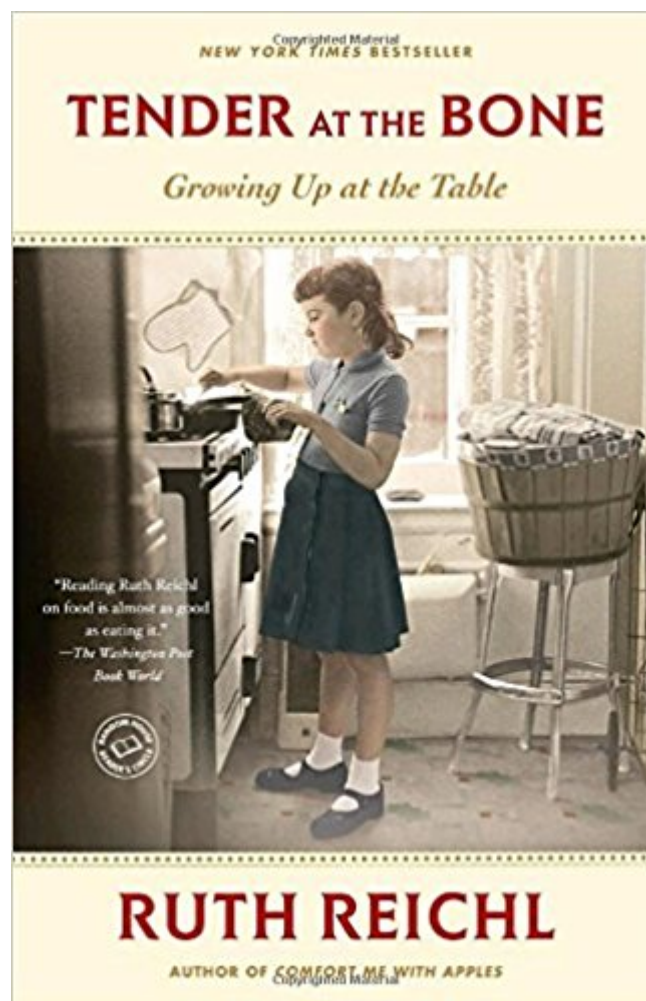




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Tender At The Bone: Growing Up At The Table (Random House Reader's Circle)



Synopsis

NEW YORK TIMES BESTSELLER At an early age, Ruth Reichl discovered that "food could be a way of making sense of the world. . . . If you watched people as they ate, you could find out who they were." Her deliciously crafted memoir, *Tender at the Bone*, is the story of a life determined, enhanced, and defined in equal measure by a passion for food, unforgettable people, and the love of tales well told. Beginning with Reichl's mother, the notorious food-poisoner known as the Queen of Mold, Reichl introduces us to the fascinating characters who shaped her world and her tastes, from the gourmand Monsieur du Croix, who served Reichl her first soufflé, to those at her politically correct table in Berkeley who championed the organic food revolution in the 1970s. Spiced with Reichl's infectious humor and sprinkled with her favorite recipes, *Tender at the Bone* is a witty and compelling chronicle of a culinary sensualist's coming-of-age.

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Customer Reviews

New York Times restaurant critic Ruth Reichl reads her (only very slightly abridged) memoir with the same humor, care, and intimacy that she put into its writing. The voices of the chefs, waiters, and gourmands who taught her to love food and its preparation come to life in this audiobook.

Particularly compelling is her wonderful tale of "Life on Mars"--boarding school in Montreal might well have been on another planet. We listen as her halting French becomes fluent, as she shares weekend forays for forbidden smoked meat and cream puffs (the cure for all homesickness) with her

new friend, Beatrice, and as her encounter with Beatrice's father, Monsieur du Croix, introduces her to a new level of joy in food. Audiobook listeners are also treated to a handy booklet of recipes included with the tapes that represent a dish from each of the main characters we meet in Ruth's life. --This text refers to an out of print or unavailable edition of this title.

Reichl discovered early on that since she wasn't "pretty or funny or sexy," she could attract friends with food instead. But that initiative isn't likely to secure her an audience for her chaotic, self-satisfied memoirs, although her restaurant reviews in the New York Times are popular. Reichl's knack for describing food gives one a new appreciation for the pleasures of the table, as when she writes here: "There were eggplants the color of amethysts and plates of sliced salami and bresaola that looked like stacks of rose petals left to dry." But when she is recalling her life, she seems unable to judge what's interesting. Raised in Manhattan and Connecticut by a docile father who was a book designer and a mother who suffered from manic depression, Reichl enjoyed such middle-class perks as a Christmas in Paris when she was 13 and high school in Canada to learn French. But her mother was a blight, whom Reichl disdains to the discomfort of the reader who wonders if she exaggerates. The author studied at the University of Michigan, earned a graduate degree in art history, married a sculptor named Doug, lived in a loft in Manhattan's Bowery and then with friends bought a 17-room "cottage" in Berkeley, Calif., which turned into a commune so self-consciously offbeat that their Thanksgiving feast one year was prepared from throwaways found in a supermarket dumpster. Seasoning her memoir with recipes, Reichl takes us only through the 1970s, which seems like an arbitrary cutoff, and one hopes the years that followed were more engaging than the era recreated here. Copyright 1998 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

This account of Reichl's early years is a compelling story of an unusual childhood. Her experiences include a stint in a Canadian boarding school where she learned French, to time in a commune in San Francisco. Always food is at the center of her life, whether preparing it or eating it with friends. I think having read her tribute to her mother colored my reading of this book. Her mother suffered from mental illness, and Reichl's understanding of her mother's state after her death, gave a light-hearted and amusing slant that she portrays differently in her later account. The book is interspersed with fascinating and delicious recipes for dishes that I will never cook but enjoy reading about.

Arrived promptly, in good condition, great book. Spoilers ahead: if you started with *Garlic and Sapphires*, and are looking for the same sort of foodie/flavor discussion that was present in that book, it's not as present in this one. It's still there, Reichl is great at bringing to life flavors that you are vaguely aware of but don't really know how to process, but it felt to me that the book isn't as dedicated to food as *Garlic and Sapphires*. The recipes in the book are great and a lot of fun, some of them take a lot of work and a lot of prep. The only thing that disappointed me was the lessening of food discussion. It was great to read about the author's life and background, and her journey, though. Good book

I read this book about 5 years ago and had made a recipe from this book that I loved. I somehow lost the book, couldn't remember the title of the book...couldn't quite remember the recipe....then a few weeks ago...TaDa! I found the title of this book, came to , bought the book, found my recipe...I am a happy girl! ãfÂ ã Å,Ã Å ã â

I read Reichl's *"Garlic and Sapphires"* awhile back and picked up *"Tender at the Bone"* soon after, but I kept putting off reading it even though the first book was so good. It turned out *"Tender at the Bone"* is even BETTER. It's a memoir of her early life and is filled with fascinating and cringe-worthy anecdotes. At first it was surprising she chose to go into the food business having grown up in a house with a manic-depressive mother who thought nothing of adding leftover apple pie to a stew and who denied it was her menu of spoiled foods that brought food poisoning down on a major dinner party. I had to laugh when Reichl said her job was to police the table and whisper "don't eat that," to potential victims of her mother's bizarre and dangerous food foibles. The book was fascinating and left me wishing for more.

It's impossible not to get caught up in this fascinating and well-written memoir. I particularly love the way Ms. Reichl presents the individuals who have influenced her relationship to food and fostered the knowledge and skills that shaped her career. Her descriptions of her experiences along the way are quite absorbing and are a wonderful journey for the reader as well.

Excellent read. A delicious memoir seasoned with mouthwatering recipes. I couldn't put it down. Well written perfectly edited. Can't wait to try making the beef bourgonione.

I am the author's contemporary, and I also grew up with a mother who didn't cook well, although

mine was not bipolar. She simply bought into the post war push to make cooking "convenient" for women, and I suffered through many meals of Swanson's frozen dinners, fish sticks, frozen vegetables--in California!--and jello salads. (The frozen things didn't require preparation.) I was permitted to cook, but only occasionally...I could season steaks, I could make cakes from a box, I had a child's cookbook that contained a decent recipe for meatloaf, and that was about it. I was enchanted with Julia Child's early TV programs, but managed to insult my mother by giving her "Mastering" as a Christmas gift (I took the book back, and I still have it.) I remember years later going to Kermit Lynch's store in Albany (we called him the Albanian Wine Merchant) and being impressed with his tastes. For these reasons I related to Reichl's book and enjoyed it very much. It is also just a well written autobiography, showing how a young person found the courage to follow her passion. I have just read her three books, in reverse order of their publication...I think each one is better than the one before.

Indeed, a wonderful story written in full color and includes colorful characters especially the author's depressed mother and gallant father.

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