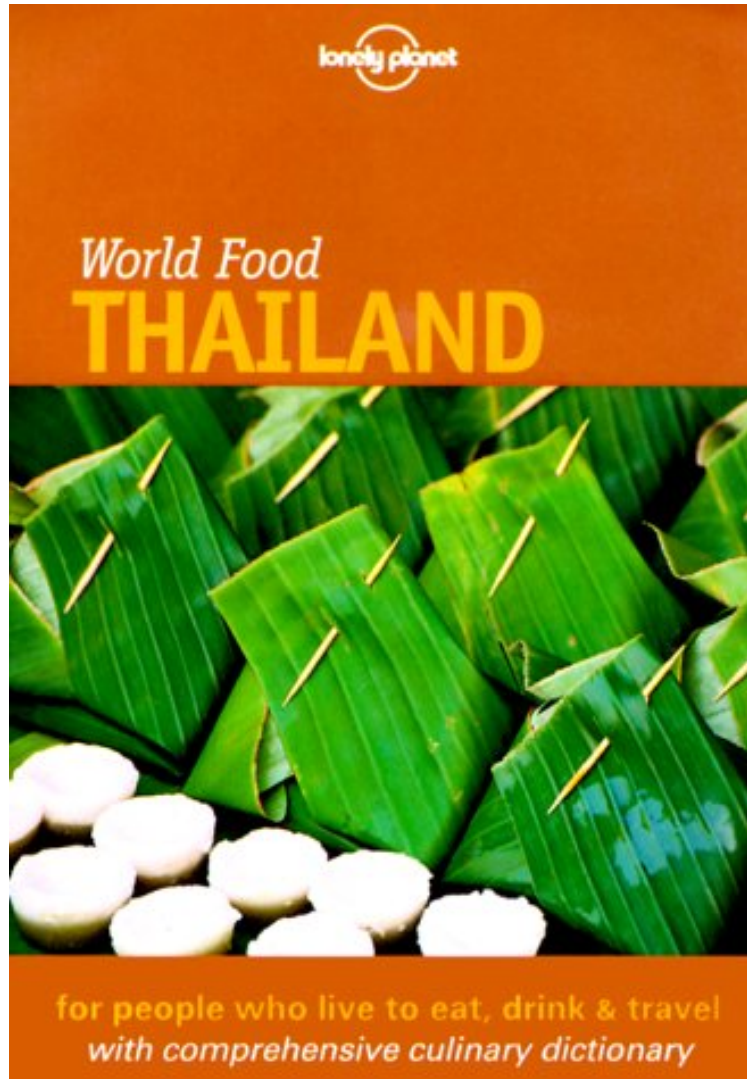


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Lonely Planet World Food Thailand

Joe Cummings

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Joe Cummings : Lonely Planet World Food Thailand before purchasing it in order to gage whether or not it would be worth my time, and all praised Lonely Planet World Food Thailand:

14 of 14 people found the following review helpful. Much better than your average travel guideBy A CustomerThis book not only gives you information about Thai food, but it also gives you a sense of what life and eating in Thailand is really like. It includes very little information about restaurants; the story here is FOOD. Part of Lonely Planet's new series on World Food0 of 0 people found the following review helpful. Very fine little introduction to Thai cuisineBy T. BurrowsI read this book for a paper that I wrote that focused on Thai food. More and more I have gotten to love this cuisine, and it has really grown in popularity, with new Thai places opening all over. This was a great general book for

a Thai food lover, especially one who is planning a trip to Thailand, (something that I eventually did, and I recommend that too). The book jumps around, including several genres of writing: recipes, history, reports from contemporary Thailand, discussions of regional cuisines, and personal recollections of Thai eating experiences. There are other books in this series on Indian, Chinese, and Japanese cuisines - someday I would like to read those too, although at last check it appears Lonely Planet has discontinued the project, which I think is a shame.² of 2 people found the following review helpful. Read, Learn, Eat, and Enjoy By K. Johnson You will enjoy learn a lot from this book. One of the most pleasurable experiences I've ever had in Thailand is eating the food. There is such a wide variety food you can eat in Thailand. As you begin to fall in love with this cuisine, you will want to eat new and more varied dishes. Ordering can be challenging as you evolve into more advanced Thai foods. Yes, you can point and gesture, but if you want to more fully enjoy the culinary delights of real Thai food, you need to know what it's called, and say how you want it cooked or mixed to your spice preferences. There is a lot of important etiquette tips, that will help you if you're invited to eat in a home of a family in a village, or with associates in the city. The regional, colloquial, and relevant slang is included. This means, the author has been there and done it, having lived in Thailand for for the most of 25 years, along with superb homework research. The photographer, Jerry Alexander helps the reader identify visually with some of the foods that are described. The dictionary at the end included many useful phrases in addition to the food vocabulary. One error though, is that the letter "G" in Thai is listed as a "K" which is only the case when it is a stop final, at the end of a word, or syllable cluster. Read, learn, eat, and enjoy.

The definitive culinary guide to Thailand. With tantalising photography throughout and written in an entertaining, opinionated and contemporary style, this guide is intended to be the benchmark for the country's cuisine. This pocket-sized guide includes everything to do with eating and drinking in Thailand.

.com If you've already been to Thailand, you may doubt that any book, even a Lonely Planet guide, could do justice to the bounty of wonderful food to be found there. With recipes for favorite dishes, mouthwatering photos, and excellent commentary, World Food Thailand will make a believer out of you. You'll learn basic phrases (for instance, if you want something hot and spicy, simply say: "chacirc;wp phegrave;t"), the names of every delicious edible item seen at the market, and how to read menus. It's a great tool for preparing for a trip--with hints on what dishes not to miss in each region, from Muslim Curry in the south to Tocirc;m Khaagrave; Kagrave;i in Bangkok to Burmese-style curry in the north, as well as cultural pointers to help you avoid social gaffes. World Food Thailand also reflects the cultural and ethnic infusions that have added to Thai cuisine over that centuries, ranging from Chinese, Laotian, Malaysian, and even New World ingredients. Can you imagine Thai food without chilies and peanuts? Even if the only journey this book inspires is one to the grocery store, you'll be entering an exciting new era in your kitchen. --Jhana Bach About the Author Joe Cummings was born in New Orleans, and raised in California, France and Washington DC. In high school he developed a taste for rock guitar and subversive politics, playing in a succession of garage bands while publishing an underground newspaper. After he graduated from college, the Peace Corps granted his request to be posted to Thailand, where he served as an English lecturer at King Mongkut's Institute of Technology in Bang Mot, Thonburi. He later earned a master's degree in South Asian Civilization from the University of California at Berkeley, and was a scholar in residence at the East-West Center in Hawaii. nbsp; nbsp; nbsp; nbsp; His Thailand guide for Lonely Planet was the first guidebook to that country written in English since 1928. An instant success, it remains one of the bestselling guidebooks ever published. He has authored over 45 other books, including coffetable books, phrasebooks and travelogues. nbsp;