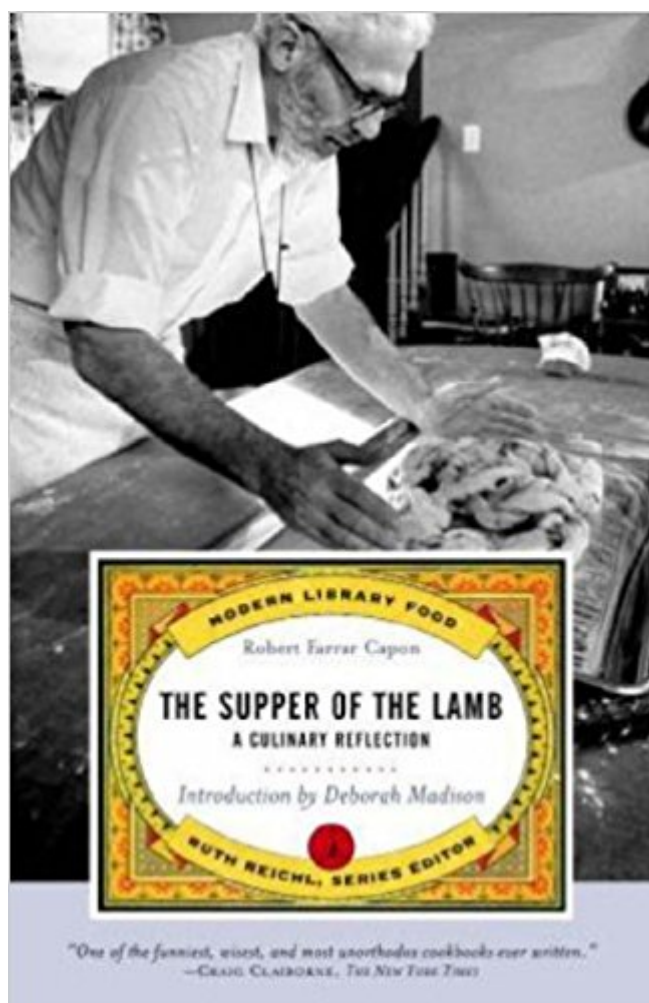


The book was found

The Supper Of The Lamb: A Culinary Reflection (Modern Library Paperbacks)



Synopsis

From a passionate and talented chef who also happens to be an Episcopalian priest comes this surprising and thought-provoking treatise on everything from prayer to poetry to puff pastry. In *The Supper of the Lamb*, Capon talks about festal and ferial cooking, emerging as an inspirational voice extolling the benefits and wonders of old-fashioned home cooking in a world of fast food and prepackaged cuisine. This edition includes the original recipes and a new Introduction by Deborah Madison, the founder of Greens Restaurant in San Francisco and author of several cookbooks.

Book Information

Series: Modern Library Paperbacks

Paperback: 320 pages

Publisher: Modern Library; Reprint edition (July 2, 2002)

Language: English

ISBN-10: 0375760563

ISBN-13: 978-0375760563

Product Dimensions: 5.2 x 0.7 x 8 inches

Shipping Weight: 8 ounces (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 61 customer reviews

Best Sellers Rank: #92,764 in Books (See Top 100 in Books) #12 in [Books > Christian Books & Bibles > Christian Denominations & Sects > Protestantism > Episcopalian](#) #171 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays](#) #190 in [Books > Reference > Encyclopedias & Subject Guides > Cooking](#)

Customer Reviews

“One of the funniest, wisest, and most unorthodox cookbooks ever written.”
—Craig Claiborne, *The New York Times*
“The *Supper of the Lamb* is a rare, distilling nectar, albeit fizzy with bubbles of humor and wit...it is fully capable of rescuing us from the dangers of mediocrity daily foisted upon us by the too-fast pace of our lives.”
—From the Introduction by Deborah Madison
“The *Supper of the Lamb* is as awesomely funny, wise, beautiful, moving, preposterous a book as this reviewer has come across for years....It is a love letter to a world that will always be more delicious than it is useful.”
—*The New York Times Book Review*

From a passionate and talented chef who also happens to be an Episcopalian priest comes this

surprising and thought-provoking treatise on everything from prayer to poetry to puff pastry. In *The Supper of the Lamb*, Capon talks about festal and ferial cooking, emerging as an inspirational voice extolling the benefits and wonders of old-fashioned home cooking in a world of fast food and prepackaged cuisine. This edition includes the original recipes and a new Introduction by Deborah Madison, the founder of Greens Restaurant in San Francisco and author of several cookbooks.

Is it a theological reflection, a cookbook, a memoir about food? Yes, yes, and yes. An incredible read - requires more than one reading to really absorb the wisdom contained herein. "The company that forms around our dinner tables, they actually create our humanity. . . food is precisely an epiphany of the greatness of our nature. . . it is a sacrament, a real presence of the gorgeous mystery of our being" (p. xxvi) - Father Capon drew me in with these words. My family is a family of foodies thinking that relationships are formed around food production, cooking, and of course eating! Think of it - everyone eats. The need for food is a universal human requirement that transcends culture, beliefs, and biases....Throughout Capon introduces his philosophies of food...e.g., Never serve anybody a whole anything (p. 23). I found myself often laughing, thinking, good point. I like this read alongside some of Michael Pollan's works. Why? Capon connects eating with creation and our humanity. Gone is the fast food, eat whatever's available approach. Instead, care for how we cook, the ingredients we use, those we dine with - a real sense of intentionality and hospitality is infused within this book. Slow down, use fine ingredients, the way we cook and the foods we eat reflect our inner being, our care of self and others. Who would like this book? Those interested in food memoirs, those who care about food practices, community and hospitality, those who like to cook (some wonderful recipes and tips!), those who are interested in a theology of creation and how that translates into behaviors.

Part cookbook, part theology, part philosophy of living; all organically interwoven so that one does not feel more central to the book than the other. Page by page, this is the most delightful book I have ever read for its literary splendor. This guy can write! I knew this book would be special when I turned the title page to the dedication: "To my wife: the lightning behind all this thunder." I learned a lot about cooking, but I was captivated by the earthiness of the world and the communicative goodness of creation. Even where you might disagree with Capon, he writes with such wide-eyed wonder and winking charm that you cannot help but wish him to be right. There is hardly a page that won't make you smile, laugh, or wish everyone wrote like Capon. I will read this book again. And again.

If you're looking for a straight forward cookbook this is not for you. If you're just looking for recipes - skip to the end of the book. But if you're looking for a pleasant trip down memory lane about feasting and hosting with some humorous and delightful insights - this is the book for you. There is no politically correct "healthy" eating here - this is about the joy of life & eating & fellowship.

This book is a cookbook, but not in the usual sense. Instead of a collection of recipes, it is the story of one recipe, and a thoughtful meditation about each ingredient. It is written beautifully and with great sensitivity to the nature of the things we sometimes take for granted. If you love to cook, and if you love connecting with the world around you, and appreciate things for their own special value and importance in the universe, you will love this book, and it will give you new insights to think about.

Such a fun read! Wonderful insights into Gods creation and great cooking advice (not to mention some good recipes) all wrapped up in one.

Lots of different topics to consider and relish. My husband tried his "observe the onion" prompt to much simple delight.

Beware - this book might make you hungry! The author's flowing, streaming writing style puts the reader inside his head as he explains the delights of cooking with real ingredients (forget the margarine). All the while, food preparation and consumption is tied to a higher purpose, leaving the reader with a transcendent view of the enjoyment of both preparing and consuming delicious food.

I was excited when I read the introduction. I was skeptical through to first couple of chapters. I was enthralled and laughing out loud throughout the rest of the book. I was so glad that I had decided to make the purchase when I finished! This is a wonderful, thought provoking 'cookbook' that leaves you understanding why you love food and how to allow yourself that luxury.

[Download to continue reading...](#)

60 Lamb Chop Marinades: Five-Star Easy and Simple Recipes for Marinated Lamb Chops. Great Recipes for Grilled Lamb Chops, Baked in the Oven Lamb Chops, or Pan Seared Lamb Chops. The Supper of the Lamb: A Culinary Reflection (Modern Library Paperbacks) The Lamb's Supper: The Mass as Heaven on Earth The comprehensive collection of lamb recipes. Cookbook: 25 protein-rich

recipes with lamb. The Modern Library Writer's Workshop: A Guide to the Craft of Fiction (Modern Library Paperbacks) Gluten-Free Baking with The Culinary Institute of America: 150 Flavorful Recipes from the World's Premier Culinary College Welcome to Culinary School: A Culinary Student Survival Guide (2nd Edition) Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America) The Rise of Theodore Roosevelt (Modern Library Paperbacks) Life Stories: Profiles from The New Yorker (Modern Library Paperbacks) The Southern Gates of Arabia: A Journey in the Hadhramaut (Modern Library Paperbacks) Austerlitz (Modern Library Paperbacks) Out of Her Mind: Women Writing on Madness (Modern Library Paperbacks) By the Sword: A History of Gladiators, Musketeers, Samurai, Swashbucklers, and Olympic Champions; 10th anniversary edition (Modern Library Paperbacks) The Only Game in Town: Sportswriting from The New Yorker (Modern Library Paperbacks) Modern Retro: Living with Mid-Century Modern Style (Compact Paperbacks) A Modern Herbal (Volume 1, A-H): The Medicinal, Culinary, Cosmetic and Economic Properties, Cultivation and Folk-Lore of Herbs, Grasses, Fungi, Shrubs & Trees with Their Modern Scientific Uses A Modern Herbal, Volume 2: The Medicinal, Culinary, Cosmetic and Economic Properties, Cultivation and Folk-Lore of Herbs, Grasses, Fungi Shrubs & [MODERN HERBAL V02] Wisconsin Supper Clubs: An Old-Fashioned Experience Wisconsin Supper Clubs: Another Round

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)