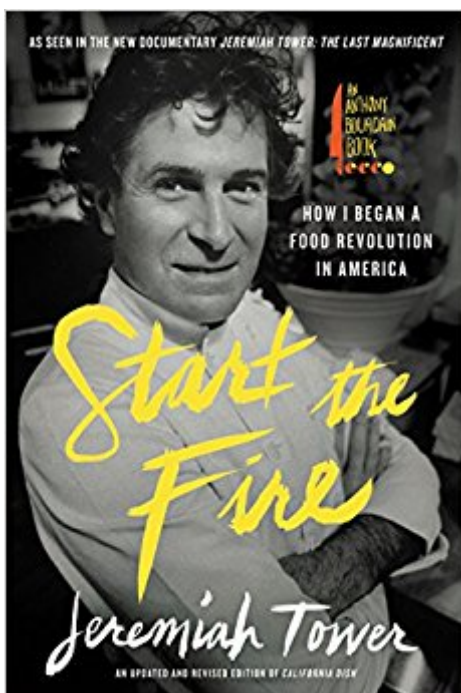


The book was found

Start The Fire: How I Began A Food Revolution In America



Synopsis

AS SEEN IN THE NEW DOCUMENTARY JEREMIAH TOWER: THE LAST MAGNIFICENT Newly revised and reissued to coincide with *The Last Magnificent*, a documentary feature produced by Anthony Bourdain, the indelible and entertaining memoir from Jeremiah Tower which chronicles life at the front lines of redefining modern American cuisine. Widely recognized as the godfather of modern American cooking, Jeremiah Tower is one of the most influential cooks of the last forty years. In 2004, he rocked the culinary world with a tell-all story of his lifelong love affair with food, and the restaurants and people along the way. In this newly revised edition of his memoir, retitled *Start the Fire*, Tower shares with wit and honesty his insights into cooking, chefs, celebrities, and what really goes on in the kitchen. Above all, Tower rhapsodizes about food—the meals choreographed like great ballets, the menus scored like concertos. No other book reveals more about the seeds sown in the seventies, the excesses of the eighties, and the self-congratulations of the nineties. With a new introduction by the author, *Start the Fire* is an essential account of the most important years in the history of American cooking, from one of its singular personalities.

Book Information

Paperback: 416 pages

Publisher: Anthony Bourdain/Ecco (April 4, 2017)

Language: English

ISBN-10: 0062498436

ISBN-13: 978-0062498434

Product Dimensions: 6 x 1.1 x 9 inches

Shipping Weight: 15.5 ounces (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars 14 customer reviews

Best Sellers Rank: #241,728 in Books (See Top 100 in Books) #78 in Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > California #132 in Books > Biographies & Memoirs > Regional U.S. > West #372 in Books > Biographies & Memoirs > Professionals & Academics > Culinary

Customer Reviews

Widely recognized as the godfather of modern American cooking, Jeremiah Tower is one of the most influential cooks of the last forty years. In 2004, he rocked the culinary world with a tell-all story of his lifelong love affair with food, and the restaurants and people he encountered along the way. In *Start the Fire*, this revised edition of his memoir, *California Dish*, Tower shares with wit and honesty

his insights into cooking, chefs, celebrities, and what really goes on in the kitchen. No other book reveals more about the seeds sown in the seventies, the excesses of the eighties, or the self-congratulations of the nineties. With a brand-new introduction by the author, *Start the Fire* is an essential account of the most important years in the history of American cooking from one of its singular personalities.

Jeremiah Tower was the chef and co-owner in the 1970s of *Chez Panisse* restaurant in Berkeley, California, and *Stars* restaurant in San Francisco. Tower's first book, *New American Classics*, won a James Beard Foundation Award in 1986 for Best American Regional Cookbook. In 1996, Tower won the Beard Award for Best Chef in America. He lives in Mexico.

Printed in tandem with the Anthony Bourdain theatrical release of the film "The Last Magnificent," if you love chefs, you love cooking, and love to look behind the scenes, this is a delicious must-read about the man who put his beliefs and talent where they belong, right on the table in front of everyone. It's a drop what you're doing, put your feet up and take your appetite for fun on an adventure. Widely recognized as the godfather of modern American cooking, Jeremiah Tower is one of the most influential cooks of the last forty years. Today, his new book updates his escapades and provides new recipes. I can't wait for his next book. He has rocked the culinary world with a tell-all story of his lifelong love affair with food, and the restaurants and people along the way. He created California cuisine, and stirred up the American culinary scene, defining what chefs and menus are today.

What a fantastic book! J. Tower OBVIOUSLY educated, eloquent and talented writer and story teller and more than just a chef! Food perspective, menus, business approach, standards, all awesome. An education in running restaurants.

Interesting book about big egos in food business. Wonderful menu ideas.

Fantastic fun read. Very well written.

Loved it, was great meeting him at the San Francisco premier of the documentary and really touched on points in the book.

Great

Awesome

The story was great ... sent the 2nd copy to a friend for birthday ...

[Download to continue reading...](#)

Fire Encyclopedia: Kindle Fire Manual for the latest generation of Kindle E-Readers and Fire Tablets, Kindle Voyage, Kindle Paperwhite, Fire HD 6, Fire HD 8, Fire HD 10, and Fire HDX 8.9
Start the Fire: How I Began A Food Revolution In America Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Fire Stick: The Ultimate Fire Stick User Guide - Learn How To Start Using Fire Stick, Plus Little-Known Tips And Tricks! (Streaming ... TV Stick User Guide, How To Use Fire Stick) Fire Stick: Start Using your Fire TV to the fullest: Best Ways to Unlock Fire TV Stick (the 2017 updated user guide,home tv,tips and tricks,digital ... prime,by echo,expert,internet) Fire TV: Fire Stick: The Ultimate User Guide to Fire Stick To TV, Movies, Apps, Games & Much More (how to use Fire Stick, streaming, tips ... (User guides, internet, free movie Book 2) How to Install Kodi on Fire Stick: Install Kodi on Fire Stick: Step-By-Step Instructions with Screen Shots! (2017 Kodi User Guide, fire tv stick, kodi book, kodi fire tv stick, kodi stick) All-new Fire HD8 and Fire HD10 Tips, Tricks, and Traps: A comprehensive user guide to the new Fire HD8 and Fire HD10 tablets The Day the Revolution Began: Reconsidering the Meaning of Jesus's Crucifixion Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook,Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Fire Encyclopedia: Fire TV and Fire Stick Manual (First Edition). Fire HD 8 with Alexa: Unlocking Your All-New Fire HD 8 Tablet with Alexa: The Ultimate User Guide on Everything You Need to Know About the Latest Fire HD 8 with Alexa Kindle Fire HD 8 & 10 Manual: All New Fire HD User Guide (Kindle Fire HD Manual) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Babushka: Russian Recipes from a Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes, Ukrainian food, Polish recipes) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Going Raw: Everything You Need to Start Your Own Raw Food Diet and Lifestyle Revolution at Home Food from the Fire: The Scandinavian Flavours of Open-fire

Cooking Maus : A Survivor's Tale. I. My Father Bleeds History. II. And Here My Troubles Began
How Rugby Began

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)