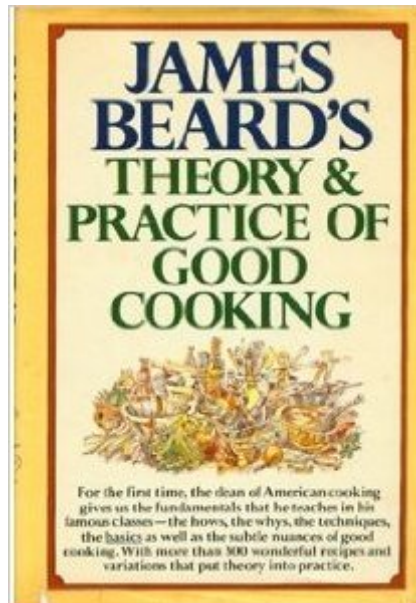


The book was found

James Beard's Theory & Practice Of Good Cooking



Synopsis

Hardcover. First Edition, 1977 edition, various printings. The jacket is designed by Robert Aulicino. Printed in the USA. Alfred A. Knopf, Inc., Publisher. Author, James Beard, master cook in collaboration with Jose Wilson. The cookbook contains black and white illustrations. The top outer edges of the pages are a spring green color. Illustrations are by Karl Stuecklen. The book is designed to teach creative, entertaining, exciting dishes. For the first time, the dean of American cooking gives us the fundamentals that he teaches in his famous classes, the how, the whys, the techniques, the basics as well as the subtle nuances of good cooking. With more than 300 wonderful recipes and variations that put theory into practice. A must have for any serious cook!

Book Information

Hardcover: 468 pages

Publisher: Knopf; First Edition edition (March 12, 1977)

Language: English

ISBN-10: 0394484932

ISBN-13: 978-0394484938

Product Dimensions: 9.1 x 6.2 x 1.8 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (38 customer reviews)

Best Sellers Rank: #349,189 in Books (See Top 100 in Books) #53 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Poultry](#)

Customer Reviews

This is the classic of American cooking, the first cookbook to own and the one you go back to all your life. Beard had a brilliant sense for food, and in this book he shares concepts and approaches, explaining the equipment you use, and the techniques, methodically, clearly and with his particular elan. Anyone can follow this book. But between the recipes presented throughout the book (organized in the unusual manner of by technique - things you boil, things you bake, things you roast, etc.) and the concordance (organized by food), you can find great recipes and just plain information and direction to help you make just about enough food to last a lifetime. I brought it with me to France and still rely on it.

When I recommend cookbooks to friends and students, this is the first one that comes to mind. It teaches techniques rather than dishes. Don't give a person a fish -- teach them how to fish. Or

bake, roast, poach, braise, or saute. Out of print for years, is the best place to order it. I buy it for wedding presents and finally treated myself to a copy! Next I'd go for Child/Bertholle/Beck Mastering the Art of French Cooking I and II, or for a cook who relates to photos, Julia Child's The Way To Cook. Another interesting book is Len Deighton's (spy thriller writer) paperback entitled Basic French Cooking, which is also out of print but I got through .

I got this book out of the library a few years ago and enjoyed it so much I wanted to buy it but it was out of print. For a few moments I even considered paying the penalty and calling the book lost but I couldn't bear to deprive other library users of the book. So now its back... the techniques and theory are down to earth and very useful. I'm ordering 2 copies today.

I was fortunate enough to receive a copy of an earlier edition (1990) re-print of this book through a promotional offer soon after I graduated from college. It has been my cooking "bible." Chock-full of traditional recipes, I find the instructional portions of the book to be indispensable in the kitchen. Without droning on and on, Mr. Beard presents the techniques (practice) of good cooking as well as the reasons behind them (theory) in a simple, easy to understand, and entertaining manner, which can then be carried over to perfecting other recipes or can be used to embark on your own adventures in creating unique dishes. Honestly, I don't believe I have ever followed any of the recipes in the book to the letter, but the stained pages reflect the fact that I turn to it over and over again when I want to make the perfect roast, grill a fantastic steak, indulge in a home-made Bearnaise sauce, re-create a classic dessert ... the list goes on and on.

I used to have the paperback of this must have book--the hardback is far superior, easier to read, and much more tactile-satisfying. This is a 1990 reprint--pages are creamy white. Apparently this edition was originally a give-away from Farberware. The only down-side of the book is Beard was willing to risk a little bit of pinkness next to the bone for cooked chicken. Don't risk that for any domestic fowl--EVER!!!! That said, learn to cook from this book and you can go into near any other cookbook confident and unfazed.

I love this book because it doesn't teach individual recipes but methods. If you know how to braise and what can and should be braised, you can do it. Most books, even cooking classes will teach you how to make one stew but don't teach the art of braising. Or sauteeing, or roasting... While the book is out of print, has it and I regularly purchase one for wedding gifts or aspiring young cooks.

[...]

I bought this book when it was first published and used it as a primer to learn how to cook. It is highly practical with the chapters arranged by technique (boiling, braising, sauteing, etc). And it is well illustrated with simple drawings that effectively communicate how to execute those techniques. I would recommend it to anyone, especially those who are just learning to cook. Unfortunately, even though it was re-issued a few years ago in both hardcover and paperback, the used booksellers think this book must be worth its weight in gold. If you can find a copy in good condition at a reasonable price, buy it. If not, look for James Peterson's - Cooking - which is also an excellent book and should be available at a sane price.

This book gives the new (and experienced) cook guidance in basic techniques, selection of cookware, knives, and other essentials, and basic recipes that become family favorites (such as chicken crepes or teriyaki chicken). It has one of the best summaries of sauces, with basic recipes and additions that change bechamel to sauce veloute or mornay, etc. I have been looking for copies to give as gifts for years! I have at least 3 persons in mind NOW, I just wish they'd print some more.

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