PAGE B10

MARCH 24, 1993 • THE PORTLAND OBSERVER

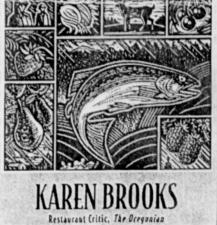


"Ms. Brooks captures the essence of new cuisine with this wonderful compilation of recipes.' - Caprial Pence, co-

owner, Westmoreland Bistro and author of Caprial's Seasonal Kitchen

From Lush Farm Foods to Regional Recipes

- OREGON'S -



"Karen Brooks has assembled an exemplary collection of accurate, reflective recipes from Oregon's best chefs, restaurateurs, and home cooks. Oregon's Cuisine of the Rain is that rare book. It makes you want to pin a note to the pillow: 'Gone to Oregon.' This is a dangerous cookbook." - Matt Kramer, author of

the Making Sense books on wine

Oregon's Cuisine Of The Rain

"When I recall the taste sensa- pes that captures everything the region region's best-known food writer and coast.

James Beard

of new cuisine with this wonderful compilation of recipes." Caprial Pence, co-owner, experience.

Westmoreland Bistro and author of Caprial's Seasonal Kitchen

"Karen Brooks has assembled an exemplary collection of accurate, reflective recipes from Oregon's best chefs, restaurateurs, and home cooks. note to the pillow: "Gone to Oregon." This is a dangerous cookbook."

Matt Kramer, author of the Making Sense books on wine

is its most eloquent and authoritative rooms, Chicken with Blackberries, The St. Louis Post-Dispatch, and The tor and Restaurant Critic of The Or- Sourdough Bread Pudding, Oregon's The Complete Vegetarian Sookbook egonian in Portland, Brooks has spent Cuisine of the Rain is crammed full of and The Global Kitchen the last decade observing and writing easy recipes for fabulous meals. about the Oregon food scene. The

the great razor clams, the succulent tile valleys where blackberry brambles mate culinary insider, Brooks provides Dungeness crab, the salmon, craw- and prize-winning zucchini are as com- glimpses at Oregon traditions and spefish, mussels, and trout of the Oregon mon as weeds, fish of every stripe and cialties ranging from the hunt for the fin, a wine region gaining in interna- elusive blue huckleberry, to the ultitional stature, and a crop of talented mate custom cooking of Briggs and "Ms. Brooks captures the essence young chefs and home cooks with an Crampton's Catering and Table for exciting repertoire of original recipes Two, where lunch is served for two that genuinely speaks to the Northwest people only and the reservation list

Unlike other regional fare, Or-Oregon's Cuisine of the Rain is that chicken, pasta, and vegetables pre- best Oregon has to offer. rare book. It makes you want to pin a pared in imaginative ways without

tions of my childhood, they lead me to has to offer: world class produce, fer- restaurant critic could. The consumruns into the next fiscal year.

With a lively perspective, an exegon cuisine is neither a fad nor a tensive food primer to define foods of special-occasion style. It can easily be the region, and the only current collecincorporated into the everyday diet tion of recipes drawn from Oregon's and is in tune with the kind of recipes top chefs and home cooks, Oregon's cooks want today: lots of fresh fish, Cuisine of the Rain is your guide to the

Karen Brooks has observed relying on an abundance of specialty Oregon's Burgeoning food scene for

Oregon's Cuisine Of The Rain by Karen Brooks Publication Date: April, 1993 Price: \$14.95 paperback, 336

The Pacific Northwest is the last great untapped regional cooking territory in this country and Karen Brooks is its most eloquent and authoritative spokesperson. Presently the Arts Editor and Restaurant Critic of The Oregonian in Portland, Brooks has spent the last decade observing and writing about the Oregon food scene. The result of her efforts is Oregon's Cuisine of the Rain: From Lush Farm Foods to Regional Recipes, the first definitive collection of Oregon recipes that captures everything the region

and prize-winning zucchini are as common as weeds, fish of every stripe and fin, a wine region gaining in international stature, and a crop of talented young chefs and home cooks with an exciting repertoire of original recipes that genuinely speaks to the Northwest experience

has to offer: world class produce, fertile valleys where blackberry brambles





foods. From Gingerbread Pancakes more than a decade and is currently with Apple Compote, Gathered Greens Arts Editor and Restaurant Critic of with Field Flowers in Walnut The Oregonian in Portland. Her ar-The Pacific Northwest is the last Vinaigrette, and Poached Silver ticles on food and travel have also great untapped regional cooking ter- Salmon with Rhubarb Compote, to appeared in many national publicaritory in this country and Karen Brooks Hazelnut Lasagne with Oyster Mush- tions, including The Chicago Tribune, spokesperson. Presently the Arts Edi- Limes and Fresh Herbs, and Blueberry National Observer. She is the author of