

EATS, SHOOTS AND LEAVES

To celebrate THE SELBY's new book on far-flung food culture, T makes the photographer the subject for a change.

By ABBY AGUIRRE Photographs by FRANÇOIS HALARD



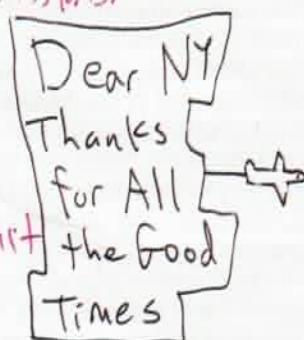
Hi, Todd! What do you like about shooting chefs? Their Passion.
 Their Skill. When their food reflects their personality, that's great. The Challenge. I like seeing their intense world.
 The Food! Learning so much. It's fun. Eating; Oink Oink!

What ^{is} the ^{recipe} ingredients for Olga's shell soup? Brown 4oz of small shell pasta in olive oil, 2 min at medium heat. Once they brown add 4 cups water, 8oz of tomato paste, fresh garlic chopped up 2 cubes vegi bouillon, a pinch of pepper. Simmer until ~~soft~~ pasta is soft. Serve with a spoonful of sour cream. WARNING! While this is my favorite soup, I think I am alone in that!

- ① Could you draw a portrait of Olga here →
- Moscow 1991, we smuggled medicine into the refuseniks and I traded Marl bros for a soldier's coat
- ② 1990
 Port Angeles, Washington state.
 We foraged for berries in the forest and caught crabs, then slept in moss-forts.
 What are your favorite far places that your dad + mom took you to when you were a kid?



- ③ Greek Islands, I remember the all you can eat pasta @ midnight
- ④ The Amazon, we saw pink river dolphin and ate jungle fruit



Could you draw your view of the East River here →

↙ And a self-portrait here.



Jet ski

How are restaurants like homes?

- ① People basically live there
- ② They reflect the owner/chef's worldview in a similar way to how homes do.



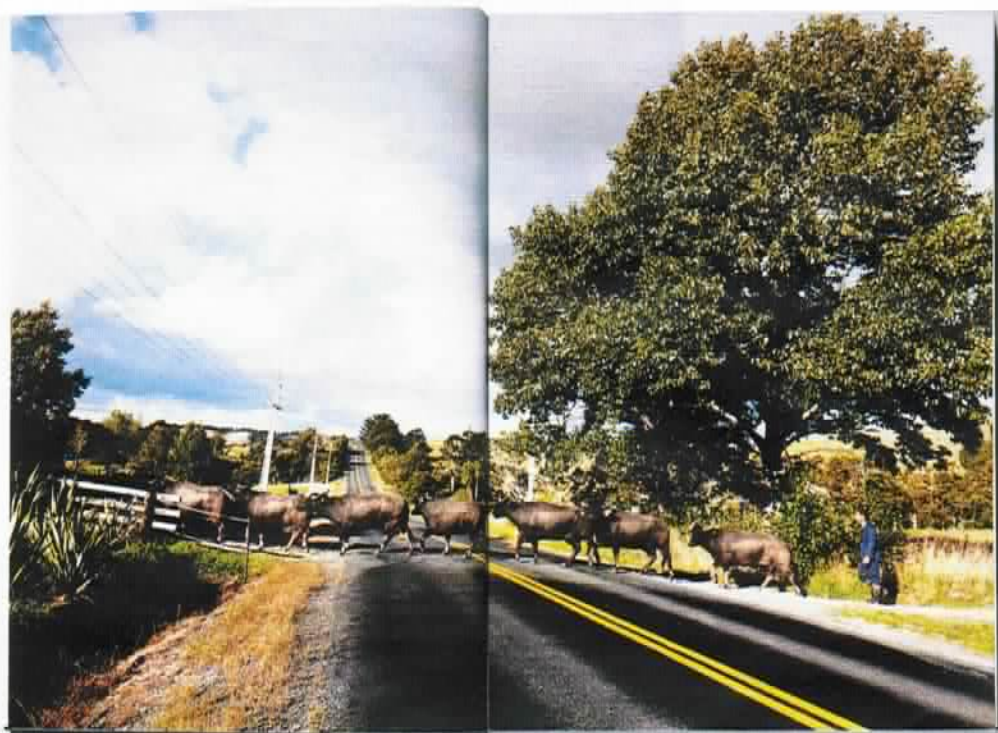
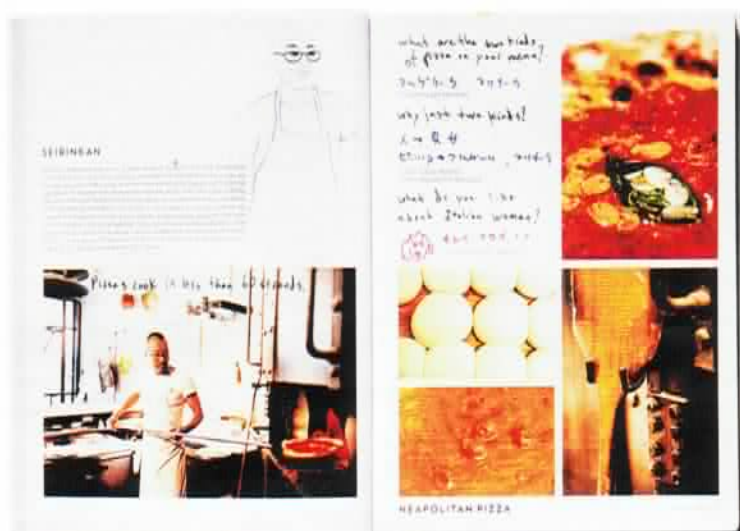
On a recent summer afternoon, the photographer Todd Selby was standing in the kitchen of his minimalist apartment in Williamsburg, Brooklyn, stirring shell pasta in a stock pot. He was making Olga's Shell Soup, a bouillon-and-tomato-paste number concocted by his childhood nanny, a Mexican native who was named after a Swedish character in a telenovela. "This is my favorite soup in the world, but I've never met anyone who's really that into it," Selby said. "So I'm kind of curious what the reaction is going to be."

Olga will join illustrious ranks in October, when her recipe is published alongside Selby's portraits of more than 40 of the food world's most creative figures in "Edible Selby" (Abrams), a book based on his T column of the same name. In the series, Selby gives chefs and food makers the treatment he gives his subjects on TheSelby.com, his popular and addictive Web site where, since 2008, he has brought a documentary sensibility to personal interiors. His eye is drawn to clutter and quirk: the electric-green moldings in Albert Maysles's Harlem brownstone, or Lou Doillon's antique barber's chair in Paris. In "Edible Selby," he captures culinary corners—from Majorca to Chicago—that have a similarly individualistic flair. Picture a flowerpot in Copenhagen containing nasturtiums, snails and edible branches made of malt dough, arranged by René Redzepi, the celebrated chef of Noma.

Selby grew up in Orange County, Calif., land of the cookie-cutter gated community, so it makes a certain amount of sense that he would seek out its opposite. But what to make of his blank white walls? "I used to be much more of a maximalist, but now I'm surrounded by people's stuff all day long, every day, all over the world," Selby said. "I need my home to be clean and empty." ■



Top left: Todd Selby and his girlfriend, Danielle Sherman, who is the design director for T by Alexander Wang, in their apartment. Selby's book, due out in October, includes recipes from Cake Man Raven, a Brooklyn baker (top); Angelo Garro of Renaissance Forge in San Francisco (above); Susumu Kakinuma, a pizza maker in Tokyo (opposite, top right); and Claire Ptak, a London cake maker (opposite, right).



“RESTAURANTS REFLECT A CHEF'S WORLDVIEW IN A SIMILAR WAY TO HOW HOMES DO.”

