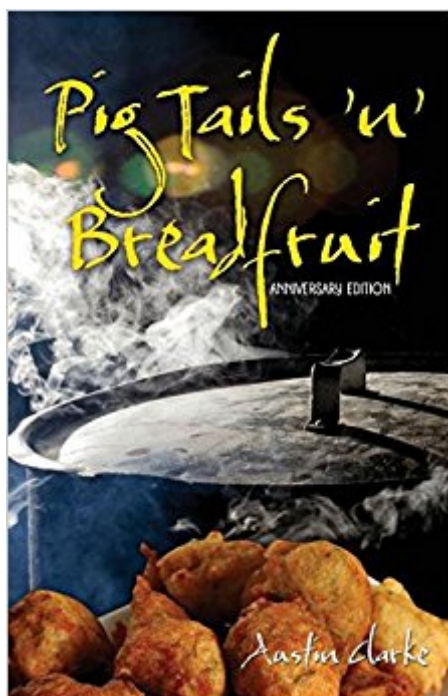


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Pig Tails 'n' Breadfruit - Anniversary Edition



Synopsis

Growing up in Barbados, Austin Clarke was surrounded by women in the kitchen. Enveloped in the heavenly smells and smoke of their cooking, he listened to their talk about the food they were preparing. His mother; several aunts and numerous cousins always recited the steps they were taking as they cooked, and through them, he learned how to cook the traditional dishes of Barbados - food that has its origins in the days of slavery, of hardships and economic grief, when 'ingreasements' (ingredients) were scarce. The food was not just intended to 'full a hole in your stomach', according to Austin's mother, but to make you 'feel good', 'grow into a strong man' and give you 'big-big brains'. In *Pig Tails 'n' Breadfruit*, Austin Clarke shares his favourite recipes, including Smoked Ham Hocks with Lima Beans, Breadfruit Cou-Cou with Braising beef, Oxtails with Mushrooms, Pepperpot, and his renowned Chicken Austintacious. He reveals his method for choosing a 'nice piece o' pigtail from the brine barrel', demonstrates how to test an okra for freshness, outlines the essential characteristics of a real pork chop, and instructs us in the proper use of a cou-cou stick, that essential tool found in every Barbadian home. And all the while he reminisces about the food he ate as a boy and the rituals that went along with it. Whether it's a story about the village butcher whose qualifications were somewhat suspect, how to map a sure-fire route to a woman's heart through her stomach, or searching the streets of Durham, North Carolina, for fried chicken with Norman Mailer, Austin Clarke will make you hungry for 'hot cuisine' and the spirit of the island.

Book Information

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Customer Reviews

In this delightful culinary memoir of Barbados, Clarke deftly captures the way his mother and other women talked about food and treated cooking: vegetarians are dismissed as "those who prefer bush and grass, as if they is sheeps and cows

The colorful cuisine of Barbados is the star of this book, and readers will find themselves immersed in the food and culture of that vibrant country. Clark, the author of eight novels and five short story collections, begins his mix of family stories and detailed descriptions of the island's "hot cuisine" with his childhood in the late 1930s and early 1940s in St. Matthias. Information on preparing such Barbadian dishes as Breadfruit Cou-Cou with Braising Beef, Pelau, and Pepperpot is included, but the book lacks precise measurements and detailed cooking instructions, since written cookbooks have not been part of Barbadian culinary experience; cooks there are expected to rely more on taste and touch. Recommended for most medium- to large-sized libraries where the author's lyrical, evocative writing style is certain to please armchair cooks and travelers.-John Charles, Scottsdale P.L., AZ Copyright 2000 Reed Business Information, Inc. --This text refers to the Hardcover edition.

Delivered on time, this book is a great read. As a Caribbean person i did not know that I had so much to learn about Caribbean cooking. Mr Clarke you brought back pleasant memories of my childhood in a Caribbean kitchen. Cooking by observation, taste ,touch and smell. The strength ,determination and creativity of the Caribbean housewife. I still say pelau is pigeon peas and rice with or without meat; every other rice and meat or rice and peas combination is mixed rice. Thats the Trini in me.

It is funny. it is beautifully presented, and I loved the recipes. Real back home flavour.

This is one of the best books I have read by a Caribbean author. It is written in a light, jovial, refreshing style. I enjoyed every page! Certainly worth reading...

I have not finish reading it

I will be the first to admit that I don't much like eating, don't know how to cook and have no interest in learning, but Clarke's luscious descriptions of Barbadian cooking and Barbadian food were able to hold my attention nevertheless -- they even made me feel a little hungry. His descriptions, and the

West Indian dialect he wrote in, made me feel like I knew Barbados much better than any travel book or history book would have done. This book is a winner, if you go for that sort of thing.

Read this a long time ago - a gift that was subsequently "borrowed" from me - never returned (sigh!). Really, really shouldn't be read in public/ particularly not on Brooklyn trains. Well written. Wonderful. Hilarious!

This culinary memoir of the author's childhood in Barbados describes his early introduction to cooking, his involvement with native dishes, and his progress in becoming a cook. Don't look for recipes here; it's more a memoir and biography of Barbados cooking, though descriptions of preparing dishes are lovingly detailed and rival James Beard's American presentations.

This delightful book evokes the language and spirit of Barbados. The author weaves in tales of growing up in Barbados with memories of the food, 'hot cuisine', that fashioned his childhood. For anyone who has visited the island, this will surely bring back fond and enticing memories. Read the book, visit Barbados!

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