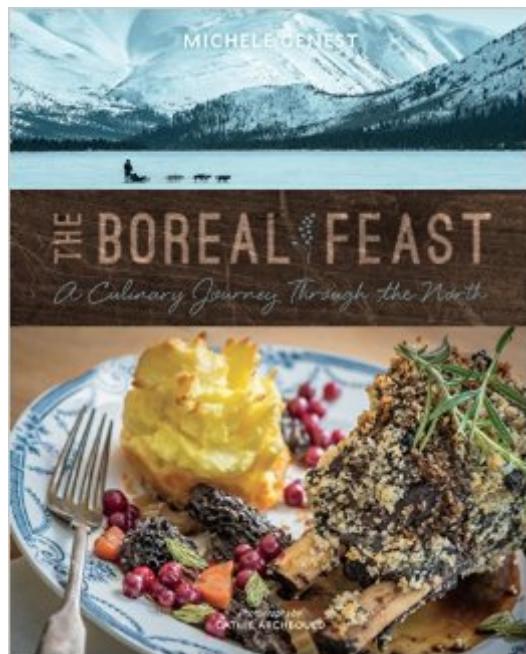


The book was found

The Boreal Feast: A Culinary Journey Through The North



Synopsis

From the author of *The Boreal Gourmet* comes another irresistible tribute to foods of the North, and this time she devotes special attention to feasts. Michele Genest's feasts cover the whole spectrum--for small groups or large, extensively planned or spontaneous, as elaborate as a 12-course tasting menu or as simple and satisfying as a pot of Labrador tea and a piece of bannock on a hillside during a berry-picking expedition. Genest takes the reader on a journey to Norway, Finland and Sweden to discover what other northern peoples do with the same wild ingredients that live and grow in the North American boreal forest. Part travelogue, the book includes stories of hunting for cloudbERRIES on the Dempster Highway, throwing a birthday party on the Kaskawulsh Glacier, and harvesting trumpet chanterelles in Nordland. Featuring prized northern ingredients, like morel mushrooms, birch syrup, coho salmon, spruce tips and blueberries, *The Boreal Feast* is a celebration of boreal food and forest. With creations like Solstice-Cured Lake Trout Gravlax and Birch Syrup Panna Cotta with Rhubarb Compote, northern and southern dwellers alike will be inspired.

Book Information

Paperback: 256 pages

Publisher: Lost Moose (June 21, 2014)

Language: English

ISBN-10: 1550176277

ISBN-13: 978-1550176278

Product Dimensions: 7.9 x 0.8 x 9.9 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 3.3 out of 5 stars See all reviews (3 customer reviews)

Best Sellers Rank: #1,456,457 in Books (See Top 100 in Books) #95 in Books > Cookbooks, Food & Wine > Regional & International > Canadian #137 in Books > Cookbooks, Food & Wine > Regional & International > European > Scandinavian

Customer Reviews

I was hoping for an identification book with suitable recipes. What came was a beautifully photographed recipe book that could be prepared with anything locally sourced. So many disclaimers as to all the beowers of the woodlands raping and pillaging resources. If urban dwellers were educated concerning the care of our woodlands maybe there would be less episitualizing to the choir. Those who love the land are in no way going to destroy it. I have wild lands of my own and

wanted some reference that would broaden my knowledge of flora and fauna in the area. Alas, not many true naturalist left out there and there wisdom is lost on "wanna-be" wilderness aficionados. It's like buying a DVD with ads on it that can't be ignored

Beautiful cheerful book, clearly written, beautifully illustrated. The book is a celebration of life in the North. The recipes are for simple foods elegantly prepared. Thanks!

I so wanted to give this book more stars. The photography is stunning. The prose is interesting. The paper stock feels so luxurious. And it is for sale EVERYWHERE along the AlCan for about \$28, so the prices here on are a good deal compared with that. The problem is the recipes. Of the five I have tried, only one (the wild Saskatoon/berry cake) has turned out well. The cranberry-lemon squares turned out to look like chewy blueberry brownies. The honey-mead glazed carrots were a downer; the Gewurztraminer/berry soup was really heavy and needs massive amounts of whipped cream to taste decent and the Prohibition Cocktail didn't work out well at all. I'm hoping that, as I progress through the seasons in her book, my opinion will change but so far...One problem is the exotic ingredients. I live in Fairbanks, Alaska, (a long 2-day drive from Whitehorse but essentially at a similar latitude and the largest nearby city for several hundred miles) but I can't find spruce tips nor spruce tip oil and none of the local health food stores know where to find it. Ambrosia apples, rhubarb juice, Dall sheep steaks, Labrador tea....none of this stuff is anywhere near where I live. And if it's not in Alaska, then whom is the author writing for? If the ingredients are limited to what you can find or buy in west Yukon, that's a pretty small audience. It'd help if the author could suggest alternate ingredients or at least where to find spruce tips, for instance. Fortunately I did locate birch syrup (only sold at these latitudes, I believe) but it's not plentiful here. And we do have wild lowbush cranberries here (aka lingonberries) but they are pricey. If you live in the Lower 48, finding many of these ingredients will be the impossible dream.

[Download to continue reading...](#)

The Boreal Feast: A Culinary Journey through the North Culinary Calculations: Simplified Math for Culinary Professionals Welcome to Culinary School: A Culinary Student Survival Guide (2nd Edition) Gluten-Free Baking with The Culinary Institute of America: 150 Flavorful Recipes from the World's Premier Culinary College The Boreal Gourmet: Adventures in Northern Cooking Beyond Curry Indian Cookbook: A Culinary Journey Through India Communion: A Culinary Journey Through Vietnam World War I Commemorative Cook Book: A Culinary Journey Through Our Military History Recipes and Remembrances from an Eastern Mediterranean Kitchen: A Culinary

Journey through Syria, Lebanon, and Jordan Journey Through Denmark (Journey Through series)
The Huron-Wendat Feast of the Dead: Indian-European Encounters in Early North America
(Witness to History) North Korea: The Definitive Guide to Understanding the Hermit Kingdom
(history of Korea, division of Korea, real north Korea, escape from North Korea, kim jong un, kim
jong il, nuclear weapons) Neotectonics of North America: Decade Map Volume to Accompany the
Neotectonic Maps, Part of the Continent-Scale Maps of North America (Geology of North America)
High on the Hog: A Culinary Journey from Africa to America Norwegian National Recipes : An
inspiring journey in the culinary history of Norway The Art of Eating through the Zombie Apocalypse:
A Cookbook and Culinary Survival Guide Kabloona in the Yellow Kayak: One Woman's Journey
Through the North West Passage Indian Vegetarian Feast: Fresh, Simple, Healthy Dishes for
Today's Family Fix, Freeze, Feast: Meals for a Busy Family Hot Coals: 25 Best Backyard Barbecue
Recipes For An Easy & Inexpensive Feast (Rory's Meat Kitchen)

[Dmca](#)