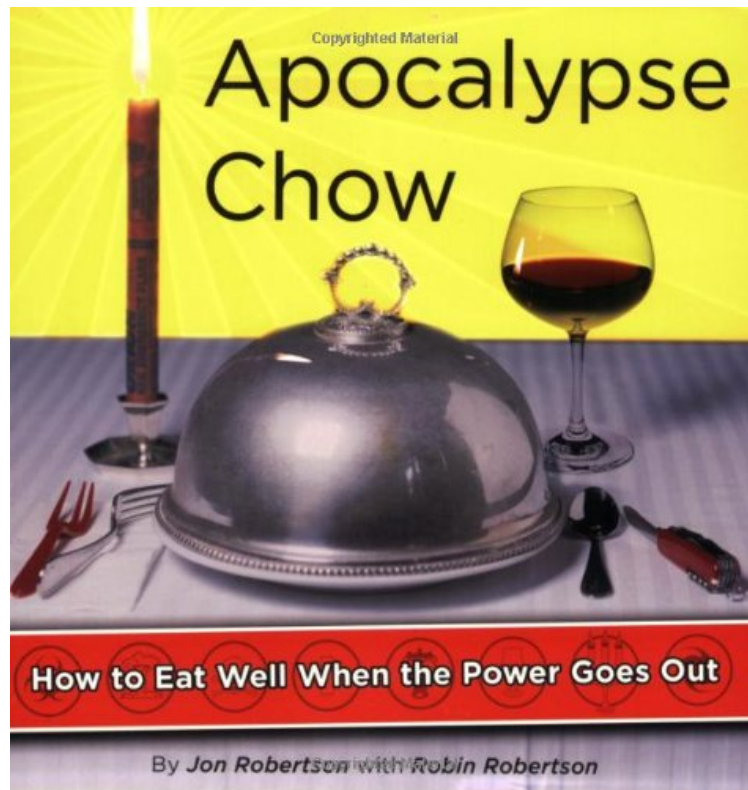


(Read download) Apocalypse Chow: How to Eat Well When the Power Goes Out

# Apocalypse Chow: How to Eat Well When the Power Goes Out

*Jon Robertson*

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**Jon Robertson : Apocalypse Chow: How to Eat Well When the Power Goes Out** before purchasing it in order to gage whether or not it would be worth my time, and all praised Apocalypse Chow: How to Eat Well When the Power Goes Out:

1 of 1 people found the following review helpful. Good Eating in the Face of DisasterBy Dormouse23This is a great cookbook to keep around for emergencies. Interestingly, it is vegetarian - but I consider that a bonus since when the power's out the first thing to go out the window is often a balanced diet. It's very entertaining to read and well organized, not surprising since the couple who wrote it are a professional chef and writer, respectively. They are survivors of more than one hurricane and know whereof they speak.It combines general practical advice for disaster prep, shopping tips, and recipes. One very good suggestion is to familiarize yourself with the ethnic groceries in your area, as they are a great source for unusual ingredients that maximize your eating options if you are dependent on canned goods. The recipes cover the gamut from appetizers (if you're entertaining during a hurricane?), to entrees, side dishes and desserts. And, of course, don't forget the wine.The end of the book has a few cute tips for proper table settings and how to fold napkins - one must keep a stiff upper lip in the face of disaster, after all - as well as contact information for companies that sell camping supplies, dehydrated food, etc. This last section has dated significantly as the book is over ten years old, but that does not affect its overall value. If you have this book and "What to Cook When You Think There's Nothing In the House to Eat" by Arthur Schwartz, you should be ready for just about anything life

can throw at you.3 of 3 people found the following review helpful. REAL Food for ThoughtBy Ron WattsThis is a fantastic book. Everything you need to know about preparing yourself for an extended power outage, while keeping spirits up with some fabulous, easy-to-prepare meals. There are some wonderful true life experiences in here that anyone living in a hurricane, tornado, flood, or earthquake area (and those potential disasters cover a lot of the country) should heed and prepare for.I found that our personal pantry was way ahead of the game, but we were woefully short when it came to a means of cooking and water storage in general. I'm going back to rethink our personal circumstance, living on an island with earthquake potential, and no means of getting off the island should an earthquake take out the bridges. You never know...8 of 8 people found the following review helpful. Options when the power is out you shelter in place for weeks (with planning!)By A. S. HaleThe point of this book is what do you do when you have no power, little to no fresh ingredients, and want to avoid a daily menu of generic "Beef Stew" or "Baked beans", etc. The recipes here are vegetarian and rely about 95% on shelf stable items--and the remaining 5% could be substituted fairly easily (dried for fresh herbs, some lemon juice packets vs fresh lemon juice, etc.). Many recipes are 100% off the shelf. I have actually made several of the recipes in this book--after 3 different stints of 6 days with no power (October Snow, and 2 massive storms), I wanted to be better prepared 'the next time"!This is NOT a book about how to use rotate and use your shelf staples as a part of your day-to-day cooking--though you could use it that way by substituting ingredients for fresh and making recipes you like regularly. These recipes are truly usable "as is" when the power is gone and you have well stocked shelves (that's the planning part--covered in the first portion of the book). Some small heat source such as an outdoor grill, or gas stove, camp stove or fireplace is presumed for many recipes, but not all of the recipes require heating (for example, canned black beans and salsa combined are featured in one instance).Some recipes are actually quite interesting concepts, such as coconut milk and pumpkin (plus seasonings more) in a soup , hence the "gourmet" aspirations, but the authors are clearly aware that anytime you are relying on nearly 100% shelf stable foods the result is not comparable to what you could do with fresh ingredients. That is the point--this gives you options when there is no fresh food due to some emergency--e.g. Apocalypse Chow--a tongue-in-cheek description with a nod to the movie of similar sounding name.I have made a few recipes as is, and, since we are not vegetarian, I have improvised. For example, I added chicken to the pasta and Alfredo sauce recipe. In an emergency, the chicken (or salmon) will be canned, but I'll have an actually decent sauce with the evaporated milk to rely on, as well as some desserts, soups, etc, that don't require an oven, or long cooking times.Since you can't shop for the food when the markets are closed, you will need to read this book ahead of time so your larder is well stocked, and, ideally you will try some of the recipes out ahead of time perhaps with fresh ingredients mixed in, since that always improves a recipe. This way, when disaster strikes you can rely on the recipes you liked albeit with less (or no) fresh ingredients--compared to you neighbors, this may well be gourmet for the duration of the emergency. Good Luck! .

Stated First Edition; also First Printing. Fine; as new, in fact, but for a demure gift inscription at the half-title. See scans and description. New York: Simon Spotlight Entertainment, 2005. Square 12mo, illustrated perfect-bound wraps, 246 pp. Illustrated by Tanja Thorjussen. Fine, but for the above-mentioned sweet, short gift inscription (see scan). Otherwise, immaculate - a condition in which this particular First Edition is seldom found. See all scans. Typically a very-often-referred-to title, simply because of its premise: "Right now, somewhere in America, a storm has knocked out the electricity. With Apocalypse Chow!, Jon Robertson delivers a very practical guide to eating with elegance even when the refrigerator, stove, and microwave are rendered powerless." Interesting and useful. Though one wonders how Jon came by this information... Very collectible first/first, in unusual condition. Ships in a new, sturdy, protective box - not a bag. LT24

About the AuthorRobin Robertson is from the northeast coast of Scotland. He has received a number of honors for his poetry, including the E.M. Forster Award from the American Academy of Arts and Letters. His third book, *Swithering*, won the 2006 Forward Prize for Best Collection. He lives and works in London.