

[Free] Reel Cuisine: Blockbuster Dishes from the Silver Screen

Reel Cuisine: Blockbuster Dishes from the Silver Screen

Nami Iijima

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REEL CUISINE BLOCKBUSTER DISHES FROM THE SILVER SCREEN

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Nami Iijima : Reel Cuisine: Blockbuster Dishes from the Silver Screen before purchasing it in order to gage whether or not it would be worth my time, and all praised Reel Cuisine: Blockbuster Dishes from the Silver Screen:

REEL CUISINE is like the Academy Awards of Gastronomy. Professional food stylist Nami Iijima has worked on the sets of more than a dozen international films and TV programs. Her dishes have inspired hunger across the globe. The Finnish/Japaneseco-production "Seagull Diner" was partially inspired by her scrumptious and worldly dishes. In her first English language release Iijima collects recipes from more than seventy feature films, including the following Oscar winners and nominees allowing people in Iowa or New Zealand to finally taste the dishes and delights from Hollywood's biggest and best movies. Film Inspired Dishes include: The Godfather - Homemade Spaghetti Primavera Kramer vs. Kramer - French Toast Eat Drink Man Woman - Taiwanese Spring Vegetables with Crab Sauce Good Morning, Vietnam - Chicken Dumpling Pho TransAmerica - All-American Hamburgers Witness - Philly

FranksFried Green Tomatoes Fried ChickenMisery Anne's Scrambled EggsMiracle on 34th Street Christmas Roast
ChickenLife is Beautiful Salmon SauteeAmelie Creme BruleSmall Time Crooks Chocolate Fudge CookiesJUNO
Stacked PotatoesNotting Hill BrowniesChocolat Raw Chocolateand many more.

About the AuthorBorn in 1969 Tokyo native Nami Iijima is what is known in the film industry as a professional food-
sylist. Iijima has designed and coordinated dishes featured in commercials, TV and film worldwide for the past
decade. Iijima developed her talent working in commercials in the early part of the new century. Her accounts
included Cupie Mayonaise and Ajinomoto. In 2003 Iijima would move on to take her talents to another realm within
the small screen, where her dishes often became the centerpieces for award winning food-themed TV dramas.
Developing and presenting numerous meals per episode Iijima would come to induce hunger across Asia with her
wholesome and mouth-watering dishes.Iijima's delights would make their motion picture debut in 2006 in the Finnish
movie Seagull Cafeteria. She would later design meals for the award-winning Lili Franky biopic Mom and Me, and
Sometimes Dad. With credits in a dozen movies, Iijima would eventually share her talents with the public, first by
publishing a cookbook based on the Mom and Me film, then by following that up with seven more books and a regular
column through Itoh News' Hobonichi web magazine.