



Fresh from the Farm: A Year of Recipes and Stories

Susie Middleton

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Part cookbook, part memoir, *Fresh from the Farm* chronicles a year of Susie Middleton's life on her farm as she nurtures both her seedlings and her soul, weathers life as a farmer, and creates 125 simple recipes that celebrate cooking with the seasons.

The fresh, accessible recipes developed by Susie, former editor in chief of *Fine Cooking* magazine and author of the best-selling *Fast, Fresh & Green*, pay homage to the vegetables and fruit she harvests on her rural farm and sells at her farm stand. Woven throughout the tantalizing recipes and luscious photos of food and farm life is Susie's witty, engaging story of trading in her corporate life for something more meaningful, simple, and satisfying.

Valuable tips for both cooks and aspiring market gardeners are peppered throughout the book, and design ideas for four projects will inspire would-be backyard farmers. *Fresh from the Farm* is for anyone who enjoys cooking with fresh ingredients and eating seasonally—or anyone who wants to indulge their inner farmer.

Fresh from the Farm: A Year of Recipes and Stories Details

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Author : Susie Middleton

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From Reader Review Fresh from the Farm: A Year of Recipes and Stories for online ebook

DelAnne Frazee says

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Book Blurb: "Part cookbook, part memoir; fresh from the Farm chronicles a year in of Susie Middleton's life on her farm as she nurtures both her seedlings and her soul, weathers life as a famer and creates 125 recipes that celebrate cooking with the seasons."

Leaving the hectic corporate life behind in search of a slower more simple and quiet life, Susie Middleton and her husband brought a farm and began growing their own vegetables and fruits. The then went on to experiment in her kitchen to perfect her recipes using the bounty of her labors. Included are stories of Susie Middleton's telling of her transformation and memories.

The recipes vary in fruits and vegetables which include many salad recipes which I cannot get enough of. I could eat them every day and never grow tired of them. You also need to try the Fiesta Fajitas with Grilled Roasted Steak, Peppers and Onions. At the end of the book there are basic drawings and instructions for constructing a farm stand and a chicken coop. The recipes are easy to follow full of flavor. Susie Middleton's story is one many of us wish we could live. 4 Stars

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Janis Hill says

I would like to thank The Taunton Press, Inc. for providing me with an ARC of this book in exchange for an

open and honest review.

Let me start by saying I loved the concept of this book. Definitely agree with fresh from local farm (or home grown) produce and adore cook books that cook within the seasons so only use fresh, whole food ingredients that are available at those times of the year. So, in that respect this book was fantastic. We need more books that run along those lines.

However, sadly, the formatting and layout really let me down. I was thoroughly enjoying Ms Middleton's story about how she got the farm, the trials of growing, selling and evolving with the farm and I actually found this story being squished into the margins rather distracting. It made me stop paying attention to the actual recipes. Then, the way the recipes were spaced over several pages, and broken up with large (beautiful) but totally unrelated to the recipe pictures – it didn't work. Really, it made it all seem too cluttered and confusing and put me off the book a little.

For me, this book would have worked better if Ms Middleton's story took pride of place at the beginning. Set the scene and got the reader knowing more about her and connecting with her ideals. The gorgeous pictures could have been spaced out amongst this work. Then there should have been a second half to the book that focussed solely on the recipes and pictures related just to them. But, that's just my opinion. ;-) And I will add that my ARC was an electronic version. Possibly, as a paper book these formatting issues wouldn't be obvious as the reader has the ability to flip from page to page more easily. My electronic version was clunky and very hard to navigate.

I did enjoy this book, but not as much as I'd hoped I would. And none of the recipes had me oohing and aahing and making notes to try them when in season. I don't think the recipes were bad or boring... I just felt I was too busy enjoying the story to actually stop and pay them the right amount of attention.

Would I recommend this book to others? If they were going to read it just as an 'in season' cook book and (if Australian like me) know to swap the months of the year around to suit our local growing times... possibly. If they wanted to read Ms Middleton's fantastic story and connect with her passion – probably not. The formatting/layout just makes doing that really difficult.

Would I buy this book for myself? Probably not the way it is currently formatted. If it was changed so the book's layout is story, then recipes – then yes I would probably buy it as I enjoyed the read.

In summary: A fantastic concept, the right sort of mindset we should all be following – buying/growing local and cooking and eating in season. I loved the personal tale that comes with it all too. However, for me, the formatting/ layout let it down.

Victoria Colotta says

A beautifully designed cookbook packed with great images and recipes. But what I loved the most was the stories and side notes in the book. In reminds me of when I sit around and talk to my family about our recipes. Though we always come back to the food, there are also stories and anecdotes that go with them. There is much more to this book than just the recipes, so if you pick it up make note of that. This is definitely a cookbook that should make it on your shelf. - See more at: <http://www.vmc-artdesign.com/vmc-foru...>

Dirty Dayna says

Its that time again where I get obsessed with cookbooks!!!!
And netgalley has quenched my need and rocked it!

This review covered fresh from the farm
5 Fresh Stars!

This cookbook is so different from any others Ive read lately because it focuses on seasons and using that seasons freshest ingredients! Which trust me ive made food with out of season veggies and no thank you This cookbook has almost a beautiful picture for every recipe. It stars out extremely easy to make and then it starts letting you show off your skills! I will be refereeing back to this bad boy in my cooking!

Christina Joyner says

I just read this book and feel like I have been on an adventure with Susie. She gave up a career and city life for life on a farm. I was very interested when I first saw this book thinking it would have many recipes i could use. I found that and so much more. I absolutely love all the stories and recipes. The pictures are beautiful and gives us a charming view of the farm. In her stories, She talks about her start from a farm stand next to the road to one that was larger one closer to the house. We also get a glimpse of the area and how trusting everyone is. She sells her produce on a good faith system. I learned about her husband and step daughter, their dreams, and goals. I feel as though Ive been on a trip to their farm. The recipes are made up of fresh ingredients you grow on a farm and have inspired me to make many of them. This is not your average cookbook, but so much more. You want be disappointed. Most of the recipes have simple ingredients and look very easy to do. She gives us instructions on how to plant seedlings, build greenhouses, and chicken coops the cheapest way possible. Im very impressed. And i love her outlook on life. I look forward to reading more cookbooks by her.

Kelly Gunderman says

I received a copy of this book from the publisher through NetGalley in exchange for an honest review.

This book is absolutely beautiful. The pictures, the recipes, the layout - just gorgeous. When I started looking through this book, I immediately started bookmarking pages with recipes to make, and I ended up with quite a lot of bookmarks! There are three parts to this book (I wish there were more, but since it's a farm based cookbook, it goes with the seasons, understandably) - Late spring and early summer, high summer, and Indian Summer and Early Fall. Each of these sections contains a variety of delicious recipes, such as Indian Summer Minestrone with Late Tomatoes and Beans, Fiesta Fajitas with with Grill-Roasted Steak, Peppers, and Onions, Roasted Tomato Rustic Tart, and desserts, such as Backyard Berry Ice Cream Pie, and Honey-Vanilla Roasted Pears.

This book is a great book for those who grow their own fruits and vegetables, as well as for those who visit their farmer's market often and are trying to eat healthier, more natural foods.

Shelby *trains flying monkeys* says

This was probably not the best cookbook to read when it's an ice storm outside. For one, you gets hungry.

For two, it makes you want to grow things. And damn it..I'm still hungry.

This is a beautiful book. The photos through out it are so pretty that you can use this as a coffee table book.

Seasonal recipes are one of my favorite kinds of cookbooks since I garden and always get a bit carried away with how much I grow.

I want a hard copy of this book before springs hits here.

Food porn from the book: If I must suffer so must all of you

Swiss chard, fresh peas and ham with a maple balsamic sauce

Quinoa salad

Gingery Strawberry/Rhubarb crisp

Deviled eggs with pesto (I never thought to put pesto in them..I have some pesto frozen and I'm making these suckers soon)

And then just a clip of the illustrations from this lovely book

I received a copy of this book from Netgalley in exchange for an honest review.

Kristin says

Beautiful book, the pictures were lovely and related well to the content. I garden a lot and this book is exactly what you would expect to find using fresh produce from the farm.

The layout on the other hand wasn't very user friendly. The authors background story was written on the side margins, with recipes in the body alongside it. This wouldn't have been so bad if it happened occasionally instead of pages and pages of it, making it a bit confusing.

And although the recipes consisted of nice fresh ingredients, nothing really spoke to me, and if it did, they were slight variations of recipes that I already make. All in all, not a book I would seek out to purchase. Maybe start with the library first.

I received an arc copy of this book from Netgalley in exchange for an honest review. Thank you NetGalley!

Meghan says

I found this cookbook to be a lot of fun. Not only was it chock full of delicious looking recipes, but the pictures were beautiful and the memories strewn throughout made this book mean even more. I also loved

the tips and gardening notes throughout (and there are garden designs in the back). I highly recommend this book and I can't wait to begin making these recipes.

Note: I received a copy of this book from NetGalley in exchange for my honest review.

Kelly says

Received this book from NetGalley for review.

The author is a former editor in chief of Fine Cooking magazine who chronicles her transition from corporate world to farm living. This is a wonderful cookbook for those looking to eat healthy and enjoy "off the farm" living. Makes me want to start a garden of my own!

Suze Lavender says

I like reading cookbooks, especially if they're filled with stories. Fresh From The Farm offers some fantastic recipes. It's too bad I don't live closer to Martha's Vineyard, because I would love to visit Susie Middleton's farm stand with fresh produce and taste some of the gorgeous products. The photographs in this book are amazing and I love how they make both the stories and the recipes come to life. Susie is a good narrator, I enjoyed reading about how she started farming very much and her tips and tricks for growing vegetables are quite useful for those who want to start doing something similar. I think it's great that she dared to leave her job and start a whole new adventure. It meant moving into a house that hasn't got many modern luxuries, but which is peaceful and romantic. Susie sounds happy and content and gives a clear insight into farm life. Of course there are obstacles, but she talks about them in a light and optimistic tone of voice and Susie and her husband always manage to find a solution. Each season brings a different kind of happiness and I really liked how Susie managed to enchant me with her vivid descriptions over and over again.

The recipes in this book are amazing. They're vegetable orientated and they've been arranged according to season. Everything has been prepared with fresh products and if you want to make full use of the recipes it's best to follow the seasons and do the same. I've tried to make two of the recipes and they tasted really good. The roasted ratatouille pasta is delicious! And the zucchini and corn pancakes with Greek yogurt and honey were great. Susie's Deviled eggs at the beginning look so tasty and the same goes for the cinnamon caramelized pears, so those two will be the next things on my list. I love the simple, but wonderful food. Everything is easy to make and the descriptions are clear with many understandable steps. There are cook's tips for every recipe. I liked those a lot! It's pretty obvious that in my opinion this is a fabulous cookbook.

Marianna says

This is a wonderful cookbook that showcases farm fresh, in-season ingredients. I very much enjoyed all the beautiful, mouth watering photos. The recipes appear simple and unfussy yet produce show stopping results that would be great for entertaining. I definitely will be trying many of the recipes in this book and have a feeling it will become one of my favorites!

Natalie Shaffer says

Loved this book! Can't wait to try everything! Kudos to Susie for doing what she loves.

Michelle says

First, I will say that this is a lovely book. The book is worth purchasing just for the pictures alone. They are exactly what you would expect from a book about farm produce. Second, I love that the recipes are arranged seasonally - and I mean, really seasonally. I've seen other cookbooks which group recipes by the season in which the main ingredient is available. But, too often, the recipes include many other ingredients which are not in season - which defeats the purpose a bit, in my opinion. Middleton does not do this. Her recipes literally seem to be derived from whatever was fresh in the garden that day. In addition, she heralds the use of a wide variety of produce many people are not familiar with (but none that are too exotic). Some of her preparations are extremely simple and straightforward - others are more complex. But, all of them seem appropriate for a farm table - nothing your average steak and potatoes guy would turn his nose up at, anyway. The background stories are well written and quite entertaining - so much so that they, in fact, detract a LOT of attention away from the recipes due to the layout.

I freely admit that I am a bit unforgiving about cookbook layouts. I actually like to cook out of my cookbooks, so I feel VERY strongly that the layout of the cookbook should make this as easy as possible for me. I am sad to say that this is one of the worst layouts I've seen for a cookbook that I have ever seen. The background stories - which, as I said are very engrossing - are printed along the side margins across multiple pages of recipes. When one story begins, another simply begins on the same page. If you are trying to read the narrative, you have to skip through all of the recipes in order to maintain the flow. I could forgive this a bit if the narrative applied directly to the recipes (say if her story about green beans flowed across several pages of green bean recipes), but this is usually not the case. As for the narrative itself, being chopped up across so many pages like this makes it difficult to read, and I feel a lot is lost. Additionally, since some page space on EVERY recipe page is devoted to the narrative (not including, mind, the narrative about each recipe), almost every recipe flows across more than one page. I realize that some recipes are simply too long or complex to keep on a single page, but even short recipes flow to another page, and this gets really annoying to me when I am trying to cook. Worse, some of the recipes don't continue for SEVERAL pages - you have to flip through 2 or 3 pages of pictures to get to the end of the recipe. It is so problematic, I gave what could have been a 5 star cookbook 3 stars. I might purchase it for the pictures - and I really do like the recipes, but I probably would not find myself cooking out of it too much because of the layout.

I received an advanced copy of this book from NetGalley and Taunton Press in exchange for my review - but my opinions are my own.

Sara says

Beautiful book with photos, sidebar stories and inspiring recipes. Susie really loves her vegetables. She even layers vegetable sauces and toppings on other vegetables! Love it.
