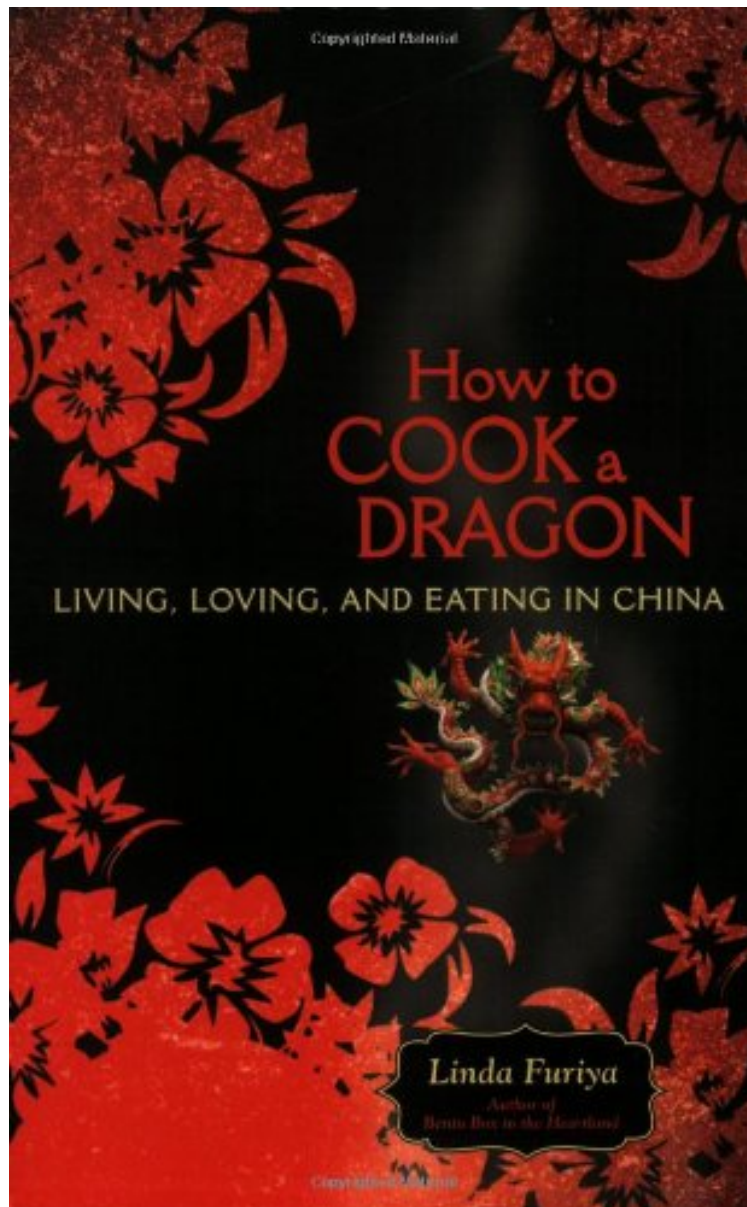


[Get free] How to Cook a Dragon: Living, Loving, and Eating in China

How to Cook a Dragon: Living, Loving, and Eating in China

Linda Furiya

audiobook / *ebooks / Download PDF / ePub / DOC



[Download](#)

[Read Online](#)

#3819568 in Books 2008-11-18Original language:EnglishPDF # 1 8.10 x 1.00 x 5.40l, .75 #File Name: 158005255X256 pages | File size: 61.Mb

Linda Furiya : How to Cook a Dragon: Living, Loving, and Eating in China before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Cook a Dragon: Living, Loving, and Eating in China:

8 of 8 people found the following review helpful. A Literary and Culinary FeastBy Susan Blumberg-KasonLinda

Furiya's first food memoir, "Bento Box in the Heartland" was a telling account of the hardships she faced as a minority growing up in middle America. Her honest and revealing stories about crossing cultures between her family's Japanese customs and her friends' and classmates' perspectives were unique and thought-provoking. When I picked up her second food memoir, "How to Cook a Dragon", about her time in China, I wondered how this new memoir would compare to her first. I wasn't disappointed. In fact, where Furiya's first book revealed much about her childhood, her second addresses adult issues that are that much more difficult to deal with when halfway across the world, in a country with a foreign language and culture. "How to Cook a Dragon" is one of the most honest China memoirs I've read. For anyone who has lived abroad without an established support network, "How to Cook a Dragon" will resonate well. The book will also be enjoyed by anyone who has an interest in China or who has taken a gamble with love. Like "Bento Box", the recipes at the end of the book are a nice feature--delicious and not too difficult to prepare. As such, the reader should beware: don't read on an empty stomach unless the ingredients in the recipes are close at hand.

0 of 0 people found the following review helpful. Very enjoyable
By J.KI enjoyed the author's first book and liked this one just as well.
2 of 2 people found the following review helpful. Honest and thought provoking memoir
By Chris K Chapman I really enjoyed this book, which I relate to as a former expatriate. My guess is that some of the less favorable reviews are from people who don't share that experience with the author. I thought the writing was descriptive, engaging, and unique in the use of food as part of the chronology. I remember many of my own life experiences in the context of special meals and restaurants. It's not necessarily the food itself, but who you are with and where you are at in your life experience that has the potential to make this memorable. Opportunities for personal growth often come when we are removed from our usual element and find ourselves in places or situations that challenges us. The author does a fine job of presenting her own experience in a way that should give many people insight into their own lives and relationships. The thoughtful reader will gain insight from the author's experience and be richer for it.

When Linda Furiya decided to move to China with her boyfriend at the age of thirty, she hoped to find romance and ethnic kinship. Expecting common ground with locals as an Asian American, Furiya struggled with her ambition as a food writer in a nation where notions of race and gender are set in stone. During the six years she lived in Beijing and Shanghai, Furiya experienced a wide range of experiences--loneliness, isolation, friendship, and love--tied together by one common theme: food. Ultimately, Furiya surpassed these challenges and found inspiration from the courageous Chinese women who graced her life. The sensuous experience of preparing and eating authentic Chinese cuisine follows Furiya throughout her journey, and ultimately reveals the intimate, nurturing side of the Chinese culture and people. Part insightful memoir, part authentic cookbook, *How to Cook a Dragon* is a revealing look at race, love, and food in China.

"At age 30, author, food writer and Chronicle contributor Linda Furiya moved from San Francisco to Beijing to follow her then-boyfriend. She had no idea that during the next several years, her path would take her back and forth across the Pacific Ocean on a quest to find love, contentment and ultimately, herself. In *How to Cook a Dragon*, Furiya offers an extremely candid and detailed look into her life both in China and the United States during that time, with anecdotes about the people she met, the food she ate and cooked, and the lessons she learned. To punctuate the stories, Furiya includes recipes at the end of each chapter - a corn, pine nut and bell pepper side dish, for example, that she ate during her first duck dinner in Beijing, or the steamed whole fish she learned how to make at a cooking school in Shanghai." --San Francisco Chronicle "Linda Furiya tackles the challenges of being a Japanese American woman and journalist living in China with her pen, her wok and her indomitable spirit. *How to Cook a Dragon* is a personal journey, through a land at a crossroads in its history. It's a poignant tale with many layers of textures and flavors--much like an elaborate Chinese banquet. Indeed, the best way to slay the cultural dragon is by cooking it." "By the time she moves to Beijing to live with her boyfriend Eric, Linda Furiya, 30, is already tired of explaining her ethnicity -- Japanese American from the Midwest. Through college and after, she writes, she was at odds with her "Japanese identity. I felt I had to be Japanese or American, and that there wasn't room for both." Eric, an executive at a computer software company, speaks fluent Mandarin, leaving Linda, all too often, to fend for herself. There's something about the way Linda pulls herself up and out of a precarious situation (love with a commitment-phobic yuppie, financial dependence on said yuppie in a very foreign culture, pregnancy and childbirth) that is inspiring. How does she do it? Food, of course. Shopping in the markets, drinking in the teahouses and cooking delicious pan-Asian recipes restore her own unique brand of Asianness; a blend of Japan, China and Indiana. Recipes are included: corn and pine-nut salad, lamb kebabs and mint dipping sauce, hot and sour soup, to name a few."