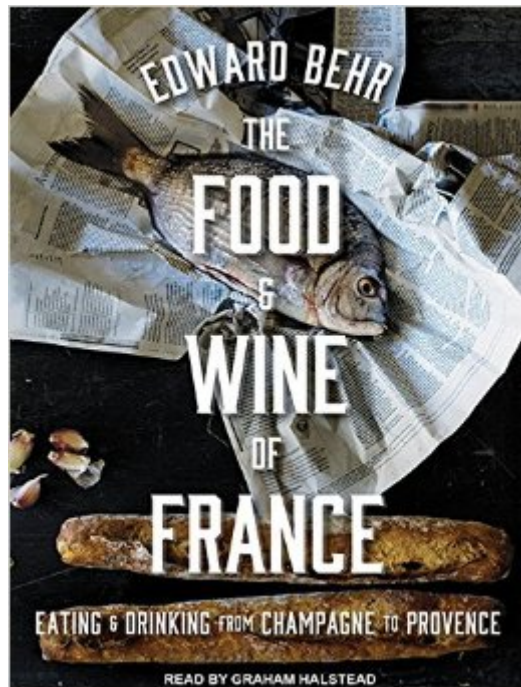


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The Food And Wine Of France: Eating And Drinking From Champagne To Provence



Synopsis

In *The Food and Wine of France*, influential food writer Edward Behr investigates French cuisine and what it means, in encounters from Champagne to Provence. He tells the stories of French artisans and chefs who continue to work at the highest level. Many people in and out of France have noted for a long time the slow retreat of French cuisine, concerned that it is losing its important place in the country's culture and in the world culture of food. And yet, as Behr writes, good French food remains very, very delicious. No cuisine is better. The sensuousness is overt. French cooking is generous, both obvious and subtle, simple and complex, rustic and utterly refined. A lot of recent inventive food by comparison is wildly abstract and austere. In the tradition of great food writers, Behr seeks out the best of French food and wine. He shows not only that it is as relevant as ever, but he also challenges us to see that it might become the world's next cutting-edge cuisine. *The Food and Wine of France* is a remarkable journey of discovery. It is also an investigation into why classical French food is so extraordinarily delicious-and why it will endure.

Book Information

Audio CD

Publisher: Tantor Audio; Unabridged edition (August 2, 2016)

Language: English

ISBN-10: 1515909727

ISBN-13: 978-1515909729

Product Dimensions: 6.4 x 1.1 x 5.3 inches

Shipping Weight: 8 ounces (View shipping rates and policies)

Average Customer Review: 3.7 out of 5 stars [See all reviews](#) (6 customer reviews)

Best Sellers Rank: #1,981,051 in Books (See Top 100 in Books) #98 in [Books > Books on CD > Cooking, Food & Wine](#) #1054 in [Books > Cookbooks, Food & Wine > Regional & International > European > French](#) #1683 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays](#)

Customer Reviews

Edward Behr is a good food writer. So good, in fact that he was voted into the James Beard Foundation's Who's Who of Food and Beverage in 2014 for his writing, mostly in his quarterly newsletter, *The Art of Eating*. This new book is equal to his reputation. In the introduction, he describes modern cuisine as *œaustere*. • This is the word I have been searching for to describe what I think of the 2 once portions of food resting on their sides amid squirts of colored

saucers on 14 white plates. There are no pictures and no recipes. There are, however, 32 essays that concentrate on the history, traditions, and champions of traditional French food, a style of cooking that Behr fears will be neglected and forgotten. His piece on andouillette (chitterling) sausage brought me back to my own experience in a small bistro in Burgundy where I ordered the dish and was introduced to terroir on a level that I had never imagined it to exist. Neither of us could finish our portion on our first occasions. Behr went on to develop his taste for the sausage and he writes about it with great affection. I have not had it since. There are wonderful essays on brioche, sea salt, Champagne, snails and other French foods. He visits bakers, farmers, and producers, some of whom he has known for years at this point, and takes these pieces to a depth that makes the reader feel privy to details that seem almost confidential. If what you want are pictures of plump glistening roasted chickens and the recipes to prepare them; or of fishermen unloading their catches on the docks of Marseilles, you should look to one of the fine food and beverage magazines that are published today. But if you are satisfied with great writing about even greater food, this book should suffice nicely. The Food and Wine of France, Eating and Drinking from Champagne to Provence. Doesn't that sound like fun?

well written, entertaining essays, but not a single photograph, or even a map. For a book that is as much a travelogue as anything, this is truly unforgivable. With a list price of 28.00 and only 291 pages, this is an unconscionable omission.

The only sadness is that it is only 280 pages long. It could and should have been 600 pages.

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