

# ***Herbs River Cottage Handbook No 10 River Cottage Handbooks***

Shares practical guidelines for preserving locally grown fruits, vegetables and herbs while offering seventy-five recipes for such preserves as raspberry jam and apple butter.

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, butters, 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. 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

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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.

This beautifully illustrated guide to growing and cooking with fresh herbs offers 50 recipes that showcase the flavor of basil, sage, mint, and more. Cooking teacher and best-selling cookbook author Lynn Alley shows you how to make the most of fresh herbs, from your own garden to your own table. With profiles on mint, dill, rosemary, thyme, parsley, tarragon, sage, basil, cilantro, and oregano, Lynn proves that fresh herbs are an easy way to add flavor without a lot of fuss—or a lot of fat. *Cooking with Herbs* features recipes for seasonings, spreads, and dressings, as well as mouthwatering dishes like Apple, Sage, and Hazelnut Rounds; Cheddar, Mustard, Garlic, and Chive Mac ‘n’ Cheese; Polenta with Two Cheeses, Basil, and Oregano; Potatoes Rosti with Indian Flavors; Savory Tomato Sorbet with Tarragon, Chervil, and Parsley; and Deep Chocolate and Peppermint Cheesecakes. Lynn also offers easy tips and techniques for starting your own container herb garden, from picking your plants to choosing the perfect spot—even if you don’t have a yard! 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

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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.

Bar Tartine

The Food Lover's Garden

River Cottage Baby and Toddler Cookbook

The River Cottage Cookbook

50 Simple Recipes for Fresh Flavor

Mushrooms

***Hugh's River Cottage Veg Every Day! became the UK's best-selling vegetable cookbook, persuading us through sheer temptation to make vegetables the mainstay of our daily cooking. In this much-anticipated follow-up, Hugh delivers more irresistible recipes, and this time, takes things one step further. Fuelled by his passionate belief that plant foods should be the dominant force in our kitchens, Hugh has put cheese, butter, cream, eggs, and refined flour and sugar firmly to one side. Instead, he uses veg, fruit, wholegrains, nuts, seeds, spices and cold-pressed oils to explore the length and breadth of what can be achieved with natural, unprocessed plant foods. River Cottage Much More Veg! makes it clear that unadulterated ingredients are the very best building blocks for***

***delicious and healthy meals. In typical Hugh style, the recipes are easy, utterly foolproof and delicious. All but a handful are gluten-free, and at least half the dishes require 20 minutes (or less) hands-on work time. With recipes such as Roast squash and chickpeas with spicy apricot sauce, Blackened cauliflower with pecans and tahini, Spiced beetroot, radicchio and orange traybake, Celeriac and seaweed miso broth, Seared summer cabbage with rosemary, chilli and capers, and Baked celery agrodolce, River Cottage Much More Veg! demonstrates how easy it is to make versatile, plentiful and delicious vegetables the bedrock of your diet.***

***Recipes and reflections from Hugh Fearnley-Whittingstall, with an emphasis on seasonality. Gill Meller's new book Outside is a thoughtful celebration of the joys of cooking and eating outdoors. We shouldn't be shutting doors any more - we should be opening them...From his rural home overlooking the sea, Gill is perfectly placed to write about open-air cooking, whether it's a simple campfire on the beach or a barbecue in the garden, evoking pictures of summery platters on laden tables, and slow, gentle picnics in fields. With more people than ever staying at home for their holidays, taking the family camping or walking, as well as meeting friends for picnics and barbecues, it feels like people***

***have rediscovered their love of the outdoors. Gill's cooking is, as always, inspired by the changing seasons and encourages us to reconnect with nature and the world around us through the food we eat. So whether you want a bowl of something hearty and warming on a wintry walk, or crave something bright, fresh and zesty to enjoy by the coast in the sunshine, there are recipes to delight everyone, wherever they are.***

***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, butters, 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. 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, Peanuttty, 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.***

***Chicken & Eggs***

***River Cottage Veg***

***Herbs***

***[A Cookbook]***

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

***The River Cottage Year***

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 alternative 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.**

**“A great addition to the herbal identification books, with full-color photos of plants, along with usage, dosage, and recipes.” —Library Journal Modern medicine is truly a blessing. Advances are made with astonishing speed every day, using both science and technology to make our lives longer and healthier. But if the era of modern medicine began less than two hundred years ago, how did people treat sickness and poor health before then? This book holds the answer. Researched and written by a practicing medical herbalist and natural healer, and now with even more herbs and medicinal plants, Backyard Medicine is the basis for a veritable natural pharmacy that anyone can create. Featuring more than 120 easily made herbal home remedies and fully illustrated with nearly three hundred color photographs, this book offers fascinating insights into the literary, historic, and global applications of fifty common wild plants and herbs that can be used in medicines, including: Comfrey Dandelion Honeysuckle Yarrow And so much more! Anyone who wants to improve his or her health in a completely natural way will find this book to be an absolute must-have for his or her home—and garden. “Backyard Medicine is a wonderful book that all herbalists need.” —David Hoffman, BSc, FNIMH,**

## **medical herbalist**

**In the ninth River Cottage Handbook, Mark Diacono explains how to nurture and grow your own garden fruit. Growing fruit at home is a delicious and altogether more enjoyable alternative to buying it in the shops. Mark Diacono offers a practical and accessible guide to making the most of your garden and what it has to offer. The first part of the book is an A-Z of the different varieties of fruit, with old favourites like apples, cherries, plums, blackcurrants, white currants, redcurrants, strawberries, blueberries, gooseberries, raspberries and rhubarb as well as more exotic species like figs, grapes, cranberries, Japanese wine berries and apricots. Each is accompanied by a photograph, with detailed advice on when and how to grow and harvest. In the second part of the book, Mark gives straightforward guidelines on techniques like pruning and training, as well as how to deal with problems or pests. There is a section dedicated to growing under covers and in containers. Introduced by Hugh Fearnley-Whittingstall and with 30 delicious recipes, beautiful, full-colour photographs and a directory of useful addresses, this is the ideal reference for any aspiring fruit grower.**

**Herbs and spices are among the most versatile ingredients in food processing, and alongside their sustained popularity as flavourants and colourants they are increasingly being used for their natural preservative and potential health-promoting**

**properties. An authoritative new edition in two volumes, Handbook of herbs and spices provides a comprehensive guide to the properties, production and application of a wide variety of commercially-significant herbs and spices. Volume 1 begins with an introduction to herbs and spices, discussing their definition, trade and applications. Both the quality specifications for herbs and spices and the quality indices for spice essential oils are reviewed in detail, before the book goes on to look in depth at individual herbs and spices, ranging from basil to vanilla. Each chapter provides detailed coverage of a single herb or spice and begins by considering origins, chemical composition and classification. The cultivation, production and processing of the specific herb or spice is then discussed in detail, followed by analysis of the main uses, functional properties and toxicity. With its distinguished editor and international team of expert contributors, the two volumes of the new edition of Handbook of herbs and spices are an essential reference for manufacturers using herbs and spices in their products. They also provide valuable information for nutritionists and academic researchers. Provides a comprehensive guide to the properties, production and application of a wide variety of commercially-significant herbs and spices Begins with a discussion of the definition, trade and applications of herbs and spices Reviews the quality specifications for herbs and spices and examines the quality indices for spice**

## **essential oils**

**'This is a book about feeding children, but these recipes are for adults too. I don't think there should be any sharp distinctions between 'baby food', 'children's food' and 'grown-up food'. It's a spectrum the whole family can be on, the food each person eats becoming a little more sophisticated and seasoned as they mature.'** Nikki Duffy brings the River Cottage ethos to feeding children, and shows that it's never too early to involve the youngest family members in mealtimes. Her delicious seasonal purées and simple, wholesome recipes put the needs and wants of babies and toddlers first, whilst offering up dishes that will delight adults too. With clear advice on nutrition and weaning, **The River Cottage Baby & Toddler Cookbook** is the perfect starting point for your child's great food adventure. Start the day with breakfasts like blueberry pancakes, apple muesli or eggy bread, followed by simple and delicious meals like fishcakes, meatballs, shepherd's pie, home-made pizza, falafel, mackerel pâté, pea risotto or roasted fish with tomato sauce. Nice little puddings include baby baked apples with chocolate, rhubarb crumble and a classic rice pudding. With an introduction by Hugh Fearnley-Whittingstall, this book will put real food on the table for the whole family to share.

**Backyard Medicine**

**Techniques & Recipes**

**The River Cottage Meat Book**

## **Curing & Smoking**

### **River Cottage Much More Veg**

In the fourth River Cottage handbook, Mark Diacono tells us everything we need to know to create our own productive, organic garden, no matter where we live. Drawing directly from his experience as an acclaimed climate-change gardener, and of setting up a kitchen garden from scratch for River Cottage, Mark explains the practical aspects of organic growing, introduces us to a whole world of vegetables we may not have previously considered, and does away with alienating gardening jargon once and for all. Mark begins with a catalogue of vegetables that will grow in this country, explaining for each their benefits, what varieties to go for, dos and don'ts, and popular culinary uses. He then invites us to create a wish list of foods, and shows us his own list from his early gardening days. Next, he explains how to turn this wish list into a coherent kitchen garden plan appropriate for our space, whether it be a patch of acidic soil, a roof-top garden or an allotment, whether we put on our wellies in every free moment or are 'time-poor' gardeners. Then he puts all the theory into practice, showing us how to look after nutrients in the soil, how to resist pests and diseases, and how to make our garden sustainable and organic. In clear, concise sections we learn about seed trays, supporting plants with climbing structures, mulching, composting, companion planting, irrigation and promoting pollination, and there are additional tables showing sowing and harvesting times, plant sizes, and alternative varieties of plants for different

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sites. About thirty recipes and a directory of useful addresses finish the book, and the handbook is complemented by bright colour photography throughout. Practical and inspiring, with a textured hard cover and an introduction by Hugh Fearnley-Whittingstall, Veg Patch is destined to join Handbooks No. 1, 2 and 3 as an indispensable household reference.

In the first of the River Cottage Handbook series, mycologist John Wright uncovers the secret habits and habitats of Britain's thriving mushrooms - and the team at River Cottage explain how to cook them to perfection. In the first of the River Cottage Handbook series, mycologist John Wright explains the ins and outs of collecting, including relevant UK laws, conservation notes, practical tips and identification techniques. He takes us through the 72 species we are most likely to come across during forays in Britain's forests and clearings: old friends the Chanterelle and Cep, as well as a whole colourful host of more unfamiliar names - edible species including the Velvet Shank, the Horn of Plenty, the Amethyst Deceiver, the Giant Puffball and the Chicken in the Woods, and poisonous types such as the Sickener, the Death Cap and the Destroying Angel. The handbook is completed by more than 30 simple and delicious mushroom recipes from the River Cottage team. With colour photographs throughout, line drawings, a user-friendly Key and an introduction by Hugh Fearnley-Whittingstall, the River Cottage Mushroom Handbook is a comprehensive and collectable guide, destined to be an indispensable household reference.

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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.

A thoroughly practical guide to catching, preparing and cooking sea fish, from the bestselling *River Cottage Handbook* series From renowned fishing expert Nick Fisher comes this concise and beautifully illustrated guide to fishing along British coastline. All that's needed is a beach, pier, harbour, estuary or boat. Nick covers all the basics, such as when and where to go fishing, and

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then profiles the sea fish that you are likely to catch (each one clearly photographed), covering their conservation status, season, habitat and method of catching. Next he gets down to the nitty gritty, with a guide to tackles, rods, reeds, rigs, knots and bait, and step-by-step advice on all the sea fishing techniques. And for once you've made your catch, there are 30 delicious recipes from River Cottage.

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.

Edible Seashore

200 Inspired Vegetable Recipes

A Cookbook of Simple and Delicious Recipes for Great Health

The Cook's Herb Garden

Cheese & Dairy

The Definitive Guide to Sourcing and Cooking Sustainable Fish and Shellfish [A Cookbook]

**The formidable River Cottage team turns their attention to all matters aquatic in this definitive guide to freshwater fish, saltwater fish, and shellfish. Hugh Fearnley-Whittingstall and Nick Fisher examine the ecological and moral issues of fishing, teach individual skills such as catching and descaling, and offer a comprehensive (and fascinating) species reference section. They**

**also demystify the cooking of fish with 135 recipes for preparing fish and shellfish in diverse ways, from pickling to frying to smoking. This ambitious reference-cookbook appeals to both intellect and appetite by focusing on the pleasures of catching, cooking, and eating fish while grounding those actions in a philosophy and practice of sustainability. The authors help us understand the human impact on the seafood population, while their infectious enthusiasm for all manner of fish and shellfish—from the mighty salmon to the humble mackerel to the unsung cockle—inspires us to explore different and unfamiliar species. Fish is superlative food, but it’s also a precious resource. The River Cottage Fish Book delivers a complete education alongside a wealth of recipes, and is the most opinionated and passionate fish book around.**

**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.**

**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.**

**Describes how to select, grow, and harvest edible foods in a home garden, and offers recipes that feature each food.**

**Food is the heart of a Scandinavian home: scrumptious pies, delicate pastries, millions of cookies, and, of course, savory breads.**

**Each country -- Denmark, Norway, Sweden, Finland, and Iceland -- has its specialty and no one goes hungry. In this mouthwatering collection, Beatrice Ojakangas calls on her own Scandinavian heritage and wide-ranging knowledge of baking to produce the definitive cookbook for this rich cultural heritage.**

**Because Ojakangas stresses ease of preparation, even novice bakers will be able to make filled Danish pastries, Christmas buttermilk rye bread, or a few dozen pepparkakor, better known as gingersnaps.**

**This handy reference highlights Scandinavian traditions too. There are recipes for sweet breads to be served with morning, afternoon, and evening coffee; for trays upon trays of cookies to serve as holiday or everyday treats;**

**and for savory meat-and-vegetable pies.**

**Herb**

**The Great Scandinavian Baking Book**

**River Cottage Handbooks 1-10: Cakes**

**River Cottage Fruit Every Day!**

**A Cook's Companion**

**Game**

WINNER OF THE ANDRE SIMON FOOD BOOK OF THE YEAR AWARD 2014 'Otter Farm is all about flavour. It starts and ends with the question: What do I really want to eat?' The taste of a perfectly ripe mulberry was Mark Diacono's inspiration for creating Otter Farm, a unique smallholding in Devon with every inch dedicated to extraordinary produce. Sprouting broccoli, asparagus, artichokes, borlotti beans and chard flourish in the vegetable patch; quince and Chilean guava grow in the edible forest; and pigs and chickens roam freely. Here Mark shares his colourful, beautiful recipes, all brimming with flavour and with fresh vegetables, herbs and fruit – including a warm salad of Padron peppers, cherries and halloumi, a stew made from chicken, pork and borlotti beans, a curried squash and mussel soup, and cucumber ice cream, quince doughnuts and fennel toffee apples. He charts the seasonal challenges and excitements of rural living, and offers practical advice for cultivating the best of the familiar, unusual and forgotten varieties at home. With luminous photography that captures life in the kitchen and outdoors, this ground-breaking book reveals how even the most exotic and exciting tastes can have their roots

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in British soil.

Here's a cookbook destined to be talked-about this season, rich in techniques and recipes epitomizing the way we cook and eat now. Bar Tartine—co-founded by Tartine Bakery's Chad Robertson and Elisabeth Prueitt—is obsessed over by locals and visitors, critics and chefs. It is a restaurant that defies categorization, but not description: Everything is made in-house and layered into extraordinarily flavorful food. Helmed by Nick Balla and Cortney Burns, it draws on time-honored processes (such as fermentation, curing, pickling), and a core that runs through the cuisines of Central Europe, Japan, and Scandinavia to deliver a range of dishes from soups to salads, to shared plates and sweets. With more than 150 photographs, this highly anticipated cookbook is a true original.

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

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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.

"A beautiful book, and one which makes me want to cultivate my garden just as much as scurry to the kitchen." — Nigella Lawson "At its core this book is about cooking, but it's an essential and valuable resource for folk who love to grow their own herbs and cook. Sorted by individual herbs with detailed notes on how to grow and use them, it's going to be a book I will turn to a lot over the years." — Nik Sharma Herb is a plot-to-plate exploration of herbs that majors on the kitchen, with just enough of the simple art of growing to allow the reader to welcome a wealth of home-grown flavours into their kitchen. Author Mark Diacono is a gardener as well as a cook. Packed with ideas for enjoying and using herbs, Herb is much more than your

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average recipe book. Mark shares the techniques at the heart of sourcing, preparing and using herbs well, enabling you to make delicious food that is as rewarding in the process as it is in the end result. The book explores how to use herbs, when to deploy them, and how to capture those flavours to use when they might not be seasonally available. The reader will become familiar with the differences in flavour intensity, provenance, nutritional benefits and more. Focusing on the familiars including thyme, rosemary, basil, chives and bay, Herb also opens the door to a few lesser-known flavours. The recipes build on bringing your herbs alive – whether that 's a quickly swizzed parsley pesto when short of time on a weekday evening, or in wrapping a crumbly Lancashire cheese in lovage for a few weeks to infuse it with bitter earthiness. With a guide to sowing, planting, feeding and propagating herbs, there are also full plant descriptions and their main culinary affinities. Mark then looks at various ways to preserve herbs including making oils, drying, vinegars, syrups and freezing, before offering over 100 innovative recipes that make the most of your new herb knowledge.

HerbsRiver Cottage HandbookBloomsbury Publishing  
A Year at Otter Farm

River Cottage Handbook

Fruit

Grandma's Herbal Lore - Ancient Herbal Recipes and Remedies -

River Cottage A to Z

Outside

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Author Bio Introduction In volume 5 of Grandma's natural remedies, with herbal lore and ancient recipes, you are going to get an excellent critique mixture of the knowledge of the ages, brought around to us through papyri , books and trial and error experiments done by the ancients. The word of mouth results, have been the product of years of experimentation done millenniums ago. When did grandma become the epitome of wisdom and experience? Well, we should go back millenniums, when it was the job of the oldest generation to take care of the youngest generation, while the adults generation in between went out to collect food, water and other basic necessities necessary for survival. The job of raising and training the children was left to those people who were most experienced. It is possibly this reason why the oldest and the youngest generations still find that they are more compatible and comfortable with each other, due to natural preference, instinctive selection and human psychological and social behavior. So the children of the tribe, group, gathering, and city were put in charge of the

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elders, who used to talk to them about their ancient traditions, talk to them by their own grandparents. The rules and regulations of living in society and getting to know one's own place in the hierarchy of a tribe was thus transmitted from generation to generation through these elders. Grandpa trained the kids with tribal knowledge and physical exercise. Grandma was in charge of their overall emotional, spiritual and physical well-being. She was responsible for their health, well-being, food and other essential things necessary to keep children healthy and well-balanced members of the family and later on the tribe. ...and that caring instinct still is present... That is why the matriarch - mother - was given the job of passing on the herbal knowledge to the girls in the family, preparing them to be future matriarchs taking care of their own families, as years went by. The boys were trained into becoming warriors, teachers, farmers, food gatherers or in other professions by the males of the tribe. So the lines were demarcated out very clearly in well-regulated times since ancient days. The house, home and hearth and other duties pertaining to a domestic nature was under the jurisdiction of the females. The land, the preservation, cultivation and protection of the area around it was under the jurisdiction of the males. So it was the man's prerogative to be the hunter and the warrior, to feed and protect his family and tribe. '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

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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.

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

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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.

Now in ebook format, this is a static, generic epub. The practical, plot-to-plate guide to growing and cooking with herbs successfully, in ebook format. From Basil to Vervain, this photographic catalogue of more than 130 culinary herbs will teach you everything you need to know on nurturing, harvesting and cooking with herbs. Delve in to find notes on herb flavours, the best growing conditions, storage and how to use them in the kitchen. There are inspirational planting schemes for window boxes and pots including Mediterranean, Everyday Essentials and Salad Herbs. Packed with more than 70 delicious recipes for rubs and marinades, sauces and salsas, flavoured butters, cordials, syrups, teas and tisanes, plus charts on best herb-with-food flavour combinations.

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.

The River Cottage Fish Book

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Gather

The River Cottage Preserves Handbook

River Cottage Handbook No.18

Spices of Life

Harvest and Make Your Own Herbal Remedies

***In the tenth River Cottage Handbook, Nikki Duffy shows how to grow and cook with herbs. Herbs are the most liberating and confidence-boosting of ingredients: grow some and you feel like a proper gardener, bring some into the kitchen and you feel like a proper cook. They allow you to experiment and bring individuality to your cooking while, at the same time, anchoring you in sound culinary tradition because herbs are often responsible for those key flavours that 'make' a dish. Not only that but they are a step on the road to a more self-sufficient, homegrown, organic way of eating. In the first part of the book, Nikki explains how to get the most from herbs. She outlines the basic choosing, picking and using guidelines. The second part is a catalogue of herbs, each with grow-your-own notes, flavour descriptions and mini-recipes. Among the forty herbs that Nikki describes are basil, bay, bergamot, chives, coriander, dill, fennel, horseradish, hyssop, marigold, marjoram, mint, parsley, perilla, rocket, rosemary, sage, scented geranium, tarragon, thyme, wild garlic and winter***

**savory. Following this are over fifty wonderful and adaptable recipes for everything from herb-scented cakes and biscuits to soups, stuffings and tarts, where more than one herb is, or can be, used. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs, Herbs is a must-have book for every kitchen.**

**A practical guide to seafood.**

**In the eighth of the River Cottage Handbook series, Pam Corbin offers an appealing guide to baking perfect cakes Baking is the most comforting and entirely satisfying of the culinary arts - making a cake is not only a sumptuous process in its own right but the end result is entirely delicious. Pam Corbin offers the voice of experience, setting out basic techniques and recipes that will guarantee success. This is traditional baking at its very best, with over 75 adaptable recipes including Macaroons, Meringues, Fairy Cakes (and their counterpart - Gnome Cakes), the classic Victoria Sandwich, Rhubarb Pudding Cake, Walnut Cake, Banana Breakfast Muffins, Orange Cake with Earl Grey Icing, and the glorious Battenberg Cake with its distinctive pink and yellow checks. As a finishing touch, there is a section devoted to sweet embellishments like feather icing,**

***crystallised violets and chocolate leaves. Say goodbye to sinking sponges and brittle brownies with this comprehensive guide to the heavenly world of cake making, introduced by Hugh Fearnley-Whittingstall. In this groundbreaking cookbook, Nina Simonds offers us more than 175 luscious recipes, along with practical tips for a sensible lifestyle, that demonstrate that health-giving foods not only provide pleasure but can make a huge difference in our lives. With her emphasis on the tonic properties of a wide variety of foods, herbs, and spices, this book also brings us up to date on the latest scientific research. In every recipe-gathered from cultures around the world in which good eating is a way of life-Simonds gives us dishes that are both irresistible and have a positive effect on one's well-being. For example: -Cardamom, a key digestive, subtly seasons her Steamed Asparagus with Cardamom Butter. -Cinnamon, which strengthens the heart and alleviates nervous tension, adds spice to her Fragrant Cinnamon Pork with Sweet Potatoes. -Basil has long been used as a healing salve and in teas. So who wouldn't feel rejuvenated by a delicious bowlful of Sun-Dried Tomato Soup with Fresh Basil? -Peanuts, which fortify the immune system and lower cholesterol, provide a tasty,***

***crunchy accent in Sichuan Kung Pao Chicken. -Mint, which has many healing properties, from taming muscle spasms to dissolving gallstones, can be relished in Minty Snap Peas accompanying Pan-Roasted Salmon or in a Pineapple Salsa served with Jerk Pork Cutlets. -And peaches give us vitamin C, beta carotene, and fiber. So enjoy them in a wonderful Gingery Peach-a-Berry Cobbler. To help us understand what part these health-restoring foods can play in our lives, Simonds peppers Spices of Life with lively interviews with a variety of experts, including Dr. Jim Duke, who offers anti-aging advice from his Herbal Pharmacy; Dr. Andrew Weil, who discusses his latest nutritional findings; and Dr. U. K. Krishna, who explains basic Ayurvedic practices for healthy living. And more. With its delicious, easy-to-prepare recipes and concise health information, this delightful book opens up a whole new world of tastes for us to enjoy every day and to share with family and friends.***

***In Fermentation, Rachel de Thample 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.***

***Cooking Outdoors - Recipes for the Wild Preserves***

***Fermentation***

***175 vegan recipes for simple, fresh and flavourful meals***

***Cooking with Herbs***

***Handbook of Herbs and Spices***

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

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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.

Sea Fishing

Cakes

Amazing Edibles You Will Love to Grow and Eat

Veg Patch

Our Favourite Ingredients, & How to Cook Them

Outdoor Cooking