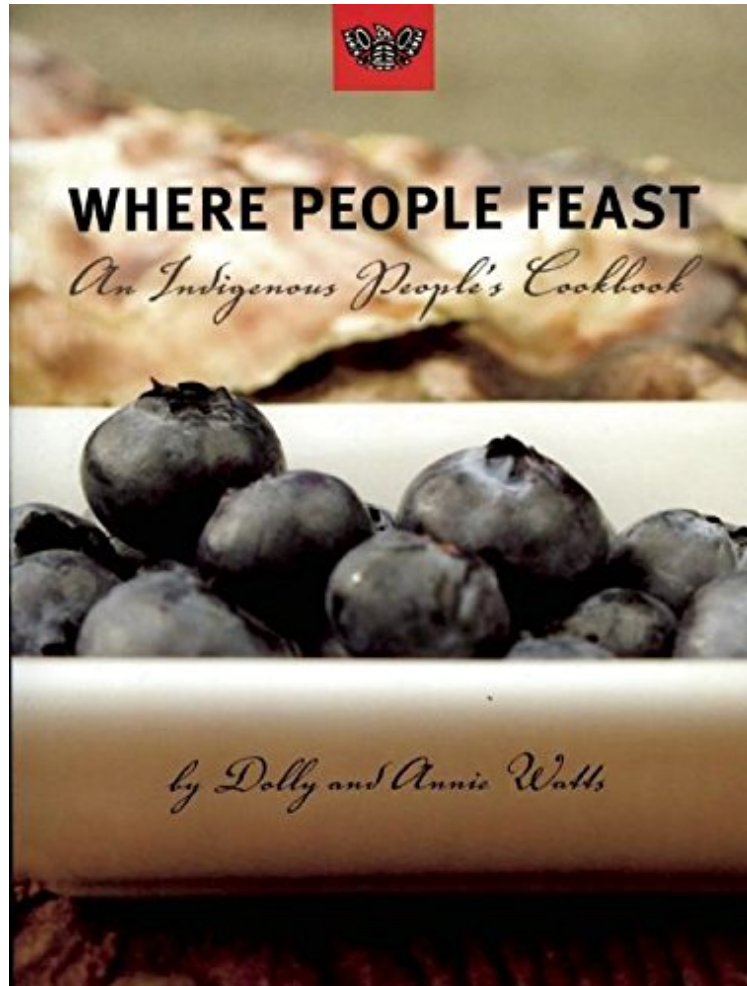


[Download] Where People Feast: An Indigenous People's Cookbook

Where People Feast: An Indigenous People's Cookbook

Dolly Watts, Annie Watts

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Dolly Watts, Annie Watts : Where People Feast: An Indigenous People's Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised Where People Feast: An Indigenous People's Cookbook:

0 of 0 people found the following review helpful. Love the book By Rosie:) 0 of 0 people found the following review helpful. Five Stars By Customer Love 3 of 6 people found the following review helpful. Good ideas but tough to get the ingredients By Helen L. We ate at Lilliget Restaurant before it closed so I was excited to find this book. The book certainly brought back memories of a wonderful meal at the restaurant. The pictures are very pretty. However, it would be very challenging to make many of the dishes as it requires native ingredients that are difficult to obtain in your typical supermarket - elk, venison, oolican (a kind of fish), fish eggs on kelp, etc. I will certainly try substitutes for these ingredients but the un-availability of the ingredients dampens my enthusiasm.

The food traditions of North America's indigenous peoples are centuries old and they endure to this day. For almost two decades, Dolly Watts and her daughter Annie have served native cuisine that is both traditional and modern; for them, *Where People Feast*, one of very few indigenous cookbooks available, is the culmination of a lifetime dedicated to introducing people to extraordinary foods that are truly North American. Recipes include Smoked Salmon Mousse, Indian Tacos, Venison Meatballs, Alder-Grilled Breast of Pheasant, Blackberry-Glazed Beets, Wild Rice Pancakes, and Wild Blueberry Cobbler. Includes sixteen full-color photos and 120 recipes. Dolly and Annie Watts run Vancouver's Liliget Feast House, the only Native American fine dining establishment of its kind, which received a four-star "recommended" rating from The New York Times. In 2004, Dolly won on an episode of the Food Network's *Iron Chef*.

Where People Feast is a handsome volume, with stylish food photographs and carefully crafted recipes.... Whether traditional or contemporary, all preparations are imbued with two crucial ingredients: generosity and love.—*Indian Country* (*Indian Country* 2007-10-24)It rocks! ?Shelagh Rogers, CBC, *Sounds Like Canada* (*Sounds Like Canada* 2007-05-30)A chapter on smoking and preserving offers a closer historical look at indigenous culinary traditions. As one of the few titles on the topic, the Watts' book is recommended.—*Library Journal* (*Library Journal* 2007-06-12)The mother-daughter team who ran the Liliget Feast House share traditional and modern aboriginal recipes, including methods for smoking and drying wild game, preparing seafood, and preserving berries. The original 100-mile diet!—*Shared Vision* (Editor's Pick) (*Shared Vision* 2007-06-01)The cookbook is elegant.... The photos provide stunning visuals of the food. I'm impressed with the wide variety of recipes and different kinds of foods, from Hot Buttered Halibut to Juniper Berry Sauce and Bannock.—*The Homemaking Cottage* (*homemakingcottage.com*) (*The Homemaking Cottage* 2007-06-01)Through easy-to-follow recipes, the Watts give readers an excuse to raid the market and prepare dishes such as Venison Roast with Juniper Berry Rub, Wild Huckleberry Glazed Duck, and a Pacific Northwest favorite, clam chowder.... In a truly fitting tribute to the restaurant they once owned, the pair has put together an impressive collection of recipes.—*Northwest Palate* (*Northwest Palate* 2007-06-28)This book is appropriately named, because "feast" is exactly what I wanted to do after reading it.—*Victoria Times-Colonist* (*Victoria Times Colonist* 2007-06-25)Filled with delicious and unusual recipes guaranteed to whet your appetite for outstanding Aboriginal cuisine.... *Where People Feast* is a must-have for every Canadian kitchen.—*Western Native News* (*Western Native News* 2007-07-15)A glowing shard of the continent's aboriginal past can be found in *Where People Feast*, which not only is that rare bird, a Native Indian cookbook, but also provides considerable guidance on how to deal with such game meats as venison, elk, and buffalo.—*San Francisco Bay Guardian* (*San Francisco Bay Guardian* 2007-07-17)A fascinating culinary history conveyed through a collection of Pacific Northwest indigenous dishes.—*Georgia Straight* (*Georgia Straight* 2007-07-19)There's something for traditionalists as well as Canadian cooking enthusiasts.—*Homemakers* (*Homemakers* 2007-10-31)Alongside recipes for bannock and desserts made from sopalali berries, the Gitksan authors share with readers their rich aboriginal culture. ?*Soar Magazine* (*Soar Magazine*)From the PublisherFor Dolly and Annie, *Where People Feast* is the culmination of a lifetime's work dedicated to introducing people to the extraordinary foods that are truly North American.From the AuthorRecipes include Smoked Salmon Mousse, Indian Tacos, Venison Meatballs, Alder-Grilled Breast of Pheasant, Blackberry-Glazed Beets, Wild Rice Pancakes, Seaweed and Salmon Roe Soup, and Wild Blueberry Cobbler.