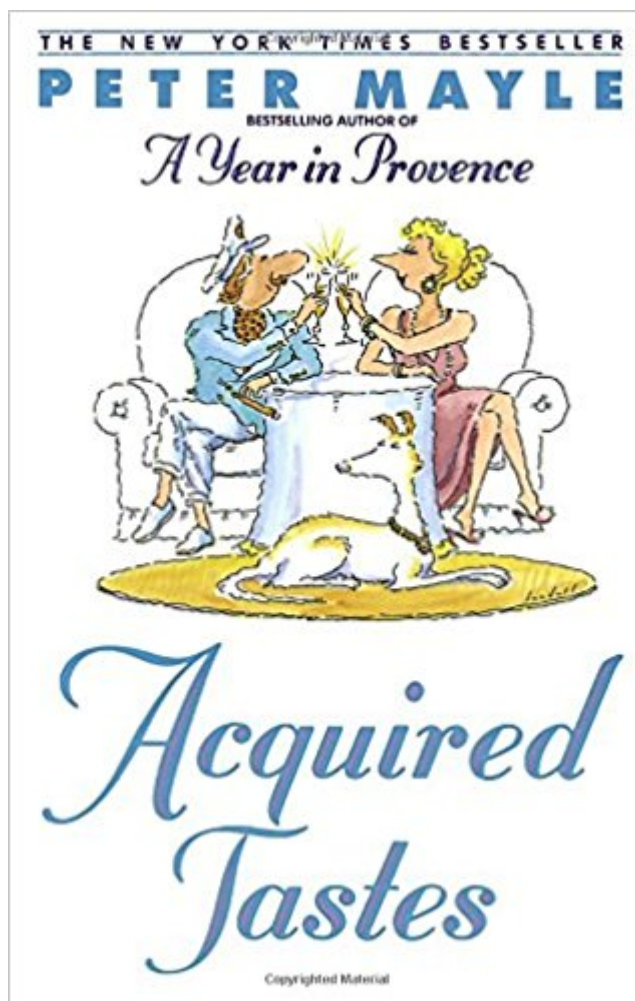


The book was found

Acquired Tastes



Synopsis

The author of *A Year in Provence* takes readers on an around-the-world journey, showing them where to find the best of everything, including caviar, custom-made shoes, and more.

Book Information

Paperback: 256 pages

Publisher: Bantam; Later Printing edition (April 1, 1993)

Language: English

ISBN-10: 0553371835

ISBN-13: 978-0553371833

Product Dimensions: 5.4 x 0.6 x 8.4 inches

Shipping Weight: 9.6 ounces (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 65 customer reviews

Best Sellers Rank: #197,171 in Books (See Top 100 in Books) #65 in *Books > Humor & Entertainment > Humor > Cooking* #303 in *Books > Biographies & Memoirs > Professionals & Academics > Culinary* #320 in *Books > Travel > Europe > France > General*

Customer Reviews

On assignment for GQ (where these tonic pieces first appeared), Mayle sallied forth to sample the little luxuries of the richest, the best that life is reputed to offer. With unabashed gusto he praises good cigars, grand hotels, Parisian bistros, second homes, antiques and fresh truffles. With swank savvy he reviews the advantages and drawbacks of servants, the pleasures and costs of mistresses. His excursions comprise an informal buyer's guide to single-malt whiskies, pure Mongolian cashmere, deluxe shirts and hand-made London shoes. For ballast, Mayle (*A Year in Provence*) presents curmudgeonly diatribes on lawyers, tipping, New Year's resolutions, writers' gripes, Christmas ("the universal expensive habit") and Manhattan's giddy spending opportunities. This delightful celebration of the little (and not-so-little) extravagances that make life worth living scintillates with wit, brio and trenchant observations on the best and the second-rate. Copyright 1992 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

Having dissected the pleasures of life in the south of France in his popular *A Year in Provence* (LJ 4/1/90) and *Toujours Provinces* (LJ 5/1/91), Mayle turns his witty and keen eye on the lifestyles and spending habits of the very, very, very rich. In this collection of pieces from GQ magazine, he

describes the ritual of ordering a pair of \$1300 hand-made shoes. "Everything is measured: altitude of instep, curve of heel, contours and slope of the metatarsal range. You might even be asked if you normally wear your toenails that length, because millimeters count." Mayle advises the reader on selecting the right stretch limousine. "White is vulgar, gray is a compromise banker's color, puce and magenta and antique crackle-finish gold are not for gentlemen." He explains to the neophyte the proper way to eat true caviar (forget the sour cream, anchovies, chopped onions and capers, and hard-boiled eggs). While there is no great depth here, Mayle's amusing observations provide die-hard fans of *Dynasty* and *Lifestyles of the Rich and Famous* with a few hours of pure hedonistic escapism.- Wilda Williams, "Library Journal" Copyright 1992 Reed Business Information, Inc. --This text refers to an out of print or unavailable edition of this title.

This is the first time I read Peter Mayle's book and I must say that I am floored by his writing style. *Acquired Tastes* speaks of luxury and decadence that also can cost a lot. Mayle's research into each of these is thorough which makes this book a fascinating read.

This is vintage Peter Mayle which is fantastic. Everything he writes puts you in the country, helps you understand the different culture and why/how to adapt and appreciate. It's like an overseas trip without leaving the comforts of home. My only issue is I have some of his on my bookcase and some on my Kindle. I buy all for my Kindle and donate the ones on my bookcase. A definite read again with equal delight.

Not as amusing as Peter Mayle's other contributions. A ramble through the distractions and indulgences of the very rich for those who are unlikely to have the opportunity. Great if that is what you want, or, outrageous extravagance by the fickle and wealthy if you don't want. Some interesting obscure knowledge for the curious. A bit disappointing for this reader.

Well who am I to review Peter Mayle...I think he writes so wonderfully and could probably do it in his sleep...only problem I had with the book is that a couple of the topics didn't interest me...but that is my problem! I totally enjoyed this one. Makes me want to go back and re read a few others of his!

Be forewarned, I like everything Peter Mayle writes. This is an entertaining book even if you don't enjoy exactly the same tastes as Peter Mayle, such as cigars and everything French. His writing broadens our perspective about the good things available to us without having to leave the house.

And he never once preaches about saving the earth or warns against the dangers of smoking and drinking and eating rich food or says anything remotely politically correct. And he's very funny in a dry British way.

I can't even tell you how much I enjoyed this book. Not just Mayle's delightful style, but the view into a world of low-key luxury. I say low-key because it's in no way about flash and shiny excess. Having a pair of shoes made to perfectly fit your feet and paying \$1200 may seem at first glance excessive but if you wear them for 10 years because of their wonderful comfort, incredible workmanship and ageless style, it's not. Each vignette describes some wonderful luxury that is not as far-fetched as it seems. Certainly such things may be enjoyed more frequently by the quietly wealthy, but most are not totally out of reach on a limited scale. I may not be eating Beluga caviar regularly, but once is possible--just to see what it's like. There are sometimes ways to sample such things on a very limited basis. No harm in adding a few to your 'bucket list'. Mayle's opening of this world to us was a luxury in itself. His wonderful dry wit is always a pleasure to read and this book, to me, is one of his best.

The idea was to describe how the very rich people spend their money on luxury items. When the author stuck to that premise, the book was very interesting. I especially enjoyed reading his descriptions of buying custom made shoes, shirts, and suits. For me, he talked a little bit too much about food and restaurants. The book has a mildly humorous tone. I wouldn't have paid full price for this book, but did enjoy it at the bargain Kindle price it is now going for.

Lovely writing, excellent taste, wonderful tips ... It's the kind of book you can read on and off, slowly digesting the concepts. It's a little like eating caviar or *pâté de foie*, it's perfect taken chapter by chapter, in little wafers. The writing is a kick all by itself, irreverent, funny. A gem of a book. A must read for anyone into appreciating the truly good things in life, but capable of laughing at the ridiculousness of many of the more obvious ones.

[Download to continue reading...](#)

Acquired Tastes Vision, Perception, and Cognition: A Manual for the Evaluation and Treatment of the Adult with Acquired Brain Injury Acquired Possession (The Machinery of Desire Book 1)
Maxillofacial Rehabilitation: Prosthodontic and Surgical Management of Cancer-Related, Acquired, and Congenital Defects of the Head and Neck (Amg All Music Guide) Courage Tastes of Blood: The Mapuche Community of Nicolás Ailafá-o and the Chilean State, 1906-2001 (Radical

Perspectives) Peruvian Cookbook: The Best Ingredients, Tastes, and Recipes of Peru (Global Citizen Guide Book 2) Japanese Bento Cookbook - Bento Box Recipes the Whole Family Will Enjoy: Small Sizes, Huge Tastes! Taste: Surprising Stories and Science about Why Food Tastes Good African Cookbook: Quick and Easy Recipes with Authentic African Flavour (Cultural Tastes Book 1) Chefs in the Market Cookbook: Fresh Tastes and Flavours from Granville Island Public Market (Cooking (Raincoast)) Tastes Like Cuba: An Exile's Hunger for Home Tastes Like Home: My Caribbean Cookbook VoilÃfÂ !: The Effortless French Cookbook: Easy Recipes to Savor the Classic Tastes of France The Food and Cooking of Belgium: Traditions Ingredients Tastes Techniques Over 60 Classic Recipes The Food and Cooking of Poland: Traditions, Ingredients, Tastes, Techniques: Over 60 Classic Recipes Tastes of Portugal - Book 1: Soups Tastes of Portugal - Book 3: Fish Tastes of Portugal - Book 2: Snacks and Appetisers Estonian Tastes & Traditions Danish Food & Cooking: Traditions Ingredients Tastes Techniques Over 60 Classic Recipes

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)