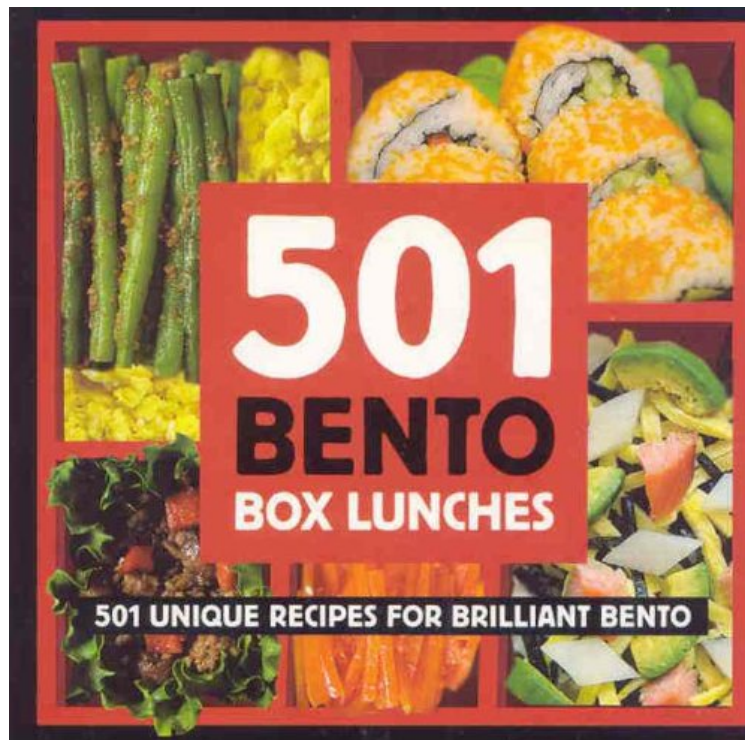


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From Brand: Graffito Books : 501 Bento Lunches: 501 Unique Recipes for Brilliant Bento before purchasing it in order to gauge whether or not it would be worth my time, and all praised 501 Bento Lunches: 501 Unique Recipes for Brilliant Bento:

1 of 1 people found the following review helpful. Full of good bento ideas but...By L. Tong I first know about this book from various bento bloggers across the internet bento community, found on Livejournal mostly, and then on Flickr. This book is a mix up of some of the more well known bento bloggers, and some of the not-so well known ones, which is not a big deal. In buying this book, I was hoping for good pictorial ideas in laying out my bentos, as well as more suggestions, much like some of the Japanese bento books that were published (sections on actual bentos, what goes in them and recipes for the main stuff in them. then a separate section on "fillers" on the side). And of course, I constantly buy recipe books and foodie books for the sake of the photography on them. On those aspects, I was mostly disappointed. While it did fulfil my need for ideas, which can also be easily quenched online, the photography was a sad failure. I have seen some of the photos online before, and expected the book to at least replicate the quality of the pictures. what turned out was darker, sometimes murkier, than the original photos on the internet. The recipes were almost non-existent. what is there is a bare, rushed "how to throw this together" type of instructions that is no more than 30 words or so on an average. and sometimes, not even that. While sections were divided up into cute bentos, pictorial bentos, etc, there really isn't much difference between one section to the other. yes, there is 501 bentos in there I believe, but I think I get more out of surfing the internet and copying and pasting them into word documents than

having this book. 12 of 13 people found the following review helpful. A lot of creative ideas to get your bento juices flowing. By inois I seem to be in the minority, but I really like this book and I'm happy I purchased it. I am a very visual person and the bright gorgeous pictures provided a lot of inspiration to me to begin creating my own bento works of art. There are recipes and instructions so you can duplicate any of the original creations. I'm going to start creating my own when I go back to work in the fall. Maybe this book is more for beginners rather than those with a lot of experience at this art. I found it to be a lot of fun and really inspiring. 0 of 0 people found the following review helpful. Big little book. By biker Love this book, wonderful illustrations of the yummy bento lunches... you'll be so excited to recreate each and everyone one of those beautiful meals. Book arrived in a timely fashion and in great condition. Thank you.

Home-packed lunches with small portions of varied delicious foods are a Japanese tradition that fits perfectly into a contemporary, healthy foodie diet. Organic, sustainable bento recipes are included, ranging from traditional Japanese to modern bento. With 500 unique recipes, stunningly vibrant illustrations, and easy-to-follow instructions, this is the perfect cookbook for a busy lifestyle.

From Publishers Weekly Long on ideas but short on recipes, this guide to eye-catching bento box lunches delivers its promised 501 variants on the iconic Japanese single-portion takeout meal, even if the final product may be out of reach for its readers. Roughly organized by theme—art, cute, colorful, traditional, stylish, holidays—contributors provide plenty of ideas for vibrant, healthy lunches. After a brief overview of basics from Dye-quick assembly, packing for maximum efficiency—the volume sets some high standards with showpieces featuring edible geese made out of mushrooms and a whimsical green eggs-and-ham meal, before moving to more traditional fare incorporating sushi, teriyaki chicken and yakitori. Menus stretch beyond the Pacific rim, with easy-to-assemble staples like beef stew and, for younger diners, sandwiches in the shape of scowls or grins. Some empty-the-fridge scavenger hunts (wraps, taco kits) can feel like little more than repackaged leftovers, and some impractical suggestions (french fries, eggs or pancakes, arcane ingredients) prove misleading. Still, these are the exceptions to the rule, which includes practical instructions, emphasizes assembly rather than preparation, and employs a wide range of kitchen tools. Those well-versed in Japanese cuisine and who own lots of culinary doodads will benefit most; novice cooks looking for simple, whimsical school lunches will likely be overwhelmed. Copyright © 2013 Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist Most Americans may be unfamiliar with bento boxes. Ubiquitous in Japan, these lacquered boxes or partitioned trays serve to pack lunches or dinners for easy transportation. Mothers pack bento boxes with children's school meals, and travelers grab prepackaged boxes at station kiosks before boarding trains. This little book aims to educate Westerners in the art of the bento box. Although it has a few brief recipes for the pictured foods, they are too abstract for those not adept in Japanese culinary practice. The book's real value lies in its illustrations, which show what the fertile imagination can do to turn the bento box into a panoply of artistic invention. Rice takes on fantastic hues, vegetables get carved into just about every conceivable shape, and meats combine to create animal shapes, flower arrangements, echoes of museum paintings, and many, many more. Food stylists can glean plenty of ideas here. --Mark Knoblauch "[The] organic, sustainable bento recipes are terrific, but what's really stunning are the vibrant illustrations." —Gourmet