



Escoffier: The Complete Guide to the Art of Modern Cookery

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Presented for the first time to the English-speaking public, here is the entire translation of Auguste Escoffier's masterpiece *Le Guide Culinaire*. Its basic principles are as valid today as when it was first published in 1903. It offers those who practice the art of cookery—whether they be professional chefs or managers, housewives, gourmets or students of haute cuisine—invaluable guidelines culled from more than fifty years' experience.

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Escoffier: The Complete Guide to the Art of Modern Cookery From Wiley Publishers Bibliography

- Sales Rank: #683136 in Books
- Brand: Wiley Publishers
- Model: #N/A
- Published on: 1983-06-15
- Original language: English
- Number of items: 1
- Dimensions: 10.02" h x 1.73" w x 7.80" l, 3.15 pounds
- Binding: Hardcover
- 646 pages



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Editorial Review

From the Inside Flap

Here, for the first time, is presented to the English-speaking public the entire translation of Auguste Escoffier's masterpiece *Le Guide Culinaire*. Its basic principles are as valid today as when it was first published in 1903. It has successfully withstood the test of decades and remains a nonpareil among cookery books. Escoffier was personally involved with each new French edition of his work right up until 1921, when the fourth edition appeared. He altered and improved it over the years in line with his ideas of modification and adaptation. It is the fourth edition which has now been translated into English for the first time by H. L. Cracknell and R. J. Kaufmann. This translation supersedes *A Guide to Modern Cookery*, the English version first published in 1907; it contained a fair percentage of Escoffier's recipes but was not, unlike *The Complete Guide to the Art of Modern Cookery*, the comprehensive collection which contains some 2000 additional recipes. Great care has been taken to use the original metric measurements and to give accurate conversions to Imperial and American measurements in brackets. *Le Guide Culinaire* is described by Escoffier himself as 'a useful tool rather than just a recipe book'. It does not go into minute details of preparation, but offers to those who practise the art of cookery — whether they be professional chefs or managers, housewives, gourmets or students of haute cuisine — invaluable guidelines culled from more than fifty years' experience. *The Complete Guide to the Art of Modern Cookery* is therefore a repository of all that is best in Classical French and International cookery and should be kept close at hand and referred to constantly. A Memoir of Escoffier by his grandson, Pierre P. Escoffier, appears at the beginning of the book. An exhaustive index is also provided.

About the Author

H. L. CRACKNELL and R. J. KAUFMANN spent their early years working in the kitchens of several large hotels in London and Europe. The translators met when they were both working at London's Savoy Hotel in the late 1940s: a kitchen where the shadow of its first chef, Escoffier, still cast its influence. They subsequently became lecturers in cookery in a number of technical colleges where they endeavoured to maintain the importance of those fundamentals which Escoffier saw as necessary to the profitability and success of any catering enterprise. The translators have been on the staff of leading centres of catering education in the United Kingdom. H. L. Cracknell is a member of the Association Culinaire Française, founded by A. Escoffier and E. Fétu in 1903, and they are also holders of the Maîtrise Escoffier and Cordon Culinaire, both awarded by the Conseil Culinaire Français. The translators have acted as consultant editors to *The Illustrated Escoffier*, also published by Heinemann, as a selection of several hundred of the more popular recipes from this book, many of which are illustrated with superb colour photographs and contain more detailed information for their preparation.

Users Review

From reader reviews:

Michael Battle:

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Your reading sixth sense will not betray an individual, why because this Escoffier: The Complete Guide to the Art of Modern Cookery publication written by well-known writer who really knows well how to make book that may be understand by anyone who else read the book. Written with good manner for you, dripping every ideas and publishing skill only for eliminate your own personal hunger then you still uncertainty Escoffier: The Complete Guide to the Art of Modern Cookery as good book not merely by the cover but also by the content. This is one book that can break don't judge book by its protect, so do you still needing one more sixth sense to pick this kind of!? Oh come on your looking at sixth sense already alerted you so why you have to listening to an additional sixth sense.

Daryl Steele:

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