



Summary

Andrew Friedman is the author of *Chefs, Drugs and Rock & Roll: How Food Lovers, Free Spirits, Misfits and Wanderers Created a New American Profession* (2018), and producer and host of the independent podcast *Andrew Talks to Chefs*, currently in its sixth year. He is also the author of *Knives at Dawn: America's Quest for Culinary Glory at the Legendary Bocuse d'Or Competition* (2009), co-editor of the internationally popular anthology *Don't Try This at Home: Culinary Catastrophes from the World's Greatest Chefs*, and co-author of more than twenty-five cookbooks, memoirs, and other projects with some of the United States' finest and most well-known chefs. Additionally, he is an adjunct professor within the School of Graduate and Professional Studies at the Culinary Institute of America. An avid tennis player, he co-authored American tennis star James Blake's New York Times bestselling memoir *Breaking Back: How I Lost Everything and Won Back My Life* (2007), and was for several years a *TENNIS* magazine editor-at-large. He lives in Brooklyn, NY.

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About the Author

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Author bio courtesy of the publisher

<https://www.harpercollins.com/blogs/authors/andrew-friedman-880000040833>

Discussion Questions

- How would you describe the book in one sentence? What is the main point or purpose of the book?
- What are some of the questions or criticisms you have about the book? How would you challenge or debate the author's claims or arguments?
- How did the book change your opinion or perspective on the topic? Did it confirm or contradict any of your assumptions or expectations?
- What was the most memorable or impactful story, anecdote, or example in the book? Why did it stand out to you?
- What was the most surprising or shocking thing you learned from the book? How did it make you feel?
- How did the author engage and persuade you as a reader in the book?
- How did the author's choice of how to frame and organize the book impact its effectiveness for you?
- How did the author address any counter arguments or criticisms in the book? Did they acknowledge any limitations, gaps, or biases in their research or writing? Did you find their arguments convincing?
- What are some of the ethical, moral, or social implications of the book? How does it challenge or support your values or beliefs?
- Did the book inspire you to take action, change your behavior, or think differently about something?
- What are some of the limitations or biases of the book? How does it reflect the author's background, perspective, or agenda?

Questions courtesy of <https://bookclubs.com/blog/ultimate-list-of-book-club-discussion-questions#general-non-fiction-book-club-questions>

Book reviews

The Dish: The Lives and Labor Behind One Plate of Food

Andrew Friedman. Mariner, \$29.99 (288p) ISBN 978-0-06-313597-0

What does it take to get a gourmet meal onto a diner's plate? Food writer Friedman (*Chefs, Drugs and Rock & Roll*) takes readers onto the kill floors of livestock farms and into pressure-cooker kitchens to answer that question in this masterful account. Zooming in on "one dish, in one restaurant"—Chicago eatery Wherewithall's dry-aged strip loin, tomato, sorrel—Friedman documents "the farmers, rancher, and vintner whose wares comprise the dish" at work; traces the origins of each of the dish's components; and interviews the restaurant's staff, including dishwasher Blanca Vasquez, "one of the unseen heroes of Wherewithall's operation"; chef de cuisine Tayler Ploshehanski, who spends most of her time as a "human conduit between kitchen and dining room teams"; and server Nooshâ Elami, who has learned to intuit "what a table needs.... It's their body language, how they're looking at me, how interested they seem." Friedman excels at bringing the dining room to boisterous life, and sprinkles his profiles of Wherewithall's staff with vivid, telling details—when dishwasher Blanca, a chef in Ecuador whose immigration to the U.S. "brought a demotion," describes meals she likes to make, her hands "dance over and around each other... a telltale habit of professional cooks, mimicking the repetitive movement grooved into muscle memory." This will sate gastronomes and casual foodies alike. (Oct.)