December 2007

REVIEW: A Bone to Pick: Everyone’s Guide to Gourmet Venison Cookery

Jewell Anderson
Armstrong Atlantic State University

Follow this and additional works at: https://digitalcommons.kennesaw.edu/glq

Part of the Library and Information Science Commons

Recommended Citation
Available at: https://digitalcommons.kennesaw.edu/glq/vol44/iss3/19

This Review is brought to you for free and open access by DigitalCommons@Kennesaw State University. It has been accepted for inclusion in Georgia Library Quarterly by an authorized editor of DigitalCommons@Kennesaw State University. For more information, please contact digitalcommons@kennesaw.edu.
The Georgia Library Quarterly reviews books on aspects of life in Georgia and the South, including history, literature, politics, education and genealogy. Materials written by Southern authors or published by regional publishers may also be considered, as well as those on libraries and librarianship.

Sarah McGhee, Off the Shelf Co-editor, Chestatee Regional Library System, smcghee@chestateelibrary.org
Teresa Pacheco, Off the Shelf Co-editor, Northeast Georgia Health System, tere711@comcast.net

See more Off the Shelf reviews at http://gla.georgialibraries.org/glq_bookreviews.htm

NON-FICTION


Venison is personally evocative of my childhood in the woods of northern Michigan. To this day, the school district there counts the first day of deer-hunting season as a holiday. The phalanx of hunters who ascended to our sleepy town (“country folk,” we called them) were an unwelcome disruption who could not be counted on to leave a perfectly good venison roasting in a field — missing only the antlers, which undoubtedly hung in some Grosse Point game room. With this work, Gary Grossman manages to align with the sportsmen and women who hunt for the table, not the wall. The recipes are straightforward with clear, concise directions, arranged in seven chapters by type (soup, stews, roasts, etc.). The table of contents has acknowledgements as well as preparation/preservation notes. Middle-Eastern venison meatloaf, venison fried rice, and Mexican venison stew are just a sampling of the continental culinary options; more advanced cooks may want to attempt the venison in red mole with its 20-ingredient sauce. Reference to a butchering pamphlet is helpfully provided, but the author mysteriously neglects to name resources for procuring butchered venison ready to cook. Shopping for unusual meats can be daunting, guidance and suggestion would be helpful. In A Bone to Pick, Grossman aptly combines the 21st century denizen’s taste for the exotic with the 19th century poacher’s palate. Additionally, the charming illustrations and textual colloquialisms (i.e. “Serves: a bunch of folks”) combine to evoke nothing so much as the 1970’s country idyll typified by the success of both Grizzly Adams and Jimmy Carter. The volume is coated, conveniently spiral bound, includes space for personal notes at the end of each recipe, and is suitable for public libraries, culinary schools and private collections alike.

— Reviewed by Jewell Anderson
Armstrong Atlantic State University


Gourd Girls is Priscilla Wilson’s richly told memoir of her 30-year business and personal partnership with Janice Lymburner. It is the story of two girls barely out of college who, through good karma and the kindness of others, wind up creating a life that allows them to live simply, artistically and on their own terms. Short on money but full of love for each other and their desire to live and work together, Priscilla sets out to revive an old art, gourd carving, while Janice continues to teach and bring in a small but steady income. Priscilla’s account of the trials and errors involved in gourd farming and collecting is at once hilarious and poignant. As the women battle bad soil, unfamiliar machinery and a lack of knowledge about farming in general, the Mount...