

The Cookery Book e-Newsletter Order Form for **NEW TITLES coming in OCTOBER 2017**

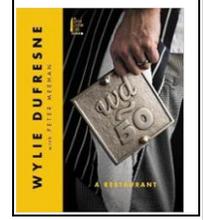
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Australia's only exclusive Wholesaler, Online and Retailer of Cookery Books **CELEBRATING 32 YEARS!**

WD-50 A Restaurant hb by Wylie Dufresne with Peter Meehan RRP \$110.00 (due Late October)

The first cookbook from one of the world's most groundbreaking chefs and a pioneering restaurant on the Lower East Side—the story of Wylie Dufresne's wd~50 and the dishes that made it famous. When it opened in 2003, wd~50 was New York's most innovative, cutting-edge restaurant. Mastermind Wylie Dufresne ushered in a new generation of experimental and free-spirited chefs, and introduced a wildly unique approach to cooking, influenced by science, art, and the humblest of classic foods like bagels and lox, and American cheese. A cookbook that doubles as a time capsule, wd~50 is a glimpse into a particular moment in New York City food culture, embodied by a restaurant so distinct it inspired New York Times critic Pete Wells to compare its closing in 2014 to that of the notorious music venue CBGB, "with way nicer bathrooms." With gorgeous photography, detailed recipes explaining Wylie's iconic creations, and stories from the last days of the restaurant, wd~50 is a collectible piece of culinary memorabilia. Fans of Wylie, food lovers, and industry insiders who have been waiting for a chance to relive the excitement and artistry of wd~50 can finally do just that.



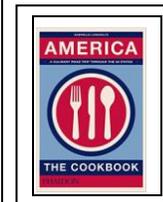
Eleven Madison Park The Next Chapter – Deluxe Signed Limited Edition hb by Daniel Humm and Will Guidara RRP \$350.00

Coming 3 October 2017- from New York's three-Michelin-starred restaurant Eleven Madison Park comes a deluxe, signed, two-volume collection of more than 100 recipes and food photographs (vol. 1), and more than 100 stories and watercolors (vol. 2), celebrating chef Daniel Humm and restaurateur Will Guidara's transformation of the restaurant into one of the world's top dining destinations. Winning the chefs' choice award in 2015 by a worldwide jury of his peers, Daniel Humm and his business partner, Will Guidara, have made an indelible mark on the global dining scene with their award-winning restaurants Eleven Madison Park and The NoMad. In their latest impressive contribution to high-end cookbooks, Humm and Guidara reflect on the last eleven years at Eleven Madison Park, the period in which this singular team garnered a slew of accolades, including four stars from the New York Times, three Michelin stars, seven James Beard Foundation awards, and the number three slot on the World's 50 Best Restaurants list. Each edition is hand signed by the authors. DANIEL HUMM and WILL GUIDARA are the proprietors of Eleven Madison Park, Made Nice restaurant in Manhattan, as well as The NoMad restaurant with locations in Manhattan and Los Angeles. Also available: Eleven Madison Park hb RRP \$99.99 and I Love New York hb RRP \$70.00



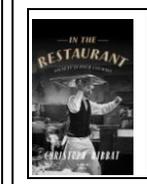
America The Cookbook hb by Gabrielle Langholtz RRP \$59.99

America: The Cookbook is a celebration of the remarkable diversity of American food and food culture state by state. Features 50 essays and menus from a 'who's who' of 100 foremost food experts and chefs. A thoroughly researched compendium of 800 home-cooking recipes for delicious and authentic American dishes, this book explores the country's myriad traditions and influences, regional favourites and melting-pot fusion – the culinary heritage of a nation, from appetizers to desserts and beyond. A unique state-by-state section features essays and menus from a 'who's who' of 100 foremost food experts and chefs.



In The Restaurant Society in Four Courses From 18th Century Paris to ElBulli hb by Christoph Ribbat RRP \$29.99

Restaurants have never been exclusively about food. Since the first 'restorative' establishments opened in eighteenth-century Paris, restaurants have been places to see and be seen, to show of style and distinction. The impatient customers keep the staff on their toes with their endless requests; but it is the waitresses, waiters and cooks, who are secretly in control and, sometimes literally, spitting into diners' soups. In the kitchen, at the counter and at the table, pleasure and hard labour, elegance and exploitation, cultural diversity and racism collide: restaurants are the mirror of society. Christoph brings together the engrossing gastronomical experiences of kitchen staff and genius chefs, waitresses and philosophers, gastronomers and sociologists. He looks behind the scenes to tell the story of one of our essential social establishments: from the first Parisian gourmet temples to the rise of fast food, to the most innovative chefs of our time.



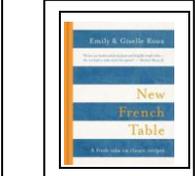
River Cafe 30 hb by Ruth Rogers and Rose Gray et al RRP \$55.00

River Cafe 30 is a celebration of the world's most iconic restaurant on its thirtieth birthday. This bold and beautiful cookbook has over 120 recipes - revisiting favourites from the first iconic River Cafe blue cookbook, updated for home cooks today, and introducing 30 new recipes, with new tips and anecdotes. Written by Ruth Rogers and head chefs Sian Wyn Owen and Joseph Trivelli, and designed by Michael Nash Associates and with new photography, River Cafe 30 is peppered throughout with previously unseen archive material, exclusive bespoke menu artworks from friends of the restaurant and is finished with sprayed page edges in the River Cafe's trademark pink. This is a must-have for all food lovers.



New French Table hb by Emily Roux and Giselle Roux RRP \$39.99

'From traditional family feasts to delightful simple snacks, this is a book to make mealtimes special' - Michel Roux Jr. Simple family food forms the heart of French gastronomy. In NEW FRENCH TABLE, mother-and-daughter team Emily and Giselle Roux share a completely fresh take on classic and contemporary recipes, creating a modern bible for today's lifestyle. Drawing upon their experience working in Roux restaurants and fond memories of cooking together, they prove that French food is not only easy and approachable, but light, fresh and bursting with flavour. From the provincial home cooking of the Ardeche to the sweet treats of Brittany, this unique collection of recipes shows how the French kitchen has evolved to suit a modern lifestyle - with delicious recipes for every day; family dinners; lighter soups and salads; new trends; international influences; and big feasts to feed a crowd.



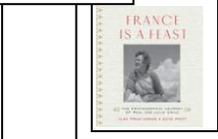
Teatime with Laduree The Art of Taking Tea hb by RRP \$55.00

In Ladurée Tea Time the iconic Parisian luxury patisserie pays tribute to this libation of the gods in its inimitable fashion. With mouth-watering photography and beautiful illustrations, the leaves of this chic book are steeped with tea-time menus and more than 60 sweet and savory recipes fit for Marie Antoinette. Wrapped in tissue and packaged within an elegant gift box, this sumptuous guide reveals the secrets of taking tea the Ladurée way and is topped off with a concise history of tea, a guide to the finest tea varieties, and tips on ultimate tea pairings. Also available: Laduree Sucre, Laduree Savoury, Laduree. Entertaining Chocolat Marquis De Laduree Macarons The Recipes by Laduree



France Is A Feast The Photographic Journey of Paul and Julie Child hb by Alex Prudhomme and Katie Pratt RRP \$50.00

Their wanderings through the French capital and countryside, frequently photographed by Paul, would help lead to the classic Mastering the Art of French Cooking, and Julia's brilliant and celebrated career in books and on television. Now, with more than 200 of Paul's photographs and personal stories recounted by his great-nephew Alex Prud'homme, France is a Feast not only captures this magical period in Paul and Julia's lives, but also brings to light Paul Child's own remarkable photographic achievement.



La Mere Brazier the Mother of Modern French Cooking hb by Eugenie Brazier RRP \$50.00

La Mere Brazier was the most famous restaurant in France from the moment it opened in 1921.



Good Food Guide 2018 pb by Myffy Rigby and Roslyn Grundy RRP \$29.99 (Embargoed until October 17, 2017) 
Combined edition of SMH Good Food Guide, The Age Good Food Guide, Brisbane Guide and all national content.

In a historic development, the Good Food Guide will become a national edition for the first time. The 2018 edition will review 500 restaurants around Australia and award hats to the best places from Darwin to Hobart, Melbourne to Perth, and Sydney to Brisbane. The move builds on a proud 38-year tradition. Collectively the three state guides had become Australia's most trusted restaurant guides, compiled by respected critics and edited by Myffy Rigby and Roslyn Grundy. "Our defining strength, and the reason people trust the Good Food Guide, is the independence of our critics," says co-editor Myffy Rigby. "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. Counterpacks of 10 copies with posters available.



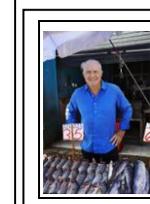
Maggie's Recipe for Life pb by Maggie Beer and Professor Ralph Martins RRP \$39.99 

Maggie Beer and leading Alzheimer's researcher Professor Ralph Martins have teamed up to fight one of the most debilitating diseases of our later years. With the same risk factors as diabetes and heart disease, and an aging population, the number of Australians living with Alzheimer's is expected to increase dramatically in the next few decades. However, loss of brain function is not a normal part of aging. The good news is that you can take steps to maintain a healthy brain. Based on the latest scientific research, Maggie has created more than 200 recipes that provide the nutrients we need for optimum brain health. Maggie's delicious, easy recipes give true pleasure at the table, enhancing your health and longevity without deprivation or sacrifice in flavour. There are also quick ideas for meals on the run, a list of pantry items always to have on hand and many practical hints for running your Maggie-inspired healthy kitchen.



Rick Stein California and Mexico hb by Rick Stein RRP \$49.99 

Rick Stein brings his unrivalled enthusiasm and trusted expertise to the fresh, flavourful food of Mexico and California. No one better captures the food essence of a country and brings the best recipes into our kitchens like Rick. Starting in San Francisco and Baja California, and working his way down to the southernmost tip of Mexico, Rick Stein cooks, eats and experiences Mexican food at its very best and most diverse. Mexican and California cooking is naturally healthy and satisfying - from the incredible seafood of the north Pacific coast and the mole of Oaxaca, to the spices and salsas of Yucatan and Quintana Roo. With the trademark beautiful photography and evocative design of Rick's books, this cookbook will encourage anyone to try out the bold food of these sunshine states.



Delicious.daily 101+ Simply Brilliant Twists on Classic Recipes hb by Delicious Magazine RRP \$45.00 

Everyday meals can be made extraordinary with delicious. daily, an essential collection of more than 100 new recipes each with a genius twist. Food is life. Make it delicious. Every single day. For all of the bestselling delicious books see our website.



Mr and Mrs Wilkinson's How It Is At Home hb by Matt Wilkinson RRP \$49.99 

Mr & Mrs Wilkinson's How It Is At Home is a window on the buzzy, creative, sometimes chaotic home world of acclaimed UK-born Melbourne chef Matt Wilkinson and his partner, accomplished cook Sharlee Gibb, along with their two young boys. It offers more than 100 delicious and fuss-free recipes covering off the myriad occasions that arise for busy families in any typical week. This new book is unshamedly fun and accessible family cook book, imbued with the signature wit and style that Matt Wilkinson's books are well-known for. Also available: Mr Wilkinson's Vegetables pb \$39.99 and Mr Wilkinson's Simply Dressed Salads pb \$35.00



Igni A Restaurants First Year hb by Aaron Turner and Julian Kingma RRP \$60.00 

From the first six months, through a mid-year break of camping and cooking in the bush, to the harsh winter months and on to the end of its first year, this book tells the story of IGNI, a high-end degustation restaurant in a Geelong backstreet. Documenting a warts-and-all account of what it takes to open and run a new restaurant, chef and owner Aaron Turner reveals the daily challenges he faced, from the financial strains, the stress, fear and tantrums, to personal crises and the pressure of success and failure. His story is told through dated 'diary' entries of the author's own reflections, the development of recipes, a gradually unfolding narrative through each chapter, and stunning photography that captures the food, moments and brilliance of a determined young chef in a new restaurant.



Grow Hunt Cook Recipes For Living with the Seasons pb by Rohan Anderson RRP \$35.00 

Rohan Anderson left his desk job in the city for the richer pleasures of living a simpler life on the land. Over the years he has developed his own principle of practical living. Practiculture is a lifestyle choice. Grow Hunt Cook features 100 of Rohan's simple, rustic, seasonal recipes, as well as his victories and failures, and realities of living a practical life surrendered to the bounty (and hardships) of the land.



Low Carb Healthy Fat pb by Pete Evans RRP \$39.99 

In Low Carb, Healthy Fat, Pete Evans covers the why and how of adopting low carb lifestyle, which has been scientifically proven to be the simplest and most effective means to achieve and maintain a healthy weight. The science behind the low carb lifestyle is clearly explained, with nutritional and lifestyle advice on which foods to embrace and avoid, simple meal plans to get you going and, of course, more than 100 delicious, nutrient-dense recipes to make eating well that much easier and more enjoyable. For all of Pete Evan's titles see our website. Also available: **Cook With Love The Pete Evans Collection pb \$49.99**



Sweet Nourish pb by Louise Keats RRP \$39.99 

Following the success of Cooking for your Baby and Toddler and Something for Everyone, Louise has created 80 recipes to nourish your body and soul. Filled with delectable treats - from cakes and pies to ice creams, biscuits and drinks - all recipes have less refined sugar and more whole ingredients, so you can still have a healthy, nourishing diet without missing out on dessert!



AWW The Complete Christmas Collection hb by The Australian Womens Weekly RRP \$45.00 

This new book is a massive collection of best-ever festive recipes to help you celebrate the Christmas season. There are recipes for traditional cakes and puddings, hams, turkeys, seafood, sides, desserts, drinks, gifts to make - the only book you will ever need.

AWW Fresh pb by Australian Womens Weekly RRP \$45.00

AWW Skinny Food pb by Australian Womens Weekly RRP \$34.99

Super Green Simple and Lean pb by Sally Obermeyer and Maha Koraieim RRP \$24.99

The Queens of Green are back sharing more of their simple and speedy tips for turning every meal into a nutritious feast. Whether you want to take your smoothie game up a notch with their next level recipes or you want to master your bowl making skills, Super Green Simple and Lean will help you. With 140 quick and easy recipes for Salads, Bowls, Smoothies and Snacks, there is plenty of delicious ideas to get you looking lean and feeling healthy.



Two-Step FODMAP Diet and Recipe Book Updated Edition pb by Dr Sue Shepherd RRP \$34.99

Vegetarian Year 365 Healthy Recipes hb by Jane Hughes RRP \$39.99

Vegan BBQ hb by Horn RRP \$54.99

Fuss Free Vegan pb by Sam Turnbull RRP \$44.99

Basic Fermentation A Do-It-Yourself Guide to Cultural Manipulation pb by Sandor Ellix Katz RRP \$24.99



Basics to Brilliance Kids hb by Donna Hay RRP \$45.00 

Basics to Brilliance Kids is the latest gorgeous new book from Australia's bestselling cookbook author, Donna Hay, to accompany her new TV series which will air on Foxtel in Oct'17. Her new book highlights the importance of mastering the basics, celebrates fresh, healthy food, and the joy of cooking, eating and sharing delicious food with the people we love. Featuring over 120 fantastic, fun-filled, simple, family-friendly recipes, Basics to Brilliance Kids gives you and your kids endless ideas for birthday parties, picnics, school fairs and bake sales, family and celebration dinners, brilliant breakfasts, beach days, backyard movie nights and sleepovers.

Little Library Cookbook by Kate Young RRP \$39.99 

Paddington Bear's marmalade, a Neopolitan pizza with Elena Ferrante, afternoon tea at Manderley...Here are 100 delicious recipes inspired by cookery writer Kate Young's well-stocked bookshelves. From Before Noon breakfasts and Around Noon lunches to Family Dinners and Midnight Feasts, this new book captures the magic of the meals enjoyed by some of our best-loved fictional characters.

Australian Bush Superfoods pb by Lily Sawenko and Thomas James RRP \$29.99 

Bush Food – Aboriginal Food and Herbal Medicine – bestseller back in paperback – by Jennifer Isaacs RRP \$49.99 

Greek – coming in paperback – by George Calombaris RRP \$45.00 

This is traditional Greek food, but not as you know it! George has created dishes that you know and love and given them a modern twist.

Recipes from an Italian Butcher hb by Silver Spoon Kitchen RRP \$59.99

150 inspiring and authentic Italian recipes for meat, poultry, and game - from the world's most trusted authority on Italian cuisine. This book showcases simple, hearty dishes that are true to this tradition, from chicken cacciatore and braised beef with Barolo to osso buco and Roman lamb. With more than 150 recipes, most published for the first time in English, it's comprehensive and authoritative, demystifying different cuts, cooking methods and techniques unique to each meat type - with the side dishes that best complement them.

Sicily In the Kitchen 30 Recipes That Are Too Good to Miss! hb by Tommaso Guido RRP \$24.99

Tuscany In the Kitchen 30 Recipes That Art Too Good to Miss! hb by Di Marco RRP \$24.99

Lidia's Celebrate Like An Italian 220 Foolproof Recipes That Make Every Meal a Party hb by Lidia Bastianich et al RRP \$59.99

Vietnamese-Inspired Recipes From Elizabeth Street Cafe hb by Tom Moorman RRP \$59.99

Elizabeth Street Cafe - a celebrated eatery with a devoted following - features French-inspired Vietnamese cooking. Chefs Tom Moorman and Larry McGuire share more than 100 recipes for beautiful and delicious Vietnamese fare and French baked goods - from Spicy Breakfast Fried Rice and Eggs to Green Jungle Curry Noodles, and Palm Sugar Ice Cream to Toasted Coconut Cream Puffs. The cafe is always bustling, day and night, inside and outdoors, and it is one of the most photographed restaurants in Austin, Texas.

Simply Pho A Complete Course in Preparing Authentic Vietnamese At Home hb by Helen Le RRP \$27.99

Joel Serra's Modern Spanish Kitchen pb by Joel Serra RRP \$45.00

Flavours of Andalusia hb by Elisabeth Luard RRP \$49.99

JapanEasy Classic and Modern Japanese Recipes to Cook At Home hb by Tim Anderson RRP \$34.99

My Rice Bowl hb by Rachel Yang and Jess Thomson RRP \$59.99

Stir Crazy 100 Deliciously Healthy Recipes In A Wok hb by Ching-He Huang RRP \$39.99

Andina The Heart of the Peruvian Food Recipes and Stories from the Andes hb by Martin Morales RRP \$45.00

Featuring over 110 delicious and unfussy recipes accompanied by fascinating stories, dazzling photography and beautiful paintings, Andina is the first ever book to capture the food and scenery of the Andes and the spirit of its people and traditions. With dishes dating back thousands of years, alongside new creations by Martin Morales and his team of chefs who run the award-winning Andina restaurants, Andina's recipes have big flavours, vibrant colour and are simple to cook at home. Andina presents authentic, nutritious all-day and all-year-round food made with seasonal ingredients.

Taste of Latin America hb by Patricia Caertn RRP \$34.99

Latin American Paleo Cooking pb by Amanda Torres RRP \$32.99

Comida Cubana A Cuban Culinary Journey hb by Marcella Kriebel RRP \$39.99

Hawksmoor Restaurants and Recipes hb by Huw Gott RRP \$75.00

There's nowhere else that combines steaks of this quality with drinks of this calibre.' GQ The Hawksmoor experience has been a sensation. The steaks are award-winning and the distinctly British menu has punters queuing round the block. Now with seven restaurants, including a dedicated cocktail bar, this new book brings readers right up to date with the people, the places and the plates that have become the toast of the town. Bringing together recipes from all the Hawksmoor restaurants, and with essential insights like how to cook the titans of steaks like the Tomahawk, and the intricate spec sheets used by the bar staff to achieve flawless cocktails, Hawksmoor- Restaurants & Recipes is the ultimate bible for booze and beefy perfection.

Mary's Household Tips and Tricks hb by Mary Berry RRP \$49.99

Grow Cook Nourish hb by Darina Allen RRP \$59.99

Paris A Handbook to One of the Most Amazing Destinations pb by Alexandra Carroll RRP \$34.99

Corsica The Recipes hb by Nicolas Stromboni RRP \$59.99

Eat Up New Zealand Recipes and Stories hb by Al Brown RRP \$49.99

A stunning new substantial cookbook from Al Brown with more than 150 wonderful recipes that make this THE cookbook of the year.

Eat - now in pb - by Chelsea Winter RRP \$45.00

New Zealand Restaurant Cookbook pb by Mes Delaney RRP \$49.99

Cook Yourself Happy The Danish Way hb by Caroline Fleming RRP \$49.99

Guerrilla Tacos Recipes from the Streets of LA hb by Wes Avila and Richard Parks RRP \$52.99

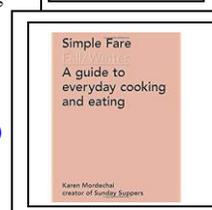
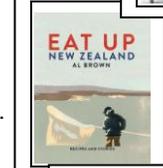
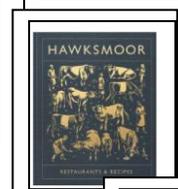
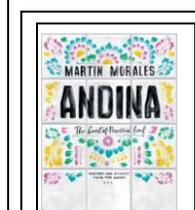
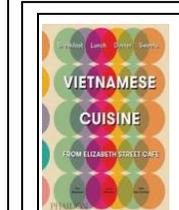
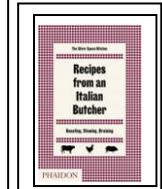
The definitive word on tacos from native Angeleno Wes Avila of Guerrilla Tacos, who draws on his Mexican heritage as well as his time in the kitchens of some of the world's best restaurants to create taco perfection. In a town overrun with taco trucks, Wes Avila's Guerrilla Tacos has managed to win almost every accolade there is. In a crowded field his approach is unique; the 50 base recipes in this book are grounded in authenticity but never tied down to tradition. Wes uses ingredients like kurobata sausage and sea urchin, but his bestselling taco is made from the humble sweet potato. From basic building blocks to how to balance flavor and texture, with comic-inspired illustrations and stories throughout, Guerrilla Tacos is the final word on tacos from the streets of L.A.

F*uck That Is Delicious hb by Action Bronson with Rachel Wharton RRP \$35.00

Epicurean The Classic 1893 Cookbook hb by Charles Ranhofer RRP \$110.00

Breakfast Lunch Dinner...Life! Recipes and Adventures From My Home Kitchen hb by Missy Robbins and Carrie King \$70.00

Simple Fare Fall/Winter hb by Karen Mordechai of Sunday Suppers RRP \$50.00



State Bird Provisions hb by Stuart Broza and Nicole Krasinski and JJ Goode RRP \$69.99

The debut cookbook from one of the country's most celebrated and pioneering restaurants, Michelin-starred State Bird Provisions in San Francisco. Few restaurants have taken the nation by storm in the way that State Bird Provisions has. Inspired by their years catering parties, chefs Stuart Broza and Nicole Krasinski use dim sum style carts to offer guests small but finely crafted dishes ranging from Potato Chips with Crème Fraîche and Cured Trout Roe, to their famous savory pancakes and more substantial dishes. Here the chefs share recipes for their popular dishes with stunning photography, and inspire readers to craft an unforgettable meal of textures, temperatures, aromas, and colors that excite all of the senses.

Salt Fat Acid Heat Mastering the Elements of Good Cooking hb by Samin Nosrat with foreword by Michael Pollan RRP \$49.99

While cooking at Chez Panisse at the start of her career, Samin Nosrat noticed that amid the chaos of the kitchen there were four key principles that her fellow chefs would always fall back on to make their food better: Salt, Fat, Acid and Heat. By mastering these four variables, Samin found the confidence to trust her instincts and cook delicious meals with any ingredients. Whether you want to balance your vinaigrette, perfectly caramelize your roasted vegetables or braise meltingly tender stews, Samin's canon of 100 essential recipes and their dozens of variations will teach you how.

Science of Cooking hb by Stuart Farrimond RRP \$45.00

How do I cook the perfect steak? Food scientist Dr Stuart Farrimond answers all these questions equipping you with the scientific know-how to take your cooking to new levels. Fundamental culinary concepts sit side-by-side with practical advice and step-by-step techniques, bringing food science out of the lab and into your kitchen. With intriguing chapters covering all major food types from meat, poultry and seafood, to grains, vegetables, and herbs – this book also includes myth busting information on vegan diets and cholesterol.

SousVide Basics 100+ Recipes for Perfect Results pb by Nutt RRP \$27.99

Everyday Thermo Cooking pb by Alyce Alexandra RRP \$39.99

Alyce Alexandra's seventh thermo cooker book, shows you how to get the best out of your thermo cooker. The Monday to Friday rush is covered with pre-prepared breakfasts, tasty lunchbox options and quick meals. Then, on the weekends, there are slow cooks, baked goods and investment flavour makers to stock up on. There's also an entertaining menu, creative ways to use up leftovers and sweet treats. With Alyce's collection of never-fail recipes it's easy to put nourishing and delicious food on your table every day of the week.

Electric Pressure Cooker Cookbook 200 Fast & Foolproof Recipes for Every Kind of Machine pb by Barbara Schieving \$29.99

BBQ Beer and B.S. Food to Your Bowl hb by Merv Hughes RRP \$40.00

A barbecue cookbook featuring favourite BBQ recipes from cricket legend Merv Hughes, along with cricket & BBQ anecdotes from Merv. It's summer. It's Merv Hughes. Who doesn't love a BBQ & a yarn? Perfect Christmas present.

Texas Slow Cooker 125 Recipes for the Lone Star States Very Best Dishes pb by Cheryl Jamison RRP 27.99

Slow Cooked Modern 150 Recipes for the Way We Cook Today pb by Liana Krissoff RRP \$39.99

Grill Fire 100+ Recipes and Techniques for Mastering the Flame hb by Lex Taylor RRP \$37.99

Home Sausage Making 4th Edition pb by Mary Reilly RRP \$34.99

Roast The New Classics hb by Louise Franc RRP \$39.99

Venison the Slay to Gourmet Field to Kitchen Cookbook hb by Jonathon Wipfli RRP \$29.99

Good Together Drink and Feast with Mr Lyan and Friends hb by Ryan Chetiyawardana RRP \$39.99

Good Together sees Mr Lyan call on his many friends from the world's best restaurants to share their favourite dishes, and shows how a great feast and delicious cocktails can easily be part of everyone's lives and social gatherings. The book covers a range of occasions and holidays and mixes world-class cocktails to suit recipes contributed by chefs including Nuno Mendes (Chiltern Firehouse), James Lowe (Lyle's), Nieves Barragan Mohacho (Barrafina), Roca (El Cellar de can Roca), Robin Gill (The Dairy), Tien Ho (Whole Foods) and Richard Hart (Tartine) and others. A masterclass in how to create a home gathering with impact.

Canapes hb by Victoria Blashford-Snell RRP \$24.99

Little Book of Jewish Appetizers hb by Leah Koenig RRP \$29.99

Finger Food from the Grill hb by Andreas Rummel RRP \$42.99

Grill My Cheese From Slumdog Grillonaire to Justin Brieber 50 of the Greatest Toasted Cheese Sandwiches hb \$24.99

Broth to Bowl Mastering the Art of Great Soup from Six Simple Broths hb by Drew Smith RRP \$39.99

Soulful Baker From Highly Creative Fruit Tarts and Pies to Chocolate Desserts and Weekend Brunch hb by Julie Jones \$39.99

"Julie bakes with love. It's her secret ingredient." Pierre Koffmann. Using natural and colourful ingredients, considered decoration, and beautiful pastry designs, Julie Jones provides ideas on how to make bakes that beg to be presented in a way that feeds your soul as well as your stomach. Across the 175+, heavily illustrated pages, you'll find chapters on: -Fruit Tarts and Pies, Cakes, Bakes and Treats, Bread and Yeasted Dough, Chocolate, Desserts and Weekend Breakfast and Brunch.

Salted Caramel Dreams Over 50 Incredible Caramel Creations hb by Chloe Timms RRP \$24.99

Cocolat Extraordinary Chocolate Desserts hb by Alice Medrich RRP \$65.00

One of America's leading chocolatiers and the founder of the famous Cocolat shops shares the secrets behind her decadent, European-style desserts in this beautifully illustrated, easy-to-follow guide. With the guidance of this lavish book, home cooks and budding pastry chefs can make their own renditions of the shop's sophisticated confections. This newly revised edition features a new introduction, new chocolate chart with advice on ingredients and updated resources and equipment sections. A must for your collection.

Teatime in Paris! A Walk Through Easy French Patisserie Recipes hb by Jill Colonna RRP \$24.99

Vegan Baker More Than 50 Delicious Recipes for Vegan-Friendly Cakes Cookies Bars & Other Baked Treats hb by Gulin \$34.99

What's Cooking hb by Joshua David Stein RRP \$22.99

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