

A Tiger In The Kitchen A Memoir Of Food And Famil

My Mother's Kitchen Peter Gethers.2017-04-04 My Mother's Kitchen is a funny, moving memoir about a son's discovery that his mother has a genius for understanding the intimate connections between cooking, people and love Peter Gethers wants to give his aging mother a very personal and perhaps final gift: a spectacular feast featuring all her favorite dishes. The problem is, although he was raised to love food and wine he doesn't really know how to cook. So he embarks upon an often hilarious and always touching culinary journey that will ultimately allow him to bring his mother's friends and loved ones to the table one last time. The daughter of a restaurateur—the restaurant was New York's legendary Ratner's—Judy Gethers discovered a passion for cooking in her 50s. In time, she became a mentor and friend to several of the most famous chefs in America, including Wolfgang Puck, Nancy Silverton and Jonathan Waxman; she also wrote many cookbooks and taught cooking alongside Julia Child. In her 80s, she was robbed of her ability to cook by a debilitating stroke. But illness has brought her closer than ever to her son: Peter regularly visits her so they can share meals, and he can ask questions about her colorful past, while learning her kitchen secrets. Gradually his ambition becomes manifest: he decides to learn how to cook his mother the meal of her dreams and thereby tell the story of her life to all those who have loved her. With his trademark wit and knowing eye, Peter Gethers has written an unforgettable memoir about how food and family can do much more than feed us—they can nourish our souls.

The Essential Marathi Cookbook Kaumudi Marathé.2009-01-01 The Essential Marathi Cookbook, a modern, easy-to-use introduction to several Marathi sub-cuisines, travels across the regions and religions of Maharashtra to bring out the most authentic and appetizing recipes from the state.

The Tiger Ladies Sudha Koul.2002 Sitting in her grandmother Dhanna's kitchen, surrounded by the aromas of mint and the smoke of a hookah, warmed by the kangri tucked beneath her thighs, young Sudha Koul listened to tales of She Who Fears Nothing: The Tiger Lady, stories Sudha would repeat to her own daughters in time, though in a kitchen many thousands of miles away from her beloved Kashmir. This is a magical memoir of a land now consumed by political and religious turmoil, a richly detailed story of a girl's passage into maturity, marriage, and motherhood in the midst of an exquisite and fragile world that will never be entirely the same.

Routledge Handbook of Food in Asia Cecilia Leong-Salobir.2019-02-25 Throwing new light on how colonisation and globalization have affected the food practices of different communities in Asia, the Routledge Handbook of Food in Asia explores the changes and variations in the region's dishes, meals and ways of eating. By demonstrating the different methodologies and theoretical approaches employed by scholars, the contributions discuss everyday food practices in Asian cultures and provide a fascinating coverage of less common phenomenon, such as the practice of wood eating and the evolution of pufferfish eating in Japan. In doing so, the handbook not only covers a wide geographical area, including Japan, Indonesia, Vietnam, Singapore, India, China, South Korea and Malaysia, but also examines the Asian diasporic communities in Canada, the United States and Australia through five key themes: Food, Identity and Diasporic Communities Food Rites and Rituals Food and the Media Food and Health Food and State Matters. Interdisciplinary in nature, this handbook is a useful reference guide for students and scholars of anthropology, sociology and world history, in addition to food history, cultural studies and Asian studies in general.

Sarong Party Girls Cheryl Lu-Lien Tan.2016-07-12 A brilliant and utterly engaging novel—Emma set in modern Asia—about a young woman's rise in the glitzy, moneyed city of Singapore, where old traditions clash with heady modern materialism. On the edge of twenty-seven, Jazzy hatches a plan for her and her best girlfriends: Sher, Imo, and Fann. Before the year is out, these Sarong Party Girls will all have spectacular weddings to rich ang moh—Western expat—husbands, with Chanel babies (the cutest status symbols of all) quickly to follow. Razor-sharp, spunky, and vulgarly brand-obsessed, Jazzy is a determined woman who doesn't lose. As she fervently pursues her quest to find a white husband, this bombastic yet tenderly vulnerable gold-digger reveals the contentious gender politics and class tensions thrumming beneath the shiny exterior of Singapore's glamorous nightclubs and busy streets, its grubby wet markets and seedy hawker centers. Moving through her colorful, stratified world, she realizes she cannot ignore the troubling incongruity of new money and old-world attitudes which threaten to crush her dreams. Desperate to move up in Asia's financial and international capital, will Jazzy and her friends succeed? Vividly told in Singlish—colorful Singaporean English with its distinctive cadence and slang—Sarong Party Girls brilliantly captures the unique voice of this young, striving woman caught between worlds. With remarkable vibrancy and empathy, Cheryl Tan brings not only Jazzy, but her city of Singapore, to dazzling, dizzying life.

The Routledge Companion to Literature and Food Lorna Piatti-Farnell, Donna Lee Brien.2018-04-19 The Routledge Companion to Literature and Food explores the relationship between food and literature in transnational contexts, serving as both an introduction and a guide to the field in terms of defining characteristics and development. Balancing a wide-reaching view of the long histories and preoccupations of literary food studies, with attentiveness to recent developments and shifts, the volume illuminates the aesthetic, cultural, political, and intellectual diversity of the representation of food and eating in literature.

Life Without a Recipe: A Memoir Diana Abu-Jaber.2016-04-18 A "bold, luscious" memoir, "indispensable to anyone trying to forge their own truer path" (Ruth Reichl). On one side, there is Grace: prize-winning author Diana Abu-Jaber's tough, independent sugar-fiend of a German grandmother, wielding a suitcase full of holiday cookies. On the other, Bud: a flamboyant, spice-obsessed Arab father, full of passionate argument. The two could not agree on anything: not about food, work, or especially about what Diana should do with her life. Grace warned her away from children. Bud wanted her married above all—even if he had to provide the ring. Caught between cultures and lavished with contradictory "advice" from both sides of her family, Diana spent years learning how to ignore others' well-intentioned prescriptions. Hilarious, gorgeously written, poignant, and wise, Life Without a Recipe is Diana's celebration of journeying without a map, of learning to ignore the script and improvise, of escaping family and making family on one's own terms. As Diana discovers, however, building confidence in one's own path sometimes takes a mistaken marriage or two—or in her case, three: to a longhaired boy-poet, to a dashing deconstructionist literary scholar, and finally to her steadfast, outdoors-loving Scott. It also takes a good deal of angst (was it possible to have a serious writing career and be a mother?) and, even when she knew what she wanted (the craziest thing, in one's late forties: a baby!), the nerve to pursue it. Finally, fearlessly independent like the Grace she's named after, Diana and Scott's daughter Gracie will heal all the old battles with Bud and, like her writer-mom, learn to cook up a life without a recipe.

Malaysia Ping Coombes.2017-04-25 The BBC MasterChef Champion shares the rich flavors of her homeland in this cookbook featuring more than one hundred delicious and accessible Malaysian recipes. When it comes to Southeast Asian fare, Malaysian cuisine is a hidden treasure. Now Ping Coombes, the 2014 winner of BBC One's MasterChef, brings Malaysian cuisine into the spotlight, from her family table to yours. Drawing inspiration from her mother and from the late-night stalls and street markets in her hometown of Ipoh, Ping has assembled recipes that serve as the perfect introduction to the tastes, textures and colors of Malaysian fare. Find new household favorites like Malaysian shrimp fritters, chicken and sweetcorn soup, spicy shrimp and vermicelli salad, nyonya fried rice, chili pan mee, caramel pork belly, Malaysian chicken curry and potatoes, quick wonton soup, crispy squid, Malaysian fish and chips, pork macaroni, coconut-filled pancakes, banana spring rolls, iced lemon grass tea, chilli dark and stormy, and many more!

Korean American Eric Kim.2022-03-29 NEW YORK TIMES BESTSELLER • An homage to what it means to be Korean American with delectable recipes that explore how new culinary traditions can be forged to honor both your past and your present. IACP AWARD FINALIST • ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: Simply Recipes ONE OF THE BEST COOKBOOKS OF THE YEAR: Bon Appétit, The Boston Globe, Saveur, NPR, Food & Wine, Salon, Vice, Epicurious, Publishers Weekly "This is such an important book. I savored every word and want to cook every recipe!"—Nigella Lawson, author of Cook, Eat, Repeat New York Times staff writer Eric Kim grew up in Atlanta, the son of two Korean immigrants. Food has always been central to his story, from Friday-night Korean barbecue with his family to hybridized Korean-ish meals for one—like Gochujang-Buttered Radish Toast and Caramelized-Kimchi Baked Potatoes—that he makes in his tiny New York City apartment. In his debut cookbook, Eric

shares these recipes alongside insightful, touching stories and stunning images shot by photographer Jenny Huang. Playful, poignant, and vulnerable, Korean American also includes essays on subjects ranging from the life-changing act of leaving home and returning as an adult, to what Thanksgiving means to a first-generation family, complete with a full holiday menu—all the while teaching readers about the Korean pantry, the history of Korean cooking in America, and the importance of white rice in Korean cuisine. Recipes like Gochugaru Shrimp and Grits, Salt-and-Pepper Pork Chops with Vinegared Scallions, and Smashed Potatoes with Roasted-Seaweed Sour Cream Dip demonstrate Eric's prowess at introducing Korean pantry essentials to comforting American classics, while dishes such as Cheeseburger Kimbap and Crispy Lemon-Pepper Bulgogi with Quick-Pickled Shallots do the opposite by tinging traditional Korean favorites with beloved American flavor profiles. Baked goods like Milk Bread with Maple Syrup and Gochujang Chocolate Lava Cakes close out the narrative on a sweet note. In this book of recipes and thoughtful insights, especially about his mother, Jean, Eric divulges not only what it means to be Korean American but how, through food and cooking, he found acceptance, strength, and the confidence to own his story.

Burnt Toast Makes You Sing Good Kathleen Flinn.2015-08-25 A delicious new memoir from the New York Times bestselling author of *The Sharper Your Knife, the Less You Cry* A family history peppered with recipes, *Burnt Toast Makes You Sing Good* offers a humorous and flavorful tale spanning three generations as Kathleen Flinn returns to the mix of food and memoir readers loved in her New York Times bestseller, *The Sharper Your Knife, the Less You Cry*. Brimming with tasty anecdotes about Uncle Clarence's divine cornflake-crusting fried chicken, Grandpa Charles's spicy San Antonio chili, and Grandma Inez's birthday-only cinnamon rolls, Flinn—think Ruth Reichl topped with a dollop of Julia Child—shows how meals can be memories, and how cooking can be communication. *Burnt Toast Makes You Sing Good* will inspire readers (and book clubs) to reminisce about their own childhoods—and spend time in their kitchens making new memories of their own.

A Tiger in the Kitchen Cheryl Tan.2011-02-08 Starting with charred fried rice and ending with flaky pineapple tarts, Cheryl Lu-Lien Tan takes us along on a personal journey that most can only fantasize about—an exploration of family history and culture through a mastery of home-cooked dishes. Tan's delectable education through the landscape of Singaporean cuisine teaches us that food is the tie that binds. —Jennifer 8. Lee, author of *The Fortune Cookie Chronicles* After growing up in the most food-obsessed city in the world, Cheryl Lu-Lien Tan left home and family at eighteen for America—proof of the rebelliousness of daughters born in the Year of the Tiger. But as a thirtysomething fashion writer in New York, she felt the Singaporean dishes that defined her childhood beginning to call her back. Was it too late to learn the secrets of her grandmothers' and aunties' kitchens, as well as the tumultuous family history that had kept them hidden before? In her quest to recreate the dishes of her native Singapore by cooking with her family, Tan learned not only cherished recipes but long-buried stories of past generations. *A Tiger in the Kitchen*, which includes ten authentic recipes for Singaporean classics such as pineapple tarts and Teochew braised duck, is the charming, beautifully written story of a Chinese-Singaporean ex-pat who learns to infuse her New York lifestyle with the rich lessons of the Singaporean kitchen, ultimately reconnecting with her family and herself. Reading Group Guide available online and included in the eBook.

Food Lit Melissa Brackney Stoeger.2013-01-08 An essential tool for assisting leisure readers interested in topics surrounding food, this unique book contains annotations and read-alikes for hundreds of nonfiction titles about the joys of comestibles and cooking. *Food Lit: A Reader's Guide to Epicurean Nonfiction* provides a much-needed resource for librarians assisting adult readers interested in the topic of food—a group that is continuing to grow rapidly. Containing annotations of hundreds of nonfiction titles about food that are arranged into genre and subject interest categories for easy reference, the book addresses a diversity of reading experiences by covering everything from foodie memoirs and histories of food to extreme cuisine and food exposés. Author Melissa Stoeger has organized and described hundreds of nonfiction titles centered on the themes of food and eating, including life stories, history, science, and investigative nonfiction. The work emphasizes titles published in the past decade without overlooking significant benchmark and classic titles. It also provides lists of suggested read-alikes for those titles, and includes several helpful appendices of fiction titles featuring food, food magazines, and food blogs.

The Tiger's Wife Téa Obreht.2011-03-08 NATIONAL BOOK AWARD FINALIST • NEW YORK TIMES BESTSELLER • “Spectacular . . . [Téa Obreht] spins a tale of such marvel and magic in a literary voice so enchanting that the mesmerized reader wants her never to stop.”—Entertainment Weekly Look for Téa Obreht's second novel, *Inland*, now available. NAMED ONE OF THE TEN BEST BOOKS OF THE YEAR BY Michiko Kakutani, *The New York Times* • Entertainment Weekly • The Christian Science Monitor • The Kansas City Star • Library Journal Weaving a brilliant latticework of family legend, loss, and love, Téa Obreht, the youngest of *The New Yorker's* twenty best American fiction writers under forty, has spun a timeless novel that will establish her as one of the most vibrant, original authors of her generation. In a Balkan country mending from war, Natalia, a young doctor, is compelled to unravel the mysterious circumstances surrounding her beloved grandfather's recent death. Searching for clues, she turns to his worn copy of *The Jungle Book* and the stories he told her of his encounters over the years with “the deathless man.” But most extraordinary of all is the story her grandfather never told her—the legend of the tiger's wife. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY *The Wall Street Journal* • *O: The Oprah Magazine* • *The Economist* • *Vogue* • *Slate* • *Chicago Tribune* • *The Seattle Times* • *Dayton Daily News* • *Publishers Weekly* • Alan Cheuse, NPR's *All Things Considered* “Stunning . . . a richly textured and searing novel.”—Michiko Kakutani, *The New York Times* “[Obreht] has a talent for subtle plotting that eludes most writers twice her age, and her descriptive powers suggest a kind of channeled genius. . . . No novel [this year] has been more satisfying.”—*The Wall Street Journal* “Filled with astonishing immediacy and presence, fleshed out with detail that seems firsthand, *The Tiger's Wife* is all the more remarkable for being the product not of observation but of imagination.”—*The New York Times Book Review* “That *The Tiger's Wife* never slips entirely into magical realism is part of its magic. . . . Its graceful commingling of contemporary realism and village legend seems even more absorbing.”—*The Washington Post*

Three Many Cooks Pam Anderson, Maggy Keet, Sharon Damelio.2015-04-14 When the women behind the popular blog *Three Many Cooks* gather in the busiest room in the house, there are never too many cooks in the kitchen. Now acclaimed cookbook author Pam Anderson and her daughters, Maggy Keet and Sharon Damelio, blend compelling reflections and well-loved recipes into one funny, candid, and irresistible book. Together, Pam, Maggy, and Sharon reveal the challenging give-and-take between mothers and daughters, the passionate belief that food nourishes both body and soul, and the simple wonder that arises from good meals shared. Pam chronicles her epicurean journey, beginning at the apron hems of her grandmother and mother, and recounts how a cultural exchange to Provence led to twenty-five years of food and friendship. Firstborn Maggy rebelled against the family's culinary ways but eventually found her inner chef as a newlywed faced with the terrifying reality of cooking dinner every night. Younger daughter Sharon fell in love with food by helping her mother work, lending her searing opinions and elbow grease to the grueling process of testing recipes for Pam's bestselling cookbooks. *Three Many Cooks* ladles out the highs and lows, the kitchen disasters and culinary triumphs, the bitter fights and lasting love. Of course, these stories would not be complete without a selection of treasured recipes that nurtured relationships, ended feuds, and expanded repertoires, recipes that evoke forgiveness, memory, passion, and perseverance: Pumpkin-Walnut Scones, baked by dueling sisters; Grilled Lemon Chicken, made legendary by Pam's father at every backyard cookout; Chicken Vindaloo that Maggy whipped up in a boat galley in the Caribbean; Carrot Cake obsessively perfected by Sharon for the wedding of friends; and many more. Sometimes irreverent, often moving, always honest, this collection illustrates three women's individual and shared search for a faith that confirms what they know to be true: The divine is often found hovering not over an altar but around the stove and kitchen table. So hop on a bar stool at the kitchen island and join them to commiserate, laugh, and, of course, eat! Praise for *Three Many Cooks* “This beautiful book is a stirring, candid, powerful celebration of mothers, daughters, and sisters, and of family, food, and faith. The stories are relatable and real, and are woven perfectly with the time-tested, mouthwatering recipes. I loved every page, every word, and am adding this to the very small pile of books in my life that I know I'll pick up and read again and again.”—Ree Drummond, *New York Times* bestselling author of *The Pioneer Woman Cooks*

Raffles and the Golden Opportunity, 1781-1826 Victoria Glendinning.2013 In 1819 Sir Stamford Raffles, without authority from London, raised the British flag on a small jungle-covered island and founded a settlement which would become the city state of Singapore. It was the crowning moment in an extraordinary career in South-East Asia, which saw Raffles shake off his humble beginnings to become Lieutenant-Governor of Java.

But his success in the tropics was overshadowed by professional conflict and personal tragedy. Acclaimed biographer Victoria Glendinning charts the extraordinary life of an English adventurer, disobedient employee of the East India Company, utopian imperialist, linguist, naturalist, collector and troublesome visionary. If Raffles' own end was tragic, the mark he left on the world is indelible. His name and fame are undimmed today and, as he hoped, Singapore has become his lasting monument.

Give a Girl a Knife Amy Thielen.2018-06-05 A beautifully written food memoir chronicling one woman's journey from her rural Midwestern hometown to the intoxicating world of New York City fine dining—and back again—in search of her culinary roots Before Amy Thielen frantically plated rings of truffled potatoes in some of New York City's finest kitchens—for chefs David Bouley, Daniel Boulud, and Jean-Georges Vongerichten—she grew up in a northern Minnesota town home to the nation's largest French fry factory, the headwaters of the fast food nation, with a mother whose generous cooking dripped with tenderness, drama, and an overabundance of butter. Inspired by her grandmother's tales of cooking in the family farmhouse, Thielen moves north with her artist husband to a rustic, off-the-grid cabin deep in the woods. There, standing at the stove three times a day, she finds the seed of a growing food obsession that leads her to the sensory madhouse of New York's top haute cuisine brigades. But, like a magnet, the foods of her youth draw her back home, where she comes face to face with her past and a curious truth: that beneath every foie gras sauce lies a rural foundation of potatoes and onions. Amy Thielen's coming-of-age story pulses with energy, a cook's eye for intimate detail, and a dose of dry Midwestern humor. Give a Girl a Knife offers a fresh, vivid view into New York's high-end restaurants before returning Thielen to her roots, where she realizes that the marrow running through her bones is not demi-glace but gravy—thick with nostalgia and hard to resist.

Cowgirl Chef Ellise Pierce.2012-05-15 A native Texan who began her own French-Texan fusion catering business in Paris shares more than one hundred of her recipes, including chorizo-cháevre muffins, baked blue cheese grits, walnut tarts, and profiteroles with hot fudge sauce.

All the Way to the Tigers Mary Morris.2020-06-09 One of NPR's Best Books of the Year From the author of Nothing to Declare, a moving travel narrative examining healing, redemption, and what it means to be a solo woman on the road. In February 2008, a casual afternoon of ice skating derailed the trip of a lifetime. Mary Morris was on the verge of a well-earned sabbatical, but instead she endured three months in a wheelchair, two surgeries, and extensive rehabilitation. One morning, when she was supposed to be in Morocco, Morris was lying on the sofa reading Death in Venice, casting her eyes over these words again and again: "He would go on a journey. Not far. Not all the way to the tigers." Disaster shifted to possibility and Morris made a decision. When she was well enough to walk again, she would go "all the way to the tigers." So begins a three-year odyssey that takes Morris to India on a tiger safari in search of the world's most elusive apex predator. Written in over a hundred short chapters accompanied by the author's photographs, this travel memoir offers an elegiac, wry, and wise look at a woman on the road and the glorious, elusive creature she seeks.

My Kitchen Year Ruth Reichl.2015-09-29 NEW YORK TIMES BESTSELLER | NAMED ONE OF THE BEST BOOKS OF THE YEAR BY Los Angeles Times • NPR • Men's Journal • BookPage • Booklist • Publishers Weekly In the fall of 2009, the food world was rocked when Gourmet magazine was abruptly shuttered by its parent company. No one was more stunned by this unexpected turn of events than its beloved editor in chief, Ruth Reichl, who suddenly faced an uncertain professional future. As she struggled to process what had seemed unthinkable, Reichl turned to the one place that had always provided sanctuary. "I did what I always do when I'm confused, lonely, or frightened," she writes. "I disappeared into the kitchen." My Kitchen Year follows the change of seasons—and Reichl's emotions—as she slowly heals through the simple pleasures of cooking. While working 24/7, Reichl would "throw quick meals together" for her family and friends. Now she has the time to rediscover what cooking meant to her. Imagine kale, leaves dark and inviting, sautéed with chiles and garlic; summer peaches baked into a simple cobbler; fresh oysters chilling in a box of snow; plump chickens and earthy mushrooms, fricasseed with cream. Over the course of this challenging year, each dish Reichl prepares becomes a kind of stepping stone to finding joy again in ordinary things. The 136 recipes collected here represent a life's passion for food: a blistering ma po tofu that shakes Reichl out of the blues; a decadent grilled cheese sandwich that accompanies a rare sighting in the woods around her home; a rhubarb sundae that signals the arrival of spring. Here, too, is Reichl's enlivening dialogue with her Twitter followers, who become her culinary supporters and lively confidants. Part cookbook, part memoir, part paean to the household gods, My Kitchen Year may be Ruth Reichl's most stirring book yet—one that reveals a refreshingly vulnerable side of the world's most famous food editor as she shares treasured recipes to be returned to again and again and again. Praise for My Kitchen Year "Ruth is one of our greatest storytellers today, which you will feel from the moment you open this book and begin to read: No one writes as warmly and engagingly about the all-important intersection of food, life, love, and loss. This book is a lyrical and deeply intimate journey told through recipes, as only Ruth can do."—Alice Waters "What will send this book to the top of bestseller lists is the lovely way Reichl describes how dishes come together, like the Greek chicken soup with lemon and egg known as avgolemono, and her talent for assembling a collection of recipes her legions of former Gourmet fans will want to make themselves."—The Washington Post "The recipes make for lovely reading, full of Reichl's elemental wisdom. . . . In the best way possible, My Kitchen Year is cozy, the reading equivalent of curling up next to a fire with a glass of red wine and perhaps the scent of bread in the oven wafting over."—Vogue "If anyone can convince us that a dessert, plus two more fabulous dishes, can turn a crummy day around, it's culinary writer Ruth Reichl, who knows firsthand just how powerful food can be."—O: The Oprah Magazine "The voice is pure Reichl in a way that makes the reader yearn for a house in the country with a pantry full of staples. . . . And as she finds solace through cooking, we find comfort too."—Eater (Fall 2015's Best Cookbooks)

The World in My Kitchen Colette Rossant.2006-09-26 We are on our way to Le Havre. The train is going so fast that the landscape is all but a blur. From time to time, I can see a farm in the mist surrounded by a sea of green fields. I am excited but also scared. It is 1955, and we are on our way to New York. So begins the marvelous journey of Colette Rossant, just married to an American architect and about to leave France for a new life in the heart of New York City. At first, Colette finds Americans' manners to be as mystifying as their cuisine, but before long, she discovers the myriad charms of her adopted country. Between taking on an astoundingly diverse series of jobs, raising four children, and renovating a Soho town house, Colette develops her own flair for food -- and for superb food writing. In this spirited and deliciously entertaining memoir, Colette shares the unforgettable stories of her forty tumultuous years at the heart of American and international cuisine. The children's cooking school she starts for her daughter's friends turns into a starring role on a PBS television series. As New York magazine's Underground Gourmet, she hails the city's staggering array of outstanding ethnic cuisine. Either with her husband and children, or on her own, she travels to Africa, China, Japan, and South America, exploring cuisine and culture around the globe. She rides camels through the Australian outback, barter lipstick for fresh vegetables in Tanzania, and is almost arrested as a spy by the Chinese secret police -- just because she is trying to eat like a local. Charming, indomitable, endlessly curious and adventurous, Colette Rossant inspires us to savor every meal -- and every day. With a wonderful array of mouth-watering recipes, The World in My Kitchen is an irresistible celebration of family, food, and life.

Teach Me Tiger! April Stevens.2013-10 Honor thy gift. I had so much to give. I just scratched the surface. I fell in love and turned my back on a God given talent. That is what hurts my heart the most. But in spite of the wrong choices I made, I thank God that I have been so very lucky all my life. It's all in the book. Did Steve Allen just announce our names and Deep Purple as the Best Rock and Roll Record of the year? Or am I hearing things? It was May 12, 1964, and my brother, Nino, and I were at our first Grammy Award dinner at the Beverly Hilton Hotel in Beverly Hills. My mouth was full of the food I was chewing, and I thought my hearing was impaired. But the look on Nino's face said it all. His eyes were glazed over, and he was staring at one spot, kind of bewildered looking. He stood up and moved toward the stage in a daze, and I followed, gulping my food down. The applause was so loud! The audience was so happy for us! How did this happen? How did we get here? This was the beginning. How did Carol Vincinette Lo Tempio become April Stevens? What famous Texas millionaire did she fall in love with? Why would a rising star end her career as it was ascending? How was her life changed? How did she manage after all collapsed? How many more romances did she have? How did she recover her career? What was her biggest thrill professionally? What is the final chapter in her story? April tells all in her book TEACH ME TIGER.

Life from Scratch Sasha Martin.2016-03 It was a culinary journey like no other: Over the course of 195 weeks, food writer and blogger Sasha

Martin set out to cook--and eat--a meal from every country in the world. As cooking unlocked the memories of her rough-and-tumble childhood and the loss and heartbreak that came with it, Martin became more determined than ever to find peace and elevate her life through the prism of food and world cultures. From the tiny, makeshift kitchen of her eccentric, creative mother, to a string of foster homes, to the house from which she launches her own cooking adventure, Marin's heartfelt, brutally honest memoir reveals the power of cooking to bond, to empower, and to heal--and celebrates the simple truth that happiness is created from within--

One Dish at a Time Valerie Bertinelli.2012-10-16 The weight-loss icon and star of *One Day at a Time* traces the story of how she developed a healthy relationship with food, describing happy culinary memories shared with her Italian family while offering more than 100 culturally inspired recipes complemented by recommendations for portion control and optimal nutrition. 150,000 first printing.

Crying in H Mart Michelle Zauner.2021-04-20 #1 NEW YORK TIMES BESTSELLER • From the indie rock sensation known as Japanese Breakfast, an unforgettable memoir about family, food, grief, love, and growing up Korean American—"in losing her mother and cooking to bring her back to life, Zauner became herself" (NPR). • CELEBRATING OVER ONE YEAR ON THE NEW YORK TIMES BESTSELLER LIST In this exquisite story of family, food, grief, and endurance, Michelle Zauner proves herself far more than a dazzling singer, songwriter, and guitarist. With humor and heart, she tells of growing up one of the few Asian American kids at her school in Eugene, Oregon; of struggling with her mother's particular, high expectations of her; of a painful adolescence; of treasured months spent in her grandmother's tiny apartment in Seoul, where she and her mother would bond, late at night, over heaping plates of food. As she grew up, moving to the East Coast for college, finding work in the restaurant industry, and performing gigs with her fledgling band--and meeting the man who would become her husband--her Koreanness began to feel ever more distant, even as she found the life she wanted to live. It was her mother's diagnosis of terminal cancer, when Michelle was twenty-five, that forced a reckoning with her identity and brought her to reclaim the gifts of taste, language, and history her mother had given her. Vivacious and plainspoken, lyrical and honest, Zauner's voice is as radiantly alive on the page as it is onstage. Rich with intimate anecdotes that will resonate widely, and complete with family photos, *Crying in H Mart* is a book to cherish, share, and reread.

Love, Loss, and What We Ate Padma Lakshmi.2016-03-08 A vivid memoir of food and family, survival and triumph, *Love, Loss, and What We Ate* traces the arc of Padma Lakshmi's unlikely path from an immigrant childhood to a complicated life in front of the camera—a tantalizing blend of Ruth Reichl's *Tender at the Bone* and Nora Ephron's *Heartburn* Long before Padma Lakshmi ever stepped onto a television set, she learned that how we eat is an extension of how we love, how we comfort, how we forge a sense of home—and how we taste the world as we navigate our way through it. Shuttling between continents as a child, she lived a life of dislocation that would become habit as an adult, never quite at home in the world. And yet, through all her travels, her favorite food remained the simple rice she first ate sitting on the cool floor of her grandmother's kitchen in South India. Poignant and surprising, *Love, Loss, and What We Ate* is Lakshmi's extraordinary account of her journey from that humble kitchen, ruled by ferocious and unforgettable women, to the judges' table of *Top Chef* and beyond. It chronicles the fierce devotion of the remarkable people who shaped her along the way, from her headstrong mother who flouted conservative Indian convention to make a life in New York, to her Brahmin grandfather—a brilliant engineer with an irrepressible sweet tooth—to the man seemingly wrong for her in every way who proved to be her truest ally. A memoir rich with sensual prose and punctuated with evocative recipes, it is alive with the scents, tastes, and textures of a life that spans complex geographies both internal and external. *Love, Loss, and What We Ate* is an intimate and unexpected story of food and family—both the ones we are born to and the ones we create—and their enduring legacies.

Trail of Crumbs Kim Sunée.2008-01-08 Already hailed as brave, emotional, and gorgeously written by Frances Mayes and like a piece of dark chocolate -- bittersweet, satisfying, and finished all too soon by Laura Fraser, author of *An Italian Affair*, this is a unique memoir about the search for identity through love, hunger, and food. Jim Harrison says, *Trail of Crumbs* reminds me of what heavily costumed and concealed waifs we all are. Kim Sunv©e tells us so much about the French that I never learned in 25 trips to Paris, but mostly about the terrors and pleasure of that infinite octopus, love. A fine book. When Kim Sunv©e was three years old, her mother took her to a marketplace, deposited her on a bench with a fistful of food, and promised she'd be right back. Three days later a policeman took the little girl, clutching what was now only a fistful of crumbs, to a police station and told her that she'd been abandoned by her mother. Fast-forward almost 20 years and Kim's life is unrecognizable. Adopted by a young New Orleans couple, she spends her youth as one of only two Asian children in her entire community. At the age of 21, she becomes involved with a famous French businessman and suddenly finds herself living in France, mistress over his houses in Provence and Paris, and stepmother to his eight year-old daughter. Kim takes readers on a lyrical journey from Korea to New Orleans to Paris and, along the way serving forth her favorite recipes. A love story at heart, this memoir is about the search for identity and a book that will appeal to anyone who is passionate about love, food, travel, and the ultimate search for self.

Consumption and the Literary Cookbook Roxanne Harde,Janet Wesselius.2020-11-18 *Consumption and the Literary Cookbook* offers readers the first book-length study of literary cookbooks. Imagining the genre more broadly to include narratives laden with recipes, cookbooks based on cultural productions including films, plays, and television series, and cookbooks that reflected and/or shaped cultural and historical narratives, the contributors draw on the tools of literary and cultural studies to closely read a diverse corpus of cookbooks. By focusing on themes of consumption—gastronomical and rhetorical—the sixteen chapters utilize the recipes and the narratives surrounding them as lenses to study identity, society, history, and culture. The chapters in this book reflect the current popularity of foodie culture as they offer entertaining analyses of cookbooks, the stories they tell, and the stories told about them.

Out of the Doubles Kitchen Badru Deen.2013-12 *Out of the Doubles Kitchen* is a fascinating memoir of the first family of Doubles--the number one street food of Trinidad and Tobago. An informative, educational, and inspiring book that traces the evolution of this business from being poor-people-food to a multimillion-dollar industry. The family's struggles in introducing this new ethnic food to a diverse population are vividly narrated. The author engagingly recounts his family's experiences with the social hurdles of abject poverty, illiteracy, alcoholism, domestic abuse, shame, race and class. His writing transports the reader back to Trinidad when its plural society was in its infancy and uses Doubles as an example to showcase the triumph of the resilient, innovative, persevering and entrepreneurial human spirit to rise above its circumstances and achieve its dreams. The book is also a remarkable testament to the extraordinary legacy left by the author's father. In addition to documenting the history of his family's creation of Doubles, the book is a deeply personal memoir of the author's own journey from the Doubles Kitchen to higher education at the University of Manitoba, corporate life and the American Dream. This motivational memoir also leaves the reader salivating for a taste of Doubles.

Out of the Frying Pan Gillian Clark.2013-07-09 *Out of the Frying Pan* is an empowering memoir that traces Gillian Clark's rise from a beginner to a top chef. But managing a kitchen also taught her about parenting. With a wealth of experience and wisdom, and a healthy dash of humor, Gillian now shares her life's recipes, from the solutions she cooked up for parenting challenges to her favorite culinary creations. In the prime of her life, Gillian Clark abandoned the corporate world to pursue her passion---making mouthwatering food with fresh, homegrown ingredients. When she became a single parent with two young daughters, though, Gillian had to reconsider her dreams. Moving to the country and running a small, artisanal farm were put on the back burner---supporting her family had to come first. But Gillian's drive to make delicious food was relentless. She finished her culinary degree, survived the tedious prep work of her first cooking job and the difficulty of training during the day and raising two girls at night, and confronted the challenges of working her way up from the bottom in a profession where only the strongest survive. Beating intense odds, Gillian is now head chef and proprietor of the successful and popular Colorado Kitchen, which is ranked among the top 100 restaurants in Washington, D.C. This puts her simple café in the company of the city's finest dining establishments. Touching and joyful, *Out of the Frying Pan* rivals any parenting book and is also chock-full of more than forty delicious recipes, from her first soup of the day to her family's Sunday brunch waffles---even the pink medicine placebo she whipped up for one of her daughters. Her inspirational advice on how she raised her daughters while never giving up her dream is a gem for parents and foodies alike and will fit at just about any table.

Generations Of Good Food Eleanor Gaccetta.2020-12-17 This cookbook is a compilation of recipes spanning six generations of my mother's family,

other relatives, and many of our friends. This cookbook is an extension of *One Caregiver's Journey*, published in March 2019. That book is a memoir of the 9 1/2 years I spent providing 24/7 care to my mother. It is a treasure trove of stories to make caregiving less of a challenge to anyone who is a caregiver or contemplating becoming a caregiver. *Generations of Good Food* was conceived during the winter of 2017 (after my mother's death.) I gathered all my mother's favorite cookbooks and recipes to the dining room table and began compiling a cookbook. The recipes were separated into categories and printed at a local office supply store. Bound in a three-ring binder they were given to my mother's grand and great-granddaughters, special young family members and close friends. *Generations of Good Food* contains recipes from the early 1900's when many people gathered for a meal and today when we cook to feed only a few. My father had a love for sweets and this book has a collection of sweet delights. The book also contains recipes from friends and family that have been adopted and enjoyed by our family for many years.

Going Places Robert Burgin.2013-01-08 Successfully navigate the rich world of travel narratives and identify fiction and nonfiction read-alikes with this detailed and expertly constructed guide. Just as savvy travelers make use of guidebooks to help navigate the hundreds of countries around the globe, smart librarians need a guidebook that makes sense of the world of travel narratives. *Going Places: A Reader's Guide to Travel Narratives* meets that demand, helping librarians assist patrons in finding the nonfiction books that most interest them. It will also serve to help users better understand the genre and their own reading interests. The book examines the subgenres of the travel narrative genre in its seven chapters, categorizing and describing approximately 600 titles according to genres and broad reading interests, and identifying hundreds of other fiction and nonfiction titles as read-alikes and related reads by shared key topics. The author has also identified award-winning titles and spotlighted further resources on travel lit, making this work an ideal guide for readers' advisors as well a book general readers will enjoy browsing.

Then Again, Maybe I Won't Judy Blume.2014-04-29 There is a lot going on in his life that thirteen-year-old Tony Miglione does not really understand--like why his parents suddenly have money enough to buy a house on Long Island, why his mother has changed, why his rich friend Joel shoplifts, why he is obsessed with Joel's sixteen-year-old sister, and why he is having terrible stomach pains.

Diasporic Tastescapes Paula Torreira Pazo.2016 *Diasporic Tastescapes* seeks to explore the culinary metaphors present in a selection of Asian American narratives written by a variety of contemporary authors. The intricate web of culinary motifs featured in these texts offers a fertile ground for the study of the real and imaginary [hi]stories of the Asian American community, an ethnic minority that has been persistently racialized through its eating habits. Thus, this book examines those literary contexts in which the presence of food images becomes especially meaningful as an indicator of the nostalgia of the immigrant, the sense of community of the diasporic family, the clash between generations, and the shocks of arrival and return. The reading of Asian American edible metaphors from these perspectives will prove particularly revealing in relation to the notions of home, identity, and belonging--all of them mainstays of the diasporic consciousness. (Series: Contributions to Asian American Literary Studies, Vol. 8) [Subject: Asian American Literature, Literary Criticism]~~

The Last Chinese Chef Nicole Mones.2008 This exhilarating story is the transporting tale of how the sensual, romantic elements of haute Chinese cuisine become the perfect ingredients to lift the troubled soul of a grieving American woman.

Ethnicity and Kinship in North American and European Literatures Silvia Schultermundl,Klaus Rieser.2021-03-17 This edited collection applies kinship as an analytical concept to better understand the affective economies, discursive practices, and aesthetic dimensions through which cultural narratives of belonging establish a sense of intimacy and affiliation. In North American and European ethnic literatures, kinship has several social functions: negotiating diasporic belonging in and outside of the perimeters of bloodlines and genealogy; positioning queer-feminist interventions to counter ethno-nationalist narratives of belonging; challenging liberal sentimentalist narratives, such as those grafted onto the bodies of transnational adoptees; re-formulating cultural heterogeneity through interracial and interethnic kinship constellations outside either post-racial assumptions about colorblindness or celebrations of racial and ethnic pluralism. In all of these cases, kinship features as a common theme through which contemporary authors attend to challenges of conscribing individuals into inclusive, counter-hegemonic cultural narratives of belonging.

The Fortune Cookie Chronicles Jennifer 8 Lee.2014-07-02 A woman's search for the world's greatest Chinese restaurant proves that egg rolls are as American as apple pie--Provided by publisher.

Singapore Noir Cheryl Lu-Lien Tan.2014-05-12 The dark side of The Lion City is explored in a thrilling anthology that gives "plenty of new and unfamiliar voices a chance to shine" (San Francisco Book Review). The island city-state of Singapore harbors unique customs and traditions largely unknown to the West. A booming economy and embrace of conformity overshadow its gambling dens, red-light districts, and a collective passion for ghostly and gory tales. Now, in *Singapore Noir*, some of its best contemporary authors delve into its seedy side, including three winners of the Singapore Literature Prize: Simon Tay (writing as Donald Tee Quee Ho), Colin Cheong, and Suchen Christine Lim, whose contribution was named a finalist for the Private Eye Writers of America Shamus Award for Best P.I. Short Story. Eleven more tales showcase the talents of Colin Goh, Philip Jeyaretnam, Cheryl Lu-Lien Tan, Monica Bhide, S.J. Rozan, Lawrence Osborne, Ovidia Yu, Damon Chua, Johann S. Lee, Dave Chua, and Nury Vittachi. "Singapore, with its great wealth and great poverty existing amid ethnic, linguistic, and cultural tensions, offers fertile ground for bleak fiction . . . Tan has assembled a strong lineup of Singapore natives and knowledgeable visitors for this volume exploring the dark side of a fascinating country." --Publishers Weekly

Asian American Food Culture Alice L. McLean.2015-04-28 Covering topics ranging from the establishment of the Gulf Coast shrimping industry in 1800s to the Korean taco truck craze in the present day, this book explores the widespread contributions of Asian Americans to U.S. food culture. Since the late 18th century, Asian immigrants to the United States have brought their influences to bear on American culture, yielding a rich, varied, and nuanced culinary landscape. The past 50 years have seen these contributions significantly amplified, with the rise of globalization considerably blurring the boundaries between East and West, giving rise to fusion foods and transnational ingredients and cooking techniques. The Asian American population grew from under 1 million in 1960 to an estimated 19.4 million in 2013. Three-quarters of the Asian American population in 2012 was foreign-born, a trend that ensures that Asian cuisines will continue to invigorate and enrich the United States food culture. This work focuses on the historical trajectory that led to this remarkable point in Asian American food culture. In particular, it charts the rise of Asian American food culture in the United States, beginning with the nation's first Chinese chow chows and ending with the successful campaign of Indochina war refugees to overturn the Texas legislation that banned the cultivation of water spinach—a staple vegetable in their traditional diet. The book focuses in particular on the five largest immigrant groups from East and Southeast Asia—those of Chinese, Japanese, Korean, Filipino, and Vietnamese descent. Students and food enthusiasts alike now have a substantial resource to turn to besides ethnic cookbooks to learn how the cooking and food culture of these groups have altered and been integrated into the United States foodscape. The work begins with a chronology that highlights Asian immigration patterns and government legislation as well as major culinary developments. The book's seven chapters provide an historical overview of Asian immigration and the development of Asian American food culture; detail the major ingredients of the traditional Asian diet that are now found in the United States; introduce Asian cooking philosophies, techniques, and equipment as well as trace the history of Asian American cookbooks; and outline the basic structure and content of traditional Asian American meals. Author Alice L. McLean's book also details the rise of Chinese, Japanese, Korean, Filipino, and Vietnamese restaurants in the United States and discusses the contemporary dining options found in ethnic enclaves; introduces celebratory dining, providing an overview of typical festive foods eaten on key occasions; and explores the use of food as medicine among Asian Americans.

Mango and Peppercorns Tung Nguyen,Katherine Manning,Lyn Nguyen.2021-03-16 A powerful memoir of resilience, friendship, family, and food from the acclaimed chefs behind the award-winning Hy Vong Vietnamese restaurant in Miami. Through powerful narrative, archival imagery, and 20 Vietnamese recipes that mirror their story, *Mango & Peppercorns* is a unique contribution to culinary literature. In 1975, after narrowly escaping the fall of Saigon, pregnant refugee and gifted cook Tung Nguyen ended up in the Miami home of Kathy Manning, a graduate student and waitress who was taking in displaced Vietnamese refugees. This serendipitous meeting evolved into a decades-long partnership, one that eventually turned strangers into family and a tiny, no-frills eatery into one of the most lauded restaurants in the country. Tung's fierce practicality often clashed with

Kathy's free-spirited nature, but over time, they found a harmony in their contrasts—a harmony embodied in the restaurant's signature mango and peppercorns sauce. • **IMPORTANT, UNIVERSAL STORY:** An inspiring memoir peppered with recipes, it is a riveting read that will appeal to fans of Roy Choi, Ed Lee, Ruth Reichl, and Kwame Onwuachi. • **TIMELY TOPIC:** This real-life American dream is a welcome reminder of our country's longstanding tradition of welcoming refugees and immigrants. This book adds a touchpoint to that larger conversation, resonating beyond the bookshelf. • **INVENTIVE COOKBOOK:** This book is taking genre-bending a step further, focusing on the story first and foremost with 20 complementary recipes. Perfect for: • Fans of culinary nonfiction • Fans of Ruth Reichl, Roy Choi, Kwame Onwuachi, and Anya Von Bremzen • Home cooks who are interested in Asian food and cooking

Fresh Off the Boat Eddie Huang. 2013 A Taiwanese American rebel restaurateur chronicles his rise to success from his difficult childhood in the American South to his decision to embrace all he had learned about food in his father's restaurants and his mother's kitchen to create his own culinary identity.

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