



## **On Rue Tatin: living and cooking in a French town**

**By Susan Herrmann Loomis**

Loomis, an American chef and authorm enthusiastically recounts every aspect, both intriguing and mundane, of her immersion into the cuisine and lifestyle of northern France. She moved to Paris in 1980 to study cooking and, after a rough start, found her place as a weekend visitor at one family's home in Normandy. After cooking school, she went back to the States, returning to France frequently to visit friends. It wasn't long before she became addicted to Normandy's fresh ingredients goose, garlic, rabbit, wild mushrooms and rich gastronomy, and found herself longing to live there. In 1994, Loomis and her husband moved to the region and bought a dilapidated convent in the small town of Louviers. Her tales of adventures in restoration and run-ins with locals (e.g., the crotchety priest next door, the incorrigibly gregarious rug salesman) are funny, but certainly familiar, especially given that many recent books have told similar stories about ambitious expatriates' forays into rural European life.

**Available at Wayne in Non-Fiction;  
Call #: 641.5944 Loo**



## **Someone Is Killing the Great Chefs of America**

**By Nan Lyons**

This delectable novel finds gorgeous, svelte, Valentino-clad pastry chef Natasha O'Brien back in the States, now promoting American regional cooking. With her mad mentor and would-be murderer, the obese food critic Achille van Golk, buried in a Swiss cemetery, Natasha prepares to launch American Cuisine magazine, while taking gigs as chef for the new occupants of the White House and organizing the upcoming Culinary Olympics in Paris. But readers know from the outset that Achille is alive, transformed in body and spirit into trim Alec Gordon, who lands a job at American Cuisine. While various high-profile chefs in Dallas, L.A. and New York are gruesomely bumped off (barbecued, roasted and poached, respectively), Natasha dispels her growing anxiety in high-spirited sex with assorted partners, including her ex-husband, food conglomerate king Maximillian Ogden. Alec's struggles to repress the appetites of his former self will strike a chord in any reader who has ever battled a craving.

**Available at Wayne in Fiction**

## **On Food and Cooking: The Science and Lore of the Kitchen**

**By Harold McGee**

In this long-awaited revision, McGee has incorporated current information and covers a greater range of ingredients and how they can be prepared to develop their diverse flavors. To McGee, learning about the chemistry of foods encourages cooks to rely less on recipes and more on their own understanding of what happens to food in the skillet or the freezer. Ultimately, he believes, cooks become more confident and creative. Whether that is their goal or not, serious home cooks and pro-fessionals will repeatedly turn to this unique resource for technical details and in-depth information on everything from storing olive oils to the molecular composition of fruits.

**Available at Wayne & Preakness in Non-Fiction;  
Call#: 641.5 McG**

## **Cooking Dirty: a story of life, sex, love and death in the kitchen**

**By Jason Sheehan**

Sheehan is a James Beard award-winning food writer at *Westword*, Denver's alternative weekly newspaper. He'd spent years bouncing around from one restaurant kitchen to the next—first in upstate New York, then in a disastrous move to Florida, and back to New York before heading out west to reunite with the woman he met during his failed one year of college. Sheehan's memoir is emphatically not about the glam end of cooking or celebrity chefs, but about a straight blue-collar gig, where the kitchens are staffed by the kind of guys who get off on the fact that the work is insanely grueling. As Sheehan puts it, I was being paid to play with knives and fire. The war stories are as profane and outrageous as you'd expect, and Sheehan finds just the right balance between bravado and humility.

**Available at Wayne in Biography**

## **La Cucina: A Novel of Rapture**

**By Lily Prior**

Rosa Fiore, a middle-aged, overweight Italian librarian in Palermo, spends a quarter of a century furiously, exquisitely cooking away memories of the tragic murder of her first and only lover, Bartollomeo, whose throat was slit by his own father. Rosa's self-imposed exile, far from home, is filled with recipes so delicious she drives her neighbors wild. Rosa's dormant passion explodes in the arms of a mysterious stranger, l'Inglese, who enters her library to do research and immediately professes uncontrollable desire for Rosa's body and for her cooking knowledge. Thus begins a summer of gourmet meals and noisy sex. When l'Inglese disappears, Rosa's tortured daydreams of past frolicking lead to a house fire and her near death. Her slow recuperation begins when she is rescued by her long-estranged family, who bring her home.

**Available at Wayne & Preakness in Fiction**

## The Spice Box By Lou Jane Temple

The first of a new food-themed historical series, Temple's charming tale of New York City in the Civil War era introduces Bridget Heaney, a clever, streetwise Irish immigrant. The day Bridget starts as an assistant cook in the Manhattan household of wealthy merchant Isaac Gold, she makes a terrible discovery: the body of the family's youngest son, Seth, who'd been missing, crammed inside a dough box. Two gunshot wounds to the chest are the cause of death. The obliging Bridget sets aside her kitchen duties to help the Gold family search for Seth's killer. A delightful mix of upstairs and downstairs characters, a vivid picture of the city's seamy underside, absorbing details of Sephardic Judaism and a fittingly melodramatic climax make this a memorable debut.

**Available at Wayne in Fiction**

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## Food of Love By Anthony Capella

An American studying art in Rome, Laura thinks she is through with Italian men, until her friend persuades her to give *bella* romance another chance by dating a chef since chefs are good with their hands. At first, Tomasso thinks that Laura is just another beautiful American who will quickly succumb to his sexy wiles, but he discovers that she is holding out for a man who can cook. After telling Laura he is a chef at one of Rome's most famous restaurants, Tomasso—who is actually only a waiter—begs his friend Bruno to use his culinary gifts to help him woo Laura. Bruno, who is shy everywhere but the kitchen, agrees, only to discover that he is helping his friend seduce the woman he loves. With its vividly detailed setting, wonderfully amusing characters, and beautifully described native dishes, Capella's earthy and seductive debut novel is as irresistible as good Italian cooking. Seasoned with the right blend of romance and humor, it invites readers to savor each delicious word.

**Available at Wayne & Preakness in Fiction**



### Wayne Public Library

461 Valley Road, Wayne, NJ 07470  
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[www.waynepubliclibrary.org](http://www.waynepubliclibrary.org)

# Tales from the Kitchen



## Recipes, Romance and Intrigue

"I myself spent hours in the Columbia library as intimidated and embarrassed as a famished gourmet invited to a dream restaurant where every dish from all the world's cuisines, past and present, was available on request."

~ Luigi Barzine

"What my mother believed about cooking is that if you worked hard and prospered, someone else would do it for you."

~ Nora Ephron