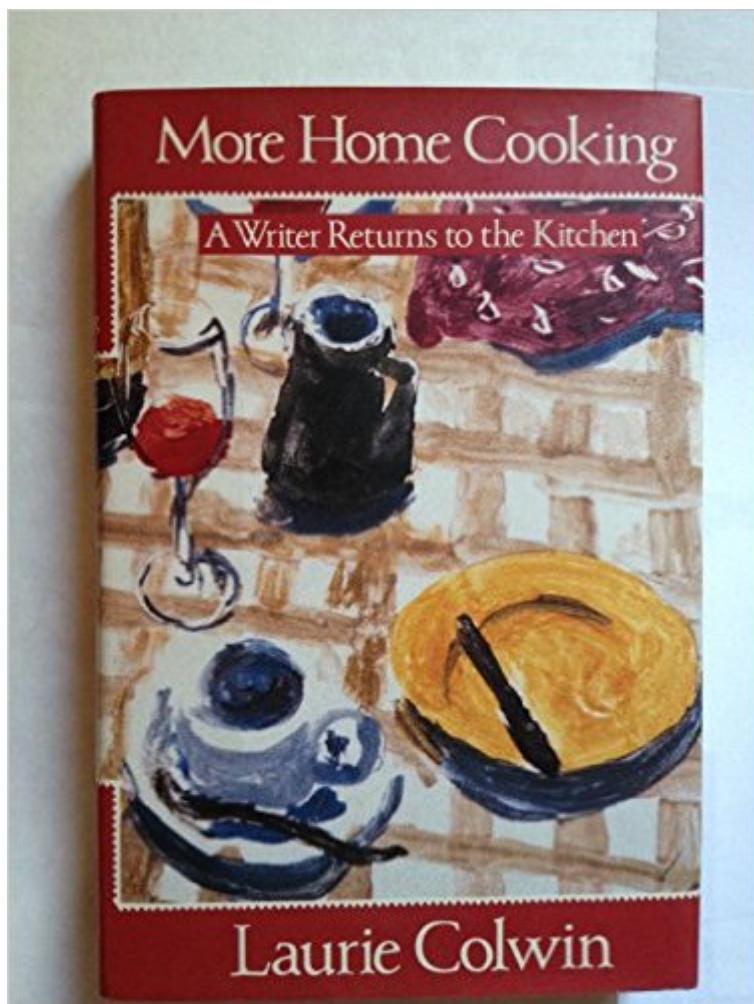


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# More Home Cooking: A Writer Returns To The Kitchen



## **Synopsis**

The late author of Home Cooking combines her writing skills with her love of cooking in a collection of essays on food and entertaining that discuss the challenges of being a working mother. 25,000 first printing. National ad/promo.

## **Book Information**

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## **Customer Reviews**

'More Home Cooking' by Laurie Colwin is the kind of book that really makes you wish you could become friends with the author. Unfortunately, the author is no longer with us and I believe this volume was published posthumously, so there is a lot more than the usual barrier between celebrity and mere mortal between reader and writer. Like the first volume, 'Home Cooking', chapters in the book are essays composed of both culinary and autobiographical material, although the book is not a memoir a la Ruth Reichl's two books. It is also not culinary criticism or exposition in the style of John Thorne. It is most similar to the kind of essays written by M.F.K. Fisher and Elizabeth David, one of the author's heroes. In one of her essays, Ms. Colwin puts her finger on a reason for the popularity of cookbooks and cooking shows in the face of what some people claim to be the disappearance of home cooking. Reading about cooking is simply very comforting and reassuring. I find that I may not learn a whole lot from a particular Ina Garten or Paula Deen or Sara Moulton show on the Food Network, but it is certainly reassuring to watch, if even for the fourteenth time, how Ina cooks salmon so she can have it at two different meals with her guests being none the wiser regarding the doubling up on the effort. Ms. Colwin gained this insight by reading Elizabeth David's 'Italian Food' while under the influence of a particularly acute hangover. And, her admiration

of David's style is well demonstrated in the way Ms. Colwin writes recipes. There is none of the formal list of ingredients at the top with neatly laid out prep instructions so one can do their mise en place in true French brigade fashion.

It's been many years since I've actually indulged my love for cooking. My food preparation had long been limited to two choices: (1)add Lawry's seasoning salt and bake/fry/broil, and (2)fast food. Recently, I became reacquainted with my inner chef and became obsessed with cookbooks and books about food. I came across More Home Cooking during one of my recent trips to the local bookstore. I was intrigued by the tag, "A Writer Returns to the Kitchen." (I love good writing and I love good food.) The chapter titles sounded promising: Why I Love Cookbooks; The Case of the Mysterious Flatbread; How to Cook Like an American; Turkey Angst...Plus, the book had recipes! This was clearly a writer who had more than a passing interest in food; this was a true believer. So, what of this book? It's simply wonderful. It's not a book you rush through all at once, but rather one you can carry with you and savor in those brief windows of time throughout your day: during lunch break, while waiting in a line, in the car wash...Colwin's writing is so well-done it seems effortless and comes across as a conversation with an articulate friend who loves to talk about food. She's opinionated, good-humored, and honest in her essays about the merits of certain foods, the drawbacks of others, advice about food and living, and events from her own daily life. From her chapter entitled, In Search of Latvian Bread, regarding her attempt to replicate this bread: "The results were, to my mind, mixed. An Estonian came for supper and said it tasted exactly like the bread he had had in Moscow. I was not sure that this was a compliment. A dancer friend, also at dinner, tasted it and said he liked the other bread (miche from the greenmarket) better.

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