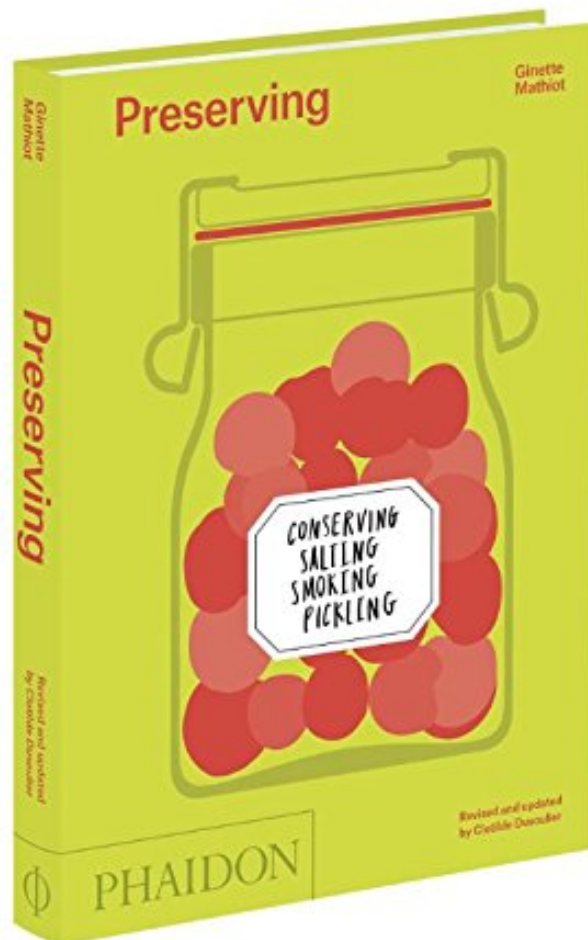


[E-BOOK] Preserving: Conserving, Salting, Smoking, Pickling

Preserving: Conserving, Salting, Smoking, Pickling

Ginette Mathiot

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Ginette Mathiot : Preserving: Conserving, Salting, Smoking, Pickling before purchasing it in order to gage whether or not it would be worth my time, and all praised Preserving: Conserving, Salting, Smoking, Pickling:

5 of 6 people found the following review helpful. 3.5 stars: interesting, but somewhat concerning By Cissa This is an interesting book, but I'm not sure I'd recommend it. The good: it's an update of a historical French volume on preserving, and it's pretty comprehensive. It's supposed to have been updated to cover current knowledge of canning times, etc., but some of the hot-bath canning times, in particular, look far shorter than ones I usually see for similar items. It is also very comprehensive, with specific details and recipes to cover pretty much everything one might

encounter. The problems: generally, what's available in the USA is rather different from what the French countryside had to offer 60+ years ago, and it would be hard to source many of the main ingredients. Also, see above about the updated times; I am not sure I'd trust the canning times without a separate confirmation for a similar recipe from a known, reliable source. Another negative- and this could be serious!: even a fairly casual reading found many, many errors in the text, even including mis-titling at least one recipe. This makes me even more concerned about trusting the canning times, etc. It's interesting, but more as a historical inspiration than a go-to for actual preserving. If you want something that's more relevant for us in the USA today, I'd really recommend Alice Water's "My Pantry". 1 of 1 people found the following review helpful. Five Stars By antoine clementfast and amazing

Classic French preserving techniques updated for a modern audience. Preserve fruit, vegetables, meat and fish with a beautifully illustrated guide from France's favorite food author. Enjoy local, fresh, organic food throughout the year. With more than 350 classic French recipes, both home cooks and chefs will learn traditional techniques for sweet and savory preserving, as well as smoking, pickling, and making charcuterie. France's favorite food author Ginette Mathiot classic has been revised and updated for today's preserver by Clotilde Dusoulier, famed for her Chocolate and Zucchini website and books, Clotilde's Edible Adventures in Paris, Chocolate and Zucchini, Edible French, and The French Market Cookbook.

"Ginette Mathiot holds the honoured place in the heart of French home cooks that Mrs. Beeton occupies in Britain, or Julia Child in the US." The Daily Mail on Ginette Mathiot "The supreme authority on French home cooking." The Examiner on Ginette Mathiot "Ms. Mathiot studied and taught at the Sorbonne when 'home economics' still had the status of an academic discipline and her book has sold more than 6 million copies." The New York Times on Ginette Mathiot "This cookbook is not so much a lesson in classic French cuisine as it is in smart, sensible cooking. It's no surprise to learn that Ginette Mathiot was the Home Ec teacher of Home Ec teachers and oversaw the curriculum at La Sorbonne." The Atlantic on Ginette Mathiot "Ginette Mathiot (1907-1998) taught three generations of French families how to cook. The author of over 30 cookbooks, running the gamut of French cuisine, this legendary food writer has brought together a definitive collection of classic French recipes." Australian Woman on Ginette Mathiot "Comparing Mathiot's recipe for ratatouille with that of Child seems to support the point; though the recipes feature nearly identical ingredient lists, Mathiot presents hers in 50 words, while Child uses 320 words for hers." NPR on Ginette Mathiot "Mathiot is France's Claudia Roden - a wise voice to heed in the kitchen." The Guardian "an exquisite book" SuperChef.com "even the quickest glance through the book reminds me how much of the book's knowledge is still relevant today" Food in Jars About the Author Ginette Mathiot (1907-1998), Officier de la Legion d'Honneur, taught three generations how to cook in France and is the ultimate authority on French home cooking. She wrote more than 30 best-selling cookbooks, covering all subjects in French cuisine. Je sais cuisine was her definitive, most comprehensive work, which brings together recipes for every classic French dish.