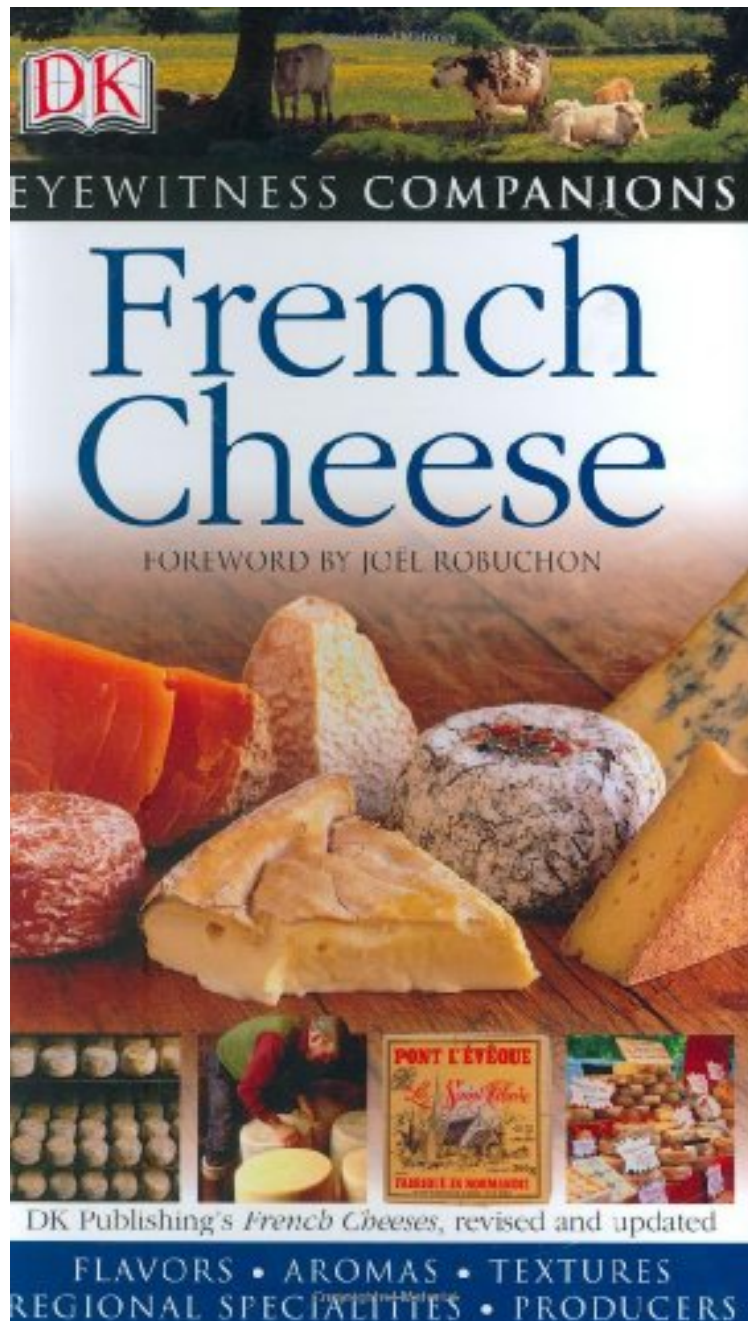


[Free] French Cheese (Eyewitness Companions)

French Cheese (Eyewitness Companions)

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DK Publishing : French Cheese (Eyewitness Companions) before purchasing it in order to gage whether or not it would be worth my time, and all praised French Cheese (Eyewitness Companions):

14 of 14 people found the following review helpful. Nice introduction to the world of French cheese
By Steven Peterson
For those who enjoy cheese from time to time, this is an enjoyable little volume. Its focus is on French cheese (I just read and reviewed a book on olive oil, and this is a similar type of work). The book begins with some introductory elements. Among these: the interrelationship among cheese, bread and wine; nutritional value of cheese; French cheese today; the labeling of cheese (a fascinating subject as related here, by the way!); buying, storing, and tasting cheese (one useful hint: let cheese warm up about 1/2 hour before eating, to bring out fuller flavor). But the real heart of this book is the coverage of cheeses. There are over 200 pages of this, so I'll provide a few examples to give a sense of what is covered.
Brie: One of my favorite French cheeses (I used to think that it had an odd odor and taste, but with maturity, I have changed my mind!). The region where it is made is just east of Paris. Different kinds of brie are described. The discussion provides the rules that allow one to label the cheese as meeting key standards.
Camembert: Another of my favorites. This discussion includes the 32 steps from milking cows to eating a slice of this cheese! Fascinating reading. Again, as with brie, there are many categories of camembert, and it is intriguing to read about the variations.
Emmental: Another French cheese that I enjoy immensely. The discussion describes how one type of this cheese (Emmental grand cru) is made.
Roquefort: Not a cheese that I eat much. But it is one that is well known. A variety of aspects of this cheese is covered, such as appearance and flavor, legal protection, production, the cheese's "home," the blue mold so characteristic of this cheese, and so on.
In short, this is a lot of fun! It gives the reader a good sense of the different French cheeses and provides greater context for the next time one sits down to eat some good French cheese!
1 of 1 people found the following review helpful. A great French cheese book
By Wine Teacher
This is a great standard reference on French cheeses. The pictures are also very helpful. Take it with you when you go to France, especially if you are going to spend a lot of time in the countryside and traveling from one region to another. It is, however, quite heavy as all Eyewitness books. I also love their regional travel books but the weight is always the problem. However, the weight is an integral part of the beautiful pictures because the weight of the glossy paper is part of the reasons that the pictures are so beautiful.
0 of 0 people found the following review helpful. Learn about special chatecter of French cheeses.
By Fadel F. Erian
One learns a lot from this guide. I was pleased to see descriptions of some of the cheeses that I usually look for at airport's tax-free shops, and know it does not get offered at local stores. Somewhat bulky to carry within crowded carry-on luggage.

Cataloguing the wide varieties of cheeses found in France, this highly informative reference provides essential information on each type of cheese, as well as advice as what wine to drink as accompaniment and the history of each flavor.