



The Cookery Book e-newsletter **JUNE 2011**

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Established 1985

FROM PADDOCK TO PLATE Recipes from Australian Providores pb by Louise FitzRoy (256 pages) RRP \$27.99

The very best Australian produce is showcased in this collection of recipes and stories gathered by ABC Local Radio journalist Louise FitzRoy. Travelling around Australia on food safari for the popular ABC Rural Radio show The Cold Esky Challenge, Louise visited food producers of all descriptions and discovered the secrets of truffle finding, mango growing and fish farming. On her way she collected over 80 treasured recipes from local chefs, CWA members and the producers themselves, who have perfected ways of cooking their produce over many years. With a foreword by foodie Valli Little of delicious. magazine, this book will give insights into a way of life that urban dwellers know little about and take us into the agricultural heartland of Australia as well as offering authentic recipes from the people who know the produce best.

ESCOFFIER 2nd Edition hb by Auguste Escoffier Edited H.L. Cracknell RRP \$87.95

No cook should be without the original, unabridged translation of Auguste Escoffier's masterpiece "Le Guide Culinaire", a classic recipe reference resource which popularised haute cuisine as we know it when it was first published in 1903. This handsome new edition is a treasure-trove of over 5,000 recipes to guide chefs cooking along classic lines as well as inspire them with fresh ideas. These French dishes form the foundation of modern culinary art and with it the work of every trained chef, who rightly revere this fascinating historical document. An insight into the history and development of modern cookery and the route of French culinary art from the Victorian age to our own kitchens. This lavish new edition has been beautifully repackaged and includes a foreword by award-winning chef Heston Blumenthal. It's also been significantly reduced in price so that it can take its rightful place on the bookshelves of chefs, trainee chefs and students of the culinary arts, as well as anyone who enjoys taking cooking seriously. Auguste Escoffier is unquestionably one of the greatest cooks of all time. Invaluable companion for both amateur and experienced cooks.

NOTES FROM MY KITCHEN TABLE by Gwyneth Paltrow RRP \$39.99 – Available NOW

The Academy-Award-winning actress Gwyneth Paltrow is an icon of style and taste around the world. But for her, family comes above everything, and cooking and eating together are the key ingredients of a happy home. Now she has put her passion for food into her first cookbook which is full of 150 fresh, original and practical recipes (both healthy and indulgent) that all the family will love. Both accessible and inspiring, this beautifully illustrated and easy-to-use cookbook is full of lavish photographs, many featuring Gwyneth's family and friends. This is Gwyneth Paltrow as you have never seen her before - a busy working mum who understands the time pressures on all of us as well as the desire to cook delicious and original food. Inspired by precious memories of cooking with her father, it is a truly personal book that celebrates cooking with - and for - the ones you love.

HERE AND THERE pb by A.A. Gill RRP \$29.95 Coming to Australia very soon!

From acclaimed writer AA Gill comes this collection of travel pieces selected from his monthly column in Australian Gourmet Traveller - 'AA Gill is away'. Witty, acerbic and often moving, these pieces are far from standard travel writing fare. Touching on tourism, airports, world cuisine and countries including Madagascar, Iceland and Albania, Gill's perspective is often controversial and always unique. He ponders Italy's ability to turn organised crime into a tourist attraction, stumbles upon lobster-shaped coffins in Ghana, explains why Johannesburg is the luckiest place in the unluckiest continent and considers the great black lake of tears that immigration leaves behind. Here and There showcases the very best of Gill's hilarious and insightful travel writing, and is a must read for anyone who is curious about the world we live in.

VEGETARIAN pb by Alice Hart (256 pages) RRP \$39.99

The delicious recipes in this book will appeal to both vegetarians and meat-eaters - in fact this is the kind of food that makes you forget there is no meat on your plate. The 141 recipes include everything from starters, snacks, breakfast, brunch, lunch, salads and soups to quick-and-easy recipes, fine dining dishes and gorgeous desserts. You'll also find handy basics recipes for sauces and salsas, useful tips on how to improve your vegetarian diet, menu ideas and recipes for special occasions. This book will change your way of thinking about cooking without meat.

GINGER PIG MEAT BOOK hb by Tim Wilson and Fran Warde (336 pages) RRP \$49.99

Tim Wilson and Fran Warde have teamed up to create this comprehensive reference work and inspirational collection of recipes. For each type of meat, the book recommends the best breeds, advises which cuts suit which style of cooking and tells you what to ask your butcher in order to buy the best quality. There are more than 100 recipes, from Sticky citrus-marinated pork chops through Moroccan chicken with preserved lemons, to Slow-baked herb-crust leg of mutton. Through monthly farm diaries, the book also reveals what life is really like on a thriving British farm. Packed with specially commissioned photographs taken on the farm as well as in the kitchen by renowned photographer Kristin Perers, this is a uniquely beautiful and useful book.

MANGIA! MANGIA! hb by Teresa Oates and Angela Villella (256 pages) RRP \$39.95 – Available NOW

Mangia! Mangia!, Italian for Eat! Eat!, celebrates home-style Southern Italian food, based on traditional recipes and methods passed down through the generations. Authors Teresa Oates and Angela Villella are passionate in their quest to preserve the vibrant food culture of their parents' native Calabria, and to introduce new generations to the joys of simple, generous cooking with the freshest produce.

Also coming: **THE PUGLIAN COOKBOOK Bringing the Flavors of Puglia Home pb by Viktorija Todorovska**
MY ABUELA'S TABLE An Illustrated Journey Into Mexican Cooking hb by Daniella Germain (128 pages) RRP \$34.95

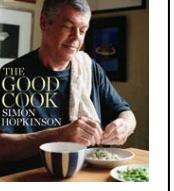
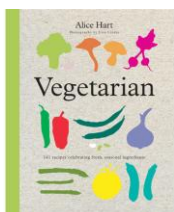
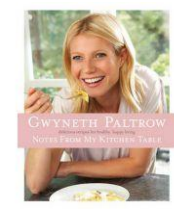
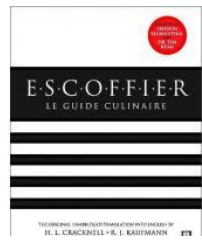
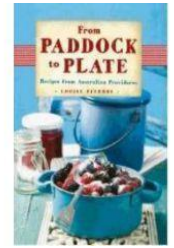
TOM AIKENS: EASY hb by Tom Aikens (288 pages) RRP \$59.95

GOOD COOK hb by Simon Hopkinson (304 pages) RRP \$59.95

Simon Hopkinson loves food and he knows how to cook it. Simon Says is the result of over 40 years' experience and is Simon's treatise on good food. He will reveal the everyday ingredients he can't live without, the cheap cuts that produce the best results and he will also show you how to make the best of them in over 100 recipes. Written with Simon's trademark perfectionism and precision, this is the book that all foodies will cherish for life. Full colour photography throughout and beautiful packaging – this is a cookbook to treasure.

Also coming: **WHAT'S FOR DINNER? Easy Recipes for Every Day of the Week pb by Michele Curtis RRP \$39.95**

200 recipes plus variations with full colour photography throughout.



MIX AND BAKE – now in paperback – by Belinda Jeffery RRP \$39.95

In Mix & Bake, she shares her 100 all-time favourite recipes for cakes, scones, muffins, biscuits, slices, quick breads, pies and tarts, in the hope that they will become your favourites too. Enjoy sweet treats such as macadamia and chocolate chip brownies and a gooey butterscotch peach cake or savoury goods such as dill, ricotta and parmesan muffins and pumpernickel and polenta soda bread. Other titles include: Belinda Jeffery Tried and True pb \$35.00 and Country Cookbook hb \$59.95

COUNTRY SHOW COOKBOOK: Home Cooking hb compiled by the Agricultural Societies Council RRP \$29.95

A selection of award-winning lunch recipes from the country. Substantial three course menu to delight family or guests, or a light lunch to break up a busy day, these tried and true recipes are just the ticket. Recipes that will warm your heart and fill your stomach.

Also coming: JAMES MARTIN DESSERTS – now in paperback – by James Martin (192 pages) RRP \$19.95

ESSENTIAL MEDITERRANEAN More Than 200 Step By Step Recipes pb (256 pages) RRP \$29.99

And ESSENTIAL BAKING More Than 200 Step By Step Recipes pb (256 pages) RRP \$29.99

Published in more than 20 languages, the hugely successful Essential series has now been revised with stunning new contemporary design and photography. It provides a comprehensive, hard-working guide to cooking techniques, expert tips and hundreds of timeless recipes. Essential Baking is packed with information on baking techniques, utensils and ingredients, along with step-by-step photography and special 'what went wrong' features, this book will guide any cook to baking success.

Also coming: SLOW COOKERS 2 100 New Recipes All In One Pot (192 pages) RRP \$19.99

PRESSURE COOKER COOKBOOK Home-cooked Meals in 4 Minutes pb by Dale Sniffen RRP \$29.95

AWW SOUP AND STEW FAVOURITES (176 pages) RRP \$29.95

FRENCH FRIES hb by Zac Williams (128 pages) RRP \$27.99

BAKING IS EASY! hb by Sally Hembrow and Toni Pedlow \$19.95 120 recipes – retro style in format.

MINI CUPCAKES hb by Leslie Fiet (96 pages) RRP \$27.99

Part delicious cupcake, part tiny pieces of art, mini cupcakes are the perfect treat to satisfy your cravings or entertain in style. Here are some great tips for making, baking and decorating these amazing creations.

SWEDISH BREADS AND PASTRIES hb by Jan Hedh (240 pages) RRP \$49.95

Translated from the Swedish, this collection offers many traditional baked goods along with a selection of other items from elsewhere in Europe which have recently become popular in Sweden. Handsomeley presented and with recipes provided both by metric weight and by volume, including the likes of wort bread, cardamom buns, and caraway crispbread.

SIMPLY GREAT BREADS Sweet and Savory Yeasted Treats from America's Premier Artisan Baker hb by Daniel Leader with Lauren Chattman (160 pages) RRP \$27.99

Featuring an array of delicacies made with yeast, this book provides a combination of easy and sophisticated recipes, with the keys to unlocking basics of working with yeasted doughs. It includes 50 treats that includes must-bake breakfast classics like crumpets and English muffins and three irresistible Bs: bagels, brioche and bialys.

ARTISAN BREAD MACHINE 250 Recipes for Breads Rolls Flatbreads and Pizzas (368 pages) RRP \$34.99

400 BEST SANDWICH RECIPES Ideas for Every Meal and Occasion pb by Alison Lewis (376 pages) RRP \$34.99

Simple to prepare yet sublime to eat – sandwich recipes for every occasion.

JAMS & JELLIES IN LESS THAN 30 MINUTES hb by Pamela Bennett (128 pages) RRP \$27.99

PUTTING UP MORE A Guide to Canning Jams Relishes Chutneys Pickles Sauces and Salsas pb by Stephen Dowdney (176 pages) RRP \$29.99

WELL DRESSED Salad Dressings from Vintage Restaurant hb by Jeff Keys (96 pages) RRP \$27.99

Well Dressed includes recipes for sweet vinaigrettes, tangy creamy dressings and rich warm dressings that dress up a green salad, pasta salad, vegetables or even marinate meat.

WHOLE FAMILY COOKBOOK Celebrate the Goodness of Locally Grown Foods pb by Michelle Stern RRP \$26.95

The only cookbook for parents and children that celebrates local, organic food families can make together.

500 VEGAN RECIPES hb by Deborah Gray RRP \$19.95 See our website for other bestselling titles in this series.

DINNER SECRETS GLUTEN-FREE Simply Stylish Recipes That Everyone Will Enjoy pb by Pamela Moriarty (224 pages) RRP \$39.99 – see website for a complete listing of Gluten free titles.

GLUTEN-FREE EDGE Get Skinny the Gluten-Free Way! pb by Gini Warner RRP \$29.95

FOOD INTOLERANCE MANAGEMENT PLAN pb by Sue Shepherd (264 pages) RRP \$35.00

PLATE TO PIXEL Digital Food Photography & Styling by Helene Dujardin (272 pages) RRP \$37.95

USBORNE COOKBOOK FOR BOYS hb (64 pages) RRP \$24.99 No-nonsense, no-frills cookbook written to appeal to boys 7+.

SEIZURE ISSUE ONE – FOOD \$14.95 A magazine that showcases Australian talent - unexpected and entertaining reading.

WHAT CAESAR DID FOR MY SALAD: Not to Mention the Earl's Sandwich Pavlovas Meringue and Other Curious Stories Behind our Favourite Food hb by Jack Albert (348 pages) RRP \$29.95

L'AUBERGE pb by Julia Stagg (288 pages) RRP \$32.99

The small commune of Fogas in the French Pyrenees has been thrown into turmoil by the revelation that the Auberge des Deux Vallees has been bought by an English couple and not by the Mayor's brother-in-law as had been expected. With everyone aghast at the idea of an English run restaurant and the certainty of gastronomic disasters, Mayor Serge Papon is in the mood to take revenge. Within hours of hearing the news, he has called an emergency Committee meeting and his machinations to force out the new owners have begun. But the Mayor hasn't reckoned on one of his deputies, Christian Dupuy, whose conscience always leads his politics. Refusing to condone Mayor Papon's calls to compulsory purchase the Auberge, he proposes an alternative solution which will prevent the Mayor from getting his own way. Or will it ...

Also coming a great list of authors in this new 'Great Food' Series – all small PAPERBACKS only \$9.95! Titles include:

A TASTE OF THE SUN: Great Food pb by Elizabeth David (112 pages)

RECIPES AND LESSONS FROM A DELICIOUS COOKING REVOLUTION: Great Food pb by Alice Waters (112 pgs)

MIDDLE EASTERN FEAST: Great Food by Claudia Roden (112 pages)

LOVE IN A DISH AND OTHER PIECES: Great Food by MFK Fisher (112 pages)

EXCITING FOOD FOR SOUTHERN TYPES: Great Food by Pellegrino Artusi (128 pages)

PLEASURES OF THE TABLE: Great Food by Jean Anthelme Brillat-Savarin (128 pages)

MURDER IN THE KITCHEN: Great Food by Alice B Toklas (96 pages)

