

Woman's Day Encyclopedia of Cookery Vol. 3

Eileen (editor) Tighe

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Eileen (editor) Tighe : Woman's Day Encyclopedia of Cookery Vol. 3 before purchasing it in order to gage whether or not it would be worth my time, and all praised Woman's Day Encyclopedia of Cookery Vol. 3:

0 of 0 people found the following review helpful. Educational, Inspirational, Gorgeous Cookbook from the 1960's.By MarilsI think you can judge the greatness of a cookbook when you are still turning to it after 50 years.In the 60's, my mother spent 12 weeks, buying 1 volume per week, until she had the whole collection. Back then, you could not buy them all at once. Just to give you an idea of how many recipes are in these books, the master index for the recipes in this 12 book collection is 86 pages long (and that is in small print with 3 columns of recipes on every page).Volume 3 ranges from Cauliflower to (how to superbly cook) Cremes and Custards. Each book has its own index in the back of the book, and each recipe is also included in the master index in Volume 12. As a bonus, at the end of every book is a list of 100 menus using as least one recipe from that collection. For example, Menu 1: Rainbow Fruit, Hot Sausage Slices, Skillet Corn Fritters, Orange Ginger Marmalade. Menu 2: Rib Roast of Beef, Yorkshire Pudding, Frenched Green Beans, Boston Lettuce and Watercress Salad, Fruit Compote Almondine, Sand Tarts.In Vol. 3, popular areas of the book include sections on: Chafing Dish Cookery, Cherry, Chicken, Chinese Cookery, Chocolate, Chowder, Christmas, Coconut, Coffee, Coffeecake, Coleslaw, Cookies, Corn, Crab, and many more.The book is filled with illustrations and GORGEOUS photographs on high quality paper. Furthermore, each topic includes information about the subject. For example, on the topic of Celery, you will find a descriptions and info on its origin, varieties, latin name, availability, a purchasing guide, storage, and basic preparation followed by recipes including celery as a main ingredient..Many dishes are from various cuisines around the world, and you will find the Anglicized version of their

original names below. For example: Fried Rice (CH'AO FAN).....Pork and Watercress Soup (CHU JOU PI CHI T'ANG), etc. There are a couple of sections in this book that are outstanding. Take coffee, for instance. There are recipes for Iced Coffee, Frosted Coffee, Campfire Coffee, Church Supper Method Coffee, Instant Coffee for a Crowd, Cafe au Lait, Cafe Brulot, Mocha de Luxe, Iced Mocha de Luxe, Irish Coffee, Turkish Coffee, Coffee Imperial, Mocha, Coffee Shake, and Coffee Ice Cream Soda. Pretty amazing considering that this was written in the 60's long before anyone ever heard of a frappucino, and here it shows how to do it all with out those expensive coffee machines or flavored creamers you see sold on tv and in stores. Another outstanding section is the extended Christmas section. There, you'll get all the recipes for 4 different Christmas feasts, including information of how to help prepare dishes days in advance. For example, there's a Yuletide Feast with Pate Lise, Twin Stuffed Capons with 2 stuffings and capon gravy, apricot glazed ham with madeira sauce, potato rosettes, turnips with mushrooms, brussels sprouts and chestnuts, watercress and cherry tomatoes, plum puddings with rum sauce, and pistachio Bavarian with strawberries. Other feasts include Low Country Christmas...Christmas Dinner for 8... and Christmas Dinner for 12. Furthermore, since Christmas time is a time for visiting, there are also menus for "After the Caroling Party," "Trim the Tree Supper" "Open House Buffet," "Christmas Brunch," "Round the Clock Table," as well as a Christmas cookie section with 18 great selections for the holidays, including: Moravian Spice cookies, Cream Cheese Foldovers, Lizzies, Lebkuchen, Chocolate Pinwheel Cookies, Oatmeal Lace Cookies, Butter Pecan Balls, Holiday Fruit Drops, Leckerli, etc. And that's just the Christmas cookies section, not the cookie section which is shown later in the book. (See photos) If you celebrate Hannukah instead of Christmas, you will find a varied and representative collection of favorite Jewish dishes, plus a special group of holiday recipes in Vol. 6 under Jewish Cookery. Through the years, this book collection has come in handy in a number of situations. When my girl scout troop needed to make Japanese food to sell at a food fair, we turned to the section on Japanese Cookery to see what we could find to make. Years later, when my roommate had a friend of hers come to visit from Brazil, we turned to the section on Brazilian Cooking to make him feel at home. When we wanted to surprise a friend with a Caramel Cake like his mother made in the South, this collection is where we found it. Every Christmas, I get a number of my Christmas cookie recipes from this book. The only limitations I see with this book are the fact that it was written in the 1960's, so you won't find recipes for the microwave. 0 of 0 people found the following review helpful. Just Buy for the DeLux Cheesecake By Blinesmom This volume contains our family's FAVORITE cheesecake recipe: DeLux Cheesecake. We've tinkered with the proportions a little, but it is absolutely divine.

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