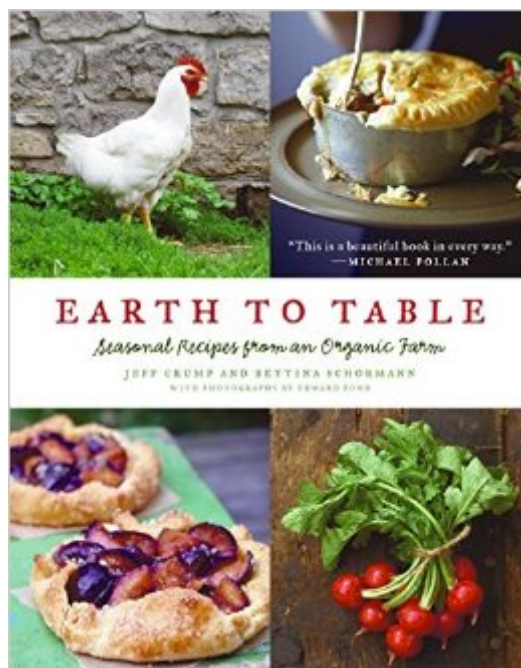


The book was found

Earth To Table: Seasonal Recipes From An Organic Farm



Synopsis

• "Michael Pollan's *Earth to Table* by Jeff Crump and Bettina Schormann is an extraordinary, gorgeously illustrated collection of reflections and recipes in the tradition of Michael Pollan's *The Omnivore's Dilemma* and *Food Matters*. Subtitled *Seasonal Recipes from an Organic Farm*, *Earth to Table* sumptuously illuminates how good food is grown and how it comes to us following over the course of one year, the journey from farm to restaurant of delicious organic produce. Featuring thoughts and recipes from some of the world's most renowned and innovative slow food chefs including Dan Barber (Blue Hill), Thomas Keller (The French Laundry), Matthew Dillon (Sitka and Spruce), and Heston Blumenthal (The Fat Duck) here is a glorious celebration of the best things on earth, from *Earth to Table*.

Book Information

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Customer Reviews

Oh, just another green, organic blah blah? Not so. This is the seasonal cook book for the rest of us. Refreshingly, it is not out of California with its endless supplies of the best produce, but out of Canada, where there actually is a Winter. For us in Minnesota a not unimportant detail. It is helpful if you know your way around the kitchen a little bit. This is not a basic cookbook, but it has new recipes that are doable at home and come out delicious. Ingredients are easy to find in the store, the farmer's market or possibly in your own garden. One walks away from the table satisfied and feeling good about the food one just ate. Pizza with squash, pancetta and sage a smash hit! So are the pan roasted mushrooms, a revelation! Enjoy cooking and baking your way through the seasons.

I admit that I'm not one to "read" a cookbook. I'll glance and thumb, and then it goes on the shelf in the cupboard until I need it. This book? Well, I read it, I talked about it, I was encouraged to try a few recipes, and then I read it again. Right now, it is on the counter, right by my organic blueberries from my CSA. (I'm making the blueberry cake again.) Chef Crump took me where I needed to go to solidify my "elitism". I demand good, fresh, whole food, and I pay for it (sometimes dearly), and among my friends, I'm a kook. But I'd rather go without some expensive coffee to pay for better food from my CSA, and I feel great helping farmers who care about the final product. It's all about choices, as Crump so succinctly points out. This cookbook is a keeper. The recipes are seasonal, easy, and delicious. It's earned its place on the counter, not in the cupboard.

Earth to Table is much more than a cookbook; it covers a wide range of organic, "slow food" topics, delicious and unique recipes that use all-organic ingredients and features several Chef profiles. A sample of the recipes inside: Scrambled Eggs with Chives and Caviar, Pesto, Saffron Rice, Rhubarb Fool, Maple Shoofly Pie, New Potatoes Salad with Green Beans and Shallots, Grilled Corn on the Cob with Chilies and Cheese, French Vanilla Ice Cream... This securely bound, hardcover cookbook is just the thing for cooks who are very selective and prefer to use organic foods; it is also a very functional cookbook for those of us who are non-organic cooks and food consumers. Each of the seasonal recipe sections is prefaced with an introduction that talks about the foods available during that particular season; the flavorful and imaginative recipes are easy to understand and easy to follow with a clear layout that makes this a great cookbook for beginners, right on up to experienced cooks.

Beautiful photos and recipes, but be wary of all the baked recipes. The Milk and Honey bread recipe, as you will see in the discussion thread below, has some errors. The oatmeal bread could also use a few tweaks. This book is not good for beginners.

I am very choosy when buying/shopping for cookbooks and while Haute Cuisine can be fun and interesting at times, it is nice to keep things simple, wholesome and nutritious. The beauty of the food after that just comes naturally. This book is a great addition to anyone's kitchen who like GOOD food! There are seasonal recipes from spring to summer, fall and winter and the book is organized as such. I love making seasonal fruit tarts and the Pate Sucre recipe has been my go to for a couple years now since I first got this book. I've just bought one to gift to my sister-in-law who

has just started to cook seasonally. The pizza recipes are fun as are the salads, fish, baked dishes and pastas and desserts. There is plenty of inspiration to be found in this cookbook!! I love this book and plan on weathering the pages more and more as time passes and I flip through the pages with sticky floured fingers or garlic touched hands as I look for the pasta recipes. Thank you to Jeff Crump for the recipes, for the listing of herbs for the insightful reads on the 'Future of Our Food' and more. Most importantly thank you for sharing!

Great book with lots of good recipes. The pictures are beautiful. I like that the recipes are local, organic and/or do not use processed ingredients. The recipes are easy to follow and incorporate into family meal planning.

I got the International Edition (teal front with colourful tomatoes on display) from my local library. After only a precursory read through it, I immediately put it at the top of my Christmas wish list. A stunning book with such beautifully explained food philosophy. This is not just a cookbook!! I'm not sure where the breaks are on the spectrum of proficiency in cooking, but I'm likely on the lower end (lots more to learn, but adventurous and not intimidated by what I don't know). So to those who say this one isn't for beginners, I wouldn't entirely agree (if those beginners are like me). This gorgeous and compelling book has so much more to it than just straight recipes. Stunning photographs that elicit an emotional response, explanation of seasonal work on a farm and in the kitchen, and how they fit together, etc. As for the recipes, I loved how they did not feel extravagant or over the top the way some do when professional chefs are writing the cookbook. Perhaps some offered a challenge, but I didn't encounter one that would put me off from enjoying the rest of the book, or maybe even attempting to prepare it!

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