



Fresh Face

Chef Andrea Reusing
at Cane Creek Farm in Snow Camp,
North Carolina

books



Eat This Book

A new cookbook captures the taste
of growing up in the South

by CLYDE EDGERTON

GROWING UP, PERHAPS YOU OFTEN ATE fresh tomato sandwiches—soft white bread smeared with mayonnaise, topped with juicy, tasty tomato slices from tomatoes right off the vine. And then as an adult perhaps you had occasion to eat a supermarket tomato that tasted like cardboard, and you wished you'd never grown up.

If this is true for you, then *Cooking in the Moment: A Year of Seasonal Recipes* (Clarkson Potter), by Andrea Reusing, is your book. It's all about the year-round finding and cooking of vegetables, fruit, and meat raised and grown close to where you live in the South.

In the fifties, there were no supermarkets near my home. That left no choice but to eat local food. My mother was a great cook, and because food can equal love... words don't work well here. But this cookbook does, and if you sometimes feel (as in that old gospel

tune "Drifting Too Far from the Shore") that time and modern life have put space between you and good food, then Reusing's book can flat take you back home. And if you like to cook, *Cooking in the Moment* can change the color of your time in the kitchen from gray to rainbow.

If you're not from the South, don't worry. The recipes in these pages use plenty of herbs, spices, and ingredients from all over. The book is for everybody. Reusing—an award-winning chef who runs the famous Lantern restaurant in Chapel Hill, North Carolina—grew up in New Jersey. She's either the best-writing cook or the best-cooking writer around. Her one-page journal-like essays spaced throughout the book are informative and fun to read even if you like to eat cardboard and couldn't care less about cooking.

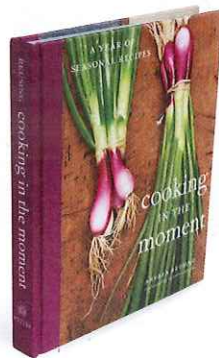
And John Kernick's photos (the food has clearly *not* been smoothed, shellacked, waxed, and stacked) complement the recipes in spirit and tone. They and the recipes made me remember food from decades ago. By the time I got to page 38, I'd read about hen and *dumplings*, cast-iron-skillet fresh trout with *cornmeal*, roast fresh ham with *cracklings*. You don't know what cracklings are? I mean really good, crisp cracklings. Well, words get even harder here. Let's just say that eating cracklings can kill you but make you stay happy while you die.

The book has four sections: spring, summer, fall, and winter. Reusing assumes, in general, that you will be cooking food that you buy near home—or raise yourself. You may need to find a CSA (Community Supported Agriculture) farm. If you don't know about one near you, goodness gracious, go online, find one, and get a box of fresh farm produce once a week during the summer (or for a longer period). Your children can visit "their farm." You'll be surprised at how easy it is to get cheese, vegetables, fruit, and herbs from some-

where besides California, Sweden, and South Korea.

Listen to some of Reusing's recipe titles: Warm Fresh Mozzarella with Grits, Grilled Radicchio, and Balsamic; Fried Okra with Indian Spices and Hot Tomato Relish; Broiled Ripe Figs with Warm Ricotta and Honey; Pot Roast with Gravy; Spicy Melon Salad with Peanuts and Mint.

We didn't even get to Campfire Bacon and Eggs in a Bag. There are so many alluring flavors, sentences, and photos in this book, it's as if you're reading away and suddenly you find your mouth full of good food. ☺



**COOKING IN THE
MOMENT**
Clarkson Potter, \$35