

# Julia Child & Company



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How This<br> Book Began<br>---~---t didn't take too much persuasion to induce you re the cook and butler combined? How do<br> me to do another television cooking seriesi¼œ you shop for the meal? What staples do you<br> particularly since nay husbandi¼œ Pauli¼œ approvedi¼œ have on hand? How do you time the cooking<br> my friend and collaborator Ruth Lockwood and theni¼œ of coursei¼œ how do you cook every-<br> was willingi¼œ as was my chief associate cooki¼œ thing? Ori¼œ on another occasioni¼œ the big boss is<br> Elizabeth Bishopi¼œ and our original producer of coming to dinner; you don't know him (or<br> The French Chefi¼œ Russell Morash. Buti¼œ we all her!) very well but you do know they re a<br> decidedi¼œ it was time to be entirely differenti¼œ pretty conservative meat-and-potatoes couple.<br> with a new titlei¼œ a new musical theme (this So

what do you plan for them? Or you are to one-which I describe as an elephant walk by have a comfortable family-style Sunday night bassoons-was developed by Robert J. Lurt- supper with both grown-ups and children. semai host of Boston s WGBH-Radio s Morn- What would be fun for all? What do you have ing Pro-Musica program) and a real kitchen ready and what can everyone join in on? Or rather than a take-away set. We wanted a big you ve planned a barbecue but it looks like room of our own where we could open the rain or you just want a cozy and delicious door walk in and start cooking.. and then meal for intimate friends. walk out again closing the door behind us But how can you cook a whole menu in a (our set designer Fran Mahard gave us this TV half hour ? We did full menus a few times blue green and white beauty that you ll be on The French Chef but they were tour-de- seeing in the photographs throughout). Also force fast-food operations that actually did after over zoo programs on The French Chef take only half an hour to cook. These would be eve felt it was time to get away from the purely more normal and leisurely meals. Even so I d French tradition. We would go in for general be able to do only two or three of the dishes in cooking where we could draw from anywhere the allotted 3~ minutes and I would simply and everywhere since that really is the Ameri- have to show the rest already finished. can way of doing things. A further decision Obviously we needed a book to complete the was that we d show a whole menu rather than picture and this is it. Here are not only all the just a single dish or subject. After all one is not recipes shown on television but all the recipes cooking in limbo. A dish belongs in a meal for every dish displayed or mentioned but not and the cook has to plan the meal so that what cooked for you. Thus whether or not you wit- goes with what makes gastronomic sense nessed the event on the air this book tells the Let us have said we a series of shows whole story for each one of ~ 3 occasions featuring menus for special occasions--the the planning and buying to the timing and the special kind that most of us run into most of actual cooking of each dish on the menu. Also the time For example you suddenly find that because the best food is the freshest there is a ) our guest list has swelled to J9 people. You series of other choices for ever} " dish-in case can t sit them dow ~ at your table; you ll have the ingredients for the main recipe are not to ser e tlwm buffet sty e. Anyway stand-up or available or a particular item of food does not sit-down what do you feed to J 9 people when appeal to you. And since the occasions we

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目录:

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