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Venetian Republic hb by Nino Zoccali RRP \$49.99

The food of the Venetian Republic is diverse: Prosecco and snapper risotto, Croatian roast lamb shoulder with olive oil potatoes, the sweet and sour red mullet of Crete, zabaglione from Corfu, or Dubrovnik's ricotta and rose liqueur crepes. These are recipes steeped in history when Venice was a world-power. How did this small city state rule the waters of the Mediterranean, enjoying unrivalled wealth and prestige? How could this serene, safe-haven city of canals play a defining role in shaping the cuisine, culture and architecture of her Mediterranean neighbours? Yet, for a thousand years, the ships and merchants of the Republic dominated salt, silk and spice trade routes. To tell this history, respected writer, Executive chef and restaurateur Nino Zoccali focuses on the four key regions of the Republic: Venice and the lagoon islands; the surrounding Veneto; the Croatian coast; and the Greek Islands. Nino Zoccali's love of the floating city began many years ago when, just 21. Nino is the proprietor of Sydney's The Restaurant Pendolino and La Rosa The Strand, Nino is also an international olive oil expert and magazine contributor. Pack of 8 (includes 8 plus 1 free). Also available: Pasta Artigiana hb \$49.99.

Bake Australia Great hb by Katherine Sabbath RRP \$39.99

Fabulously kitsch Australiana cookbook from a cake and Sydney cake style queen with a gigantic fanbase. This mad-cap collection of edible Australiana will win over anyone with a love for the Great Barrier Reef, Sydney Opera House and Big Banana. Style maven Katherine Sabbath's deliciously witty cakes range from kitsch and cute, to stylish and sophisticated. Start at Chapter One, Easy As, for beginner baking heaven. Enter stage left: the giant Fairy Bread Cake, Flamin' Galah Cupcakes and Opal Cookies. Progress to Chapter Two, She'll Be Right, to create a Jaw-some man-eater from a dark chocolate sea salt cake. Engineer your own Sydney Opera House Pavlova or decorate a Dame Edna Koala. Chapter Three, Advanced Australian Fare, is where you bust out a Mining Magnate (it's rich!), build your own Great Aussie Dream Home or knock everyone's socks off with Priscilla, Queen of the Dessert. This creative baking legend will teach you tips and techniques to create maximum effect with every cake. Go ahead: bake her day.

Good Food Guide 2020 40th Anniversary Edition pb by Miffy Rigby RRP \$29.99

The 2020 edition of this acclaimed and trusted NATIONAL guide – the home of the hats – reviews 500 restaurants around Australia and awards the best eateries from Darwin to Hobart, Melbourne to Perth, and Sydney to Brisbane. The guide, compiled and edited by respected, independent critics. Reviewers arrive unannounced, pay for their own meals and are stringent judges, looking at service, ambiance, the X factor and, of course, the food. Hats are awarded to the best of the best. To achieve a hat is a pinnacle of a chef's career and a restaurant's history, and the term 'hatted' has become part of the Australian lexicon. Available in a 10 copy counterpack \$299.90

Tartine A Classic Revisited hb by Elisabeth Prueitt RRP \$59.99

This update to the now-classic Tartine Bakery cookbook is a celebration of Tartine past and present, with 55 new recipes that are more accessible for the home baker (including the most-requested recipe for the Morning Bun), and reflect the tastes of people now. Elisabeth Prueitt is the co-founder of the San Francisco-based Tartine Bakery and Tartine Manufacturing and the owner of the ice cream shop Cookies & Cream. She is the author of the original Tartine hb \$75.00 and Tartine All Day hb \$69.99, a James Beard Best Pastry Chef Award repeat nominee and winner, and the founder of the Conductive Education Center of San Francisco.

Book of St John hb by Fergus Henderson RRP \$55.00

A celebration of a chef like no other. Join the inimitable Fergus Henderson and Trevor Gulliver as they welcome you into their world-famous restaurant, inviting you to celebrate 25 years of unforgettable, innovative food. Established in 1994, St. JOHN has become renowned for its simplicity, its respect for quality ingredients and for being a pioneer in zero waste cooking - they strive to use every part of an ingredient, from leftover stale bread for puddings, bones for broths and stocks, to typically unused parts of the animal being made the hero of a dish. Featuring all the best-loved seminal recipes including Duck fat toast, Smoked cod's roe, egg and potato cake, Confit suckling pig shoulder and dandelion, Smithfield pickled cucumbers and St. JOHN chutney as well as menus and wine recommendations, Fergus and Trevor will take a look back at the ethos and working practices of a food dynasty that has inspired a generation of chefs and home cooks. Also available: Nose to Tail hb \$35.00

South hb by Sean Brock RRP \$85.00

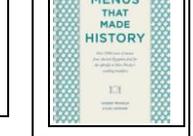
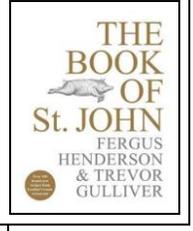
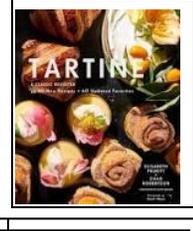
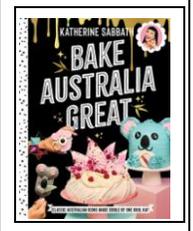
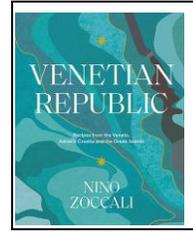
Southern food is one of the most beloved and delicious cuisines in America. And who better to give us the key elements of Southern cuisine than Sean Brock, the award-winning chef and Southern-food crusader. In Sean's new book he shares his recipes for key components of the cuisine, from grits and fried chicken to collard greens and corn bread. Recipes can be mixed and matched to make a meal or eaten on their own. Taken together, they make up the essential elements of Southern cuisine, from fried green tomatoes to smoked baby back ribs and from tomato okra stew to biscuits. Regional differences are highlighted in recipes for shrimp and grits, corn bread, fried chicken, and more. Includes key Southern knowledge too: how to fry, how to care for cast iron, how to cook over a hearth, and more. This is the book fans of Sean Brock have been waiting for, and it's the book Southern-food lovers the world over will use as their bible. Also available: Heritage hb \$105.00

From The Oven To The Table hb by Diana Henry RRP \$39.99

Whether you're short of time or just prefer to keep things simple, Diana's new book shows how the oven can do much of the work that goes into making great food. Most of the easy-going recipes in this wonderfully varied collection are cooked in one dish; some are ideas for simple accompaniments that can be cooked on another shelf at the same time. From quick after-work suppers to feasts for friends, the dishes are vibrant and modern and focus on grains, pulses and vegetables as much as meat and fish. See website for Diana's other titles.

Menus That Made History hb by Alex Johnson and Vincent Franklin RRP \$29.99

Over 2000 Years of Menus From Ancient Egyptian Food for the Afterlife to Elvis Presley's Wedding Breakfast. This fascinating miscellany of menus from around the world will educate as well as entertain, delighting both avid foodies and the general reader. Each menu provides an insight into its particular historical moment - from the typical food on offer in a nineteenth-century workhouse to the opulence of George IV's gargantuan coronation dinner. Some menus are linked with a specific and unforgettable event such as The Hindenburg's last flight menu or the variety of meals on offer for First, Second and Third Class passengers on board RMS Titanic, while others give an insight into sport, such as the 1963 FA Cup Final Dinner or transport and travel with the luxury lunch on board the Orient Express. Also included are literary occasions like Charles' Dickens 1868 dinner at Delmonicos in New York as well as the purely fictional and fantastical fare of Ratty's picnic in The Wind in the Willows.



Dinner in 5 pb by Pete Evans RRP \$39.99 

Dinner in 5 makes healthy dinners easy by stripping back meals to 5 main ingredients. Each dish has five ingredients or less and each recipe includes an optional (and equally simple!) sauce, rub or side to add if you feel like taking things up a notch. Think crispy salt and pepper prawns with a kick of lime and chilli. A healthy spin on the beloved Chinese lemon chicken. The juiciest pork cutlets topped with zingy pineapple salsa. Crackling barbecue chicken that needs nothing else but a squeeze of lemon and a simple green salad. Easy, fast, delicious. With minimal fuss, this new cookbook makes it easier than ever for families to eat well together every night of the week

Edible Garden Cookbook and Growing Guide pb by Paul West RRP \$39.99 

Paul's new book is about growing food wherever you may be and however much space you have. It is about cooking simply with fresh, seasonal produce and about celebrating life through sharing food. There are step-by-step guides to building a no-dig garden and the best way to compost depending on the space you have, as well as an A-Z guide for growing the most popular veg. Paul shares more than 70 simple, produce-driven recipes that are bursting with flavour. And finally, Paul looks at how to develop relationships around food and shares some wonderful ideas for various events, from throwing a pickle party and hosting a harvest festival to building a mud-brick oven in your backyard and inviting your neighbours over for a wood-fired pizza night! For everyone who is interested in food and community. Sure to inspire and give you confidence to try your hand at growing your own produce and making more of your own food.

Super Green Super Easy pb by Sally Obermeyer and Maha Corbett RRP \$24.99 

In their new cookbook, Super Green Super Easy, Sally Obermeyer and Maha Corbett have tackled the number one hurdle that faces so many of us when it comes to eating well and feeling healthy - time! Here they show how you can create amazing, delicious one-pot meals, monster salads, one-tray wonders, bowls, smoothies and snacks that are nutritious and quick to prepare, with affordable ingredients - and best of all they are SUPER EASY! Join Sally and Maha in simplifying your life and feeling your best!

Just George hb by George Calombaris RRP \$50.00 

George Calombaris is back with the ultimate book for delicious home cooking and impressive entertaining, full of his very best recipes, stories and a whole lot of love.

Meat hb by Adrian Richardson RRP \$50.00 

In Meat, Chef Adrian Richardson imparts his extensive knowledge and shows you how to give a meal that impressive edge with minimum fuss. Meat will inspire both the novice and the expert home cook. Illustrated with tempting images throughout, this book makes the ideal guide to choosing, cooking and eating meat.

Copenhagen Cult Recipes hb by Susie Theodorou RRP \$49.99

Let Copenhagen Cult Recipes take you on a journey to the heart of Copenhagen's culinary traditions, to find out why the Danes embrace their food heritage so passionately, and why their way of life continues to be adopted enthusiastically around the world. Featuring iconic location shots and food photography that showcases traditional dishes with a modern twist, together with recipes from some of the most influential contemporary restaurants Copenhagen has to offer.

Also available: Tokyo, Istanbul, Venice, New York, Los Angeles, Barcelona – all hb \$49.99

Islas Foods of the Spanish Islands hb by Emma Warren RRP \$49.99

This beautifully photographed cookbook takes you to the villages, homes, beaches, and hillsides of this yet-to-be-discovered region of the Mediterranean. Isla is the first comprehensive cookbook to capture and celebrate the cuisine of Spain's Mediterranean islands Majorca, Minorca, Ibiza, and Formentera. Includes stories and over 100 traditional recipes, local ingredients, cooking secrets and rare dishes. This book is not only for lovers of Spanish food but any fan of Mediterranean cuisine.

Dishing Up Thyssen hb by Thyssen-Bornemisza RRP \$69.99

The Thyssen-Bornemisza National Museum has always shown interest in the world of gastronomy. Dishing Up the Thyssen is a recipe book made up of 25 dishes by renowned Spanish chefs, a dialogue between art and gastronomy, a journey through taste, understood as meaning and as aesthetics. The selected chefs have viewed and chosen a work and made a recipe. Includes the choice, preparation of the recipe with the list of ingredients, finish and presentation. The participant chefs are: Andoni Luis Aduriz, Samy Ali, Víctor Arguinzoniz, Juan Mari y Elena Arzak, Oriol Balaguer, Quique Dacosta, Andrea Dopico, Lucia Freitas, Gonzalo Garcia, Luis G. Bua, Diego Guerrero, Paco Morales, Paco Torreblanca and Manuel Urbano to name just a few. Also includes 50 colour photos.

TLV Recipes and Stories from Tel Aviv hb by Jigal Krant RRP \$55.00

This book proves it: nowhere on the planet do you eat better than in Tel Aviv. This lavishly photographed cookbook focusses on the colourful streets of the foodiest city in the Middle East. Find recipes for Tel Aviv's unsurpassed fast food like hummus, falafel, shakshuka and sabich, the popular Israeli sandwich. On these pages you'll also see dishes common to the city's infinite restaurants, where chefs make poetic use of the eating traditions of their immigrant population and Arab neighbours. This is a cookbook, narrative and photo essay in one beautiful volume. You'll be booking a ticket to TLV as soon as humanly possible!

Shuk - From Market to Table the Heart of Israeli Cooking hb by Einat Admony and Janna Gur RRP \$79.99

Baltic - Old & New Recipes Latvia, Lithuania and Estonia hb by Simon Bajada RRP \$50.00

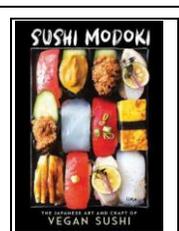
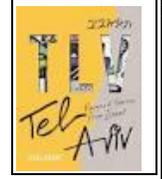
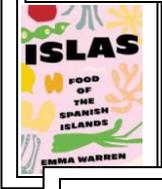
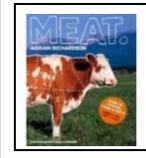
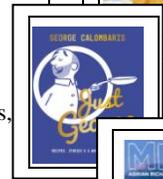
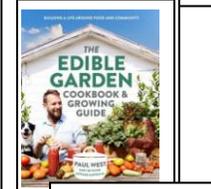
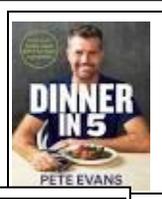
Judy Joo's Korean Soup Food hb by Judy Joo RRP \$39.99

A fantastic new collection of recipes that gets to the heart and soul of Korean Cooking. Taking classic Korean dishes and applying her signature twist, Judy proves that Korean cooking can be easy, fun and - most importantly - delicious. With over 100 recipes, helpful glossaries and tips on how to stock the perfect Korean store cupboard, there's something for amateur chefs and accomplished home cooks alike. Much more than rice fried chicken, these truly unique recipes are simple, delicious and will have everyone clamouring for more.

Korean Cooking Family Favourites pb by Hyeyoung K Ford RRP \$34.99

Sushi Modoki hb by Iini RRP \$32.99

Enjoy authentic, delicious, vegan sushi that tastes and looks like the real thing—with over 50 recipes to make at home. Enter Sushi Modoki—a cookbook filled with amazing, all-vegan re-creations of classic rolls that mimic the flavor and texture of fish, with all-natural, whole ingredients. At the hands of vegan innovator Iini, a cooking instructor in her native Japan, tomatoes transform into “tuna” and carrots into “salmon”—with mind-boggling results showcased in over 100 color photographs. With clear step-by-step instructions for assembling elegant plates bursting with color and crunch—plus the full range of traditional sides including salads, soups, pickled veggies, and hot and cold drinks—Sushi Modoki is the ultimate guide to becoming a vegan sushi master.



Beautiful Boards by Maegan Brown hb RRP \$35.00 and pb \$24.99

Make mealtimes, special occasions, and holidays extra memorable with these 50 delicious, visually exciting and deliciously enticing, family-friendly, and easy-to-recreate snack boards. These boards move beyond cheese and charcuterie and are comprised of easy-to-find fresh and prepared foods-along with a dozen simple recipes-arranged in beautiful and artful ways. The variety of foods on each board are great for a groups of any size. With beautiful photos and step-by-step instructions, each board is easy to recreate. Also available: Platters and Boards hb RRP \$49.99, Pate Confit Rillettes hb by Michael Ruhlman RRP \$62.99

Party-Perfect Bites Delicious Recipes for Canapes Finger Food and Party Snacks hb by Milli Taylor RRP \$29.99

This mouthwatering collection of more than 100 delicious recipes for canapes and other bite-size morsels that will add style and taste to any social gathering, large or small. Ideas for fresh light bites come from all around the globe, with modern takes on traditional dishes inspired by Mediterranean, Scandinavian, Middle Eastern, Indian, Asian and American cuisines with mini-desserts included. Also available: Canapes pb RRP \$24.99

Living Bread hb by Daniel Leader RRP \$64.99

The major new groundbreaking cookbook by the pioneer and creator of Bread Alone (the now iconic most beloved artisan bread companies in the USA), who revolutionized artisan bread baking, with 60 recipes inspired by bakers around the world. Today, professional bakers and bread enthusiasts flock to Bread Alone's headquarters in the Catskills to learn Dan's signature techniques and baking philosophy. Dan provides a fascinating look into the way artisan bread baking has evolved and continues to change. Influenced by art and science in equal measure, Leader presents traditional recipes along with exciting twists. Includes anecdotes and photos from Leader's own travels and encounters with artisans who have influenced him. Also available: Bread Alone hb \$54.99

Sourdough On the Rise hb by Cynthia Lair RRP \$32.99

Learn how to make delicious whole grain sourdough breads--from Danish rye seed bread and English muffins, to focaccia and flapjacks--with recipes designed to build confidence and skill in home cooks. You'll begin by creating your own unique starter using flour, water, and warmth to attract wild yeast which develops into a dynamic, living ingredient for bread baking (detailed instructions on how to keep your starter lively for many years are included). Once your starter blossoms, you can begin baking a variety of internationally inspired breads. With recipes for twelve high-fiber, whole-grain sourdough breads, you'll find another two dozen recipes to accompany them. Whether a rustic boule or a stack of tortillas, all you need is basic kitchen equipment and a desire to bake bread the way it was originally done--using time and lively ingredients to create flavor.

Keto Bread pb by Faith Gorsky RRP \$24.99

Lavash hb by Kate Leahy and Ara Zada RRP \$39.99

With growing interest in fermentation and the medical benefits Lavash of a Mediterranean diet, Armenian food offers a new take on healthful deliciousness. It combines the best flavours and techniques of Mediterranean and central European cuisine. Lavash is part cookbook, part travelogue, and part lookbook of tempting food and revealing atmospheric photography. More than 60 recipes-arranged by course-cover authentic breads and everything you eat with them, from soups and salads to mains and sweets.

Saffron and Sumac Feasting At the Middle Eastern Table hb by Ghillie Basan RRP \$45.00

From the aromatic tagines of Morocco, to the sweet and sticky pastries that are a legacy of the Ottoman empire, explore the food and rich culinary traditions of the Middle East and the Maghreb with 65 authentic recipes. The book by award-winning food writer Ghillie Basan chronicles the foods that you would encounter should you travel these ancient lands. Recipes include small mezze plates for sharing; meat, poultry and fish dishes that indulge all of your senses with sumptuous aromas and flavours; vibrant jewel-bright salads, vegetable dishes and grain bowls, and lastly sweet treats and drinks influenced by the opulence of the Persian and Ottoman courts make the perfect ending to your Middle Eastern feast.

Fire and Spice hb by John Gregory-Smith RRP \$54.99

This treasure trove of recipes from this 'spice master' will demystify the spice cupboard and show readers how to blend these delicious flavours for mouth-watering results. The book opens with a fascinating introduction to spice cookery and a full glossary of the different spices, their flavour notes and how to use them. Drawing inspiration from all over the world, the recipes in this book offer a culinary passport to China, Vietnam, Cambodia, Thailand, Indonesia, Malaysia, India, Sri Lanka, Lebanon, Turkey, Morocco, Mexico and beyond. The recipes are divided into chapters on street food, curries, salad, grills, stews, vegetables, meat and desserts and drinks, and offer delicious dishes from quick and easy mid-week meals to sumptuous feasts. Every recipe includes a stunning photograph and wonderfully evocative stories from John's travels. The food in this book is a feast for the senses that will make any meal a celebration.

Mastering Spice Recipes and Techniques to Transform Your Everyday Cooking hb by Lior Lev Sercarz RRP \$57.99

In his new book, the country's most sought-after spice expert, shows you how to master flavor in 250 inspiring recipes, each counting on spices to elevate this collection of everyday and new favorites. Owner of New York City spice shop La Bo te, and a professionally trained chef who has cooked at some of the world's most renown restaurants, Lior's simple and straightforward approach showcases how spices and spice blends can take a recipe for chicken soup, meatballs, or brownies into a whole new and exciting direction. Every section begins with a master recipe and technique--then Lior teaches readers how to change the spices or some of the ingredients to get a profoundly different dish than what you began with. By mastering the techniques and playing with the variations, you'll learn how to use spices to become a more creative and intuitive cook, and how spices can endlessly heighten your eating experience.

This is a Book for People Who Love Hot Sauce hb by Matt Garczynski RRP \$24.99

From sriracha to Tabasco, this funny, feisty book is an illustrated love letter to the quirky stories and fiery flavors of the world's best hot sauces. Also coming: **Hot Book of Chilies 3rd Edition pb by David Floyd RRP \$26.99**

For both timid triers and fiery fanatics, David Floyd's newly updated The Hot Book of Chilies provides you with everything you need and want to know about this eye-watering ingredient.

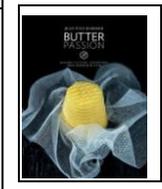
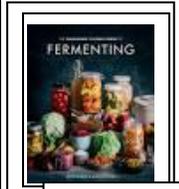
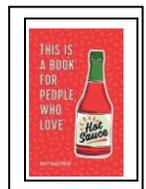
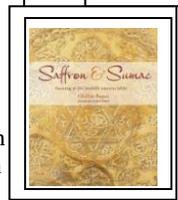
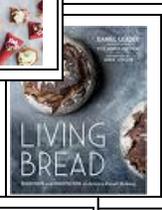
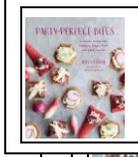
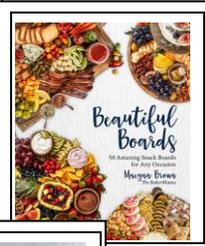
Farmhouse Culture Guide to Fermenting hb by Kathryn Lukas RRP \$49.99

An authoritative and easy-to-use guide to fermentation with 100+ recipes for fermented foods and drinks. Fermenting a Culture provides you with the history, health information, and safest methods for preserving, along with 115 recipe. The authors and owners of mega-brand Farmhouse Culture, this is the fermentation book that every home fermenter needs--whether you are beginner or experienced.

Nut Butter Over 50 Clean and Simple Recipes to Fuel a Healthy Lifestyle hb by Carolyn Ceserio RRP \$36.99

Butter Passion History Culture and Recipes From Bordier Butter hb by Jean-Yves Bordier RRP \$55.00

From a master French butter maker - here is the history of butter, butter lore, the stages of butter-making, butter's properties, and its uses in French cooking. You will learn that butter is a fantastic flavor enhancer. This book immerses you in the world of butter and includes 180 photographs and 40 recipes by Michelin-starred French chef Sylvain Guillemot. Bringing it all together is Jean-Yves Bordier, whose namesake brand is acclaimed worldwide.



Home Made In the Oven hb by Yvette Van Boven RRP \$39.99

Filled with more than 80 simple and seasonal recipes for dishes you can make in the oven. Every week, Yvette van Boven develops a new oven recipe for her magazine column. The recipes are seasonal, delicious, and most importantly, really simple, and now, they're collected in her latest cookbook: Home Made in the Oven. Also available: Home Made Christmas hb \$49.99

Butcher and Beast - Mastering the Art of Meat hb by Angie Mar RRP \$64.99

The Beatrice Inn's presence in NY spans close to a century, and its history is ever changing, from one of NY's first speakeasies, frequented by Fitzgerald and Hemingway, to a beloved Italian restaurant to one of the city's most notorious night clubs. Angie Mar purchased the Beatrice Inn in 2016 and transformed the landmark into its next chapter. This new book invites readers into this glamorous, gutsy, and forever-nocturnal world. Mar's unconventional approach to flavor profiles are captured in over 80 recipes with essays throughout on Mar's controversial and cutting-edge dry-aging techniques, the reality of NY City restaurant scene, and her family. Visually arresting photography shot entirely on Polaroid film captures the elegant and ever-opulent world of the Beatrice Inn.

Girl On the Block A True Story of Coming of Age Behind the Counter hb by Jessica Wagg RRP \$49.99

From the English countryside to the streets of London, Girl on the Block blends Wragg's personal coming-of-age story with a lyrical exploration of her craft and a rich history of butchery.

You Suck At Cooking hb by You Suck At Cooking (Anon) RRP \$29.99

Do you suck at cooking? Inspired by the wildly popular YouTube channel, these 60+ recipes will help you suck slightly less. You already know the creator of the YouTube show You Suck at Cooking by his well-manicured hands and mysterious voice, and now you'll know him for this equally well-manicured and mysterious tome. It contains more than sixty recipes for beginner cooks with photos and drawings as well as cooking tips that can also be applied to recipes outside of this book. * Results not guaranteed.

Cook Like A Local In France pb by Lynne Martin RRP \$34.99

A trip to the grocery shop can be a frustrating ordeal. How to choose the best seafood, proper farmers' market etiquette and choosing the right checkout line can be confusing. When author Lynne Martin tried living as locals do in France, she was surrounded by delicious produce but lost when it came to cooking. Chef Deborah Scarborough came to her rescue and both share their tips. Includes 50 recipes, guides to wine and cheese, tips for stocking a rental home and information about French kitchen basics.

Rustic French Made Easy hb by Audrey Le Goff RRP \$39.99

JGV A Life In 12 Recipes hb by Jean-Georges Vongerichten with Michael Ruhlman RRP \$41.99

One of the most influential chef-restaurateurs of all time reflects on a career defined by surprising, delicious food. JGV is Vongerichten's passionate answer on world-wide acclaim, his life and the recipes that moved him. With humor and heart, every story is full of wisdom, conveyed with the magnanimity and precision that has made this chef's name. With old handwritten menus and b&w photographs, this is a book for young chefs, as well as anyone who has stood at a stove and wondered what might be. Due late Oct 19

Nothing Fancy The Art of Having People Over hb by Allison Roman RRP \$45.00

In Nothing Fancy, New York Times food columnist Alison Roman shows you instead how to 'have people over', with her signature laid-back, approachable style and visually stunning recipes. Featuring more than 150 all-new recipes, Nothing Fancy includes time-saving tips, like using store-bought ingredients where homemade is unnecessary, batch-made punches for an easy cocktail, and ideas for putting your friends to work! With Alison's strategic menus, you can shop, cook and eat all in the same day. (due late Oct)

Cook House hb by Anna Hedworth RRP \$55.00

Alpine Cooking Recipes and Stories from Europe's Grand Mountaintops hb by Meredith Erickson RRP \$79.99

Jude's Food A Celebration of Food and Family hb by Anna and Judy Henrich RRP \$39.99

The recipes in this book are an eclectic mix of favourite dishes the Heinrich's share at their family table. Dishes sparked from their many travels, and food traditions that honour their Hungarian heritage.

Pasta Friday Cookbook Let's Eat Together pb by Allison Arevalo RRP \$37.99

AWW Festive Table hb by AWW RRP \$49.99

With these simple easy-to-follow recipes plus clever tricks and quality shortcuts create spectacular festive dishes with minimum fuss. There are recipes, menu ideas, time plans and a countdown guide to help you get organised, making this book the perfect guide or gift.

AWW Flexible Plant Based hb by AWW RRP \$39.99

A plant-based diet provides a number of health benefits, one of many reasons why it is being embraced more than ever in some form. Today's plant-based eating allows people to tailor their diet to their own ideology, whim and likes. This flexitarian approach ranges from - the strict vegan to 'almost' vegetarians, who add more plant foods to their diet and some white meat or seafood. No matter where you fall on the spectrum our recipes can be enjoyed by everyone.

AWW Basics The Complete Collection hb by AWW RRP \$45.00

Both practical and beautiful, this collection contains hundreds of recipes that are essential for a complete culinary repertoire, with loads of handy tips, professional techniques and how-to steps making it a must-have resource for every kitchen.

Thermo Cooker Fresh Favourites pb by Alyce Alexandra RRP \$39.99

Alyce Alexandra, Australia's thermo-cooking queen, shares with you her fresh favourites - real-food recipes celebrating seasonal produce, made doable and delicious in any brand of thermo cooker. There are tasty pizzas, pastas, curries, cakes, burgers, breads, drinks, dumplings and more, all with twists. Fuss free recipes including freezer-friendly meals, hearty dinners, baked goods, fermenting and preserving ideas, and guides for how to use up leftovers. Alyce shows you how to get the most out of your thermo cooker. Includes recipes and options for vegetarian, vegan, dairy-free and gluten-free diets

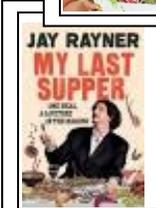
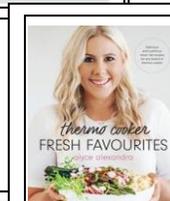
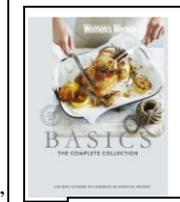
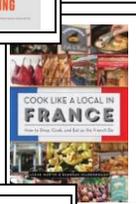
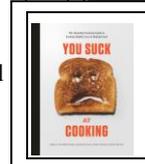
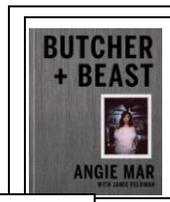
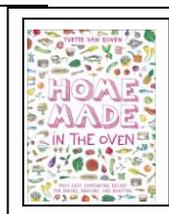
Sous Vide Better Home Cooking hb by Hugh Acheson RRP \$57.99

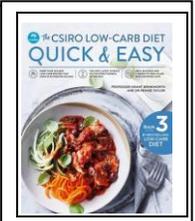
Fix n Freeze Pressure Cooker Meals In An Instant pb by Ella Sanders RRP \$29.99

My Last Supper One Last Meal A Lifetime in the Making hb by Jay Rayner RRP \$39.99

A brilliantly entertaining account of Jay Rayner's life in food and his attempt to construct his perfect last supper. 'You're about to die. What would your final meal be?' An awful lot of people seem to want Jay Rayner dead, if the regularity with which he hears that question is anything to go by. Rather than dwell too much on that fact, Jay embarks on a journey through his life in food, in pursuit of the meal to end all meals. His quest takes him from oysters on the Essex coast to sourdough in San Francisco, and from his love affair with a particular Swiss vinegar to the bacon sarnies of his student days. Part memoir, part investigation of the ingredients that fill our table, the end result is a truly global journey through food and our relationship with what we eat. It is the story of one hungry man, in eight courses.

Grilled Turning Adversaries into Allies to Change the Chicken Industry pb by Leah Garces RRP \$29.99



CSIRO Low-Carb Diet Quick and Easy pb by Grant Brinkworth and Pennie Taylor RRP \$34.99 

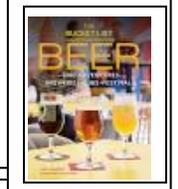
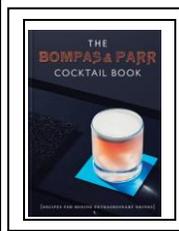
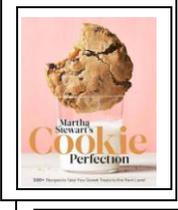
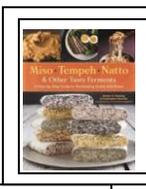
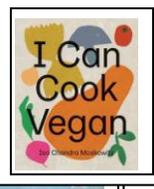
Based on emerging research from around the world, as well as original CSIRO research recently conducted in Australia, the low-carb diet has proved successful in managing lifestyle-induced metabolic diseases, including unhealthy weight gain and type 2 diabetes. The diet lowers the proportion of carbohydrate relative to protein and unsaturated 'healthy' fat, and encourages participants to follow a regular exercise routine.

Super Low Carb Snacks 100 Delicious Paleo Treats pb by Martina Slajerova RRP \$35.00
Keto Vegan The Essential Low-Carb High-Fat Diet Plan for Vegans hb by Ruediger Dahlke RRP \$29.99
Eating for Pregnancy pb by Rose Hudson RRP \$26.99

Eat to Feed pb by Kristy Kohler RRP \$35.00

Adventurous Eaters Club Real Food Recipes Kids Will Love and Parents Will Too hb by Mishal Collins RRP \$39.99
I Can Cook Vegan hb by Isa Chandra Moskowitz RRP \$50.00

A primer on plant-based cooking, from the bestselling vegan author Isa Chandra Moskowitz - undisputed queen of vegan home cooking. Her readers turn to her for recipes that work, whether they're looking for cupcakes that adhere to their diet, or comforting dinners that taste as satisfying as their childhood memories. With I Can Cook Vegan, Moskowitz offers doable recipes designed to help inspire people to kick their meat habits, improve digestion, and become all-around better citizens of the world. The book includes shopping lists, achievable goals, cheerleading, and extensive FAQs, all written in Moskowitz's inimitable voice and style. But the book isn't only for meat eaters looking for a better way to live—Moskowitz wants to get vegans to start cooking more so that they can worry less about what they can and cannot eat. The first step: When someone invites you to dinner, bring something delicious, and share it. Due late Oct 19



Vegan Christmas Feasts Inspired Meat-Free Recipes for the Festive Season hb by Jackie Kearney RRP \$29.99

Even meat-eaters will love these vegan ideas devised for Christmas. These clever plant-based recipes are designed to be crowd-pleasing and properly festive and as well as being meat-free and dairy-free, they recipes boast seasonal produce and sensational flavour. Serve tasty little bites at your party and next day recharge your batteries with indulgent brunch dishes.

Miso Tempeh Natto and Other Tasty Ferments pb by Shockey RRP \$44.99

Best-selling fermentation authors Kirsten and Christopher Shockey expand the fermenting possibilities for the home kitchen with an in-depth guide to making fermented bean and grain products, including miso, tempeh, natto and koji.

Delicious Book of Dhal – Comforting Vegan & Vegetarian Recipes Made with Lentils Peas Beans hb by Ntisha Patel RRP \$24.99
Home-Grown Harvest Delicious Ways to Enjoy Your Seasonal Fruit and Vegetables hb RRP \$39.99

Martha Stewart's Cookie Perfection RRP \$42.99

Showstopper cookies for a new generation: from Martha Stewart, an authoritative and creative collection to take your cookies to the next level in flavor, technique, and decorative appeal. The editors of Martha Stewart Living present a new, fun source for anyone looking to make their go-to cookies even better and bolder. These recipes make ordinary cookies absolutely extraordinary--all the familiar favorites you love, but taken up a notch in variety, flavor, and creativity. Go over-the-top in super-sized fashion with Chocolate-Chocolate Chip Skillet Cookies; get inspired by cultures around the globe with Brazilian Wedding Cookies and Stroopwaffels; and celebrate with holiday treats, such as Easter Egg Puzzle Cookies and Snowball Truffles. Whether for a special celebration or a sweet anytime-treat, you'll be sure to find inspiration to trade in your everyday cookies for versions far more special--and especially delicious.

Afternoon Tea at the Cutter and Squidge Bakery hb by Emily Lui & Annabel Lui RRP \$45.00

When sisters Annabel and Emily were looking to make their mark on London's pastry scene and developing recipes in their tiny kitchen, Annabel would cut the dough and Emily squidge it together – and that is how Cutter & Squidge was born! The sisters set out on a mission to create a baking business using only natural colours and flavourings and pioneering the creation of imaginative new treats. Customers now flock to their flagship store in London to sample their cool creations and indulge in their immersive afternoon tea experiences, with themes such as Hello Kitty, Genie's Cave and The Potion Room. All made achievable for the home cook.

Le Cordon Bleu Chocolate Bible hb by Le Cordon Bleu RRP \$95.00

Bake It by Dorling Kindersley RRP \$39.99

Great British Bake-Off Book 2 hb by The Bake Off Team (UK) RRP \$49.99

Aran Recipes and Stories from a Bakery in the Heart of Scotland hb by Flora Shedden RRP \$45.00

Kawaii Sweet World 75 Yummy Recipes for Baking That's (Almost) Too Cute to Eat hb by Rachel Fong RRP \$24.99

MasterChef Junior Bakes pb by MasterChef Junior (USA) RRP \$32.99

Bompas and Parr Cocktail Book hb by Bompas and Parr RRP \$19.99

Already responsible for giving jelly a 21st-century makeover, Sam and Harry, the boys at Bompas & Parr now focus their attention on the perennially popular cocktail with an extra special twist of course. Classics, new interpretations of old favourites and crazy concoctions are all to be expected, but the boys also provide advice on presentation, ingredients and getting the ice just right with photographs to inspire you in your own creations. Includes more than 50 recipes are split into chapters on Gin, Whisky, Rum, Vodka, Tequila, Brandy, Champagne cocktails and Punches, with additional chapters covering basics; techniques; and glassware.

Last Call Bartenders On Their Final Drink and the Wisdom and Rituals of Closing Time hb by Brad Thomas Parsons \$57.99

Bucket List Beer 1000 Beer Adventures Around the World pb by Justin Kennedy RRP \$39.99

The Bucket List: Beer takes readers on an exciting journey through the world's most sought-after and influential breweries, bars, pubs, beer museums and travel destinations. Celebrating beer worldwide, this is a must-have for any beer aficionado.

Curious Bartenders Volume I The Artistry and Alchemy of Creating the Perfect Cocktail hb by Tristen Stephenson RRP \$24.99

Curious Bartenders Bourbon and Whiskey Road Trip hb by Tristan Stephenson RRP \$45.00

Whiskey A Tasting Course hb by Dorling Kindersley RRP \$34.99

Wild Cocktails from the Midnight Apothecary 100 Recipes Using Home-Grown & Foraged Fruits, Herbs & Edible Flowers \$45

Hangover Helper Delicious Cures from Around the World hb by Lauren Shockey RRP \$22.99

How to Be Sober and Keep Your Friends hb by Flic Everett RRP \$24.99

Fizz A Beginners Guide to Making Natural Non-Alcoholic Fermented Drinks pb by Elise van Iterson RRP \$29.99

Bar Cart Style Creating Super-Chic Mobile Cocktail Stations hb RRP \$24.99

Uncommon Grounds pb by Mark Pendergrast \$29.99

Starting and Running a Coffee Shop pb by Linda Formicelli RRP \$29.99

How To Draw Cute Food pb by Angela Nguyen RRP \$19.99