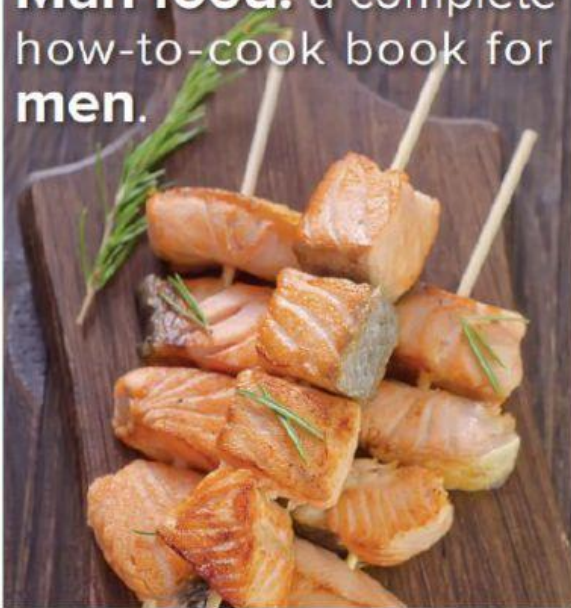


Man food: a complete how-to-cook book for men.



Great present for the man in your life!

by Sophie Smith [See all my reviews](#)

Great book - full of nice-looking recipes that my boyfriend is looking forward to making for me! Good, clear instructions and plenty of useful tips for the beginner. Some quite unusual recipes too. Gorgeous photos. Can't wait to see what he makes!

Not what I was expecting.

by Mrs A Mathers [See all my reviews](#)

Having read the (very positive) reviews for this book, I bought it for my son who has just started university and needs to cook for himself. I thought it might encourage him to cook a bit more and eat fewer takeaways! Luckily, I looked in the book before giving it to him. It says on the cover 'suitable for beginners'. Well, it certainly isn't! Some of the recipes are so complicated that even someone who's been cooking for thirty years (me!) wouldn't attempt them, and the list of ingredients required for the recipes is often as long as your arm! Yes, the photographs are beautiful and the writing is probably very amusing, but I'm afraid I'm sending this book back. Very disappointing.

For advanced chefs only!

by Jack Rose 27 [See all my reviews](#)

Not a basic cookbook as I'd hoped (and as described!). For a cookbook that is aimed at men 'with little or no experience of cooking' this book has a lot of really difficult-looking recipes, some of them quite strange too - shrimp and peanut soup, anyone?! I opened the book last Saturday, thinking I might surprise my family by cooking the perfect dinner. Twenty minutes later, I closed it and booked a table at a local restaurant. Will open it again when I'm feeling brave and maybe try one of the simpler recipes...

Not great.

by Adam Collier [See all my reviews](#)

This book was a gift from a friend as I've recently taken up cooking. I'd read some really good reviews so was pleased to receive it. I've now cooked a total of four dishes from this book and, for a variety of reasons, none of them has been a success. Two dishes had very little taste, despite having all sorts of interesting ingredients in them, and one recipe (coconut salmon, p.34) obviously had a mistake in it. After 50 minutes of cooking, as the recipe said, the dish was burnt and we ended up throwing it away - a terrible waste of good ingredients. Not great, not great at all.

1 Read the reviews quickly and choose the correct answers.

- How would you describe the reviews for this cookbook?
 - all negative
 - generally negative
 - on the whole, quite positive
- Which person likes this cookbook most?
 - Jack Rose
 - Sophie Smith
 - Adam Collier
- Which of the reviewers has tried to cook recipes from the book?
 - Adam Collier
 - Sophie Smith
 - Mrs A Mathers

2 Read the reviews again. Are these sentences true or false?

- Sophie Smith's review suggests that she bought the cookbook for herself. TRUE/FALSE
- Mrs A Mathers considers herself to be an experienced cook. TRUE/FALSE
- Mrs A Mathers has decided not to keep the book. TRUE/FALSE
- Mrs A Mathers says nothing positive about the book. TRUE/FALSE
- Jack Rose cooked dinner for his family the Saturday before writing this review. TRUE/FALSE
- Jack Rose's review suggests that he is not a confident cook. TRUE/FALSE
- Adam Collier has been cooking for many years. TRUE/FALSE
- Adam Collier didn't eat the coconut salmon dish that he made. TRUE/FALSE

