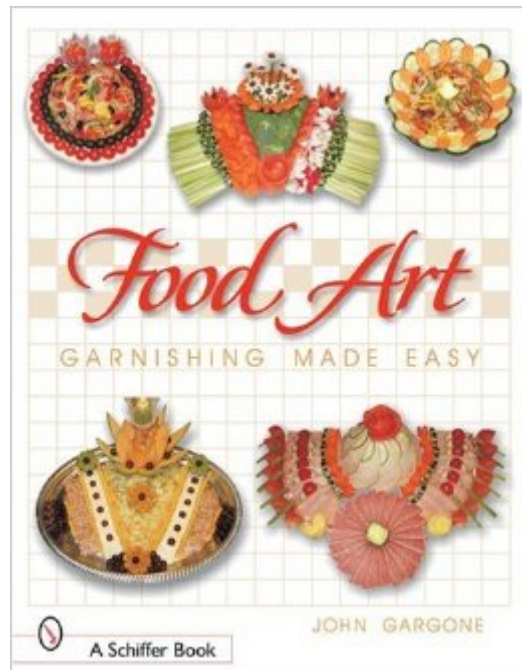


The book was found

Food Art: Garnishing Made Easy



Synopsis

Illustrated with over 370 beautiful color photos, John Gargone takes readers step-by-step through the process of creating garnishes that are stunning works of edible art. Follow the straight-forward, systematic instructions and you will produce displays that guests will never forget, including border garnishes, salad and table centerpieces, fruit displays ranging from bird cages to watermelon wedding vases, melon sculpture displays, and masterpieces in cheese, vegetables, and deli spreads. Additionally, this book is packed with knife handling techniques, tricks of the trade, and recipes that will give you the confidence and knowledge to create food arrangements quickly, many of which may be reused over several days. This book is a must for every chef, whether cooking for family and friends or catering to thousands!

Book Information

Paperback: 96 pages

Publisher: Schiffer Publishing (February 2004)

Language: English

ISBN-10: 0764319604

ISBN-13: 978-0764319600

Product Dimensions: 0.5 x 8.5 x 11 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 3.7 out of 5 stars [See all reviews](#) (24 customer reviews)

Best Sellers Rank: #162,890 in Books (See Top 100 in Books) #20 in [Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Garnishes](#)

Customer Reviews

The food styling in this book is extraordinarily dated and obsessively symmetrical. The author is clearly talented and years ago these designs would have wowed the crowds at weddings, conventions and awards banquets. But that day has passed. It is as if the book made the rounds of publishers and after being rejected by many, finally, 40 years later, was accepted. But it was too late. For our time, these designs are too formal, too contrived and just over the top. The author opens with 9 "Rules to Garnish By," but forgot to consider rule number 6 in most of his projects: "Over decorating is as bad as no decoration." "Garnish" is not the same as "garish." The garnishes in this book appear to be directed at events, buffets and banquets. There is nothing in this book as casual as floating a tiny bundle of julienned vegetables on a cup of soup, or using sauces or colorful bits of food as background on the plate. John Gargone is a talented food artist. While this should not be

your only book on decorative food carving, it would fit well into a personal library on food decoration. Techniques don't go out of style, and if you master the detailed, photographically illustrated step-by-step instructions here, you can bring your own artistic flair and produce beautiful results. Whatever John Gargone's talents, he was poorly served by his publisher, who did not give him good editing, good typography or good photos. This book is not well designed. The fonts are strange. Descenders on the headings blunder into the text below. Many of the headings switch from blue to yellow to green in mid-word. Reproduction of the photographs reminds me of 4-color food photos published in recipe books 50 years ago.

[Download to continue reading...](#)

Food Art: Garnishing Made Easy The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Garnishing: A Feast For Your Eyes Creative Ideas for Garnishing & Decorating The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Theory Made Easy for Kids, Level 1 (Made Easy (Alfred)) Theory Made Easy for Kids, Level 2 (Made Easy (Alfred)) Math Made Easy: Fourth Grade Workbook (Math Made Easy) Math Made Easy: Kindergarten Workbook (Math Made Easy) Vascular Surgery Made Easy [With 3 Dvdroms] (Made Easy (Jaypee Publishing)) Pips Made Easy Pivot Scalping Method: Money made so easy! The Music of Eagles Made Easy for Guitar: Includes Their Greatest Hits (The Music of... Made Easy for Guitar Series) Mosaics Made Easy (Crafts Made Easy) Math Made Easy: Third Grade Workbook (Math Made Easy) Learn Russian | Easy Reader | Easy Listener | Parallel Text Audio Course No. 1 (Russian Easy Reader | Easy Learning | Easy Audio) Cleveland Food Memories: A Nostalgic Look Back at the Food We Loved, the Places We Bought It, and the People Who Made It Special Food Politics: How the Food Industry Influences Nutrition and Health (California Studies in Food and Culture) The Complete Food Dehydrator Cookbook: How to Dehydrate Your Favorite Foods Using Nesco, Excalibur or Presto Food Dehydrators, Including 101 Recipes. (Food Dehydrator Recipes) (Volume 1) Food Processor Greats: Delicious Food Processor Recipes, The Top 100 Food Processor Recipes Food Service Menus: Pricing and Managing the Food Service Menu for Maximun Profit (The Food Service Professional Guide to Series 13)

[Dmca](#)