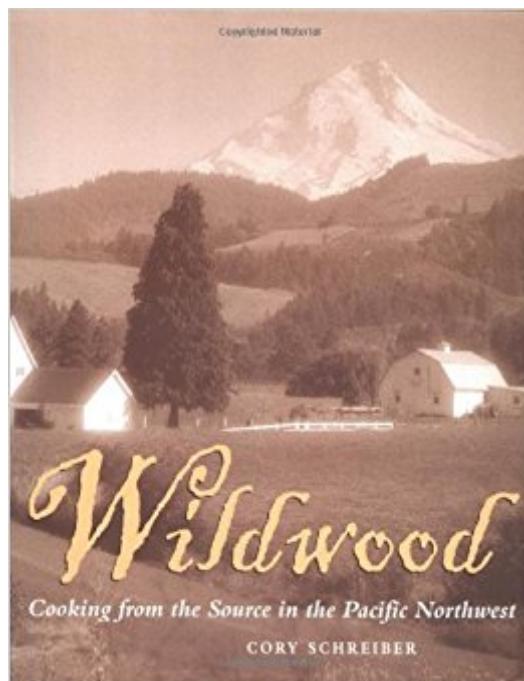


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# Wildwood: Cooking From The Source In The Pacific Northwest



## **Synopsis**

Chef Cory Schreiber opened the Wildwood restaurant in Portland five years ago and has rapidly become a leading figure in the region's bustling culinary scene -- winning the James Beard Award in 1998 for Best Chef: Pacific Northwest. Schreiber emphasizes organic produce prepared in ways that allow the natural beauty and flavors of the ingredients to shine forth, unobstructed by fussy embellishments. With its lavish food and landscape photography, inspired recipes, and passionate personal narrative, Wildwood presents the dishes that have earned Mr. Schreiber national acclaim, and offers a window into the source of his creativity.

## **Book Information**

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## **Customer Reviews**

At Wildwood, the popular Portland, Oregon, restaurant, chef Cory Schreiber cooks dishes closely tied to local foods of the Pacific Northwest. A fifth-generation Oregonian and fourth-generation restaurateur, he is devoted to the plump oysters of Yaquina Bay, wild mushrooms from the slopes of the Cascade Mountains, and juicy berries from the Willamette Valley--all recognized as world-class ingredients. Wildwood the cookbook holds your attention in the kitchen and out. Schreiber shares his family's history, starting in 1864, when his great-grandfather settled in Oysterville. He describes his experience as a boy catching a 24-pound wild king salmon he could barely hold on the line, then explains why its firm flesh is prized and recommends poaching or grilling as the best ways to cook such firm-fleshed fish. Through his recipes, Schreiber shows how to build on the glorious flavor found in the best-quality ingredients. His Tomato and Fennel Vinaigrette is based on Summer

Tomato Sauce seasoned with garlic and fresh herbs. Olive Oil-Braised Bell Peppers use the Mediterranean technique of simmering vegetables in oil until they are meltingly tender. While Schreiber spotlights the foods of Oregon, cooks everywhere can emulate his respect for local ingredients and for the land and waters that produce them. --Dana Jacobi

"The quality of ingredients that you select will determine, long before you begin cooking the meal, how the flavors, textures, and overall appeal of a dish will be achieved." This is the premise of Wildwood, the restaurant located in trendy Northwest Portland, Ore. Hazelnuts, salmon, quail, wild mushrooms, Dungeness crab in winter and blackberries in summer make the Pacific Northwest a cook's paradise. And Schreiber uses this bounty to its full advantage, showcasing dishes such as Salad of Field Greens with Crispy Fried Oysters, and Aioli and Smoky Bacon on an Herbed Crepe. Still, there are few pitfalls. Some recipes overprepare: Chanterelle Soup with Dried Apples, Hazelnuts and Apple Brandy calls for fennel seeds, apple cider and a leek, none of which rescue this flavorless puree (the dried apples and hazelnuts are merely a garnish). Some dishes, including Blackberry Cobbler with Cornmeal-Biscuit Topping, are loaded with sugar and heavy cream. Local produce sometimes gets lost among such nouveau cuisine embellishments as parsnip puree. However, one can easily skip the parsnips and savor the rich entrées. Shoulder of Lamb Braised with Pinot Noir and Raisins is complemented by a curried Carrot Puree described thus: "Stir in the curry and cook for 3 to 4 minutes to allow the flavor to bloom." (Why bother cooking when one can drool over directions like this?) Schreiber's helpful tips, homey desserts (Apple Apricot Ginger Buckle, Warm Bartlett Pear Brown Betty, etc.) and unusual combinations are coupled with gorgeous photographs to make his book a mouthwatering addition to any cook's library. (June) Copyright 2000 Reed Business Information, Inc.

This cookbook has some great and innovative recipes. I bought it specifically for the pizza crust recipe, but just finished preparing the Pinot noir chicken. Fabulous!!! Many favorites for salmon, clams, and other seafoods, great marinades.

I don't usually buy cookbooks because I prefer to find recipes on internet but this book has a style of cooking which is natural yet with a special touch and all of the recipes are worth having. I have bought various copies, for myself and for gifts.

It's a wonderful book of history, Portland people from the past, tradition, and oh yes great

recipes. How did a book about cooking hold me for 1 1/2 hours? Very interesting and very well written!

very well written and the recipes are delicious. A book any chef should own in my opinion

Great recipes.

Many have been the times I have savored the tastes of Cory Schrieber's Pacific Northwest cooking at his top Wildwood restaurant. To see his philosophy, outlook and family enveloped in these very real recipes featuring the foods and flavors of this rich region is simply a delight! The way Cory weaves local and history into the regional introductions of sensuous, but palate-cleansing dishes is simply amazing. This is a book to be cooked from and curled up with on a rainy afternoon for a good read, and then to be drawn from the shelf again, and again.

Favorite cookbook!

The vendor was terrific...quick and efficient! The book very well packed and in mint condition! This cookbook is not easy to find. A terrific experience!

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