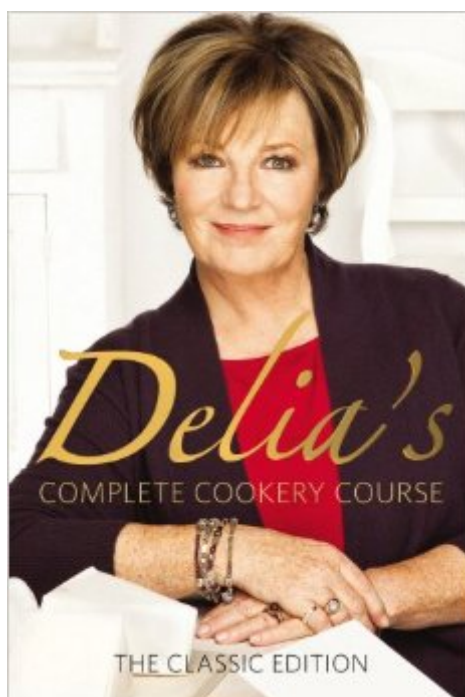


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# Delia's Complete Cookery Course: The Classic Edition (Vol 1-3)



## Synopsis

DELIA SMITH is Britain's bestselling cookery writer, whose books have sold over 21 million copies worldwide. Delia's first job as a cookery writer was for the Daily Mirror in 1969 -- numerous phenomenal best sellers and television series followed including Delia Smith's Complete Cookery Course in 1978 and Delia's Christmas, Summer & Winter Collections in the 1990s. Towards the end of the decade Delia commenced work on a new major project -- Delia's How to Cook, publishing three separate volumes and the accompanying TV series. The Vegetarian Collection and The Delia Collection followed. After a five year break concentrating on Norwich City Football Club (where she is a director) and Canary Catering, Delia returned triumphant in 2008 with a new BBC TV series and the fastest selling cookery book of all time Delia's How to Cheat at Cooking. Delia is married to the writer and editor, Michael Wynn Jones. They live in Suffolk.

## Book Information

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## Customer Reviews

Cooking is something I have always wanted to know how to do better, but could never find an appropriate resource to show me the way. I bought this massive book in a London bookshop, and have been using it frequently ever since. While some of the terminology uses "British" english as opposed to "American", which may have some of us running to the grocer to find out just exactly what that strange vegetable she is referring to is, the book is overwhelmingly useful and informative. Like the title says, it is a complete cookery course, and you learn more about the uses and methods of the various utensils and cookware than in any other cookbook I have seen. Granted, if you buy all of it, you need a bigger kitchen than I have just to store the pots and pans. Regardless, it's a fun as

well as informative read, with practically everything you can imagine ever wanting to cook between its pages.

Well researched, easy to use, perfect for the the seasoned cook or novice alike. She even advices you on what to buy in the way of cookware, a big boon to many a wedding list! It is a touch evangelical, Delia is always prone to giving you advice like a stern School Marm (so it feels like something you have to do rather than might do!) and this is reflected in her slightly dry, bossy and occasionaly dreary writing, think cooking with a St Trinian's Head mistress if you have never seen Delia on TV. But I have to hand it to her, if you follow her recipes to the letter YOU WILL NOT GO WRONG! Just curtail the cookware shopping list or do as she says and get a MUCH bigger Kitchen!

This book has finally arrived after a long wait. The book is dog eared on the corners and the pages show significant yellowing on the south and east side of the pages. However, this in no way affects the functionality of the book. When you buy used you have to be realistic. I have what I wanted at a low ball price. As long as there are no tears, missing pages or inscriptions on the pages and the spine is solid, I'm OK. When you buy used it's pot luck, I do it all the time and some books described "As new" actually are. Do not be discouraged from buying used books as most of the time the descriptions are accurate .

I am not sure I need any other cookbook, I have so many. But this Delia Smith's complete cookery book contains practical and delicious recipes. It covers so much, from the basics and up. And Delia Smith makes the best roast potatoes :) She might not have the media popularity of some of the other TV chef personalities, but she can sure cook and teach. This is a great cookery book for any kitchen.

This is our 2nd copy of the book as the old one was getting worn and tired through overuse!! If you're new to cooking we thoroughly recommend this book. Delia guides you through each and every step so, if you pay attention and follow, you will be rewarded with a good and tasty recipe. If you're an old hand at cooking you'll love it too. It's a 'must' for every cook!

This is an excellent guide for any newly wed ,or person just beginning in the kitchen. All the info is exact and precise with foolproof tried and tested recipes. A great first basic book. It gives you confidence to carry on. Lots of old favouties and traditional flavors with new stuff too. Most helpful!!

I got a used copy a couple days ago, and I'm really excited to read it. She explains in great detail the things an aspiring chef should know. And she demonstrates with recipes.

this simply the best cookbook on the market today. full of sensible recipes and no unobtainable ingredients everyone should buy this book if you like real food

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