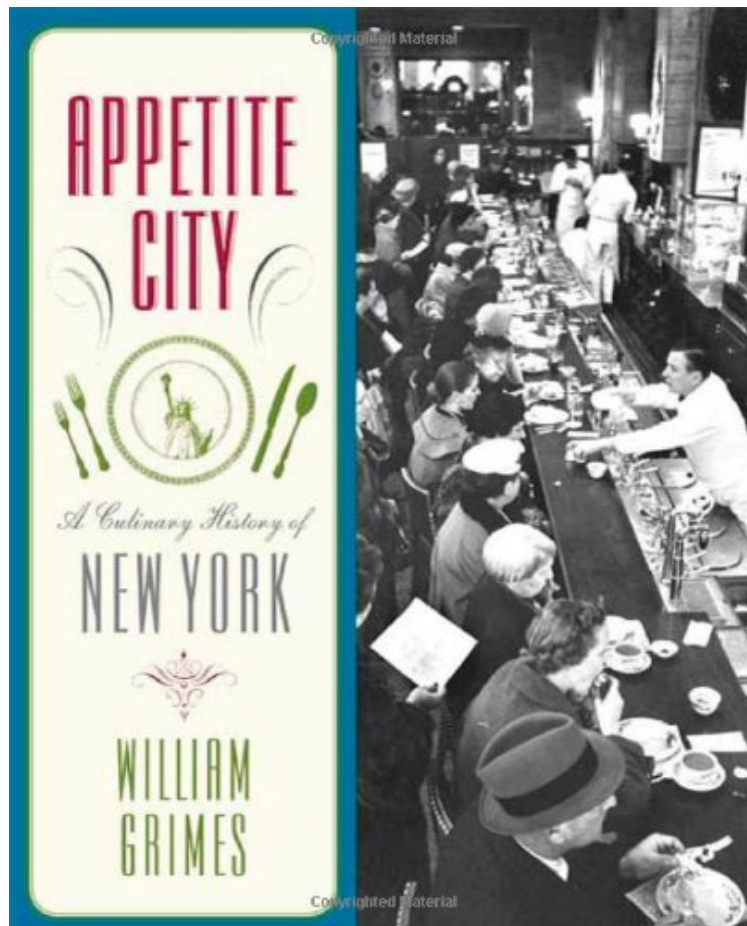


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Appetite City: A Culinary History of New York

William Grimes

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#1044446 in Books William Grimes 2010-09-28 2010-09-28 Original language: English PDF # 1 234.95 x .80 x 7.50l, 1.48 #File Name: 0374532494384 pages Appetite City A Culinary History of New York | File size: 49.Mb

William Grimes : Appetite City: A Culinary History of New York before purchasing it in order to gage whether or not it would be worth my time, and all praised Appetite City: A Culinary History of New York:

0 of 0 people found the following review helpful. Appetite City: A Culinary History of New York By Catkin From the days (1820s) when there was literally no place to eat out in New York to the present, this wonderful book reads like a dramatic suspense novel with the heroine as the city itself! Has your father ever taken you to lunch at the Automat or waited in line with you at Schrafft's for a hot fudge sundae? This book is for you! Check out the menus, and illustrations such as the one on p.150 of "the infamous dinner on horseback at Sherry's in 1903, where members of the Equestrian Club of New York dined from trays attached to saddles and sipped champagne through long straws. It immediately became a symbol of the excesses of the idle rich." 0 of 0 people found the following review helpful. I was under the impression I was buying a new ... By alex I was under the impression I was buying a new book, meanwhile this book came 100% used with stained and bent pages. 3 of 3 people found the following review helpful. Appetite

City: A Culinary History of NY By Diane Fox Written as a history of NY restaurants, this work by W. Grimes is big on detail of 18th 19th century NY dining but loses steam as it progresses into the 20th century. The author is to be commended for undertaking such an enormous subject matter, but in order to do it justice the book would have to have been double the pages. If you're a "foodie" who loves NY restaurants, this might book fill your appetite. But the average reader will come away hungry for more.

New York is the greatest restaurant city the world has ever seen. In *Appetite City*, the former New York Times restaurant critic William Grimes leads us on a grand historical tour of New York's dining culture. Beginning with the era when simple chophouses and oyster bars dominated the culinary scene, he charts the city's transformation into the world restaurant capital it is today. *Appetite City* takes us on a unique and delectable journey, from the days when oysters and turtle were the most popular ingredients in New York cuisine, through the era of the fifty-cent French and Italian table d'htes beloved of American "Bohemians," to the birth of Times Square where food and entertainment formed a partnership that has survived to this day. Enhancing his tale with more than one hundred photographs, rare menus, menu cards, and other curios and illustrations (many never before seen), Grimes vividly describes the dining styles, dishes, and restaurants succeeding one another in an unfolding historical panorama: the deluxe ice cream parlors of the 1850s, the boisterous beef-and-beans joints along Newspaper Row in the 1890s, the assembly-line experiment of the Automat, the daring international restaurants of the 1939 World's Fair, and the surging multicultural city of today. By encompassing renowned establishments such as Delmonico's and Le Pavillon as well as the Bowery restaurants where a meal cost a penny, he reveals the ways in which the restaurant scene mirrored the larger forces shaping New York, giving us a deliciously original account of the history of America's greatest city. Rich with incident, anecdote, and unforgettable personalities, *Appetite City* offers the dedicated food lover or the casual diner an irresistible menu of the city's most savory moments.

From Publishers Weekly Paris has better French restaurants, Madrid has better Spanish restaurants, and Tokyo has better Japanese restaurants, Grimes concedes, but no city... offers as many national cooking styles, at all price ranges, as New York does. It wasn't always this way. As Grimes points out, it wasn't until the early 19th century that Manhattan and Brooklyn's culinary offerings extended beyond boardinghouse and tavern. His lively, profusely illustrated history veers in one fascinating direction after another, from the proliferation of oyster houses in the 1800s to the original recipe for chop suey. Grimes hits all the obvious high points Delmonico's, the Automat, Le Pavillon, etc. but also puts a spotlight on forgotten venues like Forum of the Twelve Caesars, an outsized theme restaurant from the same company that owned the Four Seasons. He gets personal in the final chapter, describing the scene of the late 1990s and early 2000s from his front-line perspective as the restaurant critic for the New York Times. (He has since moved on to the book review desk.) All the material is so fascinating that you'll wish every chapter was at least twice as long, but it's hard to imagine a more entertaining introduction to the subject. (Oct.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. The latest book [from William Grimes] is a chronicle of New York's transformation from a Dutch village at the edge of the wilderness to what he sees as the most diverse restaurant city in the world . . . As for today's era of the entrepreneurial superchefs,' this vivid and vastly entertaining history positions it as the latest but hardly the final chapter in the culinary saga of the city with the bottomless appetite. Dawn Drzal, *The New York Times* If H. G. Wells had decided to send his Time Traveler to report on the early restaurants of New York, I doubt he could have provided us a much better description of the city's rich culinary history than the one William Grimes has just written . . . Join the author on his time-traveling journey through New York's rise as an appetite city, and you will be richer for the experience. Julie Gunlock, *National [New York]* is not the most important restaurant city in the world, one could argue, but that's not the right argument, Grimes suggests. He walks us from restaurant-free streets of the early 1900s to open kitchens of 2004, and through a brisk, fun study of how a culinary afterthought became the most complex and irritating restaurant city on the planet. Christopher Borrelli, *Chicago Tribune* In his fascinating *Appetite City*, William Grimes shows us how New York became, arguably, the best food city in the world. This is a wonderful book! Jacques Ppin, author of *The Apprentice: My Life in the Kitchen* *Appetite City*, as all books on New York should be, is rich in social conflict and fun. The paradox makes for great food history. Mark Kurlansky, author of *The Big Oyster* and *The Food of a Younger Land* Elegantly written and meticulously researched, *Appetite City* is a must-read for anyone who thinks they already know everything there is to know about the New York restaurant world. Tom Colicchio, chef/owner, *Craft Restaurants* William Grimes is a certified expert on New York's culinary world. I can't think of another person who could have achieved what he has in this engrossing and enlightening book. Bobby Flay, executive chef, *Mesa Grill* William Grimes has written a masterful and engrossing culinary history of New York. It's a veritable feast of anecdotes that will satiate foodies for years to come. Drew Nieporent, restaurateur (*Corton*, *Tribeca Grill*, *Nobu*, and *Centrico*) New York's role as a fancy food capital began in the early 1800s as a pastry shop near the foot of Manhattan, run by two brothers--Giovanni and Pietro Delmonico from Ticino, the Italian-speaking part of Switzerland . . . Grimes' culinary history intensively covers eating and eateries in the most recent half of the city's 400-year existence. Carl Hartman, *Associated Press* Former New York

Times restaurant critic (1999-2003) Grimes chronicles New York City's colorful culinary history from the early 1800s to the present ... Footnotes underscore the thorough research completed for this well-written book. VERDICT: New Yorkers, readers who enjoyed Mark Kurlansky's *The Big Oyster*, and those interested in food, cooking, and restaurants will enjoy this fascinating history. Christine Bulson, *Library Journal* All the material is so fascinating that you'll wish every chapter was at least twice as long, but it's hard to imagine a more entertaining introduction to the subject. Publishers Weekly *Appetite City* is a rollicking tale of big spenders, outsized appetites, and the way high rollers in New York made spectacles of themselves. Telling a story of celebrity restaurateurs, local delicacies, and New York's rapidly changing taste and complex social rituals, Grimes has made an important contribution to the social history of New York. Eric Homberger, author of *The Historical Atlas of New York City* About the Author William Grimes was the restaurant critic for *The New York Times* from 1999 to 2003. He is the author of *Straight Up or On the Rocks* (NPP, 2001) and *My Fine Feathered Friend* (NPP, 2002), and the coauthor of *The New York Times Guide to New York City Restaurants* 2004.