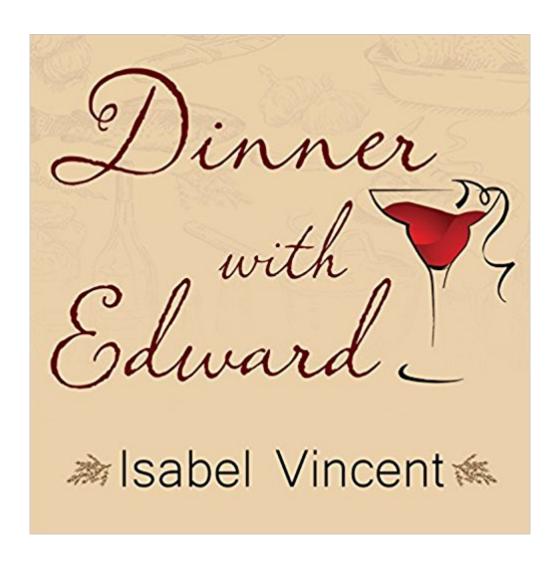


The book was found

Dinner With Edward





Synopsis

When Isabel meets Edward, both are at a crossroads: he wants to follow his late wife to the grave, and she is ready to give up on love. Thinking she is merely helping Edward's daughter-who lives far away and asked her to check in on her nonagenarian dad in New York-Isabel has no idea that the man in the kitchen baking the sublime roast chicken and light as air apricot souffle will end up changing her life. As Edward and Isabel meet weekly for the glorious dinners that Edward prepares, he shares so much more than his recipes for apple galette or the perfect martini, or even his tips for deboning poultry. Edward is teaching Isabel the luxury of slowing down and taking the time to think through everything she does, to deconstruct her own life, cutting it back to the bone and examining the guts, no matter how messy that proves to be.

Book Information

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Customer Reviews

 \tilde{A} ¢ \hat{a} ¬ \hat{A} "[Isabel \tilde{A} ¢ \hat{a} ¬ \hat{a} "¢s] tonic is the example Edward sets of active engagement with the world and its delights, food being chief among them. Who wouldn \tilde{A} ¢ \hat{a} ¬ \hat{a} "¢t swoon over his dinners? . . . The story of their attachment unfolds like a genial dinner party where the food goes deep and the host sets a buoyant tone. \tilde{A} ¢ \hat{a} ¬ \hat{A} • \tilde{A} ¢ \hat{a} ¬ \hat{a} • The New York Times Book Review \tilde{A} ¢ \hat{a} ¬ \hat{A} "Isabel Vincent delves deeply into matters of the kitchen and the heart with equal and unabashed passion . . . Rich with description of meals savored, losses grieved, and moments cherished, it \tilde{A} ¢ \hat{a} ¬ \hat{a} "¢s at once tender, revealing, and utterly enchanting! \tilde{A} ¢ \hat{a} ¬ \hat{A} • \tilde{A} ¢ \hat{a} ¬ \hat{a} • Gail Simmons, judge on Bravo \tilde{A} ¢ \hat{a} ¬ \hat{a} "¢s Top Chef and author of Talking with My Mouth Full \tilde{A} ¢ \hat{a} ¬ \tilde{A} "[A] sweet memoir. With each roasted chicken and apple galette, Edward teaches Vincent not only how to cook, but

how to savor life. â⠬•â⠬⠕RealSimple.com ââ ¬Å"Lifeââ ¬â ^affirming, with no soppy sentiment. We all should have an Edward . . . [Vincent] does share a few of his cooking secrets. The one for flawless scrambled eggs (I tried it, with great success) is alone worth the price of the book. $\tilde{A}\phi\hat{a} - \hat{A}\cdot\tilde{A}\phi\hat{a} - \hat{a}\cdot\text{Toronto Star }\tilde{A}\phi\hat{a} - \hat{A}''$ Although the food (I am partial to the roast chicken, lovingly described) is excellent, it is the charming and effortlessly wise company that makes this sweet read a charming way to pass a day. â⠬• â⠬⠕George Hodgman, New York Times bestselling author of Bettyville à ââ ¬Å"This is a book full of life lessons, a reminder that no matter how old we grow, we still have much to share, and to learn. $\tilde{A}\phi = -\hat{A}\Phi = -\hat{A}\Phi$ à ââ ¬Å"Delightfully combining the warmââ ¬â heartedness of Tuesdays with Morrie with the sensual splendor of Julie and Julia. This is a memoir to treasure. Aç⠬• Açâ ¬â•Booklist, starred review A A A¢â ¬A"Food lovers will swoon from the first chapter . . . It is easy to fall deeply for Edward¢â ¬â,,¢s tender heart as Vincent learns how he has savored his life, and over time, begins to create a life that A¢â ¬â,¢s more inviting and full for herself. Readers will finish the book satisfied, yet wanting more. â⠬•â⠬⠕Publishers Weekly à ââ ¬Å"A rare, beautifully crafted memoir that leaves you exhilarated and wanting to live this way. Edward is a marvel of resilience and dignity, and Vincent shows us that the ceremony of food is really a metaphor for love. The key is to live your life generously. â⠬• â⠬⠕Rosemary Sullivan, author of Stalinââ ¬â,,¢s Daughter à Ã¢â ¬Å"One of the most stylish and emotional works of nonfiction I have ever read. I savored every page. â⠬• â⠬⠕Bob Colacello, author of Holy Terror: Andy Warhol Close Up -- This text refers to the Paperback edition.

Isabel Vincent is an investigative reporter for the New York Post. Previously, she was a foreign correspondent based in Rio de Janeiro and before that she covered the conflicts that led to the war in Kosovo. Her work has appeared in magazines and newspapers all over the world, including the New Yorker, the New York Times Magazine, L'Officiel, and Time. She is the author of four books: Gilded Lily: Lily Safra: The Making of One of the World's Wealthiest Widows; Bodies and Souls: The Tragic Plight of Three Jewish Women Forced into Prostitution in the Americas; Hitler's Silent Partners: Swiss Banks, Nazi Gold and the Pursuit of Justice; and See No Evil: The Strange Case of Christine Lamont and David Spencer. The recipient of numerous journalism honors, including the Canadian Association of Journalist's Award for Excellence in Investigative Journalism, she has been a journalism fellow at Massey College, University of Toronto. Vincent won the National Jewish Book Award in Canada for Bodies and Souls and the Yad Vashem Award for Holocaust History for Hitler's Silent Partners. She grew up in Toronto and speaks French, Spanish, and Portuguese.

Today, she lives in New York. Elise Arsenault is a classically trained actor, singer, and voice-over artist. She has worked throughout the country with various regional theaters, including Merrimack Rep, Lyric Stage Company of Boston, Ivoryton Playhouse, Imagination Stage, and the Discovery Theater at the Smithsonian Institute.

Hard to know how to rate this book because on some levels I loved, and on other levels I dispised it. I loved most of the writing, and am always a sucker for good food writing. I also loved the premise of the story of how a middle-aged woman in crisis met and formed a mutually beneficial bond with a 92-year old widower also in crisis after having lost his wife of more than six decades. What I really did NOT like about this book was that it was clearly the story of a lonely, miserable and tormented middle-aged woman about to and going through a divorce who formed what seemed to be a profound bond with a very gentle and kindly elderly man but who, as she got her bearings, gradually dumped him. Initially she lives near him and there is lots of contact. Then she moves further away as she is getting her life together, and she admits that she started to neglect him. Lastly, she falls in love with a new man, and again she is pretty honest that she then hardly had any time for elderly Edward. To me the most painful was when Edward fell and was bed-ridden for months, and she does not even go to see him. While there was considerable charm to this book, I have known too many people who used others in this way, the supposedly deep friendship when they are need, only to fizzle out when the person is no longer hurting. This left a very bad taste for me.

Loved the way the chapters all started with a menu for dinner. Then proceed to describe cooking said dinner, all the while weaving in the story. Weather you like to cook or not, you will enjoy the story of this sweet friendship.

Took a bit to get into but by the end I couldn't put it down. Beautifully written, lots wisdom imparted and even some good cooking tips. I read a review that disparaged the younger friend of Edward for abandoning him at the end after she found Mr.Right. I didn't come to that conclusion at all. Edward and his younger friend whose name I didn't see in the book, came together when they most needed each other. Their relationship blossomed and each became less dependent on each other over time. But the platonic love affair never ended and never became less important.

We all have some passed relative that reminds us of "Edward" and the family favorites they made for the holidays or at least the old Sunday family dinners. This book is worth the read just for

the descriptions of the food, but even without them it would be worth reading, just a lot shorter!

Heartfelt story about love and loss. I read one chapter each night, and hated that it ended. As an added joy, each chapter heading had a menu that Edward fixed. I can actually make some of the dishes. I will not forget the tenderness and love in this story.

I love this book.. beautiful feast of characters and I love Edward.. I think this book made me a better friend and daughter.. and made the idea of growing older less frightening... knowing it is up to me to reach out to people and surround myself with life. I wish I had the patience or finesse to prepare a meal like Edward.. alas... I will have more parties, drink more wine and cater more.

I chose this book because I had been reading two books which were somewhat "dry" and I felt like I needed a book with real LIVE HUMAN BEINGS in it. Both people in this book were lovely, and I so appreciated how they brought out the best in each other. I am not a great cook, but their dishes were enchanting, too.

Enjoyable easy read. True story. Inspiring menus and wine pairings. Found the emotions relatable for my own circumstances.

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