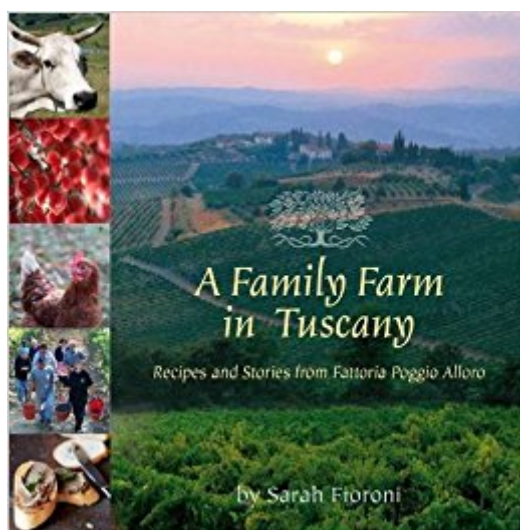


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A Family Farm In Tuscany: Recipes And Stories From Fattoria Poggio Alloro



Synopsis

Sarah Fioroni shares stories of family traditions and daily life as well as recipes in *A Family Farm in Tuscany: Recipes and Stories from Fattoria Poggio Alloro*. Fioroni provides a month-by-month glimpse of farm living as well as seasonal recipes that are simple yet so delicious, and easy to prepare in your kitchen. Three generations of Fioronis continue to work the land using age-old practices and sustainable agriculture, growing a bounty of fruits, vegetables, cereal crops, olives, and grapes for their award-winning wines. They also keep bees, produce saffron, and raise chickens, Chianina cattle, and pigs, the basis of homemade prosciuttos and salamis. The book is illustrated with hundreds of color photographs depicting the landscapes and crops, as well as the family at work and at the table. The farm is also a popular agriturismo destination, giving visitors an opportunity to stay overnight, participate in various farming activities, and revel in the tastes of freshly prepared food and artisanal farm products.

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Customer Reviews

What a joy to be able to see the seasons unfold day by day, forming a rich mosaic of life on the farm, where respect for the land and a passion for food and family are a way of life. You will feel instantly transported and inspired by the beauty and irresistible charm of Fattoria Poggio Alloro.

--Mary Martini, Director, Central Market Cooking School
The text is delightful - I can hear Sarah's voice loud and clear and the photography is a marvelous mix of intimate family moments and glamor food shots: I feel like I am sitting at the table with my fork poised to dig in! Buon appetito hardly says it. --Ethne Clarke, Editor in Chief, Organic Gardening
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In *A Family Farm in Tuscany*, Sarah Fioroni, chef, cooking instructor, sommelier, and manager of her family's organic farm near historic San Gimignano, shares stories of family traditions and daily life at Fattoria Poggio Alloro. After moving to the farm in 1955 to work as sharecroppers, the Fioronis later purchased the farm through their hard work and dedication to the land. They transformed the property into a model of integrated, sustainable agriculture that has been visited by government officials from all over the world and featured in numerous publications, including *Organic Gardening* magazine. Three generations of Fioronis continue to work the land using age-old practices, growing a bounty of fruits, vegetables, and cereal crops, such as wheat for pasta, olives for extra-virgin olive oil, and grapes for their award-winning wines. They also keep bees, produce saffron, and raise chickens, Chianina cattle, the prized traditional Tuscan breed, and pigs, the basis of homemade prosciuttos and salamis. In addition to her engaging anecdotes that reveal how life at Poggio Alloro changes from month to month, Sarah shares more than fifty traditional Tuscan recipes that are prepared daily in the kitchen using the farm's seasonal ingredients from hearty winter dishes to salads and risottos featuring garden vegetables to holiday breads and desserts. The farm is also a popular agriturismo destination, giving visitors an opportunity to stay overnight, participate in various farming activities, and revel in the tastes of freshly prepared food and artisanal farm products, all in a relaxing, scenic environment that is captured by the book's hundreds of color photographs. Open the pages of this book and visit Poggio Alloro from your favorite chair, then prepare the recipes and experience the taste of Tuscany in your own home.

This book is created by my good friend Sarah Fioroni, owner of Fattoria Poggio Alloro and Author of this unique story of how this agro-tourismo-farm came to be and the Tuscan recipes handed down through the years plus some Sarah has created her self.. Not only does she own the farm with her Dad Amico and his three Brothers, Sarah is a Chef, a Sommelier, a Vintner, produces the finest quality Cold Pressed Virgin Olive Oil in the region, has honey bees and runs a farm with Chianian cattle butchered fresh every Saturday for Tuscany's famous Steak Florentine. She also runs a 15 suite B&B and hosts guests from all over the world. The Photography is amazing by famous photographer Emiko Davies. Just 1 1/2 hr from Florence and 2 km from San Gimignano. See you there, but until then get this book!

We purchased the book in advance of our visit to Fattoria Poggio Alloro. It is a BEAUTIFUL farm, and learning to make pasta with Sarah (and Sara, who helped my daughter) was one of the highlights of our Adventures by Disney tour. In fact, we ended up buying another book (a hardcover) for Sarah to autograph to our daughter, so she can one day have it as a keepsake. Beautiful country, farm, family and staff, and AMAZING food... the cookbook will have to hold us over until our next visit. Thank you, Sarah, for sharing your story and "work" with us.

In our vacation visit to Italy we made the decision to include three days at Fattoria Poggio Alloro. It was not only a good choice but turned out to be our favorite experience of our vacation. I got to take a cooking class from Sarah and still make her homemade pasta and sauce. The cookbook is so beautiful and the stories were such a great surprise adding the history of this amazing farming family. I treasure this cookbook and recommend it for it's wonderful recipes. I also recommend a visit to their family farm. Thank you Sarah!

A visit to this farm is now on my bucket list. The chapters are organized by month and season. The recipes look delicious. But my favorite is the history and all the beautiful pictures.

What a thrill it was to recently visit the Fattoria Poggio Alloro farm right outside of beautiful San Gimignano, Italy. The tour of the farm, the people, the wine, the lunch and the view were all absolutely spectacular. Be sure to put this farm visit on your Tuscany bucket list. Right before our visit to Tuscany, I purchased Sarah's amazing cookbook and in my mind visited Tuscany and experienced its local foods and culture month by month. How thrilled I am to be attending a cooking school with Sarah in the next couple of weeks right here in the southeast USA. This is not just a cookbook but rather a story of people, passion, food and drink.

The beautiful photos, family stories, history of region and ALSO some recipes that I was easily able to use make owning this book like a REAL trip to Tuscany. Sarah not only gives more to her readers than a normal cookbook but this becomes a treasured and beautiful book in so many ways. Buon Appetito with Sarah, an interesting writer and a knowledgeable and talented chef. I also was able to participate in two of her cooking classes in the past two months and she handles her class in the most fun way: AND we learned so much. I have purchased about 35 of her books, first to give to each of the participants in my Italy group, and then realized what a lovely gift it makes for anyone

with a strong interest in all things Italian.. Want to see the most beautiful farm you have ever seen. Pay them a visit..Judy Borisky Metzger Birmingham Al

First, I admit this comes from a biased reader. My wife and I had the pleasure of visiting Fattorio Poggio Alloro 2 years ago during a Tuscany excursion. We stopped at their lovely farm and winery between stops in Siena and San Gimignano. They were incredible hosts as they provided us a memorable tour of the farm, the winery, and a phenomenal lunch. We became instant fans! To this day we still order wines and olive oil (yes, it's that good) from them. So when Sarah informed of us of her upcoming book, we knew we'd have to get it. This has been a great and welcomed addition to our collection of goods from that trip to Italy as well as to our cookbooks. Reading this brings us back to our visit. She has done a fantastic job of intertwining the history of San Gimignano, her family, the farm, and a cookbook. Her joy and passion for the content comes through clearly in her writing and the pictures are a perfect accompaniment to bring the reader into the family and farm with her. Bravo Sarah and thank you!

This turns out to be an incredible story about her family on the farm in Tuscany. The first 100 pages is fabuloso with beautiful photos. As I am of Italian decent, I can say the recipes bring me back to my childhood, and it is no surprise that this is way I love to cook. I am so happy to have this book, and hope to stop by the farm in May on my next visit to Italy . Remember, this is the way we used to eat, and should be the only way we eat, close to home, not groceries from who knows where, ei eggs that are a month old, etc.

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