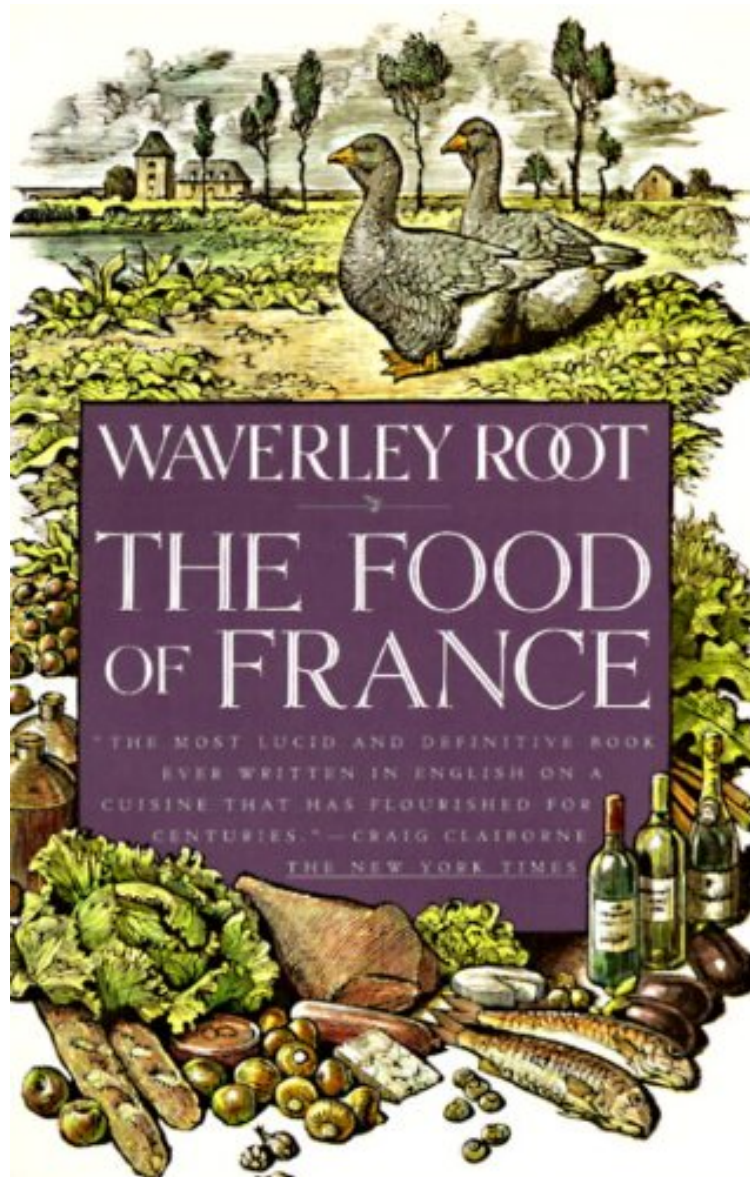


[Free download] The Food of France

## The Food of France

*Waverley Root*

*audiobook / \*ebooks / Download PDF / ePub / DOC*



DOWNLOAD



READ ONLINE

#340907 in Books 1992-06-02 1992-06-02 Original language: English PDF # 1 8.00 x 1.10 x 5.20l, .81 #File Name: 0679738975496 pages | File size: 28.Mb

**Waverley Root : The Food of France** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Food of France:

1 of 1 people found the following review helpful. Foodie HeavenBy CustomerThis is a brilliant book, with a whimsical and quaint style, that celebrates the food and wine of France in some splendour. While sadly the France that Mr. Root describes is no longer with us, his insights are spectacular and his occasional humor (prejudices?) makes for

great reading. The perfect gift for a foodie ...0 of 0 people found the following review helpful. Root was very much ahead of his timeBy A StudentRoot was very much ahead of his time in recognizing and describing regional Italian food. Yet the writing style is certainly like a travelogue: driving north on X highway, on the east the soil changes from alluvial to heavy clay at marker 67 etc.I wish he had included recipes for some of the lesser known dishes he describes as many seem to have faded from current cookbooks.2 of 2 people found the following review helpful. Travel through France in your Easy Chair! A true must read.By bookreaderThis is by far the best book I have ever read on France and what makes it such a unique and beautiful country. Yes, it was written a good time ago, but unlike America history is something to cherish and is very present in France. Mr. Root captures the pure essence of France through it's food. I would strongly encourage anyone traveling to France or returning from a trip to read *The Food of France*. As a food writer from a day when writers told stories Mr. Root takes you into each of the regions of France provides you with tidbits of unknown and known history and the food that was shaped by it. Mr. Root knew his food very well and enjoyed it in a way that many would only hope to, a true pleasure in gastronomic reading.

A celebration of French cuisine and culture, from a culinary adventurer who made his mark decades before Anthony Bourdain arrived on the scene. Traveling through the provinces, cities, and remote country towns that make up France, Waverley Root discovers not only the Calvados and Camembert cheese of Normandy, the haute cuisine of Paris, and the hearty bouillabaisse of Marseilles, but also the local histories, customs, and geographies that shape the French national character. Here are the origins of the Plantagenet kings and Rabelais's favorite truffle-flavored sausages, and the tale of how the kitchens of Versailles cooked for one thousand aristocrats and four thousand servants in a single day. Here, too, are notes on the proper time of year to harvest snails; the Moorish influences on the confections of the Pyrenees, where the plumpest geese are raised; and the age of the oldest olive tree in Provence. In short, here is France for the chef, the traveler, and the connoisseur of fine prose, with maps and line drawings throughout.

.com While this might sound like a cookbook, it's actually a travelogue focusing on the foods of various regions in France. Instead of providing information on what visitors should see during their travels, Waverly Root reveals what they should eat. Root, who made his living as a foreign correspondent and has written several volumes on his penchant for food, is an excellent guide whose descriptions will convince globetrotters that there's much more to travel than sightseeing. The book, along with Root's *The Food of Italy* won the 1990 James Beard Cookbook Award. "The most lucid and definitive book ever written in English on a cuisine that has flourished for centuries." —Craig Claiborne, *The New York Times* "This taste saga merits huzzahs. . . . I hail Mr. Root's research. . . . History, architecture, scenery, traditions furnish his place settings [and] color his commentary from Cro-Magnon cave living to haute cuisine." —*The New York Times*From the Inside FlapEmbraces not only the marvels of French cooking but French history, language, landscape, and customs as well. Here is France for the traveler, the chef, and the connoisseur of fine prose. Maps and b w line drawings throughout.