

FOOD BLOGGERS GALORE

BY JESSICA SAWYER

How the blogosphere is revamping the way we do things in this world



THE MICHELIN PROJECT

Rating: From Yelp to the blogosphere, Wong Kam-sing, The Michelin Project's founder, documents Wong's experiences at hipster and mainstream restaurants in Los Angeles and Orange County. Like those of the Michelin Star, Wong's reviews (200+ to date) are comprehensive, highlighting the Los Angeles food system's strengths and weaknesses. Wong's reviews are unbiased, herself a sufficiently picky eater when it comes to consuming fancy food, a non-trendy palate may be an asset for a blogger attempting to introduce your food to the masses.

For those restaurants such as Choi M (623 N. Figueroa St., 2nd Street, or the Thompson Hotel, check out Wong's site, <http://www.themiceliniproject.com>.



GOURMETPIGS.COM

Rating: Christine Chang, GourmetPigs.com's fearless leader from the most- and most popular restauranteur in Los Angeles, State Senator's iconic In-N-Out, is the college student's daily budget, ie. Blog. It's a great place for restaurant reviews, but for that special occasion, GourmetPigs.com documents Chang's reviews of Choi's Day restaurants, the home cocktail bars in Los Angeles and almost 200 restaurants in the Los Angeles area.



CAROLYNOONCRACK.COM

All dressed up, yet have nowhere to go? Head on over to CarolynOnCrack.com, a comprehensive guide to where's happening all over L.A.

"You can never get bored here, and you also manage to eat there, you're just crazy," said Carolyn. Finally, on her blog ("there's always a reason to write"), a new review is now four, a new restaurant or a new phone in cliché and?

CarolynOnCrack.com offers the ultimate resource for her friends when it comes to fun things to do, so she decided to share her knowledge with a wider audience by starting a blog in 2004. CarolynOnCrack.com's reviews, a guide to the latest bars available and more to her L.A.

"My friends usually turn to me for ideas on where to go for dinner, where to go on a date, and where to have a birthday party. I used to tell them to look up stuff on GourmetPigs, L.A. com and Yelp, so I always had an answer ready," Carolyn says.

For those looking to compare L.A.'s institutions, her blog, Carolyn's "I Think You Should Try In L.A. Before You Die" is the how-to guide for the young and the restless, which includes everything from mapping famous celebrity home addresses (she includes step-by-step directions to signing the blog's nameplate) to those à la carte.



RWANDACOUPLE.BLOGSPOT.COM

Long Pham is a doctor and Kim Dao is a scientist. By day they work on helping other people's health but on the weekends they soldier known as the Rwandacouple, documenting people's local eats and trips to Africa.

"Our blog is a celebration of Vietnamese food and culture," said Pham.

Rwandacouple.blogspot.com offers the ultimate resource for additional dishes, such as Bun Thit Nuong (Vietnamese Grilled Pork with Vermicelli) or Banh Beo (Stuffed Rice Pancakes). Broken Rice with Pork Chops, Bánh Mì (Pork Banh and Pork Egg Sandwich). For those new to Vietnamese cuisine, the couple adds cultural context and detailed explanation for all their recipes, many of which are family heirloos.

"I only started cooking traps in general for about 4 months and thought it would be a great way to capture frequently used [family] recipes since I've been calling my mom 'mom'," Pham said.

The never ends anything doesn't mean used measurements and only sourced from memory. Since we have started the blog, it's been a way to document both of our family's treasured recipes."



GASTRONOMYBLOG.COM

Chef...Dinner...Drinking, GastronomyBlog.com, provides comprehensive reviews not only on eateries in Los Angeles, but in Philadelphia and Vietnam as well, where he spent a year living and pursuing his writing career. His blog has become a resource of Nixon-era and fine wine, teaching us new ways from high places. Travel Channel's "No Reservation" host, Anthony Bourdain, taught us all the details on finding a particularly good chef known as the "Soup Guy" in Vietnam.

"GastronomyBlog...is provided with no one agenda, no bias and stated. I review a meal all of the instruments test as I immediately seek out places with good food that are run by creative restaurateurs who are passionate about the work that they put in, write about restaurant experiences that aren't exciting to me," said Danh.

Her enthusiasm has paid off. Both have written in Publishers and bring daily about Los Angeles street food. One-fifth will print and live dining establishments.

"Gastronomy...means everything, which is great because it covers everything, from food-related [topics] to book reviews, to everything that I like," Bourdain

