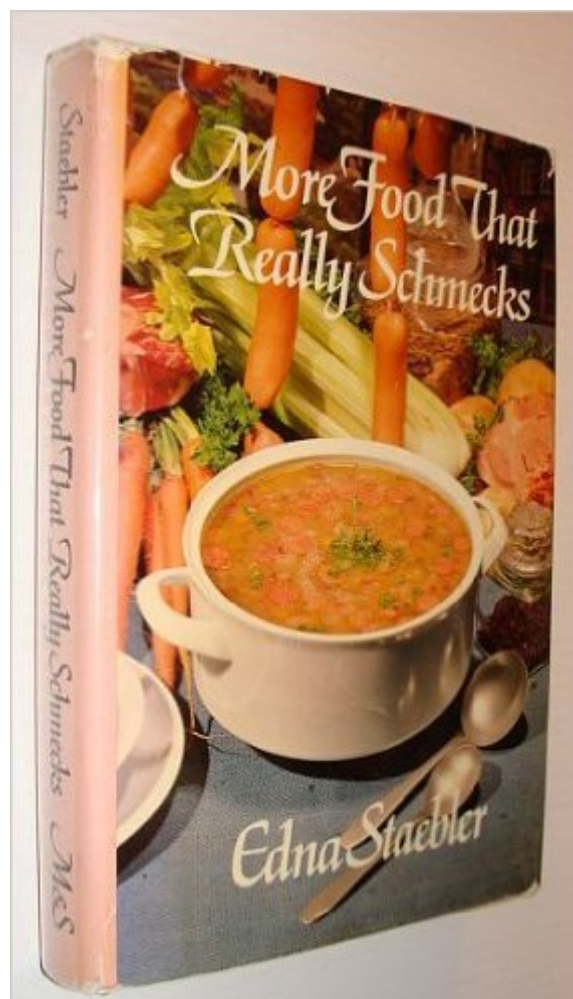


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# More Food That Really Schmecks



## Book Information

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## Customer Reviews

The recipes in *More Food that Really Schmecks* are interesting, easy, use ingredients that many of us have on hand and above all, yield food that everyone loves. This is one of my "desert island" cookbooks. Among the 400+ in my collection, this is one of the top five! (Likewise *Food that Schmecks*, the first in the series.) I also love the little stories about Edna's mother and friends. There is a strong influence from old order Mennonites (similar to the Amish in the US.)

Edna Stabler is one of the best cooks, and writers, I've ever encountered. Her very readable cookbooks are packed with solid information and mouth-watering recipes and I've had rave reviews on everything I've tried. I can't recommend this book highly enough, and if the first column, *Food That Really Schmecks*, can be bought or bagged or stolen or otherwise annexed into your cookbook collection you'll be ready for anything.

It's great to see that this book has been reissued, as the original has been out of print and copies difficult to find. Like *Food that Really Schmecks*, *More Food that Really Schmecks* is a great cookbook filled with many Mennonite inspired recipes that Edna Staebler has gathered from her friends and family, and is complimented by numerous anecdotes about the Waterloo region (and more) of which she is a native. I am not a big cook, but I really enjoy this book, and am grateful that Edna Staebler has done so much to preserve some of Canada's German cooking heritage.

This was one of my first cookbooks in the 70's. I recently reached for it, and found that it was

missing - I was delighted that it was still available after all these years. Although there are no pictures, the recipes are easy, use staple ingredients and are fun to read. Lots of comfort food. I own close to 200 cookbooks, and this is one of my all time favorites.

I was very happy to get the book and it was in good condition too despite being previously owned. I've already made a recipe that I had been looking for and hope to make many more. The old recipes to me are better than what's in new cookbooks and I plan to buy the first book Edna Steabler wrote also.

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