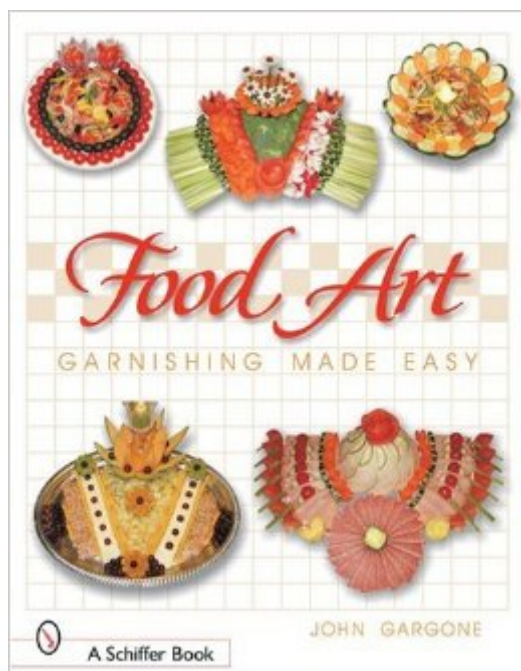


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# Food Art: Garnishing Made Easy



## 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

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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 starsÂ Â See all reviewsÂ (24 customer reviews)

Best Sellers Rank: #162,890 in Books (See Top 100 in Books) #20 inÂ 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.

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