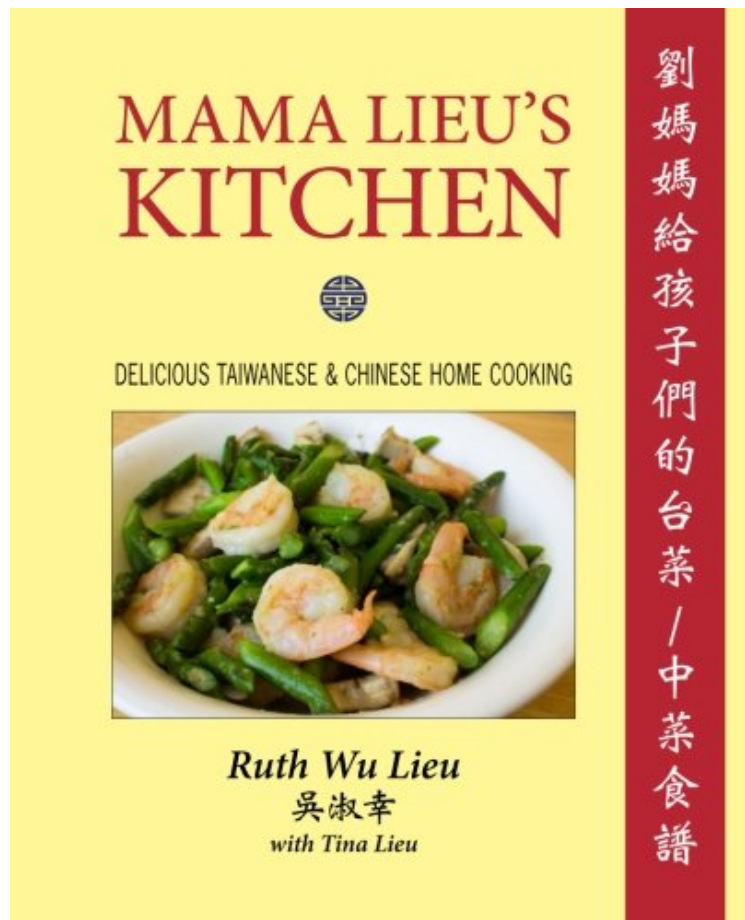


(Download) Mama Lieu's Kitchen: A Cookbook Memoir of Delicious Taiwanese and Chinese Home Cooking for My Children

Mama Lieu's Kitchen: A Cookbook Memoir of Delicious Taiwanese and Chinese Home Cooking for My Children

Ruth Wu Lieu

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Ruth Wu Lieu : Mama Lieu's Kitchen: A Cookbook Memoir of Delicious Taiwanese and Chinese Home Cooking for My Children before purchasing it in order to gage whether or not it would be worth my time, and all praised Mama Lieu's Kitchen: A Cookbook Memoir of Delicious Taiwanese and Chinese Home Cooking for My Children:

0 of 0 people found the following review helpful. The traditional recipes are very easy to follow in today's kitchenBy CustomerMama Lieu's Kitchen gives an in depth look at the lives of the regular people of Taiwan during upheaval and war from the unique perspectives of family life and cooking. The traditional recipes are very easy to follow in today's kitchen.1 of 1 people found the following review helpful. yet it would be a fine addition to any family kitchenBy Rhona SchwartzRuth Lieu's cookbook is dedicated to her three children, yet it would be a fine addition to any family kitchen. Mrs. Lieu lovingly blends a near lifetime of cooking memories and historical references with delicious

Taiwanese and Chinese recipes that are clearly explained and suitable for all levels. (Don't overlook Mama's Hamburgers and Best Cheesecake. Mama Lieu did raise her children in Massachusetts!) Sharpen your knives and dive in. *Mama Lieu's Kitchen: A Cookbook Memoir of Delicious Taiwanese and Chinese Home Cooking for My Children* Once you enjoy your first dish, you'll be deciding what to cook next.

A cookbook that is partly historical, partly memoir, *Mama Lieu's Kitchen* looks at the food that was central to life and culture in Taiwan. The book journeys through Ruth Lieu's childhood in Taipei during World War II, her teenage years in the postwar 1950s, and continues to the 1960s in the U.S. Ruth vividly describes the food she and her family ate during World War II-- from the bottle of cooked flour with sugar each child carried to tide them over while huddled in bomb shelters to lean postwar years of monotonous lunches of boiled rice with salted, pickled white turnip and egg, which her mother packed for her six brothers and sisters. Heartwarming stories of family, friends, and neighbors helping each during the tough times weave through the narrative. This book is dedicated to Ruth's three children, Tina, Clara, and Derek, who still call her from far-flung places asking, "Mama, how do you make...?"

About the Author Ruth Lieu was the youngest of seven children. She learned to cook by watching her mother prepare meals, and also saw fancy dishes conjured up by the catering chefs hired for holiday celebrations. By junior high, Ruth was preparing family dinners. In 1967 she immigrated to the Boston area with her husband, Leo. Ruth decided to write a cookbook to demystify Chinese dishes and their strange names like "Chop Suey" and "Ma Po Tofu." She shares the cultural background of these dishes hoping to make eating Chinese food more interesting for the reader.