

Time-Life “The Good Cook: Techniques and Recipes”

UK Title	US Title	Notes
Beef and Veal	Beef and Veal	
Beverages	Beverages	
Biscuits		
Breads	Breads	<i>Zoe would really like this one,</i>
Cakes and Pastries	Cakes	<i>cf US Pies & Pastries</i>
Confectionery	Candy	
Desserts	Classic Desserts	<i>and this one,</i>
	Cookies and Crackers	= UK Biscuits
	Dried Beans & Grains	
Eggs and Cheese	Eggs and Cheese	
	Fish	
Fish and Shellfish		
Fruits	Fruits	
Game		No Game for you!
Grains, Pasta and Pulses		= US Single Pasta volume and separate Dried Beans and Grains volume
	Hors d'Oeuvre	= UK Hot Hors d'Oeuvre and Salads & Cold Hors d'Oeuvre
Hot Hors d'Oeuvre		
Lamb	Lamb	
Offal		
Outdoor Cooking	Outdoor Cooking	
	Pasta	
Patisserie		
	Pies & Pastries	
Pork	Pork	
Poultry	Poultry	
Preserving	Preserving	
	Salads	
Salads and Cold Hors d'Oeuvre		
Sauces	Sauces	
	Shellfish	= UK Fish & Shellfish
Snacks and Canapés	Snacks & Sandwiches	
Soups	Soups	
Terrines, Pates, and Galantines	Terrines, Pates, and Galantines	
	Variety Meats	= UK Offal
Vegetables	Vegetables	
Wine	Wine	
The Well Equipped Kitchen	The Well Equipped Kitchen	<i>and this too. Also the random weird charts issued from time to time.</i>