

For Immediate Release June 2015

Salt & Pepper Cooking

The Education of an American Chef

by Chef James Haller

visit: chefjameshaller.com

From the time he was a baby, James Haller loved being in the kitchen. Internationally acclaimed chef and award-winning author James Haller serves up a perfect blend of humor, nostalgia, and wisdom in this delightful culinary memoir. In his latest book, Chef Haller chronicles a lifetime of cooking.

“I never formally studied the culinary arts. But the lessons that came to me in the daily cooking of the households of which I was a part have stayed with me all of my life. This informal education is the subject of this book. **Salt & Pepper Cooking** brings me full circle—back to where I began.” — *Chef Haller*

James Haller opened his renowned restaurant, Blue Strawberry, in 1970 and in 16 years never repeated a menu. Today, creative cuisine abounds, but in Chef Haller's time, he was truly an innovator, one of a generation of American chefs including Larry Forgione in Manhattan, Lydia Shire in Boston, Jeremiah Tower in San Francisco, Alice Waters of Chez Panisse, who all pioneered the New American Cooking. Haller is the author of several books, including *The Blue Strawberry Cookbook: Cooking Brilliantly Without Recipes*, *Vie De France*, a travel journal that has been printed in 3 languages, and *What To Eat When You Don't Feel Like Eating*, on cooking for cancer patients, which has sold over 800,000 copies.

For the Love of Cooking — from *Salt & Pepper Cooking*:

“Food is beautiful. Cooking is beautiful . . . And there is a beauty in the way food brings people together.”

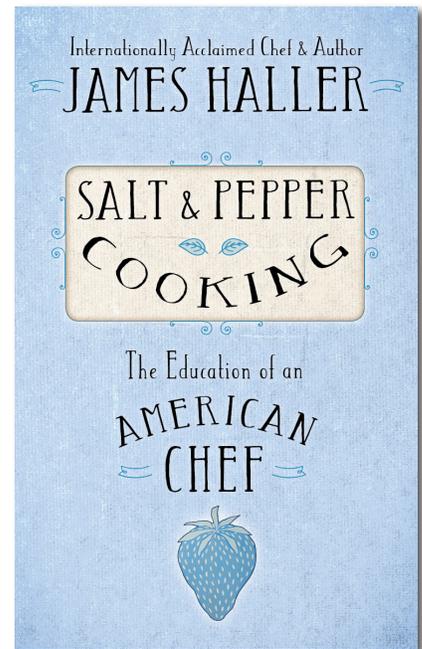
“When I was a baby my mother worked as a waitress . . . I was put in a high chair in the kitchen where the cook could keep an eye on me . . . he gave me food to play with: carrots, mashed potatoes, pieces of bread. Food has been a toy ever since.”

“When I was two years old I woke early one morning, went out to the kitchen, and mixed together a bag of flour, a quart of milk and a dozen eggs . . . with their shells. I was making pancakes.”

Praise for *Vie de France*

“a beguiling tale of a month in France when the living was easy, the friendships warm, and the food superb.” —*Kirkus Reviews*

“beautifully written . . . The observations of local French markets, food shops, and chefs are a real treat as well!” —*National Public Radio*



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“Haller's culinary imagination is boundless . . .”
—*Bon Appetit*