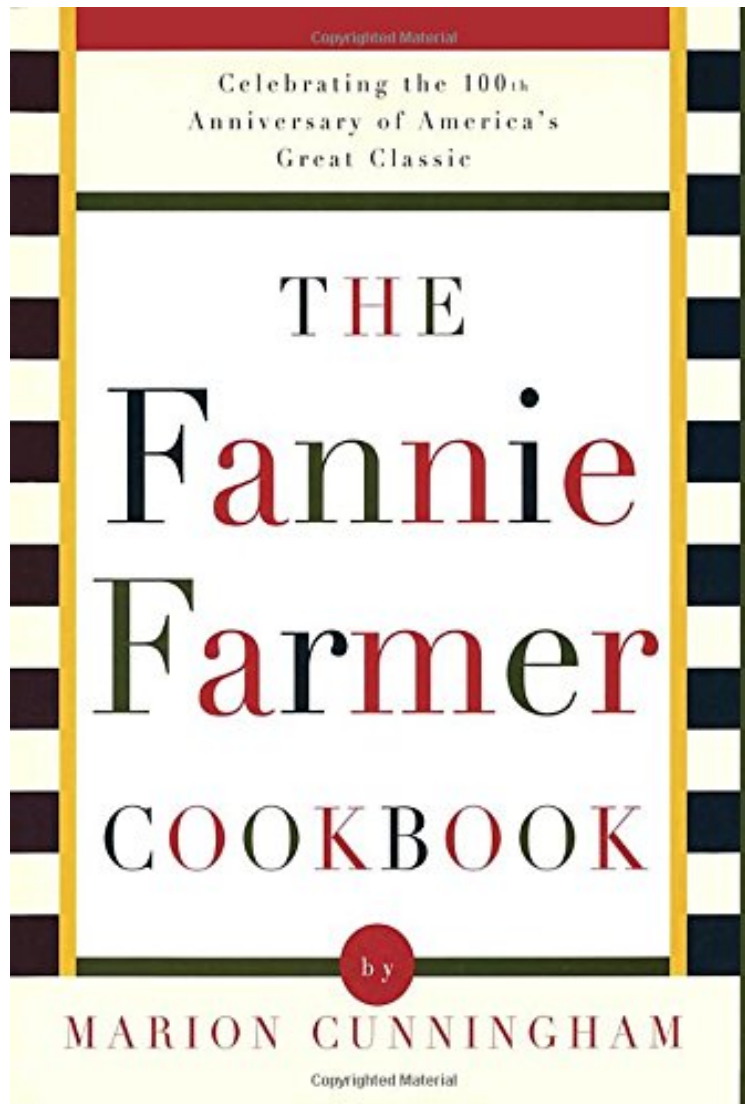


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## The Fannie Farmer Cookbook: Anniversary

Marion Cunningham, Fannie Farmer Cookbook Corporation, Archibald Candy Corporation, Lauren Jarrett  
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**Marion Cunningham, Fannie Farmer Cookbook Corporation, Archibald Candy Corporation, Lauren Jarrett :** **The Fannie Farmer Cookbook: Anniversary** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Fannie Farmer Cookbook: Anniversary:

3 of 3 people found the following review helpful. Recommend with reservations By Britt Schrader Marion Cunningham knew her stuff but I have a strong preference for the 11th edition (and earlier). This cookbook went thru such a major revision that it was really a rewrite during a time that almost ruined American home cooking (80s-obviously just my opinion but I read enough cookbooks that it's on a de net foundation). That being said, this is a solid cookbook for

those looking for "California" type homecoming (as opposed to Midwest or Southern).<sup>3</sup> of 3 people found the following review helpful. Every Kitchen Needs This Book By Debbie Every kitchen needs this book. All of your classic American recipes are in this book and uses the most common ingredients. The dirtiest pages in my book are griddlecakes, banana nut bread, beef stroganoff, split pea soup, scalloped potatoes, pie dough, peanut butter cookies and hollandaise sauce. This is probably the fourth or fifth edition of this book I've purchased. When this one wears out, I'll buy another one, or the next edition.<sup>4</sup> of 4 people found the following review helpful. Fanny Farmer is my cooking bible By EVazI received a copy of this book as a house-warming gift over 30 years ago. Its yellowing, the binding is broken, yet it sits in a prominent spot on my kitchen bookcase. I raised my daughter to use this book and have gifted it to numerous people. It contains several measurements and conversion charts. Want to learn how to boil an egg, its in there. Not sure what a fresh herbs look like or what the different cuts of beef are, its all in there. Need to know how to hold a knife, carve a roast, can fruits and veggies, roll pastry, bake and frost a cake - that's all in there, too. Many of the recipes in my daily and special occasion repertoire are from this book. I purchased this edition for my step-daughter, who is afraid of the kitchen. She's learning without fear...

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.

.com Marion Cunningham's brilliant revision of this classic home cooking reference addresses "good everyday cooking." Cunningham states that "every meal should be a small celebration," and she eases the preparation of those celebrations with clear, straightforward instructions and hints on how to make the most of every meal through beautiful presentation and balanced nutrition. The chapter on microwaved foods is clear and presents recipes that are simple and taste great. Cunningham's work especially shines in the chapters on baking, as might be expected from her work on *The Fannie Farmer Baking Book* and *The Breakfast Book*. Your piecrusts will always be crisp and flaky under her tutelage. From the Inside Flap Celebrating the 100th anniversary of a great American classic, the 13th edition with a new introduction by the author. About the Author Marion Cunningham (1922-2012) was born in southern California and lived much of her life in Walnut Creek. She was responsible for the complete revision of *The Fannie Farmer Cookbook* and was the author of *The Fannie Farmer Baking Book*, *The Breakfast Book*, *The Supper Book*, *Cooking with Children*, and *Learning to Cook with Marion Cunningham*. She traveled frequently throughout the country giving cooking demonstrations, contributed numerous articles to *Bon Appetit*, *Food Wine*, *Saveur*, and *Gourmet* magazines, and wrote a column for the *San Francisco Chronicle*. In May 2003 she received the Lifetime Achievement Award of the James Beard Foundation.