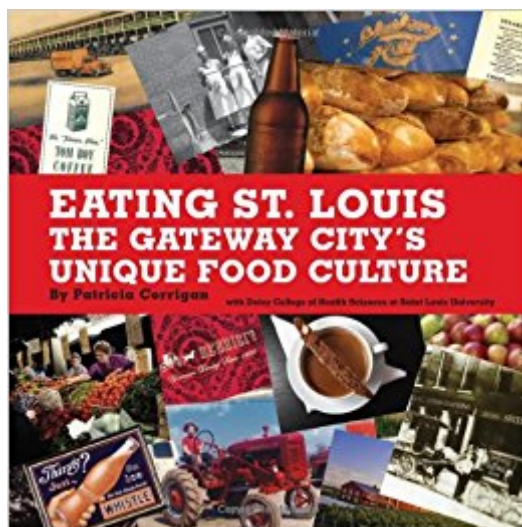


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# Eating St. Louis: The Gateway City's Unique Food Culture



## Synopsis

Eating St. Louis: The Gateway City's Unique Food Culture explores why we eat what we eat (and where we eat it), serving up stories and photos of the places, people, and comestibles that have come to define and feed St. Louis. Patricia Corrigan, book author and former Post-Dispatch restaurant critic, interviewed more than 130 individuals to learn little-known tales about local restaurants, food manufacturers, groceries and specialty food shops. Here too are tidbits about our gourmet food, low food, fast food, and slow food, facts about local farmers markets (and the sources of the bounty), and a spicy spoonful of the politics of food. Eating St. Louis also raises a glass to local breweries, wineries and iconic watering holes. Published by Reedy Press in cooperation with Doisy College of Health Sciences at Saint Louis University.

## Book Information

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## Customer Reviews

A banquet on the page, Eating St. Louis explores why we eat what we eat, and where we eat it—serving up stories (from days gone by to earlier this week) of the places, people, and comestibles that have come to define and feed our fair city. Picture this: Color photos of food that will make your mouth water as well as historic images that recall our culinary heritage serve to season these pages, tucked in among photos of our town's restaurateurs, chefs, brewers, and others in the food service industry. Feast on facts about local farmers' markets (and the sources of the bounty), and sample a spoonful of the politics of food. Thirsty? Eating St. Louis also raises a glass to local breweries, wineries, and iconic watering holes. Published in cooperation with Doisy College of Health Sciences at Saint Louis University.

Patricia Corrigan is the author of fifteen books, including *Bringing Science to Life: A Guide from the Saint Louis Science Center*; *Wild Things: Untold Tales from the First Century of the Saint Louis Zoo*; *The Extreme Earth: Waterfalls*; *Chemotherapy & Radiation for Dummies* (with Dr. Alan Lyss and Dr. Humberto Fagundes); six nature books for children and *Convertible Dreams*, a collection of her columns from the *Post-Dispatch*.

I have been gone from St. Louis for over 20 years, but I worked downtown and got to visit many of these great places. The history is superb and Patricia Corrigan makes that history into a page turner! I could not stop, once I started. This book brought back so many memories of fun times and wonderful food from back in the 70's and 80's, from places like Cafe Zoe, Pasta House, The Tenderloin Room, Tony's, Cyrano's, and oh so many more. This book brings back so many happy times to me. If you ever lived in St. Louis, and like food I promise that you will love this book and the history presented. What a treat!

My love affair with St. Louis began when I arrived at Union Station in 1949 as an impressionable undergrad, bound for Washington University. From then until my graduation in 1952 I did my best to experience as much of St. Louis as possible, especially including wining and dining diversions. Patricia Corrigan's "Eating St. Louis" brings a rush of wonderful memories of those years. As a college student, I could only lust after the idea of having dinner at Tony's. One of those really pricey dinners at Tony's would have to wait for years. But Corrigan covers it all - and then some. Her book not only provides Golden Oldie Restaurant and Bar Memories for me but engagingly traces the remarkable history of St. Louis gastronomy up to today. I found descriptions of contemporary places unknown to me and St. Louis food that I cannot wait to sample. Because I have had the good fortune of having had two sons who lived in St. Louis in recent years, I have been able to keep up a little bit with developments after 1952. The extraordinary variety of ethnic food with which St. Louis is blessed was something I reveled in while I was a student and I still find it awesome. I confess that I get a little choked up when I'm reminded that I can no longer go to The Parkmoor for one of their frappés, or to Medart's for their Sunday evening buffet which is where I discovered that nothing was better than a cold tongue sandwich on rye with Coleman's spicy mustard (my fraternity brother dining companions were less dazzled by the idea of cold tongue than I). But Corrigan's book has made me realize that those things in the past were prologue to how delightfully St. Louis has progressed and is progressing in every way. Not the least are treasures available in the eateries

and drinkeries we all enjoy so much and the best of those are enticingly presented in "Eating St. Louis." Conrad E. Coffield, Santa Fe, New Mexico

This book stirs up memories. Last Saturday evening, I got home from a tiring trip around 9 o'clock, and the only thing I wanted to do was get into bed. But there was a package waiting on my doorstep. Inside was "Eating St. Louis," and I was up until after midnight leafing through this entertaining book, remembering a lot of great meals and, more important, the people and places that served them. Of course, it helps when your recollections of St. Louis restaurants go back to the '40s, when my Mom and Dad took me to Medart's, The Hill and the Mayfair's dining room on each of our annual vacation trips to the big city. It also helps if you were living there when Gaslight Square was still going strong and later on when all those intriguing shoestring restaurants started popping up on Euclid and in the Loop. But anyone who has spent much time at all in St. Louis will have fun recalling the eating places, food markets and drinking establishments that turn up in this book. I don't want to make it sound as if "Eating St. Louis" is fixated on the past. Pat Corrigan gives equal time to the current restaurant scene, and I was interested to find out how much it has grown in the ten years I've been gone from town. This book would be a useful guide for anyone planning a trip to St. Louis and hoping for some great meals -- or for folks who already live there and want to expand their dining-out repertoire. Some of those places on Lafayette Square sound especially tempting. As you can tell from the above, I thoroughly enjoyed this book. I've known its author since the days we worked together at the Post-Dispatch, and I have read several of her many books. "Eating St. Louis" is now my favorite...though the one about the Zoo is still right up there.

This book has a terrific selection of wonderful old photos and ephemera! I've never lived in St. Louis - although I've been there several times during the past 44 years - but I love this type of book, and the author has done a \*great\* job. Also, the written portion is quite interesting & informative and the printing process is very good.

I spent several hours happily working my way through what I think is Pat Corrigan's best of many great books. Her detailed research and vintage photos rekindled wonderful memories of childhood dairy treats, teenage haunts like The Parkmore, and grown up special events like a college graduation dinner at Tony's. Current favorites such as Eleven Eleven Mississippi are well represented, and detailed information on local Farmer's Markets, wineries and micro-breweries, topped off with a few secret recipes, make this book a perfect holiday gift. Add a gift certificate to a

favorite restaurant, or a new place to try, and you'll create a winning event and memories for anyone you know in this town!

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