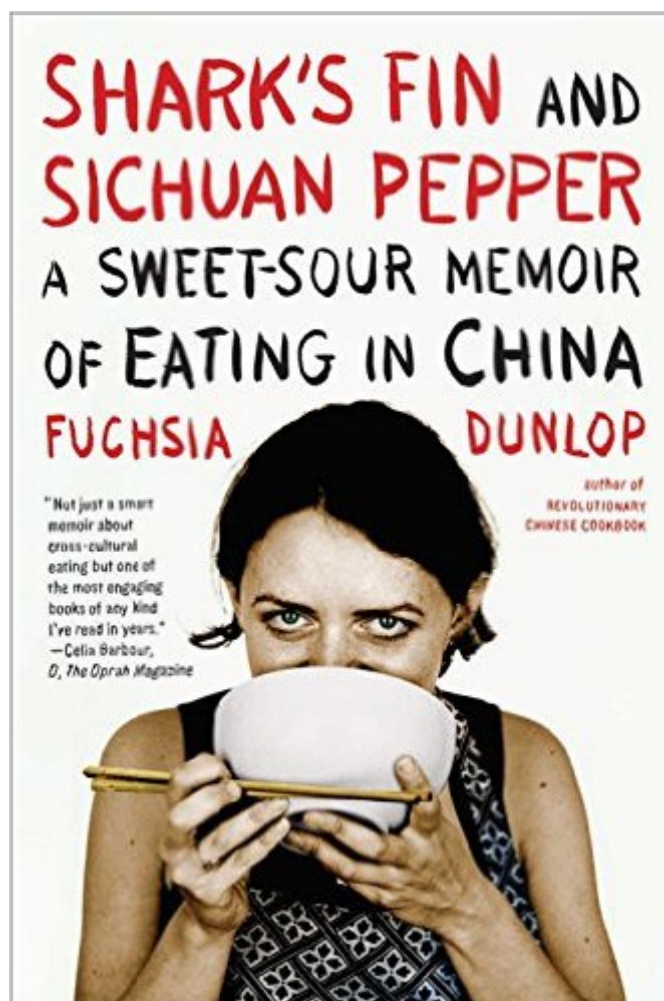


The book was found

Shark's Fin And Sichuan Pepper: A Sweet-Sour Memoir Of Eating In China



Synopsis

â œDestined, I think, to become a classic of travel writing.â •â •Paul Levy, *The Observer* After fifteen years spent exploring China and its food, Fuchsia Dunlop finds herself in an English kitchen, deciding whether to eat a caterpillar she has accidentally cooked in some home-grown vegetables. How can something she has eaten readily in China seem grotesque in England? The question lingers over this â œautobiographical food-and-travel classicâ • (Publishers Weekly).

Book Information

Paperback: 329 pages

Publisher: W. W. Norton & Company; Reprint edition (August 24, 2009)

Language: English

ISBN-10: 0393332888

ISBN-13: 978-0393332889

Product Dimensions: 5.6 x 1 x 8.3 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 starsÂ Â See all reviewsÂ (67 customer reviews)

Best Sellers Rank: #326,744 in Books (See Top 100 in Books) #109 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Chinese #443 inÂ Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays #1439 inÂ Books > Travel > Travel Writing

Customer Reviews

This is one of the relatively few books out there that I can say, without reservation, that I completely enjoyed to the least and last ... even the somewhat whimsical final chapter about the caterpillar. Others have already reviewed the book in considerable detail, so I'll just add a few short tidbits that stood out for me in particular ...* I absolutely adore Ms. Dunlop's adventuresome spirit. Theodore Roosevelt's famous "man in the arena" speech comes readily to mind.* I also admire, and heartily agree with, Ms. Dunlop's astute observations regarding certain silly and deeply ingrained western culinary biases ... such as a general dislike or aversion to rubbery textures, bone-in cuts, offal, bitter vegetables, etc. I also share her love for adventuresome dining ... and her disapproval of those who conspicuously indulge in endangered species.* I also deeply appreciate her efforts to not just share her culinary travels, but also her insights, immersive personal experiences, and the socio-political context of her travels ... it greatly helps to humanize the book for the reader. Disappointingly few authors succeed in that vein. Some successful examples (of fully immersive travel memoirs) are Peter Mayle's "A Year in Provence", and Joseph Campbell's "Sake and Satori".

Both are highly recommended - the latter in particular, for those who enjoy high-brow reading. My one minor nit with this book are Ms. Dunlop's recipes ... she does a wonderful job in leading up to the recipes themselves in order to give full weight and background to her personal experience and attachment to each (something too few cookbook authors do in their headnotes). However, the recipes themselves are somewhat imprecise in places ...

Shark's Fin and Sichuan Pepper: A Sweet-Sour Memoir of Eating in China Fuchsia Dunlop, 2008 As the title says, this is not a cookbook or precisely a book on or about food, but a memoir of Fuchsia Dunlop's time in China, with the emphasis on her culinary experiences and endeavors. It covers an eventful -- both for Dunlop and for China -- fifteen years, from her first visit in 1992 to one (hopefully not the last) in 2007. Originally a Chinese region specialist for the BBC, she applied for a fellowship to study in China, with an emphasis on minority cultures, was accepted, and in 1994 showed up at Sichuan University in Chengdu. She rapidly became inebriated with the vital dining scene in Chengdu, and (to hear her tell it) largely abandoned the ostensible purpose of her studies. Fortunately for Dunlop and us, Sichuan had both a deserved reputation for being slow and casual (things were possible for a foreigner there that would not have been in more modern cities), and a rich and highly developed style of cookery. Far from being the simple blisteringly hot excess of chilis that it has the reputation for in the West, Sichuan cooking as practiced in Chengdu emphasizes a careful balance of flavors and ingredients, with hundreds of unique flavors and textures; no more a one-note anvil of chilis and the lip-numbing Sichuan peppercorn than Indian food is a single all purpose "curry powder" blend. We have a few chapters devoted to her increasing love affair with Sichuan food and life, and her gradual accommodation to the variety of ingredients, from 'offal' to rabbit heads to insects.

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

Shark's Fin and Sichuan Pepper: A Sweet-Sour Memoir of Eating in China Sharks: 15 Weirdest Sharks in The World! Fun Facts, Pictures and More! (Shark Fun Facts, Shark Pictures, Shark Facts for Kids, Shark Books for Intermediate ... (Weirdest Animals in the World! Book 2) Clean Eating: 365 Days of Clean Eating Recipes (Clean Eating, Clean Eating Cookbook, Clean Eating Recipes, Clean Eating Diet, Healthy Recipes, For Living Wellness and Weigh loss, Eat Clean Diet Book China: History of China - History of an Empire: A Historical Overview of China, & East Asia. Including: Ancient China, Communism, & Capitalism (Chinese ... Medicine, Mao Zedung, Confucius Book 1) Aquariums for Sharks. Pet Sharks and Shark Fish Care. The Complete Owners Guide. Keeping freshwater and marine sharks and shark fish in home aquariums. Salt and Pepper Shakers:

Identification and Values (Salt & Pepper Shakers) Salt and Pepper Shakers (Salt & Pepper Shakers IV) The Collector's Encyclopedia of Salt & Pepper Shakers: Figural and Novelty (Collector's Encyclopedia of Figural & Novelty Salt & Pepper) Clean Eating: Clean Eating Diet: The 7-Day Plan for Weight Loss & Delicious Recipes for Clean Eating Diet (Clean Eating, Weight Loss, Healthy Diet, Healthy ... Paleo Diet, Lose Weight Fast, Flat Belly) Sweet Potato Mama Cookbook: The Savory Gluten Free Healthy Ecofriendly Side of the World's Most Nutritious Food: The Cholesterol Free Sweet Potato (Sweet Potato Mama Cookbooks Book 1) The Everything Chinese Cookbook: From Wonton Soup to Sweet and Sour Chicken-300 Succulent Recipes from the Far East (Everything Series) Vietnamese Market Cookbook: Spicy Sour Sweet The Rise of China in Asia: Security Implications - Senkaku Islands, Taiwan, North Korea on the Brink, Chinese Threat to Neighbors, India's Response to China, South China Sea Overeating: How To Overcome Overeating, Food Addiction And Control Your Eating..11 simple and Easy Steps To Overcome Overeating! (Emotional Eating, Food ... Binge. Will Power, Mindful Eating, Craving) Clean Eating: Fire up Your Weight Loss and Energy with Amazingly Delicious Clean Eating Recipes (Clean Eating Cookbook) Eating Disorders Information for Teens: Health Tips About Anorexia, Bulimia, Binge Eating, and Other Eating Disorders (Teen Health Series) Belly Fat: Blowout Belly Fat Clean Eating Guide to Lose Belly Fat Fast No Diet Healthy Eating (Eating Clean, Healthy Living, Gluten, Wheat Free, Low Fat, Grain Free Diet, Detox) (Live Fit Book 1) Schmidek and Sweet: Operative Neurosurgical Techniques 2-Volume Set: Indications, Methods and Results (Expert Consult - Online and Print), 6e ... and Sweet's Operative Neurological Techni) A Collection of the Best Sweet Potato Recipes: Tasty and Healthy Sweet Potato Recipes Sweet Fire and Stone (A Sweet Cove Cozy Mystery Book 7)

[Dmca](#)