

## Cooking A to Z

*Jane Horn, Janet Fletcher*

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#1367829 in Books 1996-03Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 11.40 x 9.90 x 1.60l, #File Name: 0897211472631 pages | File size: 46.Mb

**Jane Horn, Janet Fletcher : Cooking A to Z** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cooking A to Z:

8 of 8 people found the following review helpful. A true treasure trove of cooking information!By Timothy B. RileyI bought my original copy of this book over 15 years ago (it was copyrighted in 1988) while visiting the California Culinary Academy in San Francisco and I love every food-stained, dog-eared page of it! Over the years I have purchased many, many other cookbooks, written for both the professional and the home chef, but this in the one that I keep in the kitchen.At first one might not think that the alphabetical layout of Cooking A to Z would make it easy to find the recipe or technique that one is looking for, but just the reverse it true. First let me say that this is much more than a cookbook. Yes, there are numerous recipes included among the over 600 pages along with beautiful photographs of the finished dishes, but that is not what makes this book a great reference source. When I am reading another cookbook and it mentions an ingredient (the first item in the book is "achiote", how many home cooks know what that is?) or a technique (page 534 instructs the reader on five different tasks, including how to scald, score, sear, seed and separate) or a piece of equipment that I have never heard of, out comes this book. There are charts, timetables, tips, lists, illustrations and step by step photographs. If you are curious as to how to make ravioli from scratch there are three photographs and a great recipe to help you. Even though this book is over 20 years old, very little is omitted.As far as the recipes go, they are what you would expect from a book that bears the stamp of a culinary institution; professional, well explained and top-notch. I have literally made over a hundred of them, and although I have grown as a cook beyond some of them, others have become family traditions. As a matter of fact, both my oldest

son and daughter have a copy of this book as their own. There are better cookbooks out there as well as some great instructional guides but Cooking A to Z has it all. I highly recommend for the beginner or intermediate cook. I regard this as a true classic, it's just a shame that it hasn't been updated and reprinted. Find a copy and you will be glad that you did! 0 of 0 people found the following review helpful. My Go-To Reference Book For Over 25 Years By Coffield I first saw this hardcover book back in the '80s at Price Club (remember Price Club?) and it was priced ridiculously low, at something like \$8 and change. I bought a copy and showed it to my mom, who was an avid cook. She wanted one for herself and more to give as gifts, so I went back and bought several. They didn't last long at Price Club, and then the book seemed to disappear forever, as this was back in the olden, pre-days. Every recipient of this book has been impressed and appreciative. Sometime in the later 90's I found paperback copies at a book sale where I worked. I bought several more for gifts. I thought I still had one of those laying around but have not been able to find it, so just bought a "very good" condition hardcover one here to give as a gift. I offer the above as a testimonial, since the other five-star reviews provide all the reason anyone needs to realize that this is an excellent resource for all cooks regardless of their level of experience. 0 of 0 people found the following review helpful. In addition to containing many good recipes, I've found it an excellent reference for ... By Customer I am purchasing this book for a daughter. Learning to cook. I've owned it for several years. In addition to containing many good recipes, I've found it an excellent reference for cooking processes and terms. All is easy to follow and understand. It's almost like a "how-to" book for cooks.

- Missing the dust jacket - Book is hardcover - No writing or marks; inside is like new