


[DOWNLOAD](#)


## The Farmer s Cookbook: A Back to Basics Guide to Making Cheese, Curing Meat, Preserving Produce, Baking Bread, Fermenting, and More (Hardback)

By Marie W. Lawrence

Skyhorse Publishing, United States, 2011. Hardback. Condition: New. Language: English . This book usually ship within 10-15 business days and we will endeavor to dispatch orders quicker than this where possible. Brand New Book. 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...



[READ ONLINE](#)

[ 3.58 MB ]

### Reviews

*The book is fantastic and great. This is for anyone who statte there was not a worthy of reading. I found out this publication from my i and dad advised this pdf to learn.*

-- **Pete Paucek DVM**

*Without doubt, this is the very best operate by any publisher. Indeed, it can be enjoy, nevertheless an amazing and interesting literature. You may like how the writer compose this pdf.*

-- **Toni Bechtelar**