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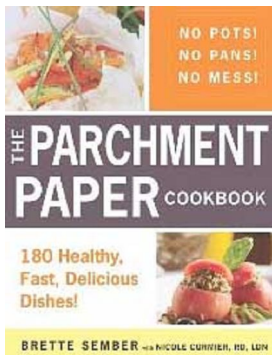
## Table Hopping

Eat, drink and be candid

By [Steve Barnes](#) | [E-mail](#) | [About Table Hopping](#)

### Table Hopping giveaway: Parchment paper cookbook

November 10, 2011 at 9:34 am by [Steve Barnes, senior writer](#)



Contest closed. The winner was [No. 75](#).

No, it's not printed on parchment nor does it include recipes for shredding parchment paper, dusting it with powdered sugar and using it as a substitute for phyllo.

Instead, today's Table Hopping giveaway is "[The Parchment Paper Cookbook: 180 Healthy, Fast, Delicious Recipes](#)," all cooked in packets of parchment paper so there will be "No Pots! No Pans! No Mess!" The 200-page, \$17.95 paperback has only 12 photos, and I'm not sure rolling a chicken breast inside a tortilla, covering with tomato sauce and cheese and baking in parchment would produce a satisfactory chicken Parm as claimed, but the book would make a good gift for the right home cook.

The winner will be chosen at random from comments posted below that answer the question in the next paragraph. Comments that don't answer the question will be deleted. One comment submitted per person. Multiple answers from same person/e-mail address disqualifies all from that person. Contest closes at noon Friday (11/11).

**Question:** How long has your household's current roll of parchment been in the pantry? Mine's about four years old.

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[96 Comments](#) »

- I honestly have never used parchment paper.  
Although I'm amazed when friends say how easy it is!  
Comment by [Debbie](#) — November 10th, 2011 @ [9:36 am](#)
- It's just under two years old, I only use it for mass bacon production. Yummm!  
Comment by [Uncle Bill](#) — November 10th, 2011 @ [9:37 am](#)

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  - [Josh](#): Patti, that brings up an interesting point. Ever eat some of that acidic candy and get a bump on your...
- [Why not more commitment to New York wines? \(46\)](#)
  - [Josh](#): Williepitt, Please don't even try to BREATHE the same rarefied air that PW does. PW lives in that 1%...
  - [Marty](#): At Uncle Martys in Averill Park we currently have five NY wines on our list. Sometimes we have as many as ten.
  - [williepitt](#): pw (#42), there you go

3. I use parchment paper on a weekly basis because I bake weekly...I go through rolls almost every two months,,,it is the best thing to use when baking especially cookies or gooey bars.

Comment by mom who knows — November 10th, 2011 @ [9:37 am](#)

4. We actually use parchment paper a lot because of baking, so our roll is probably about 6 months old.

Comment by [Megan](#) — November 10th, 2011 @ [9:41 am](#)

5. About 2 years, never been opened.

Comment by Christine — November 10th, 2011 @ [9:43 am](#)

6. Going on six years, but I've recently rediscovered its many uses and the roll is dwindling fast! Apple tarts shouldn't be baked on anything else!

Comment by Heather — November 10th, 2011 @ [9:43 am](#)

7. About three years but it is getting to the end of the roll..won't make four.

Comment by WCF — November 10th, 2011 @ [9:44 am](#)

8. My current roll of parchment has been in the pantry about 2 weeks – I use it with some regularity, after discovering the ubiquitous non-stick benefits for cooking cakes, cookies, pastries, savory pastries, breads etc.

Comment by ishani — November 10th, 2011 @ [9:45 am](#)

9. I bought a new roll on Monday. I love it for baking cookies.

Comment by amandasue — November 10th, 2011 @ [9:49 am](#)

10. I have never purchased it or had a use for it.

Comment by Dave — November 10th, 2011 @ [9:50 am](#)

11. I have never bought any so it hasn't been in my pantry...but i would be interested in trying to use it!!! Hope I win!!

Comment by REALLY — November 10th, 2011 @ [9:52 am](#)

12. About a year, I've been using it lately to roast cauliflower.

Comment by Ellen — November 10th, 2011 @ [9:56 am](#)

13. Approximately five years.

Comment by Magpies — November 10th, 2011 @ [9:56 am](#)

14. About 2 years...and I've used it once.

Comment by Tim Sherwood — November 10th, 2011 @ [9:57 am](#)

15. Seriously, probably 3, 3.5 years...

Comment by Adkview — November 10th, 2011 @ [9:59 am](#)

16. I've never owned a roll of parchment paper. But I moved into my house almost 5 years ago and I'm pretty sure I'm still on my original roll of wax paper...

Comment by Sharon — November 10th, 2011 @ [10:01 am](#)

17. I have had mine about a year but it is about to run out. I use it for bacon, cookies and even an occasional "packet" salmon.

Comment by Lisa R — November 10th, 2011 @ [10:01 am](#)

18. About a month. But that's because I didn't own any parchment before that. Needed to finally get some because we've started baking all our own bread and rolls. 😊

Comment by Christina — November 10th, 2011 @ [10:04 am](#)

19. Ha! Good question. My current roll is only a couple of weeks old, however, I \*just\* finished a roll that I had for probably 10 years. I didn't even purchase the roll, it was given to me by my mother. 😊

Comment by JN — November 10th, 2011 @ [10:04 am](#)

again with your silliness. There's absolutely nothing hypocritical about...

- [Tentative opening date set for Mingle \(12\)](#)

- [Corinne](#): I drove by this establishment last night...it's where my potentially fav restaurant once was...



Steve Barnes

### Tablehopping

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20. Less than a year. Parchment paper is awesome for baking.

Comment by Cheryl — November 10th, 2011 @ [10:08 am](#)

21. We don't have one. But will gladly go buy a roll if I win the cookbook!

Comment by mark — November 10th, 2011 @ [10:11 am](#)

22. I just bought a new roll about 3 months ago! I bake a lot and use it frequently!

Comment by M — November 10th, 2011 @ [10:11 am](#)

23. Just bought it recently and we are waiting for a great recipe.

Comment by Chris — November 10th, 2011 @ [10:12 am](#)

24. My roll is about one year old. I use it for cooking—it is great for no-oil entrees.

Comment by Sandra — November 10th, 2011 @ [10:13 am](#)

25. about 2 years, I only use it to bake during the holidays

Comment by julie — November 10th, 2011 @ [10:14 am](#)

26. Mine is about 3 weeks old. I bought it after attending a class at Williams Sonoma on making tarts and the woman said using parchment paper was key! I plan to try one of those recipes this weekend using the apples I picked last month.

Comment by MH — November 10th, 2011 @ [10:15 am](#)

27. More than 2 years but less than 5. It's nearly gone, if I get bonus points for that!

Comment by Donald — November 10th, 2011 @ [10:26 am](#)

28. I still don't have any.

Comment by [derryX](#) — November 10th, 2011 @ [10:30 am](#)

29. Must be at least 5 years old if not older. I'M getting old and I work two jobs. Therefore, I don't bake often. When I DO bake, I do the old fashioned thing and grease the cookie sheets. Why don't I USE that parchment paper? Thanks for this reminder!

Comment by Pam — November 10th, 2011 @ [10:30 am](#)

30. At least six years old...because it was about then that I discovered that KingarthurfLOUR.com sells precut \*sheets\* of parchment, in quantities of 100, for about half the price of the rolls. (They also have precut rounds for cake-baking.)

Comment by Josho — November 10th, 2011 @ [10:33 am](#)

31. 2 years-

Comment by RACHAEL — November 10th, 2011 @ [10:34 am](#)

32. I use parchment paper a lot when i don't feel like washing a silpad. The parchment I have now I bought less than a month ago. Makes for easy cleanup when baking.

Comment by Katie — November 10th, 2011 @ [10:34 am](#)

33. I'm in between living spaces, so my parchment is in storage... had it for about 2 or 3 years maybe. The only thing I've made with it was honey and rosemary glazed almonds (and I think I got that recipe from the TU actually...)

Comment by VR — November 10th, 2011 @ [10:35 am](#)

34. Only a couple of months. I love to cook fish in parchment and I also use it quite a bit for baking.

Comment by MotherMacri — November 10th, 2011 @ [10:40 am](#)

35. I probably go through two rolls of parchment paper a week. I use it, of course, for baking, and I do a lot of fish 'en papillote'. I go through a ton of it for baking pizza at home on my pizza stone. I can roll out my home made semolina crust directly onto a sheet of parchment paper, top the pizza and then slide the pizza on the parchment paper directly onto the pizza stone in a 500 degree oven. It does not burn at all, only browns at the edges. We cut the pizza and serve it right on the parchment paper. Couldn't be easier!

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Comment by Strick9 — November 10th, 2011 @ [10:47 am](#)

36. About two weeks. As the dishwasher in the family love how easy clean up is using parchment paper. Struggled for years scraping cookie sheets.

Comment by watson77 — November 10th, 2011 @ [10:50 am](#)

37. Ha! At least 2 years for this roll. I have been using it more lately to roast vegetables on — they don't stick, and it's sturdier than foil.

Comment by CP — November 10th, 2011 @ [10:53 am](#)

38. Close to 9 years.

Comment by williepitt — November 10th, 2011 @ [10:56 am](#)

39. A month – I use every time I bake.

Comment by cc — November 10th, 2011 @ [10:56 am](#)

40. Two weeks.

Comment by Terri — November 10th, 2011 @ [11:03 am](#)

41. 6 months, I use it for baking so it gets used slowly but surely.

Comment by Cihan — November 10th, 2011 @ [11:04 am](#)

42. I can't keep it in my house ~ I use it daily! Love it for baking, wrapping, wrapping prior to freezing... I swear by it!

Comment by Fawn — November 10th, 2011 @ [11:08 am](#)

43. A couple weeks. I use it quite frequently for baking and roasting.

Comment by BL — November 10th, 2011 @ [11:10 am](#)

44. At least 4

Comment by fuddley — November 10th, 2011 @ [11:15 am](#)

45. 2 Months, The girls like to use it to ride on the slide 😊

Comment by Joe Brown — November 10th, 2011 @ [11:15 am](#)

46. Does it count if I've never had any parchment paper in my house!?! Sounds like a good idea to look into though.

Comment by Kristen — November 10th, 2011 @ [11:18 am](#)

47. I've had my roll of parchment paper for 6 months. I use it often when baking in the oven. I never use wax paper so if something calls for wax paper, I use parchment instead.

Comment by Chris — November 10th, 2011 @ [11:21 am](#)

48. Since Christmas. I only use it when I'm making chocolate candy for the holidays.

Comment by Amy — November 10th, 2011 @ [11:26 am](#)

49. My roll has been in my pantry for about 3 years. I only use it once a year when I bake cookies for the holiday season.

Comment by KB — November 10th, 2011 @ [11:28 am](#)

50. Bought mine in 1991 when I moved to NYC and have used that roll maybe three times.

Comment by JB — November 10th, 2011 @ [11:46 am](#)

51. I go through 1 a month. I bake a lot. Also use it for pounding chicken breasts.

Comment by Markie — November 10th, 2011 @ [11:46 am](#)

52. I think I threw mine away when we moved and haven't had a need to buy another one since.

Comment by BBK — November 10th, 2011 @ [11:57 am](#)

53. i go through about 1 every 3 months, unless its the holiday season, which means 1 per month for

november and december! our current roll is almost out, and i bought it in August

Comment by [Faith Tiemann](#) — November 10th, 2011 @ [11:57 am](#)

54. About 6 months. Use it for baking, and freezing loaves of bread.

Comment by [Wendy V](#) — November 10th, 2011 @ [11:58 am](#)

55. less than one year.....we threw out the previous one as we did not know how old it was; figured it had to be many years old!

Comment by [Tom](#) — November 10th, 2011 @ [11:58 am](#)

56. I use it when baking and have one frustration with it...why is it so much wider than a standard cookie sheet!?!

Comment by [mks](#) — November 10th, 2011 @ [12:13 pm](#)

57. It's less then a year old, but it really belongs to my housemate. Parchment paper + Bacon + Oven = Yum

Comment by [Amy](#) — November 10th, 2011 @ [12:18 pm](#)

58. Mine has been in about 6 months. I use it or baking and a slew of other stuff.

Comment by [Dell](#) — November 10th, 2011 @ [12:19 pm](#)

59. About 2 years. I last used it to make homemade fudge.

Comment by [WhineinAlbany](#) — November 10th, 2011 @ [12:23 pm](#)

60. I probably use 3 to 4 store-bought rolls at home per year but I really prefer the packed flat baking sheet liners at work (a lot easier to use because they don't curl up like the rolls). I use it for a lot of purposes from baking, to cake and cookie decorating (rolled into a cone and snipping the tip, make excellent detail piping bags), but my favorite use is "en papillote" for light flaky fish. A lot of the time I prefer parchment paper over a Silpat. I write notes on parchment such as baking instructions, or what I have on that particular sheet (I work a lot of hours so my wife ends up finishing many of my home kitchen projects), plus you don't have to wash it.

Comment by [The Restaurant Geek](#) — November 10th, 2011 @ [12:30 pm](#)

61. Never used it. In fact, I'm not even sure what it is.

Comment by [Kevin](#) — November 10th, 2011 @ [12:35 pm](#)

62. Zero becasue we just ran out and haven't replaced it yet. I would say that roll lasted about a year.

Comment by [Hawk](#) — November 10th, 2011 @ [12:44 pm](#)

63. About 2 months old — I don't bake much but I use when roasting veggies.

Comment by [Colleen](#) — November 10th, 2011 @ [12:54 pm](#)

64. About six months

Comment by [Mildred](#) — November 10th, 2011 @ [12:54 pm](#)

65. I use it at least once a year to put x-mas cookies on.... so, 2 years?

Comment by [Mindy](#) — November 10th, 2011 @ [12:55 pm](#)

66. Usually go through at least a roll every holiday season for my biscotti baking, have just a bit left over from last year...so one year or less.

Comment by [Nancy](#) — November 10th, 2011 @ [12:59 pm](#)

67. about 2 years and I think I will need to get a replacement at the end of the year.

Comment by [Yana](#) — November 10th, 2011 @ [1:03 pm](#)

68. years and years (10+???) - use under brownies, delicate cakes.

Comment by [enoughalready!](#) — November 10th, 2011 @ [1:06 pm](#)

69. Oh, No! Not me. I use it all the time. makes baking a snap and clean up a breeze. Love it! I buy one every month or even more often!

Comment by [Jackie](#) — November 10th, 2011 @ [1:09 pm](#)

70. I think my parchment paper is way more than 5 years old. I don't even know what to really use it for. Isn't it the same as waxed paper?

Comment by [Tammy](#) — November 10th, 2011 @ [1:47 pm](#)

71. My roll is going on close to two years. However, the idea of this cookbook has sparked my interest. Perhaps there is a delicious future for my parchment paper?

Comment by [Jessica](#) — November 10th, 2011 @ [3:07 pm](#)

72. Around a year or so I'd say!

Comment by [Vicky](#) — November 10th, 2011 @ [3:31 pm](#)

73. About 8 years or so.

Comment by [Kristin V](#) — November 10th, 2011 @ [3:31 pm](#)

74. Since the beginning of year (I only know this because I bought it after the Holidays last year)...

Comment by [Liz](#) — November 10th, 2011 @ [3:45 pm](#)

75. My roll of parchment is more than five years old. I find myself using it more frequently in recent months though, and I've already put a new box on my shopping list. I suspect that my next box won't last nearly as long. I cook daily, but I'm not much of a baker. I use parchment mostly as a barrier or a liner to ease clean-up or the transfer of food from one container to another.

Comment by [Maggie](#) — November 10th, 2011 @ [3:52 pm](#)

76. 6 months, I use it a lot when I bake or make pizza. And I make a lot of pizza during football season.

Comment by [mirdreams](#) — November 10th, 2011 @ [4:30 pm](#)

77. 6 months

Comment by [Christine](#) — November 10th, 2011 @ [4:35 pm](#)

78. At least 5 years...

Comment by [Alexandra](#) — November 10th, 2011 @ [4:51 pm](#)

79. around 4-5 years. we only use it when making homemade pretzels.

Comment by [Beth](#) — November 10th, 2011 @ [6:49 pm](#)

80. Less than a month old. I use it frequently

Comment by [Ellen](#) — November 10th, 2011 @ [7:14 pm](#)

81. I think about three and a half years...

Comment by [Colin M](#) — November 10th, 2011 @ [8:08 pm](#)

82. About three months old. Used often for baking.

Comment by [lz](#) — November 10th, 2011 @ [8:54 pm](#)

83. 3 weeksish. I use it in alot of my frequent baking.

Comment by [Vince](#) — November 10th, 2011 @ [9:12 pm](#)

84. About a month. Wouldn't want to live without it.

Comment by [Scotty](#) — November 10th, 2011 @ [10:44 pm](#)

85. I have a roll that has been in my cupboard for about one year.

Comment by [Janet F](#) — November 10th, 2011 @ [11:37 pm](#)

86. As a college student, I am always moving from dorm to dorm and this semester I still do not have any parchment paper. If I need something like it, I usually turn to aluminum foil.

Comment by [Michael](#) — November 11th, 2011 @ [6:27 am](#)

87. I bought mine two days ago...I use it all the time for baking 😊

Comment by Tracie — November 11th, 2011 @ [7:26 am](#)

88. I used my last roll a few years ago for Christmas wrap.. I'd love to buy some more and actually cook with it.

Comment by mike — November 11th, 2011 @ [7:36 am](#)

89. Three years and two years. I went to cooking class at a restaurant in Saratoga where the chef kept talking about parchment paper. So I bought a roll the next day and but it in our drawer next to the wax paper, clueless they were the exact same thing.

Comment by Maureen — November 11th, 2011 @ [8:20 am](#)

90. I don't have a roll of parchment paper - i tossed it the last time i went through the junk draw and saw it and couldn't remember when last I used it (it had been years - I only used it to make tea cookies)

Comment by renee — November 11th, 2011 @ [9:25 am](#)

91. Just finished a roll I had for two years...great for baking.

Comment by Linda — November 11th, 2011 @ [9:27 am](#)

92. Just recently discovered two rolls and started using it for the first time ever - mainly for lining roasting pans. Clean up is much easier. I have no idea how long since I do not remember ever buying parchment paper.

Comment by DL — November 11th, 2011 @ [10:15 am](#)

93. My parchment has been in the pantry since December 2010., that's 11 months. I remember I bought it for a christmas recipe. I don't think I have used it since then.

Comment by [Chester11](#) — November 11th, 2011 @ [11:01 am](#)

94. I don't use parchment paper often but what I have is a couple years old.

Comment by Joan — November 11th, 2011 @ [7:32 pm](#)

95. Two years.

Comment by JeffersonBarnaby — November 11th, 2011 @ [7:57 pm](#)

96. I use parchment paper constantly. Got used to using it while cooking in a restaurant and now just can't make do without it. I buy a big box of the full sheet pan size about once a year, so my current box is about six months old. It's great stuff and so much easier to use in flat sheets rather than the rolled paper.

Comment by Teslaca — November 13th, 2011 @ [10:48 am](#)

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