



# More Home Cooking: A Writer Returns to the Kitchen

*Laurie Colwin*

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*More Home Cooking*, like its predecessor, *Home Cooking*, is an expression of Laurie Colwin's lifelong passion for cuisine. In this delightful mix of recipes, advice, and anecdotes, she writes about often overlooked food items such as beets, pears, black beans, and chutney. With down-to-earth charm and wit, Colwin also discusses the many pleasures and problems of cooking at home in essays such as "Desserts That Quiver," "Turkey Angst," and "Catering on One Dollar a Head." As informative as it is entertaining, *More Home Cooking* is a delicious treat for anyone who loves to spend time in the kitchen.

## More Home Cooking: A Writer Returns to the Kitchen Details

Date : Published May 3rd 2000 by Harper Perennial (first published 1993)

ISBN : 9780060955311

Author : Laurie Colwin

Format : Paperback 240 pages

Genre : Food and Drink, Food, Cookbooks, Nonfiction, Cooking, Autobiography, Memoir, Writing, Essays

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## **From Reader Review More Home Cooking: A Writer Returns to the Kitchen for online ebook**

### **Maija says**

Much like the earlier book (Home Cooking, natch), this is a lovely warm tale of how Laurie Colwin feeds her family. It always makes me sad that she's not with us anymore as I would love to read her writing today in these foodie times to see how she might have evolved.

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### **Starr says**

You know how when you love something, and that love attracts all sorts of derision and mockery from others? Like when you love Miley Cyrus, and you're afraid to tell anyone you know, so you keep it inside for months and months until you meet someone you think you could call "friend"--best friend, even--so you share your dirty little secret love of MC and s/he turns to you with a look of disgust and horror and answers with "She's no Dylan!?" And you're thinking, "What do I say to that? I don't even like Bob Dylan! And I never said Miley was anything like that dude in the first place!" but instead of saying that, you reply with "Oh, I forgot I have a colonoscopy appointment in 10 minutes. See ya!"

You need not settle on secret love when it comes to this glorious little book of essays. Share that love with the world, and everyone will want to embrace you. Laurie Colwin is a writer I aspire to be, and for once, the peoples and snobs of Earth would agree she's awesome.

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### **bookczuk says**

I like Colwin's writing...in her kitchen, she is human and approachable.

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### **Bridget says**

I truly love Laurie Colwin, and was personally devastated when she died in 1992. I've read all of her books, and though this one is not a work of fiction, it is every bit as wonderful as the others.

The book is a series of essays Colwin wrote for different publications about food and cooking. It's a combination of stories, recipes, and life lessons, all told in her incomparable style. She writes like someone who is your best friend, and maybe doesn't live nearby anymore. It's like she is telling you what's been happening with her and her family since you last talked.

The recipes that I have tried are all really good, and for the most part, very simple.

I so wish she was still around to write more. But what she left is definitely better than nothing!

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## Beth Bonini says

I have read this beloved cookbook so many times that as I skim through favourite bits they almost feel like my own well-worn stories. I associate this book, entirely, with my first year in England. I had not long been married, and I was pregnant. I knew almost no one, but I was lucky in my next-door neighbours. We lived side by side in a Victorian semi-detached cottage, divided in the front garden by a red rose hedge. The two young daughters of the neighbouring family had the long blonde hair and pink cheeks of little fairy princesses, and they seemed so sweet that I was delighted to be having a baby daughter myself. Marilyn, the mother, had an extensive collection of paperback novels that she was willing to share and I remember gorging on the novels of Mary Wesley, Joanna Trollope and Rosamund Pilcher. For an idyllic two months I had nothing to do but read, cook, take walks and contemplate my approaching motherhood. I'm sure not everyone would enjoy this state of solitary suspension, but I loved it. I probably would have felt quite alone if I didn't have all of these fictional friends, but I did -- and I also had Colwin's cookbooks, which I cooked from extensively.

I love the way Colwin writes, and her writing transports me to a world which feels safe, cosy and civilized. This is an example of a scene she creates:

*"I had my first taste of black bean soup on a cold winter Saturday when I was sixteen years old. A friend, home for the holidays from a very glamorous college, gave a lunch party and invited me. Seated at her table, I felt that I -- mired in high school and barely passing geometry -- had died and entered a heaven in which people played the cello, stayed up at night discussing Virginia Woolf, saw plays by Jean-Paul Sartre, and went to Paris for their junior years abroad. But it was the black bean soup that changed my life."*

We agree, entirely, on a philosophy of food and cooking. We also have many of the same comfort foods: black bean soup, fried chicken, roast chicken, biscuits, gingerbread, apple pie and rice pudding. I have bought nearly every cookbook she ever recommended, although I've never loved any of them as much as I love hers.

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## Virginia says

An example of more being better. More Laurie C, your best girlfriend who can march into your kitchen on a day when you've sprained your ankle and bounced a check, stare into your fridge for 2 minutes, and whip up something comforting. Recommended for the anxiety-ridden and the hungry.

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## Trang says

Home Cooking là quyển sách dành cho những ngày mưa, khi cần nấu trên bếp nghe mưa rơi ngoài trời và cần một chút gì đó ấm áp, nhẹ nhàng để làm dịu trái tim trầm cảm... Và More Home Cooking cũng vậy nên mình cho mình cảm giác có. Cảm ơn Colwin. Hà Nội mấy hôm nay cần mưa rào lên thôi, thật hợp. Trong cái thời kỳ mà "food reviewer" mất nghìn mét, vài ba cái kiêu chộp nh, viết bài trầm ngâm ý h, mình lại càng trân trọng Colwin. Những gì này cho mình cảm giác bà thực sự yêu người, yêu những vật gì ngon, thực sự nấu ăn lo lắng thực phẩm, và do vậy nên mình yêu vì các kết hợp chúng với nhau, tạo thành bữa ăn gia đình. Cách bà miêu tả những món, cách bà nói về Chanh, về Trứng, về Eggplant, Tomato rồi Broccoli. Ughh, thực sự muốn làm mình lao vào bếp, nấu nướng 1 què cà chua (À yes, chính Home Cooking - Colwin đã thôi thúc mình nấu với bếp, với lò)

úng là Home Cooking, không fancy ph?c t?p, không bao gi? ?òì h?i ph?i chi li ?o ??m t?ng gam thành ph?n, v?i Colwin, kh?u v? c?a ng??i n?u, ng??i ?n m?i là quan tr?ng nh?t. Thêm cái này, b?t cái kia, th?m chí ??i h?n công th?c, quan tr?ng là "Trust yourself. You just have to relax. I assure you that if you keep it simple, everything will turn out just fine".

Ngoài tình yêu v?i v? t??i ngon giòn b? và ?n u?ng nói chung, thì Colwin còn ??c bi?t tr?n tr?ng b?a c?m gia ?ình. R?ng "Gia ?ình" không ch? gói g?n trong b? m? con, mà m?i ki?u "gia ?ình", là gia ?ình v?i bà m? ??n thân, là gia ?ình c?a b?, dì và ??a con nh?n nuôi, là h? hàng, là b?n bè thân thi?t n?a ch?. Khi m?i ng??i ng?i qu?n ?n b?a c?m t? n?u (home cook meal), c?ng là lúc não chúng ta ???c disconnect kh?i th? gi?i ?n ào, và reconnect l?i nh?ng m?nh th?t s? quan tr?ng c?a cu?c s?ng.

"I know that (...) family life is never smooth, and that life itself is full, not only of charm and warmth and comfort but of sorrow and tears. But whether we are happy or sad, we must be fed. Both happy and sad people can be cheered up by a nice meal"

Chà, mình không ch? yêu Home Cooking và More Home Cooking. Mình yêu c? Colwin m?t r?i.

(À tr? 1 sao vì More Home Cooking có kha khá ?o?n l?p l?i t? Home Cooking ? haha. Nh?ng suy cho cùng thì c?ng không tránh kh?i, vì c? 2 quy?n ??u là t?ng h?p essay c?a bà thành sách, ch? không ph?i bà vi?t full 1 quy?n -> So là 4.5/5 sao)

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## Judith says

I first read this book, and its companion Home Cooking: A Writer in the Kitchen in 1997. This time around I devoured it in one sitting...and it is still a satisfying read.

Food writing as it should be..true Kitchen Table talk...full of stories, anecdotes, hints, tips, victories and flops. The recipes? some work...some don't

The favor Ms Colwin did for me was mentioning Taste of Country Cooking by the inimitable Edna Lewis...which title I recommend to anyone interested in "American" cookery...besides that, Ms Lewis is one hell of a storyteller.

MORE HOME COOKING has a chapter on what to eat whilst suffering JET LAG...the bugbear of our times. Her chapter on feeding children is a gem since she does not focus so much on the "dos and donts" as she does on the "exciting the palate" of those who are not jaded..Her chapter on Lentil Soup left me with a serious craving...and are those drool spots on the page(s)???

I love this book. It's a pity Ms Colwin died so young...we lost a good Foodie....and a Good Woman to boot.

4 Stars

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## Cat says

Reading Laurie Colwin is absolute comfort food. She speaks to me where I live, as a food-loving, book-loving mother who cooks almost every day. I'm also amused at her allusions to absentmindedness; as a

writer, she often worked at home and was glad to put a pot of something simmering on the stove for hours so that she could promptly forget about it. I can really relate to that.

She's unpretentious and warm; she acknowledges how wearying it can be to scrape together a meal at the end of the day, but she also celebrates what a pleasure it is to cook for and eat with friends and family. I'm eager to try her biscuit dough with nectarines; I share her love of black beans; and, like her, I'm so excited when I conquer a new kitchen challenge like jams or chutneys. She's also a lover of cookbooks and has me eager to read Jane Grigson and Edna Lewis

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## **Carol Bakker says**

*The table is a meeting place, a gathering ground, the source of sustenance and nourishment, festivity, safety, and satisfaction. A person cooking is a person giving: Even the simplest food is a gift.*

Occasionally details date this 1992\* book, e.g. how unhealthy eggs are. But overall, Colwin's writing is timeless and enduring. I love her. Though our lives are/were (she, 48, didn't wake up one October day in 1992) different in context and culture, her themes of cooking, reading, writing, family, and community are practices I cherish.

She writes about reading and I purr (not even a feline aficionado) as I vow to reread all of Barbara Pym.

*Basically, all I ever do is read. I read about monastic life, polar Eskimos, arctic travel — I have no interest in ever going to the Arctic, by the way, and as I am not Christian, I can never enter a monastery — and I read English novels. One of my favorite novelists is Barbara Pym, who is an underrated writer, like Jane Austen. Everyone thinks she's just darling, but she is not just darling, she's really tough. One of the great things about Barbara Pym is that the food in Barbara Pym is just wonderful.*

Colwin is Queen of zingers.

*Black beans are the frazzled person's friend.*

*Biscuits are the utility infielder of the culinary world.*

*What is good for Mrs. [Edna] Lewis is good for the nation, in my opinion.*

***A world without tomatoes is like a string quartet without violins.***

*Lentils are friendly — the Miss Congeniality of the bean world.*

*It is amazing how many adults loathe beets - although puréed, strained beets are a staple in the baby-food industry.*

Added to the riches of Colwin's prose, are the resources she recommends: cookbooks by Elizabeth David, Marcella Hazan, Edna Lewis, Sylvia Thompson, Jane Grigson, Margaret Costa, John Thorne, and Madhur Jaffrey. A hemisphere of food writing awaits.

The recipes look lovely, but so far they have nourished only my spirit.

\*I chuckled at this: *If I had a dollar for every time someone said to me "I don't have time to bake bread anymore," I would be as rich as Donald Trump used to be.*

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### **Kris says**

Love this combination of cookbook and food essays. Gave me a feel good feeling about the kitchen, food and family.

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### **Tracey says**

Love her books and her take on cooking. I would love to work my way through More Home Cooking and Home Cooking - trying each and every recipe.

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### **Karyl says**

This book is straight up amazing. It's one of those books that makes you wish you could invite the author over for a cup of tea or coffee, and talk about all kinds of things with her, not just cooking. But then at the same time, you wish she could come over and make jam with you, or biscuits, or her amazing spiced beef recipe, just so you could see how truly easy these recipes are. But unfortunately, Ms. Colwin died in 1992, very unexpectedly. My husband had looked it up for me, and so when I came across in one of the essays that she was writing in October of 1992 (the same month she died), it made me quite sad.

Anyone who loves food will love this book, especially those who love to cook. There are so many recipes to be found within its pages, and I've managed to cook one already (the recipe for Inez Fontenez's Succotash, which was a huge hit at my house. I also loved how Ms. Colwin insists that children will eat almost anything, that you don't have to prepare special "kid food" (ie, chicken nuggets and French fries) for every meal. The bit about how she and her daughter will eat capers straight out of the jar made me laugh, as my kids fight over the measuring spoon when I use fish sauce. Kids can be picky, sure, but they can also love foods that would surprise most adults.

I highly recommend this book. It's worth it as sort of a love story on food, but the recipes look pretty incredible as well. And the recipes are so very accessible; you won't have to go out and find some obscure ingredient or strange implement to make them. Buy this book. You will not regret it.

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### **Tracy says**

This was delightful! I have never read anything by Laurie Colwin, even though I have one of her novels in my TBR pile, but then I received this lovely book this summer in a surprise subscription box I ordered, and since it was slim and paperback and traveled well, I started it right away. As I said, delightful! Laurie rhapsodizes about food, how to make it, the memories associated with it, when and why you might want to eat or serve certain things. It has absolutely nothing to do with diet or health or nutrition, and everything to do with feeding yourself and your family and friends with joy and love. It's a \*celebration\* of life and the little things that make it worth living. I loved it.

Laurie is like the anti Martha Stewart. Food preparation seems so simple and accessible. There are some recipes spelled out the traditional way, but others are written out in paragraph form, and many are just suggestions for how to do things. I'd say that it is best for people already comfortable in the kitchen, because there is very little instruction, except that the whole thing is so inspiring and doable that a beginner just might be able to jump right in and give some of these recipes a try.

It was written in 1992 and consequently is a little bit dated here and there--eggs are bad, fat is bad (not to Laurie! She just mentions those facts from time to time). I was sad to see that she died of a heart attack at age 48 shortly after she finished writing this book.

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**Kat says**

This was even better than the first book. But really - biscuits, butter, and roast chicken...need I say more?

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