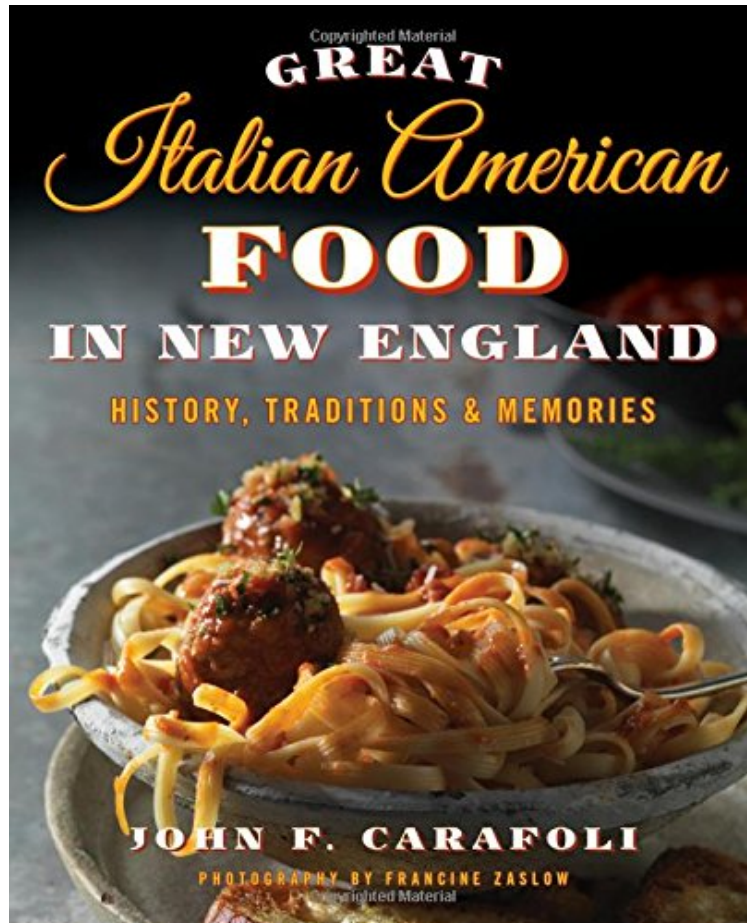


# Great Italian American Food in New England: History, Traditions Memories

John F. Carafoli

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**John F. Carafoli : Great Italian American Food in New England: History, Traditions Memories** before purchasing it in order to gage whether or not it would be worth my time, and all praised Great Italian American Food in New England: History, Traditions Memories:

1 of 1 people found the following review helpful. I'm a great fan of Italian cookingBy Marci McGillAlthough I am not Italian, I'm a great fan of Italian cooking, especially Northern Italian, and I have many cookbooks which I use often, and indeed rely on for some of my favorite recipes. But Carafoli's GREAT ITALIAN FOOD IN NEW ENGLAND has become my absolute favorite. The recipes are delicious and the preparation is realistic. You don't have to spend your entire weekend in the kitchen (unless you want to, of course, and with this book you might want to.).Having said all that, this book is so much more than a cookbook, as indicated in all the previous reviews. It is so "from the heart", warm and inspiring. It truly conveys how important food is to fond memories and relationships. The book is also very well-written and an extremely interesting read. I recommend it heartily.0 of 0 people found the following review

helpful. More than a cook book. By Doug I bought this book on a whim when I realized it wasn't just another cook book...Italian cook books are both wonderful and plentiful. I have quite a few. It was the personalization of the Italian-American culture and cooking in the Cape Cod and Boston area that reeled me in. What a great time I have had over the past few weeks discovering the streets, kitchens, garden, and restaurants of those who did the cooking without leaving my home. The book is filled with wonderful moments in a boy's life as he came to study and understand not only the cooking of his extended family but the uniqueness that each old timer who seemed eager to share about their life and food experiences with him. Mr. Carafoli came to appreciate the nuances that make their recipes special. His memories explain the connection of the ingredients to the personalities who did the cooking. Call it a history book, a recipe book or a biography...it is all of those and more. I already sent 3 copies to foodie friends...A perfect gift. 1 of 1 people found the following review helpful. This is a wonderfully written book with old By Cheryl A. This is a wonderfully written book with old, original recipes and stories from Italian immigrant ancestors and their American born children. John Carafoli's first hand experience of living in an Italian American neighborhood shines through with warm memories of his past. I read this cover to cover as soon as it arrived. Some of these recipes were ones made by my own Grandmother that I thought were lost forever. What a treasure to find them! Thank you John for keeping them alive!

Explore the Italian enclaves in New England and the evolution of Italian-American cuisine through profiles of the people, places, and communities and interviews with local chefs, pizzeria owners, butchers, and specialty shops purveyors. Alongside these stories is a mix of historical and modern photos as well as classic recipes passed down through generations and from establishments that still thrive today. Part historical record, part travelogue, part cookbook, *Great Italian American Food in New England* is a fascinating glimpse into the regions rich Italian heritage.

About the Author John F. Carafoli is an international food stylist, consultant, food writer and wrote the seminal book *Food Photography and Styling*, two children's cookbooks, *Look Whos Cooking*, *The Cookie Cookbook* and *Cape Cod Chefs Table, Recipes from Buzzards Bay to Provincetown*. He has been published in *Gastronomica*, *The Journal of Food and Culture*, *The New York Times*, *The Boston Globe*, *Edible Cape Cod* where he won an EDDY for Best use of Recipes in a feature and has been profiled in the Italian publication of *ER (Emilia Romagna)*. In addition to presenting papers at the Oxford Symposium on Food and Cookery in England, he has organized the biannual International Conference on Food Styling and Photography at Boston University. Carafoli was also featured on the TV Food networks *Ultimate Kitchens*, and *NPR*. He also conducts culinary food, music and culture tours to Italy. Carafoli lives in West Barnstable MA and can be found in the waters during the winter months gathering fresh oysters and clams. Visit him at [www.carafoli.com](http://www.carafoli.com).