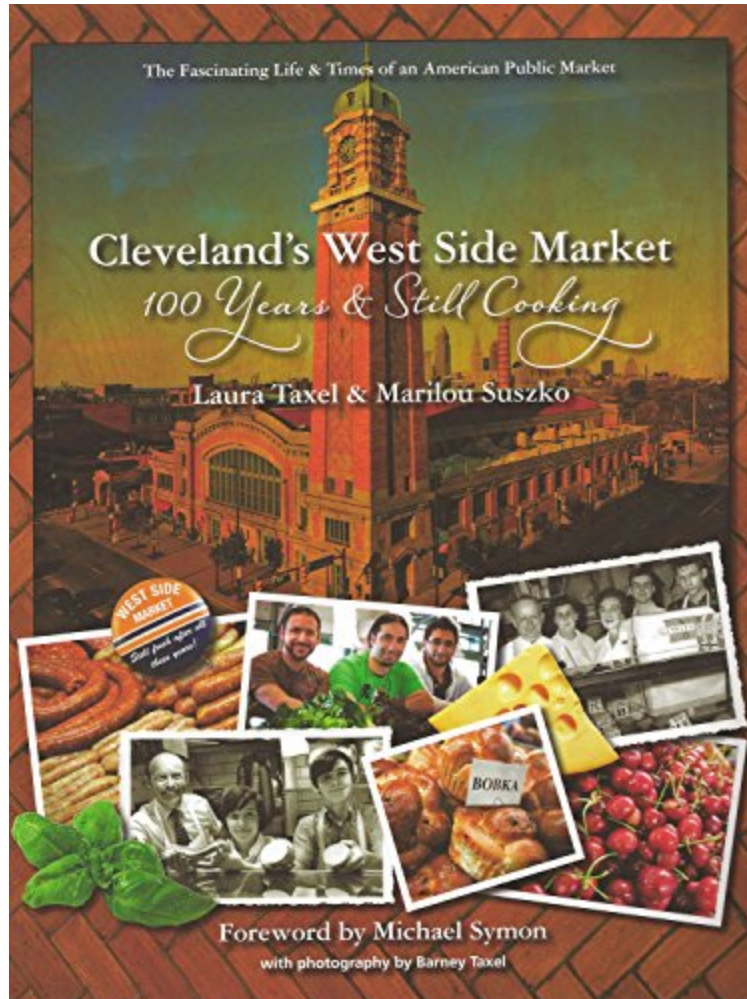


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## Cleveland's West Side Market: 100 Years and Still Cooking

*Laura Taxel, Marilou Suszko*

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**Laura Taxel, Marilou Suszko : Cleveland's West Side Market: 100 Years and Still Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cleveland's West Side Market: 100 Years and Still Cooking:

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would take us there. Plus my father worked there for 30 years and is featured in this book.

Cleveland's West Side Market is a matchless culinary and cultural resource, a nationally significant architectural treasure, and part of the city's distinctive urban landscape. In continuous use since it opened in 1912, the market is among the oldest municipally owned and operated retail food arcades and one of only a handful of such places left in the country. The book chronicles the history of this notable landmark and all it offers consumers and culinary aficionados. Written by two well-known Cleveland food writers, the book takes readers on a nostalgic tour of the market building, outdoor arcades, and into the lives of many vendors and market families who are the true foundation of this historic public space. The volume is rich with many rare, and until now unpublished, vintage and contemporary photographs, and images that provide a delightful armchair tour of this magnificent landmark, which is a must-see destination for food lovers.

From the Inside Flap: Chef Michael Symon grew up in a Greek and Sicilian family. The Cleveland native creates boldly flavored, deeply satisfying dishes at his four restaurants in America's heartland: Lola, Lolita, Roast and B Spot. He also shares his exuberant, approachable cooking style and infectious laugh with viewers as an Iron Chef on the Food Network. Since being named a Best New Chef by Food Wine magazine in 1998, Michael and his restaurants have been awarded numerous honors. In 2010, he was the first chef ever to host the annual Farm Aid benefit concert. Bon Appetit magazine included B Spot on their list of Top 10 Best New Burger Joints. B Spots Fat Doug burger won the Peoples Choice Award at the SoBe Wine Food Festival. In 2009, Michael earned The James Beard Foundation Award for Best Chef Great Lakes and the Detroit Free Press named Roast Restaurant of the Year. In 2000, Gourmet magazine chose Lola as one of America's Best Restaurants. About the Author: Laura Taxel is the author of Cleveland Ethnic Eats, now in its eighth edition. Her articles have appeared in local, regional, and national publications and on a variety of websites. She has won numerous journalism awards from The Press Club of Cleveland, the Ohio Society of Professional Journalists, and Les Dames D'Escoffiers MFK Fisher competition. Marilou Suszko is the author of two cookbooks: Farms Foods of Ohio: From Garden Gate to Dinner Plate, and The Locavores Kitchen. As a food writer, her work appears in local, regional, and national publications. A culinary instructor and a frequent guest speaker, her career has revolved around food for more than twenty-five years. Barney Taxel is a full-time commercial and fine art photographer whose documentary and advertising photography appears frequently in magazines and newspapers worldwide. Chef Michael Symon grew up in a Greek and Sicilian family. The Cleveland native creates boldly flavored, deeply satisfying dishes at his four restaurants in America's heartland.