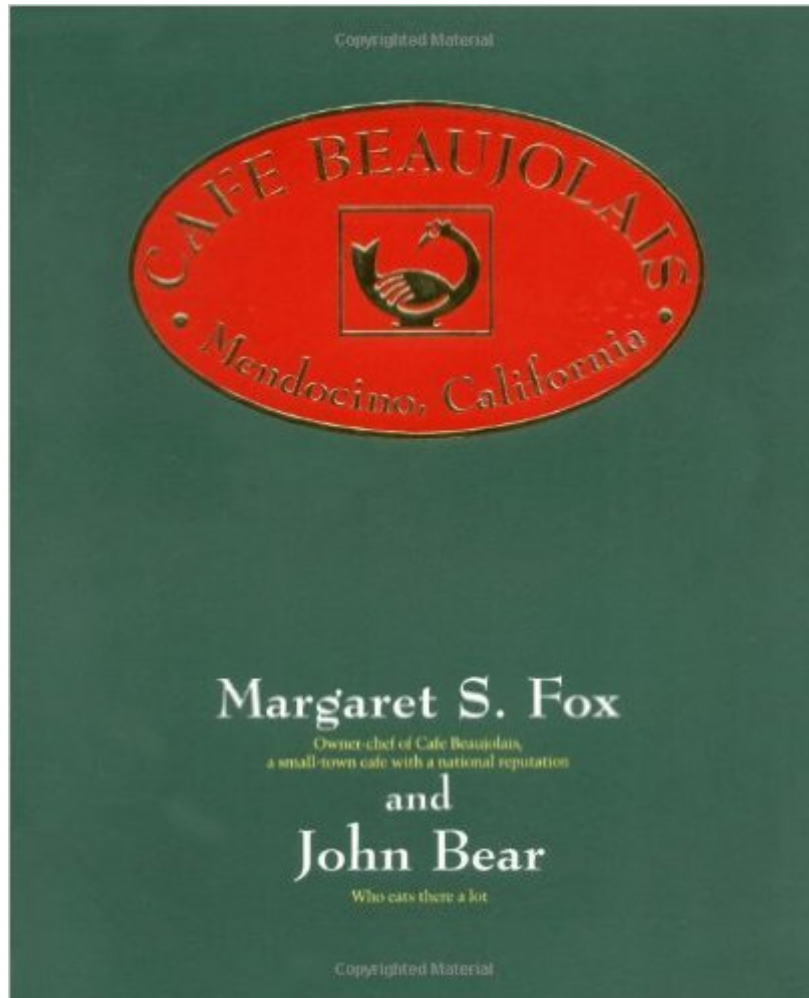


The book was found

Cafe Beaujolais



Synopsis

Gathers recipes for cereals, fruit dishes, biscuits, muffins, bread, coffee cakes, pancakes, waffles, French toast, eggs, sandwiches, soups, salads, main dishes, side dishes, and desserts.

Book Information

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Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (25 customer reviews)

Best Sellers Rank: #106,090 in Books (See Top 100 in Books) #16 in [Books > Cookbooks, Food & Wine > Regional & International > U.S. Regional > West](#) #128 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > History](#) #240 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference](#)

Customer Reviews

I have owned this book for 25 years and it is falling apart at the spine and covered with splatters and flour! It is a terrific read with half devoted to anecdotes about the restaurant business and half to fabulous recipes. I have prepared approximately half of the recipes in the book with consistently great results. You must try her tomato bisque and the wine-cheese-garlic bread! I recently made the roast leg of lamb and it was fantastic. When I need tasty, impressive food this is the book I consistently turn to. Bravo!

I spent a lovely weekend on the coast and happened upon CAFE BEAUJOLAIS. After a splended meal, I purchased an autographed copy of this book. The recipes are all easy to follow and each have a history or source. Her spicy buttermilk coffee cake is to die for! Ms. Fox speaks of her cookbook collection and how she "looks up" the same recipe in many different cookbooks. This is where I first understood the concept of recipe comparing. I also enjoyed reading about the goings-on in her resturant. This is a fabulous book!

This is my one book that i go to again, and again and again. Everything in it from Chinese Chicken

Salad to Mom's Banana Cake is scrumptious. It's hard to say what is my favorite - I guess they all are. You are missing out if you don't have this book. You won't be sorry; not to mention that simple instructions, simple ingredients, wonderful for the novice cook and then some. ENJOY!

The recipes in this book are great, especially the tomato soup and chicken salad (Chinese). I really liked the simple way in which they were written and the use of readily available ingredients. My favorite part of the book was all the minutiae about the restaurant itself. From starting a restaurant, to running it, to buying provisions, to personnel, the book was a fascinating inside look at the business of food. The authors never complained, but they made me realize what a tough business they are in. Hope I can visit Cafe Beaujolais sometime.

Perfect for your cookbook library. Perfect as a special gift. This intelligently written cookbook features homey, tasty recipes made with ingredients Americans ordinarily have in their kitchens. It uses those ingredients with an eye to twicking the recipes to make them particularly good, yet simple to make. The very best gingerbread recipe I've ever made, and have made over and over as begged-for holiday gifts, at p. 208, is made with fresh-grated ginger. You must try it. The cookbook has helpful commentaries/stories with each recipe that explain their sources and special aspects and that improve your understanding of preparation. These recipes have evidentially been extensively tested and improved to the point of perfection. It is the one cookbook I have had on my shelving above my kitchen sink for the last 15 years along with my customized recipes.

This may be one of my all time top five cook books ever written. To have at least a third of the book devoted to the running, planning and thinking of a restaurant is still relevant, even after all this time. and then the recipes. the Chicken Stuffed under The skin is phenomenal; the Cake is classic. And the soups are still some of the best ever made. Where did she go???? Margaret:::write something new....(and yes, I do have "Morning Foods".....)

I absolutely love this cookbook. I found it when I was in culinary school, and loved the style of food, loved the idea of a woman chef owning her own small restaurant on the Northern California Coast in Mendocino. She's not there, now, unfortunately, but I just recently bought my third copy of her book! I still love it after 25 years.

I purchased this cookbook many years ago but I either lent it to someone or it got lost in the shuffle.

Wanted to replace my copy so ordered it from and was delighted with the condition of the book and how quickly it arrived. Also, this was a signed copy which was a surprise. When Margaret Fox was the chef/owner, we always had at least one meal there when visiting Mendocino. I love the Congo Bar recipe and the story that Margaret Fox tells about it.

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