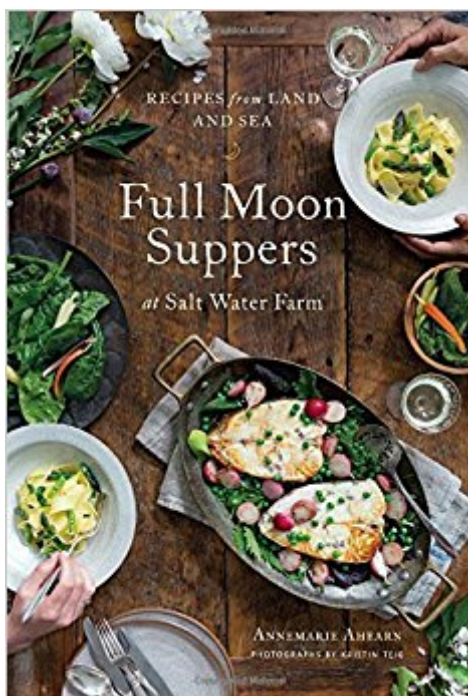


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Full Moon Suppers At Salt Water Farm: Recipes From Land And Sea



Synopsis

Full Moon Suppers at Salt Water Farm invites you to a series of magical, seasonal suppers where dear friends gather around a farm table to celebrate the bounty that the land and sea provide. This menu-driven cookbook offers twelve beautifully crafted meals derived from more than one hundred sold-out evening events at Salt Water Farm, the author's cooking school in Maine. Even if you can't make it to one of Annemarie's monthly Full Moon Suppers, you can re-create them at home, beneath a full moon or any night for family and friends. Each supper includes a portrait of the month: its climate, its rewards, and its ritual kitchen tasks and a menu inspired by those characteristics. A Full Moon Supper is not only a celebration of the earth and its bounty but a reward for the hard work that goes into food production. These meals pay respect to the elements, the conditions of the earth, soil, and sea, and seasonal traditions as we round the lunar cycle.

Book Information

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Customer Reviews

Just stunning. Maine is always a place that makes me feel right at home, and the dinners that Annemarie creates are truly beautiful. This book showcases her ease of planning a dinner for loved ones, and her creative menus will keep you cooking throughout the year. "Renee Erickson, author of *A Boat, a Whale, and a Walrus* A beautiful tribute to seasonal cooking, eating, and gathering around the table." Melissa Hamilton and Christopher Hirsheimer, authors of *Canal House Cooks Every Day*

ANNEMARIE AHEARN founded Salt Water Farm in 2009, a cooking school for home cooks on

Maine's Penobscot Bay. She began her studies at Colorado College, during which time her interest in food developed while living in Aix-en-Provence, where she studied Provincial cuisine and visited the open-air markets. Later, she apprenticed in the kitchen at Le Jardin Notre Dame in Paris. While in New York, Annemarie worked in the editorial department at *Saveur Magazine* and wrote a biweekly food column for *The L Magazine*, entitled the "Downtown Chef." After attending the Institute of Culinary Education with a degree in both Culinary Arts and Culinary Management she worked for Dan Barber at Blue Hill Restaurant as personal assistant to Tom Colicchio of Craft Restaurants, and as a personal chef in New York. She also worked at the Slow Food Headquarters and before opening Salt Water Farm, she taught classes at Cook and Taste, a small, recreational cooking school in Barcelona. Before turning 30, Ahearn was named "Top 30 Under 30" in *Food & Wine Magazine*, "changing the way America eats." In 2013, Ahearn opened Salt Water Farm Cafe & Market in Rockport Harbor, Maine, offering locally sourced fare for breakfast, lunch, and dinner and garnered acclaim in the *Wall Street Journal*, *The New York Times*, and *The Boston Globe* as well as *Bon Appetit*, *Downeast Magazine*, and *Maine Magazine*. Ahearn is also a contributing writer for *Downeast Magazine*, sharing recipes from her school and regularly teaches high school students in her community cooking skills through a program she calls "Back to Basics."

A beautiful and interesting cookbook! I have been to 2 of Annemarie's cooking classes and they are fabulous along with the farm and scenery perched upon the rocky coast of Maine. It worth a trip so you really can enjoy what she brings to life.

A fun book about life in Maine and it sound like a fantasy to live there.

I bought the book for a gift, but did glance through the pages first. Lovely photos and recipes sounded very good. I liked what I saw!

I was so eager to receive this book (I pre-ordered it) and eagerly read it from cover to cover. I felt that the author held me at arm's length and didn't connect with ideas or recipes. Ahearn wrote about how she always decorates the table with seasonal fruits, twigs, flowers, and vegetables, yet the first photo that shows her table set for guests doesn't have a single bit of decoration. She also said that day lilies are members of the onion family, but they are NOT. They are members of the lily family. I found other errors, but I powered through it. At the end, well, I congratulate her for persevering and writing the book, but I went from licking my chops in anticipation to feeling terribly disappointed. She

certainly had a fine restaurant, beautifully decorated, in Rockport, Maine, but sadly, it closed. Noticed that the menu featured in a photo had "filed tomatoes." Took me awhile to figure out that they meant field tomatoes.

Beautifully written and photographed. Ahearn's clear passion for food, farming, and cookery is inspiring. Her descriptions are thoughtful and interesting. I've thoroughly enjoyed reading it, and I look forward to preparing the recipes for family and friends.

Beautiful photographs and easy, delicious, seasonal recipes.

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