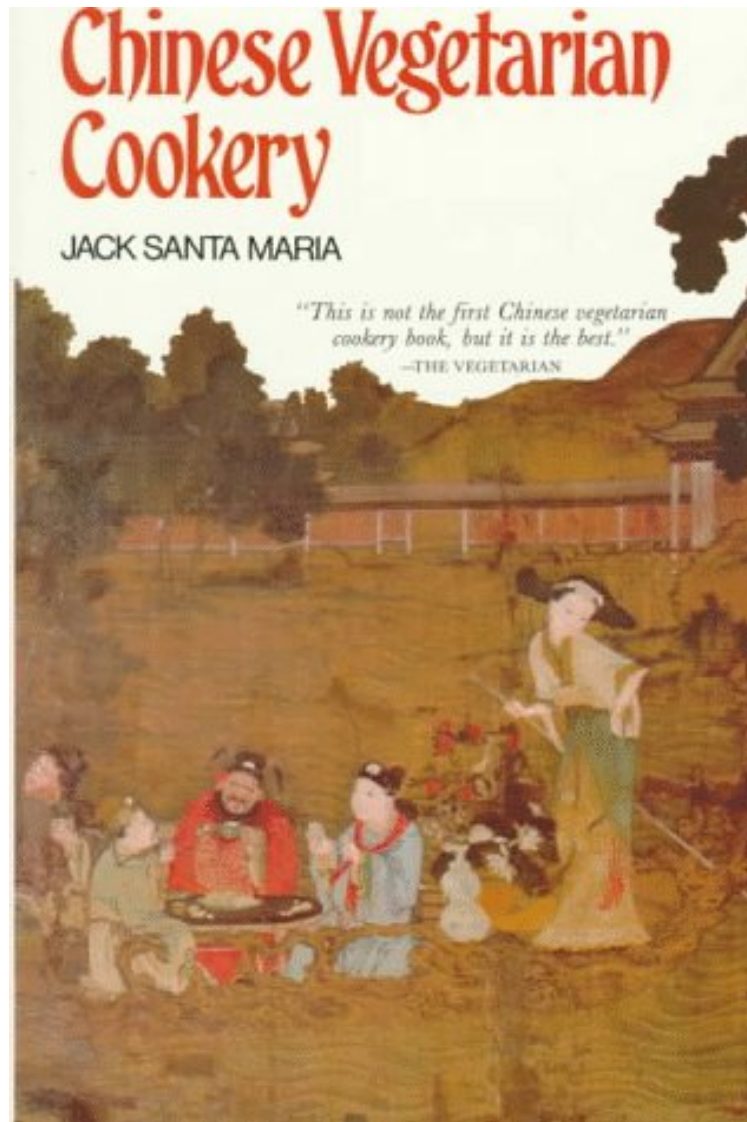


CHINESE VEGETARIAN COOKERY

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First Last : CHINESE VEGETARIAN COOKERY before purchasing it in order to gage whether or not it would be worth my time, and all praised CHINESE VEGETARIAN COOKERY:

10 of 12 people found the following review helpful. FLAVORFUL DELICIOUSBy A CustomerThis is one of the most used cookbooks in my house. Everything I've made from these pages is absolutely delicious. In fact, I am often in the mood for a specific dish from this book. The book is simple to use. The ingredients are easy to find. The authentic flavors you find in Chinese restaurants are at your fingertips. It's been a wonderful way to get my children to eat those vegetables that they wouldn't touch. When I come home from the grocery store with my cart of veggies, I

look for ways to start preparing. 11 of 12 people found the following review helpful. It's too 'American'. By A CustomerNow, the recipes listed are great. If you want to get most all your ingredients at any American supermarket, then this is for you. But if you want recipes for produce and condiments you will find at a typical CHINESE grocery store, then you will have to find a more esoteric book. For instance there is no mention of: bitter melon, Chinese okra, ong-choy, Chinese broccoli, lotus root, etc etc. Also, the seasonings for most dishes are pretty much the same.

Book by Santa Maria, Jack, Simunek, Kate

From Publishers Weekly
Out of religious conviction and economic necessity, Chinese cooking has a broad and vital vegetarian tradition. Thus one is disappointed by the timid and repetitive treatment Santa Maria gives the subject. Part of the problem may be that the book, a British import, is written for a home audience perhaps new to Chinese cooking. The most basic shortcoming is that the instructions are neither vivid nor precise, and little effort is made to convey the niceties of technique and menu planning. Rather, the reader encounters an array of uninspired stir-fried, braised or steamed dishes, rice, noodles, eggs and sweets. The English nomenclature and weight measurements have not been converted for American readers. Copyright 1987 Reed Business Information, Inc.