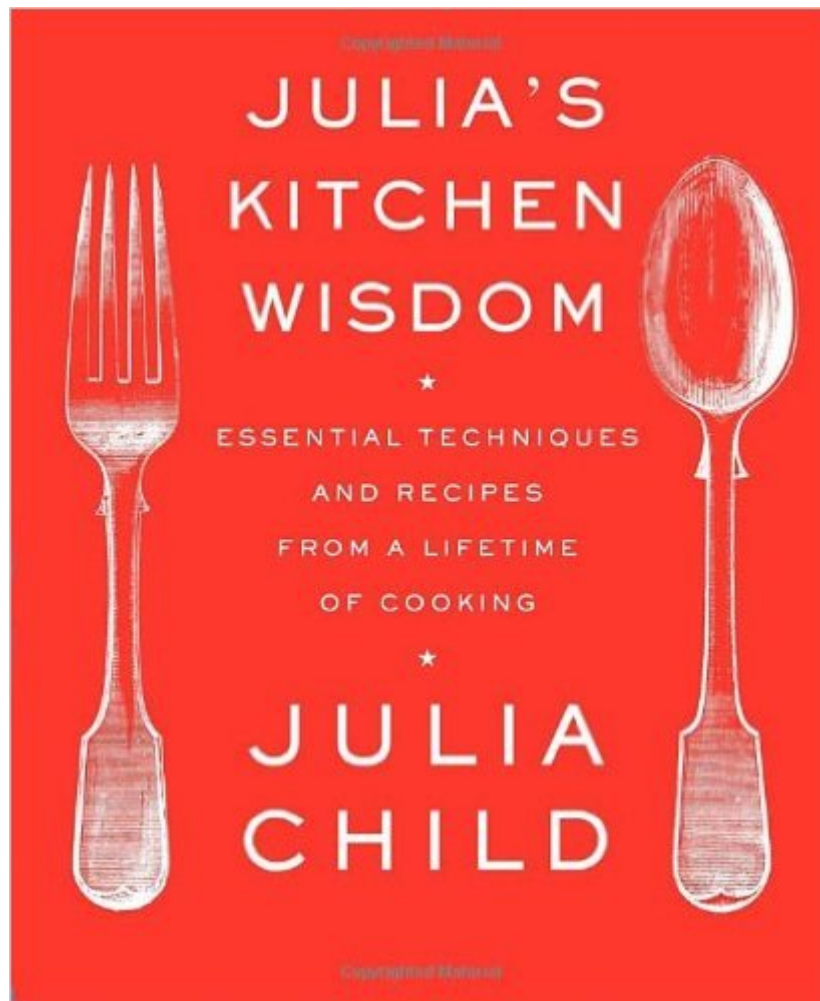


The book was found

Julia's Kitchen Wisdom: Essential Techniques And Recipes From A Lifetime Of Cooking



Synopsis

How many minutes should you cook green beans? Is it better to steam them or to boil them? What are the right proportions for a vinaigrette? How do you skim off fat? What is the perfect way to roast a chicken? Julia Child gave us extensive answers to all these questions “and so many more” in the masterly books she published over the course of her career. But which one do you turn to for which solutions? Over the years Julia also developed some new approaches to old problems, using time-saving equipment and more readily available products. So where do you locate the latest findings? All the answers are close to hand in this indispensable little volume: the delicious, comforting, essential compendium of Julia’s kitchen wisdom “a book you can’t do without.

Book Information

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Customer Reviews

After 40 years of cooking with fellow chefs and friends, Julia Child has developed a refined method for cooking her master recipes. In this cute little cookbook, she has also included variations to many of the recipes to show us all how creative cooking can be, yet how essential it is to follow the basic cooking truths. Julia was born in Pasadena, California. She then moved to Paris with her husband Paul and studied at the Cordon Bleu. After writing her first cookbook "Mastering the Art of French Cooking," in 1961, she appeared on many public television cooking shows. Judith Jones can be credited for discovering Julia Child, she is the best editor Julia Child could have ever found. She is very wise and once wrote me a nice letter to explain why my instructions in my own cookbook were too truncated. She loves the cookbooks she edits to have a personality and an easy flowing writing

style. I took her advice very seriously and she has in fact improved my writing by her one small comment. It is with that said, that I can say that her influence on this book has only made Julia's writing even more wonderful. I love the fact that Julia gives her editor so much credit in the Acknowledgments section. Without great editors, most cookbooks would never make it to the publishing stage. David Nussbaum was also very influential in the writing of this particular cookbook as he was with "Julia and Jacques Cooking at Home." He helped to gather information needed for this book from Julia's books and shows. He also spent time with Julia in Judith Jones's Vermont kitchen, working out the details of some recipes. The book I am reviewing is only 127 pages, but there is also a 288 page large print edition which I applaud Julia for considering and publishing.

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