



Joy of Cooking

Irma S. Rombauer, Marion Rombauer Becker

Download now

[Click here](#) if your download doesn't start automatically

Joy of Cooking

Irma S. Rombauer, Marion Rombauer Becker

Joy of Cooking Irma S. Rombauer, Marion Rombauer Becker

Joy is the all-purpose cookbook. There are other basic cookbooks on the market, and there are fine specialty cookbooks, but no other cookbook includes such a complete range of recipes in every category: everyday, classic, foreign and de luxe. *Joy* is the one indispensable cookbook, a boon to the beginner, treasure for the experienced cook, the foundation of many a happy kitchen and many a happy home.

Privately printed in 1931, *Joy* has always been family affair, and like a family it has grown. Written by Irma Starkloff Rombauer, a St. Louisan, it was first tested and illustrated by her daughter, Marion Rombauer Becker, and subsequently it was revised and enlarged through Marion's efforts and those of her architect husband, John W. Becker. Their sons—Ethan, with his Cordon Bleu and camping experiences, and Mark, with his interest in natural foods—have reinforced *Joy* in many ways.

Now over forty, *Joy* continues to be a family affair, demonstrating more than ever the awareness we all share in the growing preciousness of food. Special features in this edition are the chapter on *Heat*, which gives you many hints on maintaining the nutrients in the food you are cooking, and *Know Your Ingredients*, which reveals vital characteristics of the materials you commonly combine, telling how and why they react as they do; how to measure them; when feasible, how to substitute one for another; as well as amounts to buy. Wherever possible, information also appears at the point of use.

Divided into three parts, *Foods We Eat*, *Foods We Heat* and *Foods We Keep*, *Joy* now contains more than 4500 recipes, many hundreds of them new to this edition—the first full revision in twelve years. All the enduring favorites will still be found. In the chapter on *Brunch, Lunch and Supper Dishes* there are also interesting suggestions for using convenience and leftover foods. Through its more than 1000 practical, delightful drawings by Ginnie Hofmann and Ikki Matsumoto, *Joy* shows how to present food correctly and charmingly, from the simplest to the most formal service; how to prepare ingredients with classic tools and techniques; and how to preserve safely the results of your canning and freezing.

Joy grows with the times; it has a full roster of American and foreign dishes: Strudel, Zabaglione, Rijsttafel, Couscous, among many others. All the classic terms you find on menus, such as Provencale, bonne femme, meunière and Florentine, are not merely defined but fully explained so you yourself can confect the dish they characterize. Throughout the book the whys and wherefores of the directions are given, with special emphasis on that vital cooking factor—heat. Did you know that even the temperature of an ingredient can make or mar your best-laid plans? Learn exactly what the results of *simmering*, *blanching*, *roasting* and *braising* have on your efforts. Read the enlarged discussion on herbs, spices and seasonings, and note that their use is included in suitable amounts in the recipes. No detail necessary to your success in cooking has been omitted.

Joy, we hope, will always remain essentially a family affair, as well as an enterprise in which its authors owe no obligation to anyone but to themselves and to you. Choose from our offerings what suits your person, your way of life, your pleasure—and join us in the *Joy* of cooking.

Because of the infinite patience that has gone into the preparation of *Joy of Cooking*, the publishers offer it on a money-back guarantee. Without question there is no finer all-purpose cookbook.

 [Download Joy of Cooking ...pdf](#)

 [Read Online Joy of Cooking ...pdf](#)

Download and Read Free Online Joy of Cooking Irma S. Rombauer, Marion Rombauer Becker

From reader reviews:

Lonnie Bowers:

Now a day people that Living in the era where everything reachable by talk with the internet and the resources inside can be true or not involve people to be aware of each details they get. How a lot more to be smart in getting any information nowadays? Of course the correct answer is reading a book. Looking at a book can help persons out of this uncertainty Information specifically this Joy of Cooking book because book offers you rich facts and knowledge. Of course the information in this book hundred per cent guarantees there is no doubt in it everbody knows.

William Walker:

The ability that you get from Joy of Cooking could be the more deep you excavating the information that hide into the words the more you get serious about reading it. It doesn't mean that this book is hard to comprehend but Joy of Cooking giving you enjoyment feeling of reading. The copy writer conveys their point in a number of way that can be understood by means of anyone who read that because the author of this e-book is well-known enough. That book also makes your personal vocabulary increase well. Making it easy to understand then can go with you, both in printed or e-book style are available. We highly recommend you for having this kind of Joy of Cooking instantly.

Bradley Roberts:

Many people spending their time frame by playing outside using friends, fun activity along with family or just watching TV all day long. You can have new activity to pay your whole day by looking at a book. Ugh, think reading a book will surely hard because you have to use the book everywhere? It ok you can have the e-book, delivering everywhere you want in your Touch screen phone. Like Joy of Cooking which is getting the e-book version. So , why not try out this book? Let's notice.

Eric Rodriguez:

A number of people said that they feel weary when they reading a guide. They are directly felt it when they get a half elements of the book. You can choose often the book Joy of Cooking to make your current reading is interesting. Your personal skill of reading skill is developing when you similar to reading. Try to choose easy book to make you enjoy you just read it and mingle the idea about book and reading through especially. It is to be 1st opinion for you to like to available a book and read it. Beside that the guide Joy of Cooking can to be your brand new friend when you're sense alone and confuse using what must you're doing of their time.

**Download and Read Online Joy of Cooking Irma S. Rombauer,
Marion Rombauer Becker #VANT5JK7LCZ**

Read Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker for online ebook

Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker books to read online.

Online Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker ebook PDF download

Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker Doc

Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker Mobipocket

Joy of Cooking by Irma S. Rombauer, Marion Rombauer Becker EPub