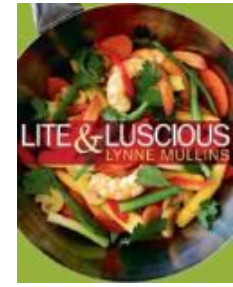




Major New Titles for FEBRUARY 2010

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Order your copies NOW



From Australian & NZ Authors:

LITE & LUSCIOUS pb by Lynne Mullins (160 pages) RRP \$26.99

Following the success of *Whip It Up* \$24.95, *Produce* \$59.95, *15 Minutes Flat* \$29.95 and *Fast Pasta Noodles Rice* \$29.99, Queen of Produce Lynne Mullins brings you her latest collection of quick and simple recipes for healthy midweek meals and casual weekend dinners. *Lite & Luscious* includes the best recipes for staying trim and eating well, including light soups, salads, snacks and more substantial stir-fries, pastas and barbecue plates. Lynne Mullins is an experienced and passionate food writer and bestselling author of seven cookbooks! Lynne writes for the SMH and Sun-Herald and also runs cooking segments on television and radio as well as at the monthly Good Living Growers' Market. Sure to be another bestseller!

Also coming: **CRUNCH TIME CkBk pb by Michelle Bridges (from TV MasterChef/ Biggest Loser) 224 pgs \$34.95**
CUISINE DU TEMPS JACQUES REYMOND hb by Jacques Reymond (288 pages) RRP \$60.00

Surprise, imagination, emotion, memory – these are the key elements behind the food of Jacques Reymond. *Cuisine du Temps* features Jacques (the chef's chef) classically based cuisine embracing Asian tastes and using the freshest produce that has made him one of the most outstanding food innovators of his time. This large format book with more than 100 stunning photographs will be a cookbook classic.

DECADENCE 2nd Edition hb by Philip Johnson (192 pages) RRP \$39.95

From acclaimed chef Philip Johnson comes this glorious collection of lush, decadent desserts that will have your taste buds tingling with pleasure. Whether you're out to impress or just to indulge, this is a book to treasure and adore. This is the second edition of Philip's popular dessert book in a great new format. Also available: *Classic Ecco* \$49.95 and *Bistro* \$36.95

FISH TALES hb by Tom Kime (192 pages) RRP \$45.00

From the wild salmon in the Yukon river in Alaska, to clams caught just off the coast of Vietnam, and rock lobster caught off Perth in Australia this book tells the stories of beautiful fish caught at sustainable fisheries, the fisherman that work there and their ocean-friendly fishing methods. Totally unique with its blended structure of great storytelling, beautiful dishes and exotic locations *Fish Tales* shows the importance of sustainable methods so fish remain a vital ingredient that we can all enjoy for years to come. Also available: *Street Food* hb RP \$39.95, *Exploring Taste & Flavour* pb \$49.95 and *Asian Bites* hb \$39.95

KHAM'S SAI MAE NAM

Influences On & Recipes from Kham Signavong's Award Winning Arun Thai Restaurant hb \$49.95

Legendary host and excellent chef Khamtane Signavong shares 80 of his delicious Thai recipes, reflecting the global influences which shaped the irresistible cuisine of Thailand and his own journey from a childhood on the banks of the Mekong River to his Arun Thai Restaurants in Sydney and Hong Kong. Beautifully produced and extraordinary price! Four new titles in the 'IT series' include – all 400 pages, fully illustrated and great value at only \$19.95!

BAKE IT pb WOK IT pb SPICE IT pb GRILL IT pb RRP \$19.95

Also in the new budget+ series new titles include:

FRIDGE, FREEZER, PANTRY: 150 Easy Recipes for Kitchen Staples pb by Ross Dobson (112 pages) RRP \$19.95 Other titles by Ross include: *Fired Up!* Pb \$34.95 and *Kitchen Seasons* \$45.00

FEED THE FAMILY: More than 80 Satisfying Recipes (112 pages) RRP \$19.95

COMMONSENSE COOKERY BOOK 1 Rev & Updated Edn pb by Home Economics Inst. of Aust (NSW

Division) First published in 1914 – now a new, cleaner and more spacious layout and an updated list of classic recipes, this is a book every household should have. Also still available: *Commonsense Cookery Book Anniversary Edition* hb RRP \$29.99
WORLD KITCHEN: THAILAND pb (256 pages) RRP \$34.95 and **WORLD KITCHEN: ITALY pb (256 pages) RRP \$34.95**

The first two titles in a new series of six culinary journeys exploring the influences of geography, climate, culture and tradition that have shaped some of the world's most popular cuisines. More than 150 recipes are featured, selected to best reflect the unique characteristics of each country's classic cuisine. Lavishly illustrated with location photographs as well as images of finished dishes and authentic cooking techniques. Inspiration for the cook and an evocation of a place many people will remember fondly from their travels and others will now yearn to experience. A culinary travel guide and cookbook all in one!

EVERYDAY COOKING pb by Jo Seagar RRP \$32.95

This revised and repacked edition of the best selling Lip Smack'n fast Cook'n Hunger Bust'n cookbooks is one cookbook you give to your newly married friends, to your children going flatting for the first time, to your newly widowed father, to anyone who's not a confident cook but who wants to cook good, basic food and get it right. Also: Jo Seagar Cook School Recipes pb \$39.95 Also coming: **A TREASURY OF NEW ZEALAND BAKING hb by Lauraine Jacobs RRP \$59.95**

Also coming: 'OUT OF' pad A notepad to record your shopping list RRP \$9.95

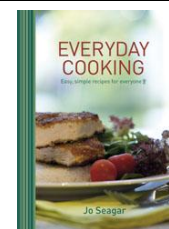
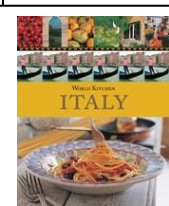
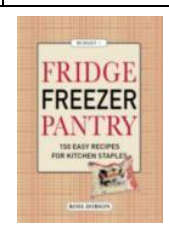
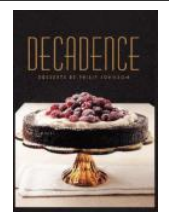
From UK/EU Authors:

NEWS HOT OFF THE PRESS! Coming in JUNE 2010!

FEAST hb by Heston Blumenthal (402 pages) RRP \$49.99 – advance notice of a special book coming in JUNE 2010!

This is the book of Heston Blumenthal's hugely successful TV Series "Feast". Have already created the impossible 'Drink Me' potion from "Alice In Wonderland" and reinvented Henry VIII's mythical 'Cockatrice', Heston is back for a second series of 6 incredible new feasts inspired by history, literature and legend. "Feast" is a mind-boggling and mouth-watering oray into the realms of the imagination. With characteristic inventiveness and attention to detail, Heston creates glorious feasts the likes of which the rest of us can only dream (or read). We suggest you ORDER copies now for June delivery!

Also coming: TAGINES & COUSCOUS hb by Ghillie Basan hb \$34.95 COMING IN MARCH 10 (ORDER NOW)



EUROPEAN FESTIVAL FOOD hb by Elisabeth Luard (544 pages) RRP \$49.99

From all over Europe from Scotland to the Mediterranean, from Hungary to Cornwall, Elisabeth Luard has collected descriptions of these traditional feasts and festivals, many of which she has experienced first hand, and hundreds of recipes for the dishes appropriate to them. *European Festival Food* is written with a scrupulous attention to detail and authenticity that is the hallmark of Elisabeth Luard's cookery writing, the recipes are peppered with hundreds of fascinating anecdotes and little know facts about local history and folklore. Starting with December the book is organized according to months of the year.

FINE WORDS DO BUTTER PARSNIPS hb by The Guild of Food Writers (208 pages) RRP \$44.99

A compilation of writings and recipes from the Guild of Food Writers to celebrate their 25th anniversary. This compilation is a record of how Guild members have shaped the British culinary scene over the last 25 years. It includes writings from the archives of award-winning authors Jane Grigson, Katie Stewart, Alan Davidson, Claudia Roden, to name but a few. From microwaves and E-numbers through Bread Campaigns and Nouvelle Cuisine to Food Blogs, this book covers the most striking food-related issues of the past 25 years. It is also a compendium of mouth-watering dishes, with recipes from Rick Stein, Antonio Carluccio, Mary Berry and many others. From Seafood Cocktail to Snail Porridge is not only a good read, it is a valuable historical resource and a great recipe book full of classic dishes of the last three decades.

CUISINIER GASCON: Memories & Meals of a Gascon Chef hb by Pascal Aussignac (240 pages) RRP \$65.00

Cuisine Gascon is Michelin-starred chef Pascal Aussignac's exquisitely evocative celebration of the food and culture of his native Gascony.

LUNCH IN PARIS A Delicious Love Story, with Recipes by Elizabeth Bard (384 pages) RRP \$35.00

Part love-story, part wine-splattered family cookbook, a delicious fish-out-of-water story for any woman who has ever suspected that lunch in Paris could change her life! Also available: *Shannon Bennett's Paris hb \$44.99* (it is fabulous!)

From American Authors: MY LIFE IN FRANCE pb by Julia Child (368 pages) RRP \$24.99

Follow Julia's extraordinary transformation from kitchen ingénue to internationally renowned (and internationally loved) expert in French cuisine. Bursting with Child's adventurous and humorous spirit, this book captures post-war Paris with wonderful vividness and charm. Also available: *Mastering the Art of French Cooking Vol 1 pb \$39.95 and Mastering the Art of French Cooking Vol 2 pb \$39.95 also book of the movie - Julie & Julia pb \$24.95*

CHOCOLATES AND CONFECTIONS AT HOME WITH THE CULINARY INSTITUTE OF AMERICA hb by Peter P Greweling (304 pages) RRP \$47.95

Following the success of *Chocolates and Confections hb \$87.95* – our bestselling confectionery title and THE absolute bible for confectionary professionals – there is now a comprehensive guide for home cooks. With over 150 full colour photographs and 84 main recipes with variations for almost every recipe – the stunning results in *Chocolates and Confections At Home* marry techniques, advice, troubleshooting and recipes for accessible candy making at the reasonable price of \$52.95.

ARTISAN BREADS AT HOME hb by the Culinary Institute of America (352 pages) RRP \$47.95

A comprehensive bread baking resource for all home bakers. With extensive explanations of ingredients from flour breakdowns to chemical reactions, and a thorough equipment guide, the first part of the book gives you all the information and guidance you need to get started making artisan breads. Subsequent chapters dealing with lean doughs to create ryes, multigrains, white and wheat breads, and Kaiser rolls. Artisan breads doesn't mean leavened bread—the Flatbreads chapter includes recipes and step by step tips for naan, lavash, pizza dough, and even English muffins. Later chapters include more advanced artisan bread baking. This substantial, must-have book features 170 full colour photos of finished breads and working techniques.

SPICE BASICS Everyday Cooking with Organic Spices hb by Sara Engram and Katie Luber with Kimberly Toque

Spice Basics offers more than 100 delicious recipes for using herbs and spices to add vibrant flavours to your food at breakfast, lunch, dinner and at any time in between. From Spiced Yogurt and Granola Parfaits, to Strawberry Salad with Cinnamon-Balsamic Vinaigrette, spiced Guacamole, Tarragon Chicken Potpie, Clove Spiced Caramel Corn, and more, this exciting cookbook is full of inventive recipes, information, and tips for using herbs and spices.

THE MODERN CAFÉ hb by Francisco J Migoya and the Culinary Institute of America (CIA) RRP \$87.95

The Modern Café will be a pioneer in the realm of modern café food – seamlessly combining the categories of food (breakfast items; artisan breads, pastry items, savory items, confections and chocolates, packaged shelf stable foods, and ice cream and other frozen desserts) and retail that is required for successful café.

THE BEST SOUPS IN THE WORLD hb by Clifford A Wright hb (480 pages) RRP \$32.95

Packed with 300 globe-trotting recipes such as Thai Mushroom and Chile Soup, Mexican Roasted Poblano and Three Cheese Soup, and Tuscan White Bean Soup, not to mention American classics like Cape Cod Clam Chowder, Old-Fashioned Chicken Noodle Soup, and Split Green Pea Soup. Sidebars delving deeper into the stories behind the recipes throughout the book.

HUMMINGBIRD BAKERY CUPCAKE KIT by Tarek Malouf (GIFT BOX) Includes booklet with 25 easy-to-follow recipes and 100 coloured papercases for stylish baking) RRP \$24.95 Also: *The Hummingbird Bakery Cbk hb RRP \$35.00*

ABSOLUTELY CHOCOLATE Irresistible Excuses to Indulge from the Editors of Fine Cooking (304 pages) RRP \$45.00

An indispensable cookbook for chocoholics, featuring 125 delicious, fool-proof recipes coupled with clear and dependable tips on buying and cooking with all types of chocolate.

DAM GOOD SWEET Desserts to Satisfy Your Sweet Tooth New Orleans Style hb by David Guas and Rachel Pelzel (176 pages) RRP \$39.99 Celebrates the southern sweet tooth, New Orleans style. Dessert book dedicated to 50 traditional Old South recipes, like moon pies, bananas foster, and beignets, from one of the country's top food destinations.

Also more stock of: **BABYCAKES Vegan, Gluten-Free, Sugar-Free Recipes from NY's Most Talked About Bakery hb by Erin McKenna (144 pages) RRP \$39.95 and MOMOFOKU hb by David Chang at only \$65.00**

Also: Champagnes and Chandeliers by Bernadette O'Shea arrived in late December – available now at RRP \$110.00

