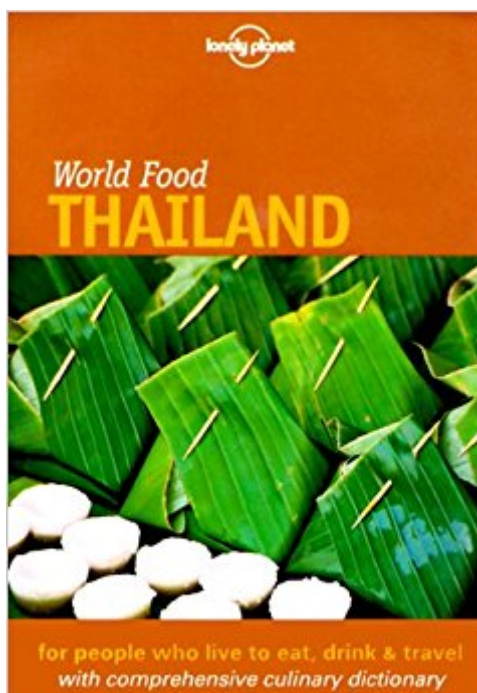


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Lonely Planet World Food Thailand



Synopsis

The definitive culinary guide to Thailand. With tantalising photography throughout and written in an entertaining, opinionated and contemporary style, this guide is intended to be the benchmark for the country's cuisine. This pocket-sized guide includes everything to do with eating and drinking in Thailand.

Book Information

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Customer Reviews

If you've already been to Thailand, you may doubt that any book, even a Lonely Planet guide, could do justice to the bounty of wonderful food to be found there. With recipes for favorite dishes, mouthwatering photos, and excellent commentary, World Food Thailand will make a believer out of you. You'll learn basic phrases (for instance, if you want something hot and spicy, simply say: "chǎw p hǎt"), the names of every delicious edible item seen at the market, and how to read menus. It's a great tool for preparing for a trip--with hints on what dishes not to miss in each region, from Muslim Curry in the south to Tǎm Kha Kǎ i in Bangkok to Burmese-style curry in the north, as well as cultural pointers to help you avoid social gaffes. World Food Thailand also reflects the cultural and ethnic infusions that have added to Thai cuisine over that centuries, ranging from Chinese, Laotian, Malaysian, and even New World ingredients. Can you imagine Thai food without chilies and peanuts? Even if the only journey this book inspires is one to the grocery store, you'll be entering an exciting new era in your kitchen. --Jhana Bach

Joe Cummings was born in New Orleans, and raised in California, France and Washington DC. In high school he developed a taste for rock guitar and subversive politics, playing in a succession of garage bands while publishing an underground newspaper. After he graduated from college, the Peace Corps granted his request to be posted to Thailand, where he served as an English lecturer at King Mongkut's Institute of Technology in Bang Mot, Thonburi. He later earned a master's degree in South Asian Civilization from the University of California at Berkeley, and was a scholar in residence at the East-West Center in Hawaii. His Thailand guide for Lonely Planet was the first guidebook to that country written in English since 1928. An instant success, it remains one of the bestselling guidebooks ever published. He has authored over 45 other books, including coffee table books, phrasebooks and travelogues. Joe has twice been honored with the Lowell Thomas Travel Journalism Gold Award and is also a recipient of Mexico's Pluma de Plata (Silver Quill) for outstanding foreign journalism on Mexico. He never gave up the guitar, and continues to jam regularly at clubs in Thailand, where he makes his home.

This book not only gives you information about Thai food, but it also gives you a sense of what life and eating in Thailand is really like. It includes very little information about restaurants; the story here is FOOD. Part of Lonely Planet's new series on World Food

I read this book for a paper that I wrote that focused on Thai food. More and more I have gotten to love this cuisine, and it has really grown in popularity, with new Thai places opening all over. This was a great general book for a Thai food lover, especially one who is planning a trip to Thailand, (something that I eventually did, and I recommend that too). The book jumps around, including several genres of writing: recipes, history, reports from contemporary Thailand, discussions of regional cuisines, and personal recollections of Thai eating experiences. There are other books in this series on Indian, Chinese, and Japanese cuisines - someday I would like to read those too, although at last check it appears Lonely Planet has discontinued the project, which I think is a shame.'

You will enjoy & learn a lot from this book. One of the most pleasurable experiences I've ever had in Thailand is eating the food. There is such a wide variety food you can eat in Thailand. As you begin to fall in love with this cuisine, you will want to eat new and more varied dishes. Ordering can be challenging as you evolve into more advanced Thai foods. Yes, you can point and gesture, but if you want to more fully enjoy the culinary delights of real Thai food, you need to know what it's

called, and say how you want it cooked or mixed to your spice preferences. There is a lot of important etiquette tips, that will help you if you're invited to eat in a home of a family in a village, or with associates in the city. The regional, colloquial, and relevant slang is included. This means, the author has been there and done it, having lived in Thailand for for the most of 25 years, along with superb homework & research. The photographer, Jerry Alexander helps the reader identify visually with some of the foods that are described. The dictionary at the end included many useful phrases in addition to the food vocabulary. One error though, is that the letter "G" in Thai is listed as a "K" which is only the case when it is a stop final, at the end of a word, or syllable cluster. Read, learn, eat, and enjoy.

I went out on a limb and picked this little treasure up with out even looking at any of the recipies. Glad I did. I spent years as a cook and found that most ethnic dishes are a product of the environment and what the people have at their disposal. And that most methods of cooking are the same with just different spices. These cook books have picked up on that and give you the basics. Every Thai Grandma has her own special recipie for curry but the core recipies are all here. Along with, and this is why I'm so impressed with these books, a history of the culture and it's evolution, common customes at the dinner table, how to shop in the markets, what to order when and where, a great map of the country specifying each regions specialties and (these guy's are great) a little dictionary of the Thai language and their pronunciations. These books would not only make a great gift but a perfect addition to a collection of cook books. I only wanted to buy one Thai cook book and I'm glad I found this one first. It's got evey thing you need to learn and creat great Thai food.

The Lonely Planet Guides are justly regarded as bibles by backpackers the world over. They are exhaustively researched and very reliable. I backpacked through Thailand last year and relied heavily on Joe Cummings brilliant LP guide for advice, inspiration and tips on what to eat. When I heard that Joe Cummings had written the LP World Food Guide to Thailand I knew it would be as meticulously researched and filled with the same infectious enthusiasm as his guide to the country itself. I was not disappointed. Though this is not the only Thai cookbook you will ever need - there are only twenty or so recipes - the book rightly sets Thai cuisine in its rich context, building the case that Thai food - real Thai food - is one of the world's most exciting cuisines. The story of Thai food - it's distinctive ingredients, the way it is eaten by Thais, the many regional variations, how to shop for Thai ingredients, street food, etc - is studded with relevant recipes made all the more appealing by what you have just learned. Buy it - you won't be disappointed.

I bought this book thinking it was just a cookbook, and was surprised to find much more. Eating is an essential part of life in Thailand, and Joe Cummings gives deep insight into Thai culture -- specifically how "being Thai" comes out in the preparation and enjoyment of food. If you're buying the LP guide to Thailand and are going there for the first time, also buy this book. You'll get a much more in depth description of the Thai way of life, as well manners & etiquette for a foreigner. And you'll want the recipes when you return!!

I thought I was an expert on Thai food as I have been living in Thailand for 6 years. However, Joe's easy to read book taught me many a new thing. This is not your average cook book. It is really a cross between a travel guide and a recipe book with a sprinkling of cultural information. I would say that it is the definitive book on eating Thai food - whether that be in Thailand or abroad. Highly recommended for anyone who has visited Thailand and has fallen in love with the food or the armchair traveler who is eating Thai food at home.

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