**Day of Honey: A Memoir of Food, Love, and War**

Anna Ciezadlo {921 CIEZALDO}

Ciezadlo presents a beautifully written, fiercely intelligent memoir exploring the heightened meaning of cooking during wartime.

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{641.5951 LEE}

A woman’s search for the world’s greatest Chinese restaurant proves that egg rolls are as American as apple pie.

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**Eat My Globe: One Year to Go Everywhere and Eat Everything** – Simon Majumdar

{641.013 MAJUMDAR}

An internationally popular food savant and blogger chronicles his yearlong journey around the world in search of everything delicious.

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**Tender at the Bone: Growing Up at the Table**

Ruth Reichl {921 REICHL}


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**Toasted: The Story of a Boy’s Hunger** – Nigel Slater

{641.3 SLATER}

A memoir by a noted food writer and cookbook author shares the story of growing up in 1960s suburban England, remembering his childhood through the food in his family’s pantry and the development of his own culinary talents.

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**Aphrodite: A Memoir of the Senses** – Isabel Allende

{863 ALLENDE}

A work combining personal narrative and erotic lore offers recipes, poems, stories, paintings, and anecdotes focusing on the sensuality of food.

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**A Homemade Life: Stories and Recipes from My Kitchen Table** – Molly Wizenberg

{921 WIZENBERG}

Author of the internationally famous blog, Orangette, Molly Wizenberg recounts a life with the kitchen at its center. From her mother’s pound cake, a staple of summer picnics during her childhood in Oklahoma, to the eggs she cooked for her father during the weeks before his death, food and memories are intimately entwined.

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**Cooking Dirty: A Story of Life, Sex, Love and Death in the Kitchen** – Jason Sheehan {921 SHEEHAN}

Describes the author’s work in kitchens ranging from a pizzeria and a French colonial to an all-night diner and a crab shack, jobs during which he fraternized with cooking staffs throughout professional and personal challenges.

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**A Tiger in the Kitchen: A Memoir of Food and Family** – Cheryl Lu-ilen Tan {641.5959 TAN}

A book about the author’s quest to recreate the dishes of her native Singapore during one Lunar Calendar year, as a way to connect food and family with her sense of home.

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**Born Round: The Secret History of a Full-Time Eater** – Frank Bruni {921 BRUNI}

A memoir from the "New York Times" restaurant critic traces his unlikely path to his profession and offers an honest exploration of his lifelong struggle with food.

Food is a part of life, and often it invokes many memories of all the senses involved. Join these authors as they take a tasty trip down memory lane – with lots of snacks, of course!
The Language of Baklava: A Memoir
Diana Abu-Jaber {641.5956 ABU-JABER}
In a memoir about the joys and difficulties of straddling two cultures, the author describes her life with an extended Arab and American family, exploring the role of food, cooking, and eating in shaping her life.

Maman's Homesick Pie: A Persian Heart in an American Kitchen – Donia Bijan {641.5955 BIJAN}
The author presents recipes for traditional Iranian dishes, describing her family's escape to the United States after the Islamic Revolution in Iran, the memories of her mother's cooking, and her experiences as a French-trained chef.

No Reservations: Around the World on an Empty Stomach – Anthony Bourdain {641.013 BOURDAIN}
The host of the Travel Channel series “No Reservations” provides a behind-the-scenes account of his global culinary adventures, from New Jersey to New Zealand, offering commentary on food in every corner of the globe.

Man with a Pan: Culinary Adventures of Fathers who Cook for Their Families – edited by John Donohue {641.5973 MAN}
Twenty-one writers and chefs expound upon the joys—and perils—of feeding their families, including contributions by Mario Batali, Peter Kaminsky, Mark Bittman, and Jesse Sheidlower.

How to Cook Like a Man: A Memoir of Cookbook Obsession – Daniel Duane {641.5 DUANE}
The author recounts how he assumed his family's culinary duties upon becoming a father, describing how he learned to prepare classic dishes by working his way through the cookbooks of Alice Waters, Thomas Keller, and Fergus Henderson.

Alone in the Kitchen with an Eggplant: Confessions on Cooking for One and Dining Alone – edited by Jenni Ferrari-Adler {641.561 ALONE}
 Presents a collection of essays on cooking and eating for one by twenty-six top writers and foodies, including Ann Patchett, Marcella Hazan, Haruki Murakami, Courtney Eldridge, and Nora Ephron.

Lunch in Paris: A Love Story, with Recipes
Elizabeth Bard {921 BARD}
Documents how the author fell in love and discovered the excellence of French cuisine during a life-changing lunch in Paris, recounting her decision to leave her fast-paced New York life to build a life abroad.

Rosemary and Bitter Oranges: Growing Up in a Tuscan Kitchen – Patrizia Chen {641.5945 CHEN}
An Italian home chef recounts her childhood in post-World War II Tuscany, her introduction to the culinary arts by the family cook, and her family's rich cultural traditions, in a memoir complemented by twenty-five authentic Tuscan recipes.

Beaten, Seared, and Sauced: On Becoming a Chef at the Culinary Institute of America – Jonathan Dixon {921 DIXON}
Shares harrowing and uproarious tales of what it was really like to complete the revered cooking school's intense degree program, describing how his classmates and he navigated intricate processes and interned at a New York City restaurant.

Climbing the Mango Trees: A Memoir of Childhood in India – Madhur Jaffrey {921 JAFFREY}
The author offers a charming memoir of growing up in Delhi, India, by detailing life in a large family marked by dinners in which forty or more members of her extended family would enjoy the savory dishes of the region and recalling her childhood through the window of the food she experienced.

The Devil in the Kitchen: Sex, Pain, Madness, and the Making of a Great Chef – Marco Pierre White {921 WHITE}
Describes a career in food by the legendary culinary master, including his apprenticeship with Albert and Michel Roux, his colorful cooking antics, his role as a successful restaurateur, his turbulent personal life, and his passionate devotion to great food.

Take Big Bites: Adventures around the World and Across the Table – Linda Ellerbee {921 ELLERBEE}
The author presents a culinary and travel memoir in which she recalls the people she met in numerous other cultures, describes the foods she ate, and shares several recipes.

Blood, Bones, & Butter: The Inadvertent Education of a Reluctant Chef – Gabrielle Hamilton {921 HAMILTON}
The chef of New York's East Village Prune restaurant presents an account of her search for meaning and purpose in the central rural New Jersey home of her youth, marked by a first chicken kill, an backpacking tour, and the opening of a first restaurant.

Animal, Vegetable, Miracle: A Year of Food Life
Barbara Kingsolver {641.0973 KINGSOLVER}
Follows the author's family's efforts to live on locally- and home-grown foods, an endeavor through which they learned truths about food production and the connection between health and diet.

Julie and Julia: 365 Days, 524 Recipes, 1 Tiny Apartment – Julie Powell {921 POWELL}
The author recounts how she escaped the doldrums of an unpromising career by mastering every recipe in Julia Child's 1961 classic, “Mastering the Art of French Cooking,” a year-long endeavor that transformed her life.