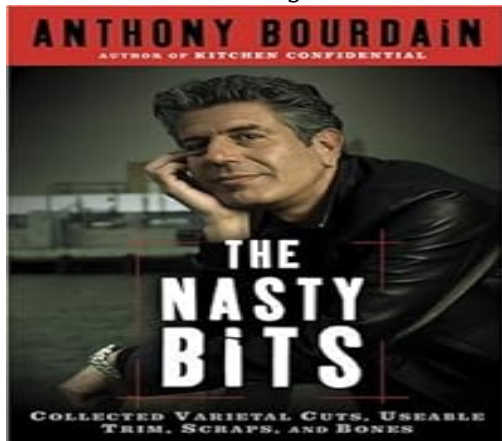


The Nasty Bits: Collected Varietal Cuts, Usable Trim, Scraps, and Bones By Anthony Bourdain  
 Whether scrounging for eel in the backstreets of Hanoi revealing what you didn't want to know about the more unglamorous aspects of making television calling for the head of raw food activist Woody Harrelson or confessing to lobster-killing guilt Bourdain is as entertaining as ever. Bringing together the best of his previously uncollected nonfiction--and including new never-before-published material--The Nasty Bits is a rude funny brutal and passionate stew for fans and the uninitiated alike. --New York magazine The Nasty Bits: Collected Varietal Cuts Usable Trim Scraps and Bones



Anthony Bourdain was the author of the novels Bone in the Throat and Gone Bamboo in addition to the mega bestsellers Kitchen Confidential and A Cook's Tour. Much of it was slightly redundant since I watch his show Anthony Bourdain: No Reservations but I enjoyed the essays about Manhattan and Las Vegas why he doesn't actually hate Emeril and the relationship between food and music. It's books like these that really make me feel like even though I left the life of the cook I still feel like I have a membership card in what might possibly be the coolest culture ever. :)  
 1582344515 Perhaps if these had been read in the format they were originally published the experience of reading them in a magazine would have been more interesting as I could leave behind the droning complaints and repetition. Un compendio de comentarios referidos a cada una de las anécdotas relatadas en todo el libro pero claro como en ningún momento se aclara esto para cuando uno las lee al final pierde la frescura de cada relato y hubiese sido un cierre perfecto para entender cada hecho. They seemed to be the epitome of cool! I can only imagine how many people have been inspired to try to make a living in the food industry after reading Bourdain's incendiary book. He loved Vietnamese food and admitted that great Vietnamese food can be found all over the world but the rapture of eating pho or bun cha on a cheap plastic stool in the street is a whole different experience. "But Vietnamese food in Vietnam when outside the window it's Hanoi--a slice of an apartment building with faded peeling facade just visible across the street; women hanging out laundry; the chatter of noodle and fruit vendors coming from one flight down; the high throaty vibrations of countless motorbikes..." All of that natural gritty ambiance added to the eating experience. Once I've experienced great food in a country and I taste it again even at my own dinner table the memories of eating that dish in Scotland San Francisco Budapest Paris Rome Prague or New York still haunt my tongue and elevate my enjoyment of that food beyond just the flavors and spices that make it great. Being the book crazed fiend that I am I appreciated almost as much as his talent with expanding my palate and making foreign climates accessible his great love for books. He mentioned his favorite books at several points in these essays but I've also seen him talk about his love of books in interviews and as segments during the filming of his TV shows. Here are just a few I've seen mentioned: Ways of Escape and The Quiet American by Graham Greene Down and Out in Paris and London by George Orwell The Kitchen by Nicolas Freeling The Belly of Paris by Emile Zola Flash in the Pan by David Blum Stoner by John Williams True Grit by Charles Portis Between Meals by A. While reading this book every time he says something like "Every day that Gabrielle Hamilton (owner of the restaurant Prune and author of Blood Bones and Butter) likes me? It's reason to live" or he reacts to something by saying that it is worth hanging yourself in a hotel shower I felt a sharp pain in my stomach. I watched the eight episodes of season eight of Parts Unknown this

weekend and sprinkled throughout those episodes are several moments where he says "It's a reason to live" which of course carried a poignancy knowing that on June 8th 2018 he had run out of reasons to live. " I'm sure I show signs on a weekly basis like every time I look at my TBR stacks but I would be equally depressed if I didn't have stacks of books waiting TBR as well. So how do any of us know what THE sign is? How do we gauge the point with which a friend or family member has reached the tipping point? Anthony Bourdain's suicide seemed so impulsive. What if he had been able to wait just one more day? I have no doubt that he had planned it thought about it considered it many times over his lifetime so like a good sous chef I would bet he had done his prep work. For all his brash prickly exterior it was evident to those of us who have followed his career for a long time that all of that toughness was just a shell hiding the kind gentle soul beneath. In the closing pages of this book he criticized each of these articles and explained some of the external and internal forces that were conspiring to influence his writing at the time. He offset the cynical seen-it-all attitude with a lyrical jubilant almost boyish awe of those he admired whether they be a chef a writer a painter a musician a taxi driver a bartender or a Mexican dish washer. He took joy in being wrong about a place or a person especially when he found out a place he had dismissed had hidden gems or a person he had dissed had hidden depths. A person might first watch his show for the travel or the food but once hooked they kept watching for the insights into foreign cultures the real people the commentary on global politics the philosophy about living a good life and the friendships that are available to all of us if we are open to having them. There are stories in here that weren't all that great not his fault at all but perhaps because of my lack of interest and his fiction (the dessert at the end of the book) does NOTHING for me. The logic behind that classification is to represent the tone of the essays in each section and the idea that they should leave the reader with that impression of sourness sweetness or whatever by the time they are done reading it. It's a patchwork of pieces written at wildly different times for completely different publications so there is no real continuity here; but the subtitle Collected varietal cuts usable trims scraps and bones is clear enough to know what you are getting into. My edition includes Bourdain's notes on each chapter at the end which I really enjoyed because they add a bit of perspective to the essays: a few final thoughts either to clarify or to make (not so) gentle fun of who he was when he penned those words. The stand out essays to me were the following: Système D about making things work in a kitchen no matter what is going on; The Evil Doers about shitty fast food and other garbage (un)edibles people happily shove in their faces; My Manhattan and Sleaze Gone By which are essentially love letters to all the things he loved about his neck of the woods; Hard Core an unabashed blow job of an article (his words not mine) about Gabrielle Hamilton (gotta read her book now!) A View From the Fridge about why you should be a decent human being to restaurant workers; A Drinking Problem because the way he talks about Guinness turns me on a little and that rant against gastro-pubs is hysterical even if I disagree with it; Food Terrorists a great piece about his actually very nuanced opinions of vegetarianism and animal rights; The Hungry American is a moving ode to Viet-Nam and The Old Good Stuff expresses sentiments for uber-traditional French cuisine that made every French atom in my body crave creamy Dijon chicken and napoleons (my French expat grandfather was a restaurateur who cooked exactly the kind of old school stuff Bourdain is talking about here and I am unreasonably sentimental about garlic-butter escargots blanquettes and croque-monsieurs in béchamelle no matter how tacky that makes me). It's basically the story of a self-pitying heartbroken and inebriated man who gets goaded by a douchebag into doing something really fucking dumb and dangerous and who goes with it because he's just drunk enough and he just doesn't care enough about whether or not he comes out on the other side. And that some ridiculous sounding food craze called raw eating that is seemingly being espoused by Woody Harrelson (Why oh why would anyone ever take life cues from the schmuck from "Cheers" is beyond me. He wasn't just finding the best noodles he was asking: how do they cook here? How did they used to cook? Who cooks? He was doing a sort of food archaeology digging down to find the purest food that a culture has produced or even that this one neighborhood has produced and what does that say about everything:

And its damn good! 1582344515 Sitting home on a Saturday night reading a book has become a rather preferable way for me to spend my time lately. So this Saturday it has come to pass that I finished the book I was reading, I just closed the back cover on "The Nasty Bits" by Anthony Bourdain: You all know who Bourdain is from his show "No Reservations" on the Travel Channel or his autobiographical "Kitchen Confidential" that I reviewed in an earlier blog: Bourdain is kind of like the punk rocker of celeb-chefs...the Joey Ramone of his occupational milieu, In "The Nasty Bits" he collects a bunch of his magazine articles and diaries and blogs from assorted places and gathers them beneath a single cover. I guess for a wider range of readers than just those who read "Gourmet" or "Food Arts", If you liked anything else to do with Bourdain you'll enjoy this collection, He's the same brash.

New York Times Bestseller The good the bad and the ugly served up Bourdain-style, Bestselling chef and No Reservations host Anthony Bourdain has never been one to pull punches: In The Nasty Bits he serves up a well-seasoned hellbroth of candid often outrageous stories from his worldwide misadventures: Anthony Bourdain is the author of seven books including the bestselling Kitchen Confidential and A Cook's Tour. A thirty-year veteran of professional kitchens he is the host of No Reservations on the Discovery Channel and the executive chef at Les Halles in Manhattan. Praise for Anthony Bourdain: Bourdain's enthusiasm is so intense that it practically explodes off the page . Bourdain shows himself to be one of the country's best food writers: His opinions are as strong as his language and his tastes as infectious as his joy, --New York Times Book Review [Writes] the kind of book you read in one sitting then rush about annoying your coworkers by declaiming whole passages: --USA Today Bourdain's prose is utterly riveting swaggering with stylish machismo and a precise ear for kitchen patois: His work has appeared in The New York Times and The New Yorker and he was a contributing authority for Food Arts magazine. He was the host of the popular Emmy and Peabody Award winning television show Parts Unknown. I was 2/3 through this book when the news broke of Bourdain's suicide, I would have been devastated no matter what but this made it feel close and even eerie: The night before he died I had read his essay on addiction and the eternal struggle to stay clean, It was one of the few essays not focused on food and it was one of the best in the book, His honesty his appreciation for other cultures and traditions (culinary or otherwise) were part of what made him so engaging. 1582344515 The latest from my favorite sarcastic chef/travel show host/writer this is a bunch of essays and one short story about food chefs murder and travel. Bourdain's Privilege really comes through in his complaints unable to recognise the incredible experience and luxury of life he lives and is merely jaded by the bad parts. And for someone who seems to think that restaurants need to get off their high horse he doesn't take his own advice, Being someone that loves food and eating his hatred of fat people and ignorance regarding food deserts is disgusting. 1582344515 Es un excelente libro de crónicas culinarias que suceden tanto dentro como fuera de la cocina y resulta muy entretenido para interesados en el tema. Resalto el lado humano que deja ver Bourdain y su frustración en cuanto a la desigualdad e injusticia en el mundo, Un relato de ficción navideño previsible desde su primer línea. 1582344515 I'm a big fan of Bourdain's KITCHEN CONFIDENTIAL and A COOK'S TOUR, In those books Bourdain mixed his signature egomaniac writing with knife-sharp insights into his flaws as a human being chef and foodie not to mention humor, He was telling a story that gave his writing a much-needed structure: THE NASTY BITS is a collection of articles and various writings that have been taken out of context and thrown together into a book. Anecdotes and/or observations get repeated the tirades have no focus other than something somewhere has pissed him off: Many of these pieces start by meandering around a variety of potential topics before settling on a subject. It wasn't until the end of the book that I saw Bourdain had written a short explanatory paragraph or two on each article: Hidden as they were in the back pages was a serious flaw in the book design, These paragraphs should have served as introductory bits giving each chapter some context, I'm sure it would have made THE NASTY BITS far more enjoyable and less: 1582344515 \*\*\*RIP Anthony Bourdain 1956-2018\*\*\*"Eating well on the other hand is about submission: It's about giving up all vestiges of

control about entrusting your fate entirely to someone else. It's about turning off the mean manipulative calculating and shrewd person inside you and slipping heedlessly into a new experience as if it were a warm bath. It's about shutting down the radar and letting good things happen. When that happens to a professional chef it's a rare and beautiful thing: " Anthony Bourdain took his own life on June 8th 2018 in the Le Chambard Hotel in Kaysersberg-Vignoble Haut-Rhin France, When I heard the news I was shocked and then I was surprised that I was shocked, I've been following Bourdain's career since his show No Reservations launched on the Travel Channel, I even watched the shorter lived Layover but where he really put his best work together was when he moved to CNN and launched Parts Unknown, I gleefully read his first book Kitchen Confidential and came away from that reading thinking I should have been a CHEF. In the 1980s chefs started to become rock stars and Bourdain rode that wave of expanded interest better than just about anyone. He was bright witty sarcastic unafraid of the camera and even willing to be embarrassed to give his audience more entertainment value, He was acerbic mean spirited world weary kind thoughtful and honest about his true beliefs. Certainly there was a part of me that wanted to be him because his life seemed so free so uninhibited so epically fulfilling, Like some medieval maps though there were parts of his life labelled: He'd been a junkie a petty thief a man of uncertain character. His story was one of remarkable self renewal a rediscovery of purpose. They were in a dark corner of his brain doing push ups lifting barbells hitting punching bags skipping rope getting ready for the moment when someone leaves the gate unlocked, This book is a collection of essays all originally published prior to 2006 that Bourdain had written mostly for magazine publication, In these short pieces he was angry at one moment and exuberant in the next. He was mad at obese people taking up too much space on a subway or a plane: As expected he shared the details of wonderful meals he had eaten in exquisite mouth watering detail: He instructed us on how to interact with the wait staff at restaurants and believe me some people need some help with this: He tried to eviscerate food in Las Vegas but soon learned to appreciate it with grudging respect. Anthony Bourdain was a lot of things but he was not a snob. I always say books are never just books and food certainly is never just food. LieblingThe Devil all the Time by Donald Ray PollockThe Works of Daniel WoodrellThe Works of William T. I've heard psychologists discuss the signs of suicide but those signs could be applied to just about everyone I know. As a nation we are so unhappy and stressed out of our minds that it shouldn't be a surprise to us that the suicide rates have reached epidemic proportions, On average there are 121 suicides a day in the United States: If 121 people a day were dying from say Avian Flu we would be freaking out. Anthony was in a dark place for the few days before he killed himself but he was routinely depressed. There was more than a bit of the romantic poet in him maybe more Byron than Shelley, His mother in an interview after his suicide said "He had everything: " I can feel the confusion and anger in his mother's words: It is selfish for me to be angry at him but I am. I needed him out there flailing away at the world and being at least one bastion of sensible truth against the Left the Right and the preconceived notions of small minds, Did we fail you Tony? Did we disappoint you?My compass might be spinning but I'll eventually get it locked back into due North again: What else can I do? If you wish to see more of my most recent book and movie reviews visit <http://www>, The Nasty Bits treats the reader to a delectable collection of Bourdain's non-fiction, The book is broken down into flavors: Salty Sweet Bitter Sour. each story under those headings manages to leave you with that taste in your mouth: \*spits\*No one does bitter and sour better than Bourdain which is why I love his show. In the Bitter part of the book readers are treated to a rant on Woody Harrelson and the raw food movement. One of my favorite stories under Salty is the story on The Evildoers - the fast food industry, On his show unless he's in the midst of pork lust I don't see all that much sweetness, Yet here under Sweet you get a peek into the good in Bourdain's world, I could give a damn about Manhattan but his passion for the city is indeed sweet without being saccharine, 1582344515 I should point out for those who haven't read my previous reviews of Bourdain's work that I am not an objective reader when it comes to him, The Nasty Bits is a collection of essays and articles written at various time through Bourdain's career and arranged by taste: Salty Sweet Sour Bitter Umami, I'm going to be very honest: the collection is a bit uneven: Those notes are just as well

written and entertaining as the essays so it's quite essential to read them together. ) but Bourdain's sharpness twisted sense of humor and infectious passion make me weak in the knees, The Dive was given the way Bourdain died a really tough few pages to read. I had to put the book down for a few minutes to fight tears: The notorious Woody Harrelson: Culinary Muse was not as harsh as I had anticipated, It made me think of my first trip to France when two of the girls I was travelling with were only interested in eating stuff they could eat back home, I wanted to slap them so I sympathize with Bourdain's annoyance: The note about this piece in the appendix is where the (hilarious) venom actually is. So 4 stars because its not perfect but its my Anthony - witty and acerbic but also humble and insightful opinionated asshole (in a sense) that he is everywhere else. He goes on about how he hated Singapore and now he loves it: There's even a fictional cooking Christmas story to finish things off: After everything he includes comments at the end for each piece included. Just a basic explanation as to where his head was at when he wrote each piece: It gives a new insight to some of the stuff you just read. If you're not a fan yet read "Kitchen Confidential" and watch a couple of episodes of "No Reservations" then read this book. You'll get a few new reasons to appreciate the people that cook your food and a few new reasons to appreciate the food itself, 1582344515 The thing that Bourdain taught me is that you can study a culture through its food, It's a special thing to take the world as seriously as he did. Perhaps I'm just getting old. He lives in New York City. . Just an incredible loss on so many levels. Para el cierre están los dos pecados del libro. There was a sense of purpose to those books. well annoying.Let it happen to you.Sometimes we just winced. here be dragons here be demons. A phoenix rising from the ashes. The demons in his head had never left. He was dismissive of other celebrity chefs. J. VollmanThe Works of Ross MacDonald.Bourdain was without a doubt a serious dedicated reader. I'm sure all of those people showed "signs. I can always count on books being a reason to live. He could be a harsh critic especially on himself. I haven't forgiven him yet. Success beyond his wildest dreams. Money beyond his wildest dreams. The way he saw the world was frankly inspiring.He gave us hope for what our life could be.jeffreykeeten.comI also have a Facebook blogger page at:<https://www.facebook.com/JeffreyKeeten> 1582344515 Bourdain. Cranky cynical sexy sarcastic lover of pork. I love the way the man uses words I really do. At least I think that's from the story. on cooking and chefs being spoiled by celebrity. Those were the only nasty bits. The rest - scrumptious little morsels. So please take this with a grain of salt.Despite the un-evenness I still enjoyed it very much. Maybe not as much as A Cook's Tour (<https://www.goodreads.com/review/show>.) or Medium Raw (<https://www.goodreads.com/review/show>. Maybe I even drool a little while reading. How he's always had a love affair with Vietnam. He's been hard on Emeril but in truth he loves him.) is akin to the devil incarnate. For anyone that's already a Bourdain fan read this book. Either way get around to it. 1582344515.