

Jam Today Too: The Revolution Will Not Be Catered

Tod Davies

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If you're looking for a good reason why Tod Davies is an acclaimed cookbook author, look no further than page 60 of *Jam Today Too*, her latest book, where, in her typical style, she explains what she did with the day old hunk of cabbage she had lying around: "I just shredded what was left and put it on a warm plate. Then I put a serving of roast duck on top of it. A quarter of lime on the plate. And when I finished the duck, I spritzed the lime on top of the cabbage, and ate it as a salad, with the warm duck drippings mixing with the lime in a particularly enticing way."

Three ingredients, served so stupidly simply, with a big glass of Willamette Pinot Noir ... well, yes, Ms. Davies, we get it, and you've got a lot of nerve in this golden age of fussy celebrity-chef cookbooks.

Jam Today Too (as well as her first book, *Jam Today*) is shift-causing in its practicality. Local food denizens and home cooks with above average kitchen skills will relish Davies's spontaneous, whatever's-on-hand creativity. "My idea of a triumph," she writes, "is finding something at the grocery store that is priced cheap because no one else really gets what a great deal it is." Such as the duck wings she found for ninety-nine cents a pound—a jackpot which led to a splendid handful of pages describing how she tossed the wings, five quartered carrots, and a bunch of peeled garlic into a pyrex baking dish, popped it in the oven for a couple hours while she sipped wine, ate the whole mess in one sitting, dumped all the bones in a soup pot, and made a rich stock. Which led to a Cream of Mushroom Duck Soup, in which she purees the raw mushrooms and onions before adding the simmering broth.

Though some of her recipes are more developed and detailed, the aforementioned is a deadly accurate portrait of what an original voice Davies is. She's all attitude. *Jam Today Too* is a treatise on how to develop a sane, honest, joyful relationship with food and cooking (and good red wine).

MATT SUTHERLAND (Summer 2014)

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