All about berries, both usual and unusual, with beautiful watercolor illustrations and ninety recipes. Berries are edible jewels, distillations of sunlight, soil, and floral perfumes. Some offer ambrosial sweetness; others are assertive as herbs and spices. Yet many of us rarely encounter berries outside of a peanut-butter-and-jelly sandwich, or raspberry-scented seltzer. Berries reintroduces us to these delightful fruits, including neglected varieties that have nearly disappeared from the American diet and garden. Roger Yepsen, author/illustrator of Apples, offers advice on finding wild berries, growing your own, and preserving them for year-round enjoyment. His gallery of sixty delicate watercolors depict berries from black currants and wild strawberries to the exotic salmonberry and Achilles Red gooseberry. And while it's hard to improve on the fresh item, Berries includes almost a hundred recipes: blueberry buckle, raspberry soup, elderberry wine, and black currant crepes. This elegant guidebook will inspire the cook, gardener, forager—and anyone with a sweet tooth—to get more involved with the wonderful world of berries.

My Personal 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

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