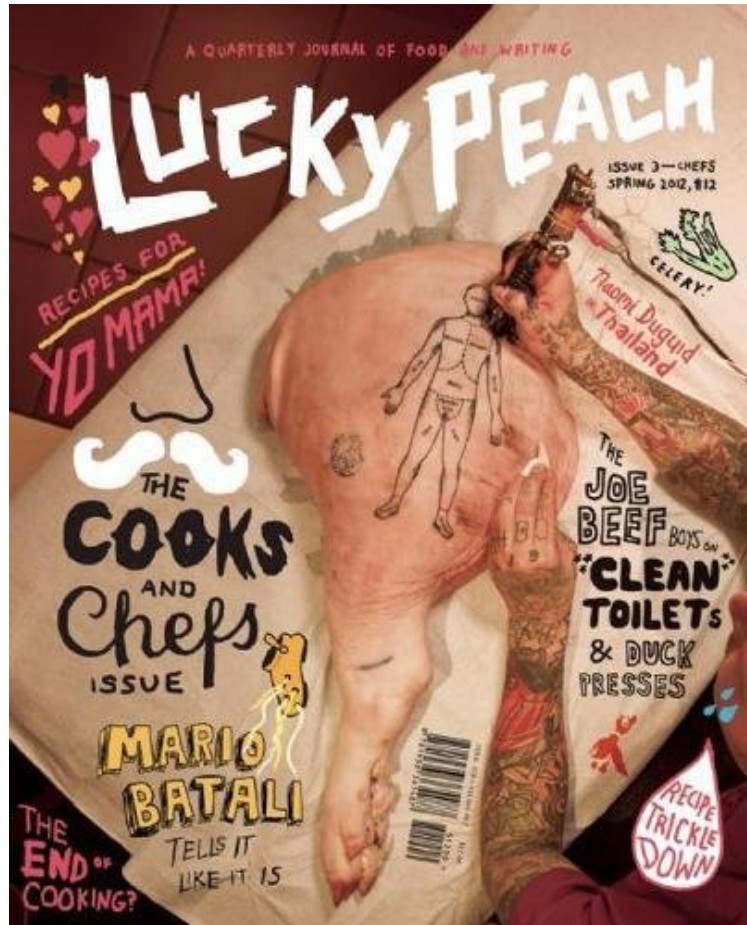


## Lucky Peach Issue 3

From Lucky Peach

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#616077 in Books 2012-03-20 Original language: English PDF # 1 10.75 x 8.50 x .50l, 1.05 #File Name: 1936365480176 pages | File size: 61.Mb

**From Lucky Peach : Lucky Peach Issue 3** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Lucky Peach Issue 3:

1 of 1 people found the following review helpful. Fun, funny, rough around the edges and unique By Fred Morin This is really a wonderful little magazine. Some aspects of it are like a 'zine: the roughness, the unpolished parts, the illustrations of hairy balls, the rambling writers, the burry photos. Other parts are very high end: the paper, the printing, the binding, the editors, the ideas and tone. So somehow they've brought these 2 extremes together and made something totally unique, selling it for \$12. This is not for everyone. If you love the Food Network magazine, or the Pioneer Woman blog, you might find Lucky Peach totally baffling. And in a year, it may run out of steam. But for this point in time in the commercial food business, Lucky Peach is the perfect magazine at the perfect time, forging its own vernacular, and with no rational endgame in sight. It's a fun thing to read and be a part of. 0 of 0 people found the following review helpful. awesome By SushiGrrl This magazine is so beautiful. I'm keeping up with new publications and trying to get back issues when I can because it is so great. I love the way people write in this. They write just what

they would say so it's all strewn with curse words and real things people would say. 1 of 1 people found the following review helpful. Love this mag! By Jason Jablonski This mag is fun as hell to read, i love it. I cannot wait for more to read. I hope they eventually branch out to a bit more than just star chefs and to more unknowns though. I need to get newer ones, read the first few in a day. Proof that good writers are not extinct.

The Chefs and Cooks issue, the third installment of Lucky Peach, attempts to answer a few pressing questions: What does it mean to be a cook in today's age of celebrity chefdom? Where is cooking headed? How did the molten chocolate cake make its way from Michel Brass restaurant in Laguiole, France to the Wal-Mart freezer case? What happens, exactly, when bartenders spank mint? The answers arrive from all over the place: Mario Batali recalls the early days of Food Network; Meredith Erickson spends an afternoon with Fergus Henderson; Naomi Duguid visits street vendors in Chiang Mai. We talk to cooks from Fort Bragg to Paris to the South Pole. There are recipes for barbecue-chicken pizza and pasta primavera, and Christina Tosis upside-down pineapple cake, just in time for Mothers Day. Lucky Peach is a journal of food writing, published on a quarterly basis by McSweeney's. It is a creation of David Chang, the James Beard Award-winning chef behind the Momofuku restaurants in New York, Momofuku cookbook cowriter Peter Meehan, and Zero Point Zero Production producers of the Travel Channel's Emmy Award-winning Anthony Bourdain: No Reservations.