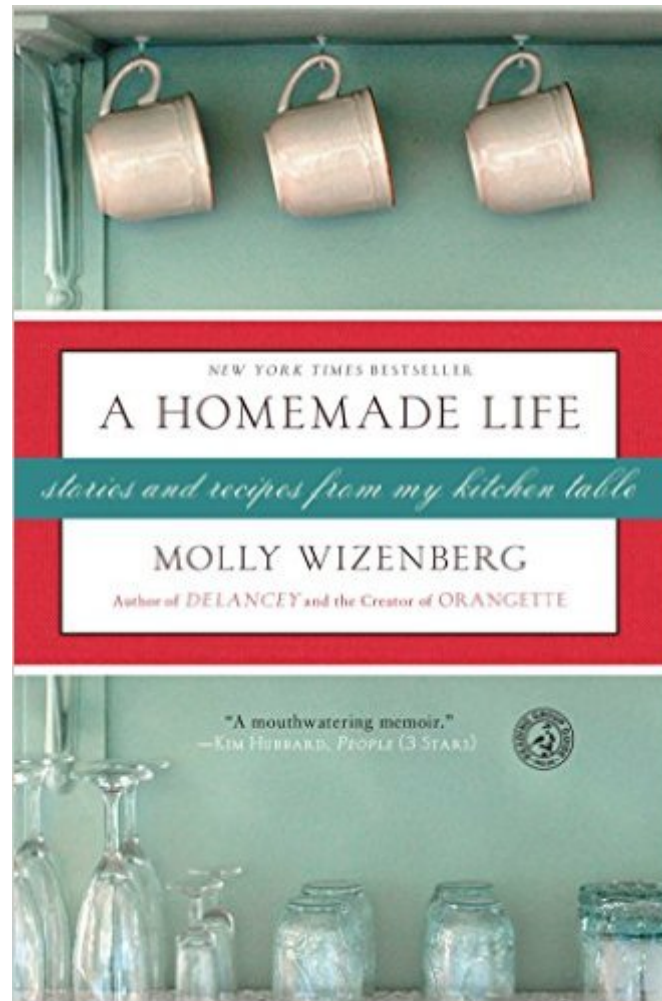


The book was found

# A Homemade Life: Stories And Recipes From My Kitchen Table



## Synopsis

When Molly Wizenberg's father died of cancer, everyone told her to go easy on herself, to hold off on making any major decisions for a while. But when she tried going back to her apartment in Seattle and returning to graduate school, she knew it wasn't possible to resume life as though nothing had happened. So she went to Paris, a city that held vivid memories of a childhood trip with her father, of early morning walks on the cobbled streets of the Latin Quarter and the taste of her first pain au chocolat. She was supposed to be doing research for her dissertation, but more often, she found herself peering through the windows of chocolate shops, trekking across town to try a new pâtisserie, or tasting cheeses at outdoor markets, until one evening when she sat in the Luxembourg Gardens reading cookbooks until it was too dark to see, she realized that her heart was not in her studies but in the kitchen. At first, it wasn't clear where this epiphany might lead. Like her long letters home describing the details of every meal and market, Molly's blog *Orangette* started out merely as a pleasant pastime. But it wasn't long before her writing and recipes developed an international following. Every week, devoted readers logged on to find out what Molly was cooking, eating, reading, and thinking, and it seemed she had finally found her passion. But the story wasn't over: one reader in particular, a curly-haired, food-loving composer from New York, found himself enchanted by the redhead in Seattle, and their email correspondence blossomed into a long-distance romance. In *A Homemade Life: Stories and Recipes from My Kitchen Table*, 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. You won't be able to decide whether to curl up and sink into the story or to head straight to the market to fill your basket with ingredients for Cider-Glazed Salmon and Pistachio Cake with Honeyed Apricots. --This text refers to the Audible Audio Edition edition.

## Book Information

Paperback: 352 pages

Publisher: Simon & Schuster; Reprint edition (March 23, 2010)

Language: English

ISBN-10: 1416551069

ISBN-13: 978-1416551065

Product Dimensions: 5.5 x 0.9 x 8.4 inches

Shipping Weight: 8 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (244 customer reviews)

Best Sellers Rank: #119,577 in Books (See Top 100 in Books) #240 in [Books > Biographies & Memoirs > Professionals & Academics > Culinary](#) #613 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional](#) #909 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference](#)

## Customer Reviews

A book that begins with a father, surveying the dinner table, remarking, "You know, we eat better at home than most people do in restaurants" --- how can you not be instantly hooked? Especially when you learn he's not praising a wife who's studied at Cordon Bleu and whips out four-star masterpieces night after night. As his daughter tells us: "There were hot dogs sometimes, and cans of baked beans. Our garlic came in a jar, minced and ready, and our butter was known to go rancid." So what was so great about meals at the Oklahoma City home of Morris Wizenberg? "It was the steady rhythm of meeting in the kitchen every night, sitting down at the table, and sharing a meal. Dinner didn't come through a swinging door, balanced on the arm of an anonymous waiter; it was something that we made together. We built our family that way --- in the kitchen, seven nights a week. We built a life for ourselves, together around that table. And although I couldn't admit it then, my father was showing me, in his pleasure and in his pride, how to live wholly, hungrily, loudly." And so it came to pass, right there on page two of "A Homemade Life: Stories and Recipes from My Kitchen Table", that I fell in love with Molly Wizenberg. Because she had what so many of us want --- a childhood with a steady rhythm and loving parents. And because she had incorporated what she learned during those meals so she can, without embarrassment, write directly and emotionally about her family and its meals. This book has 50 recipes, and many of them are fine and useful, if a bit tilted in favor of cakes and breads, pancakes and French toast. But they're not the reason that [...

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

A Homemade Life: Stories and Recipes from My Kitchen Table  
Homemade Bread Recipes: The Top Easy and Delicious Homemade Bread Recipes!  
Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies)  
The Best Homemade Kids' Snacks on the Planet: More than 200 Healthy Homemade Snacks You and Your Kids Will Love  
Homemade Guns And Homemade Ammo  
Homemade Cleaners: Quick-and-Easy, Toxin-Free Recipes to Replace Your Kitchen Cleaner, Bathroom Disinfectant, Laundry Detergent, Bleach, Bug Killer, Air Freshener, and more  
Homemade Doughnuts: Techniques and Recipes for Making Sublime Doughnuts in Your

Home Kitchen The Vermont Farm Table Cookbook: 150 Home Grown Recipes from the Green Mountain State (The Farm Table Cookbook) The New Mexico Farm Table Cookbook: 100 Homegrown Recipes from the Land of Enchantment (The Farm Table Cookbook) Kitchen Table Wisdom: Stories that Heal, 10th Anniversary Edition The Nourished Kitchen: Farm-to-Table Recipes for the Traditional Foods Lifestyle Featuring Bone Broths, Fermented Vegetables, Grass-Fed Meats, Wholesome Fats, Raw Dairy, and Kombuchas 100 Quick Stir-Fry Recipes (My Kitchen Table) Thanksgiving: Festive Recipes for the Holiday Table (Williams Sonoma Kitchen Library) Recipes for Adventure: Healthy, Hearty and Homemade Backpacking Recipes The Healthy Hound Cookbook: Over 125 Easy Recipes for Healthy, Homemade Dog Food--Including Grain-Free, Paleo, and Raw Recipes! The Hell's Kitchen Cookbook: Recipes from the Kitchen Money on the Table: What You Don't Know Leaves Money on the Table How Did That Get to My Table? Salad (Community Connections: How Did That Get to My Table?) How Did That Get to My Table? Orange Juice (Community Connections: How Did That Get to My Table?) The Splendid Table's How to Eat Supper: Recipes, Stories, and Opinions from Public Radio's Award-Winning Food Show

[Dmca](#)