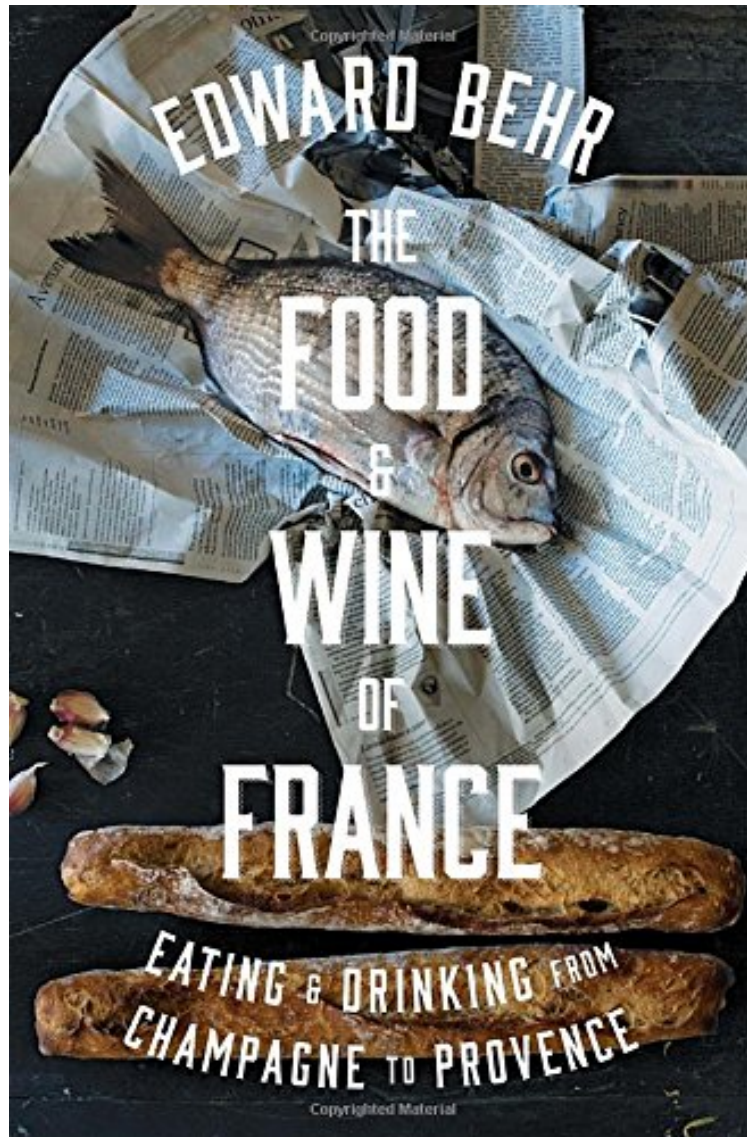


[Free read ebook] The Food and Wine of France: Eating and Drinking from Champagne to Provence

The Food and Wine of France: Eating and Drinking from Champagne to Provence

Edward Behr

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Edward Behr : The Food and Wine of France: Eating and Drinking from Champagne to Provence before purchasing it in order to gage whether or not it would be worth my time, and all praised The Food and Wine of France: Eating and Drinking from Champagne to Provence:

9 of 9 people found the following review helpful. Eldward Behr is a good food writerBy Salvatore DemaioEldward Behr is a good food writer. So good, in fact that he was voted into the James Beard Foundation's Who's Who of Food

and Beverage in 2014 for his writing, mostly in his quarterly newsletter, *The Art of Eating*. This new book is equal to his reputation. In the introduction, he describes modern cuisine as “austere.” This is the word I have been searching for to describe what I think of the 2 once portions of food resting on their sides amid squirts of colored sauces on 14” white plates. There are no pictures and no recipes. There are, however, 32 essays that concentrate on the history, traditions, and champions of traditional French food, a style of cooking that Behr fears will be neglected and forgotten. His piece on andouillette(chitterling) sausage brought me back to my own experience in a small bistro in Burgundy where I ordered the dish and was introduced to terroir on a level that I had never imagined it to exist. Neither of us could finish our portion on our first occasions. Behr went on to develop his taste for the sausage and he writes about it with great affection. I have not had it since. There are wonderful essays on brioche, sea salt, Champagne, snails and other French foods. He visits bakers, farmers, and producers, some of whom he has known for years at this point, and takes these pieces to a depth that makes the reader feel privy to details that that seem almost confidential. If what you want are pictures of plump glistening roasted chickens and the recipes to prepare them; or of fishermen unloading their catches on the docks of Marseilles, you should look to one of the fine food and beverage magazines that are published today. But if you are satisfied with great writing about even greater food, this book should suffice nicely. The Food and Wine of France, Eating and Drinking from Champagne to Provence. Doesn't that sound like fun? 1 of 1 people found the following review helpful. Five Stars By Customer good book, good service from the seller, very pleased 2 of 2 people found the following review helpful. Disappointing, Considering the Source By A reader As a former subscriber to *The Art of Eating*, Behr's quarterly, I recognize some of these articles as having appeared there. Perhaps they all did and this is a collection. At one time I thought Behr's essays were comprehensive explorations of focused topics covering not just contemporary developments but historical context as well. This title, while it certainly includes some interesting writing, disappointed me. First, it's a hodgepodge of topical entries. (As suggested above, I suspect it's nothing more than an assortment of previously published essays related to France.) More importantly, the depth of each article left me wanting (compared, at least, to what Behr has managed in the past). Sometimes I came to the (rather abrupt) end of a chapter and wondered "wait a minute, is that it?" I can recall articles Behr has written that left me feeling newly educated, while many of those presented in this volume almost seemed superficial. Despite these complaints there is, to be sure, useful information here -- but this just isn't a book I'd feel compelled to recommend to someone interested in French food and wine.

One of Christopher Kimball's Six Favorite Books About Food A beautiful and deeply researched investigation into French cuisine, from the founding editor of *The Art of Eating* and author of *50 Foods*. In *THE FOOD AND WINE OF FRANCE*, the influential food writer Edward Behr investigates French cuisine and what it means, in encounters from Champagne to Provence. He tells the stories of French artisans and chefs who continue to work at the highest level. Many people in and out of France have noted for a long time the slow retreat of French cuisine, concerned that it is losing its important place in the country's culture and in the world culture of food. And yet, as Behr writes, good French food remains very, very delicious. No cuisine is better. The sensuousness is overt. French cooking is generous, both obvious and subtle, simple and complex, rustic and utterly refined. A lot of recent inventive food by comparison is wildly abstract and austere. In the tradition of great food writers, Edward Behr seeks out the best of French food and wine. He shows not only that it is as relevant as ever, but he also challenges us to see that it might become the world's next cutting edge cuisine. France remains the greatest country for bread, cheese, and wine, and its culinary techniques are the foundation of the training of nearly every serious Western cook and some beyond. Behr talks with chefs and goes to see top artisanal producers in order to understand what "the best" means for them, the nature of traditional methods, how to enjoy the foods, and what the optimal pairings are. As he searches for the very best in French food and wine, he introduces a host of important, memorable people. *THE FOOD AND WINE OF FRANCE* is a remarkable journey of discovery. It is also an investigation into why classical French food is so extraordinarily delicious--and why it will endure.

“The Food and Wine of France reminds us that there are still places in the world where good food comes from history and nature unimproved...Don't expect breezy travelogue. Instead enjoy [Behr's] passionate search for immediacy and authenticity...Mr. Behr, thank goodness, does not care much for contemporary food writing. Like Elizabeth David or Richard Olney before him, he is more Hemingway than huckster...He throws himself into a wine or cheese tasting with earnest hopes of, in the case of Gruyère, experiencing the 83 precise aromas, grouped in six families, most frequently found by professional tasters. Underneath the facts, *The Food and Wine of France* provides the quiet confidence of a life uninterrupted, of traditions maintained, of putting one foot in front of another.”—Christopher Kimball, *Wall Street Journal* “[An] indulgent and fascinating gastronomic tour...Where [Behr] succeeds is as much in evoking its essence and evolution as in giving us the technical end of Gallic gustatory wizardry...It is a book stuffed with surprises.”—*Charleston Post Courier* “[An] extended love letter to French food and wine...Behr makes a strong case for the ongoing international relevance of French cuisine...A solid education in France's diverse terroir and culinary methodology.”—*Publishers Weekly* “The rich and delectably edible history of France is recounted in this

latest savory morsel from Behr...[He] deftly describes the more obscure 'French tastes,' such as vin jaune, kugelhopf, andouillette, and Comté, with so much history and grace that one can easily envision and appreciate each flavor, aroma, and experience."

—Booklist

“Behr

serves as an admirable traveling companion through the world of French cuisine, offering high sailing on gustatory seas as well as grounding in history and broader cultural concerns...He is most successful in his evocation of the spirit of French cuisine, its origins, and numerous ironies...[going] behind the scenes to reveal the hows and whys of French food in all its manifestations, each allied to a desire for balance, harmony, and sensual pleasure... He also affords readers an informed survey of the finest writers on French food...Behr explores it with appetizing ardor.”—Kirkus

About the Author Edward Behr is the founder of the acclaimed food magazine *The Art of Eating*. His writing has been featured in *The New York Times*, *The Atlantic*, *Forbes*, and the *Financial Times*. He lives in Vermont.