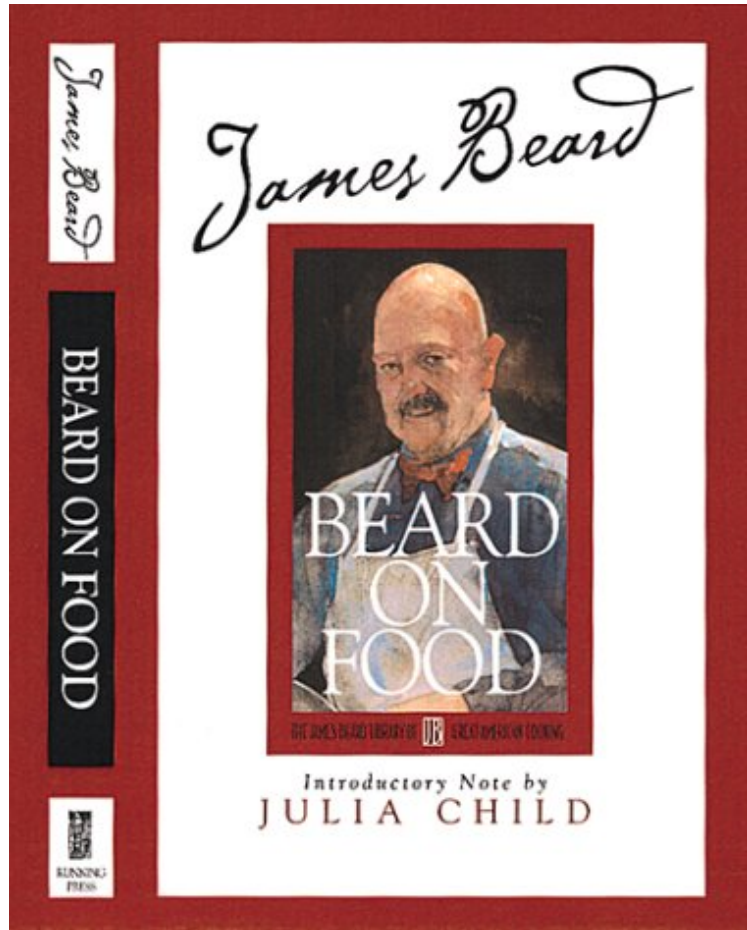


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James Beard, Jose? Wilson : Beard on food before purchasing it in order to gage whether or not it would be worth my time, and all praised Beard on food:

5 of 5 people found the following review helpful. Good Food and Attainable ResultsBy Sunny DreamsThis is not a recipe-driven cookbook, although there are many recipes in it. I read cookbooks like some people read summer novels--and this one was such a treat. Each recipe comes with an essay, or homage to that food. His celebration of each food is just wonderful. My favorite chapter was the one on Bread, Cheese, and Wine, closely followed by Handwork and Gadgetry. His passion around bread is clear to see. James Beard was generally a food leader before I graduated from cookies and cakes and 4-H. I wish I had been introduced to his work earlier.1 of 1 people found the following review helpful. A Treasure for the FoodieBy Victor J. Banisone of my all time favorite food books - this is not, one should note, a cookbook per se, but a collection of this food maven's newspaper columns, though they almost invariably do include a recipe or two pertinent to whatever subject he's discussing. James Beard's writing style was straightforward and easy to read and understand and often witty - and his knowledge of cooking - especially of

American food, was encyclopedic. If, like me, you enjoy reading about food - buying it, preparing it, serving it - you'll find this a veritable treasure trove. 24 of 24 people found the following review helpful. Delicious prose....By K. Zelinski James Beard has been an inspiration for me since I found my first cookbook of his at a garage sale when I was a teenager. This collection of essays and recipes reminds me why. Despite being very much grounded in the time they were written (the limited availability of ingredients that he describes, the novelty of food ideas we now take for granted), Beard's love for food and his unbridled enthusiasm for sharing good eating with good friends is a joy to revisit. His visionary status is confirmed by his explanations and encouragement to his readers to try new things, explore different cultural influences, and not to lose sight of good plain delicious food. He was a true food voluptuary, and anyone who loves to cook and read about cooking should grab this book and savor every bite.

James Beard's name has been synonymous with culinary excellence for more than 40 years. This revival of a classic volume of weekly syndicated newspaper columns and recipes written by the Dean of American Cooking offers simple, delectable suggestions for improvisational meals, plus elegant ideas for cocktail parties and other home entertaining - all from the man hailed for his exceptional teaching ability and vast insight into all things food-related. A delicious source of timeless advice and sage observations, Beard on Food is a glorious recipe book, as well as the ultimate armchair read for anyone interested in good, honest food.

"In matters of the palate James Beard is absolutely to be trusted...He is always on target." Chicago Tribune
"James Beard has done more than anybody else to popularize good food in America." New York Times
"Beard was an innovator, an experimenter, a missionary in bringing the gospel of good cooking to the home table." Craig Claiborne
"Too much of James Beard can never be enough for me." Gael Greene
About the Author Often referred to as the dean of American cookery, James Beard authored dozens of books on cooking and food before his death in 1985. Today, his Greenwich Village town house is home to the James Beard Foundation, the country's preeminent performance space and center for the culinary arts. Mark Bittman is a food columnist for the New York Times and the author of the bestselling cookbooks *How to Cook Anything* and *The Best Recipes in the World*.