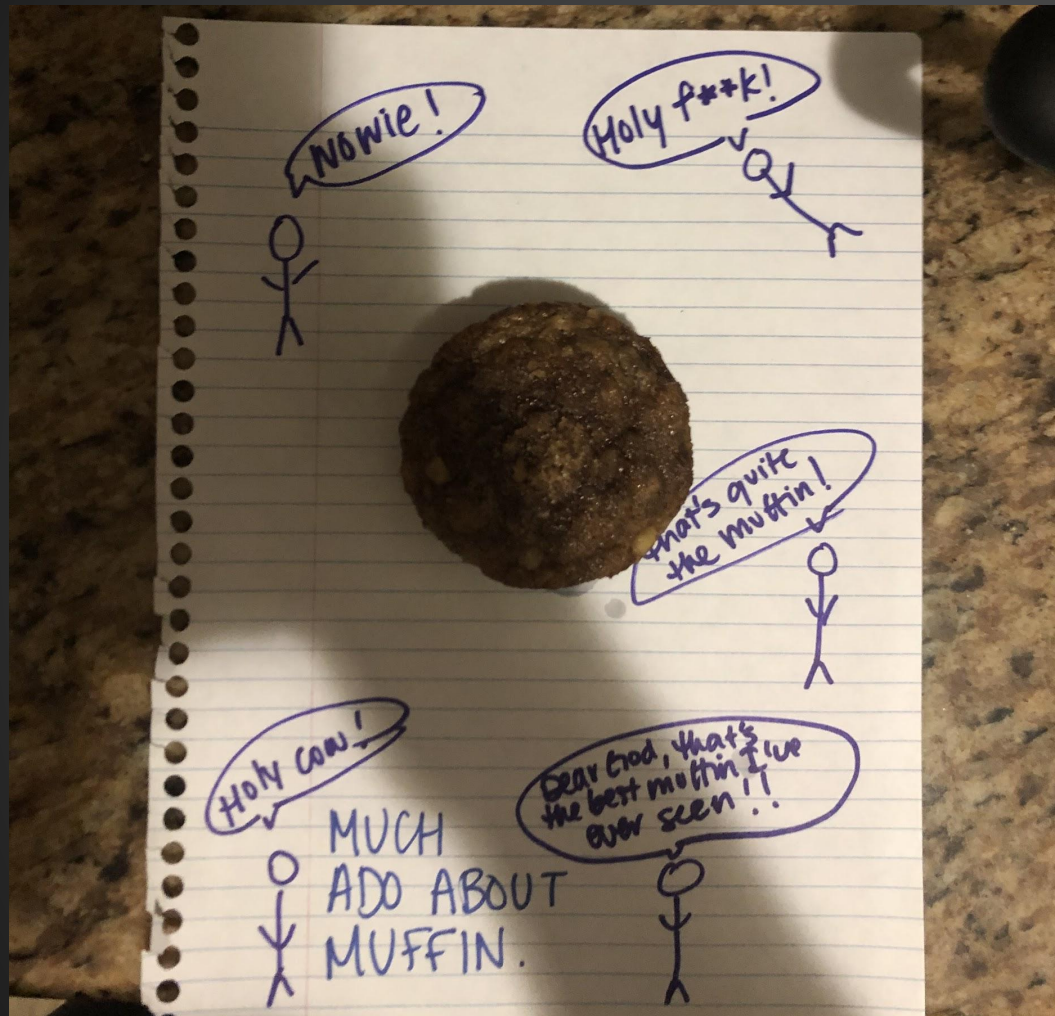
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Tyler Daniels &
Sarah Finkelstein

Much Ado About Muffin

28

Rachel Dennis



Entries listed in order of submission. Awards given based on the votes of participants at our December 2nd, 2020 [virtual edible books party](#).

LIVE SUBMISSIONS

The Sweet Paneer After *Penelope Ate Some* (Russell Banks) - Alli Katz

Meaty (Samantha Irby) - Amanda Silberling

The Oddest Tea (Homer) - Sophie Nadel

The Invisible Pan (Ray Bradbury) - Mahailya Hinsey

Big Fish (Daniel Wallace)- Rachel Dennis

No One Bites the Kernel (Gabriel García Márquez) - Anthony Lagana

Special Thanks

Book Cover Parody Designs - Heidi Kaloo

Slide Show - Nick Seymour

Student Planning Support - Sophie Nadel & Alan Qiao

Our Edible Books Party is sponsored by the Blaze Bernstein Memorial Endowed Fund.

Founded in 2018, with a lead gift and ongoing support from Gideon Bernstein and Jeanne Pepper, the Blaze Fund is supported by a community of Writers House friends.