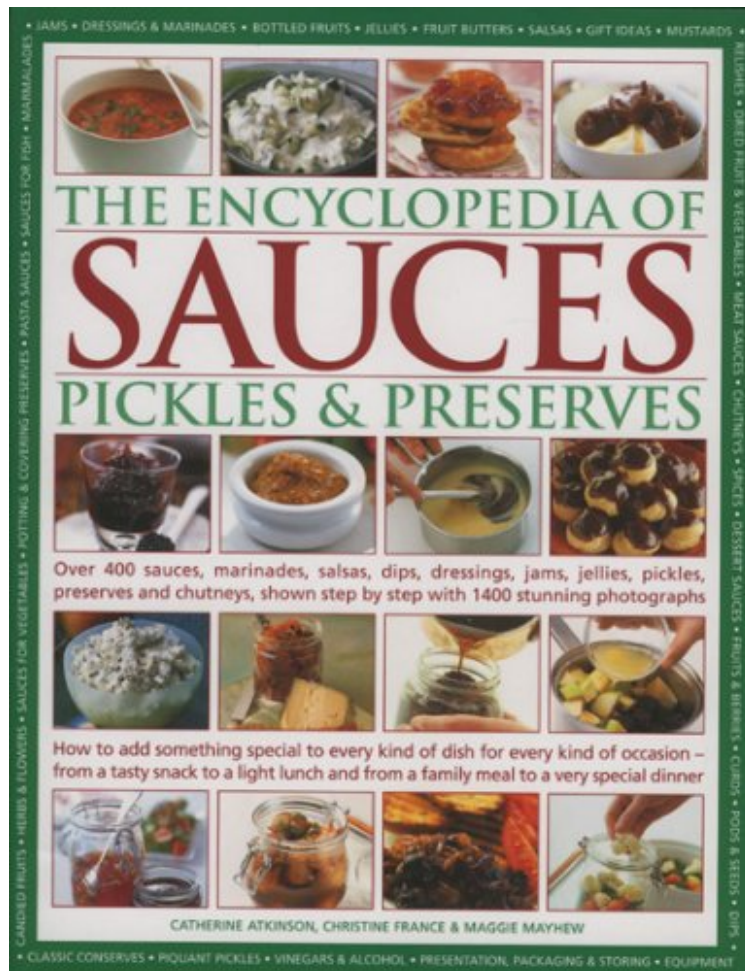


## The Encyclopedia of Sauces, Pickles and Preserves

Christine France, Catherine Atkinson, Maggie Mayhew  
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#3825258 in Books Anness 2007-01-10Original language:EnglishPDF # 1 9.24 x 1.38 x 6.99l, 3.16 #File Name: 0754816818512 pages | File size: 20.Mb

**Christine France, Catherine Atkinson, Maggie Mayhew : The Encyclopedia of Sauces, Pickles and Preserves** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Encyclopedia of Sauces, Pickles and Preserves:

0 of 0 people found the following review helpful. An interesting hodge-podgeBy Pezman419I really liked this book overall. I initially encountered it from the local library, and decided to purchase a copy for myself. I like it because it covers a great deal of sauces, but from a more British standpoint and not a French style of cooking, which many sauce recipe books tend toward. As one who does not care for the fussy and rich French style of sauce, I found this reference handy. There are a few chapters on other ethnic types of sauces like Italian, but primarily the writers are very British in cooking style. The book is primarily about Sauces with some chapters on pickles and preserves later in the book, but those chapters are more of an afterthought. So, be warned about that if you are primarily looking for preserve recipes.The book does have very good photograph and step by step instructions on how to do things. The volume is

not just a massive dump of copy-and-paste recipes that many cookbooks are tending towards these days. There are also some discussions of cultural influences on the recipes, which is helpful. The book is a little quirky in the terms of how it is set up and references. Again, it is very British in style. If you are not used to that, then, you will have a learning curve using it, but overall I really like the work, despite its editorial quiriness. 3 of 3 people found the following review helpful. this is just OK By Ginny Having waited 5 months for this book to arrive I was really excited to receive it in the mail today. Alas, while there are many interesting (and presumably delicious) recipes, the size of the type is small, and the recipes are written for British cooks in Imperial measurements, although metric is included. There are some American and Australian/New Zealand equivalents noted in the introductory pages but virtually hidden unless you normally read the publishing information page. The book itself is small (but thick and dense) and I would have been very happy to pay a bit more for a book which was published in a larger format. I admit my eyes are aging but I think the type size, particularly in the recipes ingredients list, would be a strain for anyone to read, particularly someone who is also cooking. You would have to keep picking the book up, and some cooks might even have to use a magnifying glass, which would be difficult for the average cook who has hands deep in fruit or vegetables, cleaning, peeling and prepping. 0 of 0 people found the following review helpful. wonderful illustrations and explanations By Simplynatural My husband and I adore this book for it's explanations as well as gorgeous color pictures. It gives us ideas on new flavors and mixings and is a great item even for a coffee table - for people like us who are foodies and addicted to great homemade food. The only problem is that since we started doing breads, cheesemaking, homemade preserves etc, we don't enjoy eating out anymore. Heather

Over 350 sauces, salsas, dips, dressings, jams, jellies, pickles, preserves and chutneys, shown step-by-step with 1500 stunning colour photographs - how to add something special to every kind of dish for every kind of occasion

About the Author Ms. Atkinson is also the author of MAKING THE MOST OF YOUR SLOW COOKER and SUCCESS WITH PASTRY. She is a full-time writer. Christine France's passion for good food and her enthusiastic approach have made her one of the most versatile food experts today. She has written articles working for many top national magazines, notably as Deputy Food Editor of Good Housekeeping, Food Editor of Woman's Realm and regular contributor to BBC Good Food magazine. Since becoming freelance in 1989, Christine's varied work has included writing books, features for magazines and newspapers, radio and TV broadcasting, recipe and product development, demonstrating and food styling. Maggie Mayhew is a full-time freelance food writer and home economist, contributing to several national women's magazines.