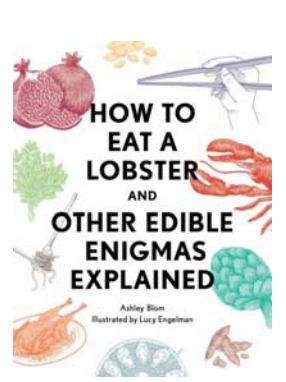




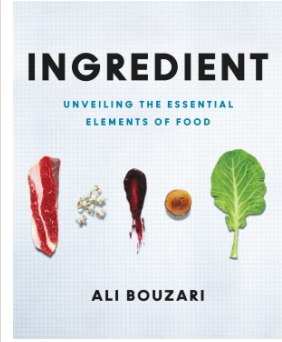
Cookery

Fall 2016


Cookery

		<p>ASHLEY BLOM & LUCY ENGELMAN (ILL.): HOW TO EAT A LOBSTER AND OTHER EDIBLE ENIGMAS EXPLAINED</p> <p><i>How to Eat a Lobster</i> is a stylish and contemporary guide offering answers to 50 food-related questions you've been afraid to ask. Equal parts cheat sheet and cheerleader, the book will not only show you HOW to open a coconut, eat a pomegranate, or discreetly eat something that's almost too spicy to handle... it will show you that you CAN!</p> <p>Some culinary mysteries have delicious solutions. From simple tips (crème brûlée) to techniques that take some practice (chopsticks), <i>How to Eat a Lobster</i> will answer your questions with clear instructions and clever illustrations.</p> <p>Ashley Blom is a food writer and blogger in Austin, Texas. She has been featured in <i>Buzzfeed</i>, <i>The Emerson Review</i>, <i>FamilyFun Magazine</i>, <i>Quarter Life Conversations</i>, <i>Blast Bombshell Online</i>, <i>The Brattleboro Reformer</i>, and more. She blogs at <i>Quarter Life (Crisis) Cuisine</i> and <i>Forking Up</i>.</p> <p>Lucy Engelman is a freelance illustrator in Michigan. Her work has appeared everywhere from <i>Bon Appétit</i> to <i>DesignSponge</i>.</p>
	04/17	
Quirk Books		
160 pp.		
Sample, MS available 11/2016		

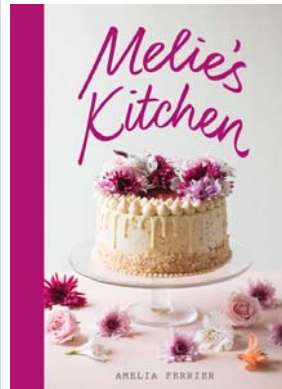
		<p>PASQUALE BOSCARIELLO: IL GRANDE LIBRO DELLA PASTICCERIA NATURALE</p> <p>A collection of natural, organic, vegan and macrobiotic recipes, with beautiful photos and great suggestions for experts and beginners. A new edition for one of the best long-sellers published by Terra Nuova.</p>
Terra Nuova Edizioni	10/15	
TZLA		
120 pp.		
PDF		


		<p>ALI BOUZARI: INGREDIENT. UNVEILING THE ESSENTIAL ELEMENTS OF FOOD</p> <p>In this entertaining, informative guide, one of the leading experts in culinary science—a chef, consultant, and scientist who has worked with some of the biggest names in the industry, from Thomas Keller to Daniel Humm—paints a portrait of each of the fundamental building blocks of food, giving all cooks a way to visualize and respond to what's really happening in the pan. An Ingredient (with a capital "I") is a fundamental building block or recurring theme that works behind the scenes in everything we cook. There are millions of ingredients, but only eight Ingredients: Water, Sugars, Carbs, Lipids, Proteins, Minerals, Gases, and Heat. <i>Ingredient</i> isn't a book of recipes, nor is it a definitive treatise on the science of the kitchen. It's an illustrated guide to visualizing and controlling food's invisible moving parts, regardless of your skill level or how you like to cook.</p> <p>Ali Bouzari is a rising star in the culinary world; he has a Ph.D in food science from UC Davis, wrote the science curriculum at the Culinary Institute of America, and acts as a consultant for top chefs and restaurants around the world.</p>
Ecco / HarperCollins	10/16	
Straus Literary		
272 pp.		
PDF		


		<p>RON COOPER: FINDING MEZCAL: AN ARTIST'S JOURNEY INTO MEXICO'S LIQUID SOUL</p> <p>In the rugged mountains above the Mexican city of Oaxaca, the world's most interesting spirit is made in accordance with over 500 years of sacred tradition. Now the favored liquor of craft bartenders around the world, Mezcal is Tequila's wilder, more complex, more nuanced cousin. No spirit on earth is as reflective of its terroir and its history, and none looms so large in the imaginations of those who have experienced it in its purest form.</p> <p>Ron Cooper is the undisputed architect of the artisanal mezcal movement in the United States and around the world. A celebrated artist on the Los Angeles scene of the late 1960s, he discovered mezcal on a possibly drug-fueled motorcycle journey down the Pan-American Highway. In the early 1990s he was the first to introduce artisanal mezcal to the rest of the world with his Del Maguey line of single-village bottlings.</p> <p>There has not yet been a serious work on mezcal, and this book, part gonzo memoir, part spirit guide, part art project, will chart Cooper's fascinating journey in search of it, and along the way educate and elucidate the provenance of this fascinating drink.</p>
Ten Speed Press	03/18	
Straus Literary		
Proposal (42 pp.)		

		<p>DELICIOUS MAGAZINE: AT OUR TABLE</p> <p>The ultimate cookbook for anyone who loves cooking for friends and family as much as they appreciate beautiful packaging and design.</p> <p><i>At Our Table</i> is the brand new cookbook from the award winning team behind Australia's leading premium food lifestyle magazine <i>delicious</i>. With gorgeous photography, stunning design and more than 100 impressive but effortless recipes, this hardcover book marks an elegant new direction for <i>delicious</i>. publishing. Each chapter offers a flexible menu, as well as brilliant ideas for drinks matching and expert advice for setting the scene including styling the table, colour palette inspiration, flowers, lighting and downloadable party invitations. From an elegant simple approach to pulling out all the stops, <i>At Our Table</i> will inspire budding and experienced cooks alike. With food for every occasion, from relaxed Sunday brunch to a birthday party, a winter fireside feast, showstopping dinner parties and beachside picnics, this is a cookbook for anyone who loves fabulous food and great company.</p>
	11/16	
HarperCollins Australia		
320 pp.		
PDF		


		<p>SARAH DIGREGORIO: ADVENTURES IN SLOW COOKING</p> <p>A timely and relevant recipe book for the slow cooker that truly reflects the way people like to cook and eat today and that focuses on the versatility of the slow cooker and the enjoyment of great food, rather than merely convenience and old-fashioned recipes. The inspiration for <i>Adventures in Slow Cooking</i> came from an article DiGregorio wrote with Grant Achatz for <i>Food & Wine</i> magazine, wherein he reveals that he, that most modern of American chefs, swears by his Crock Pot.</p> <p>Sarah DiGregorio was former senior food editor at <i>BuzzFeed</i>, <i>Food & Wine</i> and <i>Parade</i>, whose work has also appeared in <i>Saveur</i> and <i>Gastronomica</i>.</p>
William Morrow / HC	09/17	
Straus Literary		
Proposal (40 pp.)		

		<p>AMELIA FERRIER: MELIE'S KITCHEN</p> <p>A stunning collection of creative cakes and sweet treats from talented teenage baker Amelia Ferrier.</p> <p>Amelia Ferrier, or Melie as she is known to her fans, has amassed an enthusiastic following for the delectable creations she shares on Instagram and her Melie's Kitchen blog. Balancing university studies with a busy baking schedule, which includes fulfilling cake orders every week, Amelia is otherwise a typical teenager. But her flair in the kitchen has earned her a reputation as one of New Zealand's most innovative bakers.</p> <p>In her debut cookbook she shares recipes for pretty cupcakes, stunningly decorated cakes and indulgent pastries, cookies and slices, as well as her signature flavour-packed fillings, icings and toppings. With step-by-step photographs showing how to recreate favourite recipes from her blog, plus practical hints and tips for novice bakers, this is the ultimate cake-lovers' cookbook.</p>
Random House NZ	07/16	
Random House Australia		
176 pp.		
PDF		

		<p>LIZA GATES: EATING FOR BRAIN HEALTH. RECIPES FOR THE BRAIN</p> <p><i>Eating for Brain Health</i> is Liza Gates's cookbook-memoir-manifesto, recounting her recovery from a stroke at age 28, the role that diet played in her mental and physical recovery, and her rebirth as an advocate for educating others about the positive impact food can have on cognition, behavior, and overall well-being. The book will include color photographs for its 50+ recipes for better memory, balanced mood, improved libido, and happy gut, as well as Liza's personal health story and her prescriptive, science-based guide to eating for brain health.</p> <p>Liza Gates is a contributor for <i>The Daily Beast</i>. <i>Eating for Brain Health</i> is her first book.</p>
Clarkson Potter	08/17	
Kuhn Projects		
Proposal		

	<p>IRIS UND JOCHEN GRÜN: UNSER TÄGLICH PASTA GIB UNS HEUTE AM TISCH MIT DON CAMILLO & PEPPONE</p>
<p>Michael Meller Agency 288 pp. PDF</p>	<p>Die Heimat der zwei Kultfiguren liegt im Norden Italiens – eines der kulinarischen Zentren Italiens: Bekannt sind natürlich Parmesan und Parmaschinken – uns eröffnen sich aber viele weitere geschmackliche Entdeckungen rund um die »Kleine Welt«, die der berühmte Autor und Illustrator Giovannino Guareschi in den 50er Jahren erschaffen hat und die durch die Filme mit Fernandel und Gino Cervi Weltruhm erlangten. Unzählige Filmfans pilgern auch heute noch alljährlich ins Filmdorf Brescello, von wo aus Iris und Jochen Grün Guareschis Lieblingsrezepte zusammengetragen und die Schauplätze der Ereignisse einst und heute besucht sowie viele Geschichten rund um die Dreharbeiten und deren prominente Protagonisten erfahren haben. Die Mischung von amüsanten Anekdoten und Hintergründen mit großformatigen Fotos und authentischen Rezepten machen die gelungene kulinarische Rezeptur des opulenten Bildbandes aus.</p> <p>Die Grafikdesignerin Iris Grün und der Fotograf Jochen Grün leben und arbeiten zusammen in München. Seit über 20 Jahren entwerfen sie als »GREENSTUFF« Buchkonzepte und Cover.</p>

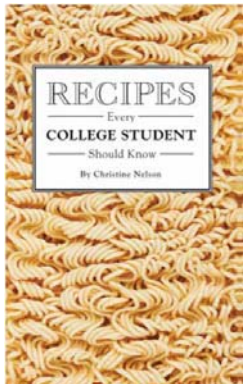
	<p>EVAN MALLET: BLACK TRUMPET. A CHEF'S JOURNEY THROUGH EIGHT NEW ENGLAND SEASONS</p>
<p>10/16 Chelsea Green Publishing 400 pp. PDF</p>	<p>At the renowned Black Trumpet restaurant, located in the historic seacoast city of Portsmouth, New Hampshire, Chef Evan Mallett and his staff reflect the constantly changing seasons of New England, celebrating the unique flavors and traditions of fished, farmed, and foraged foods in their everchanging menus that rotate roughly every six weeks throughout the course of the year. Evan Mallett offers more than 250 innovative recipes that draw not only on classic regional foodways, but on the author's personal experiences with Mexican, Mediterranean, and other classic world cuisines.</p> <p>Evan Mallett and his wife Denise bought what would become the Black Trumpet restaurant in 2007. He was named as a <i>James Beard</i> semi-finalist for Best Chef, Northeast in 2011, 2013, and 2014. He sits on the boards of Chef's Collaborative, Slow Food Seacoast, and the Heirloom Harvest Project.</p>

	<p>RACHAEL MAMANE: MASTERING STOCKS AND BROTHS. A COMPREHENSIVE CULINARY APPROACH USING TRADITIONAL TECHNIQUES AND NO WASTE METHODS</p>
<p>04/17 Chelsea Green Publishing 400 pp</p>	<p>Stocks are known to be the foundation of good cooking, yet they are often relegated to the introduction or appendix of cookbooks. <i>Mastering Stocks and Broths</i> will be a comprehensive guide to culinary stocks and bone broths for the home cook. It includes a historical narrative about stocks and describes how scaled farming practices have devalued raw materials over time. The practical and health benefits of animal and vegetable stocks and bone broths are also included, alongside detailed methodology on how to develop, store, and use them in a home kitchen and a review of classic and contemporary stock-based sauces. Readers will be inspired by the book to start from scratch, to find relaxation in the kitchen, to nourish their bones and to connect with loved ones over good home cooking.</p> <p>Rachael Mamane is the chef and owner of Brooklyn Bouillon. Her work in reducing consumptive waste streams has been featured by <i>The New York Times</i>, <i>Modern Farmer</i> and <i>The Splendid Table</i>.</p>

	<p>BRETT MCGREGOR: A TASTE OF HOME. 100+ EASY, TASTY EVERYDAY RECIPES</p>
<p>Random House NZ 10/16 Random House Australia 240 pp. PDF</p>	<p>Tasty, simple, weekday family meals from Brett McGregor, plus lots of tips and advice. Brett McGregor's book is packed with delicious recipes that are easy and quick to make. Designed for busy families with children, these recipes are also modern, fresh and healthy. Jam-packed with tricks and tips with each recipe, the book also includes an impressive list of how-tos; marinades, sauces, chutneys, how to cook fish, how to whip cream; the perfect scrambled eggs etc. It's a great instruction manual for the beginner as well as those who've been cooking for a while. Recipes include great ways with mince; lots of delicious salads; hearty, filling meals like stews, pasta and bakes; tasty dinners with a touch of Mexican or Asian influence; plus scrumptious desserts and baking. Something for everyone, and a treasure trove of recipes for the family.</p> <p>Brett McGregor, author of the bestselling <i>Taste of a Traveller</i> won the very first <i>MasterChef NZ</i> title. He has now established a career in Auckland as a food writer and TV host.</p>

	
<p>BRETT MCGREGOR: CHOP CHOP</p> <p>Original <i>MasterChef New Zealand</i> winner Brett McGregor brings us a range of simple and healthy meals that are easy to make and chock-full of flavour. The way we cook at home is changing. People want simple food that is full of flavour, uses a range of vegetables, meats and spices, and that is easy to make on weeknights. Asian-inspired recipes tick all these boxes. Now we can draw on some of the best cuisines in the world and create something new, blending the exotic with the home-grown, as different herbs, spices and pastes become easier to find at our local shops. With recipes for salads, curries, soups, stir-fries and noodle dishes, plus sweet treats, Brett gives the home-cook some super weekday meals that will keep the toughest of critics – the kids – happy. Brett shows that food doesn't have to be complicated to be extremely tasty!</p>	
Random House NZ	08/16
Random House Australia	
240 pp.	
PDF	

Brett McGregor, author of the bestselling *Taste of a Traveller* and *A Taste of Home*, won the very first *MasterChef NZ* title. He has now established a career in Auckland as a food writer and TV host. *Taste of a Traveller* was turned into a 10-part show for TV One and he is currently shooting season 2.

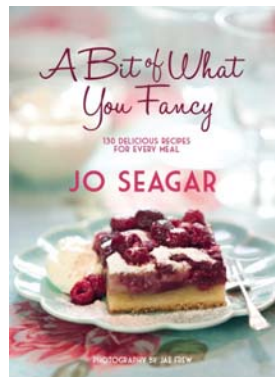
	
<p>CHRISTINE NELSON: RECIPES EVERY COLLEGE STUDENT SHOULD KNOW</p> <p>College cooking can be a challenge: your dorm kitchen is small, your budget is smaller, and your dorm supervisor is going to be <i>super</i> mad if you set off the smoke alarm (again). Fortunately, <i>Recipes Every College Student Should Know</i> is here to help. Discover quick breakfasts to help you make it to class on time, backpack-friendly lunches, dormmate dinners for a crowd, study break snacks, and of course an infallible recipe for mug cake—plus basic tools, terms, nutrition, and safety tips for beginning cooks. No matter if you've got a microwave and an electric kettle or a full-sized kitchen, this book will have you well-fed and back to studying (or video games) in no time.</p>	
	03/17
Quirk Books	
144 pp.	
MS available Winter 2016	

Christine Nelson is a writer, cook, and accountant in Clayton, New Jersey. She has four college-age sons who routinely call her for advice at dinnertime.

	
<p>DOUGLAS RENALL: ICONIC WINERIES OF NEW ZEALAND</p> <p>New Zealand has consistently demonstrated that its most iconic wines can rival and sometimes surpass the finest wines found in the classical wine producing countries of France, Italy, Spain and Germany.</p> <p>This book has been written to showcase the leading iconic wineries throughout New Zealand. It captures the essence of the wineries through stunning photography and informative text, taking the reader on a journey through this new world wine country. Intriguing facts about the producers, the history of the vineyards, viticulture methods and tasting notes will also be included.</p>	
<p>Douglas Renall is a New Zealand and EU citizen who has been working in the wine industry for the past five years. He has completed a four year Bachelor of Wine Science and Viticulture from Eastern Institute of Technology in Hawke's Bay. He has also completed an Introduction to Wine Certificate from Adelaide University as well as the Glengarry Wine Academy Levels I and II course.</p>	
WorldLink Agency	
Sample (23 pp.)	

	
<p>JO SEAGAR: ELBOWS OFF THE TABLE, PLEASE</p> <p>Delicious, effortless recipes along with wise advice on how to navigate any social occasion. A home-cooked meal or gift of baking is still one of the best ways to show your appreciation. Bless the friend or neighbour who drops around at times of need with a hearty casserole or batch of biscuits to keep the home fires burning. In this must-have collection of recipes, Jo Seagar shares her favourite dishes for simple gatherings, special celebrations and those times when a home-made offering saves the day. Accompanied by useful tips to help you be a generous host and gracious guest, this is an indispensable kitchen-to-table companion.</p>	
Random House NZ	09/16
Random House Australia	
256 pp.	
PDF	

Jo Seagar – dubbed 'cook of the nation' by *Next* magazine – is a hugely successful bestselling cookbook author and TV cook, famed for her catch-cries of 'easy-peasy' and 'maximum effect for minimum effort'. Trained as a cordon bleu chef in Paris and London, for many years Seagar was a columnist for *North & South* magazine, while running popular Hartley's restaurant in Auckland. A real sense of joy and passion infuses her approach to cooking: 'There's a lot more to food than getting nutrients.'



JO SEAGAR: A BIT OF WHAT YOU FANCY

Easy, delicious recipes from the wonderful Jo Seagar - for the family and for entertaining; with a beautiful summer photographic theme, this is a stunning package. In this delightful book, Jo creates new modern classics that every home cook wants to have in their repertoire. She draws on some old favourites and gives them a new twist, plus she introduces lots of fresh new tastes. With over 100 new recipes, this is a substantial new book from the ever-popular Jo Seagar. As always with Jo, she gives tips and tricks to make your cooking easy - brilliant inspiration for both week-night meals and entertaining. This is a must-have cookbook for every home, plus a wonderful gift for others.

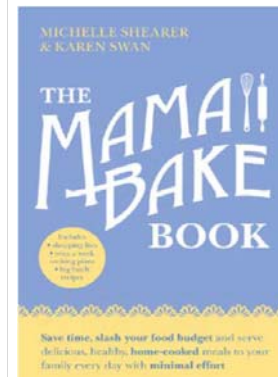
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Random House NZ	10/13
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Random House Australia

320 pp.

Hardcopy



MICHELLE SHEARER & KAREN SWAN: THE MAMABAKE BOOK

This book will completely revolutionise the way you prepare family meals – you will never look back!

MamaBake wants to let you in on their secret: You don’t need to spend hours every day in the kitchen to feed your family delicious healthy food. With a bit of planning and the *MamaBake* big-batch approach, you can prepare and cook a week’s worth of healthy homemade meals at once and rediscover your free time! This unique book features amazing once-a-week cooking plans and big batch recipes - more than 200 recipes that your family is guaranteed to love, along with combined weekly shopping lists and easy-to-follow step-by-step instructions. If you are a busy mum who wants to save time and money, but doesn’t want to compromise on quality - try the *MamaBake* way!

As a young mum, **Michelle Shearer** was overwhelmed by relentless cooking and cleaning, and started a grassroots cooking club called *MamaBake* to meet and cook with other young mums. **Karen Swan** joined Michelle in partnership in 2011. Her recipes are hugely popular features in the *MamaBake* community, and she is a regular guest on *ABC 666 Canberra*.weekly.

07/16

HarperCollins Australia

352 pp.

PDF



JO SEAGAR: YOU SHOULDN'T HAVE GONE TO SO MUCH TROUBLE, DARLING

With sales of more than 67,000 copies, this wonderful cookbook has stood the test of time. Now updated and revised, the recipes are still fashionable and delicious and are designed to be easy to cook, inexpensive and sure to impress the guests. Jo’s philosophy of Maximum effect for minimum effort continues to reign supreme. This collection includes every recipe you need for successful entertaining, for example, nibbles like tasty crispy cheese olive balls; entrees like Thai prawn and lemongrass soup; mains like lamb tagine or orange sesame beef and bok choy; desserts like Greek coconut lemon cake or raspberry peach sorbet. These will become staples in your repertoire - classic recipes that work and which you can call on time and time again.

Jo Seagar – dubbed ‘cook of the nation’ by *Next* magazine – is a hugely successful bestselling cookbook author and TV cook, famed for her catch-cries of ‘easy-peasy’ and ‘maximum effect for minimum effort’.

Random House NZ	10/07
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Random House Australia

272 pp.

Hardcopy



Yael Shochat with David Cohen: IMA CUISINE

An Israeli mother – and restaurateur – shares her love of food from the eastern Mediterranean and beyond with a range of delicious recipes from her kitchen. Food from the Middle East and around the Mediterranean Sea is colourful, unpretentious, intriguing and relatively easy to prepare. Many of the best dishes are naturally low in fat, cholesterol, sugar and salt. *Ima Cuisine* draws on the successful work of Haifa-born **Yael Shochat**, the founder and manager of *Ima*, a popular restaurant and deli/ cafe in Fort Street, central Auckland. Written with the home cook in mind, the dishes here are straightforward, simple to follow and work every time. Yael Shochat: ‘Cooking has always been the focus of my life. When I left Israel to study in the UK, it really dawned on me just how important good food is – how great food can lift your spirit and make you happy [...]’


David Cohen, an author and intermittent restaurant critic, has written frequently about food during his quartercentury in journalism. David has visited the Middle East many times during the same period, and shares Yael’s passion for the region’s cuisines. He entertains friends with his own Persian dishes.


Random House NZ	11/16
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Random House Australia

288 pp.

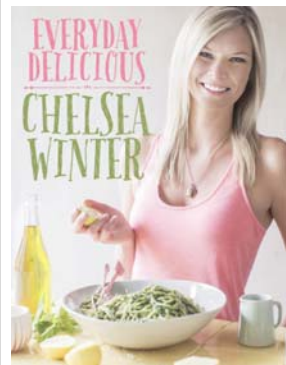
PDF

	
PHILIP TESSIER: THE ROAD TO LYON	
“This book will be an eternal source of inspiration and inspire dedication to our craft.” —Daniel Boulud	
A stunning look of the state of high cuisine in America and its place in the culinary world, seen through the lens of the prestigious Bocuse d'Or culinary competition in Lyon. Tessier, a former executive sous chef at The French Laundry and Per Se, rocked the food world when he and his assistant Skylar Stover won the Silver Medal at the Bocuse d'Or in 2015. It was the first time the US had ever stood on the podium since this competition, which is by far the most significant in the culinary arena, began over 30 years ago. <i>The Road to Lyon</i> includes gorgeous photographs, about 45 recipes, including some for professionals but most for home cooks, from Tessier (now the head coach of Team USA 2017) as well as the contributors from the Team USA council: Thomas Keller, Daniel Boulud, Jerome Bocuse, Dave Beran, Grant Achatz, and others.	
Prestel / RH USA	03/17
Straus Literary	
Proposal (36 pp.)	

	
CRYSTAL WATANABE. MAKI OGAWA: YUM-YUM BENTO ALL YEAR ROUND. BOX LUNCHES FOR EVERY SEASON	
Shape your favorite seasonal foods into a variety of yummy, adorable bento boxes.	
A sequel to Quirk favorite <i>Yum-Yum Bento Box</i> (over 50,000 copies sold!), this book features 50 bento lunches based on time of year--gingerbread friends in winter, fluttering butterflies in spring, smiling squirrels in autumn, and more. Create the perfect Little Ghosts box at Halloween and a charming chick-themed box at Easter. They're a fun, creative way to pack a balanced lunch for yourself or your child.	
Crystal Watanabe (a.k.a. Pikko) started making bento boxes for herself as a way to eat small, healthy portions, and she enjoyed it so much that she now shares her hobby with bento fans worldwide. She lives in Hawaii with her husband and two children.	
Maki Ogawa (a.k.a. Luckysundae) is a Japanese mom who loves to make cute bento boxes for her two young boys, her husband, and herself. She shares her creations at her blog, <i>Cute Obento</i> .	
	12/16
Quirk Books	
144 pp.	
PDF	

	
CHELSEA WINTER: SCRUMPTIOUS	
Chelsea Winter has become a saviour in the kitchen. Discover why with this utterly scrumptious collection of recipes. Packed with irresistible recipes for mouthwatering lunches and dinners, indulgent baking and wickedly good desserts, Chelsea Winter's fourth cookbook is sure to become your new go-to for any occasion. There's even a section on Chelsea's festive favourites for Christmas! The 90-plus recipes are easy to follow, use ingredients on hand in your fridge or pantry, and will certainly earn you rave reviews from your family and friends.	
Chelsea Winter is the author of three bestselling cookbooks and an all-round lover of good food. She is passionate about creating straight-forward, home-style recipes that are simple to prepare, yet look great and taste fantastic. To Chelsea, food is a way of bringing people and families together and time shared and enjoyed around the dinner table with loved ones is simply invaluable.	
Random House NZ	10/16
Random House Australia	
240 pp.	
PDF	#1 bestseller / over 300,000 facebook followers

	
CHELSEA WINTER: HOMEMADE HAPPINESS	
Join Chelsea as she shares the recipes she loves to cook for family and friends. In this much anticipated follow-up to her bestselling books <i>Everyday Delicious</i> and <i>At My Table</i> , there's a recipe to suit every occasion -- from speedy weeknight dinners to special celebrations, irresistible baking, soul-warming desserts and tasty lunchbox treats to tempt even the fussiest eater. As Chelsea says, home-cooked food makes the world a better place, and with this scrumptious collection of recipes you're promised plenty of good times cooking for those you love. <i>Homemade Happiness</i> is all about taking the time to make and share honest-to-goodness food. There's no fancy, hard-to-find ingredients or complicated cooking techniques -- just a vast array of delicious recipes designed to make you a legend in your own kitchen.	
Chelsea Winter is the author of bestselling cookbooks and an all-round lover of good food. She is passionate about creating straight-forward, home-style recipes that are simple to prepare, yet look great and taste fantastic. To Chelsea, food is a way of bringing people and families together and time shared and enjoyed around the dinner table with loved ones is simply invaluable.	
Random House NZ	10/15
Random House Australia	
240 pp.	
PDF	



CHELSEA WINTER: EVERYDAY DELICIOUS

Tasty, quick, easy weeknight meals from the very popular MasterChef NZ winner Chelsea Winter. Chelsea's bestselling first book *At my table* is loved by many for its tasty and hearty recipes. Her second book contains the same relaxed, accessible style of Kiwi food but it focuses more on 'week-night' style meals that are quick and easy to whip up. And as with all Chelsea's recipes, they are absolutely delicious. It's a lively and fast-paced book, pitched nicely for young families who are pushed for time. Chelsea is fun and high-energy and her new book reflects this perfectly - it's casual, young, spontaneous, fresh and bright. Her food is good straight-forward Kiwi food - mainstream and unpretentious. Two of her most popular recipes are chicken pie and strawberry cheesecake. Delicious and no-fuss.

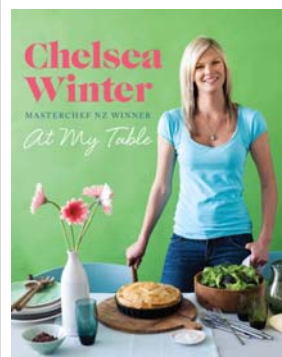
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Random House NZ	10/14
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Random House Australia

264 pp.

PDF



CHELSEA WINTER: AT MY TABLE

An essential collection of much-loved recipes that every home cook should own. *At My Table* is the one that started it all. Chelsea Winter's first book is a stunning selection of some of her most popular recipes u it's a must-have. You'll find her world famous' Creamy Chicken and Vegetable Pie, Mighty Chocolate Cake, Black Doris Plum Cheesecake, Easy Butter Chicken, Triple-Chocolate Brownie, Barrier Beer Bread, Sticky Date Puddings, Smoked Fish Pie, and many, many more. These tasty, honest dishes will be a hit with your friends and family u they'll be asking for seconds!

Chelsea Winter is the author of bestselling cookbooks and an all-round lover of good food. She is passionate about creating straight-forward, home-style recipes that are simple to prepare, yet look great and taste fantastic. To Chelsea, food is a way of bringing people and families together and time shared and enjoyed around the dinner table with loved ones is simply invaluable.

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