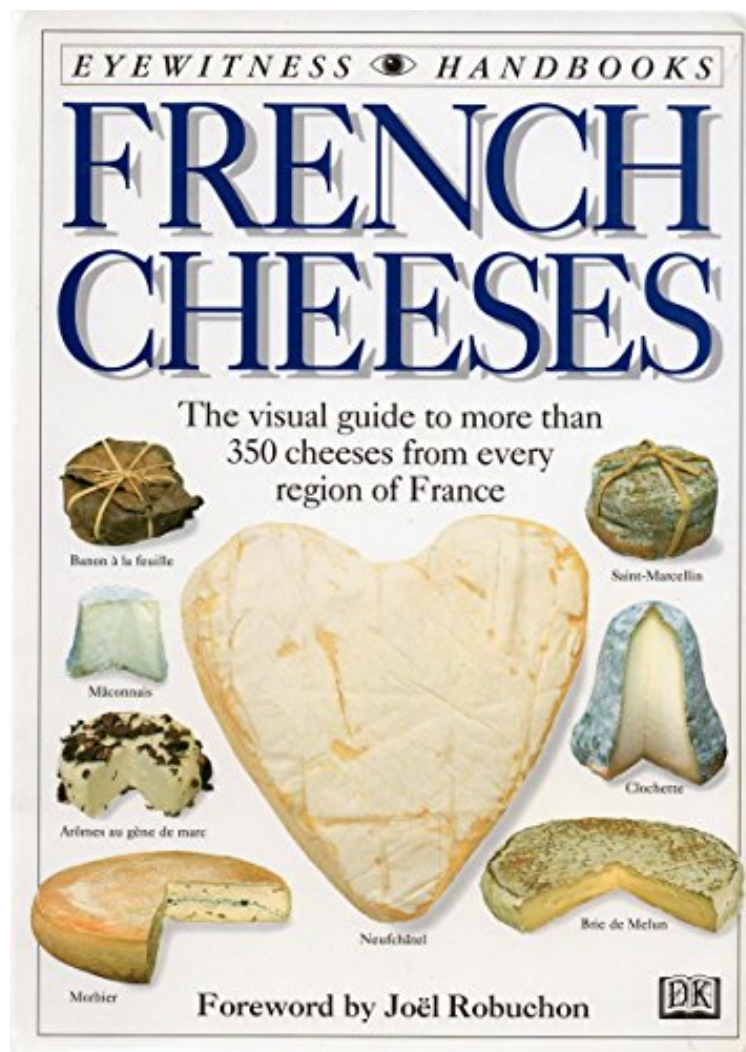


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French Cheeses: The Visual Guide to More Than 350 Cheeses from Every Region of France

Kazuko Masui Tomoko Yamada
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Kazuko Masui Tomoko Yamada : French Cheeses: The Visual Guide to More Than 350 Cheeses from Every Region of France before purchasing it in order to gauge whether or not it would be worth my time, and all praised French Cheeses: The Visual Guide to More Than 350 Cheeses from Every Region of France:

2 of 2 people found the following review helpful. delectable and drool-worthy By Dave and Katy I ordered this book after devouring "The Whole Fromage" by Kathe Lison. She told the story of buying the "Dorling Kindersley French Cheeses" guide in Charles de Gaulle Airport on Christmas Eve in Paris, and having to resist pressing her nose to the

pages to smell the cheeses, for the pictures were that vivid. To this day, it remains one of her favorite books about cheese - and now, it's one of mine. I too, delighted in the 350 glorious French cheeses pictured in this book, and was able at last to see fromage that before, I'd only imagined. Now I have some idea of what I've been missing, what to look for in the cheese aisle, and what to do if I ever make it to France - seek out cheese!

1 of 1 people found the following review helpful. Field Guide to French Cheeses By William Carpenter French Cheeses: The Visual Guide to More Than 350 Cheeses from Every Region of France by Kazuko Masui and Tomoko Yamada is a guide to over 350 cheeses in France organized by region. This is might be very useful to the tourist, but makes it less helpful for someone going to a cheese counter and trying to decide which cheese to try. Each cheese is accompanied by a photo, a short description of where and how the cheese is made. Each cheese also has a short "essential facts" section that describes its weight and dimensions, percent of milk fat, best time to eat, length of aging, and the kind of milk used (cow, ewe, or goat - and raw or pasteurized). Sometimes short "tasting notes" are given as well so you have some idea of how it tastes or smells. The photos, by Yohei Maruyama, are one of the best parts of the book.

0 of 0 people found the following review helpful. Not very useful By Max in NYC This book covers lots of different regional cheeses, almost none of which are available in the States. As this book only covers a small subset of all the different cheeses produced in France, if you're in Paris, it probably won't be much help there either.

A mouth-watering guide to more than 350 cheeses from every region of France, this definitive reference captures a vast array of savory fromages. Designed for both amateur enthusiasts and serious gourmets, this easy-to-use book enables readers to appreciate the flavors and the process of cheesemaking. Organized alphabetically, each cheese, its seasonal availability, regional origin, and properties are described concisely and clearly. Accompanying the entries are invaluable photographs of the cheese in its various states, both outward bulk and sliced through, for easy identification. In addition, every listing offers wine recommendations by international connoisseurs Robert and Isabelle Vifian, and includes tips for storing, serving, and sampling. To meet the needs of vacationing Epicureans who wish to truly taste the flavors of France, a detailed region-by-region listing of cheese producers, shops, and markets is featured. Additional chapters focus on the origins and history of French cheese, and follow the cheesemaking cycle throughout the year. A special glossary of French terminology related to cheese and its production is included. From recognizing more than a dozen blue cheeses to enjoying fromage frais, this book is an ideal quick reference to selecting and identifying French cheeses at home, in your local cheese shop, or, better yet, while traveling in France.

From Library Journal The magnificent illustrations in this book are characteristic of the "Eyewitness Handbook" series: glossy color photographs, so finely reproduced that the subtlest shades of white, beige, gray, yellow and brown come alive. A complimentary foreword by the great chef Joel Robuchon concurs. Beyond the excellent visuals, however, is voluminous information on over 350 cheeses made in France. A concise introduction serves not only as a guide to interpreting each entry's economically arranged information but also to alert the reader that attention will be given to methods of production, aroma, taste, fat content, milk-type, and the ideal accompanying drinks. Included are a small glossary, a short bibliography, and even a directory of French cheese shops and markets at the end. Don't be put off by the somewhat narrow subject? here is a necessary selection for any collection with a sophisticated respect for food. Wendy Miller, Lexington P.L., Ky. Copyright 1996 Reed Business Information, Inc. From Booklist Although many guides to the art of fromagerie exist, none provide such visual detail and at-a-glance information as Masui and Yamada. They categorize 350 cheeses in a dictionary format, divided by regions of production, and add succinct sidebars about manufacturing processes and the definition of specific terms (i.e., the distinction between artisanal and industriel), generally enlightening even the most blase of cheese buyers. Like many California wine, few of the cheeses produced in limited quantities even leave the country, so the compilation here yields many surprises. There is a massive amount of reference data to be consumed and savored piece by piece. A glossary and a list of producers, shops, and markets are appended. Sharp color photography by Yohei Maruyama. Barbara Jacobs This strong visual guide to over 350 cheeses from every region of France provides a strong guide to French food and cheese use. Color photos, descriptions of the cheese, and small maps which pinpoint regions of origin compliment an excellent coverage. -- Midwest Book