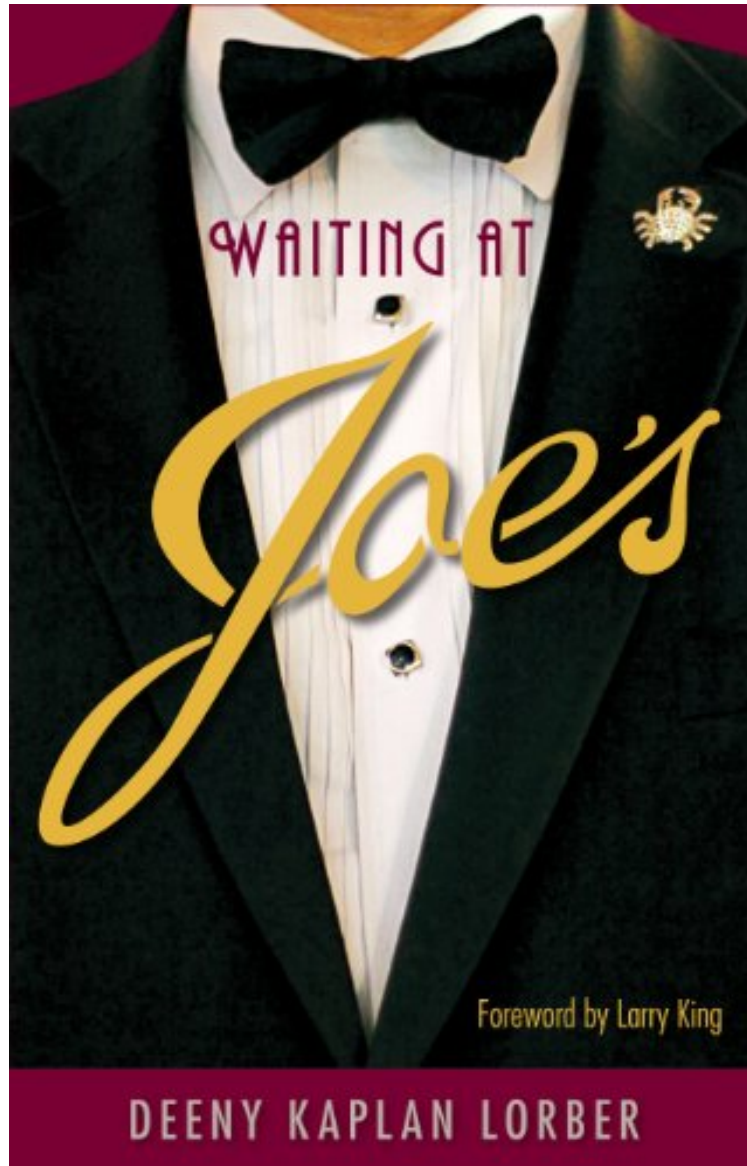


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Waiting at Joe's

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Deeny Kaplan Lorber : Waiting at Joe's before purchasing it in order to gage whether or not it would be worth my time, and all praised Waiting at Joe's:

0 of 0 people found the following review helpful. Make me hungryBy DirtyI've only been once but I knew Joe's was an institution that I'd like to visit regularly. The interviews of the employees there explain just why it's so special, because it's about so much more than food.The history of Joe's is also the history of the south. I had no idea Miami Beach was a sundown town, which meant African Americans had to be off the street by sundown. Imagine Miami, the sunny land of a million accents being that backward. Nevertheless Joe's was always an equal opportunity employer

that considered all it's staff family. I want crab claws now. Also I'm inspired, to be seen at the best restaurants. Though that probably wasn't the goal of the book. 0 of 0 people found the following review helpful. Total vanity project. By WorldTravel I love Joe's Stone Crab from a restaurant standpoint. A bit pricey and pretentious but that is sort of the fun of it. This book (a paper infomercial, basically) takes pretense to a new level. If this book were a person, it would be the drunk guy on the bar stool next to you who won't stop talking about himself and the business he built. Even the mild entertainment the book offers is overshadowed by a constant plug for Joe's Stone Crab Restaurant. Each waiter's sycophantic tone is about as cult-like as a Jonestown interview. The book should basically be called, 'I love my paycheck at Joe's so I am going to tell you all about what a great restaurant this is.' Even if you skim past the constant plugs for Joe's being the world's best restaurant ... eventually the stories all kind of blend and get tired and stale. I made it through about 15 stories before I closed the book and said, enough. I have no idea whoever came up with the idea for writing this book but it honestly boggles my mind how they thought anyone would ever buy it. You really have to read this utter vanity project to believe it. Sorry Joe's ... your food is great ... but this book is not. (It's also kind of cringeworthy in parts when it talks about women and minority employees. While the intent is to eschew racism or sexism, the book's tone comes across in a 'Oh, isn't that cute? That little gal is going to try to lift that big ol' tray of crabs.' sort of way. 0 of 0 people found the following review helpful. Fabulous and True! By Pam Davies Absolutely love this true story of the iconic 100 year old South Beach establishment. It is a great read and if you are lucky enough to eat at the restaurant you will have gained a fabulous appreciation of it!

They've served the rich, the famous, and the infamous, ranging from Madonna and Al Capone to Amelia Earhart and Bill Clinton. They've escorted patrons to their cars during the cocaine wars and sent trays of food from the kitchen to high profile patrons via Secret Service agents. They work at the second-highest grossing restaurant in the United States--one of the most coveted jobs in the business. They are the waiters of Joe's Stone Crab, a one-of-a-kind South Florida landmark. Joe's Stone Crab opened in Miami Beach in 1913 as a modest restaurant situated behind the apartment of owners Joe and Jennie Weiss. Miami Beach, not yet a city, could be accessed only by ferry. Stone crabs weren't even on the menu. A lot has changed in the past century: Joe's Stone Crab boasts locations in Chicago and Las Vegas, and people travel across the globe to dine on its signature stone crabs, a delicacy often mimicked but never matched by countless other restaurants. Throughout its history, Joe's has never accepted reservations. The anticipation and camaraderie in waiting two to three hours for a table has become as much a part of the dining experience as the exquisite food. Along the way, Joe's has gained a reputation for excellent service provided by its extremely dedicated, talented, and loyal wait staff. A chance to serve at Joe's is one of the most sought-after jobs in the restaurant business. Staff members are paid extremely fair wages, compensated with retirement packages, and receive generous time off. It's not unusual to encounter a waiter who has been at Joe's for fifteen or twenty years. Some have stayed on for upward of thirty, forty, and even fifty. Bonds between coworkers are strong, and some are so proud of their home-away-from-home that some waiters even request to be buried in the front courtyard at Joe's for all of eternity. By giving voice to these unsung individuals, Deeny Kaplan Lorber reveals the inner workings of Joe's in this collection of fascinating, intimate vignettes. Go behind the scenes of a thriving business that treats both staff and customers like family. For one hundred years, Miami natives and tourists alike have waited and dined alongside celebrities including Frank Sinatra, Muhammad Ali, Dan Marino, and Jennifer Lopez. There's no other place in the world quite like Joe's Stone Crab; this is the story of the waiters, not the wait.

From Booklist For decades, Joe's Stone Crab restaurant has anchored south Miami Beach and reigns as one of the nation's most famous and best-regarded restaurants. Its no-reservation policy means that everyone has to line up and wait to be called to table in one of the cavernous dining rooms, offering mere mortals a chance to rub elbows with celebrities from show business, sports, and politics. Tuxedo-clad waiters brusquely take orders and hoist giant trays of seafood overhead as they scurry from kitchen to table. These waiters are Joe's public face, and their tip income can be phenomenal for just a few months' fast-paced labor during the winter season. Admiring profiles of the people who make Joe's work include also kitchen staff and even Joe's owners. Legions of Joe's fans, both native Floridians and well-heeled snowbirds, will revel in discovering the life stories of the characters who make Joe's so welcoming a restaurant. --Mark Knoblauch "Fun and touching stories." HauteLiving.com "Joe's fans, both native Floridians and well-heeled snowbirds, will revel in discovering the life stories of the characters who make Joe's so welcoming a restaurant." Booklist Online. From the Inside Flap They've served the rich, the famous, and the infamous, ranging from Madonna and Al Capone to Amelia Earhart and Bill Clinton. They've escorted patrons to their cars during the cocaine wars and sent trays of food from the kitchen to high profile patrons via Secret Service agents. They work at the second-highest grossing restaurant in the United States--one of the most coveted jobs in the business. They are the waiters of Joe's Stone Crab, a one-of-a-kind South Florida landmark. Joe's Stone Crab opened in Miami Beach in 1913 as a modest restaurant situated behind the apartment of owners Joe and Jennie Weiss. Miami Beach, not yet a city, could be accessed only by ferry. Stone crabs weren't even on the menu. A lot has changed in the past

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