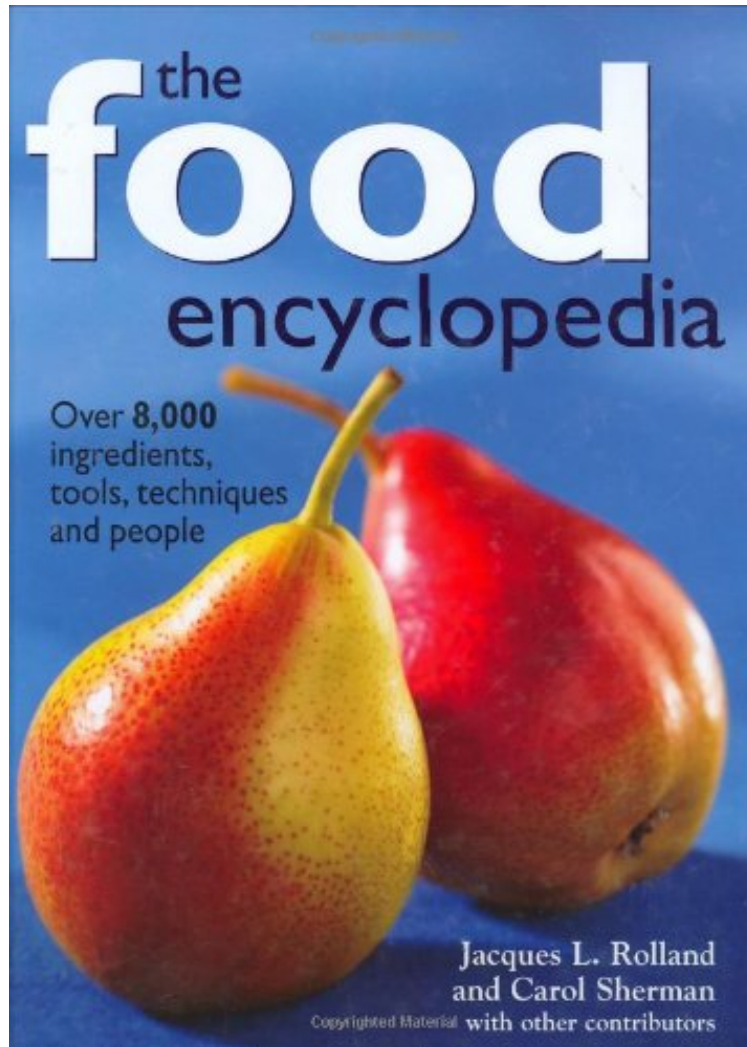


(Free and download) The Food Encyclopedia: Over 8,000 Ingredients, Tools, Techniques and People

The Food Encyclopedia: Over 8,000 Ingredients, Tools, Techniques and People

Jacques Rolland, Carol Sherman
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Jacques Rolland, Carol Sherman : The Food Encyclopedia: Over 8,000 Ingredients, Tools, Techniques and People before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Food Encyclopedia: Over 8,000 Ingredients, Tools, Techniques and People:

0 of 0 people found the following review helpful. chew BEFORE you swallow !! By Roibeard o hAirtvery heavy-poundage is not perfection !!- but okay book regarding food and variations of cooking terms, meat parts, coffee, salt and i'm making it sound much more interesting than it is. 8000 articles, yes, but on 700 pages !! so, it will give you a few easy pitches to swing at but you won't see the Major League stuff !! that's what I was looking for. I lost a book

that was the most excellent book for everything about food and still can't find it I guess . sorry it's not the best review for a book but there you are !!3 of 3 people found the following review helpful. Lots of Range; Little DepthBy Chris AntonI find this useful once in a great while. It does have a fabulous number of entries, but none of those entries are of encyclopedic depth. Labeling this a dictionary would be far more accurate. If you just want a quick "Oh, that's' what it is!" answer, this is a fairly good resource. I have to admit I found entries such as a profile of the person who developed ammonia-based refrigerants moderately interesting, but definitely not something I'd be looking up for food knowledge. There are some bad editorial decisions, such as using illustration space to show what dry-measure measuring cups might look like as opposed to showing what some of the more unusual food ingredients look like. This certainly is not up to college textbook level, however a student taking high school home economics cooking classes would probably find it very useful. Final verdict: Had I known the contents, I would not have purchased it.0 of 0 people found the following review helpful. Big Book Small IdeasBy JoPopI received this book today as a Christmas gift after suggesting to my wife that it would make a fine gift. I was about to roast a chicken today and looked for tips thinking that I might learn something new or of use. What a waste. It has about 13 items listed for chicken, and nowhere does it offer any tips on preparing the many chicken dishes one can prepare.. I wasn't expecting a recipe book but was hoping to find tips and instructions on the preparation of basic home style dishes. I don't know who would find this tome of any use at all. I can find what a roaster is by just doing an internet search for roaster. This is something you'd expect to find in the bookstores bargain bin and even then it would be a waste of money. Door stop it is. If it wasn't Christmas I'd be P'd O.

The most comprehensive and authoritative food encyclopedia available. Cooking can be a wondrous adventure, especially with a thorough understanding of the history and origins of food, a grasp of the cultures and environments involved, and an appreciation for those who over the years have played key roles in its development. The Food Encyclopedia has 8,000 entries, with cross-reference on foods, wines, beverages, cooking methods and techniques, and biographies of prominent people. It is the most comprehensive food reference in the marketplace today, featuring 500 stunning illustrations and photographs alongside its extensive coverage. In the entry on arugula, for example, we read that it is an assertive salad green, *eruca sativa*, has a peppery taste somewhere between nasturtium and watercress, and is used frequently in Mediterranean dishes. The ancient Romans used both the leaves and the seeds of arugula. Thomas Jefferson, in detailed written instructions to his gardener at Monticello, listed arugula as essential for his kitchen garden. Included are more than 150 biographies of prominent individuals -- chefs, authors and inventors -- who have contributed to food and its lore. Chefs include Julia Child, Paul Bocuse, Alice Waters and Michael Stadlander. Among the notable authors are Elizabeth David, M.F.K. Fisher and Irma S. Rombauer. The inventors include Carl Sontheimer the developer of the Cuisinart food processor. Becoming more familiar with words and terms, and finding out the background behind a food or an ingredient, ensures a well-prepared dish and adds to the pleasure of serving it. For any cook, this authoritative and fascinating book is an outstanding reference and cookbook companion.

This is no casual consumer's guide, but an in-depth reference appropriate for college-level culinary school holdings and many a public lending library's reference collection. ... Cooks seeking a serious all-in-one reference will find this a treasure trove of historical and culinary detail. (Diane C. Donovan The Midwest Book (California Bookwatch))Whether you're looking for an entertaining read or need some mealtime advice, this authoritative guide is a one-size-fits-all. (Diane Hodges Cookbook Digest)Oh, foodies, celebrate! ... Hours and hours of delicious reading. (Arizona Daily Star 2007-04-18)One of the most complete [food reference books] I've ever seen in a single volume. (Dave DeWitt Fiery-Foods.com)You won't find a better food reference... This is an excellent reference for the home cook. (Carol Anderson Escondido North County Times 2006-12-14)Selected as one of the "Best of Reference 2007" by the New York Public Library. (New York Public Library (nypl.org))[Winner of a Special Jury Award in 2006:] Robert Rose won its first Best in the World award in the year 2000. Every year it publishes books which become references on their subjects, with very professional writing, research and editing. This Food Encyclopedia is a new masterpiece, after many others. (Gourmand)Brings together in-depth information and meanings of the latest culinary trends and techniques... this authoritative source will delight anyone who loves food. (Susan C. Awe American Reference Books Annual)This is the newest reference book on my desk, and it has already come in handy several times. (Florida Times-Union 2006-11-02)Not only is this heavyweight packed with answers to all of your questions about what's on your plate, but it also offers 120 biographies of prominent people in the culinary world and information about cooking methods. As a result, the book is a food reference guide for restaurant guests and novice cooks, as well as serious epicures and Trivial Pursuit aficionados. (Phoenix Home and Garden)A book for everyone who likes food, cooking or simply being informed about the world today and things we eat... just plain fun to read. (Jo Ellen O'Hara Birmingham New 2006-11-08)A wealth of information... It is extremely user-friendly, and the quality of the presentation throughout is a highlight... This readable work is a great resource for people interested in the culinary arts. Summing Up: Recommended. General readers and practioners. (J.C. Tucker Choice)About the Author Jacques L. Rolland has a degree in culinary art and hotel management, and is also a certified sommelier. Representing the third

generation of hoteliers and restaurateurs in his family, he owns and operates a glorious hotel in Oregon's wine country. Excerpt. Reprinted by permission. All rights reserved. Introduction "Tell me what you eat and I will tell you what you are:" - Jean Anthelme Brillat-Savarin, *The Physiology of Taste (La Physiologie du got)*, 1825 Although all animals eat, only humans discuss and write about this most basic need. Our survival and ability to thrive depend upon the nutrients food provides, and what we eat, not to mention how it is prepared, appreciated and remembered, is as deep and complex as any work of art. To learn about ourselves as consumers of food is to be in touch with the deepest aspects of our humanity. Ever since Eve ate the apple in the Garden of Eden, our taste buds have influenced the course of world events. "The fate of nations depends upon the way they eat," concluded the French gourmand and epicurean Brillat-Savarin. Thoughts about the way we eat permeate culture, from literature, religion, philosophy and anthropology to science and medicine. In fact, food is such a fundamental part of our lives, we're likely to take it for granted, which would be a terrible mistake. The journey from our ancestors' discovery of fire to the fine art of gastronomy is the story of the human race, an eventful romp, loaded with lively anecdotes and startling information. Often it makes great bedtime reading. Whether you're looking for an entertaining read or the answer to a specific culinary question, *The Food Encyclopedia* offers a unique vantage point from which to expand your knowledge of food and your appreciation of cooking. Food words, such as the names of fruits and vegetables, recipe titles and cooking techniques or terminology, rarely come about by chance. Insight into their historical origins is not only interesting -- it makes the adventure of cooking all the more enjoyable. You likely recognize restaurant as a place to eat. But do you know its fascinating history? For the answer, turn to page 544. Based on many years of research from a wide range of sources and containing more than 8,000 definitions of key food and beverage terms, techniques and biographies of prominent food people, including famous chefs, authors and inventors, as well as a wealth of historical background, this treasury of food lore is much more than an excellent resource. It's a book to browse through, one that will take both the interested amateur and the professional cook on a delightful journey through the world of food.

How To Use This Book This book has been organized with two main objectives in mind. Firstly, we encourage browsing. Culinary literature can be very entertaining, and we hope we've opened the door to an enjoyable journey through the world of food. The book should be a good read and fun to browse through. Secondly, we've worked hard to make this an excellent reference work, the first you'll turn to when you have a question about food. The answers to specific questions are easy to find and wherever possible will open the door to further exploration. Here's some handy information to help you look up your favorite words.

ALPHABETICAL ORDER. All entries are in alphabetical order. When entries contain more than one word -- for example, *la carte* -- they are treated as a single word (*lacarte*). Thus, *akala* comes before *la carte*.

CROSS-REFERENCING is indicated in bold when the word is unusual and the reader wants to learn more about it, such as *gnose*, which is mentioned under *cake*. It also has its own listing. For more information about *gnose*, go to **G**. **BOLD** is also used for easy access to words within an entry when the reader has been referred to it. **ITALICS** are used to indicate foreign phrases, genus names, and book and magazine titles.

MORE INFORMATION. Many entries end with a list of other entries to see for additional information about similar foods. For instance, under *cheese*, you'll find a comprehensive list of all the different cheeses listed throughout the book from **ADMIRALS** to **YARG**.

MULTIPLE MEANINGS. When a word has multiple meanings, the first entry is the most common usage followed by the other meaning(s).

MULTIPLE NAMES AND SPELLINGS (for example, *ajowan* -- also *ajwain*) are in bold. Because many food terms have multiple names, they are listed under the most common usage and cross-referenced. For instance, *Queensland nut* will refer you to the more common usage *macadamia nut*.

SUBTOPICS are cross-referenced with listings of a larger scope -- for example, *brown rice* will send you over to *rice* for a comprehensive look at this ancient grain.

VARIETIES. When a main entry such as *apples* has many different varieties, they are grouped together in a breakout box for easy reference.

Contributors Jacques L. Rolland has a degree in culinary art and hotel management and is a certified sommelier. His appreciation and knowledge of food has been honed from the many cultures he has experienced. He is the author of *The Cook's Essential Kitchen Dictionary*. Carol Sherman is an author and award-winning editor with a special interest in food and health. She has edited many bestselling cookbooks and food-reference books including *The Food Substitutions Bible*, winner of a 2006 International Association of Culinary Professionals (IACP) cookbook award. She was the managing editor of the travel magazine *Destinations* and founding editor of Thomson newspaper's *Healthfile*. She is the co-author of *Highlights: An Illustrated History of Cannabis and Yoga in a Muskoka Chair*. Christina Anson Mine is the managing editor of *Canadian Living* and *Homemakers* magazines. She received a degree in Spanish from Washington's Georgetown University and spent her third year studying in Spain. After graduation, she lived for a year in Kyoto, Japan. Much of her professional life has been spent as a magazine editor, focused on food, nutrition, health and fitness as well as copy editing a variety of cookbooks and reference works for Robert Rose Inc. Her love of food was born during her childhood in Massachusetts and developed into a passion once she began to travel internationally. Jo Calvert is a writer and senior editor at *Canadian Living* magazine specializing in gardening and crafts. One of her great pleasures is baking apple pies with fruit picked from the trees she planted herself. Jo dedicates her work in this book to Moira Gillette, who loved to cook unusual dishes for the usual crowd. Judith Finlayson is a journalist and author who began her career writing feature food articles, reviewing restaurants and developing recipes for magazines. Her work

has been published widely in Canadian newspapers and magazines and she is the author of ten books, six of which are bestselling cookbooks. Stephanie Ortenzi is a Toronto writer who took a 15-year hiatus from editorial work to become a professional chef. She has cooked at a number of Distinguished Restaurants of North America (DIRONA) and returned to writing full-time in 2004. Her work has been published in business, news and lifestyle magazines.