

False Tongues and Sunday Bread: A Guatemalan and Mayan Cookbook

Copeland Marks

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Copeland Marks : False Tongues and Sunday Bread: A Guatemalan and Mayan Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised False Tongues and Sunday Bread: A Guatemalan and Mayan Cookbook:

10 of 10 people found the following review helpful. A great source for "comida tipica" By Balam I found this book after I had moved to States from Guatemala in the 90's. It was a God's sent. At the time, I didn't know how to cook anything. I found the recipes easy to follow and the flavors were right on. Copeland Marks goes into great detail about different ingredients and how to get them here in the USA, this section is at the beginning of the book. I was sad that the book could not be found for a while since it was out of print. A lot of my friends wanted one... Now, I have been telling them that they can buy it. It is an absolutely treasure to me. 1 of 1 people found the following review helpful. Traditional the best Guatemalan Cook Book By Dulce Andrade Love this book have know about it since a little kid when my step mother used to learn some Guatemalan recipe. I have wanted this book now that I am of age to cook, to make good Guatemalan meals for my family. I am a native of Guatemala but came to the states at young age, love it's food and want to cook more of the traditional Mayan meals. This book is just want indeed and more. Thank you for making this book. And Thanks a billion for making it an Ebook! 1 of 1 people found the following review helpful. Very nice in presenting regional food of Guatemala By Coreen Very nice in presenting regional food of Guatemala. Was able to prepare a meal for folks from there. While their region was not in book, they were thrilled and satisfied.

Will be using frequently as the cuisine is tasty.

The classic book of Guatemalan and Mayan recipes collected by noted author Copeland Marks. This book, originally published in 1985 and long out of print, is now available from Takoma Books. This new hardcover reprint contains the complete text and illustrations from the original edition in a fine copy with a sewn binding and laminated pictorial boards for durability and long-life.

Entertaining, erudite, and appetizing, and best of all, surprisingly easy to duplicate. (The Philadelphia Inquirer) Another must for the connoisseur of Latin cuisines. The author demonstrates a thorough and sincere concern for the preservation of the cooking heritage left by early Central Americans. (Kansas City Star) To the uninitiated, it will be a matter of marvel that so many tempting dishes can be cooked up with corn, beans, chiles, tomatoes and squash. The author of this book, however, has culled some of the best of them from the native kitchens of Central America. The recipes are clear, simple, and include skillful instructions for adaptation to the U.S. kitchen. (The Washington Post) About the Author Copeland Marks (1921-1999) was a world traveler who authored 16 cookbooks on various exotic and little-known cuisines. His method involved traveling to various regions, cooking with and learning from the local people. Originally from Vermont, he made his home in New York City where he died in 1999.