

author of joy of cooking

Author of Joy of Cooking: The Legacy Behind America's Beloved Cookbook

author of joy of cooking is a name that resonates deeply within the world of culinary arts, home kitchens, and food enthusiasts alike. When people talk about the quintessential American cookbook, "Joy of Cooking" inevitably comes to mind. But who exactly is the author behind this iconic work? Understanding the story of the author of Joy of Cooking not only gives us insight into the cookbook's enduring popularity but also into the evolution of American cooking itself.

The Story Behind the Author of Joy of Cooking

When you pick up a copy of "Joy of Cooking," you are holding a piece of culinary history crafted by Irma S. Rombauer. She is the original author of this timeless cookbook, first published in 1931. Irma's journey as the author of Joy of Cooking is as inspiring as the recipes themselves. After the sudden death of her husband during the Great Depression, Irma found herself responsible for supporting her family. With a passion for cooking and a knack for making complex recipes accessible, she wrote a cookbook that was more than just a list of recipes — it was a guide to joyful, approachable, and practical home cooking.

Irma S. Rombauer: An Unlikely Author

Irma wasn't a professional chef or a trained culinary expert. She was a mother and homemaker who loved to cook for family and friends. Her cookbook was born out of necessity and creativity, compiled from her family recipes, personal culinary experiments, and the wisdom passed down through generations. The first edition was self-published, and its unique conversational style, combined with clear instructions and helpful tips, quickly made it a household favorite.

How the Author of Joy of Cooking Shaped American Cooking

Irma's cookbook came at a crucial time in American history, when home cooking was undergoing a transformation. The author of Joy of Cooking helped bridge traditional methods with modern innovations, making cooking accessible to a broader audience.

A Cookbook That Was More Than Recipes

One of the reasons the Joy of Cooking became so beloved is because Irma's approach was educational. She didn't just provide recipes; she explained techniques, ingredient substitutions, and the science behind cooking processes. This made it easier for novice cooks to gain confidence in the kitchen. The author of Joy of Cooking infused the book with a warm, encouraging tone, making readers feel supported on their culinary journey.

Innovations Introduced by the Author

The author of Joy of Cooking was ahead of her time in several ways:

- Organizing recipes alphabetically — a departure from the traditional categorization by meal or course.
- Including detailed instructions on basic cooking techniques, such as how to boil an egg or make a roux.
- Emphasizing home-friendly, budget-conscious ingredients during the Great Depression.
- Incorporating international recipes alongside classic American fare, broadening the culinary horizons of home cooks.

These innovations made the Joy of Cooking a versatile and practical resource, which contributed to its lasting success.

The Evolution of the Cookbook and Its Authors

While Irma S. Rombauer was the original author of Joy of Cooking, the cookbook's story didn't end with her. Over the decades, the book has been revised and updated by family members and culinary experts, ensuring it stays relevant to contemporary tastes without losing its original charm.

Marion Rombauer Becker: Continuing the Legacy

Irma's daughter, Marion Rombauer Becker, played a vital role in the evolution of the Joy of Cooking. An artist and environmentalist, Marion contributed to the cookbook's illustrations and took part in updating recipes. Under her guidance, the book expanded to include more health-conscious options and reflected

changing food trends during the mid-20th century.

Modern Updates and Editors

In later years, professional chefs and food writers took the helm to revise the Joy of Cooking, maintaining its relevance in a fast-changing culinary world. These updates have incorporated modern cooking techniques, nutrition information, and a wider range of international cuisines. However, the heart and soul originally embedded by the author of Joy of Cooking remain intact, preserving its reputation as a trusted kitchen companion.

Why the Author of Joy of Cooking Still Matters Today

Decades after its first publication, the author of Joy of Cooking remains a celebrated figure in the culinary community. Her work laid the foundation for countless home cooks to embrace cooking with confidence and joy.

Impact on American Culinary Culture

Irma S. Rombauer's approach to cooking has influenced generations of Americans. The Joy of Cooking is often the first cookbook that young cooks encounter, inspiring a love for homemade meals and empowering individuals to experiment in their kitchens. It helped democratize cooking, moving it beyond elite culinary circles into everyday households.

Lessons from the Author of Joy of Cooking

One of the most valuable lessons from the author of Joy of Cooking is the importance of adaptability and passion in cooking. Her emphasis on understanding ingredients, experimenting with flavors, and cooking with love are principles that resonate with cooks today. The conversational and approachable style she pioneered encourages everyone to find joy in the process of cooking, not just the end result.

Tips Inspired by the Author of Joy of Cooking for Home Cooks

Drawing inspiration from the author of Joy of Cooking, here are a few practical tips that can help anyone elevate their cooking experience:

1. **Master the basics:** Understanding fundamental techniques like sautéing, roasting, and making stocks can vastly improve your cooking.
2. **Read recipes fully before starting:** Irma emphasized preparation and understanding the steps ahead of time to avoid surprises.
3. **Don't be afraid to adapt:** Use what you have on hand and adjust recipes to suit your taste and dietary needs.
4. **Cook with joy:** The author believed that the spirit you bring to cooking is just as important as the ingredients.
5. **Keep a well-stocked pantry:** Having staples like flour, sugar, spices, and canned goods means you're always ready to whip up something delicious.

These tips echo the timeless wisdom found throughout the Joy of Cooking and reflect the author's philosophy.

Discovering the Author Behind Your Favorite Recipes

When you flip through the pages of the Joy of Cooking, you're connecting with the legacy of Irma S. Rombauer, the author of Joy of Cooking, whose dedication, creativity, and warmth transformed how Americans cook. Her story reminds us that great cooking doesn't require professional training — it requires curiosity, patience, and a willingness to embrace the joy that comes from creating meals for ourselves and others.

Whether you're a seasoned chef or a beginner just starting, knowing the background of the author of Joy of Cooking adds an enriching layer to your cooking journey. It's not just about following recipes but about being part of a tradition that celebrates food as a source of happiness, comfort, and community.

Frequently Asked Questions

Who is the original author of 'Joy of Cooking'?

The original author of 'Joy of Cooking' is Irma S. Rombauer.

When was the first edition of 'Joy of Cooking' published?

The first edition of 'Joy of Cooking' was published in 1931.

Did the author of 'Joy of Cooking' revise the book herself?

Yes, Irma S. Rombauer revised and updated the book multiple times during her lifetime.

Has 'Joy of Cooking' been updated by other authors after Irma S. Rombauer?

Yes, after Irma S. Rombauer, her daughter Marion Rombauer Becker and later editors have updated and expanded the cookbook.

What inspired Irma S. Rombauer to write 'Joy of Cooking'?

Irma S. Rombauer wrote 'Joy of Cooking' to provide an accessible and comprehensive cookbook for home cooks after the death of her husband.

Is the 'Joy of Cooking' cookbook still popular today?

Yes, 'Joy of Cooking' remains one of the most popular and influential cookbooks in the United States.

Did Irma S. Rombauer have a culinary background before writing 'Joy of Cooking'?

No, Irma S. Rombauer was not a professional chef but a homemaker who compiled family recipes and cooking tips.

Are there any notable editions of 'Joy of Cooking' credited to the original author?

The editions published during Irma S. Rombauer's life, particularly the first through the fourth editions, are credited directly to her authorship.

Additional Resources

The Author of Joy of Cooking: A Culinary Legacy Explored

author of joy of cooking immediately brings to mind Irma S. Rombauer, a figure whose influence on American home cooking is both profound and enduring. The Joy of Cooking, first published in 1931, stands

as one of the most iconic and comprehensive cookbooks in culinary history. Understanding the author behind this monumental work offers insight not only into the cookbook itself but also into the evolution of American cuisine and domestic culture throughout the 20th century.

Irma S. Rombauer: The Woman Behind the Cookbook

Irma S. Rombauer, born in 1877 in St. Louis, Missouri, was a self-taught cook who transformed her passion for food into a cultural phenomenon. The genesis of the Joy of Cooking was born out of necessity and personal tragedy. After the death of her husband in the late 1920s, Rombauer sought a productive outlet and began compiling recipes and cooking advice to share with friends and family. This collection eventually blossomed into the first edition of The Joy of Cooking.

Unlike many cookbooks of its era, which typically presented recipes in a rigid and formulaic manner, Rombauer's approach was conversational, accessible, and focused on empowering the home cook. This style helped demystify cooking and made it approachable for a broad audience, marking a significant departure from the more formal culinary texts available at the time.

The Writing Style and Structure of The Joy of Cooking

One of the distinguishing features of the Joy of Cooking is its user-friendly format. Irma Rombauer pioneered the use of "action-style" recipes, where instructions are written as you would perform them, rather than in abstract, detached steps. For example, instead of listing ingredients separately, the cookbook integrates them with the preparation steps, making it easier for cooks to follow along.

This method was innovative in the 1930s and contributed significantly to the book's popularity. The conversational tone made readers feel as though they were receiving advice from a trusted friend rather than a distant expert. Additionally, the book featured a wide range of recipes, from simple everyday dishes to more elaborate fare, reflecting Rombauer's belief that cooking should be joyful and adaptable.

The Evolution of The Joy of Cooking and Its Authors

While Irma Rombauer was the original author of Joy of Cooking, the cookbook did not remain static. Her daughter, Marion Rombauer Becker, played a crucial role in revising and updating the cookbook, especially between the 1936 and 1951 editions. Marion, an accomplished artist and environmentalist, brought a fresh perspective and artistic sensibility to the book, including hand-drawn illustrations that enhanced its appeal.

The Joy of Cooking underwent numerous revisions and expansions over the decades to keep pace with changing culinary trends, dietary needs, and kitchen technologies. These updates ensured the cookbook

remained relevant to successive generations. The collaboration between Irma and Marion exemplifies a unique mother-daughter legacy that enriched the book's content and style.

Contemporary Stewardship of the Cookbook

In more recent years, the stewardship of the Joy of Cooking has passed beyond the Rombauer family, with various editors and culinary experts contributing to its modernization. The 2006 edition, for instance, was extensively revised by Marion's grandson, Ethan Becker, who sought to balance tradition with contemporary tastes and nutritional awareness.

This ongoing evolution highlights the dynamic nature of the Joy of Cooking brand. While the original author of joy of cooking set the foundation, the cookbook's continued success is attributable to careful stewardship that respects its roots while embracing innovation.

The Cultural Impact of Irma Rombauer and The Joy of Cooking

Irma Rombauer's influence extends far beyond the pages of her cookbook. The Joy of Cooking has sold millions of copies and is often cited as a foundational text in American culinary literature. Its impact can be measured not only in sales but also in how it shaped home cooking practices across the United States.

Before the publication of the Joy of Cooking, many American households relied on limited, regional recipes or expensive and less accessible cookbooks. Rombauer's work democratized cooking knowledge, making it accessible to middle-class families and home cooks of all skill levels. It became a staple in kitchens across the country, often passed down through generations.

Comparison with Other Iconic Cookbooks

When compared to other influential cookbooks such as Julia Child's *Mastering the Art of French Cooking* or Fannie Farmer's *Boston Cooking-School Cook Book*, *The Joy of Cooking* stands out for its breadth and adaptability. While Child's work focused on introducing French culinary techniques to American audiences, and Farmer's was more academically oriented, Rombauer's cookbook was practical and conversational.

This accessibility arguably contributed more directly to everyday cooking habits, as it catered to the average American family's needs rather than professional chefs or culinary enthusiasts alone.

Legacy and Critiques of the Author of Joy of Cooking

Despite its many strengths, the Joy of Cooking and its author have not been without critique. Some culinary historians point out that earlier editions reflect the social and cultural norms of their times, which can appear dated or limited by modern standards. For instance, certain recipes and ingredient choices mirror mid-20th-century American tastes that may not align with today's dietary preferences or cultural diversity.

However, the cookbook's willingness to evolve and incorporate new recipes and health-conscious options has mitigated many of these concerns. The author of joy of cooking and her successors have demonstrated a commitment to maintaining relevance without sacrificing the fundamental philosophy of the book.

Pros and Cons of the Cookbook's Approach

- **Pros:**

- Clear, conversational recipe format that simplifies cooking processes.
- Comprehensive range of recipes suitable for varied skill levels.
- Adaptability to changing culinary trends and dietary needs.
- Legacy of family collaboration enhancing both content and presentation.

- **Cons:**

- Earlier editions reflect limited cultural perspectives and ingredients.
- Some recipes may appear outdated or less health-conscious by modern standards.
- At times, the integration of ingredients with steps can challenge those accustomed to traditional recipe formatting.

The author of joy of cooking set a precedent that many modern cookbook writers and culinary educators

continue to follow—prioritizing clarity, accessibility, and joy in the kitchen.

Irma S. Rombauer's personal story, her innovative approach to recipe writing, and the enduring popularity of *The Joy of Cooking* underscore her significant role in American culinary history. Her work not only shaped how millions cook today but also paved the way for future generations to explore the pleasures of home cooking with confidence and creativity.

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author of joy of cooking: The Oxford Companion to Food Alan Davidson, 2014-08-21 the best food reference work ever to appear in the English language ... read it and be dazzled' Bee Wilson, *New Statesman* First published in 1999, the ground-breaking *Oxford Companion to Food* was an immediate success and won prizes and accolades around the world. Its blend of serious food history, culinary expertise, and entertaining serendipity, was and remains unique. Interest in food, cooking, and the culture surrounding food has grown enormously in the intervening period, as has the study of food and food history. University departments, international societies, and academic journals have sprung up dedicated to exploring the meaning of food in the daily lives of people around the world, alongside an ever-increasing number of articles, books, programmes, and websites in the general media devoted to the discussion of food, making the *Oxford Companion to Food* more relevant than ever. Already a food writing classic, this *Companion* combines an exhaustive catalogue of foods, be they biscuits named after battles, divas or revolutionaries; body parts (from nose to tail, toe to cerebellum); or breads from the steppes of Asia or the well-built ovens of the Mediterranean; with a richly allusive commentary on the culture of food, expressed in literature and cookery books, or as dishes peculiar to a country or community. While building on the *Companion's* existing strengths, Tom Jaine has taken the opportunity to update the text and alert readers to new perspectives in food studies. There is new coverage of attitudes to food consumption, production and perception, such as food and genetics, food and sociology, and obesity. New entries include terms such as convenience foods, drugs and food, Ethiopia, leftovers, medicine and food, pasta, and many more. There are also new entries on important personalities who are of special significance within the world of food, among them Clarence Birdseye, Henri Nestlé, and Louis Pasteur. In its new edition the *Companion* maintains its place as the foremost food reference resource for study and home use.

author of joy of cooking: The Food Section Kimberly Wilmot Voss, 2014-04-24 Food blogs are everywhere today but for generations, information and opinions about food were found in the food sections of newspapers in communities large and small. Until the early 1970s, these sections were housed in the women's pages of newspapers—where women could hold an authoritative voice. The food editors—often a mix of trained journalist and home economist—reported on everything from nutrition news to features on the new chef in town. They wrote recipes and solicited ideas from readers. The sections reflected the trends of the time and the cooks of the community. The editors were local celebrities, judging cooking contests and getting calls at home about how to prepare a

Thanksgiving turkey. They were consumer advocates and reporters for food safety and nutrition. They helped make James Beard and Julia Child household names as the editors wrote about their television appearances and reviewed their cookbooks. These food editors laid the foundation for the food community that Nora Ephron described in her classic 1968 essay, "The Food Establishment," and eventually led to the food communities of today. Included in the chapters are profiles of such food editors as Jane Nickerson, Jeanne Voltz, and Ruth Ellen Church, who were unheralded pioneers in the field, as well as Cecily Brownstone, Poppy Cannon, and Clementine Paddleford, who are well known today; an analysis of their work demonstrates changes in the country's culinary history. The book concludes with a look at how the women's pages folded at the same time that home economics saw its field transformed and with thoughts about the foundation that these women laid for the food journalism of today.

author of joy of cooking: Icons of American Cooking Elizabeth S. Demers Ph.D., Victor W. Geraci, 2011-03-08 Discover how these contemporary food icons changed the way Americans eat through the fascinating biographical profiles in this book. Before 1946 and the advent of the first television cooking show, James Beard's *I Love to Eat*, not many Americans were familiar with the finer aspects of French cuisine. Today, food in the United States has experienced multiple revolutions, having received—and embraced—influences from not only Europe, but cultures ranging from the Far East to Latin America. This expansion of America's appreciation for food is largely the result of a number of well-known food enthusiasts who forever changed how we eat. *Icons of American Cooking* examines the giants of American food, cooking, and cuisine through 24 biographical profiles of contemporary figures, covering all regions, cooking styles, and ethnic origins. This book fills a gap by providing behind-the-scenes insights into the biggest names in American food, past and present.

author of joy of cooking: The Joy of Eating Jane K. Glenn, 2021-11-05 This volume explores our cultural celebration of food, blending lobster festivals, politicians' roadside eats, reality show chef showdowns, and gravity-defying cakes into a deeper exploration of why people find so much joy in eating. In 1961, Julia Child introduced the American public to an entirely new, joy-infused approach to cooking and eating food. In doing so, she set in motion a food renaissance that is still in full bloom today. Over the last six decades, food has become an increasingly more diverse, prominent, and joyful point of cultural interest. *The Joy of Eating* discusses in detail the current golden age of food in contemporary American popular culture. Entries explore the proliferation of food-themed television shows, documentaries, and networks; the booming popularity of celebrity chefs; unusual, exotic, decadent, creative, and even mundane food trends; and cultural celebrations of food, such as in festivals and music. The volume provides depth and academic gravity by tying each entry into broader themes and larger contexts (in relation to a food-themed reality show, for example, discussing the show's popularity in direct relation to a significant economic event), providing a brief history behind popular foods and types of cuisines and tracing the evolution of our understanding of diet and nutrition, among other explications.

author of joy of cooking: The Joy of Cooking Comb Box Irma S. Rombauer, 1985-04-01

author of joy of cooking: From Junk Food to Joy Food Joy Bauer, 2017-04-18 #1 NEW YORK TIMES BEST-SELLING AUTHOR Imagine what it would be like if you could eat all the comfort foods you love—from General Tso's Chicken and Buffalo Wings to Strawberry Cheesecake and Chocolate Chip Ice Cream—but without the calories. But instead of feeling bloated, heavy, and lethargic, you felt light, alive, and healthy. It sounds like a dream, doesn't it? This dream is, in fact, reality, and New York Times best-selling author Joy Bauer is here to prove it. In *From Junk Food to Joy Food*, Bauer lays out the secrets to transforming everyone's favorite comfort foods into healthier versions of themselves—just like she does in her popular segment on the TODAY show. With a few simple tweaks, readers can create sumptuous, healthy comfort food dishes with the flavors and textures they crave but without the negative side effects. Instead of making them feel tired and weighed down, these foods will help readers lose weight, alleviate arthritis pain, boost energy, enhance heart health, normalize blood pressure, minimize wrinkles, and so much more. Packed with more than 100

recipes and stunning four-color before-and-after food photography, this recipe book presents some of the most delicious (and typically fattening!) meals, snacks, desserts and drinks—but with a healthy twist. So get set to gobble down Chicken Parmesan for dinner and top it off with Boston Cream Pie, and still drop two dress sizes in a few weeks. It's all possible when you turn your favorite junk food into Joy food.

author of joy of cooking: Cooking Lessons Sherrie A. Inness, 2001-08-07 Meatloaf, fried chicken, Jell-O, cake-because foods are so very common, we rarely think about them much in depth. The authors of *Cooking Lessons* however, believe that food is deserving of our critical scrutiny and that such analysis yields many important lessons about American society and its values. This book explores the relationship between food and gender. Contributors draw from diverse sources, both contemporary and historical, and look at women from various cultural backgrounds, including Hispanic, traditional southern White, and African American. Each chapter focuses on a certain food, teasing out its cultural meanings and showing its effect on women's identity and lives. For example, food has often offered women a traditional way to gain power and influence in their households and larger communities. For women without access to other forms of creative expression, preparing a superior cake or batch of fried chicken was a traditional way to display their talent in an acceptable venue. On the other hand, foods and the stereotypes attached to them have also been used to keep women (and men, too) from different races, ethnicities, and social classes in their place.

author of joy of cooking: Six Women Who Shaped What Americans Eat Michelle Mart, 2025-07-15 *Six Women Who Shaped What Americans Eat* tells the story of how food choice in modern America has been influenced by culture, industrial abundance, and health narratives. Mart reflects on the careers of six women to illustrate the varied and overlapping influences on food choice. Each of these women had a substantial impact on American cuisine, attitudes toward food, and what people chose to eat. They highlighted the politics of food, the pleasure of food, the connection between food and health, and the environmental harm of poor food choices. Part one of the book discusses the bounties of the modern American food system and covers Hazel Stiebeling, Poppy Cannon, and Julia Child. Stiebeling was a chemist and government nutritionist beginning in the 1930s and shaped dietary guidelines and school lunches that affected generations of Americans. Cannon, a best-selling cookbook author and newspaper columnist, gained fame in the 1950s by preaching the wonders of processed food. Child, another cookbook author and television personality starting in the 1960s, celebrated French cuisine and made it accessible to American cooks (and palates). Part two examines the hidden costs of abundance and covers Frances Moore Lappé, Marion Nestle, and Alice Waters. Lappé was an author and activist concerned with the environmental impact of food in the late 20th century and who is credited with bringing vegetarianism into the mainstream. Nestle was an academic nutritionist, government consultant, and author who decried the undue influence of food corporations. Waters, a celebrity chef, restaurateur, and food activist, became a symbol of alternative food movements in the 21st century-- Provided by publisher.

author of joy of cooking: *The Joy of Cooking* Irma S. Rombauer, 1995-05 This lay-flat paperback format of the 1997 edition is truly an indispensable and beloved reference and recipe source for home cooks concerned about freshness, nutrition, and taste.

author of joy of cooking: Must Read: Rediscovering American Bestsellers Sarah Churchwell, Thomas Ruys Smith, 2012-08-02 What is it about certain books that makes them bestsellers? Why do some of these books remain popular for centuries, and others fade gently into obscurity? And why is it that when scholars do turn their attention to bestsellers, they seem only to be interested in the same handful of blockbusters, when so many books that were once immensely popular remain under-examined? Addressing those and other equally pressing questions about popular literature, *Must Read* is the first scholarly collection to offer both a survey of the evolution of American bestsellers as well as critical readings of some of the key texts that have shaped the American imagination since the nation's founding. Focusing on a mix of enduring and forgotten bestsellers, the essays in this collection consider 18th and 19th century works, like *Charlotte Temple* or *Ben-Hur*, that were once considered epochal but are now virtually ignored; 20th century favorites

such as *The Sheik* and *Peyton Place*; and 21st century blockbusters including the novels of Nicholas Sparks, *The Kite Runner*, and *The Da Vinci Code*.

author of joy of cooking: *Manly Meals and Mom's Home Cooking* Jessamyn Neuhaus, 2012-03-15 A study of what American cookbooks from the 1790s to the 1960s can show us about gender roles, food, and culture of their time. From the first edition of *The Fannie Farmer Cookbook* to the latest works by today's celebrity chefs, cookbooks reflect more than just passing culinary fads. As historical artifacts, they offer a unique perspective on the cultures that produced them. In *Manly Meals and Mom's Home Cooking*, Jessamyn Neuhaus offers a perceptive and piquant analysis of the tone and content of American cookbooks published between the 1790s and the 1960s, adroitly uncovering the cultural assumptions and anxieties—particularly about women and domesticity—they contain. Neuhaus's in-depth survey of these cookbooks questions the supposedly straightforward lessons about food preparation they imparted. While she finds that cookbooks aimed to make readers—mainly white, middle-class women—into effective, modern-age homemakers who saw joy, not drudgery, in their domestic tasks, she notes that the phenomenal popularity of Peg Bracken's 1960 cookbook, *The I Hate to Cook Book*, attests to the limitations of this kind of indoctrination. At the same time, she explores the proliferation of bachelor cookbooks aimed at "the man in the kitchen" and the biases they display about male and female abilities, tastes, and responsibilities. Neuhaus also addresses the impact of World War II rationing on homefront cuisine; the introduction of new culinary technologies, gourmet sensibilities, and ethnic foods into American kitchens; and developments in the cookbook industry since the 1960s. More than a history of the cookbook, *Manly Meals and Mom's Home Cooking* provides an absorbing and enlightening account of gender and food in modern America. "An engaging analysis . . . Neuhaus provides a rich and well-researched cultural history of American gender roles through her clever use of cookbooks." —Sarah Eppler Janda, *History: Reviews of New Books* "With sound scholarship and a focus on prescriptive food literature, *Manly Meals* makes an original and useful contribution to our understanding of how gender roles are institutionalized and perpetuated." —Warren Belasco, senior editor of *The Oxford Encyclopedia of American Food and Drink* "An excellent addition to the history of women's roles in America, as well as to the history of cookbooks." —Choice

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author of joy of cooking: *Library Linked Data in the Cloud* Carol Jean Godby, Shenghui Wang, Jeffrey K. Mixer, 2022-06-01 This book describes OCLC's contributions to the transformation of the

Internet from a web of documents to a Web of Data. The new Web is a growing 'cloud' of interconnected resources that identify the things people want to know about when they approach the Internet with an information need. The linked data architecture has achieved critical mass just as it has become clear that library standards for resource description are nearing obsolescence. Working for the world's largest library cooperative, OCLC researchers have been active participants in the development of next-generation standards for library resource description. By engaging with an international community of library and Web standards experts, they have published some of the most widely used RDF datasets representing library collections and librarianship. This book focuses on the conceptual and technical challenges involved in publishing linked data derived from traditional library metadata. This transformation is a high priority because most searches for information start not in the library, nor even in a Web-accessible library catalog, but elsewhere on the Internet. Modeling data in a form that the broader Web understands will project the value of libraries into the Digital Information Age. The exposition is aimed at librarians, archivists, computer scientists, and other professionals interested in modeling bibliographic descriptions as linked data. It aims to achieve a balanced treatment of theory, technical detail, and practical application.

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author of joy of cooking: Mastering the Art of Plant-Based Cooking Joe Yonan, 2024-09-03 Discover the richness of global vegan cuisine with this “practical guide to plant-based cooking” (Yotam Ottolenghi), featuring more than 300 mouthwatering recipes for flavorful staples, weeknight meals, and celebratory feasts, from a James Beard Award-winning food writer. “Packed with so many vibrant, inventive recipes that you won’t know what to try first!”—Jeanine Donofrio, creator of Love & Lemons Plant-based eating has been evolving for centuries, creating a storied base of beloved recipes that are lauded around the globe. Mastering the Art of Plant-Based Cooking is the first book to collect these dishes and wisdom into a single volume, treating vegan food as its own cuisine, worthy of mastery. As an award-winning food editor and writer, Joe Yonan has spent years reporting on and making plant-based foods. With his finger on the pulse of this ever-growing cuisine, he has collected recipes and essays from prominent food writers in the plant-based sphere, creating a book that shows the true abundance of vegan food around the world, offering something for everyone. The book opens with an in-depth pantry section, showing how to create homemade versions of foundational ingredients like milks, butters, stocks, dressings, and spice mixes. The following chapters build on these elements, with recipes for meals throughout the day like: • Smoky Eggplant Harissa Dip • Chile-Glazed Sweet Potato and Tempeh Hash • Citrus and Mango Salad with Fresh Turmeric and Cucumbers • Bibimbap with Spicy Tofu Crumbles • White Pizza with Crispy Cauliflower and Shitakes • Enchiladas Five Ways • Black Tahini Swirled Cheesecake With numerous variations on base recipes, an extensive dessert section, hundreds of vegan meals, and stunning photography, Mastering the Art of Plant-Based Cooking will become a mainstay in your kitchen, delivering new ideas for years to come.

author of joy of cooking: New York Magazine , 1997-05-05 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

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