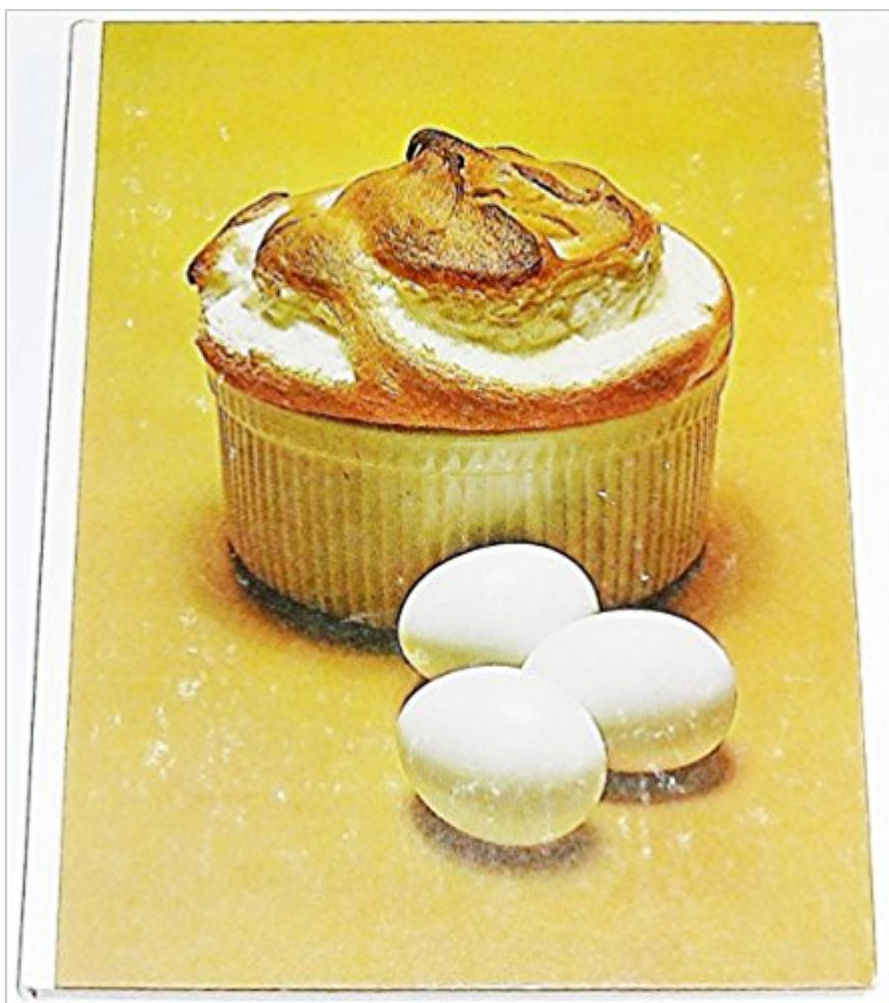


The book was found

The Cooking Of Provincial France: Foods Of The World



Synopsis

Discusses the cuisine of the provinces of France and provides many traditional recipes from these regions.

Book Information

Hardcover: 208 pages

Publisher: Time-Life Books; 1st edition (1968)

Language: English

ASIN: B0007JVUA8

Package Dimensions: 11.1 x 8.4 x 0.7 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.1 out of 5 stars 13 customer reviews

Best Sellers Rank: #700,348 in Books (See Top 100 in Books) #32 in [Books > Cookbooks, Food & Wine > Regional & International > European > Hungarian](#) #37 in [Books > Cookbooks, Food & Wine > Regional & International > European > Polish](#) #3840 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference](#)

Customer Reviews

Discusses the cuisine of the provinces of France and provides many traditional recipes from these regions.

Note that when new this book came in a slipcase along with a spiral-bound recipe book. If you can find it with the recipe book intact go for it, but it's not necessary, as the recipes are also in the book itself. From what I've read the male editor of this book for Time-Life basically stole recipes from wherever he could and Julia Child and M.F.K. Fisher regretted having anything to do with it in the end. Still, it serves as a nice snapshot for that point in time, and the warnings throughout to American cooks about what passed for French bread and Swiss cheese and so on are amusing, as is the admonition, for instance, that the French onion soup recipe absolutely requires a heavy pot (this is there because cookware in the U.S. at the time was terrible, today just about any pot will do, and in fact I now make it in a Mauviel copper stock pot, which is 2 mm thick copper but not especially heavy as you would expect from that admonition [a Dutch oven also works just fine]). This is the book from which I made my first souffle, and I still make them today. I've never had an issue with a souffle using this recipe, so I trust this recipe and just change the flavorings (see the customer image I uploaded for the green souffle made with very finely chopped spinach). Since the

French onion soup pretty much parallels the one in Mastering the Art of French Cooking, I expect it was written by Julia Child. It makes a nice soup, but over the years I learned a trick from America's Test Kitchen or somewhere in which when you think the onions are caramelized fully you re-caramelize them 7-10 more times, scraping the bottom with a wooden scraper then stirring and letting them sit for about 2 minutes (to allow more fond to develop), then you scrape again every 2 minutes for the next 14-20 minutes. The flavor improves dramatically over the way the recipe is written in this book, so it's well worth doing, just take care that you watch it closely so it doesn't burn. The method for making croutons by rubbing with garlic is delicious in the French onion soup but they're also good in salads, and I've been rubbing grilled bread with garlic cloves ever since. While I mainly bought this book because of Julia Child's and M.F.K. Fisher's involvement, I've enjoyed it as a time capsule, taking it off the shelf from time to time ever since, and enjoying the dated pictures and (from what I've read) somewhat romanticized view of French life at that point in time. It will always be a favorite because of the Child/Fisher connection, but also because it's the book that taught me how to make a decent soufflé and French onion soup, and I've continued on from there.

Between MFK Fisher and Julia Child, I can't go wrong. I love this vintage edition of the Time/Life series and have it among the few go-to books in a large collection of lesser-used cookbooks. I've read and enjoyed many of Fisher's books, and this old-but-new-to-me hard-bound copy is wonderful to have. Like Child, Fisher believed in simple preparation of fresh, simple ingredients.

My favorite French Cuisine cookbook, along with the accompanying book of recipes. Never has disappointed me.

wonderful recipes and fascinating perspectives; needless to say, beautifully written

This book is part of a collection from the 1970's of Time Life-Foods of the World. This is the handbook which contains all the recipes from the larger hardback book.

I got this book just because it's one of MFK Fisher's works. Interesting and informative vintage recipes and photos. one

JUST AS DESCRIBED , ALL WAS GREAT !

a classic

[Download to continue reading...](#)

The Cooking of Provincial France: Foods Of The World Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes Rand McNally Saskatchewan Provincial Map (Provincial maps) CHEAT SHEET SIMPLY for USA FOODS: CARBOHYDRATE, GLYCEMIC INDEX, GLYCEMIC LOAD FOODS Listed from LOW to HIGH + High FIBER FOODS Listed from HIGH TO LOW with OVER 375 foods BORN IN THE USA Whole Food: The 30 Day Whole Food Challenge Æ Æ Whole Foods Diet Æ Æ Whole Foods Cookbook Æ Æ Whole Foods Recipes (Whole Foods - Clean Eating) Whole: The 30 Day Whole Foods Challenge: Complete Cookbook of 90-AWARD WINNING Recipes Guaranteed to Lose Weight (Whole, Whole foods, 30 Day Whole ... Whole Foods Cookbook, Whole Foods Diet) France: France Travel Guide: 101 Coolest Things to Do in France (Paris, Marseilles, Lyon, Nice, Provence, Bordeaux, Normandy, Budget Travel France) France: A Traveler's Guide to the Must-See Cities in France! (Paris, Strasbourg, Nice, Dijon, Lyon, Lille, Marseille, Toulouse, Bordeaux, Nantes, France Travel Guide, France) Paleo Recipes for Beginners: 230+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Paleo Recipes for Beginners: 210+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Foods High in Fiber Cookbook: List of High Fiber Foods for a Healthy Lifestyle - Recipes for High Fiber Foods The GMO Takeover: How to Avoid Monsanto and These Harmful Foods (GMO, Genetically Modified Foods) (Avoiding Toxic GMO Foods and Monsanto to Stay Healthy Book 1) France: France Travel Guide: The 30 Best Tips For Your Trip To France - The Places You Have To See (Paris, Lyon, Nice, Bordeaux, Marseilles Book 1) France: France Travel Guide: The 30 Best Tips For Your Trip To France - The Places You Have To See (Paris, Lyon, Nice, Bordeaux, Marseilles) (Volume 1) Basque Regions of Spain & France: of Spain and France, a countryside guide (The 'landscapes' /Sunflower Guides) (Sunflower Guides Basque Regions of Spain & France) Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two

Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) The New Food Dehydrator Cookbook: 187 Healthy Recipes For Dehydrating Foods And Cooking With Dehydrated Foods The Cooking of Spain and Portugal, plus accompanying Recipes: The Cooking of Spain and Portugal (Time-Life Foods of the World)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)