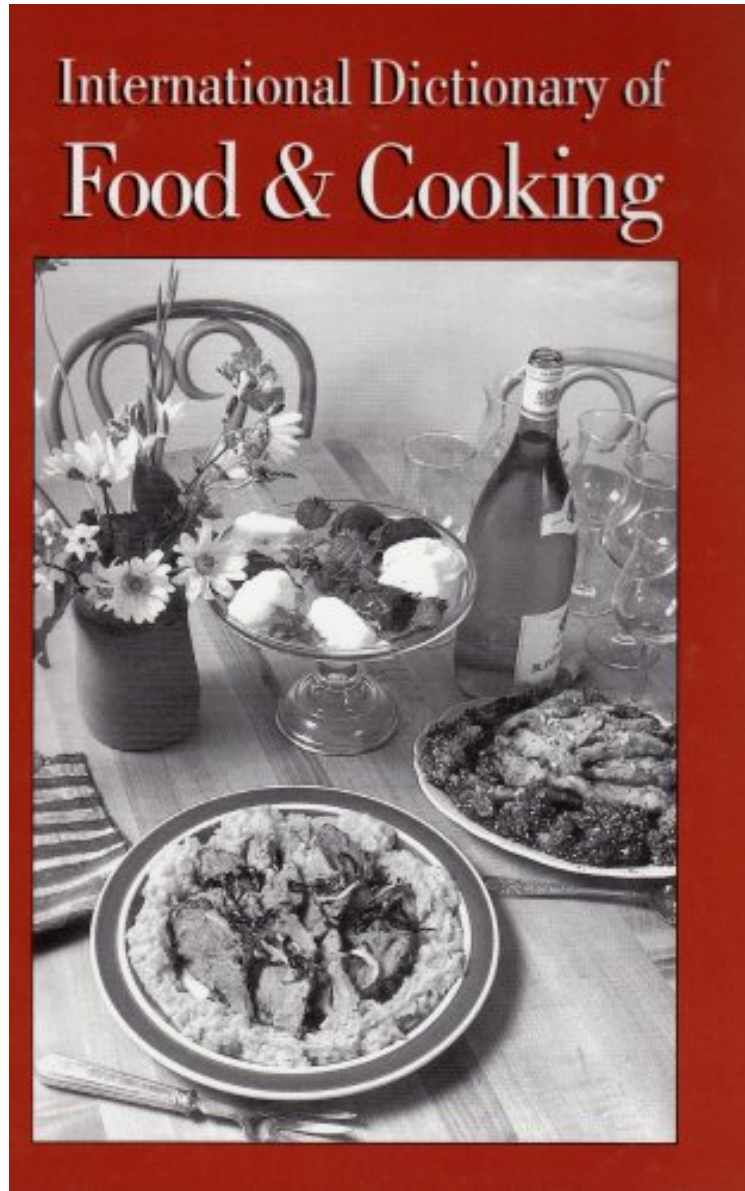


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International Dictionary of Food and Cooking

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From Routledge : International Dictionary of Food and Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised International Dictionary of Food and Cooking:

0 of 0 people found the following review helpful. A top Culinary DictionaryBy I. SeligmanThis dictionary is more useful to me than Food Lover's Companion perhaps 6,000 entries in specific areas-when I am researching international foods, techniques and products. The IDFC's advantage is it's huge breadth of coverage, with a terse description of over

24,000 items. With its breadth of coverage, it does not have the depth of Food Lover's Companion in some topics, and it curiously lacks the FLC's pronunciation, a glaring defect in any dictionary. When the IDFC is compared to Alan Davidson's erudite Penguin Companion to Food (or the hardcover version, the Oxford Companion to Food), which has WAY fewer topics, the IDFC does not present the concentrated depth as well. Davidson has about a page on "Celtic Feasting", and half a page on "Haggis", whereas IDFC has different Celtic dishes, and a terse paragraph on "haggis". Really, the same goes for reference books on any subject; one needs to have several texts to savor, and sort through to find the information you need in both depth and breadth. Certainly, as a dictionary the IDFC dwarfs the PCF by having over 22,000 thousand entries more than PCF, simply because the PCF is not a dictionary. What to choose? I chose to have all of the above texts on my shelf. You additionally may select these and other reference texts in the specific areas in which you have a particular focus, be it French cookery, Medieval cookery, Caribbean cooking, etc. Because of the varied approaches and unique strengths of each reference book, I find them very complementary to each other, and, combined on one's bookshelf as a reference system, they, together, are certainly superior in accuracy, depth and breadth, to any "Googling" of a particular food item, term or technique. 0 of 0 people found the following review helpful. Good reference material By Jo When added to my other reference material this is a great book. Has lots of terms not mentioned in any other works. 0 of 0 people found the following review helpful. Interesting By Linda Very interesting book

First Published in 1998. Routledge is an imprint of Taylor Francis, an informa company.

From Library Journal This practical culinary reference source serves up crisp, succinct definitions for over 24,000 words and terms that professional chefs and amateur cooks encounter in their kitchens. The entries, varying in length from a few words to a paragraph at most, are arranged alphabetically, with the country of origin for foreign words and phrases indicated within those entries. While this book's British origins are readily apparent to anyone looking up a word such as cookie or biscuit or to those readers who happen across the several pages devoted to E numbers (food additives legal in the European Union), American libraries will still find this a useful addition to their reference collections. Other cooking dictionaries such as Jonathan Bartlett's *The Cook's Dictionary and Culinary Reference* (LJ 2/15/97) may provide more information for an individual entry, but when it comes to the sheer number and range of terms included, the International Dictionary leads the pack. Recommended for large public and academic libraries with an interest in the culinary arts. ?John Charles, Scottsdale P.L., AZ Copyright 1998 Reed Business Information, Inc. From Booklist Sinclair has compiled a source, originally published in Great Britain, with more than 24,000 food-related words that he believes are used in the English-speaking world, whatever their country of origin. The words defined include ingredients, implements, cooking processes, classic dishes, and words related to the medical, technological, and nutritional aspects of food. The style of writing has a definite British flavor--there is a see reference from potato chips to chips, English spelling is used, and the few recipes that are included use weight for the measure. There are also more than 1,500 entries for E numbers, which are numbers for food additives legal in the European Union. The international aspect of the book consists of definitions of terms from Argentina, the Balkans, Egypt, Iceland, Malta, Sri Lanka, West Africa, etc. Each is designated with an abbreviation for the country. Although the definitions are usually no more than three sentences, they are accurate and descriptive--for example, lutefisk (Norway), dried cod soaked in caustic soda, resoaked in water, and boiled, is described as an "acquired taste." Webster's New World Dictionary of Culinary Arts [RBB Ag 97] is a better choice for U.S. collections if only one food dictionary is needed. This new dictionary, Webster's, *Cook's Dictionary and Culinary Reference* (Contemporary, 1996), and the popular *Food Lover's Companion* (2d ed., Barron's, 1995) should define 98 percent of food-related terms. (*Food Lover's Companion* is now online through Epicurious Food--<http://food.epicurious.com>. "Recommended for large public and academic libraries with an interest in culinary arts." -"Library Journal