

Cupboard Love 2 A Dictionary of Culinary Curiosities, Mark Morton, 2004, Cooking, 337 pages. Nominated in 1997 for a Julia Child Award, Cupboard Love is back, bigger and better than ever. In this updated and expanded edition, Mark Morton lays out a sumptuous feast of

The Cook's Essential Kitchen Dictionary A Complete Culinary Resource, Jacques L. Rolland, Sep 30, 2004, , 413 pages. Contains more than four thousand definitions relating to food and cooking, along with historical information for many of the words..

Field Guide to Produce How to Identify, Select and Prepare Virtually Every Fruit and Vegetable at the Market, Aliza Green, 2004, Cooking, 384 pages. Produce: It's not just apples and oranges anymore. Today's supermarket shelves are stocked with strange, exotic, and delightful items such as quince, jicama, kumquats, amaranth

The New Wine Lover's Companion , Ron Herbst, Sharon Tyler Herbst, Jan 1, 2010, Cooking, 698 pages. Updated with newly flourishing wine-growing regions, enhanced coverage of wine-producing practices and winemaking terms, a revised edition offers about 4,000 entries on grape

Rodale's Basic Natural Foods Cookbook , Charles Gerras, Jan 1, 1989, Cooking, 899 pages. Offers advice on meal planning and shopping and provides healthful recipes for appetizers, soups, sauces, salads, vegetables, grains, pasta, breads, meats, poultry, seafood

1001 Foods To Die For , Madison Books, Andrews McMeel Publishing,LLC, Nov 1, 2007, Cooking, 960 pages. An essential list for food lovers, this culinary catalogue features luscious photographs and descriptions of must-eat foods from soup to nuts--from all over the world..

Craig Claiborne's New York Times Food Encyclopedia , Craig Claiborne, Jun 1, 1994, , 496 pages. Three hundred helpful illustrations and more than one thousand entries highlight a comprehensive and entertaining A-to-Z food reference that covers various types of food

Whole foods companion a guide for adventurous cooks, curious shoppers, and lovers of natural foods, Dianne Onstad, 2004, Cooking, 533 pages. Each entry includes nutritional value, general information, buying tips, culinary uses, and, when appropriate, health benefits, lore and legend, by-products, and descriptions

The Kitchen Answer Book Answers to All of Your Kitchen and Cooking Questions, Hank Rubin, 2002, Cooking, 562 pages. The answers to your every kitchen and cooking question - for amateurs and professionals alike..

Plant systematics a phylogenetic approach, Walter S. Judd, 2008, Nature, 611 pages. A comprehensive introduction to vascular plant phylogeny, the Third Edition of Plant Systematics reflects changes in the circumscription of many orders and families to

Among the myriad foods and culinary subjects defined and explained are cooking tools and techniques, meat cuts, breads, pastas, and literally everything else related to good food and enjoyable dining. Handy appendices cover many topics including suggestions for substituting recipe ingredients, a microwave oven conversion chart, recommended safe cooking temperatures for meats and fish, and much more.

I have spent most of the past two days examining and reading and thinking about this book. I think the one word that best describes it is "massive". This book is over 900 pages....of course, it is only about 5 x 7 inches so not quite the same as a 'full-size' book. Still, the thing that makes it remarkable is the depth of the subject matter. Almost anything I can think of with respect to food is touched on in this book. You should be aware, however, that too much of a good thing can still be "too much". Does that apply to this book?? I think maybe it does in some ways. Is this book worth the time and the money spent?? Absolutely!!

Here are a few thoughts I jotted down as I read and paged through and referenced (and cross-referenced..!) my way through this tome. "Wow, over 900 pages and very few photos...Uhh, actually none." (That's right NO photographs, NO drawings, NO line art, NO images of any kind...)....."Hmm, I didn't know that, or that either.." (I can't imagine the number of times I actually said that exact thing..)....."So THAT'S how you pronounce that!!." (Very helpful pronunciation guide with each entry in this book..)....."Wow, that's a LOT of cross-referencing.." (You can't even imagine!!..)....."Hmm, an appendix too...Oops, lots of appendices.." (One of the VERY helpful parts of this book.). There were other comments that I wrote down too, but this is enough for a sample.

With only 7000 (+/-) separate entries in this encyclopedic work, that obviously doesn't cover EVERYTHING!! There must be something left out....Actually, I am certain that there is a lot that is NOT here, but most of it is pretty obscure stuff and not likely to affect anything you might reasonably be expected to do in your kitchen. Read more ›

The brand-new fourth edition of this widely praised reference guide has been updated with new information for everyone, including lovers of ethnic foods and health food aficionados. The authors have added many all-new entries on exotic produce and other unusual ingredients. An earlier edition of *The New Food Lover's Companion* was hailed by *Bon Appétit* magazine as "one of the best reference books we've seen, a must for every cook's library." This new edition has even more to offer! Among the myriad foods and culinary subjects defined and explained are cooking tools and techniques, meat cuts, breads, pastas, international foods, cheeses, eggs and omelets, herbs and spices, fruits and vegetables, candies and desserts, wines and cocktails, and literally everything else related to good food and enjoyable dining. Handy and helpful appendices cover a wide range of food-related topics. They include suggestions for substituting recipe ingredients, high-altitude baking adjustments, a microwave oven conversion chart, recommended safe cooking temperatures for various meats and fish, a guide to reading food package labels, seasoning suggestions to enhance favorite dishes, a food additives directory, and much more. *The New Food Lover's Companion* is a reference guide--not a cookbook--but it includes hundreds of cooking tips plus an extensive bibliography of recommended cookbooks and other food-related literature. Here in one volume is an invaluable companion for cooks--and for everybody else who loves good food. More than 6,700 entries plus line art that shows retail cuts of lamb, pork, beef, and veal.

"*The New Food Lover's Companion* is an updated version of this amazingly comprehensive encyclopedia of everything you ever wondered or will need to know about culinary terms and ingredients. My old copy is more dog-eared than any favorite cookbook, and referred to almost daily...Dedicated foodies can't do without it."

"If there's a culinary reference book that foodies reach for more often than *Food Lover's Companion*, we don't know what it would be. This mimi-tome is brimming with useful information on thousands of foods and terms, from abalone to zwi-back—including pronunciations (ZWI-bak, ZWI-bahk, SWI-bak, SWI-bahk). No surprise that the book has sold more than 1 million copies since its debut in 1990...The new edition has 6,000 terms and a larger appendix. We especially like the pasta chart, which lists more than 100 pastas (with, thank goodness, pronunciations). Also added is a broadened pan substitution chart, expanded listings on soy foods, and more ethnic foods."

"If you don't have this book for your collection, it is surely time to add it, as the previous edition was regarded by *Bon Appétit* magazine as 'one of the best reference books' and 'a must for every cook's library.' At such a reasonable price, this book is a mandatory purchase for any library supporting a culinary program and is highly recommended for all other academic and public libraries."

Open this new fourth edition of *The New Food Lover's Companion* and you'll find more information about good food and dining than ever, including ingredients and methods for preparing many ethnic foods, as well as descriptions of exotic produce and other unusual ingredients. Among the standard subjects defined and explained are cooking tools and techniques, meat cuts, breads, pastas, and literally everything else related to good food and enjoyable dining. Appendices cover many topics, including suggestions for substituting recipe ingredients, a microwave oven conversion chart, and much more. *The New Food Lover's Companion* is a reference guide--not a cookbook--but it includes

hundreds of cooking tips plus an extensive bibliography of recommended cookbooks.

This is one of the most fascinating reference books I've stumbled upon in a long time. The 6700 plus entries cover everything imaginable used in food preparation. Most are non-English in origin, but a good phonetic translation is provided. The terms are not just European; this book is loaded with Asian, Middle Eastern, Latin American and regional U.S. terms. The descriptions may run to several paragraphs- much more than a dictionary provides- though many of these words are too obscure to appear in any other source. Furthermore, it's compact enough to be carried in a coat pocket or handbag. If you eat in foreign restaurants even occasionally, this book will pay for itself in a month. (Your waiter will not know how most of these dishes are made.) It is not a recipe book, but it contains every culinary term that has ever seen print. If you are a novice in the kitchen, you may learn what many cookbooks assume you understand. Also, the appendix is loaded with all sorts of useful metrics and categories. The Herbsts' have compiled an indispensable source for anyone curious about what they eat.

This reference has been lauded in many venues, and it truly is a fascinating resource. However, after spending time examining the book (4th ed., 2007), I am noticing several entries that are out-of-date. For example, the entry on brains does not mention mad cow disease. In contrast, the latest *Joy of Cooking* (2006) not only notes this, it also warns readers to avoid eating brains for that reason. As another example, several entries in the bibliography refer to older editions of books that now have recognized newer editions. Take, for example, the listing of *La Methode* and *La Technique*, both by Jacques Pepin. These two works have been combined and published as *Jacques Pepin's Complete Techniques*. As a third example, the appendix on food label terms does not list trans fats in the listing of different fats found on food labels. All of these examples make me wonder about things I haven't caught. I hope that all of this information is updated and corrected in a fifth edition.

I purchased the first edition of this book almost 20 years ago and found it to be an amazing resource that I continued to use to the present day. I recently thought to myself, "I wonder if they have updated it since then?" Well, I checked Amazon, and the authors indeed have updated it (currently 4th edition). This new version is literally twice the size of the original book, which already seemed comprehensive. Of course, there have been new trends, fads, and other developments since the early 1990s and the Herbsts have addressed them.

This new, expanded, updated, 928-page food lover's companion wins a place on your shelf with its 500+ new listings; timely revisions of hundreds of entries; current nutritional information; a gender-linked blood alcohol concentration chart; new Department of Agriculture recommendations for a healthy, 2,000 calorie per day food plan; recipe substitutions; notes on safe cooking, and much much more. A trade paperback original. (P.S. *Adventures in Dining* called the previous edition "The quintessential food reference book...a bible for anyone seriously interested in cooking." This edition is even better.)

With more than 7,000 A to Z entries, this title, now in its fifth edition, has been expanded to include new international entries and information about nutrition and deciphering food labels as well as numerous updates. The title is not a cookbook but serves as a handy reference guide that includes conversion charts and information on cooking techniques, herbs, spices, tools, wines, and much more. The entries are organized like a dictionary with a handy thumb index on the fore edge. The bulk of the book is dedicated to the individual entries, but a number of useful appendixes cover such topics as ingredient equivalents, substituting ingredients, a microwave conversion chart, smoke points of oils, food label terms, a pasta glossary, meat cut diagrams, and more. The "Food Label Term" appendix is particularly useful for readers who want to know what sodium free, natural flavorings, and the like really mean. VERDICT This excellent and easy-to-use volume is a fantastic compendium on all things food. The entries are well written and thorough given the scope of the book.â€”Lisa Ennis, Univ. of Alabama at Birmingham

My husband and I found a copy of an earlier edition of the FLC at a shop on the campus of the Culinary Institute of America in Hyde Park NY. Our fascination with dictionaries led us to take a good

look at the book, and to buying a copy. It turned out to be one of the most useful and fascinating purchase we made! I bought 2 copies of a newer edition recently to give as gifts to friends. They were very interested and have continued to thank me for their gifts. Highly recommended.

Every cook should have a copy of this book. My daughter bought copies for herself, her brother & me. I have since bought several as gifts for wedding showers & birthdays. I have recently started to cook more local & organic meals. Some recipes had ingredients listed that I had never heard of. This book has helped me make sense of it all.

This culinary reference contains some 6,000 entries on subjects related to food and drink, encompassing foods from around the world, cooking techniques, meat cuts, kitchen utensils, wine, and cocktail terms. There are 68 pages of appendices, covering everything from ingredient equivalents to consumer information contacts, additives, frying temperatures, and seasonings. 5x7" Annotation c. Book News, Inc., Portland, OR (booknews.com)

Food Lover's Companion appears in its third edition to provide references to the culinary world, with almost 6,000 listings on subjects related to food and drink from meat cuts and kitchen utensils to wine and cocktail terms. The revised, expanded index, glossary, and history are excellent, making this recommended for a wide audience.

Sharon Tyler Herbst is an award-winning author of many books on cooking and dining. She is also a food and travel journalist, and a media personality who has made many appearances on national radio and television shows, a consultant and spokesperson for national food and beverage companies, and a past president of the International Association of Culinary Professionals.

Ron Herbst, long a passionate and dedicated wine expert, is also a wine and food journalist. His best-selling *The New Wine Lover's Companion* received rave reviews and is now the wine dictionary on several internet sites, including Condé Nast's "Eipcurious." Ron has collaborated with his wife Sharon Tyler Herbst on many books on food and drink.

Based on Barron's popular and authoritative *The Food Lover's Companion*, this enlarged and enhanced new reference volume was written for discerning home chefs and everybody else who wants to become more knowledgeable about good food and elegant dining. Alphabetically arranged entries define and describe

Miniature glossaries are interspersed throughout the text. For instance, following the entry for apple, an "Apple Glossary" provides descriptions and recommended uses of 28 different varieties. A generous array of sidebar features throughout the book offers quick tips on food purchases, as well as Fast Facts and advice on preparation, serving, and dining. For example, immediately following the "al dente" entry in reference to cooking pasta, readers will find this sidebar:

<http://archbd.net/eah.pdf>

<http://archbd.net/14h9.pdf>

<http://archbd.net/12mn.pdf>