

Arthur Schwartz

The New York Times Magazine called Arthur Schwartz “a walking Google of food and restaurant knowledge.” At the *New York Daily News*, where he served as the restaurant critic and executive food editor for 18 years, he was called The Schwartz Who Ate New York. Nowadays, he is best known as The Food Maven, the name of his Web site. Whatever the sobriquet, he is acknowledged as one of the country’s foremost experts on food, cooking, culinary history, restaurants and restaurant history.

Throughout the 40 years of his career, he has written six award-winning cookbooks, including his last, *Jewish Home Cooking: Yiddish Recipes Revisited*, which was named “Best American-Subject Cookbook” by the International Association of Culinary Professionals (IACP) and was nominated for both a James Beard book award and the Sophie Brody Medal of the American Library Association for its contribution to Yiddish literature.

In 2005, *Arthur Schwartz’s New York City Food: An Opinionated History with Legendary Recipes* was named both “Cookbook of the Year” and “Best Book on an American” subject by the IACP. It was also nominated for a James Beard book award.

His previous book, *Naples at Table: Cooking in Campania*, not only hit the *Los Angeles Times* “Hot List,” the nation’s only cookbook bestseller list, and won awards, but made Schwartz the acknowledged U.S. expert on the cuisines of the Italian south. His next book, *The Southern Italian Table: Authentic Tastes from Traditional Kitchens*, will be published by Clarkson Potter on October 20, 2009.

His other books are: *Cooking In A Small Kitchen* (Little Brown, 1979), *What To Cook When You Think There's Nothing In The House To Eat* (HarperCollins, 1992) and the best-selling paperback, *Soup Suppers* (HarperCollins, 1994), which contains more than 100 recipes for main-course soups, with accompaniments and desserts to round out the menu.

He is also the author of numerous articles for a wide range of magazines. Schwartz also teaches both hands-on and demonstration cooking classes at all the major venues in New York City, Long Island, New Jersey and Connecticut. He has been a visiting lecturer on Southern Italian cooking at the Culinary Institute of America in Hyde Park, New York, and a lecturer on food writing and editing at the Culinary Institute of America in Greystone, California. He has also lectured at New York University, New York City Technical College and at the Institute for Culinary Education (ICE).

Although he writes and teaches extensively, Schwartz may be best known as a radio personality. For 13 years, he broadcast daily on WOR radio, one of New York’s premiere talk stations, and in that capacity received the IACP’s “Award of Excellence in Electronic Media.” He was also named “Cooking Teacher of the Year” by the New York Association of Culinary Professionals. He left the station in 2004 to pursue other interests.