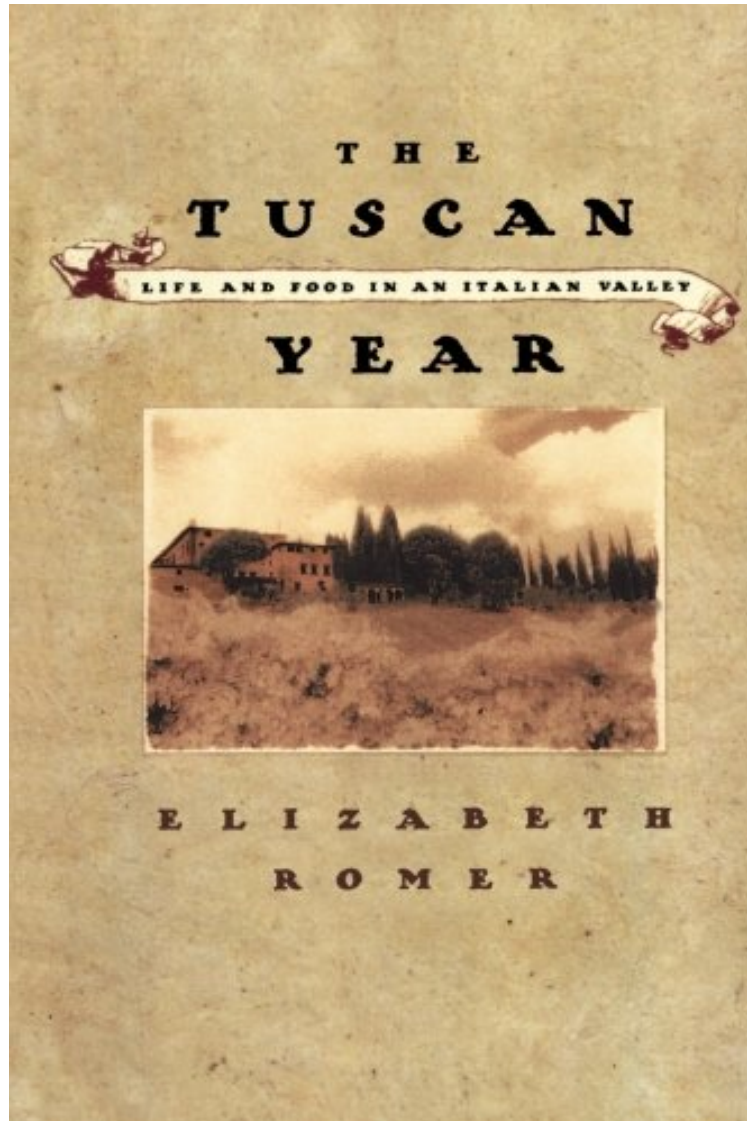


(Download ebook) The Tuscan Year: Life and Food in an Italian Valley

The Tuscan Year: Life and Food in an Italian Valley

Elizabeth Romer

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Elizabeth Romer : The Tuscan Year: Life and Food in an Italian Valley before purchasing it in order to gage whether or not it would be worth my time, and all praised The Tuscan Year: Life and Food in an Italian Valley:

1 of 1 people found the following review helpful. if only my grandmother were Tuscan...By Diane This book was first given to me soon after publication in 1985. Since then, I've given copies to many friends. Life in this Tuscan valley is a continuum of centuries past. Romer, a Brit, wrote this account fearing that one day prosciutto would be bought from

the store, not made in the family tradition and that the knowledge handed down from mother to daughter would be lost. Throughout the year, the produce is grown, gathered and stored according to patterns laid down by the ancestors. Recipes are included per the month - April records the Arrosto di Agnello, describing the preparation of the roast leg of lamb so vividly the scent of garlic and rosemary waft from the page. Today, we look for authenticity in our food and pay handsomely for it. This gem of a book records a life beautiful and real and the food created. 1 of 1 people found the following review helpful. The Tuscan Year By Bunny I loved this book. I felt as though I was actually there participating in life on a Tuscan Hillside. I married into an Italian family, and this book brought back memories shared with my in-laws. Following the seasons was a wonderful way to put the book together. 0 of 0 people found the following review helpful. Five Stars By robert bernini love it

The Tuscan Year recounts the daily life and food preparation of a family living on a farm in Tuscany. Elizabeth Romer chronicles each season's activities month by month: curing prosciutto and making salame in January, planting and cheesemaking in March, harvesting and threshing corn in July, hunting for wild mushrooms in September, and grape crushing in October. Scattered throughout this lovely calendar are recipes for fresh bread and olive oil, grilled mushrooms, broad beans with ham, trout with fresh tomatoes and basil, chicken grilled with fresh sage and garlic, and apples baked with butter, sugar, and lemon peel, among many others. Alive with the rhythms of country tradition, The Tuscan Year is a treasure for the armchair traveler as well as the cook.

.com Month by month, Elizabeth Romer details a year in a Tuscan kitchen. Noting farm recipes calling for olive oil measured in wine glasses, Romer recounts the way of life folks in Tuscany have enjoyed for centuries. In winter they spin wool and cure quantities of prosciutto. In springtime the pecorino cheese is made, while in summer the farm is ripe with corn, pears, and sweet peas. Then, of course, comes autumn, the time for wine, the time of the harvest. The rhythm of life naturally follows the foods of the seasons. You shouldn't read it without some good food nearby. "Evocative narrative and authentic recipes are intertwined in . . . [this] beautifully written book about the food grown and prepared by a family living on a farm in Tuscany." - Catherine Fredman, Food and Wine About the Author Elizabeth Romer studied textile design at the Royal College of Art, London, and has practiced and taught in that field. She lives in Tuscany with her husband.