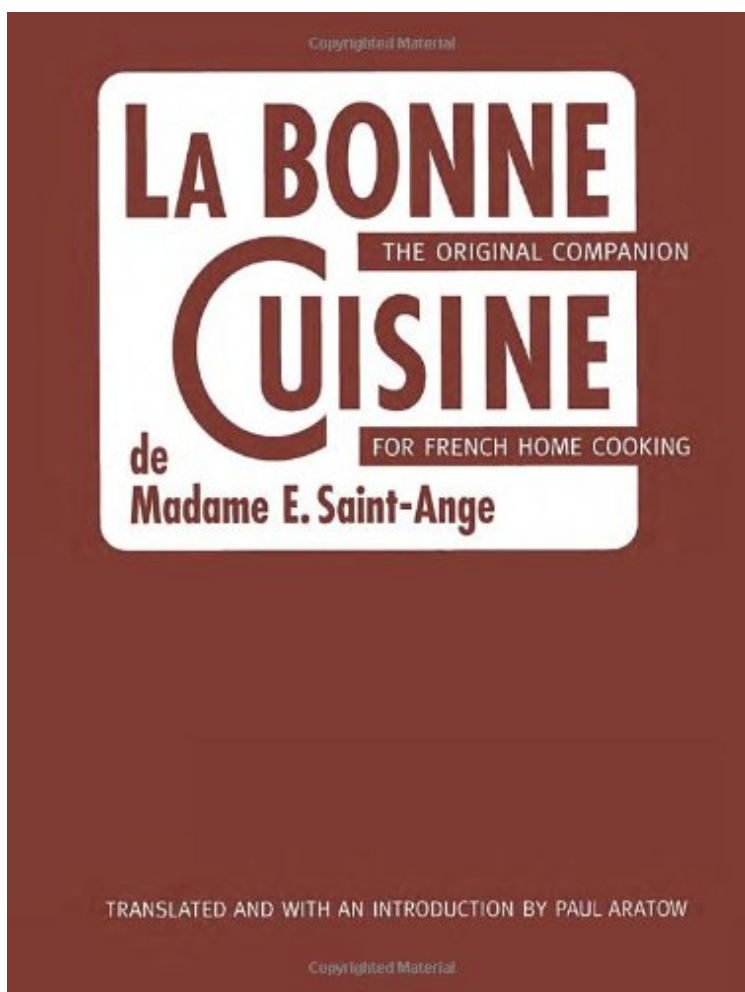


(Download pdf ebook) La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking

La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking

Madame Evelyn Saint-Ange

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Madame Evelyn Saint-Ange : La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking:

1 of 1 people found the following review helpful. By using it she became a wonderful cook to the point she never had to use ...By SunshineI ordered this cookbook even though I have the original in French which was my mothers. This was the one and only cookbook she had in her life time. By using it she became a wonderful cook to the point she never had to use a recipe. Since the French version I have is in poor condition I thought it would be a good idea to order the English version. Love it, I'm glad I purchased it.8 of 8 people found the following review helpful. a timeless

cookbook for the ages. By R. Colbourne Well, there's not much I can add to what has already been written on these pages regarding this fine book. As with other great cookbooks which contain much more than recipes, I read it cover to cover before attempting any of the many dishes. There are a few awkward moments with the translation, but other than the totally baffling 'Hunter's Sauce' (pg. 60), your own good sense will guide you through these. It's not, however, the recipes that are the only value of this book, but, as others have mentioned, the delight is in the details, and the working knowledge of the author (you'll understand how the French can eat such rich foods and get away with it - "remove every atom of fat."). Madame will guide you through each painstaking step from beginning to end, from choosing meats and vegetables, seasonings, serving suggestions... in what is a comprehensive, and highly educational course in French cooking. Good cooking takes time and effort, and those willing to put forth the effort will find that Madame has taken the time to inform us, perhaps as never before. Happy cooking!

2 of 2 people found the following review helpful. The book Julia Child used to learn to cook. By A Student. This is the cookbook Julia Child used to learn how to cook. The English translation is very good. The instructions are complete and accurate so long as the fact that terminology has changed over time is kept in mind. Some of the terminology has tripped me up in places: "stir" means whisk vigorously or beat using a stand mixer. A VERY heavy cake was the result of that error. I have made several dishes - the Beef Burgundienne (sp?) is absolutely wonderful - and most have turned out much better than I expected. Be aware this book was printed in the 1920's, so chickens are expected to be between 1.5 and 2 pounds after you killed and cleaned them. When I did find a 2.5 pound chicken I snatched it up and made a poulet au peu. Otherwise, I use chicken parts and carry on. Don't expect a large section on baking or desserts - the French buy their breads and desserts.

First published in 1927 to educate French housewives in the art of classical cooking, LA BONNE CUISINE DE MADAME E. SAINT-ANGE has since become the bible of French cooking technique, found on every kitchen shelf in France. A housewife and a professional chef, Madame Evelyn Saint-Ange wrote in a rigorous yet highly instructive and engaging style, explaining in extraordinary detail the proper way to skim a sauce, stuff a chicken, and construct a *pot en croûte*. Though her text has never before been translated into English, Madame Saint-Ange's legacy has lived on through the cooking of internationally renowned chefs like Julia Child and Madeleine Kamman, setting the standard for practical home cooking as well as haute cuisine. In this momentous translation by Chez Panisse cofounder and original chef de cuisine Paul Aratow, Madame Saint-Ange's culinary wisdom is available in English for the first time. Enveloped in charming intricacies of even the most fundamental cooking techniques are 1,300 authentic French recipes for such classics as Braised Beef, Quiche Lorraine, Cassoulet, and Apricot Soufflé; original illustrations of prepping and cooking techniques; and seasonal menus for every meal of the day. An indispensable culinary encyclopedia and an absorbing historical document, LA BONNE CUISINE DE MADAME E. SAINT-ANGE is the definitive word on French cooking for food lovers, dedicated cooks, culinary professionals, and Francophiles alike.

From Publishers Weekly. Starred. Translated into English for the first time since its original 1927 publication, La Bonne Cuisine has long been the French housewife's equivalent of The Fannie Farmer Cookbook or The Joy of Cooking, a trusted and comprehensive guide to "la cuisine bourgeoise" or home cooking, rather than the haute cuisine of chefs and Escoffier. Julia Child called LBC "one of my bibles" and drew heavily upon its detailed approach to preparation as she labored on her own classic *Mastering the Art of French Cooking*. Aratow has retained the book's exhaustive scope and delightfully imperious Gallic tone ("The only true roast is a roast cooked on a spit"). The result is a comprehensive if old-fashioned tome that is an excellent basic guide to techniques, equipment and every staple of the French repertoire, from Sauce Velouté and Fricassee de Poulet to Crème Caramel. Francophiles and food history buffs will thrill to see the legendary book in its entirety, complete with original illustrations, though few modern cooks still need guidelines for lighting the firebox of a cast-iron coal-fired stove or plucking and flaming a fresh-killed chicken. A more detailed apparatus of notes on modernization would've made the book more user-friendly. As it stands, this magisterial translation offers a window into a bygone moment in French life and is a testament to the enduring joy of cooking with cookbooks. (Dec.) Copyright Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

s: [A] book that I adore and that was my mentor in my early days in France. . . . It was a carefully thought-out, very personal book, and one had complete confidence in what she had to say. . . . I still love it. Julia Child (Simple Cooking, Reminiscences, 1989) It would be difficult to overestimate the service rendered to monolingual English and American cooks by the translation of this massive, instructive, and, in its way, very funny book. *Gourmet* This warhorse of French cookery . . . is a proudly hidebound volume on the (Thoroughly French) Right Way to Cook. . . . The book reads like *The Joy of Cooking* for the dominatrix set. Still, it's hard not to love a writer with such dramatic flair. *Bon Appetit* If you want to add one new definitive cookbook to your larder, we suggest the English edition of LA BONNE CUISINE. . . . This is the tome that got Julia Child cooking as a postwar bride in Paris. *Los Angeles Magazine* [T]his magisterial translation offers a window into a bygone moment in French life and is a testament to the enduring joy of cooking with cookbooks. *Publishers Weekly* Starred The gift for the serious cookbook lover who has everything. . . . [T]he go-to manual of the French home kitchen. *San Francisco Chronicle* [A] tidy how-to treatise on traditional (and

ambitious) home cooking by a working mother in Paris in the first half of the 20th century. *New York Times Magazine* [A] fascinating work, at once an encyclopedia of the basic techniques of cooking and a snapshot of French cuisine as it existed in the early 20th century. *Los Angeles Times* [A] n important book for both food lovers and cooks, with fine explanations of exactly how to prepare the classic French dishes we Americans already love (and a few not yet discovered). *Traditional Home* A lasting feast for your foodie friends. *Budget Living* One of the most detailed, interesting, well-written, and technically proficient books for the French home cook. . . . I learned one hundred times more from it than I did from Escoffier and other great chefs. *Madeleine Kamman* Julia Child . . . had been much influenced by Mme. Saint-Ange, who in the 1920s wrote step-by-step instructions that guided French women through the intricacies, and also the simplicities, of cuisine bourgeoise. *Corby Kummer*, *The Atlantic* Finally, this great book has been translated. My French edition has lost its cover from thirty years of almost constant use. *LA BONNE CUISINE DE MADAME E. SAINT-ANGE* is filled with good sense, logic, and boundless information about the world's best home cooking, and it is deeply grounded in the traditions and techniques that define a great cuisine. It's not just a book of recipes, but helps us master a subtle and immensely satisfying art. *James Peterson*, author of *Sauces* *LA BONNE CUISINE DE MADAME E. SAINT-ANGE* is the first French blockbuster written by a woman cook, and it remains my favorite. Saint-Ange has a turn of phrase and a depth of culinary knowledge that have rarely been equaled. At first glance her book appears inordinately long, but she carries us without faltering. Some recipes may take a couple pages of dense print to explain, but at the end you know you will emerge triumphant, with perfection on the plate. *Anne Willan*, founder of *cole de Cuisine La Varenne* Among its many treasures, this marvelous book offers as clear a picture as we can ever hope to get of the workings of the French home kitchen at a time when the meals that came from it were justly the pride of France. The supernaturally knowledgeable *Madame Saint-Ange* was to her country what *Fannie Farmer* was to America, but she had the better tools and the better cuisine to work with, and she possessed a forthright Gallic charm entirely her own. For decades, the absence of this book in English translation has been a culinary embarrassment. *Paul Aratow* has now decisively changed all that, for which he has my endless thanks. *John Thorne*, author of *Simple Cooking and Pot on the Fire* With his masterful translation of *LA BONNE CUISINE DE MADAME E. SAINT-ANGE*, *Paul Aratow* has done a great service to lovers of food, food lorists, and curious cooks everywhere. It's a *Joy of Cooking* and a *Mastering the Art of French Cooking* stitched together with dishes from the French family home all wrapped into one comprehensive volume that will entice and intrigue anyone interested in one of the major foundations of our new American cooking. *Victoria Wise*, former chef of *Chez Panisse* The classic cooking of *Madame Saint-Ange* so fresh and so French lives on as testament to a true passion for *bonne cuisine* and a wonderful lesson in technique. *Daniel Boulud*, chef of *Daniel* This book will fascinate students of French gastronomy and those with a particular interest in the mores of middle-class French households in the early part of the twentieth century. As a window into French cookery, it is an extraordinary work. When read alongside *Escoffier*, whilst the scope is very similar, *Madame Saint-Ange* includes far more explanatory information, and although the tone is formal, it is also meticulous and often illuminating. *Stephanie Alexander*, author of *The Cook's Companion* Styles of cuisine may change, but the fundamentals are forever. There is more commonsense basic cooking instruction in this book than in most libraries. *Russ Parsons*, *Los Angeles Times* food columnist and author of *How to Read a French Fry* About the Author *PAUL ARATOW* is a writer and film producer in the entertainment industry. In 1970 he founded *Chez Panisse* with *Alice Waters*. Before that, he was a faculty member in the Department of Comparative Literature at the University of California, Berkeley. He lives in Studio City, California. *MADELEINE KAMMAN* was born in Paris and started her culinary career in 1940 at her aunts restaurant in the Touraine region of France. A revered culinary instructor since 1962, Kamman has written two other books: *Dinner Against the Clock* and *The New Making of a Cook*.