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Posted on 03 August 2018 By David Remnick

## {Free Pdf} Secret Ingredients: The New Yorker Book of Food and Drink – eBook or E-pub free

This one was a very enjoyable compendium of food and drink articles from the New Yorker Magazine I particularly enjoyed some of the looks back at restaurant life in the 40s and 50s, and some of the modern reviews of food and drink If you enjoy this kind of stuff, I definitely recommend it. There is no down side to this book It s the perfect night table reading, especially if you love food You can dip in and out but every essay is wonderful Fantastic writing about discovering the pleasures of the palettewhat could be better I read the New Yorker every week, but I look forward to their annual Food Issue with great anticipation This collection will make you drool. I have little hope of finishing this one during the brief time allotted to me by our local public library I actually can t even finish an issue of The New Yorker in the time allotted, let alone this fatty fat food book. Started out slow, picked up pace with exciting and interesting articles, then kinda fizzled out at the end Loved the articles which explored interesting and unheard of delicacies Even enjoyed articles about food processes I knew very little about, ie cheese nun, the art of tofu Also, very much enjoyed the Julia Childs article bio, but overall found the entire collection together to be lacking I find the New Yorker always has such interesting food related articles, that it was kind of a let down when a collection of said related articles did not provide as great reading

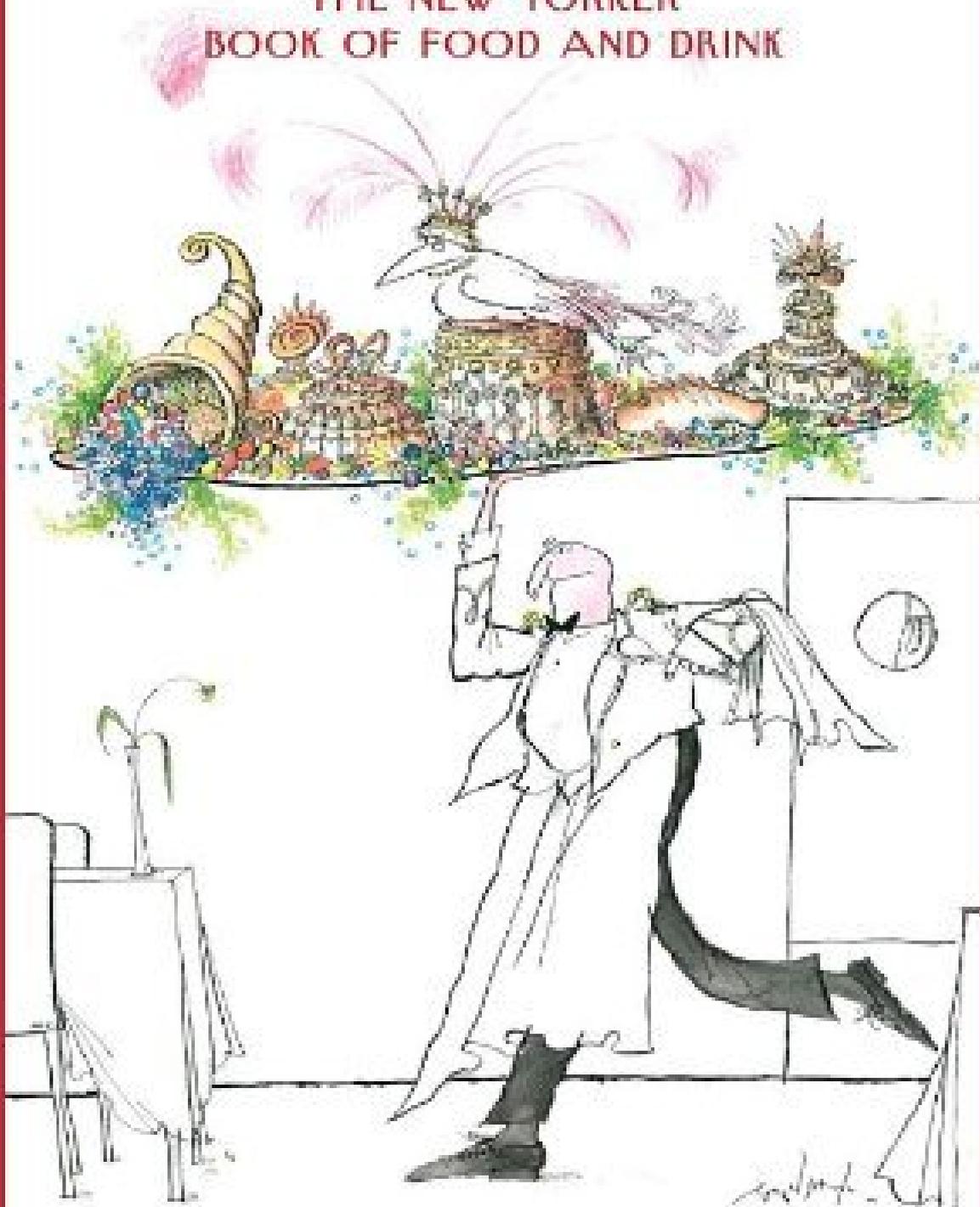
Perhaps some of the writing was outdated, and could not keep me as enthused to read about some French bistro in the 1920s no that can't be it, cause the Dorothy Parker article was one of my favorites Hard to explain what I found lacking Recommend subscribing to New Yorker and looking up current issues articles regarding food restaurants booze and food Perhaps a good bedside table book, to open and read an article, put away, move on to the next great literary treat, repeat I'd been scouting for Christmas presents, and spotting Secret Ingredients The New Yorker Book of Food and Drink, figured this might make a good gift for someone I know whose reading largely consists of non fiction, and who is both an excellent cook as well as generally interested in food I bought it, therefore, and since I share that fondness, both for food as well as for non fiction, decided to read the book before I wrapped it and bunged it under the tree Edited by the New Yorker's editor, David Remnick, Secret Ingredients is a collection of writing on food and drink the articles on food far outnumbering those on drink The writers include several leading lights of food writing, all the way from AJ Liebling to Anthony Bourdain, to writers one normally doesn't associate with writing about food Dorothy Parker, Roald Dahl, Steve Martin, Ogden Nash What this means, of course, is a very eclectic bill of fare, including fiction and non fiction, even poetry The bulk of the book is non fiction This is divided into seven sections, each devoted to one particular aspect of food Dining Out Which includes some brilliant pieces, from a description of a thirty seven course lunch designed and hosted by Gerard Depardieu, to Anthony Bourdain's insider view of what actually happens in restaurant kitchens and why well done steak is not a good idea Eating In About cooking at home, from the secret ingredients so many good home cooks guard jealously, to the associations we build up with certain foods Fishing and Foraging All about the gathering of ingredients, whether it's an account of fishing for clams or a fascinating adventure of a week in the wilderness, living and grandly, too off the herbs and nuts and fruit that grow wild Local Delicacies Another winner of a section, as far as I was concerned, with several particularly memorable articles on the making of artisanal tofu in Japan a town in China of which the local specialty is rat the origin disputed of the Buffalo chicken wing and a quest for a particular pumpnickel bagel The Pour The drinks section, including an interesting essay, by Calvin Trillin, on the debate about whether or not it really is possible to tell red wine from white if you can't see the colour Tastes Funny Humorous writing on food This was one of the disappointing sections for me because, barring an article on dieting, I didn't really find any of the pieces here especially funny Despite the presence of humour stalwarts like Woody Allen, Dorothy Parker, and Ogden Nash Small Plates A section that I enjoyed thoroughly This was a collection of quick read, two and three page articles on an array of subjects, from using a running car's engine to cook food, to food allergies, a bustling fish market at dawn, to a mouthwatering description of a takeaway specializing in soups. Lastly, there is the Fiction section Like Tastes Funny, this one disappointed me somewhat Not because the stories were bad some of them were very good, in fact, but because most of them other than the

first story, Roald Dahl's *Taste* had that deep, intrinsic connection to food or drink that I was hoping for. Another thing that left me feeling slightly dissatisfied was the relative lack of articles on global cuisine. Yes, there are a few on French food including one on Julia Child, responsible for popularizing French cuisine in the US, and there is an article each on Japanese, Korean, and Chinese ingredients and isolated bits and bobs on Mexican and Cuban or Basque, to be precise food, but there was so much I'd have liked to read about South East Asian food, for example, or the food of the Middle East or the Mediterranean. On the whole, though, a very good book, and some fine writing on food. Informative, interesting, nostalgic, inspiring. On a reread, I'll probably skip *Tastes Funny* and *Fiction*, but the rest is worth reading all over again. And the cartoons after each piece fit in perfectly with the theme of the book.

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# SECRET INGREDIENTS

THE NEW YORKER  
BOOK OF FOOD AND DRINK



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I commute ten hours a week, so I download a lot of audiobooks the longer, the better So, when I found this 20 hour compendium, I was elated This only goes to show that I am an idiot I m the equal to the guy who watched Star Wars for the first time on a 13 inch black and white television People who write for The New Yorker write prose that begs to be read It is not performance art it is visual I should know that, but apparently I took all leave of my senses So, I listened to all 20 hours of this wonderful book, and I thoroughly enjoyed myself, but please don t do as I did M.F.K Fisher and others deserve to be read Their words are beautiful, and they need to be seen So please see this book You ll be glad you did. This book is amazing, and so much fun I read it straight through, and I wish it were longer so that I could read It makes you realize that food is so essential to life, and often I would not even remember an article was about food, being so drawn in to reading about its pivotal role in our lives Highly recommend for anyone who cares about food Or life, for that matter. {Free Pdf} ? Secret Ingredients: The New Yorker Book of Food and Drink Ü Since Its Earliest Days, The New Yorker Has Been A Tastemaker Literally As The Home Of A J Liebling, Joseph Wechsberg, And MFK Fisher, Who Practically Invented American Food Writing, The Magazine Established A Tradition That Is Carried Forward Today By Irrepressible Literary Gastronomes, Including Calvin Trillin, Bill Buford, Adam Gopnik, Jane Kramer, And Anthony Bourdain Now, In This Indispensable Collection, The New Yorker Dishes Up A Feast Of Delicious Writing On Food And Drink, Seasoned With A Generous Dash Of Cartoons Whether You Re In The Mood For Snacking On Humor Pieces And Cartoons Or For Savoring Classic Profiles Of Great Chefs And Great Eaters, These Offerings, From Every Age Of The New Yorker S Fabled Eighty Year History, Are Sure To Satisfy Every Taste There Are Memoirs, Short Stories, Tell Alls, And Poems Ranging In Tone From Sweet To Sour And In Subject From Soup To Nuts MFK Fisher Pays Homage To Cookery Witches, Those Mysterious Cooks Who Possess An Uncanny Power Over Food, While John McPhee Valiantly Trails An Inveterate Forager And Is Rewarded With Stewed Persimmons And White Pine Needle Tea There Is Roald Dahl S Famous Story Taste, In Which A Wine Snob S Palate Comes In For Some Unwelcome Scrutiny, And Julian Barnes S Ingenious Tale Of A Lifelong Gourmand Who Goes On A Very Peculiar Diet For Still Peculiar Reasons Adam Gopnik Asks If French Cuisine Is Done For, And Calvin Trillin Investigates Whether People Can Actually Taste The Difference Between Red Wine And White We Journey With Susan Orlean As She Distills The Essence Of Cuba In The Story Of A Single Restaurant, And With Judith Thurman As She Investigates The Arcane Practices Of Japan S Tofu Masters Closer To Home, Joseph Mitchell Celebrates The Old New York Tradition Of The Beefsteak Dinner, And Mark Singer Shadows The City S Foremost Fisherman Chef Selected From The Magazine S Plentiful Larder, Secret Ingredients Celebrates All Forms Of Gustatory Delight This was a bible of good food writing And, like the Bible, it had some slow and poor parts, but when it worked it worked so well, and when it didn t it didn t for only a handful of pages Although this took half a year to finish I was really glad I didn t skim

through it My copy is worn, breaking, covered in stains and marks Good I ll be happy to pass it along to the next recipient.

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