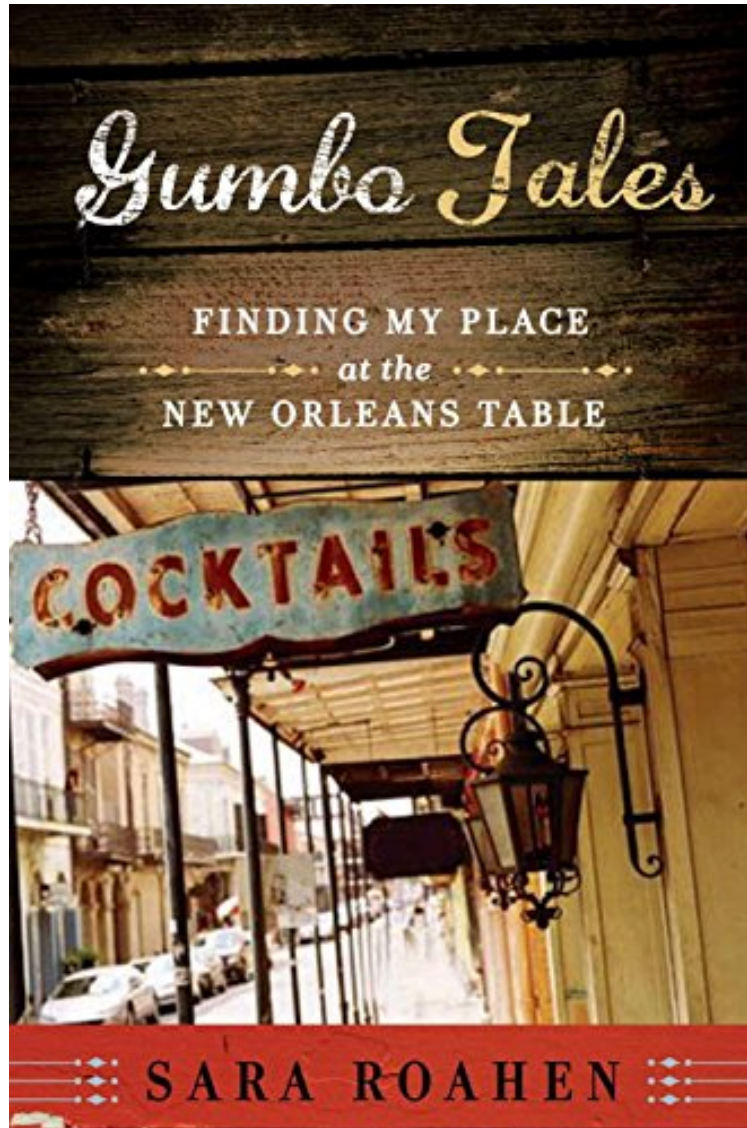


(Get free) Gumbo Tales: Finding My Place at the New Orleans Table

Gumbo Tales: Finding My Place at the New Orleans Table

Sara Roahen

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Sara Roahen : Gumbo Tales: Finding My Place at the New Orleans Table before purchasing it in order to gauge whether or not it would be worth my time, and all praised Gumbo Tales: Finding My Place at the New Orleans Table:

0 of 0 people found the following review helpful. gumbo tales, great book and index for eating your way through nola By DEG for those of you who want one book about nola and its food, forget it. you must read several including cookbooks. there are many. sarah wrote this book the way she saw fit. i am from louisiana and lived in nola over 4 years and was an eager and early foodie during the reign of richard and rima collin and the new orleans underground gourmet in the local paper there; subsequently underground became a paperback guide book, and i believe, the first of

its kind. . i love this book sarah has written. she lives in nola in the uptown area and knows what she is talking about. other books i would recommend are rima and me by richard collin, a confederacy of dunces by o'toole, new orleans cookbook by rima and richard collin, encyclopedia of cajun and creole cuisine by john folse, ny new orleans by john besh, new orleans food by tom fitzmorris, creole feast by nathaniel burton, uglesich's restaurant cookbook. get to ordering and reading. i can tell you that after living in new orleans, san fran, washington, d.c., denver, nashville, and travelling all over france, there is no tastier, better quality food at a better price than in new orleans; and there are more restaurants per sq. mile than anywhere i know except maybe the left bank of paris. d.gremillion0 of 0 people found the following review helpful. ... getting through the book as fast as I would like. Great detail andBy CustomerNot getting through the book as fast as I would like. Great detail and info0 of 0 people found the following review helpful. A Delicious Read!By B.B.I thoroughly enjoyed Gumbo Tales; it made me miss New Orleans all the more. Although I've never had a Sno-Ball in that city, the chapter about Hansen's, "The Bittersweet of Summertime" was probably my favorite. And in the next segment about Red Gravy, "Pray for Us", her comparison of the reception a customer experiences at Central Grocery versus that by Ashley Hansen had me rolling on the floor. There were several reading moments that required a hankie, too....particularly those that described the effects of Hurricane Katrina on families and the beliefs and traditions they hold so dearly. Roahen doesn't make this a book about the hurricane, but she subtly infuses the devastating impact of it as she weaves her food tales. And the food tales are delicious! I highly recommend this book to anyone who has an interest in New Orleans and its cuisine. Sara Roahen serves up large portions of humanity as well.

Celebrating New Orleans food culture, one specialty at a time. A cocktail is more than a segue to dinner when its a Sazerac, an anise-laced drink of rye whiskey and bitters indigenous to New Orleans. For Wisconsin native Sara Roahen, a Sazerac is also a fine accompaniment to raw oysters, a looking glass into the cocktail culture of her own family and one more way to gain a foothold in her beloved adopted city. Roahen's stories of personal discovery introduce readers to New Orleans well-known signatures gumbo, po-boys, red beans and rice and its lesser-known gems: the pho of its Vietnamese immigrants, the braciolone of its Sicilians, and the ya-ka-mein of its street culture. By eating and cooking her way through a place as unique and unexpected as its infamous turducken, Roahen finds a home. And then Katrina. With humor, poignancy, and hope, she conjures up a city that reveled in its food traditions before the storm and in many ways has been saved by them since.

From Publishers Weekly Starred . In this gratifying love letter to her adopted home, food writer Roahen takes the French idea of terroir—the effect of a region's climate and geography on its wine grapes—as a jumping-off point, locating New Orleans' "emotional terroir" in its food. Though it's a nebulous concept, this culinary tour succeeds repeatedly in defining the indefinable with grace, wit and passion—especially in regards to the city's alluring, complex flavors and aromas. Beginning with gumbo, Roahen examines the Crescent City's signature dishes, offering a history of the cuisine, the people who shaped it and those who keep it alive. Readers will meet Ernest and Mary Hansen, crafters of "artisan" shaved-ice sno-balls; take a seat at Luizza's by the Track for transcendental BBQ shrimp po-boys; sample Miss Lovie's phenomenal Big Mama's Seafood Gumbo; and marvel at the ravenous characters populating Hawk's crawfish boil. An accomplished cook herself, Roahen periodically ushers readers into her kitchen for experiments like the daunting, superindulgent Turducken: a chicken stuffed inside a duck that is then stuffed inside a turkey. Hurricane Katrina is treated as a kind of recurring character, dogging the city and its inhabitants, and Roahen honors their struggle and loss. Those familiar with the city will smile and nod along; readers who've never had the pleasure may find themselves making travel arrangements long before the last page. Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Readers who've never had the pleasure of visiting [New Orleans] may find themselves making travel plans before the last page. -- Publishers Weekly Roahen poignantly addresses the unwelcome diner at the table but finds the soul of the city in its many cooks. -- Booklist, Elliot Mandel About the Author Sara Roahen's work has appeared in Tin House, Oxford American, and Food Wine magazines. She and her husband moved back to New Orleans in 2008.