

If you like...

Culinary Masterpieces

you might like ...

Food by Jim Gaffigan (818.6 GAF)

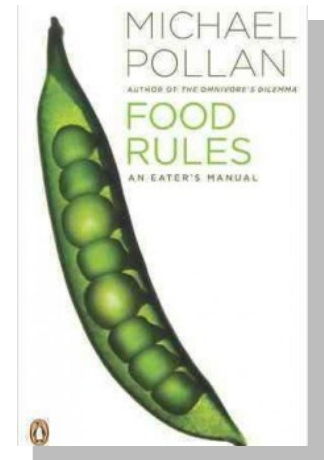
Stand-up comedian and author Jim Gaffigan has made his career rhapsodizing over the most treasured dishes of the American diet and decrying the worst offenders. He writes hundreds of pages of his thoughts on all things culinary(ish). Insights such as: why he believes coconut water was invented to get people to stop drinking coconut water, why pretzel bread is #3 on his most important inventions of humankind and so much more.

My Life In France by Julia Child (641.5092 CHI)

In her own words, here is the captivating story of Julia Child's years in France, where she fell in love with French food and found 'her true calling.

Food Rules by Michael Pollan (613.2 POL)

Presents a set of rules for eating wisely in accordance with a variety of ethnic and cultural traditions, sharing guidelines for making grocery choices and dining out.



My Berlin Kitchen by Luisa Weiss (Biog Weiss, L.)

The story of how one thoroughly confused, kitchen-mad perfectionist broke off her engagement to a handsome New Yorker, quit her dream job, and found her way to a new life, a new man, and a new home in Berlin -- one recipe at a time.

Soul Food by Adrian Miller (641.592 MIL)

Relish by Lucy Knisley (GN Knisley, L.)

Lucy traces key episodes in her life thus far, framed by what she was eating at the time and lessons learned about food, cooking, and life. Each chapter is bookended with an illustrated recipe-- many of them treasured family dishes, and a few of them Lucy's original inventions.

Tasty by John McQuaid (664.072 MCQ)

The All You Can Dream Buffet by Barbara O'Neal (Fic O'Neal, B.)

Made From Scratch by Sandra Lee (BIOG LEE, S.)

What Einstein Told His Cook by Robert L. Wolke (641.5 WOL)

Chemistry professor and syndicated Washington Post food columnist Robert L. Wolke provides over 100 reliable and witty explanations, while debunking misconceptions and helping you to see through confusing advertising and labeling. In "Sweet Talk" you will learn that your taste buds don't behave the way you thought they did, that starch is made of sugar, and that raw sugar isn't raw. Did you know that roads have been paved with molasses? Why do cooked foods turn brown? What do we owe to Christopher Columbus's mother-in-law?

