

Tom Douglas



Photo credit: Ed Anderson

A Note From Tom

Speaking as a chef who never went to cooking school, I've educated myself throughout my career by diligently dining out and immersing myself from cover to cover in certain cookbooks. As a young chef, I was enthralled by Jacques Pepin's *La Technique* and *La Methode*, (in fact, for my 44th birthday, my wife Jackie got me signed first editions of each of these books) and Julia Child's *Mastering the Art of French Cooking*. Barbara Tropp's *China Moon* profoundly influenced my own Chinese cooking and gave me the confidence to take classic Asian food and put it in a non-Asian setting. Faith Willinger's *Eating in Italy* was under my arm for my first trip to Northern Italy, and so many more cookbooks shaped and enriched my life.

These days, my personal library encompasses well over a thousand cookbooks, including several valuable first editions, and it would be a daunting task to pick my favorites.

On the other hand, I can't tell you how many times Jackie and I have thumbed through the stained and broken-backed copy of Joy of Cooking in our home kitchen looking for our favorite angel food cake or crisp waffle.

'Cooking the Books,' the theme of our upcoming [Food Lovers Weekend at Hot Stove Society](#), has me excited because it gives our chef team a chance to share with you the books that awakened their passion and inspired them in their own style of cooking. Check out the list of participating chefs and books below. I hope you'll join us.

Cheers,
Tom

Cooking the Books' Participating Chefs and Books

- Chef Tom Douglas - *China Moon, Thrill of the Grill, and Glorious Food*
- Brave Horse Tavern Chef Brian Walczyk- *Seven Fires: Grilling the Argentine Way*, by Francis Mallmann
- Art of the Table Chef Dustin Ronspies of - *A Return to Cooking*, by Eric Ripert
- The Carlie Room Chef Dezi Bonow - *The Dooky Chase Cookbook*, by Leah Chase
- Hot Stove Society's Chef Bridget Charters - *The New Book of Middle Eastern Food*, by Claudia Roden
- Tom Douglas Executive Chef Chris Schwarz - *Gjelina*, by Travis Lett
- Tom Douglas Executive Chef Eric Tanaka- *L.A. Mexicano* by Bill Esparza and Gustavo Arellano
- Tom Douglas Executive Chef Sean Hartley- *Culinaria*
- Lola Chef Matt Fortner- *Made in Italy* by Giorgio Locatelli
- Prosser Farm Chef Dev Patel- *The Art of Flavor* by Daniel Patterson and Mandy Aftel
- Hot Stove Society Chef Eric Stover- *The Art of Living According to Joe Beef* by David McMillan and Frederic Morin
- Dahlia Lounge Chef Brock Johnson- *Bar Tartine* by Nicolaus Balla and Cortney Burns
- Social Media Chef Herschell Taghap- *The Slanted Door* by Charles Phan



Upcoming Events



Get Slushed! Tanakasan's Patio Slushie Party

DATE: September 8th, 4pm-7pm

LOCATION: TanakaSan

Summer is coming to an end, but there's still time for one more patio party at Tanakasan! Join us and get slushed with three awesome sake slushie flavors – plus delicious summer snacks from Chef Mel including crispy kimchi rangoon with honey and shoyu tuna poke with avocado, plus DJ jams and street side fun. Your \$20 ticket include 3 samples of exclusive sake slushie flavors and endless TanakaSan pupus!

Tickets »





MEXAM NW Festival with Visiting Chef Marco Marin

DATE: September 11th & 13th

LOCATION: Carlile Room & Hot Stove
Society

With the help of several national and international partners, the Consulate of Mexico in Seattle has curated a series of events designed to promote, enhance and celebrate the wonderful friendship that Mexico and the USA have. We're excited to welcome celebrity Chef Marco Marin, traveling from Mexico's Latitud32, for a Work Release dinner with Chef Dezi at our Carlile Room, plus an incredible class at Hot Stove Society.

Tickets »





Chefs Without Borders, Tasting Isfahan

DATE: October 12th, 6pm

LOCATION: Palace Ballroom

Tom Douglas is hosting the first ever Chefs Without Borders, Tasting Isfahan, a unique cross cultural exchange of recipes and cultures, being produced by Seattle Isfahan Sister City Association (SISCA). On October 12th, Tom will prepare a traditional Persian four-course meal, featuring the heavenly fragrance of saffron and Persian rice; delicious flat breads; colorful vegetables; fresh herbs and aromatic lamb preparations. The evening will also include short video on Isfahan and food diplomacy, plus a live premiere of a classical guitar collaboration between Isfahan and Seattle!

Tickets »





Vinegar Revival Class

DATE: September 14th, 6pm

LOCATION: Hot Stove Society

For more than 10 years, the Brooklyn Kitchen has been teaching people how to cook and about where their food comes from. Which is to say, Harry Rosenblum is the co-owner of what we consider to be one of the hippest cooking schools in the nation, and we're ecstatic to welcome him for this demo and hands-on class for his new book, *Vinegar Revival*. Vinegar is an age-old ingredient, and just about everyone has at least one bottle of vinegar in the pantry. But you may not realize how much better homemade vinegar tastes. This book will show you how to experiment with home brewing and add some zing to your everyday cooking.

Tickets »



News



Help our friends in Texas who are affected by Hurricane Harvey at our Brave Horse Tavern this week. We're running a damn good sausage plate through this Saturday for \$8: smoked brisket, jalapeno and garlic sausage with Walla Walla, scratch BBQ sauce, pickles and our Dahlia Bakery pullman loaf, all paired with [Stoup Brewing's](#) Tropical Hop IPA. 100% of all proceeds of the plate and beer benefit the [Houston Food Bank](#).



STRAWLESS IN SEATTLE

Americans use 500 million plastic straws every day. Many of those plastic straws end up in our oceans, polluting the water and harming sea life. If we don't act now, by 2050, there will be more plastic in the ocean than fish. This September, Seattle is going strawless and all of us at Tom Douglas Seattle Kitchen have decided to #StopSucking on single-use plastic straws indefinitely.

We've joined Lonely Whale Foundation's Strawless Ocean program by offering a marine-friendly compostable straw by request only. We are super passionate about the health of our ocean and protecting the health of our fish and fishermen.

Seeing the mountains of plastic accumulate in the ocean has really forced us to realize that somehow it's got to stop now, so why not with us? To learn more, please visit [Strawless In Seattle](#).

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TANAKASAN



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Write us at: Tom Douglas Restaurants, 2030 5th Ave Seattle, WA 98121

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