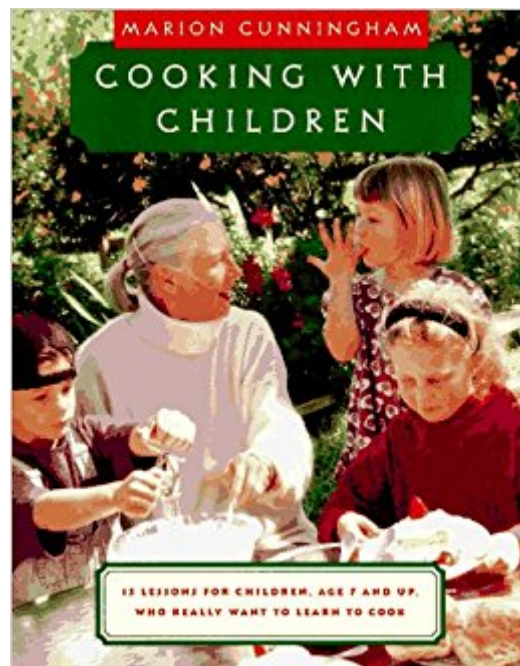




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Cooking With Children: 15 Lessons For Children, Age 7 And Up, Who Really Want To Learn To Cook



Synopsis

On the basis of her own experience teaching young children to cook, Marion Cunningham, the Fannie Farmer of today, shows boys and girls how to master essential techniques and to produce, all on their own, 35 favorite recipes, from vegetable soup to a birthday cake. in color.

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Customer Reviews

Marion Cunningham is probably best known for her work on the Fannie Farmer books, but in *Cooking with Children* she shares her culinary prowess with the next generation of cooks, teaching both children and parents the basic skills everyone should have in the kitchen. Intended for children age seven and older, Cunningham's book is designed partly to instruct and partly to provide an opportunity for parents and children to share in preparing and eating meals--an element of family life that is quickly vanishing in this age of busy schedules and microwave meals consumed on the run. Cunningham bases *Cooking with Children* on her experiences teaching youngsters both privately and in community center programs. What she learned about a child's capabilities, likes, and dislikes has been distilled into 15 basic lessons, all centered around a particular recipe. The first chapter, for example, entitled "Vegetable Soup," teaches how to peel and chop vegetables, how to saut  , how to be organized in the kitchen, and the difference between boiling and simmering. Chapter 6, "Pancakes and Popovers," teaches how to mix a batter, test the heat of a skillet, grease baking cups, and more. The instructions for each recipe are clear, detailed, and easy to follow. Though Cunningham assumes parents will supervise in the kitchen, she's also made sure the recipes are

easy enough for older children to follow on their own. Cooking with Children is a terrific introduction to the culinary arts for kids--and makes a pretty nice refresher course for adults as well.

On the basis of her own experience teaching young children to cook, Marion Cunningham, the Fannie Farmer of today, shows boys and girls how to master essential techniques and to produce, all on their own, 35 favorite recipes, from vegetable soup to a birthday cake. in color.

I bought this and 'look and cook' at the same time. This one is the one I am using. I love it's step by step instructions and it's little hints "A bowl of soapy water is your best friend... put your utensils in it and clean up will be easier" and the added instructions on HOW to cut things (to the point of 'hold the onion this way, then...') which makes it much easier even for me, as inept as I am, to teach my kids to make good dishes. My kids are not adventurous eaters by ANY MEANS. But we made the first recipe (Vegetable soup) and they enjoyed fishing crackers out of it and dipping breadsticks in it, though it is safe to say that they enjoyed the making of it (the cutting veggies especially) more than the actual eating. The next one is how to make salad and salad dressing which will NOT be a favorite, but we're going to do it anyway while the 'Let's Cook' is fun because it's novel. By the time that wears off, the book will have transitioned into hamburgers and meatloaf, lasagna and such that they will enjoy making AND eating so the new and exciting factor won't be the only thing holding their attention. If you want to teach kids to cook, I highly recommend this book. My oldest boy could probably read/do it himself (he's 8), but it's more fun for us all (3,5, 7,8) to do it together. Other kids 'cook books' that I've seen, included the other mentioned above, are just that... 'cook books' written for children. This one is more of an instruction manual. So when we finish with this one, perhaps the others will have more appeal. Well worth the 'used' price I paid... probably worth the 'new' price as well. Highly recommended.

My boys are 7 and almost 10, and I'm ready for them to learn basic cooking skills. I bought this book and was not disappointed. So far we've made the vegetable soup and scones. The boys are delighted with the recipes and find the instructions easy to follow. I like the way the book is arranged, and love the fact that it's age appropriate without being condescending. My boys are already feeling more confident in the kitchen, which means I worry less and I suspect they'll also become a bit more open minded about new things if they are the ones cooking.

All three of my adult kids have this. Easy basics fir the non cooks. Don't let the "for children" part of

the title put you off. A great beginning book for all ages.

My 11 and 8yr olds love reading through this. My 11 yr old made soup using this book. There is a lot of good cooking instruction, like how to peel, cut, mix, etc. Each recipe may have several pages of instructions. I only gave it four because there weren't many recipes.

I used some of these ideas to teach a cooking class for. Hilren over the summer. The recipes were simple, interesting and tasty.

Your kids won't just be playing in the kitchen making faces out of fruit and cookies, they'll really be learning how to cook with this book. They'll be making real food, that you'd actually want them to eat, and that you would like to eat too. Definitely follow the age recommendations, it jumps right in with knife work and using the stove. Highest rating possible from my family.

I gave this to my son for Christmas and the next day he was eager to use it, he made the whole family homemade pancakes!!!They were yummy

This a wonderful cookbook that has perfect recipes.

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