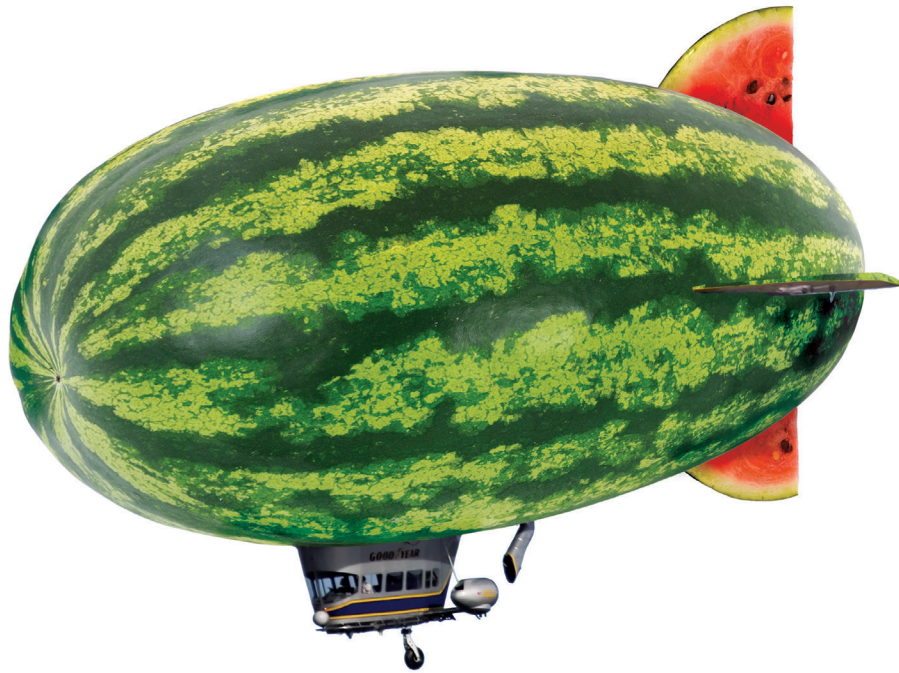


iPg



Cooking Titles  
Fall 2017



## The Story of the Great British Bake Off

Anita Singh

### Summary

Take one tent. Fill with 12 amateur bakers. Garnish with one venerable cookery writer, one blue-eyed bread-maker, and two comedy queens with a love of innuendo, and you have the recipe for the most popular show of our times. When *The Great British Bake Off* made its debut in August 2010, it had the makings of a modest hit. But nobody—not the program-makers and certainly not those first contestants—could have predicted what was to come. Here was a show in which the biggest weekly drama was whether or not a sponge cake would sink in the middle. And oh, how we loved it. Here is the ultimate *Bake Off* fan book: from bread lion to bin-gate; heart throbs to Twitter trolls; soggy bottoms to sticky buns. This is the celebration of Britain's most popular cookery contest.

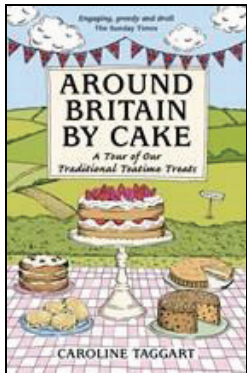
### Contributor Bio

**Anita Singh** is the show business editor at the *Telegraph*.

Head of Zeus  
9781786694430  
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Discount Code: LON  
Hardcover

224 Pages  
Carton Qty: 0  
Performing Arts / Television  
PER010020

9.5 in H | 6.5 in W



## Around Britain By Cake

**A Tour of Our Traditional Teatime Treats**

Caroline Taggart

### Summary

If there's one thing Brits never say no to, it's stopping at four o'clock for a cup of tea and a slice of something tasty. After all, they invented afternoon tea. So what better way to capture a slice of Britain than to devour its many tea-time treats, slice by sumptuous slice? That's what Caroline Taggart set out to do one day—nothing more energetic than taking a table by the window, and investigating one mouthful at a time what (other than geography) separates a Coventry God Cake from an Eccles Cake, or Grantham Gingerbread from Whitby Gingerbread. In her encounters with those people making traditional cakes, she unravels the stories behind why they originated, where and when they did, and meditates on their resurgence today. Includes 60 recipes, with metric measures.

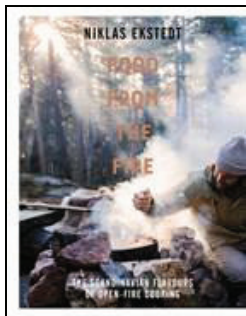
### Contributor Bio

**Caroline Taggart** is the author of *I Used to Know That*, *An Apple a Day*, and *The Classics*.

Aa Publishing  
9780749578787  
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EU  
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Trade Paperback

336 Pages  
Carton Qty: 0  
Travel / Europe  
TRV009070

8 in H | 5 in W



## Food from the Fire

### The Scandinavian Flavours of Open-fire Cooking

Niklas Ekstedt

#### Summary

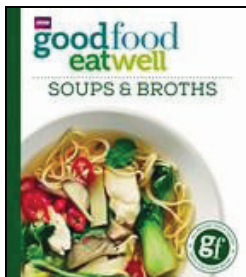
This innovative selection of recipes highlights the best of modern Nordic food, themed around ancient cooking methods. Fire pits are easy and affordable to source, even portable types are available for those with limited outdoor space, and wood is re-emerging as a fuel source. Considering how little specialist equipment is required, the flavors achievable with this back-to-basics method of cooking are outstanding. Niklas' book naturally features plenty of fire-building tips, aromatic smoking recipes, pickling and preserving techniques, but he doesn't expect you to go foraging for ingredients or to give up cooking in a traditional kitchen—a cast iron skillet over a gas flame will produce similar results. Easy to find ingredients mix with easy cooking techniques to produce delicious family feasts and food for sharing. From simple Ember-baked Salmon with Cucumber and Fennel; to Cast-Iron Pan-Fried Lobster, Saffron Mayonnaise and Pickled Vegetables; to Hazelnut Cake, Warm Cloudberry and Yogurt, this is food to excite the appetite of the modern cook and inspire your next family or party...

#### Contributor Bio

**Niklas Ekstedt** is founder of the Michelin-starred EKSTEDT, in Stockholm; a restaurant that uses only Scandinavian wood in their magnificent fire pit or their wood-fired oven to give the food a truly unique character. No electric cooker, no gas burners. EKSTEDT was named second in Zagat's "Ten Hottest Restaurants in the World." He has done stints at Charlie Trotter in Chicago, as well as El Bulli and the Fat Duck. He is the author of *Scandinavian Classics*.

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Hardcover

240 Pages  
Carton Qty: 8  
Cooking / Methods  
CKB023000  
2.3 lb Wt



## Good Food: Eat Well Soups and Broths

Good Food

#### Summary

Soups come in many varieties: smooth and velvety, chunky and creamy, or clear and packed with flavor. Whether a starter for entertaining friends, a quick mid-week meal, light lunch, or to heal a cold and warm your insides, a soup can start a meal perfectly or even be a meal in itself. Now Good Food bring you our collection of our favorite healthier soup and broth recipes for all occasions—some of these are low in fat, some low in calories, but one thing is for sure, they are all healthy and packed full of nutrients. 100 triple-tested recipes from the *Good Food* experts—guaranteed quality with simple step-by-step instruction.

#### Contributor Bio

**BBC Good Food** is the number 1 budget cookery book brand in the UK and has sold more than 4 million copies to date.

BBC Books  
9781785941948  
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\$9.95/£4.99 UK  
Discount Code: LON  
Trade Paperback

216 Pages  
Carton Qty: 40  
Cooking / Courses & Dishes  
CKB079000

6 in H | 5.3 in W | 0.6 in T

## The Scottish Soup Bible

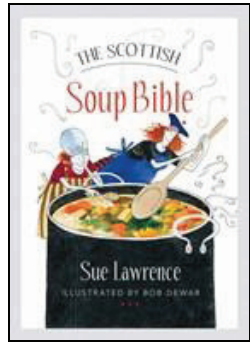
Sue Lawrence

### Summary

Acclaimed cookery writer Sue Lawrence celebrates the enormous range of Scottish soups in this imaginative and practical collection of recipes, organized in three sections: Fish/Seafood, Meat/Game and Vegetables/Pulses. Some soups make ideal starters, other, more hearty, soups, are a complete meal in themselves. Featuring the very best of local produce, the 40 recipes range from Cullen Skink, Winkle Soup and Cock a Leekie to Reestit Mutton Soup, Nettle and Barley Broth and Dulse and Oatmeal Soup.

### Contributor Bio

**Sue Lawrence** won MasterChef in 1991, which launched her career as a food writer and journalist. Over the past 25 years she has written for the *Sunday Times*, *Sainsbury's* magazine, *Woman & Home*, *Country Living* and the *BBC Good Food* magazine and has made numerous TV appearances. Her books include *The Scottish Kitchen*, *Eating In* and *Scottish Baking*.



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Trade Paperback

112 Pages  
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Cooking / Courses & Dishes  
CKB079000  
6.3 in H | 4.5 in W

## Flavour

**Eat What You Love**

Ruby Tandoh

### Summary

Organized by ingredient, *Flavour* helps you to follow your cravings, or whatever you have in the fridge, to a recipe. Creative, approachable, and inspiring, this is cooking that, while focusing on practicality and affordability, leaves you free to go wherever your appetite takes you. It is a celebration of the joy of cooking and eating. Ruby encourages us to look at the best ways to cook each ingredient; when it's in season, and which flavors pair well with it. With this thoughtful approach, every ingredient has space to shine; cupboard staples inspire as much attention as a cut of meat and a sprig of thyme takes center stage baked into soft teatime cakes. These are recipes that feel good to make, eat, and share, and each plate of food is assembled with care and balance. Including Hot and Sour Lentil Soup, Ghanaian Groundnut Chicken Stew, Glazed Blueberry Fritter Doughnuts, Mystic Pizza and Carrot and Feta Bites with Lime Yoghurt, this is a cookbook that focuses above all on flavor and freedom—to eat what you love. Includes metric measures.

### Contributor Bio

**Ruby Tandoh** is a former *Great British Bake Off* contestant, wrote a weekly food column for the *Guardian* for two years, and is the author of *Crumb: A Baking Book*.



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Hardcover

368 Pages  
Carton Qty: 9  
Cooking  
CKB000000  
9.8 in H | 7.3 in W | 1.3 in T

## Stephanie Alexander's Kitchen Garden Companion

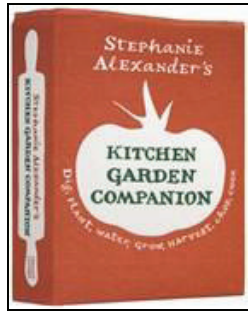
Stephanie Alexander

### Summary

If you have ever dreamed of picking fresh salad leaves for the evening meal, gathering vine-ripened tomatoes or pulling up your own sweet carrots, this is the book for you. Follow in the footsteps of one of Australia's best-loved cooks and food writers as she reveals the secrets of rewarding kitchen gardening. Be encouraged by detailed gardening notes that explain how adults and children alike can plant, grow and harvest 73 different vegetables, herbs and fruit, and try some of the 250 recipes that will transform your fresh produce into delicious meals. Whether you have a large plot in a suburban backyard or a few pots on a balcony, you will find everything you need to get started in this inspiring and eminently useful garden-to-table guide.

### Contributor Bio

**Stephanie Alexander AO** is regarded as one of Australia's great food educators. Her reputation has been earned through 30 years as an owner-chef in several restaurants, as the author of 14 influential books and for her groundbreaking work in creating the Stephanie Alexander Garden Foundation. Everything she has achieved and worked towards has been driven by her desire to break down anxieties about cooking, to emphasise the beauty of produce fresh from the garden and to promote the pleasures of sharing around a table. Her fifth book, *The Cook's Companion*, is regarded as an Australian classic, and has sold over 500 000 copies. In 2013, this monumental work, in response to the new technology, first appeared as an easy-to-use digital app. In 2014 Stephanie became an Officer of the Order of Australia in recognition of her work with the Stephanie Alexander Kitchen Garden Foundation. She was named Victorian of the Year in 2010 and, in 2012, appeared in the number one position on *Crikey* magazine's list of the most powerful people in Australian food. Her strong belief is that the earlier child...



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Cooking  
CKB000000  
10.8 in H | 8 in W

## Stirring Words

Reflections and Recipers from a Harte Appetite

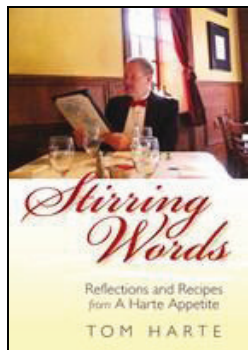
Tom Harte

### Summary

To Tom Harte, for whom food is a consuming passion, questions like these are not half-baked. For 10 years he has been writing culinary reflections on such matters for the Southeast Missourian, the largest newspaper between St. Louis and Memphis. The cream of this reflective crop, covering topics as diverse as Peeps and pate a choux, and their attached recipes are included in this volume. Some of the essays delve into the history of food, like the one about lebkuchen, arguably the oldest cookie in the world. Others, dealing with culinary queries and curiosities, attempt to explain the nomenclature of food or the logic behind common recipe conventions. Still others pay homage to great gourmets like Thomas Jefferson, August Escoffier, or Julia Child, or to great ingredients like butter and brown sugar. He also includes a culinary exam and a lesson on how to write a recipe. Whether he's championing the virtues of funnel cake or recounting his experiences judging a national pie contest, Harte is often whimsical, always informative, and never uninteresting. His over-200 carefully selected ...

### Contributor Bio

Tom Harte is a founder of "My Daddy's Cheesecake," a dessert emporium in Cape Girardeau, Missouri. He is also a food columnist for the Southeast Missourian and a radio host for Southeast Public Radio's daily program The Caffe Concerto.



Southeast Missouri State  
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Trade Paperback

408 Pages  
Carton Qty: 0  
Cooking  
CKB000000  
2.2 lb Wt



## The Poldark Cookery Book

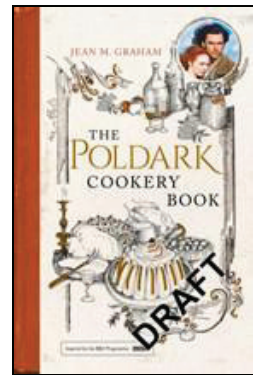
Jean M. Graham

### Summary

*It was a meal worthy of the age, the house and the season...* This beautiful new edition of *The Poldark Cookery Book* presents the recipes and the wherewithal for you to cook up your very own Poldark Christmas. Along with dozens of festive treats inspired by the Poldark series, here there are ample homey recipes for traditional West Country fare. From Figgy 'Obbin Pudding to the Nampara staple of Baked Pilchards, there are both inventively thrifty and sumptuously indulgent recipes aplenty which will delight fans of the Poldark series and food enthusiasts equally.

### Contributor Bio

**Jean M. Graham** grew up in Cornwall and was married to Winston Graham, author of the Poldark series, for many years.



Pan Macmillan  
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Hardcover

208 Pages  
Carton Qty: 0  
Cooking  
CKB000000  
7.8 in H | 5 in W

## World Street Food

### Easy Recipes for Young Travellers

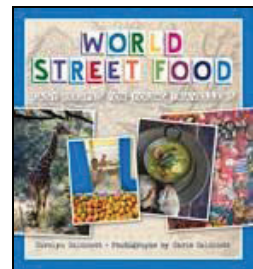
Carolyn Caldicott, Chris Caldicott

### Summary

Recreate the tantalizing tastes of street stalls and night markets, trattorias and tea-houses, campfire cooking and comfort food in backpacker cafes. These recipes simplify on-the-road classics, using ingredients that you don't have to go to the ends of the earth to find, with clear cooking instructions. Stunning photographs transport you back to the Mediterranean as you concoct aubergine parmigiana or piperrada sauce, to the Atacama Desert as you relish a pepper, potato and chorizo tortilla, to a rooftop cafe overlooking the Ganges as you tuck into an easy biryani, to the pagoda cafes of Burma as you enjoy khao coconut rice noodles. Includes metric measures.

### Contributor Bio

For many years **Carolyn Caldicott** and **Chris Caldicott** owned and ran London's World Food Cafe. They are coauthors of *World Food Cafe*, *World Food Cafe 2*, and *The Spice Routes*. They have been featured on the Food Channel and on *America's Live Kitchen*.



Pimpernel Press  
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Trade Paperback

128 Pages  
Carton Qty: 28  
Cooking  
CKB000000  
9 in H | 8.3 in W | 0.5 in T |  
1.1 lb Wt



## Proper Healthy Food

### Hearty Vegan and Vegetarian Recipes for Meat Lovers

Nick Knowles

#### Summary

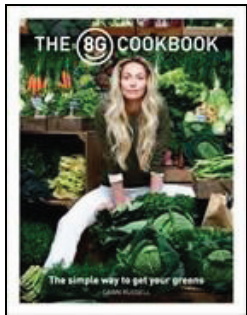
In 2015 Nick Knowles felt overweight, unhealthy, and was feeling every one of his 53 years. He traveled to Thailand for a retreat and after fasting for a week, and then adopting a purely vegan diet, Nick returned a changed man. Now slimmer, healthier, and eating a vegan or vegetarian diet (with the odd day off), Nick wants to share what he has learned with everyone else who wants to look and feel better, but isn't sure if the vegan/vegetarian lifestyle is for them. As Nick says: *I'm 6' 2" and 16 stone—I need hearty meals not thin weedy plates and I often work outside in cold and wet conditions—a salad won't cut it—so here's a vegan and vegetarian cookbook for meat eaters full of hearty filling healthy recipes. Why feel bad about the cake you have with your coffee at elevenses when you can have a healthy raw chocolate cake with your coffee? There's posh meals to impress, puds to make your loved one swoon and surprisingly yummy options that are easy to throw together with ingredients we can all get hold of. Why skimp in winter when you can have a thick hearty chestnut and vegetable ste...*

#### Contributor Bio

**Nick Knowles** is the presenter of the hit BBC show *DIY SOS*. He also regularly presents various Saturday night quiz shows such as *Judgemental*, *Who Dares Wins*, and *5 Star Family Reunion*. Along with familiar faces from *DIY SOS*, in 2016 Nick traveled to Thailand for 4 weeks, where they undertook an intense detox retreat. Amazed by the results, and healthier than ever, Nick changed his diet to 'flexitarian'—vegan mostly, vegetarian occasionally, with the odd day off.

BBC Books  
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208 Pages  
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Cooking / Health & Healing  
CKB039000  
9.8 in H | 7.5 in W | 0.7 in T



## The 8G Cookbook

### The Simple Way to Get Your Greens

Dawn Russell

#### Summary

Dawn Russell had a family that did not want to eat its greens—sound familiar? So she developed 8GREENS: a blend of spinach, kale, spirulina, blue-green algae, barley grass, wheat grass, chlorella and aloe vera that tastes great and passed the test of her husband and two children. She worked with five chemists, three manufacturers and 263 prototypes to get a thumbs-up from this very picky, but very normal, focus group sitting in her own kitchen. *The 8G Cookbook* contains more than 40 delicious recipes that all incorporate this blend of greens to make everyday cooking taste fantastic and ensure that you, and those you love, are getting the most important green ingredients into your diet. It also features Dawn's own inspiring story and the hard-earned knowledge she gathered along the way. Diagnosed with stage 3 lymphatic cancer at 25, Dawn traveled the world meeting medical and nutritional experts on her journey back to health. It was this research and personal experience that led her to develop this mix of what she found to be the most important greens for internal health. *The 8G Cookbo...*

#### Contributor Bio

**Dawn Russell** is a health advocate, entrepreneur, mother, wife and former model. In 2015 she founded the 8G company ([www.8greens.com](http://www.8greens.com)) which produces effervescent tablets that contain a mix of 8 important greens in a way that tastes great and is easy to use. She lives in London and New York and has been featured in *People Magazine*, *Vogue*, and *Vanity Fair*.

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Cooking / Health & Healing  
CKB039000  
8.3 in H | 6 in W



## The Healthy Model Cookbook

Sarah Todd

### Summary

High-end fashion model and 2014 *MasterChef Australia* contestant Sarah Todd shares more than 100 simple, fast, fresh recipes for healthy food that's satisfying and full of flavor. By combining smart shopping with loads of herbs and aromatic spices, Sarah celebrates the joy of cooking and eating the healthy food that keeps her looking her model best.

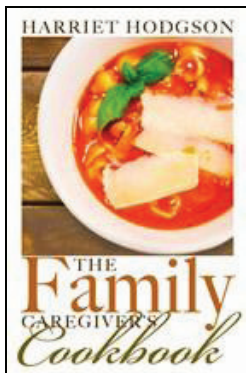
### Contributor Bio

**Sarah Todd** first appeared on the Australian food scene in 2014, as one of that season's most popular *MasterChef Australia* contestants. A former high-end fashion model, Sarah epitomizes her belief that eating well and looking your best are possible when you use loads of fresh herbs, aromatic spices and beautiful ingredients to create food that is healthy, yet still bursting with flavor.

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Australia  
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Trade Paperback

208 Pages  
Carton Qty: 0  
Cooking / Health & Healing  
CKB039000

10.5 in H | 8 in W



## The Family Caregiver's Cookbook

Harriet Hodgson

### Summary

You're in the caregiving trenches and barely make it through the day, let alone have the energy to prepare fancy meals. But meals don't have to be fancy or hard to make in order to be delicious, nutritious, and healthy. Harriet Hodgson, a dedicated home cook, former food writer, and family caregiver, wanted to fix delicious meals for her disabled husband. A creative cook, Harriet adapted favorite family recipes and created new ones for this book, reducing salt, fat, and sugar. Personal stories add to the recipes and each one ends with "Caregiver Tips." You'll get tips on how to stock your pantry, speed shop for groceries, understand the effects of sodium, and practice food safety. The book is set in larger print that makes it easy to read. Treat your loved one—and yourself—to these easy-fix, delicious, and satisfying recipes. Make every meal a celebration of life!

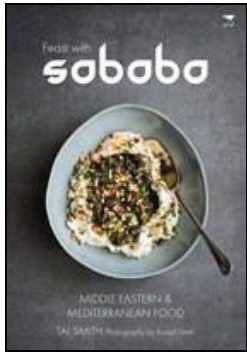
### Contributor Bio

Harriet Hodgson has been a freelance writer for 37 years and is the author of 35 books, including eight grief resources. She is a member of the Association of Health Care Journalists and the Minnesota Coalition for Death Education and Support. Hodgson is a Contributing Writer for The Caregiver Space website, Open to Hope Foundation website, and The Grief Toolbox website. She speaks at caregiving conferences, has appeared on more than 185 talk shows, including CBS Radio, and dozens of television stations, including CNN. A popular speaker, she has given presentatoin at public health, Alzheimer's and bereavement conferences. Hodgson's work is cited in Who's Who of American Women, World Who's Who of Women, Contemporary Authors, and other directories. She lives in Rochester, Minnesota with her husband, John. Please visit [www.harriethodgson.com](http://www.harriethodgson.com) for more information about this busy author and grandmother.

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300 Pages  
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Cooking / Health & Healing  
CKB026000  
Series: The Family  
Caregivers Series  
9 in H | 6 in W





## Feast with Sababa

### Middle Eastern and Mediterranean Food

Russell Smith, Tal Smith

#### Summary

Tal Smith, owner of the popular Sea Point deli, Sababa, is back with new recipes in *Feast with Sababa: Middle Eastern and Mediterranean Food*. This follows the incredible success of the first Sababa cookbook and the constant request for more recipes. This is a beautiful book full of delectable recipes featuring an array of meze, salads, risottos and meat recipes among others.

#### Contributor Bio

**Russell Smith** is a passionate professional, inspired by the city that surrounds him. A born Capetonian, he trained as an art director both here and in Paris, before turning his eye to photography. Russell works with either natural light, or with flash, but is always exacting about the details of a shoot. Most recently, he has created strikingly unique portraits by combining a bespoke lighting set-up with post-production techniques. — Russell has shot on location internationally – from Tuscany to Istanbul, from Mauritius to Botswana. **Tal Smith** opened her first outlet in St John's Piazza, Sea Point, in 2009 and is still based there. Join her for a coffee in the compact shopping centre and your conversation will be interrupted by passers-by, complimenting her catering at a recent Bar Mitzvah or asking whether there is any fried fish for Shabbat dinner.

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Discount Code: LON  
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231 Pages  
Carton Qty: 32  
Cooking / Individual Chefs  
& Restaurants  
CKB115000

10.8 in H | 7.5 in W



## Healthy Habits Smoothies 2

### Blend Until Smooth

Eleni Kanidiadis

#### Summary

Featuring 25 delicious and nutritious smoothie recipes as seen on the TV show, this guide is sure to be a hit in your kitchen. Eleni's recipes blend all your favorite fruit and vegetables with allergy-friendly ingredients you might never have thought of using before into great recipes that you'll be using over and over again. This book is packed full of nutritional information so that you can use your favorite ingredients for optimum health and tantalize your taste buds all at the same time.

#### Contributor Bio

**Eleni Kanidiadis** has been making delicious and nutritious smoothie recipes and providing nutritional information on the Australian television show *Vasili's Garden to Kitchen* since 2012.

Wilkinson Publishing  
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Trade Paperback

70 Pages  
Carton Qty: 0  
Cooking / Beverages  
CKB118000

8.3 in H | 5.5 in W

## National Trust Book of Afternoon Tea

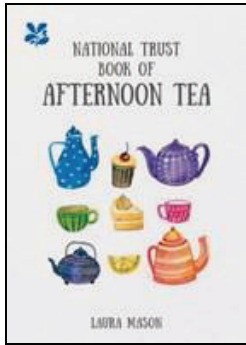
Laura Mason

### Summary

This gift-sized guide has delicious recipes for savory and sweet treats, from sandwiches and tart to cakes, scones, macaroons, shortbreads and preserves. Some are classic, some have a twist, such as cucumber sandwiches with minted cream cheese, toasted farmhouse bread with anchovy butter, the classic Victoria sponge, brandysnaps, cream horns or the classic scone. Plus there's everything you need to know to brew to the perfect pot of tea (not to mention the odd cocktail and bowl of punch). Sample menus help you to plan your tea, whether you're looking for a lively party, the last word in elegance or a hearty winter tea by the fire. Food historian Laura Mason also includes some fascinating and amusing historical recipes that reveal how afternoon tea was taken in times gone by and the origins of some beloved dishes. Includes dual measures.

### Contributor Bio

**Laura Mason** is a food historian whose books include *The National Trust Farmhouse Cookbook* and *The National Trust Complete Country Cookbook*.



National Trust  
9781911358206  
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\$14.95/\$19.95 Can./€11.99  
EU  
Discount Code: LON  
Hardcover

160 Pages  
Carton Qty: 0  
Cooking / Courses & Dishes  
CKB012000

7.5 in H | 5.3 in W

## The Spices of My Life

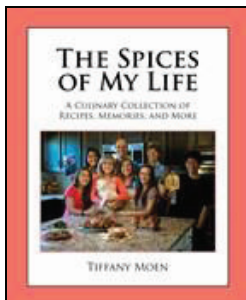
Tiffany Moen

### Summary

If you're cooking for a large family and want to make your budget go farther, have eaters with a variety of tastes and preferences, or just want to try recipes that have spices and tastes that are a bit different from the norm, cookbook author Tiffany Moen can help. The mother of eight children, Tiffany spent many years finding and perfecting recipes for her multicultural family. The recipes in this cookbook were created while Tiffany was preparing meals and would find that she was missing an ingredient to a recipe, wanted to improve one she had tried, or she was inspired by something she found on sale at the market. As her children grew, it was up to Tiffany to stretch the dollars and fill the stomachs and that meant fresh food made at home. The result is recipes that create delicious food, happy palates, and the wish that there is enough for leftovers.

### Contributor Bio

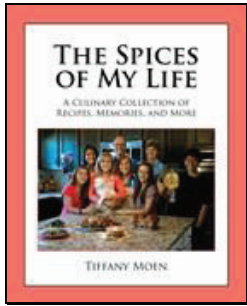
A resident of Georgia and a native of Florida, Tiffany Moen's heart was always pulling her to be a mom. After having three healthy children, Tiffany felt called to adopt and, with her husband Eric in agreement, they adopted five children from various countries. The idea for a cookbook came about during a very stressful time when Eric was unemployed. Within four months of starting, she had written, cooked, verified, and photographed the recipes in this book. A lot of the inspiration for her recipes came from wanting to incorporate the children's various ethnic origins and tastes into her cooking. Using her creativity to try new ingredients in recipes and visiting Asian and Hispanic markets for new ideas has had a big impact on her recipes. She came up with the name, "The Spices of My Life" because it has been both her love for experimenting with spices and ingredients in the kitchen, and the addition of each child to their family, that has truly made her food and life so interesting.



Boutique of Quality Books  
9781937084837  
Pub Date: 11/1/12  
\$39.95/\$53.95 Can.  
Discount Code: LON  
Hardcover

236 Pages  
Carton Qty: 0  
Cooking / Methods  
CKB113000

9.6 in H | 7.8 in W



## The Spices of My Life

Tiffany Moen

### Summary

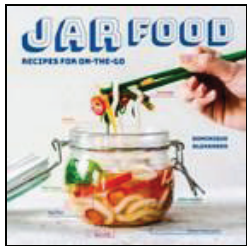
If you're cooking for a large family and want to make your budget go farther, have eaters with a variety of tastes and preferences, or just want to try recipes that have spices and tastes that are a bit different from the norm, cookbook author Tiffany Moen can help. The mother of eight children, Tiffany spent many years finding and perfecting recipes for her multicultural family. The recipes in this cookbook were created while Tiffany was preparing meals and would find that she was missing an ingredient to a recipe, wanted to improve one she had tried, or she was inspired by something she found on sale at the market. As her children grew, it was up to Tiffany to stretch the dollars and fill the stomachs and that meant fresh food made at home. The result is recipes that create delicious food, happy palates, and the wish that there is enough for leftovers.

### Contributor Bio

A resident of Georgia and a native of Florida, Tiffany Moen's heart was always pulling her to be a mom. After having three healthy children, Tiffany felt called to adopt and, with her husband Eric in agreement, they adopted five children from various countries. The idea for a cookbook came about during a very stressful time when Eric was unemployed. Within four months of starting, she had written, cooked, verified, and photographed the recipes in this book. A lot of the inspiration for her recipes came from wanting to incorporate the children's various ethnic origins and tastes into her cooking. Using her creativity to try new ingredients in recipes and visiting Asian and Hispanic markets for new ideas has had a big impact on her recipes. She came up with the name, "The Spices of My Life" because it has been both her love for experimenting with spices and ingredients in the kitchen, and the addition of each child to their family, that has truly made her food and life so interesting.

Boutique of Quality Books  
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Discount Code: LON  
Trade Paperback

236 Pages  
Carton Qty: 0  
Cooking / Methods  
CKB113000  
9.6 in H | 7.8 in W



## Jar Food

Recipes for On-the-Go

Dominique Alexander

### Summary

Desk lunches, picnics and food to go needn't be boring, expensive or unhealthy. This book features 30 easy recipes that are healthy, nutritious and ideal for people with little time to spare. All recipes require little to no equipment except for your chosen jar. The book covers breakfast, lunch and dinner. The recipes feature overnight oats, satisfying salads, noodle soups and Mediterranean falafel. All recipes require minimum preparation—while some recipes need to be made night before, others can be assembled on the day. Each recipe combines punchy and colorful healthy ingredients with lots of layers and interesting dressings. Not only quick and simple, with a home-made savory salad jar, you can see at a glance what proportion of carbs, veg and protein you have by looking at the width of the stripes—it's a food pyramid in a jar. Includes dual measures.

### Contributor Bio

**Dominique Alexander** is a recipe developer, baker and food stylist. She curates recipes for TasteMade's video content, and she also makes cakes at Bee's Bakery.

Pavilion  
9781911216766  
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Discount Code: LON  
Hardcover

80 Pages  
Carton Qty: 0  
Cooking / Methods  
CKB070000  
7.8 in H | 7.8 in W

## Good Food: Ultimate Slow Cooker Recipes

Good Food

### Summary

Slow cooker recipes are an essential for any home cook—time saving, low cost, and reliably delicious. The Good Food kitchen has produced hundreds of brilliant recipes over the years, and this collection gathers 150 of the very best. Slow cookers allow anyone to create mouth-watering dishes that can be cooked overnight or while you're at work so that you can enjoy your meal as soon as you enter the door. From family favorites like curries, chilis, soups, and puddings, through to fresh ideas for stews, fish, and tasty vegetarian meals, *Good Food Ultimate Slow Cooker Recipes* has something for everyone. All recipes are short and simple with easy-to-follow steps, and all are accompanied by a full-color photograph of the finished dish.

### Contributor Bio

**BBC Good Food** is the number 1 budget cookery book brand in the UK and has sold more than 4 million copies to date.



BBC Books  
9781785941641  
Pub Date: 9/1/16  
\$19.95/£12.99 UK  
Discount Code: LON  
Trade Paperback

320 Pages  
Carton Qty: 12  
Cooking / Methods  
CKB109000

9.8 in H | 7.5 in W | 0.9 in T

## Good Food Eat Well: Spiralizer Recipes

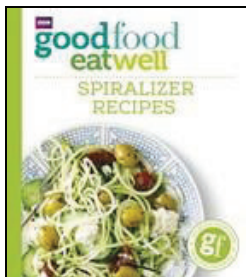
Good Food

### Summary

Spiralizing has taken the culinary world by storm, and now everyone can make their own delicious spiralized recipes at home. Vegan, paleo, low carb, and gluten-free diets are all catered for, so you can create imaginative, nutritious meals for the whole family. From Bang Bang Chicken and Vegetable Noodles to Skinny Carrot Fries and Spiralized Squash & Sage Risotto, you can transform any vegetable into a delicious meal which is the equal of its indulgent original. Soups, salads, snacks, and sweet treats are all covered, as well as family favorites like Cottage Pie and Chicken Wings. All the recipes are short and simple with easy-to-follow steps, and all are accompanied by a full-color photograph of the finished dish.

### Contributor Bio

**BBC Good Food** is the number 1 budget cookery book brand in the UK and has sold more than 4 million copies to date.



BBC Books  
9781785941788  
Pub Date: 9/22/16  
\$9.95/£4.99 UK  
Discount Code: LON  
Trade Paperback

216 Pages  
Carton Qty: 40  
Cooking / Methods  
CKB081000

6.3 in H | 5.5 in W | 0.6 in T



## Alter Ego Cocktail Compendium - Mixed and Matched by Jekyll & Hyde

### Book and Apron Set

Richard Germain

#### Summary

The perfect gift for those that love their literature as much as they love a laugh and a drink. Dr. Jekyll and Mr. Hyde's *Alter Ego Cocktails* reimagines R.L. Stevenson's beloved characters in the modern age, managing their unique personality disorders through the wonders of alcoholic inebriation. Guaranteed to bring out the best - and the worst - in all of us, this packet of potent potions, complete with hangover cures, has been carefully crafted to loosen inhibitions and overcome every conceivable social awkwardness, from dying on the dance floor to failing with the opposite sex. Includes a high-quality, 100% cotton mixologist's apron.

#### Contributor Bio

**Rich Germain** is an author and copywriter who lives in Scotland. His recipes were developed with the assistance of Charlie and Amy Tinnynnt who have created dishes for some of the most prestigious eateries in the UK.

PublikumArt  
9789989168963  
Pub Date: 9/1/17  
Ship Date: 9/1/17  
\$25.00/\$34.00 Can.  
Discount Code: LON  
Mixed Media Product

160 Pages  
Carton Qty: 48  
Cooking / Entertaining  
CKB029000  
Series: Classics In The  
Kitchen

9.5 in H | 7 in W



## Aphrodisiac Cookbook - Produced and seduced by Giacomo Casanova

### Book and Oven Mitt Set

Richard Germain

#### Summary

A truly original present for someone that appreciates the finer things in life. Casanova's *Aphrodisiac Cookbook* continues Giacomo Casanova's life story into the 21st century, with a comprehensive collection of blood-pumping recipes sure to open the heart, and the zippers, of the objects of our desire. Includes a high-quality, 100% cotton chef 's apron.

#### Contributor Bio

**Rich Germain** is an author and copywriter who lives in Scotland. His recipes were developed with the assistance of Charlie and Amy Tinnynnt who have created dishes for some of the most prestigious eateries in the UK.

PublikumArt  
9786082210735  
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\$25.00/\$34.00 Can.  
Discount Code: LON  
Mixed Media Product

160 Pages  
Carton Qty: 28  
Cooking / Entertaining  
CKB029000  
Series: Classics In The  
Kitchen

9.5 in H | 7 in W



## Bloody Good Diet Cookbook - Written and bitten by Count Dracula

### Book and Apron Set

Richard Germain

#### Summary

The perfect gift for those victims of every culinary fad they can get their teeth into. Dracula's Blood Type Diet is a vampire's guide to eating your way into health and staying out of the coffin by eating the best food combinations for your particular vital fluids. Today our Count has settled on a career path perfectly suited to an amoral bloodsucker -celebrity nutritionist to the stars. He's hell-bent on creating a smörgåsbord of donors with the perfect blood chemistry for his palate with ideal ingredients for every blood type. Although we wouldn't recommend the stake! Includes a high-quality,100% cortton chef's apron.

#### Contributor Bio

**Rich Germain** is an author and copywriter who lives in Scotland. His recipes were developed with the assistance of Charlie and Amy Tinnynnt who have created dishes for some of the most prestigious eateries in the UK.



PublikumArt  
9786082580982  
Pub Date: 9/1/17  
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\$25.00/\$34.00 Can.  
Discount Code: LON  
Mixed Media Product

160 Pages  
Carton Qty: 48  
Cooking / Entertaining  
CKB029000  
Series: Classics In The  
Kitchen

9.5 in H | 7 in W

## The Cheating Chef's Italian Cookbook - Creatively carved by Pinocchio

### Book and Cutting Board Set

Richard Germain

#### Summary

The essential gift for those whose talent for words exceeds their skills in the kitchen, Pinocchio's Wannabe Italian Cookbook is the go-to guide to faking everything from Linguini to Lasagna, all from ingredients you can find on any supermarket's shelves complete with excuses for every dinner-time disaster. Includes a high-quality wooden cutting board.

#### Contributor Bio

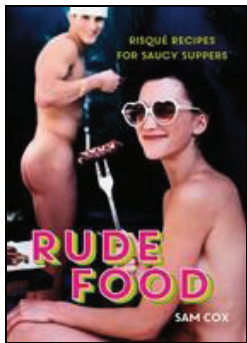
**Rich Germain** is an author and copywriter who lives in Scotland. His recipes were developed with the assistance of Charlie and Amy Tinnynnt who have created dishes for some of the most prestigious eateries in the UK.



PublikumArt  
9789989168970  
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Discount Code: LON  
Mixed Media Product

160 Pages  
Carton Qty: 28  
Cooking / Entertaining  
CKB029000  
Series: Classics In The  
Kitchen

9.5 in H | 7 in W



## Rude Food

### Risqué Recipes for Saucy Suppers

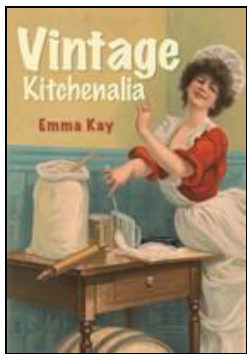
Sam Cox

#### Summary

Food, like life, should be about pleasure. That's why this deliciously naughty cookbook is stuffed to the hilt with finger-licking recipes that will leave you drooling for more, from saucy starters right through to steamy hot desserts. Satisfy yourself and your lover with gorgeously tender breasts, topless veg pies and on-the-bone joints, followed by spotted dick with melting chocolate sauce and a screaming orgasm to finish. Whichever dishes you pick, this collection will ensure a spine-tingling night for your privileged dinner guests. Disclaimer: to avoid cramp, please wait at least 30 minutes after eating any food before embarking on any strenuous resultant physical activity. Includes dual measures.

Summersdale  
9781849539319  
Pub Date: 11/1/17  
Ship Date: 11/1/17  
\$12.95/\$16.95 Can./£7.99  
UK/€9.49 EU  
Discount Code: LON  
Trade Paperback

192 Pages  
Carton Qty: 0  
Cooking / Entertaining  
CKB029000  
7 in H | 5 in W



## Vintage Kitchenalia

Emma Kay

#### Summary

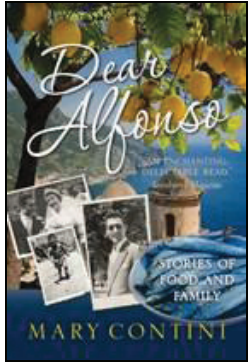
As one world vanishes, another takes its place. The objects we collect are a record of the past, and of these objects, the least recorded are often the ones we all take for granted. Antique and vintage kitchenalia can tell us so many stories about Britain's culinary, scientific and innovative past. Yet in a society seemingly so obsessed with food – the preparing, eating, sharing and sheer enjoyment of what and how we all eat – the humble kitchen utensil and its evolution is an often overlooked aspect of Britain's heritage. Cooking evolved from a fire in the middle of the homestead, with a crude container to boil up every meal, to the vast shiny, glossy, gadget and accessory-driven kitchen, where most people now have to conjure up complex and clever dishes created by grilling, frying, poaching, roasting, baking, toasting, boiling, braising, slow-cooking, steaming and many other techniques to test and challenge the skills of even the most talented cooks. By investigating the objects themselves, Emma Kay discovers the rich history of how Britain's kitchens became so versatile and, as th...

#### Contributor Bio

**Emma Kay** is a historian and writer. She has worked as a museum professional for over fifteen years in major institutions such as the National Maritime Museum, the British Museum and the University of Bath. She has a degree in History, postgraduate certificate in Roman Archaeology, MA in Heritage Interpretation and a diploma in Cultural Heritage Management. She is a private collector of antique and vintage kitchenalia and writes and speaks about the history of cooking and dining to a variety of audiences. Emma founded the Museum of Kitchenalia in 2012. She lives in the Cotswolds with her husband and young son.

Amberley Publishing  
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EU  
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Trade Paperback

96 Pages  
Carton Qty: 1  
Antiques & Collectibles /  
Kitchenware  
ANT022000  
9.3 in H | 6.5 in W



## Dear Alfonso

La storia di una v

Mary Contini

Birlinn Ltd  
9781780274805  
Pub Date: 11/1/17  
Ship Date: 11/1/17  
\$22.95/\$30.95 Can.  
Discount Code: SHO  
Hardcover

288 Pages  
Carton Qty: 0  
Biography & Autobiography  
/ Culinary  
BIO029000

9.3 in H | 6.3 in W



## Classic Creole

A Celebration of Food and Family

Ann Cuiellette

### Summary

Ann Cuiellette is a native of New Orleans who grew up in a large, Creole family?the twelfth of thirteen children. All of the dishes in this Cookbook are family recipes, but each include a story about Ann's experience with that dish growing up in a household filled with love, energy, camaraderie, sometimes chaos, but most of all great food! It's a Cookbook and a Storybook. After the devastation of Hurricane Katrina, Ann wanted to find a way to honor her family heritage, especially since she had siblings who lost their homes in this tragedy.

### Contributor Bio

Michael Meyerhofer received his BA from the University of Iowa and his MFA from Southern Illinois University Carbondale. An avid weightlifter, medieval weapons collector, and unabashed history nerd, he currently lives, teaches, and inhabits various coffee shops around Fresno, CA.

Southeast Missouri State  
Univ Press  
9780983050407  
Pub Date: 6/1/11  
\$21.00/\$28.00 Can.  
Discount Code: LON  
Hardcover

120 Pages  
Carton Qty: 10  
Cooking / Regional & Ethnic  
CKB013000

10 in H | 7 in W | 0.6 in T |  
1.2 lb Wt

## A Chinese Street Food Odyssey

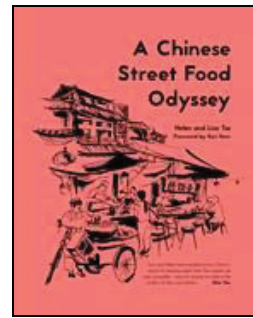
Helen Tse, Lise Tse, Ken Hom

### Summary

This beautiful book offers a real insight into the street food cultures of China and vividly evokes the smells and sounds of the markets. Over 100 recipes and a wealth of stories and insight into cooking methods bring this cuisine to life. All recipes have been carefully chosen to be achievable for the western cook. Helen and Lisa Tse have set out to encapsulate that sense of excitement, awe, wonder and hunger for these morsels of street food: from soft fluffy bao, to hot fried chicken, from piping hot bowls of noodles, to coal-roasted squid, delicate tea eggs and bubble tea, this is food to truly excite the appetite and awaken a sense of adventure in the kitchen. Includes dual measures.

### Contributor Bio

**Helen Tse** and **Lisa Tse** became their family's third generation of restaurateurs when they opened Sweet Mandarin in Manchester. They are the authors of *Sweet Mandarin Cookbook* and *Dim Sum*, and Helen is the author of a memoir *Sweet Mandarin*, which was chosen by Barnes & Noble in their Great New Writer's Selection. **Ken Hom** is an award-winning chef whose books include *Foolproof Chinese Cooking*.



Pavilion  
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Hardcover

192 Pages  
Carton Qty: 0  
Cooking / Regional & Ethnic  
CKB017000

9.5 in H | 7.5 in W

## Deja Food

### Second Helpings of Classic British Dishes

Mary-Anne Boermans

### Summary

Mary-Anne Boermans believes passionately that traditional British food, refined over centuries, can be tastier, healthier, more exciting and easier to prepare than anything mass-produced. Moreover, it also offers ways to save money and drastically reduce food wastage. Calling for a return to the food of times past, this book celebrates how the British used to eat, being inventive with the less expensive cuts of meat, using richly flavored leftovers to create stunning new dishes, making the most of seasonal ingredients served simply and deliciously in ways we have forgotten. It's frugal, but full of flavor, deliciously different, yet proudly traditional. This delectable collection includes recipes for meat, poultry, game, offal, vegetable and fish. There are skinks, hashes, puddings and pies. Goose, shrimp, parsnips et al will be potted, stewed and fricasseed into hearty, flavorful food that stands up to the best modern recipes. And Mary-Anne will reveal the fascinating stories behind the dishes. Includes metric measures.

### Contributor Bio

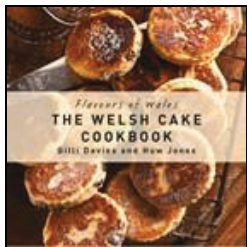
**Mary-Anne Boermans** was a finalist in the 2011 series of *The Great British Bake Off* and is the author of *Great British Bakes*, which won the guild of Food Writers First Book Award 2014.



Random House UK  
9780224101325  
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352 Pages  
full colour throughout  
Carton Qty: 1  
Cooking / Regional & Ethnic  
CKB011000

8 in H | 5.8 in W



## The Welsh Cake Cookbook

Gilli Davies, Huw Jones

### Summary

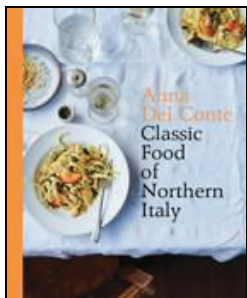
*The Welsh Cake Cookbook* features a selection of recipes celebrating one of Wales' best loved dishes—the Welsh Cake. This small book of recipes includes traditional Welsh cakes, lavender, hazelnut and treacle, and even some savory recipes. Includes metric measures and a conversion table.

### Contributor Bio

**Gilli Davies** has worked with food for more than 30 years, with many cookbooks based on local food culture in Wales and Cyprus, including the Flavours of Wales series, and a 10-part TV series, *Tastes of Wales*. Gilli runs children's cookery classes, a training scheme to encourage restaurants to use local ingredients, and a variety of other food events. **Huw Jones** is a UK-based food photographer whose work includes the Flavours of Wales series.

Graffeg  
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Hardcover

48 Pages  
Carton Qty: 0  
Cooking / Regional & Ethnic  
CKB011000  
6 in H | 6 in W



## Classic Food of Northern Italy

Anna Del Conté, Delia Smith

### Summary

Anna Del Conte celebrates the cooking of northern Italy—both rustic and sophisticated, ancient and modern. As Delia Smith writes in her foreword "Anna is a purist. She will not countenance anything that isn't in the strictest sense authentic." In this collection of over 150 recipes Anna has chosen the very best ideas sourced from acclaimed restaurants, elegant home kitchens, rural inns and country farmsteads. Many of the traditional dishes may not be familiar, such as flatbread made with chickpea flour, Ligurian Ciuppín or Macaroni Pie in a Sweet Pastry Case, but she also presents definitive versions of popular dishes such as Pesto, Ragu and Ossobuco. Her recipes are thoroughly researched and tested; she provides the home cook with a trusted and essential companion. Her numerous practical tips are the result of a lifetime's experience. Includes dual measures.

### Contributor Bio

**Anna Del Conté** is widely recognized as the doyenne of Italian cooking. Her books include *The Gastronomy of Italy*, *The Italian Kitchen*, and *Anna Del Conte on Pasta*. She was awarded the Guild of Food Writers Lifetime Achievement Award in 2011.

Pavilion  
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Hardcover

256 Pages  
Carton Qty: 0  
Cooking / Regional & Ethnic  
CKB047000  
9.3 in H | 7.5 in W





## Miso Tasty

### Everyday, Tasty Recipes with Miso - The Japanese Superfood

Bonnie Chung

#### Summary

Miso is fast becoming a vital ingredient for the health-conscious foodie. The fermented soybean paste, which originates from Japan, is prized for its rich, complex umami flavor alongside its health-giving properties. Despite being used by the Japanese for hundreds of years, miso has been experiencing a newfound popularity as top chefs, cooks, and food writers champion miso as an essential yet exciting everyday ingredient. This book shares 60 recipes on how to enjoy this ingredient in both Japanese and non-Japanese dishes. The recipes are a mix of well-loved classics and new discoveries: swirl it into a hot stock for miso soup, mix it with a drop of olive oil and a spoon of mustard for a deeply satisfying salad dressing, or baste it on to steaks for a quick but deeply flavored barbecue marinade. The book also includes simple cooking tips on how to make the most of miso, an in-depth exploration of the many different types of miso, and even how to make your own miso at home. Miso is full of possibilities—as diets become more focused on being wholesome and nutritious, this ancient soybean...

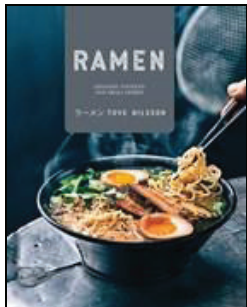
#### Contributor Bio

**Bonnie Chung** is the founder of Miso Tasty, the UK's first brand dedicated to miso. An award-winning entrepreneur and former food blogger, Bonnie has been dedicated to the research of miso for the last five years. Her miso products have been featured in the *Guardian*, *Daily Telegraph*, *Daily Mail*, *Food & Travel* and *Wallpaper* magazine. Her authority on miso has been established through traveling across Japan, seeing first hand how miso is made region by region, meeting with the stalwarts of miso in Japan and recording the nuances that make their regional miso special.

Pavilion  
9781910904619  
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\$22.95/\$30.95 Can./£14.99  
UK/€17.99 EU  
Discount Code: LON  
Hardcover

144 Pages  
Carton Qty: 0  
Cooking / Regional & Ethnic  
CKB048000

8.8 in H | 7.5 in W



## Ramen

### Japanese Noodles and Small Dishes

Tove Nilsson

#### Summary

Picture a generous bowl filled to the brim with steaming hot broth. Its perfect surface intricately patterned with tiny droplets of oil; the flavor enhanced with algae, miso, dried fungi and fish sauce. Thin and springy noodles nestle in the base, while a sashimi-marinated cut of pork or chicken sits atop, the meat meltingly tender after up to 48 hours of simmering. A bobbing soya-marinated egg and an array of toppings add a colorful finishing touch. There are few dishes as addictive and universally popular as ramen. From backstreet Tokyo diners to the hottest establishments in LA, via the chic laid-back ramen bars of London's Soho, you will find the most complex of flavor combinations, all in a single bowl. This stylish book will transport you to the vibrant streets of Japan via your own kitchen, with stunning reportage photography and 50 mouthwatering recipes, from homemade broth and noodles to complementary dishes and sides such as soba, udon, gyoza, okonomiyaki, takoyaki and tempura. Includes dual measures.

#### Contributor Bio

**Tove Nilsson** is a Swedish chef and food writer who has made it her life's mission to slurp ramen all over the world: New York, London, Los Angeles, Berlin and Tokyo included. She writes regularly for leading European food journals and makes frequent TV and radio appearances.

Pavilion  
9781911216445  
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Hardcover

152 Pages  
Carton Qty: 0  
Cooking / Regional & Ethnic  
CKB048000

9.5 in H | 7.5 in W

## Cook For Syria Recipe Book

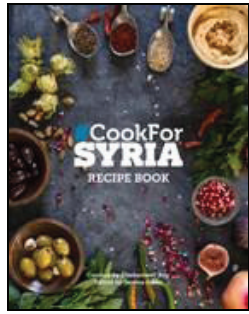
Clerkenwell Boy, Serena Gruen

### Summary

Clerkenwell Boy and Serena Guen originally came up with the idea to curate one charity dinner, with one chef, in aid of UNICEF UK's humanitarian work helping children and refugees affected by the crisis in Syria. This quickly became a large-scale banquet with six headline chefs which sold out within in days. Leveraging the power of social media, top chefs, cookbook authors and families with links to Syria were encouraged to share their favorite recipes online with a #CookForSyria inspired twist—so that anyone could host their own charity supper club or bake sale, or just learn about the amazing cuisine and culture of Syria. As recipes flooded in, it made sense to share these beyond social media and in the form of a beautiful not-for-profit recipe book. All profits from the sale of the book will be donated in aid of UNICEF's Children of Syria Fund. Contributors include Amelia Freer, Angela Hartnett, Anna Jones, Chetna Makan, Ed Smith, Ella Woodward, Elly Curshen, Fergus Henderson, Hemsley+Hemsley, Henrietta Inman, Izy Hossack, Jamie Oliver, John Gregory-Smith, José Pizarro, Kylee Newt...

### Contributor Bio

**Clerkenwell Boy** is an award-winning food Instagrammer and a judge for the *Evening Standard* Restaurant Awards and Young British Foodie Awards. **Serena Gruen** is the founder of *Suitcase Magazine* and UNICEF UK's ambassador for Next Generation London. They are the cofounders of #CookForSyria.



Suitcase Media International  
9781527203341  
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\$34.95/\$46.95 Can./€30.49  
EU  
Discount Code: LON  
Hardcover

232 Pages  
Carton Qty: 11  
Cooking / Regional & Ethnic  
CKB093000  
11 in H | 9.5 in W | 0.9 in T  
| 1.9 lb Wt

## Angela Gray's Cookery School: Summer Recipes

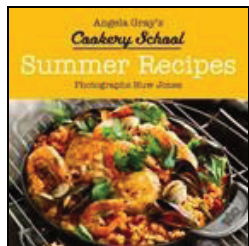
Angela Gray, Huw Jones

### Summary

The second in a series of seasonal cookbooks, *Summer Recipes* contains 30 recipes celebrating the best of summer's ingredients and fresh dishes. The recipes are ideal for a family barbecue, or packing up and taking to the park. Includes metric measures and a conversion table.

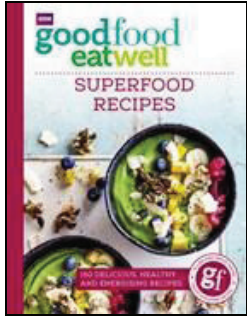
### Contributor Bio

**Angela Gray** runs the cookery school at Llanerch Vineyard, which has been voted into the Top 10 UK Cookery Schools. She has made several television programs for the BBC and for UKTV Food, including *Hot Stuff* and *More Hot Stuff*. She is the author of *Winter Recipes*. **Huw Jones** is a UK-based food photographer whose work includes the Flavours of Wales series.



Graffeg  
9781912050000  
Pub Date: 10/1/17  
Ship Date: 10/1/17  
\$14.95/\$19.95 Can.  
Discount Code: LON  
Hardcover

160 Pages  
Carton Qty: 0  
Cooking / Seasonal  
CKB077000  
6 in H | 6 in W



## Good Food Eat Well: Superfood Recipes

Good Food

### Summary

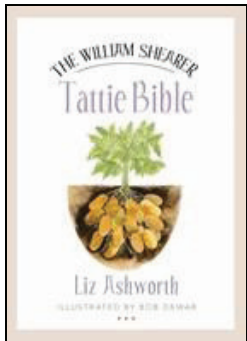
We've all heard of super-foods, but it's hard to know where to start and to work out which foods are the most beneficial for health and well-being. *Good Food Eat Well: Simple Super-Food Recipes* is a comprehensive collection of 150 fresh and reasonably priced recipes which make eating healthily straightforward and achievable. All of our recipes have been chosen for their health-giving ingredients, whether that's memory-boosting turmeric or stamina-enhancing beetroot. So whether you're looking to improve your health, lose a few pounds, or just want to feel lighter and brighter, our super-food recipes will help you achieve your goal. All the recipes are short and simple with easy-to-follow steps, and all are accompanied by a full-color photograph of the finished dish.

### Contributor Bio

BBC **Good Food** is the number 1 budget cookery book brand in the UK and has sold over 4 million copies to date.

BBC Books  
9781785941955  
Pub Date: 8/1/17  
Ship Date: 8/1/17  
\$19.95/£12.99 UK  
Discount Code: LON  
Trade Paperback

320 Pages  
Carton Qty: 1  
Cooking / Specific  
Ingredients  
CKB105000  
9.8 in H | 7.5 in W



## The William Shearer Tattie Bible

Liz Ashworth

### Summary

Ever since the humble potato arrived from Peru around 1730 it has been a key component of the Scottish diet. In this book Liz Ashworth introduces the heritage and history of the potato and the numerous varieties available, including information on nutritional benefits, the tattie season and how to grow your own. The recipes are organized in themed sections: Breakfasts, Snacks, Soups, Traditional Favourites, Salads, Pies, Puddings, Baking and Biscuits (including gluten free), recipes from Further Afield and Drinks. In addition to basic potato dishes (boiled and steamed; mashed; roast, sauted, chips, wedges and baked), she also includes a mouth-watering selection of recipes, from Tattie Scones, Norwegian Potato Pie and Haggis Frittata to Hot Tattie Salad, Rumbledthumps, Cheese Cottage Potato Pudding and Orkney Tattie Wine.

### Contributor Bio

**Liz Ashworth** is a Scottish food writer and food product developer, with a particular interest in using local products. The author of a pioneering series of cookery books for beginners of all ages, she writes food columns in various publications, and coordinates the food program in the annual Orkney International Science Festival. Her most recent book is *The Chain Bridge Honey Bible* (Birlinn, 2016).

Birlinn Ltd  
9781780274690  
Pub Date: 9/1/17  
Ship Date: 9/1/17  
\$6.95/\$9.95 Can./€5.99 EU  
Discount Code: LON  
Trade Paperback

112 Pages  
Carton Qty: 0  
Cooking / Specific  
Ingredients  
CKB105000  
6 in H | 4.5 in W



## The Sea Salt Cookbook

Gilli Davies, Huw Jones

### Summary

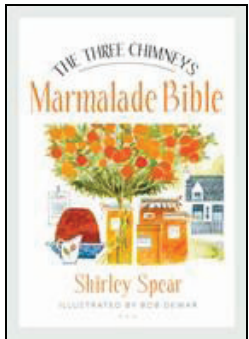
*The Sea Salt Cookbook* contains a selection of recipes featuring Welsh sea salt. Includes much-loved recipes such as Sea Bass Baked in Sea Salt, Salted Fudge, and Italian Focaccia with Salt Flakes and Rosemary. Includes metric measures and a conversion table.

### Contributor Bio

**Gilli Davies** has worked with food for more than 30 years, with many cookbooks based on local food culture in Wales and Cyprus. **Huw Jones** is a food photographer.

Graffeg  
9781910862049  
Pub Date: 9/1/17  
Ship Date: 9/1/17  
\$11.95/\$15.95 Can./£9.99  
UK/€8.49 EU  
Discount Code: LON  
Hardcover

48 Pages  
Carton Qty: 23  
Cooking / Specific  
Ingredients  
CKB040000  
Series: Flavours of Wales  
6 in H | 6 in W | 0.4 in T |  
0.4 lb Wt



## The Three Chimneys Marmalade Bible

Shirley Spear

### Summary

Marmalade is an iconic Scottish food, traditionally made every year in January and February when Seville oranges are available. Shirley Spear, whose multi-award-winning Three Chimneys restaurant on the Isle of Skye is a magnet for foodies, has written the ultimate guide to marmalade – not just to making it, but to using it as an ingredient all the year round in a delicious variety of dishes. The recipes here are both sweet and savoury, from Chocolate Marmalade Tart, Marmalade Ice Cream and Apple and Frangipane Tart with Marmalade Glaze, to Marmalade Sauce for Roast Duck, Glaze for Roast Gammon, use of Seville oranges in fish and shellfish dishes and Marmalade Chutney – and not forgetting the Three Chimneys' own legendary Hot Marmalade Pudding. Shirley mixes in fascinating information about how marmalade was invented, the great Scottish marmalade producers like Keiller and Robertsons, and even a link with Mary, Queen of Scots! This book will be the ideal Christmas stocking-filler for anyone interested in cooking, and an irresistible impulse-buy at any time of the year.

### Contributor Bio

Born in the Scottish Borders town of Peebles, **Shirley Spear** grew up in Edinburgh. In her late teens she began her chosen career of journalism in Dundee, which later took her to London. There she met Eddie and Sarah, her stepdaughter. In the early 80s they moved to the Isle of Skye to run The Three Chimneys. Shirley and Eddie also have two children, Stephen and Lindsay, who grew up in their restaurant home in Skye.

Birlinn Ltd  
9781780274133  
Pub Date: 8/1/17  
Ship Date: 8/1/17  
\$7.99/\$10.99 Can./£4.99  
UK/€5.49 EU  
Discount Code: LON  
Trade Paperback

112 Pages  
Carton Qty: 30  
Cooking / Specific  
Ingredients  
CKB040000

6.3 in H | 4.5 in W | 0.3 in T  
| 0.2 lb Wt



## The Seaweed Cookbook

Gilli Davies, Huw Jones

### Summary

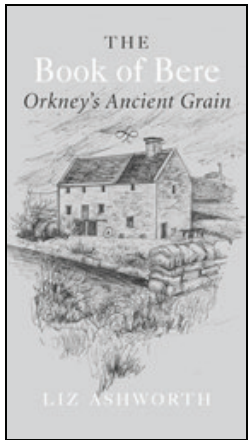
*The Seaweed Cookbook* features one of the best-known ingredients in Welsh cooking: seaweed, most commonly recognized in its cooked form as laverbread. Along with recipes for traditional Welsh laverbread, there are also notes on the use of seaweed in modern cooking such as making a sauce for fish dishes and an accompaniment to Welsh lamb. Includes metric measures and a conversion table.

### Contributor Bio

**Gilli Davies** has worked with food for more than 30 years, with many cookbooks based on local food culture in Wales and Cyprus. **Huw Jones** is a food photographer.

Graffeg  
9781910862032  
Pub Date: 9/1/17  
Ship Date: 9/1/17  
\$11.95/\$15.95 Can./£9.99  
UK/€8.49 EU  
Discount Code: LON  
Hardcover

48 Pages  
Carton Qty: 0  
Cooking / Specific  
Ingredients  
CKB059000  
Series: Flavours of Wales  
6 in H | 6 in W



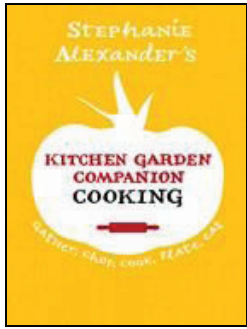
## The Book of Bere

Liz Ashworth

Birlinn Ltd  
9781780274850  
Pub Date: 12/1/17  
Ship Date: 12/1/17  
\$9.95/\$12.95 Can.  
Discount Code: LON  
Trade Paperback

144 Pages  
Carton Qty: 0  
Cooking / Specific  
Ingredients  
CKB098000  
7.5 in H | 4.3 in W





## Kitchen Garden Companion Cooking

Gather, Chop, Cook, Plate, Eat

Stephanie Alexander

### Summary

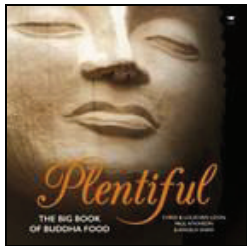
If you have ever dreamed of making delicious food from your very own garden, Stephanie Alexander's *Kitchen Garden Companion Cooking* is the book for you. Follow in the footsteps of one of Australia's best-loved cooks and food writers as she reveals the secrets of delicious dishes created from the produce you've gathered yourself. Try some of the 250 recipes that will transform your fresh produce into delicious meals. Use the vegetables, fruit, and herbs you've grown in new and exciting ways with this inspiring and tasty selection of recipes.

### Contributor Bio

**Stephanie Alexander** is regarded as one of Australia's great food educators. Her reputation has been earned through 30 years as an owner-chef in several restaurants, as the author of 14 influential books including *The Cook's Companion* and *Tuscan Cookbook*, and for her groundbreaking work in creating the Stephanie Alexander Garden Foundation.

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Australia  
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\$34.95/\$46.95 Can.  
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Vinyl Paperback

496 Pages  
Carton Qty: 0  
Cooking / Specific  
Ingredients  
CKB085000  
10.3 in H | 7.5 in W



## Plentiful

The Big Book of Buddha Food

Paul Atkinson, Angela Shaw, Chris van Loon, Louis...

### Summary

The purpose of the book is to continue the tradition of excellent vegetarian food, centred on Mediterranean flavors, served at the BRC which has always had the personal touch of the head chef in charge of the menus and that of his co-chefs: the lovely, friendly local Zulu women who have worked in the kitchen for many years to great acclaim from visitors. These ladies were taught the skills of traditional Zulu cooking from their mothers, which they then readily adapted to cooking the vegetarian cuisine served at the BRC. These women could hold their own in the kitchen of any up-market restaurant anywhere. With this book, the BRC also wanted to showcase the exquisite indigenous environment in which it is set, which has become a spiritual haven for South African and international visitors.

### Contributor Bio

**Paul Atkinson** was born in York, England, and emigrated with his family to the sunnier climes of South Africa when he was two years old. An extensive tour of Europe enabled them to experience the tastes of that continent's rich variety of foods. **Angela Shaw** works on selective photographic product-design projects from her base in Durban, KZN, where she manages the KZNA Gallery for the KwaZulu-Natal Society of Arts. She contributed the photographs for the BRC's previous cookbooks. **Chris van Loon** is a senior English teacher by profession. A vegetable enthusiast and cat lover, she was the editor and coordinator of this recipe book – as she was with its predecessors, *Quiet Food* and *The Cake the Buddha Ate*. **Louis van Loon** is an architect and structural engineer by profession who runs his own consulting practice in Durban.

Jacana Media  
9781431424702  
Pub Date: 7/1/17  
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\$23.95/\$31.95 Can.  
Discount Code: LON  
Trade Paperback

176 Pages  
Carton Qty: 14  
Cooking / Vegetarian  
CKB086000  
9.8 in H | 9.8 in W

## Good Food Eat Well: Healthy Diet Plans

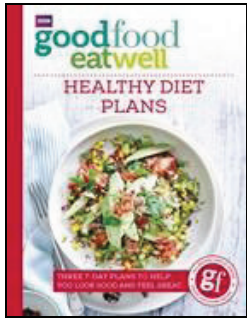
Good Food

### Summary

Glowing skin, better sleep, loads more energy, and improved overall health . . . These are things we all want for our bodies. Good Food have combined the expertise of their nutritionists and the imagination of their test kitchen to create three diet plans. Each one targets a different area—from making you look and feel your best to boosting immunity and improved digestion, as well as an entirely vegetarian option. The plans are structured for you, supplying under 1,500 calories each day, and providing you with more than your 5 a day. The book also includes optional healthy snacks and treats if your goal isn't weight loss. All the recipes are short and simple, with easy-to-follow steps, and all are accompanied by a full-color photograph of the finished dish.

### Contributor Bio

**BBC Good Food** is the number 1 budget cookery book brand in the UK and has sold more than 4 million copies to date.



BBC Books  
9781785940743  
Pub Date: 2/1/17  
\$19.95/£12.99 UK/€15.99  
EU  
Discount Code: LON  
Trade Paperback

320 Pages  
Carton Qty: 12  
Health & Fitness / Diet &  
Nutrition  
HEA006000  
9.7 in H | 7.5 in W | 1 in T |  
2.1 lb Wt

## Wellness 100

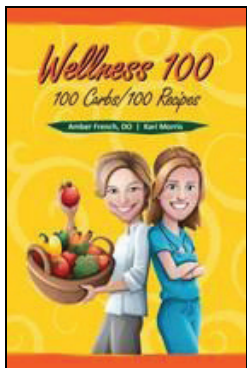
Dr. Amber French, Kari Morris

### Summary

Just thinking about dieting or eating right can feel overwhelming and heavy for most of us, but Dr. Amber French and chef Kari Morris show us that it doesn't have to be. Winner of the 2013 Indie Next Generation Award in the Diet/Nutrition/Food category, "Wellness 100" presents a realistic and optimistic option with simple guidelines and healthy, easy, and delicious recipes that are respectful of busy lifestyles. Plus, the program naturally works to combat diseases of aging such as heart disease, stroke, cancer, diabetes, and obesity. Can you imagine wanting to eat healthy and enjoying a diet program? With "Wellness 100," you can because it is an attainable lifestyle, not a fad diet. Based on hundreds of studies, research articles, and books by respected authors, the program will teach you how to eat a variety of readily available fresh and colorful foods with the proper amount of carbohydrates and protein for lifelong weight management and better health. "Wellness 100" gets us back to basics, teaching us to make better choices when it comes to our eating habits instead of being lost ...

### Contributor Bio

Dr. Amber French is a board certified OB/GYN. She was inspired while completing her fellowship in antiaging medicine to develop a program to help her patients live longer, healthy lives. She has used this program successfully for several years with her patients.



Boutique of Quality Books  
9781937084578  
Pub Date: 7/1/12  
\$18.95/\$24.95 Can.  
Discount Code: LON  
Trade Paperback

260 Pages  
Carton Qty: 0  
Health & Fitness / Diet &  
Nutrition  
HEA006000  
9 in H | 6 in W

### Contributor Images



## Wellness 100

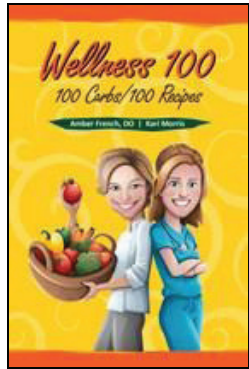
Dr. Amber French, Kari Morris

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Discount Code: LON  
Hardcover

260 Pages  
Carton Qty: 0  
Health & Fitness / Diet &  
Nutrition  
HEA006000  
9 in H | 6 in W

## Detox

Blanca Herp

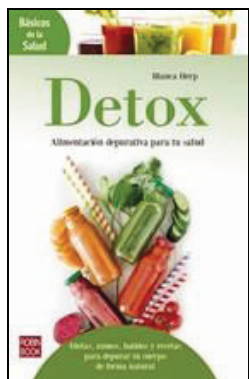
### Summary

Thinking of trying a diet to purify your body and cleanse it of harmful toxins? In this book, Blanca Herp shows you which foods to eat and which foods to run away from. She will teach you how to make easy, therapeutic juices and show you the best diets for your lifestyle. Detoxing, as the author points out, is the gateway to a healthy diet.

*Quizá estés pensando en lanzarte a probar una dieta para purificar tu organismo y limpiarlo de toxinas. Has oído hablar de los beneficios de una cura depurativa a base de frutas y verduras pero no sabes por dónde empezar. Pues bien, Blanca Herp te muestra en este libro cuáles son los alimentos recomendables y de qué otros debes huir. Te mostrará cómo hacer de una manera fácil zumos de alto poder terapéutico y te indicará las dietas que mejor se adapten a tu estilo de vida. Y es que la desintoxicación, como señala la autora, ha de ser una puerta de entrada a una dieta saludable.*

### Contributor Bio

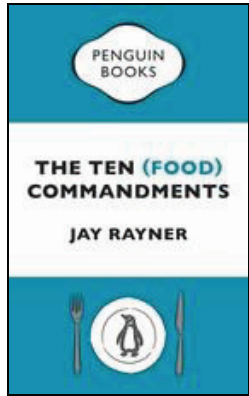
**Blanca Herp** is the author of various books and regularly contributes in magazines dedicated to natural health. She teaches courses and workshops about healthy eating habits to preserve energy and vitality.



Redbook Ediciones  
9788499174099  
Pub Date: 2/1/18  
Ship Date: 2/1/18  
\$16.95/\$22.95 Can./€19.96  
EU

Discount Code: LON  
Trade Paperback

192 Pages  
Carton Qty: 60  
Health & Fitness / Diet &  
Nutrition  
HEA017000  
Series: Básicos de la salud  
8 in H | 5.3 in W



## The Ten (Food) Commandments

Jay Rayner

### Summary

The Ten Commandments may have had a lot going for them, but they don't offer those of us located in the 21st century much in the way of guidance when it comes to our relationship with our food. And Lord knows we need it. Enter our new culinary Moses, the legendary restaurant critic Jay Rayner, with a new set of hand-tooled commandments for this food-obsessed age. He deals once and for all with questions like whether it is ever okay to covet thy neighbor's oxen (it is), eating with your hands (very important indeed), and if you should cut off the fat (no). Combining reportage and anecdotes with recipes worthy of adoration, Jay Rayner brings us the new foodie rules to live by.

### Contributor Bio

**Jay Rayner** is an award-winning writer and broadcaster, best known as restaurant critic for the *Observer*. He is a former Critic of the Year and Restaurant Critic of the Year, and in the 2014 British Press Awards he was shortlisted for both Critic of the Year and Specialist Journalist of the Year. In a recent survey of journalists and the public by UK Press Gazette Jay was voted the most influential food and drink journalist in Britain.

Penguin UK  
9780241976692  
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\$11.95/\$15.00 Can./£6.00  
UK  
Discount Code: LON  
Trade Paperback

160 Pages  
Carton Qty: 0  
Humor / Form  
HUM003000

7.3 in H | 4.3 in W | 0.4 in T



## The Flavour-led Weaning Cookbook

Easy Recipes & Meal Plans to Wean Happy, Healthy, Adventurous Eaters

Zainab Jagot Ahmed

### Summary

*The Flavour-led Weaning Cookbook* offers more than 100 first-tastes recipes your baby will love. It will be your best-friend in the kitchen from day one, guiding you every step of the way with expert and realistic advice, meal plans, and recipes. Flavor-led weaning uses baby-friendly herbs and spice as safe, healthy, and natural flavor-boosters. It will encourage your baby to love their food from their very first taste. It will show you how to bring a rainbow of color to your baby's diet, and will ensure your baby gets all the nourishment they needs at every stage in their weaning journey. Flavor-led weaning works in harmony with spoon-led and baby-led weaning. This book includes meal plans for all the weaning stages, plus delicious recipes the whole family can enjoy together.

### Contributor Bio

**Zainab Jagot Ahmed** is the UK's flavor-led weaning expert. She writes for a number of leading parenting titles and is a regular speaker at The Baby Show, the UK's leading pregnancy and parenting event. Her cookbook *Easy Indian Super Meals* has won two national parenting awards.

Ebury Press  
9781785033469  
Pub Date: 6/1/17  
Ship Date: 6/1/17  
\$24.95/£14.99 UK  
Discount Code: LON  
Hardcover

224 Pages  
Carton Qty: 1  
Cooking / Baby Food  
CKB107000

8.5 in H | 6.5 in W



## One Handed Cooks

Allie Gaunt, Jessica Beaton

### Summary

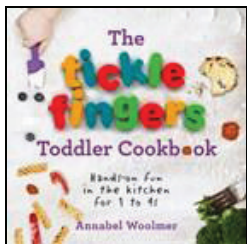
Giving your child the best possible start in life includes offering nutritious, varied food every day. This comprehensive book provides a wide range of simple, enticing recipes that deliver the nutrients growing children need, as well as plenty of practical advice to help you successfully navigate their journey with solid foods. Setting your child up with a positive relationship with food and healthy eating habits is a gift that will last them a lifetime. This book will help you avoid the trap of fussy eating; overcome spoon refusal; deal with common issues, from teething to throwing food; prepare nutritionally balanced meals and snacks; create positive associations with mealtimes and eating; and cater to food allergies and intolerances.

### Contributor Bio

**Allie Gaunt** is a former professional nanny and advertising copywriter who created the One Handed Cooks blog in 2012. **Jessica Beaton** is an Accredited Practising Dietitian with a passion for inspiring families to enjoy happy mealtimes and a healthy love of food. **Sarah Buckle** is a dedicated primary-school teacher with a passion for baking. She is the photographer and food stylist for One Handed Cooks.

Penguin Random House  
Australia  
9780670079018  
Pub Date: 8/1/16  
\$37.95/\$50.95 Can.  
Discount Code: LON  
Trade Paperback

256 Pages  
Carton Qty: 0  
10 in H | 8.3 in W



## The Tickle Fingers Toddler Cookbook

Hands-on Fun in the Kitchen for 1 to 4s

Annabel Woolmer

### Summary

A practical, hands-on cookery book that makes it as easy as possible for parents, grandparents and carers to have fun cooking with a toddler aged 1 to 4 years old.

Everything in *Tickle Fingers* is completely toddler appropriate with minimal need for adult intervention – no hobs, no sharp knives, and no raw meat – and has been carefully selected to emphasize all the activities toddlers love to do: squishing, sorting, mixing and pouring.

With 60 step-by-step recipes for all the family to enjoy, special sections on allergies and fussy eating, and lots of ideas on how to tackle common challenges, *The Tickle Fingers Toddler Cookbook* is full of simple yet delicious food that every toddler will be proud to (almost) make on their own.

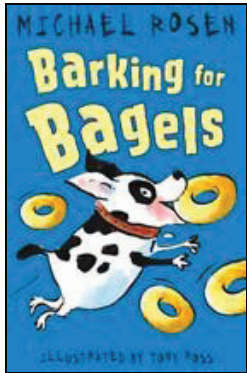
### Contributor Bio

**Annabel Woolmer** is a mom of 2 who stumbled on cooking as a way of entertaining her 13 month old one rainy afternoon. Ever since then, she has cooked regularly with both her children and many more toddlers in playgroups, workshops and events. Frustrated by the lack or inappropriateness of resources for 1 to 4 year olds, Annabel decided to write her own book, focusing on hands-on fun and independent exploration of real food for toddlers.

Random House UK  
9781785040566  
Pub Date: 11/3/16  
\$21.95/£12.99 UK  
Discount Code: LON  
Hardcover

128 Pages  
Carton Qty: 20  
7.8 in H | 7.8 in W | 0.6 in T





## Barking for Bagels

Michael Rosen, Tony Ross

### Summary

Shnipp the dog loves to play fetch with Julie and Lara in the park, but she doesn't love their annoying laughs. So one day she decides to run off. It's not long before Shnipp finds a new life with Bessie the Bagel Lady, eating delicious bagels every day. But when she decides to finally head home, she discovers things aren't exactly the same as when she left.

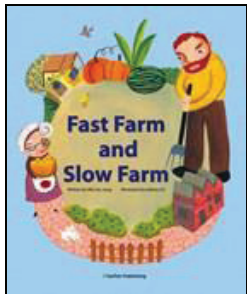
### Contributor Bio

**Michael Rosen** is renowned for his work as a poet, performer, broadcaster, and scriptwriter. He visits schools with his one-man show to enthuse children with his passion for books and poetry. In 2007 he was appointed Children's Laureate, a role which he held until 2009. While Laureate, he set up The Roald Dahl Funny Prize.

**Tony Ross** has illustrated more than 800 books. *Dr Xargle's Book of Earth Tiggers* was shortlisted for the Kate Greenaway Medal and *Tadpole's Promise* won the Silver Medal in the Smarties Prize 2003. He was the British choice for the Andersen Medal 2004. *The Nanny Goat's Kid* was shortlisted for the Roald Dahl Funny Prize 2010.

Andersen Press  
9781783445059  
Pub Date: 5/1/17  
Ship Date: 5/1/17  
\$9.99/£5.99 UK  
Discount Code: LON  
Trade Paperback

96 Pages  
black and white illustrations  
throughout  
Carton Qty: 144  
Ages 7 to 9, Grades 2 to 4  
Juvenile Fiction / Animals  
JUV002070  
7.8 in H | 5 in W | 0.2 in T



## Fast Farm and Slow Farm

Valeria Cis, Min Jee Jung

### Summary

Grandma Snail and Thump-Thump Giant have neighboring farms but use very different farming methods. Thump-Thump Giant grows big, beautiful produce quickly using chemicals. Grandma Snail slowly grows smaller produce naturally. When Thump-Thump Giant starts selling ready-made meals using preservative, Grandma Snail worries about his health. Grandma Snail will inspire readers to eat simple, healthy food from their own garden or a local farmer's market. In this colorful, inspiring story about where food comes from, readers will learn about the slow food movement and how to create a small farm garden at home.

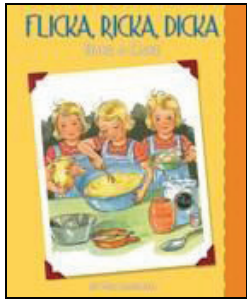
### Contributor Bio

**Valeria Shis** was born and raised in Argentina and is the author and illustrator of *Bee Grandfather*; *When Veronica Knits*, and others. **Min Jee Jung** is the author of *Happiness at Mully's Circus*; *An Adventure Story of All the Explorers*; *It's My Poop, Don't Eat It!*; and others.

Tantan Publishing  
9781939248206  
Pub Date: 11/1/17  
Ship Date: 11/1/17  
\$17.95/\$21.95 Can.  
Discount Code: LON  
Hardcover

32 Pages  
Carton Qty: 42  
Ages 3 to 5, Grades P to K  
Juvenile Fiction / Cooking &  
Food  
JUV050000  
10.8 in H | 9 in W





## Flicka, Ricka, Dicka Bake a Cake

Maj Lindman

### Summary

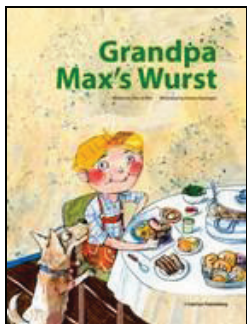
Soon it will be Mother's birthday, and Flicka, Ricka, and Dicka can't think of what to give their Mother. Aunt Betty shows them how to bake a cake by themselves. All is fine until the girls put the cake in the oven and go out to play. Will they remember the cake before it burns?

### Contributor Bio

Maj Lindman lived in Stockholm, Sweden. She attended the Royal Academy of Arts in Stockholm and also studied art in Paris, France. She wrote and illustrated numerous children's books, but she is best known for her delightful tales of triplet girls Flicka, Ricka, and Dicka and their boy counterparts, Snipp, Snapp, and Snurr. Maj Lindman lived in Stockholm, Sweden. She attended the Royal Academy of Arts in Stockholm and also studied art in Paris, France. She wrote and illustrated numerous children's books, but she is best known for her delightful tales of triplet girls Flicka, Ricka, and Dicka and their boy counterparts, Snipp, Snapp, and Snurr.

Albert Whitman & Company  
9780807525067  
Pub Date: 3/1/13  
On Sale Date: 3/1/13  
Ship Date: 2/1/13  
\$9.99/\$12.99 Can.  
Discount Code: LON  
Hardcover Picture Book

32 Pages  
Carton Qty: 32  
Ages 4 to 8, Grades 3 And Under  
Juvenile Fiction / Cooking & Food  
JUV050000  
Series: Flicka, Ricka, Dicka  
10 in H | 8.1 in W | 0.3 in T  
| 0.7 lb Wt



## Grandpa Max's Wurst

Ran Ju Kim, Dorina Tessmann

### Summary

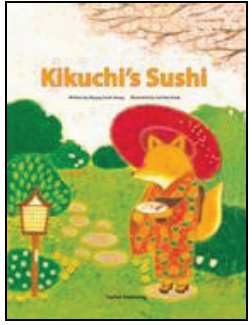
Hans's family has been making and selling sausages for generations. But now business is slow, and his Grandpa thinks they may have to close the store. His father is too busy with meetings in the city to manage the farm or the store. Can young Hans save his family's business? In this vibrant story, readers will recognize the importance of family while learning about German culture.

### Contributor Bio

**Ran Ju Kim** studied creative writing in college and received The Korean Award for Hans Christian Andersen. She has written *Hug Tight*, *I'm a Microbe Cook*, and *Two Violins*. She has also written a script for the children's animation *Fantaru*. **Dorina Tessmann** studied illustration in Berlin. She has published several books in Korea, including; *Pelé—The King of Football*, *Lincoln—The President Who Freed the Slaves*, and *To My Worrisome Dolls*.

Tantan Publishing  
9781939248183  
Pub Date: 10/1/17  
Ship Date: 10/1/17  
\$17.95/\$21.95 Can.  
Discount Code: LON  
Hardcover

38 Pages  
Carton Qty: 42  
Ages 3 to 5, Grades P to K  
Juvenile Fiction / Cooking & Food  
JUV050000  
12 in H | 9 in W



## Kikuchi's Sushi

Myung Sook Jeong, Sul Hee Kook

### Summary

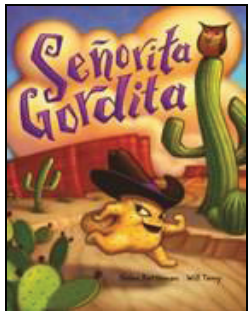
Fox loves looking out over the village from his forest home, but he gets curious when he sees that Kikuchi's sushi restaurant always has a line out the door. Sushi must be delicious. When Fox goes to investigate, Kikuchi teaches him all about sushi—how to prepare rice for it, how to catch fish for it, and, most important, how to eat it! Adorable illustrations portray Fox's story, and pages in the back provide added information about sushi and Japan.

### Contributor Bio

**Myung Sook Jeong** has worked as a reporter in Australia and has written poems, fairytales, and picture books while traveling worldwide. Her other books include *Seeing World History Through Painting*, *First Step Art*, *First Step World History*, and *National Treasure Story*. **Sul Hee Kook** studied western painting in college, and has shown work in exhibitions. Her works include *Oh, Back Off Now*; *The Dream That Fly in the Sky*; *Let's Share a Warm Feeling*; *Yellow Mailbox*; and others.

Tantan Publishing  
9781939248176  
Pub Date: 10/1/17  
Ship Date: 10/1/17  
\$17.95/\$21.95 Can.  
Discount Code: LON  
Hardcover

38 Pages  
Carton Qty: 42  
Ages 3 to 5, Grades P to K  
Juvenile Fiction / Cooking & Food  
JUV050000  
12 in H | 9 in W



## Senorita Gordita

Helen Ketteman, Will Terry

**Awards:** Children's Choices for 2013 IRA/CBC

### Summary

In this Tex-Mex retelling of The Little Gingerbread Man, Senorita Gordita--a little corn cake-- escapes from the frying pan and leads a merry chase. She runs through the desert boasting, "You'll never catch me!" while fleeing from a spider, a rattler, and other hungry creatures "with a flip, and a skip, and a zip-zoom-zip." A fast-paced and wildly illustrated twist on an old favorite.

### Contributor Bio

Helen Ketteman is the author of more than nineteen picture books. She writes for children ranging from preschool through fourth or fifth grade, and especially enjoys telling fractured fairy tales. Helen earned her Associate of Arts degree from Young Harris College in Young Harris, GA, and her B.A. degree in English from Georgia State University in Atlanta. <http://helenketteman.com> Will Terry grew up just outside the beltway of Washington, D.C., where he enjoyed scouting, sports, and playing cello in his HS orchestra. He studied illustration at BYU, developing his interests and skills in drawing and painting. Will has illustrated 17 children's books including *The Three Little Gators* and *Armadilly Chili*. He teaches illustration part time at UVSC and enjoys snowboarding with his three sons and a warm fire with his wife. [www.willterry.com](http://www.willterry.com)

Albert Whitman & Company  
9780807573020  
Pub Date: 3/1/12  
On Sale Date: 3/1/12  
Ship Date: 2/1/12  
\$16.99/\$22.99 Can.  
Discount Code: LON  
Hardcover Picture Book

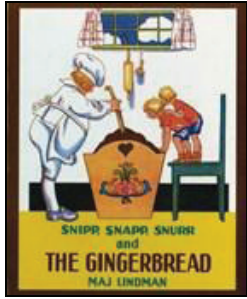
32 Pages  
Carton Qty: 30  
Ages 4 to 8, Grades 3 And Under  
Juvenile Fiction / Cooking & Food  
JUV050000  
11 in H | 9 in W | 0.4 in T |  
1.5 lb Wt

## Snipp, Snapp, Snurr and the Gingerbread

Maj Lindman, Albert Whitman & Company

### Summary

When a kindly neighbor gave the boys some money to spend, they went straight to the bakery to buy some gingerbread--and they fell into the batter! Now Snipp, Snapp, and Snurr looked just like three gingerbread boys who had come to life.



Albert Whitman & Company  
9780807574935  
Pub Date: 1/1/94  
On Sale Date: 1/1/94  
\$6.99/\$9.99 Can.  
Discount Code: LON  
Paperback Picture Book

32 Pages  
Carton Qty: 100  
Ages 4 to 8, Grades 3 And Under  
Juvenile Fiction / Cooking & Food  
JUV050000  
9.5 in H | 7.8 in W | 0.1 in T  
| 0.4 lb Wt

## The Peanut-Free Cafe

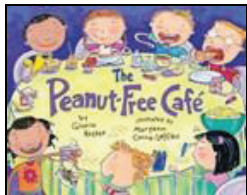
Gloria Koster, Maryann Cocca-Leffler

### Summary

All the students at Nutley School love peanut butter, especially Simon. For Simon, peanut butter is essential. But then new student, Grant comes to school. Grant is allergic to peanut butter and can't sit near anyone eating it. Should the principal forbid peanut butter in the cafeteria? What will the students of Nutley School do if they can't have peanut butter for lunch? Simon comes up with a clever idea. The school can have a peanut-free café! It will be a fun place to eat and watch movies, where the only admission is a peanut-free lunch. The other students gladly give up their peanut-butter lunches to be in the new café with Grant, but can Simon give up the food he loves the most?

### Contributor Bio

Gloria Koster is an elementary school librarian. It is there where she gets her ideas for her stories. She lives in New York with her family. Maryann Cocca-Leffler is the author-illustrator of numerous books for children, including Princess K.I.M. and the Lie that Grew and Princess Kim and Too Much Truth. She grew in Everett, Massachusetts and majored in illustration at the Massachusetts College of Art. She lives in New Hampshire with her husband Eric and two daughters. When not in her studio working on a new book, you can find her digging in the flower garden or visiting school near you! [www.maryanncoccaleffler.com](http://www.maryanncoccaleffler.com).



Albert Whitman & Company  
9780807563878  
Pub Date: 7/1/12  
On Sale Date: 6/1/12  
Ship Date: 6/1/12  
\$7.99/\$10.99 Can.  
Discount Code: LON  
Trade Paperback

32 Pages  
Carton Qty: 120  
Ages 4 to 8, Grades 3 And Under  
Juvenile Fiction / Cooking & Food  
JUV050000  
8.5 in H | 10.8 in W | 0.1 in T  
| 0.4 lb Wt



## The Boy Who Ate Everything

Clemency Pearce, Richard Watson

### Summary

"At last I'd filled my naughty tum . . . Then came a grumbling from my BUM! It felt as though the ground was shaking! Oh what noise my gut was making!"

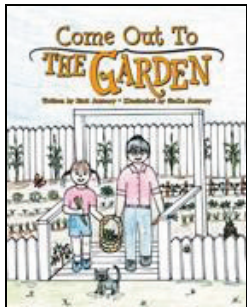
Riotous story-time fun concerning a young boy who consumed everything in his path and the hilarious consequences of his actions! *The Boy Who Ate Everything* is a hilarious picture storybook from Top That Publishing that will have boys and girls aged 3+ laughing out loud.

### Contributor Bio

**Clemency Pearce** is the author of *The Beast Beneath the Bed*, *The Silent Owl*, and *Frangoline and the Midnight Dream*.

Top That Publishing UK  
9781782445050  
Pub Date: 1/1/14  
\$9.99/\$12.99 Can./£6.99  
UK/€8.49 EU  
Discount Code: LON  
Paperback Picture Book

32 Pages  
Carton Qty: 0  
Ages 3 to 5, Grades P to K  
Juvenile Fiction / Humorous  
Stories  
JUV019000  
10 in H | 10 in W



## Come Out to the Garden

Rick January, Stella January

### Summary

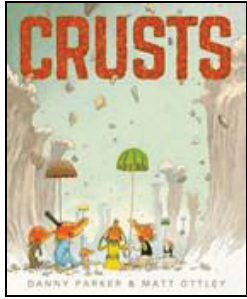
"Come out to the garden," Granny calls to Mary Louise. It's a beautiful, sunny day, and there are vegetables to be picked and a feast to be cooked! But Mary Louise points out there are plenty of vegetables growing in the cool shade of the porch, so why go out in the sun? Together they pick baskets of corn, beans, and other vegetables, then cook them up and make a tasty, healthy feast. Come join the rhyme and discover the reason why Granny and Mary are dozing in the sun and purring like the cat. Maybe tomorrow, you too can pick some turnips and peas!

### Contributor Bio

Rick and Stella January have a home near Atlanta, Georgia, where family, pets, and gardening are a genuine and vital part of their lives. After more than forty years of marriage and raising two children, they have combined their talents in writing and art to create a story in rhyme inspired by Stella's love of gardening.

Boutique of Quality Books  
9781937084660  
Pub Date: 3/1/12  
\$12.95/\$16.95 Can.  
Discount Code: LON  
Trade Paperback

30 Pages  
Carton Qty: 0  
Ages 5 to 8, Grades K to 3  
Juvenile Fiction / Nature &  
The Natural World  
JUV029000  
10 in H | 8 in W | 0.2 in T |  
0.2 lb Wt



## Crusts

Danny Parker, Matt Ottley

### Summary

Jacob is just one of millions who won't eat their crusts. But he is one in a million when it comes to bright ideas. When tiny creatures from a distant crumbling planet seek Jacob's help, he sets out to do what he can with his big box of uneaten crusts. This is a story about crusts and intergalactic travel by powerhouse Australian creative duo Danny Parker and Matt Ottley.

### Contributor Bio

**Danny Parker** has been a nurse, an undertaker, and an actor, and is now a teacher. **Matt Ottley** is a multi-award winning picture book writer and illustrator. He has worked as a stockman, a landscape gardener, and a performing musician. He is now a full-time writer, illustrator, and composer.

Little Hare Books  
9781742979830  
Pub Date: 8/1/16  
\$20.99/\$27.99 Can./€13.49  
EU  
Discount Code: LON  
Hardcover Picture Book

32 Pages  
Carton Qty: 0  
Ages 3 to 5, Grades P to K  
Juvenile Fiction / Science  
Fiction  
JUV053000  
11 in H | 9 in W



## Food Around the World

Joanna Brundle

### Summary

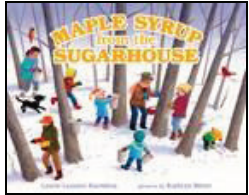
Learn about the different kinds of food people eat around the world. Read about traditional foods, like Russian borscht and Indian curry. Learn about food and religious festivals, fasting, where people get food, the different ways to eat food, and learn about hunger in the world. A map at the end shows the different countries discussed, from Borneo to USA.

### Contributor Bio

**Joanna Brundle** is the author of the Physical & Human Geography series and the Toys series.

Booklife  
9781786370136  
Pub Date: 10/1/17  
Ship Date: 10/1/17  
\$19.99/\$26.99 Can./£12.99  
UK/€15.99 EU  
Discount Code: LON  
Hardcover Picture Book

24 Pages  
Carton Qty: 0  
Ages 5 to 7, Grades K to 2  
Juvenile Nonfiction /  
Cooking & Food  
JNF014000  
Series: Around the World  
8.8 in H | 8.8 in W



## Maple Syrup from the Sugarhouse

Laurie Lazzaro Knowlton, Kathryn Mitter

### Summary

Maple syrup season is here! Kelsey and her father begin harvesting sap from sugar maple trees. Family and friends join them to help in the process of turning the sap into maple syrup.

### Contributor Bio

**Laurie Lazzaro Knowlton** is the author of over thirty-five books for children. She loves writing surrounded by horses, cattle, dogs, cats, and five turkeys. Laurie lives with her husband in Medina, Ohio. When she's not illustrating, **Kathryn Mitter** enjoys gardening, hiking, and watercolor painting, especially painting outdoors. Kathryn has illustrated many magazine stories and children's books. Kathryn lives in Columbia, Missouri.

Albert Whitman & Company  
9780807579435  
Pub Date: 11/1/17  
Ship Date: 11/1/17  
\$16.99/\$22.99 Can.  
Discount Code: LON  
Hardcover

32 Pages  
Carton Qty: 32  
Ages 5 to 7, Grades K to 2  
Juvenile Nonfiction /  
Cooking & Food  
JNF014000

8.5 in H | 10.8 in W



## Great British Soups

**120 Tempting Recipes From Britain's Master Soup-Makers**

New Covent Garden Soup Company

Pan Macmillan  
9780752265711  
Pub Date: 1/1/17  
Ship Date: 1/1/17  
\$29.95/£20.00 UK/€24.99  
EU  
Discount Code: LON  
Hardcover

304 Pages  
Carton Qty: 10  
Cooking / Courses & Dishes  
CKB003000

9.8 in H | 7.5 in W | 1.2 in T  
| 2.5 lb Wt



## Chocolate Fit for a Queen

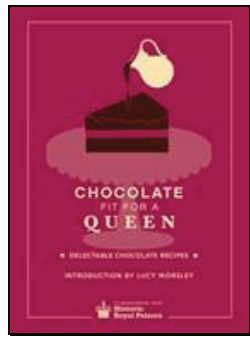
Historic Royal Palaces Enterprises Limited, Lucy ...

### Summary

This book is filled with over 35 exquisite chocolate recipes from Chocolate Orange Madeleines and Salted Caramel Brownies to White Chocolate Scones with Strawberries and Clotted Cream. Through these delectable recipes learn the history of making, drinking and eating chocolate from its beginnings. Discover why chocolate was considered a status symbol, how it was thought to have medicinal qualities, and the part that chocolate houses played in court life. Including chapters on Chocolate Cakes, Pastries and Tarts, Teatime Bites and Biscuits, and Drinks and Sauces as well as fascinating anecdotes about the infamous royals and their connection to the history of chocolate, this charming book provides everything you need to know to make your own chocolate recipes fit for a Queen.

### Contributor Bio

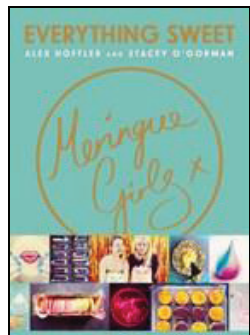
**Historic Royal Palaces** is the independent charity that has in its charge The Tower of London, Hampton Court Palace, Kensington Palace, Kew Palace, Hillsborough Castle and the Banqueting House. **Lucy Worsley** is Chief Curator of Historical Royal Palaces.



Ebury Press  
9781785031243  
Pub Date: 4/1/17  
Ship Date: 4/1/17  
\$17.95/£10.00 UK  
Discount Code: LON  
Hardcover

128 Pages  
Carton Qty: 40  
Cooking / Courses & Dishes  
CKB018000

7.8 in H | 5.8 in W | 0.6 in T  
| 0.7 lb Wt



## Meringue Girls

Everything Sweet

Alex Hoffler, Stacey O'Gorman

### Summary

Feast your eyes upon unusual edible gifts, cool confectionary and delicious things in all colors of the rainbow. Think raspberry and lemon layer cake decorated with splattered buttercream and Persian fairy floss. Flavored honeycombs from hazelnut and coffee to rhubarb and rose. "CRACK" brûlée tart with homemade vanilla bean paste. Coyo, mango and raspberry rockets and the MOTHER of all carrot cakes. Quirky chapters include "Gifts, Gifts, Gifts," "Cakes & Dreams," "Ain't no party like an MG party," "Save room for dessert," "Just add glitter" and "Back to basics." These recipes share the Girls' baking secrets. They burst with flavor, and are totally on trend. Includes metric measures.

### Contributor Bio

**Alex Hoffler** and **Stacey O'Gorman** are the Meringue Girls. They are the authors of *Meringue Girls: Incredible Sweets Everyone Can Make*. Their London bakery sells to Selfridges, Fortnum & Mason, and Harvey Nichols, as well as fashion events, weddings and their weekly market stall.

Random House UK  
9780224101059  
Pub Date: 4/1/17  
Ship Date: 4/1/17  
\$32.95/£18.00 UK  
Discount Code: LON  
Hardcover

240 Pages  
Carton Qty: 10  
Cooking / Courses & Dishes  
CKB024000

9.8 in H | 7 in W | 1 in T |  
1.9 lb Wt



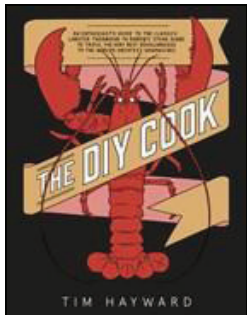
## What's for Dinner?

80 Weeknight Favourites

Nadia Lim

Allen & Unwin  
9781877505652  
Pub Date: 4/1/16  
\$26.95/\$34.95 Can.  
Discount Code: LON  
Trade Paperback

192 Pages  
Carton Qty: 0  
Cooking / Courses & Dishes  
CKB101000  
7.5 in H | 9.5 in W



## The DIY Cook

Tim Hayward

### Summary

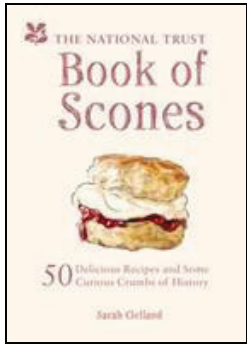
If you're a Food Adventurer, you cook for pleasure. You love trying out new dishes on family and friends, and you never miss a chance to improve your knowledge and skills. You're at your happiest when you have hours to devote to a fascinating recipe. In *The DIY Cook*, each chapter is led not by recipes but "projects": nuts-and-bolts guides for the food lover with free time for fun in the kitchen. Constructing a cassoulet, boning and stuffing a pig's trotter, building a trifle. Each project inspires related but simpler recipes, skipping across time, cultures and cuisines. Includes metric measures.

### Contributor Bio

**Tim Hayward** is a writer for such publications as *Saveur*, *Financial Times*, and the *Guardian* 'Word of Mouth' Food Blog. He was the publisher and editor of *Fire & Knives* (Best Food Magazine at the 2012 Guild of Food Writers Awards) and *Gin & It*, a journal of writing for drinkers and thinkers. In 2014 he received the Fortnum & Mason Award for Best Food Journalist, and in 2015 the Guild of Food writers, Food Journalist of the Year, for the third time. He is the proprietor of the Fitzbillies bakery and restaurant in Cambridge.

Penguin UK  
9780241145708  
Pub Date: 4/1/17  
Ship Date: 4/1/17  
\$45.00/£25.00 UK  
Discount Code: LON  
Hardcover

320 Pages  
Carton Qty: 14  
Cooking / Courses & Dishes  
CKB101000  
10 in H | 7.8 in W | 1.1 in T  
| 2.4 lb Wt



## The National Trust Book of Scones

### 50 Delicious Recipes and Some Curious Crumbs of History

Sarah Clelland

#### Summary

Scone obsessive Sarah Clelland has gathered 50 scone recipes from National Trust experts around the country, and has written a quirky guide to 50 National Trust places to delight and entertain you while you bake or eat those blissful treats. Eccentric owners, strange treasures, obscure facts—it's all here. Whip up a Triple Chocolate Scone while you read about the mechanical elephants at Waddeston Manor, savor an Apple & Cinnamon Scone while you absorb the dramatic love life of Henry Cecil of Hanbury Hall, or marvel at a Ightham Mote's Grade 1 listed dog kennel while you savor a Cheese, Spring Onion and Bacon Scone. 50 of the best scones in history and 50 of the best places to read about—you'll never need to leave the kitchen again. Includes dual measures.

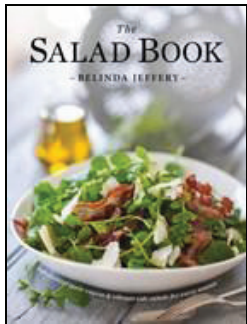
#### Contributor Bio

**Sarah Clelland** has visited over 100 National Trust properties in search of the perfect scone. She reviews every property and its scones on her blog, National Trust Scones.

National Trust  
9781909881938  
Pub Date: 7/1/17  
Ship Date: 7/1/17  
\$14.95/\$19.95 Can.  
Discount Code: LON  
Hardcover

144 Pages  
Carton Qty: 36  
Cooking / Courses & Dishes  
CKB062000

7.5 in H | 5.5 in W | 0.7 in T  
| 0.8 lb Wt



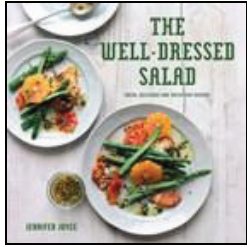
## The Salad Book

Belinda Jeffery

Penguin Random House  
Australia  
9781921384073  
Pub Date: 2/1/17  
Ship Date: 2/1/17  
\$35.95/\$48.95 Can.  
Discount Code: LON  
Trade Paperback

272 Pages  
Carton Qty: 0  
Cooking / Courses & Dishes  
CKB073000

10 in H | 7.5 in W | 1 in T |  
1.9 lb Wt



## The Well-Dressed Salad

### Fresh, Delicious and Satisfying Recipes

Jennifer Joyce

#### Summary

Elevating salads to their rightful place as stylish and satisfying dishes, this book offers more than 50 recipes to tempt your taste buds with exciting textures and zingy flavors. With seasonal ingredients from blood oranges and asparagus to quail and crab this book combines unique ingredients to create mouth-watering dressings to complement your salad. From larger dishes to small plates, all recipes are great on their own or as sharing platters. Offerings include well-known Mediterranean classics such as Tabbouleh and Fattoush to contemporary fusion dishes like Raspberry Duck with Sugared Pecans. With more and more people aspiring to eat healthier diets, and with such a large variety of fresh and interesting ingredients now readily available, there has never been a better time to try new salad ideas. Includes dual measures.

#### Contributor Bio

**Jennifer Joyce** is the author of *Small Bites*, *Panini*, and *Skinny Meals in Heels*.

Pavilion  
9781910904879  
Pub Date: 6/1/17  
Ship Date: 6/1/17  
\$14.95/\$19.95 Can./€15.99  
EU  
Discount Code: LON  
Hardcover

96 Pages  
Carton Qty: 22  
Cooking / Courses & Dishes  
CKB073000  
7.8 in H | 7.8 in W | 0.6 in T  
| 1 lb Wt



## Coffee

### A Drink for the Devil

Paul Chrystal

#### Summary

In the Western world, coffee consumption is around one-third that of tap water. After petroleum, coffee is the second-most traded commodity in the world. Over 7 million metric tons are produced annually. By the end of 2015, Great Britain had more than 20,000 coffee shops across the country, and even after fifteen years of rapid expansion, Britain's coffee-shop sector still continues to grow. Despite the fact that a pope once called it 'the devil's drink', there is a jar in every kitchen and it is a fact of life that drinking coffee is here to stay. Whether you drink instant or fresh, decaff or espresso, this book brings together the facts and ephemera relating to this globally crucial beverage, examining its origins and the stories of its discovery, its production and its growing popularity over time. In doing so it shines a light on coffee's important place in British life.

#### Contributor Bio

Paul Chrystal was educated at the Universities of Hull and Southampton where he took degrees in Classics and wrote his MPhil thesis on attitudes to women in Roman love poetry. He appears regularly on BBC local radio the World Service. He is the author of over fifty books on a wide range of subjects, including histories of northern places, social histories of tea and of chocolate, a history of confectionery in Yorkshire and various aspects of classical literature and Roman history.

Amberley Publishing  
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Pub Date: 4/15/16  
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UK/€12.49 EU  
Discount Code: LON  
Trade Paperback

96 Pages  
Carton Qty: 28  
Cooking / Beverages  
CKB019000  
9.3 in H | 6.5 in W | 0.3 in T  
| 0.7 lb Wt

## No Ordinary Juice Book

Over 100 Recipes for Juices, Smoothies, Nut Milks and More

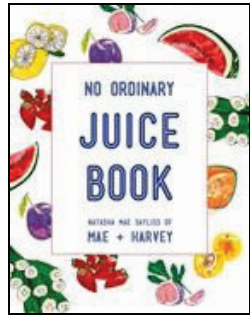
Natasha Mae Sayliss

### Summary

Juicer Natasha Mae puts fantastic flavors and fresh ingredients at the center of her recipes. Her book is divided into four main chapters—Spring, Summer, Autumn and Winter. Alongside classic juices like orange, apple and cranberry, plus Mae + Harvey favorites such as carrot, clementine and ginger juice, you'll also find ideas for breakfast smoothies, mocktails and cocktails. The winter chapter also boasts a selection of tempting hot juices for the colder months. To ensure no fresh ingredients ever go to waste, a small selection of clever, conscious food recipes have been included throughout book—make the most of homemade cashew milk with Natasha's recipe for porridge with rhubarb compote, and ensure a glut of cucumbers for summer juices don't go to waste with the perfect pickle recipe. The recipes can be made with any domestic appliance whether it be a juicer, a bullet blender or a food processor. Includes dual measures.

### Contributor Bio

**Natasha Mae Sayliss** founded Mae + Harvey juice company in 2014 to create an offering of seasonal cold-pressed juices and nut milks using fresh ingredients.



Pavilion  
9781911216230  
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Ship Date: 5/1/17  
\$14.95/\$19.95 Can./€11.99  
EU

Discount Code: LON  
Trade Paperback

160 Pages  
Carton Qty: 0  
Cooking / Beverages  
CKB118000

7.5 in H | 6 in W | 0.6 in T |  
0.8 lb Wt

## The Lover's Cookbook

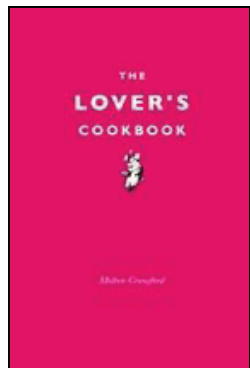
Milton Crawford

### Summary

This book offers a unique culinary slant on dinner *à deux* with fun and adventurous recipes that will help love to blossom, tease palates and arouse the senses. Something to Slurp on: get the juices flowing with a Basil Martini or a Bloody Mary with Clam Juice. Nibbles and Tit-bits: get down to some fun foreplay with Spiced Honey Almonds or Caviar Blini. Shapely Veg: get forking Asparagus with White Crab Meat or Pommes Sarladaises with Truffles. Smooth and Slippery: serve Milton's Moules or Salmon Tikka Skewers with Dill and Pomegranate Raita for a boost in the bedroom. Flesh: wrap your mouth around Pot-roast Haunch of Venison and Beef Fillet, Ceps and Marsala Sauce. The Spice of Life: get hot and spicy with Saffron Roast Chicken or Paneer Chilli. Getting Fruity: with Pineapple and Pork Curry or Poached Quince with Mascarpone and Gorgonzola Cream. Sweet Bits: down and dirty desserts, from Chocolate Chilli Fondant to Raspberry Rose Pudding. Read on and let Milton Crawford share his secret potions of love. Includes metric measures.

### Contributor Bio

**Milton Crawford** is the author of *The Hungover Cookbook* and *The Drunken Cookbook*



Random House UK  
9781910931226  
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On Sale Date: 1/7/16  
Ship Date: 6/1/17  
\$14.95/£7.99 UK  
Discount Code: LON  
Hardcover

128 Pages  
full colour illustrations  
Carton Qty: 48  
Cooking / Entertaining  
CKB029000

7.5 in H | 5 in W | 0.5 in T |  
0.6 lb Wt



## The Cook's Table

130 Recipes to Share with Family and Friends

Stephanie Alexander

### Summary

Australian cooking icon Stephanie Alexander shares 25 of her favorite menus for entertaining family and friends, from "Mother's Day Lunch" to "A Jamaican Jerk Party" to "A Weekend at Cape Cod"—or go right for "Tour de Force—A Menu for Show-off Cooks." With Stephanie's reassuring voice by your side, you can simply choose a menu to suit your occasion or mood and send the invitations out, secure in the knowledge that all the planning has been done for you. Every menu includes a shopping list and detailed timetable for the cook, along with Stephanie's trusty tips and tricks for hosting the perfect event. Includes dual measures.

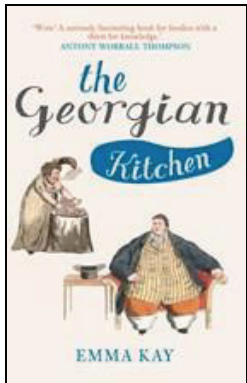
### Contributor Bio

**Stephanie Alexander** is regarded as one of Australia's great food educators. She is the author of *The Tuscan Cookbook* as well as *The Cook's Companion*, which is regarded as an Australian classic and has sold over 500,000 copies.

Penguin Random House  
Australia  
9781921384455  
Pub Date: 5/1/17  
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\$59.95/\$77.95 Can.  
Discount Code: LON  
Hardcover

536 Pages  
Carton Qty: 8  
Cooking / Entertaining  
CKB029000

10 in H | 7.5 in W | 1.8 in T  
| 3.8 lb Wt



## The Georgian Kitchen

Emma Kay

### Summary

A cup of coffee and a slice of cake, cooking for friends, Sunday lunch with the family at the local pub – most of us take these simple everyday pleasures for granted. But how did we learn to cook and what inspired us to get better at it? Today's food-obsessed culture has its roots in the Georgian period. Kay explores how, as a consequence of wider trade and travel, people living in Georgian Britain witnessed the emergence of new and exotic ingredients. Discover the real histories of our domestic and commercial kitchens, how Britain fell in love with food and how progress and invention in the culinary arts is largely attributed to the Georgians.

### Contributor Bio

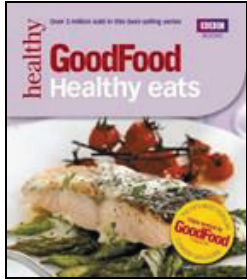
Emma Kay is a historian and writer. She has worked as a museum professional for over fifteen years in major institutions such as the National Maritime Museum, the British Museum and the University of Bath. She has a degree in History, postgraduate certificate in Roman Archaeology, MA in Heritage Interpretation and a diploma in Cultural Heritage Management. She is a private collector of antique and vintage kitchenalia and writes and speaks about the history of cooking and dining to a variety of audiences. Emma founded the Museum of Kitchenalia in 2012 ([www.museumofkitchenalia.co.uk](http://www.museumofkitchenalia.co.uk)). She lives in the Cotswolds with her husband and young son.

Amberley Publishing  
9781445650562  
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\$15.95/\$20.95 Can./£9.99  
UK/€12.49 EU  
Discount Code: LON  
Trade Paperback

304 Pages  
Carton Qty: 1  
Cooking  
CKB000000

7.8 in H | 4.9 in W | 0.8 in T  
| 0.5 lb Wt





## Good Food: Healthy Eats

### Triple-tested Recipes

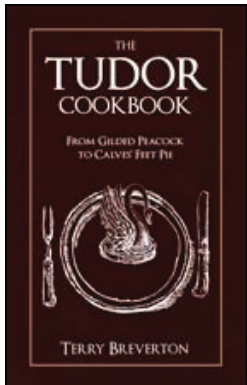
Jane Hornby

### Summary

The Good Food team proves you can really enjoy food that's good for you in this cookbook of 101 tasty, low-fat, high-fibre and vitamin- and mineral-packed ideas. Step-by-step instructions, colour photographs and nutritional breakdowns with each recipe.

BBC Books  
9781846075667  
Pub Date: 10/16/08  
On Sale Date: 11/11/08  
\$8.95/\$10.95 Can./£4.99 UK  
Discount Code: LON  
Trade Paperback

216 Pages  
Carton Qty: 40  
Cooking  
CKB000000  
6 in H | 5.5 in W | 0.5 in T



## The Tudor Cookbook

### From Gilded Peacock to Calves Feet Pie

Terry Breverton

### Summary

Have you ever wondered what the Tudors ate? What was served at the courtly feasts of Henry VIII, or what kept peasants alive through the harsh winters of the sixteenth century? The Tudor Cookbook provides over 250 recipes from authentic period manuals for starters, mains, desserts and drinks, from chicken blancmange to white pease pottage with seal and porpoise. It even covers vegetarian dishes – the Tudors designed dishes of vegetables to look like meat to be cooked during religious festivals when abstinence from meat was required. A few of the more outlandish ingredients and methods of cooking are now illegal, but the rest of the recipes have been trialed; many are delicious and surprising.

### Contributor Bio

Terry Breverton is a former businessman, consultant and academic and now a full-time writer. Terry has presented documentaries on the Discovery Channel and the History Channel. Terry is the author of many books for Amberley on many subjects, including: Owain Glyndwr, Richard III, Jasper Tudor, Owen Tudor, Tudor recipes, Henry VII, Welsh history and the First World War. He lives near Maesycrigiau in Carmarthenshire.

Amberley Publishing  
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UK/€12.49 EU  
Discount Code: LON  
Hardcover

256 Pages  
Carton Qty: 24  
Cooking  
CKB000000  
7.8 in H | 4.9 in W | 1 in T |  
0.7 lb Wt

## The Trench Cook Book 1917

### Western Front Recipes from Bully Beef Pie to Trench Tea

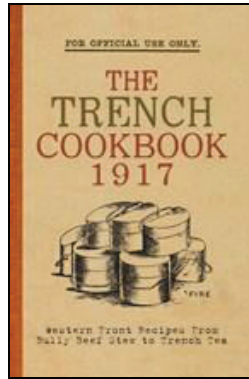
Hannah Holman, The War Office

#### Summary

Why did trench tea taste of vegetables? What was the single largest component of a Tommy's diet? What were "iron rations?" Why was "Maconochie" the most despised food at the front? The old adage that "an army marches on its stomach" was never more true than on the Western Front during World War I. Literally millions of hungry soldiers had to be fed and watered in trenches and behind the lines in France and Belgium and beyond. An army of cooks working in field kitchens relied on their training and official manuals published by the War Office, and this book reproduces pages direct from these rare artifacts with an authoritative introduction.

#### Contributor Bio

**Hannah Holman** is the author of *Titanic Voices*, *Art Donahue's Life As A Battle Of Britain Spitfire Pilot*, and *The Tommies' Manual 1916*. She studied English Literature at the University of Birmingham and works for a City firm managing public sector assets.



Amberley Publishing  
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\$17.95/\$23.95 Can./£9.99  
UK/€12.49 EU  
Discount Code: LON  
Hardcover

272 Pages  
Carton Qty: 1  
Cooking  
CKB000000

7.5 in H | 5 in W | 0.9 in T |  
0.7 lb Wt

## Love Your Lunchbox

### Do-Ahead Recipes to Liven up Lunchtime

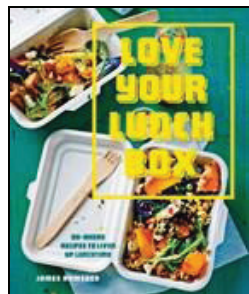
James Ramsden

#### Summary

There is a trend toward lunch boxes as people are cutting back on daily spending, trying to eat more healthily, and aspiring to use things up, creating less waste. Fitting perfectly into this trend, this cookbook is a creative, inspiring source of lunch box recipes and ideas for urbanites, with quirky, original, yet practical ideas. Each of the 101 recipes are healthier and cost less than the average café-bought sandwich and drink. As well as recipes for eating straight out of the box, there are ideas for utilizing the office kettle, toaster, or microwave to finish off. From super noodles with tofu and lemongrass, to smoked mackerel salad, there are ideas for winter warmers, light summer lunches, and delicious snacks, as well as recipes for the budget conscious. Includes dual measurements.

#### Contributor Bio

**James Ramsden's** supper club, the Secret Larder, is one of the most popular in London and was described by one journalist as "harder to get into than the Ivy." He is the author of *Do-Ahead Christmas* and *Small Adventures in Cooking*.



Pavilion  
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UK/€12.49 EU  
Discount Code: LON  
Trade Paperback

128 Pages  
Carton Qty: 0  
Cooking  
CKB000000

8.5 in H | 7 in W | 0.5 in T |  
0.9 lb Wt

## National Trust Family Cookbook

Claire Thomson

### Summary

*National Trust Family Cookbook* is packed with delicious and colorful recipes for lunches and suppers as well as healthy (and indulgent) breakfast ideas, lunchbox alternatives, and food for Sunday roasts and summer barbecues. It's divided into timescale sections: quick lunches and suppers that take around 10 minutes, 20 minute reliable recipes, savvy family stalwarts that take 40 minutes at most, and unhurried and imaginative recipes that take between 45 minutes and an hour. The dishes include Yoghurt, Lemon and Cardamom Chicken Wraps; Cold Vietnamese Noodle Salad; Quick Fish Stew; and Pea and Halloumi fritters, as well as Smashed Tomato Toast and Coconut, Raspberry and Lemon Syrup Loaf. The author suggests alternative twists and substitutes so you can suit the ingredients to your family's tastes and what you have on hand—and suggests ways that the kids can get involved in the cooking. This book will help readers to revitalize cooking for the family—making it something to actually look forward to. Includes metric measures.

### Contributor Bio

**Claire Thomson** is a chef and food writer, and she is the Family Food Ambassador for the National Trust. Claire runs *The Table of Delights*, an interactive food website for kids and writes regularly for the *Guardian* Cook section. She is the author of *The Five O' Clock Apron*.



National Trust  
9781911358039  
Pub Date: 8/1/17  
Ship Date: 8/1/17  
\$29.95/\$35.95 Can.  
Discount Code: LON  
Hardcover

208 Pages  
Carton Qty: 16  
Cooking  
CKB000000

9.5 in H | 7.5 in W | 1 in T |  
2 lb Wt

## Kitchen Hacks

### Uncommon Solutions to Common Problems

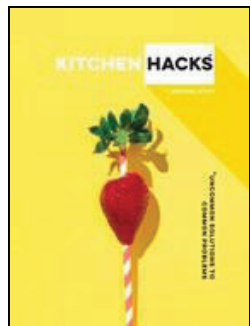
Annabel Staff

### Summary

Want to know how to hull a strawberry? You've got to grab a straw first! Do you want more juice from your limes? Better turn on your microwave. How do you remove garlic odor from your fingers? Use a spoon. These easy, surprising and crafty ways to hack your kitchen are tried and tested, then photographed to show how they work. This book is the best thing to happen to your kitchen since sliced bread!

### Contributor Bio

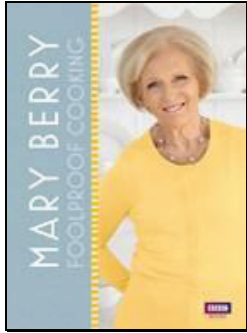
**Annabel Staff** is a photographer whose work has been in publications such as *Rolling Stone*, *Billboard*, and the *Guardian*, and she works with brands including Red Bull, MasterCard and Coca Cola. She is the author of *Dishes Deconstructed* and *Life Hacks*.



Pavilion  
9781911042488  
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EU  
Discount Code: LON  
Hardcover

64 Pages  
Carton Qty: 0  
Cooking  
CKB000000

7.5 in H | 5.5 in W | 0.5 in T |  
0.6 lb Wt



## Mary Berry: Foolproof Cooking

Mary Berry

### Summary

This book features all the recipes from the show, including delicious weeknight dinners, irresistible dinner party suggestions and of course, plenty of tempting traybakes and biscuits for those with a sweet tooth. Featuring her no-nonsense tips and techniques, each chapter ensures perfect results every time, whatever you're cooking. In addition, Mary's no-fuss advice will help you foolproof your kitchen—whether that's preparing ahead to entertain a crowd, planning weekly family meals, or ensuring your pantry is well stocked. With Mary's no-fuss guidance, discover how every delicious dish can be made completely foolproof. Includes dual measures and conversion charts.

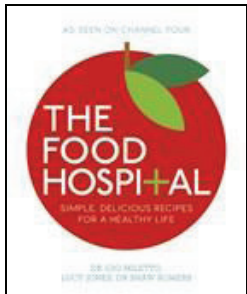
### Contributor Bio

**Mary Berry** is the much-loved judge on the BBC's *The Great British Bake Off* and PBS's *The Great British Baking Show*, and the author of over 70 books.

BBC Books  
9781785940514  
Pub Date: 4/1/17  
Ship Date: 4/1/17  
\$45.00/£25.00 UK  
Discount Code: LON  
Hardcover

320 Pages  
Carton Qty: 10  
Cooking  
CKB000000

10 in H | 7.8 in W | 1.3 in T  
| 2.7 lb Wt



## The Food Hospital

Dr Gio Miletto, Dr Shaw Somers, Lucy Jones

Penguin UK  
9780718158590  
Pub Date: 12/1/11  
\$29.95/£16.99 UK  
Discount Code: LON  
Trade Paperback

288 Pages  
Carton Qty: 0  
Cooking / Health & Healing  
CKB039000

9 in H | 7.5 in W | 1 in T



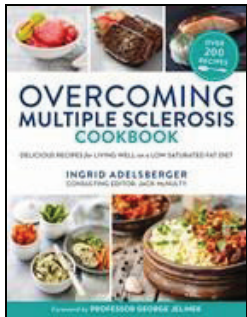
## The Little Green Spoon

Deliciously Healthy Home-Cooking to Share and Enjoy

Indy Power

Ebury Press  
9781785032769  
Pub Date: 9/1/16  
\$33.95/£20.00 UK  
Discount Code: LON  
Hardcover

224 Pages  
Carton Qty: 1  
Cooking / Health & Healing  
CKB039000  
10 in H | 7.5 in W



## Overcoming Multiple Sclerosis Cookbook

Delicious Recipes for Living Well with a Low Saturated Fat Diet

Ingrid Adelsberger

### Summary

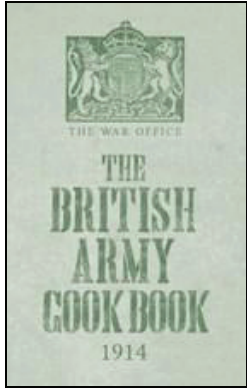
There is no cure for Multiple Sclerosis, but you can make a real difference by changing what you eat. Medical research shows that a diet very low in saturated fat can reduce the disease's progression and even reverse its course in some cases. This cookbook gathers more than 200 favorite recipes from people with MS around the world. They are delicious, wholefood, meat-free, and dairy-free recipes for home cooks. The recipes include quick and easy lunches and dinners, a variety of seafood dishes, luxurious weekend breakfasts, special occasion cakes, and holiday baking. There are vegan and gluten-free recipes, and a menu plan created by a qualified nutritionist. The recipes can be beneficial for anyone with heart disease, type 2 diabetes, lupus, rheumatoid arthritis, and other inflammatory and autoimmune diseases. Contains dual measures.

### Contributor Bio

**Ingrid Adelsberger** is a home cook and has been well since a diagnosis of MS in 2011. She is an experienced event organizer and marketer, and lives in New York.

Allen & Unwin  
9781760113742  
Pub Date: 3/1/17  
Ship Date: 3/1/17  
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Trade Paperback

272 Pages  
Carton Qty: 16  
Cooking / Health & Healing  
CKB039000  
9 in H | 7 in W | 0.8 in T |  
1.4 lb Wt



## The British Army Cook Book 1914

The War Office

### Summary

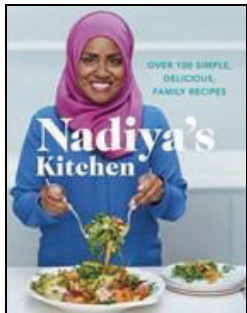
In the words of Napoleon Bonaparte, 'an army marches on its stomach'. Drawn from original sources published by the War Office before, during and after the First World War, this book gives an intriguing insight into life in the trenches and the rations and meals that the average Tommy subsisted upon, such as Maconochie stew, pea soup, brown stew and meat pie, and detailing many of the standard practices for military cookery during the First World War.

### Contributor Bio

Drawn from sources published by the War Office during the Great War for use by soldiers at the front, with original facsimile content and illustrated throughout with contemporary images.

Amberley Publishing  
9781445643427  
Pub Date: 10/15/14  
\$15.95/\$20.95 Can./£9.99  
UK/€12.49 EU  
Discount Code: LON  
Hardcover

224 Pages  
Carton Qty: 1  
Cooking / History  
CKB041000  
7.8 in H | 4.9 in W



## Nadiya's Kitchen

Over 100 Simple, Delicious Family Recipes

Nadiya Hussain

### Summary

Having fallen in love with Nadiya and her outstanding bakes on *Great British Bake Off*, readers can now discover all her favorite recipes. With chapters ranging from "Lazy Sunday Mornings" to "Midnight Feasts," "Snacks and Sharing: to "Dessert for Dinner," there's a dish for any time of the day, for all of the family. She offers innovative twists on traditional classics and the perfect recipe for those staple meals and bakes, including Best Fish Finger Butty; Churros French Toast; Cod and Clementine Curry; Popcorn, White Chocolate and Peanut Slice; Za'atar and Lemon Palmiers; Sour Cherry and Almond Bundt Cake; and Her Majesty's Cake.

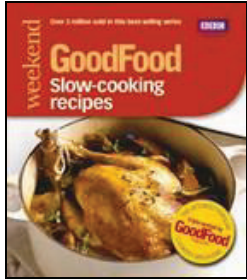
### Contributor Bio

**Nadiya Hussain** won 2015's *Great British Bake Off*. This is her first cookbook.

Penguin UK  
9780718184513  
Pub Date: 4/1/17  
Ship Date: 4/1/17  
\$34.95/\$42.95 Can./£20.00  
UK  
Discount Code: LON  
Hardcover

272 Pages  
Carton Qty: 12  
Cooking / Individual Chefs  
& Restaurants  
CKB115000  
10 in H | 8 in W | 1.1 in T |  
2.4 lb Wt





## Good Food: Slow-cooking Recipes

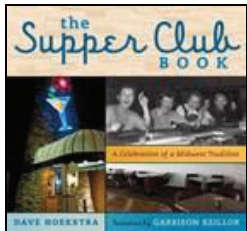
### Triple-tested Recipes

Sharon Brown

BBC Books  
9781849901116  
Pub Date: 10/7/10  
\$12.95/£6.99 UK  
Discount Code: LON  
Trade Paperback

216 Pages  
Carton Qty: 40  
Cooking / Methods  
CKB109000

6 in H | 5.5 in W | 0.5 in T



## The Supper Club Book

### A Celebration of a Midwest Tradition

Dave Hoekstra, Garrison Keillor

### Summary

The supper club of the Upper Midwest is unmistakably authentic, as unique to the region as great lakes, cheese curds, and Curly Lambeau. The far-flung locations and creative decor give each supper club a unique ambience, but the owners, staff, and regulars give it its personality. Author Dave Hoekstra traveled through farmland, woods, towns, and cities in Wisconsin, Minnesota, Iowa, Michigan, and Illinois, eating at salad bars, drinking old fashioned, and most of all talking to old-timers, local historians, and newcomers. He discovered that far from going the way of so many small establishments, supper clubs are evolving, combining contemporary ideas such as locavore menus and craft beer with traditional Friday night fish fries and Saturday prime rib. He brings to life the memorable people who have created and continue the tradition, from the blind dishwasher at Smoky's to the Dick Watson Combo playing "Beyond the Sea" at the Lighthouse and the entrepreneurs and hipster crowd behind the Old Fashioned. Corporations have defined mainstream eating habits in America, but characters defi...

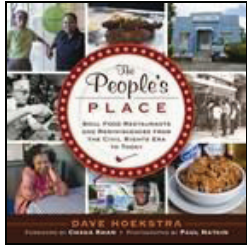
### Contributor Bio

**Dave Hoekstra** has been a staff writer for the *Chicago Sun-Times* for 27 years, and has also written for the *Chicago Reader*, the *Journal of Country Music*, and *Playboy*. His previous books include *Ticket to Everywhere*, a collection of his Sun-Times travel columns, and *An Unofficial Guide to Chicago*.

Chicago Review Press  
9781613743683  
Pub Date: 6/1/13  
\$29.95/\$32.95 Can./£24.99  
UK  
Discount Code: LON  
Hardcover

304 Pages  
Carton Qty: 14  
Travel / United States  
TRV025010

8.3 in H | 8.3 in W | 0.8 in T  
| 2 lb Wt



## The People's Place

### Soul Food Restaurants and Reminiscences from the Civil Rights Era to Today

Dave Hoekstra, Chaka Khan, Paul Natkin

#### Summary

Dr. Martin Luther King Jr. loved the fried catfish and lemon icebox pie at Memphis's Four Way restaurant. Beloved nonagenarian chef Leah Chase introduced George W. Bush to baked cheese grits and scolded Barack Obama for putting Tabasco sauce on her gumbo at New Orleans's Dooky Chase's. When SNCC leader Stokely Carmichael asked Ben's Chili Bowl owners Ben and Virginia Ali to keep the restaurant open during the 1968 Washington, DC, riots, they obliged, feeding police, firefighters, and student activists as they worked together to quell the violence.

Celebrated former *Chicago Sun-Times* columnist Dave Hoekstra unearths these stories and hundreds more as he travels, tastes, and talks his way through twenty of America's best, liveliest, and most historically significant soul food restaurants. Following the "soul food corridor" from the South through northern industrial cities, *The People's Place* gives voice to the remarkable chefs, workers, and small business owners (often women) who provided sustenance and a safe haven for civil rights pioneers, not to mention presidents and politicians;...

#### Contributor Bio

**Dave Hoekstra** is the host of the radio program *Nocturnal Journal with Dave Hoekstra* on WGN-720 AM. A *Chicago Sun-Times* columnist from 1985 to 2014, he is also the author of *The Supper Club Book*, *Cougars and Snappers and Loons (Oh My!)*, and *Ticket to Everywhere*. **Chaka Kahn** is a musician whose unique blend of jazz, rock, funk, soul, disco, and pop has earned her 10 Grammy Awards. In 1999 she established the Chaka Khan Foundation, which assists at-risk children. **Paul Natkin** is a professional photographer who has photographed major music stars since the mid-1960s, including Frank Sinatra, the Rolling Stones, Prince, Tina Turner, and countless others. His images have appeared in *Creem*, *Ebony*, *Jet*, *Newsweek*, *People*, *Rolling Stone*, and *Spin*, among others.

Chicago Review Press  
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\$29.95/\$35.95 Can.  
Discount Code: LON  
Hardcover

240 Pages  
Carton Qty: 20  
Cooking / Regional & Ethnic  
CKB078000  
Territory: WOR  
8.3 in H | 8.3 in W | 0.7 in T  
| 1.7 lb Wt



## The Great British Book of Baking

### 120 Best-Loved Recipes From Teatime Treats to Pies and Pasties

Linda Collister

Penguin UK  
9780718157111  
Pub Date: 10/28/10  
On Sale Date: 3/29/12  
\$35.00/\$35.00 Can./£20.00  
UK  
Discount Code: LON  
Hardcover

352 Pages  
Carton Qty: 0  
Cooking / Regional & Ethnic  
CKB011000  
9.8 in H | 8 in W | 1.4 in T



## Czech Cookery (4th Edition)

Lea Filipová

### Summary

Enticingly fragrant pork baked with stewed sauerkraut and dumplings, fillet of beef in cream sauce garnished with lemon and cranberries, roast goose, pheasant with bacon, Prague ham with creamed horseradish, pancakes with bilberry sauce, strawberry dumplings made of fermented dough and sprinkled with grated white cheese, baked yeast dumplings with poppy-seed and cream cheese fillings, or Christmas cake with raisins and almonds...These are the classics that have made Czech cuisine famous. This recipe book, with its easy-to-follow instructions, plenty of tips and variations on basic recipes, and color photographs of important steps in the preparation and presentation of the dishes, will certainly tempt you into cooking something mouthwatering for your family or friends.

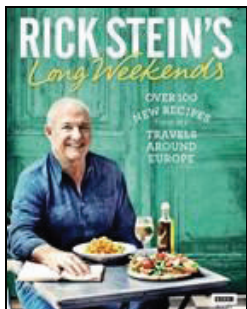
### Contributor Bio

**Lea Filipová** is the author of various cookbooks where she uses her lifelong culinary experience. She specializes in Czech cuisine and cakes and pies. She is the author of various cookbooks in several languages.

Sloart Publishing, Ltd.  
9788073917883  
Pub Date: 4/1/17  
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\$19.95/\$26.95 Can.  
Discount Code: LON  
Hardcover

64 Pages  
Carton Qty: 0  
Cooking / Regional & Ethnic  
CKB092000

8 in H | 5.3 in W | 0.5 in T |  
0.6 lb Wt



## Rick Stein's Long Weekends

Over 100 New Recipes from My Travels Around Europe

Rick Stein

### Summary

Cadiz, Palermo, Copenhagen and more . . . Rick Stein goes in search of good food in fabulous locations, and all of them just a quick hop, skip and a jump from his UK home. Includes stunning location photography from around Europe, following in Rick's footsteps. Cities visited include: Bordeaux, Berlin, Reykjavik, Vienna, Bologna, Copenhagen, Cadiz, Lisbon, Thessaloniki and Palermo. Includes metric measures.

### Contributor Bio

**Rick Stein** is a chef, restaurateur, television host, and author. His other titles include *Rick Stein's Far Eastern Odyssey*, *Rick Stein's India*, *Rick Stein's Spain*, and *Rick Stein's Seafood*, which won the coveted James Beard Foundation Cookbook of the Year Award.

BBC Books  
9781785940927  
Pub Date: 4/1/17  
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\$45.00/£26.00 UK  
Discount Code: LON  
Hardcover

320 Pages  
Carton Qty: 9  
Cooking / Regional & Ethnic  
CKB092000

10 in H | 7.5 in W | 1.2 in T |  
2.8 lb Wt



## Simply Italian

### Cooking at Home with the Chiappa Sisters

Michela Chiappa, Emanuela Chiappa, Romina Chiappa

#### Summary

The very best of Italian cooking with Michela, Romina and Emanuela in *Simply Italian*. 'Wales and Italy, family and food: for us, these four things are inextricably linked and at the root of our upbringing. Whether at the family home in Wales or when we spend holidays in the small hilltop village we are from in northern Italy, we have always heard Dad say that 'la tavola' (the table) is the central focus of our lives. It's where we cook, eat and socialise as a family.' Michela, Emanuela and Romina Chiappa grew up in Wales in the heart of a close-knit Italian community where food was always at the centre of family and social gatherings. Whether searching for porcini in the hills near their parents' home, or making pasta for Christmas Eve with the whole family, to sharing food at the annual Welsh-Italian summer picnic, the three sisters have been immersed in the Italian way of cooking all their lives. In their first cookbook they share their cherished family recipes, including all the pasta dishes recently seen in their Channel 4 series *Simply Italian*. From snacks, soups and salads, to ...

#### Contributor Bio

Travelling the world with her job for a sports management agency and in need of quick fixes for dinner, Michela is an expert at pasta sauces and risottos. She also runs an Italian café in Cardiff. Emanuela is a full-time nanny and also runs an online business selling bespoke homemade gifts for children. She is an expert at time-consuming recipes and loves cooking for large groups. Romina works for a luxury fashion brand in London. She loves to entertain at home and is the baker of the family.

Penguin UK  
9780718177058  
Pub Date: 9/1/14  
On Sale Date: 9/24/14  
\$35.00/\$32.00 Can./£20.00  
UK  
Discount Code: LON  
Hardcover

304 Pages  
Carton Qty: 0  
Ages 18 And Up, Grades 13  
And Up  
Cooking / Regional & Ethnic  
CKB047000  
9.8 in H | 7.5 in W | 1.2 in T



## Spice Temple

Neil Perry

#### Summary

Neil Perry's love of Chinese food—first eating it, and then cooking it—goes back to his earliest memories. Since then, he has dedicated himself to mastering its unique balance of flavors and textures, culminating in the *Spice Temple* journey. Here, in seductive and sultry surroundings, diners experience fiery heat, silken coolness and numbing spice. From signature pickles that fire up the appetite to classic yum cha dumplings, three-shot chicken, and flathead drowned in heaven-facing chillies and Sichuan peppercorns, these are the authentic tastes of regional China. Includes metric measures.

#### Contributor Bio

**Neil Perry** is a chef and restaurateur whose restaurants started with his flagship restaurant Rockpool. He has also pioneered restaurant-quality in-flight catering for Qantas, and his previous cookbooks include *Balance & Harmony*, *The Food I Love* and *Simply Asian*.

Penguin Random House  
Australia  
9780143574217  
Pub Date: 6/1/17  
Ship Date: 6/1/17  
\$39.95/\$51.95 Can.  
Discount Code: LON  
Trade Paperback

296 Pages  
Carton Qty: 10  
Cooking / Regional & Ethnic  
CKB017000  
12.3 in H | 9.3 in W | 0.9 in  
T | 3.3 lb Wt



## Sushi at Home

### The Beginner's Guide to Perfect, Simple Sushi

Yuki Gomi

#### Summary

Yuki Gomi's *Sushi at Home* is a beautifully designed cookbook that will show, for the first time, how easy it is to make sushi at home

Do you love buying sushi for lunch, enjoy eating at Japanese restaurants for dinner, but think sushi is too difficult to make at home?

Well, think again!

In *Sushi at Home*, Japanese chef and sushi teacher Yuki Gomi shows you just how easy - and inexpensive - making delicious and beautiful looking sushi can be.

Learn:

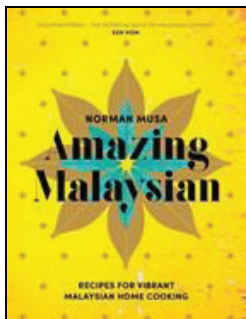
- Everything you need to know about how to buy and prepare fish, from salmon to scallops, from tuna to mackerel.
- The joys of cling film and the technique of rolling step-by-step and why a hairdryer is essential for making the all-important perfect sushi rice.
- Clever alternatives to traditional sushi styles (handball sushi; vegetarian sushi; soba sushi).
- Fresh twists on classic recipes (miso soup with clams; prawn salad with tahini mustard dressing).

*Sushi at Home* is all you need to master the art of making light, delicious and healthy sushi in your own kitchen.

Yuki Gomi is a Japanese chef who has taught thousands of people how to mak...

Penguin UK  
9780241145647  
Pub Date: 12/1/13  
\$33.95/\$32.00 Can./£18.99  
UK  
Discount Code: LON  
Hardcover

176 Pages  
Carton Qty: 0  
Cooking / Regional & Ethnic  
CKB048000  
9.5 in H | 7.8 in W | 0.8 in T



## Amazing Malaysian

### Recipes for Vibrant Malaysian Home Cooking

Norman Musa

#### Summary

Malaysian food is incredible. Think vibrant, healthy dishes with dazzling flavors and textures. With over 100 recipes, using ingredients that you can find in any supermarket, this is the ultimate guide to cooking Malaysian food at home. Try an authentic satay, an aromatic curry, a laksa, or simply the perfect fluffy coconut rice. Includes metric measures.

#### Contributor Bio

**Norman Musa** is an award-winning Malaysian chef and the official Food Ambassador for Kuala Lumpur. He is co-founder of Ning restaurant in Manchester and holds regular supper clubs in London. He also has a restaurant in Malaysia called Nasi Daging. He is currently working on a cooking program for Malaysian television.

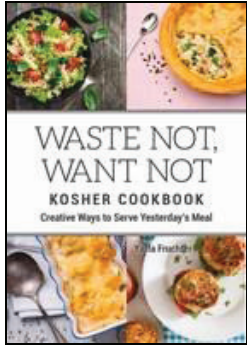
Random House UK  
9780224101547  
Pub Date: 6/1/17  
Ship Date: 6/1/17  
\$34.95/£20.00 UK  
Discount Code: LON  
Hardcover

256 Pages  
Carton Qty: 12  
Cooking / Regional & Ethnic  
CKB124000  
10 in H | 7.8 in W | 1.3 in T  
| 2.2 lb Wt

## Waste Not, Want Not Kosher Cookbook

### Creative Ways to Serve Yesterday's Meal

Yaffa Fruchter



### Summary

The first of its kind, *Waste Not, Want Not* is a unique and exciting new approach to making leftovers new again. To curb her own food-waster's guilt, Yaffa Fruchter developed creative ways of using leftover ingredients to produce excellent new dishes that will change the way you look at last night's leftovers. Boasting a collection of 200 fresh and exciting recipes, *Waste Not, Want Not* offers a comprehensive guide of the best, safest, and most delicious ways to prevent waste and eat well.

### Contributor Bio

A consummate "balabusta" (homemaker), **Yaffa Fruchter** has been cooking her whole life. With experience running an upscale restaurant to cooking for her growing family in New York, Yaffa has been honing her skills for decades.

Urim Publications  
9789655242744  
Pub Date: 2/1/18  
Ship Date: 2/1/18  
\$34.95/\$46.95 Can.  
Discount Code: LON  
Hardcover

352 Pages  
Carton Qty: 26  
Cooking / Regional & Ethnic  
CKB049000

9 in H | 6 in W

## Winter Recipes

Angela Gray, Huw Jones



### Summary

The first in a series of four seasonal cook books, this winter season cookbook contains 30 recipes celebrating the best of winter ingredients and warming dishes with photographs by Huw Jones. Recipes include Porcini and Truffle Breast, Seafood Masala and Perfect Rice, and OMG Chocolate Cake! Includes metric measures.

### Contributor Bio

**Angela Gray** opened the doors to her cookery school in 2010. She has been voted into the Top 10 UK Cookery Schools. She has made several television programs for the BBC. **Huw Jones** is a UK-based food photographer whose works include the Flavours of Wales series.

Graffeg  
9781910862674  
Pub Date: 8/1/17  
Ship Date: 8/1/17  
\$14.95/\$19.95 Can./£9.99  
UK/€11.49 EU  
Discount Code: LON  
Hardcover

48 Pages  
Carton Qty: 25  
Cooking / Seasonal  
CKB077000

8 in H | 6 in W | 0.7 in T |  
0.8 lb Wt



## The Avocado Cookbook

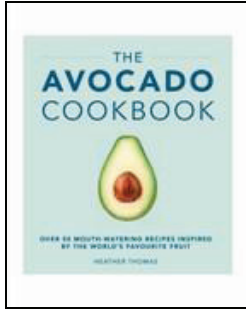
Heather Thomas

### Summary

Avocados are delicious, versatile, and good for you! This humble green fruit adds velvety texture and creamy nutty flavors to every dish, turning any meal into something really special. With dishes such as Smoked Salmon and Avocado Bruschetta; Chilled Tomato Soup with Avocado Cream; Crispy Duck & Avocado Pancakes; and Avocado Ice Cream; this book has plenty of step-by-step recipes to suit all tastes. Packed with protein and vitamins—good nutrition has never been so neatly packaged. Includes dual measures.

### Contributor Bio

**Heather Thomas** is the author of *The New Vegetarian Cookbook* and *Quick & Easy Low Calorie Cookbook*.



Ebury Press  
9781785033988  
Pub Date: 4/1/17  
Ship Date: 4/1/17  
\$17.95/£9.99 UK  
Discount Code: LON  
Hardcover

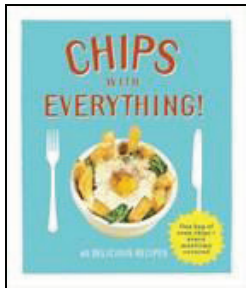
112 Pages  
Carton Qty: 20  
Cooking / Specific  
Ingredients  
CKB035000

7.8 in H | 7 in W | 0.6 in T |  
0.9 lb Wt

## Chips with Everything

**One Bag of Oven Chips = Every Mealtime Covered ? 60 Delicious Recipes**

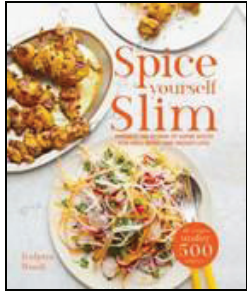
Denise Smart



Ebury Press  
9781785033643  
Pub Date: 8/4/16  
\$17.95/£9.99 UK  
Discount Code: LON  
Hardcover

128 Pages  
Carton Qty: 20  
Cooking / Specific  
Ingredients  
CKB105000

7.8 in H | 7 in W | 0.7 in T



## Spice Yourself Slim

**Harness the Power of Spices for Health, Wellbeing and Weight-loss**

Kalpna Woolf

### Summary

This book unwraps the mysteries of one of the oldest, most valued and mystically powerful food sources known to mankind, and shows how spices can be incorporated into a contemporary low-calorie diet. Kalpna Woolf's healthy eating plan guarantees weight loss and improved wellbeing, while offering delicious recipes, featuring spices from India, South America, the Far East, Europe, Africa and the Middle East. Kalpna's book reveals the top 10 spices that should be in every food store cupboard; how to combine them into versatile Spice Rubs; 100 calorie recipes; and helpful weekly Meal Planners. *Spice Yourself Slim* is an essential book for any cook wanting to combine adventurous and exciting food with a long-lasting healthy lifestyle. Includes dual measures.

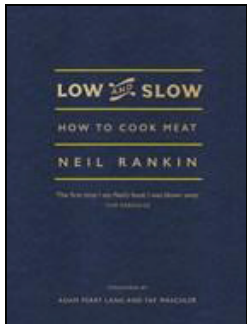
### Contributor Bio

**Kalpna Woolf** has produced some of the BBC's best known food series, featuring everyone from Nigella to Rick Stein, Nigel Slater and Lorraine Pascale. She has launched food festivals, judged food awards, and written extensively on food. Her food know-how combines the traditions of her Hindu family upbringing and a life of absorbing food cultures around the world.

Pavilion  
9781910496060  
Pub Date: 6/1/17  
Ship Date: 6/1/17  
\$24.95/\$32.95 Can./£16.99  
UK/€19.99 EU  
Discount Code: LON  
Hardcover

176 Pages  
Carton Qty: 12  
Cooking / Specific  
Ingredients  
CKB040000

9.3 in H | 7.5 in W | 0.8 in T  
| 1.8 lb Wt



## Low and Slow

**How to Cook Meat**

Neil Rankin

### Summary

If you have ever cooked a steak medium-well instead of medium-rare, a chicken that ends up dry, a stew that's tough or stringy or a rack of ribs that fall too much off the bone then this book will make your life that little bit better. This is a step-by-step guide to cooking meat at the temperatures and times that get the best results. There's no need for fancy equipment, a team of chefs or a cooking diploma. You just need this book and some patience. Includes metric measures.

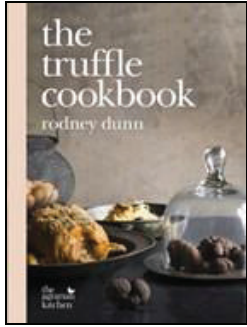
### Contributor Bio

**Neil Rankin** opened Smokehouse in 2013, Bad Egg in 2014 and a second Smokehouse in spring 2015. Among his new ventures are a monthly recipe column in *The Independent* and London Union, an exciting street food venture.

Ebury Press  
9781785030871  
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On Sale Date: 5/5/16  
Ship Date: 5/1/17  
\$45.00/£25.00 UK  
Discount Code: LON  
Hardcover

272 Pages  
Carton Qty: 10  
Cooking / Specific  
Ingredients  
CKB054000

10 in H | 7.8 in W | 1.1 in T  
| 2.2 lb Wt



## The Truffle Cookbook

Rodney Dunn

### Summary

Rodney Dunn, founder of The Agrarian Kitchen in Tasmania, celebrates the natural wonder that is the truffle. In addition to more than 60 recipes, he gives practical advice on buying, storing and (most importantly) cooking with truffles. Harvested in winter, truffles have an intense earthy flavor that works particularly well with indulgent ingredients such as cream, butter and cheese. These recipes are lush and comforting—just the thing for cozy meals at home—and once you start experimenting, you'll be surprised at how many dishes can be enhanced by this inimitable fungus. As Rodney firmly believes, there is no such thing as too much truffle. Includes metric measures.

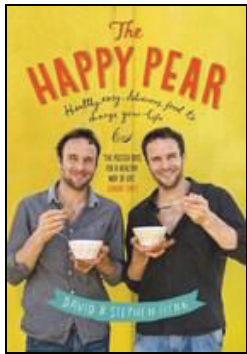
### Contributor Bio

**Rodney Dunn** is the proprietor of The Agrarian Kitchen in Tasmania, a farm-based cooking school that allows him to indulge his passion for all things food by growing fruit and vegetables, raising pigs, milking goats and keeping honey bees. He is the author of *The Agrarian Kitchen*.

Penguin Random House  
Australia  
9781921384394  
Pub Date: 4/1/17  
Ship Date: 4/1/17  
\$49.95/\$64.95 Can./£30.00  
UK/€37.49 EU  
Discount Code: LON  
Hardcover

166 Pages  
Carton Qty: 12  
Cooking / Specific  
Ingredients  
CKB059000

9.5 in H | 7.3 in W | 0.9 in T  
| 1.8 lb Wt



## The Happy Pear

**Healthy, Easy, Delicious Food to Change Your Life**

David Flynn, Stephen Flynn

Penguin UK  
9781844883523  
Pub Date: 10/1/14  
\$29.95/\$29.00 Can./£16.99  
UK  
Discount Code: LON  
Hardcover

240 Pages  
Carton Qty: 0  
Cooking / Vegetarian  
CKB086000

8.4 in H | 6.3 in W | 0.8 in T

## Artisan Public Relations

### How to Get Your Artisanal Food and Beverage Creation the Attention They Deserve

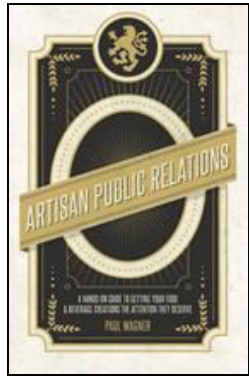
Paul Wagner

#### Summary

Over the past twenty-five years, the world of artisan food and beverages has evolved from a few interesting point-of-sale items to huge sponsorships of everything from the Academy Awards and NASCAR to breast cancer research and public television. It used to be that a nice press kit and a smiling face could usually get you some coverage. Now we see celebrity chefs, podcasts, and concert tour logistics have all become part of the package. Artisan food and beverage has become big business, and at least some of the public relations programs have grown up alongside the industry. But for most producers, the challenges still remain, as they do for all small businesses: you don't have the dollars to compete on a national scale, and your only hope for success in the world of public relations is to be more costs effective, more targeted, and smarter than their competition. From wine producers and brewers to bakers and breakfast bar makers, smart, effective, and focused are the bywords of success. Making sure that's how you approach your public relations effort is what this book is all about.

#### Contributor Bio

**Paul Wagner** formed Balzac Communications & Marketing in 1991. He co-authored the book *Wine Marketing & Sales, Strategies for a Saturated Market*, which won the Gourmand International Award in 2008. He was a columnist for *Vineyard & Winery Management Magazine* for ten years and served on the board of directors of the Society of Wine Educators for many years. Wagner is a founding member of the Academy of Wine Communications, a member of the nominations committee of the Culinary Institute of America's Vintner's Hall of Fame, and was inducted into the Spadarini della Castellania di Soave in 2005. In 2009 he was honored with a "Life Dedicated to Wine" award at the Feria Nacional del Vino in Spain.



Board and Bench Publishing  
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\$29.95/\$39.95 Can.  
Discount Code: LON  
Trade Paperback

240 Pages  
Carton Qty: 24  
Business & Economics /  
Industries  
BUS070120  
9 in H | 6 in W

## Easy Indian Super Meals

### For Babies, Toddlers and the Family

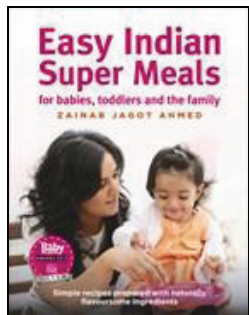
Zainab Jagot Ahmed

#### Summary

*Easy Indian Super Meals* takes flavor-inspiration from Indian home-cooking, combining ingredients naturally full of goodness—"Super Foods"—with ingredients naturally packed with flavor—"Super Spices"—to create simple, super-delicious recipes suitable for children from 7 months old. Adding toddler-friendly spices to your child's meals is a fantastic way to encourage them to love their food. Oregano and mint, nutmeg, cinnamon, turmeric and ground cumin, for example, add delicious flavor fast and offer natural health benefits too. Watch your child happily munch their way through Mint and Coriander Veggie Stew, Creamy Sweet Potato Dream or Saffron Date Kheer (creamy rice pudding), looking forward to every mealtime and each new food you share with them. There is no added salt, sugar or chillies. Includes dual measures.

#### Contributor Bio

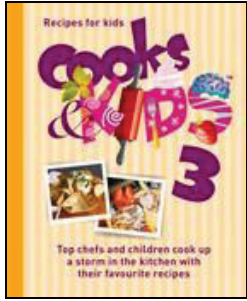
**Zainab Jagot Ahmed** is the UK's leading expert on weaning babies with aromatic flavors and spices. After the birth of her daughter Zainab was inspired to create nutrient-rich tasty meals for her baby both to broaden her daughter's palate and to introduce her to her culinary heritage as early as possible. Following the success of her daughter's weaning journey she went on to create recipes for older children and families.



Ebury Press  
9781785033452  
Pub Date: 5/1/17  
On Sale Date: 6/2/16  
Ship Date: 5/1/17  
\$26.95/£14.99 UK  
Discount Code: LON  
Hardcover

208 Pages  
Carton Qty: 20  
Cooking / Regional & Ethnic  
CKB044000

8.5 in H | 6.8 in W | 0.8 in T  
| 1.4 lb Wt



## Cooks & Kids 3

### Recipes for Kids

Gregg Wallace, Andrew Isaac

Graffeg  
9781910862735  
Pub Date: 1/1/17  
Ship Date: 1/1/17  
\$32.95/\$42.95 Can./£20.00  
UK/€24.99 EU  
Discount Code: LON  
Hardcover

160 Pages  
Carton Qty: 12  
10 in H | 8 in W | 0.8 in T |  
1.9 lb Wt



## Morning Noon Night

### A Way of Living

Soho House

#### Summary

This newest book from Soho House charts the Soho House journey in design, food, and drink, from the perfect burger to the most inspiring art, from afternoon tea to how to light a room. Developing themes from their first book, *Eat, Drink, Nap*, Soho House shares hints and tips to get the best out of what is around us morning, noon, and night. They have included their favorite recipes for every event, tips on creating an inspiring workspace, how to dress an outdoor space, and much more. Whether you want to press your own juice, create your own bathroom style, or host the best parties—everything you need to live the Soho House lifestyle is here.

#### Contributor Bio

**Soho House** was founded in London as a private members' club for those in film, media, and creative industries. It has outposts in the USA, Canada, Turkey, and Germany.

Random House UK  
9781848094789  
Pub Date: 4/1/17  
Ship Date: 4/1/17  
\$49.95/£30.00 UK  
Discount Code: LON  
Hardcover

304 Pages  
Carton Qty: 7  
Design / Interior Decorating  
DES010000

11.5 in H | 9 in W | 1.2 in T  
| 3.8 lb Wt



## Gluten Attack

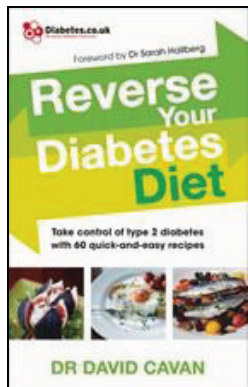
Is Gluten Waging War on Our Health?

David Sanders

Random House UK  
9781785040160  
Pub Date: 6/1/16  
On Sale Date: 4/7/16  
\$22.95/£12.99 UK  
Discount Code: LON  
Trade Paperback

208 Pages  
Carton Qty: 44  
Health & Fitness / Allergies  
HEA027000

9.3 in H | 6 in W | 0.6 in T



## Reverse Your Diabetes Diet

Take Control of Type 2 Diabetes with 60 Quick-and-Easy Recipes

Dr. David Cavan, Sarah Hallberg

### Summary

What if you could not only manage your diabetes, but actually reverse it? This book takes a fresh approach to managing type 2 diabetes. Based on the latest research, it will provide you with the information you need to modify your diet and achieve stable control of blood glucose levels. Including 60 easy-to-prepare recipes, covering breakfasts, snacks, main meals and even desserts, this book is the perfect guide to nutrition for anyone with type 2 diabetes. With meal plans, food lists and healthy alternatives to your favorite foods, you'll find new ideas for what to make from the ingredients in your shopping basket. *Reverse Your Diabetes Diet* will help you to take control of your diabetes and live healthily for good. Includes dual measures.

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256 Pages  
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Health & Fitness / Diseases  
HEA039050

8.5 in H | 5.3 in W | 0.8 in T  
| 0.6 lb Wt

### Contributor Bio

**Dr. David Cavan** is the Director of Policy and Programmes at the International Diabetes Federation, whose mission is to promote diabetes care, prevention and a cure worldwide. **Dr. Sarah Hallberg** is the medical director and founder of the Indiana University-Arett Helath Medical Weight Loss Program. She lives in Lafayette, Indiana.



## Afternoon Tea

### A History and Guide to the Great Edwardian Tradition

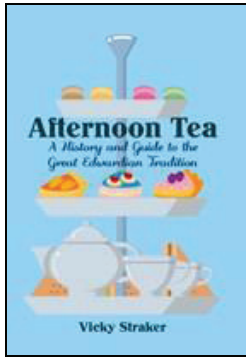
Vicky Straker

#### Summary

The Edwardian era was the golden age of etiquette and gentility, and the taking of tea was rather like a ceremonial masquerade. At this time, it was not uncommon for ladies to change up to five times a day, and one of their outfits would have been a tea dress. Tea was the only time the mistress of the house would serve her guests; the china used, the manservant who answered the door and the delicacies presented were of paramount importance. In this beautifully illustrated book, Vicky Straker invites us to tea in the Edwardian era and serves it up with over thirty of her own delicious contemporary recipes. Also included are chapters on dress, etiquette and the servants who prepared the tea. The First World War, the Temperance Association and changes in domestic service each had their effect on the rise in fashion of afternoon tea, as well as its eventual demise. This book explores why tea was so important for the Edwardians in a world of flourishing aspirations and how it became so popular across all social classes. After all, who among us has not found comfort in a good cup of tea an...

#### Contributor Bio

Vicky Straker's love of Edwardian cookery was inspired by her great-great-grandmother, Dorothy Peel, who set up the Daily Mail Food Bureau in 1918 and taught millions of women how to cook during the war. Some of Dorothy's recipes are included in this book. Vicky is also the author of *Bicycles, Bloomers and Rationing Recipes*. She has previously been invited to appear on ITV's *This Morning* to speak about Dorothy's recipes, and will be speaking at the Chalke Valley History Festival in 2016.



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History / Modern  
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## Raw Spirit

Iain Banks

#### Summary

A tour of Scottish distilleries explores the history, personality and mystery of the water of life.

As a native of Scotland, bestselling author Ian Banks has decided to undertake a tour of the distilleries of his homeland in a bid to uncover the unique spirit of the single malt.

Visiting world-famous distilleries and also the small and obscure ones, Iain Banks embarks on a journey of discovery which educates him about the places, people and products surrounding the centuries-old tradition of whisky production.

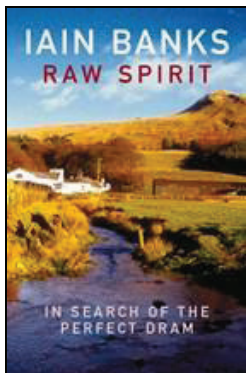
Using various modes of transport-island ferries, cars across the highlands and even bicycles-Banks' tour of Scotland combines history, literature and landscape in an entertaining and informative account of an exploration in which the arrival is by no means the most important part of the journey.

*From the Hardcover edition.*

#### Contributor Bio

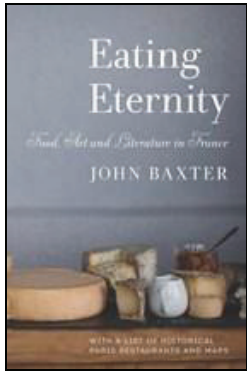
Iain Banks was born in Scotland in 1954. His first novel, **The Wasp Factory**, was published in 1984 to enormous critical acclaim and was declared one of the Best of Young British Writers. He lives in Fife, Scotland.

*From the Hardcover edition.*



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Travelogues  
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0.6 lb Wt



## Eating Eternity

### Food, Art and Literature in France

John Baxter

#### Summary

"Show me another pleasure like dinner which comes every day and lasts an hour," wrote Talleyrand. That Napoleon's most gifted advisor should speak so highly of eating says much about the importance of food in French culture. From the crumbs of a madeleine dipped in tisane that inspired Marcel Proust to the vast produce market where Emile Zola set one of his finest novels, the French have celebrated the relationship between art and food. *Eating Eternity* offers a seductive menu of those places in the French capital where art and food have intersected. Appendices guide you to the restaurant where Napoleon proposed to Josephine, the cafés patronized by Ernest Hemingway, Henry Miller, Isadora Duncan and Man Ray, as well as those out-of-the-way sites that bring to life the culinary experience of Paris. *Eating Eternity* is an invaluable and unique guide to the art and food of Paris. Bon appetit!

#### Contributor Bio

**John Baxter** is a writer, journalist and filmmaker; he has called Paris home since 1989. He is the author of numerous books including the autobiographical *Immoveable Feast: A Paris Christmas*, *The Most Beautiful Walk in the World: A Pedestrian in Paris*, *Chronicles of Old Paris: Exploring the Historic City of Light*, *The Golden Moments of Paris: A Guide to the Paris of the 1920s* and *French Riviera and Its Artists*.

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