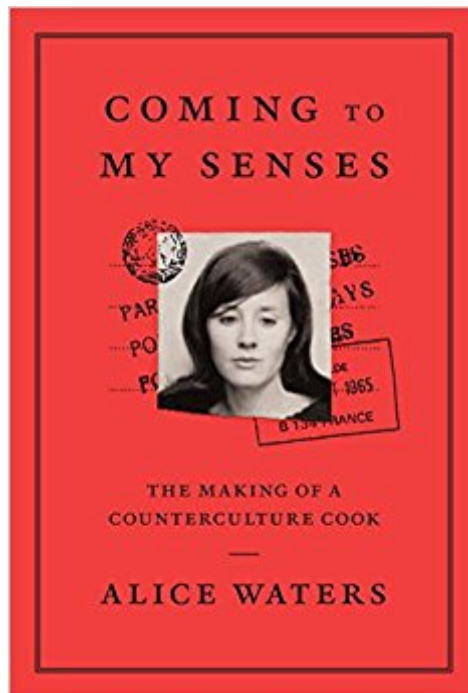




The book was found

Coming To My Senses: The Making Of A Counterculture Cook



Synopsis

The long-awaited memoir from cultural icon and culinary standard bearer Alice Waters recalls the circuitous road and tumultuous times leading to the opening of what is arguably America's most influential restaurant. When Alice Waters opened the doors of her "little French restaurant" in Berkeley, California in 1971 at the age of 27, no one ever anticipated the indelible mark it would leave on the culinary landscape—Alice least of all. Fueled in equal parts by naiveté and a relentless pursuit of beauty and pure flavor, she turned her passion project into an iconic institution that redefined American cuisine for generations of chefs and food lovers. In *Coming to My Senses* Alice retraces the events that led her to 1517 Shattuck Avenue and the tumultuous times that emboldened her to find her own voice as a cook when the prevailing food culture was embracing convenience and uniformity. Moving from a repressive suburban upbringing to Berkeley in 1964 at the height of the Free Speech Movement and campus unrest, she was drawn into a bohemian circle of charismatic figures whose views on design, politics, film, and food would ultimately inform the unique culture on which Chez Panisse was founded. Dotted with stories, recipes, photographs, and letters, *Coming to My Senses* is at once deeply personal and modestly understated, a quietly revealing look at one woman's evolution from a rebellious yet impressionable follower to a respected activist who effects social and political change on a global level through the common bond of food.

Book Information

Hardcover: 320 pages

Publisher: Clarkson Potter (September 5, 2017)

Language: English

ISBN-10: 030771828X

ISBN-13: 978-0307718280

Product Dimensions: 5.9 x 1.1 x 8.6 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #2,265 in Books (See Top 100 in Books) #6 in Books > Cookbooks, Food & Wine > Cooking Methods > Organic #13 in Books > Biographies & Memoirs > Professionals & Academics > Culinary #17 in Books > Cookbooks, Food & Wine > Celebrities & TV Shows

Customer Reviews

“[Waters] does an artful job of showing how even the most apparently unrelated

experiences helped lead her to her profession. She is also quite frank about her failures; her relationships with lovers, friends, and colleagues; and her pride in remaining a part of the 1960's counterculture that nourished her. An almost charmed restaurant life that exhales the sweet aromas of honesty and self-awareness. —Kirkus Reviews

ALICE WATERS is the executive chef, founder, and owner of Chez Panisse Restaurant and Café in Berkeley, California. She founded the Edible Schoolyard and has received the French Legion of Honor, WSJ Magazine Humanitarian Innovator Award, and three James Beard Awards. Alice is Vice President of Slow Food International and the author of thirteen books. Her most recent books are My Pantry, The Art of Simple Food II, 40 Years of Chez Panisse, and In the Green Kitchen. She lives in Berkeley, California.

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

Coming to My Senses: The Making of a Counterculture Cook Soap Making: 365 Days of Soap Making: 365 Soap Making Recipes for 365 Days (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, ... Making, Soap Making Supplies, Crafting) Soap Making: 365 Days of Soap Making (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, Soap Making Recipes, Soap Making Supplies): Soap Making Recipes for 365 Days The Ultimate Soap Making Guide: Unique Soap Making Recipes & Complete Soap Making Guide for Beginners (Soap Making at Home, Soapmaking Guide, Soap Making Recipes, Soap Making Book) Coming to Our Senses: Healing Ourselves and the World Through Mindfulness Irwin Klein and the New Settlers: Photographs of Counterculture in New Mexico The Conquest of Cool: Business Culture, Counterculture, and the Rise of Hip Consumerism Confessions of a Raving Unconfined Nut! Misadventures in the Counterculture Refried Elvis: The Rise of the Mexican Counterculture Uruguay, 1968: Student Activism from Global Counterculture to Molotov Cocktails (Violence in Latin American History) Appetite for Change: How the Counterculture Took On the Food Industry The Last Sane Man: Michael Cardew: Modern Pots, Colonialism, and the Counterculture (The Paul Mellon Centre for Studies in British Art) How I Learned to Snap: A Small Town Coming-Out and Coming-of-Age Story How I Learned to Snap: A Small-Town Coming-Of-Age & Coming-Out Story Company's Coming for Christmas (Company's Coming Special Occasion) Mr. Food Test Kitchen Cook it Slow, Cook it Fast: More Than 150 Easy Recipes For Your Slow Cooker and Pressure Cooker The Gray Cook Lecture Compendium: A Collection of Gray Cook Lectures Teens Cook: How to Cook What You Want to Eat Cook's Illustrated Meat Book: The Game-Changing Guide That Teaches You How to Cook Meat and Poultry with 425 Bulletproof

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)