

Chapter 1 : Jane Grigson's Vegetable Book – The Cookbook Guru | Please Pass the Recipe

Jane Grigson (-) was an English cookery writer. She was a long-time food columnist with The Observer, and won awards for her cookery books including Vegetable Book () and Fruit Book ().

On graduating from university in , she spent three months in Florence , Italy. The editor of the book was poet and critic Geoffrey Grigson 1915 , whom she later married, becoming his third wife. Elizabeth David read the book and was impressed by it, [2] and recommended Grigson as a food columnist for The Observer , for whom she wrote a column from until her death in . Her long-lasting association with the newspaper produced some of her most successful books, such as Good Things and Food With the Famous . In , Fish Cookery was published, followed by The Mushroom Feast , a collection of recipes for cultivated, woodland, field and dried mushrooms. Grigson died in Broad Town , Wiltshire , on the eve of her 62nd birthday. Her daughter Sophie Grigson born is also a cookery writer and broadcaster. In her obituary for The Independent , Alan Davidson wrote: Jane Grigson left to the English-speaking world a legacy of fine writing on food and cookery for which no exact parallel exists. She won to herself this wide audience because she was above all a friendly writer. For example, the introduction to the chapter on pears in her Fruit Book [5] contains a description of: The phrase "to swallow the pears of anguish" means to suffer humiliations and distress. She is also frequently opinionated and acerbic in her opinions about foods she does not like. In her Vegetable Book, [6] she says, for example, of the beetroot: We do not seem to have had much success with the beetroot in this country. It is not an inspiring vegetable, unless you have a medieval passion for highly coloured food. With all that purple juice bleeding out at the tiniest opportunity, a cook may reasonably feel that beetroot has taken over the kitchen and is far too bossy a vegetable. Her books also often frequently contain personal recollections of culinary habits in Northumbria, Wiltshire and Touraine. Her personal collection of books on food and cooking forms the core of the Jane Grigson Library, housed at Oxford Brookes University. However, this is now held to be a misconception, [8] [9] albeit an extremely popular one: Macmillan, ; with illustrations by Gillian Zeiner; an anthology of English and Welsh recipes of all periods chosen by Jane Grigson, for which she was voted Cookery Writer of the Year.

Chapter 2 : Jane Grigson's Fish Book by Jane Grigson

*Jane Grigson's book of European cookery [Jane Grigson] on calendrierdelascience.com *FREE* shipping on qualifying offers.*

Peel the potatoes and wash well. Cut into thin slices, then again into thin strips, but not a heap of matches. Wash very well under cold water until the water runs clear. Peel the onions and slice them thinly. Use half the butter to liberally coat an ovenproof dish. Drain the potatoes and pat dry with a towel. Cover the bottom of the dish with half the potato sticks, and then with half the onion. Lightly salt and pepper. Lay the anchovy fillets evenly over the onion. Add the remaining onion and potato, evenly. Dot with the remaining butter. Pour over the cream, reserving one quarter. It should be a golden brown when done, and can be pressed down lightly with the back of a large spoon. Remove after an hour and let sit for a minute. Test the potato for doneness. If yielding, pour in the remaining cream and return to the oven for a minute. It is improved by being left to rest for 15 minutes before eating. Your wine choice could go two ways. A buttery white such as Chardonnay would compliment the creamy potatoes. Or, as I have done, contrast with a fresh, mineral Riesling that will act as a foil to this rich dish.

Chapter 3 : Jane Grigson Cookbooks, Recipes and Biography | Eat Your Books

Jane Grigson (-) was an English cookery writer. She was a long-time food columnist with The Observer, and won awards for her cookery books including Vegetable Book () and Fruit Book (). She was made Cookery Writer of the Year in for her book English Food. With her BOOK OF.

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Chapter 8 : Books by Jane Grigson (Author of English Food)

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Chapter 9 : Jane Grigson - Wikipedia

Yet another glossy multinational Baedeker of recipedom--from, of all people, the discerning Jane Grigson. But it is, all said, the best thing of its kind available. The ten bailiwicks covered--which include Greece, Austria, Hungary, and Russia, as well as the major western European countries--are.