

(Download) Chinese Village Cookbook: A Practical Guide to Cantonese Country Cooking

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Rhoda Yee

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#268171 in Books 1975-02-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 #File Name: 039473152292 pages | File size: 30.Mb

Rhoda Yee : Chinese Village Cookbook: A Practical Guide to Cantonese Country Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Village Cookbook: A Practical Guide to Cantonese Country Cooking:

2 of 2 people found the following review helpful. Bliss is finding a best-beloved cookbook you have long thought was lost to you!By Lulu MorettiI believe I bought Chinese Village Cookbook when it was published (1975) and for 20 years it was probably the most used cookbook in my collection. Not only is it delightfully written, but the recipes taste like really good Chinese food but without the 50 ingredients and hours of prep. When my (blessedly former) husband and I split he agreed to send me my cookbooks after our house sold. Instead, he chose to take them to the dump. (his story) I was irritated, if not surprised by his behavior primarily because I thought I would never find a copy of this book again.I'd forgotten the title, but remembered it was green with a little house on the cover. Though I've order slews of stuff from over the years it never occurred to me that I might find the obscure little green Chinese cook book if I tried. Finally, two decades later, I entered "Chinese cook book" in search, poured through the listings, and there it was[!!!!!!]. I couldn't order it fast enough. It's just as excellent as I remembered and I'm so happy to know its author, Rhoda Yee, is still alive and well and cooking up a storm in the San Francisco area. (and has written more books. . .must get them all...)6 of 6 people found the following review helpful. Smallish but definitely worth every penny!By

Borderbumble I'm getting practical with my choices for Asian cookbooks, and I really want more REAL recipes, especially from those who still remember (at the time of the original publication, that is) what it was like to live in Mainland China. And I really like the rustic nature of these recipes as well as the history remembered. Okay, this has one of the best egg fu yung recipes I've found. Well, no restaurant around here seems to even remember what that is! The photos are fab. I really LOVE the one of the village tea house with the hens roosted just under the roof! That alone and the story behind it was worth the book itself! 14 of 14 people found the following review helpful. The recipes taste just like Mom's home cooking By Online Junkie The recipes are authentic. The tastes are great and the recipes are generally easy to follow. If I wanted to be critical, I'd say I don't need the basic cooking techniques nor the ingredient descriptions. But being Cantonese (born in the US) I've been around Cantonese cooking all my life. So I can understand these chapters are important to those not born into a Cantonese family. I just bought my third copy recently. My first one was given to me in the 70's which disappeared. I bought a second one and again it disappeared... I think members in my family must have been "borrowing" mine... So, now I'm on my 3rd one...

Rhoda Fong Yee was born in Canton in Southern China. Her childhood was spent in Loan Gon Doan, her father's village. It was her experience during this part of her childhood that inspired Rhoda to write the "Chinese Village Cookbook" about everyday Cantonese village cuisine. This book translates Chinese cooking methods into American kitchen idioms without violating authenticity. It charts stir-frying, provides numerous recipes, photographically lists ingredients (so you know what to look for when you shop), and generally sums up a delicious subject matter with vitality, clarity, and wit. It also talks about day-to-day life in a Chinese village.