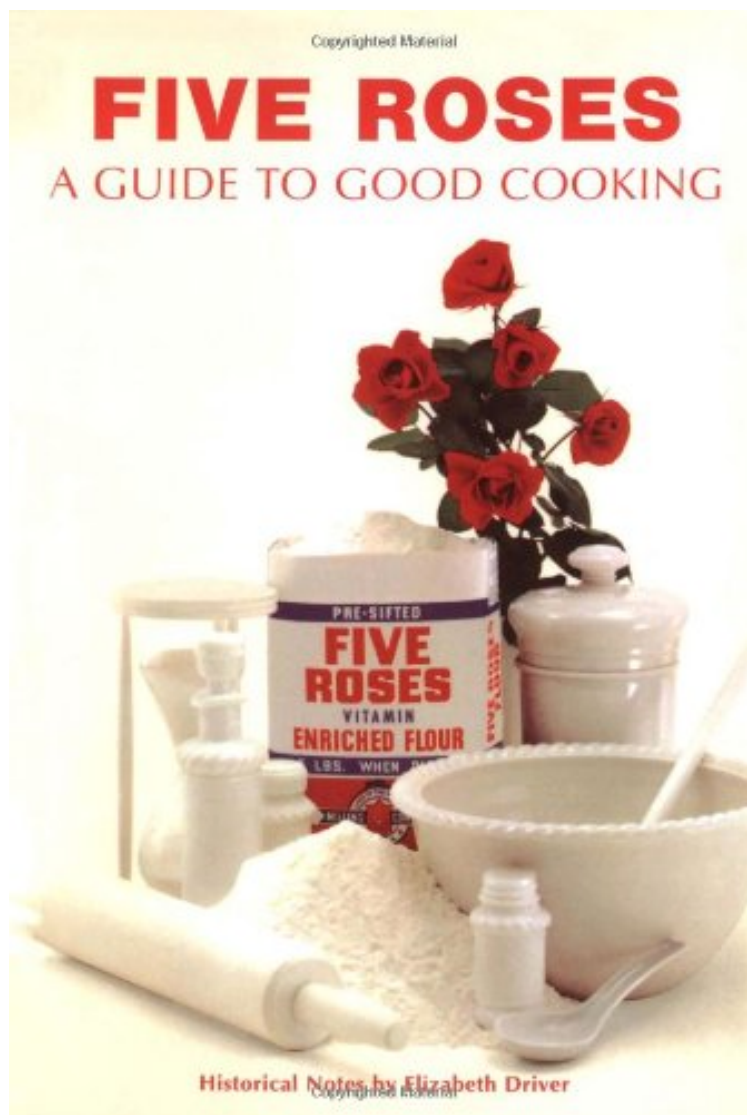


(Mobile library) Five Roses: A Guide to Good Cooking (Classic Canadian Cookbook Series)

## Five Roses: A Guide to Good Cooking (Classic Canadian Cookbook Series)

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**From Whitecap Books : Five Roses: A Guide to Good Cooking (Classic Canadian Cookbook Series)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Five Roses: A Guide to Good Cooking (Classic Canadian Cookbook Series):

4 of 4 people found the following review helpful. I was very disappointed to find that it is not spiral-bound like earlier ...By Laura L. TumakI received my copy of this book in the 80's... Mom mom had hers from the 60's, and Grandma

had one, too. My spiral-bound treasure was starting to fall apart from years of use, so I was excited to see this reprint. Upon its arrival, I was very disappointed to find that it is not spiral-bound like earlier editions. I would have taken it to be rebound if only the centre margin was left wide enough for a binding. \*sigh\* I dragged out my tried-and-true copy, the one with the pages falling out, and started using it again. 0 of 0 people found the following review helpful. Just like my old one By MotherofCats I have loved this book for years and pretty much learned to cook from it as a teenager. Finally found it again after decades. Best bread recipe ever in here. 2 of 2 people found the following review helpful. I am disappointed because the recipes are not all identical to the ... By Doris Hrvatin I am disappointed because the recipes are not all identical to the ones in my older edition. The pages are also smaller and there are no colour photographs that add personality to the book. It is also missing the wire ring binding that my older edition had. It cannot lay flat on the table and this makes it difficult to read and follow recipes while cooking.

Five Roses: A Guide to Good Cooking is published by Whitecap Books.

"The Five Roses Cookbook Prize Butter Tarts recipe is literally the only butter tart recipe that my family has ever used. Period. We don't stray away from it, we don't mess with it. . . The Five Roses Cookbook Prize Butter Tarts recipe is perfection."— [thekitchenmagpie.com](http://thekitchenmagpie.com) About the Author Elizabeth Driver is an editor and writer who has spent over twenty years researching the culinary history of Canada and Britain. She is fascinated by the history of food and an avid collector of cookbooks and antique kitchenware. Elizabeth lives with her husband and two children in Toronto, where she is the Foodways Program Officer at Montgomery's Inn museum. She demonstrates such historic techniques as cooking on an open hearth, returning home most days with the smell of wood smoke on her clothes. Elizabeth is a past President of the Culinary Historians of Ontario. She is the recipient of the Tremaine Medal for 2007 from The Bibliographical Society of Canada and in 2009 she was inducted into Taste Canada's Hall of Fame.