

*image  
not  
available*

James Beard's Theory and Practice of Good Cooking, James Beard, JosÉ Wilson, Penguin Books, Limited, 1981, 0140463313, 9780140463316, . .

Newman's Own Cookbook , , 1998, Cooking, 222 pages. Recipes for foods from Paul Newman's family and friends accompanied with anecdotes.

The Great cooks' guide to woks, steamers & fire pots America's leading food authorities share their home-tested recipes and expertise on cooking equipment and techniques, James Beard, 1977, Cooking, 56 pages. More than twenty food experts contribute easy-to-follow wok, steamer, and fire-pot recipes for a variety of meat, poultry, seafood, and vegetable dishes.

James Beard's simple foods , James Beard, Hal Kendig, May 1, 1993, Cooking, 245 pages. A collection of articles on cooking covers fruit cobblers, cuts of meat, tips on outdoor grilling, cooking terms, and cooking methods.

The good cook 70 essential techniques : 250 step-by-step photographs : 350 easy recipes, Anne Willan, Alison Harris, Sep 20, 2004, , 304 pages. The award-winning author of "La Varenne Pratique," an indispensable text for professional chefs, now offers her expertise to a new market, outlining 70-plus techniques and ....

The Frugal Gourmet , Jeff Smith, 1987, , 407 pages. This collection of more than four hundred recipes features ethnic and low-salt dishes and offers numerous ideas on creating interesting, classy but low-cost meals.

La technique the fundamental techniques of cooking : an illustrated guide, Jacques PÉpin, 1978, Cooking, 470 pages. .

The New Doubleday Cookbook , Jean Anderson, Elaine Hanna, Aug 1, 1990, Cooking, 965 pages. Emphasizes the fundamentals and pleasures of cooking, presents economical, timesaving recipes with calorie counts, and assists in menu planning and table setting.

Essential Cookbook , ZoÉ Camrass, Aug 1, 1985, Cooking, 224 pages. Explains the fundamental techniques of cooking and collects a variety of recipes for fish, poultry, meat, vegetables, fruit, breads, and eggs.

The confident cook basic recipes and how to build on them, Irena Chalmers, Jan 1, 1975, Cooking, 239 pages. .

The Missionary Position Mother Teresa in Theory and Practice, Christopher Hitchens, 1995, Biography & Autobiography, 98 pages. Explores the work of Mother Teresa, questioning her association with corrupt and cruel leaders and discussing the way wealthy western society promotes her as a celebrity.

The making of a cook , Madeleine Kamman, Jan 1, 1971, Cooking, 559 pages. .

