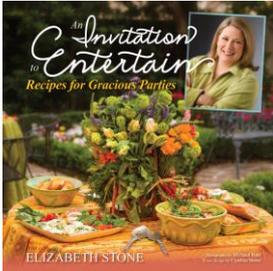




Gazelle Books

FOOD & DRINK

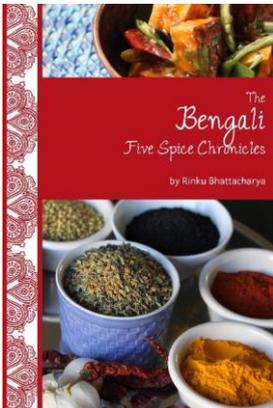


AN INVITATION TO ENTERTAIN: Recipes for Gracious Parties Elizabeth Stone, Michael Hart

Few cities entertain with the gusto of Houston, and at the heart of some of the most lavish parties and delightful small dinners is The Stone Kitchen. Now, founder Elizabeth Stone shares the magic combination of recipes, menus, and entertainment expertise that make every event she caters pure pleasure for both host and guest. When it comes to entertaining on any scale, Elizabeth knows what works and what doesn't, and she understands that every host or hostess has a different comfort zone in the kitchen. Some want to create everything from scratch; some want to have a caterer handle it all, and most fall somewhere in between. Her trademark has always been "Your party is our privilege," and this lavishly illustrated entertaining handbook brings her respect for hospitality to life. Now, in this indispensable volume, she shares the hospitality wisdom of generations, and every reader will be able to throw A-list parties with pleasure.

AUTHOR INFORMATION: Michael Hart is a professional photographer and owner of Michael Hart Photography in Houston, Texas. He has worked with the Houston Astros since 1989. He lives in Bellaire, Texas. Larry Dierker is the color commentator for the Houston Astros radio and television broadcasts. He is a former major league pitcher and manager. He lives in Houston, Texas.

HB 9781936474219 £29.50 January 2013 Bright Sky Press 256 pages 255x255mm 150 illus



BENGALI FIVE SPICE CHRONICLES Rinku Bhattacharya

Bengalis have been compared to the French in terms of food-obsessed peoples, as dining and entertaining are such an integral part of the culture. The book begins with a thorough introduction to Bengali culture and cooking, including sections on spices, ingredients, and equipment. Following are recipe chapters (incorporating a balance of traditional and contemporary recipes) on Rice & Breads, Lentils, Fried Vegetables and Fritters, Vegetarian First Courses, Vegetarian Entrees, Eggs, Fish, Chicken & Poultry, Meat Dishes, Chutneys & Relishes, Drinks & Snacks, and Desserts. Includes 180 easy-to-follow recipes, plus sections on spice pastes, spice blends, and essential tools, and sidebars with family anecdotes and historical and cultural information.

AUTHOR INFORMATION: Rinku Bhattacharya was born in Kolkata, India and moved to the U.S. about 20 years ago. She is a financial/accounting professional by trade, but has been teaching cooking classes for the last seven years at her home, local community college, and Whole Foods in Westchester, New York. She also maintains a blog: Cooking in Westchester. She has been featured in The Journal News, Westchester Enquirer, Hudson Valley Magazine and on the Leonard Lopate show on NPR. She is a regular contributor to the Hudson Valley Food Network website and several online magazines such as Masala Mommas and Honest Cooking.

HB 9780781813051 £15.99 January 2013 Hippocrene Books 240 pages 155x230mm colour photos

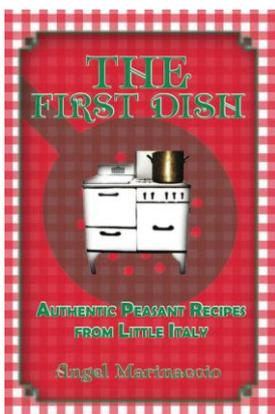


BLUE JEAN CHEF: Comfortable in the Kitchen Meredith Laurence

Are you as comfortable in the kitchen as you are in your blue jeans? Would you like to be? In Blue Jean Chef: Comfortable in the Kitchen, Meredith Laurence, the Blue Jean Chef, helps you settle into your comfort zone in the kitchen with tips, tricks, explanations of cooking techniques, and over two hundred recipes. Meredith shares knowledge acquired from years working in cooking schools, test kitchens, and restaurants in France, Canada, and the USA. Her delicious, easy-to-follow recipes, interesting tips, and informative explanations will help make any cook more comfortable in the kitchen and inspire new meals. Blue Jean Chef is designed to teach basic techniques and then strengthen skills. Each chapter contains basic recipes that will give you a solid understanding of how the dish works, and four other recipes that build on that technique, but use different ingredients to create a unique and delicious meal. We spend a lot of time in the kitchen. You might as well get comfortable!

AUTHOR INFORMATION: Meredith Laurence was born in Canada, but has made Philadelphia her home since 2001. She is a graduate of the New England Culinary Institute and has worked in numerous capacities and settings in the food world, from restaurants in France to California, cooking schools across the USA, and a culinary consulting test kitchen. Her belief, garnered from her diverse experience, is that being comfortable in the kitchen is the key to successful and enjoyable cooking. How comfortable? Well, as comfortable as you would be in your blue jeans, relaxing with friends. She currently cooks on live television for QVC as the Blue Jean Chef, with appearances ranging from two to twelve per week.

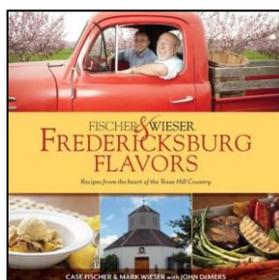
PB 9780982754030 £20.99 October 2010 Walah! LLC 312 pages 230x190mm illus



FIRST DISH: Authentic Peasant Recipes from Little Italy Angel Marinaccio

Born and raised in the Little Italy section of New York City, Angel Marinaccio shares some of her favourite traditional Italian dishes inspired by her friends and family and passed down through generations. Her family consists of Sicilian, Neapolitan, Calabrese, and Barese, and they proudly prepare their old-world dishes with different touches. Angel's cookbook highlights eight distinct categories of peasant foods: appetisers, soups, pastas, omelettes, meat, fish, house specials, and dessert. Whether you're looking for a delicious pasta recipe one night or a dessert recipe another, this book provides a treasure of unique ideas for delicious meals. With step-by-step instructions and beautiful pictures, Angel's cookbook makes Italian cooking easy, simple, and exciting. All that you need is a great piece of Italian bread. Mangia! -- eat, eat!

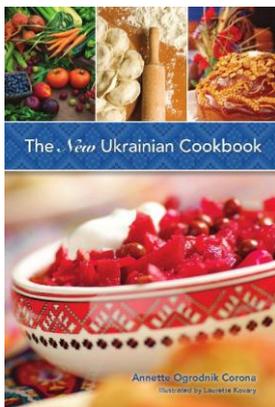
PB 9780984824366 £10.99 January 2013 Beckham Publications Group, 112 pages 230x155mm



FISCHER & WIESER'S FREDERICKSBURG FLAVORS
Recipes from the Heart of the Texas Hill Country Mark Wieser

For over a quarter of a century, the founders of Fischer and Wieser -- the flavour-crazed dynamic duo of Case Fischer and Mark Wieser--have introduced a larger world to the flavours of Texas. Starting with a handful of jams and jellies, the specialty food company they founded in a peach orchard has launched hundreds of different sauces for every step of the cooking and eating process, including their original creation built around roasted raspberries and a then-little known pepper known as chipotle. In the pages of this cookbook, Case and Mark tell their stories: the discoveries of their culinary creations; the values and creativity that lie at the heart of their business success; and the town they have called home throughout their exciting journey. This collection of recipes brings a little bit of Texas and an enormous amount of flavour with every dish and is sure to ignite readers' passion for the kitchen.

HB 9781936474608 £20.99 January 2013 Bright Sky Press 192 pages 230x230mm

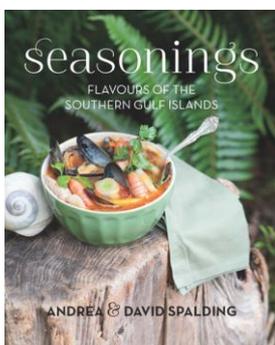


NEW UKRAINIAN COOKBOOK Annette Ogrodnik Corona

This cookbook introduces readers to the fresh foods, exquisite tastes, hospitality and generous spirit of the Ukrainian table. From classics like regional varieties of Ukrainian Borshch (red beet soup), Chicken Kyiv, and Holubsti (stuffed cabbage rolls), to lesser-known specialities like Crispy-Fried Quail with Orange Rind and Honey, and Crimean Fish Cakes, there is something for every palate. The author explores the cuisine of her ancestors, delving into its origins and history and continuing the story into present-day Ukraine. Scattered amongst the recipes are quotes, poems, historical facts, folklore, and illustrations, creating a unique culinary exploration. Includes: over 200 easy-to-follow recipes, an introduction to Ukraine's history, culture, and cuisine, helpful tips and notes with many recipes, and charming illustrations by renowned Ukrainian-American artist Laurette Kovary.

AUTHOR INFORMATION: Annette Ogrodnik Corona is a freelance food writer who has written feature articles for Veggie Life Magazine, Vitality-Toronto's National Wellness Magazine, and Vegetarian Gourmet Magazine. She is also a creative consultant and cooking instructor who previously developed and sold a profitable catering business. She has conducted cooking demos, classes, and lectures and has appeared on cable TV cooking shows in the Philadelphia area. She resides in Bethlehem, Pennsylvania.

HB 9780781812870 £16.99 January 2013 Hippocrene Books 256 pages 155x230mm illus



SEASONINGS: Flavours of the Southern Gulf Islands Andrea & David Spalding

Salt Spring, Pender, Galiano, Mayne and Saturna are the best known of the Southern Gulf Islands. Their residents value a rich food and drink heritage, and experiment busily with new foods and approaches to improve diversity and flavour, and support special diets and local sustainability. They celebrate slow foods – and slow islands; and many embrace a 100-mile – or even a 100 yard – diet. Organic Food is prominent in island life – at farmers' markets, farm gate honesty stands, community gardens, potlucks, wine festivals, and the biggest Gulf Island party – the Saturna Lamb Roast. Some growers preserve heritage varieties, others introduce new crops and unfamiliar foods to the Gulf Islands – and the province. Island producers are famous for lamb and cheese, and celebrity chefs open small intimate restaurants, creating with local products for discerning residents and visitors. Recognised experts teach organic gardening and creative cuisine. Hidden in the woods are micro-coffee roasters, organic chocolatiers, wood-fired bakeries, salmon smokers, and rogue cheese and tofu makers. Pender, Saturna, and Salt Spring all boast vineyards, developing new wines to complement local foods. The islands food industry is rich in character, passion and variety. Hostelrys range from the 5-star Poets Cove Resort on Pender, to the more modest but equally delicious fare found at La Berengerie on Galiano. Veteran writers and long-time island residents Andrea and David Spalding have explored the highways and byways of the islands, interviewing farmers and chefs, gardeners and artists. They have gathered and created recipes that reflect the variety and abundance of island food year round, that can be enjoyed by locals, visitors and tourists, and carry the islanders' passion for food to distant places. Traditional and experimental recipes from the islands' chefs include Brie and Squash Pizza, Lavender and Lemon Roasted Saturna Lamb and the blackberry pie that won the blue ribbon at the Fall Fair. They capture the flavours of the Gulf Islands for islanders and visitors, and provide a perfect way to escape for those who have yet to enjoy the islands – without even setting foot on BC ferries.

PB 9781550175691 £24.99 January 2013 Harbour Publishing 240 pages 255x205mm
80 colour photos