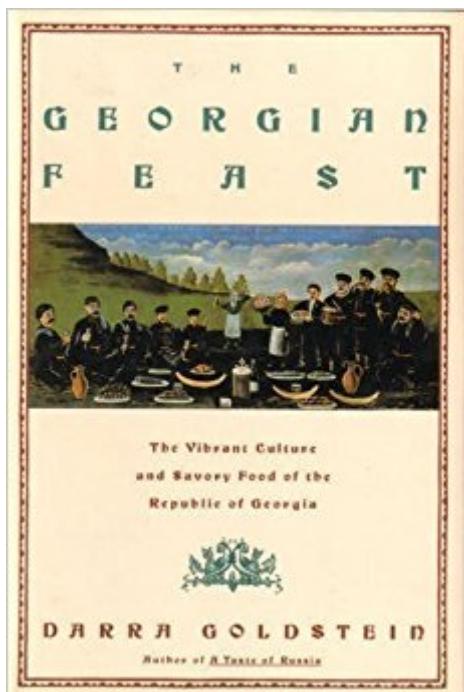


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The Georgian Feast: The Vibrant Culture And Savory Food Of The Republic Of Georgia



Synopsis

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. --This text refers to an out of print or unavailable edition of this title.

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Customer Reviews

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. Julianne 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. Sciences Copyright 1993 Reed Business Information, Inc.

"Every Georgian dish is a poem."—Alexander Pushkin"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 --This text refers to an out of print or unavailable edition of this title.

The 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 b&w 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!

This is a wonderfully interesting cookbook. Its 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

Our family fell in love with Georgia when we visited back in 2013. I bought this book before our trip and loved learning not only about the food, but also about this wonderful country! The recipes are easy to follow and prepare! It is really one of my favorite cookbooks around. I have tried so many of the recipes. Favorites include Khachapuri (who doesn't like this divine cheese bread!), Khinkali (dumplings) and Chkmeruli (Garlic Fried Chicken).

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.

So much more than a cookbook... The Georgian Feast is amazing. It is filled with great stories as well as great recipes!

This wonderful book is beautifully illustrated and has recipes that are always accurate and reliable. it is an excellent introduction and comprehensive guide to one of the world's great cuisines.

I bought the book after a magical trip to Georgia. The author really knows the land. I was looking for a cook book to recreate the flavours of the journey. The book delivers! The explanations about the special nature and ingredients of Georgian kitchen is very thorough - and there are suggestions for American substitutes. About the food: YES because this is real good authentic Georgian food. NO because this is not creative gourmet food. SO if you want to prepare CHACHAPURI & CHINKALI at your home - the book is for you.

Georgian cuisine has enthralled me ever since coming across a few recipes in "Please to the Table: the Russian Cookbook" by Anya Von Bremzen and John Welchman. This cookbook only helped deepen it, but more importantly it provides a fascinating portrayal of Georgian history and culture that only deepens one's appreciation for it. As a cookbook itself, by modern standards, it might disappoint: it's paperback, black and white, and thus lacks the food porn-type photos. But it ranks among my favorite cookbooks, precisely because it's not so much a book about how to cook

Georgian food, but how to understand it as much as is possible for an American reader. Highly recommended!

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