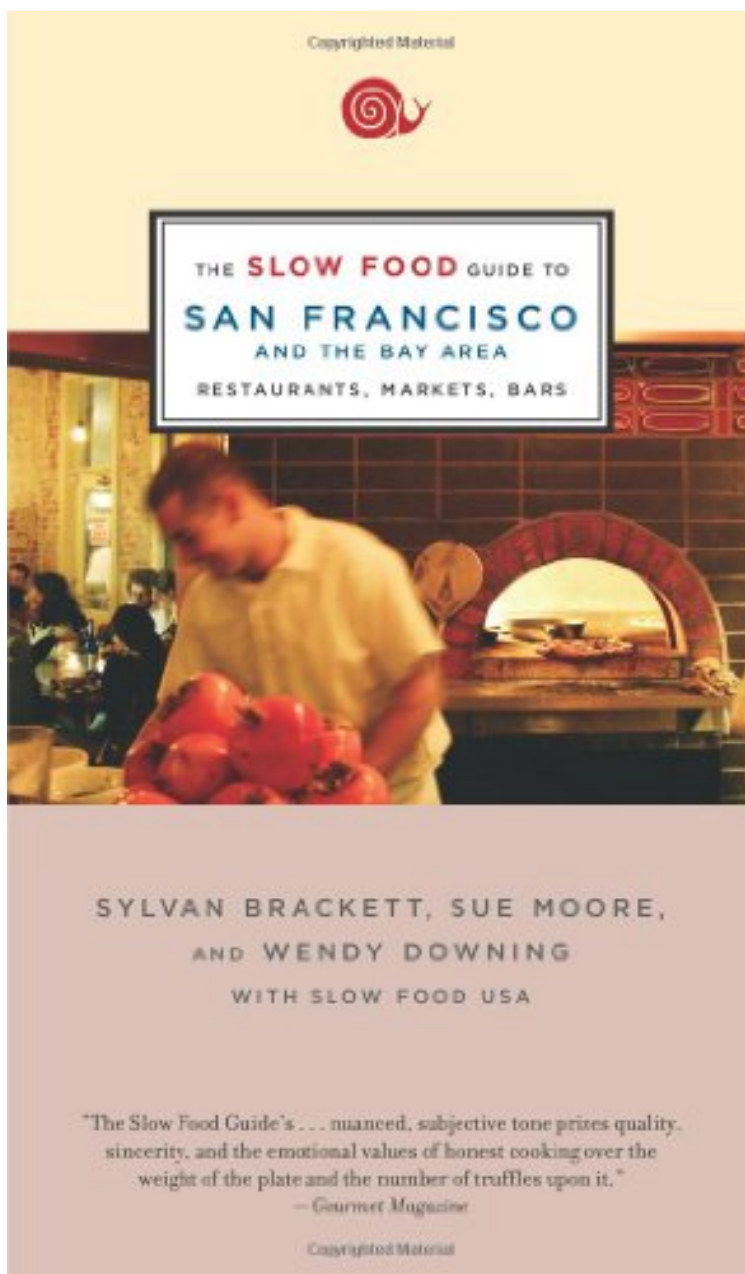


[Pdf free] The Slow Food Guide to San Francisco And The Bay Area: Restaurants, Markets, Bars (Slow Food Guide to San Francisco the Bay Area: Restaurants, Market)

The Slow Food Guide to San Francisco And The Bay Area: Restaurants, Markets, Bars (Slow Food Guide to San Francisco the Bay Area: Restaurants, Market)

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From Brand: Chelsea Green : The Slow Food Guide to San Francisco And The Bay Area: Restaurants, Markets, Bars (Slow Food Guide to San Francisco the Bay Area: Restaurants, Market) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Slow Food Guide to San Francisco And The Bay Area: Restaurants, Markets, Bars (Slow Food Guide to San Francisco the Bay Area: Restaurants, Market):

0 of 1 people found the following review helpful. Informative food reference guide for The Slow food movement
By Alicia M. Williams
Handy reference guide for people who appreciate food the way it ought to be. Good way to branch out and try different restaurants or cuisines.
18 of 20 people found the following review helpful. Myopic, poorly researched, a missed opportunity...
By A. O. Shinn
Let me start off by saying that the New York edition of the Slow Food Guide is superb. It's like the notebook of a few exceptionally informed diners, sharing their best spots. The New York Guide even bested the highly-esteemed Michelin Guide to New York Restaurants, released the same year to much fanfare.
After moving to San Francisco, I immediately sought the SF edition to lean the culinary landscape of my new home. My first experience with the book was not so good though. A dim-sum restaurant marked inexpensive (dim-sum is usually cheap!) turned out to be very expensive. My friends were upset. I was upset. I'm not sure if this was because of a typo or just bad research.
One mistake is forgivable, but the subsequent recommendations I followed didn't fare much better. Some picks were just lackluster and some were less exciting than restaurants I had found on my own.
So it was time to start leaning on my foodie friends to show me the best eats in town. When I started finding really exciting places, just out of curiosity, I checked to see if they were in the guide. Had I missed them before? Nope. They're just not mentioned. After a while I quit consulting the guide and have relied on word of mouth since.
To summarize:
1. Sketchy research
2. Bland restaurants
So ultimately, I'm confused. I don't know how Slow Food could produce such a good guide for New York City and such a poor one for San Francisco.
21 of 25 people found the following review helpful. For Bugaboo and Starbucks yuppies only
By korova
This "guide" is, in a word, disappointing.
The Slow Food movement is an interesting and compelling antidote to the antipathy many Americans show towards locally sourced, seasonal foods. Unfortunately, the Slow Food Guide to SF does not do anything to explain or advance the Slow Food philosophy.
While there are many minor flaws in the text, three major problems reduce this book to a mere lifestyle directory:
--Lack of a consistent voice in the reviews. A large number of contributors coupled with the absence of any discussion of the tenets of Slow Food have made it impossible to discern any common thread underlying the reviews.
--Poor fact-checking. There are many inconsistencies and factual errors throughout the book.
--Emphasis on style over substance. Many reviews focus on the scene and the clientele of a particular place, rather than the food.
If you are looking for a food guide with a clear, strong point of view and authoritative information on regional cooking and ingredients, this book is not a good choice.

Discover the rich culinary landscape of San Francisco and Northern California from a uniquely Slow Food perspective. The San Francisco area, one of the worlds most popular travel destinations, boasts a tremendous food culture all its own. From the wine country of Sonoma and Napa counties to the agricultural lands farther south and inland, Northern California is blessed with a climate both natural and human in which good food and superlative cooking thrive. The Slow Food Guide to San Francisco is the third in a series of destination city guides for "eco-gastronomic" travelers those adventurous people who seek out quality, tradition, and the use of fresh, seasonal, and locally grown ingredients when they explore the restaurants, markets, and bars of a city. Readers will find more than five hundred recommended restaurants, everything from Indian restaurants in the city's Tenderloin District, to those temples of California cuisine that have helped define the way Americans look at food today. Slow Food stands for quality and uniqueness in an age of bland conformity and sameness. And this latest guide reflects the passion and knowledge of local food experts, who share both the well-known and undiscovered treasures of this special city and region.

"...A wonderful reading experience, besides being eminently useful. It's already replaced my Zagat." -- Michael Pollan, author of *The Omnivore's Dilemma*, *The Botany of Desire*, and others
"The Slow Food Guide is a trip and a treasure...I'm having a great time with this book." -- Boz Scaggs, musician
"The Slow Food Guide's nuanced, subjective tone prizes quality, sincerity, and the emotional values of honest cooking..." -- *Gourmet Magazine*
The Slow Food Guides nuanced, subjective tone prizes quality, sincerity, and the emotional values of honest cooking... -- *Gourmet magazine*
About the Author
Co-editor Eleanor Bertino serves on Slow Food USA's board of directors. Sylvan Brackett and Sue Moore work in the culinary field and belong to Slow Food chapters in the Bay Area. Wendy Downing is a former chef and a member of Slow Food Portland, Oregon.