



Major New Titles for APRIL 2010

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LIGHT OF LUCIA A Celebration of Italian Life, Love & Food hb by Luciana Sampogna (288 pages) RRP \$69.95

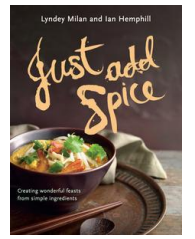
The energetic and passionate Luciana Sampogna, of the popular cooking school Cucina Italiana (located in Annandale), shares the rites of passage of the Italian woman from childhood to motherhood, mapped by Italian tradition, superstition and celebration through food. Learn why flour is god and be swept away by the romance of eating pizza on the back of a Vespa with your bello. This is Italian cooking from the heart. A simply wonderful book! We highly recommend this one!

JAMIE DOES... Spain, Italy, Sweden, Morocco, Greece, France Easy Twists on Classic Dishes Inspired by My Travels hb (360 pages) RRP \$60.00

This cookbook will celebrate the vibrant food of six very different countries. Cheap, short-haul flights and long weekend getaways have become increasingly popular and within a few short hours of the UK there are new and exciting worlds of food waiting to be discovered as Jamie finds out.

JUST ADD SPICE Creating Wonderful Feasts From Simple Ingredients by Lyndey Milan and Ian Hemphill (228 pages) RRP \$49.95

Spices are nature's gift to the home cook. They add depth, aroma and complexity to the simplest of foods, turning a barbecue into a feast and a family roast into a culinary event. Lyndey Milan, much-loved food and wine personality, and Ian 'Herbie' Hemphill, the king of spice, join forces to show you how to give ordinary dishes a flavour renovation with the simple addition of spice. Learn how to match spices with ingredients, and unlock the secrets of successful spice mixes. Beautifully photographed and packed with practical information, Just Add spice is your guide to creating sophisticated, restaurant-style flavours with a minimum of fuss, expense and time.

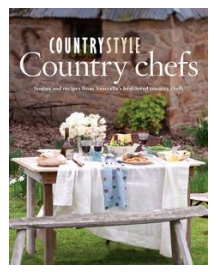


LOUKIE'S KITCHEN Recipes from the Legendary Cooking Classes pb by Loukie Werle RRP \$49.99

This new cookbook by best-selling author Loukie Werle is the result of 11 years of the cooking classes (located in Paddington) she started giving in 1998. With almost 500 recipes, all written in Loukie's simple, easy-to-cook style, it's a book that will inspire you to try new ideas as well as savour some timeless classics. Also available: Ingredients pb \$35.00.

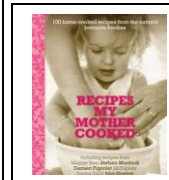
COUNTRY STYLE, COUNTRY CHEFS: Stories and Recipes from Australia's Best-Loved Country Chefs (224 pages) RRP \$39.95

Based on the popular *Country Style* magazine feature, this book is a collection of 90 recipes and stories from Australia's best-loved country chefs. Visit the food regions of Australia. Pick lemons with Maggie Beer in the Barossa Valley, cook Murray cod with Stefano di Pieri on the banks of the Murray, forage for mushrooms with John Cross in the Blue Mountains, and enjoy silverbeet harvested from Stefano Manfredi's kitchen garden in Killcare. With its stunning landscape and food photography, *Country Chefs* is about seasonality and local produce but, above all, it's about using the freshest ingredients available to create good, honest meals bursting with flavour.



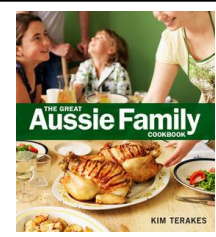
RECIPES MY MOTHER COOKED 100 Home Cooked Recipes from the Nation's Favourite Foodies and Personalities (224 pages) RRP \$29.99

In *Recipes My Mother Cooked* the nation's favourite chefs including Maggie Beer and Charmaine Solomon have come together to share the recipes their mothers cooked for them. Whether you fancy a quick and easy dish, traditional fare or something more exotic, this is the perfect place to find all the inspiration you'll ever need to feed your family and enjoy those special mealtime moments.



GREAT AUSSIE FAMILY COOKBOOK pb by Kim Terakes RRP \$35.00 **AVAILABLE NOW**

The Great Aussie Family Cookbook is packed with practical advice on how to feed your family day in, day out without boring the socks off them (or you). From quick and easy weeknight dinners and healthy lunchbox solutions to diverse and delicious meals to savour on the weekend (and an affectionate nod to dishes of the past), this book will give you plenty of inspiration to create food the whole family will love. With over 140 recipes to suit every taste, budget and occasion, *The Great Aussie Family Cookbook* is a celebration of good food for real families.



TASMANIA'S TABLE A Food Lover's Gde to Tasmania's Fine Food Drink & Restaurants hb by Paul County & Nick Osborne (400 pages) RRP \$59.95

Tasmania's Table is an indispensable culinary guide to one of the wildest and most beautiful produce-rich islands in the world. Celebrating the richness and diversity of Tasmania's table, the book takes you on a taste tour and shares the stories behind some of Australia's most sought after ingredients. Exploring lush pastures, hidden valleys and pristine coastal waters, here is a comprehensive guide to Tasmania's producers, Providers, beers and breweries, wines and wineries and restaurants. Also included are 120 delicious recipes from 50 of the most popular chefs that showcase the flavours of the island.



Also coming: THE 21st BIRTHDAY COOKERY BOOK OF THE CWA OF TASMANIA pb (240 pages) RRP \$24.95 MY KITCHEN: Easy Gourmet hb (192 pgs) RRP \$29.95 and MY KITCHEN: Dinner with Kids (192 pgs) RRP \$29.95

These are the first two titles in a new, down-to-earth series that deals with many of the kitchen dilemmas and challenges faced by modern men, women and families of all shapes and sizes. The *My Kitchen* series is written in a savvy style, packed with recipes that are nutritious, easy, budget-friendly and use only commonly available supermarket ingredients. Each title in the series addresses those who are time poor, or budget conscious so that cooking remains a joy. It celebrates good food, and the simple but important act of taking time to eat well. This series also recognizes the growing awareness of the quality and provenance of the food we eat, featuring fresh food wherever possible, with a license to cheat.



OUT OF THE BOTTLE pb by Sally Wise (256 pages) RRP \$24.99

Sally Wise has been a passionate preserver of fruits and vegetables for over three decades. Easy to make, nutritious and additive-free, preserves are sensational as stand-alone products - but that is just the beginning of their potential. A jam can be far more than an accompaniment to scones and cream, and a pickle is far more than a mere friend to meats or cheese. A simple dish can be turned into something sublime by the addition of a spoonful or two of home-preserved product - and that is why Sally's pantry shelves are lined with dozens of bottles of preserves each year, a veritable storehouse and toolbox from which to create amazing dishes. Also available: Year In A Bottle pb \$24.99 and Slow Cooker pb \$24.99

INDULGENCE Chocolate A Fine Selection of Sweet Treats hb (160 pages) RRP \$29.95

INDULGENCE Coffee A Fine Selection of Sweet Treats hb (160 pages) RRP \$29.95

Each book in this evocative and beautifully embellished series is a celebration of vintage style, a bygone era when dressing up, serving tea in fine china and writing personal thank you notes afterwards were regarded as simply good manners. The recipes include both the classics and new, more adventurous tastes and textures.

THE SALT BOOK Your Guide to Salting Wisely and Well, With Recipes pb by Fritz Gubler & David Glynn \$39.99

As Thomas Keller says without salt the taste of food is flat...insipid. From making your own salt to coking the perfect steak, from specialty flavoured salts to salty ice cream, the recipes and techniques in this gorgeous book range from the practical to the truly surprising. This comprehensive guide to today's bewildering array of salts and these recipes will enable you to tackle some of the fundamentals of salting - curing, pickling, brining and preserving - as well as pair the right salt, in the right amount, with the right dish. Full colour illustrations throughout. Also available: Great Grand & Famous Chefs pb \$49.99.

CURRY Fragrant Dishes from India, Thailand, Malaysia and Indonesia NOW IN PAPERBACK RRP \$39.95

New paperback edition of this ultimate cookbook for curry lovers.

A LITTLE TASTE OF THAILAND pb (256 pages) RRP \$29.95

New edition of this bestseller - other titles include: Morocco, India, Japan, Spain, France, Italy

Also coming: **RICE BIBLE pb by Anon (264 pages) RRP \$19.95**

**MASTERING THE ART OF FRENCH COOKING by Julia Child & Louise Bertolle
SLIPCASE (boxed set containing Volume I and Volume II paperback editions) RRP \$69.95**

Also available individually in paperback at \$39.95 each.

FRENCH WOMEN DON'T GET FAT COOKBOOK hb by Mireille Guiliano RRP \$35.00

The perfect, long-awaited follow-up to the bestseller French Women Don't Get Fat which sold over 20,000 copies. In Mireille Guiliano's first ever cookbook, Mireille serves up a wonderfully refreshing and alluring guide for the working woman, filled with inspiring woman-to-woman advice (and recipes). Beautifully produced 2 colour hardcover with over 100 deliciously simple recipes and narrative.

SEASONAL SPANISH FOOD hb by Jose Pizarro (240 pages) RRP \$45.00

Jose Pizarro's runs the kitchens at the Brindisa restaurants, named after the Spanish foods import company set up by his colleague Monika Linton. Brindisa was voted one of the top 5 tapas bars in London. Unbelievably, one of the first Spanish cookbooks in English to be written by a Spanish author. Pizarro was heralded as one of the leading Spanish chefs in 1080 Recipes hb \$69.95. 'This is a really lovely book written from the heart. It illustrates Pizarro's simple style of cooking which concentrates on good-quality ingredients while the pictures evoke a real sense of Spain.' Angela Harnett.

Also now available: **NEW PORTUGUESE TABLE hb by David Leite RRP \$64.95**

YES CHEF! 20 Great British Chefs, 100 Great British Recipes hb by James Winter & James Bulmer RRP \$65.00

Yes Chef! Is a celebration in words, pictures and recipes of the current brilliance of British cooking and British chefs. Includes Michael Caines, Mark Hix, Marcus Wareing, Fergus Henderson, Atul Kochhar, Theo Randall, Rowley Leigh, Matt Tebbutt and Nathan Outlaw.

JUST COOKING pb by Viki Geunes (176 pages) RRP \$115.00

Viki Geunes is no ordinary chef. Self-taught, and endowed with highly developed taste buds, he tirelessly tests the boundaries of culinary possibilities. Viki is regarded as one of the greatest chefs of his generation. Restaurant 't Zilte is his stage. In this book you can sample his single-minded personality and meet a unique, passionate talent.

Art meets gastronomy in **INTER SCALDES Cuisine & Art hb by Jannis Brevet (192 pages) RRP \$165.00**

MEXICAN FOOD MADE SIMPLE hb by Thomasina Miers (224 pages) RRP \$49.99

Everything you need to put together a fantastic Mexican feast at home.

COOKS JOURNEY TO JAPAN pb by Sara Marx Feldner and Noburu Murata.

A lovely introduction to the authentic foods eaten by everyday Japanese people.

THE FILIPINO COOKBOOK hb by Miki Garcia (112 pages) RRP \$32.00

MAYUMI'S KITCHEN Macrobiotic Cooking for Body and Soul hb by Mayumi Nishimura (160 pages) \$39.99

BIG BOOK OF NOODLES pb by Vatcharin Bhumitichr (176 pages) RRP \$34.99

Vatch has gathered recipes from his native Thailand and traveled across Asia to discover over 100 new and authentic recipes to tempt you away from your standard stir-fry.

200 FAST & EASY ARTISAN BREADS - No-Knead, One Bowl pb by Judith Fertig (344 pages) RRP \$29.99

The recipes are organized by difficulty to guide a baker in progressive steps. From baking a simple French loaf to pretzels, clear instructions with step-by-step illustrations assure success.

200 EASY HOME MADE CHEESE RECIPES

Features step-by-step instructions that eliminate all the guesswork. From cleaning to sterilization, every technique and process is explained clearly so that even a novice can create artisanal-quality cheeses. The book describes all cheese types and families, ripening and aging techniques and the kinds of milk and other components needed.

ME TOO COOKBOOK pb by Angela de Pourbaix RRP \$24.95

Over 100 easy dairy and gluten free family-friendly recipes with descriptions of food ingredients to avoid and why.

FINE WINES The Best Vintages Since 1900 hb by Michel Dovaz RRP \$85.00

