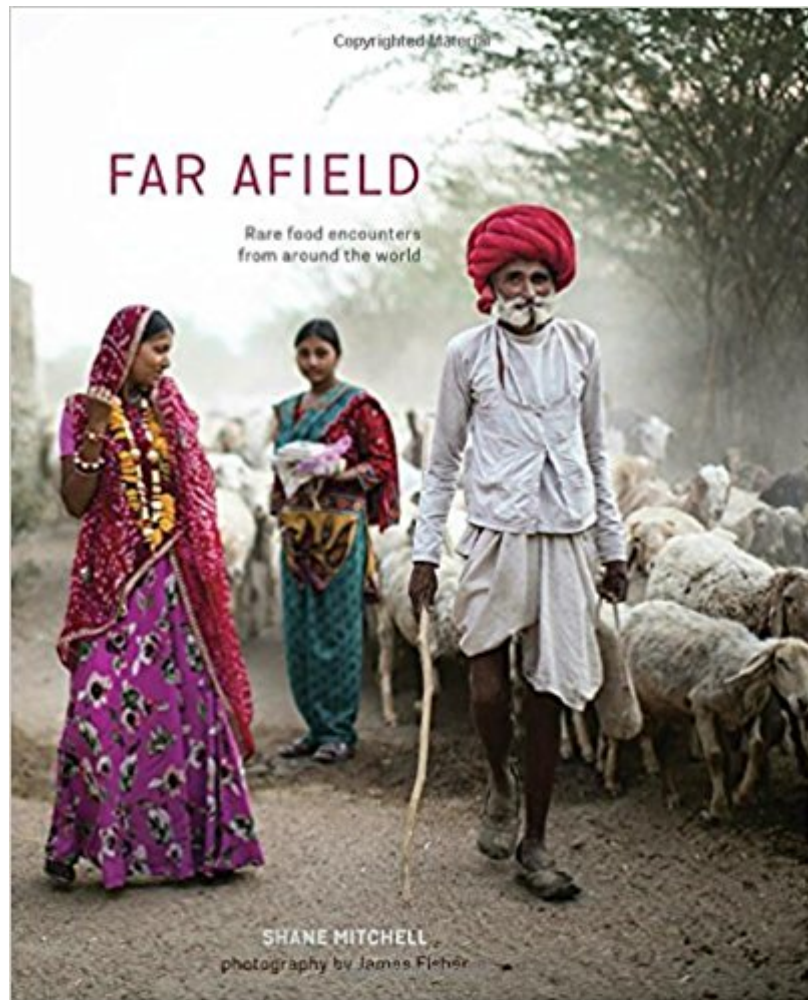




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# Far Afield: Rare Food Encounters From Around The World



## Synopsis

An extraordinarily photographed culinary travel book featuring profiles of the stewards of the world's traditional foodways—farming, fishing, and herding methods—along with 40 recipes. James Beard Award-winning journalist Shane Mitchell and photographer James Fisher have traveled the world on assignment for food and travel publications such as *Travel + Leisure* and *Saveur*. Along the way, they have encountered the fascinating people who are keeping some of the world's oldest food traditions alive, such as taro farmers in Hawaii who have never left the islands, Maasai warriors in Kenya, and Icelandic shepherds who still use the techniques of their Viking ancestors. Full of compelling photography from far-flung locations, *Far Afield* profiles these people, sharing their unique and captivating stories along with forty recipes.

## Book Information

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## Customer Reviews

"'Tell me what you eat, and I will tell you what you are,' goes the famous quote from Brillat-Savarin. Cookbooks have always been a means to discover and more fully understand other cultures, and it's hard to believe there exists a more beautiful example of that genre than Shane Mitchell's book *Far Afield*, a collection of stories from meals shared in ten relatively remote communities, in places as diverse as Hawaii, Iceland, and Kenya. . . . It's as engrossing a tour as you can imagine without leaving your chair." —Laura Sant, *Departures* "Recipes are secondary in *Far Afield*—you'll get lost in the lives of Tima and Ali, fishermen in Kenya, or Christine and Jean-Jacques, ranchers in Uruguay. Their lives are

dedicated to keeping a distinct culinary tradition alive, and Shane Mitchell's first-person recounting and James Fisher's photography capture those far flung corners of the world with vivid detail." [Food52](#)"From taro farmers in Hawaii to Maasai warriors in Kenya, *À Far Afield* by Shane Mitchell spotlights fascinating people who are keeping some of the world's oldest food traditions alive." [Food and Wine](#)"For the past decade, Mitchell and the photographer James Fisher have traversed the globe, seeking out and documenting food traditions. As she writes in the introduction to her new book, *À Far Afield*, each of its ten chapters chronicles her interactions with 'people who are firmly rooted in their culture and landscape, in some of our most isolated or marginal communities, where keeping the food chain vital remains a daily chore.' . . . While international travel is inaccessible to many people, Mitchell hopes that the recipes and stories in her book can act as a guide to being open and curious about other cultures. 'Experiencing other cultures and other places helps you grow as a person,' she adds, 'and it doesn't hurt if there's a tasty meal along the way.'" [The Atlantic's CityLab](#)"Shane Mitchell gets a taste of the world in *Far Afield*." [Vanity Fair](#)"When most people hear about eating bizarre food around the globe, they think of Andrew Zimmern and Anthony Bourdain shocking television viewers with their showmanship antics. For journalist Shane Mitchell, eating unfamiliar food has been part of her job for the last eight years as she traveled the world researching her new book . . . For Mitchell, who is also a contributing editor at *Saveur*, observing how people in other places keep the food chain vital was an immersive cultural experience." [Laura Begley Bloom, Forbes.com](#)"Do you suffer from chronic wanderlust? Good news! There's a book for that. . . *À Far Afield* and it's packed with stunning photographs, vibrant recipes, and remarkable stories of food and humanity. . . The book will make you want to eat with her at the ends of the earth." [FoodandWine.com](#)"Come for the photography and stories, but stay for the recipes." [TheKitchn](#)". . . a fascinating, evocative account of the people [Shane Mitchell] and photographer James Fisher have met while on assignments across the globe. . . these deeply personal tales serve as a reminder of how food traditions can bridge cultural gaps and transcend language barriers. Readers can lose themselves in the pair's adventures -- perfect for lingering over on a drizzly Sunday afternoon." [Jamie](#)"The year's best epicurean travelogue." [Atlanta Journal-Constitution](#)"Their passion for their subjects comes through on every page, through colorful photographs of people at work and play, and through Mitchell's informal writing style. I felt like I was along for the trip at each juncture. And each recipe gives us insight into the lives of people centered in their places. . . One of the most important

ways we learn about ourselves is by looking into other cultures, other rituals, other places, and seeing how we fit in. Appreciating differences we find helps us to appreciate our own place in the world, and to remember to be humble: we are only part of the whole. Far Afield helps us get there."

—Celia Sack, *Edible San Francisco*. . . simply stunning. Repeatedly I have written that food brings people together and this brilliant work chronicles the different ways people join together and prepare food across the globe. Profiles of farmers, fishermen and herders (the stewards of the world) are shared along with 40 recipes. You will get lost in this lovely book, as I have, and will find yourself longing to wander to far away lands. I am totally in love with *Far Afield* and I think you will be as well. I plan on reading it with my son in an effort to bring the world a little closer to us."

—EatYourBooks.com "Feast with your eyes! This is one for the coffee table."

—T. Susan Chang, *The Level Teaspoon* "If passports could speak, culinary writer Shane Mitchell and photographer James Fisher would have a lot to say. Their travels have spanned several continents and hundreds of cultures, all in an effort to document the customary ways in which global communities feed themselves. . . while thumbing through beautiful glossy images and getting lost in absorbing stories of their time abroad, you can also try your hand at dishes and sides like red snapper curry, spiced okra, cardamom doughnuts, lomo saltado, farmhouse spice cake, and caramelized potatoes."

—Jetsetter.com Advance praise for *Far Afield*: "This is a spectacular book. It gives you an inside look at so many amazing places across the globe and makes me wish I could have been along for the ride with Shane and James on their journeys. Just magical."

—Gunnar Karl Gíslason, chef and author of *North: The New Nordic Cuisine of Iceland* "Far Afield makes me want to quit my job and travel the world eating. For now, I think I'll just cook these amazing recipes that Shane has captured on her adventures to hold me over."

—Sean Brock, chef and author of *Heritage* "The enveloping narratives by Shane Mitchell threaded with James Fisher's arresting photographs in *Far Afield* is a potent mix. A combination of adventure, memoir, and insight--this is a beautifully provocative volume."

—Heidi Swanson, author of *Near & Far*

Shane Mitchell is a *Saveur* contributing editor. Formerly, she was *Travel + Leisure*'s special correspondent. Her writing has also appeared in *Australian Gourmet Traveller*, *Afar*, *Bon Appétit*, *Bitter Southerner*, *Departures*, *Serious Eats*, and other publications. She is a James Beard Foundation Award finalist and has received the IACP Culinary Writing prize. She kayaks on the St. Lawrence River and collects handmade knives wherever she travels. When not on the road, she lives in New York's North Country.

The book takes the reader traveling all over the world with excellent commentary and beautiful pictures. The author describes the commonality of hospitality through visits to vastly different cultures. It is the perfect book to curl up with on a lazy day.

a genuinely gorgeous book

Gorgeous photography. Looking forward to trying some very exotic looking recipes.

Far Afield is much more than a cookbook + coffee table book. The writing is fantastic, more descriptive than effusive, yet evocative of a moment and place in time. It's "far afield" as though you are really there. The sights, texture, scents and flavors all described perfectly with the full-page photography. After living in Polynesia when I was younger, I especially enjoyed the chapter on taro farming/farmers in the remote Waipio Valley on the Big Island of Hawaii. The beautiful photos really brought my experiences back to me, and the text was just like how it was when I lived there. The accompanying recipes throughout may require a trip to an ethnic market or an online order, but the flavors are rich and fulfilling, like the goat curry from India, or the Icelandic caramelized potatoes with lamb & mushroom gravy. If National Geographic decided to become a cooking magazine, they could only aspire to such beautiful imagery and writing.

What an interesting book! This fascinating book is a mixture of photography, history, and food. This book will take you to different places and let you really experience life there. Shane Mitchell will share with you the fascinating people all over the world and their unique stories and lives. You will be captivated by them as well as the recipes from each place. Some of these have the oldest food traditions. James Fischer captures in photography what Shane Mitchell writes about. So not only do you read about these places, people, and food but you can see them for yourself. I received this book free from the publisher and was not required to write a positive review.

From the cover of this book, you can already tell it's going to be beautiful. This rather large book brings with it a beautiful imagery as you step into a new world. You are immersed with beautiful photography and are immediately surrounded by stories from other countries. This beautiful book sits on my coffee table and immediately grabs guests' attention as they pick it up to revel in its sheer

beauty. The recipes within these pages are fun and found them easy enough to follow. Not only does the reader get a taste of the food but another country as well. Its rich and vivid photographs also bring with it a cultural story and pulls you into the home and life of the people found within the pages. I can not say enough how truly beautiful this book is. It is meant to be left open so all can be pulled in by its rich beauty! The pictures are breath taking! Thank you BFB's for sending me this in exchange for my honest review!

This is a armchair travel book with recipes and gorgeous photographs. Each chapter takes place in a exotic part of the world and is accompanied with recipes from the region and color photographs of the people and the food. The writing is very good and gives you a wonderful sense of armchair traveling. Most of the recipes are not ones I would cook but they do add a lot of flavor to the book. Enjoy your travels

This is a fascinating book. I've quite enjoyed going through it, reading the real-accounts, and browsing the pictures and recipes. It's full of different cultures that is great to absorb. The recipes are all very intruiging and I will have to try several of them.A very interesting and enjoyable book! Very colorful, fun, and inviting.

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