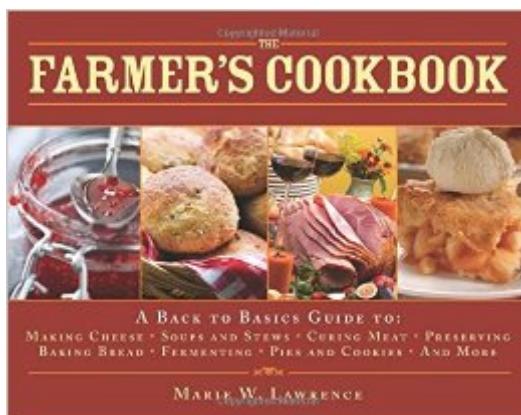


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# The Farmer's Cookbook: A Back To Basics Guide To Making Cheese, Curing Meat, Preserving Produce, Baking Bread, Fermenting, And More (The Handbook Series)



## Synopsis

More and more cooks are turning to their own gardens or to local farmers' markets to find inspiration for their meals. Eating fresh, local produce is a hot trend, but lifelong Vermonter Marie Lawrence has been cooking with produce from her gardens, buying milk from the farmers up the road, and lavishing her family and lucky friends with the fruits of her kitchen labor since she was a kid. In this book she includes recipes for everything from biscuits and breads to pies and cookies, soups and stews to ribs and roasts. Also included are instructions for making cheese, curing meats, canning and preserving, and much more. Organized by month to coordinate with a farmer's calendar, cooks will find orange date bran muffins and old fashioned pot roast in January, hot spiced maple milk and fried cinnamon buns in March, mint mallow ice cream in July, Vermont cheddar onion bread in October, and almond baked apples with Swedish custard cream in December. Other recipes include grilled chicken with peach maple glaze, veggie tempura, raspberry chocolate chip cheesecake, and dozens of other breads, salads, drinks, and desserts that are fresh from the farmer's kitchen.

## Book Information

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## Customer Reviews

This is a gorgeous cookbook, and a true delight. Having been fortunate enough to have been Marie's neighbor in the nineties in Brattleboro, Vermont, I can testify to the deliciousness of her food, her skill and craft, as well as amazing knowledge. I have the true pleasure of tasting many of both her

mother's recipes and her's firsthand and can testify to their scrumptiousness. The book is also beautifully laid out with many beautiful full color images, as well as having a love format following the New England seasons month to month. Living in California, as I do, I know that when I pick up this book and try out a recipe I'll be evoking another time and place, as well as providing my family with perfect repasts. I love the emphasis on farm raised, local, and seasonal. It won't take much to adapt it to my own locale. Its usefulness surpasses borders. I couldn't have gotten this book at a better time. I'm going to try out Marie's method for roasting a turkey, make some cardemom bread, and generally revel in its many flavors.

Thanks to Marie for compiling this great recipe book. It is sectioned off in months, she has many pictures of the actual recipes. Look in back and there are ways to substitute items you might not have in your pantry. So much information. Would be great for the new bride or even the young person just getting out in the world. Be a gourmet chef, wow your friends. This is a great idea when your vegetable garden starts producing , see what you can make. This is like the recipe book your great grandmother would have handed down for generation thru generation. Tried and true recipes. Super!!

I have used many of the recipies in this book, and have given oit as a gift to some of my friends. The layout, which is to show recipes by season, in the rural american landscape, is unique, and fun. Very well written.

I own hundreds of cookbooks. I read cookbooks for pleasure. This is a must own book for anyone who loves to cook. Very easy to read with many recipes to impress. I give the three books I think every household should have as wedding gifts, this cookbook, Dave Ramsays's Financial Peace and a new family bible. I tuck my own recipes in the cookbook, extra cash in the the financial book and words of wisdom from this happily married women for 30 years into the bible.

This book is described as a back to basics guide to making a variety of foods. While full of recipes, most use processed ingredients. It feels more like one family's favorite recipes than a guide.

This book is the best practical investment in "how to" information I've found in many years. I grew up helping my grandmother on the farm way back when to make catchup and other basics that we take for granted will be in the grocery store these days. Cutting back to more home made and home

maintained dietary options, I've found so much that I can make. The cheese recipes alone are fabulous and easy.

Full of delightful recipes and pleasant short reminiscences about life growing up on a farm. The recipes are organized by the month, each month featuring foods easily available during that month. Within each month's sections, they have breakfast, lunch, dinner and dessert recipes, along with occasional drinks!

Very nice cookbook, recipes are easy to use and turn out very well. I have made bread, ice cream, different meals and desserts alike! LOVE the way the book is setup! [http://www..com/gp/product/1616083808/ref=cm\\_cr\\_rev\\_prod\\_title](http://www..com/gp/product/1616083808/ref=cm_cr_rev_prod_title)

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