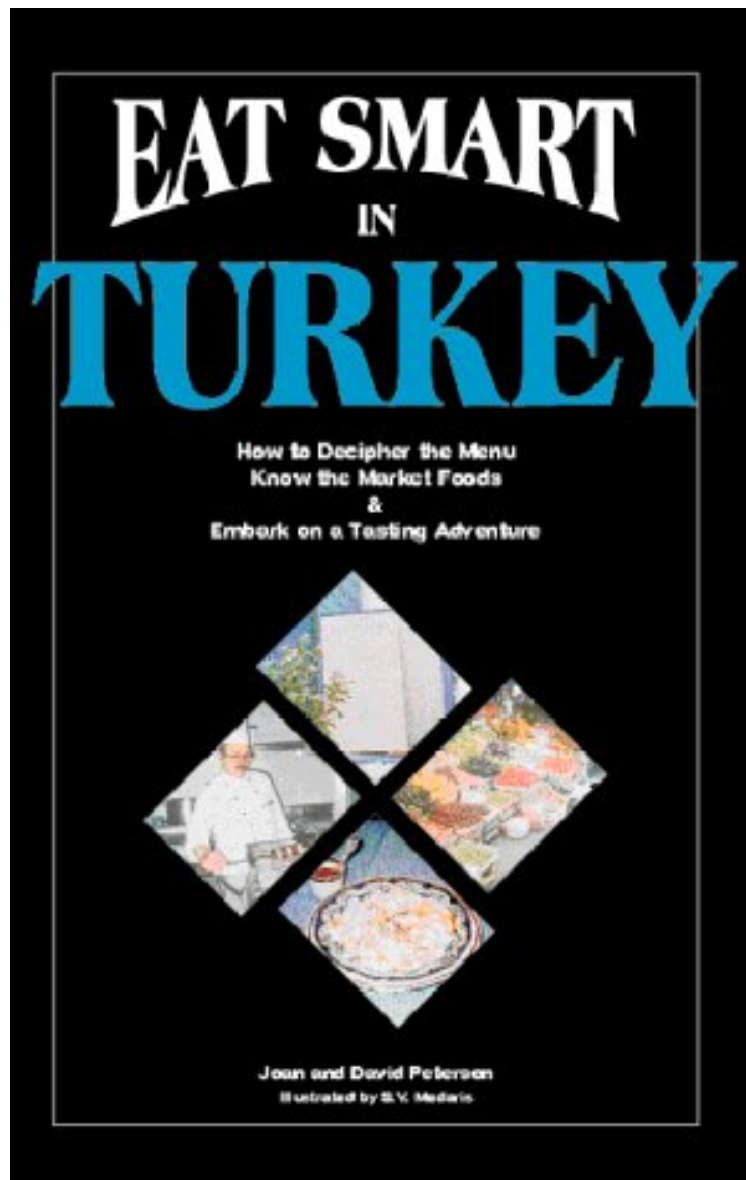


[Mobile pdf] Eat Smart in Turkey: How to Decipher the Menu, Know the Market Foods Embark on a Tasting Adventure

Eat Smart in Turkey: How to Decipher the Menu, Know the Market Foods Embark on a Tasting Adventure

Joan Peterson, David Peterson

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Joan Peterson, David Peterson : Eat Smart in Turkey: How to Decipher the Menu, Know the Market Foods Embark on a Tasting Adventure before purchasing it in order to gage whether or not it would be worth my time, and all praised Eat Smart in Turkey: How to Decipher the Menu, Know the Market Foods Embark on a Tasting

Adventure:

0 of 0 people found the following review helpful. Completely Useless- Other Reviews Must Be Friends of the Author
By Mariannel originally posted prior to my trip and gave this a better reviews. My criticism was that the book was too big to fit into a purse or pocket. However, I brought this book with me on our trip. Most menu items or dishes listed in the book, WE NEVER SAW LISTED on a menu. Never. The majority of the most common items we saw on menus were not listed in the book. The book is poorly organized so it is hard to look things up fast and it's big (as I mentioned previously). Save your money and just take a Lonely Planet pocket sized language translation book. We found the common items on menus listed in alphabetical order. Much easier to use. I'm thankful we had it since this book was completely useless. The other reviewers must be friends of the author. Our trip was a little more than 2 weeks long. We rented a car and drove from Istanbul, down through Gallipoli area, took a car ferry across at Cannakale, then followed the coast until Side, then drove to the Goreme area, went to Ankara, and finished in Istanbul. We stayed in towns and villages that varied greatly in size. So, my point is that it's not like we didn't spend a lot of time in Turkey and go a lot of places. Maybe this book would be better in the areas near Syria, Iraq, and Iran but most of us travelers probably choose not to get too close to those areas.
0 of 0 people found the following review helpful. Fine comprehensive look at turkish cuisine and culture
By rrihys This is a fine look at turkish cuisine and culture. It goes into the history and the different regions and includes a selection of recipes that can be tried at home. The turkish language section is particularly useful as an aid to learning appropriate words and phrases to be able to order food and drinks in restaurants, bars and markets. I find when I travel that trying local and regional food is one of the highlights of the trip. This book will be an invaluable aid to my next trip. Strongly recommended
1 of 3 people found the following review helpful. Not any more helpful than my guidebook
By Customer I really wanted to like this book as my favorite part of traveling is eating, but I honestly did not find it helpful at all. It's advertised to help you with market foods, but there are no pictures. I had Rick Steves' Istanbul guidebook with me, and I found his description of Turkish food, food phrases, and eating habits more helpful than this book.

Here's good news for travelers who put food first. The second in the "Eat Smart" series of culinary travel guides contains a treasury of tips for navigating menu and market in Turkey. It also includes recipes, thus broadening its appeal to cookbook lovers as well.

.com Joan and David Peterson have their priorities straight: in Turkey as in most places, it's food that comes first. A dictionary of menus and market foods of Turkey, this book is also a paean to Turkish cuisine. The history and culture involved in kebabs and yogurt is fascinating and the food glossary is a great help. Finally, the recipes are a delightful bonus because it's impossible to take an eating tour of Turkey without wanting to sample the goods again and again without having to fly half way around the world every time you crave sirkeli patlican. Eat Smart in Turkey is a one-of-a-kind find: introduction to Turkish cuisine, travel guide, and cookbook all in one. I read it before a recent trip to Istanbul, I carried it with me everywhere I went, and now I use it in my kitchen. Needless to say, it is pretty worn out. Connie McCabe, associate editor, Saveur magazine An impressive achievement. Eat Smart in Turkey not only helps travelers enjoy Turkish food, it gives an in-depth look at the people and events that shaped one of the world's great cuisines. Tom Brosnahan, author of Lonely Planet's Turkey A most unusual book, highly useful on two levels. It gives even the timid diner courage to try out new foods, and it gives the gustatorially adventuresome an opportunity to know in advance just what lies on the plate. --Phyllis Zauner, International Travel News Like armies, tourists travel on their stomachs, and nowhere are the prospects for culinary delight better than in Turkey. So don't leave home without this compact but very complete guide to what's on the menu, what's in the market, what's on your plate and what you can ask for as you travel. The book starts with a short summary of the history of Turkish cuisine, then embarks on a food-tour of the country's seven regions. There are recipes to cook at home before departure, useful foodie phrases (Where can I see this being made?), and an extensive listing of translated menu entries. --Robert Arndt, editor, Aramco World One of the world's best kept travel secrets unfolds in this guide to the cuisine of Turkey. Stunning photographs, information on history and culture, and a treasury of culinary surprises are enhanced by language tips for navigating menu and market. --Prof. Sarah G. Moment Atis Chair, Middle East Studies Program, University of Wisconsin From the Publisher Distributed for Ginkgo Press