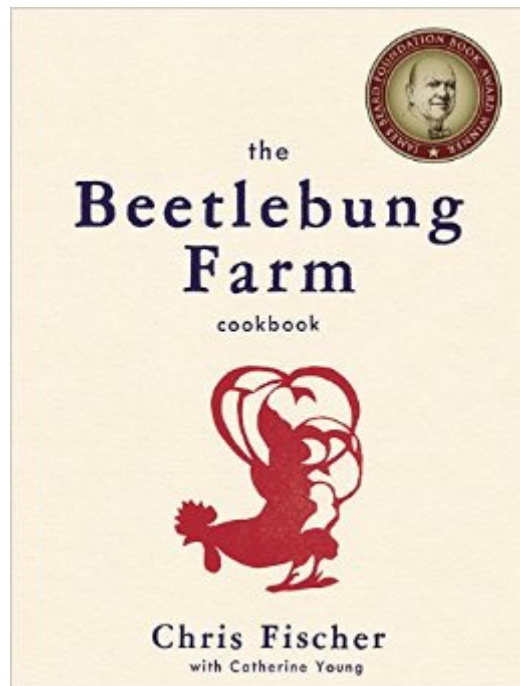


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The Beetlebung Farm Cookbook: A Year Of Cooking On Martha's Vineyard



Synopsis

A year of fresh, simple, seasonal cooking from a rising-star chef running his grandfather's five-acre farm on Martha's Vineyard. This is the heartfelt declaration of a new American way of food, celebrating a year of cooking and farming on the island of Martha's Vineyard. Chris Fischer is a chef, farmer, and writer whose roots on the island run twelve generations deep. His cooking combines practical, rural ingenuity with skill acquired in the world's leading kitchens. The result is singular and exciting. Beetlebung Farm, his grandparents' five-acre parcel in the town of Chilmark, is both Fischer's inspiration and the source for the fine raw materials he showcases. These recipes express the unique understanding of ingredients that comes from a life spent hauling in lobster pots, cultivating vegetables, tracking game in the woods, and butchering his own meat. In this beautifully illustrated homage to the family and community that raised him, Fischer weaves seasonal menus through stories of growing up on the island, conjuring the smoke of oak-wood fires, the brine of Great Pond oysters, and the satisfaction of a well-earned meal. The Beetlebung Farm Cookbook is a clear and essential record of contemporary New England cuisine.

Book Information

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Customer Reviews

A MUST-READ for anyone who cares about where their food comes from. It's way more than a cookbook--it's a piece of art that will assail the senses with beautiful writing, photos, and letterpress design. Fischer's exquisite writing channels his deep rooted talents as both chef and farmer and is brought to life by Herman's stunning photos.

This is a top notch cook book and selection of pieces about much loved places and foods as well as people of Chilmark on Martha's Vineyard (although folks from other parts of the island feature as well). Chris, who is a very gifted chef and writer, has done a great job and others, such as Emma Young -- from West Tisbury who designed the cover and the layout -- has as well. Chris writes particularly movingly about members of his family, including his aunt Marie, his father and his grandfather -- all of whom I know and love. I particularly like that Chris and his additional author have given such clear instructions without a lot of fancy ingredients -- treasuring the simple (and complex) flavors of food mostly treated simply and respectfully. Good food doesn't need a lot of glitzing up to be truly good. And the photographs are wonderful -- showing the food and the locations. They do feature some antiques surfaces (old wood and old paint) but the plates and the eating utensils are simple and clean. The current trend in trendy cook books to display a wonderful meal such as a roast or a fish on a chipped (but pretty) rustic plate with tarnished silver just doesn't do the food or the recipes any favors. So this cook book gets an unqualified 5 stars. But Chris -- the Ag Fair is actually 4 days now.....not three.

This is a wonderful cookbook, but it is much more than just a collection of recipes. Chris's stories about his family's many generations of farming on Martha's Vineyard and what it takes to live off the land are moving and intimate. The recipes are pure, simple and delicious and incorporate the produce appropriate for every season of the year. We love the "crack rice" recipe so much that we served to guests at our wedding. The photography of each dish is sublime and it's clear that the menus for each season's meal were letter-press printed by hand. I'd also highly recommend the desserts -- the peach cobbler is off the charts!

Full disclosure: I know the photographer and love the town where this cookbook and local commentary originates. Still, this is the first time ever I have read a cookbook cover to cover. Great pics. Simple recipes. Common sense approach to ingredients and improvisation. Nice commentary on local food procuring. Makes me want to cook and eat fresh fish and veggies. Also, since I do eat some meat, this book's straightforward approach to meat, slaughtering and butchering is refreshing and appreciated.

This is a lovely book, far more than just a cookbook. Written in clear and engaging prose, supplemented with gorgeous illustrations and filled with personal family history as well as appealing

recipes - this is a book to be enjoyed by all.

A wonderful old-fashioned "cookbook" which tells the stories behind the food and the farm and the family that owns it. Beautiful photography complements the recipes and the words. A great book to order now for summer gifts!

Chris Fischer's The Beetlebung Farm Cookbook is not only my new favorite cookbook but one of my very favorite books of the year, period. Well-written and beautifully designed, this book is one to be treasured. The former chef of The Beach Plum Inn, who was mentored by both Mario Batali and Alice Waters, shows originality and panache in his farm-to-table recipes and touches us when recounting tales of his island and his family (12th generation Vineyarders)--especially those of his father and grandfather. Even if you aren't a foodie, this book is a must for anyone who has ever been enchanted by Martha's Vineyard. And for those who haven't make the trip yet, The Beetlebung Cookbook is a first-class journey to the true soul of this magical island. One day, I'd love to attend one of Mr. Fischer's greenhouse dinners at his farm in Chilmark. Until then, I have this exquisite book. A perfect gift for the holidays.

This is a terrific book, the recipes are clear and easy to follow, the food delicious. I have made the crack rice, crispy chicken and the bok choy salad. I look forward to making them again soon. There are many things from this book I can't wait to make. I believe this book will be an instant classic.

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