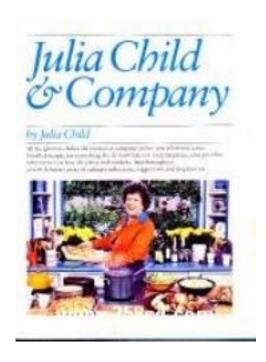
Julia Child & Company



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How This

Book Began

French Chefi'/4© and our original producer of coming to dinner; you don't know him (or

French Chefi'/4© was time to be entirely differenti'/4© pretty conservative meat-and-potatoes couple.

For the cook and butler combined? How do you

French Chefi'/4© and collaborator Ruth Lockwood and theni'/4© of coursei'/4© how do you

cook every-

French Chefi'/4© on another occasioni'/4© the big boss is

French Chefi'/4© Russell Morash. Buti'/4© we all her!) very well but you do know they re a

So decidedi'/4© it was time to be entirely differenti'/4© pretty conservative meat-and-potatoes couple.

French Chefi'/4© a new musical theme (this So

what do you plan for them? Or you are to < br > one-which I describe as an elephant walk by have a comfortable family-style Sunday night
 bassoons-was developed by Robert J. Lurt- supperi¼Œ with both grown-ups and children.
 semai¼Œ host of Boston's WGBH-Radio's Morn-What would be fun for all? What do you have
 ing Pro-Musica program)i¼Œ and a real kitchen readyi¼Œ and what can everyone join in on? Or
br > 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 raini¼Œ or you just want a cozy and delicious
 doori¼Œ walk ini¼Œ and start cooking..i¼Œ and then meal for intimate friends.
 walk out againi 1/4 © closing the door behind us But how can you cook a whole menu in a
 (our set designeri¼Œ Fran Mahardi¼Œ gave us this TV half hour? We did full menus a few times
 blue, green, and white beauty that you II be on The Frenrh Chefi'/4Œ but they were tour-de-
 seeing in the photograph's throughout). Also, force fast-food operations that actually did
or> after over zoo programs on The French Chefi¼Œ take only half an hour to cook. These would be < br > 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 br > was that we d show a whole menu rather than picture 4 and this is it. Here are not only all the
 just a single dish or subject. After alli¼Œ one is not recipes shown on televisioni¼Œ but all the recipes
 cooking in limbo. A dish belongs in a meali¼Œ for every dish displayed or mentioned but not
 and the cook has to plan the meal so that what cooked for you. Thusi¼Œ whether or not you wit-
 goe's with what makes gastronomic sense, nessed the event on the air, this book tells the<br Let us have, said we, a series of shows whole story for each one of ~ 3 occasionsi¼Œ from
 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 freshesti¼Œ there is a
) our guest list has swelled to J9 people. You series of other choices for ever}\" dish-in case
or > 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. Anywayii¼Œ stand-up or available or a particular item of food does not
sit-downii¼Œ what do you feed to J 9 people when appeal to you. Andi¼Œ since the occasions we

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作者介绍	•

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