

FOR IMMEDIATE RELEASE

THE ORANGERY COOKBOOK

A new cookbook by local author Renee O'Farrell

11 Nov- Renee O'Farrell, a local freelance writer recently published 'The Orangery Cookbook.' Now available on Lulu.com and coming soon to Amazon.com, 'The Orangery Cookbook' is a collection of favorite recipes gathered throughout O'Farrell's travels, both domestically and abroad. Every one tried and true, this collection of over 600 recipes has something for any taste and every occasion.

Summary

The Orangery Cookbook is a collection of recipes inspired by my travels around the world. From Ireland to Spain, England to France, America to Brasil, the recipes may not have much in common, but I am sure you will enjoy them all.

Back Cover

If you ever find yourself in Exeter, a little town in Devonshire, located in the Southwest of England, make a stop into a quaint pub called, "The Imperial". The Imperial is a quaint spot to grab a quick bite. It is a converted hotel that once resembled something out of The Great Gatsby. In the Imperial is a huge sunroom with wrought-iron beams that resemble the hull of a ship turned upside-down- this is room is commonly referred to as "The Orangery".

As a graduate student at the University of Exeter, I spent many days sitting at a table there, sipping a cup of coffee and watching peacocks run outside the window. I remember feeling truly happy. I have been fortunate enough to feel that way many times since, but wherever I am, when the sun shines a certain way, I remember the orangery and the peacocks that ran free there.

This cookbook is a collection of recipes I have gathered from all over the world. I called it The Orangery Cookbook because I hope that the recipes it contains will make you feel as I did, sitting in the orangery, watching peacocks on a sunny afternoon.

About the Author

Renee O'Farrell (nee Butler) was born and raised in Cumberland, Maryland. After graduating from Frostburg State University in 2000, O'Farrell began her journey. Since leaving the Cumberland area, she moved to Washington, DC and spent significant time in various cities along the East Coast. Finally moving abroad, O'Farrell spent most of her time in the Southwest of England, eventually joining her now-husband, Ron O'Farrell, in Ireland. The couple relocated to Allegany County in 2006.

Contact/Ordering Info

The Orangery Cookbook retails for \$32.96 plus the cost of shipping. It is currently available through Lulu.com and will be on Amazon.com in time for the holidays. A preview of the book is available through Google Books.

SAMPLE RECIPE

Big Chocolate Chip Cookies

Yield: 20

Ingredients

3/4 cup butter, room temperature
1 1/2 cup packed dark brown sugar
2 eggs
1 1/2 cup white flour
3/4 cup whole wheat pastry flour
1 t. baking soda
1 t. salt
2 t. pure vanilla extract
2 T. water
2 cups chocolate chips
Optional: 1 cup chopped walnuts and/or raisins



Preparation

Preheat oven to 375F. Lightly butter a baking sheet. In a large bowl, cream butter and sugar until smooth. Beat in the eggs until well blended. In a separate bowl, sift together the flour, baking soda and salt. Stir the dry ingredients into the butter mixture, mixing well. Add the vanilla and water. Stir in the chocolate chips and, the nuts and/or raisins. Drop the batter by scant 1/4 cup onto the baking sheet, leaving 2" space between the cookies. Bake 10 minutes, until the edges are light brown and tops golden. Remove cookies to a rack to cool. Cool on foil for a softer cookie.

Put the bakery to shame! This recipe creates thick cookies! A good base batter, use white sugar for sugar cookies, add 1/3-cup cocoa powder for chocolate cookies or add 1 1/2-cup peanut butter for peanut butter cookies. Use your imagination! I like to make this recipe using peanut butter chips or white chocolate and dried cranberries or making it with cocoa and Reese's Pieces.