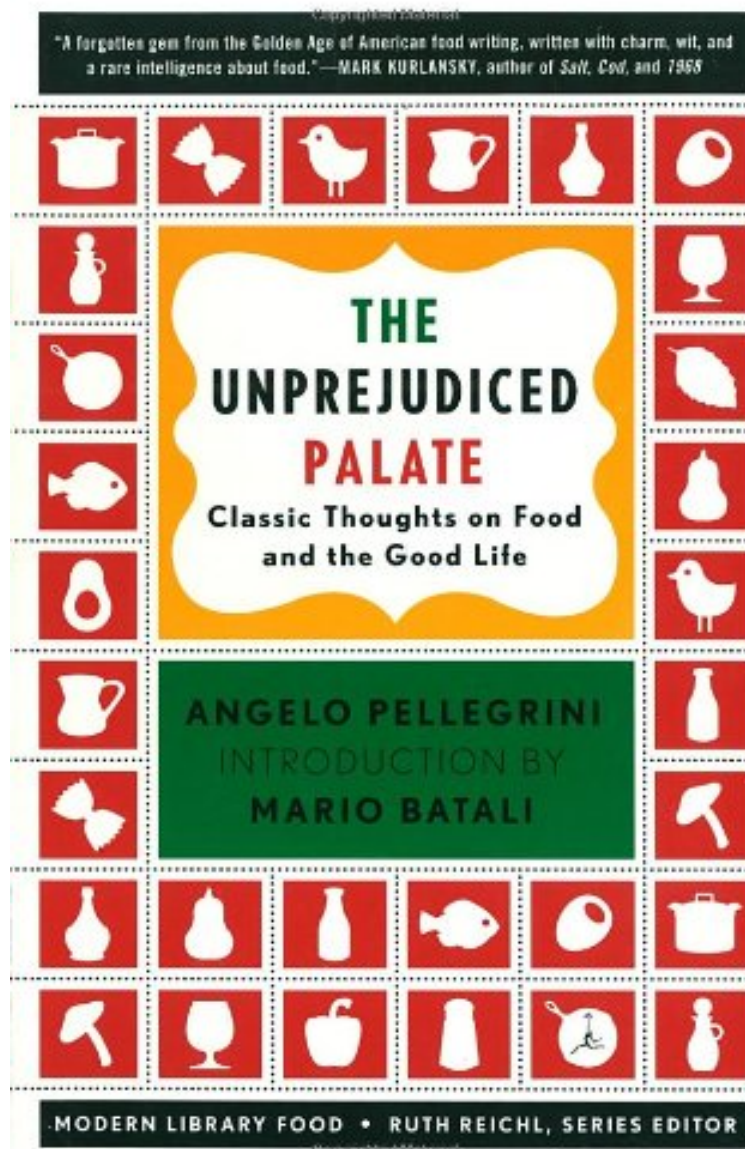


[Download] The Unprejudiced Palate: Classic Thoughts on Food and the Good Life (Modern Library Food)

## The Unprejudiced Palate: Classic Thoughts on Food and the Good Life (Modern Library Food)

Angelo M. Pellegrini

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#431299 in Books Modern Library 2005-08-09 2005-08-09 Original language: English PDF # 1 8.00 x .60 x 5.201, .50 #File Name: 0812971558272 pages | File size: 76.Mb

Angelo M. Pellegrini : The Unprejudiced Palate: Classic Thoughts on Food and the Good Life (Modern Library Food) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Unprejudiced Palate: Classic Thoughts on Food and the Good Life (Modern Library Food):

1 of 1 people found the following review helpful. Good recipe ideas, if you can get past the pretentiousness  
By Amy's Cooking Adventures  
The first quarter of the book, in which the authors continuously scorns America (especially the uninspired, novice American housewife) had me gritting my teeth and reminding myself that he was speaking to the 1940's America and housewife. Nonetheless, it was an absolute slog and I nearly gave up on the book. After that, the author moves on to explain his peasant upbringing in Italy and eventually immigration to the US and the book begins to pick up. Finally, about halfway through he begins to share recipes, though not in typical recipe book format (only charlatans would do such a thing) but in a more home-style, "sitting around grandpa's table" sort of way. And yet, I'd be reading happily along and there would be another scornful zinger (hefty children and fat bottomed aunts, anyone?) sheesh. I found that imagining the author as a curmudgeonly 90 year old grandfather (though he was only in his 40's when this book was published) helped me get through it. That being said, speckled throughout, there are many delicious recipes, many good thoughts on gardening and our response to food and wine (my favorite is when eh compares eating pasta with a side to bread to eating mashed potatoes with french fries - I always thought it was rather redundant!)  
1 of 1 people found the following review helpful. but each of his books is a real treasure of wisdom and joy. This book is one of his later works ...  
By Judy C. I have been on a search for Angelo Pellegrini's books for years. They are no longer in print. I am once again enjoying his view of life, food, a balanced life. I am sorry that he is not longer alive to write more, but each of his books is a real treasure of wisdom and joy. This book is one of his later works and I was able to find it.  
1 of 1 people found the following review helpful. A joy to read  
By Judy Sanders  
This classic book on family, food, and a spirited life is one to own and to reread from time to time. Pellegrini was a young boy when his family immigrated to a small town in western Washington state. He became one of the University of Washington's most popular English professors. His energy and love of life were also evident in his weekly articles in The Seattle Times. Treat yourself to this classic.

First issued in 1948, when soulless minute steaks and quick casseroles were becoming the norm, *The Unprejudiced Palate* inspired a seismic culinary shift in how America eats. Written by a food-loving immigrant from Tuscany, this memoir-cum-cookbook articulates the Italian American vision of the good life: a backyard garden, a well-cooked meal shared with family and friends, and a passion for ingredients and cooking that nourish the body and the soul.

From Booklist  
Although he wrote it nearly 60 years ago, Pellegrini's treatise on food and life reads like a contemporary paean to the Italian culinary ideal. It is no surprise that the editor of this series of classic food writings chose Mario Batali to write a new introduction to Pellegrini, for the two share a nearly identical philosophy. Pellegrini immigrated to the U.S. from Italy and became a professor of English. At his Seattle home, he cultivated a garden and spread a gospel of simple, fresh cooking that wowed his academic colleagues. Disdaining the pretensions of the midcentury movement for processed, flavorless foods, Pellegrini was a lonely voice for using game, fresh herbs, home-canned tomatoes, and garden vegetables to create simple sauces for pasta. He relished the organ meats that repelled so many others, but he could not cook without his beloved imported Parmigiano Reggiano cheese. In his writings, he recorded recipes, but these are more general techniques than rosters of precisely measured ingredients. Those unfamiliar with Pellegrini will be astounded at his prescience. Mark Knoblach  
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I have always thought that Angelo Peligrini misnamed his charming but opinionated book. It should have been called the Prejudiced Palate, because he is so absolutely sure and unwavering in his vision of how to live a beautiful and delicious life. And I think hes right.  
Alice Waters, Owner, Chez Panisse  
"Like great dishes, great writing remains in our memory forever. Angelo Pellegrini's *THE UNPREJUDICED PALATE* is a lesson in how to enjoy life in an elegant and highly civilized way." Jacques Ppin  
"Angelo Pellegrini remains undoubtedly one of America's greatest food writers. But *THE UNPREJUDICED PALATE* is not just about cooking; it's about taking the time to slow down and savor life. This delightful classic is a must read for those who live in our fast-food nation."  
David Rosengarten, author of *Its All American Food*, *The Dean and DeLuca Cookbook* and *Taste*  
"*THE UNPREJUDICED PALATE* is a forgotten gem from what might be remembered as the Golden Age of American food writing. This Italian born, beloved Seattle professor, friend and colleague of MFK Fisher, wrote with charm, wit, and a rare intelligence about food."  
Mark Kurlansky, author of *Salt, Cod, 1968*  
Angelo Pellegrinis very personal view of cookery in America in the late forties is erudite, fascinating and at times screamingly funny. His descriptions of his Italian familys favorite dishes are so complete that they might as well be recipes, each more delicious sounding than the next  
Daniel Bouloud  
*THE UNPREJUDICED PALATE* is a savory treat that, like a fine wine or good stinky cheese, has improved with age  
Jessica Harris, author of *The Africa Cookbook* and *Beyond Gumbo*  
From the Inside Flap  
First issued in 1948, when soulless minute steaks and quick casseroles were becoming the norm, *The Unprejudiced Palate* inspired a seismic culinary shift in how America eats. Written by a food-loving immigrant from Tuscany, this memoir-cum-cookbook articulates the Italian American vision of the good life: a backyard garden, a well-cooked meal shared with family and friends, and a passion for ingredients and cooking that nourish the body and the soul.