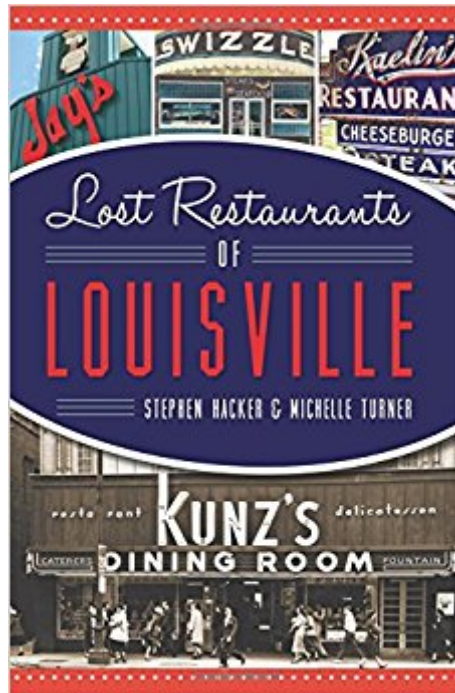




The book was found

Lost Restaurants Of Louisville (American Palate)



Synopsis

Louisville was home to fine cuisine long before the famous restaurant rows on Bardstown Road, Frankfort Avenue and East Market Street. Mazzoni's served the area's first rolled oyster. At the C-54 Grill, guests dined inside a remodeled aircraft, and Kaelin's prepared its classic cheeseburger. Hasenour's sauerbraten and Hoe Kow's war sui gai are two dishes that still make local mouths water when mentioned. Authors Stephen Hacker and Michelle Turner revisit the vivid personalities, celebrated spaces and unique recipes that made Louisville's historic eateries unforgettable.

Book Information

Series: American Palate

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Customer Reviews

Michelle Turner, a practicing attorney, loves restaurants, recipes, photography and cooking.

Stephen Hacker enjoys reading, eating and helping Michelle cook. A writer and brand strategist,

Stephen has worked for many well-known brands, as well as serving as editor of Eater Louisville

and writing for magazines such as Louisville and STORY. Together, Michelle and Stephen produce an award-winning food blog, Gourmandistan, at www.gourmandistan.com.

A nice look at a slice of Louisville history and at some sorely missed institutions. I'd have liked to read more about lost places in the South End.

"Lost Restaurants" brought back many happy memories & reminded me of places where my

husband & I ate before we married & moved away. I enjoy such books, yet I'm also glad to read about new places in my hometown.

Very informative...read it in one sitting

Bought this with a companion book Louisville Dinners, both very unique. Both are must haves for Louisville lovers

The time period of these restaurants is way earlier than I was hoping for (60's and 70's). It covers more like the 40's, 50's and maybe early 60's. It's great if that is what you are looking for. Just not what I was hoping. Not really relevant unless you are EXTREMELY old.

Great book for people who remember older times in whatever city.

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