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Bread And Wine: A Love Letter To Life Around The Table With Recipes



Synopsis

As a follow up to her two bestselling books, *Bittersweet* and *Cold Tangerines*, author and blogger Shauna Niequist returns with the perfect read for those who love food and value the community and connection of family and friends around the table. *Bread & Wine* is a collection of essays about family relationships, friendships, and the meals that bring us together. This mix of Anne Lamott and Barefoot Contessa is a funny, honest, and vulnerable spiritual memoir. *Bread & Wine* is a celebration of food shared, reminding readers of the joy found in a life around the table. Itâ€™s about the ways God teaches and nourishes people as they nourish the people around them. Itâ€™s about hunger, both physical and otherwise, and the connections between the two. With wonderful recipes included, from Bacon-Wrapped Dates to Mango Chicken Curry to Blueberry Crisp, readers will be able to recreate the comforting and satisfying meals that come to life in *Bread & Wine*.

Book Information

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Customer Reviews

I told myself upon receiving this book that I would read it slowly, savoring it like a well-aged Port. Well, forget that idea. I guzzled this book like light beer. It was so, well, me. I believe one of the keys to really enjoying this type of literature is finding a deep connection to the author - that the author is someone who you think, "I could hang out with this person for an evening." Mid-way through this book I told my wife and a good friend. "Shauna is the female version of me." While I don't write half as eloquently as Shauna, I think I've shared her sentiments about food, hospitality and joie de vivre on multiple occasions - around tables, cooking with the guys in my cooking club or even, on

occasion from the pulpit. So, I have nothing bad to say about this book. If you love food, hospitality, cooking, wine and just-for-the-fun-of-it dinner parties; if your idea of a great night is a house full of people and a whole afternoon spent cooking and smiling as you anticipate your guests; if you love having people in your home; if your idea of a good dinner is one that lasts several hours; if you love to give a good toast - to lock eyes with the people you love across a candlelit table and tell them why they're important to you; if you believe that everything is spiritual, and maybe especially food; if you love a well crafted sentence and rich metaphor, then this is your book. My only argument with this book is some of the early reviews I've seen. To quote one, "this is a wonderful book for women" For women? I'm not a woman, and I loved it. Why, in the Christian world must we keep perpetuating the notion that men write serious books about theology and leadership, while books about food and hospitality and sucking the marrow out of life are somehow "women's lit?" Or that the gift of hospitality is somehow a "woman's gift," and the serious gifts of leadership are for the guys. Yes, Shauna writes about motherhood, childbirth, and getting into her bathing suit come summertime. But, somehow, she does it in a way that I can connect to - after all, I'm married to a woman and I've heard her talk about all those things. And even if I were not, I'm still interested, there are still parallels to my life. While my shame issues aren't related to my "underbutt" (a term I've never heard before this book!) - I've got plenty of "swimsuit" issues in my life. And, there are plenty of us guys out there who love to throw a party - who care about candles, music, a well-set table and making a great soufflé, who love to employ our words, knife skills and ability to make a killer salsa, as gifts to the people we love. So, let's be done with this silliness. I don't think Shauna intends for hospitality to be a "women's issue," and you shouldn't either.

Another spiritual memoir from Shauna Niequist that centered on her passion: food. This book is filled with essays on food, family, friends, and faith. Her stories are about the everyday, yet each one has an insight into the significance that exists in each moment. Each essay turns into a little drama to tell. I liked how there was so much truth that existed here about the beauty of Christian community. It made me long for that kind of community in my own life and put into motion actions to make that happen. I also liked how she incorporated some thoughts on shame, which is reminiscent of Brene Brown's work. Most of the essays are connected with a recipe that Shauna loves and uses. The recipes included look delicious, interesting, and simple. I've already made the enchiladas last weekend, and they turned out to be a crowd pleaser. I wanted to love this book as much I loved Bittersweet, but I couldn't seem to do it. Her voice was hard for me to connect with. Shauna is living a more privileged and charmed life than 99.9% of the world. She has a supportive family and

in-laws, spends entire summers on Lake Michigan, has the ability to travel with her kids around the world so that they can "learn," hosts dinner parties with place cards and menus, possesses the time to train for a marathon, and eats lots of crusty bread interwoven with the amazing conversations with laughter, tears, deep emotions in every other chapter. I am so happy that Shauna is loving her life and pursuing her passions, but I just can't relate to that Shauna. In fact, I think there is very few that can unless she is white, female, married, upper-middle class, suburban, and Christian. All the same, I did like the book, and I do like Shauna. My hopes is that she continues to grow in her writing style to be inclusive to other communities that may not include people just like her.

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