

[Download] The Georgian Feast: The Vibrant Culture and Savory Food of the Republic of Georgia

# The Georgian Feast: The Vibrant Culture and Savory Food of the Republic of Georgia

*Darra Goldstein*

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before purchasing it in order to gage whether or not it would be worth my time, and all praised The Georgian Feast: The Vibrant Culture and Savory Food of the Republic of Georgia:

3 of 3 people found the following review helpful. My Georgian Mother-in-law Even Learned Some ThingsBy Jon HowardThe supra or Georgian feast is an ancient, honored tradition in the land between the northern and southern Caucasus Mountains. The variety of foods, exquisite breads, delicious wines and seemingly endless toasts combine for a memorable and sumptuous experience. This book not only provides recipes and details of the "Georgian Feast", it includes vintage photographs, and bw copies of paintings by the early 20th Century Georgian, Niko Pirosmani. The reader will learn about the importance and responsibility of the tamada or toastmaster, second only to the food and drink at the Georgian table. Darra Goldstein includes regional dishes and variations which underline the thorough research she did before writing this book.I lived and worked in western Georgia for three years. I enjoyed many, some would say too many, Georgian feasts. This volume brought back fond memories of those gatherings of friends and family. I plan to get others as gifts for our Georgian friends and family here in America and back in Georgia. It is that good!3 of 4 people found the following review helpful. A beautiful Culinary Cultural PortraitBy David MatthewsThis is a wonderfully interesting cookbook. It's recipes are understandable and not too adapted. I do so hate when an ethnic cookbook turns everything into Midwest supermarket standards. In this book, Darra Goldstein explains the herbs,

spices and products that Georgian's cook with in excellent detail. She also provides a historical, cultural surround that immerses the reader pleasantly into another world, an ancient place that I am able to at least partially visit while reading this book. It is an inspiration to cook somewhat differently, to break with years of routine. My own inspiration to cook Georgian recipes came when a new restaurant opened nearby in central Pa. Ethnic food is rare here. An Armenian owner hired an excellent Uzbek chef who brewed up some delectable Georgian Kharcho. It was love at first taste. The ground spices including dried ground marigold petals, a poor man's saffron in other cuisines, and the mixed chopped herbs at the end, cilantro, parsley and dill, created a delightful complexity of flavor that was new to me. Within days I ordered this book and found the following review helpful. You need this book. By \*CMV\* This book is absolutely amazing! It is a wonderful combination of food, culture, and history. The author transports you to Georgia by offering an in depth look at the history that has shaped the country, region and its cuisine. If your mouth isn't watering and you aren't booking a trip to Georgia by the end, I'd be surprised.

"Every Georgian dish is a poem." — Alexander Pushkin According to Georgian legend, God took a supper break while creating the world. He became so involved with his meal that he inadvertently tripped over the high peaks of the Caucasus, spilling his food onto the land below. The land blessed by Heaven's table scraps was Georgia. Nestled in the Caucasus mountain range between the Black and Caspian seas, the Republic of Georgia is as beautiful as it is bountiful. The unique geography of the land, which includes both alpine and subtropical zones, has created an enviable culinary tradition. In *The Georgian Feast*, Darra Goldstein explores the rich and robust culture of Georgia and offers a variety of tempting recipes. The book opens with a fifty-page description of the culture and food of Georgia. Next are over one hundred recipes, often accompanied by notes on the history of the dish. Holiday menus, a glossary of Georgian culinary terms, and an annotated bibliography round out the volume.

From *Library Journal* Goldstein is the author of the well-respected *A Taste of Russia* (published as *A La Russe*, LJ 8/83; HarperPerennial: HarperCollins, 1991) and a Russian professor at Williams College. Here she focuses on an area known for its warm hospitality and diverse regional cuisine. Beginning with a brief history of the Georgian republic and an exploration of its cultural and culinary traditions, she then presents 100 or so recipes. Goldstein's scholarly credentials are evident in her informed commentary. Juliane Margvelashvili's earlier *The Classic Cuisine of Soviet Georgia* (LJ 8/91) has a lighter, somewhat more engaging tone, and, not surprisingly, many of the recipes in the two books are similar. Nevertheless, good books on Russian food remain few and far between, and Goldstein's is a good addition to the literature. Copyright 1993 Reed Business Information, Inc. From the Inside Flap "If you've got Georgia on your mind, then *The Georgian Feast* is required reading. This superbly written book is part ethnography, part geography, and part cookbook. Ms. Goldstein describes the rugged topography and turbulent history of this region that was once a crossroad of trade between Asia and Europe. These cultural influences, along with a healthy variety of food-producing environments, have led to a rich native cuisine." — Anthony Dias Blue, host of *Blue Lifestyle* "Nobody writes better about discovering culture in a kitchen than Darra Goldstein, and few are as adventurous or knowledgeable as she in searching out kitchens to explore. What a treat it is to revisit the people and places of a country Darra first revealed to us two decades ago, when our food-culture maps, as well as our geographic ones, were smaller. To join her in celebrating the feasts of Georgia is a very good way to celebrate the art and nature of the human heart, mind and spirit." — Betty Fussell, author of *Masters of American Cookery* "One part long-simmering history, two parts recipes, *The Georgian Feast* is an ode to walnuts, pomegranates, yogurt, and fresh herbs, from everyday cheese kneaded with mint to feast-day whole suckling pig." — Phyllis Richman, former Washington Post restaurant critic