



FOR IMMEDIATE RELEASE

Media Contacts:

The Moxie Agency

info@themoxieagency.com / (617) 977-2283

Jennifer McMahon

jmcmahon@charleshotel.com / (617) 661-5046

FRESH & HONEST:

FOOD FROM THE FARMS OF NEW ENGLAND AND THE KITCHEN OF HENRIETTA'S TABLE

A Cookbook by Chef Peter Davis with Alexandra Hall

CAMBRIDGE, Mass. (October 15, 2008): This November, Chef Peter Davis of Henrietta's Table at The Charles Hotel in Cambridge's Harvard Square will release his first cookbook, **FRESH & HONEST: FOOD FROM THE FARMS OF NEW ENGLAND AND THE KITCHEN OF HENRIETTA'S TABLE** (Three Bean Press, LLC, © November 2008). As the bandwagon of sustainable agriculture, organic eating and "slow food" becomes increasingly filled with diners, home cooks and professional chefs alike, there are a few who have been riding it—and arguably, driving it—for decades. Chef Peter Davis is one of those few, and FRESH & HONEST is a monument to his love of delicious, fresh foods and the New England farmers and producers who supply them.

"FRESH & HONEST is a representation of all things that are important to me as a chef, as a gardener, as a fisherman," says Davis. "This book pays tribute to the amazing men and women in New England who work day in and day out to bring us the best possible ingredients this area has to offer."

Davis has been honored by The James Beard Foundation as one of "**The Best Hotel Chefs in America**," while Henrietta's Table was named one of America's "**Best Farm-to-Table**" restaurants by *Gourmet* in October 2007 and was honored for its "**Excellence in Sustainable Cuisine**" by *Santé* in 2008.

An avid supporter of local businesses, it is no surprise that Davis chose to work with three Boston-based professionals to help bring his vision to life. A partnership with writer **Alexandra Hall** (editor-in-chief of several

lifestyle publications produced by *The Boston Globe* and former *Boston* magazine food editor) allows Davis' true voice to shine through. For this project, Hall interviewed over a dozen New England purveyors and captured each of their stories in sidebars throughout the book.

The **218-page, full color** cookbook showcases extraordinary food and environmental photography by **Heath Robbins**, an accomplished food and lifestyle photographer. This past spring, summer and fall, Robbins and Davis worked day after day with food stylist Catrine Kelty, both in the restaurant and on location at seashores and farms.

Pulling the whole project together is **Three Bean Press, LLC**, a boutique publishing company specializing in children's and local interest books. Three Bean's hands-on approach and creative zeal make the publisher a synergistic partner for Davis. **FRESH & HONEST** is the fourth title for the company.

FRESH & HONEST: A Sampling of Chapters and Recipes

BREAKFAST & BRUNCH

Baked Strawberry Rhubarb French Toast

Red Flannel Hash with Poached Eggs

SOUPS & SALADS

Roasted Pumpkin Soup

Ham Hock and Heirloom Bean Soup

SEAFOOD

Grilled Striped Bass with Warm Fruit Salad and Pea Tendrils

Hot Smoked Bluefish with Beach Plum Vinaigrette

MEAT

Maple-Marinated Leg of Lamb with Rosemary- and Garlic-Herbed Potatoes

Cider Braised Pork

SIDES & OTHER STUFF

Roasted Spicy Apples

Cranberry Chutney

DESSERTS & DRINKS

Fresh Pumpkin Whoopie Pies

Winter Berry Pudding

To **purchase** **FRESH & HONEST** (\$35), go to or call (617) 864-1200. For **media inquiries, recipes/images from the book** or **book signing opportunities**, contact The Moxie Agency at info@themoxieagency.com or (617) 977-2283.

**FRESH & HONEST:
FOOD FROM THE FARMS OF NEW ENGLAND AND THE KITCHEN OF HENRIETTA'S TABLE**

218 Pages Printed in the U.S.A. on Recycled Paper

ISBN 0-9767276-0-9

\$35.00

Published by: Three Bean Press, LLC / www.threebeanpress.com

Text Copyright © 2008 by Peter Davis and Alexandra Hall

Photography Copyright © 2008 by Heath Robbins

About Henrietta's Table and The Charles Hotel

Home to weekly outdoor farmers' markets and host to several outdoor food festivals, The Charles Hotel brings fresh and honest food indoors at its award-winning restaurant, Henrietta's Table. The restaurant is a perfect complement to the hotel's hybrid culture of contemporary energy and awareness, blended with traditional New England style and integrity. Executive Chef Peter Davis uses organic and native ingredients from local producers in and beyond Massachusetts to create an original and simple approach to classic regional cuisine. Davis' keen awareness of the integrity of food in its natural state, eye for color and instinct for balance of tastes has earned him both local and national critical acclaim. The 138-seat restaurant serves breakfast, lunch and supper seven days a week, 365 days a year. Henrietta's Table is located in Harvard Square, inside The Charles Hotel, One Bennett Street, Cambridge, MA 02138. Reservations can be made by calling (617) 661-5005. For more information, visit www.henriettastable.com.

About Alexandra Hall

Alexandra Hall has been a Boston-based food writer for more than 15 years, serving as a writer, editor, and critic for various food, travel, and lifestyle publications along the way. A graduate of Le Cordon Bleu culinary school in Paris, France, she has covered the dining scene in New England and beyond for publications including *Travel & Leisure*, *Food & Wine*, *The Boston Globe*, and *The New York Times*. She was a senior lifestyle editor and oversaw the food and dining section at *Boston* magazine for four years, and is currently editor-in-chief of several lifestyle magazines produced by *The Boston Globe*. She writes regularly for *Bon Appétit* and *Town & Country Travel* magazines, and with her husband Michael Blanding, she recently co-wrote two guidebooks, *Moon New England* and *Moon Vermont*.

About Heath Robbins Photography

An avid cook himself, Heath's passion for food is evident in his mouth-watering imagery. His pictures have graced the pages of national magazines such as *Bon Appétit*, *Food & Wine* and *Gourmet* and can be seen in advertisements for Welch's Grape Jelly, Uncle Ben's and Sam's Club. Heath recently photographed *The Korean Table*, a cookbook featuring easy-to-prepare Korean and Japanese recipes, as well as *Ciao Italia Big Five* for famed television host Mary Ann Esposito. Visit www.heathrobbins.com for more information.

About Three Bean Press, LLC

Three Bean Press, LLC is a boutique publishing company specializing in children's and local interest books. Owned by Seneca Clark, Julie Decedue, and Sandy Giardi, the Boston-based company creates, edits, designs, publishes, markets, and sells books. Three Bean Press is young and eager, with an eye for visually dramatic book design and clean, pleasing writing. *Fresh & Honest* will be the fourth title for the company, which currently has three children's books on the market: *Lily + the Imaginary Zoo*, *The Yellowest Yellow Lab*, and *Frankie Goes to Fenway: The Tale of the Faithful, Red Sox-Loving Mouse*. More information on Three Bean Press and its products and services can be found at www.threebeanpress.com.

###