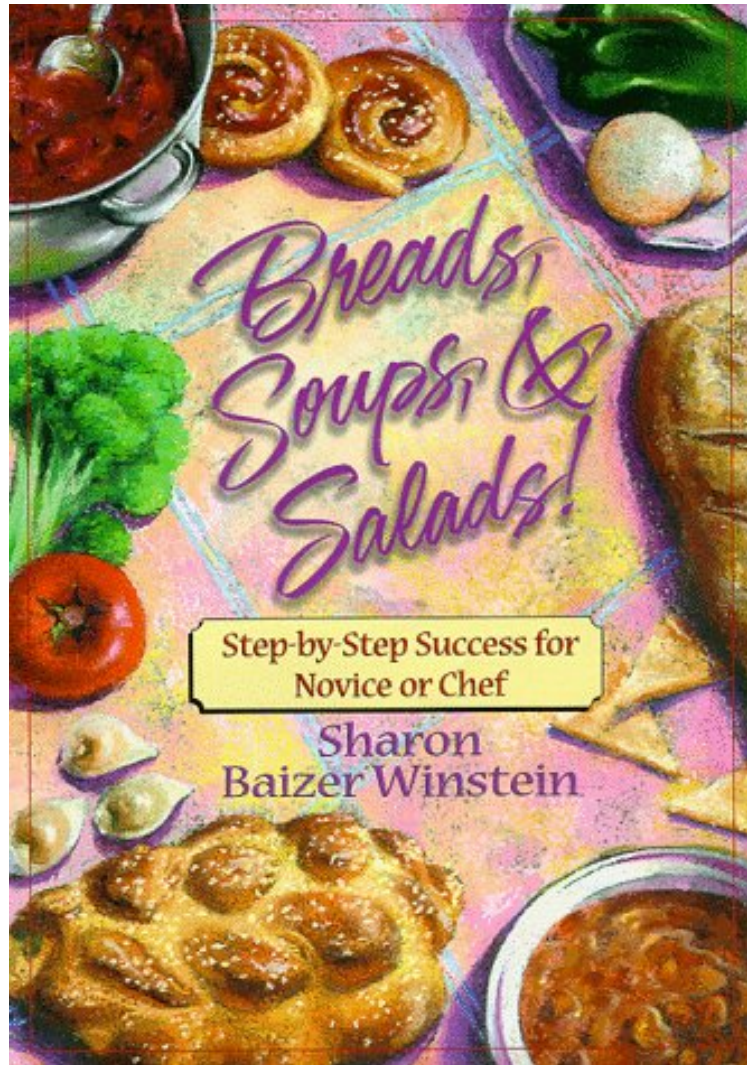


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Breads, Soups, Salads: Step-By-Step Success for Novice or Chef

Sharon Baizer Winstein

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Book by Winstein, Sharon Baizer

From the Back Cover "Sharon Winstein wants everyone to catch her enthusiasm for cooking - to make sure even non-cooks like me can be a success in the kitchen. The long versions of her recipes could substitute for a class at cooking school. If you're in a hurry, Sharon thoughtfully provides a bare-bones version of each recipe that cuts the instruction and says, 'Let's get cooking!'" -- Terry Gates, Editor, KETC Guide, KETC/Channel 9 (PBS), St. Louis "Sharon's rye bread was the most delicious bread I have ever eaten. I don't know how she did it, but she beat all the bakeries. Now we have her book which makes it possible for everyone to duplicate her masterpieces!" -- Jeffrey Stiffman, Senior Rabbi, Congregation Shaare Emeth, St. Louis "Sharon Winstein's book gives you more than great cooking. You get a bubbling enthusiasm for food and flavors and friends - a great desire to experiment - and meticulous attention to detail. This book is a delight; filled with not just the joy of creative cooking, but also the joy of life!" -- Gene Liss, Editor, Limelight Magazine

About the Author Sharon Baizer Winstein has been a cooking teacher since 1970. Her recipes have appeared in numerous publications, including the cookbook: Midwest Living Magazine's All-Time Best Recipes (Meredith Corporation). Among other awards, she was named the National Apple Pie Champion at the 1998 National Pie Championships in Boulder, Colorado, held by the American Pie Council.

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Notes From a Son My mother and I were talking recently about how to describe her cooking for the readers of this book. Her lifework is the continuing development of traditional cooking in the context of the ever-changing American landscape - "new traditions." In America's fluid culture, the very process of handing down recipes has been diminished. In an effort to recapture the beauty of traditional foods, some cooks seek to document historically authentic foods, often followed by one particular ethnic path. My mother's cooking is different. Her work is not so much to preserve the Jewish heritage, but to develop modern, family-pleasing recipes using the traditional method of constant refinement of a few carefully selected dishes. The results are outstanding. You can go out and buy the fanciest gourmet potato salad, but once you've tasted my mother's potato salad, you will lose interest in other versions. My mother's potato salad is a completed composition - polished, perfected and tested over and over again. In contrast to food stylists who follow the latest fashions in food, my mother's traditional method produces the aromas and flavors that create memories.