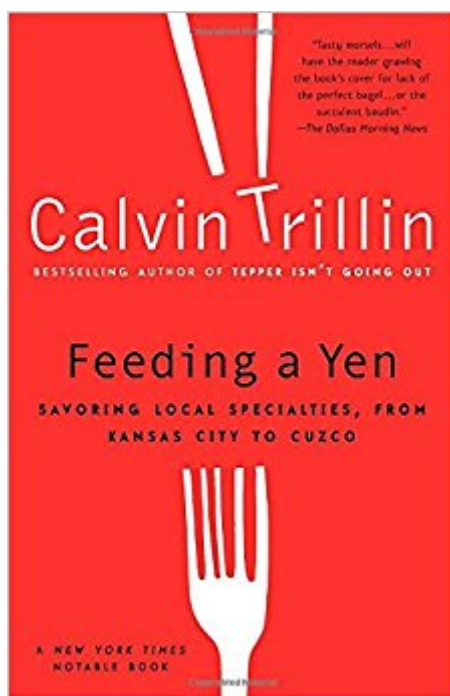


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Feeding A Yen: Savoring Local Specialties, From Kansas City To Cuzco



Synopsis

Calvin Trillin has never been a champion of the "continental cuisine" • palaces he used to refer to as La Maison de la Casa House. What he treasures is the superb local specialty. And he will go anywhere to find one. As it happens, some of his favorite dishes can be found only in their place of origin. Join Trillin on his charming, funny culinary adventures as he samples fried marlin in Barbados and the barbecue of his boyhood in Kansas City. Travel alongside as he hunts for the authentic fish taco, and participates in a "boudin blitzkrieg" • in the part of Louisiana where people are accustomed to buying these spicy sausages and polishing them off in the parking lot. ("Cajun boudin not only doesn't get outside the state, it usually doesn't even get home.") In New York, Trillin even tries to use a glorious local specialty, the bagel, to lure his daughters back from California. Feeding a Yen is a delightful reminder of why New York magazine called Calvin Trillin "our funniest food writer."

Book Information

Paperback: 216 pages

Publisher: Random House Trade Paperbacks; Reprint edition (May 11, 2004)

Language: English

ISBN-10: 0375759964

ISBN-13: 978-0375759963

Product Dimensions: 5.2 x 0.5 x 8 inches

Shipping Weight: 9.6 ounces (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 15 customer reviews

Best Sellers Rank: #1,090,880 in Books (See Top 100 in Books) #15 in Books > Travel > United States > Missouri > Kansas City #1219 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays #1302 in Books > Biographies & Memoirs > Professionals & Academics > Culinary

Customer Reviews

These 14 essays-which first appeared in the New Yorker and other magazines but have been reworked to form a cohesive whole-nearly all grow out of Trillin's concept of a "register of frustration and deprivation." Recorded are the delicacies that have not taken root in his otherwise fertile home turf of Greenwich Village. For those better acquainted with Trillin's droll humor than his culinary predilections, it should be noted that Trillin is no snooty foodie. His abiding enthusiasm for various dishes is matched by a disdain for "review trotters," and the objects of his affection are more homey

than rarefied: Louisiana boudin, Santa Fe posole, pimientos de Padron and Kansas City barbecue, for instance. About these products, he crafts writing that meanders but always finds its center. The deadpan wit, deprecating himself as much as others, remains at a slow simmer throughout. Just as the theme of longing is in danger of becoming repetitive, Trillin throws in a couple of pieces that break the mold but not the rhythm of the book. For Trillin's many fans, it has been too long since a new collection of his food writing has made its way to market-1984's *Third Helpings* was the last volume strictly devoted to his gastronomic exploits. However briefly, this should sate their longings. Copyright 2003 Reed Business Information, Inc. --This text refers to the Hardcover edition.

Trillin's latest title anthologizes his essays on food that appeared chiefly in the *New Yorker*. A dedicated Manhattanite, Trillin good-humoredly measures all life experiences by the standards of his own tiny neighborhood. Bagels not meeting ideals inaugurated by Gotham delis become objects of derision. Nevertheless, Trillin appreciates certain other inventions from the world's culinary traditions. He waxes poetic over Galician peppers, then searches Ecuador tirelessly for the perfect ceviche, only to discover a fondness for a rare high Lenten fish and vegetable soup. He combs New York's Chinatown, seeking his favorite dim sum and other gustatory delights. This leads Trillin to a reverie on a Prague Chinese restaurant serving up "Roast Pork Knee," available in two sizes. New York's outer boroughs disport themselves as sources of even more exotic ethnic foods. A Kansas City upbringing tempers Trillin's New York focus, compelling him to acknowledge that at least some American locale beyond New York, Louisiana, and California counts, even dimly, as "civilization." When he's back home, Trillin's prose turns rhapsodic as he describes the hundreds of dishes served in a hole-in-the-wall eatery whose owner is phobic about publicity. Fans of Trillin and his peripatetic appetite will gobble up their master's offerings. Mark Knoblauch Copyright © American Library Association. All rights reserved --This text refers to the Hardcover edition.

It's Trillin on food. Need I say more?

Dear Calvin Trillin, you are the very best food writer of all. They can have their Pollans and Bourdains, their M.F.K. Fishers, even their Jonathan Golds. For me, it is you and you only. Reading you is better than a crawfish boil or a lobster roll. This book was as delicious as ALICE, LET'S EAT. Winning, tasty, wise and sometimes laugh out loud hilarious. Please be my best friend and I will tell you where to get the best green chile stew in all of New Mexico.

Like all Calvin Trillin's writing about food - completely delish!

I had purchased this as a hardbound book years ago, and have picked it up in Kindle form so I can haul it with me on travels. Trillin's writing has never disappointed, and we share a love of good food on the road. All of his books are must haves for me.

I love this book. If your favorite types of food reviews are lengthy personal ones, then this book is for you. Calvin reviews the food from his heart, rather than with his brain, and I can't get enough of his stuff. :) It really makes me want to go hunt out the things he's had.

Easy to read; funny. Made me hungry and thirsty. I underlined some of the dishes and places to eat. Good reading!

If you are a foodie type who plans vacations around where and what you want to eat, you'll probably love this book. Trillin has a list of foods that he loves that can only be found in certain locations--usually nowhere near his Manhattan home. So, he travels all over the world and/or goes to great lengths to get these special foods. Trillin is an entertaining, clever author. I have loved some of his other books, such as *Quite Enough* of Calvin Trillin. However, not being at all a foodie, this book just was not for me. I just can't imagine caring this much about food, and talking about it in this much detail.

I read this book on a recent trip to Los Angeles, where I regrettably realized that Nate and Al's in Beverly Hills had better whitefish salad than Murray's in NYC. When Calvin Trillin would visit his daughters in California, he used to take a dozen or two bagels with him from NYC, to tempt them back to the capital of authentic bialys and appetizing stores from the Southern California wastelands of sun dried tomato and bee pollen bagels. What can one make of a world where a London fish and chips salesman uses matza meal to batter coat his fish, San Francisco style burritos are sold in Manhattan, NY Bagels are in LA, and great Chinese food can be found in Paris? Calvin Trillin, in a series of essays ("Magic Bagel", "Grandfather Knows Best", "Chinatown, Chinatown", etc), takes the reader on a very funny and enlightening trip around the world, as he finds the best local foods. My faves were, he eats Chinese from Paris to Prague, he searches for the bagels of Hyman Perlmutter's Tanenbaum's bakery, and he explores the fish taco.

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