

Make the Most of Your Dining Experience

Are you getting all that you can from your dining experiences at ethnic restaurants? Were you ever stumped by names such as moo goo gai pan, “drunken” noodles, or “larb?” If you’re unfamiliar with the names of various dishes, you probably are less likely to order them. You may end up missing out on some great items that way, for fear of inadvertently ordering some proverbial “delicacy” with unsavory ingredients. But if you have a “cheat sheet,” as it were, you can be an informed patron, order without fear, and get the most from your dining experiences. Daniel Blum provides just such a “cheat sheet” with this immensely practical and useful *Pocket Dictionary of Ethnic Foods*, a handy, compact, and comprehensive guide to the dishes you are most likely to see on the menus of ethnic restaurants in the United States, including 42 different cuisines.

The Pocket Dictionary puts all of the following at your fingertips:

- Definitions of more than 1,400 ethnic dishes
- Clues about ingredients and typical preparation
- Pronunciation guidelines for difficult names
- An index of foods sorted by ethnicity and bibliographies of print and web resources

Anyone who enjoys sampling the world’s finest foods will benefit from owning Blum’s *Pocket Dictionary of Ethnic Foods*. As the author writes, “America is now host to the most wildly diverse kitchen in the world.” Slip this handy little book into your pocket and begin to get more enjoyment out of that splendid diversity.

Daniel Blum is the President of Integrity Home Inspection Services, Inc. He is a lifelong resident of Washington, D.C., which has given him ample exposure to a wide array of ethnic restaurants. His curiosity about ethnic foods and restaurants led him to compile a glossary of dishes, which eventually grew into this dictionary.

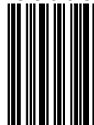
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