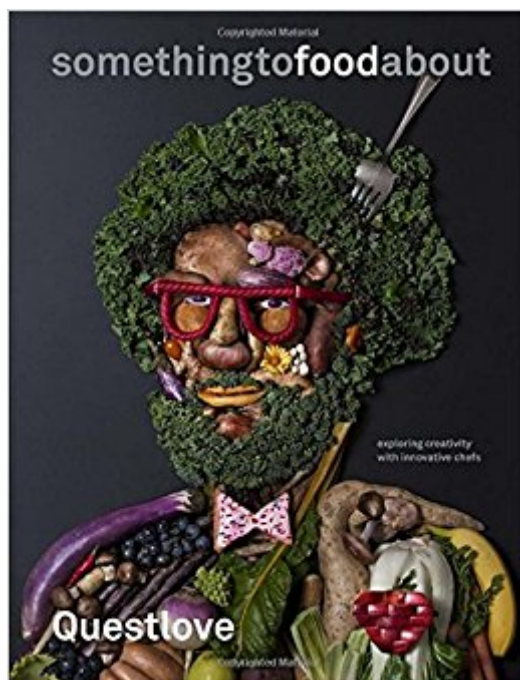


The book was found

Something To Food About: Exploring Creativity With Innovative Chefs



Synopsis

In *somethingtofoodabout*, drummer, producer, musical director, culinary entrepreneur, and *New York Times* bestselling author, Questlove, applies his boundless curiosity to the world of food. In conversations with ten innovative chefs in America, Questlove explores what makes their creativity tick, how they see the world through their cooking and how their cooking teaches them to see the world. The conversations begin with food but they end wherever food takes them. Food is fuel. Food is culture. Food is history. And food is food for thought. Featuring conversations with: Nathan Myhrvold, Modernist Cuisine Lab, Seattle; Daniel Humm, Eleven Madison Park, and NoMad, NYC; Michael Solomonov, Zahav, Philadelphia; Ludo Lefebvre, Trois Mec, L.A.; Dave Beran, Next, Chicago; Donald Link, Cochon, New Orleans; Dominique Crenn, Atelier Crenn, San Francisco; Daniel Patterson, Coi and Loco'l, San Francisco; Jesse Griffiths, Dai Due, Austin; and Ryan Roadhouse, Nodoguro, Portland

Book Information

Hardcover: 240 pages

Publisher: Clarkson Potter (April 12, 2016)

Language: English

ISBN-10: 0553459422

ISBN-13: 978-0553459425

Product Dimensions: 8.3 x 0.9 x 10.8 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 56 customer reviews

Best Sellers Rank: #80,432 in Books (See Top 100 in Books) #6 in Books > Arts & Photography > Photography & Video > Architectural > Houses & Hotels #42 in Books > Arts & Photography > Photography & Video > Photojournalism & Essays > Photo Essays #131 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays

Customer Reviews

“It’s a fresh ride.”—*New York Times*

“With *somethingtofoodabout*, Quest (aka Philadelphia’s Ahmir Thompson) dives head first into the topics that get chefs talking: What is creativity? How are art and food related? What does the future hold for food and cooking? Questlove sits down with some of the most exceptional chefs in America, including Daniel Humm (Eleven Madison Park), Dominique Crenn (Atelier Crenn), Michael Solomonov (Zahav), and Daniel Patterson (Coi). Questlove himself plays

an equal part in getting the answers, providing examples and references to his own life as a musician and creator as he talks with food luminaries—about the thorny questions surrounding creativity. —Eater “Somethingtofoodabout” is really a passion project. For Questlove, it’s not about the food business, but rather the ideas, the concepts, and the imaginations behind the chefs who feed him. There are no recipes and no how-tos. For Questlove, the only how-to you need to know is how to appreciate and understand the taste, the process, and the journey of the idea. —Vogue “An enjoyable, frequently surprising exploration of creativity.” —Kirkus Reviews

QUESTLOVE, co-founder of hip-hop superstars The Roots and bandleader for Jimmy Fallon’s The Tonight Show, is one of our great cultural commentators—a wide-ranging mind whose interests span from music to politics to race to design and now, food. Somethingtofoodabout is a book about art, craft, creativity, and deliciousness: essays and conversations with ten inspiring chefs on what makes their creative clocks tick. BEN GREENMAN is a staff writer at The New Yorker and a New York Times bestselling author who has written both fiction (The Slippage, Superbad) and nonfiction. He was Questlove’s collaborator on the acclaimed hip-hop memoir Mo Meta Blues, and most recently coauthored George Clinton’s memoir, Brothas Be, Yo Like George Ain’t That Funkin’ Kinda Hard on You. He lives in Brooklyn and rarely leaves. KYOKO HAMADA was born in Tokyo and grew up in Chiba, Japan. Hamada came to New York City to study, graduating from the Pratt Institute studying photography and painting. Her subject matter has often been ordinary people and objects stylized and staged into subtle quiet moments. She has been working as a commercial photographer for the last ten years and her work appears several magazines, including The New Yorker, Atlantic magazine, and Wall Street Journal Magazine.

Originally got it from the library and now bought my own copy. It has to be some of the most interesting and insightful conversations ever into the very subjective world of creativity. I have to be surprised that Nathan Myrvald was included but the shifts in perspectives and backgrounds is very illuminating.

What an amazing book about exploring culinary creativity. A must read for anyone who enjoys learning about the creative process, not just as it relates to food.

Got this book as a gift. It is very interesting and pretty fun to read.

Great!

If you love food, chefs, restaurant culture, wickedly creative minds, music, the Roots, American cuisine, travel...in any combination, read this book.

Bought as a gift for a friend and she loves it! I had to read it before I gave it to her and agree! It's a fun peek into Questlove's world... I so want to be a guest at one of his dinner parties!

Brilliant writing from a brilliant mind!

My life have two parts cooking and Hip Hop... This book is created by one of my favorite Hip Hop personality's... And all this about food, art in food, art in easy small things, concept of it... I love it... Plus form of interviews... Make all this easy to read... And understand... I love this one...

[Download to continue reading...](#)

something to food about: Exploring Creativity with Innovative Chefs Inside Chefs' Fridges, Europe: Top chefs open their home refrigerators Where Chefs Eat: A Guide to Chefs' Favorite Restaurants (2015) Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs Kitchen Creativity: Unlocking Culinary Genius—with Wisdom, Inspiration, and Ideas from the World's Most Creative Chefs The Vegetarian Flavor Bible: The Essential Guide to Culinary Creativity with Vegetables, Fruits, Grains, Legumes, Nuts, Seeds, and More, Based on the Wisdom of Leading American Chefs The Food Stylist's Handbook: Hundreds of Media Styling Tips, Tricks, and Secrets for Chefs, Artists, Bloggers, and Food Lovers 1,000 Food Art and Styling Ideas: Mouthwatering Food Presentations from Chefs, Photographers, and Bloggers from Around the Globe (1000 Series) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook,Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Innovative Teaching Strategies In Nursing And Related Health Professions (Bradshaw, Innovative Teaching Strategies in Nursing and Related Health Professions) The Science and Inventions Creativity Book: Games, Models to Make, High-Tech Craft Paper, Stickers, and Stencils (Creativity Books) Summary - Creativity, Inc.: By Ed Catmull -

Overcoming the Unseen Forces That Stand in the Way of True Inspiration (Creativity, Inc: A Complete Summary ... Book, Paperback, Hardcover, Summary Book 1) Animal Creativity and Innovation (Explorations in Creativity Research) Eat Fresh Food: Awesome Recipes for Teen Chefs The Really Quite Good British Cookbook: The Food We Love from 100 of Our Best Chefs, Cooks, Bakers and Local Heroes The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Babushka: Russian Recipes from a Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes, Ukrainian food, Polish recipes) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Mark Guiliana - Exploring Your Creativity on the Drumset

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)