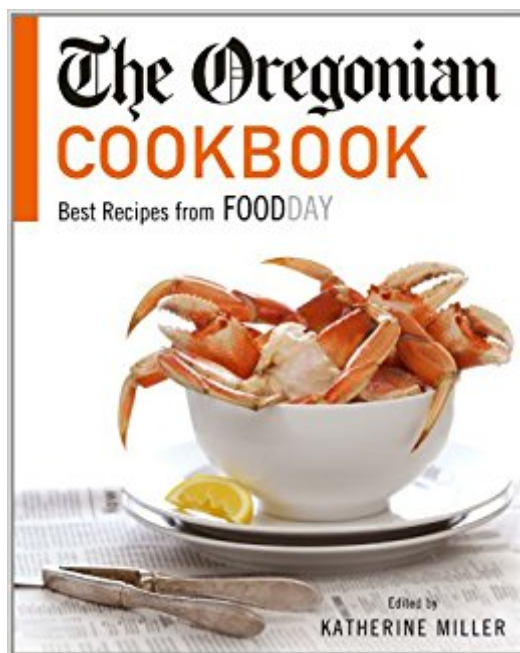


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The Oregonian Cookbook: Best Recipes From FOODDAY



Synopsis

The Oregonian Cookbook: Best Recipes from FOODDAY, is the Oregonian's first cookbook in over a century! This newest edition is a beautifully designed volume, celebrates and codifies the Oregon food culture with the emphasis, as always, on local. For almost 30 years the FOODDAY section of the newspaper has generated recipes that appeal to all levels of cooking enthusiasts. The author of the book is Katherine Miller, The Oregonian's FOODDAY editor. For twenty-two years Katherine has covered the emergence of Portland, all of Oregon, as a significant regional culinary powerhouse that has impacted how Americans think about food. As author and editor, she has selected the recipes and photos, and written the recipe headers, adding her own fresh perspectives about the recipes, ingredients and sources. There will be 360 recipes spread over 18 chapters. The book will highlight the bounty of Oregon--its food and the people who harvest sell, cook, and serve it. Including:

- Farm-to-table recipes drawing from the vast choices of farmer's market produce
- Jams, jellies, pies, sauces made from Oregon's fabulous berry crops
- Suggestions for cooking with razor clams, hazelnuts, salmon, morels, and other Oregon specialties
- The iconic James Beard and his connection to Oregon
- Resources: list of local stores, artisanal purveyors and key farmer's markets

There is a special chapter of recipes from Portland's most influential and award-winning chefs, including Philippe Boulot, Greg Higgins, Vitaly Paley, Maomi Pomeroy, Andy Ricker, Gabriel Rucker, Lisa Schroeder, Cathy Whims, and many others. The foreword is by Cory Schreiber, legendary founding chef of Wildwood in Portland and a James Beard award-winner.

Book Information

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Customer Reviews

Foreword by Cory Schreiber- Founding chef, Wildwood Restaurant, Portland, OR When I returned

to Oregon to open Wildwood Restaurant in 1994, the restaurant scene had not drastically changed since my great-grandparents opened their restaurant, Dan and Louis Oyster Bar, in 1907. Built on a foundation of local and seasonal food, oysters were harvested from their Yaquina Bay oyster farm, bay shrimp and Dungeness crab from the waters of the Pacific Ocean, and Willamette Valley strawberries topped the ice-cream sundaes. In 1994, Portland was just beginning to emerge as a metropolitan area with a growing reputation for its restaurants, chefs, and abundant agricultural and wild food sources. It was a time of change and transition one that combined the ethos of days past with a new conversation about Pacific Northwest cuisine: how committed cooks could partner with local producers to create compellingly delicious food from the source. At the heart of this partnership are Oregon's ranchers, fisheries, foragers, farmers and dairies, who are focused on the quality of the food and the integrity of the ingredients. Those closest to their harvest speak of weather, climate, animal diet, soil for the plant, or cycle of the moon as points of determining the essence of flavor. This understanding of the land is a seasonal reminder of why the producers work so hard to preserve its precious bounty and continue as stewards and guardians of what cannot be replaced or replicated. Chefs, and their interpretation of these quality ingredients, have helped drive the enormous growth of Oregon's culinary reputation over the past two decades. You can see some of their inspired creations starting on page XX. But while a recipe can provide a framework from which to build a dish and combine flavors, the ingredient selection remains the decisive point, one that can both inspire the chef as well as determine the outcome of a dish. The land, food producers, and chefs have all contributed to make the Pacific Northwest a culinary destination. But it is in the enjoyment of the eating and how we embrace its place in our lives that truly transcends and defines this bountiful place we call Oregon. For thirty years, the writers and contributors of Foodday have given readers a window into the skills and minds of our great cooks whether they work in a restaurant or a home kitchen. In turn, these cooks have greatly enriched our lives. The Oregonian Cookbook celebrates this connection with our community. With its vast variety of recipes, it is a contemporary glimpse into how these talented cooks interpret ingredients. The infusion of influences from around the world is now a common part of their repertoire, and it demonstrates that there are multitudes of ways to create Northwest Cuisine. It also serves as a bookmark for our culture of food, and a reflection on how it remains built on the foundation to what generations of Oregonians have embraced. I hope you embrace and celebrate how fortunate we are to continue on this path of exploration as we enjoy the fruits of so many who came before and anticipate the contributions that we have yet to see. ~~~~~ Cory Schreiber Founding chef, Wildwood; culinary artist-in-residence, The International Culinary School at The Art Institute of Portland --Foreword by

Cory Schreiber, Chef"Katherine Miller has gathered the 'best of the best'--a tasty collection of more than 350 recipes culled from FOODDAY's extensive archives. Flipping through this culinary treasure is like seeing old friends who have withstood the test of time. This is one book every Oregon cook will want on the shelf right next to their store" ----JANIE HIBLER, award-winning author of Dugeness Crabs and Blackberry Cobblers and the Berry Bible"Finally, I can toss my manila files filed with yellowed and food-stained newspaper clippings of all my favorite recipes from FOODDAY. In its place I have a splendid, single volume containing the best recipes collected from thirty years of The Oregonian's award winning food section. And, unlike my files, the recipes are organized into seventeen chapters highlighting not only the bounty of the Pacific Northwest, but our local influential chefs. The final chapter is a remembrance of James Beard, Portland's hometown boy who made it big in the world of food. with stories and iconic recipes. This a collection to treasure." ----DIANE MORGAN, cookbook writer and author of Roots: The Definitive Compendium with more than 225 Recipes

The popularity of the FOODDAY section in the Portland Oregonian confirms that the newspaper's readers are foodies at heart and that Portland's remarkable food trends reach far beyond the Northwest. Portland has become a culinary destination. What does that teach us about our readers? They prefer fresh, local ingredients and inventive ideas about how to cook with them. Depending on the day, they may choose to experiment at home, make a reservation at a favorite chef-driven restaurant, or stop by one of Portland's famous food carts. They relish shopping the farmers' markets, local food purveyors, and specialty markets. And they're confident about trying any FOODDAY recipe, knowing culinary training isn't required. The Oregonian Cookbook: Best Recipes from FOODDAY was published with today's home cooks in mind. The cookbook celebrates the Oregon food culture with emphasis on local. The editor is Katherine Miller, the Oregonian's FOODDAY editor. For twenty-two years Katherine has covered the emergence of Oregon as a significant regional culinary powerhouse. Miller has selected the recipes adding her own perspectives about the ingredients and sources. Chapters focus on appetizers, "fast and easy" ideas, soups, breakfast and brunch, salads, sauces, dressings and condiments, vegetables and legumes, preserves and pickles, pasta and noodles, bread; fish and Shellfish; cookies, bars and candy; poultry; cakes, pies, and other desserts; meat, "at home with Oregon chefs;" vegetarian and vegan fare, and "remembering James Beard." In addition to offering an array of 360 recipes, this book highlights the bounty of Oregon its food and the people who harvest, sell, cook, and serve it. Included: farm-to-table recipes drawing from the vast choices of farmer's market produce; jams,

jellies, pies, sauces made from Oregon's fabulous berry crops; suggestions for cooking with razor clams, hazelnuts, salmon, morels, and other Oregon specialties. --This text refers to the Paperback edition.

The contents and recipes are amazing - many of the newspaper clippings I've been saving and using for years are included in this text. Also useful are some of the tips scattered throughout the book. For example: the differences in types of pectin, the various Asian vinegars, and the benefits of pasta water. Now for the flaw - rather stunning, because I've always found the Oregonian FoodDay staff to be wise and practical. But someone, somewhere decided to make this an edge-bound book - the kind that would never lie flat. At least not until the binding breaks and the book falls apart. How would anyone fathom that this great cookbook, with all these very useable recipes (that I already refer to on a regular basis), actually be used? The book will need to be weighted with a cast-iron pan or other heavy object to stay open. This is certainly not very practical while cooking or baking. The minute the object gets bumped, the book will snap shut and you'll be on the hunt to find which page you were on. Frustrating to say the least. Couldn't this have been one of those ring-bound books? Would that have been unreasonable?

I have 270+ cook books and this is one of the best, I refer to it often. You don't have to live in Oregon to appreciate this book. The recipes are great for entertaining as well as everyday meals. A must for cook book collections and people that love to cook and drink good wine.

Beautiful book, great recipes. I saw it here for a really great price so I bought it as a gift for myself! I'm really happy with it. I wouldn't say the recipes are necessarily every day things- there are some. But it does offer a lot of great tips.

I ordered this book after seeing this book a shop owner in Oregon was perusing; when we were there on vacation. After trying a few recipes I am enjoying this book. Every recipe has turned out and they are easy to follow. Quickly becoming one of my "go to" recipe books. I do like pictures in my cookbooks but the recipes looked so intriguing I was inspired to purchase the book. No regrets. Glad we went into that knitting store.

My husband has always used recipes for our local Oregonian paper deliveries. When he saw there was a cookbook with recipes he's used and lost some he decided to purchase it, with the hopes of

finding a recipe for a Rice and Onion dish. When the book arrived it was the first thing he looked up and found the recipe he'd lost. Least to say, "he's a Happy Cook."

Wonderful book ...from snacks to fine dining. Photography is tempting.

Bought this as a Christmas gift for a foodie in my family. She absolutely loves the book. Pictures are beautiful and overall great presentation. Would consider repurchasing for other foodie friends.

This cookbook contains my husbands recipe for Chili... check it out.but not only that many other great recipes are included

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