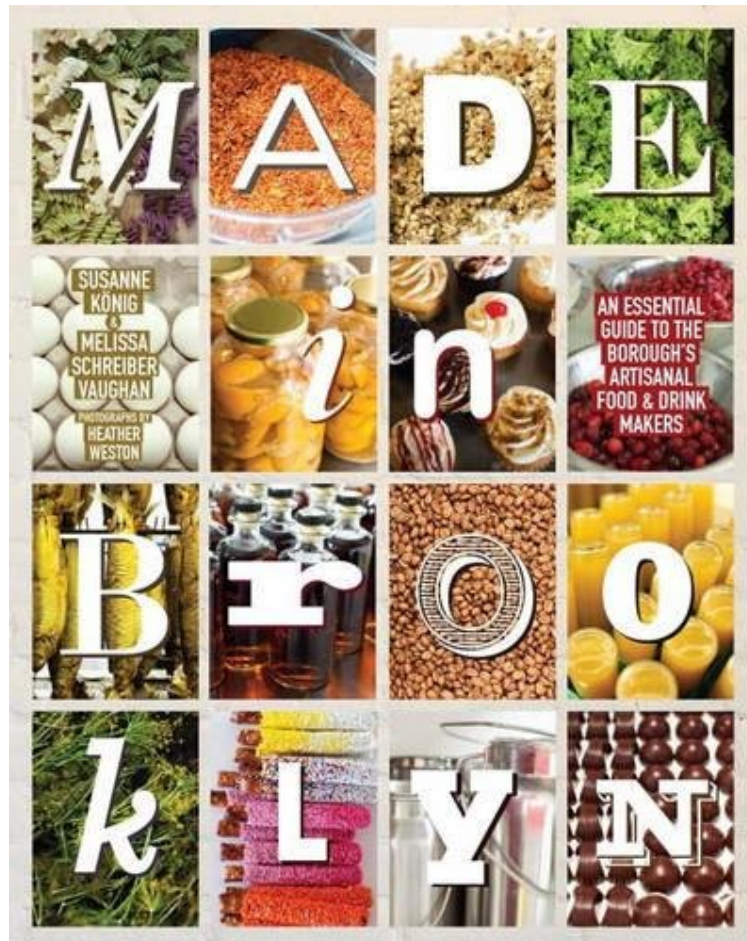


(Read free) Made in Brooklyn: An Essential Guide to the Borough's Artisanal Food Drink Makers

# Made in Brooklyn: An Essential Guide to the Borough's Artisanal Food Drink Makers

Melissa Schreiber Vaughan, Susanne Knig  
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**Melissa Schreiber Vaughan, Susanne Knig : Made in Brooklyn: An Essential Guide to the Borough's Artisanal Food Drink Makers** before purchasing it in order to gage whether or not it would be worth my time, and all praised Made in Brooklyn: An Essential Guide to the Borough's Artisanal Food Drink Makers:

0 of 0 people found the following review helpful. booming brooklynBy careful buyertake this along0 of 0 people found the following review helpful. Informative, but not quite enough.By Ann MYes, an informative addition to any Brooklynite foodie's library, but it's puzzling why the exact addresses or phone numbers of the various establishments were not included, just the websites.2 of 2 people found the following review helpful. Over 100 Brooklyn Food Drink MakersBy ConnyOver the past decade, book, Brooklyn has emerged as the epicenter of the craft food and drinks movement, the back jacket states in Susanne Konig and Milissa Schreiber Vaughans book, Made in Brooklyn: An Essential Guide to the Boroughs Artisanal Food Drink Makers.~ What ~This two hundred-and-eight page hardbound

targets anyone who lives or loves the foods and drinks in Brooklyn, New York. Featuring more than one hundred and ten vendors in the area, it is a go-to source to find eclectic styles of edibles and refreshments. After a color-coded map of the city, foreword by Ms. Vaughan, introductions by Rachel Wharton and David Wondrich, there are almost two hundred pages dedicated to makers, followed by where to buy, two indexes, and acknowledgments. The random collection of food items and beverages include several black and white along with color photographs of the products, their makers, and their local. Usually overlapped on the left side of the pages against white backgrounds are biographies of the designers that includes year established, owners name, product, and website. Several paragraphs explain why the food or drink is unique, as well as its features and history. ~ Why ~ Having never been to Brooklyn, I found the book fascinating as it has a myriad of creations from Nunu Chocolates in Boerum Hill and Butter Scotch in Crown Heights to Bagel Hole in Park Slope, La Newyorkina in Red Hook, and Oslo Coffee Roasters in Williamsburg. ~ Why Not ~ If you do not like Brooklyn or live there, the contents of this book may mean nothing to you. I did find it was hard to look up an area or item without having to go to the index to research. ~ Who ~ Author Konig is the director and buyer in New York and hosts cookbook parties. Author Vaughan is a cookbook co-author, recipe developer, and tester. Illustrator Weston loves to photograph people and food. ~ Wish ~ Since I know nothing about the area, I wish the map at the front of the book correlated to the makers location. If I wanted to visit a place by viewing the map, I have to look up its name on the joining page, go to the index and look under the area, and find the name and the page number. Since I could not detect the sites were in any particular order, they were hard to understand if there was a pattern. ~ Want ~ If you are looking for a book on food and drinks in Brooklyn to give to a person who has recently moved there, are visiting, or are fans of enjoying products produced in the area, this is a perfect gift. Thanks to Miss Rosen for offering this book to review for my honest opinion.

Over the past decade, Brooklyn has emerged as the epicenter of the craft food and drinks movement. Made in Brooklyn is a gorgeously photographed and selectively curated catalog of the wondrous variety of food and drink available in the trailblazing borough, featuring more than 110 different Brooklyn makers and over 1100 original photographs, from old-school favorites such as Acme Smoked Fish and Foxs U-Bet Chocolate Syrup to newer makers whose products are destined to become classics in their own right, such as Salty Road Salt Water Taffy and Van Brunt Stillhouse. Each maker is profiled in depth, depicting the artisans' craft and methods along with personal histories. Made in Brooklyn will include a list of shops, markets and liquor stores that feature an extensive range of Brooklyn-made foods and goods, along with an informal walking tour where a variety of makers offer tours, tastings, and workshops.

The stories behind quintessential Brooklyn foodstuffs like Foxs U-Bet chocolate syrup, Acme smoked fish and newcomers like Brooklyn Brine pickles, Ample Hills ice cream and Ownays Original New York City Rum are recounted in 'Made in Brooklyn.' Florence Fabricant, The New York Times Everywhere you go, whether youre in Australia or England or Paris even, theyre referencing Brooklyn in some way...arguably, were looking at the Brooklynization of the world at this point. Anthony Bourdain, chef, author and TV host If Smorgasburg and Brooklyn Flea are the food-scene stage, then Made in Brooklyn is the behind-the-scenes all-access pass, revealing the inspiring stories of our homegrown makers and showing the world what makes real Brooklyn tick. Eric Demby, co-founder of Brooklyn Flea and Smorgasburg Made in Brooklyn is a great source book for locally-made food and beverages and makes a perfect gift not only for visitors, but also for any new or native Brooklynite. A wonderful whirlwind tour of the best out there in Brooklyn. Francine Stephens, Proprietor Frannys, BKLYN Larder, and Rose's Bar Grill. I thought I knew this trendiest of boroughs pretty well. Now along comes a vibrant and user-friendly compendium called Made in Brooklyn, highlighting 111 exciting food and drink products made locally in small batches by quirky artisans and in large batches by famous companies. Huffington Post An insider's guide to Brooklyn's craft-food-and-drinks movement. Vanity Fair Reason its a page turner: You can practically taste everything on the page thanks to the gorgeous photography by Heather Weston. Reason to shut the nightlight: I said practically. This book will make you hungry! The Alcohol Professor Flipping through the book inspires two feelings: one, incredible hunger the photos really are good and two, wonder at the immense diversity of the business represented within. The Jewish Week For the Kings County Completist... No one knows how many painstaking producers of food and drink there are in Brooklyn these days. Well, maybe Marty Markowitz does. The point is that its nearly impossible to keep track of all the small-batch, hand-crafted activity. Which is why Made in Brooklyn, by Susanne Knig and Melissa Schreiber Vaughan, is such a handy resource. All the great picklers, beer brewers, bread bakers, granola-makers, ice cream churners, kale dehydrators, bitters bottlers, taffy pullers, fish smokers, coffee roasters, whiskey distillers, and more are here. Grub Street About the Author Susanne Knig is the director of and buyer for The POWERHOUSE Arena in Dumbo, Brooklyn, renowned for hosting eclectic cook book parties for many Brooklyn-based chefs and makers including Pok Pok, Fleischer's, Kings County, Ample Hills, Sunday Suppers, Franny's, Baked, and many more. She also curates an extensive collection of Brooklyn-made products. After spending her childhood and formative years in Germany, Belgium, and Paris where she worked at Sothebys and for French art book publishers, she moved to New York in 2000.

She works and lives in Brooklyn with her husband and son. Melissa Schreiber Vaughan is the co-author of *The New Brooklyn Cookbook* and a recipe developer and tester, whose work has appeared in national food magazines and more than 20 cookbooks. Melissa curates food events throughout Brooklyn and lives in Park Slope with her two budding foodies, Roan and Dory. Heather Weston takes pictures. Whether in the studio or on location she loves to photograph people and food. Heather lives in Brooklyn with her husband and daughter and is a proud ballet mom. To see more of her photography visit [www.heatherweston.com](http://www.heatherweston.com). Contributor Bios: Rachel Wharton is a James Beard Foundation award-winning foodwriter, cookbook author and contributing editor to *Edible Brooklyn*. David Wondrich is one of the world's foremost American cocktail historians, a James Beard Foundation award-winning drinks writer, and author of *Imbibe!*