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# ACKNOWLEDGMENTS

New Orleans is a great food town, for both locals and visitors. For both, it's a love affair that never falters, and only becomes more passionate. This universal love of the city's restaurants is reflected in the appreciable increase in their number since Hurricane Katrina devastated New Orleans in 2005.

The New Orleans Classics series of cookbooks celebrates the contributions of dozens of chefs to the city's culinary reputation, as well as our appetite and gratitude for their efforts.

I'm especially grateful to Michael Lauve, a wonderful art director, and to Terry Callaway at Pelican Publishing Co., both of whom who made the production of the book a joy. My special thanks to Scott Campbell and Katie Szadziewicz of the Pelican team. Once again, Tom Groom gave us his all.

Gene Bourg, as editor, wrangled words and recipes in fairly good temper. Christopher Gromek worked as recipe tester, shopper and photo assistant—talents he has now fully developed. Elouisa Rivera backed him up, and chef Michael Shindle did his part. Chef Robert Barker weighed in on occasion with his valuable advice and expert cooking skills. Photographer Paul Rico continues to be my hero, and photographer David Spielman another talented source of advice. Patty Fox, my sister, cheerfully did her part.

As always, I own any omissions or errors. I'd enjoy receiving feedback about your results with the recipes. Please feel free to send any questions or comments to [kit@kitwohl.com](mailto:kit@kitwohl.com). In return, please don't send any chain e-mails, jokes or solicitations.

Friendship and support have been immeasurably valuable in this endeavor. Linda Ellerbee was there to prop me up when I was down, and provide the occasional reality check.

Finally, my gratitude goes to Billy, my love, to whom I say, "Your patience is stellar. And while your cooking is mostly limited to making soup and sandwiches and reheating take-out, your thoughtfulness is always appreciated."