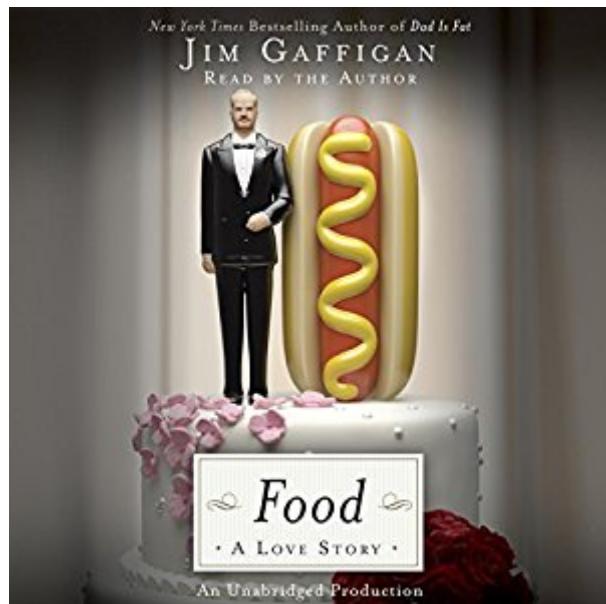


The book was found

Food: A Love Story



Synopsis

"What are my qualifications to write this book? None really. So why should you read it? Here's why: I'm a little fat. If a thin guy were to write about a love of food and eating I'd highly recommend that you do not read his book." Bacon. McDonalds. Cinnabon. Hot Pockets. Kale. Stand-up comedian and author Jim Gaffigan has made his career rhapsodizing over the most treasured dishes of the American diet ("choking on bacon is like getting murdered by your lover") and decrying the worst offenders ("kale is the early morning of foods"). Fans flocked to his New York Times best-selling book *Dad Is Fat* to hear him riff on fatherhood, but now, in his second book, he will give them what they really crave - his thoughts on all things culinary(ish). Insights such as: why he believes coconut water was invented to get people to stop drinking coconut water, why pretzel bread is number three on his most important inventions of humankind (behind the wheel and the computer), and the answer to the age-old question "which animal is more delicious: the pig, the cow, or the bacon cheeseburger?"

Book Information

Audible Audio Edition

Listening Length: 7 hours and 17 minutes

Program Type: Audiobook

Version: Unabridged

Publisher: Random House Audio

Audible.com Release Date: October 21, 2014

Whispersync for Voice: Ready

Language: English

ASIN: B00O171YIK

Best Sellers Rank: #12 in Books > Audible Audiobooks > Nonfiction > Lifestyle & Home > Cooking #17 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Essays #25 in Books > Biographies & Memoirs > Professionals & Academics > Culinary

Customer Reviews

I absolutely loved Jim's first book, "Dad is Fat". I listened to it 3 or 4 times on audio (the best way to experience it, because you get Jim's delivery and cadence), and I also purchased it on Kindle to read. For this follow up, Jim has done the seemingly impossible and written a book that is not only superior to "Dad is Fat", but VASTLY superior. "Food: A Love Story" is laugh-out-loud hilarious from start to finish, causing many people to stare at me as I giggled to myself while reading. I read it on

Kindle, and I can't wait to experience this book again on audio while driving to and from work to liven up my day. Every part of this book is hilarious, and I don't even know where to begin to describe it. It's just brilliant, genius, and insane all at once, while ripping apart every major fast food chain, food trend, and geographical food tendencies. Buy it, read it, laugh. Repeat!

Another funny Gaffigan tome. Much of the humor is bits he has used in his standup, but there is some new stuff. Food is as family as DNA. When I talk to my mom, first we go thru everyone's medical history. Then, we go thru all the food: past, present, and future. The exception is when medical and food meld. "He was feeling so bad he couldn't finish eating the pizza." Shortly after eating a meal, we start discussing what we will have for the next meal. And some days are happier because of food. Saturdays are nice, but I eat lunch at Whataburger and that makes it the best day of the week times 1000. Sometimes I find a good place to eat, minus 1. Usually a salad place. I take my own salad dressing. Or a pizza place that is good, but I have to order extra cheese to make it a great pizza. Or a place that has good fries, but no Heinz ketchup.

Wonderfully humorous and deliciously satisfying! Jim Gaffigan strikes again! I laughed out loud the entire read. He not only expands on his stand up comedy shows, but has takes on food and eating that have never been done before. Jim takes our everyday habits with food and turns them into spectacularly funny essays and insights. He also helps us walk down memory lane by telling tales of being a kid and having to sit through dreaded "family dinners". It's a masterpiece of stories that are easy to relate to while at the same time hilarious. Perfect gift for family and friends for the holidays. Highly recommend!

Absolutely HILARIOUS book by Jim Gaffigan. As a fellow food consumer, I can seriously appreciate Jim's take on pretty much every single food in existence. He categorizes them by places all over the USA, each with their own names and types of food. This is the perfect bathroom book since all the chapters are relatively short and he certainly doesn't skimp on the humor. I actually enjoyed this book more than DAD IS FAT (which is still a great book in itself), I found myself laughing a lot more than the first book. I highly recommend this book to anyone that enjoys eating food, from health food nuts to gluttons such as myself. A+++ I cannot wait for more books from Jim!!!!

I loved this book, a funny, light hearted read. Sometimes the comedic style got a little repetitive, but

Jim Gaffigan is still one of my faves. I am by no means a language stickler, but it really does take skill to be able to make people laugh without excessive curse words.

This is a less expensive way to essentially hear Gaffigan do a three-hour set. Some of this material is familiar, but it's still funny. It's rare that a book can get me to chuckle out loud, and this book made me do that many times. It's a very funny, fun, fast read. However, I do not recommend you read this if you're attempting to lose or maintain your weight, because after reading this I had very powerful cravings for unhealthy food products. Although, I must say, even if I weren't a vegetarian, I would never eat a hot dog on purpose--I mean, that's just not a reasonable thing to do for anyone. I do agree with his take on lobster tails being "bug butts," and oysters being "snot from a rock." This is an old joke of his but still funny: "There are vegetarian Hot Pockets for those who don't want to eat meat but would still like uncontrollable, explosive diarrhea." So much fun.

I love Jim Gaffigan, and while this was not as funny as "Dad is Fat", I did really enjoy this book. And you don't have to be a food lover to enjoy it. Anyone who eats any kind of regular food at all will find humor in his anecdotes and humor. I found myself laughing out loud several times as I read this book. It's a fast read and meant to be that way. Jim's commentary on all the different fast food chains, the absurdity of some menu choices in the U.S., etc, were hysterical. The main reason I enjoyed the book is that I just love Jim's quirky and down-to-earth sense of humor that the everyday person can relate to. Disclaimer: if you are a very uptight vegetarian who never eats anything like pizza or fast food, you will probably not enjoy this book unless you have a good sense of humor.

This was my late-night turn my brain-off read. I've heard Jim Gaffigan's comedy on my car's radio. Every time, even if I'd heard the joke before, he would make me laugh out loud. This book has a lot of re-telling of his stand-up jokes... and again, in bed, I'd laugh out loud (maybe annoying my husband a little). But that faded. I don't know if the belly-laugh humor of the book ran out half way, or my stomach muscles but, for some reason, the second half didn't seem as funny to me as the first half. That said, I thoroughly recommend it for getting your mind off the day and winding down with a smile on your face.

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

Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your

Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Aloha: Love, Suite Love/Fixed by Love/Game of Love/It All Adds Up to Love (Inspirational Romance Collection) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Babushka: Russian Recipes from a Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes, Ukrainian food, Polish recipes) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes) Food for Love: Healing the Food, Sex, Love and Intimacy Relationship When Food is Food & Love is Love: A Step-by-Step Spiritual Program to Break Free from Emotional Eating This Is Not a Love Story (Love Story Universe Book 1) Food Journal for Digestive Disorders: Keep Record of Food Intake and Symptoms in the Food Journal for Digestive Disorders Food Service Menus: Pricing and Managing the Food Service Menu for Maximun Profit (The Food Service Professional Guide to Series 13) Food Symptom Diary: Logbook for symptoms in IBS, food allergies, food intolerances, indigestion, Crohn's disease, ulcerative colitis and leaky gut (pocket size) The Food Intolerance Bible: A Nutritionist's Plan to Beat Food Cravings, Fatigue, Mood Swings, Bloating, Headaches, IBS and Deal with Food Allergies Natural Solutions for Food Allergies and Food Intolerances: Scientifically Proven Remedies for Food Sensitivities Genetically Modified Foods : Banned By Other Countries but is a main staple of our diet! (Genetically modified organisms, Gmo, Food that ruin your life, ... Foods, organic food, Food addiction Book 1) Food And Nutrition At Risk In America: Food Insecurity, Biotechnology, Food Safety And Bioterrorism 30 Day Whole Food Slow Cooker Challenge: Whole Food Recipes For Your Slow Cooker → Quick And Easy Chef Approved Whole Food Recipes For Weight Loss (Slow Cooker Cookbook) 30 Day Whole Food Slow Cooker Challenge: Quick and Easy Whole Food Slow Cooker Recipes For The Everyday Home → Delicious, Triple-Tested, Family-Approved Whole Food Recipes (Slow Cooker Cookbook) The Kosher Food Cookbook: Kosher Food Recipes, Delicious Kosher Food You Can Cook at Home Southern Cooking: for beginners - Simple Southern Food Recipes - Old South Recipes (Southern Food - Southern Meals - Southern Recipes - Soul Food - American Cuisine Book 1)

[Contact Us](#)

[DMCA](#)

Privacy

FAQ & Help