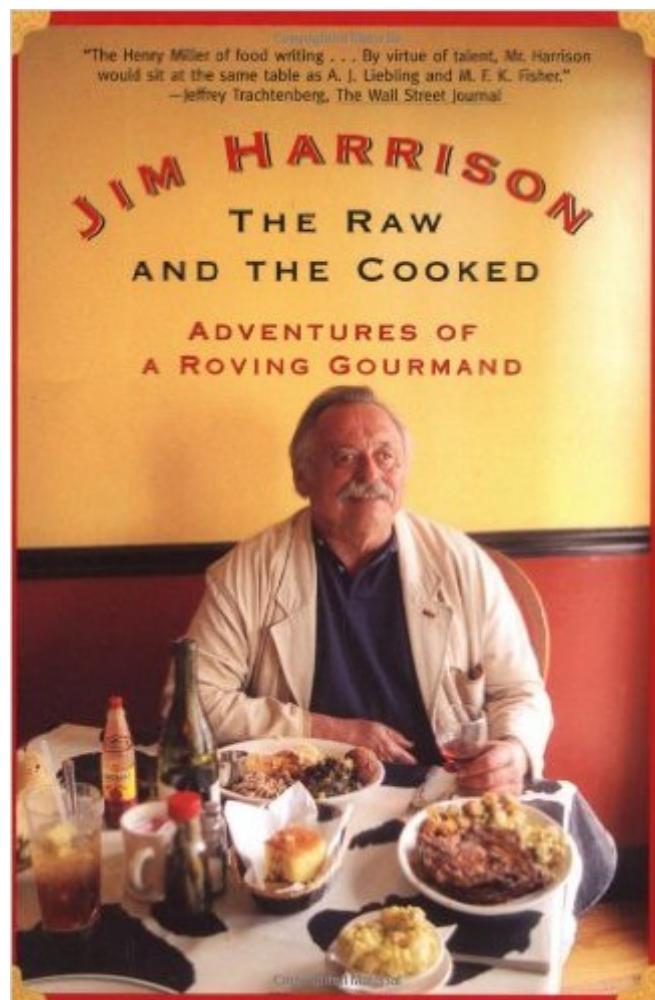


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The Raw And The Cooked: Adventures Of A Roving Gourmand



Synopsis

Jim Harrison is one of this country's most beloved writers, a muscular, brilliantly economic stylist with a salty wisdom. For more than twenty years, he has also been writing some of the best essays on food around, now collected in a volume that caused the Santa Fe New Mexican to exclaim: "To read this book is to come away convinced that Harrison is a flat-out genius"; one who devours life with intensity, living it roughly and full-scale, then distills his experiences into passionate, opinionated prose. Food, in this context, is more than food: It is a metaphor for life." From his legendary Smart and Esquire columns, to present-day pieces including a correspondence with French gourmet Gerard Oberle, fabulous pieces on food in France and America for Men's Journal, and a paean to the humble meatball, The Raw and the Cooked is a nine-course meal that will satisfy every appetite."Our 'poet laureate of appetite' [Harrison] may be, but the collected essays here reflect much more." John Gaterno, The Dallas Morning News"[A] culinary combo plate of Hunter S. Thompson, Ernest Hemingway, Julian Schnabel, and Sam Peckinpah...." Jane and Michael Stern, The New York Times Book Review"Jim Harrison is the Henry Miller of food writing. His passion is infectious." Jeffrey Trachtenberg, The Wall Street Journal

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Customer Reviews

Jim Harrison has a grand appetite for food. Quantity, to him, seems to be as satisfying as the quality of what he's eating. He also often equates food with sex. In his novel the "English Major" he has his character eat a steak in a Montana diner that's downright arousing. "My porterhouse had a labial

rose rareness and I thought about how things get confused with desire."In another of his stories, "The Great Leader," a character favors menudo, a Mexican dish made with tripe, because as he says, "the labial texture made him horny."Harrison also likes to quantify his food. His main character in "The English Major" has the best French fries of his life at that same diner in Montana. Seven is the number of whiskeys another character in another book prefers to have in one sitting. At a tavern near Casper, Wyoming, one character enjoys "one of the top five burgers of his life in the category unfrozen half-pound patty."As you might expect food is also classified and equated with sexual desire in a number of the essays in "The Raw and Cooked," this collection of Harrison food writing which is mainly reprinted from columns he wrote for "Esquire" and other magazines.Everything he does and experiences, Harrison approaches with gusto, even more so with food and food writing. For him, food is an emotional experience that is often transcendent. Mornings herald a new day to enjoy because he can eat once again. For Harrison just as with Proust, food can also bring on an epiphany.He often becomes philosophical, "On long road trips, I have a weakness for biscuits with sausage gravy, a nutritional holocaust unless you're bucking bales or hand-digging well pits.

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