



## **The Lost Kitchen: Recipes and a Good Life Found in Freedom, Maine**

*Erin French*

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# **The Lost Kitchen: Recipes and a Good Life Found in Freedom, Maine**

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**The Lost Kitchen: Recipes and a Good Life Found in Freedom, Maine** Erin French  
**An evocative, gorgeous four-season look at cooking in Maine, with 100 recipes**

No one can bring small-town America to life better than a native. Erin French grew up in Freedom, Maine (population 719), helping her father at the griddle in his diner. An entirely self-taught cook who used cookbooks to form her culinary education, she now helms her restaurant, The Lost Kitchen, in a historic mill in the same town, creating meals that draw locals and visitors from around the world to a dining room that feels like an extension of her home kitchen. The food has been called "brilliant in its simplicity and honesty" by *Food & Wine*, and it is exactly this pure approach that makes Erin's cooking so appealing--and so easy to embrace at home.

This stunning giftable package features a vellum jacket over a printed cover.

## **The Lost Kitchen: Recipes and a Good Life Found in Freedom, Maine Details**

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Author : Erin French

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## **From Reader Review The Lost Kitchen: Recipes and a Good Life Found in Freedom, Maine for online ebook**

### **- ?? mari ??- says**

I'm in love and I don't regret spending \$30

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### **Georgia Herod says**

How did I find this kitchen? One morning I happened to have the TV on a PBS program featuring New England. Since we lived in Vermont for six years, I was drawn in. We traveled to Maine several times, but we'd not heard of Freedom (population about 700). Nor had we ever heard of Erin French, owner and chef, of The Lost Kitchen, where you might call for reservations for a few seasons before actually getting a table!

Erin invites her guests into her highly acclaimed restaurant located in an old mill, where she creates the ambiance of her dining room, an add-on to her kitchen. She loves farm to table food, and she constantly chooses fresh, seasonal, even unusual foods (try fiddlehead ferns) to tantalize the palette of her patrons. She visits streams, oceans, rivers, farms, fields, woods, and ditches and brings the bounty to the table in simple preparation and lovely presentation.

One hundred recipes and gorgeous photographs will entice the eyes and stir the gustatory yearnings of readers. Erin injects commentary on landscape and tablescape, which causes me to reach for the phone and try another time to make a reservation for a year from now!

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### **Ambur Taft says**

Lovely cookbook. Beautiful pictures, delicious recipes....I need a trip to Maine.

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### **Cheryl says**

Erin French is the owner and chef at The Lost Kitchen restaurant in Freedom, Maine. People from all over the world have come to dine at The Lost Kitchen! Erin's cookbook contains lots of flavorful recipes from her restaurant's menu. She uses fresh ingredients - herbs, vegetables, berries, and meat from farms in the area around Freedom. Seafood from the nearby Atlantic Ocean are included in many of the recipes.

The cookbook's recipes are geared toward seasons of the year when the various ingredients are plentiful and at their peak. For people who live outside of New England and don't have access to some of the ingredients, Erin suggests substitutions.

Beautiful photos of the Maine countryside as well as of the yummy food add to the appeal of this best selling cookbook!

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### **Jennifer Spiliakos says**

Torn between three and four stars. I love the idea of most of the recipes, and will try out quite a few of them, but there is definitely a bit of a pretentious tone to the writing. To be fair, the cooking world in general frequently comes off as a bit pretentious as well. The photos are gorgeous, and I love when a cookbook is separated by seasons.

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### **Laura says**

The stories in the book were good, but I do not like a lot of the foods in the cookbook, so I only found three interesting recipes.

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### **Libraryassistant says**

A delicious read. Joining the many who hope to visit the restaurant!

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### **Ashley says**

This was a lovely book to flip through. Whenever I get in a cooking/food slump I like to check out a pretty cookbook from the library and it gets me inspired to try new things again. One thing though; I'm not a meat-eater, so some of these recipes freaked me out.

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### **Sherrie Graham says**

I absolutely fell in love with this book from the moment I looked at the cover, and I was not disappointed as I devoured every page and beautiful photograph. I think that a large part of why I enjoyed it so much is because I live in Nova Scotia, and the seasons, foods, and experiences in my daily life mirror the author's to a large degree. I forage the same wild edibles and have a freezer full of venison for the winter, and easy access to fresh seafood. That said, there are alternatives recommended with most recipes, and even if you read it from a completely different climate, there is plenty to enjoy.

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### **S Vanorse says**

Nice photos, library copy before deciding to purchase, glad I did as there is nothing I would probably make. Much rather eat there as it only a few miles away.

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### **Kris says**

Fabulous memoir accompanying a wonderful cookbook. Lovely photos. The restaurant is one of the best restaurants in Maine! (Or even the country!)

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### **Nancy Noble says**

What a beautiful book! So lyrical and fun to read - I was picking out in my mind what I would order if I ate at the Lost Kitchen, if I ever get the opportunity. Wonderful photographs and beautifully written. Well done!

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### **Laura says**

There were a bit more fried food recipes than I enjoy, but there were a few recipes I'd like to try, and I would certainly visit her restaurant in Maine. I like the seasonal organization of the book and her notes on each recipe. Overall, a good reading experience but not my favorite collection of recipes.

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### **Anne says**

Read it. Or read all the text and some of the recipes. Gorgeous pictures punctuate the pages, and you get some fun tidbits both of her life and cooking. Overall, just so so for me. I probably won't make any of the recipes, but I'm glad I read it. I heard about it via the article in the NYT on the restaurant, which I wanted to go to more before reading the recipes, sad as that may be.

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### **Jessica says**

Erin French grew up helping cook in her father's diner in a small town in Maine. French never went to culinary school, but between growing up cooking and cookbooks she became a self-taught chef. Now in this cookbook she shares some of her favorite recipes based on local, seasonal ingredients. Because not all of her local ingredients would be available everywhere, she gives possible substitutes where needed. Arranged by season, there are lots of recipes I'd like to try. Plus, there are lots of beautiful photographs of both the food and also her Maine landscape. Definitely a solid cookbook.

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