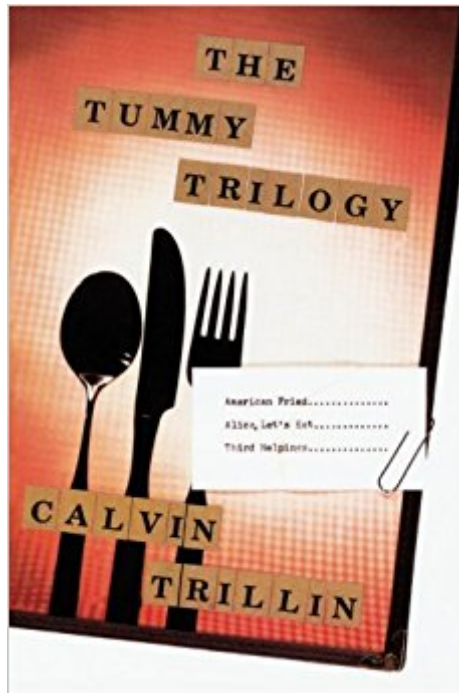


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# The Tummy Trilogy: American Fried; Alice, Let's Eat; Third Helpings



## Synopsis

In the 1970s, Calvin Trillin informed America that its most glorious food was not to be found at the pretentious restaurants he referred to generically as La Maison de la Casa House, Continental Cuisine. With three hilarious books over the next two decades—*American Fried*; *Alice, Let's Eat*; and *Third Helpings*—he established himself as, in Craig Claiborne's phrase, "the Walt Whitman of American eats." Trillin's three comic masterpieces are now available in what Trillin calls *The Tummy Trilogy*.

## Book Information

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## Customer Reviews

I seriously doubt when Calvin Trillin was knocking out this purple prose back in the early '70s that he ever considered himself a "food writer." I expect no one at the time save the M.F.K. Fishers and Elizabeth Davids of the world even considered that label for themselves. Besides, Mr. Trillin was--indeed, still is--funnier than hell about his gastronomical habits and so was likely slotted under "Humor" in disco-era bookshops--a fate, I'm sure, worse than literary death. I mention all this as a eulogy to how far we've come, category-wise; Mr. Trillin is indeed a food writer and a great one to boot. And even though he's been at this over thirty years his essential approach--*\*bon vivant\** foodie, not frustrated chef or that hideous modern invention, "food critic"--remains unique. So how is it that someone scribbling about *\*eating\** (not, mind you, *\*cooking\**) can have me laughing out loud? And wouldn't a self-confessed "big eater" feel at least some desire to whip up what he puts away? Part of the answer lies in that essential dichotomy: Trillin seems vaguely aware that writing about

consumption is ridiculous, but he lets us in on the game and, like any good comedian, takes his craft \*very\* seriously. Most of the stories in these three hilarious volumes have long been published elsewhere but taken together (they can easily be consumed in any order) they betray a level of culinary detail that I doubt any European 3-star Michelin grader could approach. From the first pages a wonderful informality reigns; Trillin seems to write like I'd imagine he speaks, which in this context is near-perfect.

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