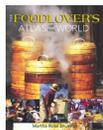
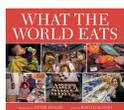


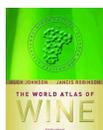
International Food & Drink Guides



Food Lover's Atlas of the World by Martha Rose Shulman **641.3 SHUL**
Explores historical influences on food in different nations and their separate regions, with lists of staple ingredients and signature dishes.

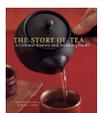


What the World Eats photographed by Peter Menzel; written by Faith D'Aluisio **641.30022 MENZ**
Shows what 25 "typical" families from 21 nations eat in a given week, with a few recipes for those inclined to experiment.



The World Atlas of Wine by Hugh Johnson and Jancis Robinson **641.2 JOHN**
A colorfully and beautifully laid-out and illustrated look at wines and their characteristics by country and region. Sixth edition.

Cultural Histories

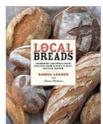


The Story of Tea by Mary Lou Heiss and Robert J. Heiss **641.3 HEIS**
A cultural history and drinking guide, with information on regional varietals, an encyclopedia of tea, and recipes.

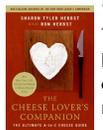


Spice by Jack Turner **641.3 TURN**
A history of spices and their many uses, from the ancient trade in Indian and Indonesian spices to the Roman and Renaissance periods, explorers' "spice race," and today.

Specialty Books



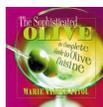
Local Breads by Daniel Leader with Lauren Chattman **641.8 LEAD**
Recipes for regional European whole-grain and sourdough breads, with stories from artisan bakers and helpful "kitchen notes."



The Cheese Lover's Companion by Sharon Tyler Herbst and Ron Herbst **641.3 HERB**
Information on storing, selecting, and serving cheeses and definitions of cheeses and cheese-related terms. Lists cheeses by country of origin.



Bruce Aidells's Complete Book of Pork by Bruce Aidells **641.6 AIDE**
International recipes from French country sausage to Indonesian meat soup, with details on cooking, shopping, and curing methods.



The Sophisticated Olive by Marie Nadine Antol **641.3 ANTO**
Explores the history and uses of olives, with chapters on different olives of the world and the art of cooking with olives and olive oil. Includes several recipes.

BULLITT COUNTY PUBLIC LIBRARY PATHFINDERS

Books, Movies, and More on Your Favorite Subjects

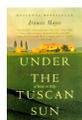
Adventures in Food



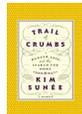
Eat My Globe by Simon Majumdar **641 MAJU**
A British foodie and blogger travels the world in this humorous food travelogue. His plan? Go everywhere and eat everything in one year, with multiple stops on every continent but Antarctica.



My Life in France by Julia Child **B CHIL**
Julia Child's adventures in French cooking from 1948 to 1954, when she lived in Paris and Marseilles. A memoir based on her letters and memories.



Under the Tuscan Sun by Frances Mayes **945.5 MAYE**
A food writer restoring an abandoned Tuscan villa immerses herself in the food and culture of the Italian countryside.



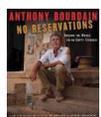
Trail of Crumbs: Hunger, Love, and the Search for Home by Kim Sunée **B SUNE**
Abandoned in a Korean marketplace as a child, Sunée grew up in New Orleans and later lived in France, eventually finding herself in food and cooking.



Eat, Pray, Love by Elizabeth Gilbert **B GILB**
A recent divorcee in the midst of a midlife crisis travels to Italy, India, and Indonesia in search of pleasure and spiritual balance.



The Fortune Cookie Chronicles by Jennifer 8. Lee **641.5951 LEE**
A reporter travels the globe in search of the world's greatest Chinese restaurant, with unexpected revelations about the American Chinese food industry.



No Reservations: Around the World on an Empty Stomach by Anthony Bourdain **910.4092 BOUR**
The culinary adventures of the Travel Channel personality, from New Jersey to New Zealand. Features many candid photos of the food, people, and scenery.

At the library you can learn more about food and cookery from thousands of resources. Or visit our website (www.bcplib.org) to access dozens of research databases and find useful internet links.

For more library pathfinders, go to www.bcplib.org/Good_Reads/Pathfinders.htm

Is there a subject you'd like to learn more about? If you have suggestions for future pathfinders, let me know!

Tracy Weikel, BCPL Reference Dept.
reference@bcplib.org

World Cuisine



*Recipes, memoirs,
and more on
international food
and cookery!*

BULLITT COUNTY PUBLIC LIBRARY

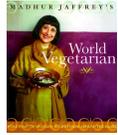
OCTOBER 2010

Cooking Global: Authentic Recipes from Around the World

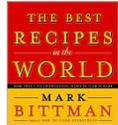
Global



You Really Haven't Been There Until You've Eaten the Food by Keith Farnie **641.59 FAMI**
The Food Network personality and travel enthusiast offers up recipes and commentary from his travels in Africa, Australia, Canada, the South Pacific, Jamaica, Mexico, and the U.S.



World Vegetarian by Madhur Jaffrey **641.5 JAFF**
Vegetarian recipes from 5 continents from Indian cookery's reigning queen. Recipes are organized by food group (beans & lentils, vegetables, dairy, etc.) with sections on soups, salads, and drinks and sauces and flavorings. A James Beard Award recipient.

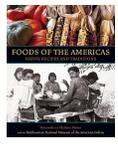


The Best Recipes in the World by Mark Bittman **641.59 BITT**
Bittman's take on international cookery. Useful features include concise characterizations of cooking in major regions/countries and themed menus.



The Book of Jewish Food by Claudia Roden **641.5 RODE**
Ashkenazi and Sephardi recipes from Jewish communities around the world. Discusses the development of these different cooking styles, including America, Eastern Europe, and North Africa and Ancient Bagdad and Medieval Spain. Recipient of the James Beard Award.

The Americas



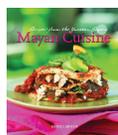
Foods of the Americas by Fernando and Marlene Divina **641.59 DIVI**
Native recipes and traditions from North and South America, including an essay on reservation cooking. Recipes range from easy to prepare to a few featuring some obscure ingredients.



The New American Cooking by Joan Nathan **641.5973 NATH**
Immigrant-influenced recipes like El Nopalito's guacamole and more traditional fare like Appalachian Grittle Cornbread, with interviews and travelogue. James Beard Foundation Book Award Winner.



Cuba Cocina! by Joyce LaFray **641.5972 LAFR**
Traditional and contemporary Cubano cuisine, including dishes with Chinese and Creole influences as well Spanish. Definitions of unfamiliar ingredients and preparation tips cut down on the intimidation factor.



Mayan Cuisine by Daniel Hoyer **641.5972 HOYE**
Bright, gorgeous photography punctuates this collection of recipes from Mexico's Yucatan region. Includes relatively simple dishes alongside more complex recipes such as traditional methods of making tamales and masa (no shortcuts allowed!).

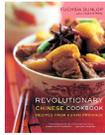


Seven Fires by Francis Mallman **641.5982 MALL**
A celebrated Argentinean chef gives outdoor cooking a bit of sophistication in this strikingly photographed volume. Recipes range from basic (3 ingredients!) to intricate, using his seven fire types. Also offers more familiar outdoor and indoor cooking alternatives.

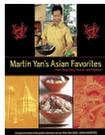
Asia



The Japanese Kitchen by Hiroko Shimbo **641.5952 SHIM**
250 recipes in the "traditional spirit," with a detailed guide to equipment, techniques, and ingredients. Diagrams throughout illustrate techniques from filleting a fish and boning a chicken to making a sushi roll.



Revolutionary Chinese Cookbook by Fuchsia Dunlop **641.5951 DUNL**
A diverse collection of recipes from the Hunan Province, known for its hot and spicy dishes, along with stories from the author's own travels in the region.



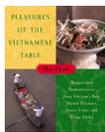
Martin Yan's Asian Favorites by Martin Yan **641.595 YAN**
The TV chef serves up travelogue along with favorite regional recipes from Hong Kong, Taiwan, and Thailand. Most recipes feature a sidebar with interesting facts.



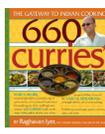
Simple Thai Cookery by Ken Hom **641.59593 HOM**
Simple, step-by-step recipes, with colorful photos of both the finished product and each stage of the preparation. Includes a menu planner and guide to essential tools and ingredients. Very accessible.



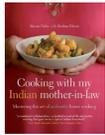
Secrets of the Red Lantern by Pauline Nguyen **641.59597 NGUY**
250 traditional, yet (mostly) accessible Vietnamese recipes reflect the influences of the East and colonial France. The author's family immigrant experience and lovely photography highlight this elegantly designed cookbook/memoir.



Pleasures of the Vietnamese Table by Mai Pahn **641.59597 PAHM**
Recipes concentrate on market and street food, with some traditional home cooking. Features a good overview of Vietnamese cuisine, including using essential condiments.



660 Curries by Raghaven Iyer **641.5954 IYER**
An extensive collection of curry recipes originating from India, Pakistan, and Sri Lanka, with a breakdown of curry elements and a section dedicated to the fundamental spice blends and pastes.



Cooking with My Indian Mother-in-Law by Simon Daley with Roshan Hirani **641.5954 DALE**
An intro to the home-cooked staples of Indian cuisine, from the viewpoint of an enthusiastic amateur and his Indian mother-in-law. Features an overview of "the basics," including *masala*, spice requirements, and working with chillies.



The Book of New Israeli Food by Jana Gur **641.595694 GUR**
Recipes, history, and plentiful photographs balance perfectly here, with special sections on street markets, staple foods (cheese, olive oil), breakfasts, holidays, and more.



Turquoise: A Chef's Travels in Turkey by Greg and Lucy Malouf **641.59561 MALO**
A gorgeously designed cookbook, emphasizing the cultural diversity resulting from Turkey's European and Asian influences. Features classic favorites alongside inventive recipes inspired by the authors' travels.

Europe



Vefa's Kitchen by Vefa Alexiadou **641.59495 ALEX**
An exhaustive and authoritative collection of Greek recipes. Opens with a brief tour of Greece's main regions, but focus remains on offering the definitive versions of Greek favorites and regional specialties.



La Cucina by Jay Hyams **641.5945 HYAM**
English translation of the Italian Academy of Cuisine's *La Cucina del Bel Paese*. A no-nonsense approach (little photography or commentary), compiling 2000 recipes representing the history and geography of Italy.



Cucina Del Sol by Nancy Harmon Jenkins **641.5945 JENK**
Recipes from Southern Italy, including focaccias, breads, pizzas, and savory pies; antipasti; soups, pastas and sauces, beans, and grains; seafood and meat; vegetables and salads; and desserts.



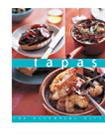
Marcella Says... by Marcella Hazan **641.5945 HAZA**
Authentic recipes from a celebrated teacher of Italian cookery. A lengthy introduction details techniques, ingredients, and other wisdom from her classes. Each recipe includes further "Marcella Says" illuminations.



Make It Italian by Nancy Verde Barr **641.5945 BARR**
Italian home cooking recipes and techniques for American cooks, with a focus on the essential ingredients. Offers useful tips and side notes, with variations for most recipes.



Spain: A Culinary Road Trip by Mario Batali with Gwyneth Paltrow **641.59597 PAHM**
Mario Batali, Mark Bittman, Gwyneth Paltrow, and Spanish actress Claudia Bassols select favorite recipes from a road trip across Spain. With candid photos.



Tapas by Richard Tapper **641.8 TAPP**
Tapas are tiny appetizers enjoyed in Spanish taverns and perfect for entertaining. Includes techniques for empanada pastry, marinating olives, and roasting red peppers. Clearly organized, with plentiful photos.



Mastering the Art of French Cooking by Julia Child **641.5944 CHIL vol. 1 & 641.5944 CHIL vol. 2**
The classic Julia Child guide to authentic French cookery (1961) and its sequel (1970). Features instructive illustrations throughout and a thorough overview of the key kitchen tools, ingredients, and techniques.



Cooking with the Two Fat Ladies by Jennifer Paterson and Clarissa Dickson Wright **641.594 PATE**
British cookery, from fish pies to fresh scones, from the Food Network personalities. Includes reminiscences and photos of their adventures.



The Scandinavian Cookbook by Trina Hahnemann **641.5948 HAHN**
Hahnemann takes a seasonal approach, with abundant food and landscape photography and recipes arranged by month. Brief intros to recipes give further insights, including suggested pairings or variations.