

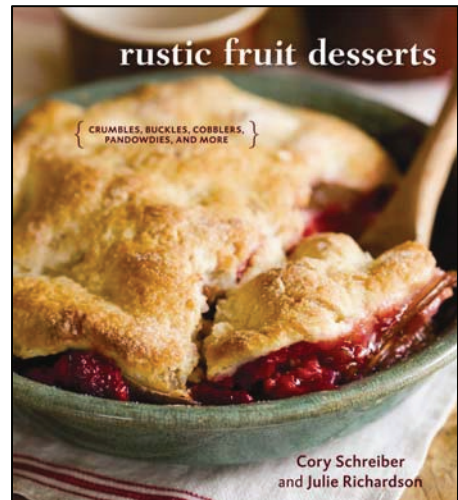
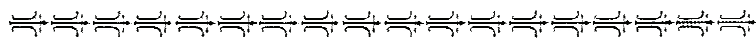
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Rustic Fruit Desserts

CRUMBLES, BUCKLES, COBBLERS,
PANDOWDIES, AND MORE

Cory Schreiber and Julie Richardson

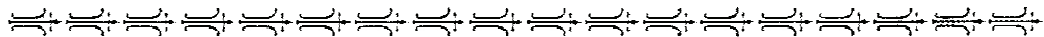


Crisps, cobblers, and crumbles are simple, satisfying, and seasonal, so it's no wonder that they are the desserts that people most often make at home. While making a perfect soufflé or fluffy meringue can be intimidating and time-consuming, anyone can pull together a lemon-blueberry buckle or apple pandowdy. And the results are just as scrumptious and fulfilling.

In fact, old-timey desserts like slumps, Betty's, grunts, and pocket pies are (thankfully) experiencing a long-due revival. Food magazines and newspaper sections are devoting increased attention to this class of heritage desserts because of their nostalgic appeal and quick-and-easy aspect. In *Rustic Fruit Desserts*, James Beard Award-winning chef Cory Schreiber and Julie Richardson, owner of Portland's Baker & Spice Bakery, share their repertoire of classic fruit desserts in the first book of note on these cherished free-from-fuss favorites.

Each season's bounty inspires unique ways to showcase their distinct flavor combinations. A rich whole-milk ricotta tart is jam-packed with late spring's much-anticipated fresh, sweet strawberries. An abundance of irresistible summer fruit spills out of a nectarine, boysenberry, and almond crisp. The full fall flavors of Thanksgiving are condensed into a ramekin by a pumpkin custard with cookie crumb crust. A moist olive oil cake with the clean, fresh taste of Meyer lemons, Indian River grapefruits, and Minneola tangelos imparts a unique citrus taste during the dark, cold winter months.

Whether searching for the perfect ending to a dinner party or a delicious sweet treat to wrap up any night of the week, the broadly appealing and easy-to-prepare classics of *Rustic Fruit Desserts* will quickly become family favorites.



About the Authors

CORY SCHREIBER founded Wildwood Restaurant and won the James Beard Award for Best Chef: Pacific Northwest. He now works as the Farm-to-School Food Coordinator with the Oregon Department of Agriculture and continues to write, consult, and teach cooking classes in Portland, Oregon.

A graduate of the Culinary Institute of America, **JULIE RICHARDSON** grew up enjoying the flavors that defined the seasons of her Vermont childhood. Her lively small-batch bakery, Baker & Spice, evolved from her involvement in the Portland and Hillsdale farmers' market. She lives in Portland, Oregon.

Cory and Julie are both available for interviews.

Rustic Fruit Desserts: Crumbles, Buckles, Cobblers, Pandowdies, and More
by Cory Schreiber and Julie Richardson
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