The Beetlebung Farm Cookbook: A Year of Cooking on Martha's Vineyard // Chris Fischer
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A year of fresh, simple, seasonal cooking from a rising-star chef running his grandfather's five-acre farm on Martha's Vineyard. Chris Fischer grew up on Martha's Vineyard, a member of the twelfth generation of his family to inhabit the island. After cooking in some of the leading kitchens in the world—Babbo in New York City; the American Academy in Rome; St. John Bread and Wine and The River Cafe in London—he returned to Beetlebung, where he currently serves as both the chef and farmer. He is also a chef at the renowned Beach Plum Inn on Martha's Vineyard.

Find out why you should read The Beetlebung Farm Cookbook and add it to your foodie bookshelf.


The chef, who documents a year of cooking on Martha's Vineyard in The Beetlebung Farm Cookbook, on a recipe that has some family roots.

Garden writer and photographer. Fried Potatoes. "At Beetlebung Farm on Martha's Vineyard, my friend Chris Fischer transforms nature's bounty into unforgettable yet accessible meals - the elevated simple food I love to eat." Mario Batali. "Chris Fischer is a cook who farms, a grower who is a talented chef - a brilliant combination.

"This is a magical book about coming home to Martha's Vineyard in time to savor the last years of a beloved grandfather's farming life. Chris Fischer's stories of fishing, hunting, farming, and cooking evoke the simplicity and the complexity of a rural life, and how the quiet sophistication of this natural world follows him in his pursuit of memorable meals. As in the books of M.F.K. Fisher, these recipes emerge from the stories, and you feel the presence of the cook at the table."