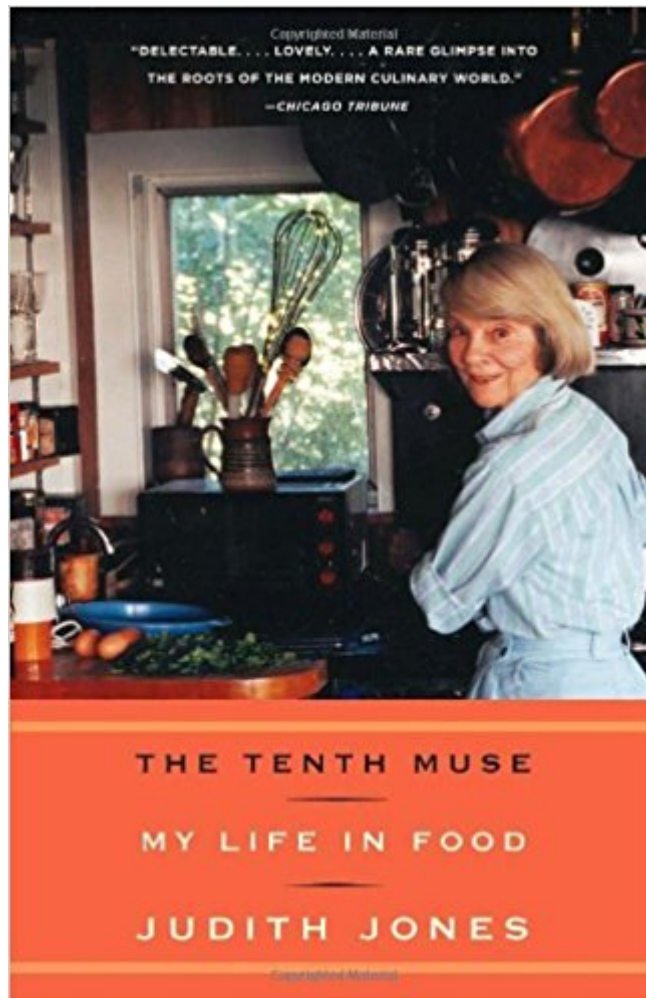




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The Tenth Muse: My Life In Food



Synopsis

From the legendary editor who helped shape modern cookbook publishing-one of the food world's most admired figures-comes this evocative and inspiring memoir. Living in Paris after World War II, Jones broke free of bland American food and reveled in everyday French culinary delights. On returning to the States she published Julia Child's *Mastering the Art of French Cooking*. The rest is publishing and gastronomic history. A new world now opened up to Jones as she discovered, with her husband Evan, the delights of American food, publishing some of the premier culinary luminaries of the twentieth century: from Julia Child, James Beard, and M.F.K. Fisher to Claudia Roden, Edna Lewis, and Lidia Bastianich. Here also are fifty of Jones's favorite recipes collected over a lifetime of cooking-each with its own story and special tips. *The Tenth Muse* is an absolutely charming memoir by a woman who was present at the creation of the American food revolution and played a pivotal role in shaping it.

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Customer Reviews

Starred Review. The title of this testament to one woman's appetite comes from Brillat-Savarin, who wrote of a 10th muse—Gasterea, goddess of the pleasures of taste. Many food writers would argue that this 10th muse is actually Judith Jones. For nearly half a century, Jones, an editor of literary fiction and a senior vice-president at Knopf, has served as midwife to some of the most culturally significant cookbooks of our time, introducing readers to newly discovered talents like Julia Child, Marcella Hazan, Madhur Jaffrey and Claudia Roden, to name but a few. In this quiet, spare

memoir, set against the shifting landscape of modern cookery in America, Jones reveals herself to be every bit as evangelical about good food and honest cooking as her authors, locating the points where her relationships with these writer-gastronomes and her own gustatory education converged. She ran an illegal restaurant in Paris, learned from Julia Child to de-tendon a goose (a set of maneuvers involving a broomstick), received a tutorial in fresh-bagged squirrel from Edna Lewis and counted James Beard among her mentors. At the end, the book is tinged with sadness over the decline of serious home cooking and the current fixation on dishing up fast and easy mediocrities. But Jones's belief in the primordial importance of cooking well is ultimately inspiring, and it fires these pages as it has fired her life. (Oct.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to an out of print or unavailable edition of this title.

Judith Jones, now a senior editor and vice president at Knopf, has long been a major force in the cookbook world. Her foodie fans might not know that she also played a role in bringing Anne Frank: The Diary of a Young Girl to America or that she has edited literary stars like John Updike and Anne Tyler. Two reviewers faulted Jones's style, but none denied her interesting and influential career. Indeed, if it weren't for Jones, American consumers might have a hard time purchasing such basics as fresh garlic. Therein lies the challenge in interpreting the critics' reviews: the critics were all so busy admiring Jones's life that they didn't have as much to say about the book itself. Though Jones is a major power in the publishing word, this memoir is not as wide-ranging as, say, Michael Korda's Another Life. She tells delightful stories, but she sticks to the food, and her readers this time around should be mainly those who are inclined to do the same. Copyright © 2004 Phillips & Nelson Media, Inc. --This text refers to an out of print or unavailable edition of this title.

Judith Jones has written the book i wish I could have read a long time ago. She is thoroughly entertaining, informative and the stories are lightly spiced with juicy gossip. Good recipes. I wish she lived next door.

This book was completely charming. The Pleasure of Cooking for One is also one of my favorites. What full life!

Awesome book. I learned a lot about different chefs, history, and other things.

The Tenth Muse offers a reminiscence of the author's life of food and the people that entered her life through the cooking and eating of good food. Not a writer who "made it on her own" however; Ms. Jones had the privilege of influential contacts that helped her cement her career in the publishing field. Those introductions certainly led the way to more (including her husband) and gave her credibility in the field of food and publishing.

I must admit I haven't finished reading this yet, but so far it is very interesting.

Judith Jones's memoir will disappoint those expecting the charm (or fireworks) of other well-known "food" memoirs, like those by Ruth Reichl or Gabrielle Hamilton. It's a straightforward account of the life of a woman who fell in love with Paris and its cuisine and who went on to become a revered editor of cookbooks, the force behind Julia Child, Marcella Hazan, Irene Kuo, Madhur Jaffrey, Claudia Roden, and many others. It's also a passionate appeal for a return to home cooking. This book is a good reminder that writers like Child meant their recipes to make good cooking accessible and do-able, an idea that sometimes gets forgotten in the aftermath of rather stupid books (the film is much better) like "Julie and Julia," whose author makes a point of pretending that the recipes in Mastering the Art are difficult and fussy, the better to write blog posts. There are a lot of people (I include myself) who learned to cook by following Child's impeccable instructions. Try her zucchini tian (Mastering 2) or the beef bourguignon (Mastering 1). Along those lines, there is a sizable appendix in "The Tenth Muse" of simple recipes, some of them drawn from Jones's Yankee forbears and others (the most charming) designed for a person who is cooking for one. She is fierce on the topic of not wasting food and of weaving today's main dish into inspired leftovers. I quite liked the person who wrote this little memoir. I wish she'd make me dinner. M. Feldman

Fascinating read. I find it ironic that whoever was the editor didn't bother to edit the recipes. The one for Schraff's Butterscotch cookies called for 1/4 Tablespoon of unsalted butter to cream with 1 1/4 cups of brown sugar. But in the notes at the end of the recipe it says that if you decide to use Crisco use 3/4 Cup plus only 2 Tablespoons of butter! I do love her stories. Wondering if my Kindle changed 14 Tablespoons of butter to 1/4?

When I went over to my grandmother's house on the weekends, I would undoubtedly find myself making cookies or banana bread or some other such thing on one of the days we were together.

For her it was something exciting, for me it was something to pass the time. I have very fond memories of walking in to her kitchen with all of the cooking gadgets and gizmos scattered on the counters, in cupboards and on shelves, but I never wanted to bother with any of it for myself. As I got older, I used the griddle to make pancakes the way we used to on Sunday mornings, but that's about all. Then I picked up *The Tenth Muse* and I instantly thought of my grandmother. I devoured the pages like I would her banana bread or blueberry pancakes and as I read on I came to realize exactly what all of this cooking stuff was all about. The book did not convert me. I will never want to go in a kitchen and whip up a simple or elaborate meal, but I have learned a new appreciation for the people who do have that desire to cook somewhere in their blood. Thankfully Judith Jones doesn't insist that reading her book will make everyone run out and pick up a pot or a pan. She accepts that there are people out there who just don't have a cooking gene and is okay with that, though she does say she hopes to see more young people cooking. At first this statement upset me because I know from experience that you can't force a love of cooking on anyone. I may have the fondest memories of my grandmother in her kitchen, but I am not going to run to my kitchen in order to relive them. After a while, though, I realized that the exposure to the kitchen is more about remembering the past, sharing time together, and enjoying yourselves than it is about making someone figure out how to boil potatoes or bake the perfect cake. I read stories of Julia Child and all of the other famous folks out there who wrote cook books or encouraged people to take the time to feed their families in a wholesome way and I made a connection with my grandmother's generation that I never thought was possible. I can't go to her now and tell her that all of this has happened for me, but I can remember what it was like to experience this realization and I can pass it on to other readers. I can recommend this book to anyone who has a willingness to relive a memory of family in the kitchen, I can tell the cooks out there that there are recipes in the back of the book, and I can let everyone know that the stories of publishing a wide variety of cookbooks will intrigue and delight readers of every variety. I never thought a book about cooking would touch me the way this one has. I never thought I would claim said book was a must read. This one falls into both of those. Enjoy.

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