



Major New Titles for **OCTOBER 2010**

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QUAY – Food Inspired by Nature hb by Peter Gilmore (288 pages) RRP \$95.00

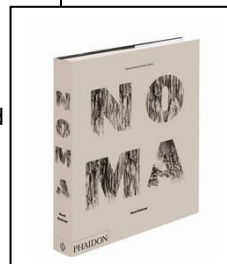
From the culinary genius Peter Gilmore, one of the top 50 chefs in the world, comes this eagerly-anticipated book. Quay's stunning design and photography perfectly echoes Peter's nature-based philosophy and the organic presentation that is synonymous with the fine dining experience at Quay. Peter's recipes, including the irresistible eight-textured chocolate cake and his signature iridescent sea pearls, will take you on an inspirational adventure, exploring flavour, texture and technique. Start with a single component, build to a show-stopping dish or simply enjoy the visual and culinary journey.

Author Signed Copies Available – order your copies NOW!



NOMA – Time and Place In Nordic Cuisine hb by Rene Redzepi (320 pages) RRP \$69.95

Rene Redzepi has been widely credited with re-inventing Nordic cuisine. His Copenhagen restaurant, Noma, was recognized as the best in the world by the San Pellegrino World's 50 Best Restaurant awards in 2010 and received the unique 'Chef's Choice' award at the same ceremony in 2009. Redzepi operates at the cutting edge of gourmet cuisine, combining an unrelenting creativity and a remarkable level of craftsmanship with an inimitable and innate knowledge of the produce of his Nordic terroir. Featuring over 90 of Redzepi's recipes, a foreword by artist Olafur Eliasson, an introduction by Danish food journalist Rune Skyum-Nielsen, a look at the history, background and workings of Noma, accompanied by beautiful photography, the book is a detailed showcase of the spectacular and unique Noma, and Redzepi's deep connection with Nordic cuisine.



MY PARTY – Canapes and Cocktails hb by Pete Evans (256 pages) RRP \$49.95

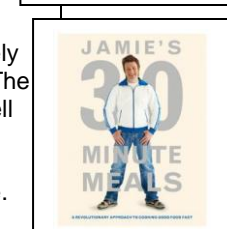
Bestselling chef and author Pete Evans teams up with mixologist Mark Ward to make the job of hosting a cocktail party as easy as choosing a theme. Pair delectable chilli beef empanadas with the ultimate margarita, team strawberry shortcake with a classic champagne cocktail or enjoy peking duck pancakes alongside tangy lychee martinis. Each chapter offers an array of delicious recipes accompanied by a selection of the perfect drinks to match. Also available: My Grill hb \$49.95, My Table pb \$45.00 and Fish pb \$39.95.

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JAMIE'S 30 MINUTE MEALS hb by Jamie Oliver (316 pages) RRP \$49.95

Jamie's 30-Minute Meals proves that, by mastering a few tricks and being organized and focused in the kitchen, it is absolutely possible, and easy, to get a complete meal on the table in the same amount of time you'd normally spend making one dish! The 50 brand-new meal ideas in this book are exciting, varied and seasonal. Includes main course recipes with side dishes as well as puddings and drinks. Jamie has written the recipes in a way that will help you make the most of every single minute in the kitchen. This book is as practical as it is beautiful, showing that with a bit of preparation, the right equipment and some organization, hearty, delicious, quick meals are less than half an hour away. You'll be amazed by what you're able to achieve.



KITCHEN Recipes from the Heart of the Home hb by Nigella Lawson (480 pages) RRP \$69.95

A big, compendious, comfortable, informative and utterly engaging book, Kitchen brings us feel-good food for cooks and eaters, whether express-style and exotic-easy during the week, or leisurely and luxuriating (in the spirit of How to be a Domestic Goddess and Feast) at weekends or for occasions. Divided into two parts - Kitchen Quandries and Kitchen Comforts - Nigella gives us the wherewithal to tackle any situation. But real cooking is often about leftovers, too, so here one recipe can lead to another.. This isn't just about being thrifty but about demonstrating how recipes come about, giving new inspiration for last-minute meals and suppers. Nigella rounds up her kitchen kit must-haves (telling us, too, what equipment we don't need) and highlights individual ingredients both basic essentials and modern-day life-savers.



BILL'S BASICS hb by Bill Granger (256 pages) RRP \$49.99

The New York Times credited him with re-inventing the scrambled egg... Now, Bill Granger, restaurateur, television chef and food writer, works his magic on 100 other classic dishes from across the globe. Bill draws on his fondest food memories, then simplifies techniques, minimises fussy ingredient lists and gives these dishes a modern twist that's in tune with our busy lives and passion for fresh, healthy flavours. From Thai beef salad to lamb tagine, coq au vin to chocolate brownies, Singapore noodles to jam tart, this is the cheats guide to making the recipes every home cook wants to master.



FRENCH KITCHEN hb by Serge Dansereau (320 pages) RRP \$59.99

In this beautifully photographed and designed cookbook from leading chef Serge Dansereau, you will find 230 classic French recipes for the home kitchen, all carefully developed to make French food accessible to the everyday Australian cook. Combining expert French technique and wonderful Australian produce, Serge shares with us the kind of food he cooks at home, these recipes bring us the style and flavours of everyday French cooking and offer us the chef know-how that helps turn good dish into a great one. These recipes also offer seasonal or store cupboard variations. By substituting an ingredient, you can turn a summer dish into a winter one or adapt it to suit whatever you have in your pantry. Includes recipes for every time of day as well as a chapter on cooking for kids.

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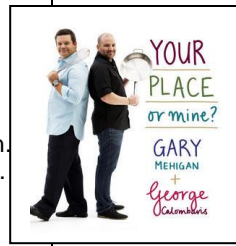
TESSA KIROS – FOOD FROM MANY GREEK KITCHENS hb (336 pages) RRP \$69.95

No one captures the spirit and soul of a place quite like Tessa Kiros. Her best-selling cookbooks Twelve pb \$49.95, Falling Cloudberry hb \$69.95, Apples for Jam hb \$69.95, Piri Piri Starfish hb \$65 and Venezia hb \$65 have taken lovers of food and armchair travellers on adventures in her favourite places. Who better than Tessa to take you on a colourful and magical journey into the kitchens of her friends and family, cataloguing the traditional foods for festivals, feast days and fasting in her own enchanting way. Features more than 115 traditional Greek recipes and stunning photographs shop on location in the Greek Islands, making this the perfect gift for Christmas and all year round. Also available: Venetian Journal hb \$39.95.



YOUR PLACE OR MINE? hb by Gary Mehigan and George Calombaris (280 pages) RRP \$49.95

Forty-three ingredients, eighty-six recipes and two of Australia's best-loved chefs trading skills and comparing talents. Go behind the scenes and into the kitchens of George Calombaris and Gary Mehigan. Discover their favourite ingredients – from saffron to salmon – and the art of pulling together unforgettable dishes. Learn the techniques of two consummate professionals and MasterChef Australia judges: the art of making a great soufflé, melt-in-the-mouth ravioli and the perfect panna cotta. Then join the boys at home as they reveal the simple pleasures of family favourites given a restaurant renovation. Inspiring, instructive and fun, Your Place or Mine? celebrates good produce, great cooking and a legendary kitchen friendship. **Also coming: THE PRESS CLUB Modern Greek Cookery hb by George Calombaris - new jacket design RRP \$45.00**



COOK LIKE AN ITALIAN hb by Tobie Puttock (232 pages) RRP \$49.95

An international best-seller Tobie Puttock lived in Italy as a young chef. On his most recent trip, he travelled to the great cities of Venice, Milan, Genoa, Florence, Rome and Naples, and to the lesser-known Ponte di Legno, Parma, Lucca, Panzano and Ascoli Piceno. Join Tobie as he revisits old haunts, checks out new places and samples the food and culture. Meet the people he stayed with and cooked with and learn iconic dishes and new twists on old standards. With 100 recipes and a rich array of travel and food photography, Cook Like an Italian is your passport to authentic Italian cooking.



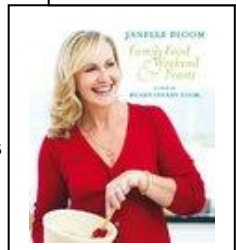
MIGUEL'S TAPAS hb by Miguel Maestre (256 pages) RRP \$45.00

Miguel has brought energy and passion to his book - authentic tapas from Miguel's Spain. The serving of tapas is designed to encourage conversation and Miguel brings us tapas for all times of the day. Tapas brings together small morsels of food to create a meal for good times with friends. Miguel Maestre worked in some of Sydney's premier kitchens including Bather's Pavilion, Bel Mondo and Cru, before taking up a position at Minus 5 at Circular Quay. Miguel became Head Chef of Tony Bilson's Number One Wine Bar at Sydney's Circular Quay. Working under his friend and mentor Manu Feildel, he immediately made an impact on the Sydney food scene.



FAMILY FOOD & WEEKEND FEASTS pb by Janelle Bloom (256 pages) RRP \$ 39.95

More family favourites from Janelle Bloom, popular star of Ready Steady Cook and best-selling author of Fast Fresh & Fabulous and Fab Food for Family and Friends. Family Food & Weekend Feasts has it all: quick, delicious meals you can whip up in minutes and lovely, leisurely recipes for those days when you have time to slow down and enjoy yourself in the kitchen. But whether it's a weeknight dinner or a sumptuous Sunday evening spread, Janelle Bloom's food is always a treat. In this new book, the popular TV cook presents her own everyday favourites as well as fabulous special occasion dishes. As always, she dishes up plenty of handy tips and tricks along the way, to help you get every recipe just right, every time.



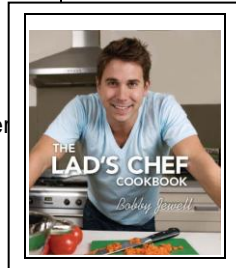
Also coming: **HUEY'S BLOODY GOOD RECIPES by Iain Hewitson – now in paperback – RRP \$35.00**

MUST EAT pb by Russell Blaikie (300 pages) RRP 49.95

Must Eat is the story of a classic French bistro food made with love and all the best produce; it's the story of respect and admiration for top quality growers and farmers; but mostly it's the story of Russell Blaikie. Russell is the owner and chef at Must Winebar in Perth. His wine consultant of six years has matched each recipe with a specific wine. With 150 colour illustrations.

MARGARET FULTON'S FAVOURITES pb by Margaret Fulton (256 pages) RRP \$39.95

Features more than 100 recipes with step by step instructions. Fully illustrated with a new modern design to attract a younger audience.

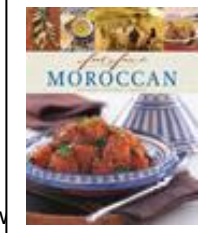


THE LAD'S CHEF COOKBOOK hb by Bobby Jewell (224 pages) RRP \$35.00

This book provides you with recipes for every occasion – dinner party, romantic dinner, barbecue, Friday night with your mates, or just something to make you feel better when you have a hangover. Includes 70 simple, easy to follow recipes with insider tips on simplifying recipes, what to stock in your kitchen with, and how to impress.

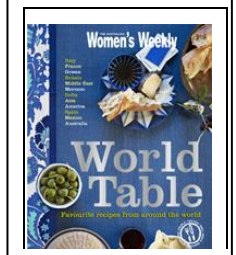
FOOD FASHION FRIENDS hb by Fleur Wood (224 pages) RRP \$59.95

Cookbook, style guide and photographic tour de force, this is a gloriously indulgent celebration of the pleasures of frocking up, decking out and cooking up a storm. Available now.



FOOD FOR FRIENDS SERIES – all paperbacks – (192 pages) RRP \$19.95

In a series that spans everything from casual barbecues to the tagines of Morocco, from nutritious ways with vegetables to the classic dishes of Italy, the recipes capture the spirit of a cuisine and the spirit of occasion. There are feature spreads on specific ingredients and techniques, step by step photos and suggestions for variations to the recipes. Titles in this fabulous new series include: **Barbecue, Desserts, French, Italian, Moroccan, Seafood, Spanish, Vegetables**



AWW WORLD TABLE Favourite Recipes from Around the World hb by AWW (512 pages) RRP \$69.95

World Table takes you on a culinary journey like no other. Embark on a world trip across countries and continents as each chapter delivers much-loved dishes marinated in national pride. This exquisite book features the best-known and best-loved recipes from around the world that have been passed down through generations. Discover the cooking of Italy, France, Greece, the Middle East, Morocco, India, Asia, Spain, Mexico, Britain, America and Australia. There are sumptuous photographs of the recipes, the landscape and the people of each country. Bon appetit!

AWW 12 DAYS OF CHRISTMAS hb by AWW (126 pages) RRP \$32.95

This beautifully designed book is the second in the Gift Series which began with the hugely popular High Tea. It brings you the food of the Christmas and New Year season. There's fabulous food for the big three days: Christmas Eve, Christmas Day and New Year's Eve, but there's also food for the days in between. We all have leftovers on Boxing Day and here are recipes for using them in interesting and delicious ways. There's picnic food, barbecues, beach, pool and boat food. There's food to take to the cricket or for watching it on TV as well as travelling food for the big car trip up the coast. As a bonus there are a few pages of table and tree decorations.

AWW CLASSIC CUPCAKES hb by AWW (238 pages) RRP \$34.95

The next title in the popular Classic series Cupcakes have taken over as the cake of choice for all occasions. These delightful and original little cakes are much more than just a treat for afternoon tea. You can serve them as a special dessert at a dinner party with a different cupcake for each guest or make cupcakes instead of a birthday cake for children. The cupcakes in this book look like little works of art, but the instructions on making them are clear and easy-to-follow.



SMH GOOD FOOD SHOPPING GUIDE 2011 pb by Helen Greenwood and John Newton (272 pages) RRP \$29.95

Journalist Helen Greenwood and food writer John Newton are dedicated and indefatigable food detectives who have scoured the city, suburbs and regions, discovering the best of the best in food shopping for all major world cuisines. In the Good Food Shopping Guide 2011 they provide lively, informative reviews of more than 450 specialist retailers in 30 mouth-watering categories. Plus there are handy maps to ensure each shopping trip is a total success. The Good Food Shopping Guide 2011 also recognises the hard-working folk who make an outstanding contribution to the vitality of the foodie culture in our city by conferring Awards for Excellence. The Awards event will take place on 4 October and will be celebrated in a special wrap-around feature in Good Living the following day.

FOODIES' GUIDE TO SYDNEY 2011 pb by Simon Thomsen (252 pages) RRP \$29.95

Food lovers know that when you want to enjoy a delicious meal at home, you need the best ingredients and the freshest produce. The Foodies' Guide to Sydney shows you where to find these essentials and much more, with reviews of Sydney's best bakeries, cheese specialists, boutique wine merchants, butchers, fishmongers, chocolate stores and coffee roasters. This year's guide features a brand new team of writers, headed by respected Sydney food writer Simon Thomsen. Simon Thomsen has been a fixture on the Sydney foodie scene for more than a decade. Most recently he was the co-editor of the SMH Good Food Guide for six years and is currently the Daily Telegraph restaurant critic and a columnist for The Punch. Aided in his quest for tracking down the best foodie hotspots of Sydney and beyond are acclaimed food writers and authors Leanne Kitchen, Elizabeth Meryment, Pauline Nguyen and Ross Dobson.

FOODIES' GUIDE TO MELBOURNE 2011 pb by Allan Campion and Michele Curtis (192 pages) RRP \$29.95

Discerning food writers Allan Campion and Michel Curtis have once again scoured the city in their search for the best produce, products and service. The Foodies Guide to Melbourne 2011 lets you in on where to find the best sourdough bread in Brighton, to the tastiest gyozas in Camberwell or the freshest mozzarella in Carlton. This year's edition is fully updated, with lots of reviews of new stores that have opened over the last year. It will also be printed in full colour for the first time and features a new, modern design. Allan Campion and Michele Curtis live, breathe and write food. Professional chefs and award-winning food writers, they are major contributors to the Australian food scene and have more than two dozen books to their credit.

HOW I COOK hb by Skye Gyngell (256 pages) RRP \$49.95

How I Cook focuses on the food Skye cooks for friends and family, with an original collection of over 100 recipes based around meal occasions - breakfast, Sunday lunch, alfresco eating, afternoon tea, simple weekday dinners, late night supper and celebrations - such as Christmas and Easter. Born in Australia, Skye Gyngell has worked as a chef in Sydney, Paris and London. Since 2004, she has been pivotal in establishing Petersham Nursery Cafe's reputation for excellent food and has received an impressive number of awards. Other titles include: A Year In My Kitchen and My Favourite Ingredients.

FOOD FROM PLENTY Good Food made from the plentiful, the seasonal and the leftover hb by Diana Henry RRP \$49.99

Our feelings about food and our attitude towards it are changing. Before long it won't just be considered sensible to care about how and what we cook and how much we waste - it will be unacceptable not to. But Food From Plenty is not another tome bemoaning global warming and dwindling fish stocks. It is a book about pleasure, about the great food you can have without spending loads of money or depleting the planet's resources. Diana Henry shows you how to save money by cooking ahead, using up gluts from the garden, and how to cook with respect for sustainability and resources. Her delicious recipes originate from all over the world - from Sicily to the Sahara - and turn 'going without' on its head to make it a pleasure.

FRENCH COOKING Classic Recipes and Techniques hb by V. Boue & C. McLachlan (512 pages) RRP \$75.00

Over 200 culinary techniques—the building blocks for how to cook any recipe—are demystified in this illustrated guide to French gastronomy. French Cooking offers the step-by-step kitchen techniques that are the secret to success. The book opens with a guide to the fundamentals of cooking: knife techniques (chopping, paring), cooking methods (braising, grilling, steaming, poaching, roasting), sauces, stuffings, eggs and dough. Each method is explained in text and photographs; 24 are further clarified on the accompanying ninety-minute DVD. Organized in courses, 125 classic recipes with each graded with a three-star rating so that home chefs can gauge its complexity—and expand their cooking abilities gradually with experience. 8 recipes from France's leading chefs offer the ultimate challenge. Cross references throughout to techniques, DVD footage, glossary terms, and related recipes make navigation easy. Practical resources complete the volume: visual dictionaries of kitchen equipment, cuts of meat, and types of herbs, grains, spices, legumes; a glossary; and indexes of the recipes, main ingredients, and culinary techniques. With an introduction by Paul Bocuse, this impressive volume is an essential guide for novice and established cooks alike.

Also coming: LA CUISINE hb by Francoise Bernard (648 pages) RRP \$75.00

La Cuisine is a beautiful and functional companion for any kitchen. Francoise Bernard set out to make classic French dishes accessible for everyone, paring away unnecessary flourishes to get down to a recipe's true essence.

REINVENTING FOOD FERRAN ADRIA The Man Who Changed the Way We Eat hb by Colman Andrews (240 pages) RRP \$39.95

Ferran Adrià has done things with food never dreamed of or attempted before. His story is entwined with the rise of elBulli. With no formal culinary training, Ferran took a traditional restaurant perched on a remote Catalan cliff-top, and placed it in the centre of the culinary map. Reinventing Food charts Adrià's transition from comparative obscurity to becoming the focus of massive media attention. Colman spent over a decade in conversation with Ferran and his account recasts Ferran's career trajectory on an absorbing, human scale. With unrestricted access to the chef and his family and friends, as well as decades of accumulated insights and interviews with prominent chefs and critics, Reinventing Food sheds new light on the most radical culinary innovator of our times. Lively and readable, and full of fresh insights, it will engage not just food-lovers of food, but anyone who enjoys a remarkable story: the story of how one young chef changed the gastronomic world, and reinvented food.

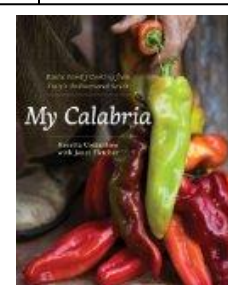
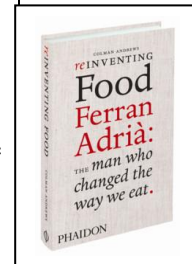
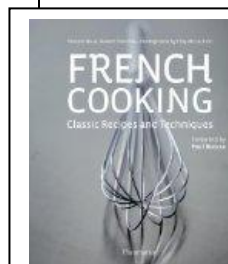
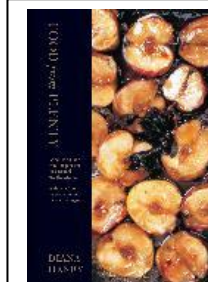
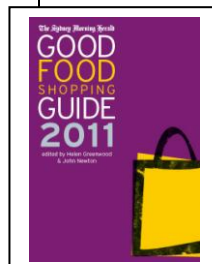
Also coming: SPANISH BIBLE pb by Anon (264 pages) RRP \$19.95

MY CALABRIA Rustic Family Cooking from Italy's Undiscovered South hb by Rosetta Constantino and Janet Fletcher (352 pages) RRP \$47.95

Recipes for easily accessible, fresh from the garden Italian food from a Calabrian native and 'bountiful good cook'. The first cookbook of a little-known region of Italy, My Calabria celebrates the richness of the region's landscape and the allure of its cuisine. This is a cookbook for our time: a reminders of how ingenious and resourceful cooks can create a gorgeous local cuisine.

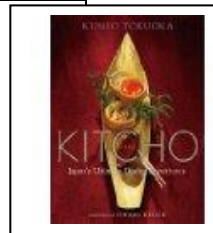
Also coming: RISOTTO WITH NETTLES by Anna Del Conte – now in paperback – RRP \$24.95

ENCYCLOPEDIA OF JEWISH FOOD hb by Gil Marks (672 pages) RRP \$52.95



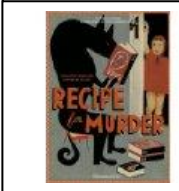
KITCHO Japan's Ultimate Dining Experience hb by Kunio Tokuoka (192 pages) RRP \$65.00

'This is Kitcho in a nutshell - exclusive, refined, and exotic, almost something dreamed rather than lived. The chef, Kunio Tokuoka, is one of the country's most famous, his restaurant a magnet for visiting European and American chefs and politicians, as well as, apparently, the occasional maharajah' New York Times. First ever behind the scenes look at Japan's #1 restaurant (3 stars in Michelin). Foreword by Thomas Keller, one of America's premier chefs and chef/owner of The French Laundry and Bouchon. Reveals the most sophisticated aspects of food culture. Highlights the philosophy, techniques, and high art of master chef Kunio Tokuoka.



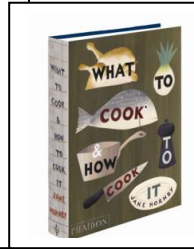
RECIPE FOR MURDER Frightfully Good Food Inspired by Fiction hb by Payany & Martin (144 pages) RRP \$39.95

Frightfully good food inspired by fiction. 32 great heroes and villains of literature lure the reader into the kitchen to sample their signature recipes. Esterelle Payany shares to die for recipes inspired by scoundrels from popular literature. Each chapter opens with an excerpt from the original story and quirky illustrations by Jean-Francois Martin featuring the criminal and his recipe. The Big Bad Wolf roasts three little pigs in their blankets while Snow White's stepmother concocts bewitching caramel apples. This spirited collection drawing from fairy tales, literary classics, and contemporary favourites is as entertaining as the recipes are scrumptious. Recipe for Murder would be a crime to pass up this diabolically scrumptious book!



WHAT TO COOK AND HOW TO COOK IT hb by Jane Hornby (416 pages) RRP \$59.95

The ultimate step by step book of anyone who wants to cook their favourite meal to perfection - suitable for everyone from beginners to keen cooks. 100 clear and simple recipes for everyone's favourite dishes, from spaghetti carbonara to the perfect roast chicken or prawn pad thai. Clearly illustrated with over 800 photographs showing the steps and ingredients for each recipe. From breakfasts and brunches to sharing plates, main courses and delicious desserts, the book creates the perfect repertoire for everyday cooking and entertaining.



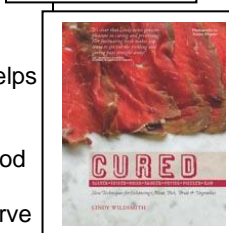
MADE BY HAND Natural Foods to Nourish and Delight hb by Julie Le Clerc RRP \$39.95

Julie Le Clerc returns to her signature style, producing a stunning book of simple yet nutritious dishes that will delight your senses. Julie works with organics, wholefoods, gluten-free foods and even super foods without once invoking the clichés that too often accompany these. Simple. Flavourful. Nutritious. Delicious. Also available: Made In Morocco pb \$35.00



CURED Slow Techniques for Enhancing Meat, Fish, Fruit & Vegetables pb by Lindy Wildsmith (288 pages) \$39.95

Cured features all the guidelines, recipes and ingredients any home cook needs to create intense flavours and delicious cured specialities through salting, spicing and marinating, drying, smoking, potting, pickling and raw food. A truly global compendium of deliciously preserved dishes. Cured presents a collection of new recipes using ancient techniques. The book also combines full instructions with beautiful photography showing how curing is an easy and addictive process.



COMPLETE BOOK OF BUTCHERING, SMOKING, CURING AND SAUSAGE MAKING How to Harvest Your Livestock & Wild Game pb by Philip Hasheider (256 pages) RRP \$34.99

Here is the ideal hands-on guidebook for self-sufficient farmers, ranchers and hunters with step by step instructions on butchering beef, venison, pork, lamb, poultry and goats. Time-tested advice on how to cure the meat by smoking or salting helps you preserve your harvest. A final section explains how to make sausages. Numerous mouth-watering recipes are included.

CONNOISSEUR'S GUIDE TO FISH AND SEAFOOD hb by Wendy Sweetser RRP \$24.95

Offers detailed advice about when, where and how to buy sustainable fish and how to prepare, cook and serve fish and seafood to best advantage.

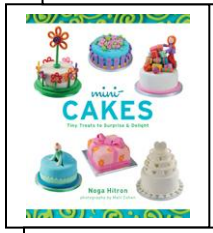
CONNOISSEUR'S GUIDE TO MEAT hb by Jennie Milsom RRP \$24.95

An indispensable guide to cut through the confusion, identifying the different cuts and explaining how to prepare, cook and serve meat to best advantage.

FRUGAVORE How to Grow Your Own, Buy Local, Waste Nothing and Eat Well pb by Arabella Forge RRP \$29.95

THE LOST ART OF REAL COOKING Rediscovering the Pleasures of Traditional Food One Receipt At A Time hb by Ken Albaia and Rosanna Nafziger (256 pages) RRP \$26.95

Also coming: MAKE IT SAFE! A Guide to Food Safety pb \$39.95

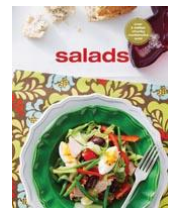


MINI-CAKES Tiny Treats to Surprise and Delight hb by Noga Hitron (111 pages) RRP \$24.99

Impressive looking mini-cakes make delicious desserts for parties, and great gifts. Dazzle friends and family with confections featuring sweet and colourful hearts, a clown, a pile of presents, a baby and so much more. Everyone will want one of your signature, homemade baked treats!

Also coming in the CHUNKY SERIES - Chunky Drinks (400 pages) RRP \$19.95 and Chunky Salads (400 pages) \$19.95

Two new books with all the recipes triple-tested and every one accompanied by a photograph. The recipes are straightforward, use readily available ingredients and are ideal for our busy lifestyles. Build a kitchen library with this series of save-the-day volumes. Here's a neat package, a chic design, a range of cooking options and a big dollop of value all rolled into one.



MINI CHEF Cooking with Kids hb by Sheridan Rogers (192 pages) RRP \$24.95

The ability to cook is one of the most important things we can pass on to our children. Knowing how to cook a nutritious meal is not just important for keeping body and soul together, it's also a great social asset because friends and family always appreciate a home-cooked meal. It also encourages self-confidence and independence. It's not so easy to find the time or energy to spend with our children in the kitchen but Mini Chef will make it so much easier. Mini Chef has 65 easy to follow, fun recipes that children can prepare under adult supervision - breakfasts, snacks, desserts, baked goods and main meals. With step by step instructions and pictures, as well as a how to guide to prepping and measuring.



MADAME PAMPLEMOUSSE AND THE ENCHANTED SWEET SHOP hb by Rupert Kingfisher RRP \$19.99

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