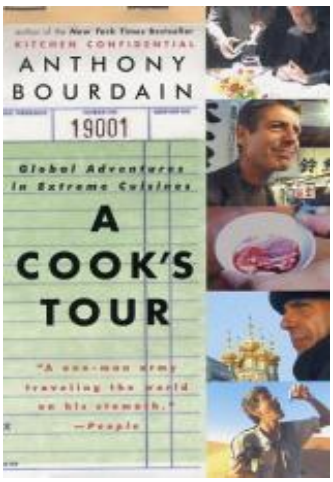
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A Cook's Tour: Global Adventures in Extreme Cuisines

by Anthony Bourdain



About the Book

The only thing "gonzo gastronome" and internationally bestselling author Anthony Bourdain loves as much as cooking is traveling. Inspired by the question, "What would be the perfect meal?," Tony sets out on a quest for his culinary holy grail, and in the process turns the notion of "perfection" inside out. From California to Cambodia, **A Cooks' Tour** chronicles the unpredictable adventures of America's boldest and bravest chef.

Discussion Guide

1. Bourdain tastes some pretty exotic dishes in **A Cook's Tour** -- Tête de veau (calf's face), snake wine, and sheep testicles, to name a few. What is the wildest thing you've ever eaten? What is the thing you've always wanted to try? What is the thing you'd never try no matter what?

2. When you travel to other places, how important is trying the cuisine of the region to you? Do you make a point of sampling as much regional food as possible or do you tend to stick to the tried and true, eating at McDonald's more often than not? Where that you've visited has had the best food and why?

3. After reading **A Cook's Tour** -- and from your own personal experience -- what are some basic differences Americans have in their attitude towards food, meals, and eating, compared to people in other countries?

4. Is **A Cook's Tour** more of a travel book, more of a food book, or equal parts both? If you could, would you want to embark upon a globe-trotting adventure similar to Bourdain's? What seemed most appealing and most unappealing about his trip?

5. How did the fact that Bourdain is a professional chef affect his account? Would it have been better or worse if he was

an "ordinary" person? Did his background make him more willing to try different things or more of a "food snob" about what he ate?

6. What do you think the food of a country says about the politics, customs, people, and general way of life of that culture? Compare, for instance, the food/cultures of Japan, Cambodia, and Portugal.

7. Bourdain makes many of his descriptions of eating good food sound almost like a religious experience. Do you agree that good food can have this affect -- or is it, in the end, just sustenance? If not food, what in your life do you feel this passionately about?

8. In both of his books, Bourdain discusses the phenomenon of the celebrity chef. How does he use his celebrity? How does he compare to other well-known chefs in terms of his appeal, his honesty, and his style?

Author Bio

Anthony Bourdain was the author of the novels BONE IN THE THROAT, THE BOBBY GOLD STORIES and GONE BAMBOO, in addition to the mega-bestseller KITCHEN CONFIDENTIAL and A COOK'S TOUR. His work appeared in the *New York Times* and *The New Yorker*, and he was a contributing authority for *Food Arts* magazine. He also was the host of the popular television show ?Parts Unknown.? Bourdain passed away on June 8, 2018 at the age of 61.

Critical Praise

"Adventurous and opinionated, [Bourdain] is very good company."

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