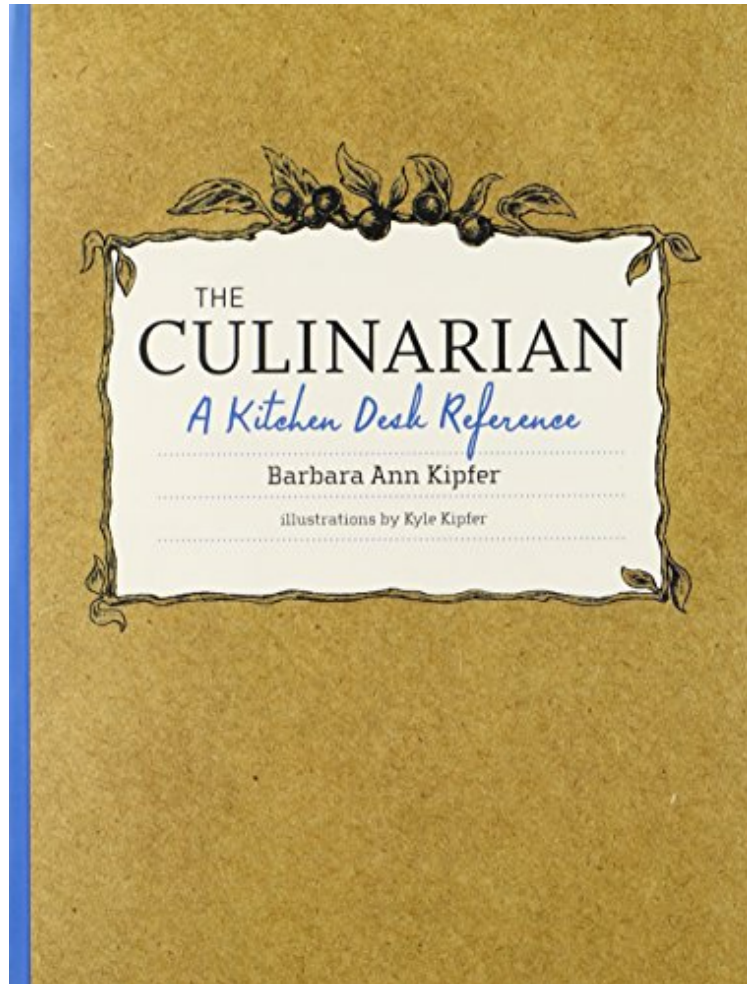


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The Culinarian: A Kitchen Desk Reference

Barbara Ann Kipfer

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Barbara Ann Kipfer : The Culinarian: A Kitchen Desk Reference before purchasing it in order to gage whether or not it would be worth my time, and all praised The Culinarian: A Kitchen Desk Reference:

7 of 7 people found the following review helpful. Excellent GiftBy Kimberly ImbodenMy boyfriend has recently become very interested in cooking and food. He is a curious person so he often asks me questions about food and sometimes I don't know the answer. I got him this book for Christmas after seeing it was highly recommended. When it came in the mail I almost considered keeping it for myself! It is very descriptive and now he can answer his own questions about the origin of foods, their names, flavors, etc. My favorite section is in the back, where you can look up specific flavors and see what other flavors pair with it. A good reference for anyone looking to know more about their food!0 of 0 people found the following review helpful. A cooks dictionaryBy RobertjgahwilerjrHave you ever wondered what on earth that term meant but never knew when you were cooking a recipe? Terms like folding and curd

you can now look up for those who are cooks like me and cannot remember or don't know the terms. I like this book for that simple reason it is a reference guide to cooking terminology. I'd recommend it to the novice cooks like myself to the veteran chefs. It is not a bad thing to have something to help you look up things that what it is there for =) 1 of 1 people found the following review helpful. worth it! By Mimi Genobaga I bought a paperback copy last time for my brother who is studying culinary for his reference and he said it's a great reference book and helpful too. So I decided to buy the kindle edition since I have kindle with me :)

A culinary reference packed with thousands of straightforward definitions and fun tips and trivia Perfect for cooks, food lovers, and even trivia buffs, *The Culinarian* is a wide-ranging kitchen reference that no cupboard should be without. With plain-English definitions of everything from Absinthe to Zucchini, it includes fascinating culinary history, etymologies, and tips on selecting, storing, and using virtually every ingredient and piece of kitchen equipment imaginable. In addition to vital information like unit conversions and yields and equivalents, the book also includes cooking tips, lists, and trivia, from the heavily practical, such as common meat cuts and labeling terms, to the just plain entertaining, like lists of aphrodisiac foods and fun food clichés. Holds the answers to thousands of culinary questions, from how to choose a ripe mango or scale a fish to how they get the cream center inside a chocolate candy Includes descriptions and definitions of nearly 3,500 food terms, from ingredients and equipment to culinary techniques Compiled by expert researcher, lexicographer, and food lover Barbara Ann Kipfer Helpful cooking tips and sidebars on cooking quick meals, as well as shopping, storing, prepping, and garnishing If you've ever wondered how to trim an artichoke or what the difference between a sweet potato and a yam is, *The Culinarian* has all the answers you need.

From the Back Cover Have you ever wondered what the difference is between a yam and a sweet potato? Or gotten home from the farmers' market and thought, "Now what on earth do I do with fiddlehead ferns?" *The Culinarian* holds the answers to these and many more culinary conundrums, such as how to trim an artichoke or choose a ripe cantaloupe. This illuminating culinary dictionary includes clear, plain-English definitions for thousands of food terms from Absinthe to Zucchini, as well as tips on selecting, storing, and using every ingredient and piece of kitchen equipment imaginable. The ideal complement to your favorite cookbook, *The Culinarian* is chock-full of captivating food trivia and history, plus information on measurements, yields and equivalents, and other useful tidbits. Flip to any page and delve into fascinating culinary trivia, or use it to pinpoint the information you need to get dinner on the table tonight. No matter how you use it, *The Culinarian* is a must-have kitchen reference for anyone who loves to cook. About the Author Barbara Ann Kipfer is a lexicographer and an enthusiastic culinarian. The bestselling author of *14,000 Things to Be Happy About* and other list, reference, archaeology, and spiritual books, she holds PhDs in linguistics, archaeology, and Buddhist studies and has worked as a lexicographer and ethnographer for more than thirty years. Her website is thingstobehappyabout.com.