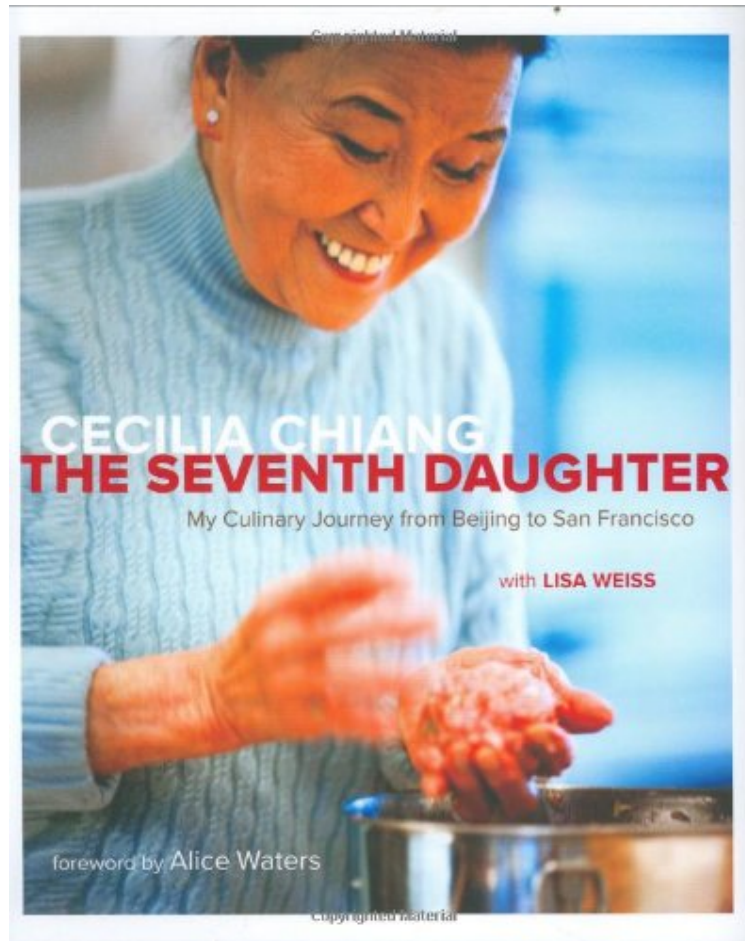


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## The Seventh Daughter: My Culinary Journey from Beijing to San Francisco

*Cecilia Chiang, Lisa Weiss*  
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### **Cecilia Chiang, Lisa Weiss : The Seventh Daughter: My Culinary Journey from Beijing to San Francisco**

before purchasing it in order to gage whether or not it would be worth my time, and all praised The Seventh Daughter: My Culinary Journey from Beijing to San Francisco:

2 of 2 people found the following review helpful. Wonderful Book!By Sustainable Global FoodieAfter reading the reviews here on 's site, I went to the Library to read the book. As others have reported, it is the kind of cookbook and book that you feel compelled to read cover to cover, without putting down. Great recipes, great story! As soon as I finished the book, I had to take a moment to compose myself, then immediately ordered my own copy of The Seventh Daughter. I also found used copies of Madame Chiang's earlier cookbook, The Mandarin Way, and ordered one at the same time.3 of 3 people found the following review helpful. More than just a cookbook!!!By jaxxThe recipes are definitely clear, simple and straightforward. They include a number of classic dishes, as well as the author's take on a

few new ones. But this book is so much more than just a simple cookbook -- and to call it a cookbook does it a disservice. It's a wonderful biography of the author, a historical look at how events changed the lives of Cecilia and her family -- and probably culinary history in this country. I have never cried when I read a cookbook -- but I certainly did at the end of this one! If you do a lot of Chinese cooking, at some point you start to look for books that go beyond the kitchen. This is most definitely it. And if you like this one, you might also want to try and find a copy of her first book - The Mandarin. It's just as wonderful. 1 of 1 people found the following review helpful. Cecilia Chiang, Treasure of the Chinese Kitchen By Mexico Cooks! Cecilia Chiang's autobiography is a wonderful combination of her fascinating life story and her marvelous recipes. I was thrilled to find the book available on .com and am even more pleased to have it in my hands. There is no one who compares to Cecilia Chiang!

A pioneer in the food world, Cecilia Chiang introduced Americans to authentic northern Chinese cuisine at her San Francisco restaurant, the Mandarin, in 1961, earning the adoration of generations of diners, including local luminaries such as Marion Cunningham, Ruth Reichl, and Chuck Williams. In *THE SEVENTH DAUGHTER*, Chiang presents a classic collection of recipes framed by her gripping life's story. Beginning with her account of a privileged childhood in 1920s and 1930s Beijing, Chiang chronicles a 1,000-mile trek on foot in the wake of the Japanese occupation, her arrival in San Francisco, and her transformation from accidental restaurateur to culinary pioneer. The book's recipes feature cherished childhood dishes and definitive Mandarin classics, while showcasing Cecilia's purist approach to authentic Chinese home cooking. **bull;** The signature recipes and extraordinary story of Cecilia Chiang, the grande dame of Chinese cooking in America. **bull;** Includes more than 80 recipes, 20 full-color styled food photographs, and archival photography from Chiang's private collection. **bull;** Recipes feature in-depth notes on sourcing ingredients and tips on simplifying the recipes. **bull;** Features menus for putting together Chinese banquets and dinners at home.

From Publishers Weekly A foreword by legendary chef Alice Waters hints that this volume is filled with authentic recipes, cultural stories and food memories. And indeed, Chiang, the one-time proprietor of San Francisco's famed Mandarin restaurant; which is widely credited with introducing Americans to real regional Chinese cuisine; presents a rich, heartfelt volume filled with recipes and stories from her life. There are recipes from the original Mandarin, of course: its Pot Stickers, Sichuan Spicy Eggplant, and Beggar's Chicken, which Chiang says is a favorite of Williams-Sonoma founder Chuck Williams. There are also recipes from the Mandarin in Beverly Hills (such as Sesame Shrimp) and many recipes from Chiang's family. Of Yun Hui's (My Mother's) Red-Cooked Pork, Chiang says, I've had dreams about this dish that have been so vivid that I thought I could actually smell the aroma of the meat as it was being carried from the kitchen to the dining room of our family home in Beijing. Interspersed among the recipes are tales of growing up in China, leaving there after the Communist takeover in 1949 and founding her landmark restaurant in the U.S. Foodies intrigued by Chinese food and culinary history; and the life of a remarkable restaurateur; will relish the journey through this book. (Oct.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "If *The Seventh Daughter* were filled only with her delicious, doable recipes, it would be a wonderful book. But it's also a moving memoir of a plucky woman who grew up in a Beijing palace and has witnessed everything from foot binding to free love." "O, The Oprah Magazine One of the Best Cookbooks of the Year: "Full of great food and life lessons." "7 x 7 One of the Best Cookbooks of the Year"; Angeleno "Chiang's story is gripping." "Los Angeles Times "Part memoir and part recipe collection, [Chiang] shares her favorite recipes alongside great stories." "The New York Times Book One of the year's best cookbooks: "A fascinating book . . . Chiang's enticing, easy-to-follow recipes bridge the divide between restaurant and home cooking." "Gourmet "This book, a memoir peppered with recipes, tells of a long, eventful life well-lived. Perfect for both cooks and those interested in Chinese culture." "Chicago Tribune "A cookbook and a memoir woven together with precision and beauty." "Portland Oregonian "This book is a connoisseur's delight, as well as an interesting glimpse into an extraordinary life." "Seattle Times "A book that is hard to put down." "Philadelphia Inquirer "The book authentically depicts Chinese food and culture. Perfect for Asian food fans." "Solano magazine "A passionate story of food and perseverance." "Marin magazine "Part cookbook, part memoir, it tells the fascinating story of Cecilia Chiang." "San Jose Mercury News "Yes, the book is filled with many wonderful recipes, but it's Chiang's storytelling that's the real star." "Foreword magazine "A tasty mix of personal history and recipes." "More Magazine "[*The Seventh Daughter*] recounts a life filled with enough trauma, tragedy, and triumph for a Ken Burns epic." "San Francisco Chronicle "A fascinating read." "Library Journal "A rich, heartfelt volume filled with recipes and stories . . . Foodies intrigued by Chinese food and culinary history; and the life of a remarkable restaurateur; will relish the journey through this book." "Publishers Weekly "It's a beautiful story...there's wonderful pictures in there and just great recipes." "Good Morning America From the Publisher \*emsp; The signature recipes and extraordinary story of Cecilia Chiang, the grande dame of Chinese cooking in America. \*emsp; Includes more than 80 recipes, 20 full-color

styled food photographs, and archival photography from Chiang's private collection. \*emsp;Recipes feature in-depth notes on sourcing ingredients and tips on simplifying the recipes. \*emsp;Features menus for putting together Chinese banquets and dinners at home.