

(Free) Culinaria France (Culinary Arts)

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From Brand: Konemann

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From Brand: Konemann : Culinaria France (Culinary Arts) before purchasing it in order to gage whether or not it would be worth my time, and all praised Culinaria France (Culinary Arts):

3 of 3 people found the following review helpful. Amazingly Informative About French Cuisine--Foods and WinesBy James EllsworthI have owned this volume for a while and am still amazed about how much useful information on the French food culture is packed into its lovely pages. As other reviewers point out, this is not really a recipe book although delectable recipes are sprinkled throughout; rather, this volume will lead you to purchase recipe books! I have had a long dining education in French food, both in the United States and in France and I have studied French wines academically as well as having enjoyed them on their home ground. That is another fine use for this book: to inform the traveler to France about what is on offer in each of its major food regions. The book is organized by region and features each area's signature ingredients, dishes, cheeses and wines/ciders. We open with the Paris-Ile de France region and work our way through the Nord-Pas-de-Calais, Picardie, Normandie and Bretagne (Brittany) areas; moving on to Champagne, Lorraine, Alsace; Bourgogne (Burgundy), Franch-Comte; Lyon and Rhone Alpes; Provence and Cote d'Azur, Corsica; Roussillon, Languedoc and Cevennes; Toulouse, Quercy, Aveyron and Auvergne; Bordeaux, Peridord, Gasconne (Gascony)and Pays Basque; Poitou-Charentes and Limousin and (one of my favorite regions)Pays de Loire and the 'Center' of France.I have never seen such a comprehensive and well-selected overview of French wines expressed in so few pages and sidebars. As a consumer at a restaurant, the wine information presented with each region will tell you so much that is worth knowing about grapes and styles of wine. I found more information on styles

of Champagne in this volume than I learned about in a semester of wine tasting. You will not get any help in focusing on specific labels or years but we have, for example, Hugh Johnson pocket guides for that purpose. Cheese types and the uses of cheese are topics given their due in this volume. Here is information one can build on and one need never be intimidated by a French restaurant cheese platter again! Should you be interested in 'Jewish' bread and baked specialties, there are two marvelously informative pages following an essay on the Baguette that describe selections that might appeal. Seemingly, nothing is left out in terms of 'kinds' of food or primary food ingredients in this volume. Read this, and you will be ready to confront almost any menu in France with a good idea of what you might like to eat. 6 of 6 people found the following review helpful. My husband calls this book my "bread porn" By C. Kittrell This series is like a drug. I obsessed about buying each of the books in the series (and I still desperately want The Caribbean but cannot justify the cost for it). I reverently and lovingly pull the books down off the shelf and flip through the pages when I want to be "transported" to another world. I occasionally cook recipes from them, but I have to tell you that I do not buy these books for their recipes (in fact, I may never cook a recipe out of the SE Asian or Russian books, as it is just not my taste). These are just too beautifully written to pass up. They could easily be used as travel guides to do some basic preparation to visit a country (although you could never take these monsters with you while you traveled--my mother has to look at them at the dining room table because they are too big for her to hold!). This review is supposed to be for "France" so I will tell you that mostly what I do with this book is look at the bread and sigh and say "Why doesn't my baked bread ever look like that?" It's "bread envy" pure and simple. This series makes a gorgeous coffee table book, if you are willing to share (I don't want anyone else's hands on my Culinaria). I, on the other hand, might start keeping it in my nightstand drawer as a replacement for romance novels. :) 0 of 0 people found the following review helpful. Interesting tome By ACG Even if you have no intention of cooking, the book is a good tour of culture and food. I own a copy myself and have given one as a gift (for the tour of culture, she more of an armchair chef).

Lavishly illustrated with wonderful photographs, this new edition provides a completely up-to-date portrait of the richness of French specialties and whets the appetite for culinary pleasures à la française.

From Publishers Weekly A superbly photographed compendium, this newest in the Culinaria series explores the pleasures of the French table. Having consulted with a myriad of food and drink experts--alongside top chefs, gardeners, farmers, cheese makers and vintners--editor Dominé and photographer Beer capture the essence of regional culinary traditions. Organized into 12 gastronomic provinces, the book features foods, condiments, confections, wines, spirits and liqueurs indigenous to each region. Lavishly illustrated historical sketches and sidebars expound upon French staples--baguettes (Paris), oysters (Poitou, Charentes, Limousin) and champagne (Champagne, Lorraine, Alsace)--as well as such coveted delicacies as andouillettes (chitterling pork sausage). Discussions on livestock breeding, hunting, fishing, butchery and vineyards illustrate how each region best capitalizes on its natural resources. Readers also learn about lesser known regional specialties, including Orlean vinegar from the Loire Valley, premium Echir butter from the Poitou and Charentes region and Cvennes honey made from chestnut blossoms. Incorporating local and seasonal ingredients, the recipes highlight such regional cookery as Coq Au Vin de Bourgogne, Macaronis et Truffles d'Ici (chicken cooked in Burgundy wine with macaroni and local truffles) and Bas Rond de Lapin la Gaillarde (braised rabbit, Brive-style). Tapping into a splendidly varied gastronomic landscape, this cookbook is an erudite reference that goes beyond coffee-table prettiness. (July) Copyright 1999 Cahners Business Information, Inc. About the Author Hamburg-born André Dominé has lived in a wine-growing village in the southwest of France since 1981. He is the author of numerous articles and publications on wine and spirits. André Dominé was awarded the prestigious Prix Edmond de Rothschild for his book Wine.