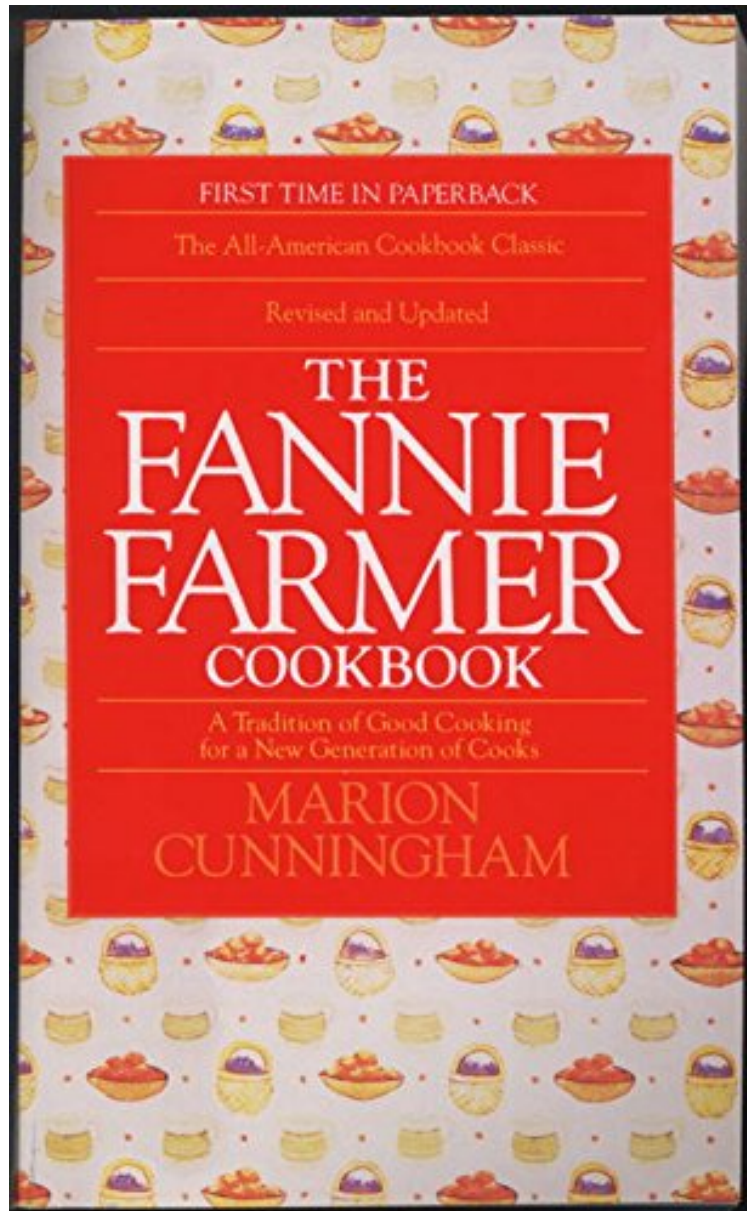


(Download pdf) The Fannie Farmer Cookbook: A Tradition of Good Cooking for a New Generation of Cooks

The Fannie Farmer Cookbook: A Tradition of Good Cooking for a New Generation of Cooks

Marion Cunningham

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#38705 in Books Bantam Books 1994-07-01 1994-07-01 Ingredients: Example Ingredients Original language: English PDF # 1 6.90 x 2.00 x 4.30l, 1.30 Binding: Mass Market Paperback 1231 pages Great book!
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Marion Cunningham : The Fannie Farmer Cookbook: A Tradition of Good Cooking for a New Generation of Cooks

before purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Fannie Farmer Cookbook: A Tradition of Good Cooking for a New Generation of Cooks*:

4 of 4 people found the following review helpful. If you want only one cookbook, this is it! By Elise, customer I first bought this hardcover edition when it first came out years ago. I later gave paperbacks as gifts. The original has literally fallen apart, and a friend rebound it for me as a birthday gift, but it, too, fell apart. So glad I was able to find another hardback copy for a great price! I consider this to be my cooking "bible," the backbone of a collection that eventually grew to many hundreds of volumes. Some of the recipes are now a bit dated, but they are easy to read and follow, and the results are superb. A great buy! 2 of 2 people found the following review helpful. An all-around great general purpose cookbook. By Likes Novels I inherited a hardcover copy of this from my mother. It was falling apart from use, so it is great to have a new copy (even though only paper and much smaller print). Many cookbooks are vague at critical steps. This cookbook is precise and full of recipes that work. 0 of 0 people found the following review helpful. I have my grandmother's copy of this book and have ... By EJI have my grandmother's copy of this book and have used it well over the years. Now that our older kids are making their way in the world, they email me for recipes of their childhood. I sent this purchase to our oldest, and will likely order it again for the others. Sticky buns, peach cobbler, many of the breads . . . the list goes on.

Here is the great basic American cookbook with more than 1,990 recipes, plain and fancy that belongs in every household. Originally published in 1896 as *The Boston Cooking-School Cook Book* by Fannie Merritt Farmer, it became the cookbook that taught generations of Americans how to cook. Completely updating it for the first time since 1979, Marion Cunningham made Fannie Farmer once again a household word for a new generation of cooks. What makes this basic cookbook so distinctive is that Marion Cunningham, who is the personification of the nineteenth-century teacher, is always at your side with her forthright tips and comments, encouraging the beginning cook and inspiring the more adventurous. She knows what today's cooks are looking for, and she has a way of instilling confidence and joy in the act of cooking. In giving the book new life, Mrs. Cunningham has been careful always to preserve the best of the old. She has retained all the particularly good, tried-and-true recipes from preceding editions, retesting and rewriting when necessary. She has rediscovered lost treasures, including delicious recipes that were eliminated when practically no one baked bread at home. This is now the place to find the finest possible recipes for Pumpkin Soup, Boston Baked Beans, Carpetbag Steak, Roast Stuffed Turkey, Anadama Bread, Indian Pudding, Apple Pie, and all of the other traditional favorites. The new recipes reflect ethnic influences Mediterranean, Moroccan, Asian that have been adding their flavors to American cooking in recent years. Tucked in among all your favorites like Old-Fashioned Beef Stew, New England Clam Chowder, Ham Timbales, and Chicken Jambalaya, you'll find her cool Cucumber Sushi, Enchiladas with Chicken and Green Sauce, or a layered dish of Polenta and Fish to add variety to your repertoire. Always a champion of old-fashioned breakfasts and delectable desserts, Mrs. Cunningham has many splendid new offerings to tempt you. Throughout, cooking terms and procedures are explained, essential ingredients are spelled out, basic equipment is assessed. Mrs. Cunningham even tells you how to make a good cup of coffee and how to brew tea properly. For the diet-conscious, there is an expanded nutritional chart that includes a breakdown of cholesterol and fat in common ingredients as well as in Fannie Farmer basic recipes. Where the taste of a dish would not be altered, Mrs. Cunningham has reduced the amount of cream and butter in some of the recipes from the preceding edition. She carefully evaluates the issues of food safety today and alerts us to potential hazards. But the emphasis here is always on good flavor, fresh ingredients, and lots of variety in one's daily fare, which Marion Cunningham believes is the secret to a healthy diet. Dedicated to the home cooks of America, young and old, this thirteenth edition of the book that won the hearts of Americans more than a century ago invites us all as did the original Fannie Farmer to cherish the delights of the family table. From the Hardcover edition.

From Publishers Weekly In its 13th edition, a classic American cookbook is here revised for the contemporary home cook. Restaurant consultant and San Francisco Chronicle columnist Cunningham has added chapters on microwave and outdoor cooking, cut down on excessive fats and revived lost comfort foods (lemon curd, semolina pudding). Warnings about salmonella and other health concerns are highlighted; abundant new and vegetarian recipes are conveniently marked. Cunningham's 325 additions to the Farmer roster use ingredients from ethnic cuisines, including Mexican and Indian spices and Chinese sesame oil and rice vinegar. Contradicting manufacturers' claims for the microwave oven, she carefully explains its best uses (steaming or braising foods) and offers recipes specifically designed to take advantage of its virtues (quick polenta, bananas in caramel sauce). True to its American roots, this remains an excellent meat-and-potatoes cookbook, but exhibits welcome range--from frankfurters to roast goose, smoked salmon tartare to trail mix--relishing food as a social enterprise. Illustrations not seen by PW. Author tour; BOMC alternate, Home Style Book Club main selection, Better Homes and Gardens Book Club alternate. Copyright 1990 Reed Business Information, Inc. From Library Journal This "Fannie Farmer for the Nineties" is not so very different from the Fannie Farmer for the Eighties. Cunningham's major revision and 12th edition of this 94-year-old

title was published in 1979; for this edition, she has dropped some "stodgy" recipes and added 300 new ones--Lobster Newburg, Capellini with Salsa Cruda, Baked Apples. There are new, fairly brief chapters on microwaving, outdoor cooking, and vegetarian dishes (new dishes and other vegetarian dishes are highlighted throughout the book). This by no means replaces the 12th edition, but Fannie Farmer remains a classic, making Cunningham's latest revision essential for most collections. Previewed in Prepub Alert, LJ 5/1/90. Copyright 1990 Reed Business Information, Inc. From the Inside Flap Celebrating the 100th anniversary of a great American classic, the 13th edition with a new introduction by the author. "From the Hardcover edition.