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Serena, Food & Stories: Feeding Friends Every Hour Of The Day



Synopsis

When chic Manhattanites absolutely must throw an amazing party, there's only one name programmed into their speed dials: Serena. With a client list that includes Sigourney Weaver, Nathan Lane, Bernadette Peters, and Iman, the woman knows how to host a gathering. It's no wonder New York magazine called her company, Serena Bass, Incorporated, "the best food in the city, hands down." In *Serena, Food and Stories*, the fabulous Ms. Bass shares 100 choice recipes, from Guadalajara Hash for brunch, to Chicken Curry Tea Sandwiches, to a mouth-watering Italian buffet. Organized into menus for 11 occasions, large and small, the focus is on ways to make guests feel both well fed and welcome. Part entertaining cookbook, part dishy memoir, this fun read includes charming anecdotes about Serena's family, friends, husbands, and her one faithful companion, Ruby-her little Westie. Between Serena's infectious, highly social vibe and the to-die-for dishes, it'll definitely keep home cooks-and their hungry pals-turning the pages. **AUTHOR BIO:** London-born SERENA BASS is a high-profile caterer based in New York City. In addition to her successful catering business, she is the namesake behind *Serena*, the bar/lounge in the basement of the Chelsea Hotel, which she opened in 1999 and has since sold. This is her first book.

Book Information

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Customer Reviews

Starred Review. Well-known caterer Bass's first book is a rare mixture of good food, great stories and truly unique style; just the right combination to make it a big hit with cookbook fans. From instructions on cooking up an English breakfast complete with Fried Bread and Caramelized Tomatoes to directions for a cocktail party with Salmon Gravlax Tartare on Crisp Potato Slices and Rope Burn drinks, Bass provides the inspiration and directions for entertaining at home. Although

there's an English basis to her cooking (she suggests Sausage Rolls and Drop Scones for high tea), Bass's easy-going style is familiarly American; she says her cooking is best described as "perfect ingredients, simply cooked, on pretty plates." The stories about her life are winning and sound surprisingly authentic. Describing a pasta dish cooked by her independent older sisters, she writes: "Early on in the month it was full of chicken, mid-month it was canned tuna, and toward the end of the month, clever things would be done with herbs." The advice she offers on both recipes and presentation is equally down-to-earth and sensible, but filled with an admirable joie de vivre. The only problem with the book is a designer's decision to oddly highlight, in two different colors and typefaces, seemingly random words and phrases. It's eye-catching in the worst of ways. But such a little flaw hardly keeps this delightful book from being the equal of M.F.K. Fisher, Julia Child and Laurie Colwin at their best. Photos. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

London-born SERENA BASS is a high-profile caterer based in New York City. In addition to her successful catering business, she is the namesake behind Serena, the bar/lounge in the basement of the Chelsea Hotel, which she opened in 1999 and has since sold. This is her first book. DAVID LOFTUS is a widely published food and wine photographer. He is well known for his work with celebrity chefs Jamie Oliver and Tamasin Day-Lewis, and his books include *Island Life: Inspirational Interiors* (STC). London-based photographer ANDRA NELKI specializes in editorial and promotional photography. Her work is in the collections of such museums as Tate Britain and the National Gallery of Wales. Illustrator and photographer DAVID CROLAND is based in New York City. His work has appeared in many major periodicals including *Vogue*, *The New York Times*, and *The New Yorker*.

I purchased this book after reading a cake recipe from it in a local food page. It is a stunner, it could be the one book a person needs when setting up a new kitchen and a new life or those bored with what they have been cooking for years and want to do better. From cooking perfect scrambled eggs to all the meals of the day, through to cakes and cookies the basics are covered. The tricky bits of buffets, food and the layout and then the big events. Ms Bass references, and has met both Elizabeth David and Julia Childs and has written a book in that masterpiece company. The book has context and allows the reader cook not only to know how to do things but why. The book looks and feels delightful and is relevant to a world audience. There is a charming narrative which suggests that the author has had, and continues to have, a most interesting life. I intend to buy

copies for god-daughters for Christmas.

The book is a lot of fun. Serena provides personal anecdotes that are charming and make for wonderful reading. The recipes are excellent. The emphasis is on flavorful food that is regularly delicious. It is more than a cookbook, and makes a nice present. I recommend it highly.

There's just something about this book. Maybe it's Serena herself. Her stories are absolutely delightful, especially the ones describing her family. I really like how this book is organized, by event and time of day. I also like how simple it is: there are some very good things here, but nothing arcane or precious. It's all very homey and accessible without being "dumbed down," you know what I mean? I've made the vanilla cupcakes, but I think I did something wrong and am going to try them again. I also made the carrot and date muffins, and in both cases made the cream icing: wow, is that good. I think the combination of the vanilla, lemon and rosewater is magical. I've also got the Katy's dates with ancho oil and the curried chicken balls on my agenda very soon. I have high hopes.

I saw one of Serena's recipes on the cooking channel. They did a brief bio on her regarding her chocolate cake. Being that I saw so many reviews on her chocolate cake I thought to investigate her a little more and ran into her cookbook. Its a fun cookbook. It comes with stories too and some great recipes. Im glad that I added this to my collection.

A FUN READ. LOTS OF ORIGINAL TASTY RECIPES. PLUS ENTERTAINING TIPS. LOVE THIS GAL!

Worth every penny! I have already made many of the recipes and they are unique and flavorful. Serena Bass is an excellent teacher.

I loved this cookbook, love her stories! What a fabulous life she has lead! Great recipes, fairly simple.

By far my favorite cookbook ever! The price was right and the shipping was fast. Thank you!

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