

La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking

By Madame Evelyn Saint-Ange

Download now

Read Online ➔


La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange

First published in 1927 to educate French housewives in the art of classical cooking, LA BONNE CUISINE DE MADAME E. SAINT-ANGE has since become the bible of French cooking technique, found on every kitchen shelf in France. A housewife and a professional chef, Madame Evelyn Saint-Ange wrote in a rigorous yet highly instructive and engaging style, explaining in extraordinary detail the proper way to skim a sauce, stuff a chicken, and construct a pâté en croûte.

Though her text has never before been translated into English, Madame Saint-Ange's legacy has lived on through the cooking of internationally renowned chefs like Julia Child and Madeleine Kamman, setting the standard for practical home cooking as well as haute cuisine. In this momentous translation by Chez Panisse cofounder and original chef de cuisine Paul Aratow, Madame Saint-Ange's culinary wisdom is available in English for the first time.

Enveloped in charming intricacies of even the most fundamental cooking techniques are 1,300 authentic French recipes for such classics as Braised Beef, Quiche Lorraine, Cassoulet, and Apricot Soufflé; original illustrations of prepping and cooking techniques; and seasonal menus for every meal of the day. An indispensable culinary encyclopedia and an absorbing historical document, LA BONNE CUISINE DE MADAME E. SAINT-ANGE is the definitive word on French cooking for food lovers, dedicated cooks, culinary professionals, and Francophiles alike.

 [Download La Bonne Cuisine de Madame E. Saint-Ange: The Orig ...pdf](#)

 [Read Online La Bonne Cuisine de Madame E. Saint-Ange: The Or ...pdf](#)

La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking

By Madame Evelyn Saint-Ange

La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange

First published in 1927 to educate French housewives in the art of classical cooking, LA BONNE CUISINE DE MADAME E. SAINT-ANGE has since become the bible of French cooking technique, found on every kitchen shelf in France. A housewife and a professional chef, Madame Evelyn Saint-Ange wrote in a rigorous yet highly instructive and engaging style, explaining in extraordinary detail the proper way to skim a sauce, stuff a chicken, and construct a pâté en croûte.

Though her text has never before been translated into English, Madame Saint-Ange's legacy has lived on through the cooking of internationally renowned chefs like Julia Child and Madeleine Kamman, setting the standard for practical home cooking as well as haute cuisine. In this momentous translation by Chez Panisse cofounder and original chef de cuisine Paul Aratow, Madame Saint-Ange's culinary wisdom is available in English for the first time.

Enveloped in charming intricacies of even the most fundamental cooking techniques are 1,300 authentic French recipes for such classics as Braised Beef, Quiche Lorraine, Cassoulet, and Apricot Soufflé; original illustrations of prepping and cooking techniques; and seasonal menus for every meal of the day. An indispensable culinary encyclopedia and an absorbing historical document, LA BONNE CUISINE DE MADAME E. SAINT-ANGE is the definitive word on French cooking for food lovers, dedicated cooks, culinary professionals, and Francophiles alike.

La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange **Bibliography**

- Sales Rank: #439383 in Books
- Brand: Brand: Ten Speed Press
- Published on: 2005-11-01
- Released on: 2005-11-01
- Original language: English
- Number of items: 1
- Dimensions: 9.52" h x 1.78" w x 7.55" l, 1.10 pounds
- Binding: Hardcover
- 786 pages

 [Download La Bonne Cuisine de Madame E. Saint-Ange: The Orig ...pdf](#)

 [Read Online La Bonne Cuisine de Madame E. Saint-Ange: The Or ...pdf](#)

Download and Read Free Online *La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking* By Madame Evelyn Saint-Ange

Editorial Review

From Publishers Weekly

Starred Review. Translated into English for the first time since its original 1927 publication, *La Bonne Cuisine* has long been the French housewife's equivalent of *The Fannie Farmer Cookbook* or *The Joy of Cooking*—a trusted and comprehensive guide to "la cuisine bourgeoise" or home cooking, rather than the haute cuisine of chefs and Escoffier. Julia Child called *LBC* "one of my bibles" and drew heavily upon its detailed approach to preparation as she labored on her own classic *Mastering the Art of French Cooking*. Aratow has retained the book's exhaustive scope and delightfully imperious Gallic tone ("The only true roast is a roast cooked on a spit"). The result is a comprehensive if old-fashioned tome that is an excellent basic guide to techniques, equipment and every staple of the French repertoire, from Sauce Velouté and Fricassée de Poulet to Crème Caramel. Francophiles and food history buffs will thrill to see the legendary book in its entirety, complete with original illustrations, though few modern cooks still need guidelines for lighting the firebox of a cast-iron coal-fired stove or plucking and flaming a fresh-killed chicken. A more detailed apparatus of notes on modernization would've made the book more user-friendly. As it stands, this magisterial translation offers a window into a bygone moment in French life and is a testament to the enduring joy of cooking with cookbooks. (*Dec.*)

Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.

Review

Reviews: "[A] book that I adore and that was my mentor in my early days in France. . . . It was a carefully thought-out, very personal book, and one had complete confidence in what she had to say. . . . I still love it."
—Julia Child (*Simple Cooking*, "Reminisces," 1989)

"It would be difficult to overestimate the service rendered to monolingual English and American cooks by the translation of this massive, instructive, and, in its way, very funny book."
—Gourmet

"This warhorse of French cookery . . . is a proudly hidebound volume on the (Thoroughly French) Right Way to Cook. . . . The book reads like *The Joy of Cooking* for the dominatrix set. Still, it's hard not to love a writer with such dramatic flair."
—Bon Appetit

"If you want to add one new definitive cookbook to your larder, we suggest the English edition of LA BONNE CUISINE. . . . This is the tome that got Julia Child cooking as a postwar bride in Paris."
—Los Angeles Magazine

"[T]his magisterial translation offers a window into a bygone moment in French life and is a testament to the enduring joy of cooking with cookbooks."
—Publishers Weekly *Starred Review*

"The gift for the serious cookbook lover who has everything. . . . [T]he go-to manual of the French home kitchen."
—San Francisco Chronicle

"[A] tidy how-to treatise on traditional (and ambitious) home cooking by a working mother in Paris in the

first half of the 20th century.”

—New York Times Magazine

“[A] fascinating work, at once an encyclopedia of the basic techniques of cooking and a snapshot of French cuisine as it existed in the early 20th century.”

—Los Angeles Times

“[A]n important book for both food lovers and cooks, with fine explanations of exactly how to prepare the classic French dishes we Americans already love (and a few not yet discovered).”

—Traditional Home

“A lasting feast for your foodie friends.”

—Budget Living

“One of the most detailed, interesting, well-written, and technically proficient books for the French home cook. . . . I learned one hundred times more from it than I did from Escoffier and other great chefs.”

—Madeleine Kamman

“Julia Child . . . had been much influenced by Mme. Saint-Ange, who in the 1920s wrote step-by-step instructions that guided French women through the intricacies, and also the simplicities, of cuisine bourgeoise.”

—Corby Kummer, *The Atlantic*

“Finally, this great book has been translated. My French edition has lost its cover from thirty years of almost constant use. *LA BONNE CUISINE DE MADAME E. SAINT-ANGE* is filled with good sense, logic, and boundless information about the world's best home cooking, and it is deeply grounded in the traditions and techniques that define a great cuisine. It's not just a book of recipes, but helps us master a subtle and immensely satisfying art.”

—James Peterson, author of *Sauces*

“*LA BONNE CUISINE DE MADAME E. SAINT-ANGE* is the first French blockbuster written by a woman cook, and it remains my favorite. Saint-Ange has a turn of phrase and a depth of culinary knowledge that have rarely been equaled. At first glance her book appears inordinately long, but she carries us without faltering. Some recipes may take a couple pages of dense print to explain, but at the end you know you will emerge triumphant, with perfection on the plate.”

—Anne Willan, founder of *École de Cuisine La Varenne*

“Among its many treasures, this marvelous book offers as clear a picture as we can ever hope to get of the workings of the French home kitchen at a time when the meals that came from it were justly the pride of France. The supernaturally knowledgeable Madame Saint-Ange was to her country what Fannie Farmer was to America, but she had the better tools and the better cuisine to work with, and she possessed a forthright Gallic charm entirely her own. For decades, the absence of this book in English translation has been a culinary embarrassment. Paul Aratow has now decisively changed all that, for which he has my endless thanks.”

—John Thorne, author of *Simple Cooking* and *Pot on the Fire*

“With his masterful translation of *LA BONNE CUISINE DE MADAME E. SAINT-ANGE*, Paul Aratow has done a great service to lovers of food, food lorists, and curious cooks everywhere. It's a *Joy of Cooking* and a *Mastering the Art of French Cooking* stitched together with dishes from the French family home—all

wrapped into one comprehensive volume that will entice and intrigue anyone interested in one of the major foundations of our new American cooking.”

—Victoria Wise, former chef of Chez Panisse

“The classic cooking of Madame Saint-Ange—so fresh and so French—lives on as testament to a true passion for *bonne cuisine* and a wonderful lesson in technique.”

—Daniel Boulud, chef of Daniel

“This book will fascinate students of French gastronomy and those with a particular interest in the mores of middle-class French households in the early part of the twentieth century. As a window into French cookery, it is an extraordinary work. When read alongside Escoffier, whilst the scope is very similar, Madame Saint-Ange includes far more explanatory information, and although the tone is formal, it is also meticulous and often illuminating.”

—Stephanie Alexander, author of *The Cook's Companion*

“Styles of cuisine may change, but the fundamentals are forever. There is more commonsense basic cooking instruction in this book than in most libraries.”

—Russ Parsons, Los Angeles Times food columnist and author of *How to Read a French Fry*

About the Author

PAUL ARATOW is a writer and film producer in the entertainment industry. In 1970 he founded Chez Panisse with Alice Waters. Before that, he was a faculty member in the Department of Comparative Literature at the University of California, Berkeley. He lives in Studio City, California.

MADELEINE KAMMAN was born in Paris and started her culinary career in 1940 at her aunt's restaurant in the Touraine region of France. A revered culinary instructor since 1962, Kamman has written two other books: *Dinner Against the Clock* and *The New Making of a Cook*.

Users Review

From reader reviews:

David Simpson:

Information is provisions for those to get better life, information presently can get by anyone in everywhere. The information can be a information or any news even an issue. What people must be consider whenever those information which is within the former life are hard to be find than now is taking seriously which one is suitable to believe or which one the actual resource are convinced. If you obtain the unstable resource then you buy it as your main information it will have huge disadvantage for you. All of those possibilities will not happen inside you if you take *La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking* as your daily resource information.

Linda King:

Reading a book can be one of a lot of exercise that everyone in the world adores. Do you like reading book thus. There are a lot of reasons why people enjoy it. First reading a guide will give you a lot of new facts. When you read a book you will get new information mainly because book is one of various ways to share the information or perhaps their idea. Second, examining a book will make anyone more imaginative. When you reading a book especially fiction book the author will bring someone to imagine the story how the figures do

it anything. Third, you could share your knowledge to other folks. When you read this La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking, you may tell your family, friends as well as soon about yours reserve. Your knowledge can inspire different ones, make them reading a guide.

Dan Fry:

Are you kind of active person, only have 10 or 15 minute in your day time to upgrading your mind skill or thinking skill actually analytical thinking? Then you are experiencing problem with the book when compared with can satisfy your small amount of time to read it because this all time you only find e-book that need more time to be read. La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking can be your answer as it can be read by an individual who have those short time problems.

Mildred Yen:

A lot of guide has printed but it differs from the others. You can get it by web on social media. You can choose the top book for you, science, comedian, novel, or whatever by simply searching from it. It is referred to as of book La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking. You can add your knowledge by it. Without making the printed book, it can add your knowledge and make anyone happier to read. It is most significant that, you must aware about guide. It can bring you from one destination to other place.

Download and Read Online La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange #G0HZ6TN714U

Read La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange for online ebook

La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange books to read online.

Online La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange ebook PDF download

La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange Doc

La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange Mobipocket

La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange EPub

G0HZ6TN714U: La Bonne Cuisine de Madame E. Saint-Ange: The Original Companion for French Home Cooking By Madame Evelyn Saint-Ange