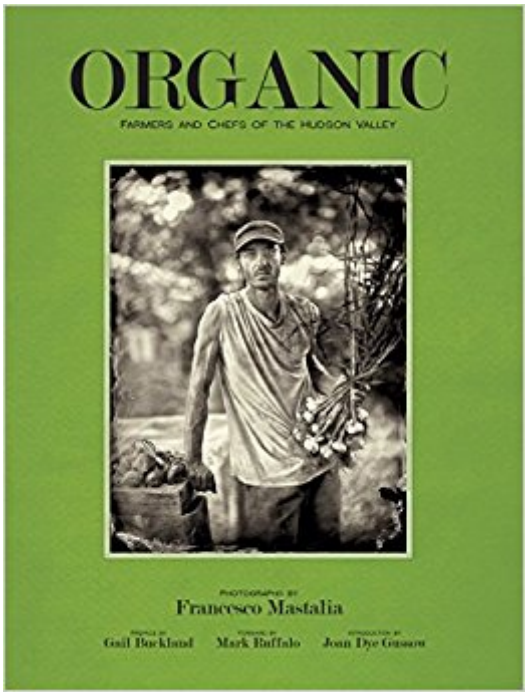
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Organic: Farmers And Chefs Of The Hudson Valley



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Synopsis

The Hudson Valley, New York has become an epicenter for the local, organic,Ã Â sustainable food movement. With its rich agricultural land, the awareness forÃ Â sustainable living, and the growing demand for local, organic food, the farm-to-table,Ã Â locavore movement has become a way of life in the Hudson Valley. OrganicÃ Â spotlights the Hudson Valley as a region at the forefront of this movement andÃ Â features the portraits and words of the dedicated farmers who are committed toÃ Â growing and producing food using sustainable methods, and the chefs who echo theirÃ Â beliefs and pay homage to the food they produce, including such notables as:* Amy Hepworth of Hepworth Farms, works on a 7th-generation, family-owned farm* Dan Barber, chef and co-owner of Blue Hill at Stone Barns was named one of the world'sÃ Â most influential people in 2009 in Time's annual "Time 100"* Zakary Pelaccio, owner of Fish & Game, is famous for building Brooklyn's first gastropub andÃ Â pioneering NYC's nose-to-tail culinary movement* Ken Greene at the Hudson Valley Seed Library provides many local producers with heirloomÃ Â and open-pollinated garden seeds and protects 15,000 years of agricultural history!* Steffen Schneider at the 400-acre biodynamic Hawthorne Valley Farm has helped educate overÃ Â 13,000 kids since 1972 as part of the farm's Visiting Students ProgramÃ Â The over 100 portraits of the farmers and chefs of the Hudson Valley wereÃ Â photographed using the wet-plate collodion process, a technique developed in theÃ Â 1850s when the art of photography was in its infancy. With the use of large woodenÃ Â cameras and brass lenses, glass plates are hand coated to produce one-of-a-kindÃ Â ambrotype images. The amber toned images remind us of a time when the cultivationÃ Â of land was a manual process that linked the farmer directly to the soil. "Organic" isÃ Â one of the most misunderstood and often misused words describing food today. InÃ Â narrating their own stories, the farmers and chefs share their philosophy about what itÃ Â means to grow and live organically and sustainably.

Book Information

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Customer Reviews

" . . . for anyone who likes their locally-grown, pesticide-free carrots with a dusting of nostalgia, Organic is tasty indeed.- TIME.com"The very intimate portraits of the farmers and chefs of this beautiful and intensely personal bookreach out from the page as you gaze into their souls, looking for a place at the table."- Examiner.comÃ Â "Organic: Farmers and Chefs of the Hudson ValleyÃ Â is a gorgeous tome (no doubt intended for your coffee table) that has no recipes, just stunning full-page photographs by Francesco Mastalia of the new rock stars: farmers."- GOOD"Francesco Mastalia's ambrotypes are among the finest being made in the world today."Ã Â - Sublime Magazine"Part work of art, part tribute to farmers who love the earth they work, this new book deserves to be out where people can see it."- Mothernaturework.com "ItÃ¢â ¬â„¢s a perfect marriage of process and subject, both using hands-on techniques to produce remarkable results.Ã Â The amber toned images reflect that the cultivation of land was a manual process that linked the farmer directly to the soil.Ã¢â ¬Â• -Ã Â Lenscratch "What we love about the book is thatÃ Â you look through all of the beautiful portraits, you see a real patchwork of people from all different walks of life."- Beekman 1802 Boys (on Cooking Channel)"We hope you enjoy reading and admiring the beautiful photographs that Francesco's journey took him on."- Organic Hudson Valley"The result is less a last word on the term 'organic' and more of an elegant and provocative meditation on our connection to the land, our food, and our community."Ã Â - Edible Hudson ValleyÃ Â Ã Â As Seen On:Yahoo! News

Francesco Mastalia has traveled the world, photographing tribal,Ã Â religious, spiritual, and indigenous peoples. His book Dreads, published by WorkmanÃ Â Artisan, is a photo documentary on the history of dreadlocks. The book is now in its seventh printing, sold worldwide, and includes an introduction by Pulitzer Prize-winning author Alice Walker.Joan Dye Gussow, PhD, is known as the matriarch of the organic, locavore,Ã Â small-farm movement. She is a mentor to today's leading food activists. She hasÃ Â wielded considerable influence in academia (as a nutrition and education professor atÃ Â Columbia University), in government (as a member of the National

OrganicsÃ Â Standards Board), and in the advocacy world (serving on the Center for Food Safety'sÃ Â Advisory Board). She has written extensively, including, most recently, Growing Older:Ã Â A Chronicle of Death, Life, and Growing Vegetables (Chelsea Green, 2010). SheÃ Â makes her home in the Hudson Valley.

Great read

The perfect gift for a Hudson Valley resident and organic food lover who supports local vendors. Next up, a copy for myself!

This book is incredibly beautiful!

Found this on a blip on Yahoo. Loved the pictures in the blip, so purchased the book. Not disappointed. . . marvelous book.

The collection of individual farmer's stories is inspiring and the photography is beautifully done. Exquisite presentation.

Stunning book.

what beautiful photography.

How does one classify a book of photographs of Hudson Valley organic farmers and chefs that includes accompanying text describing what the word organic and the practice of organic farming means to them? Especially if the photographs are taken with the wet plate collodion process developed in 1850 using a handmade wooden box of a camera and an original lens. Is this a farm-to-table epistle, a regional title or a history of photography book? That is the dilemma of your bookseller.For our concerns, letÃƒÂ¢Ã â ¬Ã â„¢s just say it is the sum of all three, its whole a paean to an organic way of living coupled with an organic way of growing and cooking the food we eat. It is the men and women and their backbreaking labor of love to grow clean food in the Hudson Valley. It is the locavore ethos of our ancestors to be owned again by their descendants. It is the farm-to-table movement writ large on ambrotypes, the chemicals with their light-sensitive properties mixed and spread by hand on black glass plates to produce one-of-a-kind images of one-of-a-kind

people to grace these pages.People like Chef Ric Orlando, ÃƒÂ¢Ã â ¬Ã Å“Clean FoodÃƒÂ¢Ã â ¬Ã Â• cookbook author and TVÃƒÂ¢Ã â ¬Ã â„¢s CHOPPED winner who owns two restaurants in the Hudson Valley. He commented on local and organic food and what itÃƒÂ¢Ã â ¬Ã â„¢s like cooking in the Hudson Valley:ÃƒÂ¢Ã â ¬Ã Å“I opened the original New World Home Cooking on Zena Road in a little haunted stone house in 1993. We called it ÃƒÂ¢Ã â ¬Ã Ëœglobal flavor, with local pride.ÃƒÂ¢Ã â ¬Ã â„¢ We always try to incorporate as much local and organic into our products, and then turn it into global flavors.ÃƒÂ¢Ã â ¬Ã Â•ÃƒÂ¢Ã â ¬Ã Å“The Hudson Valley is a great place to cook. ItÃƒÂ¢Ã â ¬Ã â„¢s a great place to be in the food world. The one thing about being an organic chef, a clean food chef, is that every day you have to weigh decisions, you have to decide whatÃƒÂ¢Ã â ¬Ã â„¢s best overall. ThatÃƒÂ¢Ã â ¬Ã â„¢s the biggest challenge.ÃƒÂ¢Ã â ¬Ã Â•Farmer Martin Stosiek of Markristo Farm in Hillsdale, NY, a certified organic farm since 1992, put it this way:ÃƒÂ¢Ã â ¬Ã Å“Organic is using natural inputs, manures, cover crops, and things like that, but itÃƒÂ¢Ã â ¬Ã â„¢s also how you treat the land. ItÃƒÂ¢Ã â ¬Ã â„¢s using land and maintaining the soil biology and the wildlife in the area. Organic farming also has something to do with the markets, how you work with your customers, how you treat your help.ÃƒÂ¢Ã â ¬Ã Â•Farmer Marnie Mclean of Thompson-Finch Farm in Ancram, NY, certified organic for ÃƒÂ¢Ã â ¬Ã Å“about 28 yearsÃƒÂ¢Ã â ¬Ã Â• contributed this wisdom:ÃƒÂ¢Ã â ¬Ã Å“Organic is about the earth: the habitat, the hedgerows that attract all kinds of birds and insects, things working in harmony, the health of the soil, health of the people, long term sustainability. ItÃƒÂ¢Ã â ¬Ã â„¢s the only way for the planet.ÃƒÂ¢Ã â ¬Ã Â•This sensibility, excerpted here, but expanded upon by each of the more than 100 contributors, brings renewed hope in the survival of our planet, and in the community that is small-scale organic farming in the Hudson Valley.Mark Ruffalo summed it up in his foreword this way:ÃƒÂ¢Ã â ¬Ã Å“This book isnÃƒÂ¢Ã â ¬Ã â„¢t primarily about the concept of organic, although there is plenty to learn here on that front. It is really a celebration of those who live it and engage it. The people in this book speak a special language that has been developed between the land, the living organisms in that land, and the person growing or raising food there.ÃƒÂ¢Ã â ¬Ã Â•Reading Organic Farmers and Chefs of the Hudson Valley, or rather, looking at the full-page photographs, it is easy to believe that the 9ÃƒÂ¢Ã â ¬Ã Â•x12ÃƒÂ¢Ã â ¬Ã Â• portraits speak to you of their lives just by the way they are posed. Then, reading the opposite page of text, you have another portrait of their lives giving you a real insight into the minds of the people who grow and prepare our food. YouÃƒÂ¢Ã â ¬Ã â„¢ll end up liking them all and wishing you knew a few better.About the

photographs, Francesco Mastalia focuses his 1870 lens on the eyes, capturing a sometimes unsettling and sometimes inviting, but always mesmerizing image, with the stern look and blurred edges due to the exposure time as much as the process. Gail Buckland says in her introduction: ÃƒÂ¢Ã â ¬Ã Å“Each color of the collodion mix requires a different exposure time. A little like cooking. Every plate Mastalia makes is different, just like every meal prepared by a master chef.ÃƒÂ¢Ã â ¬Ã Â• It is the unique quality and power of the photographs that add weight to the organic philosophy of the contributors. And it is their words that warrant a second look at the images.In the end you shouldnÃƒÂ¢Ã â ¬Ã â„¢t care which category the book Organic Farmers and Chefs of the Hudson Valley is placed in. It is enough that the very intimate portraits of the farmers and chefs of this beautiful and intensely personal book reach out from the page as you gaze into their souls, looking for a place at the table.

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