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Bet You Missed It-What do green tomatoes and dust have in common?

Bruce Strauch

The Citadel, strauchb@citadel.edu

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Bet You Missed It

Press Clippings — In the News — Carefully Selected by Your Crack Staff of News Sleuths

Column Editor: **Bruce Strauch** (The Citadel)

Editor's Note: Hey, are y'all reading this? If you know of an article that should be called to *Against the Grain's* attention ... send an email to <kstrauch@comcast.net>. We're listening! — **KS**

HISTORY NOT DRY AS DUST by Bruce Strauch (The Citadel)

Barbara Tuchman was a child of the NY German-Jewish aristocracy. Her grandfather **Henry Morgenthau, Sr.** was **Wilson's** ambassador to the Ottoman Empire; her uncle **Henry Morgenthau** was **Roosevelt's** Treasury Secretary. She was educated at **Radcliffe**, wrote for *The Nation*, which her father owned, and reported on the Spanish Civil War. Then came "The Guns of August," "The Proud Tower," and "Stilwell and the American Experience in China." Pulitzer prizes and huge commercial success.

She disliked T.V., the teleprompter, and the digitization of the **Library of Congress** catalog. She believed in primary sources, visiting the sites of historic events, and being in love with your subject.

And the true key to her success? Never getting a Ph.D. "It's what saved me, I think."

See — **Bruce Cole**, "A Heroine of Popular History," *The Wall Street Journal*, March 10-11, 2012, p.C6.

LUST BETWEEN HIDDEN COVERS by Bruce Strauch (The Citadel)

Remember **Olympia Press**, **Grove**, and the plain brown wrap-per? Of course not. You're not that old. But you know of what I speak.

And today, **Kindles**, **iPads**, and **Nooks** admirably serve that purpose. No longer the dreadful walk of shame to the front of the book store desperately hiding the front cover, then enduring the smirks of clerks. Now women are enjoying erotica in utter anonymity. So much so that **HarperCollins** is publishing 60 e-titles this year. And "Fifty Shades of Grey," is an S&M bestseller for Aussie publisher *The Writer's Coffee Shop*. Why "grey" and not "gray"? Author **E.L. James** is a British mother and former T.V. producer.

But the paper market still lives. **Vintage Books** just signed a seven-figure deal for the three-book series with an initial print run of 750,000.

See — **Katherine Rosman**, "Books Women Read When No One Can See the Cover," *The Wall Street Journal*, March 14, 2012, p.D1.



THEY READ IN LAS VEGAS by Bruce Strauch (The Citadel)

There is indeed a non-Strip Vegas, and it even has a distinguished bookstore, *The Amber Unicorn*, specializing in cookbooks. **Ruth Reichl**, author of *Tender at the Bone* (**Random House**, 1997), found it the perfect neon antidote and fled there whenever the glitz became overwhelming. Owners **Myrna Donato** and husband **Lou** want you to not just buy but to treasure their books and love conversation on recipes and memorable meals.

The author scoffed up a first edition of *The Alice B. Toklas Cook Book*, *Aunt Sammy's Radio Recipes*, and a signed copy of **Louis Szathmary's** *American Gastronomy*.

See — **Ruth Reichl**, "All Hail the King and Queen of Cookbooks," *Saveur*, April, 2012, p.52.

HARD-BOILED REVIEWER by Bruce Strauch (The Citadel)

Brian Kellow has done the biography of autocratic, quirky, larger-than-life movie critic **Pauline Kael**. *Pauline Kael: A Life in the Dark* (Viking, 417 pages, \$27.95). She grew up on a chicken ranch in Petaluma, fifth child of Polish-Jewish immigrants. She worked as a seamstress, cook, and violin teacher until age 48 when she found her métier on the *New Yorker*.

Her "lousy," "crummy," "stinker" street lingo drove her editor up the wall, and she feuded for decades with critic **Andrew Sarris** of *The Village Voice*. She favored "trash" over self-conscious "art," boozed with **Robert Altman**, adored **Sam Peckinpah**, and scoffed at **Alfred Hitchcock**. Her power was only eclipsed by the rise of **Siskel** and **Ebert's** *At the Movies*.

See — **Gerald Nachman**, "The Pearls of Pauline," *American Spectator*, Feb. 2012, p. 44.

BOHEMIANS IN SPIE OF THEMSELVES by Bruce Strauch (The Citadel)

Surrealist photographer **Man Ray** scuttled out of Paris to L.A. during WWII and there met and married **Juliet Browner**, a pixie-haired dancer from the Bronx. It was a double wedding with **Max Ernst** and **Dorothea Tanning**.

Post-war, the **Rays** met her family one time on the way back to Paris. The **Browners** were Bronx-type folks, which is to say salesmen and cops. Not an artsy soul among them. **Juliet's** brother **Eric** was a high-school dropout who upholstered cars.

The **Rays** went on to a Paris life in a sculptor's studio and summering in castles with the **Picassos**. **Man** died in 1976, and **Juliet** in 1991. Suddenly the **Browners** found themselves in charge of The Man Ray Trust and plunged into the art world. Much of the works were sold to the French government for estate taxes, and there was a \$9.5 million sale at **Sotheby's**.

What's left is stored in **Eric Browner's** Long Island car repair shop. They want \$20 million for it, but art dealers say the value is closer to \$6 million. The **Browners** are hanging tough.

See — **Kelly Crow**, "The Surreal Selling of Man Ray," *The Wall Street Journal*, May 11, 2012, p.D1.

GREEN TOMATO KETCHUP, OKRA SOUP, BENEDICTINE SPREAD, BUTTERMILK BOURBON PIE by Bruce Strauch (The Citadel)

Dean Fearing's eponymous restaurant in Dallas's palatial Ritz-Carlton is world class. His inspiration comes from a personal library of 600 vintage cookbooks found in antique stores in small towns. He seeks "grandma" cooking from a time before industrial food.

A pre-refrigeration cookbook described submerging skinned game in a vat of molasses seasoned with black pepper. This led him to marinating filets of buffalo and backstraps of venison in maple syrup with garlic, shallots, red pepper, thyme, and sage, a number-one seller in his restaurant for going on five years.

Most of his collection is southern, but he treasures an 1896 edition of *The Cook Book* by **Oscar Tschirky**, Waldorf Astoria maître d' who devised veal Oscar and eggs Benedict.

See — **Hanna Raskin**, "Shelf Life," *Garden & Gun*, June, July, 2012, p.40.