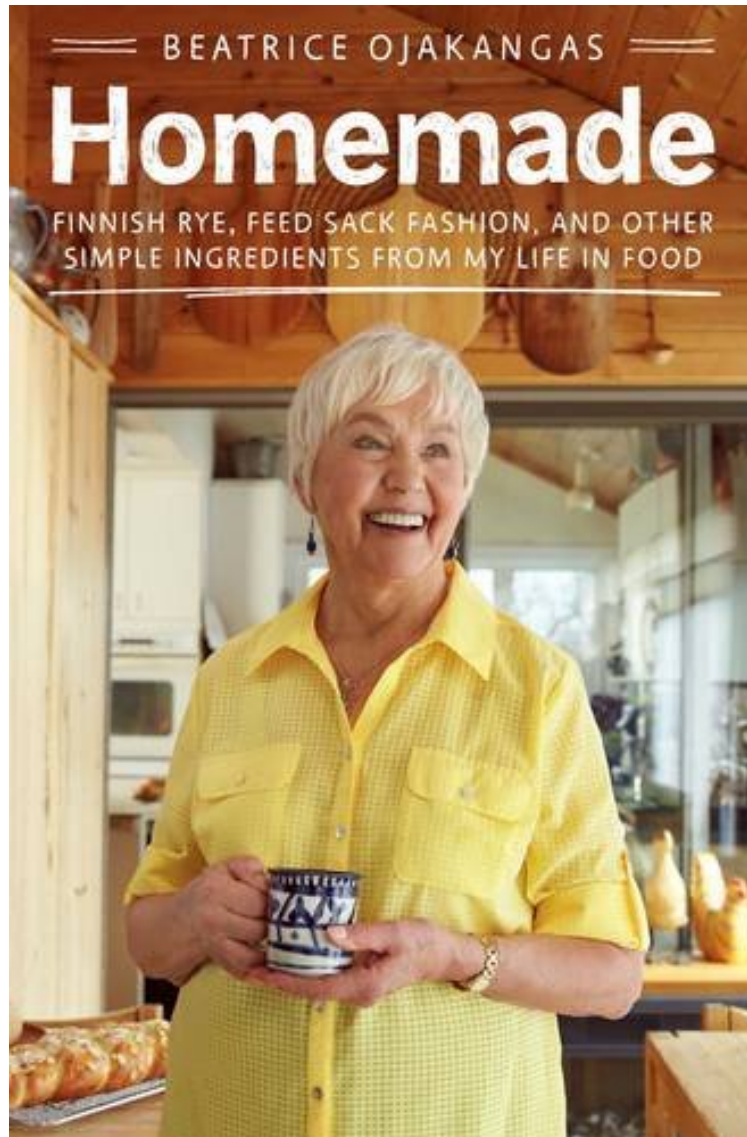


[FREE] Homemade: Finnish Rye, Feed Sack Fashion, and Other Simple Ingredients from My Life in Food

Homemade: Finnish Rye, Feed Sack Fashion, and Other Simple Ingredients from My Life in Food

Beatrice Ojakangas

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Beatrice Ojakangas : Homemade: Finnish Rye, Feed Sack Fashion, and Other Simple Ingredients from My Life in Food before purchasing it in order to gage whether or not it would be worth my time, and all praised Homemade: Finnish Rye, Feed Sack Fashion, and Other Simple Ingredients from My Life in Food:

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following review helpful. greatBy shuby24reminded me of how I grew up.4 of 4 people found the following review helpful. Fascinating Memoir; Fabulous RecipesBy CustomerI have loved Beatrice Ojakangas ever since I made her recipe for Chunk-O-Cheese Bread which was published in the 1957 Pillsbury Bake-off Booklet when she was a young finalist; oh how I marveled that a darling girl so young could win a national contest. My mother and grandmother both had kept the Bake-off booklets, and they fascinated me as a child while I was learning to cook. I consider Ojakangas the “Julia Child” of Scandinavian Cooking. Homemade is definitely up to her excellent standards: mouthwatering recipes, well-written stories and vignettes, easy to follow instructions, and a comprehensive index. You simply can’t go wrong with a Beatrice Ojakangas cookbook.Homemade is somewhat different than Ojakangas’ other cookbooks, however. It is more of a memoir than a regular cookbook. The pictures aren’t of the mouthwatering recipes featured as in her previous cook books; rather they are of family, friends, winning cooking contests, and television appearances. Although it would be nice to see pictures of the finished dishes, anyone who is familiar with Ojakangas will welcome this fascinating glimpse into her world. Many of the recipes are from her previous cookbooks (I own them all), so they are pictured there.I first made the Pulla – Finnish Cardamom Coffee Bread, and it was fabulous. I have now adapted it to make the dough in my automatic bread machine. Her recipe for Nauvoo Wheat-Nut Coffee Cake is worthy of a fancy brunch with company, and her Finnish Rye Bread is the best I’ve ever had. While not all the recipes are for breads, the cakes, appetizers, and main dishes are also excellent.Foodies everywhere, especially those who have an interest in the actual cooks behind the recipes will thoroughly enjoy this well-written book. Ojakangas is a wonderful, down-to-earth person; regular people can relate to her, and this cookbook will provide not only good recipes, but a good reading experience.Special thanks to NetGalley for supplying a review copy of this novel.

Beatrice Ojakangas, the oldest of ten children, came by it naturally—the cooking but also the pluck and perseverance that she's served up with her renowned Scandinavian dishes over the years. In the wake of the Moose Lake fires and famine of 1918, Ojakangas tells us in this delightful memoir-cum-cookbook, her grandfather sent for a Finnish mail-order bride—and got one who’d trained as a chef. Ojakangas’s stories, are, unsurprisingly, steeped in food lore: tales of cardamom and rye, baking salt cake at the age of five on a wood-burning stove, growing up on venison, making egg rolls for Chun King, and sending off a Pillsbury Bake Off–winning recipe without ever making it. And from here, how those early roots flourished through hard work and dedication to a successful (but never easy) career in food writing and a much wider world, from working for pizza roll king Jenò Paulucci to researching food traditions in Finland and appearing with Julia Child and Martha Stewart—all without ever leaving behind the lessons learned on the farm. As she says, “first you have to start with good ingredients and a good idea.”Chock-full of recipes, anecdotes, and a kind humor that bring to vivid life the Finnish culture of northern Minnesota as well as the wider culinary world, *Homemade* delivers the savory and the sweet in equal measures and casts a warm light on a rich slice of the country’s cooking heritage.

"Beatrice Ojakangas has long been my personal cookbook hero. Her life story, told with candor and dry wit, describes what could be nine lives in the world of food and cooking—all of them riveting. From her mother’s cardamom-scented rural kitchen, to the editorial offices of the famed *Sunset* magazine, to her rightful place cooking alongside Julia Child, to her Minnesota kitchen where she authored twenty-nine (now thirty!) cookbooks, this book proves that Beatrice Ojakangas is not only one of this country’s most important food writers, but a national treasure. As I read, I laughed, got very hungry, picked my rhubarb, wept with fondness, and then I did what she’d want me to do: I pulled myself together, tied on an apron, and preheated my oven."—Amy Thielen, author of *The New Midwestern Table*"Beatrice Ojakangas makes her compelling family stories rich for all senses: we smell the cardamom in the bread cooling on the counter, savor the cream of morel soup, and long for chiffon cake. Best of all, we experience the joy of recreating these flavors ourselves with the recipes she provides. This book is a public service to history as well as to our stomachs."—Lucie Amundsen, co-owner of *Locally Laid Egg Company* and author of *Locally Laid: How We Built a Plucky, Industry-changing Egg Farm—from Scratch*