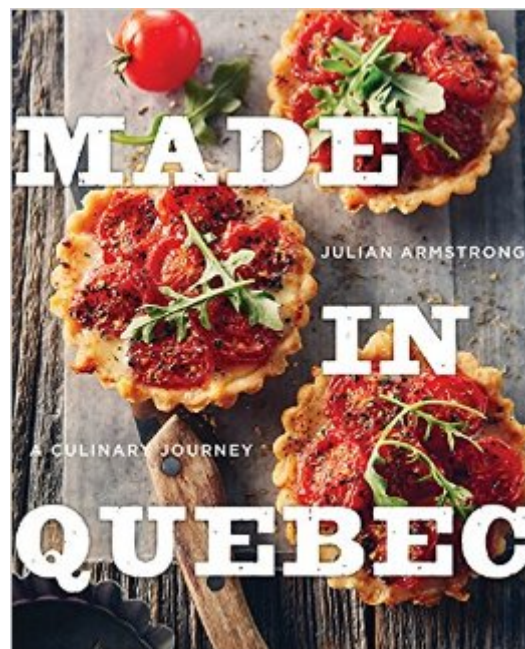


The book was found

Made In Quebec



Synopsis

Canada's culinary treasure revealed in recipes, stories and photographs. Canada has a culinary treasure in Quebec, one that is not perhaps as celebrated as it could be, at least outside of that distinct and gloriously food-obsessed region. Julian Armstrong, longtime food writer for The Gazette of Montreal, has spent her career eating, cooking, thinking and writing about Quebecois food. *Made in Quebec: A Culinary Journey* is the result of those years of delicious effort. Quebec has a cuisine firmly based on French foundations, but blended and enriched over the years by the cooking styles of a variety of immigrant groups, initially British and American, more recently Italian, Greek, Middle Eastern and Asian. More than in any other province or region in Canada, people in Quebec are passionate and knowledgeable about their food. The restaurant scene is robust, not just in Montreal and Quebec City—you can go to just about any small town in la belle province and have a splendid meal. Farmers, purveyors, chefs, casual and dedicated home cooks - all are poised in every season to produce or procure the perfect, seasonal ingredient. Not for them the out-of-season asparagus from Peru. Quebec is where you can truly experience what food tasted like before the industrial food complex. Here unpasteurized milk and cheese is commonplace; indeed there is a herd of cattle descended from cows brought from France by Samuel de Champlain producing milk just for this purpose. Imagine that in the rest of Canada! Of course, Quebec is big news in the global foodie world these days, with Martin Picard (*Au Pied de Cochon*), David McMillan and Fred Morin (*The Art of Living According to Joe Beef*), and Chuck Hughes (*Garde Manger* and *Chuck's Day Off*) showing off the joys of dining in this great province. But there is much more still to discover about Quebec, from restaurateurs certainly, but also from farmers, foragers, artisanal cheese and bread makers, home cooks, and so many more. These people, their stories and recipes, comprise *Made in Quebec*. It is high time for a comprehensive celebration of Quebecois cuisine.

Book Information

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Customer Reviews

Julian Armstrong has written about food for the Montreal Gazette for more than five decades. As soon as I heard about this book, I knew it was the one for me; I studied abroad for two summers in a French immersion program at Universite Laval in Quebec City and majored in French with an emphasis on Quebec Studies, so La Belle Province has a huge place in my heart. Quebec is a huge land area with great diversity in its landscape and people; some regions are famous for certain products (the nickname "bleuets," blueberries, is given to people from the Lac-St-Jean area as they grow large amounts of the fruit). Quebec also produces many excellent raw milk cheeses (which are under strict control in other provinces) and maple syrup. Its culinary heritage is strongly influenced by hearty French cuisine preferred by trappers and fur traders. "Made in Quebec" is the author's second cookbook focusing on the cuisine of Quebec; here she spent several years interviewing cheese makers, mushroom foragers, chefs and farmers, salt cod fishermen, fruit scientists and growers. The book is divided by season and include both staples (poutine, tourtière, tarte au sucre, pate chinois) and modern interpretations of traditional flavours. I loved the simple, delicious vegetarian options like the gorgeous Tarte aux tomates confites au sirop d'érable et cru du clocher (Tomato Tarts with Maple Syrup) on the cover; in addition to many lamb and pork dishes, there are many fish- and veggie-based dishes to enjoy. The desserts in particular are spectacular.

In my mind this is the ideal cookbook presenting recipes home cooks can make in their own conditions focused on the diverse regional cuisines of Quebec. Also a beautiful book, photography is top notch. Compared to Montreal Cooks: A Tasting Menu from the City's Leading Chefs - which I also found to be a beautiful but not entirely practical book in terms of a cookbook. If I was looking for a cookbook on unique flavors of Quebec this book would be my choice. If I was looking for an overview of some of Montreal's incredible cooking talent I'd get Montreal Cooks - just don't expect to be making many of the recipes in that book unless you live in a very large city with access to ingredients.

The cover on this book looked stunning. The inside not so. The write-up by the author is misleading. I bought this book thinking it would give landscape scenery as well as authentic quebecan recipes,

all it does is showcase a few photographs of fruit and vegetables here and there and the farmer that grows them. This is no different to any other country. I was expecting stunning scenery from where the produce is from including the recipe - not what a carrot looks like. Very disappointed and would not recommend.

I love everything Quebec. This is awesome!

Excellent! Fabulous recipes, stunning photographs. I loved it!!!

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