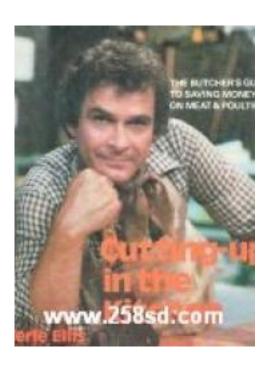
Cutting Up in the Kitchen



Cutting Up in the Kitchen_下载链接1_

著者:

出版者:

出版时间:

装帧:

isbn:9780877010715

] ot too many years ago you could go to the Roast turn out?\" Now he s part of the fast-paced

fast-paced

meat counteri¼Œ recipe in handi¼Œ and ask assembly line teanai¼Œ enclosed in glassi¼Œ programmed

brocess the greatest possible volume in the fewest

cut to use for Beef Bourguignon?\" or \"How long

brime Rib?\" and he would Future trends are almost certain to remove the

knowi¼Œ And if you had six kids and your husband butcher even further from contact with the con-

with the con-

brows out of worki¾Œ he probably knew that too. And sumer. It won to be longi¾Œ according to inft~rmed

that sources within the industryi¾Œ when much of the meat

brows \"a real good special todayi¾Œ\" If you fancied your- in your supermarket will be uniformly

formedi¼Œ pre-

self a gourmeti¾Œ he would \"hang back\" a Short Loin packaged and frozen. It will come from a huge

for an extra week or two, and take pride in present- packing planti¾Œ adjacent to a huge feed loti¼Œ some-

ing it for your inspection--black with \"age.\" In where near the heart of\"cattle country.\"

br > those days the butcher was a trusted friendi¼Œ looked Today s consumers (not to mention tomorrow s),

to for assistance in selectingagood steaki¼Œ timing a need to learn or re-learn some of what Grandma

frandma

roast of beef or stretching a food dollari¼Œ knew so they can function effectively and economi-

Times have changed. In the past four decades the cally in a marketplace more complicated than

frandma

could have imagined.

frandma

friendly guy in counter the best cut to use for \"Beef Bonrguignon.\"

frandma

frand

11	ヒナイ	、4刀.
	ト白ノ	细.

目录:

Cutting Up in the Kitchen_下载链接1_

标签

评论

Cutting Up in the Kitchen_下载链接1_

书评

Cutting Up in the Kitchen_下载链接1_