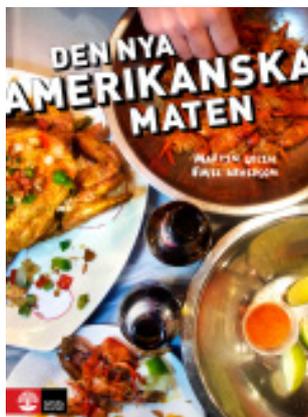


THE NEW AMERICAN FOOD



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Epilogue

Den nya amerikanska maten

Martin Gelin & Emil Arvidson

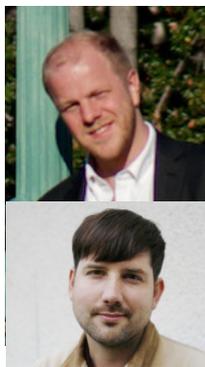
175x250, 160pp

How did the USA get to be best in the world when it comes to cooking? American cuisine used to be a joke, something that people approached with a bad conscience. But today the USA has more world-class restaurants than any other country. But its real strength lies in everyday food, in the street food of the big cities, in the modernised standard fare in the South, and the China towns of the garden suburbs.

The last ten years, a revolution has taken place in American food culture, and this book tells how it happened. Journalists Martin Gelin and Emil Arvidson travel from coast to coast through the new gastronomic USA. They visit the most influential kitchens, regardless of whether they are in the starred restaurants in Manhattan, food trucks in Austin, or oyster bars in San Francisco, to examine their place in society and what the food they serve tells us about the USA.

They talk about vegetables with Alice Waters in Berkeley, get a lesson on the history of the American South from Sean Brook in South Carolina, party with Southern Foodways Alliance in New Orleans, visit Lagunitas beer brewery in northern California, find the best Korean restaurant somewhere off the beaten track in Seattle, and travel to Little Saigon in Texas where a stoned Vietnamese teenager serves the best cajun crayfish in the USA in a nondescript suburban shopping mall.

On their way they try to find the roots of the American food revolution.



About the authors:

Martin Gelin is the New York correspondent for the major Swedish daily Dagens Nyheter, and has written two widely-praised books about American politics. He has visited 45 of the American states since he moved to the USA in 2001, and he claims that there is at least one good restaurant in every American town.

Emil Arvidson is a journalist and writes about culture, politics, music and food for Sweden's largest newspapers and magazines. Emil started to love food when he lived in the USA. He has previously published a book about natural wine together with Emil Broomé.



BENNET AGENCY

SÖDER MÄLARSTRAND 21
118 20 STOCKHOLM
SWEDEN

MOBILE: +46 704 67 42 70
WWW.BENNETAGENCY.COM

