



## ***The Crimson Spoon***

*Plating Regional Cuisine on the Palouse*

Jamie Callison with Linda Burner Augustine

Photographs by E.J. Armstrong

“Start with quality ingredients, apply simple cooking techniques, and magic happens.”

To Jamie Callison, the Palouse region of the Pacific Northwest is a chef’s playground. A creamery, apiaries, an organic farm, fruit orchards, a cattle herd, and legumes are all located just minutes from his campus kitchen—an “edible backyard” that inspired this delectable collection.

*The Crimson Spoon* features more than 100 recipes covering an array of palates—from comfort food like Cougar Gold Mac & Cheese to elegant fare like Pear and Mascarpone Ravioli. Many celebrate local ingredients like WSU Wagyu beef, garbanzo beans and lentils, soft durum wheat flour, and world-famous Cougar Gold cheese. Others highlight coastal treasures such as salmon and scallops.

In addition to utilizing high quality agricultural resources, Callison firmly believes that sharing delicious food, beautifully presented, strengthens bonds between family and friends—a splendid reward for pursuing his passion. Gorgeous color photographs showcase his mouth-watering dishes, and passages tucked throughout the pages convey his life story and underscore his cooking philosophy.

A seasoned mentor and gifted teacher, Jamie Callison has trained numerous students as executive chef and instructor for Washington State University’s Hospitality Business Management Program.

ISBN 978-0-615-86917-9

224 pages, photographs, 8-5/8” x 10-3/4”, \$38 hardcover

Available October 2013

Contact: WSU Press, PO Box 645910, Pullman, WA 99164-5910

Phone: 1-800-354-7360 or 509-335-7880; fax: 509-335-8568

E-mail: [wsupress@wsu.edu](mailto:wsupress@wsu.edu)