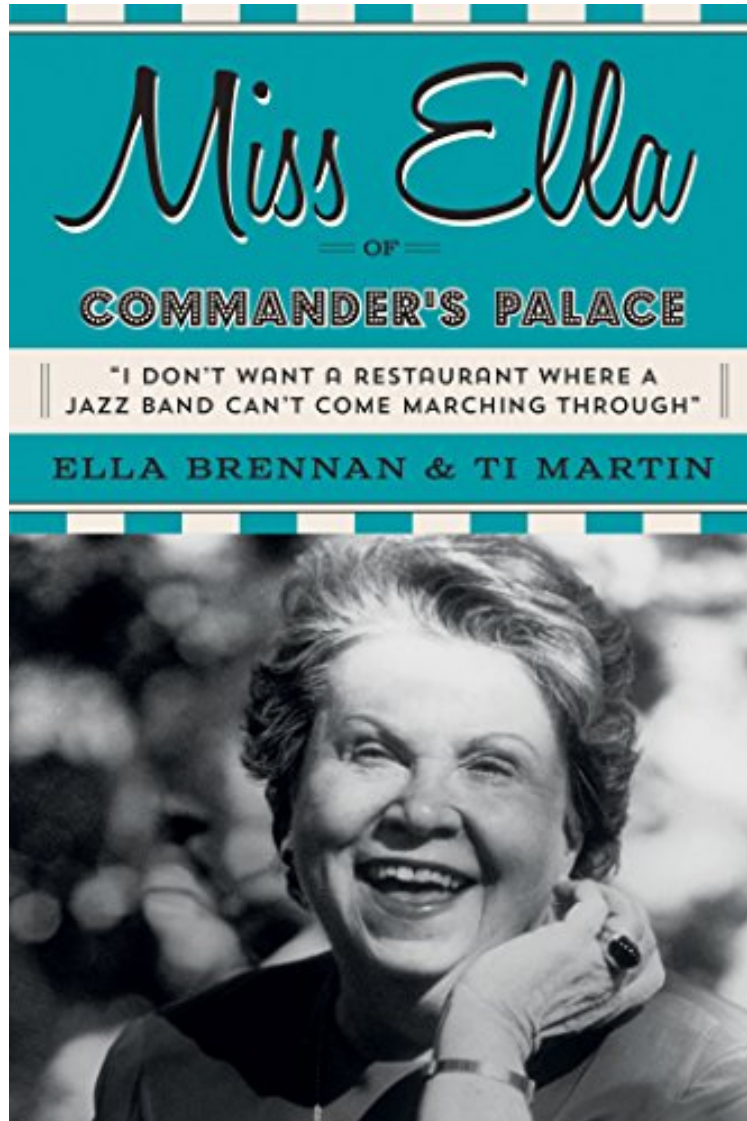


Miss Ella of Commander's Palace

Ella Brennan

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Ella Brennan : Miss Ella of Commander's Palace before purchasing it in order to gage whether or not it would be worth my time, and all praised Miss Ella of Commander's Palace:

1 of 1 people found the following review helpful. How to build a business and a life and a sucessful happy family without losing your soul. Lessons from restaurant royalty.By Brian C in TexasWhat a lovely book ! Miss Ella's story is the story of excellence achieved, not just about a restaurant or two in New Orleans. And what a life and what a family - what a city, too. If you are in the restaurant business, or any type of hospitality, and you want to get better, both your business and yourself, you want to read and study this book. The Brennan restaurants were not pre-ordained successes - they became successes, and grew to be more restaurants than you might imagine, because of smart work.1

of 1 people found the following review helpful. If you love New Orleans food (who doesn't?), you'll love this book By Mary C. I've been in love with New Orleans food since my first visit in the late 1980's. Ella and Daughter Ti Martin's book is full of generations of New Orleans food history, with plenty of fascinating tales and gossip as well. The book covers everything from the Brennan restaurants to the fabled chefs who have passed through Commander's Palace, with comment on many other legendary Nola chefs and restaurants in between. It was a great read. Now, I think I'll go make some gumbo :). 5 of 5 people found the following review helpful. Great read By carlton Hudson Wonderful read about a great lady and her family. Also tells the culinary and restaurant history of New ORLEANS FOR THE LAST 70 years.

"I don't want a restaurant where a jazz band can't come marching through." Meet Ella Brennan: mother, mentor, blunt-talking fireball, and matriarch of a New Orleans restaurant empire, famous for bringing national attention to Creole cuisine. In this candid autobiography, she shares her life. From childhood in the Great Depression to opening esteemed eateries, it's quite a story to tell. When she and her family launched Commander's Palace, it became the city's most popular restaurant, where famous chefs such as Paul Prudhomme, Emeril Lagasse, and James Beard Award winner Troy McPhail got their start. Miss Ella of Commander's Palace describes the drama, the disasters, and the abundance of love, sweat, and grit it takes to become the matriarch of New Orleans' finest restaurant empire. James Beard Foundation Lifetime Achievement Award winner Ella Brennan was born in 1925 in New Orleans, Louisiana. From her first job at the age of eighteen working in her brother's bar, she has spent her entire professional life in the restaurant business, with her crowning achievement being the Commander's Palace restaurant. She has two children, Ti and Alex, and still lives in New Orleans. Ti Adelaide Martin is the daughter of Ella Brennan. Raised in New Orleans, she has followed in her mother's footsteps and is now co-proprietor of Commander's Palace. She remembers her mother "always hosting these lavish parties at our house," she recalls. "There were always lots of interesting people there from around the country, many from the culinary world."

About the Author James Beard Foundation Lifetime Achievement Award winner Ella Brennan was born in 1925 in New Orleans, Louisiana. From her first job at the age of 18 working in her brother's bar, she has spent her entire professional life in the restaurant business, with her crowning achievement being the Commander's Palace restaurant. She has two children, Ti and Alex, and still lives in New Orleans. Ti Adelaide Martin is the daughter of Ella Brennan. Raised in New Orleans, she has followed in her mother's footsteps and is now co-proprietor of Commander's Palace. She remembers her mother "always hosting these lavish parties at our house," she recalls. "There were always lots of interesting people there from around the country, many from the culinary world."