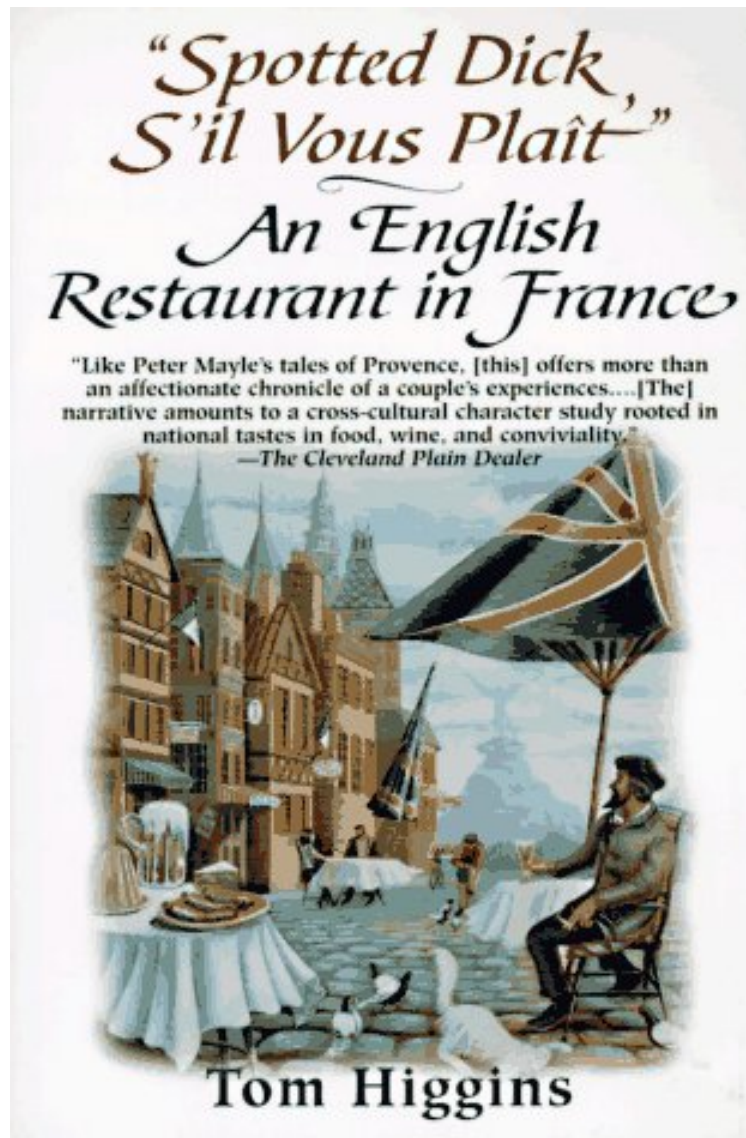


## Spotted Dick S'il Vous Plait: An English Restaurant in France

Tom Higgins

ePub | \*DOC | audiobook | ebooks | Download PDF



DOWNLOAD



READ ONLINE

#4180197 in Books 1996-07-23 1996-07-23 Original language: English PDF # 1 8.50 x 5.50 x .75l, #File Name: 0449910474 | File size: 44.Mb

**Tom Higgins : Spotted Dick S'il Vous Plait: An English Restaurant in France** before purchasing it in order to gage whether or not it would be worth my time, and all praised Spotted Dick S'il Vous Plait: An English Restaurant in France:

3 of 3 people found the following review helpful. I had already read it, but bought a copy for a friend By Zuzu3As of 2013, the Mr. Higgins restaurant in Lyon France upon which these adventures and anecdotes were based is no longer in existence, which is a shame but perhaps understandable. It was one of only two restaurants (the other a bakery in

Paris) in all of France to attempt to serve British-style food to a nation with its own glorious food traditions and with general disdain for the quality of British food in general. However, the restaurant remained open and popular in Lyon for about 25-years, and that certainly represents a major accomplishment for its owner Tom Higgins, who also wrote this delightful book of his experiences when contemplating and starting the restaurant 30 years ago. Hint to film-makers, it would make a great premise for a feature film, don't you think? 10 of 11 people found the following review helpful. I can't believe no-one has reviewed this book. By A Customer I love the book. It's like you're actually there in that little restaurant, helping Mr. Higgins make some of his pies. I just thought it will be like one of those "French or Foe book" with a lot of generalizations, but this book is amazingly light, and very informative--talking about the restaurant business, describing the beautiful scenery, it even contains some of his recipes! It's like a journal, but it's not--anyone can understand what he's talking about. Great narrative and refreshing characters. Higgins has a great sense of humor. 0 of 0 people found the following review helpful. great, and very happy. By Fordas a gift to Tommy, Really nice sharp product. delivery on time receive it next day . professional service. will buy next time .

"I never would have believed that anything could make me want to go eat English food in Lyon, but Higgins's delightful book has done so."--Mimi Sheraton When Tom Higgins, a translator, and his wife, Sue, a physician, decided to set up an English restaurant in Lyon, France (the country's capital of fine dining), they had no idea what they were getting into. In this delightful memoir of their first eight years in business, Higgins recounts all--from the amused disbelief of their neighbors who regard English food as a joke, to the frustrating impenetrability of the French licensing bureaucracy, from the positive delight in choosing wines and creating menus, to, ultimately, the extraordinary feeling of running a good restaurant that pleases the most fussy diners in the world. Included in this charming tale are twelve typically English recipes that anyone can make!" After Peter Mayle comes Tom Higgins in Lyon. . . . Delightful reading."--BBC Good Food "Tom Higgins provides a wonderful insight into the French people and their way of life. . . . He is a natural raconteur."--En Route

From Publishers Weekly The idea of a restaurant specializing in English food was a joke to the people of Lyons, gastronomic center of France. Typified by overcooked meats and vegetables, soggy puddings and revolting jellies, English food was not dignified as a cuisine at all by the Lyonnais. But Higgins and his wife, Sue, loved the city and, having always wanted to run a restaurant, ignored all warnings and found a house in a low-rent section of town, where they lived on one floor and ran their restaurant on the other. Higgins, a translator, had done time as a waiter and sometime cook in English restaurants but had never run one himself. Sue's experience as a British physician was, at least, irrelevant. The couple's travails in persuading bankers, bureaucrats, suppliers, workers and, above all, patrons that theirs was a serious business are often hilarious. Their droll reflections on local characters, markets, French eating habits and all the problems of running a restaurant anywhere, but particularly for foreigners in France, faintly echo Ludwig Bemelmans's classic memoirs of his hotel-keeping days. That the Higginses persuaded the French to demand English meat loaf, "spotted dick" (pudding with raisins) and other scorned English dishes is the miracle of their eight-year-old success. Copyright 1995 Reed Business Information, Inc. From Booklist Higgins, an Englishman, was working as a translator when he and his wife decided quite spontaneously to open a restaurant in Lyon, France. If running a restaurant is a challenge under any circumstances, it was an especially exciting feat for this couple, who had precious little previous experience between them. Discovering rodents during renovation and bureaucratic red tape were not enough to deter Higgins. His charming account charts the bumps and glories of the business over the past eight years in what may arguably be considered France's second city, though to many it ranks first when it comes to the culinary delights found there. Even if nothing terribly surprising ever occurs, Higgins' tale is full of amusing anecdotes that often revolve around the presentation of English food to the French. A provocative idea, to be sure. The book includes a sampling of recipes. Alice Joyce Higgins writes of an unusual culinary situation: an English restaurant in France which is begun by a translator who decided to mark his mark on one of the culinary capitols of the world. The story of the author and his wife is revealing and fun; from his reflections on French eating habits to his comical examination of European culinary traditions as a whole. -- Midwest Book