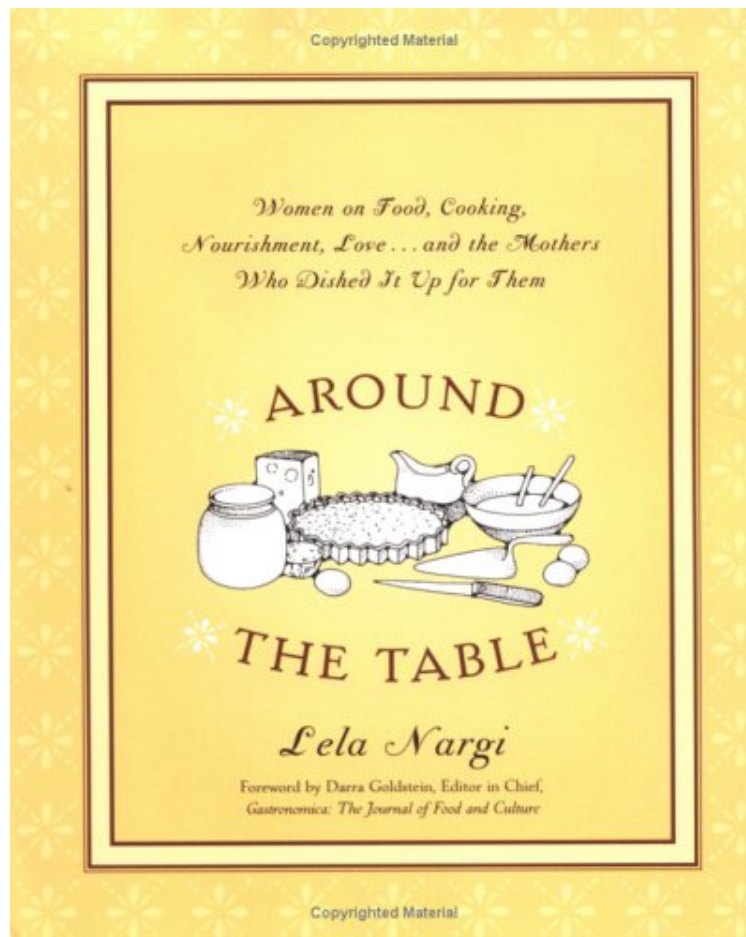


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Around the Table: Women on Food, Cooking, Nourishment, Love . . . and the Mothers Who Dished It Upfor Them

Lela Nargi

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Lela Nargi : Around the Table: Women on Food, Cooking, Nourishment, Love . . . and the Mothers Who Dished It Upfor Them before purchasing it in order to gage whether or not it would be worth my time, and all praised Around the Table: Women on Food, Cooking, Nourishment, Love . . . and the Mothers Who Dished It Upfor Them:

1 of 2 people found the following review helpful. Interesting insight to women and foodBy Jennifer B. BrownThis book offers a personal glimpse into women's lives and their life with food and other women. With a personal touch, Lela Nargi's writing puts the reader into the subject's lives and gives a tantalizing view of who cooks, why they cook, and why they cook WHAT they cook. The recipes are an added bonus, giving the reader another way to relate to the women they have just read about, and making the experience more fulfilling than just a book about women and

food. The stories are delightfully varied in terms of culture, tone and food, and give some new ideas on celebrating with food. I myself want to have a "perfect meal" party, and can only hope that it's as good as the one in "Around the Table". An excellent, quick read, and a great book to add to your collection, if you enjoy food and reading about foodies.

This unique tribute to women, food, and family is brimming with top-notch food writing and delicious recipes. In this mouthwatering celebration of the role cooking plays in our lives today, women describe the foods their mothers and grandmothers made for them and how they carry on the tradition of lovingly preparing for their own families "mother's very finest." Lela Nargi gathers around the table a wide array of women—from biologists and book editors to mathematicians and marketers—to discover why they feel that everything important in life—creativity, patience, time alone, time with others, nourishment—both physical and spiritual—lies in the simple act of cooking a meal. Featuring a baker's dozen women and their favorite home-cooked recipes—including the Thinking Person's Cheesecake and Day-After Thanksgiving Gumbo—*Around the Table* will delight any woman who relishes the act of putting food on the table for the people she loves.

From Booklist In this anthology, women from disparate walks of life reflect on the foods that have been important to them or that played some special roles in their lives. In addition, they record recipes for some of these singular dishes. Novelist Nancy Butcher rhapsodizes over natto, a fermented soybean product especially memorable from her Japanese American upbringing. Book editor Elizabeth Beier's recipe for crock-pot duck simplifies the French tradition of confit. Musician Kate Jacobs recalls the years her family was posted in the diplomatic corps to Vienna with a technique for producing apple strudel. Realtor Nancy -Keyser-Bryant offers a very old recipe for bread dip very much like country gravy and calling for rabbit or squirrel broth. A much more broadly appealing green-tomato chutney comes from the hand of Tessa Huxley, a Gothamite, preserving seasonal produce from an urban garden. The book's proffered recipes are secondary, though, to long and lovingly told stories of family bonding and of food's power to enhance women's lives and relationships. Mark Knoblauch Copyright American Library Association. All rights reserved About the Author Lela Nargi contributes articles on food and travel to a variety of national and international magazines. She is the author of *Knitting Lessons: Tales from the Knitting Path*.