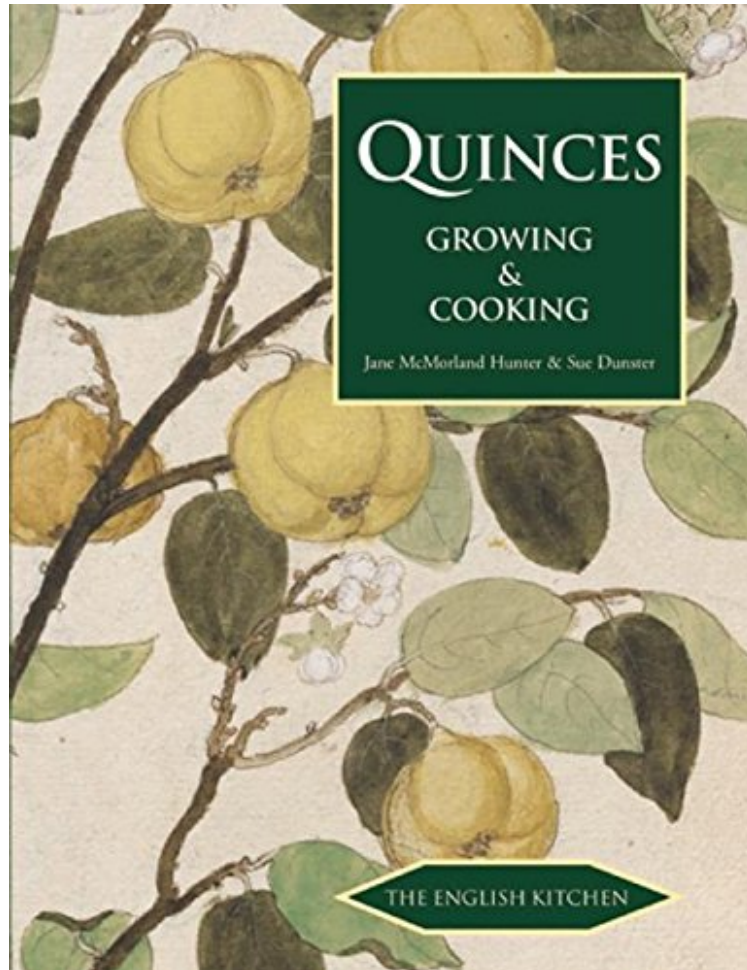


[Ebook pdf] Quinces: Growing Cooking (The English Kitchen)

Quinces: Growing Cooking (The English Kitchen)

Jane McMorland Hunter, Sue Dunster
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Jane McMorland Hunter, Sue Dunster : Quinces: Growing Cooking (The English Kitchen) before purchasing it in order to gage whether or not it would be worth my time, and all praised Quinces: Growing Cooking (The English Kitchen):

4 of 4 people found the following review helpful. My great grandmother planted it and I'm just thrilled to have ...By WHAT?lovely book! I've become so interested in quince. We discovered a quince bush/tree was planted at an old family cemetery 80 yrs ago and this tree is still producing quince. My great grandmother planted it and I'm just thrilled to have discovered this wonderful old time favorite.1 of 1 people found the following review helpful. but they work just fine in the Pacific NorthwestBy Pamela J. PerrymanFascinating information about the quince. Growing tips aimed at British gardeners, but they work just fine in the Pacific Northwest.

Quinces have become an undeservedly forgotten fruit. This book reintroduces them, making them more accessible and

providing an inviting range of recipes. The trees do not require much space, and are easy to grow. The fruits are delicious and versatile and the recipes here extend well beyond jellies and jams. From Goats Cheese Tart to Quince Chocolates and Liqueurs, there is something for everyone. The quince has always had a special place among the fruits of Europe. The ancient Greeks called it the "golden apple," the Romans the "honey apple." And it was most likely a quince, not an apple, that Eve plucked from the tree in the Garden of Eden. This book describes both the cultivation, the history, and the cooking of quinces. There is a sketch of the glorious history of the fruit in cookery of past ages; there are some excellent recipes for savory dishes that depend on the quince for that special flavor, and for all those sweet dishes that bring out the unique qualities of the fruit. We tend to forget that the first marmalades were made from quinces. Jane McMorland Hunter studied history at Edinburgh University. She has written a number of books including *For the Love of an Orchard* and two titles in the National Trust Kitchen Garden Cookbook Series. Sue Dunster studied fine art at Edinburgh University and then started her own silk screen printing business. She has a large organic garden with a small orchard including quince trees she planted over eighteen years ago.