



something to food about: Exploring Creativity with Innovative Chefs

By Questlove, Ben Greenman

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Questlove is a drummer, producer, musical director, culinary entrepreneur, and *New York Times* best-selling author. What unites all of his work is a profound interest in creativity. In *somethingtofoodabout*, Questlove applies his boundless curiosity to the world of food. In conversations with ten innovative chefs in America, he explores what makes their creativity tick, how they see the world through their cooking and how their cooking teaches them to see the world. The conversations begin with food but they end wherever food takes them. Food is fuel. Food is culture. Food is history. And food is food for thought.

Featuring conversations with: Nathan Myhrvold, Modernist Cuisine Lab, Seattle; Daniel Humm, Eleven Madison Park, and NoMad, NYC; Michael Solomonov, Zahav, Philadelphia; Ludo Lefebvre, Trois Mec, L.A.; Dave Beran, Next, Chicago; Donald Link, Cochon, New Orleans; Dominique Crenn, Atelier Crenn, San Francisco; Daniel Patterson, Coi and Loco'l, San Francisco; Jesse Griffiths, Dai Due, Austin; and Ryan Roadhouse, Nodoguro, Portland

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Editorial Review

Review

“It’s a fresh ride.”--*New York Times*

“With *something to food about*, Quest (aka Philadelphia’s Ahmir Thompson) dives head first into the topics that get chefs talking: What is creativity? How are art and food related? What does the future hold for food and cooking? Questlove sits down with some of the most exceptional chefs in America, including Daniel Humm (Eleven Madison Park), Dominique Crenn (Atelier Crenn), Michael Solomonov (Zahav), and Daniel Patterson (Coi). Questlove himself plays an equal part in getting the answers, providing examples and references to his own life as a musician and creator as he talks with food luminaries about the thorny questions surrounding creativity.”--*Eater*

“*Something to food about* is really a passion project. For Questlove, it’s not about the food business, but rather the ideas, the concepts, and the imaginations behind the chefs who feed him. There are no recipes and no how-tos. For Questlove, the only how-to you need to know is how to appreciate and understand the taste, the process, and the journey of the idea.”--*Vogue*

“An enjoyable, frequently surprising exploration of creativity.”--*Kirkus Reviews*

About the Author

QUESTLOVE, co-founder of hip-hop superstars The Roots and bandleader for Jimmy Fallon’s *The Tonight Show*, is one of our great cultural commentators--a wide-ranging mind whose interests span from music to politics to race to design and now, food. *Something to food about* is a book about art, craft, creativity, and deliciousness: essays and conversations with ten inspiring chefs on what makes their creative clocks tick. BEN GREENMAN is a staff writer at *The New Yorker* and a *New York Times* bestselling author who has written both fiction (*The Slippage*, *Superbad*) and nonfiction. He was Questlove’s collaborator on the acclaimed hip-hop memoir *Mo Meta Blues*, and most recently coauthored George Clinton’s memoir, *Brothas Be, Yo Like George Ain’t That Funkin’ Kinda Hard on You*. He lives in Brooklyn and rarely leaves.

KYOKO HAMADA was born in Tokyo and grew up in Chiba, Japan. Hamada came to New York City to study, graduating from the Pratt Institute studying photography and painting. Her subject matter has often been ordinary people and objects stylized and staged into subtle quiet moments. She has been working as a commercial photographer for the last ten years and her work appears several magazines, including *The New Yorker*, *Atlantic* magazine, and *Wall Street Journal Magazine*.

Users Review

From reader reviews:

Robbie Stamant:

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