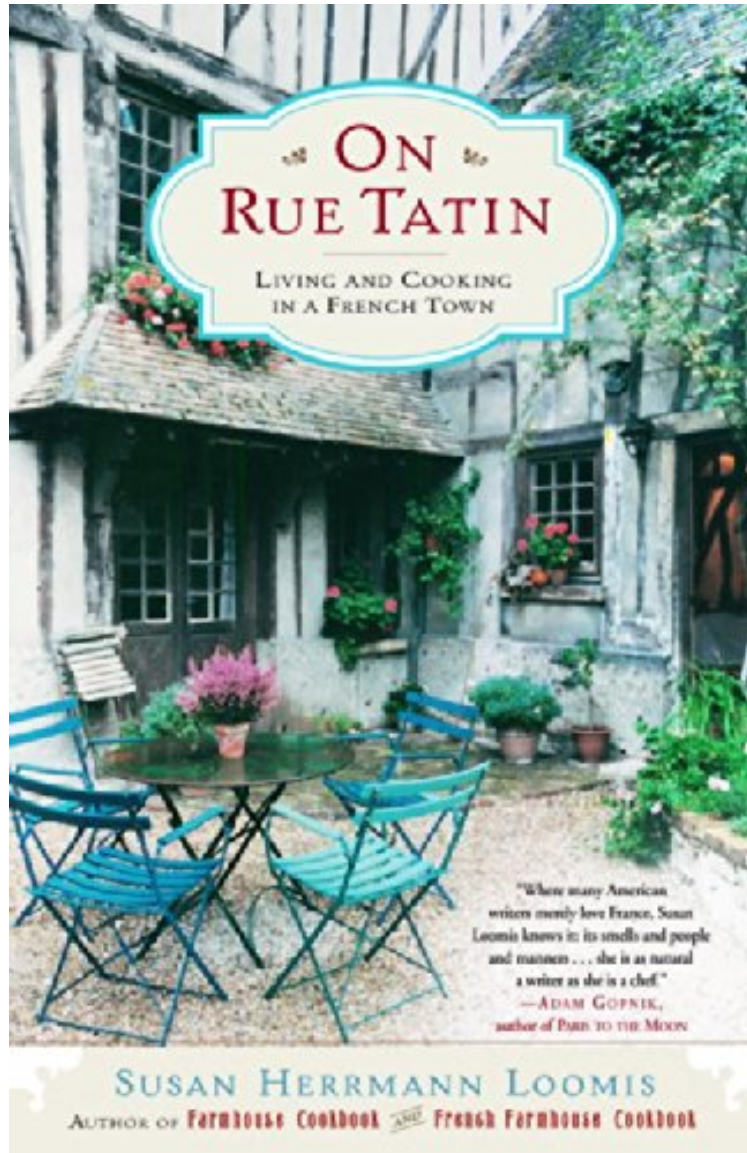


(Download ebook) On Rue Tatin: Living and Cooking in a French Town

On Rue Tatin: Living and Cooking in a French Town

Susan Herrmann Loomis

audiobook / *ebooks / Download PDF / ePub / DOC



DOWNLOAD



+

READ ONLINE

#382212 in Books Susan Herrmann Loomis 2002-04-30 2002-04-30 Original language: English PDF # 1 8.00 x .70 x 5.20l, .60 #File Name: 0767904559320 pages On Rue Tatin Living and Cooking in a French Town | File size: 26.Mb

Susan Herrmann Loomis : On Rue Tatin: Living and Cooking in a French Town before purchasing it in order to gage whether or not it would be worth my time, and all praised On Rue Tatin: Living and Cooking in a French Town:

2 of 2 people found the following review helpful. She's Living My Dream By C. Gottlieb I savored each chapter in this book not only for the recipes but for the story and how it progressed from a student year in Paris to the family move to renovating the house to starting a new life in France. She talks about how culturally the day to day life in France is so

different from living in the USA, challenging yet magical. She writes about how she adapts to the daily life, the market, the butcher, the conflicts and resolution of having an adorable centuries old former convent with restriction of the deed and rights of way established long before the Pilgrims arrived in the New World. Her recipes she shares at the end of each chapter are not necessarily hers but of the various people in town that she has befriended. Recipes that are passed down from generations tweaked for modern day preparation. I loved this book. I also was amazed that her husband did the entire renovation of this house, saving the aggravation of finding reliable labor and craftsmanship. A true labor of love, both of them, he with the house renovation, she with her books and cooking school. She is living my dream! 1 of 1 people found the following review helpful. Window into France, its People, and its Food By Froggy "On Rue Tatin" is a classic that will surely still be in print in years to come. It records Loomis' move to the Norman town of Louviers and her experiences as she learned the ways of the French, and not simply about the cooking of the French. By turns droll and insightful, this book both entertains and informs. It also contains some very good recipes. I had ordered the book chiefly for the recipe for Miche's Apricot Jam--I had found the recipe on line but I wanted to read about it in context. Alas, this British edition did not contain that recipe. So I checked again and found that the American edition of the book is subtitled "The Simple Pleasures of Life in a Small French Town." If you want the apricot jam recipe, get the American edition. Otherwise, the two books seem to be identical. 0 of 0 people found the following review helpful. I LOVED IT By Sue Christensen This is a lovely book. Let me tell you where I am coming from. I'm, let's say, older live on an island in Washington state, USA. We're 5 1/2 hours from Hawaii, double that from France. For a somewhat ordinary person my age, Hawaii was a dream and France, well almost unthinkable. England and France are our nation's grandmothers, sister cities. A grand heritage in many ways we have from England, but a more delightful one from France. Susan Loomis has captured all that delight in this little book. She and her husband bought a 15th century house in a little city in Normandy, restored it, and nicely but briefly told the story. She is also a mom, there are joyful scenes of this. She is an excellent cook includes a few choice recipes. Now, as I understand from a little research, she runs a cooking school in this place, but I am getting ahead of the book. Read it and be delighted as I.

Susan Loomis arrived in Paris twenty years ago with little more than a student loan and the contents of a suitcase to sustain her. But what began then as an apprenticeship at La Varenne cole de Cuisine evolved into a lifelong immersion in French cuisine and culture, culminating in permanent residency in 1994. *On Rue Tatin* chronicles her journey to an ancient little street in Louviers, one of Normandy's most picturesque towns. With lyrical prose and wry candor, Loomis recalls the miraculous restoration that she and her husband performed on the dilapidated convent they chose for their new residence. As its ochre and azure floor tiles emerged, challenges outside the dwelling mounted. From squatters to a surly priest next door, along with a close-knit community wary of outsiders, Loomis tackled the social challenges head-on, through persistent dialogue and baking. *On Rue Tatin* includes delicious recipes that evoke the essence of this region, such as Apple and Thyme Tart, Duck Breast with Cider, and Braised Chicken in White Wine and Mustard. Transporting readers to a world where tradition is cherished, *On Rue Tatin* provides a touching glimpse of the camaraderie, exquisite food, and simple pleasures of daily life in a truly glorious corner of Normandy.

.com It has been said that food defines a culture. For the French, food is an integral part of their coveted tradition, and Susan Herrmann Loomis's new book *On Rue Tatin* embraces both. As a young, recent American college graduate, Loomis left the U.S. for France to attend one of the oldest French cooking schools, La Varenne. Her intent was to immerse herself in French cooking with the aspiration of becoming a food critic. Working as the French equivalent of an apprentice, she quickly became intimate with the ways and traditions that define the French culture, specifically its cuisine. *On Rue Tatin* ("On Tatin Street") is a descriptive narrative of Loomis's first several years in France, her encounters with the local people, and the bonds she formed, as well as recipes she gathered during her time there. Following her formal culinary training, Loomis returned to the U.S. and met the man who would become her husband. After the couple's first son turned 2, they moved to France where Loomis was determined to launch her writing career focusing on unique aspects of French farming cuisine. She and her husband eventually purchased an old monastery in Louviers in the Normandy region of France. One of the more humorous and memorable stories she shares concerns the landlord of the small rental that they occupied for a year while her husband remodeled the monastery to livable conditions. During that year, the wife of the landlord believed them to be CIA agents and chose to keep a cold distance from the family. Meanwhile the French police suspected them of dealing drugs. Every recipe featured throughout this memoir comes with an interesting, anecdotal story, and is very much representative of traditional French cuisine. Gateau au Chocolat de Mamy (or Mamy Jacqueline's Chocolate Cake) is a dense, almost death-by-chocolate confection, but served alone or with a fresh fruit coulis, it will bring a smile, as will the sweet explanation of its origin. Loomis describes experiences and people with much detail, sometimes several times over, and her prose allows the reader to imagine the tempting smells and vivid colors of the countryside. You may find yourself wishing to see pictures of Loomis's home and the quaint village where she lived, but perhaps that was Loomis's intent--she wants to tempt and challenge you to experience the beauty and foods of Louviers and the Normandy region for yourself. --

Teresa Simanton
From Publishers Weekly
Loomis, an American chef and author of *Farmhouse Cookbook* and *The Great American Seafood Cookbook*, enthusiastically recounts every aspect, both intriguing and mundane, of her immersion into the cuisine and lifestyle of northern France. She moved to Paris in 1980 to study cooking and, after a rough start, found her place as a weekend visitor at one family's home in Normandy. After cooking school, she went back to the States, returning to France frequently to visit friends. It wasn't long before she became addicted to Normandy's fresh ingredients: goose, garlic, rabbit, wild mushrooms and rich gastronomy, and found herself longing to live there. In 1994, Loomis and her husband moved to the region and bought a dilapidated convent in the small town of Louviers. Her tales of adventures in restoration and run-ins with locals (e.g., the crotchety priest next door, the incorrigibly gregarious rug salesman) are funny, but certainly familiar, especially given that many recent books have told similar stories about ambitious expatriates' forays into rural European life. The cookbook/travelogue/memoir hybrid has become an overcrowded genre, and Loomis's doesn't distinguish itself. Nevertheless, few food writers have depicted Normandy so attentively, and Loomis has compiled an impressive collection of savory recipes that evoke the region's best, including *Civet D'Agneau* (Hearty Lamb Stew) and *Roti de Cuisse de Sanglier* (Roasted Leg of Wild Boar). Furthermore, classic Gallic personalities are accurately and engagingly rendered, making this more than just a culinary memoir. (Apr.)
Forecast: This work targets Francophilic gastronomes, but probably won't break out of that niche. Nonetheless, the success of Loomis's cookbooks should help boost this title's sales.
Copyright 2001 Cahners Business Information, Inc.
From Library Journal
Here are two culinary memoirs by American women now living in France. The similarities end there, as one author went to France for the food and stayed for the life that grew up around her, while the other moved to France for its own sake and realized that she'd better learn to cook once she became engaged to a Frenchman. In *On Rue Tatin*, Loomis, a food writer and an accomplished cook, recalls her initial journey to Paris to attend cooking school. Her apprenticeship at La Varenne cole de Cuisine led to a job as an assistant to food writer Patricia Wells and a lifelong fascination with French cooking and culture. Eventually, in 1994, she and her family permanently settled in a medieval convent on Rue Tatin in the Norman town of Louviers. Interspersed with her lyrical descriptions of daily life in urban and rural France are 50 recipes from a simple frittata to a complex pot au feu culled from both famous chefs and the local fish seller. The author prepares most of the dishes in her own home, and American readers should be able to do the same in a well-equipped kitchen though they may have trouble finding a leg of wild boar at their local supermarket. In *French Fried*, Rochefort (French Toast) writes about how her obsession with French food became a personal one when her French husband-to-be announced that they could not afford to keep eating in restaurants for the rest of their lives. There are a few recipes, most of them for "basics" such as vinaigrette or homemade mayonnaise. More of a general commentary on life in France as seen through its cuisine (one helpful tip for tourists: don't go into a restaurant and order only a salad or a sandwich because this is something you do in a caf ; restaurants are for meals), *French Fried* is the book to purchase if your patrons are looking for an informal travel guide. Buy both books if you are able; and if you regularly answer reference questions about the cooking of wild boar, you'll definitely need *On Rue Tatin*. Wendy Bethel, Southwest P.L., Grove City, OH
Copyright 2001 Reed Business Information, Inc.