

Pigs Pork River Cottage Handbook No 14

In addition to being one of the United States' largest pork producers, North Carolina is home to a developing niche market of pasture-raised pork. In Real Pigs Brad Weiss traces the desire for "authentic" local foods in the Piedmont region of central North Carolina as he follows farmers, butchers, and chefs through the process of breeding, raising, butchering, selling, and preparing pigs raised on pasture for consumption. Drawing on his experience working on Piedmont pig farms and at farmers' markets, Weiss explores the history, values, social relations, and practices that drive the pasture-raised pork market. He shows how pigs in the Piedmont become imbued with notions of authenticity, illuminating the ways the region's residents understand local notions of place and culture. Full of anecdotes and interviews with the market's primary figures, Real Pigs reminds us that what we eat and why have implications that resonate throughout the wider social, cultural, and historical world.

Hugh Fearnley-Whittingstall has sowed the seed for a brand new River Cottage - in Australia! Somewhere between Melbourne and Sydney, and nestled between the pristine Sapphire Coast and the imposing Mount Gulaga, lies the beautiful old dairy farm which is now the home of River Cottage Australia, and 'new Hugh' Paul West. Paul is a fresh, exciting face on the global food scene, as well as a brilliant presenter. Predictably, there is a healthy dose of competition between Hugh and Paul. They have fought over who can catch the first octopus and have raced to find the first mushroom of the year. But they have similar passions - sustainability and environmental issues being at the forefront - and on the farm they discover fantastic bounty as they forage for food and share the products of their culinary skills with the locals. Featuring recipes from the first three series of River Cottage Australia, this is the cookbook that will reveal the delicious dishes which Paul has been creating on the farm. The book is divided into seven chapters and includes more than 120 recipes such as pumpkin scones, roasted octopus salad, baked salmon, spiced aubergine salad, pig on a spit, borlotti bean broth, raw courgette salad and warm curb cake with honey rhubarb. With a preface by Hugh (and a sprinkling of his recipes throughout), plus atmospheric, beautiful photography by Mark Chew, this is one of the best cookery books of the year.

An introduction to the creation of pork salami, sausages, and prosciutto outlines key techniques in the areas of preserving, cooking, and smoking, in a volume complemented by 125 recipes including Maryland crab, scallop, and saffron terrine; Da Bomb breakfast sausage; and spicy smoked almonds. 15,000 first printing.

Recipes and reflections from Hugh Fearnley-Whittingstall, with an emphasis on seasonality.

Our Favourite Ingredients, & How to Cook Them

River Cottage Handbooks 1-10: Cakes

Charcuterie: The Craft of Salting, Smoking, and Curing

Shifting Values in the Field of Local Pork

A Snout-to-Tail History of the Humble Pig

PIG

This text is more than just a collection of Hugh's recipes. It's also a friendly, practical guide to the River Cottage lifestyle, with advice on rearing your own meat, growing your own vegetables, and tapping into the free wild harvest.

In the fourteenth River Cottage Handbook, Gill Meller shows how to keep pigs and cook with pork. Keeping a herd of pigs brings a lot of enjoyment – they are curious, intelligent and (often) lovable animals, with plenty of character. When the time comes, they can provide you with a fine carcass that can be turned into all manner of tasty things. The River Cottage ethos is all about knowing the story behind what's on the plate, and as Gill Meller explains in this accessible and comprehensive guide, by rearing and butchering your own pigs you'll be able to create a full range of delicious pork products in the most sustainable, economical and hands-on way possible. Pigs & Pork gives expert advice on choosing whether to keep your own pigs, on sourcing them and setting up their home, and on feeding and caring for them. Gill also explains how you can arrange for the pigs' eventual slaughter, and how to find a good butcher or carry out your own butchery at home and identify the different cuts of meat. And even if you are buying your pork from the butcher, there is plenty to inspire. In the mouth-watering recipe section you will find the ultimate roast pork, farmhouse pâtés, pork scratchings, brawn, sausages, rillettes, pork pies, Scotch eggs and black pudding, as well as instructions for how to home-cure your own bacon, ham and salami. And of course, there are guidelines for setting up a proper hog roast to cater for large numbers, River Cottage-style – simply the perfect fare for an outside gathering. Whether you are just after the secret to sensational crackling, or you want to go the whole hog and set up your own sty, this book will guide you on the road to pork heaven.

In A Girl and Her Pig, April Bloomfield takes home cooks on an intimate tour of the food that has made her a star. Thoughtful, voice-driven recipes go behind the scenes of Bloomfield's lauded restaurants–The Spotted Pig, The Breslin, and The John Dory–and into her own home kitchen, where her attention to detail and reverence for honest ingredients result in unforgettable dishes that reflect her love for the tactile pleasures of cooking and eating. Bloomfield's innovative yet refreshingly straightforward recipes, which pair her English roots with a deeply Italian influence, offer an unfailingly modern and fresh sensibility and showcase her bold flavors, sensitive handling of seasonal produce, and nose-to-tail ethos. A cookbook as delightful and lacking in pretention as Bloomfield herself, A Girl and Her Pig combines exquisite food with charming narratives on Bloomfield's journey from working-class England to the apex of the culinary world, along with loving portraits of the people who have guided her along the way.

Unlike other barnyard animals, which pull plows, give eggs or milk, or grow wool, a pig produces only one thing: meat. Incredibly efficient at converting almost any organic matter into nourishing, delectable protein, swine are nothing short of a gastronomic godsend–yet their flesh is banned in many cultures, and the animals themselves are maligned as filthy, lazy brutes. As historian Mark Essig reveals in Lesser Beasts, swine have such a bad reputation for precisely the same reasons they are so valuable as a source of food: they are intelligent, self-sufficient, and omnivorous. What's more, he argues, we ignore our historic partnership with these astonishing animals at our peril. Tracing the interplay of pig biology and human culture from Neolithic villages 10,000 years ago to modern industrial farms, Essig blends culinary and natural history to demonstrate the vast importance of the pig and the tragedy of its modern treatment at the hands of humans. Pork, Essig explains, has long been a staple of the human diet, prized in societies from Ancient Rome to dynastic China to the contemporary American South. Yet pigs' ability to track down and eat a wide range of substances (some of them distinctly unpalatable to humans) and convert them into edible meat has also led people throughout history to demonize the entire species as craven and unclean. Today's unconscionable system of factory farming, Essig explains, is only the latest instance of humans taking pigs for granted, and the most recent evidence of how both pigs and people suffer when our symbiotic relationship falls out of balance. An expansive, illuminating history of one of our most vital yet unsung food animals, Lesser Beasts turns a spotlight on the humble creature that, perhaps more than any other, has been a mainstay of civilization since its very beginnings–whether we like it or not.

Chicken & Eggs

Preserves

Salumi: The Craft of Italian Dry Curing

The English Pig

River Cottage A to Z

The Bloodless Revolution

Terrine

James Beard Best Chef Award Winner Master the Art of Charcuterie With Outstanding Recipes From An Award-Winning Chef You haven't become a true food-crafter until you've mastered the art of charcuterie, and who better to show you the ropes than nose-to-tail icon, Jamie Bissonnette? The New Charcuterie Cookbook features sausages, confits, salumi, pates and many other dishes for the home cook. With a wide variety of recipes, such as Banana Leaf-Wrapped Porchetta, Lebanese Lamb Sausages, Mexican Chorizo, Traditional Saucisson Sec and Simply Perfect Duck Prosciutto, you'll have a whole chopping block full of fun and different flavors to try that are distinctively Jamie's. Packed with creative and delicious recipes, step-by-step photography and Jamie's insider knowledge and signature charm, this book is the only thing you'll need to make the best charcuterie at home.

British iconoclast and sustainable food champion Hugh Fearnley-Whittingstall goes back to basics in this guide to simple, everyday home cooking. In River Cottage Every Day, Hugh shares the dishes that nourish his own family of three hungry school-age kids and two busy working parents—from staples like homemade yogurt and nut butters to simple recipes like Mixed Mushroom Tart; Foil-Baked Fish Fillets with Fennel, Ginger, and Chile; and Foolproof Crème Brûlée. Hugh brings his trademark wit and infectious exuberance for locally grown and raised foods to a wide-ranging selection of appealing, everyday dishes from healthy breakfasts, hearty breads, and quick lunches to all manner of weeknight dinners and enticing desserts. Always refreshingly honest, but without sermonizing, Hugh encourages us to build a close relationship to the sources of our food and become more involved with the way we acquire and prepare it. But he doesn't shrink from acknowledging the challenges of shopping and cooking while juggling the demands of work and family. So while Hugh offers an easy recipe for homemade mayonnaise, he admits to having a jar of store-bought mayo lurking in the fridge, just like the rest of us! Including helpful and encouraging advice on how to choose the finest meat, freshest fish, and most mouthwatering fruits and vegetables, River Cottage Every Day shows us that deliciously prepared and thoughtfully sourced meals can be enjoyed every day of the year.

The eagerly anticipated follow-up to the author's award-winning Bones and Fat, Odd Bits features over 100 recipes devoted to the “rest of the animal,” those under-appreciated but incredibly flavorful and versatile alternative cuts of meat. We’re all familiar with the prime cuts—the beef tenderloin, rack of lamb, and pork chops. But what about kidneys, tripe, liver, belly, cheek, and shank? Odd Bits will not only restore our taste for these cuts, but will also remove the mystery of cooking with offal, so food lovers can approach them as confidently as they would a steak. From the familiar (pork belly), to the novel (cockscomb), to the downright challenging (lamb testicles), Jennifer McLagan provides expert advice and delicious recipes to make these odd bits part of every enthusiastic cook’s repertoire.

Winner of the Fortnum & Mason Debut Food Book Award 2017 Nominated for the André Simon award for best cookbook and Guild of Food Writers book of the year Gather is a cookbook that celebrates simplicity and nature, both in ingredients and cooking styles. Head Chef at River Cottage for 10 years, Gill Meller showcases 120 brand new recipes inspired by the landscapes in which he lives and works. Featuring chapters on foods from Moorland (game and herbs), Garden (tomatoes, salads, soft fruits), Farm (pork, dairy, honey), Field (rye, barley, wheat, oats), Seashore (crab, seaweed, oysters), Orchard (apples, pears, cherries), Harbour (fish and seafood), and Woodland (mushrooms, damsons, blackberries), Gill gently guides the reader through simple recipes, with no need for obscure ingredients or complicated cooking. With great food at its heart, Gather is the most contemporary of cookbooks, with photography that captures a year of the best cooking and eating.

A History

How to Cook the Rest of the Animal [A Cookbook]

Simple, Seasonal Recipes from Gill Meller, Head Chef at River Cottage

Outdoor Cooking

Tales from an Organic Farm

A Girl and Her Pig

The Cook's Essential Companion

The English Pig is an account of pigs and pig-keeping from the sixteenth century to modern times, concentrating on the domestic, cottage pig, rather than commercial farming. In Victorian England the pig was an integral part of village life: both visible and essential. Living in close proximity to its owners, fed on scraps and the subject of perennial interest, the pig when dead provided the means to repay social and monetary debts as well as excellent meat. While the words associated with the pig, such as 'hoggish', 'swine' and 'pigsty', and phrases like 'greedy as a pig', associate the pig with greed and dirt, this book shows the pig's virtues, intelligence and distinctive character. It is a portrait of one of the most recognisable but least known of farm animals, seen here also in many photographs and other representations. The pig has a modest place in literature from Fielding's pig-keeping Parson Trulliber to Hardy's Jude the Obscure and to Flora Thompson's Lark Rise to Candleford. In modern times, while vanishing from the sight of most people, it has been sentimentalised in children's stories and commercialised in advertisements.

In the fifteenth River Cottage Handbook, Tim Maddams offers a comprehensive guide to harvesting and preparing game, and a host of delicious recipes. Game offers some of the most intense, delicate, rich and varied meat around. And not only is it delicious, it can also be a healthy and more nutritious alterative to traditional red meats. Here, Tim Maddams gives an accessible guide to obtaining, assessing, preparing and cooking game, including pheasant, grouse, venison, partridge, hare, rabbit, boar and duck. Tim begins by describing the characteristics of game species, then discusses ethical and sustainable hunting, preservation and seasonality. Next he gives a step-by-step guide to skinning, feathering and butchering techniques (and if you don't have a fresh supply, how to buy game meat). Lastly he shares his seriously tasty recipes from the River Cottage kitchen, such as Slow-roast spiced soy duck, Quick-smoked duck, Lasagne of game and wild mushrooms, Partridge with pumpkin and cider, Goose sausages, Gamekeeper's pie and Roasted hen pheasant with all the trimmings.

With an introduction by Hugh Fearnley-Whittingstall and colour photography throughout, Game is the indispensable guide to enjoying wild meat.

Fergus Henderson's two classic Nose to Tail books in a single, covetable volume with additional new recipes and photography.

Hugh Fearnley-Whittingstall covers the practical basics of cooking with meat - everything you'll need to know about choosing the best raw materials and understanding the different cuts - before offering recipes for 150 classic dishes.

A Year and a Day in the Kitchen

Everything You Need to Know Explained Simply

The River Cottage Bread Handbook

Game

River Cottage Fruit Every Day!

The River Cottage Australia Cookbook

Real Pigs

In Outdoor Cooking, Gill Meller explains every aspect of cooking out in the open. He will take you back to basics with a guide to building the perfect fire, and reinvigorate your summer barbecue by cooking bread on it, grilling Indian-style kebabs, smoking fish or roasting succulent joints of meat. You can also find out how to make the most of a pizza oven or Kamado-style clay barbecue (popularised by the Big Green Egg) and, if you're feeling adventurous, there are comprehensive instructions for spit roasting larger pieces of meat or making a smouldering earth oven. With an introduction by Hugh Fearnley-Whittingstall and plenty of mouth-watering photographs, this book will rekindle your passion for the great outdoors and spark new ideas for creative cooking in the wild.

Make your own dry-cured pork delicacies at home with the know-how you'll learn from this book. Over the centuries, dry-cured pork has evolved as a food of the changing seasons. Its flavors are truly a taste of the landscape and climate, and they have served as a crucial, long-lasting food source for many cultures. Dry-cured pork is the ultimate slow food. It doesn't need to be complicated but it's important to have clear, step-by-step instructions. That's where Hector Kent comes in. Kent, a science teacher by trade, has written the book he wished he'd had when he made his first prosciutto: One that brings together the critical components of curing in the simplest form possible, with photographs and illustrations to assure the reader of safe and delicious results. In addition to basic recipes, Kent offers readers interviews, advice, and recipes from several trend-setting dry-curing operations across the country.

In the eleventh River Cottage Handbook, bestselling author Mark Diacono gives recipes and comprehensive guidance for keeping chickens. Chickens are a fantastic addition to a garden or outdoors space - you don't have to live in the back of beyond to have a few clucking around and giving you fresh eggs. They come in all shapes and sizes: some are layers, some are just born to strut. Mark Diacono begins at the basics, showing how you can raise chickens from eggs, and look after them once they start laying their own. The first part of Chicken & Eggs explains how to think ahead about what kind of chickens you want and how many to get, whether you are going for a breed that lays eggs regularly, or that you might eventually use for eating, or that simply looks decorative. You can choose from Orpingtons, Derbyshire redcaps, Muffed Old English Game, Leghorns and many more.

An introduction to raising pigs for food or as pets, covering selecting a breed, shelter, feeding, breeding, and more.

Fermentation

How to Cook with Vegetables and Other Plants

The New Charcuterie Cookbook

The River Cottage Preserves Handbook

The Complete Nose to Tail

Recipes and Stories

The River Cottage Meat Book

'Ingredients are at the heart of everything we do at River Cottage. By gathering our all-time favourites together, I hope to inspire you to look at them with fresh eyes and discover new ways of cooking them' Hugh Fearnley-Whittingstall The definitive River Cottage kitchen companion. Hugh Fearnley-Whittingstall and his team of experts have between them an unprecedented breadth of culinary expertise on subjects that range from fishing and foraging to bread-making, preserving, cheese-making and much more. In this volume they profile their best-loved and most-used ingredients. With more than three hundred entries covering vegetables, fruits, herbs, spices, meat, fish, fungi, foraged foods, pulses, grains, dairy, oils and vinegars, the River Cottage A to Z is a compendium of all the ingredients the resourceful modern cook might want to use in their kitchen. Each ingredient is accompanied by a delicious, simple recipe or two: there are new twists on old favourites, such as cockle and chard rarebit, North African shepherd's pie, pigeon breasts with sloe gin gravy, or damson ripple parfait, as well as inspiring ideas for less familiar ingredients, like dahl with crispy seaweed or rowan toffee. And there are recipes for all seasons: wild garlic fritters in spring; cherry, thyme and marzipan muffins for summer; an autumnal salad of venison, apple, celeriac and hazelnuts; a hearty winter warmer of ale-braised ox cheeks with parsnips. With more than 350 recipes, and brimming with advice on processes such as curing bacon and making yoghurt, the secret of perfect crackling and which apple varieties to choose for a stand-out crumble, as well as sourcing the most sustainable ingredients, this is an essential guide to cooking, eating and living well. More than anything, the River Cottage A to Z is a celebration of the amazing spectrum of produce that surrounds us – all brought to life by Simon Wheeler's atmospheric photography, and Michael Frith's evocative watercolour illustrations.

Comprehensive. Friendly. Indispensable. With more than 250 simple and delicious recipes. No doubt about it, fish is a cook’s dream. Fast. Low in fat, versatile, and healthful, it’s even brain food. No other fish cookbook contains such a comprehensive selection of approachable, contemporary recipes. It’s written by a pair of experts: a nationally known three-star seafood chef whose true passion is teaching home cooks, and an award-winning writer and sought-after food authority. Arranged for the cook’s complete convenience, Fish without a Doubt encompasses chapters on all the techniques of fish cookery—from poaching to grilling to sautéing—as well as on all the most popular seafood dishes—from appetizers, to soups and salads, to burgers and pasta. The recipes range from updated versions of classics (Trout Almondine, Linguine with Clams, Jumbo Lump Crab Cakes) to the latest favorites (Steamed Black Bass with Sizzling Ginger,Tuna Burgers with Cucumber Relish, Thai-Style Mussels). It includes slews of quickies for weeknight specials (Broiled Fillets with Butter and Herbs) and centerpieces for splashier occasions (A Big Poached Char). Featuring only seafood that is not overfished, Fish without a Doubt provides the latest information for the eco-conscious cook about our last wild frontier.

In this new addition to the award-winning collection, River Cottage master preserver Pam Corbin helps you transform the abundance of your garden (and your friends’ and neighbors’ gardens) into everything from jams and jellies to vinegars and sauces. The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, seasonal, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. Now, with The River Cottage Preserves Handbook, learn to make everything from simple Strawberry Jam to scrumptious new combinations like Honeyed Hazelnuts, Nasturtium “Capers,” Onion Marmalade, Spiced Brandy Plums, and Elixir of Sage, plus a pantryful of butters, curds, pickles, chutneys, cordials, and liqueurs.

Recipes for the whole family.

200 Inspired Vegetable Recipes

Gather

Exceptional Cured Meats to Make and Serve at Home

Cheese & Dairy

Pigs & Pork

Fish Without A Doubt

A Kind of British Cooking

A cultural and political history of vegetarianism explains how puritanical revolutionaries, European Hinduphiles, and visionary scientists conspired to overthrow Western society's fierce devotion to the consumption of meat, tracing three centuries of the movement from eighteenth-century converts to Hinduism to present-day environmentalism and the animal rights movement.

In Fermentation, Rachel de Thamples shines a light on one of the oldest methods of preserving food, which is just as relevant today, and shows you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make everything from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast and bacteria, salt and time, a whole realm of culinary possibilities opens up. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful step-by-step photographs, this book will bring the art of fermentation to your kitchen.

Fruit is pretty much the perfect food: bountiful, delicious and colourful, it also helps us to fight infection, stresses and strains. But why are we still a nation that thinks it's a bit racy to slice a banana onto our cornflakes in the morning? A 'piece of fruit' in a lunch box, on the breakfast table or at the end of a meal is all very well, but fruit is so much more exciting than this, and we don't eat nearly enough of the stuff. Perhaps this is because we don't always understand how to use it in our cooking, or how to choose the best fruit for the season. Hugh sets out to address this head on. With 180 delicious recipes, River Cottage Fruit Every Day! will show you how to enjoy a broader eating experience and make fruit easy, fun and irresistible. You'll find recipes for all the wonderful seasonal fruit that grows in this country, and learn how to make the most of fruit from other parts of the world. Recipes include marinated lamb and fig kebabs; barbecued pork chops with peaches and sage; venison stew with damsons; and parsnip and apple cakes. There are also fresh and zingy salads as well as gorgeous cakes, tarts, pies, crumbles and puddings. With glorious photography from Simon Wheeler, this book will bring amazing new fruity vitality and flavour to your food.

Time is the highly anticipated follow-up to the award-winning Gather. In it Gill Meller distills the essence of his approach to food and cooking – time spent in the kitchen, with good ingredients, makes for the best possible way of life. Morning, daytime and night – these are the touchstones of our days, and days are the markers of our years. Gill's unique dishes fit within this framework, moving through the seasons, from freshness and light, to comfort and warmth. Gill's dishes follow the course of the day: simple breakfasts (wild mushroom & sausage chachouka, buckwheat pancakes), glorious seasonal lunches (steamed vegetables with tamari, honey & sunflower seeds, chicken with chamomile, tomato & anchovy tart, date, olive oil & fennel cake), evening gatherings in the soft glow of summer or chill of winter (lentil dhal with crispy kale, roast pheasant with parsnips & chorizo, ceviche with rhubarb, lemon & chilli, treacle tart with thyme & orange, quince & vanilla crème brûlée). This is the best of modern British cooking, from the most exciting new voice in food writing.

River Cottage Veg

River Cottage Every Day

The Mangalitsa Pig

The Complete Guide to Raising Pigs

River Cottage Handbook

Perfection

The River Cottage Year

In the second of the River Cottage Handbook series, Pam Corbin explains how to turn Britain's seasonal gluts of fruit, vegetables, flowers and herbs into delicious preserves to enjoy all year around. Preserving is a centuries-old way to make the most out of every season, stretching the more bountiful months into the sparser ones - and what's more, it is fun, rewarding and easy to learn. Explaining the history, science and basic processes of preserving, Pam Corbin guides us through a world of jams, jellies, buters, curds, pickles, chutneys, cordials, liqueurs, vinegars and sauces that can be made from local produce throughout the year. She includes 75 recipes, covering everything from traditional favourites such as raspberry jam, lemon curd, quince cheese and sloe gin, to fresh new combinations such as apple butter, cucumber pickle and nettle pesto. The handbook includes seasonable tables, regional maps, flow charts of all the preserving processes and full-colour photographs throughout, and is completed by a directory of equipment and useful addresses. With a textured hard cover and an introduction by Hugh Fearnley-Whittingstall, Preserves is a concise and inspiring guide to an age-old art for kitchen beginners and keen preservers alike.

Pigs & PorkRiver Cottage HandbookBloomsbury Publishing

In the thirteenth River Cottage Handbook, Steven Lamb shows how to cure and smoke your own meat, fish and cheese. Curing and smoking your own food is a bit of a lost art in Britain these days. While our European neighbours have continued to use these methods on their meat, fish and cheese for centuries, we seem to have lost the habit. But with the right guidance, anyone can preserve fresh produce, whether living on a country farm or in an urban flat – it doesn't have to take up a huge amount of space. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, it's easy to take good-quality ingredients and turn them into something sensational. Curing & Smoking begins with a detailed breakdown of any kit you might need (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process – this includes a section showing which products and cuts are most suitable for different methods of curing and smoking. The second part of the book is organised by preservation method, with an introduction to each one, and comprehensive guidance on how to do it. And for each method, there are, of course, many delicious recipes! These include chorizo Scotch eggs, salt beef, hot smoked mackerel, home-made gravadlax ... and your own dry-cured streaky bacon sizzling in the breakfast frying-pan. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, this book is the go-to guide for anyone who wants to smoke, brine or air-dry their way to a happier kitchen.

What is it about the humble pig that holds such a special place in our hearts? In a frosty field on the longest night of the year, eight little piglets snuffle their first breaths, and jostle close to their mother to feed... So begins the life of the farm animal that you think you already know. But think again... This is the magical account of the life and times of a gang of Saddleback pigs, from one of the most forward-thinking organic farmers in the United Kingdom. Helen Browning shines a light on the secret lives of these mischievous, intelligent, and inventive animals - and shares her vision for the future of ethical farming. If you liked The Secret Life of Cows and A Shepherd's Life, you'll love this evocative and illuminating tale... What people are saying about Helen: 'A woman who won't be cowed in the war against titan farms' -

Independent 'Pioneering' - Guardian

The River Cottage Family Cookbook

A Cultural History of Vegetarianism from 1600 to Modern Times

Curing & Smoking

[A Cookbook]

Time

Odd Bits

The River Cottage Cookbook

Root, Stem, Leaf, Flower is a cookbook about plants – it’s about making the most of the land’s bounty in your everyday cooking. Making small changes to the way we cook and eat can both lessen the impact we have on the environment and dramatically improve our health and wellbeing: good for us and for future generations to come. Making plants and vegetables the focus of your meals can improve your cooking exponentially - they provide a feast of flavours, colours and textures. Root, Stem, Leaf, Flower is a true celebration of seasonal vegetables and fruit, packed with simple and surprisingly quick vegetarian recipes. With roots, we think of the crunch of carrots, celeriac, beetroot. From springtime stems like our beloved asparagus and rhubarb, through leaves of every hue (kale, radicchio, chard), when the blossoms become the fruits of autumn – apples, pears, plums – the food year is marked by growth, ripening and harvest. With 120 original recipes, every dish captured by acclaimed photographer Andrew Montgomery, and Gill's ideas for using the very best fresh ingredients, Root, Stem, Leaf, Flower is a thoughtful, inspiring collection of recipes that you'll want to come back to again and again. Praise for Time: "I love Gill Meller's food: it is completely his own, and ranges from the (unpretentiously) rarified to the smile-inducingly cosy; indeed, he often seems to fuse the two... his recipes make me want to run headlong into the kitchen." – Nigella Lawson "Gill Meller's latest cookbook, Time, is poetic and romantic – a string of beautiful recipes guide you through the seasons. – Yotam Ottolenghi, Guardian Praise for Gather: "My book of the autumn and possibly of the year... Gather is a perfect expression of something food writers have been trying to define for the past three decades: modern British cooking." – Diana Henry "Just stunning. There's no one I'd rather cook for me than Gill and there's not a recipe here I wouldn't eagerly devour." – Hugh Fearnley-Whittingstall

The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, local, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. In this new addition to the award-winning collection, River Cottage baking instructor Daniel Stevens shares his irrepressible enthusiasm and knowledge to help you bake better bread. From familiar classics such as ciabatta and pizza dough, to new challenges like potato bread, rye loaves, tortillas, naan, croissants, doughnuts, and bagels, each easy-to-follow recipe is accompanied by full-color, step-by-step photos. There’s even an in-depth chapter on building your own backyard wood-fired oven.

Terrine presents a selection of recipes that bring together Stéphane Reynaud’s passion for rural French cooking and his enthusiasm for modern cuisine. the book offers some well-loved favourites as well as some more surprising dishes that reflect contemporary tastes. Illustrated with beautiful photographs and providing a broad range of recipes, from meat to fish and vegetables, and even desserts.

Acclaimed restaurateur Heston Blumenthal reinvents kitchen classics, such as Fish and Chips, Bangers and Mash and Spag Bol, in his inimitable way.

[A Baking Book]

Root, Stem, Leaf, Flower

River Cottage Handbook No.18

Lesser Beasts

Dry-Curing Pork: Make Your Own Salami, Pancetta, Coppa, Prosciutto, and More

COOKERY / FOOD & DRINK ETC. This lovely box set contains the following titles:9781408836057 Mushrooms 9781408836064 Preserves 9781408836071 Bread 9781408836088 Veg Patch 9781408836095 Edible Seashore 9781408836101 Sea Fishing 9781408836118 Hedgerow 9781408836125 Cakes 9781408836132 Fruit 9781408836149 Herbs.

A comprehensive collection of 200+ recipes that embrace vegetarian cuisine as the centerpiece of a meal, from the leading food authority behind the critically acclaimed River Cottage series. Pioneering champion of sustainable foods Hugh Fearnley-Whittingstall embraces all manner of vegetables in his latest cookbook, an inventive offering of more than two hundred vegetable-based recipes, including more than sixty vegan recipes. Having undergone a revolution in his personal eating habits, Fearnley-Whittingstall changed his culinary focus from meat to vegetables, and now passionately shares the joys of vegetable-centric food with recipes such as Kale and Mushroom Lasagna; Herby, Peanutty, Noodly Salad; and Winter Stir-Fry with Chinese Five-Spice. In this lavishly illustrated cookbook, you'll find handy weeknight one-pot meals, pure and simple raw dishes, and hearty salads as well as a chapter of meze and tapas dishes to mix and match. A genuine love of vegetables—from delicate springtime asparagus to wintry root vegetables—permeates River Cottage Veg, making this book an inspiring new source for committed vegetarians and any conscientious cook looking to expand their vegetable repertoire.

The craft of Italian salumi, now accessible to the American cook, from the authors of the best-selling Charcuterie. Michael Ruhlman and Brian Polcyn inspired a revival of artisanal sausage making and bacon curing with their surprise hit, Charcuterie. Now they delve deep into the Italian side of the craft with Salumi, a book that explores and simplifies the recipes and techniques of dry curing meats. As the sources and methods of making our food have become a national discussion, an increasing number of cooks and professional chefs long to learn fundamental methods of preparing meats in the traditional way. Ruhlman and Polcyn give recipes for the eight basic products in Italy's pork salumi repertoire: guanciale, coppa, spalla, lardo, lonza, pancetta, prosciutto, and salami, and they even show us how to butcher a hog in the Italian and American ways. This book provides a thorough understanding of salumi, with 100 recipes and illustrations of the art of ancient methods made modern and new.

Nothing beats a really good cheese. These days you can buy great dairy products locally, made using high-quality ingredients and with a unique flavour of their own. The next step is to try your hand at making yoghurt, labneh, mozzarella and even delicious matured cheeses yourself. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, the key ingredient is milk. He shows you exactly what to do to take it from its liquid form to a wide range of dairy products, from clotted cream to a washed-rind cheese. There are also plenty of gorgeous recipes that make the most of cheese and other dairy goods – as you'd hope, they involve such pleasures as dunking carbs into a pot of melty cheese; biting down on a delicate cheese wafer; or whipping up the best ever cheesecake. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful photographs, this book is the indispensable guide to crafting and enjoying cheese and other dairy products.