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*Peter and Joan Martin; Illustrator-Clifton Karhu*  
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### **Peter and Joan Martin; Illustrator-Clifton Karhu : Japanese Cooking by Peter and Joan Martin 1970**

**Hardcover** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Japanese Cooking by Peter and Joan Martin 1970 Hardcover:

0 of 0 people found the following review helpful. Four StarsBy Cathleen GoshōIt was a little more damaged than advertised, but not too badly, and nothing that interfered with its use.1 of 1 people found the following review helpful. Best Traditional Japanese RecipesBy Marci MuenchAfter forty years of using my falling apart and yellowed paperback version, I am finally buying the hardback copy of my favorite Japanese cookbook. This collection contains the recipes I knew and loved from over four years of living in Japan. Cooking from these easy to follow recipes brings back a flood of memories of the most wonderful place in the world!3 of 3 people found the following review helpful. Rather Dated, but Lots of RecipesBy Lisa SheaPublished in 1970 by Peter and Joan Martin, Japanese Cooking was as much an introduction to the Japanese culture as it was a cookbook. In fact, in the introduction the Martins talk about how hard it is to find any Japanese ingredients at all in England. In modern times it is fairly easy to find soy sauce, tofu, and other such items in any supermarket. In fact in their ingredient list they have "ginger" as if it is something odd :)You have to take the book with that attitude in mind. The soup chapter begins by saying "Like all other civilized peoples, the Japanese are extremely fond of soup, and have evolved, as in the West, the two main types of clear and thick." I'm not even sure how to take that statement. I think their intent was to praise the Japanese as being "as good as we are."Any issues with the book's commentary is more than made up for by the wealth of recipes it offers. There are a wide range offered, from soups to vegetables, from rice to meat dishes. The book is a paperback format so you'll have to somehow prop the book open to use it, but once you do you'll really appreciate the wide variety of choices you

have. There are no photos at all, and only a few line drawings to explain what some of the utensils are. Still, if you're looking for a basic primer on a large number of recipe options, this is a great book for your library - if you can find it!

Peter and Joan Martin have lived in Kyoto, Japan for years. While they came to know the Japanese style of cooking, they have did not forget what it is like to encounter it for the first time. Over 200 recipes have been carefully translated and thoroughly described to that any American cook can experience the pleasures of authentic Japanese cuisine. Some of the dishes in the book are classics. Others are local specialties. All of them are practical enough to become favorites in any household. The collection includes an excellent array of beef, poultry and pork dishes. But where it can add most to a Westerner's delight is in the recipes for fish and vegetables, for it is here that Japanese cooking excels. Basic ingredients and seasonings which have no Western counterparts are clearly defined in a separate section. Although ingredients like chrysanthemum leaves, ginko nuts and lotus roots are easier now to find than they used to be! Preparing and presenting a Japanese meal for family and friends with the genuine utensils adds to the fun, and the book provides a complete section on what to use, ranging from the 'Sudare' (a mat of fine bamboo slats used for rolling sushi, omelets and vegetables) to sake cups and chopsticks. Only an avid and enduring interest in the culture and cookery of the country could have led to so comprehensive a collection. This book could hardly be bettered, either as a memento of Japan, or as a valuable addition to the kitchen bookshelf.