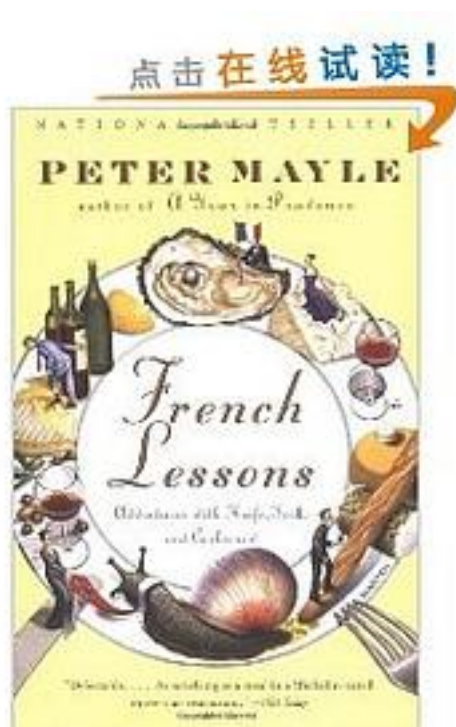


French Lessons



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著者:Peter Mayle

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Peter Mayle, francophile phenomenon and author of *A Year in Provence*, brings another delightful (and delicious) account of the good life, this time exploring the gustatory pleasures to be found throughout France.

The French celebrate food and drink more than any other people, and Mayle shows us just how contagious their enthusiasm can be. We visit the Foire aux Escargots. We attend a truly French marathon, where the beverage of choice is Chateau Lafite-Rothschild rather than Gatorade. We search out the most pungent cheese in France, and eavesdrop on a heated debate on the perfect way to prepare an omelet.

We even attend a Catholic mass in the village of Richerenches, a sacred event at which thanks are given for the aromatic, mysterious, and breathtakingly expensive black truffle. With Mayle as our inimitably charming guide, we come away with a satisfied smile (if a little hungry) and the compelling desire to book a flight to France at once.

作者介绍:

Amazon.com

Peter Mayle, author of the bestselling *A Year in Provence* has done it again--but differently. Traveling this time beyond his adopted Provence throughout France, the food and travel writer has produced *French Lessons*, a celebration of many of that country's gastronomic joys. Whether pursuing La Foire de Fromages, the annual cheese fair at Livarot; a Burgundian marathon offering runners Médoc refreshment; or a village truffle mass that concludes with a heady dégustation of the newly blessed tuber, Mayle takes his readers in hand and shows all. Wide-eyed yet knowing, ever affable but with a touch of mischief, he's an ideal companion, the best possible narrator of his lively food adventures.

Mayle's gastronomic baptism occurs when, as a 19-year-old, he dines for the first time in France. "At the first mouthful of French bread and French butter," he writes, "my taste buds, dormant until then, went into spasm." The paroxysm leads to serious food-and-wine perambulations--and, finally, to chapters including "The Thigh-Taster of Vitel" (a frog-eating fete); "Slow Food" (snail love in Martigny les Bains) and "The Guided Stomach" (an investigation of the Michelin Guide restaurant inspection), among others. Readers are also present for a debate on the secret of the perfect omelet; a search for the best possible chicken in Bourg-en-Bresse; and a visit to a St. Tropez restaurant notable for its scantily clad habitués. Those familiar with Mayle's work, and those yet to discover it, are in for a treat. --Arthur Boehm

From Publishers Weekly

In this latest book, part travelogue, part guide to cuisine, Mayle leaves his beloved Provence behind and sets out to experience gastronomic pleasures available at food festivals and celebrations throughout France. The always curious and friendly Mayle befriends colorful locals at such events as a frog's-leg festival in Vitel, where "thigh tasting" is regarded as a reverent act. The best advice when eating escargots, he finds, is that one should eat them "through the nose, not through the eyes." By far the most fascinating and bizarre event is a Catholic mass in the village of Richerenches whose main purpose is giving thanks for the adored, rare and costly black truffle. Mayle's wry, colorful and playful prose effectively conveys just how seriously the French take their food. Simon Jones, who also gave a wonderful reading of Mayle's *A Dog's Life*, is a highly entertaining performer with a voice and energy reminiscent of John Cleese. Paired with Mayle's witty and unpretentious style, his reading makes listening to this book delicious and satisfying. Simultaneous release with the Knopf hardcover.

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标签

美食

法国

饮食

英国

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随笔

英文版

旅行

评论

有生之年是一定要去跑一次法国美酒马拉松的！！！！

fast food reading material about gourmant

贱贱的英式幽默

对于一个对吃没这么大热情的人来说，这是一本很好的扩充词汇量的工具书……

虽然对法国餐桌礼仪很感兴趣，但还是觉得这个要practice之后看别人写的相关书更有益处。然后，这书我没看完……

vocab enlarging...以及写美食游记才是一个广告人应有的归宿

第一章最妙，后面也不错啦，看的我笑翻了。。。配图也是逗逼的很。。。黑的漂亮！！

幽默

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书评

如今，想吃点儿什么再容易不过，随便拐进一家购物中心，必定有一到两层满是美食，中式的西式的，快餐也好，精细烹制的也罢，总能找到合乎自己胃口的。若是再懒点儿宅点儿，打开手机叫个外卖。足不出户，就能吃饱喝好。人们似乎越来越习惯于山来就我，越来越懒于去就山了。幸...

我觉得可能是语言的问题，也许原版的会更幽默点。中文读起来事事的感觉。不过我还是很appreciate对生活里每一点点滴都很懂得appreciate的人。特别是作者说第一次吃到热的法式面包抹上黄油的感觉，“我的味蕾失去了童贞”。我完全能体会到这样的快乐和赞叹。如果你也是一个很...

想看完这本书还真的不大容易呢。你知道书里提到的食物的名字吗？那些英文的、法语的食物？什么是quail？ guinea fowl又是什么？那些cheese的名称？还有对食物质地的各种描写？作者还在英语中用了一些的法语。taking their promenade是什么？不过这确实是本有意思的书。

如果要评选这个世界上哪个民族最会享受生活，非法兰西莫属。
巴黎时装周、戛纳电影节、香槟白兰地、普罗旺斯熏衣草花海、当然还有我们普通人幻想的法式大餐……
“葡萄酒拍卖会上，这样的品酒要持续三天，如果每一杯在鼻子打转的酒都要咽下去，绝对撑不到结束的那一刻。” ...

之前听过作者名字，也想看《有关品味》这本书，但一直没买，从去年年底开始接触家庭烘焙，其中也会涉及西餐和美食文化等，所以这本书自然要购来一阅。如果是简单的像很多人喜欢的那种，一个“名称、做法、图片、背景”的列单的话，那我断然会停下来束之高阁，好的是，它不是！ ...

作者是温柔的绅士。做为英国人的他，有一次有幸品尝到了法国大餐，在某次工作途中。他的味蕾就此唤醒。他秒变成了一个对法国饮食乃至法国文化非常好奇并兴致勃勃去探索的人。他就和爱人一起，移民法国了。
真正的美食家，大概灵魂是相通的。在书里，你能读到他讲法国人吃蛙腿...

所有谈饮食的书，其真正价值都在于试验一下，书中所描述的，是不是真的如此美妙。或者是努力向最好的水准尝试，跟着书中指导做菜。
所以呢，就需要实践。像这本谈法国菜的书，总体来说不错，但是究竟没实践过，所以就给三个星星先。澳洲人喜欢说法国，喜欢去法国玩，几乎所...

那个，比较讽刺，我是在如厕的过程中翻开此书第一页的。
于是在厕所里，我进行着一场促进食欲的学习。

一直很喜欢彼得·梅尔，尤其是普罗旺斯系列，包括改编的电影《美好的一年》都非常精彩。上周无意间遇到了这本书，一见倾心，买来之后，用周六的上午，一口气读完。

这本更偏向游记的性质，故事新鲜、有趣，翻译的也很流畅，可读性很强。总之是本值得一读的好书！说说美中不足...

这本书最不宜阅读的场合，恐怕是饥肠辘辘的深夜了，肚子里的阵阵咕咕声呼应着书里的各种扑鼻美味，简直是一场虐恋。如我这般挤在充满汗臭与喧哗的地铁里看，倒是有反衬的效果，越发让人投入地欣赏文字里传来的阵阵芳香，大脑脱离身体进入法兰西的小乡村，跟着作者的脚步和眼...

如同序言的所说，梅尔的功底确实在那里放着，只有一种浓郁地诱惑人前往去进入那美食天堂的欲望。但实际上未去往那之前，蛙腿也好，自由鸡也好还真和中国美食无法媲美。因而我虽一边仍记得法国干酪的糟心模样和味道仍然觉得当初我该尝试看看，毕竟红酒烩牛肉确实挺好吃，啊哈...

愿上帝保佑法兰西厨子 彼得·梅尔 ◆ 骨子里的法国人 >>
我先前所经历过的鱼只有鳕鱼和欧鲽[插图]两种，而且是经过伪装、按照英国传统躲在一大堆厚厚的奶蛋糊之下的那种 >>
进餐的时候，我被允许喝了两杯葡萄酒。此时的我已经有些微醺了，完全不记得我对杰金斯先生...

刚刚看完了英国作家彼得梅尔的著作《吃透法兰西——与刀叉和瓶塞钻一起历险》。除了跟着一众书评叫声好，羡慕惊叹一下法国大餐的精美之外，觉得对这本书还需要从其他角度去感受。
普及法式大餐的著作已经很多，但梅尔先生的这本力作还是独树一帜，除了普及知识，还格外彰显...

选择推荐的原因就是，若你喜欢怪书这倒值得一读。
原作者的写作能力还是很强大的，虽然译者不是我喜欢的风格，但是偶有的幽默也是会傻然一笑。如果作为美食书，这本倒不是够彻底，有点像日间趣事，也像旅行所闻，或者文化差异中饮食日常记。这是我读着所感觉到的。

看过彼得梅尔的普罗旺斯三部曲电子，很喜欢他的写作风格，很有英国人的幽默趣味，所以借了这个本书来看。也许对法国的大餐没吃过，总觉得他说的事情和自己很远。也许有机会，特别是有钱，去到法国吃一圈可能对这本书的感觉就有了。没看完。以后有机会吃法国大餐在借来看看吧。

某天，睡眠惺忪的我从床上爬起来，垂头瞅着深色橡木地板上那一层蒙蒙的灰尘，好像是刚刚支离而又模糊的梦境，几天前晾干的衣物横七竖八的散落在屋子里的角角落落，若是妈妈在，我想，又是个唠叨的早晨。
这一切都被肠胃蠕动的咕咕声埋没，我想煎个蛋饼 两只灶台上...

差不多一年前看的书，当时正被X房子的松露汤和红酒苹果烩鹅肝迷得七窍生烟，满心都念着法兰西美食，之后连续一星期，在食堂伙食差劲的学校里天天幻想到舌尖鼻子出现幻觉，叫我怎么能想象此外更纯正的法国菜！于是看到某个热爱法国的英国人彼得梅尔先生出的这本书立即欢心借...

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