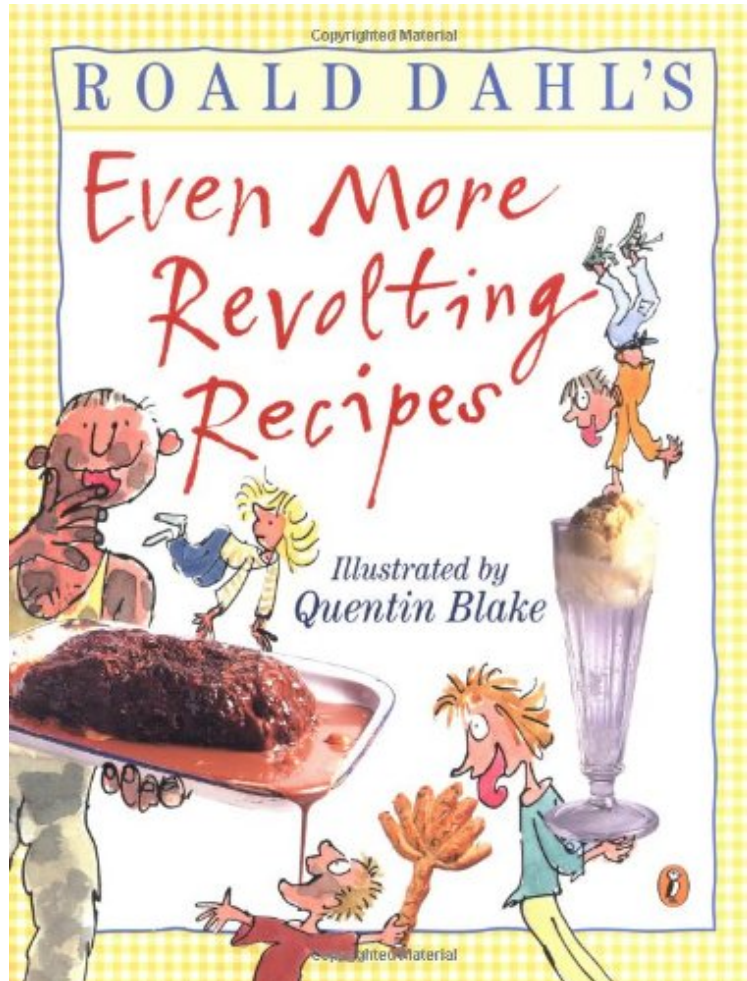


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Roald Dahl's Even More Revolting Recipes

Felicity Dahl, Roald Dahl
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Felicity Dahl, Roald Dahl : Roald Dahl's Even More Revolting Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Roald Dahl's Even More Revolting Recipes:

0 of 0 people found the following review helpful. Five Stars By Lynn North Bought this for my grandchildren who love it. 0 of 0 people found the following review helpful. Great book! By Ferocat Love love love! Bought this to relive my childhood and the recipes are amazing! My American husband is quite repulsed by the names but loves the results! 0 of 2 people found the following review helpful. Waste of money By Carrie Steiner Dumbest book ever. Who is there right mind would ever make any of these recipes.

Just when you thought it was safe to go back into the kitchen—Roald Dahl's recipes are back! Inspired by his most popular stories, these recipes use the most common ingredients to create the most uncommon treats. Not sure how to

entertain the kiddies? Surprise them with tummyticklers like Pickled Spines of Porcupines and Hornets Stewed in Tar. There's no better way to liven up a party than to dine on Lizards' Tails and enjoy a delicious Liquid Chocolate Mixed by Waterfall. Like anything by Roald Dahl, it's sure to be extraordinarily funny! illustrated by Quentin Blake

From Publishers Weekly Sure to stir the stomach, Roald Dahl's *Even More Revolting Recipes*, with excerpts from Roald Dahl's oeuvre, an introduction by Felicity Dahl and recipes by Lori-Ann Newman, features foods from the author's best-loved books. Derived from *James and the Giant Peach*, "Pickled Spines of Porcupine" is made of meringue; "Toad-in-the-Hole" a meat stuffed potato comes from *Danny the Champion of the World*. Quentin Blake's humorous illustrations transform full-color photographs by Jan Baldwin. Copyright 2002 Cahners Business Information, Inc. From *School Library Journal* Gr 3-5- Some time after Dahl's death, *Roald Dahl's Revolting Recipes* (Viking, 1994) appeared. It was deliciously revolting, as are many of his fantasies that inspired it. *Even More* is OK, but it cannot evoke the shocking and yucky glee of the first book. The format is the same, with color photographs of the featured foods incorporated into Blake's zany ink-and-watercolor illustrations. Nineteen of the 31 recipes come from *James and the Giant Peach* or *The Giraffe and the Pelly and Me*. New to this book is a passage from the appropriate fantasy to introduce each recipe. This is mainly a good feature, but sometimes the quote inspires several dishes, and is repeated with several recipes. If you have *Revolting*, you have no need for *Even More*; but if you have insatiable Dahl lovers who are still ravenous, you'd better get it. Carolyn Jenks, First Parish Unitarian Church, Portland, ME Copyright 2001 Cahners Business Information, Inc. From *Booklist* Gr. 4-6. A somewhat problematic companion volume to *Roald Dahl's Revolting Recipes* (1994), this cookbook presents 31 recipes for foods and drinks mentioned in Dahl's books. Each selection begins with a quote and a list of equipment and supplies, followed by detailed instructions for making the treat. Adult assistance is suggested for deep-frying and sometimes for activities involving food processors and boiling syrup, but not for baking, frying, or using electric mixers. Safety issues aside, children young enough to enjoy Dahl's books will need help with most of the recipes here. As in the previous cookbook, the illustrations begin with photos of the finished food, to which Blake adds his amusing ink drawings, washed with gentle colors. Dishes featured include "Hornets Stewed in Tar" (seed brittle), "Devil's Drencher" (frozen fruit dessert/drink), and "Lizards' Tails" (raw shrimp chopped and blended with garlic, mint, and scallions, broiled, and served with a chili/mint dipping sauce). Although lively, this offering for "all ages" seems to lose sight of the skills of its likeliest audience. For larger collections. Carolyn Phelan Copyright American Library Association. All rights reserved