

Chef Memoirs

Are you one of the many Americans, propelled by the coronavirus, to discover the joy of cooking? In between reading recipes, check out one of the following chef memoirs, and learn how the legendary chefs of the culinary world view cooking.

All listed books are available free, as e-books, with a Rye Free Reading Room library card.

The Art of Eating, By M.F.K. Fisher - EBook available on [Overdrive / Libby](#)

A collection of essays by one of the world's best known food writers.

Born Round: The Secret History of a Full Time Eater, By Frank Bruni - EBook available on [Overdrive / Libby](#)

The New York Times restaurant critic, Frank Bruni, lets us in on his love - hate relationship with food and his journalistic path to esteemed restaurant critic.

Kitchen Confidential: Adventures in the Culinary Underbelly, By Anthony Bourdain - EBook available on [Overdrive / Libby](#)

Wild and true tales of life in the culinary trade.

My Life in France, By Julia Child, with Alex Prud'Homme - EBook available on [Overdrive / Libby](#)

A captivating account of Julia Child's years in France, as she studied at the Cordon Bleu and hatched the plan to write *Mastering the Art of French Cooking*, and read how that led to the launch of the television series *The French Chef*, and her eventual rise to treasured, national celebrity.

Save Me The Plums, By Ruth Reichl, - EBook available on [Overdrive / Libby](#)

Esteemed food writer and restaurant critic, Ruth Reichl, chronicles her groundbreaking tenure as editor in chief for *Gourmet*. Complete with recipes!

The Table Comes First: Family, France, and the Meaning of Food, By Adam Gopnik - EBook available on [Overdrive / Libby](#)

Award winning author, Adam Gopnik, chronicles America's obsession with what goes on our table, while reminding us that it's those sitting around our table, that's most important.

Yes, Chef, by Marcus Samuelsson - EBook available on [Overdrive / Libby](#)

A fascinating account of the life trajectory of Marcus Samuelsson, from tragic circumstances in Ethiopia to opening his own restaurant in NYC, while cooking for some in the White House in between. An uplifting memoir, of passion and determination.