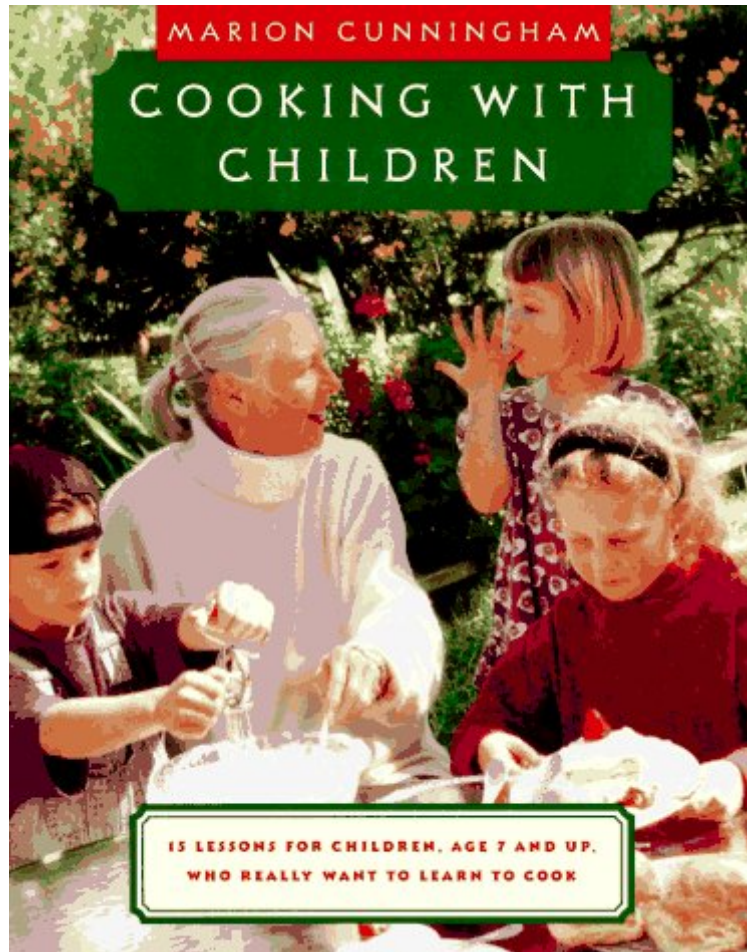


[Read free] Cooking with Children: 15 Lessons for Children, Age 7 and Up, Who Really Want to Learn to Cook

Cooking with Children: 15 Lessons for Children, Age 7 and Up, Who Really Want to Learn to Cook

Marion Cunningham

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Marion Cunningham : Cooking with Children: 15 Lessons for Children, Age 7 and Up, Who Really Want to Learn to Cook before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cooking with Children: 15 Lessons for Children, Age 7 and Up, Who Really Want to Learn to Cook:

17 of 17 people found the following review helpful. LOVE this "how to cook" book By lovingliterature I bought this and 'look and cook' at the same time. This one is the one I am using. I love it's step by step instructions and it's little hints "A bowl of soapy water is your best friend... put your utensils in it and clean up will be easier" and the added instructions on HOW to cut things (to the point of 'hold the onion this way, then...') which makes it much easier even for me, as inept as I am, to teach my kids to make good dishes. My kids are not adventurous eaters by ANY MEANS. But we made the first recipe (Vegetable soup) and they enjoyed fishing crackers out of it and dipping breadsticks in it,

though it is safe to say that they enjoyed the making of it (the cutting veggies especially) more than the actual eating. The next one is how to make salad and salad dressing which will NOT be a favorite, but we're going to do it anyway while the 'Let's Cook' is fun because it's novel. By the time that wears off, the book will have transitioned into hamburgers and meatloaf, lasagna and such that they will enjoy making AND eating so the new and exciting factor won't be the only thing holding their attention. If you want to teach kids to cook, I highly recommend this book. My oldest boy could probably read/do it himself (he's 8), but it's more fun for us all (3,5, 7,8) to do it together. Other kids 'cook books' that I've seen, included the other mentioned above, are just that... 'cook books' written for children. This one is more of an instruction manual. So when we finish with this one, perhaps the others will have more appeal. Well worth the 'used' price I paid... probably worth the 'new' price as well. Highly recommended. 4 of 4 people found the following review helpful. I bought this book and was not disappointed. So far we've made the vegetable soup and ...By Jessica H. My boys are 7 and almost 10, and I'm ready for them to learn basic cooking skills. I bought this book and was not disappointed. So far we've made the vegetable soup and scones. The boys are delighted with the recipes and find the instructions easy to follow. I like the way the book is arranged, and love the fact that it's age appropriate without being condescending. My boys are already feeling more confident in the kitchen, which means I worry less and I suspect they'll also become a bit more open minded about new things if they are the ones cooking. 7 of 7 people found the following review helpful. Thank you Marion! By Lorie BALL three of my adult kids have this. Easy basics for the non cooks. Don't let the "for children" part of the title put you off. A great beginning book for all ages.

On the basis of her own experience teaching young children to cook, Marion Cunningham, the Fannie Farmer of today, shows boys and girls how to master essential techniques and to produce, all on their own, 35 favorite recipes, from vegetable soup to a birthday cake. in color.

.com Marion Cunningham is probably best known for her work on the Fannie Farmer books, but in *Cooking with Children* she shares her culinary prowess with the next generation of cooks, teaching both children and parents the basic skills everyone should have in the kitchen. Intended for children age seven and older, Cunningham's book is designed partly to instruct and partly to provide an opportunity for parents and children to share in preparing and eating meals--an element of family life that is quickly vanishing in this age of busy schedules and microwave meals consumed on the run. Cunningham bases *Cooking with Children* on her experiences teaching youngsters both privately and in community center programs. What she learned about a child's capabilities, likes, and dislikes has been distilled into 15 basic lessons, all centered around a particular recipe. The first chapter, for example, entitled "Vegetable Soup," teaches how to peel and chop vegetables, how to saut, how to be organized in the kitchen, and the difference between boiling and simmering. Chapter 6, "Pancakes and Popovers," teaches how to mix a batter, test the heat of a skillet, grease baking cups, and more. The instructions for each recipe are clear, detailed, and easy to follow. Though Cunningham assumes parents will supervise in the kitchen, she's also made sure the recipes are easy enough for older children to follow on their own. *Cooking with Children* is a terrific introduction to the culinary arts for kids--and makes a pretty nice refresher course for adults as well. From the Inside Flap On the basis of her own experience teaching young children to cook, Marion Cunningham, the Fannie Farmer of today, shows boys and girls how to master essential techniques and to produce, all on their own, 35 favorite recipes, from vegetable soup to a birthday cake. in color. From the Back Cover Marion Cunningham, today's Fannie Farmer, who has inspired a whole generation to find pleasure again in good American home cooking, now in this remarkable book teaches children (along with their mentors) how to cook. She takes them through fifteen basic lessons, showing them how to master essential techniques and to produce, all on their own, thirty-five favorite dishes. Starting with a vegetable soup, kids learn how to peel and chop vegetables and to understand boiling and simmering. Then they prepare salads; make a perfect hamburger; handle eggs; cook rice, pasta, and vegetables; make pancakes, biscuits, bread, pizza, cookies, brownies, a fruit crisp, and an apple pie; and put together a complete chicken dinner. And, finally, they create a triumphant birthday cake.