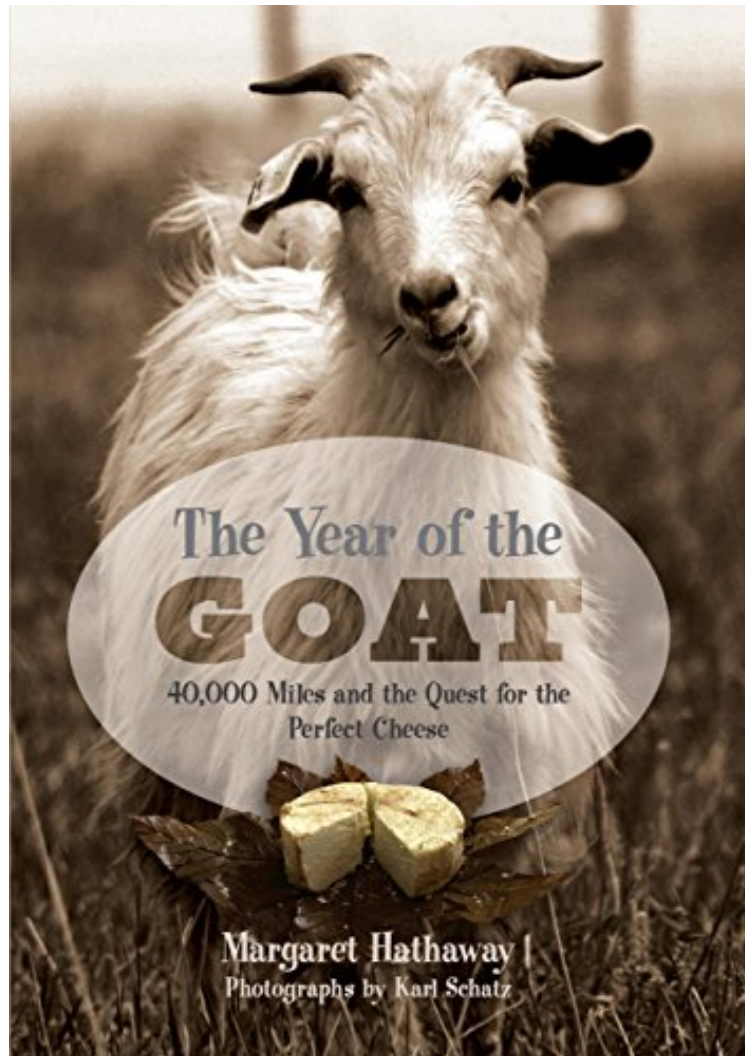


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The Year of the Goat: 40,000 Miles and the Quest for the Perfect Cheese

Margaret Hathaway, Karl Schatz
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Margaret Hathaway, Karl Schatz : The Year of the Goat: 40,000 Miles and the Quest for the Perfect Cheese
before purchasing it in order to gage whether or not it would be worth my time, and all praised The Year of the Goat: 40,000 Miles and the Quest for the Perfect Cheese:

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more special! 1 of 1 people found the following review helpful. A Most Enjoyable Read By Helen J. Hill bought this goat as a gift after seeing a book review of it in the paper. Gift or not I read it before packaging it for giving. It was a delightful book written by someone who has lived with goats. Even if you've never had goats, you will enjoy this book. Oh, by the way, the gift recipient loved it too!

From Maine to Arizona, and back again, Margaret and Karl and their dog, Godfrey, travel across America in search of green pastures, simple tradition, and the perfect goat cheese.

From Publishers Weekly Hathaway and Schatz were happy living together in New York City. Schatz was Time.com's picture editor, and Hathaway a former manager of Magnolia Bakery. Still, they wondered what sort of people they'd be if they lived in the country, and in this offbeat memoir Hathaway narrates their search. The idea of raising cows wasn't affordable or appealing, but goats were intriguing, especially since their cheeses were so tasty. Before long, the couple decided to leave New York for a yearlong goat odyssey, searching out everything goat that struck their fancy. Starting in New York with a tasting session with matre fromager Max McCalman, they traveled the country visiting goat farms, auctions and shows. While they had a lot to learn how to milk goats, how to trim their hooves they were also trying to find a model lifestyle for themselves. Eventually, they realized they wanted a farm with some vegetables and some animals, but not so many that the farm would become a factory. More than anything, they wanted a modest life surrounded by people they loved. Back-to-the-land fantasies aren't new, but Hathaway gives theirs a modern twist by emphasizing terroir, the idea that food is rooted in the land, and of connecting the palate to the place. Local-eating, slow-food activists will find much to chew on here. (Aug.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Burned out by the rigors of New York City, Hathaway and her boyfriend imagined an agricultural life. Self-described foodies (Hathaway managed Manhattan's famed Magnolia bakery), the couple thought about making goat cheese, and after agonizing about how best to realize their dream, they decided to spend a year researching and visiting goat operations throughout the country. In the Year of the Goat, according to the Chinese zodiac, they quit their jobs and set off, camping along the way. Their travels introduce them to goat conventions and festivals (goat chariot races are the headlining attraction at one), world-renowned chefs and cheese experts, and cheese makers at dairies large and small. Hathaway pokes fun at her naive notions of rural life with a sly humor that nicely balances the naked earnestness of the endeavor. The details of animal husbandry and cheese production will intrigue those interested in food's origins, and many readers, particularly city dwellers, will also be captured by the personal story of a young couple's unusually thoughtful efforts to build a meaningful life together. Engberg, Gillian "[A] few thousand miles' worth of earnestly documented visits to such goat-focused destinations as halal slaughterhouses, goat chariot races, goat barbecues, and even the experimental goat farms of Auburn, Alabama, "the epicenter of research on goat reproduction", can hardly fail to awaken in the reader a genuine appreciation for, if not the world's finest cheeses, the endearing creatures (human and animal) that make some of those cheeses possible." --Saveur