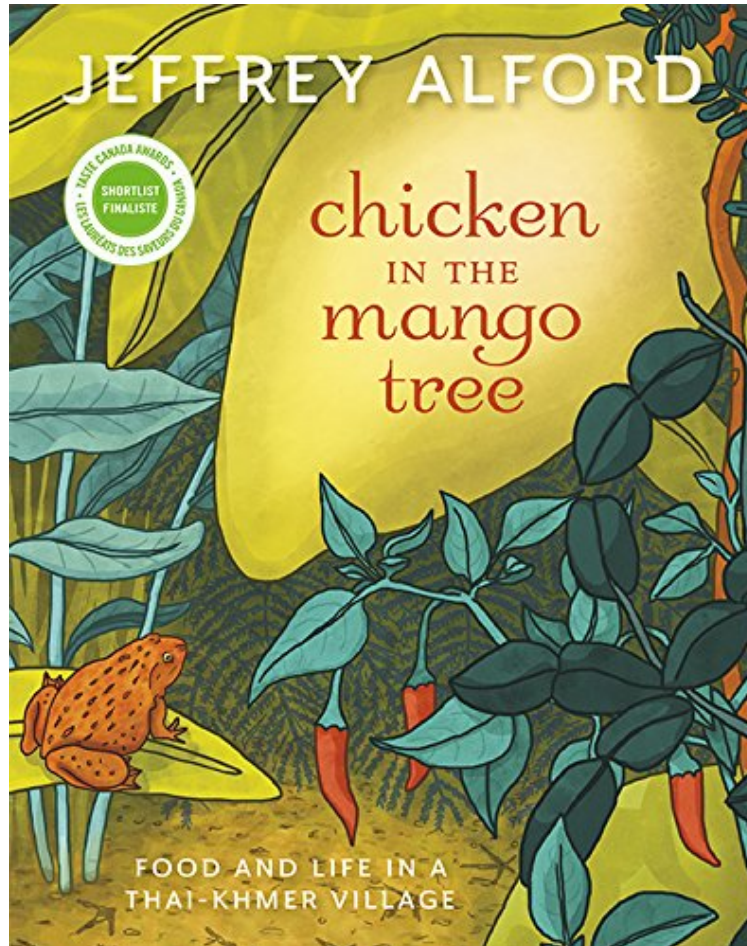


[Mobile book] Chicken in the Mango Tree: Food and Life in a Thai-Khmer Village

Chicken in the Mango Tree: Food and Life in a Thai-Khmer Village

Jeffrey Alford

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Jeffrey Alford : Chicken in the Mango Tree: Food and Life in a Thai-Khmer Village before purchasing it in order to gage whether or not it would be worth my time, and all praised Chicken in the Mango Tree: Food and Life in a Thai-Khmer Village:

0 of 0 people found the following review helpful. Those who like to read about ethnic foodsBy FroggyThose who like to read about ethnic foods, cultures, and food ways will find this book fascinating reading. It is much more a memoir than a cookbook, unlike Alford's previous books (with Naomi Duguid) that were more cook book than food travel journal.3 of 3 people found the following review helpful. Thai-Khmer HandbookBy ChristineI was so pleasantly surprised by this book. In searching for Thai children's books for my son and Thai cookbooks for myself, I came across this absolute gem. Alford manages to incorporate his amazing experiences as a farang (foreigner) assimilating in Thai village culture, his experiences with farm to table food prep (sometimes side of the road or pond to table food prep), his fantastic personal stories, cultural information about the Khmer inhabited area of Thailand, and minor language lessons (both Thai and very little Khmer).This creates an absolutely magical AND practical handbook for

life in my home, where we have 2 native Thai-born family members, one Canadian-born Thai-speaking and living farang and myself: the whitest American farang ever to walk the earth! This book has allowed me to connect with my Thai family on a new level of understanding and appreciation for the outstanding and beautiful Thai culture, Thai lifestyle and cooking methods. A fantastic book for anyone interested in Thai cooking, Thailand living or an adventurous traveler.

* Winner of the Best Asian Cuisine from Books Outside Asia at the 2016 Gourmand Cookbook Awards! *In the small village of Kravan in rural Thailand, the food is like no other in the world. The diet is finely attuned to the land, taking advantage of what is local and plentiful. Made primarily of fresh, foraged vegetables infused with the dominant Khmer flavours of bird chilies, garlic, shallots and fish sauce, the cuisine is completely distinct from the dishes typically associated with Thailand. Best-selling food writer and photographer Jeffrey Alford has been completely immersed in this unique culinary tradition for the last four years while living in this region with his partner Pea, a talented forager, gardener and cook. With stories of village and family life surrounding each dish, Alford provides insight into the ecological and cultural traditions out of which the cuisine of the region has developed. He also describes how the food is meant to be eaten: as an elaborate dish in a wedding ceremony, a well-deserved break from the rice harvest, or just a comforting snack at the end of a hard day.

About the Author Jeffrey Alford is a writer, photographer, traveler and cook based primarily in northeast Thailand. He is the co-author, with Naomi Duguid, of six international cookbooks: Flatbreads and Flavors, Seductions of Rice, Hot Sour Salty Sweet, HomeBaking, Mangoes and Curry Leaves, and Beyond the Great Wall. Both Flatbreads and Flavors and Hot Sour Salty Sweet won the James Beard Award for best Cookbook of the Year and Seductions of Rice and HomeBaking each won a Cuisine Canada Cookbook Award. Jeffrey has contributed to Saveur, Food and Wine, Food Arts, Gourmet, and many other magazines. He has appeared on the Food Network and The Martha Stewart Show. Formerly based in Toronto, Ontario, he now lives in Surin Province in northeast Thailand twelve miles north of the Cambodian border, with wife Somphit Janprung (better known as “Peardquo;).