

La Vie En Rose

In this chapter of **La Vie en Rose, Be Ready When the Luck Happens**, the author reflects on a fulfilling period in her life alongside her husband, Jeffrey. The couple enjoys a comfortable lifestyle, marked by culinary pursuits and academic achievements: the author immerses herself in writing cookbooks and filming her cooking show, while Jeffrey moves to teaching graduate courses at Yale. Their life is enriched by friendships, intimate dinner parties, and a deep connection to Paris, where they frequently visit.

The narrative captures the difference between living in Paris and merely visiting as a tourist. With an apartment in the city, the couple enjoys leisurely mornings at the same café, relishing simple French breakfasts of café crème and tartine. Their mornings are filled with planning spontaneous activities, allowing them to meander through the Seine, explore street markets, and indulge in the luxury of doing nothing.

The author fondly recounts memorable dinners with friends, particularly an unforgettable Christmas Eve lunch with renowned writer and director Nora Ephron. This gathering is painted with nostalgia; the warmth of laughter resonates as they toast "to better times," unknown to them that Nora is secretly battling leukemia.

As the chapter progresses, the couple also indulges in special experiences, such as a Venetian-style water taxi ride on the Seine, which becomes a delightful spectacle for their friends. The author organizes outings with precision, searching for the perfect Parisian bar and weaving joyful moments into their shared experiences.

The author also reflects on her evolving career, discussing the balance of partnerships and the integrity of her culinary brand. She emphasizes the importance of staying true to her vision rather than simply building a brand. The narrative brings to light the trials of various business partnerships, including a fondly remembered collaboration with Stonewall Kitchen, and the challenges faced with Contessa Premium Foods after a change in ownership.

Ultimately, the chapter emphasizes personal growth, the value of experience over formulas, and the joy found in culinary creativity and friendship in the enchanting backdrop of Paris, inspiring a lifelong dedication to quality and originality in her work.