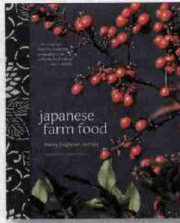


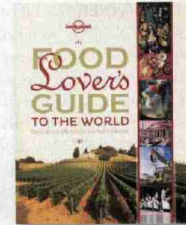
JAPANESE FARM FOOD

by Nancy Singleton Hachisu. This beautiful collection presents a unique window into life on a Japanese farm through 135 simple, clear-flavored recipes and stunning, intimate photographs of rural Japanese life. *Andrews McMeel* (9781449418298) **\$35**



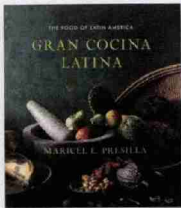
FOOD LOVER'S GUIDE TO THE WORLD

When we travel, it's often love at first bite. So take your taste buds on a tour around the world and cook up your next great culinary adventure. Includes celebrity food-lover contributions, best places to find local dishes in cities great and small, cultural tips and how-to-eat etiquette, and more than 50 recipes to cook back home. *Lonely Planet* (9781743210208) **\$39.99**



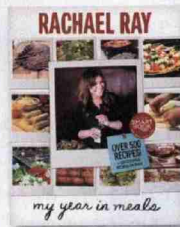
GRAN COCINA LATINA: The Food of Latin America by Maricel E. Presilla.

The first comprehensive and authentic Latin American cookbook represents 30 years of original field research by culinary historian Presilla and introduces readers to the foods of the entire continent. *W.W. Norton* (9780393050691) **\$45**



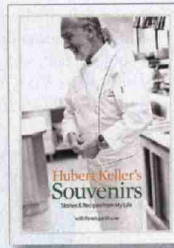
MY YEAR IN MEALS by Rachael Ray.

For the first time, the bestselling author and television personality offers fans a glimpse into her own kitchen diary — complete with illustrations and photographs. From everyday meals to complicated culinary feats, Rachael reveals what she herself cooks for her family and friends for one whole year. *Atvia* (9781451659726) **\$29.99**



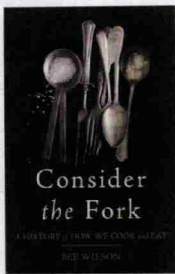
HUBERT KELLER'S SOUVENIRS: Stories and Recipes from My Life by Hubert Keller.

This memoir cookbook features photographs, personal stories, and recipes from Keller's Alsatian childhood, chef's apprenticeship, and restaurants in San Francisco and Las Vegas. Meet the people, food, and landscapes that make up chef Keller's colorful life. *Andrews McMeel* (9781449411428) **\$50**



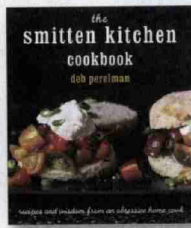
CONSIDER THE FORK: A History of How We Cook and Eat by Bee Wilson.

An award-winning food writer reveals the secret history of kitchens, showing how technological innovations — from the mortar and pestle to the microwave and modern science — have shaped how and what we eat. *Basic Books* (9780465021765) **\$26.99**



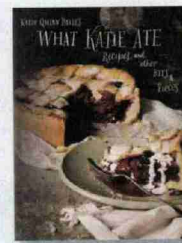
THE SMITTEN KITCHEN COOKBOOK

by Deb Perelman. The long-awaited cookbook by the founder of Smitten Kitchen — home cook, photographer, and celebrated food blogger. From salads and slaws to savory tarts and galettes, Deb is all about approachable, uncompromised home cooking. *Knopf* (9780307595652) **\$35**



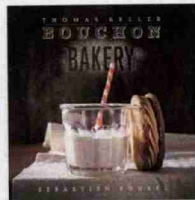
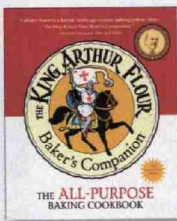
WHAT KATIE ATE: Recipes and Other Bits and Pieces by Katie Quinn Davies.

Renowned food photographer Davies' gorgeously designed cookbook shares her favorite dishes in a dazzling collection of recipes and beautiful images. *Viking Studio* (9780670026180) **\$40**



THE KING ARTHUR FLOUR BAKER'S COMPANION: The All-Purpose Baking Cookbook.

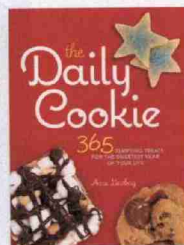
Named the James Beard Foundation's Cookbook of the Year after its original publication 10 years ago, this indispensable volume, now in paperback, remains every bit as relevant, with hundreds of easy and foolproof recipes — from yeast breads and sourdoughs to trendy flatbreads and crackers, to family favorites such as pancakes and waffles. *Countryman Press* (9781581571783) **\$24.95**



BOUCHON BAKERY by Thomas Keller and Sebastian Rouxel. In this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics Keller fell in love with as a young chef apprenticing in Paris. *Artisan* (9781579654251) **\$50**

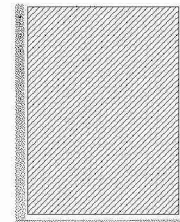
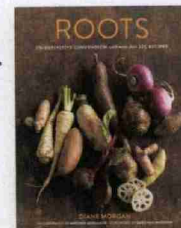
THE DAILY COOKIE: 365 Tempting Treats for the Sweetest Year of Your Life

by Anna Ginsberg. With *The Daily Cookie*, there's no need to wait for an occasion to bake. Every day is cause to celebrate! 365 recipes for chewy, crispy, chunky, savory, vegan, or gluten-free cookies, served up with historical anecdotes, quotes, and trivia. *Andrews McMeel* (9781449418298) **\$24.99**



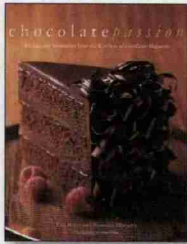
ROOTS by Diane Morgan.

This comprehensive cookbook reveals the underworld of roots, from the familiar (potatoes, beets) to the unfamiliar (salsify, yucca) to the practically unheard of (galangal, crosnes). Discover the fascinating lore of each one, their nutritional content, how to buy and store them, and more than 250 recipes that bring out their best flavors. *Chronicle* (9780811878371) **\$40**



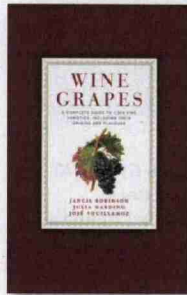
**CHOCOLATE PASSION:
Recipes and Inspiration from the
Kitchens of Chocolatier Magazine**

by Tish Boyle and Timothy Moriarty.
The editors of *Chocolatier* share their passion for chocolate, with recipes and techniques for creating spectacular chocolate desserts.
John Wiley & Sons,
(9781118431092)
\$24.99



**WINE GRAPES: A Complete Guide to
1,368 Wine Varieties, Including Their
Origins and Flavours**

by Jancis Robinson, Julia Harding, and Jose Vouillamoz. The first guide in over a century to all grape varieties relevant to the wine lover, charting their relationships, where and how they are grown, and, most importantly, what wines made from them taste like! *Ecco*
(9780062206367)
\$175



**WINES OF THE SOUTHERN HEMISPHERE:
The Complete Guide**

by Mike Desimone and Jeff Janssen. The southern hemisphere is becoming the hottest source of wine — and this is the first book to focus entirely on this burgeoning industry. Created by the renowned “World Wine Guys,” who provide the latest information on the best wineries in Argentina, Australia, Brazil, Chile, New Zealand, South Africa, and Uruguay. *Sterling*
(9781402793882)
\$24.95

