

## The World of Blantyre and The Cookery of Christopher Brooks by Claire Hopley

[The World of Blantyre & The Cookery of Christopher Brooks by Claire Hopley](#) is a beautiful book that lovingly presents the history of the Gilded Age mansion, **Blantyre**, now a luxury [Relais & Châteaux Country House Hotel](#) located in [Lenox, Massachusetts](#) in the [Berkshires](#), and recipes from **Grand Chef Christopher Brooks**.

Whether architecture, interior or landscape design, antiques, elegant living, or cooking is your passion, the 200-plus page coffee table book, **The World of Blantyre and The Cookery of Christopher Brooks by Claire Hopley**, is a delightful read. Claire Hopley begins the book with the introduction, "The Berkshire Cottages of the Gilded Age," which provides an in-depth look at the period and the fascinating lives of the Berkshire owners.



The chapter "The House that Turpentine Built" tells the history of Blantyre built for millionaire Robert Warden Patterson and his wife Marie Louise Fahys Patterson in 1902, based on his mother's ancestral home in Scotland by the same name. Blantyre is imposing with its turrets, towers, leaded glass windows, gargoyles, and grand scale proportions, and nestled on 110-acres in the Berkshires in Western Massachusetts, it has the feel of the Scottish moors.

"Blantyre from Fortune to Misfortune" continues the saga of the house, which like so many other gilded age mansions, rapidly declined when their owners were no longer able to maintain their opulent lifestyles.

The book captures the spirit of Blantyre chronicling its metamorphosis from the Patterson's mansion, to a film studio of director D.W. Griffith, to an inn, a club, and a college campus, before culminating in the purchase by Jack and Jane Fitzpatrick in 1980 for their daughter, Ann Fitzpatrick Brown, in the chapter "The House that Country Curtains Restored." Under Ann's care and direction, she lovingly transformed the abandoned and neglected Blantyre to its former opulent splendor and opened it as a luxury, country house hotel in 1981.

Photographer George Ross complements Claire Hopley's writing with 167 stunning photographs of Blantyre highlighting its pristine landscaping, an inside look at the interior design of its well-appointed public spaces and luxurious guestrooms, and the incredible cookery of Relais & Châteaux Grand Chef Christopher Brooks.

Created by: Debra C. Argen

The chapter "Chef Christopher Brooks" provides a look into his culinary philosophy and his passion for life, where he explains, "Many of my recipes that we make at Blantyre can be done at home. I wanted to feature these rather than those that call on special resources so this book would appeal to a wider range of people. I always emphasis simplicity; the best ingredients cooked well."



**Chef Christopher Brooks and Team**

Recipes consist of tempting canapés, and lovely recipes categorized by season: Winter, Spring, Summer, and Autumn. The book also includes Breakfast recipes for Blantyre's famous Blueberry Muffins; Date, Orange, and Rosemary Bread; as well as Marmalade, and Berry Jam.

Blantyre graciously shares an excerpt from the book with a recipe for Peach and Raspberry Salad from the Summer chapter to inspire your imagination about presentation and the use seasonal ingredients that make the most of melding flavors.

"Dark red, glowing gold: This salad has the warm colors of a Tintoretto or a Titian, yet it tastes deliciously cool and refreshing on a hot summer's day."



### **Peach and Raspberry Salad**

½

cup

ruby port

½

cup

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red wine

¼

cup

sugar

3

ripe

Georgia peaches, peeled

1

pint

raspberries

2

teaspoons

chopped mint

In a small saucepan, bring the port, wine, and sugar to a boil, stirring to dissolve the sugar. Let this syrup cool for 10 minutes.

Halve the peaches, and then cut each half into 4 slices. Pour the port syrup over the peaches. Add the raspberries and mint.

Leave the mixture in the fridge overnight. This looks rich and lovely served in wine glasses or goblets with a tiny scoop of orange sorbet.

Serves 6

Wine Note: For a wine as refreshing as the dessert, try a light Italian Moscato d'Asti.

Having stayed at Blantyre, the book is an exquisite tribute to recapture memories of anniversaries, birthdays, holidays, and special occasions; for those who have not yet experienced Blantyre, it is an inspiration to visit and experience the gracious hospitality of the Gilded Age complete with delicious meals by Executive Chef Christopher Brooks.

**The World of Blantyre & The Cookery of Christopher Brooks** by **Claire Hopley** may be purchased through Blantyre by contacting them by email: [Bookone@Blantyre.com](mailto:Bookone@Blantyre.com) or by telephone: +1-413-637-3556.

Read more about **Blantyre** in the **Destinations, Hotels and Resorts, Restaurants, Chefs' Recipes,** and **Spas** sections.



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