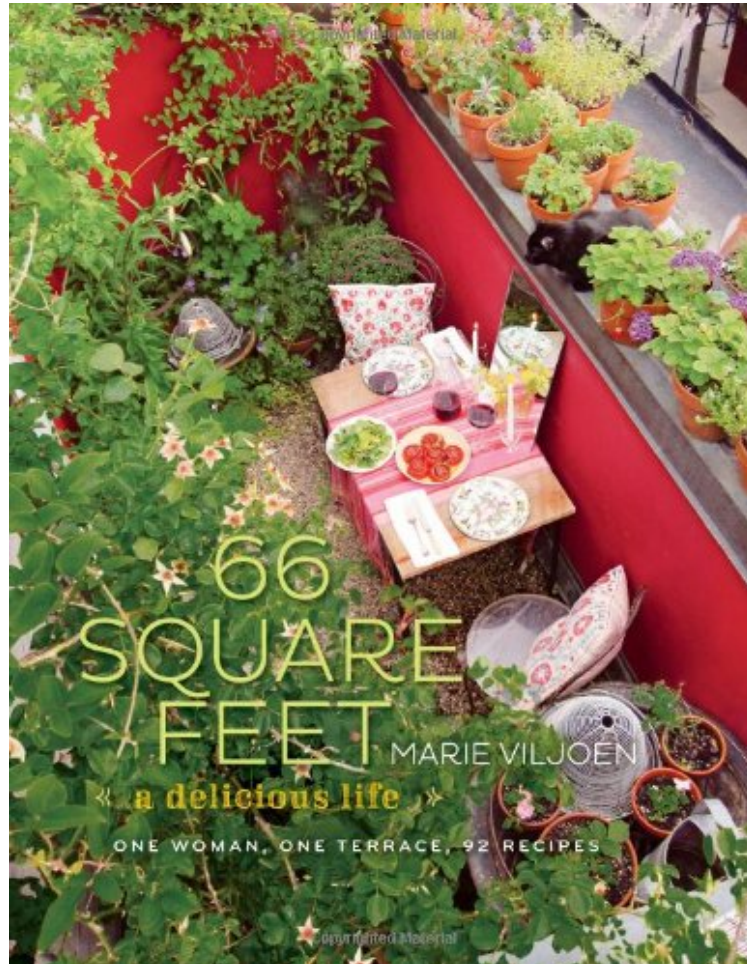


## 66 Square Feet: A Delicious Life, One Woman, One Terrace, 92 Recipes

Marie Viljoen

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**Marie Viljoen : 66 Square Feet: A Delicious Life, One Woman, One Terrace, 92 Recipes** before purchasing it in order to gauge whether or not it would be worth my time, and all praised 66 Square Feet: A Delicious Life, One Woman, One Terrace, 92 Recipes:

15 of 16 people found the following review helpful. Cooking, Eating, and Living in NYC By John So many reasons to buy this book. About half the book is mostly Mediterranean-inspired recipes. The remainder is stories about living, adventure, and celebration in New York City. Most recipes begin with commentaries and stories. If you live in New York City, or did live there, or visited for a long period of time, the stories and photos in this book will take you to the City, not to the tourist spots but to its residential experience. Many photos have you on the ground, in the middle of the hubbub, viewing iconic landmarks from streets, seeing what residents see, transported. This is also a cooking book, and

a few recipes are adventuresome, either dishes outside most mainstream homecooks' repertory or using foraged ingredients. The photos make you want to try the recipes, even if they are new to you. Recipes with foraged foods use easily found ingredients, such as sumac flowerheads or Japanese knotweed. Respecting seasonality, recipes are organized by month. Coincidentally, I suspect this encourages readers to try new foods. For example, July is the month to try cold white garlic soup, with grapes. In September let's try dipping raw vegetables in hot olive oil flavored with anchovies and garlic. In December we can make cocktails from vodka we infused with sumac in August. Want to a new take on your go-to recipes? There is a chicken with olives stew in January, buttermilk mashed potatoes in February, and roast asparagus along with strawberries with prosecco in May. You can be as adventurous as you like. I plan to try one new-to-me dish each month. Which month is Ajo Blanco month? Recipes are easy to find using the book's two-page index. Do you like gardening? In NYC, if you are lucky enough to have a terrace, even a small one--or some other small, easily accesible space--you can build a garden as lush as you want, with potted plants: perennial flowers, roses, herbs, a fig tree; grass for your big, black, Dominican cat. Viljoen was determined enough to haul bags of pea stone up four flights to pebble the terrace floor, and painted the terrace walls a vivid Benjamin Moore Roseate. Add a small table, two chairs, pillows, candles, plus linen napkins, silver silverware, china to make this the adult dinner spot. See the book cover: a reminder that dining can be a moment in paradise, with the right food, wine, setting, and people. This book is inspiring. Viljoen's writing is crisp, clever, funny, clear. It is full of love for New York City and her home there. She is a good storyteller. I keep my cookbooks in a kitchen cupboard, but my copy of this book will be in the kitchen only on recipe nights. 1 of 1 people found the following review helpful. 66 Square Feet By JB What a delight to find a fellow South African living in New York, gardening on her very small 'stoep' ( that is how we write the word in South Africa) and on the roof, then cooking creatively with her own produce. The book describes a calendar year of gardening/ cooking with a real 'down to earth' enjoyment. The photographs are small works of art in themselves which decorate and enhance the text well. I found it amazing and enlightening to read of all the herbs and fruits which the author found in and around New York city, apparently there for the taking. The presence of wildlife in the city was also a surprise to me, the author has to use chicken wire to protect her herbs and vegetables from squirrels and feral cats not to mention coping with insects and snails which delight in the small oasis of green plants. It surprised me to read of bees and butterflies present in the city environment visiting her garden. This many faceted book will be enjoyed by anyone who gardens, or who likes nature in any form. 1 of 1 people found the following review helpful. One of the most inspiring books I have ever read! By Catskills Gardener This book is not only a cookbook....or a gardening book....but rather a lifestyle book filled with incredible recipes, the most beautiful photographs, and inspiring words from a truly gifted writer. I have been following Marie's blog since discovering it quite by accident and was so excited to buy her book when it came out. It truly exceeded my expectations - and they were quite high already as I knew what a wonderful writer Marie is! I honestly could not put the book down. Give it as a gift and make sure you buy one for yourself. Pour a summer cocktail, sit on the porch swing, and prepare yourself for a truly enjoyable read.

Marie Viljoen's beautiful first book draws the reader into a world of unfolding seasons, seen from the perspective of an expert gardener, cook and photographer. Each chapter is a month, divided into three parts: New York City, the author's garden, and her kitchen, each setting the stage for a lavish seasonal menu with recipes drawn from farmers markets, wild-foraged ingredients, and produce grown on her city terrace and roof farm.