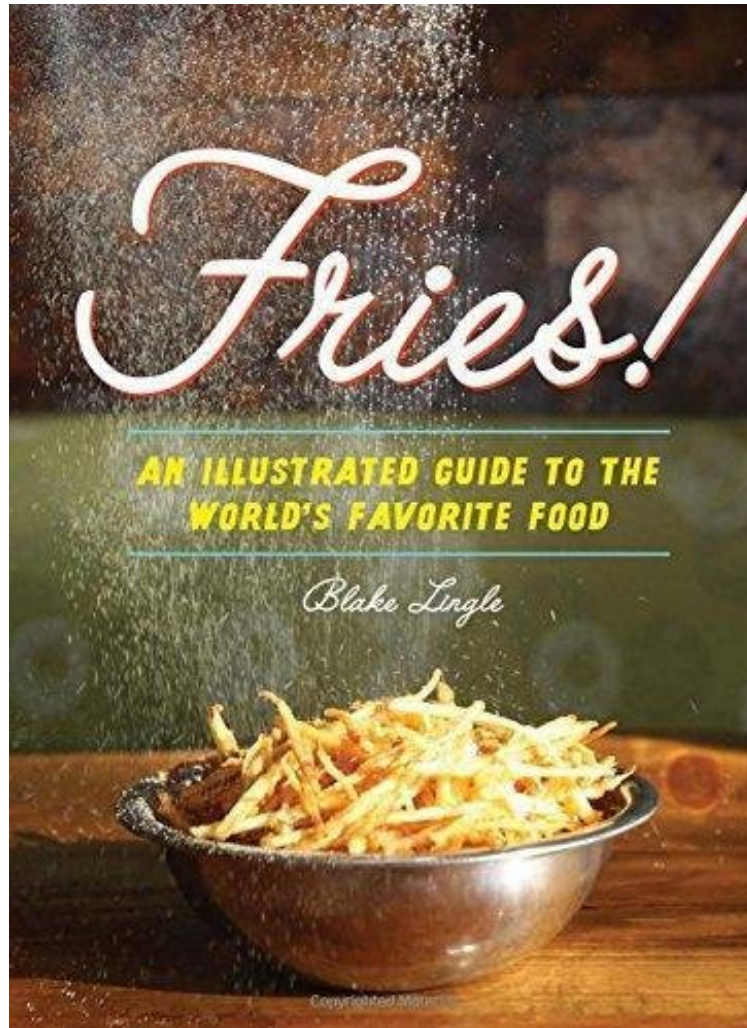


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Fries!: An Illustrated Guide to the World's Favorite Food

Blake Lingle

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Blake Lingle : Fries!: An Illustrated Guide to the World's Favorite Food before purchasing it in order to gage whether or not it would be worth my time, and all praised Fries!: An Illustrated Guide to the World's Favorite Food:

6 of 6 people found the following review helpful. From side show to center stage--Fries get their due!By Meredith WilliamsThis book is a thoroughly enjoyable read! Lingle's literary style combines the food-source journalism of Michael Pollan, with the chemistry and historical nerdiness of Alton Brown, with the light-hearted humor of Dave Barry. While it is a self-professed "whimsical ode to the fry" I actually found myself learning quite a bit in between giggles and laughs. Like any great teacher, Lingle's passion for his subject is palpable, but he so has a talent for presenting his material in an accessible and creative way. My personal favorite was the how-to-cook-a-fry flow chart. But what is also impressive is how much research clearly went in to this little book. There are only 5 chapters, but they

average 15-20 citations each. That's more per chapter than most people's college thesis. And his exploration of the subject takes him all over the world, exploring how each culture has approached frying potatoes. I never knew there was such diversity in how one could create a fry. I'm inspired now to try to make more on my own at home and will use this book as a guide. A great gift for any foodie or fry-aficionado who is interested in re-exploring what they thought they knew about a universal favorite. 1 of 1 people found the following review helpful. Now I love fries even more! By Darryl L. If you are what you eat, then I'm a French Fry (sorry- it just sounds better with French) and thus I had to purchase this book. As you might imagine, this little book is for food lovers who need something to spice up their coffee table, and who love getting to know their favorite food group. A good mix of pictures, humor, and interesting facts. Pass the ketchup! 0 of 0 people found the following review helpful. It was pretty comprehensive but too "cute" for my taste. By T. Marchessault It was o.k. It was pretty comprehensive but too "cute" for my taste. Fast read but "

Imagine a plate of crisp, golden, salted fries, and you'll know why this is the world's favorite food. Who better to write the consummate cultural history and user's guide of the fry than Blake Lingle, whose fries were recently voted the best in America by U.S. News World Report? In this lighthearted ode, Lingle offers a 360-degree look at fries, from their roots in antiquity, to the long-standing debate as to whether the Belgians or the French created the first true frites, to their current status as a gourmet treat (whether dusted with truffle salt or slathered in gravy and cheese curds in that outrageous Canadian delicacy, poutine). The pop culture and lore of fries includes a look inside a potato farm and fry factory. Lingle catalogs the many varieties of shapes, oils, vegetables, coatings, seasonings, sauces, and pairings describing what to eat and drink with your fries. Detailed instructions are given for how to cut, fry, and serve your own Platonic ideal of the fry. Additional fry know-how is combined with archival images and new color photography to showcase the glorious tastiness of fries, in this ideal gift for anyone who can't get enough of the world's favorite food.

"...this tiny but information-packed book contains pretty much everything one needs to know about those beautiful, slender, crunchy beams of sunshine." - Tasting Table "This charming pocket-sized history of America's favorite side dish is as addictive as, well, a plate of hot salty fries." - Entertainment Weekly "The book, due out this month, dishes up everything from unexpected history lessons (the fry may not be as French as we thought) to pairing notes (truffle shoestring Kennebec fries are best served with beef tartare and a cocoa martini). But perhaps the best part is that in the book's final pages, Lingle dispels the myth - his word! - that this beloved snack is unhealthy." - American Way "Blake Lingle's cozy new book, "Fries! An Illustrated Guide to the World's Favorite Food," is here to have some fun with everyone's favorite vegetable." - Chicago Tribune, Printers Row About the Author Blake Lingle is the cofounder and co-owner of the Boise Fry Company, headquartered in the heart of potato country: Boise, Idaho.