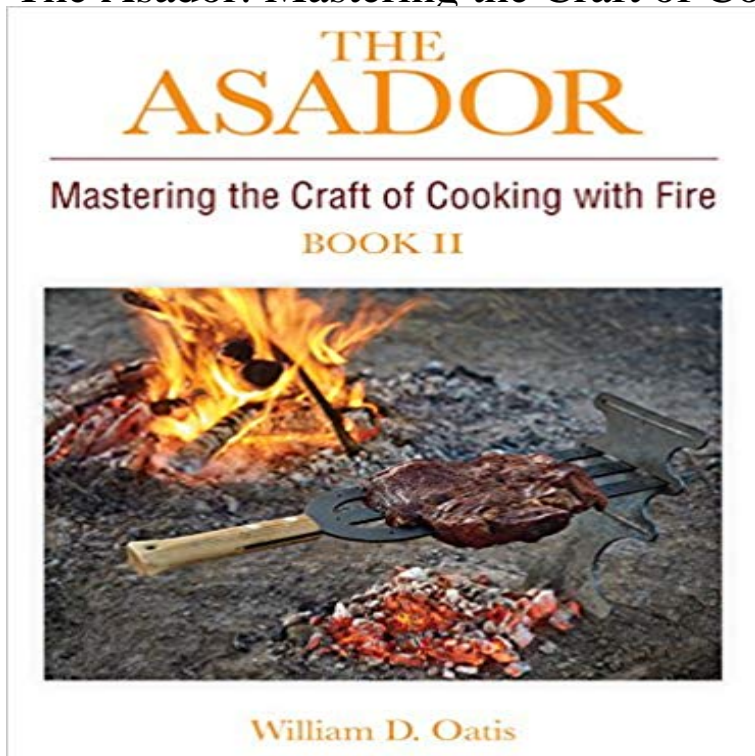


The Asador: Mastering the Craft of Cooking with Fire-book II



The Asador: Mastering the Craft of Cooking with Fire is the most comprehensive series of books ever written on the Craft of the Asador, the professionals who cook with wood and fire. It covers Mankinds innate connection with fire since our culinary journey began some 200,000 years ago. The author wrote the manuscript based on his life-long study of the Craft. After the initial draft was complete, he sought out and visited live-fire culinary professionals throughout America and over 70 countries (e.g. Argentina, Uruguay, Spain, Brazil, Turkey, Italy, Afghanistan, etc.) on six of the seven continents, which he used to validate and improve his findings. Book I The Science and Psychology of Fire is organized into 39 chapters and is written for the reader seeking mastery in a traditionally methodical fashion (I.E. those who like to read instructions). It covers all aspects of wood, firecraft, the culinary application of fire, and a number of principles regarding live-fire cooking and entertaining. Book II Global Live-Fire Techniques contains 50 stand-alone chapters with detailed step-by-step photos catering to those seeking mastery of specific techniques (I.E. those who hate reading instructions). It also covers 46 global live-fire methods spanning Mankinds entire culinary experience on Earth (e.g. spits, plancha, direct coal grilling, ash-roasting, etc.). Additionally, it has over 100 supporting recipes and 3 special chapters tailored for those who live in urban areas, deployed military, as well as those who may find themselves in a natural disaster prepping scenario. Book III The Live-Fire Steak will be 26 chapters (due in late Spring 2016) and will follow the same format as the first two books; however, it will be limited to mastering Mankinds most manliest cut of meat: the beef steak. The author has plans to visit the remaining 13 American states and another 35 countries researching how

the worlds best Asadors prepare the live-fire steak.

Hansen Family Farm

Japanese Black Trifele

We are happy to provide quality fresh fruits, vegetables, Grass-fed and Finished Beef, Naturally & Humanely raised Pork, Pastured Chickens, and Cage Free Eggs to Clackamas County sustainably on our small acreage.

We strive to provide vegetables that grow well in our climate ensuring the best tasting local food available. We prefer to grow old-fashioned and rare varieties of vegetables believing that they are the best to offer but do also grow a very select, few varieties of hybrids, but they are counted on one hand! Much of what we grow, we save the seed of every year and re-offer it to members of the Seed Savers Exchange.

We thank all of you, the “locavores”, food enthusiasts, market goers, and home chefs for making our goal of fresh, local, fruits and veggies sustainably a reality.

Latest News....

Phil and Christie Hansen

2015 is off to a great start! We are looking forward to what this year has to offer!

All our efforts are gearing up to get the growing season started...from ordering/starting/transplanting seeds, planning rotation crops for the fields, cleaning the greenhouses and field equipment, and clearing the fields! There is not a dull day here on the farm!

Planning for garden start varieties is in full swing also. This year we will be offering many of our favorite heirlooms, open-pollinated, and hybrid varieties that we have grown for the past 10+ years as well as many new-to-us varieties. We are diligent to not purchase, offer or grow GMO seeds or food.

Our mix of garden starts includes many different varieties of tomatoes, cucumbers, peppers, ground cherries, pumpkins, melons, flowers and other great things for your garden! Most, if not all, varieties are tried and true for our Pacific Northwest valley climate. Check out the Garden Start page for a printable list of varieties available. Or go directly to a specific list at our Tomato, Pepper, and Other garden start pages.

We grew over 100 heirloom/open-pollinated Pepper varieties and 125+ varieties of heirloom/open-pollinated Tomatoes in 2014! Not counting the numerous other garden necessities like heirloom flowers, cucumbers, summer and winter squash, herbs, and melons amongst other rare and hard to find vegetables! In 2015 we will continue with the tradition

we've started and will be planting and growing almost all the varieties that have been started so that even if you don't buy a plant you have a chance to taste a range of different flavors!

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