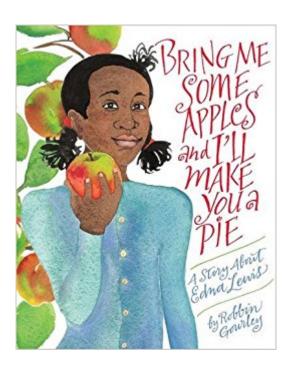


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Bring Me Some Apples And Iââ,¬â,,¢ll Make You A Pie: A Story About Edna Lewis





Synopsis

Long before the natural-food movement gained popularity, Edna Lewis championed purity of ingredients, regional cuisine, and farm-to-table eating. She was a chef when female chefs \tilde{A} $\hat{\phi}$ \hat{a} \hat{a} elet alone African American female chefs \tilde{A} $\hat{\phi}$ \hat{a} ewere few and far between. With lyrical text and watercolor illustrations, Robbin Gourley traces the roots of Edna #39;s appreciation for the bounties of nature through the seasons. Folk rhymes, and songs about food are sprinkled throughout the text, and five kid-friendly recipes and an author #39;s note about Edna #39;s life are included.

Book Information

Paperback: 48 pages

Publisher: HMH Books for Young Readers; Reprint edition (September 6, 2016)

Language: English

ISBN-10: 0544809017

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Product Dimensions: 8 x 0.1 x 10 inches

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Average Customer Review: 4.8 out of 5 stars 17 customer reviews

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Books > Children's Cookbooks

Age Range: 4 - 7 years

Grade Level: Preschool - 3

Customer Reviews

Starred Review. Grade 1â⠬⠜3â⠬⠕Edna Lewis was an African-American chef in New York City when neither women nor African Americans were generally in such positions. This story is loosely based on her childhood in rural Virginia where her family lived off the land. It was that upbringing that helped create the celebrated chef who understood the importance of fresh ingredients in her cooking. While young children may not understand about fresh ingredients and a career in cooking, they will enjoy learning about where the food they eat comes from. Gourley follows her character through the growing season, starting in early spring and ending with the autumn frost. The fruits, the berries, and the nuts they pick are all used in the meals the family eats,

with the surplus being canned and preserved for the winter months. Gourley's luscious watercolors will have readers salivating as the berries plunk into pails and peach juice drips down chins. The story itself does run a little long for young listeners but the short ditties the children sing about what they are picking help to liven it up. Pair this title with Donald Hall's Ox-Cart Man (Penguin, 1979) to show children the rhythm of the seasons and a time when we were much more connected to the basics of life.â⠬⠕Joan Kindig, James Madison University, Harrisonburg, VA Copyright à © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to an out of print or unavailable edition of this title.

Edna Lewis, the granddaughter of an emancipated slave who founded Freetown, Virginia, grew up to become a famous chef of southern cuisine. Inspired by Lewisââ ¬â"¢ childhood, this debut childrenââ ¬â,¢s book by an artist and cookbook author celebrates the growing seasons and the irreplaceable pleasure of fresh food shared with family. From springââ ¬â,¢s wild strawberries to deep summerââ ¬â,¢s tangy tomatoes and fallââ ¬â,¢s harvest of nuts, each season brings a new delight on the Lewis family farm, and while young Edna helps harvest the crops, she dreams about what to make with each tantalizing new ingredient: strawberry shortcake, watermelon pickles,à nut-butter cookies. Gourleyââ ¬â,¢s colloquial words evoke the rhythms of southern speech, while frequent rhymes, spoken in the multiple voices of family members, increase the folksy flavor. Watercolors in bright, juicy colors echo the storyââ ¬â,¢s themes of abundance in lush scenes of the fresh fruits and vegetables, the well-stocked pantry, and the African American family working and then dining together. A final biographical section about Lewis includes several southern, kid-friendly recipes. Grades K-3. --Gillian Engberg --This text refers to an out of print or unavailable edition of this title.

I was hoping the book would give more of a biography of Edna's life. It was well written and very informative about farm life, how food is gathered by the families and the joy of eating the produce one grows and picks, but not necessarily about Edna Lewis except for the author's note in the back. The recipes are worth trying and would be a fun family project for the children after reading the book.

It was a gift for my granddaughter and she loved the book.

Very lovely book. Order this now!

My 4 year old Granddaughter absolutely loves this book. I have read it to her three times in two days. She loves the pictures and the rhymes! She loves being in the kitchen with Gramma and wants to make the recipes at the end of the book!

"Nice, simple story of a childhood Edna Lewis, and of 'simple times'. Lovely, colorful 'Illustrations' to accompany the Story."

love this book made the apple pie crust and its so flaky and not at all sweet we love it

Welcome Chef Edna Lewis to my Stamp Collection, Bring Me Some Apples and I'll Bake A Pie to my Collection of African- American Literature for Children, such a heartwarming story with a Southern Flavor!

A perfect companion to The Taste of Country Cooking - all I need is someone to come over and cook! Just looking at the recipes makes me hungry. $\tilde{A}f\hat{A}$ \tilde{A} \tilde{A}

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