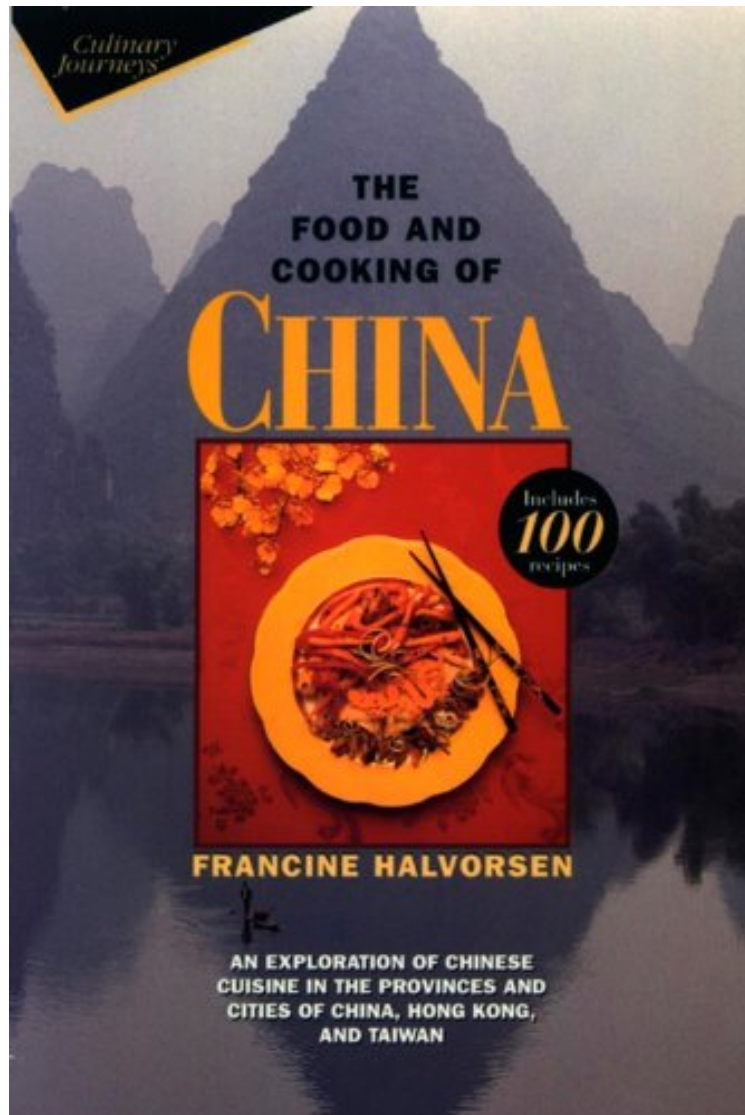


[Mobile pdf] The Food and Cooking of China: An Exploration of Chinese Cuisine in the Provinces and Cities of China, Hong Kong, and Taiwan (Wiley Culinary Journeys)

## The Food and Cooking of China: An Exploration of Chinese Cuisine in the Provinces and Cities of China, Hong Kong, and Taiwan (Wiley Culinary Journeys)

*Francine Halvorsen*

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**Francine Halvorsen : The Food and Cooking of China: An Exploration of Chinese Cuisine in the Provinces and Cities of China, Hong Kong, and Taiwan (Wiley Culinary Journeys)** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Food and Cooking of China: An Exploration of Chinese Cuisine

in the Provinces and Cities of China, Hong Kong, and Taiwan (Wiley Culinary Journeys):

21 of 22 people found the following review helpful. Great Concept, Lacklustre Execution  
By Stephen Jack  
Behind this book is a great concept - do a culinary tour of China, write up your experiences, and include 100 authentic recipes gathered on the road. And so I bought it with great anticipation. Well, the result has things to commend it, and I want to like it. But there are just two things preventing me from liking it a lot more, one annoying, the other, odious. The author, Francine Halvorsen travels to a handful of cities (she does not venture into the countryside) and meets with mainly professional catering-type people. We do learn some interesting things about the cuisine, but if you expect a colourful portrait of how people cook and eat in China, you won't find it here. So what is annoying about the book? The present tense, mock diary-style, used by the author. Bad choice. Perhaps a magazine article in the present tense would be OK, but in my experience it takes a very fine writer to pull this off book-length. Now the odious: Halvorsen could have journeyed the Silk Road, instead she followed the Sheraton Circuit. It appears the author's tour was sponsored by China Airlines and the Sheraton Hotel group. That's fine if you want to go that route; maybe. But please have some subtlety about it! Pages of blatant advertorial on the splendours of airline food, and endless interviews with Sheraton managers and chefs damage Halvorsen's credibility. There is a useful glossary of terms in English and Hanyu Pinyin, though some may be of dubious accuracy. The author has done sufficient research, but is let down by the quickie feel of the actual trip and the sloppy work at the back of the book.

0 of 13 people found the following review helpful. Beyond Column A  
By Robert A. Feldman  
If you're having trouble getting past the combination plate, this book will teach your palate how to tickle. I've tried three recipes and look forward to the next as soon as my internist gives the okay. Two chopsticks up!

A vivid account of a rich culinary legacy . . . A fabulous collection of 100 delicious, authentic recipes  
Chinese cooking is one of the world's oldest continuous culinary traditions, developed over the course of four thousand years. A subject of profound importance for countless generations of Chinese philosophers, scholars, poets, and ordinary people, the selection, preparation, and consumption of food is much more than a matter of sustenance in Chinese tradition. It is the art of maintaining a subtle harmony between mind and senses. Now, *The Food and Cooking of China* invites you to explore the spiritual and sensual delights of Chinese cuisine as it takes you on a fascinating journey through the many regions of China, Hong Kong, and Taiwan. "Francine Halvorsen takes Chinese food lovers to 'the source' in this book. Along with her travel notes from a recent culinary tour of China, she includes a food history of the country and authentic regional recipes that can be reproduced in the American kitchen. This is a journey you are sure to enjoy!" -- Jacques Pepin Author, teacher, and host of the PBS-TV series, *Today's Gourmet* "Francine Halvorsen's travel through Asia, exploring the relationship between food and culture are chronicled in this fascinating book. Along with a detailed description of every meal and bits of culture she encountered are recipes of the most popular regional dishes. If you love Asian food like I do, you too will love reading this book." -- Martin Yan Television Host, "Yan Can Cook"

From Publishers Weekly  
Although Halvorsen (*Catering Like a Pro*) has done her homework on Chinese cuisine, history and even philosophy, her chatty, uneven account reads like an enthusiastic but circumscribed school report. After sketching China's provinces and their culinary characteristics, Halvorsen spends most of these pages relating her own trip to China (she visited all five provinces, as well as Hong Kong and Taipei, Taiwan), describing her pleasant experiences in the series of Sheraton hotels and with tourist organizations. The 100 recipes garnered from Chinese chefs punctuate the day-by-day travelogue and, while tantalizing (Lobster Cantonese, sauteed with black beans, garlic and ginger) and sometimes obscure (Shredded Chicken and Snake Soup), for the most part are too briefly explained to do credit to their complexity. Herbal specialties, vegetarian recipes and yum cha (dumplings and finger foods served with tea) receive their own quick chapters. Overall, this effort is too confusing to introduce Chinese cuisine, too breezy to satisfy aficionados. Copyright 1996 Reed Business Information, Inc. Don't expect another Chinese cookbook with this title: far richer than its 100 selected recipes is its attention to Chinese culinary history which examines the changing foods and traditions of the nation. Halvorsen's notes from her recent culinary tour of the country pairs authentic regional dishes with observations on Chinese provincial differences. -- Midwest Book From the Publisher  
A food expert and specialist in Chinese art and culture describes the characteristic ingredients, equipment, preparation techniques and recipes in 12 different regions of China, Taiwan and Hong Kong. Discusses how food is selected, prepared and consumed in order to provide spiritual and sensual harmony. Includes over 100 detailed recipes, traditional and contemporary, which can be adapted for Western cooks plus a section on the close alignment of food and medicine in Chinese culture.