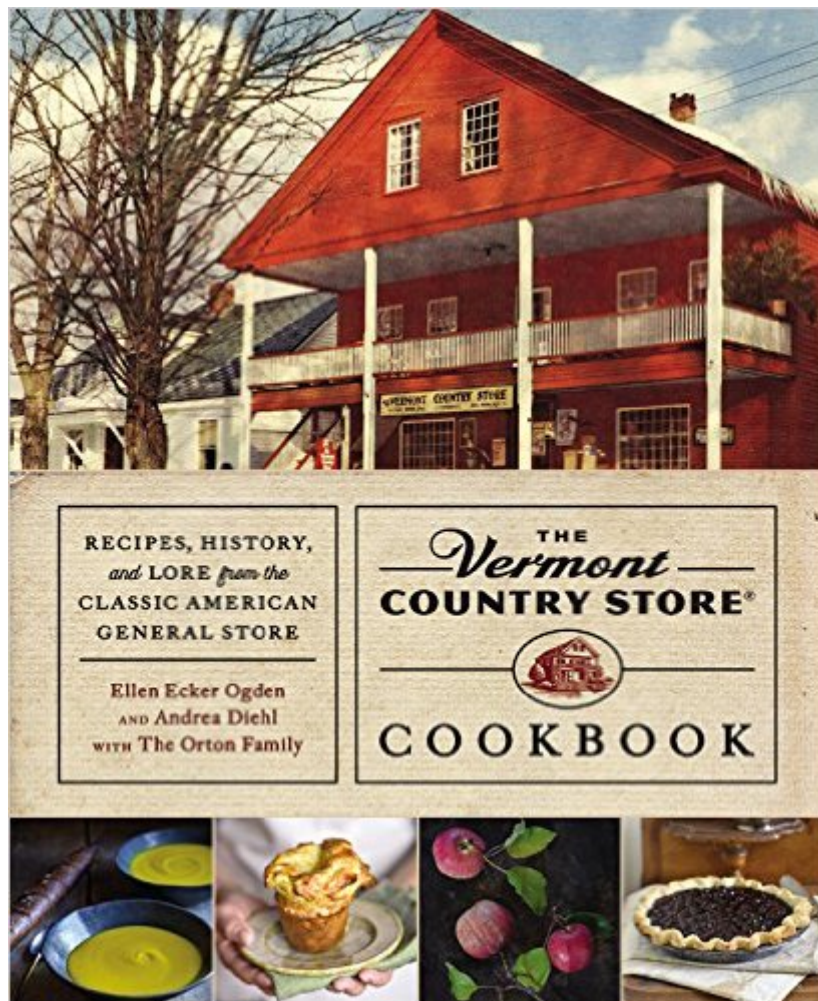


The book was found

The Vermont Country Store Cookbook: Recipes, History, And Lore From The Classic American General Store



Synopsis

The ultimate New England store, whose catalog reaches millions of people, presents the store's first cookbook bringing us back to simpler days. The Vermont Country Store Cookbook captures both the essence of the iconic store and the soul of the Vermont way of life: a self-reliant, rich life in the slow lane. Through recipes, yarns, archival photos, and sumptuous visuals, it tells the story of five generations of Orton storekeepers, while featuring fresh-from-the-farm cooking that imbues the cuisine of the present with the best of the past. Approximately 120 updated and original family recipes evoke memories, conveying all the hominess of the catalogue, but also appeal to the modern tastes of contemporary cooks. The book also features sidebars of Vermont history and more than 200 photographs, both black-and-white archival and four-color photographs, the latter taken especially for the book.

Book Information

Hardcover: 320 pages

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Customer Reviews

Can I just tell you how much I LOVE this cookbook!? LOVE! The stories â€” the recipes â€” the family history â€” the photographs â€” the heirloom loveliness thatâ€™s on every single page brings you a feeling of warmth that no other cookbook has provided for me and I canâ€™t recommend this book highly enough! (Iâ€™m actually buying several copies for some of my friends for Christmasâ€¦) This fabulous book is divided up into eleven â€œchaptersâ€•. Iâ€™m going to list the chapters, and only some of the recipes (my personal favorites) so you can get an idea of how delicious this book isâ€¦ |Chapter 1 â€” The Dairy Barn / Breakfast and Brunchâ€• Buttermilk Doughnut Puffsâ€• (page 5), â€œFarmhouse Yogurtâ€• (page 11), â€œSunday Morning Frittataâ€• (page 16),

• Cranberry-Orange Country Scones • (page 19) and • Blueberry and Zucchini Quick Bread • (page 20). Chapter 2 • “ The Kitchen Garden / Soups, Salads and Sides • Farmers’ Market Gazpacho, Two Ways • (page 27), • Roasted Carrot and Butternut Squash Soup • (page 30), • Corn and Cucumber Summer Salad • (page 35), • Roasted Vegetable Platter • (page 38), • Green Goddess Dressing and Potato Salad • (page 43) and • Vermont Cheddar and Spinach Custard • (page 49). Chapter 3 • “ Small Family Farms / Chicken, Turkey and Pork • Roasted Herb Chicken with Lemon • (page 56), • Traditional Roast Turkey with Apple-Sage Dressing • (page 64), • Turkey Burgers with Basil Mayo • (page 70), • Hunters’ Pork Pocket Pies • (page 71), • Grandma Hamilton’s Sausage • (page 77) and • Mildred’s Maple-Glazed Ham with Maple Mustard • (page 78).

I love this book because of its New England heritage. I like this book very well for the quality of its recipes: they are ‘up to date’ and yet convey the traditions I learned from my childhood in Upstate New York: breakfast doughnuts are ‘doughnut puffs’, pan sausage includes fennel and maple syrup; strawberry-rhubarb streusel will quickly become a family favorite (whenever both ‘fruits’ are in season and available.) Recipes on offer here are not ‘encyclopedic’ but they are evocative and solid as to measurement and techniques. Even a beginning cook can prepare a very successful and tasty roast chicken and tell when it is done by using the details in the recipe. Sure, New Englanders will pickle almost any vegetable...but my favorite has always been the sweet bread and butter pickle and there is just the right recipe for that here. Note the hometown tip of including a grape leaf or two in each jar to release a natural crisping agent into the brine and the vegetables. For sure, customers of the Orton family catalog will find stories of interest. More to the point, the recipes are wonderful and evocative. An example is the one for Cod Cakes where the ‘story’ points to that New England virtue of ‘Thrift:’ combining expensive fish with potato and vegetables ‘stretches’ the protein and is even more thrifty in comparison to Crab Cakes!! Well, Cod is not so cheap these days. There just HAS to be a fish chowder recipe and the book offers a different take: CLAM and COD chowder, along with the ‘usual suspects’ for vegetables. Can’t get more ‘New England’ than that! While the recipe calls for bacon, I prefer to use salt pork belly and I would dice the vegetables smaller than the lovely picture shows them to be when swimming in a steaming bowl.

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The Vermont Farm Table Cookbook: 150 Home Grown Recipes from the Green Mountain State (The Farm Table Cookbook)
The Czechoslovak Cookbook: Czechoslovakia’s

best-selling cookbook adapted for American kitchens. Includes recipes for authentic dishes like Goulash, ... Pischinger Torte. (Crown Classic Cookbook) The Hali'imaile General Store Cookbook: Home Cooking from Maui Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) The American Country Inn and Bed & Breakfast Cookbook, Vol. 1: More than 1,700 Crowd-Pleasing Recipes from 500 American Inns Thrift Store Profits: 10 Common Items That Sell For Huge Profit On Ebay and (Thrift Store Profits) Bones: Recipes, History, and Lore Family-Style Meals at the Hali'imaile General Store Arachnomania: The General Care and Maintenance of Tarantulas and Scorpions (General Care and Maintenance of... Series) LOGICAL REASONING (General Aptitude and Abilities Series) (Passbooks) (General Aptitude and Abilities Passbooks) Clinical Anesthesia Procedures of the Massachusetts General Hospital: Department of Anesthesia, Critical Care and Pain Medicine, Massachusetts General Hospital, Harvard Medical School 8th (eighth) Edition published by Lippincott Williams & Wilkins (2010) CLEP General Exam (REA) - The Best Test Prep for the CLEP General Exam (CLEP Test Preparation) Sterling DAT General Chemistry Practice Questions: High Yield DAT General Chemistry Questions Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Alkaline Diet Cookbook: Lunch Recipes: Insanely Delicious Alkaline Plant-Based Recipes for Weight Loss & Healing (Alkaline Recipes, Plant Based Cookbook , Nutrition) (Volume 2) The Classic Pasta Cookbook (Classic cookbook) The I Love Trader Joe's Party Cookbook: Delicious Recipes and Entertaining Ideas Using Only Foods and Drinks from the World's Greatest Grocery Store Quick & Easy Recipes: Over 50 Simple and Delicious Vegan & Vegetarian Rice Cooker Recipes That Anyone Can Make! Recipes for Weight Loss & Overall ... (Rice cooker Recipes - Rice Cooker Cookbook) The Best Slow Cooker Recipes & Meals Cookbook: Over 100 Healthy Slow Cooker Recipes, Vegetarian Slow Cooker Recipes, Slow Cooker Chicken, Pot Roast ... Recipes, Slow Cooker Desserts and more!