

Booze River Cottage Handbook No 12

In the first of the River Cottage Handbook series, mycologist John Wright uncovers the secret habits and habitats of Britain's thriving mushrooms - and the team at River Cottage explain how to cook them to perfection. In the first of the River Cottage Handbook series, mycologist John Wright explains the ins and outs of collecting, including relevant UK laws, conservation notes, practical tips and identification techniques. He takes us through the 72 species we are most likely to come across during forays in Britain's forests and clearings: old friends the Chanterelle and Cep, as well as a whole colourful host of more unfamiliar names - edible species including the Velvet Shank, the Horn of Plenty, the Amethyst Deceiver, the Giant Puffball and the Chicken in the Woods, and poisonous types such as the Sickener, the Death Cap and the Destroying Angel. The handbook is completed by more than 30 simple and delicious mushroom recipes from the River Cottage team. With colour photographs throughout, line drawings, a user-friendly Key and an introduction by Hugh Fearnley-Whittingstall, the River Cottage Mushroom Handbook is a comprehensive and collectable guide, destined to be an indispensable household reference.

Port and sherries, whites, reds, roses and melomels—make your own wine without owning a vineyard! If you can follow a simple recipe, you can create delectable table wines in your own home. It's fun, it's easy—and the results will delightfully complement your favorite meals and provide unparalleled pleasure by the glass when friends come calling. You don't have to create Bordeaux in your basement to be a successful home vintner—you can make raisin wine and drink it like sherry, or use it to accent your Chinese cooking. Raspberry or apricot wine lend themselves to delicious desserts. And if you are interested in more exotic concoctions, rhubarb champagne is the ultimate treat. The Joy of Home Winemaking is your comprehensive guide to: the most up-to-date techniques and equipment readily available and affordable ingredients and materials aging, bottling, racking, blending, and experimenting dozens of original recipes for great-tasting fruit wines, spice wines, herb wines, sparkling wines, sherries, liqueurs even homemade soda pop! a sparkling brief history of winemaking helpful illustrations and glossary an extensive mail-order resource section Whether you prefer your wine dry of slightly sweet, The Joy of Home Winemaking has all the information you need to go from casual connoisseur to expert home vintner in no time.

Hugh's River Cottage Veg Every Day! became the UK's best-selling vegetable cookbook, persuading us through sheer temptation to make vegetables the mainstay of our daily cooking. In this much-anticipated follow-up, Hugh delivers more irresistible recipes, and this time, takes things one step further. Fuelled by his passionate belief that plant foods should be the dominant force in our kitchens, Hugh has put cheese, butter, cream, eggs, and refined flour and sugar firmly to one side. Instead, he uses veg, fruit, wholegrains, nuts, seeds, spices and cold-pressed oils to explore the length and breadth of what can be achieved with natural, unprocessed plant foods. River Cottage Much More Veg! makes it clear that unadulterated ingredients are the very best building blocks for delicious and healthy meals. In typical Hugh style, the recipes are easy, utterly foolproof and delicious. All but a handful are gluten-free, and at least half the dishes require 20 minutes (or less) hands-on work time. With recipes such as Roast squash and chickpeas with spicy apricot sauce, Blackened cauliflower with pecans and tahini, Spiced beetroot, radicchio and orange traybake, Celeriac and seaweed miso broth, Seared summer cabbage with rosemary, chilli and capers, and Baked celery agrodolce, River Cottage Much More Veg! demonstrates how easy it is to make versatile, plentiful and delicious vegetables the bedrock of your diet.

Recipes and reflections from Hugh Fearnley-Whittingstall, with an emphasis on seasonality.

In the fifth of the River Cottage Handbook series, John Wright reveals the rich pickings to be had on the seashore - and the team at River Cottage explain how to cook them to perfection. For the forager, the seashore holds surprising culinary potential. In this authoritative, witty book John Wright takes us on a trip to the seaside. But before introducing us to the various species to be harvested, he touches on such practicalities as conservation and the ethics of foraging; safety from tides, rocks and food poisoning; the law and access to the shore, our right to fish, landing sizes and seasons; and equipment such as nets, pots and hooks. Next comes the nitty-gritty: all the main British seashore species that one might be tempted to eat. The conservation status, taste and texture, availability, seasonality, habitat, collecting technique and biology of each species is covered; there are also quite a few gratuitous but fascinating diversions. The species covered include crustacea (brown shrimp, common crab, lobster, prawn, shore crab, spider crab, squat lobster, velvet swimming crab); molluscs (clams, cockle, dog whelk, limpet, mussel, oyster, razor clam, winkle); mushrooms; plants (alexanders, babbington's orache, fennel, frosted orache, marsh samphire, perennial wall rocket, rock samphire, sea beet, sea buckthorn, sea holly, sea kale, sea purslane, sea rocket, spear-leaved orache, wild cabbage, wild thyme); and seaweed (carrageen, dulse, gut weed, laver, pepper dulse, sea lettuce, sugar kelp, kelp). Finally, there are thirty brilliant recipes. Introduced by Hugh Fearnley-Whittingstall, Edible Seashore is destined to join the other handbooks in the series as an indispensable household reference.

In the ninth River Cottage Handbook, Mark Diacono explains how to nurture and grow your own garden fruit. Growing fruit at home is a delicious and altogether more enjoyable alternative to buying it in the shops. Mark Diacono offers a practical and accessible guide to making the most of your garden and what it has to offer. The first part of the book is an A-Z of the different varieties of fruit, with old favourites like apples, cherries, plums, blackcurrants, white currants, redcurrants, strawberries, blueberries, gooseberries, raspberries and rhubarb as well as more exotic species like figs, grapes, cranberries, Japanese wine berries and apricots. Each is accompanied by a photograph, with detailed advice on when and how to grow and harvest. In the second part of the book, Mark gives straightforward guidelines on techniques like pruning and training, as well as how to deal with problems or pests. There is a section dedicated to growing under covers and in containers. Introduced by Hugh Fearnley-Whittingstall and with 30 delicious recipes, beautiful, full-colour photographs and a directory of useful addresses, this is the ideal reference for any aspiring fruit grower.

In Eat Better Forever, Hugh Fearnley-Whittingstall gives you all the tools to improve your eating habits, and therefore your life - permanently. And to help it all happen, he's added his 100 healthiest recipes yet. In this ground-breaking book, instead of promising a gimmicky single-fix solution to the challenge of healthy eating, Hugh extracts the knowledge, advice and healthy habits, from cutting edge research into the obesity crisis, to produce 7 simple strategies that will transform your diet and your health. Starting with the blissfully simple message that we all need

to Go Whole, he leads us away from the industrial junk and processed foods that are doing so many of us so much harm and returns us to the real foods that nurture us and keep us well. Everything that follows is clear, believable and achievable. From sorting the good carbs from the bad, learning not to fear fat, and looking after our gut, to renegotiating the foods we call 'drinks' and being mindful of when to eat...and when to take a pause... Hugh guides us to a better way of eating that will last us our whole lives. It's all offered up with reassuring tips and switches that help us act on the vital knowledge he imparts. And the 100 recipes that come with it, and their endless variations, make for a lifetime of healthy eating.

Hugh Fearnley-Whittingstall has sowed the seed for a brand new River Cottage – in Australia! Somewhere between Melbourne and Sydney, and nestled between the pristine Sapphire Coast and the imposing Mount Gulaga, lies the beautiful old dairy farm which is now the home of River Cottage Australia, and 'new Hugh' Paul West. Paul is a fresh, exciting face on the global food scene, as well as a brilliant presenter. Predictably, there is a healthy dose of competition between Hugh and Paul. They have fought over who can catch the first octopus and have raced to find the first mushroom of the year. But they have similar passions – sustainability and environmental issues being at the forefront – and on the farm they discover fantastic bounty as they forage for food and share the products of their culinary skills with the locals. Featuring recipes from the first three series of River Cottage Australia, this is the cookbook that will reveal the delicious dishes which Paul has been creating on the farm. The book is divided into seven chapters and includes more than 120 recipes such as pumpkin scones, roasted octopus salad, baked salmon, spiced aubergine salad, pig on a spit, borlotti bean broth, raw courgette salad and warm curd cake with honey rhubarb. With a preface by Hugh (and a sprinkling of his recipes throughout), plus atmospheric, beautiful photography by Mark Chew, this is one of the best cookery books of the year.

In the third of the River Cottage Handbook series, Daniel Stevens explains the ins and outs of baking, and inspires us to abandon ready-sliced loaves for a world of delicious breads baked at home. First, Daniel examines the key ingredients in baking (flour, yeast, salt and water), explains the science behind the seemingly alchemic processes, and advises on the right kit to get started. He then demonstrates how to make yeast and non-yeast breads, as well as enriched doughs and home-started sourdough, and includes sixty recipes, covering everything from the simple white loaf and familiar classics such as ciabatta, naan and pizza bread, to fresh new challenges like potato bread, rye, tortilla, croissants, doughnuts and bagels. The handbook is completed by full-colour photographs throughout, including step-by-step photos, instructions for building your own bread oven, and a directory of equipment and useful addresses.

In Fermentation, Rachel de Thamples shines a light on one of the oldest methods of preserving food, which is just as relevant today, and shows you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make everything from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast and bacteria, salt and time, a whole realm of culinary possibilities opens up. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful step-by-step photographs, this book will bring the art of fermentation to your kitchen.

In the thirteenth River Cottage Handbook, Steven Lamb shows how to cure and smoke your own meat, fish and cheese. Curing and smoking your own food is a bit of a lost art in Britain these days. While our European neighbours have continued to use these methods on their meat, fish and cheese for centuries, we seem to have lost the habit. But with the right guidance, anyone can preserve fresh produce, whether living on a country farm or in an urban flat – it doesn't have to take up a huge amount of space. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, it's easy to take good-quality ingredients and turn them into something sensational. Curing & Smoking begins with a detailed breakdown of any kit you might need (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process – this includes a section showing which products and cuts are most suitable for different methods of curing and smoking. The second part of the book is organised by preservation method, with an introduction to each one, and comprehensive guidance on how to do it. And for each method, there are, of course, many delicious recipes! These include chorizo Scotch eggs, salt beef, hot smoked mackerel, home-made gravadlax ... and your own dry-cured streaky bacon sizzling in the breakfast frying-pan. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, this book is the go-to guide for anyone who wants to smoke, brine or air-dry their way to a happier kitchen.

Add a little sparkle to any occasion with 80 seriously simple cocktail and mocktail recipes for any occasion, united by their unique and exciting use of fizzy mixers. Bubbles are shortcuts to joyful moments. Whether the bubbles come from Champagne, cava, cider, beer, soda, or kombucha, a fizzy drink signals celebration and instantly turns any meal or get-together into a special one. Fizz is the ultimate guide to introducing more liveliness into your cocktail repertoire and bringing the most casual fête to the next level of celebration--with minimal effort. Organized by occasion and purpose (Bubbles after work? Crowd-worthy batches for the holiday? Bringing your drinks to a summer picnic?), the drinks in Fizz are as gorgeous as they are simple, with plenty of booze-free bubbles alongside the classics to suit all tastes. Spritzes, negronis, and sangria abound, while those looking to expand their drinks horizons will delight in choices like Spiced Rhubarb Tonic and booze-free Ginger Kombucha. There's a breezy mocktail or a potent punch for everyone, making it easy to turn any day into a celebration.

What could possibly beat a cool pint of beer or a glass of wine at your favorite bar? The answer is: home-brewed beer or your very own brand of wine. With this, the twelfth in the River Cottage Handbook series, the inimitable John Wright shows exactly how easy it is to get started. You don't need lots of space to make alcohol at home, and if you follow the simple instructions, you won't be faced with exploding bottles. But don't forget, it's all about experimentation and finding out what works for you. Booze is divided by alcohol type, from beer, cider, and wine to herbal spirits and fruit liqueurs. Each section starts with an introduction to the basic techniques, methods, and other useful information, before giving recipes for delicious beverages like rhubarb wine, sparkling elderflower wine, mead, cherry plum wine, orange beer, lager, real ginger beer, sweet cider, zubrovka vodka, amber spirits, rose infusions, blackberry whiskey, pomegranate rum, chestnut liqueur, mulled cider, and there's even a hangover cure thrown in for good measure. With an introduction from Hugh Fearnley-Whittingstall and full-color photographs as well as illustrations, Booze is a home-brewer's book with a kick.

In the seventh of the River Cottage Handbook series, John Wright explores the culinary delights of the British hedgerow. Hedgerows, moors, meadows and woods - these hold a veritable feast for the forager. In this hugely informative and witty handbook, John Wright reveals how to spot the free and delicious pickings to be found in the British countryside, and how to prepare and cook them. First John touches on the basics for the hedgerow forager, with an introduction to conservation, safety, the law, and all the equipment that you may need. Next he guides you

through the tasty edible species to be found. Each one is accompanied by photographs for identification, along with their conservation status, habitat, distribution, season, taste, texture and cooking methods - not forgetting, of course, some fascinating asides and diversions about their taxonomy and history. Fifty species are covered, including bilberries, blackberries, raspberries, common mallow, dandelions, hedge garlic, horseradish, pignuts, nettles, sloes, sweet chestnuts, water mint, bulrushes and wild cherries. After this there is a section describing the poisonous species to steer clear of, with identifying photographs as well as warnings about nasty 'lookalikes'. Finally, there are thirty delicious recipes to show how you can make the most of your (edible) findings. Introduced by Hugh Fearnley-Whittingstall, *Hedgerow* is an indispensable household reference, and an essential book to have by your side for every trip into the countryside.

Latin names – frequently unpronounceable, all too often wrong and always a tiny puzzle to unravel – have been annoying the layman since they first became formalised as scientific terms in the eighteenth century. Why on earth has the entirely land-loving Eastern Mole been named *Scalopus aquaticus*, or the Oxford Ragwort been called *Senecio squalidus* – 'dirty old man'? What were naturalists thinking when they called a beetle *Agra katewinsletae*, a genus of fish Batman, and a Trilobite Han solo? Why is zoology replete with names such as *Chloris chloris chloris* (the greenfinch), and *Gorilla gorilla gorilla* (a species of, well gorilla)? The Naming of the Shrew will unveil these mysteries, exploring the history, celebrating their poetic nature and revealing how naturalists sometimes get things so terribly wrong. With wonderfully witty style and captivating narrative, this book will make you see Latin names in a whole new light.

We all occasionally suffer a guilty conscience about those languishing ingredients that stay untouched in the fridge or cupboard for days: the bendy carrots, the wilting salad, the foil-wrapped roast chicken, the rock-like bread and that little nugget of Cheddar... In this new pocket bible, Hugh Fearnley-Whittingstall offers nifty and creative ideas to transform leftovers into irresistible meals. Hugh starts by giving practical advice for cooking on a weekly basis with leftovers in mind – helping to save money and avoid waste – and provides tips on how best to store your ingredients to make them last for as long as possible. Hugh then gives handy recipe templates that can be applied to all kinds of leftover ingredients, and provides simple and flexible recipes. He shows, for instance, how you can transform leftover meat into Chilli beef noodles, Stew enchiladas, Spicy chicken salad with peanut butter dressing; surplus root vegetables into Roast root hummus, Quick lentil and parsnip curry and Beetroot and caraway seed cake; spare eggs into Hazelnut roulade and easy Macarons. He also gives ingenious ideas for Christmas leftovers, shows how to assemble a delicious meal in under ten minutes, and how to make simple store-cupboard suppers. With more than 100 recipes, gorgeous photographs and illustrations, this is the ultimate companion for everyone's kitchen – and you'll never be bored of leftovers again.

Soon to be a Netflix Original Series! Welcome back to Virgin River with the book that started it all... Wanted: Midwife/nurse practitioner in Virgin River, population six hundred. Make a difference against a backdrop of towering California redwoods and crystal clear rivers. Rent-free cabin included. When the recently widowed Melinda Monroe sees this ad, she quickly decides that the remote mountain town of Virgin River might be the perfect place to escape her heartache, and to reenergize the nursing career she loves. But her high hopes are dashed within an hour of arriving—the cabin is a dump, the roads are treacherous and the local doctor wants nothing to do with her. Realizing she's made a huge mistake, Mel decides to leave town the following morning. But a tiny baby abandoned on a front porch changes her plans...and former marine Jack Sheridan cements them into place.

In the fourteenth River Cottage Handbook, Gill Meller shows how to keep pigs and cook with pork. Keeping a herd of pigs brings a lot of enjoyment – they are curious, intelligent and (often) lovable animals, with plenty of character. When the time comes, they can provide you with a fine carcass that can be turned into all manner of tasty things. The River Cottage ethos is all about knowing the story behind what's on the plate, and as Gill Meller explains in this accessible and comprehensive guide, by rearing and butchering your own pigs you'll be able to create a full range of delicious pork products in the most sustainable, economical and hands-on way possible. *Pigs & Pork* gives expert advice on choosing whether to keep your own pigs, on sourcing them and setting up their home, and on feeding and caring for them. Gill also explains how you can arrange for the pigs' eventual slaughter, and how to find a good butcher or carry out your own butchery at home and identify the different cuts of meat. And even if you are buying your pork from the butcher, there is plenty to inspire. In the mouth-watering recipe section you will find the ultimate roast pork, farmhouse pâtés, pork scratchings, brawn, sausages, rillettes, pork pies, Scotch eggs and black pudding, as well as instructions for how to home-cure your own bacon, ham and salami. And of course, there are guidelines for setting up a proper hog roast to cater for large numbers, River Cottage-style – simply the perfect fare for an outside gathering. Whether you are just after the secret to sensational crackling, or you want to go the whole hog and set up your own sty, this book will guide you on the road to pork heaven.

BoozeRiver Cottage HandbookBloomsbury USA

The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, local, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. In this new addition to the award-winning collection, River Cottage baking instructor Daniel Stevens shares his irrepressible enthusiasm and knowledge to help you bake better bread. From familiar classics such as ciabatta and pizza dough, to new challenges like potato bread, rye loaves, tortillas, naan, croissants, doughnuts, and bagels, each easy-to-follow recipe is accompanied by full-color, step-by-step photos. There's even an in-depth chapter on building your own backyard wood-fired oven.

In the twelfth River Cottage Handbook, John Wright explains how to home-brew and make your own tipples. What could possibly beat a cool pint of beer down the pub or a lazy glass of wine at your favourite bar? The answer is: home-brewed beer or your very own brand of wine. With this, the twelfth in the River Cottage Handbook series, the inimitable John Wright shows exactly how easy it is to get started. You don't need masses of space to make alcohol at home, and if you follow the simple instructions, you won't be faced with exploding bottles in the cellar. But don't forget, it's all about experimentation and finding out what works for you. Booze is divided up by alcohol type, from beer, cider and wine to herbal spirits and fruit liqueurs. Each section starts with an introduction to the basic techniques, methods and other useful information, before giving recipes for delicious tipples like rhubarb wine, sparkling elderflower wine, mead, cherry plum wine, orange beer, lager, real ginger beer, sweet cider, zubrovka vodka, amber spirits, rose infusions, blackberry whiskey, pomegranate rum, chestnut liqueur, mulled cider and there's even a hangover cure thrown in for good measure. With an introduction from Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, Booze is a home-brewer's book with a kick.

Recipes for the whole family.

A thoroughly practical guide to catching, preparing and cooking sea fish, from the bestselling River Cottage Handbook series From renowned fishing expert Nick Fisher comes this concise and beautifully illustrated guide to fishing along British coastline. All that's needed is a beach, pier, harbour, estuary or boat. Nick covers all the basics, such as when and where to go fishing, and then profiles the sea fish that you are likely to catch (each one clearly photographed), covering their conservation status, season, habitat and method of catching. Next he gets down to the nitty gritty, with a guide to tackles, rods, reeds, rigs, knots and bait, and step-by-step advice on all the sea fishing techniques. And for once you've made your catch, there are 30 delicious recipes from River Cottage.

Shares practical guidelines for preserving locally grown fruits, vegetables and herbs while offering seventy-five recipes for such preserves as raspberry jam and apple butter.

A comprehensive collection of 200+ recipes that embrace vegetarian cuisine as the centerpiece of a meal, from the leading food authority behind the critically acclaimed River Cottage series. Pioneering champion of sustainable foods Hugh Fearnley-Whittingstall embraces all manner of vegetables in his latest cookbook, an inventive offering of more than two hundred vegetable-based recipes, including more than sixty vegan recipes. Having undergone a revolution in his personal eating habits, Fearnley-Whittingstall changed his culinary focus from meat to vegetables, and now passionately shares the joys of vegetable-centric food with recipes such as Kale and Mushroom Lasagna; Herby, Peanuttty, Noodly Salad; and Winter Stir-Fry with Chinese Five-Spice. In this lavishly illustrated cookbook, you'll find handy weeknight one-pot meals, pure and simple raw dishes, and hearty salads as well as a chapter of meze and tapas dishes to mix and match. A genuine love of vegetables—from delicate springtime asparagus to wintry root vegetables—permeates River Cottage Veg, making this book an inspiring new source for committed vegetarians and any conscientious cook looking to expand their vegetable repertoire.

Hugh Fearnley-Whittingstall covers the practical basics of cooking with meat - everything you'll need to know about choosing the best raw materials and understanding the different cuts - before offering recipes for 150 classic dishes.

Winner of the Fortnum & Mason Debut Food Book Award 2017 Nominated for the André Simon award for best cookbook and Guild of Food Writers book of the year Gather is a cookbook that celebrates simplicity and nature, both in ingredients and cooking styles. Head Chef at River Cottage for 10 years, Gill Meller showcases 120 brand new recipes inspired by the landscapes in which he lives and works. Featuring chapters on foods from Moorland (game and herbs), Garden (tomatoes, salads, soft fruits), Farm (pork, dairy, honey), Field (rye, barley, wheat, oats), Seashore (crab, seaweed, oysters), Orchard (apples, pears, cherries), Harbour (fish and seafood), and Woodland (mushrooms, damsons, blackberries), Gill gently guides the reader through simple recipes, with no need for obscure ingredients or complicated cooking. With great food at its heart, Gather is the most contemporary of cookbooks, with photography that captures a year of the best cooking and eating.

In this new addition to the award-winning collection, River Cottage master preserver Pam Corbin helps you transform the abundance of your garden (and your friends' and neighbors' gardens) into everything from jams and jellies to vinegars and sauces. The River Cottage farm, established by British food personality Hugh Fearnley-Whittingstall to promote high-quality, seasonal, and sustainable food, has inspired a television series, restaurants and classes, and a hit series of books. Now, with The River Cottage Preserves Handbook, learn to make everything from simple Strawberry Jam to scrumptious new combinations like Honeyed Hazelnuts, Nasturtium "Capers," Onion Marmalade, Spiced Brandy Plums, and Elixir of Sage, plus a pantryful of butters, curds, pickles, chutneys, cordials, and liqueurs.

In Outdoor Cooking, Gill Meller explains every aspect of cooking out in the open. He will take you back to basics with a guide to building the perfect fire, and reinvigorate your summer barbecue by cooking bread on it, grilling Indian-style kebabs, smoking fish or roasting succulent joints of meat. You can also find out how to make the most of a pizza oven or Kamado-style clay barbecue (popularised by the Big Green Egg) and, if you're feeling adventurous, there are comprehensive instructions for spit roasting larger pieces of meat or making a smouldering earth oven. With an introduction by Hugh Fearnley-Whittingstall and plenty of mouth-watering photographs, this book will rekindle your passion for the great outdoors and spark new ideas for creative cooking in the wild.

The formidable River Cottage team turns their attention to all matters aquatic in this definitive guide to freshwater fish, saltwater fish, and shellfish. Hugh Fearnley-Whittingstall and Nick Fisher examine the ecological and moral issues of fishing, teach individual skills such as catching and descaling, and offer a comprehensive (and fascinating) species reference section. They also demystify the cooking of fish with 135 recipes for preparing fish and shellfish in diverse ways, from pickling to frying to smoking. This ambitious reference-cookbook appeals to both intellect and appetite by focusing on the pleasures of catching, cooking, and eating fish while grounding those actions in a philosophy and practice of sustainability. The authors help us understand the human impact on the seafood population, while their infectious enthusiasm for all manner of fish and shellfish—from the mighty salmon to the humble mackerel to the unsung cockle—inspires us to explore different and unfamiliar species. Fish is superlative food, but it's also a precious resource. The River Cottage Fish Book delivers a complete education alongside a wealth of recipes, and is the most opinionated and passionate fish book around.

In the eleventh River Cottage Handbook, bestselling author Mark Diacono gives recipes and comprehensive guidance for keeping chickens. Chickens are a fantastic addition to a garden or outdoors space - you don't have to live in the back of beyond to have a few clucking around and giving you fresh eggs. They come in all shapes and sizes: some are layers, some are just born to strut. Mark Diacono begins at the basics, showing how you can raise chickens from eggs, and look after them once they start laying their own. The first part of Chicken & Eggs explains how to think ahead about what kind of chickens you want and how many to get, whether you are going for a breed that lays eggs regularly, or that you might eventually use for eating, or that simply looks decorative. You can choose from Orpingtons, Derbyshire redcaps, Muffed Old English Game, Leghorns and many more.

Fruit is pretty much the perfect food: bountiful, delicious and colourful, it also helps us to fight infection, stresses and strains. But why are we still a nation that thinks it's a bit racy to slice a banana onto our cornflakes in the morning? A 'piece of fruit' in a lunch box, on the breakfast table or at the end of a meal is all very well, but fruit is so much more exciting than this, and we don't eat nearly enough of the stuff. Perhaps this is because we don't always understand how to use it in our cooking, or how to choose the best fruit for the season. Hugh sets out to address

this head on. With 180 delicious recipes, River Cottage Fruit Every Day! will show you how to enjoy a broader eating experience and make fruit easy, fun and irresistible. You'll find recipes for all the wonderful seasonal fruit that grows in this country, and learn how to make the most of fruit from other parts of the world. Recipes include marinated lamb and fig kebabs; barbecued pork chops with peaches and sage; venison stew with damsons; and parsnip and apple cakes. There are also fresh and zingy salads as well as gorgeous cakes, tarts, pies, crumbles and puddings. With glorious photography from Simon Wheeler, this book will bring amazing new fruity vitality and flavour to your food.

In the fifteenth River Cottage Handbook, Tim Maddams offers a comprehensive guide to harvesting and preparing game, and a host of delicious recipes. Game offers some of the most intense, delicate, rich and varied meat around. And not only is it delicious, it can also be a healthy and more nutritious alternative to traditional red meats. Here, Tim Maddams gives an accessible guide to obtaining, assessing, preparing and cooking game, including pheasant, grouse, venison, partridge, hare, rabbit, boar and duck. Tim begins by describing the characteristics of game species, then discusses ethical and sustainable hunting, preservation and seasonality. Next he gives a step-by-step guide to skinning, feathering and butchering techniques (and if you don't have a fresh supply, how to buy game meat). Lastly he shares his seriously tasty recipes from the River Cottage kitchen, such as Slow-roast spiced soy duck, Quick-smoked duck, Lasagne of game and wild mushrooms, Partridge with pumpkin and cider, Goose sausages, Gamekeeper's pie and Roasted hen pheasant with all the trimmings. With an introduction by Hugh Fearnley-Whittingstall and colour photography throughout, Game is the indispensable guide to enjoying wild meat.

It is difficult to think of a more quintessential symbol of the British countryside than the British Hedgerow, bursting with blackberries, hazelnuts and sloes, and home to oak and ash, field mice and butterflies. But as much as we might dream about foraging for mushrooms or collecting wayside nettles for soup, most of us are unaware of quite how profoundly hedgerows have shaped the history of our landscape and our fellow species. One of Britain's best known naturalists, John Wright introduces us to the natural and cultural history of hedges (as well as ditches, dykes and dry stone walls) - from the arrival of the first settlers in the British Isles to the modern day, when we have finally begun to recognise the importance of these unique ecosystems. His intimate knowledge of the countryside and its inhabitants brings this guide to life, whether discussing the skills and craft of hedge maintenance or the rich variety of animals, plants, algae and fungi who call them home. Informative, practical, entertaining and richly illustrated in colour throughout, A Natural History of the Hedgerow is a book to stuff into your pocket for country walks in every season, or to savour in winter before a roaring fire.

In the eighth of the River Cottage Handbook series, Pam Corbin offers an appealing guide to baking perfect cakes Baking is the most comforting and entirely satisfying of the culinary arts - making a cake is not only a sumptuous process in its own right but the end result is entirely delicious. Pam Corbin offers the voice of experience, setting out basic techniques and recipes that will guarantee success. This is traditional baking at its very best, with over 75 adaptable recipes including Macaroons, Meringues, Fairy Cakes (and their counterpart - Gnome Cakes), the classic Victoria Sandwich, Rhubarb Pudding Cake, Walnut Cake, Banana Breakfast Muffins, Orange Cake with Earl Grey Icing, and the glorious Battenberg Cake with its distinctive pink and yellow checks. As a finishing touch, there is a section devoted to sweet embellishments like feather icing, crystallised violets and chocolate leaves. Say goodbye to sinking sponges and brittle brownies with this comprehensive guide to the heavenly world of cake making, introduced by Hugh Fearnley-Whittingstall.

In the tenth River Cottage Handbook, Nikki Duffy shows how to grow and cook with herbs. Herbs are the most liberating and confidence-boosting of ingredients: grow some and you feel like a proper gardener, bring some into the kitchen and you feel like a proper cook. They allow you to experiment and bring individuality to your cooking while, at the same time, anchoring you in sound culinary tradition because herbs are often responsible for those key flavours that 'make' a dish. Not only that but they are a step on the road to a more self-sufficient, homegrown, organic way of eating. In the first part of the book, Nikki explains how to get the most from herbs. She outlines the basic choosing, picking and using guidelines. The second part is a catalogue of herbs, each with grow-your-own notes, flavour descriptions and mini-recipes. Among the forty herbs that Nikki describes are basil, bay, bergamot, chives, coriander, dill, fennel, horseradish, hyssop, marigold, marjoram, mint, parsley, perilla, rocket, rosemary, sage, scented geranium, tarragon, thyme, wild garlic and winter savory. Following this are over fifty wonderful and adaptable recipes for everything from herb-scented cakes and biscuits to soups, stuffings and tarts, where more than one herb is, or can be, used. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs, Herbs is a must-have book for every kitchen.

Nothing beats a really good cheese. These days you can buy great dairy products locally, made using high-quality ingredients and with a unique flavour of their own. The next step is to try your hand at making yoghurt, labneh, mozzarella and even delicious matured cheeses yourself. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, the key ingredient is milk. He shows you exactly what to do to take it from its liquid form to a wide range of dairy products, from clotted cream to a washed-rind cheese. There are also plenty of gorgeous recipes that make the most of cheese and other dairy goods – as you'd hope, they involve such pleasures as dunking carbs into a pot of melty cheese; biting down on a delicate cheese wafer; or whipping up the best ever cheesecake. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful photographs, this book is the indispensable guide to crafting and enjoying cheese and other dairy products.

'He writes so engagingly that it's hard to imagine that actual foraging can be more attractive than reading his accounts of it. ...[This book] is a treasure. It is beautifully produced, designed and illustrated.' - John Carey, The Sunday Times Look out of your window, walk down a country path or go to the beach in Great Britain, and you are sure to see many wild species that you can take home and eat. From dandelions in spring to sloe berries in autumn, via wild garlic, samphire, chanterelles and even grasshoppers, our countryside is full of edible delights in any season. John Wright is the country's foremost expert in foraging and brings decades of experience, including as forager at the River Cottage, to this seasonal guide. Month by month, he shows us what species can be found and where, how to identify them, and how to store, use and cook them. You'll learn the stories behind the Latin names, the best way to tap a Birch tree, and how to fry an ant, make rosehip syrup and cook a hop omelette. Fully illustrated throughout, with tips on kit, conservation advice and what to avoid, this is an indispensable guide for everyone interested in wild food, whether you want to explore the great outdoors, or are happiest foraging from your armchair.

'Exactly the kind of person you want to lead you through Christmas... a comprehensive volume' Diana Henry, Sunday Telegraph Christmas at River Cottage encapsulates the very best that the season has to offer, guiding you from the autumn equinox, through advent and Christmas, and merrily into the new year with inspiration, traditions and indispensable recipes for every festive occasion. These are recipes that have been honed over the years and are rooted in the River Cottage foundations of tradition, seasonality and sustainability. As well as the ultimate versions of all the classics, there are a whole host of new ideas for showstopping centrepieces, sparkling cocktails, prep-ahead canapes, edible gifts, livening up leftovers, as well as some of Hugh Fearnley-Whittingstall's festive favourites. And accompanying all of this are tips from Lucy and Hugh on planning ahead, making natural decorations, effortlessly feeding a crowd and orchestrating the great Christmas Dinner so you'll also be able to find the magic along the way.

COOKERY / FOOD & DRINK ETC. This lovely box set contains the following titles:9781408836057 Mushrooms 9781408836064 Preserves 9781408836071 Bread 9781408836088 Veg Patch

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