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Suzanne Pfefferle

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Suzanne Pfefferle : Vietnamese Cuisine in New Orleans before purchasing it in order to gage whether or not it would be worth my time, and all praised Vietnamese Cuisine in New Orleans:

3 of 3 people found the following review helpful. Great illustrated guide to a culture of food By JOSE DAVID TAFUR SOTO After living for two years in New Orleans I have learned to appreciate food at a different level. Certainly Vietnamese food makes a great contribution to New Orleans cuisine. This book has great pictures and an interesting overview of Vietnamese culture in relation to their cuisine, as well as an interesting historical background. 0 of 1 people found the following review helpful. Don't waste your money By E. Sue Lattavo I was GRAVELY disappointed in this book. If you want a history of Vietnamese food in NO, it's an okay book; if you're looking for recipes, it's mediocre at best. The first 107 pages give all kinds of information of about where to shop, history, etc. regarding Vietnamese food in NO; there are only 25 pages of just mediocre recipes.

The East meets the Westbank and more! With recipes by local Vietnamese cooks and world-renowned chefs, this cookbook provides the reader with a detailed offering of Vietnamese cuisine in the New Orleans area. The text and travel photographs serve as a tribute to the vibrant local Vietnamese community and the author's love of this ancient culture. Enticing photographs tempt readers to sample the flavors of every dish.

From the Inside Flap This enticing book features authentic recipes from the Vietnamese community, along with their traditions and their role in enriching New Orleans culture. Author Suzanne Pfefferle became a fan of Vietnamese

cuisine and an advocate of their culture after a visit to the country in 2010. She has since collaborated with the Vietnamese community and conducted research to better understand the flavors of their cuisine, along with their celebrations, which are perfectly suited for the culturally rich region of Southeast Louisiana. Highlighting favorites such as pho and banh mi, Pfefferle takes readers on a culinary tour of family traditions, festivals, and urban farms. A delightful range of recipes is included—from Vietnamese classics supplied by family-run restaurants to Asian-inspired dishes created by chefs Emeril Lagasse and John Besh. This pictorial guide focuses on a dynamic cuisine and the history of the local Vietnamese community following the fall of Saigon in 1975. Pfefferle showcases the flavors of family life, the seafood industry, and the annual Tết festivities. A glossary defines Vietnamese words and ingredients.

Suzanne Pfefferle is a documentarian and writer with a passion for travel. A cultural advocate, she worked with videographer Lenny Delbert, Sr., and Steppin' Out host Peggy Scott Laborde to produce the documentary *Vietnamese Cuisine in New Orleans* for the New Orleans PBS station, WYES. Pfefferle has also written for *Louisiana Cookin'*, *Sugar Journal*, *Where Y'at Magazine*, *New Orleans Living Magazine*, and *Where, New Orleans*. She attended Loyola University New Orleans and graduated from Our Lady of Holy Cross College in New Orleans, Louisiana, with a degree in liberal arts and concentrations in English and art. Her travels have taken her to Egypt, India, Cuba, Jamaica, and Vietnam. Pfefferle lives in her native city of New Orleans, Louisiana, where she enjoys biking and salsa dancing.

Lenny Delbert, Sr., has worked as a professional photographer and videographer for more than forty years. The president of PanAm Communications, he is also a longtime cameraman for WYES-TV. In addition to *Vietnamese Cuisine in New Orleans*, Delbert's previous projects have highlighted the various food traditions of the New Orleans area. He is a lifelong resident of New Orleans. From the Back Cover

New Orleans, a city renowned for its diverse cuisine, has embraced the fresh, vibrant flavors of Vietnamese cuisine. Pho and banh mi are now as familiar to New Orleanians as jambalaya and étouffée. The influx of Vietnamese immigrants, which began in the 1970s, established a new era of taste in a city that celebrates delicious food. In the past, most Vietnamese restaurants were located on the West Bank and in New Orleans East. Now, the zesty fare can be found throughout the city. This gorgeously photographed volume features recipes and interviews with local chefs and food writers, who provide in-depth commentary on their favorite dishes. Members of the Vietnamese community discuss their sustainable food systems, which include urban gardens and aquaponics. Chapters provide historical background on the Vietnamese community and explore their traditions, such as Tet—the Vietnamese lunar new year.

Author Suzanne Pfefferle and photographer Lenny Delbert, Sr., collaborated on the documentary *Vietnamese Cuisine in New Orleans*, which debuted on WYES-TV in 2012. Pfefferle, a freelance writer and film producer, is an avid traveler, whose interest in Vietnamese fare began during a trip to that country in 2010. Delbert is an accomplished commercial and documentary videographer with a long career at WYES-TV.

About the Author

Suzanne Pfefferle is a native New Orleanian, freelance writer, film producer, and avid traveler. Her work has appeared in such publications as *Where Y'at* magazine, *New Orleans Living*, *Louisiana Cookin'*, *Sugar Journal*, *Where Magazine* New Orleans, and *Travelhost* New Orleans. The writer and producer of the documentary *Vietnamese Cuisine in New Orleans*, Pfefferle is a member of the Press Club of New Orleans and the New Orleans Film Society. Pfefferle graduated from Our Lady of Holy Cross College in liberal arts with concentrations in English and art.

Leonard Stephen Delbert, Sr. is a photographer and videographer with more than forty years of experience. He began shooting and editing in 16mm format while employed at the former Pan American Films in New Orleans, now Pan Am Communications, Inc., of which Delbert is president. An accomplished commercial and documentary videographer, Delbert's previous projects include *Vietnamese Cuisine in New Orleans* and *New Orleans Restaurants with a Past*, which was produced with Peggy Scott Laborde. He is a lifelong resident of New Orleans, Louisiana.