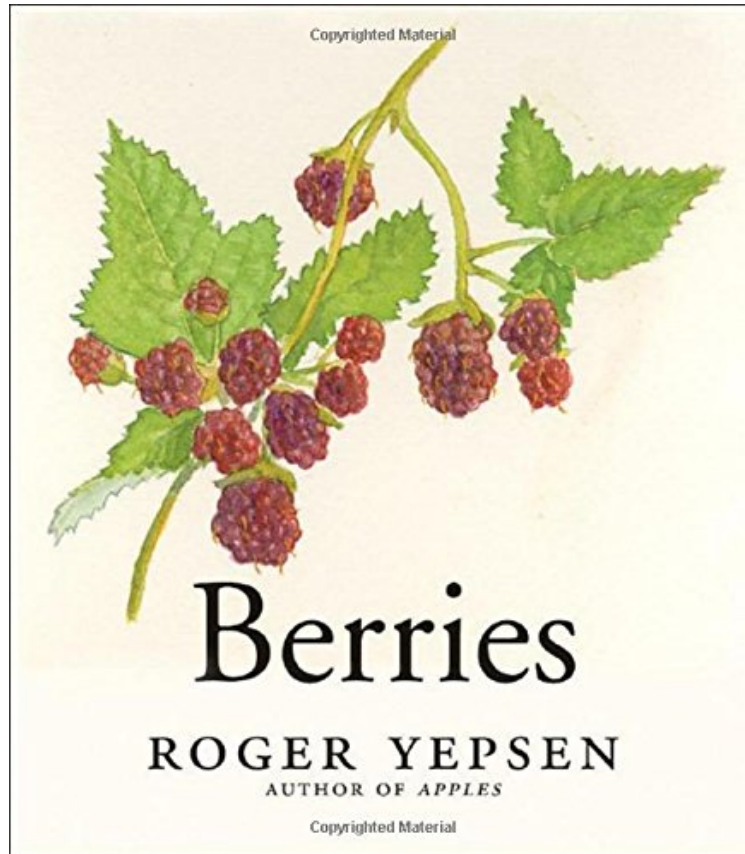


(Library ebook) Berries (Revised and Updated)

Berries (Revised and Updated)

Roger Yepsen

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#6260548 in Books 2017-07-18 2017-07-18 Original language: English 6.30 x 1.10 x 5.40l, #File Name: 168268072X224 pages | File size: 25.Mb

Roger Yepsen : Berries (Revised and Updated) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Berries (Revised and Updated):

11 of 11 people found the following review helpful. A wonderfully different survey offering fine history and insights on many elusive fruits. By Midwest Book Review This isn't just another cookbook nor is it a gardener's guide: BERRIES is instead a lovely culinary history of usage which focuses on 'neglected' berries which have all but vanished from American tastes, as well as common berries which were often used as additives to such unlikely items as Dr. Pepper soda. From native currants to historic uses and more, BERRIES is a wonderfully different survey offering fine history and insights on many elusive fruits. Diane C. Donovan California Bookwatch 5 of 26 people found the following review helpful. What? Nothing On Dingleberries?!? By The Amazin' Guy It is to my amazement and shock that for all of its detailed information, this book contains nothing about dingleberries. While I will concede that most of civilized society still regards the humble dingleberry as more of a nuisance than as a bona fide member of the berry kingdom, this should hardly be a reason to exclude them from the berry vernacular. After all, I'm not crazy about raspberries but I wouldn't single them out from any discussion about what constitutes a legitimate berry. I can only guess in contemplating the motivation behind the exclusion of the dingleberry from this volume. Perhaps it's because

the dingleberry is not considered a key ingredient of any contemporary delicacy (e.g. pies or muffins) for obvious reasons. I don't anticipate an emergence of dingleberry milkshakes or some kind of off-the-wall Ben Jerry's flavor (like "Dingleberry Manilow" or something). But even as such, culinary function is hardly the only defining characteristic of a berry. So I really can't comprehend the reasoning. Hopefully the publisher can correct this egregious omission in future editions.

Blackberries, blueberries, raspberries, and more captured in watercolor and accompanied by descriptions and recipes. Berries are edible jewels, distillations of sunlight, soil, and floral perfumes. Some offer ambrosial sweetness; others are as assertive as herbs and spices. Roger Yepsen knows his berries, and in this collection he presents these delightful fruits to the reader, including neglected varieties that have nearly disappeared from the American diet and garden. In this book he offers advice on finding and identifying berries, growing your own, and preserving them for year-round enjoyment. Berries includes nearly 100 recipes, such as: Blueberry Buckle, Black Currant Crepes, Raspberry Soup, Elderberry Wine. Reading this book is like discovering a wild raspberry in the woods—a sweet surprise and oh, so satisfying. Over 60 watercolor illustrations.

About the Author: Roger Yepsen is a writer, editor, and illustrator who lives with his wife on a Pennsylvania German farm, near the town of Barto. His books include Apples, Berries, and several books for children.