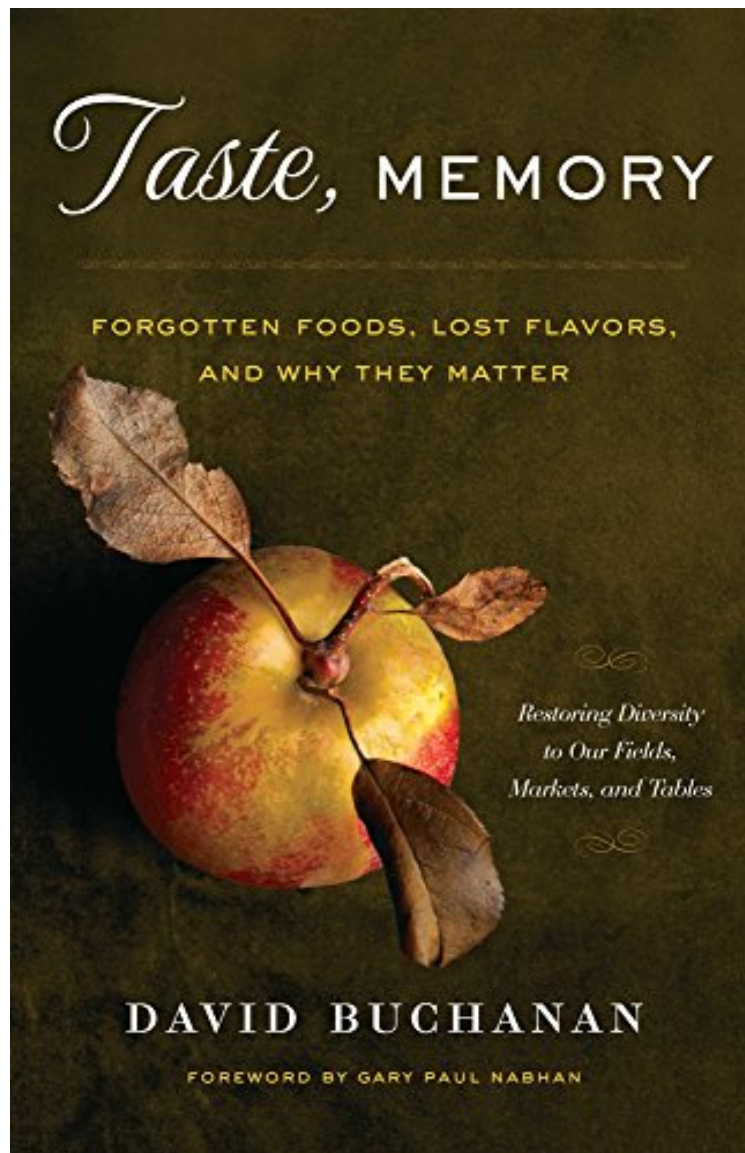


(Read now) Taste, Memory: Forgotten Foods, Lost Flavors, and Why They Matter

# Taste, Memory: Forgotten Foods, Lost Flavors, and Why They Matter

David Buchanan

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**David Buchanan : Taste, Memory: Forgotten Foods, Lost Flavors, and Why They Matter** before purchasing it in order to gage whether or not it would be worth my time, and all praised Taste, Memory: Forgotten Foods, Lost Flavors, and Why They Matter:

4 of 4 people found the following review helpful. Beautiful writing, important workBy TAKOSANDavid Buchanan is

living the way I can only envy from afar. He clearly works very hard and never tires while pursuing his passions. His is a life with clear purpose and direction, but he doesn't shy away from exploring all the by ways that fate offers him. His commitment to making a difference in the world of food has taken him around the world, including all around the US. He has already made a significant impact on the food and agricultural scene in Maine, as well as touched the lives of many far less fortunate. He is clearly an old soul, who appreciates the wonder around him. The earth and our food system are going to be healthier, more diverse and just happier as a result of his work. I hope Mr. Buchanan keeps on writing and tells us about all of his next adventures!

10 of 10 people found the following review helpful. Authentic voice. Grounded observations. By Jerry B. Coon David Buchanan is an authentic voice. He offers grounded observations. Astute implementation of old into new. I bought the book based on comments from the internet. This is the first time I've taken the time to write a review. Obviously, I really enjoyed the book. David Buchanan entertains as he pulls you into a journey through forgotten orchards and lost varieties and offers valuable contribution to reviving and implementing old into new. I really want to acquire some of his mentioned varieties. Sleuthing seed and fruit catalogs is the stuff of winter life, and anticipating is almost as good as the tasting of the fruits of our labors. Green and growing!

1 of 1 people found the following review helpful. A taste treat! By MH Great story telling and history telling about the variety and varieties of foods we used to eat. Made me want to go out and look for those lost tastes!

Taste, Memory traces the experiences of modern-day explorers who rediscover culturally rich forgotten foods and return them to our tables for all to experience and savor. In Taste, Memory author David Buchanan explores questions fundamental to the future of food and farming. How can we strike a balance between preserving the past, maintaining valuable agricultural and culinary traditions, and looking ahead to breed new plants? What place does a cantankerous old pear or too-delicate strawberry deserve in our gardens, farms, and markets? To what extent should growers value efficiency and uniformity over matters of taste, ecology, or regional identity? While living in Washington State in the early nineties, Buchanan learned about the heritage food movement and began growing fruit trees, grains, and vegetables. After moving home to New England, however, he left behind his plant collection and for several years stopped gardening. In 2005, inspired by the revival of interest in regional food and culinary traditions, Buchanan borrowed a few rows of growing space at a farm near his home in Portland, Maine, where he resumed collecting. By 2012 he had expanded to two acres, started a nursery and small business, and discovered creative ways to preserve rare foods. In Taste, Memory Buchanan shares stories of slightly obsessive urban gardeners, preservationists, environmentalists, farmers, and passionate cooks, and weaves anecdotes of his personal journey with profiles of leaders in the movement to defend agricultural biodiversity. Taste, Memory begins and ends with a simple premise: that a healthy food system depends on matching diverse plants and animals to the demands of land and climate. In this sense of place lies the true meaning of local food.

From Booklist Not just a feast for the palate, Buchanan's book is a feast for the souls of those concerned about a fast-food culture that prizes uniformity and convenience over the kind of tastes that cannot be produced on an assembly line. He focuses on heirloom foods, those dating back at least 50 years and unchanged by modern methods of food production. After working in a garden for seven years in Portland, Maine, Buchanan finally settled into a rhythm that offered elements of city and country life: gardening on borrowed and leased land, a quasi farm, and across two acres of backyards, and working informally with other like-minded people in a food enterprise focused on flavor. A pioneer in the heirloom seed movement in the early 1990s, he aspires not to an effete effort at reviving fragile foods but rather to bringing regionally and culturally different foods to the table. His clearly defined goal, to create the best plant collection for this particular time and place, informs this delightful book, rich in delicious details of journeys to discover forgotten foods and flavors.

--Vanessa Bush Kirkus s-- "A meander, with hoe, through organic vegetable patches, lost orchards, seed catalogs and produce markets with a dedicated gardener in search of a small farm. From experiments trying to live off the grid in Washington state after college to raising produce on semiurban plots around Portland, Maine, Buchanan has always followed his passion for heritage plants: the ugly heirloom baking apple, undersized pear, thin-skinned tomato and other relics of the old family farm lost or marginalized by bottom-line-obsessed agribusiness, environmental degradation and government regulation. In this combination of memoir and treatise for the back-to-the-farm movement, the author laments the loss of 90 percent of America's crop diversity over the last century. What that means to the average supermarket shopper is dinner without a world of region-specific savor: the fruit of what the French call the terroir. Seeking inspiration and the perfect place to start a market garden, Buchanan made research forays to thriving organic farms and nurseries in New England, talked with seed collectors, visited a USDA gene bank and hunted for heritage apple trees by highways and in backyards. He ponders the relevance of agricultural diversity in the contemporary world and the role individuals can play in keeping heritage varieties in our markets and on our plates. Buchanan ended up swapping work for equipment and the use of small parcels of tillable land around Portland, where he continues to battle late blight and caterpillars to raise a varied crop of rare apples for his own brand of raw cider. It's a catch-as-catch-can lifestyle, but it's deeply satisfying to Buchanan and demonstrates the way forward for a new generation of farmers and locavores. A specialized look at the small-

farming movement, written with appealing self-knowledge, diligent research and occasional flair."Booklist-"Not just a feast for the palate, Buchanan's book is a feast for the souls of those concerned about a fast-food culture that prizes uniformity and convenience over the kind of tastes that cannot be produced on an assembly line. He focuses on heirloom foods, those dating back at least 50 years and unchanged by modern methods of food production. After working in a garden for seven years in Portland, Maine, Buchanan finally settled into a rhythm that offered elements of city and country life: gardening on borrowed and leased land, a quasi-farm, and across two acres of back yards, and working informally with other like-minded people in a food enterprise focused on flavor. A pioneer in the heirloom seed movement in the early 1990s, he aspires not to an effete effort at reviving fragile foods but rather to bringing regionally and culturally different foods to the table. His clearly defined goal, to create the best plant collection for this particular time and place, informs this delightful book rich in delicious details of journeys to discover forgotten foods and flavors."

**ForeWord s-** As debate rages about genetically modified organisms (GMOs) and their impact on seeds and farming, there's another issue that deserves to be widely visited: the dearth of diversity in our current food system. Because of changes in our agricultural model, scores of once-common fruits, grains, and vegetables have been phased out by the need for food that's more easily shipped across long distances and stored for days, if not weeks, before getting to market. What have we lost as a result of these farming changes and distribution demands, and what can be gained by preserving the diversity that's left? Author David Buchanan's answer, in the form of *Taste, Memory*, is compelling and important. He combines personal stories as well as encounters with leaders in biodiversity to present a glimpse of what a healthy food system might look like, one in which plants and animals are matched to the land and the climate, not to consumer demand or agribusiness bottom lines. Throughout, Buchanan's writing style is lyrical but straightforward, perfect for observations about food and growing. 'My farm project isn't about just saving seeds or old fruit varieties,' he writes, 'but searching for a creative connection with land and plants that, until the last few generations, was at the heart of most people's lives.' There's enormous value in preserving the agrarian diversity that humans have enjoyed for centuries, he believes, and that we've only recently lost. Buchanan makes an excellent case for waking up to the issues of crop diversity and how we need to continue exploring how our foods can evolve along with our methods for cooking, preserving, and treasuring them. Buchanan's work is a savory treat, full of fresh insight and delicious inspiration."

**As we increasingly seek to reconnect to our agrarian roots and restore our relationship with the land, we need guides who have been down the path before us and already negotiated some of the tangles along the way. There is no better guide than David Buchanan. *Taste, Memory* is the captivating work of a writer who is alert to the world around him and ready to learn from it. Buchanan's elegant celebration of the 'ongoing conversation', as he calls it, between generations of heirloom food plants and the families that have lovingly kept them alive, will inspire a new generation to nurture the happy marriages of plants and place that make communities lively, resilient, and deeply meaningful."**--Rowan Jacobsen, author of *Fruitless Fall* and *American Terroir*

***Taste, Memory* is not the typical storybook novel about finding redemption on an isolated old farm, but a 21st-century success story built around collaboration, innovation, and vibrant new models for sustainable farming. David's book helps us explore agricultural models past and present, in order to help us find our own unique niche, rhythm and flow in the emerging local food economy. His ability to help us appreciate the nuances of heirloom crops and regional flavors reminds us that we can help to preserve agricultural and food traditions for the future...one seed, one bite, and one backyard at a time!**--John Forti, garden historian, *The Heirloom Gardener*

**With a scientist's intellect and the heart of a 21st-century Noah, David Buchanan goes beyond biodiversity to explore the true place of *Taste, Memory*, a sensory experience that ties all of mankind together at life's dinner table. Using taste as his compass, Buchanan uncovers authentic endangered flavors, making us all long for another serving.**--Poppy Tooker, New Orleans food activist and host of *Louisiana Eats*

**Buchanan shows us that reconnecting with the sources of our food reconnects us with what it means to feel alive. His unbridled enthusiasm for all things agricultural--from a forgotten peach variety to the proper soil balance for a rooftop farm--is infectious.**--Curt Ellis, *FoodCorps*

**In *Taste, Memory*, David Buchanan shares his quest to promote fruit and vegetable biodiversity in New England. "Plant it to save it" is his mantra. In his thoughtful meditation and memoir, Buchanan reveals a powerful commitment to collecting and conserving the apples, blueberries, rutabagas, potatoes and other foods long part of this rocky and harsh landscape. As important, though, is his clear-sighted understanding of the necessary innovations that will be required to preserve the fantastic Baldwin apples, Bordo Beets and Chocolate tomatoes not just for this generation, but for the next seven generations. An important book.**--Amy Trubek, author of *The Taste of Place: A Cultural Journey into Terroir*

**Every peach, every turnip, every ear of corn becomes a local food in the fullest sense when gardeners and fruit growers opt for regional advantage. There are stories to be told here, be it the lore of the Fletcher Sweet apple or the enduring affair of that blonde cucumber from the Boothbys. How well David Buchanan weaves the human element into this celebration of plant selection and provincial cuisine. Good eating goes hand in hand with our dance with place. Let *Taste, Memory* bring appreciation for varietal delight to your dinner table.**--Michael Phillips, author of *The Holistic Orchard* and *The Apple Grower*

***Taste* is one of the great joys in life, a sense and sensibility that all of us share. But it is a common pleasure we are in real danger of losing, as our modern world seems bent on a collision course with ever greater homogeneity and the lack of distinctive local flavors and cultures. In this thought-provoking book, David Buchanan captures taste**

experience from whence it once flowed, from an overpowering, life-enhancing diversity.--Tom Burford, orchardist, historian, and author of *The Apples of America* A Greek proverb states, A society grows great when old men plant trees whose shade they know they shall never sit in. David Buchanan's book about food, agriculture, community, and connections to soil and climate, embodies the spirit and vision of the Greeks. Beyond weaving an engaging narrative about farming, the past twenty years of his life reflect the extraordinary changes occurring in American agriculture and a rediscovery of taste and quality in food. We are indeed fortunate that, as a young man, he has many years to plant apples, peaches, and other notable foods!--Jeffrey P. Roberts, author of *The Atlas of American Artisan Cheese* David Buchanan takes on his subject, some of it prickly, with grace and eloquence. *Taste, Memory* is hard to put down. It is a beautiful read that illuminates the challenges to and importance of biodiversity, a subject that David frames with our taste buds and personal food histories. A wonderful book, and an important one!--Deborah Madison, author of *Vegetable Literacy* and *Local Flavors* About the Author David Buchanan is the author of *Taste, Memory*. He planted his first gardens in central Washington State more than 20 years ago, after learning about the heritage food movement through the Seed Savers Exchange. He has worked for farms, ranches, and nurseries; operated a landscape design company specializing in native plant restoration; managed an educational farm for a community nonprofit; and helped found the Portland, Maine, chapter of Slow Food USA. In the mid-1990s he worked for Arche Noah, an Austrian seed-saving organization, producing seeds to maintain the thousands of varieties of vegetables and grains in their collection. David helped found and for three years led the Portland, Maine, chapter of Slow Food. He now serves on its national Biodiversity Committee, which evaluates and helps preserve endangered heritage foods from around the country. In 2008 he managed Turkey Hill Farm in Cape Elizabeth, Maine, and continues to maintain gardens there and at two nearby sites. Currently he oversees vegetable and cut flower production for Old Ocean House Farms in Cape Elizabeth, and grows more than 250 varieties of fruit, as well as herbs and heirloom vegetables. He sells nursery plants, organic vegetables, fruit smoothies, and raw cider at the Portland farmers market. Gary Nabhan is the W.K. Kellogg Endowed Chair in Sustainable Food Systems at the University of Arizona, as well as the permaculture designer and orchard-keeper of Almuniya de los Zopilotes Experimental Farm in Patagonia, Arizona. Widely acknowledged as a pioneer in the local-food movement and grassroots seed conservation, Nabhan was honored by *Utne Reader* in 2011 as one of twelve people making the world a better place to live. A recipient of a MacArthur Genius Award, his twenty-four books have been translated into six languages.