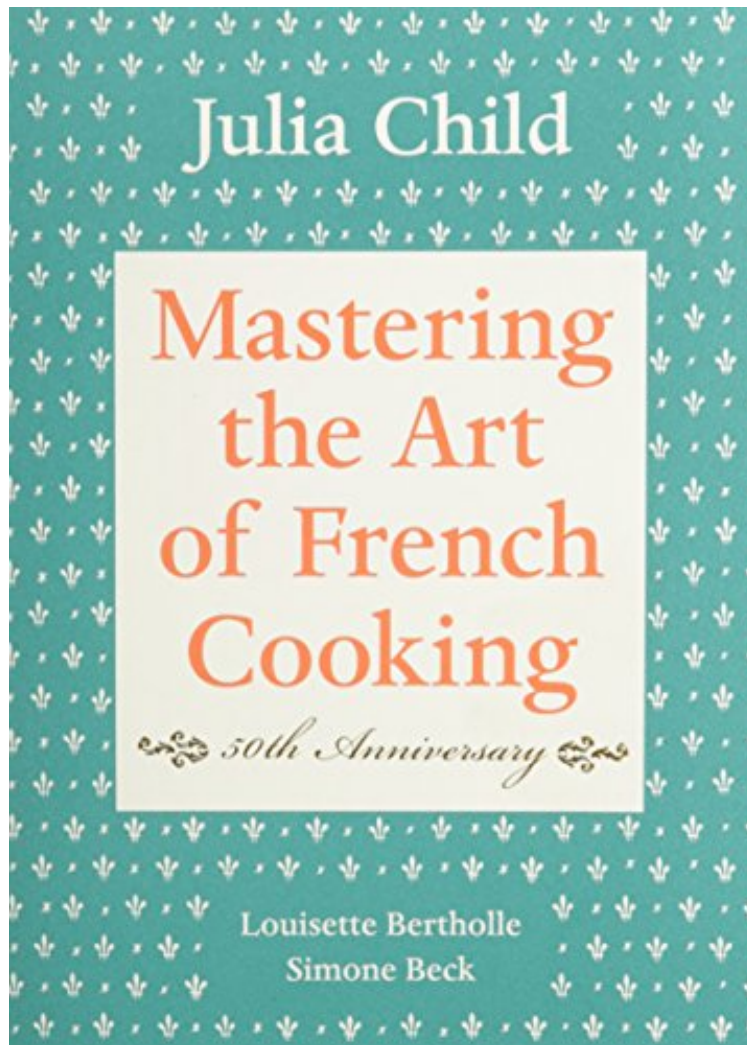


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Mastering the Art of French Cooking, Vol. 1

Julia Child, Louisette Bertholle, Simone Beck
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Julia Child, Louisette Bertholle, Simone Beck : Mastering the Art of French Cooking, Vol. 1 before purchasing it in order to gage whether or not it would be worth my time, and all praised Mastering the Art of French Cooking, Vol. 1:

0 of 0 people found the following review helpful. Treasured Buy - Reliable SellerBy 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 MomoI 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

This is the classic cookbook, in its entirety all 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 more than forty 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. This beautiful book, with more than 100 instructive illustrations, is revolutionary in its approach because: it leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection; it breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire; it adapts classical techniques, wherever possible, to modern American conveniences; it shows Americans how to buy products, from any supermarket in the United States, that reproduce the exact taste and texture of the French ingredients, for example, equivalent meat cuts, the right beans for a cassoulet, or the appropriate fish and seafood for a bouillabaisse; it offers suggestions for just the right accompaniment to each dish, including proper wines. Since there has never been a book as instructive and as workable as *Mastering the Art of French Cooking*, the techniques learned here can be applied to recipes in all other French cookbooks, making them infinitely more usable. In compiling the secrets of famous *cordons bleus*, the authors have produced a magnificent volume that is sure to find the place of honor in every kitchen in America. *Bon appétit!*

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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 Childs *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* "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 forty 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. This beautiful book, with more than one hundred instructive illustrations, is revolutionary in its approach because: - It leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection.- It breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations--bound to increase anyone's culinary repertoire.- It adapts classical techniques, wherever possible, to modern American conveniences.- It shows Americans how to buy products, from any supermarket in the U.S.A., that reproduce the exact taste and texture of the French ingredients: equivalent meat cuts, for example; the right beans for a cassoulet; the appropriate fish and shellfish for a bouillabaisse.- It offers suggestions for just the right accompaniment to each dish, including proper wines. Since there has never been a book as instructive and as workable as "Mastering the Art of French Cooking, the techniques learned here can be applied to recipes in all other French cookbooks, making them infinitely more usable. In compiling the secrets of famous cordons bleus, the authors have produced a magnificent volume that is sure to find the place of honor in every kitchen in America.