

Mastering The Art Of French

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Mastering the Art of French Cooking, Volume 2

A Cookbook Knopf

The beloved sequel to the bestselling classic, Mastering the Art of French Cooking, Volume II presents more fantastic step-by-step French recipes for home cooks. Working from the principle that “mastering any art is a continuing process,” Julia Child and Simone Beck gathered together a brilliant selection of new dishes to bring you to a yet higher level of culinary mastery. They have searched out more of the classic dishes and regional specialties of France, and adapted them so that Americans, working with American ingredients, in American kitchens, can achieve the incomparable flavors and aromas that bring up a rush of memories—of lunch at a country inn in Provence, of an evening at a great Paris restaurant, of the essential cooking of France. From French bread to salted goose, from peasant ragoûts to royal Napoleons, recipes are written with the same detail, exactness, and clarity that are the soul of Mastering the Art of French Cooking.

Mastering the Art of French Cooking Рипол Классик

Anyone can cook in the French manner anywhere, wrote Mesdames Beck, Bertholle, and Child, with the right instruction. And here is the book that, for forty years, has been teaching Americans how.Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than one hundred instructive illustrations, is revolutionary in its approach because: It leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection. It breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone s culinary repertoire.

Mastering the Art of French Eating

From Paris Bistros to Farmhouse Kitchens, Lessons in Food and Love Penguin

The memoir of a young diplomat’s wife who must reinvent her dream of living in Paris—one dish at a time When journalist Ann Mah’s diplomat husband is given a three-year assignment in Paris, Ann is overjoyed. A lifelong foodie and Francophile, she immediately begins plotting gastronomic adventures à deux. Then her husband is called away to Iraq on a year-long post—alone. Suddenly, Ann’s vision of a romantic sojourn in the City of Light is turned upside down. So, not unlike another diplomatic wife, Julia Child, Ann must find a life for herself in a new city. Journeying through Paris and the surrounding regions of France, Ann combats her loneliness by seeking out the perfect pain au chocolat and learning the way the andouillette sausage is really made. She explores the history and taste of everything from boeuf Bourguignon to soupe au pistou to the crispiest of buckwheat crepes. And somewhere between Paris and the south of France, she uncovers a few of life’s truths. Like Sarah Turnbull’s Almost French and Julie Powell’s New York Times bestseller Julie and Julia, Mastering the Art of French Eating is interwoven with the lively characters Ann meets and the traditional recipes she samples. Both funny and intelligent, this is a story about love—of food, family, and France.

(Not Quite) Mastering the Art of French Living Simon and Schuster

WALL STREET JOURNAL BESTSELLER Every year upon arriving in Plobien, the small Breton town where he spends his summers, American writer Mark Greenside picks back up where he left off with his faux-pas-filled Francophile life. Mellowed and humbled, but not daunted (OK, slightly daunted), he faces imminent concerns: What does he cook for a French person? Who has the right-of-way when entering or exiting a roundabout? Where does he pay for a parking ticket? And most dauntingly of all, when can he touch the tomatoes? Despite the two decades that have passed since Greenside’s snap decision to buy a house in Brittany and begin a bi-continental life, the quirks of French living still manage to confound him. Continuing the journey begun in his 2009 memoir about beginning life in France, (Not Quite) Mastering the Art of French Living details Greenside’s daily adventures in his adopted French home, where the simplest tasks are never straightforward but always end in a great story. Through some hits and lots of misses, he learns the rules of engagement, how he gets what he needs—which is not necessarily what he thinks he wants—and how to be grateful and thankful when (especially when) he fails, which is more often than he can believe. Introducing the English-speaking world to the region of Brittany in the tradition of Peter Mayle’s homage to Provence, Mark Greenside’s first book, I’ll Never Be French, continues to be among the bestselling books about the region today. Experienced Francophiles and armchair travelers alike will delight in this new chapter exploring the practical and philosophical questions of French life, vividly brought to life by Greenside’s humor and affection for his community.

Mastering the Art of French Cooking Penguin Books Limited

'Mastering any art is a continuing process . . . ' In this book Julia Child and Simone Beck help cooks everywhere master the full repertoire of classic French dishes. Their recipes range across soups from the garden and bisques from the sea, famous fish stews from Provence and Normandy, to suckling pig and charcuterie, baguettes and croissants, and through a huge variety of desserts to petit-fours, all accompanied by clear step-by-step instructions and 458 illustrations. 'It will gladden the heart of all good cooks . . . and alchemist's stone which enables any cook to turn base ingredients into gold.' Caroline Conran, Sunday Times'This isn't just any cookery book. It is Mastering the Art of French Cooking, and it's a book that is a statement, not of culinary intent, but of aspiration, a commitment to a certain sort of good life, a certain sort of world-view; a votive object implying taste and appetite and a little je ne sais quoi. . . Julia Child's book is a triumph, and also a trophy.' A. A. Gill, The Times

Mastering the Art of French Cooking, Volume 1

A Cookbook Knopf

NEW YORK TIMES BEST SELLER • For sixty years, this has been the definitive cookbook on French cuisine for American readers. It deserves a place of honor in every kitchen. "What a cookbook should be: packed with sumptuous recipes, detailed instructions, and precise line drawings. Some of the instructions look daunting, but as Child herself says in the introduction, 'If you can read, you can cook.'" —Entertainment Weekly “I only wish that I had written it myself.” —James Beard Featuring 524 delicious recipes and over 100 instructive illustrations to guide readers every step of the way, Mastering the Art of French Cooking offers something for everyone, from seasoned experts to beginners who love good food and long to reproduce the savory delights of French cuisine. Julia Child, Simone Beck, and Louisette Bertholle break down the classic foods of France into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of dishes—from historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. Throughout, the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations—bound to increase anyone’s culinary repertoire. “Julia has slowly but surely altered our way of thinking about food. She has taken the fear out of the term ‘haute cuisine.’ She has increased gastronomic awareness a thousandfold by stressing the importance of good foundation and technique, and she has elevated our consciousness to the refined pleasures of dining." —Thomas Keller, The French Laundry

The French Chef Cookbook

Simca's Cuisine Knopf

Simone (“Simca”) Beck is known to millions of Americans as Julia Child’s French partner in the creation of the two classic volumes of Mastering the Art of French Cooking. Now, she gives us her own delectable recipes—the ones she most treasures out of a lifetime of cooking creativity that has made her one of the great cuisinières of her day. Here are recipes that were inspired by old French family specialties found in her mother’s and grandmother’s well-thumbed notebooks; recipes that grew out of Simca’s life in the provinces (particularly Normandy, Alsace, and Provence) where she has gardened, cooked, dined out, and entertained; simple delights and fabulous concoctions all set down with a beautiful French clarity. Skillfully adapting her French ways to American needs, she presents over 100 recipes in 31 alluring menus designed for every sort of occasion—a warming dinner after a winter walk in the woods, a feast to dazzle your friends, a buffet for winter and one for summer, even an elegant picnic. For each menu Simca has written a charming, altogether personal introduction filled with nuggets of useful information, like what can be cooked ahead of time or how long last-minute preparations will take. Specific wines are always suggested with the menus, along with specific cheeses when called for. In addition, this volume features a small collection of other favorite dishes that did not fit into the menus but were simply too good to leave out. All in all, Simca’s Cuisine is a lasting treasure for everyone in search of new delicacies to serve, new menus that will enchant, new aromas and flavors in the French tradition, and new ways to find expertise in the kitchen and joy at the table.

My Life in France Anchor

NATIONAL BESTSELLER • Julia's story of her transformative years in France in her own words is "captivating ... her marvelously distinctive voice is present on every page." (San Francisco Chronicle). Although she would later singlehandedly create a new approach to American cuisine with her cookbook Mastering the Art of French Cooking and her television show The French Chef, Julia Child was not always a master chef. Indeed, when she first arrived in France in 1948 with her husband, Paul, who was to work for the USIS, she spoke no French and knew nothing about the country itself.

But as she dove into French culture, buying food at local markets and taking classes at the Cordon Bleu, her life changed forever with her newfound passion for cooking and teaching. Julia’s unforgettable story—struggles with the head of the Cordon Bleu, rejections from publishers to whom she sent her now-famous cookbook, a wonderful, nearly fifty-year long marriage that took the Childs across the globe—unfolds with the spirit so key to Julia’s success as a chef and a writer, brilliantly capturing one of America’s most endearing personalities.

Mastering the Art of French Pastry

An Illustrated Course Barrons Educational Series Incorporated

Explains French techniques for making doughs, batters, fillings, and toppings, providing hundreds of recipes for combining these ingredients to create brioches, croissants, cakes, pies, meringues, and puff pastries

The Way to Cook Knopf

Blending classic techniques with free-style American cooking and emphasizing freshness, lightness, and simpler preparations, this treasury of cooking from the "French Chef" features eight hundred master recipes and variations

Warming Up Julia Child

The Remarkable Figures Who Shaped a Legend Simon and Schuster

A Pulitzer prize-finalist peels back the curtain on an unexplored part of Julia Child's life—the formidable team of six she collaborated with to shape her legendary career.

Mastering the Art of French Cooking, By Simone Beck, Louisette Bertholle And Julia Child

The Art of French Pastry Knopf

An in-depth reference to the fundamentals of pastry by an award-winning chef featured in the 2009 documentary, Kings of Pastry, instructs readers on the critical role of precision and understanding about how ingredients react in different environments while sharing lighthearted memories from his culinary life.

Mastering the Art of Southern Cooking Gibbs Smith

Through more than 600 recipes and hundreds of step-by-step photographs, Dupree and Graubart make it easy to learn the techniques for creating the South’s fabulous cuisine. From basics such as cleaning vegetables and scrubbing a country ham, to show-off skills like making a soufflé and turning out the perfect biscuit—all are explained and pictured with clarity and plenty of stories that entertain. Traditional Southern recipes and ingredients are also given modern twists to make them relevant for today’s healthy lifestyle.

Julia's Kitchen Wisdom

Essential Techniques and Recipes from a Lifetime of Cooking: A Cookbook Knopf

In this indispensable volume of kitchen wisdom, Julia Child gives home cooks the answers to their most pressing cooking questions—with essential information about soups, vegetables, eggs, baking breads and tarts, and more. How many minutes should you cook green beans? What are the right proportions for a vinaigrette? How do you skim off fat? What is the perfect way to roast a chicken? Here Julia provides solutions for these and many other everyday cooking queries. How are you going to cook that small rib steak you brought home? You'll be guided to the quick sauté as the best and fastest way. And once you've mastered that recipe, you can apply the technique to chops, chicken, or fish, following Julia's careful guidelines. Julia’s Kitchen Wisdom is a perfect compendium of a lifetime spent cooking.

Past Imperfect

French Intellectuals, 1944-1956 Univ of California Press

The uniquely prominent role of French intellectuals in European cultural and political life following World War II is the focus of Tony Judt's newest book. He analyzes this intellectual community's most divisive conflicts: how to respond to the promise and the betrayal of Communism and how to sustain a commitment to radical ideals when confronting the hypocrisy in Stalin's Soviet Union, in the new Eastern European Communist states, and in France itself. Judt shows why this was an all-consuming moral dilemma to a generation of French men and women, how their responses were conditioned by war and occupation, and how post-war political choices have come to sit uneasily on the conscience of later generations of French intellectuals. Judt's analysis extends beyond the writings of fashionable "Existentialist" personalities such as Jean-Paul Sartre, Albert Camus, and Simone de Beauvoir to include a wide intellectual community of Catholic philosophers, non-aligned journalists, literary critics and poets, Communist and non-Communist alike. Judt treats the intellectual dilemmas of the postwar years as an unfinished history. French intellectuals have not fully come to terms with the gnawing sense of what Judt calls the "moral irresponsibility" of those years. The result, he suggests, is a legacy of bad faith and confusion that has damaged France's cultural standing, notably in newly liberated Eastern Europe, and which reflects the nation's larger difficulty in confronting its own ambivalent past.

The French Chef in America

Julia Child's Second Act Anchor

This enchanting follow-up to My Life in France—the beloved bestselling memoir—chronicles Julia Child’s rise from home cook to the first celebrity chef. “Inspiring and engaging ... It’s impossible not to love Julia Child.” —The Wall Street Journal The story of a remarkable woman who found her true voice in middle age and profoundly shaped our relationship with food, The French Chef in America is a fascinating look at the second act of a unique culinary icon. While at the beginning of her career Julia’s name was synonymous with French cooking, she fashioned a new identity in the 1970s, reinventing and Americanizing herself. Here we see her dealing with difficult colleagues and the challenges of fame, and ultimately using her newfound celebrity to create what would become a totally new type of food television.

I'll Never Be French (no Matter what I Do)

Living in a Small Village in Brittany Simon and Schuster

Author and teacher Mark Greenside recounts his struggles to fit into the life of a small Celtic village in Brittany.

The America's Test Kitchen Cooking School Cookbook

Everything You Need to Know to Become a Great Cook America's Test Kitchen

A landmark book from the test kitchen that has been teaching America how to cook for 20 years. We launched the America's Test Kitchen Cooking School two years ago to teach home cooks how to cook the test kitchen way, and since then thousands of students have taken our interactive video-based online courses. The America's Test Kitchen Cooking School Cookbook shares the same goal as our online school and brings all our best practices—along with 600 all-time favorite recipes—into one place so that you can become a better, more confident cook. There is no better way to learn than seeing an expert in action, so we've included over 2,500 color photos that bring you into the test kitchen so you can see how to prepare recipes step-by-step. The book starts off with an exhaustive 46-page Cooking Basics chapter that covers everything from what equipment you need (and how to care for it) to test-kitchen tricks for how to make food taste better. Then we move on to cover all the major cooking and baking categories, from meat, poultry, and pasta to breads, cakes, and pies. Illustrated Core Techniques, like how to whip egg whites, roast a chicken, or bake flawless pie dough, focus on the building block recipes everyone should know. Recipe Tutorials that each feature 20-35 color photos then walk readers through recipes that are either more complicated or simply benefit from the visual clues of step photography, like Extra-Crunchy Fried Chicken, Sticky Buns with Pecans, and Deep-Dish Apple Pie. Every chapter ends with a library of the test kitchen's all-time favorite recipes, such as Pan-Seared Steaks with Red Wine Pan Sauce, Meatballs and Marinara, Best Vegetarian Chili, Memphis-Style Barbecued Ribs, and New York-Style Cheesecake—more than 600 in total—that will allow home cooks to expand their repertoire. The America's Test Kitchen Cooking School Cookbook is a how-to-cook book that also explains why recipes succeed or fail, which makes it the ideal book for anyone looking to cook better.

Patisserie Hardie Grant Publishing

Patisserie gives readers all the technical know-how required to become an expert in the art of French patisserie and invent their own masterpieces. Each of the 100 recipes features a full-colour cross-section illustration, step-by-step photography and a beautiful hero image in order to both inspire the reader and demystify some of France’s most iconic desserts. Patisserie includes the basic building-block recipes needed to understand the fundamentals of French patisserie, from the pastry itself (shortcrust pastry, sweet pastry, puff pastry, choux pastry and more) to fillings (custards, creams, butters, mousses, ganaches and pastes) and embellishments (meringue, chocolate, sauces and sugar art). From simple treats like madeleines, financiers and cookies to more complex creations, like black forest cake, éclairs, croissants, macarons, lemon meringue pie, l’opera, mocha, croquembouche, charlotte, rum baba and more, Patisserie covers all of the French delicacies you could ever dream of.

Pâtisserie at Home: Step-by-step recipes to help you master the art of French pastry Ryland Peters & Small

Perfect the art of French pâtisserie with over 70 classic recipes from award-winning pastry chef Will Torrent.

Mastering the Art of Chinese Cooking Chronicle Books

This new masterwork of Chinese cuisine showcases acclaimed chef Eileen Yin-Fei Lo's decades of culinary virtuosity. A series of lessons build skill, knowledge, and confidence as Lo guides the home cook step by step through the techniques, ingredients, and equipment that define Chinese cuisine. With more than 100 classic recipes and technique illustrations throughout, Mastering the Art of Chinese Cooking makes the glories of this ancient cuisine utterly accessible. Stunning color photography reveals the treasures of old and new China, from the zigzagging alleys of historical Guangzhou to the bustle of city centers and faraway Chinatowns, as well as wonderful ingredients and gorgeous finished dishes. Step-by-step brush drawings illustrate Chinese cooking techniques. This lavish volume takes its place as the Chinese cookbook of choice in the cook's library.

Silk (Movie Tie-in Edition) Vintage

The year is 1861. Hervé Joncour is a French merchant of silkworms, who combs the known world for their gemlike eggs. Then circumstances compel him to travel farther, beyond the edge of the known, to a country legendary for the quality of its silk and its hostility to foreigners: Japan. There Joncour meets a woman. They do not touch; they do not even speak. And he cannot read the note she sends him until he has returned to his own country. But in the moment he does, Joncour is possessed.

The Distancers

An American Memoir *Vintage*

Follows seven generations of the author's Midwestern family through The Great Depression, World War Two, and the dust bowl years, where he learned the value of family and the art of keeping one's distance.

As Always, Julia

The Letters of Julia Child and Avis DeVoto *Houghton Mifflin Harcourt*

With her outsize personality, Julia Child is known around the world by her first name alone. But despite that familiarity, how much do we really know of the inner Julia? Now more than 200 letters exchanged between Julia and Avis DeVoto, her friend and unofficial literary agent memorably introduced in the hit movie Julie & Julia, open the window on Julia’s deepest thoughts and feelings. This riveting correspondence, in print for the first time, chronicles the blossoming of a unique and lifelong friendship between the two women and the turbulent process of Julia’s creation of Mastering the Art of French Cooking, one of the most influential cookbooks ever written. Frank, bawdy, funny, exuberant, and occasionally agonized, these letters show Julia, first as a new bride in Paris, then becoming increasingly worldly and adventuresome as she follows her diplomat husband in his postings to Nice, Germany, and Norway. With commentary by the noted food historian Joan Reardon, and covering topics as diverse as the lack of good wine in the United States, McCarthyism, and sexual mores, these astonishing letters show America on the verge of political, social, and gastronomic transformation.

Food52 Mighty Salads

60 New Ways to Turn Salad Into Dinner [a Cookbook]

A collection of recipes for hearty salads features such options as charred broccoli and lentil salad, spring vegetable panzanella, grilled lobster salad with lemon-thyme butter, and curried chicken, grape and cheddar salad. Any school child can make a salad, but you're looking for something that can carry the day as a one-bowl lunch or dinner. Dressing on lettuce isn't going to cut it. The editors of Food52 present a collection of recipes for hearty salads you can use as jumping-off points for your own culinary experimentation.

Fine Cooking Italian

200 Recipes for Authentic Italian Food *Taunton Press*

Features two hundred recipes for Italian home cooking for soups, salads, pizza, pasta, main courses, polenta and risotto, desserts, and more, with step-by-step instructions with photos for cooking techniques and ingredient profiles.

The Sweet Science *North Point Press*

A.J. Liebling's classic New Yorker pieces on the "sweet science of bruising" bring vividly to life the boxing world as it once was. It depicts the great events of boxing's American heyday: Sugar Ray Robinson's dramatic comeback, Rocky Marciano's rise to prominence, Joe Louis's unfortunate decline. Liebling never fails to find the human story behind the fight, and he evokes the atmosphere in the arena as distinctly as he does the goings-on in the ring--a combination that prompted Sports Illustrated to name The Sweet Science the best American sports book of all time.

The Complete America’s Test Kitchen TV Show Cookbook 2001–2022

Every Recipe from the Hit TV Show Along with Product Ratings Includes the 2022 Season *America's Test Kitchen*

22 years of foolproof recipes from the hit TV show captured in one complete volume The Complete America's Test Kitchen TV Show Cookbook is a living archive of every recipe that has been on every episode of public television's top-rated cooking show, including the new season that debuts in January 2022. It also includes the top-rated equipment and ingredients from the new testing and tasting segments. Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2022 season air with all-new recipes. Every recipe that has appeared on the show is in this cookbook along with the test kitchen's indispensable notes and tips. A comprehensive shopping guide shows readers what products the ATK Reviews team recommends and it alone is worth the price of the book.

Masterpieces of French Cuisine

Shaq's Family Style

Championship Recipes for Feeding Family and Friends [A Cookbook] *Ten Speed Press*

A celebration of cultural icon Shaquille O’Neal’s love of food, family, and fun, with 80 low-stress comfort food recipes for busy families. “The flavors and recipes in this book are big, bold, and fun just like Shaq Daddy himself! If you love the man, you’ll love this book!”—Michael Symon, author of Fix It with Food Basketball Hall of Famer Shaquille O’Neal loves food. A lot. In fact, fans of Inside the NBA know they’ll most likely hear Shaq tell his co-hosts all about what he ate for dinner while they analyze the action in the paint. Shaq’s love of food, eating, and family cooking began in his childhood

home, where his mom cooked for him and his three siblings. With his own family, he carries on the commitment to creating family connection and fun through food. In Shaq’s Family Style, featuring his inimitable sense of humor, he shares eighty recipes for bringing family together around the table, plus 100 photographs to whet the appetite. From Loaded Potato Waffles to One Pan Baked Southern Mac & Cheese, Sheet Pan BBQ Chicken Thighs with Sweet Potato Bake, and Spicy Jambalaya with Andouille Meatballs, these are meals that busy home cooks can get on the table after the kids’ practice or when there’s a houseful over to watch a game. Even novices will be able to cook these recipes with confidence the first time—and on replay. When the plates are cleared, it's time for banana pudding (there's always banana pudding!) or one of Shaq’s other family-favorite desserts. It's the Shaq Attaq! . . . in the kitchen.

A Timeline of Australian Food

From Mutton to Masterchef *UNSW Press*

A Timeline of Australian Food takes readers on a tasty and sometimes surprising culinary journey through 150 years of Australian food. Lavishly illustrated, this tasty book looks at what we've eaten, how we've shopped, and how we've produced and prepared our food, decade by decade, through depression, war, and decades of abundance.

Devotion *Yale University Press*

"In lyric essays, a story, poems, and photographs, Smith illuminates the whirl of chance and choice that stokes a writer's imagination, recounting her fascination on the eve of a trip to Paris with Simone Weil and an evocative, accidentally discovered film about Stalin's mass deportation of Estonians. In France, a gravestone, a televised figure-skating competition, a meal, and a garden all converge in what becomes Devotion, [a] ... fairy tale about a young, displaced Estonian skater and a solitary dealer in rare objects and arms. This ... fable about creativity and obsession, possession and freedom is followed by a meditation on how a work of art is, for other artists, a call to action"--Booklist, 08/01/2017.

The Effective Manager *John Wiley & Sons*

The Effective Manager is a hands-on practical guide to great management at every level. Written by the man behind Manager Tools, the world's number-one business podcast, this book distills the author's 25 years of management training expertise into clear, actionable steps to start taking today.

Mastering the Art of French Cooking

The Cook's Illustrated Cookbook *America's Test Kitchen*

The ultimate recipe resource: an indispensable treasury of more than 2,000 foolproof recipes and 150 test kitchen discoveries from the pages of Cook’s Illustrated magazine. There is a lot to know about cooking, more than can be learned in a lifetime, and for the last 20 years we have been eager to share our discoveries with you, our friends and readers. The Cook's Illustrated Cookbook represents the fruit of that labor. It contains 2,000 recipes, representing almost our entire repertoire. Looking back over this work as we edited this volume, we were reminded of some of our greatest hits, from Foolproof Pie Dough (we add vodka for an easy-to-roll-out but flaky crust), innumerable recipes based on brining and salting meats (our Brined Thanksgiving Turkey in 1993 launched a nationwide trend), Slow-Roasted Beef(we salt a roast a day in advance and then use a very low oven to promote a tender, juicy result), Poached Salmon (a very shallow poaching liquid steams the fish instead of simmering it in water and robbing it of flavor), and the Ultimate Chocolate Chip Cookies (we brown the butter for better flavor). Our editors handpicked more than 2,000 recipes from the pages of the magazine to form this wide-ranging compendium of our greatest hits. More than just a great collection of foolproof recipes, The Cook's Illustrated Cookbook is also an authoritative cooking reference with clear hand-drawn illustrations for preparing the perfect omelet, carving a turkey, removing meat from lobsters, frosting a layer cake, shaping sandwich bread, and more. 150 test kitchen tips throughout the book solve real home-cooking problems such as how to revive tired herbs, why you shouldn't buy trimmed leeks, what you need to know about freezing and thawing chicken, when to rinse rice, and the best method for seasoning cast-iron (you can even run it through the dishwasher). An essential collection for fans of Cook's Illustrated (and any discerning cook), The Cook's Illustrated Cookbook will keep you cooking for a lifetime - and guarantees impeccable results.

Miracles in Miniature

The Art of the Master of Claude de France

The Master of Claude de France was an illuminator active in the French city of Tours during the first two decades of the sixteenth century. He is named after two jewel-like manuscripts he painted for Queen Claude de France (1499-1524), first wife of King François I: a tiny Book of Hours (today owned by Heribert Tenschert) and an even tinier Prayer Book (today owned by the Morgan Library & Museum). Although we find traces of him possibly as early as 1498, he does not emerge as an independent artist until around 1508. He flourished in the second decade of the century -- when he illuminated the majority of his work, including the two codices for the queen -- and disappeared shortly after 1520. All told, his actual career lasted only a short dozen years. In that brief span, however, he created some of the most mesmerizing illuminations in France during the “last flowering” of the handwritten and hand-painted book. Published on the occasion of the Morgan Library & Museum’s exhibition ‘Miracles in Miniature: The Art of the Master of Claude de France’, this is the first major study on the artist’s oeuvre since Charles Sterling’s 1975 book that gave the illuminator his name. The study offers a survey of the painter’s roots and training, his career, and his denouement. Francisco Trujillo’s study of the palettes of the Claude

Master and of the two artists who trained or influenced him, Jean Bourdichon and Jean Poyer, offers fascinating scientific parallels to Roger Wieck’s stylistic analysis. Including, in a final chapter, all the known works by the Claude Master and his followers, ‘Miracles in Miniature’ will be the starting point for all future studies of the artist. 0Exhibition: The Morgan Library and Museum, NYC, USA (30.5.-14.9.2014).

Vril

The Power of the Coming Race *The Floating Press*
This early science fiction novel offers a fascinating vision of a shadowy underworld populated by strange and beautiful creatures who closely resemble the angels described in Christian lore. These beings, known as Vril-ya, live underground, but are planning soon to claim the surface of the earth as their own -- destroying humankind in the process.

The Tenth Muse

My Life in Food *Anchor*
From the legendary editor who helped shape modern cookbook publishing-one of the food world's most admired figures-comes this evocative and inspiring memoir. Living in Paris after World War II, Jones broke free of bland American food and reveled in everyday French culinary delights. On returning to the States she published Julia Child's Mastering the Art of French Cooking. The rest is publishing and gastronomic history. A new world now opened up to Jones as she discovered, with her husband Evan, the delights of American food, publishing some of the premier culinary luminaries of the twentieth century: from Julia Child, James Beard, and M.F.K. Fisher to Claudia Roden, Edna Lewis, and Lidia Bastianich. Here also are fifty of Jones's favorite recipes collected over a lifetime of cooking-each with its own story and special tips. The Tenth Muse is an absolutely charming memoir by a woman who was present at the creation of the American food revolution and played a pivotal role in shaping it.