



Family Table: Farm Cooking from the Elliott Homestead

Shaye Elliott (Contributor)

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With more than 70 recipes, Family Table shares Shaye Elliott's bounty of favorite dishes that nourish her hardworking farm family every day. From dry-cured bacon made from pigs raised on the Elliott Homestead to sizzling steak with vinegar and tomato dressing, each recipe is about reviving easy, traditional food preparations for a more flavorful and healthful future. Forget expensive, exotic ingredients or fancy techniques. This farmgirl ain't got time for that!

Family Table: Farm Cooking from the Elliott Homestead Details

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From Reader Review Family Table: Farm Cooking from the Elliott Homestead for online ebook

Tom Donaghey says

FAMILY TABLE-family cooking from the Elliott Homestead, by Shaye Elliot, is a cookbook designed around using the freshest, homegrown ingredients whenever possible. This opens with twenty pages of Shaye and Stuart Elliot's philosophy for feeding one's family in the most cost efficient, farmstead grown manner possible.

That is fine but the true test of any cookbook is in the recipes, the clarity of instruction, and the ability of the writer to transfer the knowledge of "How To" in a clear, concise manner.

So on to the testing. We tried about ten of the over 80 recipes provided and they all passed the taste test, ease of construction and clarity of instruction. We made some butter and filler a few vegetables, hashed some browns (tossed in some onions because we love the things), made two different breads and had several pork dinners, Despite our handicaps in the kitchen we were able to make very tasty, even zesty, meals that we knew were healthier than the same meals we would have found in a local chain diner.

This entire project is easier if you happen to have at least a small vegetable garden and a great meat market within a short distance. We live in the city so no live animals were transformed by us in the process of testing this book.

In short, this is a wonderful guide to making fresh, nutritious meals, at home, and simultaneously helping your budget stay healthy. Plus every recipe has a beautiful, full color photograph of the final dish so you have a tip on presentation.

I won this book through Goodreads.

Kathryn says

I just love this woman and she lives right where I do. She has got it together. She is true to herself. She's a good wife, a loving mother and she works hard. I want to try all of the recipes in this book

Janet says

I received a DIGITAL Advance Reader Copy of this book from #NetGalley in exchange for an honest review.

From the publisher ---

With more than 70 recipes, Family Table shares Shaye Elliott's bounty of favorite dishes that nourish her hardworking farm family every day. From dry-cured bacon made from pigs raised on the Elliott Homestead to sizzling steak with vinegar and tomato dressing, each recipe is about reviving easy, traditional food preparations for a more flavorful and healthful future. Forget expensive, exotic ingredients or fancy techniques. This farmgirl ain't got time for that!

Shaye Elliott is the founder of the blog "The Elliott Homestead," which she began in 2010 when her farm was but a dream. She and her husband, Stuart, are now developing their own little farm in the Pacific Northwest with their quiver of children, Georgia, Owen, William, and Juliette. Shaye spends her days writing, gardening, child and chicken wrangling, cow milking, pig wrestling, wine sipping, and dreaming. She is the author of From Scratch, Family Table, and Welcome to the Farm.

I found this book to have two titles: "Family Table- Farm Cooking from the Elliott Homestead" AND "Seasons at the Farm: Year-Round Celebrations at the Elliott Homestead" as well as two covers which is confusing for a librarian. Ergo, I am posting this review on Goodreads under both book's titles.

That aside this book has some great stories about the different seasons on the farm and many deadly yummy recipes that I cannot wait to make --- although I may not be able to choose which one recipe to start with. The ability to buy "out of season" produce year round will make this book usable year round to those without gardens - definitely a book for a cookbook lover like myself and others!

Jessica says

Shaye Elliott and her family live on 5 acres and grow and produce most of their own food. This cookbook is a collection of recipes using farm fresh ingredients and showing how to best cook the foods that are currently in season. At the beginning of the book she gives a few pages of introduction and how they've grown their farm - both gardening and livestock. But, she's aware that not everyone has the ability or inclination to grow and produce their own food, so she gives tips on how to source the best produce and meat/dairy products - mainly by finding local farmers who are growing and producing food in humane and sustainable ways. Overall, a great cookbook and lots of great information for someone interested in having a closer connection with where their food comes from.

Rachella Baker says

I love this book,the carrot cake is awesome.cant wait to try some of the others.

Cat says

Woman of my own heart! I don;t live on a farm (tho' I wish I did) but have the same sensibilities. I miss set tables on a daily basis, but do have dinners occasionally to set them. And flowers, candles, bowls of fruit, etc... I miss the charm of it all! I enjoyed reading about the year of the farm, the gardening, cooking, It's a pleasant , relaxing read with tips for decorating and cooking. Lots or recipes to try out for family and friends. Great read! Nearly forgot- Loved the photos!
I received a Kindle ARC in exchange for a fair review from Netgalley.

Vera says

I won a copy of this. A very nice cookbook. Beautiful pics of the recipes are also enclosed. Have marked several to try for my family. Even has a recipe for homemade sour cream and homemade butter. Would recommend to others.

Kristine says

Family Table (aka Seasons at the Farm) by Shaye Elliott is a free NetGalley ebook that I read in early September.

An idyllic backdrop of almost clapboard-looking parchment for rich, rustic photos of Le Chalet, the Elliott Homestead, with the ingredients for recipes being alternately left and right-aligned, depending on the page, and of a smaller font compared to the instructions and story that inspired it. I can also see that this cookbook is a little 'extra' - not only do you get the recipes, but suggested seasonal place settings, interior design, and how to approach gardening. So, if all of the above are personal interests of yours, are to your liking, and in keeping with the kind of lifestyle-making that you want to portray, then this book is definitely for you. If not, then you'll be paging through to find how you should plan a garden party, when you should break out the burlap, make your own set of wind chimes, or pick out proper seasonal textiles. All things considered, my favorite recipes (since, admittedly, that's what I'm reading this book for) are garlic scape pesto, summer quiche, and walnut & Parmesan puffs.
