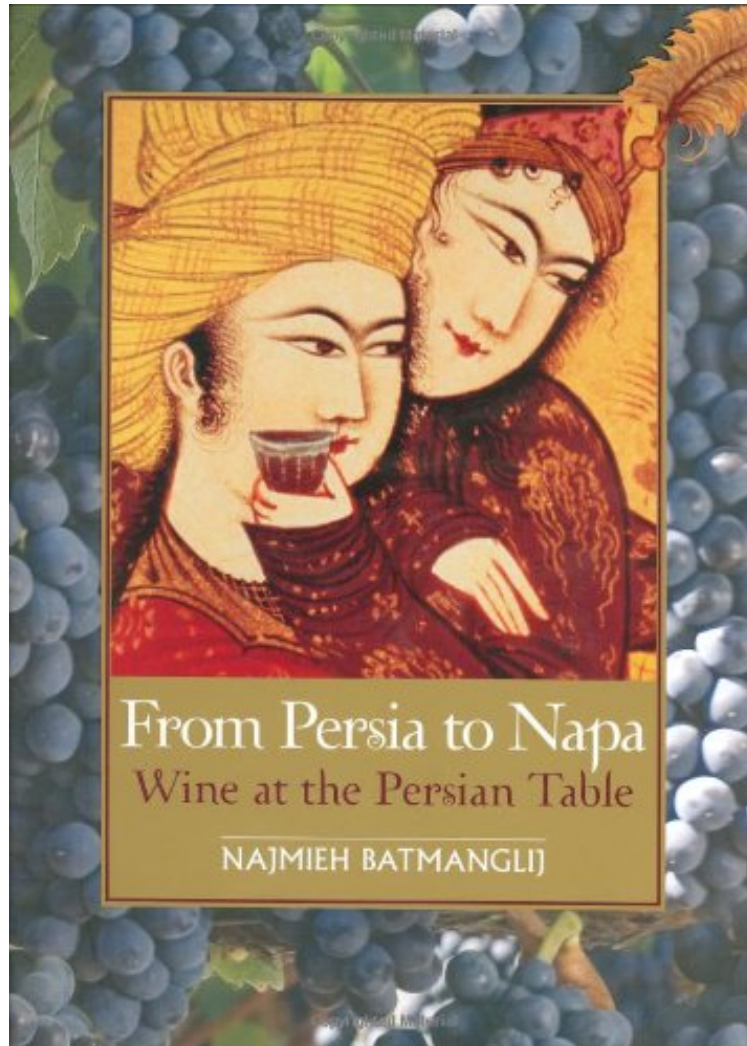


(Download free pdf) From Persia to Napa: Wine at the Persian Table

From Persia to Napa: Wine at the Persian Table

Najmieh Batmanglij, Dick Davis, Burke Owens
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#605405 in Books Najmieh Batmanglij 2006-08-01 2006-08-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 11.78 x 1.14 x 9.36l, 3.97 #File Name: 1933823003264 pagesFrom Persia to Napa Wine at the Persian Table | File size: 69.Mb

Najmieh Batmanglij, Dick Davis, Burke Owens : From Persia to Napa: Wine at the Persian Table before purchasing it in order to gage whether or not it would be worth my time, and all praised From Persia to Napa: Wine at the Persian Table:

6 of 6 people found the following review helpful. History, culture, food and wine... all in one book!By A. BlackburnI have been enjoying "New Food of Life" for the past several years, and when I saw "From Persia to Napa" for sale at a vineyard in Napa, I knew I had to have it. While "New Food of Life" is primarily a cookbook sprinkled with wonderful bits of history, culture, poems, fables and Persian art, "From Persia to Napa" is a love story about wine. In the first half of the book, Ms. Batmanglij covers the history of wine, the evolution of wine and culture in Iran, and

includes a long discussion of the new Darioush Winery in Napa Valley, with many vivid photographs. The second half of the book are persian recipes that she has designed specifically to be paired with wine. The recipes are in general designed for high-end meals. Most are accompanied by photographs which make my mouth water! At the end of the book she includes suggested menus for persian meals at different times of the year. This is an aesthetically wonderful book as well as being fascinating reading, and she has elevated it to much more than a book of recipes matched with wine. 0 of 0 people found the following review helpful. Five Stars By Zita Gwen Sanchez Great book 0 of 0 people found the following review helpful. Such a unique gift! By Smores Lover Such an interesting book! I love how it not only talks about the history behind Iran, but there are recipes and wine pairings with each of the dishes!

Wine is seen as the natural partner of many great cuisines, but few people associate in with Persian food. The ties, in fact, are age-old. This book weaves together history, poetry, a look at modern viniculture, recipes and wine pairings to celebrate the rightful relationship of wine and food on the Persian table.

A lavishly illustrated book which presents a history of wine-drinking in pre-Islamic and Islamic Persia....An excellent chapter on Wine and Persian PoetryAn account of the Darioush winery....A selection of recipes chosen to go with particular wines. --The Times Literary Supplement, Jan 25, 2007 This is much more than just another coffee table decoration about wine and food, or both. A lavishly illustrated volume, it is the third book written by Najmieh Batmanglij in her passionate promotion of Persian cuisine and, in this case, the rich and - despite Tehran's strict Muslim regime - continuing Iranian love affair with wine. --WINESTATE, Nov/Dec 2006 About the Author Introducing people to the pleasures of Persian cuisine has been a lifelong mission for Najmieh Batmanglij. Her *New Food of Life: Ancient Persian and Modern Iranian Cooking and Cerimonies* was called "The definitive book of Persian cooking" by The Los Angeles Times, and her *Silk Road Cooking: A Vegetarian Journey* was selected as one of the *Vegetarian Cookbooks of 2004* by The New York Times. She has spent the past 25 years traveling, teaching cooking, and adapting authentic Persian recipes to tastes and techniques in the West. She is a member of Les Dames d'Escoffier and has taught and lectured throughout the United States. She currently lives in Washington, DC, where she is teaching master classes in Persian cooking and is working on a new book for children to cook with the family. DICK DAVIS is a poet, scholar and professor. He is also the foremost translator of Persian poetry as well as a poet who has published numerous volumes of his own poetry to critical acclaim, including: *Belonging: Poems* (the Economist magazine's 2002 poetry book of the year). He is currently professor of Persian at Ohio State University and a Fellow of the Royal Society of Literature. BURKE OWENS is Associate Curator of Wine at Copia: The American Center for Wine, Food the Arts in Napa, California, where he is responsible for Copia's many and varied wine programs, including wine education. Excerpt. copy; Reprinted by permission. All rights reserved. FROM THE INTRODUCTION "Najmieh, do they drink wine in Iran?" That's a question I have often been asked by colleagues in the culinary world and students in my cooking classes. The answer is surprising. It is also complex. For thirteen centuries, the dominant religion in Iran has been Islam, which forbids the making, selling or drinking of alcoholic beverages. But the Qur'an; the holy book of Islam; isn't entirely consistent about this matter, and the strictness of the proscription has varied greatly over time. Even today, under a theocratic government, wine is drunk in many Iranian homes as a private pleasure. Some of it is made locally, although the vintners and wine merchants are non-Muslims. The present situation in the country is not unlike that of the United States during Prohibition, when a constitutional amendment banning alcoholic beverages was widely but cautiously ignored. I grew up in Tehran in a traditional household. Whenever I get up early in the morning, I remember my father's gentle predawn whisper: "It's time to pray." Eating and drinking ceremonies figure in my most vivid childhood memories, but alcoholic beverages were not a part of them. Our drinks were tea and sherbets. It was different at my aunt's house, however. Every afternoon around five o'clock, she would prepare a table in a shady spot in the garden.