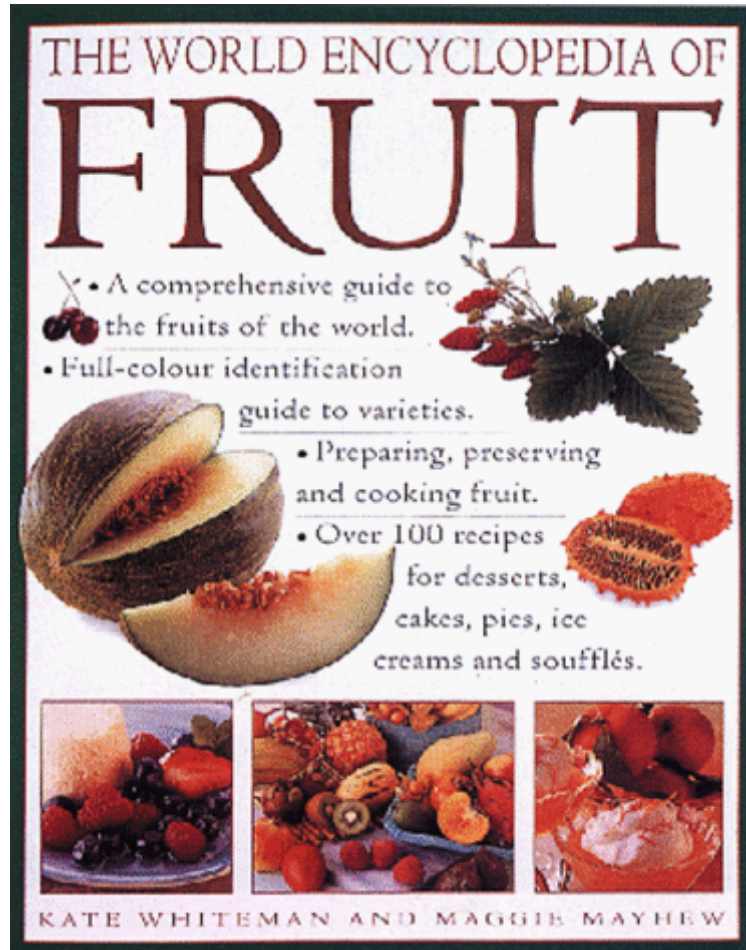


## The World Encyclopedia of Fruit

Kate Whiteman

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9.00 x 1.00 x 6.00l, #File Name: 1859677576256 pages | File size: 70.Mb

**Kate Whiteman : The World Encyclopedia of Fruit** before purchasing it in order to gage whether or not it would be worth my time, and all praised The World Encyclopedia of Fruit:

28 of 28 people found the following review helpful. A recipe book with some fruit picturesBy A CustomerThis is not a "comprehensive guide to the fruits of the world" , but a pictorial book of some fruits with recipes. In the editorial review is stated that "each section details how and where is fruit is grown". This is not true.The reference author ,Kate Whiteman,a food writer and restaurant inspector does not tell you how to grow the fruits. On page 120, you have instructions with pictures for peeling and de-seeding grapes:"2... peel the grapes with your fingers.3.Cut each grape in half and pick out the pips with the tip of a sharp knife". The exotic fruit section has 28 pages, covering exactly 37 types of fruits, with 3 pages dedicated to banana,2 pages about dates and mangoos,and very short mention of other fruits.Pictures of longans and kubos are missing.In the editorial review the author of recipes ,Maggie Mayhew,is not even mentioned. But this is the only useful part of the book.More than 100 pages of recipes are presented with beautiful pictures. The recipes should be published separately in the future.This is really two books in one: a reference

book and a recipe book. The rating is for the reference book.0 of 0 people found the following review helpful. About half recipes, half reference, all awesome and fruity.By amelocikI was looking originally for more data and fewer recipes, but this turned out to be an excellent purchase.Big beautiful pictures of fruit. And lots of references to different fruits. And how to cook different fruits.Basically: as advertised.2 of 2 people found the following review helpful. FruitliciousBy Lisa HowardPaging through this European-published guide to fruit is like going on a mini-vacation to exotic destinations. Kate Whiteman breaks fruits into categories--stone fruits (those with pits, like apricots and plums), citrus fruits, berries/currants, etc.--and then gives invaluable information on each individual fruit, such as where it's from and how to prepare it. Full-color pictures accompany each description. I'm tempted to take this book along with me the next time I prowl through Westborn's produce section--I'd feel better about buying a horned melon (a.k.a. kiwano) if I could reference Whiteman's advice on when it's ripe.Some interesting tidbits about exotic fruit:\* An individual jackfruit can weigh up to 44 pounds. FORTY-FOUR POUNDS!! I'd love to see one of these in person, though--yet another reason to go to Malaysia. (As if rambutans weren't enough...)\* Snake fruit really does look like it's covered with snakeskin. It apparently tastes like creamy apples; I hope I can taste one for myself some day.\* You can scoop the flesh of the dragonfruit out of its skin and use the skin as a serving bowl. What a great idea! Talk about exotic dishware.\* Soursop is a variety of the cherimoya, which looks a bit like an artichoke with soft outer leaves. Custard apples are another variety. This clears up a big mystery for me--when I lived in Costa Rica, I always saw "Soursop" listed as an ice cream flavor and could never figure out what the heck it was. Seeing as cherimoya is native to South America and the West Indies, now it all makes sense.\* Curuba, also known as "banana passionfruit," is elongated and yellow like a banana but has the innards of a passionfruit. Other varieties of passionfruit include granadillas (the largest member of the family) and maracoyas, also called "yellow passionfruit." Again, huge mystery solved: I went through cartons of maracuja juice like mad when I lived in Germany and wondered all the while why the English word for maracuja was maracuja. When I finally realized I had been drinking passionfruit, I wondered why the damned dictionaries hadn't just called it passionfruit. Ah-hah!You can find my other cookbook reviews at [...].

This is a comprehensive guide to the fruits of the world, with identification to varieties presented in full-colour. Guidelines are given for preparing, preserving and cooking fruit, and over 100 recipes are included.'

About the AuthorKate Whiteman has written The Italian Ingredients Cookbook and Microwave Fish Cooking, and has been a food writer for almost thirty years.