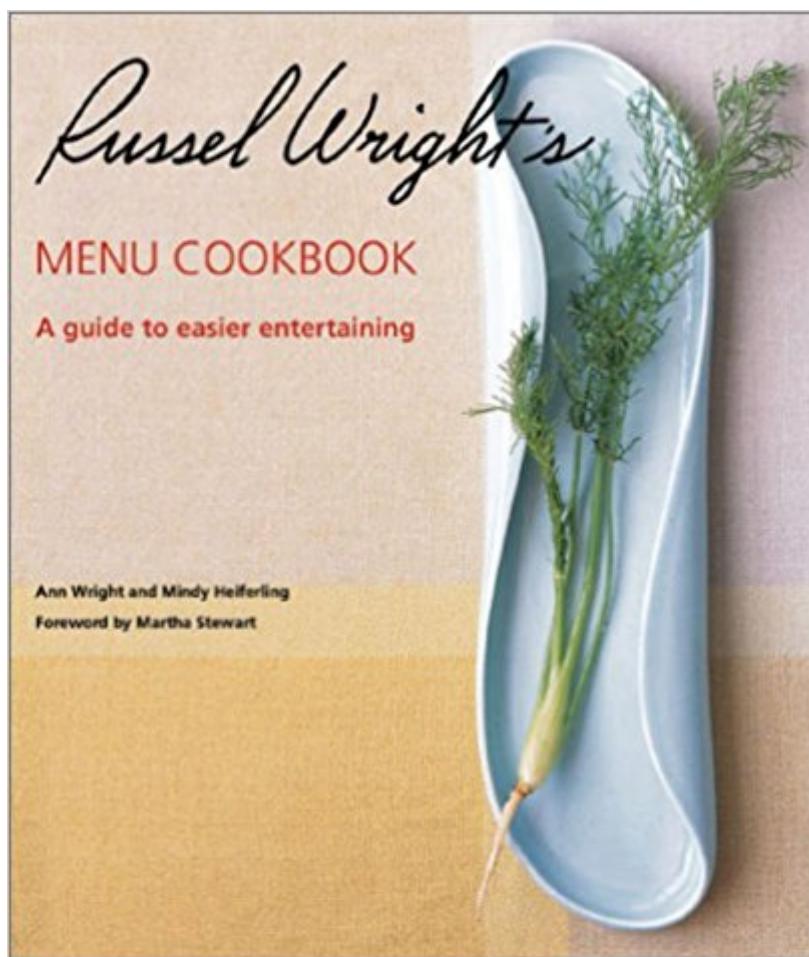


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Russel Wright's Menu Cookbook: A Guide To Easier Entertaining



Synopsis

Russel Wright is known as a pioneer in mid-century modern design and lifestyle marketing, from his well-known and highly collectible china, flatware and furniture, to his book, *Guide to Easier Living*. As a single working father with a young daughter to raise, he found the task of organizing daily menus daunting, and quickly grew tired eating the same meal each night. He combined his love of food with a collection of recipes gathered from travel and friends and his nearly-obsessive organizational skills to create a menu cookbook that was simple to use and could help anyone create interesting, balanced, fuss-free meals. When Annie Wright, Russel's daughter, showed them to friend and caterer Mindy Heiferling, they decided the menus deserved to be shared with the public. *Russel Wright's Menu Cookbook: A Guide to Easier Entertaining* contains fifteen menus with 65 recipes, each easy to prepare, beautiful in presentation, and always delicious. More than a simple cookbook, this guide offers tips on getting organized, ways to use modern "convenience" foods (like Thai red curry paste or store-bought sorbet), how to set a stylish table, and how to make entertaining a pleasure rather than an ordeal. The menus have a timeless yet modern appeal—from a "Mid-summer Americana Cookout" to a "Green and White Cocktail Party"—this cookbook provides an uncomplicated and creative way to approach everyday mealtimes or unique celebrations. Mindy Heiferling is a New York City-based chef, food writer and recipe developer. Her articles and recipes have appeared in *The Best American Recipes: 1999*, *Martha Stewart Living*, *Saveur*, and *Food & Wine*, among others. This is her second book. Annie Wright is a chef and caterer, and has taught at the New York Restaurant School. She holds degrees in Nutrition and Hotel & Restaurant Management, and is currently a partner in Russel Wright Studios, LLC. She is also a co-founder and board member of Manitoga, The Russel Wright Design Center in Garrison, New York.

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Customer Reviews

Published here for the first time, Russel Wright's Menu Cookbook: A Guide to Easier Entertaining includes menus and recipes that are easy to execute, tast and look great, and appeal to the twenty-first-century palate. As a pioneer of midcentury modern design and lifestyle marketing, Russel Wright created some of the best-selling lines of china, flatware, glassware, and furniture. Half a century later, they are highly collectible. As a single father in the 1950s with a young daughter to raise, and faced with a parade of housekeepers who had little or no skill in organizing daily menus, Wright became tired of having meatloaf and spaghetti with meatballs for dinner several nights a week. So, he developed a repertoire of favorite recipes that were easy to execute in the kitchen. Tapping into his love of all kinds of food, recipes gathered in his travels and from friends, and his verging-on-obsessive organizational skills, Russel created a menu cookbook that anyone could use to create interesting, balanced, fuss-free meals. Bound together in a loose-leaf notebook, Russel's typewritten menus included instructions about which china, linens, and flatware to use for each menu, whether it was to be served it the Wrights' Manhattan apartment or at Dragon Rock, their country home. Ann Wright, Russel's daughter, began cooking with these family recipes when she was a child, and today, as a caterer and mother, she finds them as exciting and fresh as ever. She and fellow caterer Mindy Heiferling decided to share Russel Wright's vision with the world by re-creating Russel Wright's Menu Cookbook: A Guide to Easier Entertaining. Filled with tips on getting organized, how to use modern convenience foods like Thai red curry paste, store-bought sorbet, and barbecued duck from a Chinese restaurant, setting a stylish table, and making entertaining a pleasure rather than an ordeal, the fifteen-menu cookbook with sixty-five recipes provides an uncomplicated and creative approach to mealtime.

N/A

All arrived in good condition.

This is a beautiful book, but then I love Russel Wright's stuff. The recipes were good as well, and it's a lovely read even if you're not cooking from it.

It makes a good addition to my collection of Russel Wright books. It doesn't add much to my information of the pottery, however.

There's a reason this book has been marked down next to nothing. Because it is. I had thought it would be actually useful for planning a dinner party and it's full of complicated recipes, watch out for anything labeled "gourmet", it means many steps, dirtying every dish in your kitchen and still not having enough to eat for dinner. The chicken salad was the most complicated thing imaginable and afterward everyone was wanting to know what was for dinner. humm...that was suppose to be the dinner!

Ann Wright, Russel Wright's daughter, remembered these recipes from her childhood. Her father initially created a loose-leaf notebook for family dinners at their Manhattan apartment and country home. Some of the recipes were contributed by Margaret Spader, George Lang, Tom Margittai and Amy Vanderbilt. The recipes reflect a comforting element of family dinners and homemade pleasure. Ann's parents created products for the home and their American Modern line was the best-selling dinnerware in U.S. history. The cookbook is divided into Brunch, Buffets, Dinners and Cocktail Parties: Midsummer Americana Cookout Cold Salad Buffet for Summer Dinner for a Summer Night Fall Harvest Dinner Indian Buffet Dragon Rock Dinner Southern Dinner for Winter Christmas Buffet Chinese New Year German Dinner for a Cold Night American Casual Dinner Spring Brunch Sunday Supper Comfort Food Dinner Green and White Cocktail Party The Gourmet Chicken Salad is part of a Cold Salad Buffet for Summer and this meal also includes a Green Salad with Sour Cream Dressing, Tomatoes with Cider Vinaigrette, Assorted Breads and Rolls and a Cherry Pudding. Ann Wright also includes ideas for Easier Entertaining, lists of pantry and freezer items and instant items to brighten any party. Then she discusses the importance of relaxation. If you have been looking for the Lemon Pudding recipe that makes its own top crust, this book has it and the ingredients are mostly flour, sugar, milk and eggs. Most of the recipes call for everyday ingredients or at least items you can easily find at your grocery store. There are a few recipes where you might want to order things like popcorn rice, although the variety of rice at the grocery store is impressive. While most of the menus serve 6-8, this is probably the case if you make all the dishes in each chapter. If you only want to make a chicken salad, you may need to double the recipe for four people. Some of the delicious recipes include: Irish Stew with Root Vegetables (also gives a recipe for Bouquet Garni) Lamb Curry Brunswick Stew Pear-Ginger Turnovers Braised Fennel Warm Apple Strudel with Dulce de Leche Ice Cream Strawberry Granita ~ The Rebecca Review

This is a wonderful book for long-standing RW fans, and for new fans too. For those who have followed RW forever, it's a special look into RW's favorite foods and ways to serve and present them. For new fans, the book will give more insight into his fascinating and forward-looking tastes and interests. Most of all though, in addition to the intriguing menus to try, is the beautiful design of the book and the copious illustrations. There are many wonderful close-up photos of RW's original and reissued creations, as well as numerous images of the patterns on his dinnerware and tablecloths, printed around the text pages. Many of the photos of the dinnerware were shot at Manitoga, and there are also some that look like they were features in early magazine articles or ads, which are very interesting to see. Another plus, are Ann's anecdotal memories on the menus, where the lovely recipes came from, how her family served them, and more. RW fans will be very thankful to Ann and Mindy for creating this marvelous book!

Russel Wright's Menu Cookbook: A Guide To Easier Entertaining is a cookbook guide filled from cover to cover with easy-to-create recipes, each of which is suitable for holiday occasions or simple everyday dining ranging from Dragon Rock Dinner (Beef Stew with Green Apples; Mashed Potatoes and Turnips; Endive and Watercress Salad with Mustard Vinaigrette; Shelley Boris's Chocolate Pots de Creme - serves 6) to Sunday Supper (Chicken Baked in Cream on a Bed of Watercress; Roasted Portobello Mushrooms and Scallions; Buttered Egg Noodles; Warm Gingerbread - serves 8). Luscious full-color photographs and step-by-step instructions enhance this mouth-watering, highly recommended, minimalist cooking guide, which offers preparation tips and techniques for everything from cherry pudding to a full-course, eight-person Christmas buffet.

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