

The book was found

Something To Food About: Exploring Creativity With Innovative Chefs



Synopsis

Questlove is a drummer, producer, musical director, culinary entrepreneur, and a New York Times best-selling author. What unites all of his work is a profound interest in creativity. In *Something to Food About*, Questlove applies his boundless curiosity to the world of food. In conversations with ten innovative chefs in America, he explores what makes their creativity tick, how they see the world through their cooking and how their cooking teaches them to see the world. The conversations begin with food but they end wherever food takes them. Food is fuel. Food is culture. Food is history. And food is food for thought. Featuring conversations with: Nathan Myhrvold, Modernist Cuisine Lab, Seattle; Daniel Humm, Eleven Madison Park, and NoMad, NYC; Michael Solomonov, Zahav, Philadelphia; Ludo Lefebvre, Trois Mec, L.A.; Dave Beran, Next, Chicago; Donald Link, Cochon, New Orleans; Dominique Crenn, Atelier Crenn, San Francisco; Daniel Patterson, Coi and Loco'l, San Francisco; Jesse Griffiths, Dai Due, Austin; and Ryan Roadhouse, Nodoguro, Portland

Book Information

Hardcover: 240 pages

Publisher: Clarkson Potter (April 12, 2016)

Language: English

ISBN-10: 0553459422

ISBN-13: 978-0553459425

Product Dimensions: 8.3 x 0.9 x 10.8 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars See all reviews (41 customer reviews)

Best Sellers Rank: #7,472 in Books (See Top 100 in Books) #2 in Books > Arts & Photography > Photography & Video > Architectural > Houses & Hotels #3 in Books > Arts & Photography > Photography & Video > Photojournalism & Essays > Photo Essays #19 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays

Customer Reviews

This book reminds me of the slogan in The Washington Post ads -- If you don't get it, you don't get it. If you're looking for a cookbook -- move on, minion. This isn't for you. It may have recipes but they're for creativity and passion rather than food. As a student of creativity and someone who repeat-reads biographies and repeat-watches documentaries for what some may consider an unhealthy number of times (to dissect the creative processes), I LOVED this book. To me, it's like a

documentary on passion and creativity in book form. As Quest interviewed these amazing, innovative chefs and compared and contrasted their journeys to his experiences in the music industry, I found myself adding a layer with my own experiences as a writer in the publishing industry. The similarities were surprising...but, then again, maybe not. The book reinforces the idea that there are common threads in the journeys of all creative types. The passion, the drive, the obsession, the workaholicism, the apprenticeship, the innovation, the art, the love -- they all form our personal roots which grow and manifest themselves in different ways -- some of us become musicians, some become writers, and then others become chefs. While there are commonalities in all of the interviews, each adeptly explores different aspects of creativity that will resonate with artists, no matter what the medium is. I learned something different in each one, mostly because the questions were brilliant and gave diverse contexts that led to insightful answers. Even the footnotes are must-reads--some of them were like stream of thought, some contained interesting facts, others were bizarre--all were worth reading and helped round out the interviews and stories. And I usually NEVER read footnotes, but once I read one I read them all.

Roots Musician Questlove is constantly traveling, and discovering new foods, new tastes and new cultures on the road. After a pilgrimage to eat at Jiro's restaurant (Jiro Dreams of Sushi fame), his Instagram account blew up. This food dialogue and frenzy inspired him to write this book. Questlove interviewed ten of the best, most innovative chefs across the United States. Dave Beran, Chicago, talks about how they came up with the concept of Next, where every three months, they reinvent themselves. I tried to get a reservation when Next first opened, so reading about how and why he wanted to do this after Alinea was the "next" best thing. Ludo Lefebvre, Los Angeles, shares why he opted to do popups after working in very high end restaurants serving the one percent. While I was able to eat at L'Orangerie and Bastide once each to celebrate a special occasion (Table 14!, Ludo exclaimed when I told him), I am so grateful that he is serving delicious food at a lower price point. He proves that you can still show off your best with a menu priced at \$35 instead of \$195. Ryan Roadhouse, Portland, discusses how they channeled novels or shows like Haruki Murakami and Twin Peaks to create inspired, delicious menus. The section on Donald Link was also one of my favorites because I fell in love with his Herbsaint at first bite, and once on a short trip, ate there several nights in a row! I used to as send anyone bound to N'awlins to that restaurant, and they would always thank me profusely later. I recognized most of the chefs interviewed, and thank Questlove for introducing me to the ones I hadn't. There's only one woman chef interviewed, Dominique Crenn in San Francisco, and she's one of only two women in the U.S. with two Michelin

stars.

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

something to food about: Exploring Creativity with Innovative Chefs Inside Chefs' Fridges, Europe: Top chefs open their home refrigerators Chefs of Aloha: Favorite Recipes from the Top Chefs of Hawai'i Where Chefs Eat: A Guide to Chefs' Favorite Restaurants (2015) The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) 1,000 Food Art and Styling Ideas: Mouthwatering Food Presentations from Chefs, Photographers, and Bloggers from Around the Globe (1000 Series) The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs The Vegetarian Flavor Bible: The Essential Guide to Culinary Creativity with Vegetables, Fruits, Grains, Legumes, Nuts, Seeds, and More, Based on the Wisdom of Leading American Chefs Exploring the World of Chemistry: From Ancient Metals to High-Speed Computers (Exploring Series) (Exploring (New Leaf Press)) 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) Eat Fresh Food: Awesome Recipes for Teen Chefs Food and the City: New York's Professional Chefs, Restaurateurs, Line Cooks, Street Vendors, and Purveyors Talk About What They Do and Why They Do It One Drawing A Day: A 6-Week Course Exploring Creativity with Illustration and Mixed Media (One A Day) One Watercolor a Day: A 6-Week Course Exploring Creativity Using Watercolor, Pattern, and Design (One A Day) Mark Guiliana - Exploring Your Creativity on the Drumset Will Bonsall's Essential Guide to Radical, Self-Reliant Gardening: Innovative Techniques for Growing Vegetables, Grains, and Perennial Food Crops with Minimal Fossil Fuel and Animal Inputs Food Politics: How the Food Industry Influences Nutrition and Health (California Studies in Food and Culture) The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) Food Processor Greats: Delicious Food Processor Recipes, The Top 100 Food Processor Recipes Food Service Menus: Pricing and Managing the Food Service Menu for Maximum Profit (The Food Service Professional Guide to Series 13)

[Dmca](#)