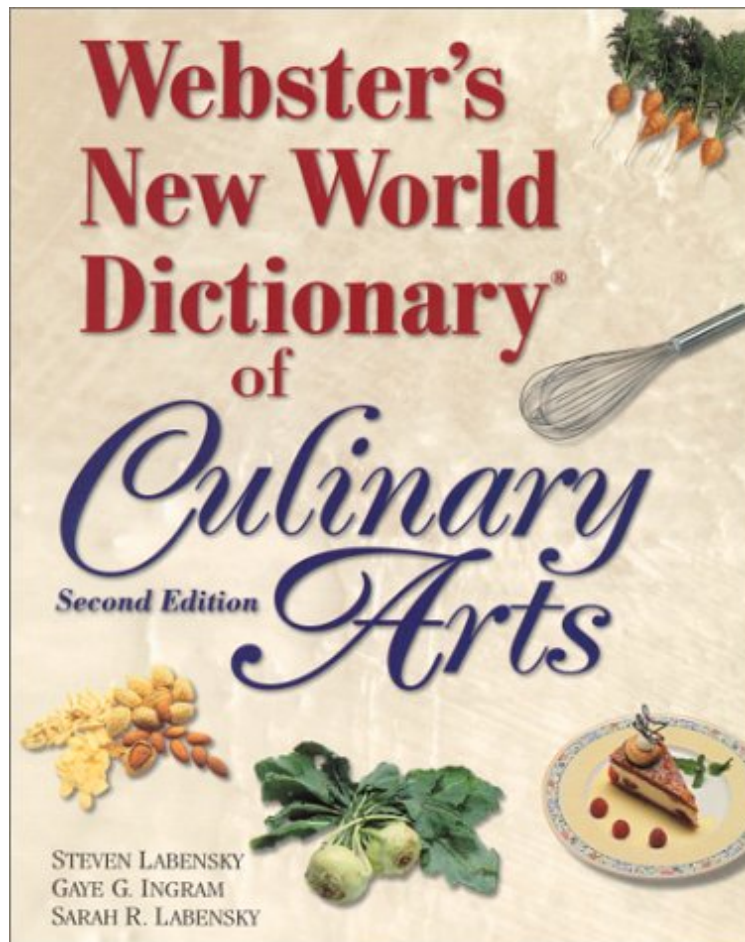


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## Webster's New World Dictionary of Culinary Arts (2nd Edition)

*Steven Labensky, Gaye G. Ingram, Sarah R. Labensky*  
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**Steven Labensky, Gaye G. Ingram, Sarah R. Labensky : Webster's New World Dictionary of Culinary Arts (2nd Edition)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Webster's New World Dictionary of Culinary Arts (2nd Edition):

0 of 0 people found the following review helpful. Very interesting!By cindibearI love food and cooking.I'm 47 and have been server all my life.I live to learn and I like to know what I'm serving and how to spell it.I have looked for a cooking dictionary before,but they were too expensive for me.One of our chefs at work purchased this book for the bar we work at and informed me I could get one through Barnes Noble on line for a great price.I was so excited!I love that it has different food translations in so many wild languages.I can learn Swahili words for different foods ,drinks ,and other things.How cool is that?!This is a great fun and knowledgeable book for both novice and professional cooks.It's purposeful and just plain fun to read or just peruse!If you have a passion for food and knowledge of food,I totally recommend buying this book.Especially if you love to be in the kitchen and cooking!Buy it,read it,and enjoy your food with this book.0 of 0 people found the following review helpful. Webster's New World Dictionary, of Culinary

ArtsBy Murray BrighamI recommend this dictionary to all my student's, it's a must have if you work in a restaurant kitchen.0 of 0 people found the following review helpful. This book has a lot of culinary terms but also ...By Richard A. KrayewskyThis book has a lot of culinary terms but also missing many more. Needs to be updated but for the novice in cooking, this book would do

This unique, exceptionally comprehensive dictionary of the culinary arts defines approximately 20,000 terms (including foreign terms from all the world's cuisines, not just European). The entries are drawn from such varied categories as: foods, international foods, prepared dishes, preparation and cooking methods, tools and equipment, food chemistry, beers, spirits, and wines, hospitality and restaurant management, nutrition, food safety and sanitation, chef biographies, food history, and gastronomy. Measurement and conversion charts, phonetic pronunciations, cross-references, and origins and usage designations will be useful to professional or amateur chefs or anyone who simply enjoys food.

From BooklistPrentice Hall is taking advantage of the Webster's name in this title of a new dictionary of cooking. The three authors have written definitions for more than 16,000 culinary terms. Labensky appears to be the only author with a culinary background, having written a recent cooking-technique textbook with an accompanying videocassette. The definitions are short, usually less than two sentences. Pronunciation is included for less familiar or foreign terms--levain, oyako nabe, sofrito. There are foreign words from Dutch, Portuguese, Romanian, Swahili, Turkish, and many from Polish. Proper names are also defined--Beard, James, Jelly Belly, Shirley Temple, Spam, Spa Food. See references are used, although terms that appear within entries but also have entries of their own are not indicated. For example, country gravy is mentioned in the chicken-fried steak entry, but there is nothing to show that it also appears as a separate entry. The only illustrations are a few line drawings interspersed throughout the text. Most of the illustrations are for equipment--a sandwich spreader, an ice chipper, a reamer. Appendixes list metric equivalents, temperature equivalents, and stages of cooked sugar. This is a good choice for cooking collections that need definitions only. The Cook's Dictionary and Culinary Reference (Contemporary Books, 1996) and Food Lover's Companion (2d ed., Barron's, 1995) contain derivations as well as definitions but have far fewer entries. From the PublisherThis unique, exceptionally comprehensive dictionary of the culinary arts defines approximately 15,000 terms (including "foreign terms" from all the world's cuisines, not just European) -- drawn from such categories as: foods, international foods, prepared dishes, preparation and cooking methods, tools and equipment, food chemistry, beers, spirits, and wines, hospitality and restaurant management, nutrition, food safety and sanitation, chef biographies, food history, and gastronomy. From the Back CoverThis unique, exceptionally comprehensive dictionary of the culinary arts defines approximately 20,000 terms (including foreign terms from all the world's cuisines, not just European). The entries are drawn from such varied categories as: foods, international foods, prepared dishes, preparation and cooking methods, tools and equipment, food chemistry, beers, spirits, and wines, hospitality and restaurant management, nutrition, food safety and sanitation, chef biographies, food history, and gastronomy. Measurement and conversion charts, phonetic pronunciations, cross-references, and origins and usage designations will be useful to professional or amateur chefs or anyone who simply enjoys food.