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Pam Shookman

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Pam Shookman : The Chinese Wet Market Handbook: A guide to shopping at Hong Kong's fresh food markets before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Chinese Wet Market Handbook: A guide to shopping at Hong Kong's fresh food markets:

Have you ever wondered about that wacky-looking fruit staring back at you in the local wet market? Or did you want to know how to cook a particular Chinese vegetable, but don't have the language skills? The Chinese Wet Market Handbook gives you the answers! This pocket-sized guidebook, designed to be taken out shopping with you, identifies fresh produce commonly found at Asian food markets. Each item is identified by a photo, its English name, its romanised Cantonese name with tones, and its name in full-form Chinese characters. The guide explains traditional signage in Chinese characters, including weights and measures, and indicates whether a food is locally produced. Whether you're a resident who wants to shop at food markets but lacks the linguistic and culinary know-how, or a tourist who wants to explore the culinary sights, this handy guide will help you navigate your way around one of the liveliest and most colorful parts of Asia's food scene.

About the Author Pam Shookman worked in a number of London restaurants and ran the test kitchen for Eric Treuille at Books for Cooks in Notting Hill. She spent many years living and eating across east Asia, including periods in Malaysia, Indonesia, Vietnam, China and Hong Kong. She was Food Editor for Time Out Beijing and ran cooking classes. Pam was passionate about helping people to cook and to use fresh local ingredients. She enjoyed high-end dining but it was street food, in all its quirky local manifestations, that really excited her. This book is a reflection of

that commitment to the fresh and the local. She intended that it should be of practical use, carried into markets, becoming stained and dog-eared in the process.