



The Cookery Book e-newsletter **SEPTEMBER '11**

44 Sailors Bay Road Northbridge NSW 2063 T: 02 9967 8211 F: 02 9967 8578
E: cookerybook@cookerybook.com.au W: www.cookerybook.com.au

Established 1985

Australian Titles for September include:

MY KITCHEN Casual Cooking At Home hb by Pete Evans (256 pages) RRP \$45.00

Fresh from hosting Channel 7's popular cooking show, 'My Kitchen Rules', bestselling author and chef Pete Evans brings cooking back to his home kitchen in My Kitchen. Focussing on casual home cooking as a lifestyle, Pete keeps it relaxed with fresh ingredients and flavours for every meal of the day. Featuring the dishes Pete loves to prepare for his family, My Kitchen offers all the inspiration you need to regularly cook simple, interesting meals that are bursting with flavour. Whether you want to create the ultimate seafood curry, a succulent sirloin with mint, lemon and chilli, or a classic lemon and lime cheesecake, My Kitchen is packed with fabulous meal ideas for the entire family. Other titles include: My Party \$49.95, My Table \$45, My Grill \$49.95 Fish \$39.95

CLASSIC E'CCO A Collection of Philip's Favourite Recipes from His Award-Winning Restaurant bistro e'cco pb (336 pages) RRP \$49.99

Classic e'cco is a compilation of the very best recipes from award-winning chef Philip Johnson. Reflecting his popular signature style, these recipes are a celebration of the dishes that have been a constant favourite over the past ten years with diners in his ever-popular Brisbane bistro, e'cco. Featuring starters, mains, side dishes and desserts, Classic e'cco reflects the true spirit of Philip's repertoire - full flavoured yet accessible food, using familiar and delicious ingredients to achieve unforgettable dishes. 250 best recipes from a critically acclaimed and award winning Australian chef with a growing profile. A consistent seller is now available with a fresh new cover. Other titles include: Eating In hb \$59.95 and Decadence (Desserts) hb \$39.95

SPANISH COOKING hb by Miguel Maestre (288 pages) RRP \$49.95

Miguel Maestre's childhood memories of growing up in Murcia in southeast Spain all happily revolve around cooking and eating in some way. This book is a collection of Miguel's favourites. He shares his culinary traditions, his childhood memories of growing up in a large household that revolved around cooking and eating, and his experience of working in some of the world's best restaurants. Miguel's passion for food and life is infectious. As he says, food cooked with love and passion tastes better - why do it any other way? Miguel Maestre has worked in the world's premier kitchens and has managed many top restaurants serving tapas, modern and traditional Spanish cuisine. His dark good looks and energy have also made him a television favourite, and his recipes have also appeared in gourmet food print media. His is the author of the best-selling Miguel's Tapas hb RRP \$45.00.

BISTRO Great French Food hb by David Bransgrove (240 pages) RRP \$45.00

Bistro is packed with the classic easy French food we all love. It is easy to prepare delicious to enjoy, recipes without pretense, no complicated techniques or expensive ingredients just good honest home cooking, French style. From the iconic onion soup to beef bourguignon and bouillabaisse, the best tarte au citron, delicious rillettes and comforting coq au vin and cassoulet, great salads and fabulous vegetable dishes. This will release your inner French chef and have your guests begging for more.

GEORGE PORGIE For Kids from 8 to 80hb by George Calombaris (224 pages) RRP \$39.95

Georgie Porgie, pudding & pie... You don't have to be a MasterChef to have fun in the kitchen. With the help of much-loved chef and MasterChef Australia judge, George Calombaris, you'll soon have your family and friends begging for more of your fabulous dishes. With easy-to-follow instructions and photographs that make cooking as easy as A B C, George will take you on a kitchen adventure featuring everything from family favourites like his famous spaghetti bolognese, pita bread and berry ice cream through to dinner-table dazzlers like slow-roasted pork belly, braised chicken and chocolate marshmallow soufflés. Other titles include: Press Club hb \$45.00 and Greek Cookery hb \$50.00.

MY TASTE OF SICILY hb by Dominique Rizzo (256 pages) RRP \$39.95

Sicilian-Australian chef Dominique Rizzo shares her treasured repertoire of elegant yet accessible Sicilian recipes - a combination of the family favourites she grew up with, authentic recipes collected during frequent trips back to Sicily and her own modern takes on the country's classic flavours.

Also coming: SPRING IN SICILY - in paperback - by Manuela Darling-Gansser (240 pages) RRP \$45.00

HOMEMADE Simply Delicious Food pb by Anna Gare (402 pages) RRP \$49.95

Home cooking is something that responds to what's in the market, what's in the fridge and who walks through the door. The tart you make on a hot summer night while your friend tells you about her new love affair will be very different from the one you cook in winter for your mother-in-law. That's what Homemade is all about. The simple dishes you'll find in this book have come straight from my family dinners, lunches and impromptu feasts with friends. If these dishes become favourites in your home I'll be happy. If they lead you to make your own dishes I'll be ecstatic. Anna Gare

COUNTRY WOMEN'S ASSOCIATION CLASSICS Over 400 Favourite Recipes hb by CWA (888 pages) RRP \$49.95

Traditional delights from the nation's favourite cooks. The cooking skills of CWA members are legendary and this collection brings together their very best recipes. Inside you'll find soups and stews, casseroles and pies, cakes, preserves, biscuits and slices. All the recipes use simple ingredients and are easy to make, yet have the indelible stamp of CWA sense and sensibility. Now you can learn from the experts!

WHAT'S FOR PUDDING? pb by Alexa Johnston (176 pages) RRP \$39.95

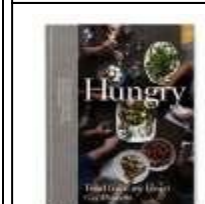
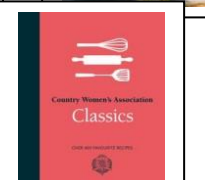
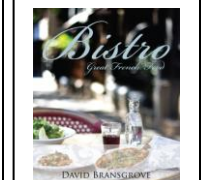
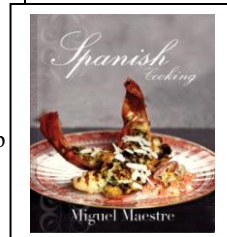
In What's For Pudding? Alexa Johnston brings together the sweet delights that have graced NZ tables for generations. Hot and cold puddings, as well as all kinds of baking, became a significant outlet for the creative genius of countless NZ women. The excellent recipes that they contributed to community recipe books are the source of many of the puddings Alexa Johnston has collected here and, although some of the recipes are very old, they are all delicious. Puddings may have become an occasional treat nowadays but a beautiful dessert or a simple family pudding will provide the perfect end to any special meal.

ALL-TIME AUSSIE FAVOURITES 64 Dinki-Di Recipes pb by Women's Day (144 pages) RRP \$14.95

This delicious tribute to everyday Aussie cooks is a must-have for every kitchen (great for tourists too!)

HUNGRY hb by Guy Mirabella (192 pages) RRP \$49.99

Guy Mirabella is a man of many passions. The way he cooks and writes about food is a reflection of them all: art, design, film, travel, music, his Sicilian heritage and his family. 'Hungry' is a lavish tribute to the food and spirit of generosity with which Guy approaches cooking. The recipes are a contemporary take on Italian home-style cooking - the food that Guy makes with so much care at home and at his cafe, where he cooks for the customers he treats like family.



SYDNEY MORNING HERALD 2012 GOOD FOOD GUIDE pb (352 pages) by Joanna Savill and Terry Durack \$29.95

The Sydney Morning Herald Good Food Guide gives Sydney diners expert advice on the many restaurants, bars and cafes in Sydney, from cheap and cheerful locals to fine dining for special occasions, keeping residents and visitors in touch with the best, most interesting, and most innovative places to dine in the city and suburbs, and further afield in regional New South Wales, as well as tips on dining highlights interstate and the wine regions of NSW. It also provides those all-important practical details such as opening hours, price ranges, whether a restaurant takes cards, what their wine list is like, and whether they are child-friendly and/or cater for vegetarians. Also available: Counter Pack of 10 copies \$299.95

THE AGE GOOD FOOD GUIDE 2012 pb (296 pages) by Janne Apelgren RRP \$29.95

The Age Good Food Guide 2012 offers more than 500 new reviews of the best places to eat and drink in Melbourne and country Victoria. With the most experienced team of reviewers, this book will give you the lowdown on the right place for any special occasion, as well as for a regular night out. Features include the best coffee, bars and gourmet cafes, alongside extensive coverage of eating out in every corner of our state. Also available: Counter Pack of 10 copies \$299.95

EATING & DRINKING GUIDE TO SYDNEY 2012 pb (384 pages) RRP \$29.95

Chief contributors: Anna Fedeles, Elizabeth Meryment and Helen Yee

EATING & DRINKING GUIDE TO MELBOURNE 2012 pb (384 pages) RRP \$29.95

Chief contributors: Michael Brady, Dale Campisi and Genevieve Gannon

Looking for that perfect venue? Want an 'it' eatery with killer beach views? Or a quiet, offbeat bar to meet up with friends? "Eating Out" is here to help! "Eating Out" are fresh, accessible guides to eating and drinking in Melbourne and Sydney. With sections on high quality restaurants, cheap-and-cheerful restaurants and the bars of the moment, these guides are a comprehensive compendium of the best places to go, on any budget, in Melbourne and Sydney. Rather than giving a blow-by-blow dissection of every meal, "Eating Out" has a fresh, breezy style, evoking the ambience of each venue and giving you the real feel of the eatery! With a fresh and breezy style, evoking the ambience and atmosphere of the places under review, you won't find stodgy blow-by-blow dissections of a single meal here. Also available: Counter Pack of 20 copies \$599.00

SOURDOUGH From Pastries to Gluten-Free Recipes pb by Yoke Mardewi (288 pages) RRP \$35.00

Following the hugely successful Wild Sourdough comes the next sourdough book to include not only bread but pastries, to gluten-free. Yoke's second book shows you how to create pastries, breads, cakes and buns. Also available: Wild Sourdough pb \$29.95

Also coming: CLASSIC SOURDOUGHS Revised Edition pb by Ed Wood (192 pages) RRP \$39.95

BREAD MAKING Crafting the Perfect Loaf pb by Lauren Chattman (288 pages) RRP \$19.99

HOW TO MAKE BREAD Step-By-Step Recipes for Yeasted Breads Sourdoughs Soda Bread and Pastries hb by Emmanuel Hadjiandreou (160 pages) RRP \$39.95

MAKE ME: PIZZA pb (128 pages) RRP \$16.99

Cooking your own pizza is easy! Packed with over 60 delicious, easy-to-follow recipes, Make Me: Pizza will turn your home kitchen into an Italian pizzeria. From classic margherita and four cheese toppings, to exciting contemporary flavour combinations, there are pizzas to suit everyone. Those looking for fresh and flavoursome or dead-simple options will also appreciate the selection of healthy and 'cheats' pizzas. A basics section including pizza doughs and sauces forms the foundation for all the recipes, and can be used for inspiration to create new and individual pizzas.

MAKE ME: WHOOPIES (128 pages) RRP \$16.99

Move over cupcakes and macarons, here come whoopies – the next big thing in baking! Make Me: Whoopies will introduce readers to the American cakey-cookie taking the world by storm. From classic flavour combinations such as double chocolate, pumpkin and vanilla, to more playful recipes such as green tea and cherry, rocky road and banana split, this book will introduce new and enthusiastic bakers, even those with limited skills, to the wonderful world of whoopies. Packed with simple recipes suitable for beginners, exciting decorating ideas and a basics section that will make creating your own personalised whoopies a breeze, Make Me: Whoopies is the perfect addition to any baker's kitchen.

AWW LITTLE SQUARES & SLICES hb by AWW (128 pages) RRP \$32.95

As the title suggests, this is a book full of delicious little squares and slices that can be eaten for morning or afternoon tea, as a lunchbox treat or as a heavenly after-dinner indulgence. Some of them are rich, luscious and decadent little mouthfuls (especially the ones made from chocolate and coffee, caramel and butterscotch and custard and cheesecake) some are more restrained (those made from oats and grains, and fruit and nut). They are all of them irresistible.

AWW KIDS IN THE GARDEN Gardening Craft Cooking pb by AWW (184 pages) RRP \$29.95

This delightful book introduces children to the joys of gardening. There's information on what to plant and when, how to prepare the soil and the right tools to use. Then there's the nitty gritty - how to grow herbs, vegetables, salad greens, mushrooms and flowers. Simple recipes show how to prepare, cook and store this bounty. And the fun really starts with instructions on how to make a scarecrow, paint pots, make a worm garden and press flowers.

Also available: AWW JUNIOR CHEF – Boxed Gift Set (64 page booklet with 3 utensils) RRP \$24.95

AWW VERRINES – Boxed Gift Set (64 page booklet with 4 glasses) RRP \$29.95

AROUND THE WORLD LITTLE KITCHEN pb by Sabrina Parrini (120 pages) RRP \$29.95

TROPICAL AND EXOTIC FLOWERS FOR CAKES hb by Alan Dunn RRP \$35.00

In this stunning new book renowned sugarcrafter Alan Dunn turns his attention to tropical and exotic flowers. Bolder, more stunning and more fantastic, these beautiful flowers are guaranteed to create a real impact whether used on a cake or as a decorative arrangement. A comprehensive introduction covering all the essential information on materials, tools, techniques and basic recipes.

Also coming: Bake Me I'm Yours...Cake Pops hb by Carolyn White (128 pages) RRP \$19.99

Bake Me I'm Yours...Whoopie Pies hb by Jill Collins & Natalie Saville (121 pages) RRP \$19.99

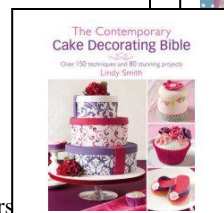
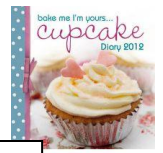
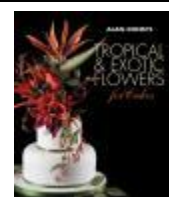
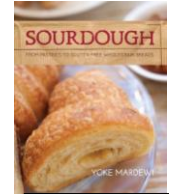
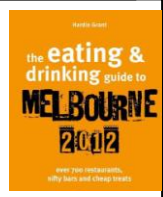
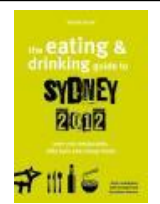
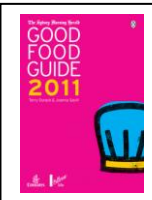
Bake Me I'm Yours...Cupcake Diary 2012 hb (128 pages) RRP \$19.99

CONTEMPORARY CAKE DECORATING BIBLE hb by Lindy Smith (160 pages) RRP \$39.99

The ultimate cake decorating and sugarcraft techniques book from best selling author Lindy Smith.

CHIC & UNIQUE CELEBRATION CAKES pb by Zoe Clark (128 pages) RRP \$29.99

Step by step illustrated instructions cover every essential technique such as piping, stencilling and using cutters



Overseas Titles Coming In September include:

MACARONS hb by Pierre Herme (208 pages) RRP \$39.99

Pierre Herme is universally acknowledged as the king of French pastry with shops in Tokyo, Paris and London. He is the best, and has even been described as a couturier of pastry. This is a man at the top of his art and there is no question his macarons are in a league of its own. Macarons are the aristocrats of pastry; these brightly coloured, mini meringues, daintily sandwiched together with gooey fillings, have become a holy grail for cookery fanatics and there are even food blogs dedicated to them. Now for the first time, all the macaron recipes from this most celebrated French patissier are published in English. The French language edition has been one of the most sought after cookbooks of recent years. And just like Pierre Herme's famous macarons, it would be difficult for any macaron book to surpass this one. There are 200 pages of recipes and beautiful food photography, and because making macarons is mostly about technique, rather than just a standard recipe, readers will appreciate the 32-step-by-step photo-illustrated instructions for making shells and fillings. All the classics are here like dark chocolate, praline, coffee, and pistachio, but others feature the more unusual macarons that Herme is justly famous for: Isfahan is one, with lychee, rose and raspberry, Arabesque with apricot and pistachio, Satine with passion fruit, orange and cream cheese, Mandarin and pink pepper, black truffles, balsamic vinegar as well as a bright-green macaron filled with fresh mint. Anyone interested in making macarons will find Pierre Herme's the best book in print!

LIFE ON THE LINE A Chefs Story of Chasing Greatness Facing Death and Redefining the Way We Eat hb by Grant Achatz (400 pages) RRP \$35.00 (Available now)

In 2007, chef Grant Achatz seemingly had it made. He had been named one of the best new chefs in America in 2002, received the James Beard Foundation Rising Star Chef of the Year Award in 2003, and in 2005 he and Nick Kokonas opened the conceptually radical restaurant Alinea, which was named Best Restaurant in America by Gourmet magazine. Then, positioned firmly in the world's culinary spotlight, Achatz was diagnosed with stage IV squamous cell carcinoma-tongue cancer. The prognosis was grim. Desperate to preserve his quality of life, Grant undertook an alternative treatment of aggressive chemotherapy and radiation. But the choice came at a cost. Skin peeled from the inside of Grant's mouth and throat, he rapidly lost weight, and he lost his sense of taste. Grant rarely missed a day of work. He trained his chefs to mimic his palate and learned how to cook with his other senses and the food was never better. Five months later, Grant was declared cancer-free, and in the months following, he received the James Beard Foundation Outstanding Chef in America Award. Life, on the Line tells the story of a culinary trailblazer's love affair with cooking, but it is also a book about survival, about nurturing creativity, and about profound friendship. Much-anticipated by followers of progressive cuisine, Grant and Nick's gripping narrative is filled with stories from the world's most renowned kitchens - The French Laundry, Charlie Trotter's, el Bulli - and sure to expand the audience that made Alinea the number-one selling restaurant cookbook in America last year. Also available: Alinea hb by Grant Achatz \$70.00

BOCCA Cookbook (Bocca di Lupo Restaurant UK) hb by Jacob Kenedy (480 pages) RRP \$69.99

Italy is a land of appetite, where life is embraced with passion, and food prepared with generosity and joy. But the cuisine is hard to define, as each region has its own rich culinary traditions - and so deep is the belief of locals that their food is the best, that often Italy's finest dishes are unknown from one place to the next. Jacob Kenedy, a self-avowed culinary magpie, travelled the length and breadth of the country over the course of a year, gathering up his favourite recipes - many of them obscure, some bizarre, all utterly delicious. Like the menu at Bocca di Lupo, Jacob's award-winning London restaurant, this book is a thrilling, exotic journey through the true flavours of Italy. The recipes in Bocca are a revelation, a portal to a side of Italy that is gritty, glamorous, seedy and mysterious. Be warned, this is a cookbook with teeth.

MARCO MADE EASY A Three Star Chef Makes It Easy hb by Marco Pierre White (208 pages) RRP \$55.00

Marco Pierre White approached his task 'to blow the lid off gastronomy' with a will and his 100 new recipes made from the bottles, packets and jars in his store cupboard - plus one or two fresh ingredients - will revolutionise life in the kitchen. The look and the approach are modern. Each recipe is photographed twice - showing the ingredients and the finished dish.

Also listed previously- FROM SEASON TO SEASON A YEAR IN RECIPES hb by Sophie Dahl (288 pages) RRP \$49.99

BARRAFINA A Spanish Cookbook by Sam & Eddie Hart (256 pages) RRP \$49.95

When Sam and Eddie Hart opened Barrafina, their no-reservations tapas bar and restaurant in London's Soho, they had no idea how successful it would be. Four years on and it is always packed, always stylish, always lively. And so is the food: together with their Basque-born head chef Nieves Barragan Mohacho, the Harts are cooking the best Spanish food in London today. In this cookbook, they share their secrets and recipes: this is not difficult, fancy restaurant food, but gutsy, fresh, sometimes delicate, sometimes hearty food, that a home cook will be able to prepare easily.

100 GREAT TAPAS hb by Pippa Cuthbert (144 pages) RRP \$17.99

FRENCH COUNTRY COOKING - now in hardback - by Elizabeth David (208 pages) RRP \$19.99

SUMMER COOKING - now in hardback - by Elizabeth David (234 pages) RRP \$19.99

SUMMER COOKING - new jacket edition in paperback by Elizabeth David RRP \$22.95

LA FAMIGLIA THE COOKBOOK hb by Alvaro Maccioni (240 pages) RRP \$39.99

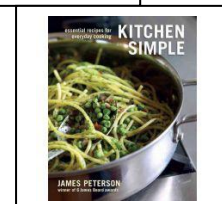
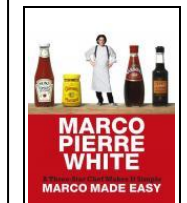
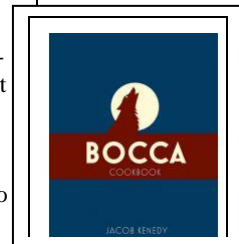
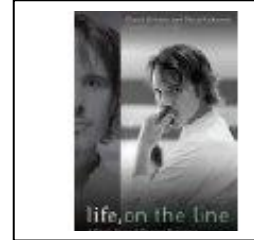
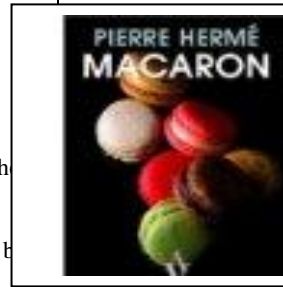
VIETNAMESE STREET FOOD pb by Tracey Lister and Andreas Pohl (192 pages) RRP \$39.95

KOKKARI Contemporary Greek Flavours hb by Janet Fletcher (224 pages) RRP \$49.95

IN AT THE DEEP END Cooking Fish from Venice to Tokyo pb by Jake Tilson (224 pages) RRP \$39.95

KITCHEN SIMPLE hb by James Peterson (256 pages) RRP \$59.95

With Kitchen Simple, James Peterson, one of America's most celebrated cookbook authors and renowned cooking instructors, delivers a definitive resource for the busy home cook. Elevating routine, weekday fare into exciting culinary creations, Peterson proves unequivocally that great food need not be complicated or time-consuming to prepare. More than 200 recipes are thoughtfully streamlined to require no more than thirty minutes of active prep time with delivery to the table in under an hour. For leisurely meals and celebratory occasions, there are also dozens of luxe dishes. And, from the master of sauces, comes a paired-down primer on making fool proof sauces. With Peterson's invaluable variations, cooks can confidently substitute harder-to-find ingredients with items already at hand. Additional advice on how to stock a pantry with staples to make every day cooking even easier, plus an inventory of truly indispensable kitchen tools make Kitchen Simple a go-to source of inspiration for cooks of all persuasions.



PROFESSIONAL CHEF Ninth Edition hb by The Culinary Institute of America (1232 pages) RRP \$92.95

"The bible for all chefs". (Paul Bocuse). Named one of the five favorite culinary books of this decade by "Food Arts" magazine, this is the classic kitchen reference top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works. Includes an all-new, user-friendly design that guides readers through each cooking technique, starting with a basic formula, outlining the method at-a-glance, offering expert tips, covering each method with beautiful step-by-step photography, and finishing with recipes that use the basic techniques. Also offers a global perspective and includes essential information on nutrition, food and kitchen safety, equipment, and product identification. Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step, from mise en place to finished dishes. Includes an entirely new chapter on plated desserts and new coverage of topics that range from **sous vide cooking** to barbecuing to seasonality. Highlights quick reference pages for each major cooking technique or preparation, guides you with at-a-glance information answering basic questions and giving new insights with expert tips. Includes 900 recipes, 800 gorgeous full-color photographs, full range of modern techniques and classic and contemporary recipes - the essential reference for every serious cook.

Also coming: **MATH FOR THE PROFESSIONAL KITCHEN pb by The Culinary Institute of America (320 pgs) \$42.95**
ON-PREMISE CATERING Hotels, Convention Centers, Arenas, Clubs and More 2nd Edn (496 pages) RRP \$84.95

ART OF BEEF CUTTING A Meat Professionals Guide to Butchering and Merchandising
How to Buy Cut and Cook Great Beef, Lamb, Pork, Poultry and More hb by Kari Underly RRP \$62.95

The ultimate guide to beef fundamentals and master cutting techniques An ideal training tool - perfect for use in restaurants, foodservice companies, and culinary schools, as well as by serious home butchers, this book provides clear, up-to-date information on the latest meat cuts and cutting techniques. Written by a leading expert in meat education, this comprehensive guide covers all the fundamentals of butchery and includes helpful full-color photos of every cut, information on international beef cuts and cooking styles, tips on merchandising and cutting for profit, and expert advice on the best beef-cutting tools. Colour and b&w photographs, illustrations and more than a dozen recipes.

FOR COD AND COUNTRY Simple Delicious Sustainable Cooking pb by Barton Seaver (304 pages) RRP \$34.99

This title offers a unique approach to fish that fosters sustainability both in the sea and on the farm. Even though there are hundreds of types of fish for sale, most chefs know only a few varieties. That's where Barton Seaver comes in with his unique approach: by combining all manner of fish (not just the familiar standbys) with loads of fresh vegetables, he fosters sustainability both in the sea and on the farm. Organised by season, "For Cod and Country" features only fish caught in those months (plus 'a fifth season' for farmed fish), along with ideas for preparation, seasonings and lists of alternate fish to substitute in inventive new dishes.

ARTISAN CHEESE MAKING AT HOME hb by Mary Karlin (256 pages) RRP \$45.00

Encourages do-it-yourselfers with approachable, easy-to-follow instructions to produce mouthwatering cheese at home. From quick and satisfying ricotta and panir to higher payoff cheeses like triple creme camembert, tallegio, and blue gouda--all of the featured cheeses can be made with readily available milks and common kitchen equipment. This comprehensive, four-color tome embraces the full range of contemporary artisan-style cheeses. Written by an experienced cooking teacher and filled with cheese-making tips from some of today's most influential cheese makers, Artisan Cheese Making at Home proves that hand-crafting cheese is not only easy, but also a fascinating and rewarding process. See website for additional 'cheese' titles.

CLASSIC VEGETARIAN COOKERY hb by Arto der Haroutunian (288 pages) RRP \$29.99

In 1970, in partnership with his brother, Arto der Haroutunian opened the first Armenian restaurant in Manchester which eventually became a successful chain of six restaurants and two hotels. Given his passion for cooking it was a natural progression that he should then begin to write cookery books as they combined his love of food with his great interest in the history and culture of the region.

BITE BY BITE 100 Stylish Little Plates You Can Make For Any Party hb by Peter Callahan (256 pages) RRP \$75.00

This celebrated caterer knows how to throw a party. With a career spanning more than two decades and a client list including celebrities, politicians and Fortune 500 companies. Peter has earned a reputation for creating hors d'oeuvres that are as inventive and beautiful as they are delicious. A two-sip shot cleverly matched to a small bite is an incredible icebreaker, especially when the appetizer is playfully served on an edible spoon or inside a miniature Chinese take-out container. Includes 100 recipes for the home cook, ranging from savoury to sweet, comfort food to haute cuisine. Also includes a "Kitchen Tools and Conveniences" section.

GLUTEN-FREE ASIAN KITCHEN pb by Laura B Russell (208 pages) RRP \$39.95

Asian food is usually off-limits because its signature ingredients--noodles, soy sauce, and oyster sauce--typically contain wheat. This book shows home cooks how to convert the vibrant cuisines of China, Japan, Korea, Thailand, and Vietnam into gluten-free favourites. Authentically flavoured dishes such as Crispy Spring Rolls, Gingery Pork Pot Stickers, Korean Green Onion Pancakes, Soba Noodles with Stir-Fried Shiitake Mushrooms, Salt and Pepper Squid, and Pork Tonkatsu will be delicious additions to any gluten-free repertoire. Also coming: **GLUTEN FREE DESSERT BIBLE pb by Anon (264 pages) RRP \$14.95**

VINTAGE TEA PARTY BOOK pb by Angel Adoree (304 pages) RRP \$35.00

Vintage Patisserie is a vintage hosting company offering bespoke tea parties from a bygone era. This book has it all!

Also coming: **COOKIEPEDIA hb by Stacy Adimando (160 pages) RRP \$26.95**

CHOCOLATE WARS From Cadbury to Kraft 200 Years of Sweet Success and Bitter Rivalry pb RRP \$24.99

COOKING WITH COCO Family Recipes to Cook Together hb by Anna Del Conte (288 pages) RRP \$45.00

DOODLE COOK pb by Herve Tullet (48 pages) RRP \$16.95

Welcome, young art-chefs - your moment has come! The table is set and your ingredients await: an empty plate, color pens and - most important of all - your imagination! Now, add a dash of squiggles there, a handful of zig zags for flavor - and voila! Here are 17 art-recipes, created by masterchef Herve Tullet. Follow the recipes and learn how to create a scribble sandwich, a thousand layer cake and chef's surprise - and then add your own decoration to taste.

THE AUSTRALIAN WINE ENCYCLOPEDIA - now in paperback - by JAMES HALLIDAY (400 pages) RRP \$45.00

A must have for wine lovers!

