

Children's Literature Reviews

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Emeril's there's a chef in my world! : recipes that take you places

by *Emeril Lagasse* ; illustrated by *Charles Yuen* ; photographs by *Quentin Bacon*.

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New York, NY : HarperCollins Publishers, c2006.

210 p. : col. ill., col. map ; 28 cm.

Annotations:

Includes index.

Welcome to my world -- Good cook is a safe cook! -- Nuts and bolts -- Good things to know -- Destination, breakfast -- Sightseeing snacks, salads and starters -- Globe-trotting soups and sandwiches -- Main-meal masterpieces -- Guide to sides -- Bread map -- Sweet snapshots.

Best Books:

[Best Children's Books of the Year, 2007](#) ; Bank Street College of Education; United States

[Children's Catalog, Nineteenth Edition, Supplement, 2007](#) ; H.W. Wilson; United States

[Middle and Junior High School Library Catalog, Supplement to Ninth Edition, 2007](#) ; H.W. Wilson Company; United States

Horn Book Guide:

Spring 2007 Nonfiction-Technology Rating 4, Recommended, with minor flaws.

Reviews:

Gillian Engberg (Booklist, Dec. 1, 2006 (Vol. 103, No. 7))

In this follow-up to Emeril's *There's a Chef in My Soup* (2002), the famous chef introduces dishes from around the world, dividing the recipes into familiar food categories--sweets, snacks, sandwiches, entrees, etc. As in his previous title, sections about safety, equipment, and basic techniques, such as separating eggs, start the book. The recipes, from latkes to egg-drop soup, are good choices for open-minded eaters. The format is crowded, but many children will enjoy the mix of maps, flags, cartoon drawings, and color photos (many featuring the author hamming it up) and the cultural facts woven into each recipe. Category: Books for Middle Readers--Nonfiction. 2006, HarperCollins, \$22.99.

AnnMarie Hamar (Children's Book and Play Review, January 2007)

Famous chef Emeril Lagasse introduces children to a variety of interesting and tempting international recipes. The recipes are broken down into seven sections, including breakfast, main dishes, breads, and side dishes. As with his other cookbooks, Lagasse includes an extensive introduction to cooking terminology, kitchen tools and kitchen safety. Each recipe occupies a double-page spread, and, while the arrangement might sometimes seem too busy, the instructions themselves are detailed, clear and easy to follow. Lagasse gives the country of origin for each recipe and uses icons to show which require adult supervision, the use of sharp kitchen utensils, and so on. The recipes range from the fairly simple, like a Spanish version of French toast, to the more complicated and challenging, like Australian Pavlovas with Fresh Berries. Most of the dishes are common ingredients although a few might require one or two that are more expensive or hard to find. Colorful, cartoon-like drawings illustrate each recipe. The variety of recipes is impressive and includes some from Africa and Asia as well as from Europe and the Americas. A guide at the end of the book lists websites where readers can find more recipes, cookware and gourmet foods. This reviewer especially likes that the recipes encourage young readers and their families to try different foods. Rating: Excellent. Reading Level: Intermediate. Category: Informational books. 2006,

Gwynne Spencer (Children's Literature)

Third in Emeril's "There's a Chef" series, which includes *There's a Chef in My Soup* and *There's a Chef in My Family*, readers will enjoy a wide variety of recipes that make the world a smaller place. Emeril brings children into the wide world of cooking with a thorough introduction, tips on being a safe cook, the nuts and bolts and pots and pans you will need, a list of "Good Things to Know" (terms and techniques that even experienced cooks will enjoy), and even the secret recipe for "Baby BAM." Recipes are clustered by meals. "Destination Breakfast" has eight entries including scones, latkes, and huevos rancheros. "Sightseeing Snacks, Salads and Starters" offers nine recipes, including spanakopita, spring rolls from scratch, and empanadas. "Globe Trotting Soup and Sandwiches" has eleven entries. And then we journey to "Main Meal Masterpieces" with ten world favorites, "A Guide to Sides" (eight) and a "Bread Map" (six), ranging from "Challah" to nahn. "Sweet Snapshots" ends the book with sixteen desserts. Emeril appears on the opening page of each recipe with photos of a landmark from the featured nation, information on the cultural origins of the recipe, a flag, and lively illustrations. Recipe ingredients and tools are at the top of the facing page with clearly enumerated directions that include handy tips on when to get adults involved in the process. The back matter includes a web site guide related to products which Emeril plugs, a list of Emeril's restaurants, and a nicely formatted index. The endpapers includes access information for The Emeril Lagasse Foundation. Emeril is to cooking as Jack Prelutsky is to poetry. This would be appropriate in high school and middle school, as well as upper elementary, especially as an anchor resource for world studies and cross-cultural units. 2006, HarperCollins, \$22.99. Ages 10 up.

Horn Book (The Horn Book Guide, Spring 2007)

Emeril's third cookbook for young people is kicked up a few notches for more accomplished cooks. Comprehensive sections on safety, equipment, techniques, and terminology introduce seventy-five international recipes. Dishes require high-level skills and dedication--it's the rare cook who would make hot dog rolls from scratch! Photos and illustrations decorate each page. Oddly, the final results are shown as abstract illustrations. Websites. Ind. Category: Nonfiction-Technology. 2006, HarperCollins, 210pp, 22.99. Ages 9 to 12. Rating: 4: Recommended, with minor flaws.

Bobbie Jo Sims (The Lorgnette-Heart of Texas Reviews (Vol. 19, No. 4))

This most informative book includes 75 recipes from many countries around the world. Not only does it include the mouth-watering recipes, it is also liberally sprinkled with interesting facts from each country represented. There are colorful and sometimes humorous illustrations/photographs on each page which will be a plus, especially for younger readers. Even though the recipes are written in clearly defined terminology, some of the recipes are rather complicated, and adult supervision will definitely be necessary. Emeril does give the tools necessary to complete each recipe as well as illustrated "cautions." I will definitely want a copy of this book in my personal library as I want to try a number of these recipes; however, a number of the recipes call for some high-fat ingredients such as heavy cream and butter, so some of the recipes would have to be limited to "special occasion." All in all, the book is one I would recommend, particularly to people who like a sense of adventure in their meal preparation. By the time I finished reading the book, I felt as if I'd had quite a nice world tour. Nonfiction. Grades 4 and up. 2006, HarperCollins, 210p., \$22.99.

Vikki Terrile (VOYA, February 2007 (Vol. 29, No. 6))

Superstar chef and celebrity Emeril Lagasse continues his string of cookbooks for young people and their grownups, this time with international flair. The seventy-five recipes included here cover everything from breakfast to dessert and span the globe--although admittedly with few stops outside of Europe, Asia, and the Americas. Emeril points out in his introduction that these recipes are more difficult than those in his previous cookbooks for youth and that each recipe is coded with icons recommending how and when adults should lend a hand. More than twenty pages of tips and techniques will come in handy for cooks of all ages and abilities and take some of the fear out of the more complicated recipes. The recipes are clearly written, with detailed ingredient and equipment lists, and information about the countries, ingredients, and recipes are written in the bubbly tone for which the chef is known. Unfortunately the only photographs throughout the book are of Emeril and touristy scenic shots of the different countries represented. Although Yuen's illustrations are bright and colorful, they are also cartoonish, and young cooks looking to see what a dish looks like or to verify if what they are creating is going well will have nothing with which to compare. Nevertheless this book is a must-buy for public libraries where it is sure to be as much of a hit with adults as with tweens and teens. VOYA CODES: 4Q 4P M J (Better than most, marred only by occasional lapses; Broad general YA appeal; Middle School, defined as grades 6 to 8;

Junior High, defined as grades 7 to 9). 2006, HarperCollins, 224p.; Index. Illus. Photos. Appendix., \$22.99. Ages 11 to 15.

Subjects:

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