

Updates to The Book and The Cook Restaurant Schedule

Authors Bring Culinary Inspiration From Italy
to The Pacific Northwest, October 22 - 28

Peter Yen
Editor

Six New Events Added

We're glad to bring you this update to our schedule of events at Philadelphia's restaurants. For a complete schedule please visit thebookandthecook.com.

Dominique Macquet at Azalea

The Indian Ocean island of Mauritius is not only a paradise filled with beach bods and breathtaking scenery. It is also home to one of the most authentic fusion cuisines in the world. Born to a French family, **Dominique Macquet** was brought up in Mauritius, an island of Chinese, European, Indian and African cultures that has influenced his culinary tastes. His incredible background and French culinary training raises Mauritian fare to mouth-watering masterpieces such as creating a very rich soup out of the starchy Breadfruit, served with truffles and Foie Gras. On **October 23**, he brings a preview of his dinner at Azalea with a book signing and a cooking demonstration at **Philadelphia's Kitchen** in the **Reading Terminal Market** (from noon-1:00 p.m., cooking demo free to the public).

On **October 24**, he teams with **Chef Issiaka "Bamba" Konate** to present a taste of *Tropical Latitudes* at [Azalea](#), call 215-925-0000 for reservations.

Peter Reinhart at Citygrange

Peter Reinhart is on a quest, a crusade to take back bread's good name from the "No Carb" purists. Ever since diet fads like Atkins, carbs have been ostracized like the plague. His cookbook, *Whole Grain Breads*, is the holy book he uses to have people approach bread in a good, delicious and healthy manner. Stressing his philosophy that the preparation of bread is what brings people together, while whole grain is a healthier substitution for bleached white. While here Reinhart is collaborating with **Chef Christopher Lichtman**, executive chef of Citygrange, for a master class at Philadelphia's Swenson High

School's state of the art baking facility.

Break bread with Peter Reinhart on **October 24**, at [Citygrange](#). Call 215-575-6930 for reservations.

Tom Douglas at Twenty21

While having the physical stature of a lumberjack, **Tom Douglas** has the finesse of a fine artist. With his creativity, culinary ability, and philosophy of using fresh regional produce Douglas has sculpted the identity of Pacific Northwest cuisine. He was rewarded with two prestigious James Beard Awards in 1994 and 2001. He is a leader in many ways, including operating his own farm to supply his vast number of diverse restaurant.

Tom is a man truly in love with food and where he is from and you'll meet him on **October 25**, as **Chef Todd Wentz** welcomes him at [Twenty21](#), call 215-851-6262 to make your reservations.

James Peterson at Joseph Ambler Inn

Master, sensei, commander, the big-chief. **James Peterson** is that and more. If you want to learn any cooking technique, from knife skills, to sautéing, to sauces, this is the guy you want as a mentor. A graduate of Paris's Cordon Bleu, teacher at the French Culinary Institute in New York for 17 years, and winner and nominee of six coveted culinary awards, James Peterson needs no flash or "Bam" to impress an audience. His book, *Cooking*, is a revelation of his purity and passion in cooking. Both are reflected in his writing as his book is filled with techniques and basic recipes, explained in depth, that are equally essential to home and professional chefs.

To experience the works of this master, schedule reservations and come to [Joseph Ambler Inn](#) on **October 26th** by calling 215-362-7500.

Laura Giannatempo at Funky Lil Kitchen

If **Laura Giannatempo** were to live in the era of Ancient Greece she would have been respected as one of the greatest rhetoricians for her book, *Ligurian Kitchen: Recipes and Tales from The Italian Riviera*. She pulls you into her experiences of the Italian Riviera through her story telling of love, family and food. It makes you feel as though Italian food is the best in the world. Known for bringing land and sea together, her seafood recipes satisfy the most sophisticated palette, but simple enough for anyone to cook.

Be a part of the family on **October 27th**, as **Michael Falcone** welcomes Laura at [Funky Lil Kitchen](#), by calling 610-326-7400 for reservations.

Jonathan Waxman at Susanna Foo

If you are the type of person that goes against the current you will love **Jonathan Waxman**. The rockstar of chefs in his era, Waxman is the icon of celebrity chefs. He mentored many of today's best know culinary personalities including Food Network star Bobby Flay. He also revolutionized American east coast cuisine. A native Californian, he spread the western cuisine of seasonal fresh ingredients to New York, opening restaurants such as Jams and Buds. Now, after much anticipation Waxman has finally written a fun to read cookbook that is made for the home chef.

Call 215-545-2666 for reservations when **Chef Anne Coll** hosts him at [Susanna Foo](#) on **October 26th**.

Take Advantage While You Can! Make Your Dining Reservations Today

Very soon stories on The Book and The Cook will appear on TV and in newspapers. While you are among this special group who have the most current schedule you should make your reservations. That status won't last forever.

Don't let the opportunity to enjoy the work and company of these great culinary talents pass you by!

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