



The Canadian Living Cooking Collection, ISBN 0140955577, 9780140955576, , Madison book group Incorporated, 1991, , . .

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Five Star Food Recipes to Delight Your Family and Amaze Your Friends, Eve Johnson, 1993, Cooking, 157 pages. .

The Random House Barbecue and Summer Foods Cookbook Over 175 Recipes for Outdoor Cooking and Entertaining, Margaret Fraser, Apr 1, 1995, Cooking, 160 pages. Nothing says "summer" more than the wonderful aroma of sizzling foods on a backyard grill, the crisp taste of fresh farm vegetables, or the colorful bounty of summer fruits ....

Perfect Soups , Anne Willan, Mar 1, 1998, Cooking, 127 pages. Demonstrates each step in making a variety of soups and stews, including chicken consommé, French onion soup, chicken and smoked ham gumbo, gazpacho, vichyssoise, and chilled ....

The Canadian Living Cooking Collection , , 1991, , 63 pages. .

Old-Fashioned Recipe Book From Our Family Collection, Smyre and Chambers, Smyre and Chambers Inc, 2003, Cooking, 164 pages. This book is a heritage collection of recipes originating in early America. Recipes include making marshmallows, ice cream and many other dishes from scratch..

Large Print Cookbook Simple, Easy-To-Read, Easy-To-Make Family-Style Recipes, M. G. Kunkel, 1999, Cooking, 256 pages. .

Timeless Recipes for All Occasions : Family Favourites , Jean Paré, ©, 2006, Cookery, 175 pages. .

Cottage Life's Summer Weekend Cookbook Recipes, Tips and Entertaining Ideas, Jane Rodmell, Apr 1, 1997, , 224 pages. Summertime ... and the cooking is easy -- with this collection of more than 200 mouthwatering recipes. Whether you spend your weekends in the country or in the city, at the ....

Food That Really Schmecks , Edna Staebler, Bevy Martin, Oct 1, 2006, Biography & Autobiography, 334 pages. In the 1960s, Edna Staebler moved in with an Old Order Mennonite family to absorb their oral history and learn about Mennonite culture and cooking. From this fieldwork came the ....

The Bride's Choice Cook Book , Emma Sanders, 1988, Cooking, 256 pages. .

Chicken Dishes from Around the World , Anne Chamberlain, Christine Smeeth, 1995, Cooking, 144

pages. Another collection from around the world. This time to accentuate Britain's favorite food--chicken. Everybody likes it, yet most of us have only a few recipes to draw upon ....

Simply Bishop's Easy Seasonal Recipes, John Bishop, Dennis Green, Apr 1, 2009, Cooking, 170 pages. Draws on the author's philosophies about the benefits of simple and elegant food carefully prepared using local ingredients, sharing a range of seasonally organized recipes for ....

Toronto: The Madison Book Group, 1991. (CAD) No markings, Very Good in Good slipcase with rubbing to edges of slipcase. The slipcase is 23 x 15.5 cm and shows a colour photo of fresh vegetables. The 8 booklets in the set are EASY MAIN DISHES; COOKING FOR COMPANY; SOUPS AND STARTERS; EASY CHICKEN DISHES; VEGETABLES AND SALADS; ONE-DISH MEALS; MUFFINS AND COOKIES; GREAT DESSERTS; plus the side-stapled 16pp Index & menu Planner Booklet. . A heavy set. (2.6 JM FO 39/6. Soft Cover. Very Good. 8vo - over 7¾" - 9¾" tall.

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1/2 cup chopped 15 minutes 2tbsp appetizers baking sheet basil bay leaf beans beef blender bouquet garni bowl bring to boil butter 25 mL carrot celery Cheddar cheese chives chopped fresh parsley clove clove garlic cook onion Cover and refrigerate cover and simmer cream cheese cup 50 mL cup chopped fresh cups chicken stock dill drained dried thyme flavor food processor garlic Garnish green onions hot pepper sauce large heavy saucepan large saucepan leeks lemon juice ltbsp ltsp medium heat melt butter minced mixture mL 1 tsp mL 2 cups mL 2 tbsp mL ltsp mL Salt oil 25 mL oregano oven paprika Parmesan cheese parsley pate pepper to taste phyllo processor or blender Red Pepper Reduce heat salt 2 mL salt and pepper Season with salt servings shrimp smooth softened soup sour cream spinach sprinkle Stir thyme tomatoes tsp dried yogurt zucchini

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