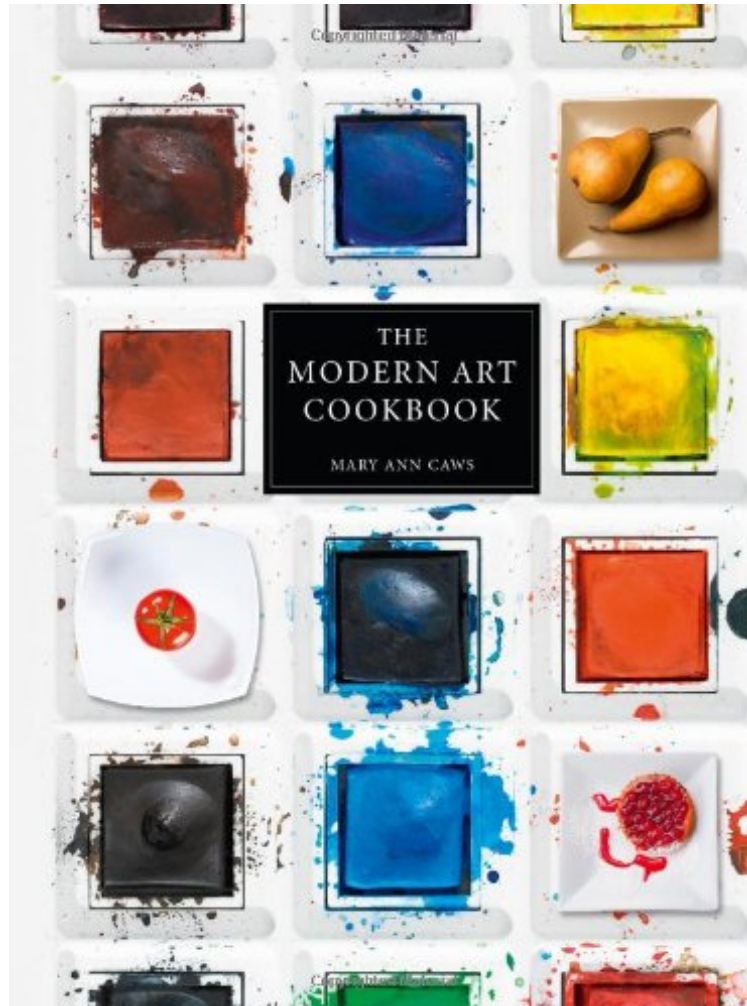


The Modern Art Cookbook

Mary Ann Caws

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Mary Ann Caws : The Modern Art Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Modern Art Cookbook:

0 of 0 people found the following review helpful. More than a cookbookBy Mercil love this book. It is beautifully designed and contains more than simply recipes. There is poetry and art reproductions as well as essays by modern artists. It makes a beautiful coffee table book and is just nice to pick up and browse through. I've made several recipes and they have turned out delicious, especially Paul Cezanne's Brousse with Honey and Almonds and Pablo Picasso's Fruit Swimming in Ginger1 of 1 people found the following review helpful. AN UNEXPECTED TREASUREBy FabulousAn unexpected treasure of art and recipes which will keep your heart, your mind and your taste buds happy for a very long time, if not forever. Filled with photographs of beautiful works of art which compliment the recipes, you will happily discover food from all regions, loved by many. If you purchase just one new cookbook this year,

either for yourself or as a gift for a treasured friend, let this be the one. You and your friend will be thrilled and grateful. 0 of 0 people found the following review helpful. Art Cookbook By tGreat pictures though the recipes were complicated.

Matisse, Picasso, Hockney they may not have been from the same period, but they all painted still lifes of food. And they are not alone. Andy Warhol painted soup cans, Claes Oldenburg sculpted an ice cream cone on the top of a building in Cologne, Jack Kerouac's Sal ate apple pie across the country, and Truman Capote served chicken hash at the Black and White Ball. Food has always played a role in art, but how well and what did the artists themselves eat? Exploring a panoply of artworks of food, cooking, and eating from Europe and the Americas, *The Modern Art Cookbook* opens a window into the lives of artists, writers, and poets in the kitchen and the studio throughout the twentieth century and beyond. From the early moderns to the impressionists; from symbolists to cubists and surrealists; from the Beats to the abstractionists of the New York School, Mary Ann Caws surveys how artists and writers have eaten, cooked, and depicted food. She examines the parallels between the art of cuisine and the visual arts and literature, using artworks, diaries, novels, letters, and poems to illuminate the significance of particular ingredients and dishes in the lives of the world's greatest artists. In between, she supplies numerous recipes from these artists including Ezra Pound's poetic eggs, Cézanne's baked tomatoes, and Monet's madeleines alongside one hundred color illustrations and thought-provoking selections from both poetry and prose. A joyous and illuminating guide to the art of food, *The Modern Art Cookbook* is a feast for the mind as well as the palate.

Who wouldn't want to taste Allen Ginsberg's borscht, Frida Kahlo's red snapper, or Cézanne's baked tomatoes? Mary Ann Caws a phenomenal writer, critic, translator, and curator of cultivated pleasures has assembled an intoxicating mélange of reminiscences, art works, poems, and recipes. This savory compendium offers imaginative satisfactions of the highest order. I can't wait to bake David Hockney's strawberry cake!