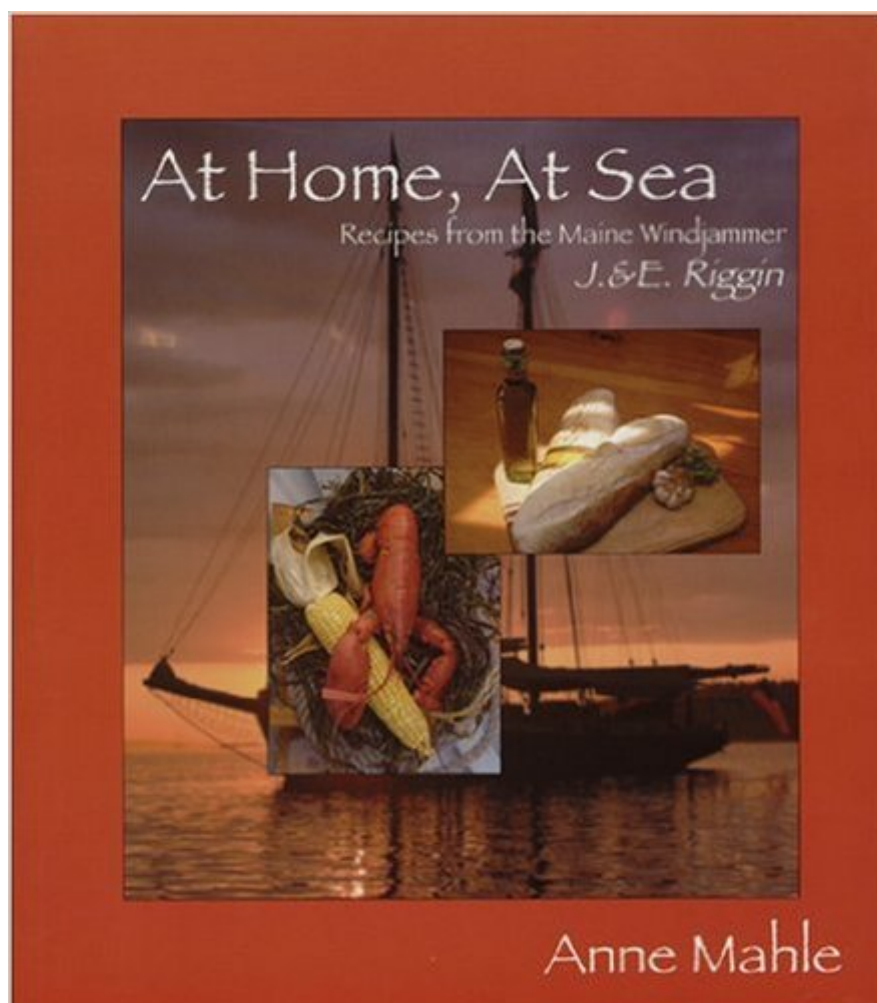


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# At Home, At Sea: Recipes From The Maine Windjammer J.&E. Riggin



## Synopsis

A simple time. A simpler life. And simply wonderful food. The recipes and stories in *At Home, At Sea* recreate life on a Maine Windjammer: a week in a different world, a different century, with homemade, old-world food cooked with fire and passion. In these pages you'll find memories of the Age of Sail -- the gleam of brass, the sound of the wind in the rigging, and the delicious smells of Maine cooking -- baked breads from the woodstove, steamed lobster, hearty stews, and mouthwatering desserts -- all from the galley of the Schooner J&E Riggin. Chef Anne Mahle started as a mess cook on one of the windjammers and quickly developed a passion for cooking. She has spend the last 15 years working and learning, graduating from mess cook to head cook on the windjammers to private chef on a Caribbean yacht. She further developed her skills as sous chef to classically trained Swiss chef Hans Bucher and at The Culinary Institute of America. She currently owns and operates the J&E Riggin with her husband, Captain Jon Finger. *At Home, At Sea* features:

- \* Over 150 recipes, including-Lobster and Sundried Tomato Fettuccini-Cinnamon Roasted Sweet Potatoes-Curried Lamb and Lentil Stew-Whole Wheat Walnut Bread
- \* A Week at Sea -- An inside look at daily life on a Maine Windjammer
- \* Color photographs by award-winning photographer Frank Chillemi
- \* Icons indicating low-fat, low-carbohydrate, and vegetarian recipes
- \* Focus on sustainable living, featuring local organic foods, eco-friendly cleaning supplies, and composting at sea

## Book Information

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## Customer Reviews

This is one of the prettiest and most colorful cookbooks I have ever seen. On top of this, the recipes are wonderful, easy to prepare and different. The personal observations of the author add interest to

the book. I recently had the pleasure of sailing with Captain Anne and the crew of the J.&E. Riggin and can attest to the fact that her cooking skills are outstanding. This book is well worth the money.

This was a happy surprise in my Christmas stocking this year, after my mother ran into the author at Barnes and Noble. I'm so glad she snagged me a copy, since I'm not quite sure what I'd do without this cookbook in my home. This is one of those cookbooks that you don't know if you should put in your kitchen with the rest of the cookbooks, or out on the coffee table so that everybody can enjoy it. This book features wonderfully sophisticated home-cooking style recipes, breathtaking photos from the J&E Riggin, the Maine Windjammer that's currently cared for by the author and her husband, and oodles of stories about the Windjammer, their voyages, their history, and the ideas behind these recipes. This cookbook has the feel of a family journal or photo album, which is really a great feeling that is lost with a lot of cookbooks. So often these days when you buy a cookbook, it feels like the recipes featured in it are made once or twice in a test kitchen before getting a rubber-stamped approval to be shown in their mass-produced cookbook. But you don't feel that with this book. You know that these recipes were made dozens, maybe hundreds of times to hundreds of hungry people before being collected and featured in a cookbook that feels like should be a personal family cookbook, not something you can just pick up at a bookstore. I love that feel. There are a ton of recipes in this book, not different versions of the same ol' meals that you can find in any cookbook. Unique recipes, ones that I've never seen on paper other than from my mother's handwritten recipe cards. Recipes like German Apple Pancakes, Roasted Mushrooms and Artichoke Sauce, Nectarine-Blueberry Bread, Ginger Shortbread, Black Bottom Banana Cream Pie, Pumpkin Cheesecake, Pork Pot Pie, Lemon Lobster with Sun-Dried Tomatoes, Wassail Bowl Punch... I could go on and on. Amazing. And this recipe book is a "from scratch" book, which I think is such a blessing, because there is nothing more frustrating than buying a cookbook with 100 different ways to prepare a can of "cream of chicken" soup and a can of refrigerator biscuits. This is a cookbook for cooks, and those of us who wish we were. We need more cookbooks out there like this. There is next to nothing wrong with this cookbook. The only observations I have made is that sometimes I need a little more description on the making of a recipe (for example, a notation the dough will be runny, lumpy, etc) as there have been a recipes that I made where the consistency or appearance wasn't quite what I expected. Also, it is obvious that some of these recipes were reduced from a recipe that made more servings for more people, so some of the seasonings and ingredients have to be tweaked for a more intimate setting. No big deal, just something to keep in mind. I love this cookbook. My favorite recipes thus far include the German Apple Pancakes, Pork

Pot Pie, Rita's Double Toffee Delight, and the Wassail Punch. Even as we speak I have a batch of Double Toffee Delights filling my house with its delicious aroma. Every time I use this book, I remember Maine vacations, fine meals, happy memories... It's the best investment in a book I think anybody could make. This cookbook is a must-have for anybody. I can't say enough wonderful things about it.

Home and shipboard cooking using the freshest ingredients from port to port. Reading this cookbook is an adventure into the lives of the ships Captain and the Chef on the Hudson River. Beautiful photos artfully taken with a history of sailing on the Hudson and the East Coast.

One of my cooking bibles. The recipes are straightforward and delicious, especially Annie's "Cheesy Potatoes"! I'm a sailor, too, and my hat is off to her to make such great food aboard their schooner.

Several years ago a friend and I sailed on the J & E Riggan, one of the Maine schooners, owned by Capts Anne Mahle and John Finger. She was the chef, the food was superb, all cooked on a wood stove on the schooner. This cookbook is full of her recipes. I've tried several of them and they are just as good as I remember. The cookbook also has stories and history of the schooner. A great cookbook. Even better, take a schooner cruise on the Riggan along the coast of Maine, it will be a favorite trip.

I am one of those gen-x cooks who can make the basics for dinner and dessert. But, ever since I started using this cookbook, I have not only been preparing good wholesome dishes for my daughter and I, but have found myself trying new things. I am not known as the cook in my family, but having tried out a few recipes at family get-togethers, my family now wonders what I will be making next (and did she really make that?). I can follow a recipe as long as it is easy to make, and with this book it's not only easy, it's fun. I love reading the overall story of Anne, her husband Jon and children, Chloe and Ella. It adds a very personal touch to something that I used to think of as "a book of food to make". Not only are the recipes great, the photos in this book are so fantastic-giving you a real sense of being in Maine on a windjammer. It truly makes me want to go sailing again. I especially enjoyed the section called 'A Week at Sea'. How much better could life get-spending a whole week relaxing with the wind in your hair, taking part of hundred year old traditions, and eating some of the most delectable food you have ever tasted?! I don't think it can. Having sailed on the J&E Riggan myself, I can say with absoluteness that the mouth-watering cuisine that folks can have

onboard, they can also have at home with this book. Anyone that either buys a copy or receives one as a gift will from that point on consider this their favorite cookbook- I sure know I do!

I was really glad to receive this cookbook as a gift as I have found it great fun to use. I think the layout of the cookbook was very well done as well as the color of the pages. . not something you see very often in a cookbook. The pictures are really beautiful and catch the feeling of the sea. I enjoy the margin notes in each section as well as, for example, in the Meat Section, Anne's description of the dinner menus she serves on board or under Yeast Breads her suggestions on proofing, flour vs water, etc. I found these very helpful. My one suggestion would be that if you weren't familiar with yeast breads, you wouldn't know how hot the "warm water" should be. Possibly if a temp. was added indicating that the "warm water" should be 105/110 it might be helpful. Also, after you make muffins some indication on whether they should be left in the pan or taken out. I loved the Blueberry Lemon Bread and so did some of my friends and especially Dana's Maple-Dill Dressing . .yum-o! I like to be able to make quick and good meals and this tops my list.

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