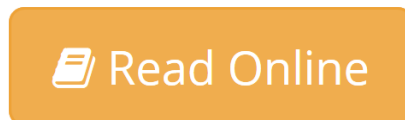


Heat: An Amateur's Adventures as Kitchen Slave, Line Cook, Pasta-Maker, and Apprentice to a Dante-Quoting Butcher in Tuscany

By Bill Buford



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A highly acclaimed writer and editor, Bill Buford left his job at *The New Yorker* for a most unlikely destination: the kitchen at Babbo, the revolutionary Italian restaurant created and ruled by superstar chef Mario Batali. Finally realizing a long-held desire to learn first-hand the experience of restaurant cooking, Buford soon finds himself drowning in improperly cubed carrots and scalding pasta water on his quest to learn the tricks of the trade. His love of Italian food then propels him on journeys further afield: to Italy, to discover the secrets of pasta-making and, finally, how to properly slaughter a pig. Throughout, Buford stunningly details the complex aspects of Italian cooking and its long history, creating an engrossing and visceral narrative stuffed with insight and humor.

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Editorial Review

Amazon.com Review

Bill Buford's funny and engaging book *Heat* offers readers a rare glimpse behind the scenes in Mario Batali's kitchen. Who better to review the book for Amazon.com, than Anthony Bourdain, the man who first introduced readers to the wide array of lusty and colorful characters in the restaurant business? We asked Anthony Bourdain to read *Heat* and give us his take. We loved it. So did he. Check out his review below. --
Daphne Durham

Guest Reviewer: Anthony Bourdain



Anthony Bourdain is host of the Discovery Channel's *No Reservations*, executive chef at Les Halles in Manhattan, and author of the bestselling and groundbreaking *Kitchen Confidential*, *Anthony Bourdain's Les Halles Cookbook*, *A Cook's Tour*, *Bone in the Throat*, and many others. His latest book, *The Nasty Bits* will be released on May 16, 2006.

Heat is a remarkable work on a number of fronts--and for a number of reasons. First, watching the author, an untrained, inexperienced and middle-aged desk jockey slowly transform into not just a useful line cook--but an extraordinarily knowledgeable one is pure pleasure. That he chooses to do so primarily in the notoriously difficult, cramped kitchens of New York's three star *Babbo* provides further sado-masochistic fun. Buford not only accurately and hilariously describes the painfully acquired techniques of the professional cook (and his own humiliations), but chronicles as well the mental changes--the "kitchen awareness" and peculiar world view necessary to the kitchen dweller. By end of book, he's even talking like a line cook.

Secondly, the book is a long overdue portrait of the real Mario Batali and of the real Marco Pierre White--two complicated and brilliant chefs whose coverage in the press--while appropriately fawning--has never described them in their fully debauched, delightful glory. Buford has--for the first time--managed to explain White's peculiar--almost freakish brilliance--while humanizing a man known for terrorizing cooks, customers (and Batali). As for Mario--he is finally revealed for the Falstaffian, larger than life, mercurial, frighteningly intelligent chef/entrepreneur he really is. No small accomplishment. Other cooks, chefs, butchers, artisans and restaurant lifers are described with similar insight.

Thirdly, *Heat* reveals a dead-on understanding--rare among non-chef writers--of the pleasures of "making" food; the real human cost, the real requirements and the real adrenalin-rush-inducing pleasures of cranking out hundreds of high quality meals. One is left with a truly unique appreciation of not only what is truly good about food--but as importantly, who cooks--and why. I can't think of another book which takes such an unsparing, uncompromising and ultimately thrilling look at the quest for culinary excellence. *Heat* brims with fascinating observations on cooking, incredible characters, useful discourse and argument-ending arcania. I read my copy and immediately started reading it again. It's going right in between Orwell's *Down and Out in Paris and London* and Zola's *The Belly of Paris* on my bookshelf. --Anthony Bourdain

From Publishers Weekly

Buford's voice echoes the rhythms of his own writing style. Writing about his break from working as a *New Yorker* editor and learning firsthand about the world of food, Buford guns his reading into hyperspeed when he is jazzed about a particularly tangy anecdote, and plays with his vocal tone and pitch when mimicking others' voices. At its base, Buford's voice is tinged with a jovial lilt, as if he is amused by his life as a "kitchen slave" and by the outsize personalities of the people he meets along the way. Less authoritative than blissfully confused, Buford speaks the way he writes, as a well-informed but never entirely knowledgeable outsider to the world of food love. Listening to his imitation of star chef Mario Batali's kinetic squeal, Buford ably conveys his abiding love for the teachers and companions of his brief, eventful life as a cook. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

From School Library Journal

Adult/High School—Could loving to cook translate into being a professional under the tutelage of the famous chef of a three-star New York restaurant? Buford jumped at the chance to find out. This energetic account of his intense culinary education brings readers into the scalding kitchens where fine food is prepared by obsessive chefs for whom timing is critical and cooking is art. The author entwines the history of pasta with his preparation of it, and he visits the theory that it was the Italians who brought fine cooking to France rather than the other way around. Buford follows the example of his mentors as he travels to Italian villages to serve as kitchen slave to a master of pasta-making and as an apprentice to a butcher to learn to perfect that culinary craft. A journalist for the *New Yorker*, the author writes with the same gusto with which he cooks. Readers learn how physically demanding professional cooking is, how hard it is on the ego, and how satisfying it can be. This is the ultimate career book for would-be chefs, and a book that noncooks will savor until the last word.—*Ellen Bell, Amador Valley High School, Pleasanton, CA* Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Users Review

From reader reviews:

Thomas Britton:

This book untitled Heat: An Amateur's Adventures as Kitchen Slave, Line Cook, Pasta-Maker, and Apprentice to a Dante-Quoting Butcher in Tuscany to be one of several books in which best seller in this year, honestly, that is because when you read this e-book you can get a lot of benefit onto it. You will easily to buy this specific book in the book retail store or you can order it by way of online. The publisher in this book sells the e-book too. It makes you more readily to read this book, as you can read this book in your Touch screen phone. So there is no reason to you personally to past this publication from your list.

Christian Rice:

A lot of people always spent all their free time to vacation or go to the outside with them family or their friend. Were you aware? Many a lot of people spent they will free time just watching TV, or maybe playing video games all day long. If you wish to try to find a new activity that's look different you can read the book. It is really fun for yourself. If you enjoy the book that you just read you can spent the whole day to reading a publication. The book Heat: An Amateur's Adventures as Kitchen Slave, Line Cook, Pasta-Maker, and Apprentice to a Dante-Quoting Butcher in Tuscany it doesn't matter what good to read. There are a lot of those who recommended this book. These people were enjoying reading this book. In the event you did not have enough space to bring this book you can buy often the e-book. You can m0ore easily to read this book from your smart phone. The price is not too costly but this book features high quality.

Tara Payton:

In this age globalization it is important to someone to obtain information. The information will make you to definitely understand the condition of the world. The healthiness of the world makes the information simpler to share. You can find a lot of sources to get information example: internet, newspapers, book, and soon. You will observe that now, a lot of publisher which print many kinds of book. The book that recommended to you personally is Heat: An Amateur's Adventures as Kitchen Slave, Line Cook, Pasta-Maker, and Apprentice to a Dante-Quoting Butcher in Tuscany this guide consist a lot of the information of the condition of this world now. That book was represented just how can the world has grown up. The vocabulary styles that writer make usage of to explain it is easy to understand. The actual writer made some study when he makes this book. Here is why this book ideal all of you.

Lester Baker:

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