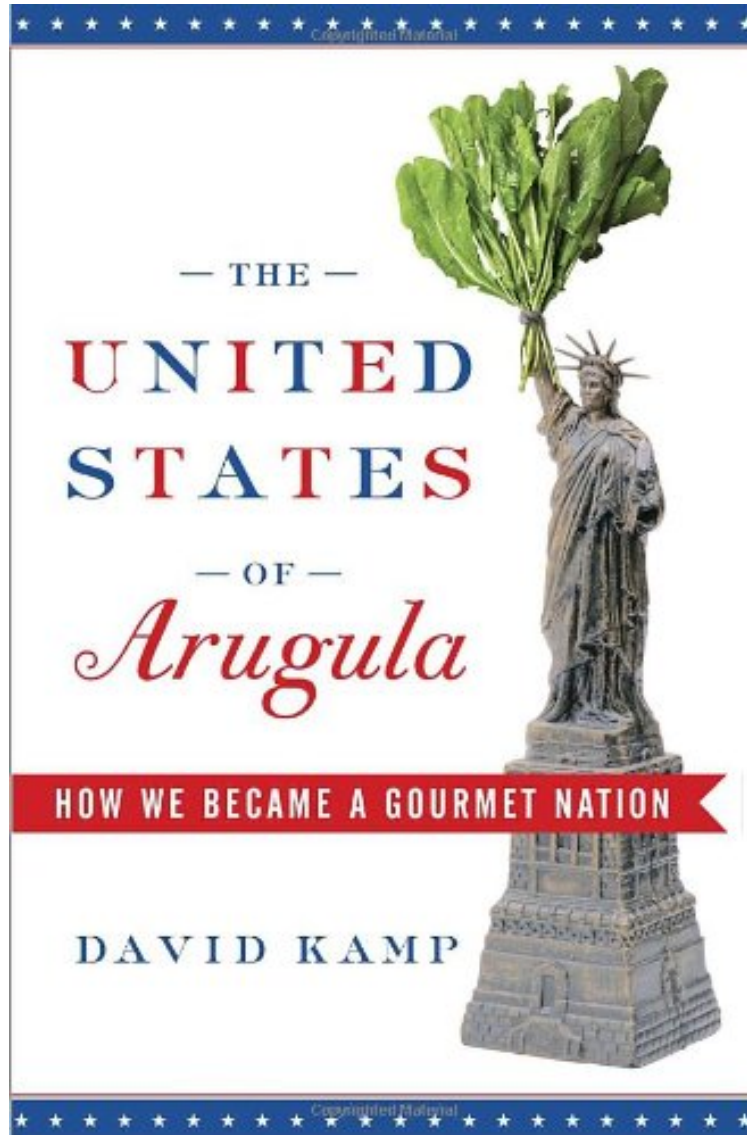


[Free read ebook] The United States of Arugula: How We Became a Gourmet Nation

The United States of Arugula: How We Became a Gourmet Nation

David Kamp

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David Kamp : The United States of Arugula: How We Became a Gourmet Nation before purchasing it in order to gage whether or not it would be worth my time, and all praised The United States of Arugula: How We Became a Gourmet Nation:

0 of 0 people found the following review helpful. Fun read for FoodiesBy Red FellixRecommended bymmmmm....don't recall. I think I heard it on an interview on NPR....actually an interesting read if you are interested in HOW we came to be a gourmet nation. Does make one hungry however...0 of 0 people found the

following review helpful. Five StarsBy briana mMust-read for all food-lovers.0 of 0 people found the following review helpful. Five StarsBy john g egertonThank you

One day we woke up and realized that our macaroni had become pasta, that our Wonder Bread had been replaced by organic whole wheat, that sushi was fast food, and that our tomatoes were heirlooms. How did all this happen, and who made it happen? *The United States of Arugula* is the rollicking, revealing chronicle of how gourmet eating in America went from obscure to pervasive, thanks to the contributions of some outsized, opinionated iconoclasts who couldn't abide the status quo. Vanity Fair writer David Kamp chronicles this amazing transformation, from the overcooked vegetables and scary gelatin salads of yore to our current heyday of free-range chickens, extra-virgin olive oil, Iron Chef, Whole Foods, Starbucks, and that breed of human known as the foodie. In deft fashion, Kamp conjures up vivid images of the Big Three, the lodestars who led us out of this culinary wilderness: James Beard, the hulking, bald, flamboyant Oregonian who made the case for American cookery; Julia Child, the towering, warbling giantess who demystified French cuisine for Americans; and Craig Claiborne, the melancholy, sexually confused Mississippian who all but invented food journalism at the *New York Times*. The story continues onward with candid, provocative commentary from the food figures who prospered in the Big Three's wake: Alice Waters and Jeremiah Tower of Berkeley's *Chez Panisse*, Wolfgang Puck and his L.A. acolytes, the visionary chefs we know by one name (Emeril, Daniel, Mario, Jean-Georges), the Williams in Williams-Sonoma, the Niman in Niman Ranch, both Dean and DeLuca, and many others. A rich, frequently uproarious stew of culinary innovation, flavor revelations, balsamic pretensions, taste-making luminaries, food politics, and kitchen confidences, *The United States of Arugula* is the remarkable history of the cultural success story of our era.

From Publishers WeeklyKamp, a writer and editor for *Vanity Fair* and *GQ*, details the development of fine dining in the U.S. and proves healthy, even exotic food movements are having an effect on our diet. He highlights the great divide between a population that relies on McDonald's and those who savor gourmet cooking. Historically, the rich always had high-end restaurants; the rest contented themselves with recipes in the ladies' sections of newspapers and magazines. But thanks to "the Big Three" James Beard, Julia Child and Craig Claiborne America had an eating revolution. Kamp supplies an engaging account of their careers; Claiborne has a particularly spicy life story. While *The Joy of Cooking* focused on helping housewives keep "one eye on the family purse and the other on the bathroom scale," says Kamp, quoting Irma Rombauer, Beard saw cooking as a passion. During the 1960s, restaurant reviews became respectable journalism and dining out a status symbol. As rebellion turned to affluence, "eating, cooking and food-shopping were symbols for those who considered themselves upwardly mobile." This cultural history makes for an engrossing read, documenting the dramas and rivalries of the food industry. (Sept.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.From BooklistIt seemed in the late 1950s that Americans were hopelessly wed to time-saving, nutritionally suspect food whose chief virtue was its ability to provide instant gratification of the most untutored senses. Then along came, in close succession, an imperious French chef, a couple of gay men, and a remarkably tall, surprisingly telegenic woman. They formed a vanguard for battalions of cookbook writers, restaurant owners, chefs, food critics, grocers, and television producers and personalities who brought the principles of fine food to increasingly sophisticated masses with plenty of discretionary income to indulge themselves. With pronounced and definite opinion, Kamp retells the culinary saga of these revolutionary times. His accounts of these pioneers of taste explain the contributions of each, and he regales the reader with gossipy anecdotes that belie the public faces with which these "authorities" sometimes masked their appetites for sex, drugs, celebrity, and money. Kamp's recounting of the rise of California cuisine--epitomized by Alice Waters and her Berkeley circle--aptly summarizes the era's glories and excesses. Mark KnoblauchCopyright American Library Association. All rights reserved David Kamp has seduced a tootle of food world idols into spilling the beans about who did what to whom in the decades when America was becoming obsessed with food. His *Arugula* world is juicy, irreverent, and full of bite. Gael GreeneWith the sweep of an epic novel, David Kamp takes us behind the scenes and into the sweaty, wacky, weird trenches of the Great American Food Revolution. His reporting is solid, his storytelling magnificent and his good humor is seemingly inexhaustible. I can't imagine a better guide for touring the United States of Arugula. This is a terrific book. Molly O'Neill, author of *Mostly True: A Memoir of Food, Family and Baseball*A great trip down memory lane and a must read for anyone passionate about the American food world of the last fifty years. Jacques PpinTheres plenty of dish in this insiders view of Americas gastronomic coming-of-age read all about the food fights and the food phonies. *The United States of Arugula* is as racy as it is relevant. I couldn't put it down! Jean Anderson, author, *The American Century Cookbook*A smart, engaging account of how serious foodies brought fresh, new, and delicious meals to American tables. Kamps deep understanding, appreciation, and respect for the key players in this history make his book a riveting read. Marion Nestle, author of *Food Politics and What to Eat*[*The United States of Arugula*] is something almost everybody but particularly those who have been caught up in upgrading their own food habits to gourmet status can mightily enjoy. . . . All the stars are here, from breakfast til midnight snack, in a page-

turning insiders guide with an emphasis on dish. Kirkus s