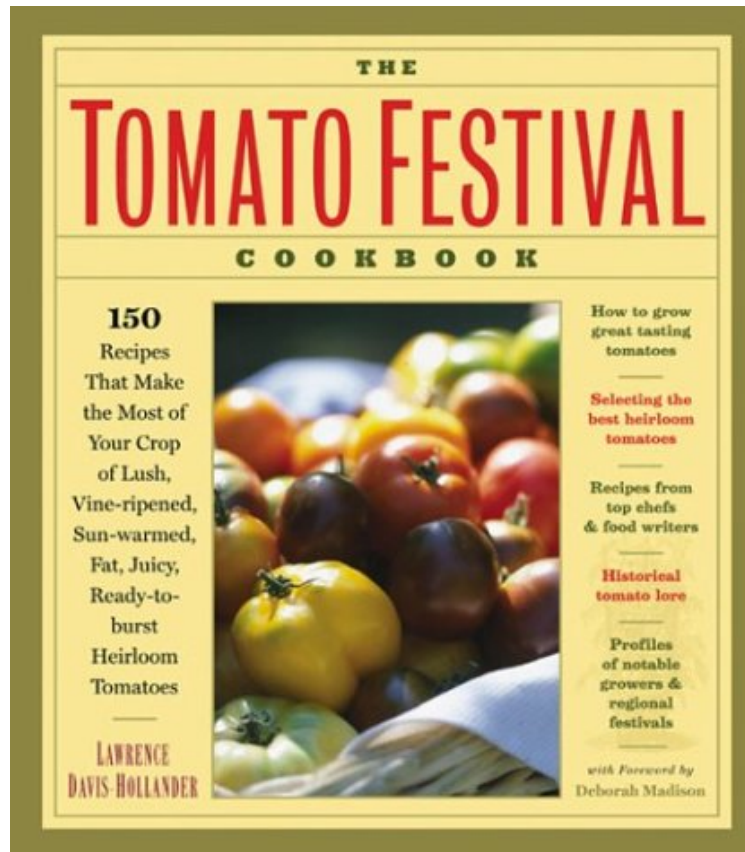


(Download) The Tomato Festival Cookbook: 150 Recipes that Make the Most of Your Crop of Lush, Vine-Ripened, Sun-Warmed, Fat, Juicy, Ready-to-Burst Heirloom Tomatoes

## The Tomato Festival Cookbook: 150 Recipes that Make the Most of Your Crop of Lush, Vine-Ripened, Sun-Warmed, Fat, Juicy, Ready-to-Burst Heirloom Tomatoes

*Lawrence Davis-Hollander*

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**Lawrence Davis-Hollander : The Tomato Festival Cookbook: 150 Recipes that Make the Most of Your Crop of Lush, Vine-Ripened, Sun-Warmed, Fat, Juicy, Ready-to-Burst Heirloom Tomatoes** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Tomato Festival Cookbook: 150 Recipes that Make the Most of Your Crop of Lush, Vine-Ripened, Sun-Warmed, Fat, Juicy, Ready-to-Burst Heirloom Tomatoes:

1 of 1 people found the following review helpful. However there are so many other good recipes in here that I had to rethink using ...By Amanda Bielski-WrightI bought this book so I could have more recipes for sauce. However there are so many other good recipes in here that I had to rethink using the tomatoes from my garden for just sauce! If you grow a lot of tomatoes, and think they are just for sauce or salsa, you need to buy this book and rethink how you use that garden bounty.0 of 0 people found the following review helpful. can't wait for my tomatoes to ripenBy D. SaulI have read this book from cover to cover and can't wait for my tomatoes to ripen. This is my first year of growing

heirloom tomatoes and "Tomato Festival Cookbook" is an excellent resource with a lot of great recipes. It also includes several lists of various people's favorite heirloom tomato choices. I am sure, some I planted will not be my favorites and will be replaced by other varieties mentioned in "The Tomato Festival Cookbook" next year. What a great gift for a tomato lover, cook or tomato gardener. Even better if a person is all three! 1 of 1 people found the following review helpful. Five Stars By Nancy Jones It was a gift to my Father and he was excited to receive it!

With 150 tempting recipes for those lush, vine-ripened, sun-warmed, fat, juicy, and ready-to-burst heirloom tomatoes, The Tomato Festival Cookbook is the landmark cookbook for America's favorite garden vegetable. Author Lawrence Davis-Hollander presents an exhaustive collection of everything about the tomato--from tomato lore, gardening how-to, expert advice on seed saving and preservation to selecting the right heirlooms for your garden and your kitchen. With definitive recipes for such classics as Tomato Basil Quiche and marinara sauce to show-stoppers from chefs Alice Waters, Deborah Madison, Daniel Boulud, Rick Bayless, and Melissa Kelly, to name a few. Whether you grow your own rainbow selection of heirlooms or are thinking of adding them to your garden, Davis-Hollander has the best advice on heirloom growing. As the founder and director of the Eastern Native Seed Conservancy, an organization dedicated to promoting our knowledge of useful plants, especially heirloom food plants, Davis-Hollander has handpicked the recipes and the chefs to contribute to this preeminent tomato bible. Along with an impressive background in botany and farming, Lawrence is committed to food preservation, sustainable farming, and the rebirth of the American Farmer's Market. For the tomato lover who does not have a garden full of plump, red heirlooms, this book offers a guide to the local Farmer's Market with a knowledgeable eye and an appetite for Green Zebras, Cherokee Chocolates, Box Car Willies, Omar's Lebanese, and Earl of Edgecombs. With recipes for everything from salsas, risottos, and Chicken Nicoise to tomato tarts and sorbet, The Tomato Festival Cookbook takes the tomato to new culinary heights. For anyone who loves eating, growing, preserving or just admiring tomatoes, The Tomato Festival Cookbook is as essential to the kitchen as the tomato itself.

From Publishers Weekly The majority of Americans have never tasted a good tomato. Thankfully, Davis-Hollander has devoted his life to saving future Americans from the trend of tasteless tomatoes bred for uniformity, "grown in the off-season with low levels of light, picked green, and artificially ripened and then shipped three thousand miles," via the heirloom seed-saving and propagation efforts of his Eastern Native Seed Conservancy, in western Massachusetts. Every year, participants in ENSC's Epicurean Tomato Festival celebrate the mind-blowing diversity of hundreds of generations-old tomato varieties in a full spectrum of shapes and colors, from Aunt Ruby's German Green to Cherokee Purple to Orange Banana. Davis-Hollander's first book brings together familiar preparations, like tomato sauce and ratatouille, with contemporary restaurant innovations like Blue Ginger's Candied Tomato Tart with Five-Spiced Hazelnut Crust and exotic dishes like West African Chicken, Peanut, and Tomato Stew, along with specific recommendations for the best-tasting heirlooms for each. Bursting with history and folklore, this is also a practical handbook for identifying, growing and preserving heirloom tomatoes with an appendix on buying and saving seeds and a glossary explaining the difference between open-pollinated, indeterminate and hybrid varieties. Davis-Hollander may offer more than even the most devoted tomato lover would ever want to know, but his book is worth the price if only for the crucial lesson that tomatoes should never be refrigerated. Two-color illus. throughout. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist This compendium of common knowledge and obscure facts about the tomato plant and its fruit can answer just about any question that a gardener or cook can conceive about the world's most popular garden staple. Much of the history of the tomato plant is familiar: how it went from the Americas to Europe and then back again; how it can be transformed into a sauce base, a salad, a soup, a bread topping, and even a dessert. Its varieties include all sorts of shapes and virtually every hue. Davis-Hollander recounts tomato history in informative sidebars to his text, which concerns itself with the enumeration and description of the many purebred heirloom and hybrid plants domesticated for both home garden and farm. His recipes lay out the tomato's most basic contributions to culinary art, and they allow the cook to create individual interpretations from fundamental principles. His guide to preserving one's annual bumper crop helps gardeners deal with nature's annual bounty. Mark Knoblauch Copyright American Library Association. All rights reserved A veritable encyclopedia of everything tomato Country Living Tomato lovers, this cookbook is for you. St. Petersburg times "...everything you need to know about tomatoes." -St. Paul Pioneer Press This compendium of common knowledge and obscure facts about the tomato plant and its fruit can answer just about any question about the world's most popular garden staple. -Booklist a perennial resource for cooks who want to make the most of nature's lumpy, bumpy heirloom bounty. -Chile Pepper (magazine)