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# Farmsteads of the California Coast: With Recipes from the Harvest

Sarah Henry

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## FARMSTEADS of the California Coast



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#615682 in Books Sarah Henry 2016-05-10Original language:EnglishPDF # 1 9.50 x .60 x 7.50l, .0 #File Name: 0990537072136 pagesFarmsteads of the California Coast With Recipes from the Harvest | File size: 32.Mb

**Sarah Henry : Farmsteads of the California Coast: With Recipes from the Harvest** before purchasing it in order to gage whether or not it would be worth my time, and all praised Farmsteads of the California Coast: With Recipes from the Harvest:

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Many we were familiar with and also new ones. Well worth getting

Farmsteads of the California Coast introduces readers to a dozen diverse growers and their dynamic agricultural ventures in some of the most scenic farm locations in the country. From row crop farmers and shellfish harvesters to water buffalo ranchers and coffee growers, this visually-rich book celebrates the best of farmstead bounty, including 'beyond organic' greens, briny oysters, creamy goat cheese, crisp heirloom apples, luscious buffalo gelato and juicy u-pick strawberries. Award-winning food writer Sarah Henry profiles these innovative farmsteads, their sustainable practices and flavorful products, and the unique individuals behind their thriving success. Acclaimed cookbook photographer Erin Scott captures each farmstead's essential nature in lush photo spreads that document the inherent beauty in daily farm routines and celebrates farmstead people and their products. Inviting readers to experience the harvest firsthand, the book also features twenty-four recipes inspired by farm-grown ingredients.

From row crop farmers and shellfish harvesters to water buffalo ranchers and coffee growers, this visually-rich book celebrates the best of farmstead bounty---San Francisco Chronicle As a longtime journalist, Henry knows how to tell a story...this is an aspirational book...Scott's photographs make life on a small farm blissfully, deliciously idyllic---KQED, Bay Area Bites Award-winning journalist Sarah Henry...profiles a dozen farms and growers, highlighting their innovative, sustainable agricultural projects up and down the California coast.---Edible East Bay Magazine There is much to discover in this compact and beautifully photographed book.---PacificSun.com Magazine Entice[s] readers to take their own field trips to get to know the farmers and their food.---CivilEats.com