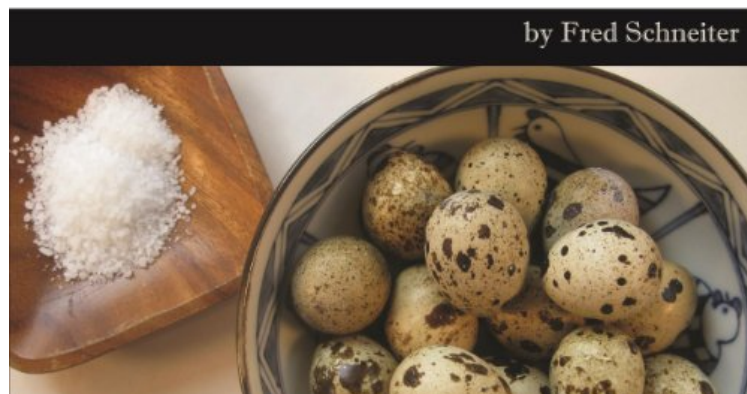


(Download free pdf) The Taste of Old Hong Kong: Recipes and Memories From 30 Years on the China Coast

## The Taste of Old Hong Kong: Recipes and Memories From 30 Years on the China Coast

*Fred Schneider*

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### **Fred Schneider : The Taste of Old Hong Kong: Recipes and Memories From 30 Years on the China Coast**

before purchasing it in order to gage whether or not it would be worth my time, and all praised The Taste of Old Hong Kong: Recipes and Memories From 30 Years on the China Coast:

7 of 7 people found the following review helpful. Recipes Seasoned with WitBy VindexFred Schneider, after years in Asia, including extensive experience as a gourmet chef, has written a delightful book full of wit and wisdom along with mouth-watering recipes and menus. The book, as indicated by the title, focuses on recipes that he gathered in Hong Kong in the old days. Fred not only enjoyed dining out but also cooking in the style of the best chefs. It's very unusual for a foreigner really to claim to know the art of cooking as practiced by Chinese virtuosos, but Fred matches the best of them. Unlike most cookbook authors, he garnishes and spices his recipes with his own unique observations -- "This food isn't for sissies," warns one chapter title. "Steamed, drunken and dancing shrimp," says another. The texts accompanying the recipes are equally pithy and witty. Bon appetit!1 of 1 people found the following review helpful. Not quite what I expected but good recipes and wonderful stories regardlessBy PersimmonWhen I got the book, I expected the recipes to be of food like pineapple buns, egg waffles or siu mai. I thought the recipes would be more focused on street food that everyday people ate. I also thought the recipes would be more Chinese. Instead, I got things like Victorian buns, mussels in white wine, and Thai beef mint salad. There is a

heavy foreign influence on a lot of the recipes in this book which fits with the Hong Kong as an international hub theme. In addition, the book doesn't have any picture by picture instructions. Instead, there are only a few pictures of the finished products. There are also some pictures of the people that the author talked about in his stories alongside the recipes. I enjoyed reading the stories that the author wrote about the places and people that he encountered and while the recipes were nice, I liked the author's reminiscence much more than the recipes themselves. 6 of 6 people found the following review helpful. Let Fred take you by the hand for a lovely journey full of little anecdotes and discoveries, humour and delicious recipes! By isabelle134 Is it a cook book or is it a traveler's story book? Both! Fred has this very special way of telling stories, taking you by the hand and making you feel like if you are with him, in the streets of old Hong Kong, discovering lovely hidden places, eating delicious things. Always a little funny anecdote, and with time you start to know Charlene, Walter, and other friends, and you feel like you are part of their group! When finally they are going to eat you feel quite hungry too, and see, there is the recipe! A book to enjoy, story by story, bit by bit, bite by bite. A lovely book to read, even if, like me, you never ever put a foot in Hong Kong!

Reminiscences and recipes of favorite international dishes from households, fancy restaurants and back lanes which you can enjoy today in Hong Kong, that classy old gal who will forever reign as the Queen of Cuisine for all who knew her when she was the crown jewel of the British Empire. Fred Schneider shares a nostalgic romp back into that less hurried eramdash; and the tantalizing cuisines and tempting cookpot scents of that cozy time await you here.

About the Author Fred Schneider traveled from San Francisco to Asia in the early 1960s, and stayed for 30 years. He now lives in Wilsonville, Oregon.