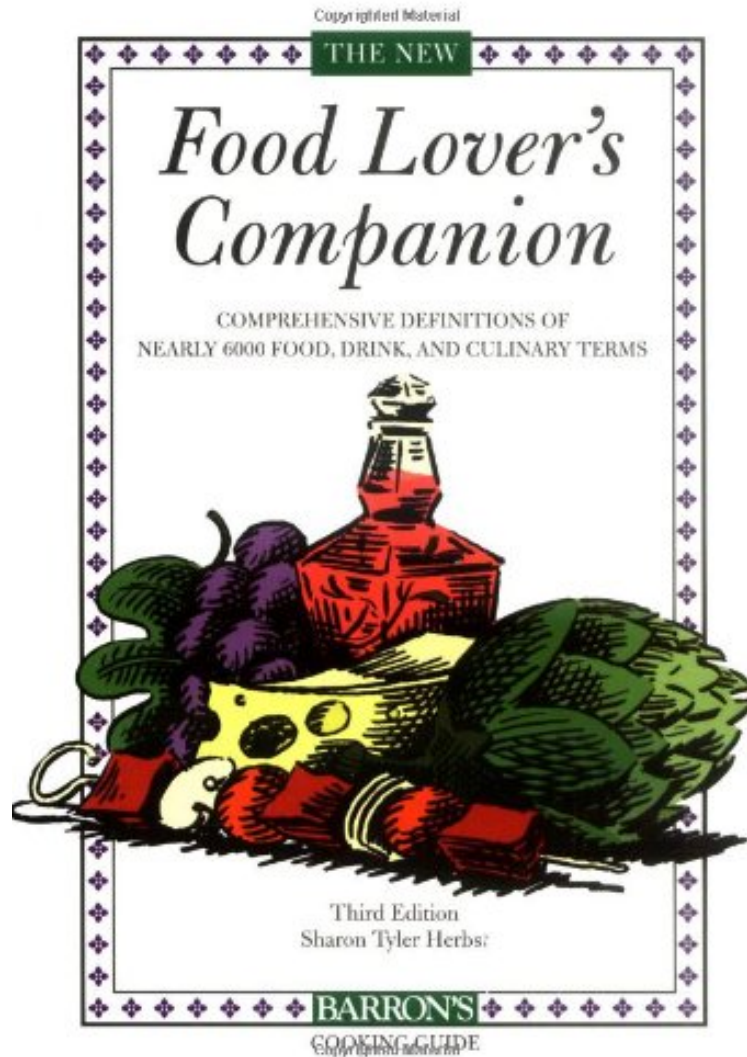


(Pdf free) The New Food Lover's Companion

The New Food Lover's Companion

Sharon Tyler Herbst

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#332511 in Books Barron's Educational Series 2001-02-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 7.13 x 1.41 x 4.88l, #File Name: 0764112589792 pages | File size: 62.Mb

Sharon Tyler Herbst : The New Food Lover's Companion before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Food Lover's Companion:

2 of 2 people found the following review helpful. Great for aspiring chefsBy calvinmeI bought this book for my teenage stepdaughter, as it was recommended by a coworker as a bible for aspiring chefs, although anybody can enjoy its contents. It gives a great number of tips for preparing all kinds of foods in all kinds of conditions, and even talks about how atmospheric conditions affect food preparation, such as how altitude affects the boiling point of water and how it also affects the baking process. It also talks about the smoke point and fatty acid content of popular oils, and a

hand test for grilling temperatures. It also has a number of conversion charts useful to chefs for handy reference such as fahrenheit to celsius conversion formulas, wine and spirit bottle sizes, and metric conversion formulas. Of course, the meat of the text is an alphabetically organized encyclopedia of cooking terms, with even the word "sponge" having an entry. If you are an aspiring professional chef, and you find the book boring or unaccessible, then you might want to seek out another career. Otherwise, for its low cost, you could not hope to find a better reference. 0 of 0 people found the following review helpful. Love it. This was a gift for a fellow ...By CustomerHad my copy for years. Love it. This was a gift for a fellow foodie. He can't put it down. A dictionary that you can't stop reading. How awesome is that? 0 of 0 people found the following review helpful. I thought I knew everything about cooking. By Carole A. Yarwood This is a cook's bible and I'm just sorry that I didn't realize such a gem of a cooking dictionary was out there. I would have gone through the rest of my life wondering what a "kourabiedes" was if my darling daughter in-law, who just happens to be a chef, hadn't presented this book to me as a gift. I highly recommend this book be given to all new brides or even us old brides. Carole Yarwood

The new edition of one of Americas best-selling culinary reference books is bigger and better than ever, with almost 6,000 listings on subjects related to food and drink. Hailed by Bon Apptit magazine as one of the best reference books weve seen, a must for every cooks library, its the ultimate kitchen tool. Here are answers to questions about cooking techniques, meat cuts, kitchen utensils, food, wine, cocktail terms, and much more. Readers will also find a completely revised and expanded appendix containing a pasta glossary, a pan substitution chart, consumer information contacts, ingredient equivalents and substitutions, and more. A million readers cant be wrongand theyve found previous editions of this book invaluable. For anybody who cooksor who simply loves foodheres a terrific reference source and an outstanding cookbook supplement.

Amazingly comprehensive encyclopedia of everything you ever wondered or will need to know about culinary terms and ingredients. -- Susan Miller, The Home Monthly, May 2001 Hands down, it is the ultimate accessible cooking and dining reference book. -- Mat Schaffer, Boston Herald, March 2001 If there's a culinary reference book that foodies reach for more often... we don't know what it would be. -- Renee Enna, The Chicago Times, June 2001 This mimi-tome is brimming with useful information on thousands of foods and terms. -- Renee Enna, The Chicago Times, June 2001 About the Author Sharon Tyler Herbst, award-winning author of 13 books, is the foremost writer of user-friendly food and drink reference works. She's also a media personality and spokesperson for national food and beverage companies. Excerpt. Reprinted by permission. All rights reserved. INTRODUCTION I'll make this as short and sweet as possible. This is, after all, the third edition of a book I began writing more than twelve years ago, and one which, with any luck, I'll be adding to well into my dotage. I look back in wonder remembering how daunting a task it seemed to be as I began writing the first FOOD LOVER'S COMPANION, a tome that took three years to complete. But what an enlightening educational adventure it was. And how lucky am I to be able to combine my two major passions (other than my husband Ron)--words and food. Writing the second and now the third edition of FOOD LOVER'S COMPANION has been equally as satisfying as writing the first, with only one regret--each time I've had to stop writing! The response from you, dear reader, has been overwhelmingly enthusiastic and warm, which tells me that you love this continually evolving culinary universe as much as I do. I think you'll find this third edition of FOOD LOVER'S COMPANION markedly changed. Not only have I appended or revised a majority of the existing terms, but I increased the listings to almost 6,000. Sprinkled throughout this book are thousands of informative tidbits ranging from facts on how to choose, store and use ingredients to the origins of various foods and dishes to historical lore on food and drink. There are also pronunciations for all but the most basic words. One of the changes I think you'll like best is the completely altered and expanded Appendix. Among the sections revised are Ingredient Equivalents, Pan Substitution Chart, Food Label Terms, Consumer Information Sources, and Seasoning Suggestions. New sections include Recommended Safe Cooking Temperatures, British and American Food and Cooking Terms, Pasta Glossary and Wine and Spirit Bottle Sizes. In the end, this new FOOD LOVER'S COMPANION is bigger and better than ever, all for the love of food and drink. I trust you'll find it both enjoyable and informative. And, at the very least, I hope that you receive as much pleasure from reading this book as I did from writing it.