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## **The Butcher, the Baker, the Wine and Cheese Maker by the Sea: Recipes and Fork-lore from the Farmers, Artisans, Fishers, Foragers and Chefs of the West Coast**

*Jennifer Schell*

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#1574701 in Books Schell Jennifer 2015-11-03Original language:EnglishPDF # 1 9.90 x .80 x 7.90l, .0 #File Name: 1771511508224 pagesThe Butcher the Baker the Wine and Cheese Maker by the Sea Recipes and Fork lore from the Farmers Artisans Fishers Foragers and Chefs of the West Coast | File size: 43.Mb

**Jennifer Schell : The Butcher, the Baker, the Wine and Cheese Maker by the Sea: Recipes and Fork-lore from the Farmers, Artisans, Fishers, Foragers and Chefs of the West Coast** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Butcher, the Baker, the Wine and Cheese Maker by the Sea: Recipes and Fork-lore from the Farmers, Artisans, Fishers, Foragers and Chefs of the West Coast:

A celebration of British Columbia's coastal cuisine with recipes and fork-lore from the region's farmers, artisans,

fishers, foragers, and chefs. *The Butcher, the Baker, the Wine and Cheese Maker by the Sea* is a tribute to the remarkable innovators and culinary leaders who make up west coast food culture. Discover some of the most diverse and delicious food on the planet—from the fabulous food-truck fare of Tofino to the elegant dishes of downtown Vancouver's five-star restaurants, along the Sea to Sky highway to the famous après-ski pub grub of Whistler and the hearty, homegrown smorgasbord of the lush farming valley of Pemberton. In addition to delicious recipes, such as Beignet with Baked Bowen Apples, Sea Urchin Bruschetta with Avocado, Pepperoncino and Spot Prawns, and Huckleberry Crème Brûlée, this collection features the stories of more than 150 of the area's experts. Discover why Vikram Vij is the maharaja of the west coast, how Lisa Ahier put a gourmet spin on traditional Texas taste, what inspired David Hawksworth to create his own foundation for young chefs, and where Donna Plough grows her sought-after BC artichokes. The follow-up to the international award-winning *The Butcher, the Baker, the Wine and Cheese Maker: An Okanagan Cookbook*, this collection is a commemoration of the intricate community, network, and culture that defines British Columbia's coastline and the abundance it has to offer.

s for *The Butcher, the Baker, the Wine and Cheese Maker: An Okanagan Cookbook* Winner of the Gourmand World Cookbook Award for Best Local Cuisine Book in Canada Winner of Best Cookbook at the Paris Book Festival Winner of Best Cookbook at the San Francisco Book Festival "Each recipe is not just tablespoons of this and cups of that, but a story of the history and biography of the people who put the food on your plate ... *An Okanagan Cookbook* brings together the remarkable traditions and kitchen innovations of the Okanagan Valley that is quickly establishing itself as a culinary destination." —*Good Life Vancouver* "Author and food and wine writer Jennifer Schell has made the most of her own expertise, compiling a book that celebrates Okanagan food and drink and that is wholeheartedly about nourishment." —RV West