



## 'L.A.'s Original Farmers Market Cookbook' - Cookbook Spotlight

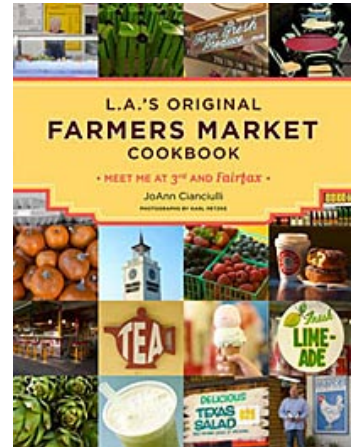
Jul 27th 2009 by Sara Bonisteel

### 'L.A.'s Original Farmers Market Cookbook: Meet Me at 3rd and Fairfax'

By JoAnn Cianciulli  
Photographs by Karl Petzke  
Chronicle Books -- 2009

Some cookbooks offer recipes ... others give you the secrets to your favorite dishes along with a healthy dollop of nostalgia.

JoAnn Cianciulli's "L.A.'s Original Farmers Market Cookbook" definitely falls into the latter category, detailing the history of this famed landmark from its humble beginnings in 1934 to its now storied incarnation at Third and Fairfax.



The author takes readers from vendor stall to vendor stall offering recipes from each. There's Bob's Coffee & Doughnut's secret to Caramel-and-Chocolate-Glazed Cake Doughnuts to Marconda's Meats Roasted Leg of Lamb with Garlic and Rosemary.

*See what we tested and whether it's worth buying after the jump.*

**Takeaway Tips:** "The merchants *are* the Market." It's a lot more fun to do your shopping with vendors you know on a first-name basis. Cianciulli lists the stall numbers of each vendor so readers can seek them out on their own journeys to the market. This cookbook aims to give readers tips from each vendor, from Lilian Sears of Coffee Corner's tip for the perfect cappuccino ("grind your beans right before making espresso") to Tusquellas Fish and Oyster Bar owner Bob Tusquellas' tip for making the crispiest Snow Crab Melt (toast the English muffin just before assembly).

**Quality of pictures:** Karl Petzke's photos are travelogue gorgeous, showing not only appetite-inducing food porn, but portraiture of the vendors and market stalls.

**We tested:** Gill's Old-Fashioned Ice Cream (Stall 416) Limeade. This recipe couldn't be easier, though it requires a juicer as you'll go through about 8 limes. The lime juice is combined with a simple syrup (a 1:1 ratio of sugar and water cooked on medium heat for about 2 minutes) to make a homemade concentrate that's tempered with about a quart of water. When the recipe was followed to the letter, it made a pretty sweet limeade, so we added the juice of a couple more limes and a bit more water to make it tart to our liking. We also tried combining the concentrate with seltzer water for a more bubbly refreshment.

**Worth the investment:** If the Original Farmers Market holds a special place in your heart, this is the book for you.

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