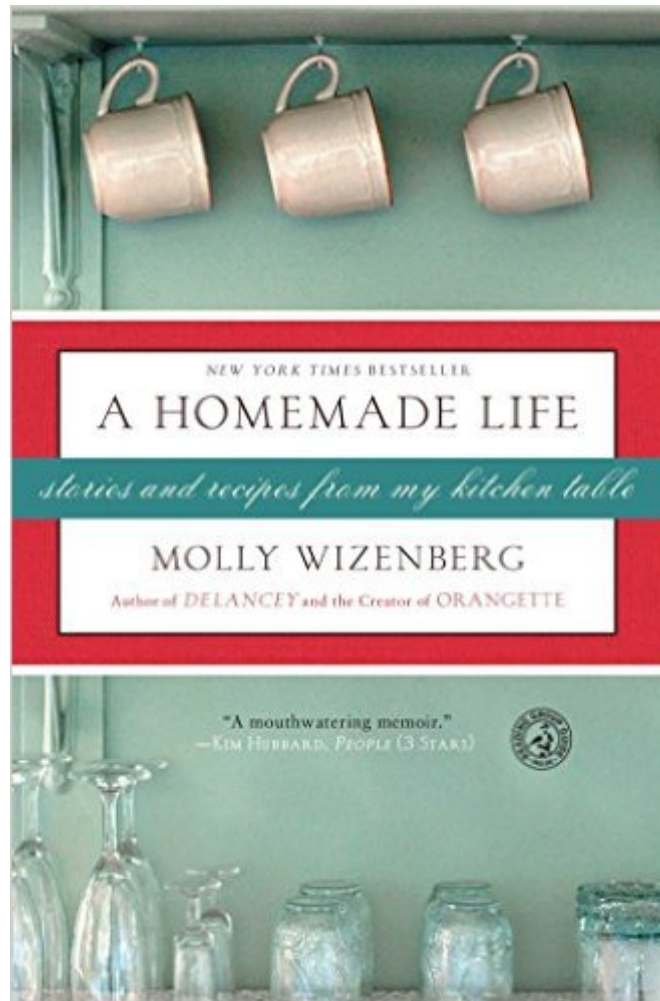


The book was found

A Homemade Life: Stories And Recipes From My Kitchen Table



Synopsis

When Molly Wizenberg's father died of cancer, everyone told her to go easy on herself, to hold off on making any major decisions for a while. But when she tried going back to her apartment in Seattle and returning to graduate school, she knew it wasn't possible to resume life as though nothing had happened. So she went to Paris, a city that held vivid memories of a childhood trip with her father, of early morning walks on the cobbled streets of the Latin Quarter and the taste of her first pain au chocolat. She was supposed to be doing research for her dissertation, but more often, she found herself peering through the windows of chocolate shops, trekking across town to try a new pâtisserie, or tasting cheeses at outdoor markets, until one evening when she sat in the Luxembourg Gardens reading cookbooks until it was too dark to see, she realized that her heart was not in her studies but in the kitchen. At first, it wasn't clear where this epiphany might lead. Like her long letters home describing the details of every meal and market, Molly's blog Orangette started out merely as a pleasant pastime. But it wasn't long before her writing and recipes developed an international following. Every week, devoted readers logged on to find out what Molly was cooking, eating, reading, and thinking, and it seemed she had finally found her passion. But the story wasn't over: one reader in particular, a curly-haired, food-loving composer from New York, found himself enchanted by the redhead in Seattle, and their email correspondence blossomed into a long-distance romance. In *A Homemade Life: Stories and Recipes from My Kitchen Table*, Molly Wizenberg recounts a life with the kitchen at its center. From her mother's pound cake, a staple of summer picnics during her childhood in Oklahoma, to the eggs she cooked for her father during the weeks before his death, food and memories are intimately entwined. You won't be able to decide whether to curl up and sink into the story or to head straight to the market to fill your basket with ingredients for Cider-Glazed Salmon and Pistachio Cake with Honeyed Apricots. --This text refers to the Audible Audio Edition edition.

Book Information

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Customer Reviews

A book that begins with a father, surveying the dinner table, remarking, "You know, we eat better at home than most people do in restaurants" --- how can you not be instantly hooked? Especially when you learn he's not praising a wife who's studied at Cordon Bleu and whips out four-star masterpieces night after night. As his daughter tells us: "There were hot dogs sometimes, and cans of baked beans. Our garlic came in a jar, minced and ready, and our butter was known to go rancid." So what was so great about meals at the Oklahoma City home of Morris Wizenberg? "It was the steady rhythm of meeting in the kitchen every night, sitting down at the table, and sharing a meal. Dinner didn't come through a swinging door, balanced on the arm of an anonymous waiter; it was something that we made together. We built our family that way --- in the kitchen, seven nights a week. We built a life for ourselves, together around that table. And although I couldn't admit it then, my father was showing me, in his pleasure and in his pride, how to live wholly, hungrily, loudly." And so it came to pass, right there on page two of "A Homemade Life: Stories and Recipes from My Kitchen Table", that I fell in love with Molly Wizenberg. Because she had what so many of us want --- a childhood with a steady rhythm and loving parents. And because she had incorporated what she learned during those meals so she can, without embarrassment, write directly and emotionally about her family and its meals. This book has 50 recipes, and many of them are fine and useful, if a bit tilted in favor of cakes and breads, pancakes and French toast. But they're not the reason that [...

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