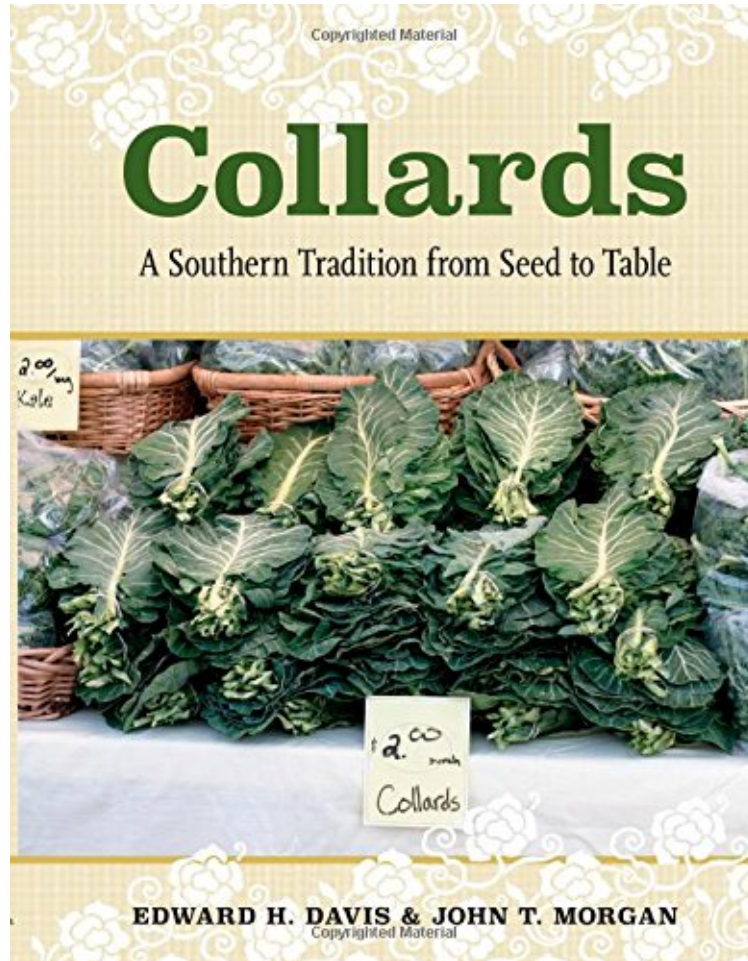


(Get free) Collards: A Southern Tradition from Seed to Table

Collards: A Southern Tradition from Seed to Table

Edward H. Davis, John T. Morgan
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Edward H. Davis, John T. Morgan : Collards: A Southern Tradition from Seed to Table before purchasing it in order to gage whether or not it would be worth my time, and all praised Collards: A Southern Tradition from Seed to Table:

1 of 1 people found the following review helpful. I love this bookBy Jamie S. RossI love this book! Davis and Morgan take the commonplace Southern mess of greens and use them to shine a light on the rich and complicated story of the Southern past and people. Who would have thought that the collard green, that icon of soul food, could trace its pedigree back to ancient Greece and Rome?This book is chock full of surprising people and stories told with an ear tuned to the cultural complexities of the American South. By following the path of collards from Anglo Europe to the pots of enslaved Africans, Davis and show how a single plant, through human creativity, became a powerful sustainer of both soul and body.I especially love the work on the geography of collard eating, i.e. where folks favor the collard green and where they prefer turnips and/or mustards. And they deserve a medal for the many varieties of collards they

collected across the South from seed savers and added to the seed bank, preserving them for future generations. A "mess of greens" will never taste the same. 0 of 0 people found the following review helpful. A necessary book for the Southern Cook's Bookshelf! By Southern lady of years A Christmas gift for my husband - he loved it! Then, I got to read it, finally! Great book! 0 of 0 people found the following review helpful. Collards are an Interesting Story! By oldseagull This is an interesting little book for the Southern Cook in your life! My wife welcomed this gift to her kitchen library.

Food is essential to southern culture, and collard greens play a central role in the South's culinary traditions. A feast to the famished, a reward to the strong, and a comfort to the weary, collards have long been held dear in the food-loving southern heart. In *Collards: A Southern Tradition from Seed to Table*, Edward H. Davis and John T. Morgan provide this emblematic and beloved vegetable the full-length survey its fascinating and complex history merits. The book begins with collards' obscure origins. Like a good detective story, the search for collards' home country leads the authors both to Europe and West Africa, where they unravel a tale as surprising and complex as that of southern people themselves. Crossing back over the Atlantic, the authors traverse miles of American back roads, from Arkansas to Florida and from Virginia to Louisiana. They vividly recount visits to homes, gardens, grocers, farms, and restaurants where the many varieties of collards are honored, from the familiar green collards to the yellow cabbage collard and rare purple cultivars. In uncovering the secrets of growing collards, the authors locate prize-winning patches of the plant, interview seed savers, and provide useful tips for kitchen gardeners. They also describe how collards made the leap from kitchen garden staple to highly valued commercial crop. *Collards* captures the tastes, smells, and prize-winning recipes from the South's premier collards festivals. They find collards at the homes of farmers, jazz musicians, governors, and steel workers. Kin to cabbage and broccoli but superior to both in nutritional value, collard greens transcend human divisions of black and white, rich and poor, sophisticated and rustic, and urban and rural. Food trends may come and go, but collards are a tradition that southerners return to again and again. Richly illustrated in color, *Collards* demonstrates the abiding centrality of this green leafy vegetable to the foodways of the American South. In it, readers will rediscover an old friend.

Historically and culturally, collards matter. As sustenance and sacrament, as meme and totem, this leafy green has long served the American South and its peoples. Rooted in geography, but ranging smartly through complementary fields, Ed Davis and John Morgan deliver a book that quotes a wide range of sources from novelist Zora Neale Hurston of Florida to seed-saver Charlie Malone of Alabama while exploring collard origins, adaptations, and diffusions.