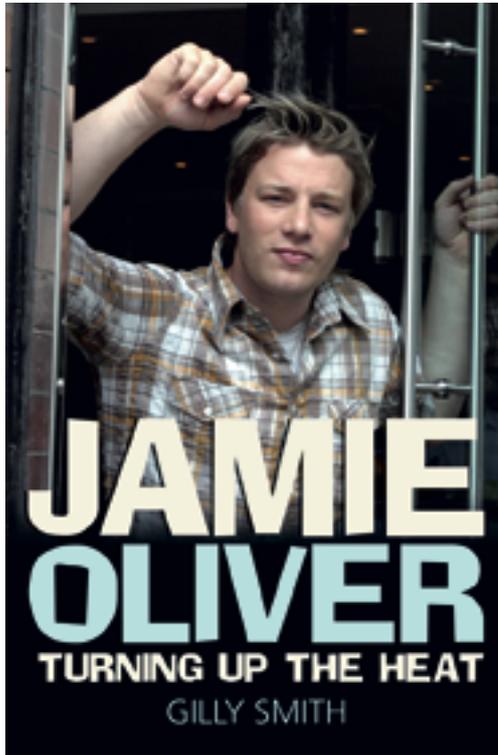


JAMIE OLIVER

Turning Up the Heat

by Gilly Smith

Published by André Deutsch in June 2006 at £16.99



Jamie Oliver is now a global brand. His books have been translated into 23 languages and sold 12.2 million copies. His various TV series have had us glued to our television sets, from his first, *'The Naked Chef'* to the most recent and pioneering *'Jamie's School Dinners'*. He is now one of the nation's wealthiest people under 30 and he has matured before our eyes from a 'cheeky chappie' to a social revolutionary, capturing our hearts along the way.

Set against a backdrop of enormous change within the food industry and our eating and food-buying habits, **Jamie Oliver: Turning Up the Heat** charts his ascent to the position of people's champion that he holds

today. Food journalist and author Gilly Smith has interviewed some of those at the forefront of the British food revolution, including Alistair Little, Sally Clarke, Antony Worrall Thompson, Jean-Christophe Novelli, Heston Blumenthal and those who helped shape Jamie's career – Ruth Rogers and Rose Gray at The River Cafe, Gennaro Contaldo, friend and mentor and many others, including Education Secretary, Ruth Kelly.

Born on 27 May 1975, by the age of eight, Jamie was already cooking in his parents' pub and restaurant, The Cricketers, in Clavering, Essex. From Westminster Catering College, he went straight to the apron strings of Antonio Carluccio as pastry chef. Spotted by TV's "scullery Spielberg", producer Pat Llewellyn, Jamie's cheeky chappie image in the kitchens of The River Cafe won him his own TV series, *'The Naked Chef'* at the tender age of 22. A huge advertising deal with Sainsbury's was soon to follow, allowing Jamie and his mates – who made appearances throughout his series as effortlessly as he threw herbs on his easy dishes – to come into our sitting rooms several times a night.

We watched him marry his sweetheart, Jools, become a father twice and sympathised with the long-suffering Jools when he spent long periods of time away from home during 'Jamie's Kitchen' and 'Jamie's School Dinners' until he emerged a hero. But what next for this social revolutionary? Is he, as the book suggests, poised to take on American food culture? If so, can he really change the world?

Jamie Oliver: Turning Up the Heat examines the drive behind the man who grabbed no-hope kids off the street and trained them to cook at his restaurant 'Fifteen', set up a charity that would keep them in work at trendy restaurants all over the world and kicked the government up the backside to change our children's eating habits at school. It looks at the backdrop against which this people's champion, the chef that taught lads to cook rather than defrost, the Essex boy who was invited to tea with the Prime Minister won himself a host of awards for his work in Britain's schools. With the people whose influence have most shaped our hero telling the story of Britain's foodie revolution in their own words, **Jamie Oliver: Turning Up the Heat** is a must-have for all Jamie fans and anyone interested in food culture.

AUTHOR

Gilly Smith is a freelance journalist, author of André Deutsch's recent biography on Nigella Lawson (Sept 2005) and also three other books on food including "The Mediterranean Health Diet" which translated the Government's Health of the Nation report in an accessible paperback in 1993. It included recipes from celebrity chefs introduced to her by Marco Pierre White after a particularly racy interview with the chef for Taste Magazine. She also wrote "Australia, New food from the New World", a history of the rise of Australian cuisine through the stories of the country's top chefs including Stephanie Alexander, Neil Perry, David Thompson, Kylie Kwong and Christine Manfield.

She has a background in TV and radio, including Channel 4's groundbreaking 'Food File'. She lives in Brighton with her writer/author husband and her two daughters.



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