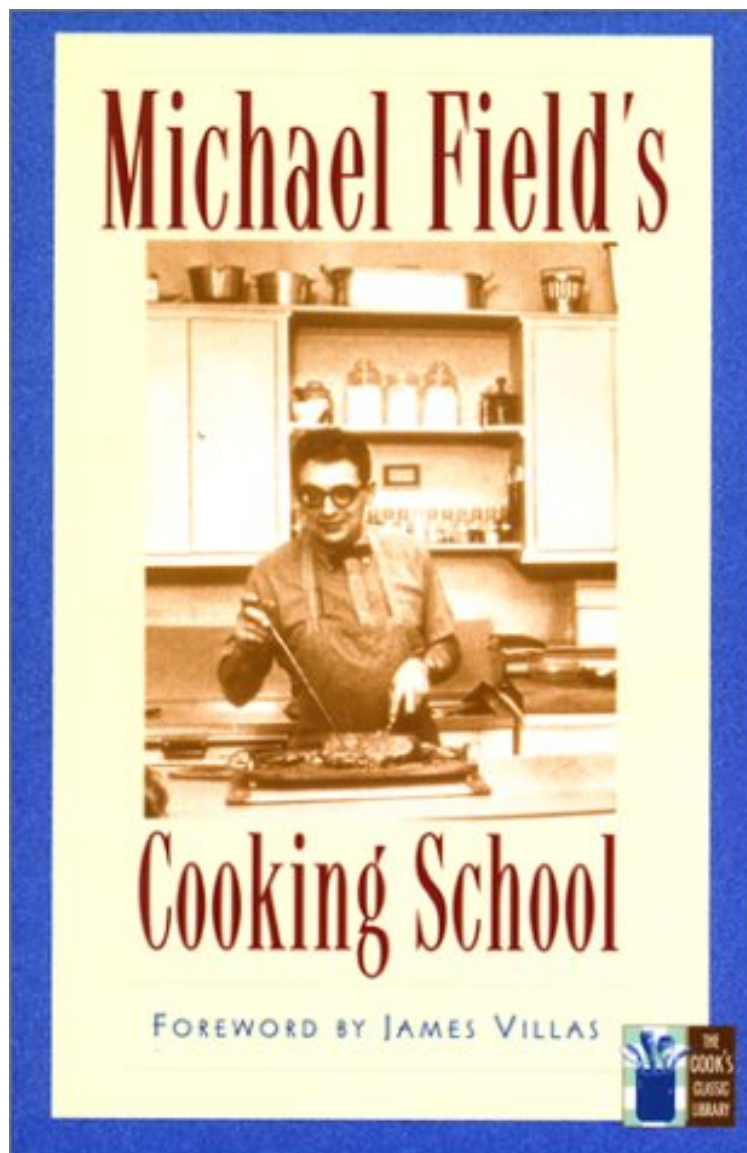


(Free and download) Michael Field's Cooking School (Cook's Classic Library)

## Michael Field's Cooking School (Cook's Classic Library)

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**Michael Field : Michael Field's Cooking School (Cook's Classic Library)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Michael Field's Cooking School (Cook's Classic Library):

0 of 0 people found the following review helpful. Oldie, Goodie, Buon appetitoBy cohasset7What a terrific read and I've tried some of the recipes which turned out great - not complicated. I bought this based on reading Nora Ephron's book and she was right! If you have a cook in your family or friends this is an oldie but goodie to add to their collection!0 of 0 people found the following review helpful. We were looking for a particular recipe, and although

...By Joyce R. Pratt We were looking for a particular recipe, and although the title wasn't what was expected, there was a recipe that seemed identical to the French Country Chicken we wanted. 7 of 7 people found the following review helpful. The definitive choice for foolproof awesome meals By David Stengle I am delighted to see this book back in print as I can now start giving it as a gift again. The book has very thorough and comprehensive instructions on small list covering all types of meals. Everything in the book is awesome. It is particularly good for people that want to cook great meals but don't have experience as the author assumes nothing. The book is not lavishly illustrated and has no photographs.

Michael Field was acknowledged by both his students and his peers as one of the truly great teachers of the art of cooking. He believed strongly in the predictability of good cooking -- and eschewed the concept of cooking as a mysterious art available only to a talented few. First published in 1965, "Michael Field's Cooking School" brings together over 100 recipes for every course of the dinner table. Field gives to the beginner cook explicitly detailed directions for the preparation of such classic dishes as Bagne Cauda, Coq au Vin, Osso Buco, and Crepes Suzette, and for the advanced cook, his variations and tips provide new insight. "Michael Field's Cooking School" will be a welcome surprise for Field fans and a delight for cooks everywhere.

.com His untimely death in 1972 has kept Michael Field from maintaining the rightful place he once occupied beside James Beard, Craig Claiborne, and Julia Child in the 1960s and 1970s, teaching Americans about the preparation of real, good food. During that time, he taught, wrote, and was general editor of the landmark Time-Life Foods of the World cookbook series, for which he also wrote several volumes. Michael Field's Cooking School was his first book. Written in 1965, it was reissued in 1998 as part of the Cook's Classic Library. Meticulously detailed instructions for every page make this a manual for technique. Its instructions are every bit as comprehensive as those in other classics of its time, like Julia Child's Mastering the Art of French Cooking. Field, however, includes recipes for dishes such as American Fried Chicken with Cream Gravy, Broiled Leg of Lamb with Avgolemono Sauce, Pesto Genovese, and Risotto Milanese. One reason for Field's stature is his expertise. The other is the lucid and enjoyable way he shares it. His methods are reassuringly precise but not didactic, and his words are deliciously flowing and lightly literary. From Library Journal "This is a book for the serious student of the art of cooking," said LJ's reviewer of this 1965 volume (LJ 5/15/65). More than just a recipe book, Field's text tries to teach readers to cook, and each chapter begins with a summary of what they can learn from the dishes as well as afterthoughts at each section's close. This remains "a good purchase." Copyright 1998 Reed Business Information, Inc. From the Back Cover Michael Field was acknowledged by both his students and his peers as one of the truly great teachers of the art of cooking. He believed strongly in the predictability of good cooking - and eschewed the concept of cooking as a mysterious art available only to a talented few. First published in 1965, Michael Field's Cooking School brings together over one hundred recipes for every course of the dinner table. Field gives to the beginner cook explicitly detailed directions for the preparation of such classic dishes as Bagne Cauda, Coq au Vin, Osso Buco, and Crepes Suzette, and for the advanced cook his variations and tips provide new insight. Michael Field's Cooking School will be a welcome surprise for Field fans and a delight for cooks everywhere. (6 X 9, 384 pages, illustrations)