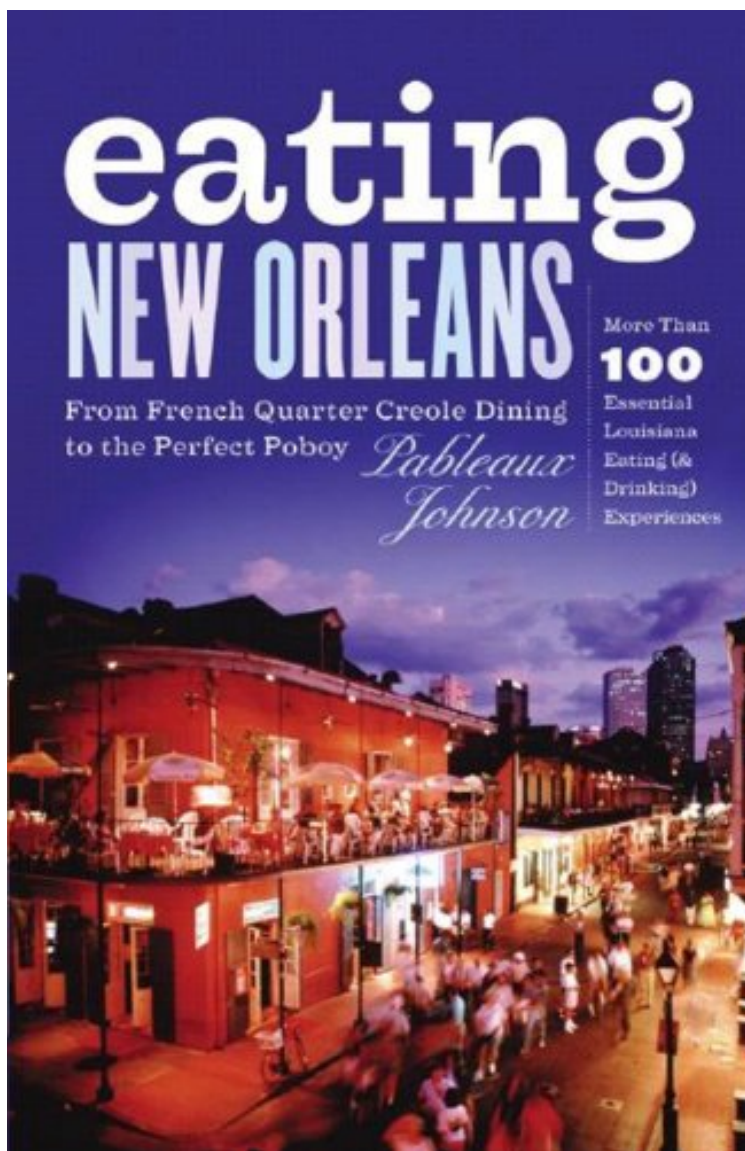


(Library ebook) Eating New Orleans: From French Quarter Creole Dining to the Perfect Pobo

Eating New Orleans: From French Quarter Creole Dining to the Perfect Pobo

Pableaux Johnson

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Pableaux Johnson : Eating New Orleans: From French Quarter Creole Dining to the Perfect Pobo before purchasing it in order to gage whether or not it would be worth my time, and all praised Eating New Orleans: From French Quarter Creole Dining to the Perfect Pobo:

1 of 1 people found the following review helpful. a GREAT bookBy gizmo13It is sad that there are only two other

reviews of this book, and that the most recent one was submitted back in 2006. The book fills a much-needed niche. More than a New Orleans restaurant guide (although it is perhaps the best of those), this book takes a wider view of Creole and Cajun cuisine, with lots of sidebar material that will be welcomed both by newbies and the already well-versed. The book also gives insights into markets and grocers, mail order sources, and more. The book was written just before Katrina, so obviously some of the information is a bit dated, some establishments mentioned no longer exist, and the post-storm arrivals on the NOLA restaurant scene are obviously not mentioned. But I was surprised what a huge percentage of the content remains accurate and how helpful the restaurant guide is today. This remains an essential book for culinary appreciation of modern New Orleans. I'd love to see a revised edition, but until that happens, don't miss this very fine book.

0 of 0 people found the following review helpful. Even More Reasons to Love New Orleans
By J. Tebeau
A loving guide to New Orleans' sprawling food (and drinkin') culture, written by a guy who knows his stuff and loves his subject. Mr. Johnson tells you his insider tips like a cool friend hiping you to the best places he's found in this marvelous city.

6 of 6 people found the following review helpful. A window into the cuisine and culture that make New Orleans such a treasure
By Nancie S. Mcdermott
Eating New Orleans is a feast--a terrific read brimming everything that's worth knowing about the Crescent City's unique universe of food. It delivers a full course meal of facts, legends, and stories, seasoned with portraits of the people, unique ingredients, and classic dishes that make New Orleans a place unlike any other in the world. Mr. Johnson writes about his city with extraordinary insight, knowledge, humor, and passion. Before Katrina this book had tremendous practical value. Now it is a treasure. It provides a unique and precious window into a world in transition: a history of what was, a handbook to what is, and a guide to the culinary world that we as Americans can and must revive, restore, and renew in this Living National Treasure of a City, New Orleans.

Includes more than 100 essential Louisiana eating (and drinking) experiences. This guide to the city's legendary restaurant scene, distinctive food culture, and renowned barrooms includes more than 100 restaurant entries that take readers to the eateries where authentic Louisiana cuisine lives and breathes from the French Quarter's white-linen Creole institutions to the funky family-owned joints that locals call home. Equal parts travel book and food guide, food writer Pableaux Johnson provides plenty of tips for the hungry traveler, guiding them to both the culinary hot spots and to lesser-known neighborhoods. Maps and browser-friendly lists provide valuable context, while short features explain the city's distinctive specialty dishes, native ingredients, and signature celebrations (Mardi Gras and JazzFest to name only two). Eating New Orleans also tells the story of rustic Cajun cuisine and the influence of this distinctive "bayou country food" on New Orleans's temples of high cuisine, and includes a quick side trip to the cradle of Cajun cuisine the coastal marshes and broad prairies of Acadian Louisiana. 50 black white photographs, 6 maps, index, appendices.

About the Author
Pableaux Johnson is a new Orleans-based food and travel writer and the author of several books on Louisiana food. His work has appeared in The New York Times, Saveur, the New Orleans Times-Picayune, Texas Monthly, Cooking Light, and Coastal Living. He is the author of Lonely Planet World Food New Orleans and was a nominee for a 2004 James Beard Journalism Award.