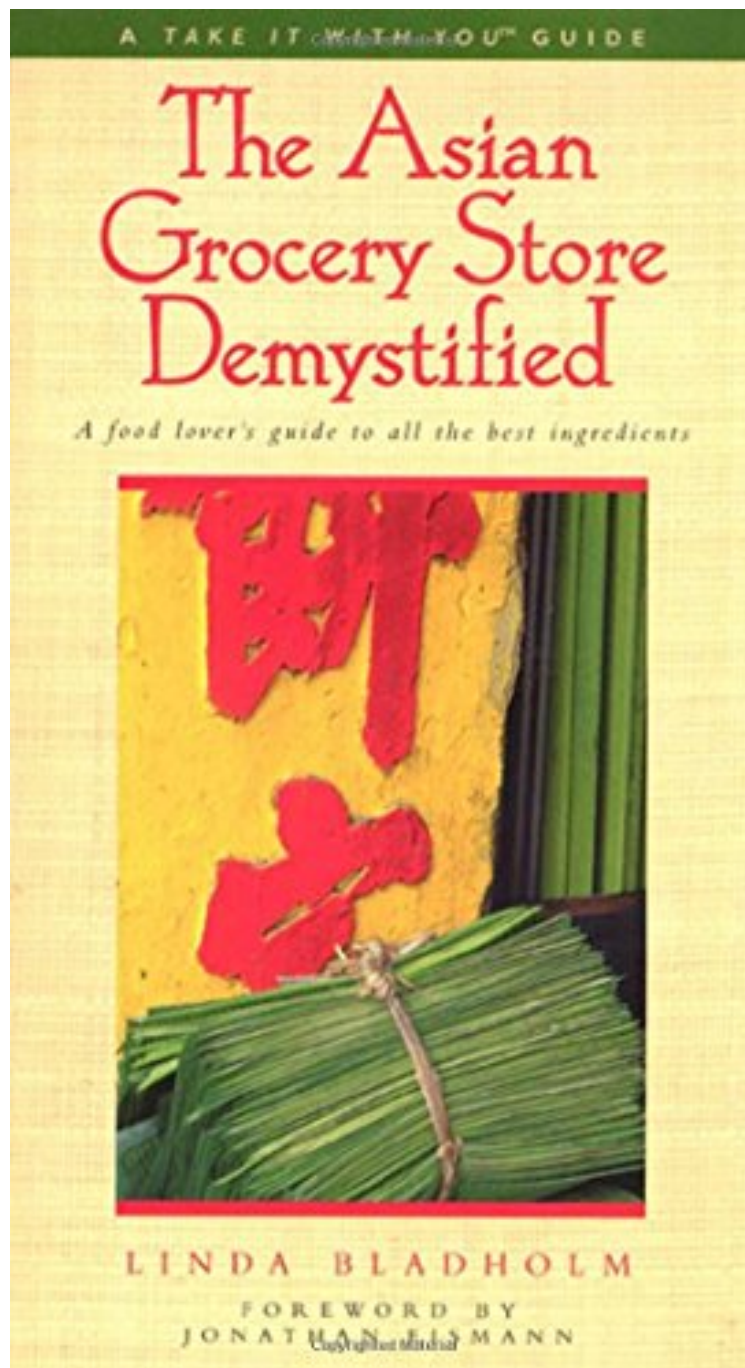


(Library ebook) The Asian Grocery Store Demystified (Take It with You Guides)

## The Asian Grocery Store Demystified (Take It with You Guides)

Linda Bladholm

\*Download PDF | ePub | DOC | audiobook | ebooks



[Download](#)

[Read Online](#)

#838554 in Books 1999-04-15 Original language: English PDF # 1 9.07 x .59 x 5.031, .65 #File Name: 1580630456240 pages | File size: 55.Mb

Linda Bladholm : The Asian Grocery Store Demystified (Take It with You Guides) before purchasing it in order

to gage whether or not it would be worth my time, and all praised *The Asian Grocery Store Demystified (Take It with You Guides)*:

1 of 1 people found the following review helpful. "Your Culinary Treasure Map At Your Fingertips"!By Lito KeatonWhether the Asian Cuisine is CHINESE, JAPANESE, KOREAN, FILIPINO, THAI, or VIETNAMESE; this book will become your handy little guide as you venture into the exotic markets seeking out the ingredients to make the dishes of these countries, as Well as your taste buds come alive! Bravo to Linda Bladholm for writing and releasing this, as well as her other two companion books on Asian-Indian, and Latin and Carribbean Grocery Stores Demystified. These three books, I would recommend for the beginning cook to own so that it would help he/she not become so intimidated with the ingredients of any foreign cuisine that they choose to cook for themselves, and for their families and friends! In the words of the late, great Food icon Julia Child; "Bon' Appetite!"0 of 0 people found the following review helpful. Guide to the Perplexed at the Asian Grocery StoreBy A. SilverstoneWhen venturing into an Asian grocery store, it is easy to be overwhelmed. Although there are many familiar items, from the vegetables to the spices to the canned goods to the noodles to even the meats, there are many unfamiliar foods with names that may or may not help you decipher the purpose and use. Linda Bladholm's marvelous guide helps you to shop and buy ingredients that will let you cook Chinese or Japanese dishes at home. Any supermarket, even a small one, will have thousands of items for sale. This book gives you some of the most important examples from each category. The goal is not to tell you about everything, but give you the confidence to start shopping and exploring Asian cuisines.The foods are divided into 18 categories, e.g., rice, noodles, oils, vegetables, herbs, teas, and more. Each one gets its own chapter, which lists 10 to 60 different items. Some have illustrations, but most just a paragraph description on what the item looks like and how to use it in cooking. Also included are 22 pages of recipes, a glossary, a guide to utensils, and a guide to cooking techniques.So whether you are wondering what to do with a custard apple, bean curd sheet or fish lips, this is the book for you.6 of 7 people found the following review helpful. Helpful, but not perfect.By FanshaweThis book is an interesting read in terms of "demystifying" some Asian ingredients when shopping in the local Asian market. Unfortunately, not all are as well organized as Ms. Bladholm's local store! I enjoyed reading it, but would not consider it a guide when actually going to the store. My main problem with the book is the line drawings, which are not very helpful. My own favorite book of this type, and most useful for getting a visual image, is Martin Yan's booklet "A Simple Guide to Chinese Ingredients and Other Asian Specialties" which has nice clear color photos of all types of Asian foods, from vegetables to canned/packageged foods.No book is going to be perfect, as in my experience it all depends on the owner/type of market as far as what is carried. For example, the market I usually go to is run by a Korean family, so there is not much in the way of Japanese foods. Sometimes I've found the best way to shop is online, or surfing online stores to get a sense of what you need.In short, the book is good in content, but there are other sources out there for more visual people (like me).

A food lover's guide to all the best ingredients.Do you want to prepare an Asian meal as delectable as those in restaurants? Are you too intimidated by the exotic ingredients to try? And what's inside those mysterious bottles, bags, and boxes in your local Asian grocery store anyway?This handy *Take it With You* guide provides the answers. Author Linda Bladholm, who has lived, worked, cooked, and dined in locales as diverse as Singapore, Malaysia, Indonesia, Thailand, Japan, Hong Kong, China, Korea, Laos, and Vietnam, takes you on a tour of a typical Asian grocery store and expertly describes what you'll find.Make Your Next Shopping Trip a Successful and Fascinating Journey.Peppered with over 400 illustrations, plus stories about the ingredients used in every major Asian cuisine, this guidebook identifies and tells you how to use the vast array of meats, fruits, vegetables, noodles, tofu, rice, and delicacies. A bonus section of the author's favorite recipes will help you create savory, authentic dishes that will impress everyone-- and it will open a window onto the remarkable civilizations of the Orient.

Though many Americans are eager to cook Asian dishes at home, the thought of navigating an Asian grocery store is a different story. For a non-Asian it can be bewildering territory full of pungent aromas, packages with labels in Chinese, Japanese, Thai, Korean or Vietnamese and odd-looking specimens you don't know whether to eat or to plant. At last there is a book that takes you by the hand and gives a clear and fascinating tour of these markets. It couldn't have a better title, *The Asian Grocery Store Demystified*. The author, Linda Bladholm, begins by describing the layout of an Asian grocery store in her neighborhood in Miami. As she explains, there is indeed an order to these markets. "Asian markets are generally stocked according to the principles of balance," she writes. "Hot, spicy, chili sauces and curry pastes are all in one place; salty items are together in one row, and bitter, sour or sweet things are in other sections." That explanation changed my entire perspective, making these markets seem more manageable and interesting. Ms. Bladholm not only sorts out the cultural context of an Asian grocery store, but also does it in such a way that makes you hungry to return. -- Book DescriptionAbout the AuthorLinda Bladholm is a regular contributor to the *Miami Herald*. She is also a designer, illustrator, and photographer who has contributed to *Singapore* and *Asia Pacific Magazine* and *Big O* magazine. She has designed books for Noto Publishing, and designed and illustrated for

FEP/McGraw-Hill, Gunze Company, and World Books International. She resides in Miami Beach, Florida.