

IN THIS ISSUE:

- The Writing Life: Manuscript Due in 9 Days
- France Food Writing Deadline Nears
- Alumni News
- Need Cash for Research? Apply for a Grant
- What's New
- Heighten Your Visibility – Write Online
- Free Stuff
- Upcoming Classes and Appearances
- Other Events of Note

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THE WRITING LIFE: MANUSCRIPT DUE IN 9 DAYS

There are just a few days left to hand in my manuscript for *Great Grilled Pizzas and Piadine*. I think I'm in good shape, but I could be wrong. Is this what every writer thinks at this point? :-0

My collaborator, chef Craig Priebe, has seen most of the recipes I've tested and edited. Once he returns each chapter I edit them, then I'll put the files together into a one long manuscript, and he'll review them once again. Then I'll review what he reviewed... pant pant. We may be sprinting to the end.

At this point, I mostly nit-pick, fix typos and correct inconsistencies. No decision is too small. In the ingredients list, for example, it has to be "1 small tomato, diced, about ¼ cup," every time. Even this particular phrasing took lots of thought. I chose to use both measurements, and which comes first. Now I need to remember which recipes call for tomatoes (lots in this mostly-Italian cookbook) and make the phrasing consistent.

The whole issue of zesting and juice was tricky as well. It's fine to write "zest of one lime" because limes are about the same size. But you can't just write "juice of one lime," because they vary so much, depending on ripeness and how long they've sat around in the fridge.

"Zest of 1 lime" comes first in the ingredients list, because you want people to zest before juicing. Then we figured out exactly how much juice for each recipe, and how helpful to be. Should it be "3 tablespoons lime juice (about 1 lime)" or is that too much information?

Craig has been a patient and enthusiastic collaborator, sometimes baffled by all these rules and decisions. He just squeezes the lemon or lime. He doesn't measure. In fact, he hates measuring, and that part of developing recipes kills him. But he does it.

And in return, I do my best to get him the book he wants. This close to deadline, I'd rather not test grilled bananas with ice cream and a pizza sugar cookie. But I'm about to go off and fire up the grill. Then it's on to the second round of tests and tastes for two cocktail recipes in the party chapter. It's fun. And it will be over soon, so I might as well enjoy the ride.

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FRANCE FOOD WRITING TRIP DEADLINE NEARS

Waffling about whether to join me by wandering around French farmers' markets, writing about the senses while lying by the pool, and drinking wine? The deadline is April 1 to register for my one-week food writing workshop in Southwest France, June 9-16. For details, see the Latitude Cultural Center's website, <http://www.latitude.org/> <<http://www.latitude.org/>>

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ALUMNI NEWS

Melissa Guerra's book, *Dishes From the Wild Horse Desert*, has been nominated for both a James Beard and an International Association of Culinary Professionals (IACP) award. Melissa was one of my first cookbook clients.

Cheryl Sternman Rule, who took my class, "Restaurant Critic for a Day," now writes restaurant reviews for the alternative weekly *Metro Silicon Valley*.

Karen Peterson, Karen Leland and **Nani Steele** now write restaurant reviews for Sally's Place, www.sallys-place.com <<http://www.sallys-place.com>> .

Susan Beach self-published 1000 gorgeous calendars featuring her photos and recipes, and sold out. Her calendars were written up in the *San Jose Mercury News* and *The Gettysburg Times*.

Amy Sherman's first book is *WinePassport: Portugal: The Handy Guide to Portuguese Wines*. Amy is the proprietor of www.cookingwithamy.com <<http://www.cookingwithamy.com>> . She also wrote the forward to a new Jane Grigson vegetable book coming out next month.

Linda Furiya's *Bento Box in the Heartland: My Japanese Girlhood in Whitebread America* was excerpted in Salon.com.

Pat Sinclair's book, *Baking Basics and Beyond*, was featured in the *Minneapolis-St. Paul Star Tribune* and mentioned in the *Chicago Tribune* as a useful reference book.

Terry Paetzold was the recipe tester for *Cooking from the Hip* by Cat Cora, coming out around Mother's Day. It's her second cookbook with the Iron Chef.

If you have news about what you're up to, drop me a line at dj@diannej.com.

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NEED CASH FOR RESEARCH? APPLY FOR A GRANT

- The British Geoffrey Roberts Trust gives annual international travel grants worth about \$6,000 based on "travel likely to make a positive difference to the worlds of food, drink, and/or travel." Deadline is March 30. <http://www.geoffreyrobertsaward.com>.
- The Harry A. Bell Grant provides support for travel and research expenses if you are working on a book proposal, prior to a publishing contract. An average grant ranges from \$3,000-\$4000. Deadline is May 31. For more details, go to

http://www.theculinarytrust.com/html/grants_for_food_writers.html
<http://www.theculinarytrust.com/html/grants_for_food_writers.html>

- On the above website you'll also find applications for the Linda D. Russo Grant to travel to libraries for research. An average grant is \$1,000.
- The Culinary Historians of New York awards a \$1,000 unrestricted stipend to further research in culinary history. See <http://culinaryhistoriansny.org/amelia/index.shtml>.

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WHAT'S NEW

- Culinary travel now accounts for more than 60 percent of American leisure travel, according to the Travel Industry Association. Food and wine-loving tourists are younger, more affluent and better educated than other travelers, according to a association's recent survey. They like to do the same things we do: attend cooking classes, visit markets, shop for gourmet food and attend food festivals. Take another look at travel magazines and start pitching.

- According to *Edible San Francisco's* style guide, *Gourmet* editor Ruth Reichl says food is never divine, sinful, yummy, addictive, toothsome, vibrant, or crispy (it's crisp). Meals are not sumptuous. She loathes the word "eatery," and thinks "veggies" is disrespectful. Keep these tips in mind when writing your next *Gourmet* assignment.

- I'm lucky to live near UC Berkeley, where author Michael Pollan teaches journalism. Recently he and John Mackey, CEO of Whole Foods, engaged in a discussion. More than 2,000 people attended.

First Mackey gave an impassioned presentation about Whole Foods' commitment to organic food, animal welfare, and funding artisanal, local producers. It could have been self-serving but it was riveting. When Pollan joined him onstage, Mackie admitted that criticisms in Pollan's book, *The Omnivore's Dilemma*, influenced Whole Foods' stock price. Who knew food journalism could have such an impact? In this case it's called "Pollanation."

Watch the archived Webcast by copying and pasting this address into your browser window:

[http://webcast.berkeley.edu/event_details.php?webcastid=19147&p=1
&ipp=15&category=](http://webcast.berkeley.edu/event_details.php?webcastid=19147&p=1&ipp=15&category=)

While I'm on the subject of Pollan, here's a useful piece he wrote on the craft of building narratives in literary non-fiction. It's based on his last book: <http://www.nieman.harvard.edu/narrative/digest/essays/natnarr-pollan-nnd.html>

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HEIGHTEN YOUR VISIBILITY - WRITE ONLINE

If you think no one notices your blog or website, you're dreaming. I wrote a piece on food blog trends and stuck it on my website, <http://www.diannej.com/>. It resulted in an interview with *The Boston Globe*, a query from *Self*, and a mention in the *East Bay Express*. It will be published on the International Association of Culinary

Professionals' website, www.iacp.com <<http://www.iacp.com>> . And it's a finalist for the Bert Greene Journalism awards, to be awarded April 14.

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FREE STUFF

Wondering which wine to drink with Tex-Mex or which dish to pair with a full-bodied shiraz? Natalie MacLean offers a free wine-and-food matcher at <http://www.nataliemaclean.com/matcher> <<http://www.nataliemaclean.com/matcher>> . It covers everyday meals as well as spicy dishes, dessert and potato chips Sign up for her free e-newsletter and is the author of *Red, White and Drunk All Over: A Wine-Soaked Journey from Grape to Glass*.

Enjoy finding new food-based websites and blogs? Sign up for a free monthly list compiled by Gary Allen, author of *The Food Writer's Guide to Resources*. Send him an e-mail at gallen@hvi.net.

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UPCOMING CLASSES AND APPEARANCES

April 12, 2007

Pizza, the Heart and Soul of Chicago

International Association of Culinary Professionals Annual Conference

<http://www.iacp.com/>

Chicago, IL

Join us as my collaborator, chef Craig Priebe, demonstrates how to make grilled pizza and hands out samples. Penny Pollack, co-author of *Everybody Loves Pizza: The Deep Dish on America's Favorite Food*, will discuss the history of pizza.

April 14, 2007

Eco-Gastronomy, the Next Frontier

International Association of Culinary Professionals

<http://www.iacp.com/>

Chicago, IL

What are the trends in eco-gastronomy, and what changes are realistic for individuals and companies to make? Speakers are Marion Nestle, author of *What to Eat* and *Food Politics*; and Abby Mandel, the founder and president of Chicago's Green City Market, the city's only sustainable/certified organic green market. I will moderate.

April 27-June 1

Kickstart Your Book – Write the Darn Book Proposal!

The Writing Salon, Berkeley CA

\$195 members/\$235 non-members

If you've got an idea for a cookbook, memoir or other non-fiction book, it's time to write a proposal to send off to an agent or publisher. I'll coach you through the process, read and comment on your homework assignments, and you'll pitch your idea to an agent during one of the classes.

<http://www.writingsalons.com/classes/?cat=11>

<<http://www.writingsalons.com/classes/?cat=11>>

June 9-16, 2007

A week of food writing in Southwest France

Got a project you want to work on? Want to improve your food writing or just get

started? Join me!
See www.latitude.org <<http://www.latitude.org>> for details.

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OTHER EVENTS OF NOTE

May 6-8, 2007
Robert Mondavi Winery's Taste3 conference for wine and food professionals and writers. Cost is \$2350. <http://www.taste3.com>.

May 20-24, 2007
Symposium for Professional Food Writers at The Greenbrier
<http://www.greenbrier.com/foodwriters>. Cost is \$475, not including room.

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Thanks for your time. If you know someone interested in food writing, please forward this newsletter.

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Happy Spring!

Dianne

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