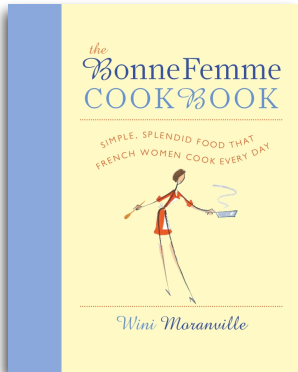


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CONTACT: Stephanie Ridge, 512-501-4399 x703, stephanie@prbythebook.com

How to cook like the French—no matter where you live

Cookbook revels in the everyday joys (and surprising accessibility) of French home cooking



BOSTON – When it comes to exquisite food, many have looked to France for inspiration: the care with which ingredients are prepared, the time taken to enjoy each delicious bite, and most importantly, the appetizing dishes themselves.

Many American home cooks may feel they have neither the time nor expertise to cook like the French. Yet according to food writer Wini Moranville, who has lived in France’s cozy villages and vibrant cities nearly every summer for 20 years, American cooks needn’t fear French cooking. They just need to learn the *bonne femme* style.

In *The Bonne Femme Cookbook: Simple, Splendid Food That French Women Cook Every Day* (Harvard Common Press, October 18, 2011, 978-1-55832-749-8, \$24.95, cloth cover with color illustrations). Wini brings authentic French food to American home cooks, with 250 recipes that reflect the way real French families eat today. With a focus on fresh, tasty ingredients and a generosity of spirit, it’s French cooking without fuss or fear.

Now that the typical *bonne femme* works outside of the home just like her American counterpart (and now that French men, like their American *frères*, are often in charge of getting dinner on the table), Wini’s emphasis is on easy techniques and speedy preparation. Her book shows readers that it is possible to cook and dine like the French, no matter where you live, without breaking the bank—or spending all day in the kitchen—to do so.

PRAISE for *The Bonne Femme Cookbook*:

"This culinary treasure is a must-have book for your kitchen shelf—an irresistible day-to-day, go-to book on how to get simple, delicious, heart-warming meals on the table. Wini makes the best French home cooking approachable."

—Gale Gand, host of Food Network’s “Sweet Dreams”

"It’s *les bonnes femmes* who keep the culinary traditions of France alive. Cooking the simple classics and the daily meals that form the canon of the cuisine—onion soup and crisp-skinned roasted chicken, beef Bourguignon, gratin Dauphinois, and crème caramel—they draw family and friends to the table. Wini has given us everything we need to do the same, whether our table is in Paris or Peoria." —Dorie Greenspan, author of *Around My French Table*

"Wini approaches French cooking with the freshness of an outsider and the wisdom of an insider. Her conviction that French home cooking is accessible plays out winningly in recipes like Any-Day Chicken Sauté and Green-on-Green Avocado and Arugula Salad. But I will relish the book for enticing riffs like Olives with Fennel and Pernod, and for the fact that Moranville writes with such ease and intimacy, you feel you are in France with her, cooking by her side."

—Amanda Hesser, author of *The Essential New York Times Cookbook*

SAMPLE STORY IDEAS:

- What is the *bonne femme* style of cooking?
- How French women serve a beautiful meal in 30 minutes: The sauté-deglaze-serve way of cooking
- How to live like the French: Five steps to relishing French joie-de-vivre wherever you live
- The Art of the apéritif: Ideas for casual and light, pre-dinner drinks and nibbles
- French cheese simplified: All you really need to *really* cook are these three!

WINI MORANVILLE (www.chezbonnefemme.com) writes a monthly wine column for *Relish*, is a restaurant reviewer for *The Des Moines Register* and has contributed to many food magazines, including *Better Homes and Gardens*, *Creative Home*, and *MasterChef* magazine. She and her husband are based in Des Moines, Iowa.