

Read Free THE MUSHROOM FEAST

THE MUSHROOM FEAST

Americans of the 1960s would have trouble navigating the grocery aisles and restaurant menus of today. Once-exotic ingredients—like mangoes, hot sauces, kale, kimchi, and coconut milk—have become standard in the contemporary American diet. Laresh Jayasanker explains how food choices have expanded since the 1960s: immigrants have created demand for produce and other foods from their homelands; grocers and food processors have sought to market new foods; and transportation improvements have enabled food companies to bring those foods from afar. Yet, even as

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choices within stores have exploded, supermarket chains have consolidated. Throughout the food industry, fewer companies manage production and distribution, controlling what American consumers can access. Mining a wealth of menus, cookbooks, trade publications, interviews, and company records, Jayasanker explores Americans' changing eating habits to shed light on the impact of immigration and globalization on American culture.

Not many people can claim to have been collecting, cooking, and devising recipes for mushrooms for more than sixty years, but Antonio Carluccio is one of them.

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Here, he shares the excitement of the hunt and a lifetime of expertise in the kitchen with a new A field guide/cookbook for foraging enthusiasts Delicious wild edible plants and mushrooms are abundant throughout North America, not only in the wilderness but in urban areas, too. Learn how to identify, harvest, and eat the tastiest plants in your backyard. Intended as much for the cooking enthusiast as for the survivalist, this book includes recipes that will transform even the most common edible backyard weeds into guest-worthy fare. Even experienced foragers will be impressed with plantain leaf chips that are crisper

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and tastier than kale chips. Dandelion flowers become wine, Japanese knotweed becomes rhubarb-like compote and tangy sorbet, red clover blossoms give quick bread a delightfully spongy texture and hint of sweetness. Expand your culinary knowledge of wild and cultivated mushrooms with this comprehensive cookbook by award-winning writer and chef Bill Jones. Learn from an acknowledged expert in the field of wild foods how to source mushrooms through foraging, shopping, and growing, and get a thorough overview of the common types of wild and cultivated fungi. Gain insight into the medicinal and cultural uses of mushrooms,

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and reap the health benefits of simple, unprocessed food.

Delicious recipes for basic pantry preparations, soups, salads, meats, seafood, and vegetable dishes, all featuring mushrooms,

include: Truffle Potato

Croquettes; Mushroom Pate;

Porcini Naan; Semolina

Mushroom Cake; Beef Tenderloin and Oyster Mushroom Carpaccio;

Curried Mushroom and Coconut

Bisque. The Deerholme Mushroom

Book is every chef's essential

guide to edible mushrooms.

On the Trail of an Underground

America

In Love with Emilia - an Italian

Odyssey

A Natural and Cultural History

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Savory Recipes for Wild and
Cultivated Varieties

The Complete Mushroom Book
Illustrated Guide to Foraging,
Harvesting, and Enjoying Wild
Mushrooms - Including New
Sections on Growing Your Own
Incredible Edibles and Off-season
Collecting

Recipes and Stories from a
Canadian Road Trip

This beautiful guide to
buying, storing, and cooking
more than 20 varieties of
wild and cultivated
mushrooms (and truffles!)
also collects 125
mouthwatering recipes. More
than 100 color photographs

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capture the unique characteristics and, indeed, the elegance, of each type of mushroom, providing tempting visuals for the 100 dishes featured in the book. An evocative object in itself, *A Cook's Initiation into the Gorgeous World of Mushrooms* will be equally at home on a gourmet's kitchen countertop and a nature lover's coffee table. We come together with other Sri Lankans-homelander and diaspora, Sinhalese and Tamil, Buddhist and Hindu and Christian and Muslim-over delicious shared meals.

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Sri Lanka has been a multi-ethnic society for over two thousand years, with neighbors of different ethnicities, languages, religions, living side by side. We try to teach our children to be welcoming to all, to share our unique cultural traditions. That is part of what it means to be Sri Lankan, what it has always meant. Dark roasted curry powder, a fine attention to the balance of salty-sour-sweet, wholesome red rice and toasted curry leaves, plenty of coconut milk and chili heat. These are the

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flavors of Sri Lanka, a South Asian island at the crossroads of centuries of migration and trade. Can we choose the good parts of our culture to cherish, and leave the darker aspects behind? I hope so. I hope food can help provide a pathway there. Come together at our table, sharing milk rice and pol sambol, paruppu and crab curry. Linger over the chai-just one more cup. Eat, drink, and share joy. In *A Feast of Serendib*, novelist and post-colonial academic Mary Anne Mohanraj introduces her mother's

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cooking and her own American adaptations, providing an introduction to Sri Lankan American cooking that is straightforward enough for a beginner, yet nuanced enough to capture the unique flavors of Sri Lankan cooking.

Known as 'the mushroom man', Antonio Carluccio has been collecting, cooking and devising recipes for mushrooms for over 60 years. Here he draws on his knowledge and expertise to bring together over 100 recipes that make the most of readily available

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mushrooms.

Identifies over one thousand species with detailed descriptions and illustrations.

The Enjoyment of Food

The Complete Mushroom
Hunter, Revised

The One-Block Feast

The Witch's Feast

A Modern Way to Cook: Over
150 Quick, Smart and
Flavour-Packed Recipes for
Every Day

Mind-bendingly Good

Recipes for Cultivated and
Wild Mushrooms

The Deerholme Mushroom
Book

Set in the northern Italian region of

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Emilia Romagna this sometimes funny, often poignant, and occasionally irreverent story follows a path between 1996 to 2001 as the author and her husband seek legal ownership of the old family home. The reader treads a path of discovery through the countryside, historical and architectural wonders, villages and cities. Restoration of the house, forming relationships with family and villagers aids the authors growing love of Emilia. Like all intellectual journeys, this story has much of the personal element of self discovery. A culinary and natural history of mushroom foraging subculture juxtaposes the experiences of savvy mushroom-hunting iconoclasts and loners against the high-priced capitalism of four-star kitchens. [CLICK HERE](#) to download a sample

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*recipe from Pacific Feast * Features more than 60 recipes from some of the Pacific Coast's best chefs, including David Tanis, Maria Hines, Dustin Clark, Kirsten Dixon, and Tom Douglas * Accessible and inspiring, Pacific Feast will appeal to home cooks and nature lovers alike * Conveys a strong conservation and sustainability message throughout the recipes and stories Once thought to be the stuff of back-to-the-landers, foraging has become a gourmet pastime, and there are a growing number of wild-food classes in which experts teach hungry folks how to spot the "food at our feet." Especially fortunate are those of us who live along the Pacific Coast -- from Southern California to Puget Sound to Anchorage -- where the climate provides many a delicacy in our wild*

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(and not so wild) spaces. Pacific Feast shares expert advice on how to identify the good eats, harvest responsibly, and create delicious meals with your finds. Author Jennifer Hahn provides detailed field notes on more than 40 species, including where to find them, which parts are edible, and their best culinary uses. In addition to the delectable recipes from well-known coastal chefs, readers will also appreciate Hahn's intimate stories of reveling in nature's bounty and Mac Smith's lush identification photographs. With more than 25 years of wilderness travel under her boots and kayak hull--including thru-hiking the Pacific Crest Trail from northern California to Canada and kayaking solo from Ketchikan, Alaska to Washington--writer Jennifer Hahn

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relies on wild harvesting to keep her pack and kayak light. Jennifer's favorite foraged lunch is sea urchin, nori seaweed, and "goose tongue" leaves. She lives in Bellingham, Washington with her potter husband, Chris Moench. To learn more, visit the authors website at www.pacificfeast.com

A real-life fairy tale of a cookbook with stories and recipes that celebrate the seasons, sharing food with friends, and bringing a sense of style to it all. A beautiful cookbook destined to become an heirloom, A Simple Feast presents a year of life in food. Each chapter presents a story--apple picking, snow day, tea party, date night, rooftop barbeque, etc.--and recipes inspired by the whimsy that lies therein. The food here is simple and elegant, taking

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cles from the bounty of local markets and farms, embodying modern American cooking. This is a playful journey guided by the ever stylish Jewels of New York, who lead the reader through the seasons and the culinary adventures each has to offer.

The Mushroom Feast

Food and Globalization in Modern America

With Memoirs of His Life and Writings : Enriched with an Elegant Portrait of the Author

A Cook's Guide to West Coast Foraging and Cuisine

A Cook's Book of Mushrooms Works

North America

Describes the principal edible mushrooms and provides recipes for appetizers, main courses, and salads

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A comprehensive, at-a-glance reference to the most popular edible mushrooms outlines their versatility and flavor-enhancing qualities while providing recipes for a variety of appetizers, main courses, side dishes and vegetarian meals.

Packed with over 30 recipes, these guides have clear and easy-to-follow instructions, complemented by over 100 colour step-by-step photographs. These books will appeal to cooks everywhere, from novice to expert.

A timeless literary cookbook with more than 250 recipes and gastronomic treats that celebrate the varieties and culinary pleasures of mushrooms. An indispensable classic for all those who love mushrooms. Truffles . . . ceps . . . morels, they all conjure visions of one

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of the most intriguing and subtle of all gastronomic treats. Amateur cooks can feel overwhelmed by the many varieties of mushrooms, and mystified by how best to prepare them, while epicures hunger for new ways to expand their repertoires. With more than 250 recipes, Jane Grigson describes simple yet sumptuous preparations for all kinds of delectable fresh and preserved mushrooms. Included are helpful tips for selecting and preserving the best edible mushrooms (both wild and cultivated), the folklore behind the recipes, a brief history of mushroom cultivation, guides to distinguishing edible from poisonous fungi for those who venture to pick their own, and line drawings of the twenty-one most common species.

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Mushroom Cookbook

Cooking with Mushrooms

A Year of Stories and Recipes to Savor
and Share

From Foraging to Feasting

Wild and Tamed

The Best of Jane Grigson

Growing Gourmet and Medicinal
Mushrooms

"Every Georgian dish is a poem."—Alexander Pushkin
According to Georgian legend, God took a supper break while creating the world. He became so involved with his meal that he inadvertently tripped over the high peaks of the Caucasus, spilling his food onto the land below. The land blessed by Heaven's

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table scraps was Georgia. Nestled in the Caucasus mountain range between the Black and Caspian seas, the Republic of Georgia is as beautiful as it is bountiful. The unique geography of the land, which includes both alpine and subtropical zones, has created an enviable culinary tradition. In *The Georgian Feast*, Darra Goldstein explores the rich and robust culture of Georgia and offers a variety of tempting recipes. The book opens with a fifty-page description of the culture and food of Georgia. Next are over one hundred recipes, often accompanied by notes on the

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history of the dish. Holiday menus, a glossary of Georgian culinary terms, and an annotated bibliography round out the volume.

"In this remarkable new cookbook, Bergo provides stories, photographs and inventive recipes."—Star Tribune As Seen on NBC's The Today Show! "With a passion for bringing a taste of the wild to the table, [Bergo's] inspiration for experimentation shows in his inventive dishes created around ingredients found in his own backyard."—Tastemade From root to flower—and featuring 180 recipes and over 230 of the author's own beautiful

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photographs—explore the edible plants we find all around us with the Forager Chef Alan Bergo as he breaks new culinary ground! In *The Forager Chef's Book of Flora* you'll find the exotic to the familiar—from Ramp Leaf Dumplings to Spruce Tip Panna Cotta to Crisp Fiddlehead Pickles—with Chef Bergo's unique blend of easy-to-follow instruction and out-of-this-world inspiration. Over the past fifteen years, Minnesota chef Alan Bergo has become one of America's most exciting and resourceful culinary voices, with millions seeking his guidance through his wildly

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popular website and video tutorials. Bergo's inventive culinary style is defined by his encyclopedic curiosity, and his abiding, root-to-flower passion for both wild and cultivated plants. Instead of waiting for fall squash to ripen, Bergo eagerly harvests their early shoots, flowers, and young greens—taking a holistic approach to cooking with all parts of the plant, and discovering extraordinary new flavors and textures along the way. The Forager Chef's Book of Flora demonstrates how understanding the different properties and growing phases of roots, stems,

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leaves, and seeds can inform your preparation of something like the head of an immature sunflower—as well as the lesser-used parts of common vegetables, like broccoli or eggplant. As a society, we've forgotten this type of old-school knowledge, including many brilliant culinary techniques that were borne of thrift and necessity. For our own sake, and that of our planet, it's time we remembered. And in the process, we can unlock new flavors from the abundant landscape around us. “[An] excellent debut. . . . Advocating that plants are edible in their entirety is

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one thing, but this [book] delivers the delectable means to prove it."—Publishers Weekly "Alan Bergo was foraging in the Midwest way before it was trendy."—Outside Magazine This book is a guide to the fungi of Kansas. It will familiarize you with some of the most common and some of the most beautiful of the state's fungal flora. But it is designed to do much more. It will introduce you to a variety of ways to enjoy mushrooms. For most people they are things of beauty and wonder, to be discovered unexpectedly on a walk in the woods; some try to preserve and communicate

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their sense of awe on film; others only want to find delectable morsels for the table; a few strive to find rarities or to identify mysterious strangers. This book will help you take the first steps in all these approaches to the world of mushrooming.

This book presents an exciting and original collection of delicious dishes using mushrooms and fungi of all types.

The Forager's Feast: How to Identify, Gather, and Prepare Wild Edibles
(Countryman Know How)
Recipes and Techniques for Edible Plants from Garden, Field, and Forest

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**With a Life and Notes
Sameness in Diversity
Mushrooms**

**100 Fabolous Dishes Making
the Most of Wild and Bought
Mushrooms**

Pacific Feast

*Based on the James Beard Award-winning blog *The One-Block Diet*, this all-in-one home gardening, do-it-yourself guide and cookbook shows you how to transform a backyard or garden into a self-sufficient locavore's paradise. When Margo True and her fellow staffers at Northern California-based *Sunset* magazine walked around the grounds of their Menlo Park office, they saw more than just a*

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lawn and some gardens. Instead, they saw a fresh, bountiful food source, the makings for intrepid edible projects, and a series of seasonal feasts—all just waiting to happen. The One-Block Feast is the story of how True and her team took an inspired idea and transformed it into an ambitious commitment: to create four feasts over the course of a year, using only what could be grown or raised in their backyard-sized plot. She candidly shares the group's many successes and often humorous setbacks as they try their hands at chicken farming, cheese making, olive pressing, home brewing, bee

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keeping, winemaking, and more. Grouped into gardening, project, and recipe guides for each season, The One-Block Feast is a complete resource for planning an eco-friendly kitchen garden; making your own pantry staples for year-round cooking and gifts; raising bees, chickens, and even a cow; and creating made-from-scratch meals from ingredients you've grown yourself. Chapters are organized by season, each featuring a planting plan and crop-by-crop instructions, an account of how that season's projects played out for the Sunset team, and a multicourse dinner menu composed of

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imaginative, appealing, and ultra-resourceful vegetarian recipes, such as: Butternut Squash Gnocchi with Chard and Sage Brown Butter • Egg and Gouda Crepes • Whole Wheat Pizzas with Roasted Vegetables and Homemade Cheeses • Fresh Corn Soup with Zucchini Blossoms • Braised Winter Greens with Preserved Lemons and Red Chile • Summer Lemongrass Custards • Honey Ice Cream Generously illustrated and easy to follow, this ultimate resource for today's urban homesteader will inspire you to take "eating local" to a whole new level.

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Mushrooms hold a peculiar place in our culture: we love them and despise them, fear them and misunderstand them. They can be downright delicious or deadly poisonous, cute as buttons or utterly grotesque. These strange organisms hold great symbolism in our myths and legends. In this book, Nicholas P. Money tells the utterly fascinating story of mushrooms and the ways we have interacted with these fungi throughout history. Whether they have populated the landscapes of fairytales, lent splendid umami to our dishes, or steered us into deep hallucinations, mushrooms have affected humanity from the

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earliest beginnings of our species. As Money explains, mushrooms are not self-contained organisms like animals and plants. Rather, they are the fruiting bodies of large—sometimes extremely large—colonies of mycelial threads that spread underground and permeate rotting vegetation. Because these colonies decompose organic matter, they are of extraordinary ecological value and have a huge effect on the health of the environment. From sustaining plant growth and spinning the carbon cycle to causing hay fever and affecting the weather, mushrooms affect

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just about everything we do. Money tells the stories of the eccentric pioneers of mycology, delights in culinary powerhouses like porcini and morels, and considers the value of medicinal mushrooms. This book takes us on a tour of the cultural and scientific importance of mushrooms, from the enchanted forests of folklore to the role of these fungi in sustaining life on earth.

Published to coincide with the anniversary of 25 years since her untimely death and having been out of print for more than a decade, Grub Street is republishing the ultimate

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compendium of Jane Grigsons recipes. Following the success of her first book, Charcuterie and French Pork Cooking, Grigsons research and flair for cooking speak for themselves within this tome. With a delightful introduction by her friend, and the equally remarkable Elizabeth David, this book is a staple for every cook. The book is organized into regional cuisines from across the globe including: the Americas, the Mediterranean, the Europeans, India and the Far East and contains sections entitled At Home in England and At Home in France; both places close to

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Janes heart. There is also, of course, a detailed chapter on charcuterie. The recipes are introduced in English, with brief descriptions by Grigson, but are also simultaneously designated in the native language of their origin. There are graphs and pictorials for the accurate cooking of meat joints by weight and detailed instructions for picking the best ingredients and making the most of them when they are in season. The book concludes with a chapter on the enjoyment of food which encapsulates Grigsons approach to cooking along with the experience of reading this book.

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The recipes are diverse and diligent to detail. There are recipes for the simple weekday dinner to the elaborate celebratory feast. This collection of her best and most-loved recipes, with her introductions, anecdotes, quotations and poems, is a fitting tribute, not only to her culinary and literary skills, but also to the warmth, wit and intelligence that shines through all her books.

Chef and cooking teacher Becky Selengut's Shroom feeds our enduring passion for foraged and wild foods by exploring 15 types of mushrooms, including detailed how-to's on everything home

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cooks need to know to create 75 inventive, internationally-flavored mushroom dishes. The button mushroom better make room on the shelf. We're seeing a growing number of supermarkets displaying types of mushrooms that are leaving shoppers scratching their heads. Home cooks are buying previously obscure species from growers and gatherers at local farmers markets and adventurous cooks are collecting all manners of edible mushrooms in the woods. People are asking the question, "Now that I have it, what do I do with it?" Home cooks and chefs alike will need a book and an

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educated guide to walk them through the basics of cooking everything from portobellos and morels to chanterelles and the increasingly available, maitake, oyster, and beech mushrooms. Shroom is that book and Chef Becky Selengut is that tour guide. In a voice that's informed, but friendly and down-to-earth, Selengut's Shroom is a book for anyone looking to add mushrooms to their diet, find new ways to use mushrooms as part of a diet trending towards less meat, or diversify their repertoire with mushroom-accented recipes inspired from Indian, Thai, Vietnamese and Japanese

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cuisines, among others. Recipes include Portobello Shakshuka with Baked Eggs and Israeli Feta and Smoky Squash Soup with Black Trumpet Mushrooms and Scotch. Written in a humorous voice, Becky Selengut guides the home cook through 15 species-specific chapters on mushroom cookery with the same levity and expertise she brought to the topic of sustainable seafood in her IACP-nominated 2011 book Good Fish. Selengut's wife and sommelier April Pogue once again teams up to provide wine pairings for each of the 75 recipes.

The Quiet Hunt

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*With a New Life of the Author
A Mushroom Feast
Feast of Mushrooms
A Feast of Serendib
The Miscellaneous Works of
Oliver Goldsmith, M.B.
Complete Mushroom Book
The 1990s have undoubtedly
seen a surge in the
popularity of mushroom-
based cuisine. In a
mouthwatering journey
through the mysterious
world of mushrooms, we
learn about wild and
cultivated varieties and their
individual characteristics,
including Asian dried
mushrooms. The book also*

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features a selection of international gourmet recipes. Full-color illustrations.

Published to coincide with the anniversary of 25 years since her untimely death and having been out of print for more than a decade, Grub Street is republishing the ultimate compendium of Jane Grigson's recipes.

Following the success of her first book, Charcuterie and French Pork Cooking, Grigson's research and flair for cooking speak for themselves within this tome. With a delightful introduction

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by her friend, and the equally remarkable Elizabeth David, this book is a staple for every cook. The book is organized into regional cuisines from across the globe including: the Americas, the Mediterranean, the Europeans, India and the Far East and contains sections entitled 'At Home in England' and 'At Home in France'; both places close to Jane's heart. There is also, of course, a detailed chapter on charcuterie. The recipes are introduced in English, with brief descriptions by Grigson,

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but are also simultaneously designated in the native language of their origin. There are graphs and pictorials for the accurate cooking of meat joints by weight and detailed instructions for picking the best ingredients and making the most of them when they are in season. The book concludes with a chapter on the enjoyment of food which encapsulates Grigson's approach to cooking along with the experience of reading this book. The recipes are diverse and diligent to detail. There are

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*recipes for the simple
weekday dinner to the
elaborate celebratory feast.
This collection of her best
and most-loved recipes, with
her introductions, anecdotes,
quotations and poems, is a
fitting tribute, not only to her
culinary and literary skills,
but also to the warmth, wit
and intelligence that shines
through all her books.
Cooking reference book that
contains recipes and
inspiration for the
experienced cooks as well as
beginners.
This revised edition includes
a history of mushroom*

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hunting worldwide; how to get equipped for mushroom forays; an illustrated guide to the common wild edible mushrooms; and cultivating, preparing and serving the harvest.

A Feast of Mushrooms

A Guide to Kansas

Mushrooms

Good Things

A Cook's Initiation into the

Gorgeous World of

Mushrooms

Mushroom Feasts

A Kitchen Grimoire

The Mushroom Hunters

This delightfully illustrated book opens with an introduction that

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covers the culinary qualities of over 30 wild and cultivated varieties of mushroom, with over 90 suggestions on how to incorporate the morning's harvest into your meals.

A detailed and comprehensive guide for growing and using gourmet and medicinal mushrooms commercially or at home.

“Absolutely the best book in the world on how to grow diverse and delicious mushrooms.”—David Arora, author of *Mushrooms Demystified* With precise growth parameters for thirty-one mushroom species, this bible of mushroom cultivation includes gardening tips, state-of-the-art production techniques, realistic

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advice for laboratory and growing room construction, tasty mushroom recipes, and an invaluable troubleshooting guide. More than 500 photographs, illustrations, and charts clearly identify each stage of cultivation, and a twenty-four-page color insert spotlights the intense beauty of various mushroom species. Whether you're an ecologist, a chef, a forager, a pharmacologist, a commercial grower, or a home gardener—this indispensable handbook will get you started, help your garden succeed, and make your mycological landscapes the envy of the neighborhood.

Two friends. Five months. One car.
Ten provinces. Three territories.

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Seven islands. Eight ferries. Two flights. One 48-hour train ride. And only one call to CAA. The result: over 100 incredible Canadian recipes from coast to coast and the Great White North. In the midst of a camping trip in Squamish, British Columbia, Lindsay Anderson and Dana VanVeller decided that the summer of 2013 might be the right time for an adventure. And they knew what they wanted that adventure to be: a road trip across the entire country, with the purpose of writing about Canada's food, culture, and wealth of compelling characters and their stories. 37,000 kilometres later, and toting a "Best Culinary Travel Blog" award from Saveur magazine, Lindsay and

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Dana have brought together stories, photographs and recipes from across Canada in *Feast: Recipes and Stories from a Canadian Road Trip*. The authors write about their experiences of trying whale blubber in Nunavut, tying a GoPro to a fishing line in Newfoundland to get a shot of the Atlantic Ocean's "cod highway," and much more. More than 80 contributors--including farmers, grandmothers, First Nations elders, and acclaimed chefs--have shared over 90 of their most beloved regional recipes, with Lindsay and Dana contributing some of their own favourites too. You'll find recipes for all courses from Barley Pancakes, Yukon Cinnamon Buns,

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and Bannock to Spot Prawn Ceviche, Bison Sausage Rolls, Haida Gwaii Halibut and Maritime Lobster Rolls; and also recipes for preserves, pickles and sauces, and a whole chapter devoted to drinks. Feast is a stunning representation of the diversity and complexity of Canada through its many favourite foods. The combination of Lindsay and Dana's captivating journey with easy-to-follow recipes makes the book just as pleasurable to read as it is to cook from.

A decadent collection of magical dishes and feasts created by the herbalist, witch, chef and co-owner of Catland Books, Melissa Madara. The feast is a meeting place between family and friends,

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between humans and gods. This decadent collection of enchanting dishes is an indispensable companion to kitchen witchcraft, revealing the storied history and seductive art of magical cooking. With witch, herbalist and chef Melissa Jayne Madara as your guide, explore five facets of the occult through food: traditional recipes, the wheel of the zodiac, devotional meals to the planets, seasonal feasts to celebrate solstices and equinoxes, and practical spellwork. Recreate a pagan feast of lamb roasted with milk and honey, with cheesecake baked in fig leaves for dessert. Celebrate a Gemini birthday with herbed fondue, followed by

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lemongrass pavlova. Align with the poetic pleasures of Venus with edible flower dumplings, or commune with Saturn over blackberry pulled pork sandwiches. Enjoy the vibrancy of the spring equinox with herb and allium quiche with a potato crust, radish salad with cherry blossom vinaigrette and jasmine tea shortbread. Share an evening of storytelling over mugwort and catnip divination tea, or embody an otherworldly spirit with ritual bread masks. Packed with ancient knowledge, practical advice and witchcraft expertise, this book will help you develop your craft through culinary creativity. Gather, share, and rediscover the most fundamental of human rituals:

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the divine indulgence of the senses
and the soul.

The Forager Chef's Book of Flora
A Collection of Filipino Mashroom
Recipes

A Fabulous Fungi Feast for All
Seasons and Occasions

Miscellaneous Works of Oliver
Goldsmith

Shroom

An Adventure in Food from Yard to
Table

The Vibrant Culture and Savory
Food of the Republic of Georgia

**From the author of the brilliant A
Modern Way to Eat, a new
collection of delicious, healthy,
inspiring vegetarian recipes - that
are so quick to make they're
achievable on any night of the**

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week. Many more of us are interested in eating healthier food on a regular basis but sometimes, when we're home late, tired after work, and don't have time to buy lots of ingredients, it can just seem too complicated. In this brilliant new collection of recipes, Anna Jones makes clean, nourishing, vegetable-centred food realistic on any night of the week. Chapters are broken down by time (recipes for under 15, 20, 30 or 40 minutes) and also by planning a little ahead (quick healthy breakfasts, dishes you can make and re-use throughout the week). Anna's new book is a truly practical and inspiring collection for anyone

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who wants to put dinner on the table quickly, without fuss, trips to specialist shops or too much washing up, but still eat food that tastes incredible and is doing you good.

Feast

**With 100 Recipes for Common
and Uncommon Varieties**

A Field Guide to Mushrooms

The Georgian Feast

A Simple Feast