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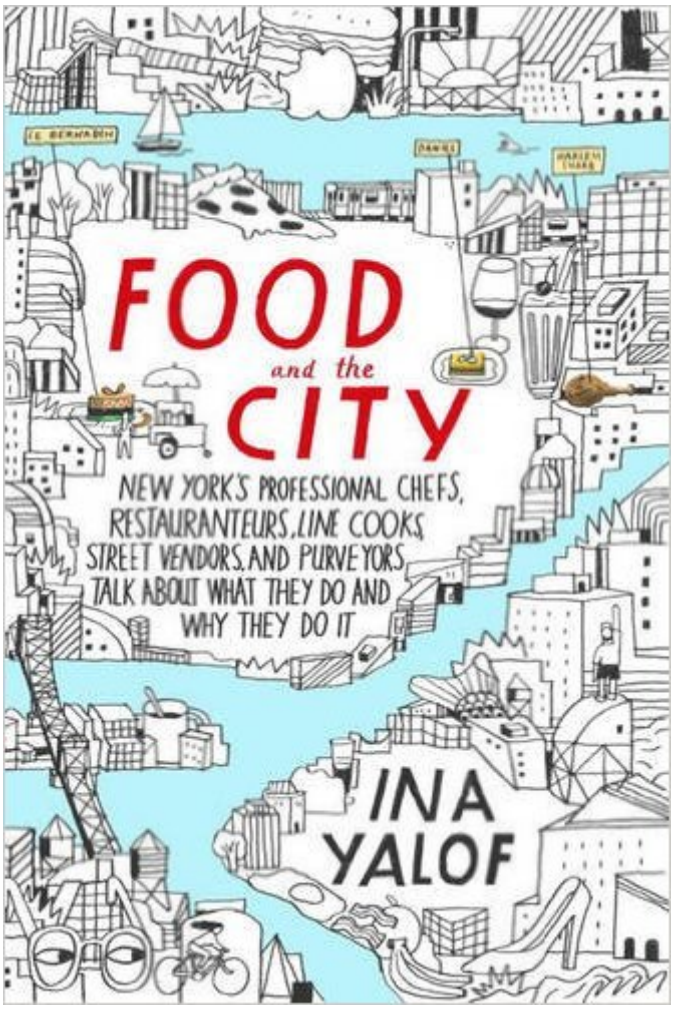
Food And The City: New York's Professional Chefs, Restaurateurs, Line Cooks, Street Vendors, And Purveyors Talk About What They Do And Why They Do It



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Synopsis

A behind-the-scenes tour of New York Cityâ ™s dynamic food culture, as told through the voices of the chefs, line cooks, restaurateurs, waiters, and street vendors who have made this industry their lives.â œA must-read â ” both for those who live and dine in NYC and those who dream of doing so.â • â ”Bustleâ œ[A] compelling volume by a writer whose beat is not food . . . with plenty of opinions to savor.â • â ”Florence Fabricant, The New York TimesIn Food and the City, Ina Yalof takes us on an insiderâ ™s journey into New Yorkâ ™s pulsating food scene alongside the men and women who call it home. Dominique Ansel declares what great good fortune led him to make the first Cronut. Lenny Berk explains why Woody Allen's mother would allow only him to slice her lox at Zabarâ ™s. Ghaya Oliveira, who came to New York as a young Tunisian stockbroker, opens up about her hardscrabble yet swift trajectory from dishwasher to executive pastry chef at Daniel. Restaurateur Eddie Schoenfeld describes his journey from Nice Jewish Boy from Brooklyn to New Yorkâ ™s Indisputable Chinese Food Maven.From old-schoolers such as David Fox, third-generation owner of Foxâ ™s U-bet syrup, and the outspoken Upper West Side butcher â œSchatzieâ • to new kids on the block including Patrick Collins, sous chef at The Dutch, and Brooklyn artisan Lauren Clark of Sucre Mort Pralines, Food and the City is a fascinating oral history with an unforgettable gallery of New Yorkers who embody the heart and soul of a culinary metropolis.

Book Information

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Customer Reviews

This is not another snobbish Foodie book that delves into the minutia of current food fads. Nor is it a pandering tribute to the latest crop of Ã¢Â ÂœRock Star ChefsÃ¢Â Â•. This is a book about people in the food industry in and around New York.Author Ina Yalof grew up in a household where the Bill of Fare was usually a TV dinner. Meals outside the home were a rare occurrence. When she married and was introduced to the epicurean delights that had been hidden from her she was overjoyed. It was her mother-in-law who taught her to cook.This should not be confused with a restaurant review book or a Ã¢Â Âœhow-toÃ¢Â Â• become rich and famous in the food industry. ItÃ¢Â Â™s a collection of short essays that each feature someone who is somehow linked to the business of eating in and around NYC.The book is divided into nine parts, each featuring a handful of spotlighted individuals who share their thoughts, dreams, fears, secrets and a thought-provoking array of anecdotes. Yalof has included everyone from dishwashers to Executive Chefs. The areas she explores include: Starting From Scratch; Duck and other Dynasties; Taking the Heat: Romans a Chef; The Party Line; Front of the House; Pairings; Crowd Feeding and Counter Culture.The book is divided into very short, 3 to 10 page segments that makes it very readable. It would work well for your book of choice at break-time, commuter rides or waiting for the doctor. Or you can do like I did and binge read it. I found all the segments attention-grabbing and quotable. My favorite came at the very end in a segment about Charlie Sahadi. Ã¢Â ÂœI read somewhere that a customer asked Charlie Sahadi Ã¢Â ÂœWhatÃ¢Â Â™s the best olive?Ã¢Â Â• To which Sahadi replied Ã¢Â ÂœIf there was a best olive, why would I need thirty-two?Ã¢Â Â•This is a thoroughly enjoyable book about remarkable people who work in an interesting industry in an exciting city.

Living in Brooklyn, and being familiar with the food industry, this book piqued my interest.Wow, what a fun read!We all have our favorite restaurants and chef’s, but this book crystallizes the depth, breadth, and diversity of New York City.It’s a team effort, and this excellent book is the same, starting with a brief description of the author’s own limited culinary exposure, and how she transformed that into a love and deep appreciation of food.Each short section highlights a different culinary master, and is prefaced by a short paragraph about the person, written by the author.The book never feels like a "name-dropping" star chef affair, but reveals a passion for their craft and the city that I’ve rarely seen captured in such a unique collection.This will be fun to keep on my cookbook shelf and share a story or two with family and friends.

This delightful book, FOOD AND THE CITY, reminds me of the excellent interview-based books by Studs Terkel (e.g.,WORKING; THE GOOD WAR). Author Ina Yalof has interviewed all manner of

New York City’s "food people" (chefs, cooks, bakers, restaurateurs, street vendors, food purveyors), and she presents their individual stories in short essays that really bring the people to life. Because the stories have a consistent first-person voice, the book is easy on the reader--the narrative is not burdened by direct quotes, extraneous facts, or numbered footnotes.Yalof catches the essence of what each interviewee has to share. I ordered this book because it promised an interview with the inventor of the Cronut (which I became addicted to in a local bakery’s copy called the CroDough). Not only did the interview deliver on the Cronut, it provided this delightful snippet about another of the baker’s inventions, the DKA, a caramelized croissant. "It’s a highly addictive pastry. Seriously, somebody buys a DKA, starts eating it on the way out Ã¢Â Â|, gets halfway down the block, makes a U-Turn, and comes back to get another one. It makes me laugh to see this."The stories are organized into chapters, more or less by type of food business. For example, "Starting From Scratch" has eight narrators who started and built successful food businesses from absolutely nothing; "Duck and Other Dynasties" has eight narrators who inherited family food businesses and kept them going.Here is the complete Table of Contents, along with the names of the individuals (and their businesses) that appear in the book. If there is any one name that interests you, you will probably not regret having purchased this book!STARTING FROM SCRATCH: Dominique Ansel (Dominique Ansel Bakery); Noe Baltazar (Buena Vista Tortillas); Sam Solasz (Master Purveyors); Jelena Pasic (Harlem Shake); Sammy Anastasiou (City Diner); Lauren Clark (Sucre Mort Pralines); Alvin Lee Smalls (Lee Lee’s Baked Goods); Mohamed Abouelenein (The Halal Guys).DUCK AND OTHER DYNASTIES: Wilson Tang (Nom Wah Tea Parlor); Douglas Corwin (Crescent Duck Farm); Palma Denino (Denino’s Pizzeria and Tavern); Michael Burke (Denino’s Pizzeria and Tavern); Bobby Weiss (Blue Ribbon Fish Company); Amy Rubenstein (Peter Luger Steak House); David Fox (Fox’s U-bet); Alexander Poulos (Papaya King).TAKING THE HEAT: Mackenzie Arrington (Momofuku Ma Peche); Luis "The Mexican Menace" Iglesias (Grand Central Oyster Bar); Jesus Albino "Albi" Chauca (The Four Seasons); Carmen Melendez (Tom Cat Bakery); Guyo Pinyo Ketavanan (The Four Seasons); Justo Thomas (Le Bernardin).ROMANS A CHEF: Patrick Collins (The Dutch); Sandy Ingber (Grand Central Oyster Bar); Ghaya Oliveiria (Daniel); John Greeley (The "21" Club); Toni Robertson (Mandarin Oriental); Jeb Burke (News Corporation); Luisa Fernandes (Robert).THE PARTY LINE: Chris Edmonds (The Pierre Hotel); Lulu Powers (Bicoastal "Entertainologist"); Burt Leventhal (Newman & Leventhal Kosher Caterers); Sylvia Weinstock (Sylvia Weinstock Cakes);FRONT OF THE HOUSE: Ed Schoenfeld (Red Farm); Miriam Tsionov (Cheburechnaya); Jonathan Parrilla (Cafeteria); David McQueen (Gramercy Tavern); Alexander Smalls (The Cecil); Nino Esposito (Sette Mezzo).PAIRINGS: Alessandro Borgognone (Sushi

Nakazawa), Desiuke Nakazawa (Sushi Nakazawa); Connie McDonald (Levain bakery), Pam Weekes (Levain bakery); Bryce Shuman (Betony), Eamon Rockey (Betony).CROWD FEEDING: Paulette Johnson (New York City Department of Correction, Rikers Island); Jojo Esposito (Rescue Company 5, Staten Island); Stacy Adler (Y-Cats Craft Service).COUNTER CULTURE: Lenny Burke (Zabar's); Chris Borgotti (Borgotti's Ravioli and Egg Noodles); Tony Schatz (Schatzie the Butcher); Rob Kaufelt (Murray's Cheese); Charlie Sahadi (Sahadi's).

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