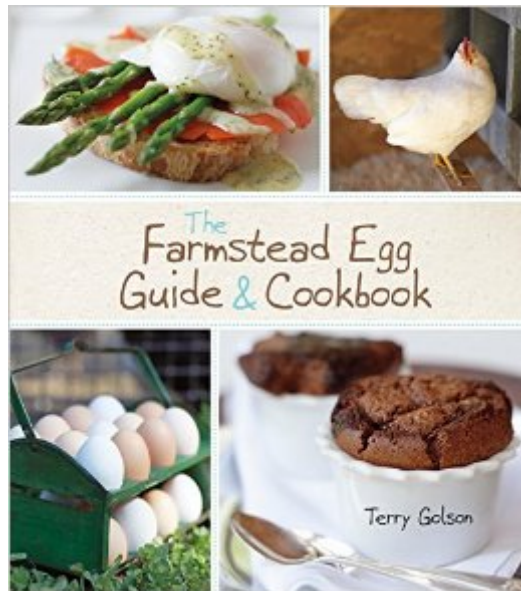


The book was found

# The Farmstead Egg Guide & Cookbook



## Synopsis

No matter where you live, you can have farmstead fresh eggs! From the cities to the suburbs, backyards are filled with the sounds of clucking like never before as more people invest in having a closer connection to the food they eat and discover the rewards (and challenges) of raising chickens and cultivating their own fresh eggs. Whether you've embraced the local food movement or just love that farm-fresh flavor, *The Farmstead Egg Guide and Cookbook* is the perfect book for you and your flock. Inside, you'll find expert advice on caring for your chickens, along with 100 delicious and diverse recipes. You'll notice a difference in your scrambled eggs, omelets, and quiches, as well as in savory and sweet soufflés, tarts, puddings, and pies. With *The Farmstead Egg Guide and Cookbook*, you'll never run out of delectable ways to enjoy your eggs for any meal of the day. This book will inspire you so that you to have the freshest and best eggs on your table and, if you're game, the experience of keeping hens in your backyard.

## Book Information

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## Customer Reviews

I have purchased other 'egg' cookbooks for our free-range organic backyard chickens. This book seems to kick it up a notch. There are some more advanced recipes which I think is great. There are some beautiful photos too. I am happy with my purchase and have recommend to my other backyard gals :)

I recently endured three years without eggs because my stomach just couldn't handle them without

a serious ache. I am now eating organic, cage-free eggs without any problems - knock on wood, it seems to be a sort of miracle. In this new stage of my life I am looking for new ways to make my egg dishes worth it! and this book is wonderful for inspiration and instruction. From this book, I learned that there is a big different between commercially distributed eggs and farm fresh. I also have oodles of delicious recipes to try! Since I have been following the The Art of Cooking Omelettes for my omelets, I first took a stab at mayonnaise because I have heard that fresh is so much better than store bought. With my flavorful organic eggs, its night and DAY!! If you want to learn more about eggs and find new ways to cook them - this is the book for you! They are the easiest way to incorporate organic protein into your diet without emptying your bank account.

I have enjoyed this volume; it is fun, offers useful information and the recipes are of value. I particularly like the information on different characteristics of chick varieties. Having grown up with Rhode Island Reds running about the yard, it brought back some very accurate memories as well.

If I get 1 or 2 recipes from a cookbook that I love, I consider it a good investment. This book is like investing in gold! Ms Golson is a great talent & a very wise, gifted author. Her [hencam.com](http://hencam.com) offers extra special advice on chicken keeping, gardening, cooking & life. She is a treasure.

Now that my girls (Chickens) are giving us a dozen eggs a day; I needed a book with some egg recipes. Well this book is beyond informing. Love reading it and the recipes are "egg"cellent!!! Thank you so much. Great Book with Great Information all the way through.

This book is perfect for people who, like me, are relative newcomers to raising chickens and for people who, like me, are looking for new egg recipes. Terry Golson's book offers practical chicken-keeping advice and a number of easy-to-follow recipes. Would I buy this book again? Most definitely, yes!

When I was asked to review Terry's new cookbook, I eagerly agreed. I have been a long-time fan of Ms. Goldson and her HenCam and read her other cookbook several years ago. This new one is outstanding! Worth the price based on the photography alone, I enjoyed flipping through just for the photos, before I settled down to actually read some of the recipes. Written in a straightforward manner and including recipes that elevate fresh eggs to new heights, I can't wait to try some of the dishes included in this cookbook. Recipes range from an apple and a brie omelet to leek and feta

quiche to a cinnamon sugar puffed pancake, and span the following categories: omelets and frittatas, savory and sweet custards and puddings, mayonnaise and sauces, meringues and souffles, breads and popovers and more. You will not be disappointed and if you raise chickens and have an abundance of fresh eggs, this cookbook will be a welcome addition to your collection. Lisa Fresh Eggs Daily

I love everything Terry Golson writes. I had taken this book from the library to read and then had to have a copy of my own. She makes the recipes so simple and because of her background you know they are good for you.

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