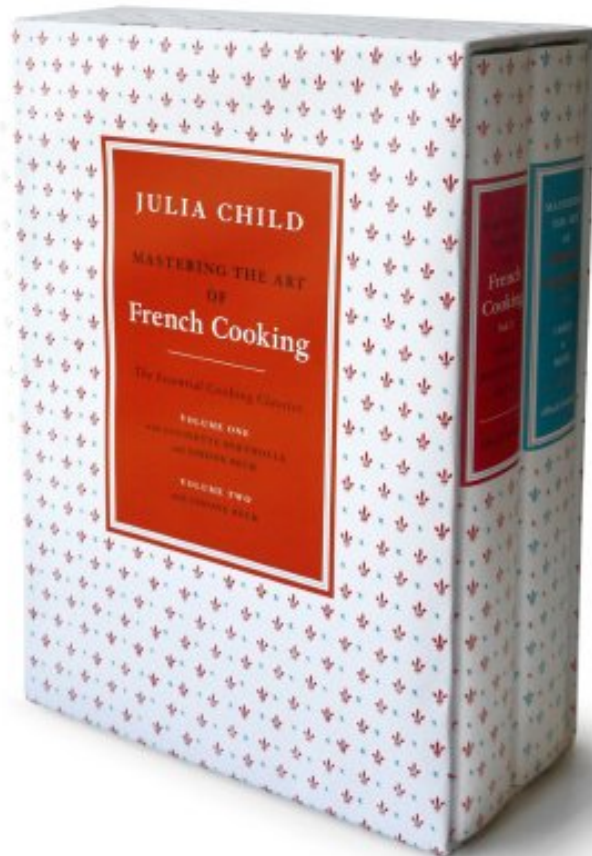


(Free pdf) Mastering the Art of French Cooking (2 Volume Set)

## Mastering the Art of French Cooking (2 Volume Set)

*Julia Child, Louisette Bertholle, Simone Beck*  
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#7022 in Books Alfred a Knopf Inc 2009-12-01 2009-12-01 Format: Box set Original language: English PDF #2 10.57 x 3.63 x 7.461, 6.45 #File Name: 03075935252 pages Alfred a Knopf Inc | File size: 47.Mb

**Julia Child, Louisette Bertholle, Simone Beck : Mastering the Art of French Cooking (2 Volume Set)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Mastering the Art of French Cooking (2 Volume Set):

0 of 0 people found the following review helpful. Treasured Buy - Reliable Seller By Ann PI am thrilled with my purchase of the famous cookbook!! It was exactly as the seller described; only a few small "usage or age" blemishes. The seller also included a couple of extras that were unexpected treasures. A four leaf clover silver good luck charms and a Pennsylvania Dutch cook book circa 1936. I already have some recipes picked out to try. What a wonderful

surprise. Thank you Melissa. Can't wait to Start Cooking. 1 of 1 people found the following review helpful. ... came back from Paris and she is absolutely in love with them By Momo I bought these for a friend who recently just came back from Paris and she is absolutely in love with them! She said they contain all the basic recipes she has wanted to try, and new ones that look delicious. 1 of 1 people found the following review helpful. IT Is A Keeper!! By Mary H. Doran Book looks great. It has lots of delicious recipes in it. Bought it for a relative for Christmas. They love it. Thank you Julia Child!! This Item came quickly. It is a hardcover new copy so the price is very good also. If you want to learn to cook or do cook and want something new to expand your cooking horizons, try this book of recipes. Thank you M. Doran

The perfect gift for any follower of Julia Child and any lover of French food. This boxed set brings together *Mastering the Art of French Cooking*, first published in 1961, and its sequel, *Mastering the Art of French Cooking, Volume Two*, published in 1970. Volume One is the classic cookbook, in its entirety 524 recipes. Anyone can cook in the French manner anywhere, wrote Mesdames Beck, Bertholle, and Child, with the right instruction. And here is the book that, for nearly fifty years, has been teaching Americans how. *Mastering the Art of French Cooking* is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. The techniques learned in this beautiful book, with more than one hundred instructive illustrations, can be applied to recipes in all other French cookbooks, making them infinitely usable. In compiling the secrets of famous Cordon Bleu chefs, the authors produced a magnificent volume that continues to have a place of honor in American kitchens. Volume Two is the sequel to the great cooking classic with 257 additional recipes. Following the publication of the celebrated Volume One, Julia Child and Simone Beck continued to search out and sample new recipes among the classic dishes and regional specialties of France cooking, conferring, tasting, revising, perfecting. Out of their discoveries they made, for Volume Two, a brilliant selection of precisely those recipes that not only add to the repertory but, above all, bring the reader to a new level of mastery of the art of French cooking. Each of these recipes is worked out step-by-step, with the clarity and precision that are the essence of the first volume. Five times as many drawings as in Volume One make the clear instructions even more so. Perhaps the most remarkable achievement of this volume is that it will make Americans actually more expert than their French contemporaries in two supreme areas of cookery: baking and charcuterie. In France one can turn to the local bakery for fresh and expertly baked bread, or to neighborhood charcuterie for pates and terrines and sausages. Here, most of us have no choice but to create them for ourselves. Bon appetit!

Praise for Julia Child and *Mastering the Art of French Cooking* Julia Child paved the way for Chez Panisse and so many others by demystifying French food and by reconnecting pleasure and delight with cooking and eating at the table. She brought forth a culture of American ingredients and gave us all the confidence to cook with them in the pursuit of flavor. Alice Waters, Chez Panisse *Mastering the Art of French Cooking* was one of my first introductions to my foundation of understanding the art of French cooking. The combination of reading Julia's book, working in the kitchen, and watching her television shows helped lead me to my beginnings in serious cuisine. Julia is . . . the grande dame of cooking, who has touched all of our lives with her immense respect and appreciation of cuisine. Emeril Lagasse, Emeril's Restaurant Julia has slowly but surely altered our way of thinking about food. She has taken the fear out of the term haute cuisine. She has increased gastronomic awareness a thousandfold by stressing the importance of good foundation and technique, and she has elevated our consciousness to the refined pleasures of dining. Through the years her shows have kept me in rapt attention, and her humor has kept me in stitches. She is a national treasure, a culinary trendsetter, and a born educator beloved by all. Thomas Keller, *The French Laundry* Julia freed the American public from their fears of cooking French. By doing so, she greatly expanded the audience for all serious food writers. Her demystification prepared that public for the rest of us. I believe that the television shows based on that landmark book did even more to encourage reluctant cooks to try their hands . . . much to our benefit. Mimi Sheraton 1961 A.D. Julia Child's *Mastering the Art of French Cooking* is published. Her black-and-white TV show on WGBH in Boston soon follows. Child is one of the great teachers of the millennium: She is intelligent and charismatic, and her undistinguished manual skills are not daunting to her viewers. An entire generation of ambitious American home cooks is instantly born. Jeffrey Steingarten *From the Inside Flap* Revised edition of the classic cookbook, originally published in 1961. *From the Back Cover* *Mastering The Art of French Cooking* is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring- green peas. This beautiful book, with more than 100 instructive illustrations, is revolutionary in its approach.