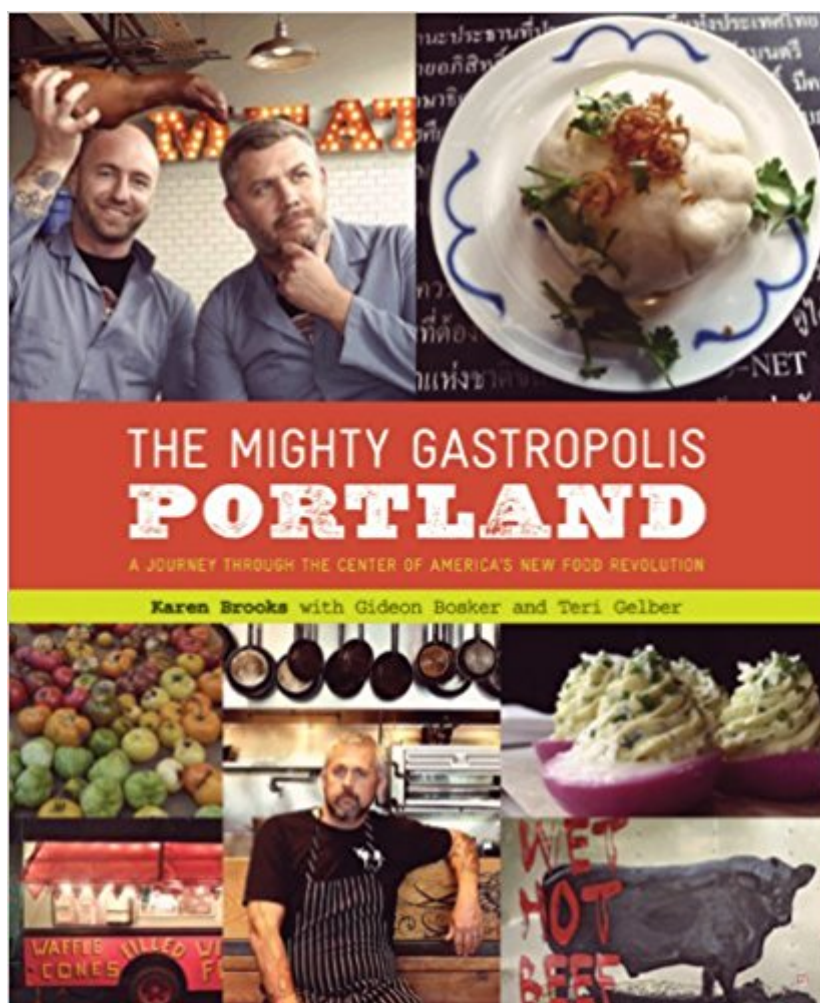


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The Mighty Gastropolis: Portland: A Journey Through The Center Of America's New Food Revolution



Synopsis

The Mighty Gastropolis: A Journey Through the Center of America's Food Revolution charts the rise of one of the country's most talked about food and dining destinations, Portland, Oregon, a place former Gourmet Editor and food icon Ruth Reichl calls "the crucible of New American cooking." The author goes deep behind the scenes to explore the kitchens, personal lives, and mindsets of Portland's celebrated cooks to chronicle, with humor and panache, a people's army of maverick chefs, artisans, obsessives, farmers, food carters, and plucky pioneers who have created a risk-taking, no rules food town unlike any other: one that is exporting its culinary ethos, innovations, and sensibilities to America's gastronomic power zones in New York, LA, Chicago, and countless other cities that are coming under its spell: a spell and culinary imagination that, according to Bon Appetit Restaurant and Drinks Editor, Andrew Knowlton, emanates from "a city thriving with creativity, passion, and an anything-goes attitude for all things edible." Among Portland chefs whose work, culinary output, and cooking pearls are profiled in this book are those whose rise-to-stardom stories, picture-perfect dishes, and iconoclastic innovations now slather the pages of Bon Appetit, Saveur, The New York Times, The Wall Street Journal, Food and Wine, GQ and The Huffington Post; as well as the Food Channel. The authors introduce you to Pok Pok's Andy Ricker, a pioneering, chicken wingmeister who gambled all on a Thai chicken shack in his front yard and now rules the roost in New York; and Le Pigeon's Gabriel Rucker, the freewheeling flavor genius (and James Beard Rising Star 2011) who power drills lamb heads in his basement like a hit man in Goodfellas. You'll also encounter the artisanal know-how at Olympic Provisions, whose chefs have spawned their own Slow Salumi movement; and chocolatier David Briggs, whose nationally celebrated Raleigh Bar-he makes them in the storeroom of a cult sandwich shop-has re-imagineered the iconic Snickers bar, catapulting this salted caramel-meets-pecan and chocolate nougat confection into a new galaxy of pleasure, prompting Bon Appetit's Andrew Knowlton to fawn, "the best chocolate candy I've had." In The Mighty Gastropolis, you will learn, ingredient by ingredient, experiment by experiment, dish by dish, how Portland's culinary cognoscenti have re-imagined and reconfigured restaurant culture for modern times and established a new paradigm for how to succeed in the fiercely competitive, no-chops-barred worlds of both hi- and lo-fi dining. The result, as Thomas Lauderdale, founder of Pink Martini, explains, "is a hilarious, heart-warming, punk-rock portrait of a daringly creative Mecca showing the rest of America a better way to eat-and live." This is a landmark contribution to the literature of food. And, perhaps best of all, the book's recipes are roadmaps to rarified states of gastro-nirvana.

Book Information

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Customer Reviews

"The definitive guide to Portland's utterly singular, lo-fi culinary scene." - Josh Ozersky, Time Magazine food columnist
Street food capital of the world, home of ethical eaters, dreamers in a strange food landscape, Portland is the crucible of new American cooking. If you're curious about why we're eating the way we do - and how we'll be eating tomorrow - you need to read this book. Passionate, powerful and filled with recipes that make you very, very hungry, The Mighty Gastropolis is a celebration of America's most interesting food city. " - Ruth Reichl, Editor, Modern Library Food Series
"The definitive guide to Portland's scrappy, endlessly inventive food culture." -- Sara Dickerman, The New York Times
"Scattered among the book's richly photographed pages are 50 of Portland's most obsessed-over recipes. I imagine the original version of Tastebud's Original Berry Cobbler -- made with Oregon berries and baked in a wood-fired oven-is truly divine, but even with supermarket fruit, this was awesome." - Kimberly Masibay, Fine Cooking magazine
"Karen Brooks, the definitive writer on Portland's food scene, makes a mighty case that our culinary neighbors have more than a food scene, they have a revolution. The Mighty Gastropolis uses chef profiles, essays and pivotal recipes to argue that Portland's wild, "casual gastronomy" provides fine food to a mass audience in a way that no other American city does." - Rebekah Denn, Seattle Times
"An insider's tour of a city where the only use for a Michelin star is to have it dipped in chocolate or fried in duck fat. If you want to explore the ingenious outsider cooks, the obsessive impulses, and the raging gustatory dishes behind America's newest food capitol, Karen Brooks is your guide." - Mike Thelin, commentator for Unique Eats, The Cooking Channel, and co-founder of

Feast Portland" Foie gras, grilled pigeon, and the tastiest fried egg sandwich around: It's all here in Karen Brooks's lively account of America's new great food city. Oh, and there are 50 terrific recipes, too." - James Oseland, editor-in-chief of *Saveur* and author of *Cradle of Flavor* "Ever wonder how Portland, Oregon, became one of America's top food cities almost overnight? Who better to tell the pork-filled, caffeine-fueled, unconventional story than the Rose City's biggest fan and insatiable eater Karen Brooks. By profiling food cart rebels, supper club renegades, and local chef heroes, Brooks paints a vivid picture of a city thriving with creativity, passion, and an anything-goes attitude for all things edible. Brooks isn't just a chronicler of her city's food revolution-she (and this book) are a part of it." - Andrew Knowlton, *Bon Appétit* Restaurant and Drinks Editor "By the book's end, you'll have plotted a new eating itinerary, with stops for Le Pigeon's beef cheek Bourguignon, Tastebud's pizza or the Sugar Cube's brownie sundae. For out-of-towners, the book jacket doubles as a map of Portland's dining destinations." - Michael Russell, *The Oregonian* "Brooks, Bosker, and Gelber don't just guide you through Portland's food revolution through their vivid descriptions. They introduce you to every player behind it . . . with personal remarks, recipes, and tips. If you find yourself salivating just as much as we are but can't afford a flight to Portland just yet, *The Mighty Gastropolis* is the next best thing." - ANNE DOLCE, *The Daily Meal* "Brooks offers a keen insight and an almost literary style that sets her apart from most food writers." - *The Oregonian*

Karen Brooks is the author of eight food and pop culture books and former "most scooptastic" *Oregonian* food writer. She is currently the restaurant critic and dining editor of *Portland Monthly* magazine. Teri Gelber is a James Beard award-winning food writer living in Portland, Oregon. Gideon Bosker is a writer and photographer who lives in many places, including Portland, Oregon. With Karen Brooks, he is the co-author of the cult classics *Patio Daddy-O*, *Atomic Cocktails* and *Dude Food*.

It's almost impossible to grasp the non-stop carnival of food in Portland, but Karen Brooks does a marvelous job of capturing the spirit that comes from the personalities behind one of the most exciting--if not THE most exciting--food cities in the USA. This is absolute required reading for anyone into Portland's food scene, and a must-read for anyone living in Portland. If anyone is not aware of what's going on here while they go about their daily lives, this will be an eye-opener. For anyone outside of Portland who has an interest in food, or spends any time watching Bourdain or any of the chef-based Food Network shows, this should cause a flurry of activity on Expedia. (The local travel bureaus should be very thankful for this book.) I have interviewed a few of the subjects

profiled in *The Mighty Gastropolis*. Karen digs deep into the chefs' and the artisans' backgrounds, giving us a new appreciation for the restaurants and shops we visit. These are obsessed talented folks who do what they do incredibly well. And their obsessions are our gain (experiential AND on the scale!) Thanks to Karen for giving us cause to appreciate the bounty -- and the talent -- we have here in Oregon. I'm not a voracious book reader by any means. But this one I consumed in two sittings the day it was released. I will be going back to read it again, and will someday foray into the recipes. As someone who has a small business built around showcasing the people who make up the Portland food scene, many of whom are in this delicious book, I can't recommend *The Mighty Gastropolis* more emphatically than to say put down your fork and pick up your reader. Don't worry, it'll all still be there when you're done.

In short, this book is a must read! Not only does Karen Brooks write pregnant phrases like "pork is the new salmon" in the Northwest--not a slim insight for a writer who cut her eye teeth as a writer on one of the earliest vegetarian cook books--she does so with an incisive analysis of a scene that not only represents a sea change in Portland, it symbolizes a revolution in eating in America. It is about "democracy in America" where the "prophets" of cuisine are dressed down (like all the prophets were) uttering new truths about not only what to eat and how to cook, but how to eat. This is a revolutionary response to "fast food living" that incorporates the American struggle for finding home, nourishment and joy at prices attainable for the common man (and woman). In fact, Ms. Brooks is the prophet spirit herself, who perceived the revolution as it was happening on the ground, and in highlighting it, brought it momentum. Kudos to the achievement! This book is way, way beyond a travelogue in import, but anyone wanting to know how to live in Portland, wanting to visit, wanting to bring some of Portland's revolution to where they live, should be nourished by this book.

This book is unique in the fact that you can tell Karen Brook's actually knows and cares about every business in it. The pictures are personal and beautiful, the stories are informational and interesting. I've even tried some of the recipes and they're amazing! Da Sterling Bombs by Two Tarts Bakery (pg. 171) were a personal favorite. One other really great feature is the cover. The back side is map of Portland with all the places in the book highlighted. Truly a wonderful purchase and I recommend anyone involved with anything Portland to buy it!

This book features excellent food writing about the emergence of Portland as a culinary mecca. It features many of the chefs and food styles that have made Portland a great food city. While I do not

live in Portland, I have visited many, many times, and frequent restaurants of all price levels when I visit. This book does a great job of capturing the eclectic and interesting food vibe that is Portland and includes some excellent recipes by some of Portland's most well known chefs.

The Mighty Gastropolis: Portland: A Journey through the Center of America's New Food Revolution. This is a bubbly, fun, well written romp through Portland's food scene and why it is in the unlikely forefront of new ideas about how to cook, how to serve and how to eat food of every kind.

My wife and I honeymooned in Portland and Seattle a few years back pretty much because of our love of food. This book takes me right back there from the nose to tail restaurants, the bakeries, to the food carts. Usually food books about a city come up short on depth but this one does a great job of bringing these chefs passion for what they do to the forefront. Love it.

I bought this as a gift for my brother and sister-in-law. They had to move away from Portland and I thought this book would be a great way to bring the food to them. Some of the recipes are very creative and might be difficult to get all of the ingredients in their new city, but they seem to really enjoy it!

Very interesting and well written review of the dining experience in one of the most intriguing cities in the world (I live in Vancouver BC). The book was delivered promptly and was in great condition

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