

MEDIA

“Dirty words still have the power to bite you in the ass.”

ELLEN SUSSMAN, editor of the recently published *Dirty Words: A Literary Encyclopedia of Sex*. Chain book-



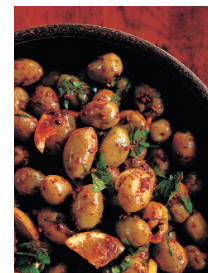
stores are hiding the acclaimed compendium in their reference sections or simply won't carry it; radio shows are squeamish about inviting Bay Area resident Sussman on air; and, to accompany its

laudatory review, *O, the Oprah Magazine* featured the book's cover with its collection of epithets blurred. (Note that the one above is crystal clear.)

FOOD



Feed a crowd: The recipes in *A Platter of Figs*, such as roasted-pepper salad (left), marinated olives (below, top), and orange salad (below, bottom), are as simple as they are satisfying.



From Berkeley to Paris to the home kitchen

When a chef who has run the downstairs kitchen at Chez Panisse off and on for 25 years writes a cookbook, the food cognoscenti are bound to pay attention. When that author is David Tanis, a man as famous for dinner parties in his Paris apartment as he is for his professional credentials, the home cook's ears should perk up as well. In his first solo book, *A Platter of Figs and Other Recipes* (ARTISAN, \$35), Tanis offers 24 menus, 6 for each season of the year, with influences that bounce from North Africa to Provence to China to Italy. They all feed 8 to 10 people, but are so straightforward that they can easily be adapted for fewer—or more. If Tanis is embarrassingly fond of trumpeting the joys of peasant food (even peasants don't want to eat like peasants), it's difficult to argue with such vibrant dishes as cherry tomato and ricotta crostini, duck hams with lentils, and roasted-pepper salad with capers and olives. So call up your friends, break out the plates, and start cooking. ■ SCOTT HOCKER

LEFT: COURTESY OF BLOOMSBURY; RIGHT: COURTESY OF ARTISAN