

(Mobile ebook) James Bond's Cuisine: 007's Every Last Meal: Every Bite and Sip of the World's Greatest Agent

James Bond's Cuisine: 007's Every Last Meal: Every Bite and Sip of the World's Greatest Agent

Matt Sherman

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#2128998 in Books 2014-08-25 Original language: English PDF # 1 11.00 x .30 x 8.501, .69 #File Name: 1500957712126 pages | File size: 15.Mb

Matt Sherman : James Bond's Cuisine: 007's Every Last Meal: Every Bite and Sip of the World's Greatest Agent before purchasing it in order to gage whether or not it would be worth my time, and all praised James Bond's Cuisine: 007's Every Last Meal: Every Bite and Sip of the World's Greatest Agent:

0 of 0 people found the following review helpful. Being James BondBy AllenWhen I began reading Ian Fleming's James Bond books, one of the things I most enjoyed was Fleming's ability to describe Bond's meals in a manner that would allow you to almost taste the wonderful food. Now, when I travel, I take Matt Sherman's, "James Bond's Cuisine: 007's Every Last Meal", with me. Not only is it a great read, but it's a wonderful resource for the traveling Bond fan. The index will let you quickly look up places in cities all around the world where Bond has dined and describes what he ordered, allowing you too, to live the Bond lifestyle.0 of 0 people found the following review

helpful. A research feat second to none, *The Man with the Hawk-like Culinary Eye!* By Andrew McNess Perhaps not second to none, but you'd be forgiven for thinking it's not too far off! Credit where credit is due: this is a truly exhaustive overview of Bond's cuisine, which spans the Fleming novels, the official spin-off novels, and the films. ANY type of culinary reference is captured by Matt Sherman's sharp eye and then is often embellished by his very dry wit and this includes food or drink-oriented product placement and/or any sort of unintended devouring that has occurred in the series (e.g. *Die Another Day* at 46 minutes and 8 seconds: Bond spits out water from a fire sprinkler that douses him). Thus, the level of research detail is hugely impressive and the breadth of detail is also where a great deal of humour is mined: James Bond's Cuisine manages to traverse that seemingly contradictory line of serious scholarship delivered with the enjoyably relaxed and accessible quality of a coffee table book. Furthermore, you come away from the text with a firmer-than-firm sense of the place of cuisine in the highly sumptuous Bondian atmosphere and the book manages to genuinely surprise in highlighting the sheer extent of references to food and drink, and munching and consuming, found within the series. Mr Sherman also includes some practical indexes such as signature meal cuisines and real world Bond eateries. Admittedly, I'm not really a "foodist". The principal attraction in purchasing this book was based on my enjoyment of Mr Sherman's knowledgeable and personable presence within James Bond fan communities. I can certainly see, however, that a by-product of a great interest in James Bond is being served a strong knowledge base in culinary pursuits; I feel well equipped to wing it through dinner party conversations. Furthermore, I found that this book in the process of pinpointing all the culinary references kept reminding me of all the engrossing Bondian moments and scenarios I have enjoyed over the years. That constitutes a bonus in what is a tremendous reference work. Last but not least, I particularly liked the capsule summaries for each and every Bond novel and film, where references to mastication have been employed to describe the central conspiracies and action. To wit, 1984's *Role of Honour* ("Ending superpower supremacy will devour the economy unless James Bond crashes S.P.E.C.T.R.E.'s flight of fancy"), 1960's *The Spy who Loved Me* ("James Bond sustains a woman after other men wolf down her vulnerability"), and 1974's film version of *The Man with the Golden Gun* ("An assassin with a penchant for Cordon Bleu cooking creates crises for James Bond"). To be enjoyed and admired! 0 of 0 people found the following review helpful. Three Stars By John Mariani Very very thorough but not everything is really worth listing.

600 James Bond trivia questions! 500 real-world Bond locations! 200 Bond book and film trivia notes! 100 chef's notes on Bond's cuisine! At once a work of serious scholarship, oodles of fun and a culinary tour de force, *James Bond's Cuisine: 007's Every Last Meal* is the story of James Bond's turbulent and indulgent relationship with the world's finest food and drink, as Bond's food is bartered, stolen, weaponized, used for rewards, threats, tortures and seductions, and ultimately, savored. Seven reasons to dig in with relish: OO1: All the food, drink and food production of all the James Bond novels and movies OO2: Over 500 real-world locations with menus so fans can eat what Bond eats, where Bond eats OO3: Hundreds of chef's notes and Pay attention, OO7! tidbits of food and non-food Bond trivia OO4: James Bond's quips about food, and Bond's world of bizarre eating and predatory bites OO5: Signature meals from each film and book featuring over 30 different international cuisines OO6: Bonus section with over 600 trivia questions OO7: Part travelogue, part foodies journal, all action, as exciting as the Bond books and films

About the Author Matt Sherman, former MI6 operative, has killed dozens, never in cold blood. Born in New York City before moving to Florida in the 1980s, Sherman has collected rare James Bond books and movie props for more than 35 years. His Bond memorabilia collection and his spy fan meets in Chicago, Jamaica, Key West, Las Vegas, Los Angeles, Miami, New Orleans, New York, San Francisco and The Bahamas have featured on C-SPAN, DISCOVERY, HGTV, VH-1, TLC, TNN and in Ripleys Believe It or Not! More than 120 special guests have appeared at Sherman's events including Bond actors, authors, musicians and production team members, and also real world intelligence officers (the preferred euphemism for secret agents) from the FBI, CIA, NSA and the KGB. A Bond locations maven, Sherman has also led fan tours to hundreds of James Bond hotspots including numerous eateries from the novels and films as they appear in *James Bond's Cuisine*. Sherman's contributions have appeared in *The Chicago Tribune*, *The Los Angeles Times*, *The New York Times*, *The Washington Post*, *Parade Magazine*, *Time* and *Time Europe*. He has written, edited or contributed to more than a dozen books in print and is the Pool, Billiards Snooker resident expert at About.com, one of the world's most popular websites. He has managed four restaurants and a canteen and has hors d'oeuvres for readers now at BondFanEvents.com. Matt and Janine Sherman reside in Gainesville, Florida and have two field agents, Alexandria and Benjamin.