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Das hat sich ge ndert. Als die erste Ausgabe von On Food and Cooking in den USA erschien (1984, siehe Cover oben), rumorte es diesbez glich. Das Buch, so beschreibt der Autor es selber, war Teil der aufsteigenden Welle, die Kulinaristik und Chemie zusammenbrachte.

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On Food and Cooking Wikipedia

On Food And Cooking: The Science And Lore Of The Kitchen is a book by Harold McGee, published by Scribner in the United States in 1984 and revised extensively for a 2004 second edition. [1] [2] It is published by Hodder & Stoughton in Britain under the title McGee on Food and Cooking: An Encyclopedia of Kitchen Science, History and Culture .

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On Food and Cooking Harold McGee Matthaes Verlag

Die vor ber zwanzig Jahren erschienene erste Ausgabe von Harold McGees On Food and Cooking ebnete den Weg f r die Entwicklung der Molekulark che. Nun liegt die aufwendig bearbeitete und aktualisierte Ausgabe des mittlerweile als Standardwerk geltenden Buches endlich auch in deutscher Sprache vor.

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Harold McGee Wikipedia

Harold James McGee is an American author who writes about the chemistry and history of food science and cooking. He is best known for his seminal book On Food and Cooking: The Science and Lore of the Kitchen initially published in 1984 and revised in 2004.

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On Food and Cooking The Science and Lore of the Kitchen

Harold James McGee is an American author who writes about the chemistry and history of food science and cooking. He is best known for his seminal book On Food and Cooking: The Science and Lore of the Kitchen initially published in 1984 and revised in 2004. McGee is a visiting scholar at Harvard University.

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Review McGee on Food and Cooking by Harold McGee Books

The Californian Harold McGee's On Food and Cooking: The Science and Lore of the Kitchen, first published in 1984, has undergone complete reconstruction and significant retitling. He has made the

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Harold McGee On Food and Cooking The Science Amazon

Absolute classic on the whys and results of any particular food reaction or response to an action which has or might occur from an event or potential event occurring which may or may not originate directly from food but as a result from an organic or inorganic chemical reaction.

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McGee on Food and Cooking An Encyclopedia of Kitchen

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About Harold McGee Curious Cook

I write about the chemistry of food and cooking. I took up this odd vocation after studies at the California Institute of Technology and at Yale University, where I wrote a doctoral thesis with the prophetic title "Keats and the Progress of Taste."

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Harold McGee Author of On Food and Cooking

Harold James McGee is an American author who writes about the chemistry and history of food science and cooking. He is best known for his seminal book *On Food and Cooking: The Science and Lore of the Kitchen* initially published in 1984 and revised in 2004.

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On Food and Cooking The Science and Lore of the Kitchen

Harold McGee's *On Food and Cooking* is a kitchen classic. Hailed by *Time* magazine as "a minor masterpiece" when it first appeared in 1984, *On Food and Cooking* is the bible to which food lovers and professional chefs worldwide turn for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them

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