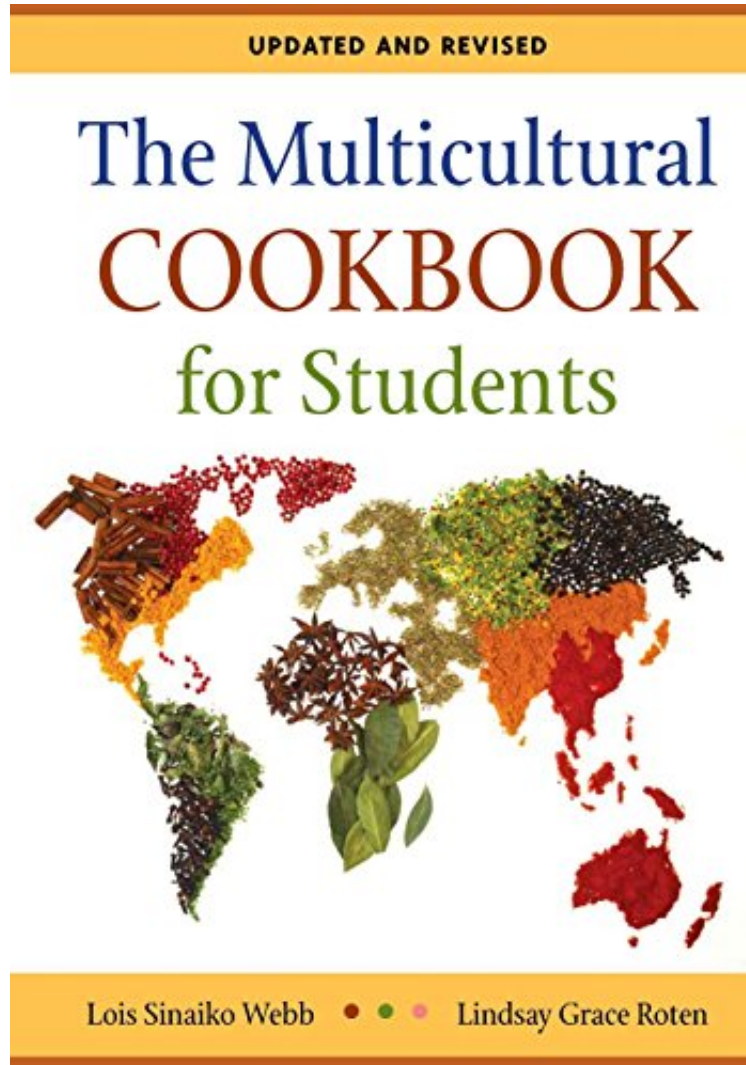


The Multicultural Cookbook for Students, 2nd Edition

Lois Sinaiko Webb, Lindsay Grace Cardella
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Lois Sinaiko Webb, Lindsay Grace Cardella : The Multicultural Cookbook for Students, 2nd Edition before purchasing it in order to gage whether or not it would be worth my time, and all praised The Multicultural Cookbook for Students, 2nd Edition:

1 of 1 people found the following review helpful. Excellent Homeschool Supplement By The MomMy 3rd grader is using this book all year long after she finishes each of her units on eight different countries. This book is fantastic, and appropriate for anyone - young and old. Older students can use the book on their own, younger students can use it with help from an older sibling or mom and dad, and families can simply use the book to expand their palates and try out many different flavors from around the world. The recipes are simple, yet complete, and nothing so far seems to be too

difficult to prepare. My daughter just finished a unit on Canada, and chose to make the Blueberry Corn Fritters served with maple syrup and Apple Cake. She can't wait to start her unit on India this week. We were lucky to find this at our local library, but we might end up purchasing it soon so we have it for years to come. What an exciting book - a hidden treasure!

2 of 2 people found the following review helpful. Now available in a new and expanded edition for the benefit of non-specialist general readers

By Midwest Book Review

Written and compiled by the team of culinary expert and former chef Lois Sinaiko Webb and ethnic foods enthusiast Lindsay Grace Roten, "The Multicultural Cookbook For Students" is now available in a new and expanded edition for the benefit of non-specialist general readers and aspiring culinary students. Offering hundreds of superbly selected recipes representing every country and every culture around the globe, "The Multicultural Cookbook For Students" is superbly organized on a regional basis and offers from one to three recipes each drawn from 150 nations. Of special note are the commentaries on food safety and sanitary kitchen practices. From cooking terminology to diverse culinary traditions from which individual dishes arise, "The Multicultural Cookbook For Students" also provides readily available substitutions for the more exotic ingredients should that prove necessary. With recipes ranging from Algerian Couscous (Chicken Stew); to Vegetarian Hot Rice Salad; to Teed Kettle (Salmon Hash); to Ful Mesdames (Brown Fava Beans); to Chicken Fried Steak Texas Style with Cream Gravy; "The Multicultural Cookbook For Students" will prove a welcome and inspiring addition to any personal, professional, family, cooking school, or community library cookbook collection!

An updated and revised edition of the much-requested global cookbook designed to introduce students to worldwide foodways. Includes hundreds of recipes from over 150 countries around the world, organized by country within region. Offers common sense, safety, and cleanliness tips for cooks, introducing students to the proper way to work in the kitchen. Presents a glossary of key terms. Provides a comprehensive index including recipes, ingredients, countries, and cooking terminology.

From School Library Journal

Grade 6 Up

This revision has 140 new recipes from 30 new countries and rewritten cultural background material. Still missing: nutritional information, photographs, and some index categories. To find an appetizer or a main dish (let alone a vegetarian entree), readers must search the entire table of contents or the unsatisfactory index; e.g., "desserts" overlooks several cake, pudding, etc., recipes. Organization remains by seven regions: Europe has the most dishes, Africa is next, and North America the fewest. The recipes, varying in difficulty, are clear, interesting, and representative. Unexpected culinary connections can be deduced: cornmeal mush variants (nine recipes) and peanuts (20-plus recipes) are surprisingly widespread, for instance. Original-language terms (brinjal, arroz) add welcome flavor. Overall, the new edition is a valuable introduction to cooking/safety techniques and to tasty dishes and their roots around the globe.

Patricia D. Lothrop, St. George's School, Newport, RI

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"This highly informative cookbook includes not only recipes, but also information on the country, its food staples, and ethnic and cultural divisions. . . . This book is a great resource for cultural research even if the actual recipes will not be prepared. . . . Recommended." - Library Media Connection

About the Author

Lois Sinaiko Webb was the owner-cook of a restaurant in Seabrook, TX, for more than 15 years before becoming a full-time writer. She coauthored the original edition of Greenwood's Multicultural Cookbook for Students and is the author of Greenwood's Multicultural Cookbook of Life-Cycle Celebrations and Holidays of the World Cookbook for Students.

Lindsay Grace Roten teaches English at Clear Creek High School in League City, TX. Through her extensive global travel, she has developed a passion for exploring and experiencing a variety of cultures and the fusion of their ethnic foods.