

Recent Cookery Books - December 2023

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Jewish Cuisine of Edirne, Volume 1 / Aydemjr AY, Ozdemir AY (Ed)
Municipality of Edirne Publications, Turkey 2020
136p. ; Colored Photographs
Includes Bibliography
9786058053762
\$ 45.00 / null
500 gm.

We realize how valuable some things are only when others remind us. I always liked watching my grandmother and my mother when they were in the kitchen. However, I did not think of recording the Sephardic cuisine of Edirne, which was transmitted from mother to daughter. I thought I'd always remember the recipes but unfortunately, I don't. It is often that I find that I have completely forgotten a dish I thought I could make with my eyes closed. Therefore, recording them is a really important task because Sephardic dishes vary between the Jews of Izmir and the Jews of Istanbul, and even among Jewish families in the same city. For example, there are recipes for spinach beurek and leek meatballs that vary from family to family. In this book you can find recipes that have not reached our days and have been forgotten.

<https://www.marymartin.com/web?pid=866124>

Continuous Ferment: A History of Beer And Brewing In New Zealand / Grey Ryan
Auckland University Press, New Zealand 2023
xii, 367p. ; 24cm
Include Index
9781869409876
\$ 70.00 / null
900 gm.

Since the first brew by Captain James Cook and the crew of the Resolution at Dusky Sound in April 1773, the story of beer has been deeply intertwined with the history of Aotearoa – from the early settlers' prodigious consumption of golden ale to the six o'clock swill, from prohibition to the 'Black Budget', from the domination of Lion and DB to the rise of craft beer.

In this remarkable story of New Zealanders and beer, Greg Ryan tackles the big questions: Why did people drink and did they do so excessively by contemporary international standards? What did people drink and in what circumstances? How did tastes change over time? What role did brewers and publicans play in the community, other than as dispensers of alcohol?

Richly illustrated, astute and entertaining, Continuous Ferment is both a fascinating analysis of New Zealand's social history and a book for anyone with an enthusiasm for malt and hops, barrels and bottles, pilsners and porters.

<https://www.marymartin.com/web?pid=858984>

A Feeling For Food / Lis Cowey
The Cuba Press, New Zealand 2023
160p.
Include Index
9781988595702

\$ 45.00 / null

400 gm.

'A Feeling for Food' began as a letter to two sons leaving home, giving them the recipes of the food they'd grown up with so they could feed themselves, but Lis Cowey soon realised she was giving them another kind of nourishment that was all about who they were, where they'd come from and the adventures awaiting them. For behind every recipe there's a story about where Lis found it, who cooked it and why, and each story provides a thread linking a table of food in front of her with a table of food in the past made by other hands, or one on the far side of the world. From Great-Granny Nelson's relish to their uncle Paul's fluffy pancakes, from the bacon and egg pie that always goes on picnics to the bagels Lis ate in New York and the tarte Tatin in France that she simply had to learn to make, Lis asks Fred and Carlo and her other readers to pay attention as a way to discover their own food stories and fortify themselves body and soul in a big wide hungry world.

<https://www.marymartin.com/web?pid=858985>

A Visual Guide To Philippine Food / Ma. Lourdes B. Aguinaldo (Ed)

Vibal Group, Inc., Philippines 2022

vi, 234p. ; 28cm.

Include Index

9789710756681

\$ 36.00 / null

100 gm.

A Visual Guide to Philippine Food is an illustrated compendium of interesting stories about Philippine food. It aims to present the wide array of Filipino food in a sumptuous and delectable way.

Using mouthwatering images, fun infographics, and fancy illustrations, this book reaches out to the younger generation to make them taste and experience these native dishes that they may or may not be familiar with. Inside this book one will find interesting historical background, trivia, featured recipes, activities, and vivid descriptions of the dishes themselves.

A Visual Guide to Philippine Food includes the following chapters:

- Almusal: The Meal of the Champions
- Fish, Fish, Fish All Day, Every Day
- Adobo Is Where Home Is
- The Indigenous Plate
- Merrier with Meryenda
- Best Food Forward
- Eateries All the Way
- Eat, Drink, and Be Merry: The Filipino Way
- Street Food Stop
- Adding the Oomph to Filipino Dishes
- Pasalubong, Please!

<https://www.marymartin.com/web?pid=861224>

Singapore Hawker Centres: People, Places, Food / Lily Kong

National Environment Agency & National Heritage Board, Singapore 2023

240p.

9789811883279

\$ 35.00 / HB

1200 gm.

Immerse yourself in the vibrant tapestry of Singapore's culinary heritage as you journey through the pages of this book.

From the sizzle of char kway teow to the fragrant aroma of chicken rice, this second edition (2023) of Singapore Hawker Centres: People, Places, Food is an updated version of the first volume, published in 2007. It updates readers on developments over the last decade and a half, bringing the reader through the highs and lows of hawker culture, from the remarkable inscription of hawker culture on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity, to the challenges wrought by the Covid-19 pandemic.

As you savour the tantalising images, dive into stories of myriad individuals, share in the spirit of community, while working your way through new business models and revised government policies, you'll come to understand why hawker culture is an invaluable part of Singapore's society and cultural heritage.

This book is a passport to a world of flavours, a culture of community and a living heritage. Embark on this remarkable journey and discover the heart and soul of Singapore's Hawker Culture.

<https://www.marymartin.com/web?pid=860997>

Tales from the Yeast Indies: NerdBaker 2 / Christopher Tan

Epigram Books, Singapore 2024

256p. ; 250x190mm.

Includes Index

9789815105407

\$ 39.90 / null

750 gm.

The NerdBaker returns with more unique bakes for all.

Best-selling food writer and cooking instructor Christopher Tan is back with a bang following the triumph of NerdBaker. From familiar favourites such as butterfly fritters and youtiao to special-occasion bakes like Pandan Kaya Butterkuchen and Durian Tropezienne, Tales from the Yeast Indies blends fun and sophistication in baking. Featuring over 60 recipes written in a quirky yet detailed manner, this is perfect for bakers of all backgrounds.

<https://www.marymartin.com/web?pid=860996>

Sraascape: Drinking in Cambodia and its Tablelands / Luke James Corbin
(Translator) Ly Tong (et al.)

Silkworm Books, Thailand 2024

xii, 156p. ; Color Photographs

9786162152085

\$ 60.00 / HB

1000 gm.

Cambodia is a liquid land with a lake for its lungs, first shaped by water, and where humans ingeniously shaped water itself. Alcohol in Cambodia, known as sraa, is integral to the country's food and drink culture, yet has received little recognition by writers and researchers. This book boldly takes up this challenge with its historical narrative of alcohol in Cambodia and its depiction of sraa as it is crafted and consumed today. Based on four trips and three months of fieldwork over 2022-2023, author Luke Corbin has applied his professional brewing experience and the research expertise developed from his seminal 2022 book Heritage Drinks of Myanmar to compose another compendium of a Southeast Asian nation's unique drinks and drinking cultures, with over 130 colour photographs.

- Luke Corbin «» (Heritage Drinks of Myanmar)

<https://www.marymartin.com/web?pid=859207>

Heritage Food of the Peranakan Indians in a Chitty Melaka Kitchen / Peranakan Indian (Chitty Melaka) Association Singapore (PIA)

Peranakan Indian (Chitty Melaka) Association Singapore (PIA), Singapore 2023

200p.

Includes Index

9789811876387

\$ 75.00 / HB

1400 gm.

This book is a treasured collection of close to 100 Peranakan Indian recipes, ranging from everyday dishes to festive fare. Each recipe is inspired by the skills and stories of different members of the community. Using the collective voice of Nenek (an affectionate term for grandmother) to capture the warmth of a typical Chitty Melaka kitchen, we invite everyone to savour the flavours of a small and distinctive community.

The Peranakan Indians are the descendants of the intermarriages between early South Indian settlers and the Malay, Chinese and other local communities. Beginning from the 15th century in the cosmopolitan port city of Melaka, our hybrid culture has evolved over time, with our cuisine and spoken language bearing close resemblance to the well-known Baba-Nonya community. What makes us unique would be our roots in the Chitty Village in Melaka; indeed, tracing this long lineage is a source of pride, even as many have settled far and wide across the globe.

Compiling the recipes and associated traditions has been a labour of love, undertaken by the Peranakan Indian (Chitty Melaka) Association and its supporters.

<https://www.marymartin.com/web?pid=859194>

Traditional Cuisine of the Ryukyu Islands: A History of Health and Healing /
Takagi Rin; Translated by Deborah Iwabuchi and Enda Kazuko

Japan Publishing Industry Foundation for Culture, Japan 2020

144p.; 21cm.

9784866581316

\$ 60.00 / HB

In recent decades, Okinawan cuisine has earned a place in the Japanese food scene due to its healthy diet. The recipes are the results of wisdom passed down through generations on the southern islands. Little is known, however, that their roots can be traced back to a nineteenth century guidebook on diet therapy which was written by a renowned doctor.

Tokashiki Pechin Tsukan was the chief physician to the king of the Ryukyu Kingdom, as the islands were known for five centuries before they became Okinawa. Tsukan penned Gozen honzo in 1832, which can be directly translated as "medicinal foods placed on a tray and served to the king." From grains and vegetables to meat and fish, he took up 300 traditional Ryukyu foodstuffs, explaining their medicinal effects, the preparations required, and their effective combinations.

This modern version of the Gozen honzo unveils the knowledge it contains, covering 60 ingredients and 70 recipes from the text to reproduce the various delicacies. The exceptional pictures radiate the richness of the dishes, and the additional commentary on culture provides deep insight into how people lived on the islands. This reading experience will lead you to understand that the Okinawan saying "food is kusuimun (medicine)" is truly so.

<https://www.marymartin.com/web?pid=856526>

Botswana Traditional Food For All Generations: The Melon and Other Recipes /
Mabel Phemelo & Matebesi- Selato

Se-Tshito Books Production, Botswana 2020

68p.

9789996850257

\$ 30.00 / null

200 gm.

<https://www.marymartin.com/web?pid=857502>

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