

Recent Books from the Philippines- July 2021

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Archaeology/Anthropology

Les <<marches>> d' Angkor / Bruno Bruguier, Jean-Baptise Chevance & Olivier Cunin
Phnom Penh: JSRC Printing House, 2020
844p.
Includes Index
Guide Archeologique du Cambodge Tome VI
9789995055547
In French
\$ 90.00 / HB
1250gm.

L'ouvrage est non seulement l'occasion de découvrir les sites archéologiques de la périphérie d'Angkor mais aussi les écosystèmes, les villages et les monastères de la province de Siem Reap avant que les transformations radicales en cours ne les emportent.

<http://www.marymartin.com/web?pid=768110>

Art

Temple Dance of Apsaras : A Dancer's View of Angkor Wat /
Mohanapriyan Thavarajah
Singapore : Apsaras Arts Limited, 2021
173p.
Includes Bibliography

9789811499425
\$ 75.00 / HB
1120gm.

Temple Dance of Asparas: A Dancer's View on Angkor Wat, Mohanapriyan Thavarajah is dancer's quest to finding answers to the many questions that surround the Khmer history, its culture, tradition, temple architecture, religious beliefs, and most importantly, its dance forms, and attempting to find linkages, connections and compare notes on its roots from India. Packed with beautiful images the book is a visual delight, transporting its readers to the rich, cultural legacy of Southeast Asia and its inherent connection with South India.

<http://www.marymartin.com/web?pid=762485>

Cookbook

The Culinary Art of Cambodia : A Cambodian Princess' Cuisine Guide By Her Royal Highness Norodom Rasmi Sobbhana / Princess Rasmi Sobbhana Norodom (Translators) MJ Fang & Kea Sakphearoth
Siem Reap: Angkor Database & Ang, Templation Angkor Resort, 2021

1v.

English & Khmer Language

9789924954002

\$ 65.00 / HB

1100gm.

Cook like a Cambodian Princess, ធ្វើម្ហូបដូចព្រះនាងរាជានៃខ្មែរ, and reweave historic threads with the augmented re-publication of H.R.H. Samdech Kanitha Norodom Rasmi Sobbhana's sum on Cambodian cuisine.

The Culinary Art of Cambodia, by H.R.H. Princess Norodom Rasmi Sobbhana, great-aunt of H.M. King Sihamoni of Cambodia. A 184-page, richly illustrated book containing:

- a historic background presentation.
- the complete 1960 English edition, with some 300 culinary recipes and tips.
- the 170 recipes in Khmer selected by the Princess for publication in the Royal Family Bulletin (BMD) from year 1970.
- 200 photos of Princess Rasmi Sobbhana and the Royal Family, re-created dishes and from the book making-of, including the ceremony offered in tribute to Princess Rasmi Sobbhana by the Sacred Dancers of Angkor in September 2019.
- Five three-course menus selected and realized by the Heritage Sisters (Mesdames Men Chandevy, Men Sodany and Men Sotheavy) to reflect today's relevance of Princess Norodom Rasmi Sobbhana's culinary art.

<http://www.marymartin.com/web?pid=768907>

NHUM : Recipes From A Cambodian Kitchen / Rotanak Ros & Nataly Lee

Phnom Penh: Rotanak Food Media Co., 2019

238p.

Includes Index

9789924933700

\$ 65.00 / HB

1190gm.

“Nhum” means “eat” in Khmer, the language of Cambodia. If you follow the 80 recipes in the Nhum cookbook, you’ll be eating healthy and delicious food according to Cambodia’s rich tradition of home cooking, including many dishes that are not available in restaurants. This volume represents a new gold standard for Cambodian cookbooks, with recipes lovingly collected over years of interviews by Chef Nak, Cambodia’s first female celebrity chef. From succulent baked chicken with young jackfruit to steamed stone crab with glass noodles to a

dessert of sticky rice with jackfruit wrapped in banana leaves, Chef Nak's recipes will introduce you to a new culinary world. Nhum is stunningly illustrated with hundreds of pictures by photographer Nataly Lee, whose aesthetic appreciation of the flavors of her homeland is the perfect complement to Chef Nak's recipes. Chef Nak's mission is to celebrate, develop, and preserve the art of Cambodian cuisine and bring its unique flavors and rich culinary culture to the world stage. Distinct from the better-known food of its neighbors, Cambodian cuisine boasts its own impressive array of dishes and flavors. Join Chef Nak to celebrate the exquisite cuisine of her ancient homeland.

<http://www.marymartin.com/web?pid=675803>

The Taste of Angkor / Economic Diplomacy Team (Ed) Chef Sao Sopheak

Phnom Penh: Ministry of Foreign Affairs and International Cooperation (MFAIC), 2020

100p.

9789924948605

\$ 50.00/ PB

334gm.

The book contains a selection of some of Cambodia's favourite dishes, including Green Kampot Pepper Crab, three versions of Num Banh Chok, Mango Salad with Smoked Fish and Sweet & Sour Pork Ribs, as well as desserts such as Caramelised Sticky Rice and Pumpkin Custard. Not forgetting the essentials, readers will also find a straightforward recipe for preparing Kroeung, the golden secret to many of Cambodia's greatest recipes.

<http://www.marymartin.com/web?pid=768908>
