

# COOKING VIDEOS



CO VTV 641.5028 CAR

## **THE CARE & USE OF CUTLERY**

*Demonstrations by Chef William Reynolds; demonstrates care of cutlery tools and basic knife techniques.*

CO VTV 641.8653 COM

## **COMPLETE CAKE DECORATING**

*Cake decorating with Margaret Nelson. A cake decorating course, including information on tools, icings, using the decorating bag, making flowers and other decorating ideas, sugar molding, and cake-making tips.*

CO VTV 641.5 CRA

## **CRAIG CLAIBORNE'S NEW YORK TIMES VIDEO COOKBOOK**

CO VTV 641.8 FIR

## **FIRST COURSES & DESSERTS**

*Julia Child teaches you the way to cook first courses and desserts.*

CO VTV 641.6 FIS

## **FISH & EGGS**

*Julia Child teaches you the way to cook fish and eggs.*

CO VTV 641.5784 HOT

## **HOT OFF THE GRILL: THE ULTIMATE GUIDE TO YEAR-ROUND GRILLING**

*Some of the country's top chefs uncover their searing secrets to grilling mouth-watering appetizers, entrees, and a feast fit of friends.*

CO VTV 641.5 JUL

## **JULIA AND JACQUES COOKING AT HOME. [VOL. ONE]**

*Beef -- Fruit desserts -- Salads -- Sandwiches -- Vegetables.*

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## **JULIA AND JACQUES COOKING AT HOME. [VOL. TWO]**

*Beef stews -- Fish -- Turkey dinner -- Soup -- Eggs.*

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## **JULIA AND JACQUES COOKING AT HOME. [VOL. THREE]**

*Pork -- Creamy desserts -- Shellfish -- Roast chicken -- Souffles.*

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## **JULIA AND JACQUES COOKING AT HOME. [VOL. FOUR]**

*Winter vegetables -- Charcuterie -- Comfort foods -- Salmon -- Potatoes.*

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**JULIA AND JACQUES COOKING AT HOME. [VOL. FIVE]**

*Duck -- Veal, lamb.*

CO VTV 642.4 MAR

**MARTHA STEWART'S SECRETS FOR ENTERTAINING: A BUFFET PARTY FOR FAMILY AND FRIENDS**

*Martha Stewart gives a complete lesson in planning and preparing a buffet party.*

CO VTV 641.66 MEA

**MEAT**

*Julia Child, cook; shows how to cook quick and easy sauteed steaks, hamburgers, pork chops, and aromatic stews, a crusty hash, grilled pork, and majestic roasts of beef and lamb, with techniques for trimming, carving, flambeing.*

CO VTV 641.665 POU

**POULTRY**

*Julia Child, cook; gives a splendid variety of recipes including the perfect chicken saute with its many variations; a classic coq au vin, tender ways with chicken breasts, butterflied grilled birds, a holiday turkey, and a very special roast duck, plus sauces and technique tips.*

CO VTV 641.8 SOU

**SOUPS, SALADS & BREAD**

*Julia Child teaches you the way to cook soups, salads, and bread.*

CO VTV 641.65 VEG

**VEGETABLES**

*Julia Child shows you the way to cook vegetables.*

CO VTV 641.59 VID

**VIDEO COOKBOOK: 18 DISHES FROM AROUND THE WORLD**

*Eighteen simple and easy to follow cooking lessons.*

*Italian food - - Indian food - - Chinese food - - One pot meals - - Side salads.*

CO VTV 641.589 WOK

**WOK BEFORE YOU RUN / STEPHEN YAN**

*Utensils/Ingredients -- Sauteed vegetables -- Cashew nut chicken -- Lemon chicken -- Chicken chow mein -- Sweet and sour pork -- Beef and broccoli -- Fried rice. You'll laugh as you learn to wok seven incredibly delicious dishes - from fast and easy sauteed vegetables to chicken chow mein that's out of this world.*

12/8/2006