

(Free and download) Madame Chu's Chinese Cooking School

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Grace Zia Chu

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Grace Zia Chu : Madame Chu's Chinese Cooking School before purchasing it in order to gage whether or not it would be worth my time, and all praised Madame Chu's Chinese Cooking School:

4 of 4 people found the following review helpful. The best basic Chinese cooking book there isBy Rover MarsThis book was published in 1978 and is long out of print. That's your good fortune, cookie. You can pick up a used copy of this excellent book for a song (that's a joke--"song" is a common sound in Chinese). The writing is concise and clear and the recipes are basic, good everyday Chinese fare. Especially recommended are the simple recipes for vegetables--her Suchow-style string beans and her braised broccoli are staples in my line-up. If you want to get fancy, try her pressed duck with almonds. It takes two days to make, but well worth it. When I first got the book in 1980, I thought her patronizing quips about naive American food tastes were condescending; now I just see them as quaint. Grace Zai-Chu was born in Shanghai, but educated in American Christian schools in China, then at Wellesley. She returned to China as a teacher, but fled the mainland with her husband, a Nationalist army officer in 1950. She died in Columbus Ohio in 1999 at the age of 99. Her food lives on, and on. Thanks, Madame Chu.0 of 2 people found the following review helpful. Maybe the Julia Child of Chinese Cooking in America!By SylviastellI started to get interested in cookbooks since I read Julia Child's book, "My Life in France." Anyway, Madame Grace Chu was a legendary Chinese gourmet chef. I found this cookbook at a thrift store and I bought it out of curiosity. The book has plenty of information regarding Chinese cuisine and the art of Chinese cooking. I believe the book to be useful if I was a cook but since I'm not. I can't say if the recipes work or not so don't ask me. I would have liked to have seen photographs

and pictures about the food.

Some of the unique features of this book include: --over 200 delectable new recipes created by Madame Chu and tested to perfection in her classes; --crystal-clear, easy-to-follow cooking instructions, illustrated where necessary with attractive line drawings; --expert "tips" and suggestions for achieving the ultimate success with the finest Chinese cuisines; --explicit suggestions and menus for planning buffet or sit-down Chinese dinners; --lists that organize dishes by special regional character; --a concise brush-up course on preparation and cooking techniques; --Madame Chu's own guided tour through Chinatown, with information on storage of Chinese ingredients; --a special fact-filled section of questions most frequently asked by Madame Chu's students, and her informative answers; and --an extensive glossary of all the ingredients used in this book.