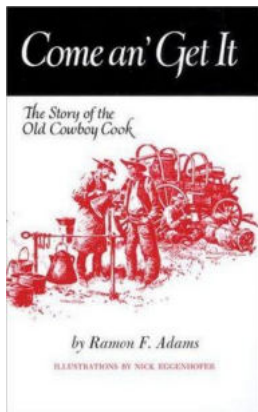


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Come An' Get It: The Story of the Old Cowboy Cook

Adams, Ramon F.

University of Oklahoma Press .

9780806110134

182 pages

paperback

\$19.95

Pub Date: 5/12/1972

4.75 x 7.5. 22 b&w illus.

Tells the story of the old cowboy cooks, and the result is another highly original contribution to the folklore of the cattle country.

Ramon F. Adams, Western bibliophile and lexicographer of Dallas, knows the lore and language of the range as perhaps no other man does today. He was the ideal choice to arrange Bob Kennon's story for publication. Mr. Kennon, he says, 'through in his eighties, had a keen mind and deep interest in the history of Montana, he began sending me the story of his life, more material, in fact, than I could use. ' That he was made good use of that material, this book attests.

Discount:

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Distro:

Longleaf

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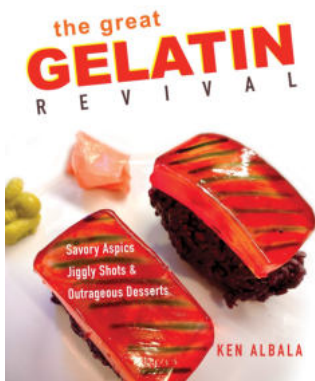
author pic filename:

Adams, Ramon F.jpg

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The Great Gelatin Revival: Savory Aspics, Jiggly Shots, and Outrageous Desserts  
Albala, Ken

University of Illinois Press .

9780252086816

232 pages

paperback

\$27.95

Pub Date: 1/10/2023

95 color photographs.

Blending history with his trademark zeal for experimentation, Albala traces gelatin's ever-changing fortunes alongside one-of-a-kind recipes that inspire, delight, and terrify as only jello can do.

Ken Albala is a professor of history and food studies at the University of the Pacific. He is the author of Noodle Soup: Recipes, Techniques, Obsession and Three World Cuisines: Italian, Mexican, Chinese, and coauthor of The Lost Art of Real Cooking: Rediscovering the Pleasures of Traditional Food, One Recipe at a Time.

Discount:

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Author location: Stockton CA (University of the Pacific)

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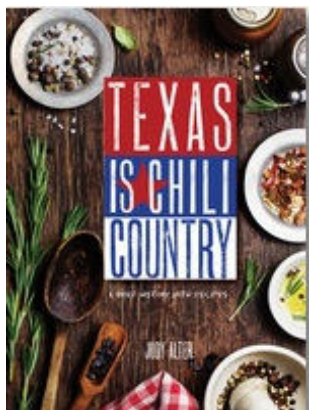
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Albala, Ken.jpg

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Texas Is Chili Country: A Brief History with Recipes

Alter, Judy

Texas Tech University Press .

9780896729469

128 pages

paperback

\$19.95

Pub Date: 10/15/2015

6 x 6

Texas Is Chili Country is a brief look at the favored fare—its colorful history, its many incarnations, and the ways it has spread both across the country and the world. The history includes chuckwagon chili, the chili queens of San Antonio, the first attempts at canned chili, the development of chili societies and the subsequent rivalries between them, and the rise of chili cook-offs.

Judy Alter retired from Texas Christian University Press after thirty years, twenty of them as director. At the same time she developed her own writing career, focusing primarily on women of the American West. Now she writes fiction and nonfiction for all ages. She lives in Fort Worth.

Discount:

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Author location:

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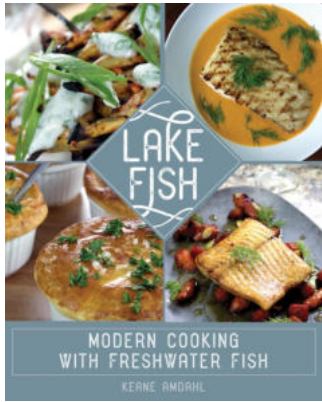
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Lake Fish: Modern Cooking with Freshwater Fish

Amdahl, Keane

Minnesota Historical Society Press .

9781681340289

256 pages

paperback

\$24.95

Pub Date: 5/1/2017

100 Recipes, 50 Color Photos, Index.

Creative home cook Keane Amdahl takes the mystery out of this versatile protein source and brings its preparation into the twenty-first century with inspired ingredient combinations and ample advice on how to make the most of what's at hand. Publicity and Advertising throughout the Great Lakes region.

Keane Amdahl (@FoodStoned) is a social media specialist, food writer, and blogger. His work has appeared in City Pages and Lavender and on Thrillist and Twin Cities Food Finds. He lives in Minneapolis, where "the next culinary revolution is taking place (probably)."

Discount:

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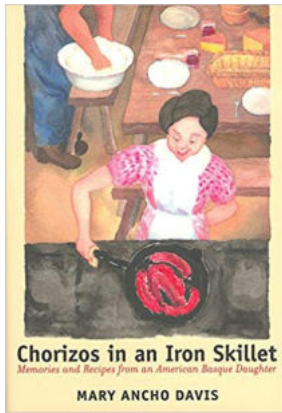
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Chorizos in an Iron Skillet  
Ancho Davis, Mary  
University of Nevada Press .  
9780874174458  
208 pages  
paperback  
\$21.95  
Pub Date:

Illustrated with photographs from the Ancho family and including helpful advice on both ingredients and cooking techniques, *Chorizos in an Iron Skillet* is the perfect kitchen companion for filling your home with the flavors and aromas of Basque cooking.

Mary Ancho Davis was born in a Basque hotel in rural Battle Mountain, Nevada. A graduate of the University of Nevada, Reno, she taught Spanish to both high school and university students. She delights in preparing traditional and adapted Basque cuisine for her husband, their three children, and four grandchildren.

**Discount:**

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Cornbread Nation 6: The Best of Southern Food Writing

Anderson, Brett (editor)

University of Georgia Press .

9780820342610

288 pages

paperback

\$24.95

Pub Date: 5/1/2012

10 b&w photos

The hungrily awaited sixth volume in the Cornbread Nation series tells the story of the American South-circa now-through the prism of its food and the people who grow, make, serve, and eat it.

BRETT ANDERSON is the restaurant critic and a features writer at the New Orleans Times-Picayune. The winner of two James Beard awards for journalism, Anderson has written for such publications as Gourmet, Food & Wine, and the Washington Post.

Discount:

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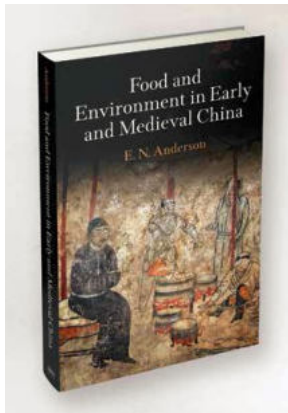
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UNIVERSITY OF PENNSYLVANIA  
PRESS

Food and Environment in Early and Medieval China

Anderson, E. N.

University of Pennsylvania Press .

9780812246384

400 pages

hardcover

\$69.95

Pub Date: 10/1/2014

Encounters with Asia. 6 x 9.

Food and Environment in Early and Medieval China provides an account of the development of the food systems that coincided with China's emergence as an empire.

E. N. Anderson is Professor Emeritus of Anthropology, University of California, Riverside, and author of numerous books, including Everyone Eats: Understanding Food and Culture.

**Discount:**

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**Author location:** Riverside CA

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Capitalist Pigs: Pigs, Pork, and Power in America

Anderson, J. L.

West Virginia University Press .

9781946684738

300 pages

paperback

\$34.99

Pub Date: 3/1/2019

7.5 x 9.25. 53 images

Capitalist Pigs is an accessible, deeply researched, and often surprising portrait of one of the planet's most consequential interspecies relationships.

J. L. Anderson teaches history at Mount Royal University in Calgary, Alberta. Prior to his academic appointment, he was a museum educator and administrator, cultivating a personal and professional interest in swine at the agricultural museums where he worked.

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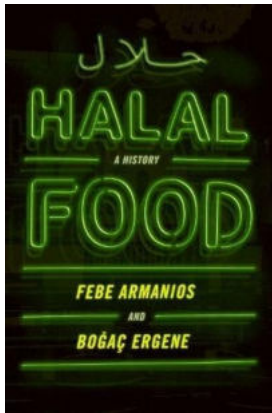
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Halal Food: A History  
Armanios, Febe and Ergene, Bogaç  
Oxford University Press .  
9780190269050  
376 pages  
hardcover  
\$33.95  
Pub Date: 5/1/2018

Author picture:



Provides an accessible introduction to halal (permissible) food in the Islamic tradition, exploring what halal food means to Muslims and how its legal and cultural interpretations have changed in different geographies up to the present day.

Febe Armanios is Associate Professor of History at Middlebury College and the author of *Coptic Christianity in Ottoman Egypt* (OUP, 2011). Bogaç Ergene is Professor of History at the University of Vermont. He is the author of *Local Court, Provincial Society and Justice in the Ottoman Empire* and co-author of *The Economics of Ottoman Justice*.

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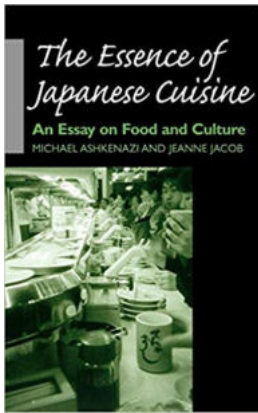
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Armanios, Febe and Ergene, Bogac.

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UNIVERSITY OF PENNSYLVANIA  
PRESS

Essence of Japanese Cuisine: An Essay on Food and Culture  
Ashkenazi, Michael and Jacob, Jeanne  
University of Pennsylvania Press .  
9780812235661  
288 pages  
hardcover  
\$47.50  
Pub Date: 11/23/2000

From menu arrangement to cooking techniques, course selection to entertainment styles, *The Essence of Japanese Cuisine* studies the Japanese meal and the historical, social, and economic principles that underpin Japanese food culture.

Michael Ashkenazi has written scholarly articles on Japanese religion, business, and food. Jeanne Jacob is a scholar and author on Japanese art, crafts, and food.

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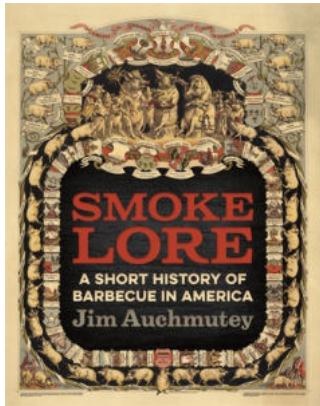
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Smokelore: A Short History of Barbecue in America

Auchmutey, Jim

University of Georgia Press .

9780820338415

280 pages

paperback

\$32.95

Pub Date: 6/1/2019

Author picture:



A guided tour into the colorful past of the Great American Food, with vintage art and recipes. Barbecue: It's America in a mouthful. The story of barbecue touches almost every aspect of our history. It involves indigenous culture, the colonial era, slavery, the Civil War, the settling of the West, the coming of immigrants, the Great Migration, the rise of the automobile, the expansion of suburbia, the rejiggering of gender roles.

JIM AUCHMUTEY spent twenty-nine years at the Atlanta Journal-Constitution as a reporter and editor, twice winning the Cox Newspaper chain's Writer of the Year award. His food writing has been honored by the James Beard Foundation, the Association of Food Journalists, and the Sigma Delta Chi journalism society.

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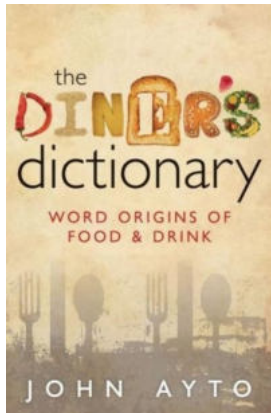
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The Diner's Dictionary: Word Origins of Food and Drink

Ayto, John

Oxford University Press .

9780199640249

416 pages

hardcover

\$24.95

Pub Date: 12/15/2012

Seasoned generously with literary wit, The Diner's Dictionary is a veritable feast, tracing the origins and history of over 2,300 gastronomical words and phrases.

John Ayto is a writer and lexicographer. He is the author (with Ian Crofton) of Brewer's Britain and Ireland. His other authorial credits include The Oxford Dictionary of Slang, The Bloomsbury Dictionary of Word Origins and Twentieth Century Words. He was a contributor to the Oxford Companion to Food.

Discount:

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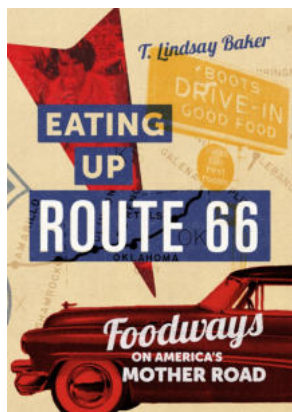
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Eating Up Route 66: Foodways on America's Mother Road

Baker, T. Lindsay

University of Oklahoma Press .

9780806190693

448 pages

hardcover with dust jacket

\$34.95

Pub Date: 10/13/2022

50 b&w illus., 1 map.

From its designation in 1926 to the rise of the interstates nearly sixty years later, Route 66 was, in John Steinbeck's words, America's Mother Road, carrying countless travelers the 2,400 miles between Chicago and Los Angeles. Whoever they were—adventurous motorists or Dustbowl migrants, troops on military transports or passengers on buses, vacationing families or a new breed of tourists—these travelers had to eat. The story of where they stopped and what they found, and of how these roadside offerings changed over time, reveals twentieth-century America on the move, transforming the nation's cuisine, culture, and landscape along the way. Includes 15-20 recipes.

Discount:

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Group:

Wilcher

T. Lindsay Baker, who holds the W. K. Gordon Chair in Industrial History at Tarleton State University, Stephenville, Texas, is Director of the W. K. Gordon Center for Industrial History, Thurber, Texas, and editor of the Windmill's Gazette. He is the author of *A Field Guide to American Windmills* and *North American Windmill Manufacturers' Trade Literature: A Descriptive Guide*.

Author location:

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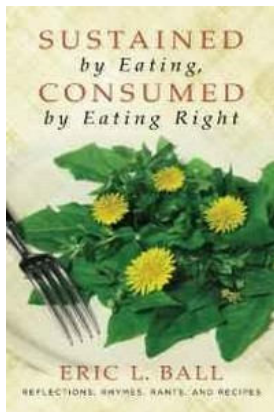
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Baker, T Lindsay.jpg

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Sustained by Eating, Consumed by Eating Right: Reflections, Rhymes, Rants, and Recipes

Ball, Eric L.

SUNY Press .

9781438446240

347 pages

paperback

\$26.95

Pub Date: 4/1/2013

When Eric L. Ball returned to his hometown in northern New York after a fifteen-year absence that included time in Greece, he began building his version of the good life, largely revolving around growing, foraging, and cooking safe and wholesome foods. Yet, surrounded by family and old memories, he found himself grappling with the loss of his unlikely Mediterranean past and struggling to navigate the interplay of intellectual convictions and emotional needs as he strived to construct a fulfilling ethical life in the unsustainable modern world.

Eric L. Ball is Associate Professor of Cultural Studies at Empire State College, State University of New York. He lives in the Town of Moreau, New York.

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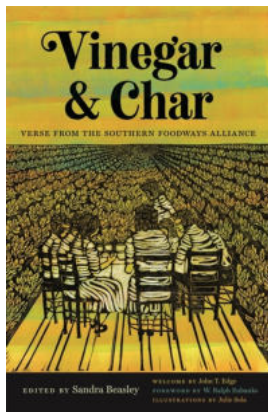
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Vinegar and Char: Verse from the Southern Foodways Alliance

Beasley, Sandra (editor)

University of Georgia Press .

9780820354293

128 pages

paperback

\$19.95

Pub Date: 10/1/2018

Illustrations by Julie Sola. 18 b&w linoleum prints

A rich collection of poetry grown and harvested from foodways studies.

SANDRA BEASLEY is the author of *Count the Waves* and *Theories of Falling*. She is also the author of *Don't Kill the Birthday Girl: Tales from an Allergic Life*, a memoir and cultural history of food allergy. She lives in Washington, D.C., and teaches as part of the University of Tampa's low-residency MFA program.

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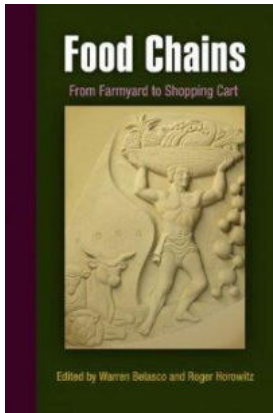
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Food Chains: From Farmyard to Shopping Cart  
Belasco, Warren and Horowitz, Roger (editors)  
University of Pennsylvania Press .  
9780812221343

paperback

\$26.50

Pub Date: 8/10/2010

In Food Chains, Warren Belasco and Roger Horowitz present a collection of fascinating case studies that reveal the historical underpinnings and institutional arrangements that compose the system of food production and distribution.

Warren Belasco is Professor of American Studies at the University of Maryland, Baltimore County, and author of Meals to Come: A History of the Future of Food. Roger Horowitz is Associate Director of the Hagley Center for the History of Business, Technology, and Society and author of Putting Meat on the American Table: Taste, Technology, Transformation.

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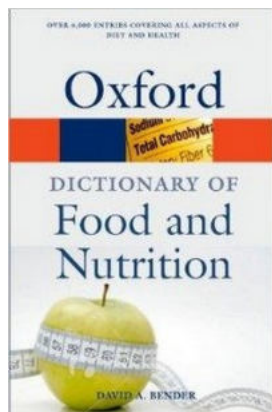
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**Listing:**

Dictionary of Food and Nutrition - 3rd edition

Bender, David

Oxford University Press .

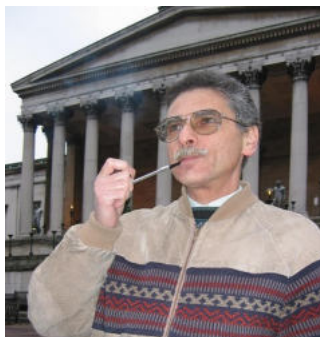
9780199234875

paperback

\$19.99

Pub Date:

**Author picture:**



Fully revised and updated, this leading dictionary contains over 6,150 entries covering all aspects of food and nutrition, diet and health, including 150 entries new to this edition.

David Bender is Emeritus Professor of Nutritional Biochemistry, University College London. He has authored and co-authored several texts on nutrition, including Introduction to Nutrition and Medicine (CRC Press), now going into its 5th edition, the A Dictionary of Food and Nutrition (2009), and Food Tables and Labelling (1999, with Arnold E. Bender). His research interests have been in the field of amino acid and vitamin nutritional biochemistry.

**Discount:**

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**Author location:**

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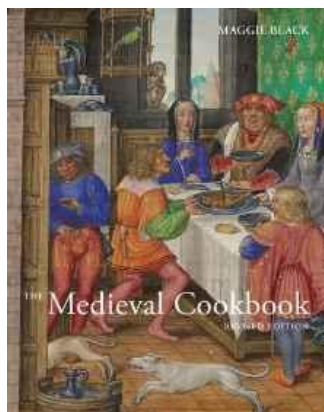
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**Listing:**

The Medieval Cookbook - revised edition  
Black, Maggie  
Getty Publications . J. Paul Getty Museum  
9781606061091  
144 pages  
hardcover  
\$24.95  
Pub Date: 5/8/2012  
53 color and 3 b/w illustrations.

**Author picture:**

Social history and collection of recipes from the Middle Ages. 53 color and 3 b/w illustrations. Adapts 80 recipes for the modern cook.

The late Maggie Black was a food historian and freelance writer. She was the author of Food and Cooking in 19th Century Britain (English Heritage, 1985) and Medieval Cookery: Recipes and History (English Heritage, 2003).

**Discount:**

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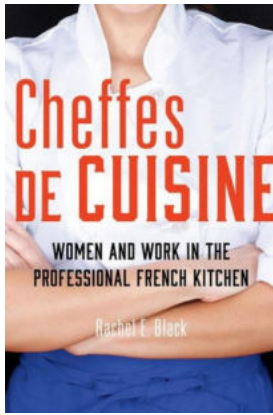
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Cheffes De Cuisine: Women and Work in the Professional French Kitchen  
Black, Rachel E.

University of Illinois Press .

9780252086052

248 pages

paperback

\$26

Pub Date: 10/26/2021

6 x 9 18 black & white photographs, 1 chart

A rare woman's-eye-view of working in the professional French kitchen.

Rachel E. Black is an associate professor of anthropology at Connecticut College. She is the author of Porta Palazzo: The Anthropology of an Italian Market and coeditor of Wine and Culture: Vineyard to Glass.

Discount:

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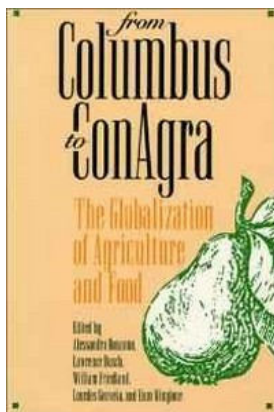
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Black, Rachel E.jpg

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Listing:

From Columbus to ConAgra: The Globalization of Agriculture and Food  
Bonanno, Alessandro / Busch, Lawrence / Friedland, William H. / Gouveia, Lourdes / Mingione, Enzo (editors)

University Press of Kansas .

9780700606610

336 pages

paperback

\$17.95

Pub Date: 5/15/1994

This examination of the role of agriculture and food in the new international division of labor argues that the globalized economy creates new winners and losers.

Alessandro Bonanno is associate professor of rural sociology at the University of Missouri, Columbia. Lawrence Busch is professor of sociology at Michigan State University. William Friedland is professor of sociology at the University of California, Santa Cruz. Lourdes Gouveia is assistant professor of sociology at the University of Nebraska, Omaha. Enzo Mingione is professor of sociology at the University of Messina, Italy.

Discount:

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Author location: Santa Cruz CA (UCSC - William Friedland)

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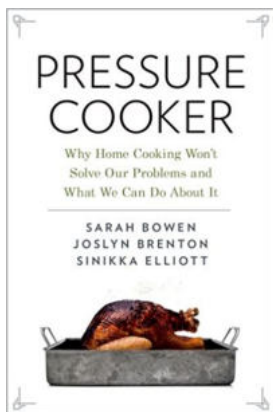
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Bonanno, Alessandro / Busch,

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Pressure Cooker: Why Home Cooking Won't Solve Our Problems and What We Can Do About It

Bowen, Sarah / Brenton, Joslyn / Elliott, Sinikka

Oxford University Press .

9780190663292

256 pages

hardcover

\$24.95

Pub Date: 3/1/2019

12 black and white illustrations

Challenges the many cherished ideas held by food pundits and writer who proclaim growing your own food and family meals as a solution to many social ills like obesity or diabetes and argues that positioning the kitchen and family meals as solutions to many social problems places a disproportionate burden on individual families--and mothers in particular. A richly detailed and accessible account of how many poor and working class mothers struggle to find the time or money to meet the ideal of a home cooked meal from scratch. Based on countless hours of fieldwork and interviews with from families across the class spectrum.

Discount:

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Group:

Redsides

Sarah Bowen is Associate Professor of Sociology at North Carolina State University. Her work focuses on food systems, local and global institutions, and inequality in the United States, Mexico, and France. She is author of *Divided Spirits: Tequila, Mezcal, and the Politics of Production* (University of California Press, 2015). Joslyn Brenton is Assistant Professor of Sociology at Ithaca College.

Author location:

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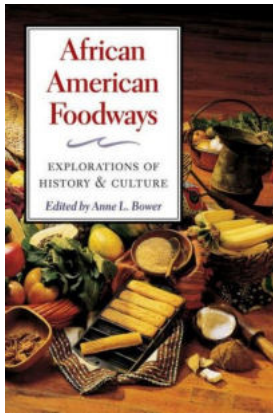
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Bowen, Sarah / Brenton, Joslyn /

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African American Foodways: Explorations Of History and Culture

Bower, Anne L. (editor)

University of Illinois Press .

9780252076305

200 pages

paperback

\$23

Pub Date: 12/12/2008

6 x 9 inches 3 BLack & White photographs, 1 Line DraWing. A volume in The Food Series

Moving beyond catfish and collard greens to the soul of african american cooking.

Anne L. Bower, retired from the English department of the Ohio State University-Marion, is the editor of, and a contributor to, Recipes for Reading: Community Cookbooks, Stories, Histories and serves on the editorial board of Food and Foodways.

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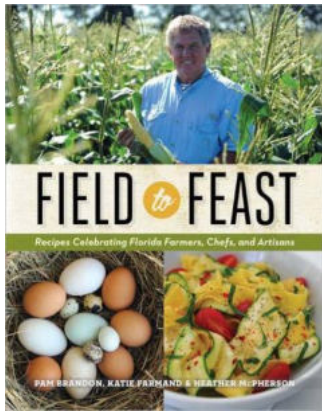
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Bower, Anne L.jpg

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Field to Feast: Recipes Celebrating Florida Farmers, Chefs, and Artisans  
Brandon, Pam / Farmand, Katie / McPherson, Heather  
University Press of Florida .

9780813042282

352 pages

hardcover

\$28

Pub Date: 10/19/2012

150 b/w photos,90 color photos. 7.125 x 9.125

Brandon, Farmand, and McPherson have written a wonderful guide to the farmers, artisans, and kitchen magicians whose collective wares will broaden and elevate your vision of what grows in the Sunshine State—and how accessible it is to us all.

Pam Brandon is a food and travel writer and managing editor of Edible Orlando magazine. She is the author of numerous books, including Culinary Confessions of the PTA Divas. Katie Farmand is a food stylist and Orlando-based recipe developer. She is editor of Edible Orlando magazine, has served as the food editor for Victoria and Teatime magazines, and is the author of the blog The Thin Chef.

Discount:

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Author location:

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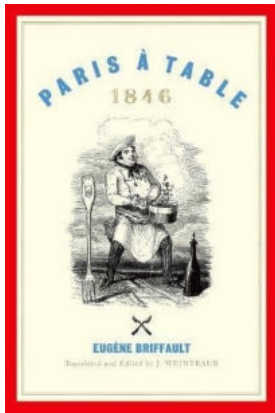
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Brandon, Pam / Farmand, Katie /

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Paris à Table: 1846  
Briffault, Eugène  
Oxford University Press .  
9780190842031  
272 pages  
hardcover  
\$24.95  
Pub Date: 4/10/2018  
Translated by J. Weintraub.

The first complete English translation of a seminal text in the history of French gastronomy. Events in SF

Eugene Briffault (1799-1854) was an editor, journalist, theater critic, and man of letters. As a chronicler of contemporary Paris, he contributed to many anthologies and periodicals of his day and was an acquaintance of many of the important literary figures of the time. J. Weintraub is a writer, dramatist, poet, and translator based in Chicago.

Discount:

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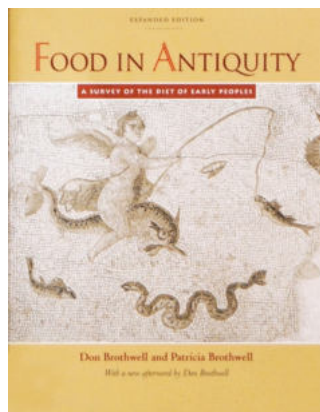
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Food in Antiquity: A Survey of the Diet of Early Peoples

Brothwell, Don R. and Brothwell, Patricia

Johns Hopkins University Press .

9780801857409

288 pages

paperback

\$27.95

Pub Date: 12/18/1997

254 b&w illustrations

A world-wide survey of the eating and drinking habits of early peoples, Don and Patricia Brothwell's Food in Antiquity covers a broad geographical range, from the early populations of Asia, Sub-Saharan Africa, and the Americas to the more familiar Egyptian, Mesopotamian, Greek, and Roman worlds.

Don R. Brothwell is an archeologist and author of The Bog Man and the Archeology of People. He teaches at the University of York. Patricia Brothwell is a writer and researcher.

Discount:

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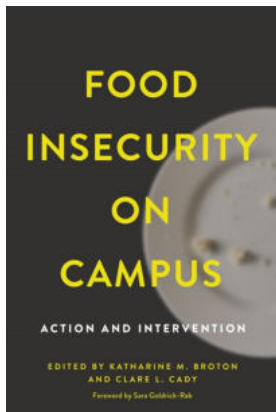
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Food Insecurity on Campus: Action and Intervention  
Broton, Katharine M. / Cady, Clare L. / Goldrick-Rab, Sara  
Johns Hopkins University Press .  
9781421437729  
272 pages  
paperback  
\$39.95  
Pub Date: 5/12/2020

The hidden problem of student hunger on college campuses is real. Here's how colleges and universities are addressing it.

Katharine M. Broton (IOWA CITY, IA) is an assistant professor in the Department of Educational Policy and Leadership Studies and (by courtesy) the Department of Sociology at the University of Iowa. Clare L. Cady (RALEIGH, NC) is the director and cofounder of the College and University Food Bank Alliance.

Discount:

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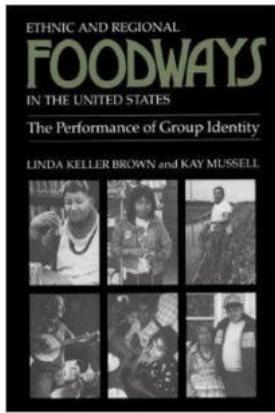
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Broton, Katharine M. / Cady, Clare L.

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Ethnic and Regional Foodways in the United States: The Performance of Group Identity

Brown, Linda Keller and Mussell, Kay (editors)

University of Tennessee Press .

9780870494192

paperback

\$17

Pub Date:

These essays explore the symbolic meaning of shared foodways in interpreting inter- and intra-group behavior, with attention to theoretical problems and the implications of foodways research for public policy.

Linda Keller Brown is Council Associate, American Council on Education in Washington, D. C. Kay Mussell is associate professor of literature and American Studies at American University.

Discount:

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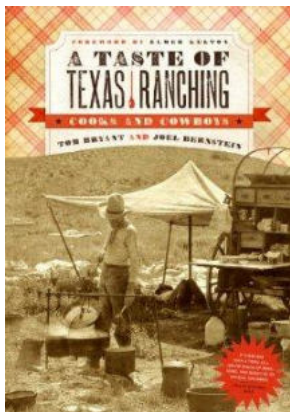
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Brown, Linda Keller and Mussell,

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**Author picture:**



**Listing:**

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TEXAS TECH  
UNIVERSITY PRESS

**A Taste of Texas Ranching: Cooks and Cowboys**

Bryant, Tom and Bernstein, Joel

Texas Tech University Press .

9780896723481

paperback

\$21.95

Pub Date: 1/15/1995

A cookbook, history book, geography book, story book, and a book about western America, A Taste of Texas Ranching serves up a slice of life along with a piece of the pie.

Joel H. Bernstein is a writer and working cowboy from Peralta, New Mexico.

**Discount:**

0.45

**Distro:**

Longleaf

**Group:**

BRG

**Author location:** Peralta NM

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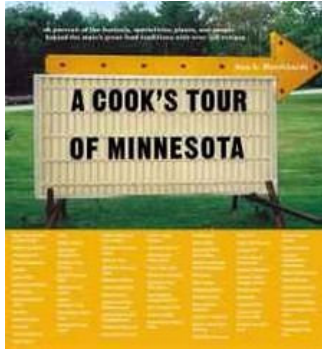
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Cooks Tour of Minnesota  
Burckhardt, Ann L.  
Minnesota Historical Society Press .  
9780873514682  
244 pages  
paperback  
\$19.95  
Pub Date: 10/6/2003

Author picture:

A portrait of the festivals, specialties, places, and people behind Minnesota's great food traditions, featuring over 160 recipes.

Discount:

0.45

Distro:

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Author location:

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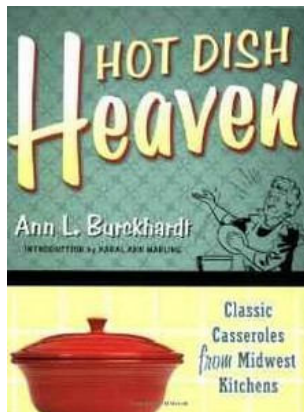
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Burckhardt, Ann L.jpg

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Hot Dish Heaven: Classic Casseroles from Midwest Kitchens

Burckhardt, Ann L.

Minnesota Historical Society Press .

9780873515689

160 pages

paperback

\$16.95

Pub Date: 10/15/2006

Author picture:

A veritable geography of the best-of-the-best hot dishes, this handy cookbook features seventy kitchen-tested recipes collected from casserole connoisseurs across the Midwest.

Ann L. Burckhardt is a former reporter, columnist, and editor for the Taste section of the Star Tribune and has written or edited over twenty-five books on food, including the original edition of the popular Betty Crocker Cooky Book and A Cook's Tour of Minnesota (MHS Press).

Discount:

0.45

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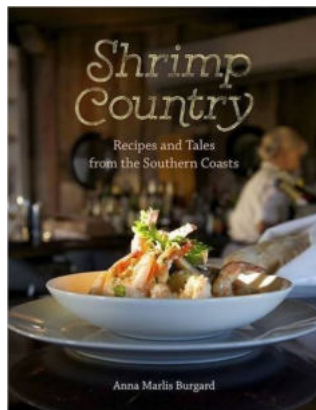
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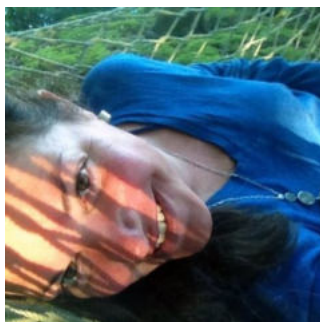
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Shrimp Country: Recipes and Tales from the Southern Coasts

Burgard, Anna Marlis

University Press of Florida .

9780813062945

256 pages

hardcover

\$26.95

Pub Date: 10/2/2016

7.25 x 9.25. 100 color photos

A bounty of flavors from the Gulf to the Atlantic. From Texas all the way up to Virginia. Recipes and the human element (shrimp trawlers, etc.) - what goes in to bringing shrimp to folks.

Anna Marlis Burgard is the creative force behind hundreds of illustrated books including the bestselling *A Guide for Grown-ups: Essential Wisdom from the Collected Works of Antoine de Saint-Exupery*; *Perfect Porches*; and *Hallelujah: The Poetry of Classic Hymns*. Her work has been featured on BBC Radio and NPR, and in the *New Yorker*, *USA Today*, and the *Wall Street Journal*. She honed her shrimp-cooking skills on Tybee Island, Georgia, where the shrimp trawlers moored along Lazaretto Creek bring wild shrimp to the docks, and has explored more than 100 coastal and inland islands for her *Islands of America: A River, Lake and Sea Odyssey* project.

Discount:

0.45

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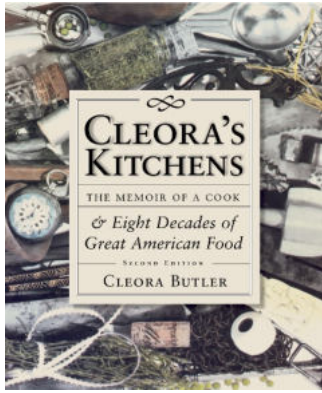
author pic filename:

Burgard, Anna Marlis.jpg

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**Image:**



**Listing:**

**logo:**

Cleora's Kitchens  
Butler, Cleora

Millichap Books .  
9781937462451  
232 pages  
hardcover  
\$32.95  
Pub Date:  
Illustrated. 9 x 10.75

**Author picture:**



**Discount:**

0.46

**Distro:**

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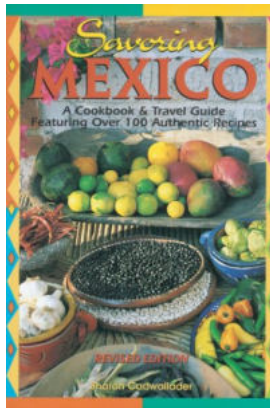
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Savoring Mexico  
Cadwallader, Sharon  
University of Arizona Press . Ironwood Press  
9780962823695  
224 pages  
paperback  
\$14.95  
Pub Date: 12/1/1999

**Author picture:**



Get to know Mexico! Respected culinary writer Sharon Cadwallader, author of The Whole Earth Cookbook, takes readers on a personal guided tour through each of Mexico's ten regions, highlighting its scenery, customs, and wonderful food

Sharon Cadwallader is a well-known food writer, syndicated columnist, and author of more than ten best-selling cookbooks. She lives in Santa Cruz, California.

**Discount:**

0.45

**Distro:**

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**Group:**

Wilcher

**Author location:** Santa Cruz CA

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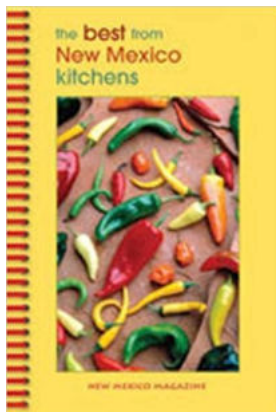
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The Best From New Mexico Kitchens  
Cameron, Sheila MacNiven  
University of New Mexico Press . New Mexico Magazine  
9781934480014  
160 pages  
spiral-bound  
\$12.95  
Pub Date: 2008  
6 x 9

If you have ever wanted to duplicate the food from your favorite New Mexico restaurant in your kitchen, this book is for you. Probably the most unusual southwestern cookbook ever compiled, it features an assortment of recipes as eclectic as the state's cultures, many of them contributed by well-known New Mexico chefs.

**Discount:**

0.45

**Distro:**

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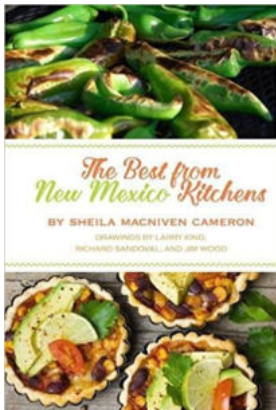
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The Best from New Mexico Kitchens

Cameron, Sheila MacNiven

University of New Mexico Press .

9780826359582

160 pages

Spiral-bound

\$16.95

Pub Date: 8/1/2017

Illustrated by Larry King, Richard Sandoval, and Jim Wood. 6 x 9, 34 drawings, index

This cookbook is a New Mexico classic. It features an assortment of recipes from the kitchens of New Mexico homes and restaurants, many of which have been featured in the pages of New Mexico Magazine.

Discount:

0.45

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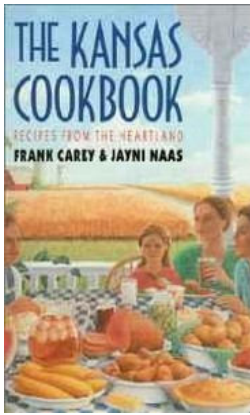
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The Kansas Cookbook: Recipes from the Heartland  
Carey, Frank and Naas, Jayni  
University Press of Kansas .  
9780700604180

Plastic Comb  
\$17.95  
Pub Date: 11/10/1989

In The Kansas Cookbook, Carey and Naas present more than 400 delicious recipes that reflect the state's history, its ethnic diversity, and its agriculture.

Frank Carey and Jayni Naas are a talented team in the kitchen. Both are award-winning cooks: Carey has represented Kansas in the National Beef Cook-Off and the National Chicken Cooking Contest, and Naas was a grand prize winner in Uncle Ben's Long Grain and Wild Rice 25th Anniversary Contest. Authors of a previous collection of original recipes, The Easier You Make It the Better It Tastes, they now combine their own contemporary specialties with recipes collected from across the state in this unique celebration of Kansas cooking.

Discount:

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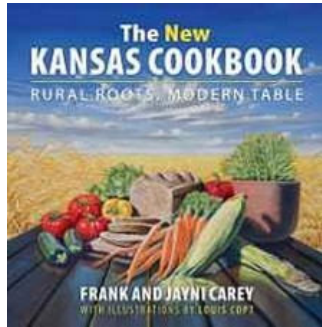
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The New Kansas Cookbook: Rural Roots, Modern Table

Carey, Jayni and Carey, Frank

University Press of Kansas .

9780700623198

352 pages

hardcover

\$29.95

Pub Date:

Nearly thirty years ago, cooking team Frank and Jayni Carey gave us The Kansas Cookbook: Recipes from the Heartland, a classic, much-loved volume chronicling the state's favorite recipes and food traditions. Now they're back with The New Kansas Cookbook: Rural Roots, Modern Table, a look at modern and innovative foodways straight from their kitchen in the heart of the Midwest.

Frank and Jayni Carey have been a team in the kitchen since they first met. Together, they've authored two cookbooks: The Kansas Cookbook: Recipes from the Heartland (Kansas) and The Easier You Make It, the Better It Tastes! Jayni also authored The Best of Jayni's Kitchen, featuring recipes from her cooking show on WOW Channel 6 in Lawrence, Kansas, and has taught cooking classes on a variety of cuisines.

Discount:

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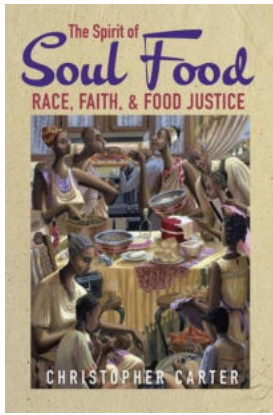
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Carey, Jayni and Carey, Frank.jpg

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The Spirit of Soul Food: Race, Faith, and Food Justice

Carter, Christopher

University of Illinois Press .

9780252086175

208 pages

paperback

\$24.95

Pub Date: 12/21/2021

Author picture:



Soul food has played a critical role in preserving Black history, community, and culinary genius. It is also a response to--and marker of--centuries of food injustice. Given the harm that our food production system inflicts upon Black people, what should soul food look like today? Christopher Carter's answer to that question merges a history of Black American foodways with a Christian ethical response to food injustice.

Christopher Carter is an assistant professor of theology and religious studies at the University of San Diego. He is also a pastor within the United Methodist Church and has served churches in Battle Creek, Michigan, and in Torrance and Compton, California.

Discount:

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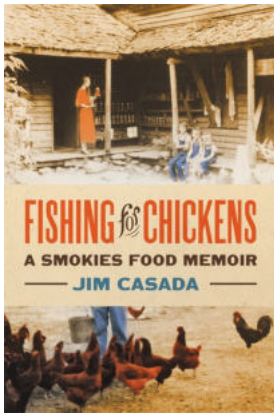
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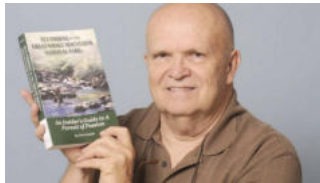
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Fishing for Chickens: A Smokies Food Memoir

Casada, Jim

University of Georgia Press .

9780820362120

304 pages

paperback

\$28.95

Pub Date: 6/15/2022

30 b&w images.

Fishing for Chickens is a well-seasoned blend of memoir and cookbook. It offers the perspective of a Bryson City, North Carolina, native on a particular portion of southern Appalachia—the Smokies. Casada serves up a detailed description of the folkways of food as they existed in the Smokies over a span of three generations, beginning early in the twentieth century. Fancy-dancy food magazines and self-ordained cuisine cognoscenti regularly rave about gustatory delights reflecting the Appalachian cooking tradition.

Discount:

0.45

Distro:

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Author location:

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Casada, Jim.jpg

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**Image:**

New Mexico Cuisine  
*Recipes from the Land of Enchantment*



**Author picture:**



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New Mexico Cuisine: Recipes from the Land of Enchantment

Casey, Clyde

University of New Mexico Press .

9780826354174

208 pages

paperback

\$16.95

Pub Date: 2009

6 x 9

Winner of the 2010 New Mexico Book Award for Best Cookbook. Since he first traveled to New Mexico in the 1960s, Clyde Casey has been in love with New Mexican cuisine and has explored its evolution from Puebloan roots, to influences brought by the Spanish in the early 1500s, to what is today a unique blend of Native American, Spanish, French, cowboy chuck wagon, Mexican, and Mediterranean influences.

Clyde Casey is a well-known cookbook author, a professional entertainer, awardwinning sculptor, and cook.

**Discount:**

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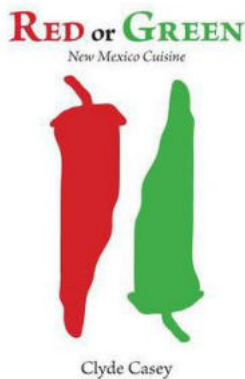
Casey, Clyde.jpg

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Red or Green: New Mexico Cuisine  
Casey, Clyde  
University of New Mexico Press .  
9780826354150  
280 pages  
paperback  
\$16.95  
Pub Date: 2007  
6 x 9

Winner of the 2008 New Mexico Book Award for Best Cookbook. With more than two hundred recipes centering on chile cuisine, Red or Green offers an enticing exploration of the traditional and the exotic in New Mexican fare.

Clyde Casey has published four cookbooks celebrating different aspects of New Mexico's culinary traditions, including New Mexico Cooking and Sassy Southwest Cooking.

Discount:

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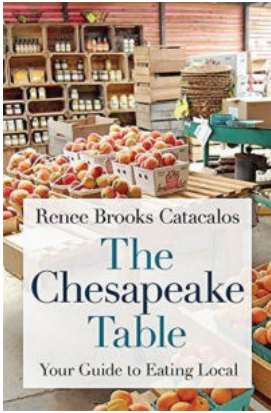
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Author picture:

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The Chesapeake Table: Your Guide to Eating Local

Catacalos, Renee Brooks

Johns Hopkins University Press .

9781421426891

200 pages

paperback

\$24.95

Pub Date: 9/20/2018

44 color photos

Do you want to join a CSA, but don't know where to start? Are you wondering what the difference between Certified Organic and Biodynamic produce is? This guide explains the many ways to participate in the local food movement in the Chesapeake.

Renee Brooks Catacalos, the former publisher of Edible Chesapeake magazine, served as deputy director for Future Harvest Chesapeake Alliance for Sustainable Agriculture. She is currently a member of the Steering Team for the Chesapeake Foodshed Network, a regional food system initiative working to catalyze connections and collaborations that build a sustainable, resilient, inclusive, and equitable regional food system in the Chesapeake Bay watershed.

Discount:

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Distro:

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Author location:

image filename:

9781421426891.jpg

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Catacalos, Renee Brooks.jpg

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Alaska Heritage Seafood Cookbook  
Chandonett, Ann  
Epicenter Press . Epicenter Press  
9781941890332

\$24.95

Pub Date: 7/14/2021

Author picture:



King crab, salmon, halibut, flounder, spot shrimp, clams, steelhead, cod, arctic char, mussels, squid, scallops, rockfish, dolly varden... any seafood lover know this incantation usually means Alaska! In the Alaska Heritage Seafood Cookbook, author Ann Chandonnet gathers recipes for almost 100 species of Northern sea life—freshwater fish, saltwater fish, and shellfish—with a special nod to the salmon and halibut that have made Alaskan fish a prize in homes and on restaurant menus around the world.

Ann Fox Chandonnet, born Ann Alicia Fox, is an American poet, journalist, book reviewer, and culinary historian.

Discount:

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Distro:

Epicenter

Group:

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Author location: AK

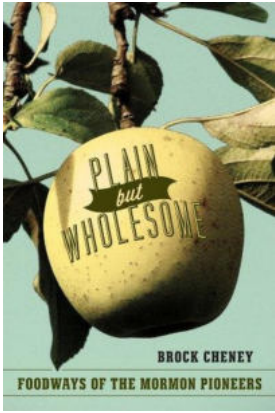
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Chandonet, Ann.jpg

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Plain but Wholesome: Foodways of the Mormon Pioneers

Cheney, Brock

University of Utah Press .

9781607812081

224 pages

paperback

\$19.95

Pub Date: 10/15/2012

Plain But Wholesome presents a groundbreaking foray into Mormon history.

Discount:

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Distro:

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Group:

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Author location:

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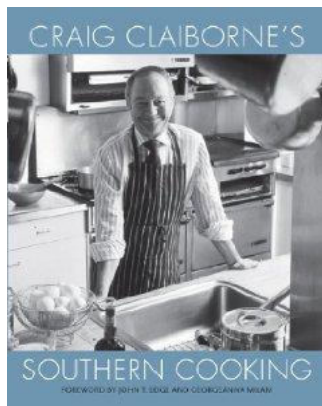
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Cheney, Brock.jpg

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Craig Claiborne's Southern Cooking  
Claiborne, Craig  
University of Georgia Press .  
9780820343341  
392 pages  
paperback  
\$26.95  
Pub Date: 4/1/2012

**Author picture:**

Craig Claiborne, world traveler, iconic New York Times food writer, and author of more than twenty cookbooks, was always a southerner at heart. This is the only one of Claiborne's cookbooks to focus exclusively on the South.

CRAIG CLAIBORNE's many books include The New York Times Cookbook, The New New York Times Cookbook, and Craig Claiborne's Gourmet Diet. Claiborne received the James Beard Foundation Lifetime Achievement Award in 1992.

**Discount:**

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**Distro:**

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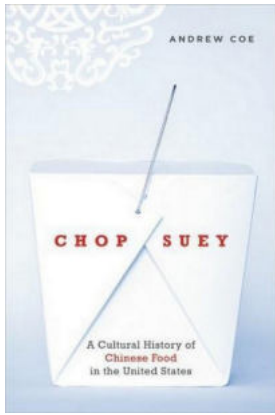
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Claiborne, Craig.jpg

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Chop Suey: A Cultural History of Chinese Food in the United States

Coe, Andrew

Oxford University Press .

9780195331073

320 pages

hardcover

\$24.95

Pub Date: 7/16/2009

Author picture:



The authoritative history of the American infatuation with Chinese food, telling its fascinating story for the first time.

Andrew Coe is the only reporter covering New York's bread beat. He's also a food writer and culinary historian who's written for Gastronomica, Saveur, the New York Times, and the Wall Street Journal, and is the author of Chop Suey: A Cultural of Chinese Food in the United States. He is a contributor to the Oxford Encyclopedia of Food and Drink in America.

Discount:

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Distro:

OUP

Group:

Redsides

Author location:

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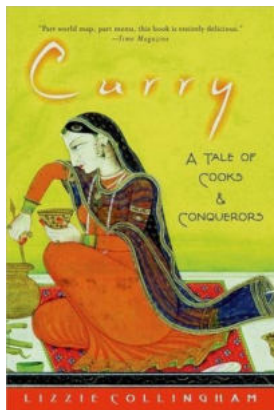
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Curry: A Tale of Cooks and Conquerors

Collingham, Lizzie

Oxford University Press .

9780195320015

352 pages

paperback

\$16.95

Pub Date: 5/1/2007

Author picture:



Curry serves up a delectable history of Indian cuisine, ranging from the imperial kitchen of the Mughal invader Babur to the smoky cookhouse of the British Raj.

Lizzie Collingham is a Research Fellow at Jesus College, Cambridge. Her first book is *Curry: A Tale of Cooks and Conquerors* (apart from her doctoral thesis, about the 'nabobs' of the British raj, which was published by Polity Press in 2001). She has a PHD in History from Cambridge, and at the university of Sussex won the Rose Prize for the best History finalist. Educated also in Germany and Sweden, she has been a lecturer at Warwick University and a Visiting Fellow at the Australian National University in Canberra.

Discount:

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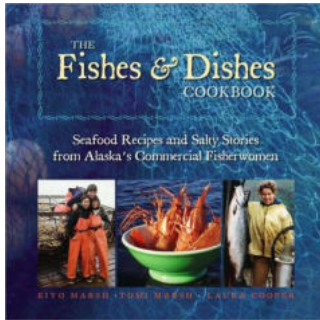
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The Fishes & Dishes Cookbook: Seafood Recipes and Salty Stories from Alaska's Commercial Fisherwomen

Cooper, Laura and Marsh, Tomi

Epicenter Press . Epicenter Press

9781935347071

144 pages

paperback

\$19.95

Pub Date: 4/1/2010

8.25 x 8.25.

This cookbook is an extraordinary brew of super-tasty recipes, fashion tips, cool art, photos, great fishing stories, and a cocktail or two mixed in.

Laura Cooper worked as a boat cook and deck hand long-lining and tendering in western Alaska. She became interested in the challenges of managing renewable resources sustainably and went on to work for the World Wildlife Fund International's Global Oceans and Arctic Programs. Currently she is a collage artist and lives in Seattle. Kiyo Marsh worked for five years as a boat cook and deckhand on the F/V Savage, crabbing in the Bering Sea as well as long-lining and tendering in Southeast Alaska. She is an avid cook, artist, and world traveler who lives in Seattle, Washington. Tomi Marsh, Kiyo's sister, has worked in the fishing industry twenty-seven years. She is the owner and skipper of the F/V Savage, and has worked in many of the major fisheries in Alaska including crabbing in the Bering Sea. She lives in Ketchikan, Alaska.

Discount:

0.45

Distro:

Epicenter

Group:

BRG

Author location: Ketchikan AK (Tomi Marsh); Seattle WA (Laura Cooper)

image filename:

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author pic filename:

Cooper, Laura and Marsh, Tomi.jpg

logo filename:

logo epicenter press.jpg



Image:



Author picture:



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logo:



University of Hawai'i Press

Accompaniments: Chutneys, Relishes, Pickles, Sambals, and Preserves  
Cooray, Kusuma  
University of Hawaii Press .  
9780824867942

328 pages

paperback

\$27.99

Pub Date: 10/31/2019

7 x 10. 110 color plates.

The tastes of Asia and the West are brought to life through 200 recipes accompanied by full-color photographs in five categories of accompaniments: chutney, relish, pickles, sambal, and preserves.

Kusuma Cooray is professor emerita at the Culinary Institute of the Pacific, University of Hawai'i. She is Consul Emerita for the Democratic Socialist Republic of Sri Lanka in Hawai'i.

Discount:

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Distro:

UHP

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BRG

Author location:

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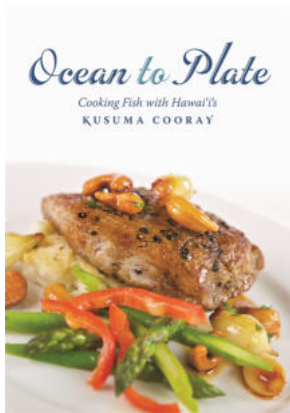
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Cooray, Kusuma.jpg

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Listing:

logo:



University of Hawai'i Press

Ocean To Plate: Cooking Fish with Hawai'i's Kusuma Cooray  
Cooray, Kusuma  
University of Hawaii Press .  
9780824838904

paperback  
\$29.99  
Pub Date: 11/30/2014

Author picture:



A native of Sri Lanka and one of Hawai'i's most celebrated chefs, Kusuma Cooray is known for innovative recipes that blend exotic herbs and spices with traditional and local ingredients to create exceptionally delicious dishes that tempt both the palate and the eye. Includes more than 200 recipes from appetizers to entrees, and featuring methods of preparation from simple baking to curing and smoking.

Kusuma Cooray is professor at the Culinary Institute of the Pacific, University of Hawaii. She serves as honorary consul for the Democratic Socialist Republic of Sri Lanka in Hawaii and the Pacific.

Discount:

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Author location:

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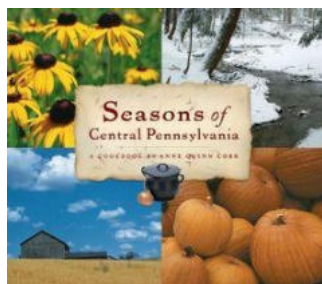
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penn state university press



Seasons of Central Pennsylvania: A Cookbook by Anne Quinn Corr

Corr, Anne Quinn

Penn State University Press .

9780271021713

240 pages

paperback

\$36.95

Pub Date: 4/28/2001

Keystone Books. 9 x 8. 64 illustrations

Author picture:

Centre County offers a marvelous vantage point from which to view Pennsylvania's indigenous cuisine.

Anne Quinn Corr lives in State College, PA, where she writes a food column for the Centre Daily Times and teaches in Penn State's Nutrition Department. She also runs a catering service.

Discount:

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Distro:

Penn State

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Author location:

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Corr, Anne Quinn.jpg

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Cuban Home Cooking: Favorite Recipes from a Cuban Home Kitchen

Cossio, Jane and LaFray, Joyce

University Press of Florida . Seaside Publishing

9780942084122

121 pages

paperback

\$12.95

Pub Date: 10/15/2013

Author picture:

Jane Cossio and Joyce LaFray, both experts in Cuban cuisine, have decades of experience cooking Cuban dishes in their own kitchens. Their simple and easy-to-follow recipes include caldo gallego (a luscious soup with chorizo and greens), plátanos dulces fritos (fried sweet plantains), ropa vieja (shredded beef), flan (Cuba's most popular dessert), and of course, real café Cubano—the finishing touch to any home-cooked Cuban meal.

Joyce LaFray, acknowledged to be one of the country's foremost food experts, has earned plaudits for her ability to educate and entertain in a cornucopia of media settings. Restaurant reviewer, author, lecturer, and editor, Joyce has developed a rapidly growing, enthusiastic group of fans who follow her food paths in Florida and throughout the country. Her readers have faithfully followed her exploits and adventures in the fields of food, wine, and travel, via a myriad number of cookbooks and restaurant guides. Joyce has been food and wine editor of Creative Loafing, contributor to Bon Appetit, Where Magazine, and Gourmet Retailer and book publisher for the Tampa Bay Times.

Discount:

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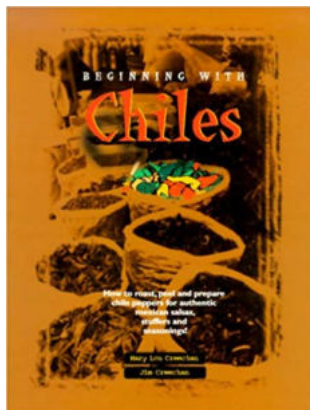
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Cossio, Jane and LaFray, Joyce.jpg logo u press of florida.jpg

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Beginning with Chiles  
Creechan, Mary Lou  
University of Arizona Press . Tiengue del Norte  
9780968506608  
188 pages  
paperback  
\$22.95  
Pub Date: 2/1/2000

Author picture:

This handy guide focuses on the most common chiles available in supermarkets, grouping them for easy use, recognition, and substitution. You'll read about the small, hot snappies generally used in salsas, the larger, milder stuffers, the smoothies, and the seasoners.

Mary Lou Creechan has lived and traveled in the Southwest and Mexico. She is co-owner of RRRico's catering in Toronto. Jim Creechan has lived and traveled in the Southwest and Mexico and is a sociologist at the University of Alberta and, in his spare time, a prize-winning cook.

Discount:

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Author location:

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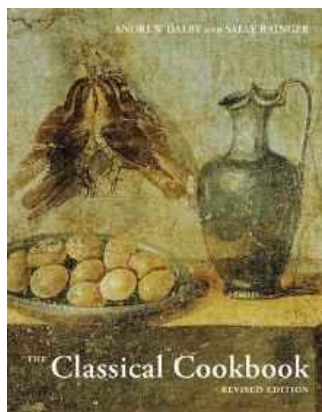
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**Listing:**

The Classical Cookbook - revised edition  
Dalby, Andrew and Grainger, Sally  
Getty Publications . J. Paul Getty Museum  
9781606061107  
160 pages  
hardcover  
\$24.95  
Pub Date: 5/8/2012  
35 color and 35 b/w illustrations

**Author picture:**

A collection of 50 recipes from the ancient world adapted for today's cooks.

Andrew Dalby is a classics scholar, linguist, and food historian. He is the author of *Venus: A Biography* (Getty Publications, 2005) and *Dangerous Tastes: The Story of Spices* (University of California Press, 2000). Sally Grainger is a former professional chef and a food historian specializing in ancient baking techniques. She is the author of *Cooking Apicius: Roman Recipes for Today* (Prospect Books, 2006).

**Discount:**

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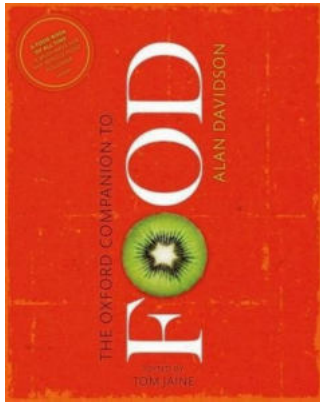
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Dalby, Andrew and Grainger, Sally.

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The Oxford Companion to Food  
Davidson, Alan and Jaine, Tom  
Oxford University Press .  
9780199677337  
960 pages  
hardcover  
\$65  
Pub Date: 10/1/2014

**Author picture:**

Twenty years in the making, here at last is the magnum opus from one of the world's greatest authorities on the history and use of food and foodstuffs the world over.

**Discount:**

0.45

**Distro:**

OUP

**Group:**

Redsides

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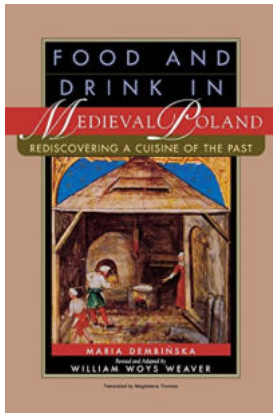
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Food and Drink in Medieval Poland: Rediscovering a Cuisine of the Past

Dembinska, Maria

University of Pennsylvania Press .

9780812232240

256 pages

hardcover

\$42.50

Pub Date: 8/20/1999

Translated by Magdalena Thomas. Edited and adapted by William Woys Weaver.

This is the first book of its kind in English to explore the fascinating culinary history of medieval Poland.

Maria Dembinska conducted her research on food consumption in medieval Poland at Warsaw University and at the Institute of Material Culture of the Polish Academy of Sciences. A noted food historian, she authored nearly two hundred articles and papers on medieval foods and foodways. William Woys Weaver is an internationally known food historian and author of numerous books, including *America Eats*, *The Christmas Cook*, *Pennsylvania Dutch Country Cooking*, and *Heirloom Vegetable Gardening*. He began his collaboration with Maria Dembinska on the publication of *Food and Drink in Medieval Poland* in 1977.

Discount:

0.40

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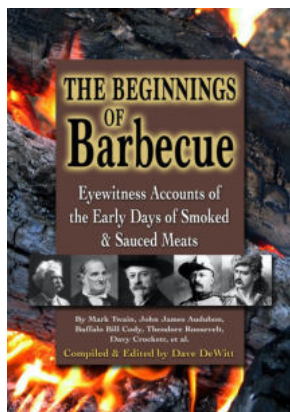
Dembinska, Maria.jpg

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Author picture:

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The Beginnings of Barbecue: Eyewitness Accounts of the Early Days of Smoked and Sauced Meats

DeWitt, Dave (editor)

University of New Mexico Press . Sunbelt Editions

9780983251576

162 pages

paperback

\$19.95

Pub Date: 10/1/2022

7 x 10. 14 black & white photos; 35 black & white illustrations

Barbecue's hidden history! Food historian Dave DeWitt has searched obscure books and magazines to uncover the story of BBQ that most people don't know.

Dave DeWitt is a food historian and one of the foremost authorities on chile peppers, spices, and spicy foods. He is the author or coauthor of fifty-six books and lives in the South Valley of Albuquerque, New Mexico, with his wife, Mary Jane Wilan.

Discount:

0.45

Distro:

Longleaf

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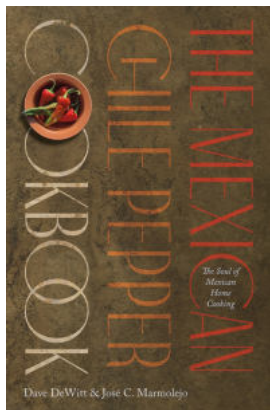
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DeWitt, Dave .jpg

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Listing:

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The Mexican Chile Pepper Cookbook: The Soul of Mexican Home Cooking  
DeWitt, Dave and Marmolejo, José C.

University of New Mexico Press .

9780826363510

320 pages

paperback

\$24.95

Pub Date: 3/15/2022

6.5 x 10. 183 color photos

The Mexican Chile Pepper Cookbook is the first book to explore the glories of Mexican regional cooking by focusing on this single, but endlessly variable, ingredient.

Dave DeWitt is a food historian and one of the foremost authorities in the world on chile peppers, spices, and spicy foods. He has published fifty-six books, including Chile Peppers: A Global History (UNM Press). He lives in Albuquerque, New Mexico. José C. Marmolejo owned and operated Don Alfonso Foods, a specialty outfit of Mexican delicacies in Austin, Texas. He assisted a PBS TV series production on fiery foods and appeared with Andrew Zimmern on "Bizarre Foods." Native of Mexico, he has lived in the United States and in France, where he widened his appreciation of Mexican gastronomy. He lives in Mexico City in a small house with a big, light-filled kitchen, where he hears the tamale and tortilla street vendors daily.

Discount:

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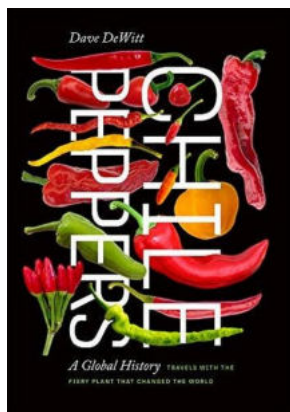
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DeWitt, Dave and Marmolejo, Jose

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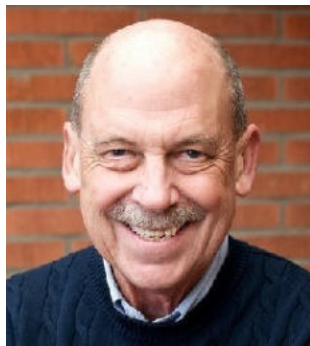
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Chile Peppers: A Global History  
DeWitt, Dave  
University of New Mexico Press .  
9780826361806  
376 pages  
paperback  
\$29.95  
Pub Date: 9/15/2020

Author picture:



Dave DeWitt, a world expert on chiles, travels from New Mexico across the Americas, Europe, Africa, and Asia chronicling the history, mystery, and mythology of chiles around the world and their abundant uses in seventy mouth-tingling recipes.

Dave DeWitt is a food historian and one of the foremost authorities in the world on chile peppers, spices, and spicy foods. He has published more than fifty books, including *Precious Cargo: How Foods from the Americas Changed the World*, which won the IACP Award for Best Culinary History. DeWitt is also the producer of the National Fiery Foods & Barbecue Show in Albuquerque, New Mexico, as well as the founder of the Scovie Awards, which recognize the best fiery foods and barbecue products in the world.

Discount:

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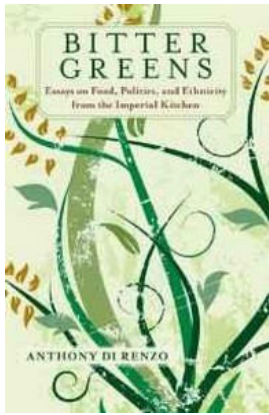
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Bitter Greens: Essays on Food, Politics, and Ethnicity from the Imperial Kitchen

Di Renzo, Anthony

SUNY Press . Excelsior Editions

9781438433189

218 pages

paperback

\$21.95

Pub Date: 3/15/2014

SUNY series in Italian/American Culture

Food-based reflections on Italian food, American culture, and globalization.

Anthony Di Renzo, a fugitive from advertising, teaches classical rhetoric and professional writing at Ithaca College. He lives in Ithaca, New York, with his wife and cats, and buys his broccoli rabe at the local farmers market.

**Discount:**

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**Distro:**

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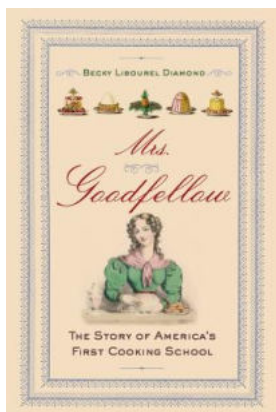
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Mrs. Goodfellow: The Story of America's First Cooking School  
Diamond, Becky Libourel  
Westholme Publishing .  
9781594163074  
288 pages  
paperback  
\$22  
Pub Date: 9/1/2018  
25 halftones. 6 x 9

Thoroughly researched and including a range of authentic recipes, Mrs. Goodfellow is a delicious exploration of the life and legacy of one of America's most influential cooks.

BECKY LIBOUREL DIAMOND is a journalist and research historian who specializes in reconstructing eighteenth- and nineteenth-century American recipes. She is the author of the bestselling *The Thousand Dollar Dinner: America's First Great Cookery Challenge* (Westholme 2015). She lives in Yardley, Pennsylvania, with her family.

Discount:

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Author location:

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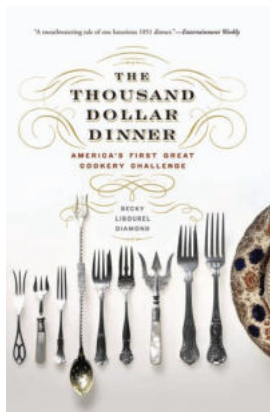
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The Thousand Dollar Dinner: America's First Great Cookery Challenge

Diamond, Becky Libourel

Westholme Publishing .

9781594162602

264 pages

paperback

\$19.95

Pub Date: September 2016

24 halftones, 6 x 9

Tells the story of a lavish seventeen-course meal prepared by a Philadelphia chef in 1851 that defeated New York's famous Delmonico's restaurant and launched a new age of American dining.

BECKY LIBOUREL DIAMOND is a journalist and research historian who specializes in reconstructing eighteenth- and nineteenth-century American recipes. She has written for the journal Table Matters and is the author of Mrs. Goodfellow: The Story of America's First Cooking School.

**Discount:**

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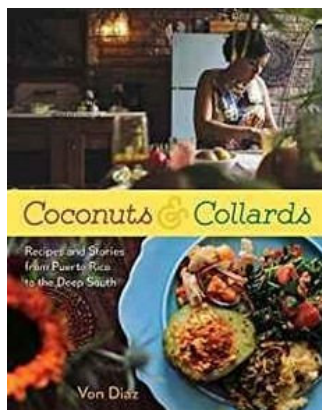
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Coconuts and Collards: Recipes and Stories from Puerto Rico to the Deep South  
Diaz, Von

University Press of Florida .

9780813056654

192 pages

hardcover

\$28

Pub Date: 3/13/2018

7 1/4 x 9 1/4. 75 color photos

Cocina criolla with contemporary southern flair. Food memoir. Inspired by her grandmother's 1962 copy of Cocina Criolla--the Puerto Rican equivalent of the Joy of Cooking.

VON DIAZ is a writer and radio producer based in New York. Her work has been featured on NPR, American Public Media, StoryCorps, WNYC, The Splendid Table, PRI's The World, The Kitchn, and BuzzFeed.

Discount:

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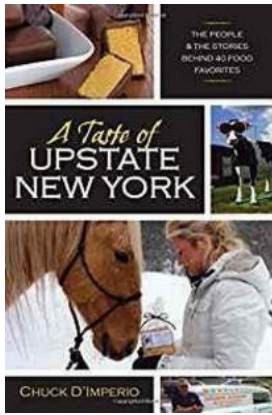
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A Taste of Upstate New York: The People and the Stories behind 40 Food Favorites

D'imperio, Chuck

Syracuse University Press .

9780815610496

288 pages

paperback

\$\$29.95

Pub Date: 04/14/15

New York State Series

In this book, D'Imperio travels across the region to discover the stories and people behind forty iconic foods of Upstate New York.

Chuck D'Imperio is the author of several books about Upstate New York. His most recent titles include Unknown Museums of Upstate New York: A Guide to 50 Treasures and Monumental New York! A Guide to 30 Iconic Memorials in Upstate New York.

Discount:

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Distro:

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Author location:

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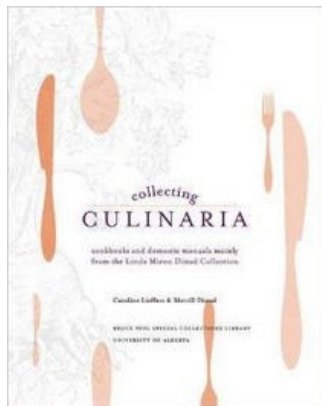
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Collecting Culinaria: Cookbooks and domestic manuals mainly from the Linda Miron Distad Collection

Distad, Merrill and Lieffers, Caroline

University of Alberta Press .

9781551953243

92 pages

paperback

\$39.95

Pub Date: 01/25/15

6.5 x 8.

Catalogue featuring cookbooks and household guides, as well as manuscript cookbooks, dietetics, and health.

The late Linda Miron Distad was an avid cook and a noted hostess. Merrill Distad, now retired, was associate University Librarian for Research and Special Collections Services at the University of Alberta in Edmonton. Caroline Lieffers is a Reference and Collections Assistant at the University of Alberta's John W. Scott Health Sciences Library.

**Discount:**

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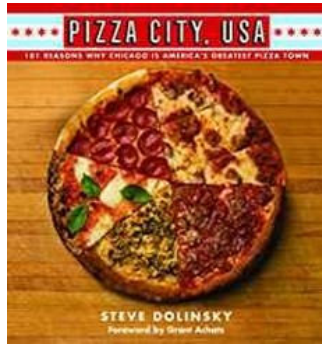
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Distad, Merrill and Lieffers, Caroline.

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Author picture:



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Pizza City, USA: 101 Reasons Why Chicago Is America's Greatest Pizza Town

Dolinsky, Steve

Northwestern University Press .

9780810137745

200 pages

paperback

\$24.95

Pub Date: 9/15/2018

122 color images

Expertly written, thoroughly researched, and finely detailed, you will learn more about pizza in Chicago than you ever thought possible.

STEVE DOLINSKY is a Chicago-based food reporter. He appears regularly on Chicago's WLS-TV as the Hungry Hound and is a regular contributor to National Public Radio's daily program The World. He is also a regular feature writer for the Chicago Tribune, has won twelve James Beard Awards, and cohosts The Feed Podcast with celebrity chef Rick Bayless.

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Dolinsky, Steve.jpg

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Author picture:



Discount:

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Author location:

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author pic filename:

Dolinsky, Steve.jpg

logo filename:

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Listing:

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The Ultimate Chicago Pizza Guide: A History of Squares & Slices in the Windy City

Dolinsky, Steve

Northwestern University Press .

9780810144286

304 pages

paperback

\$24.95

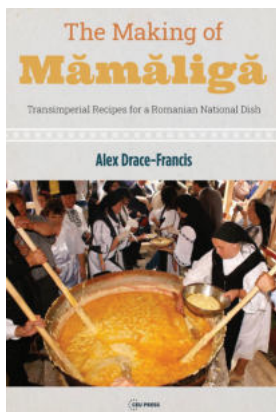
Pub Date: 10/15/2021

244 color images

The Ultimate Chicago Pizza Guide is your comprehensive guide to the history of the styles, locales, and people that make the Windy City a prime destination for slices and pies.

STEVE DOLINSKY is a Chicago-based food reporter. For seventeen years, he made weekly appearances on Chicago's WLS-TV (ABC 7) as the "Hungry Hound." He's contributed to Public Radio International's daily program The World, the Chicago Tribune, and Canada's Globe and Mail. Dolinsky is also the host and producer of the Pizza City podcast, cofounder of Pizza City USA Tours in Chicago, and a regional Academy Chair for The World's 50 Best Restaurants. He has won thirteen James Beard Awards for his TV, radio, and podcast work.

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The Making of Mamaliga: Transimperial Recipes for a Romanian National Dish

Drace-Francis, Alex

Central European University Press .

9789633865835

220 pages

hardcover

\$65

Pub Date: 9/30/2022

20 illustrations, 2 charts, 2 tables, 8 maps.

Mămăligă, maize porridge or polenta, is a universally consumed dish in Romania and a prominent national symbol. But its unusual history has rarely been told. Alex Drace-Francis surveys the arrival and spread of maize cultivation in Romanian lands from Ottoman times to the eve of the First World War, and also the image of mămăligă in art and popular culture.

Alex Drace-Francis is Associate Professor of Modern European Cultural History at the University of Amsterdam.

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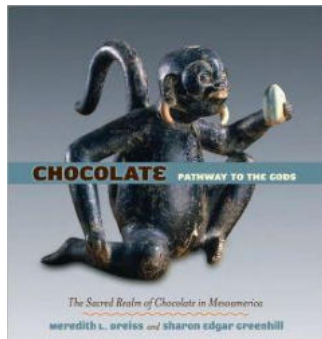
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Chocolate - Pathway to the Gods: The Sacred Realm of Chocolate in Mesoamerica

Dreiss, Meredith L. and Greenhill, Sharon Edgar

University of Arizona Press .

9780816524648

208 pages

hardcover

\$30

Pub Date: 10/1/2008

Author picture:



Chocolate: Pathway to the Gods takes readers on a journey through 3,000 years of the history of chocolate. It is a trip filled with surprises. And it is a beautifully illustrated tour, featuring 132 vibrant color photographs and a captivating sixty-minute DVD documentary.

Meredith L. Dreiss is a research fellow at the Texas Archaeological Research Laboratory at the University of Texas at Austin. Her company, ArcheoProductions, Inc., develops and produces anthropology-related educational and entertainment projects. Sharon Edgar Greenhill has more than twenty years of experience in the fields of architecture, museum design, and historic preservation in the United States and Mexico.

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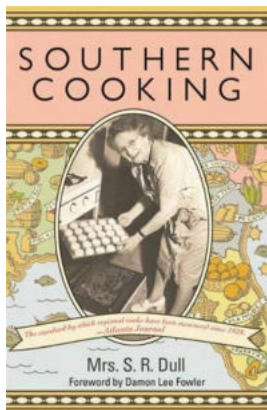
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Greenhill, Sharon Edgar.jpg

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Southern Cooking  
Dull, S. R.  
University of Georgia Press .  
9780820350547  
456 pages  
paperback  
\$26.95  
Pub Date: 10/15/2016  
1 b&w photo, 35 figures

An iconic collection of southern home-cooking recipes.

S. R. DULL (1863-1964) was the longtime editor of the home economics page of the Atlanta Journal. Her achievements during her 100 years include organizing the first departments of home economics in Georgia schools and colleges, conducting cooking schools throughout the South, and promoting locally grown products throughout the country.

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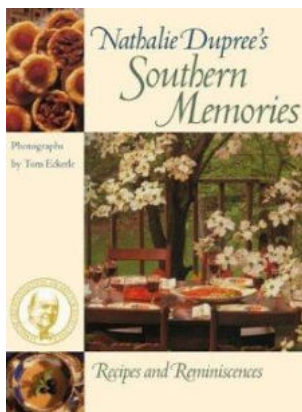
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Dull, S R.jpg

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Nathalie Dupree's Southern Memories: Recipes and Reminiscences

Dupree, Nathalie

University of Georgia Press .

9780820326016

224 pages

paperback

\$25.95

Pub Date: 4/5/2004

Photographs by Tom Eckerle. 100 photos

For years, television host and author Nathalie Dupree has led the renaissance of Southern cooking, bringing the best of the region's fare to the rest of the country. Now available in paperback for the first time, Nathalie Dupree's Southern Memories is the culmination of her lasting love affair with Southern food and Southern living.

NATHALIE DUPREE is a recipient of the Cordon Bleu Advanced Certificate. She has hosted more than three hundred top-rated television cooking shows on PBS, the Learning Channel, Star TV, and the Food Network. She founded Rich's Cooking School in 1972 and has taught more than ten thousand students around the world. She is the author of eleven cookbooks, including New Southern Cooking and Nathalie Dupree's Southern Memories (both Georgia) and her most recent, Mastering the Art of Southern Cooking. She lives in Charleston, South Carolina, with her husband, Jack Bass.

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New Southern Cooking  
Dupree, Nathalie  
University of Georgia Press .  
9780820326306  
368 pages  
paperback  
\$25.95  
Pub Date: 4/5/2004

Author picture:

Many of the dishes prepared on New Southern Cooking with Nathalie Dupree (the fifty-five-part television series that has aired on PBS, the Learning Channel, and Star TV) are included, and a great many more: dishes simple or elaborate, dishes for a weekday meal or a multicourse feast, dishes such as a timeless, crumbly, melt-in-the-mouth biscuit or a tantalizing Grilled Duck with Muscadine Sauce.

NATHALIE DUPREE is a recipient of the Cordon Bleu Advanced Certificate. She has hosted more than three hundred top-rated television cooking shows on PBS, the Learning Channel, Star TV, and the Food Network. She founded Rich's Cooking School in 1972 and has taught more than ten thousand students around the world. She is the author of eleven cookbooks, including New Southern Cooking and Nathalie Dupree's Southern Memories (both Georgia) and her most recent, Mastering the Art of Southern Cooking. She lives in Charleston, South Carolina, with her husband, Jack Bass.

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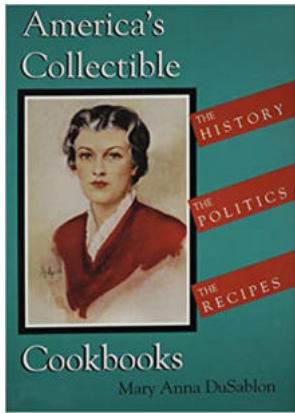
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Americas Collectible Cookbooks  
Dusablon, Mary Anna  
Ohio University Press .  
9780821410776

paperback  
\$19.95  
Pub Date:

logo:



America's Collectible Cookbooks is a wonderful concoction of gossipy morsels and serious reflection about cookbooks and cookbook authors.

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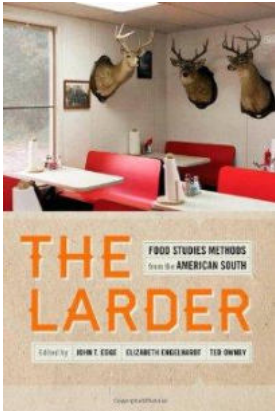
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The Larder: Food Studies Methods from the American South  
Edge, John T. / Engelhardt, Elizabeth S. D. / Ownby, Ted / Milam, Sara Camp  
(editors)

University of Georgia Press .

9780820345550

400 pages

paperback

\$26.95

Pub Date: 10/15/2013

Southern Foodways Alliance Studies in Culture, People, and Place Series

The sixteen essays in The Larder argue that the study of food does not simply help us understand more about what we eat and the foodways we embrace.

JOHN T. EDGE is the director of the Southern Foodways Alliance at the University of Mississippi. He is the author or editor of more than a dozen books, including the foodways volume of The New Encyclopedia of Southern Culture.

Elizabeth S. D. Engelhardt (Editor)

ELIZABETH S. D. ENGELHARDT is a professor of American studies and women's and gender studies at the University of Texas, Austin and is the chair of the Department of American Studies. She is the author of A Mess of Greens: Southern Gender and Southern Food (Georgia) and The Tangled Roots of Feminism, Environmentalism, and Appalachian Literature. TED OWNBY is a professor of history and southern studies at the University of Mississippi and is the director of the Center for the Study of Southern Culture. He is the author of American Dreams in Mississippi: Consumers, Poverty, and Culture, 1830-1998 and Subduing Satan: Religion, Recreation, and Manhood in the Rural South, 1865-1920. SARA CAMP MILAM is the Southern Foodways Alliance's managing

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This is the Plate: Utah Food Traditions  
Edison, Carol A. / Eliason, Eric A. / McNeill, Lynne S. (editors)  
University of Utah Press .  
9781607817406  
450 pages  
paperback  
\$34.95  
Pub Date: 2/28/2020  
8.5 x 9.5. 147 color illustrations

Explores the cultural dimensions of foodways in Utah.

Carol A. Edison retired as director of the Folk Arts Program of the Utah Arts Council in 2011. Edison is a recipient of the American Folklore Society's Benjamin A. Botkin Prize for lifetime achievement in public folklore. Eric A. Eliason is professor of English at Brigham Young University and specializes in folklore. His books include: The J. Golden Kimball Stories; Wild Games: Hunting and Fishing Traditions in North America (with Dennis Cutchins) and Latter-day Lore: Mormon Folklore Studies (with Tom Mould). Lynne S. McNeill is assistant professor of folklore in the English Department at Utah State University. She is author of the popular textbook Folklore Rules, co-editor of Slender Man is Coming: Creepypasta and Contemporary Legends on the Internet.

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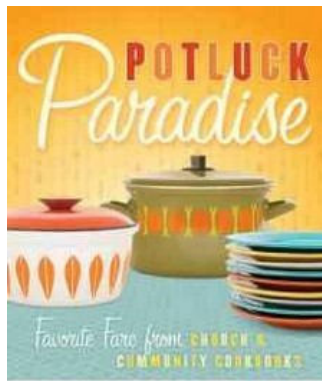
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Edison, Carol A. / Eliason, Eric A. /

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Potluck Paradise: Favorite Fare from Church and Community Cookbooks  
Eighmey, Rae Katherine / Miller, Debbie / Wood, Dave  
Minnesota Historical Society Press .

9780873516259

184 pages

paperback

\$16.95

Pub Date: 11/1/2008

Author picture:

Foodies Rae Katherine Eighmey and Debbie Miller combed through hundreds of folksy cookbooks--often spiral-bound or homemade --compiled by groups around the Midwest. Then they tested hundreds of the most popular recipes before winnowing the list to 125 of the tastiest crowd-pleasing dishes.

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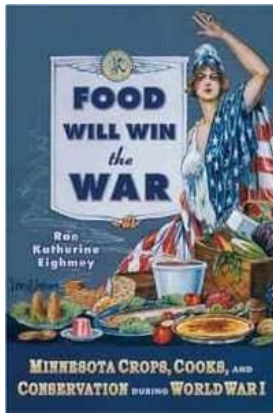
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Food Will Win the War: Minnesota Crops, Cooks, and Conservation during World War I

Eighmey, Rae Katherine

Minnesota Historical Society Press .

9780873517188

272 pages

paperback

\$19.95

Pub Date: 2/1/2010

Food historian Rae Katherine Eighmey engages readers with wide research and recipes drawn from rarely viewed letters, diaries, recipe books, newspaper accounts, government pamphlets, and public service fliers.

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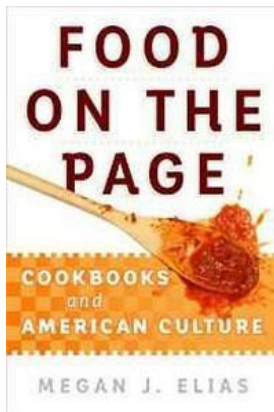
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Food on the Page: Cookbooks and American Culture  
Elias, Megan J.  
University of Pennsylvania Press .  
9780812249170  
296 pages  
hardcover  
\$34.95  
Pub Date: 6/7/2017  
6 x 9. 10 illus

A historical look at how cookbooks are used by regular Americans and what they said about food culture. Author is well-known in food writing circles.

Megan J. Elias is Director of Online Courses at the Gilder Lehrman Institute of American History. She is author of numerous books, including Stir It Up: Home Economics in American Culture.

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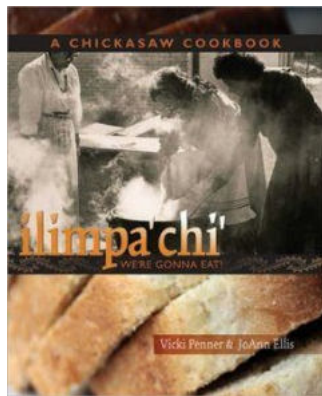
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Ilimpa'chi' (We're Gonna Eat!): A Chickasaw Cookbook

Ellis, JoAnn and Penner, Vicki May

University of Oklahoma Press . Chickasaw Press

9781935684039

160 pages

hardcover

\$30

Pub Date: 11/15/2011

8 x 10. 40 color and b&w illus.

Well-known Chickasaw cooks JoAnn Ellis and Vicki Penner share more than forty recipes, accompanied by scenes from their lives spent cooking, eating, and growing up around foods prepared in Chickasaw kitchens and over outdoor cooking fires.

JoAnn Ellis is a fluent speaker of Chikashshanompa', a specialist in the Chickasaw Language department, and an instructor for its Master/Apprentice Program. She is also Adjunct Professor of Chickasaw Language at East Central University in Ada, Oklahoma. Vicki May Penner (Chickasaw-Cherokee) holds a master's degree in education, is a graduate of the Chickasaw Language Master/Apprentice Program, and spent twenty-five years in education, including the Chickasaw Language department. She is retail manager at the Chickasaw Cultural Center in Sulphur, Oklahoma.

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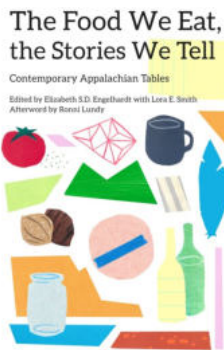
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The Food We Eat, the Stories We Tell: Contemporary Appalachian Tables

Engelhardt, Elizabeth S. D. and Smith, Lora E.

Ohio University Press .

9780821423929

182 pages

paperback

\$22.95

Pub Date: 10/15/2019

New Approaches to Appalachian Studies Series

Diverse contributors show us that contemporary Appalachian tables offer new ways into understanding past, present, and future American food practices.

Elizabeth S. D. Engelhardt is John Shelton Reed Distinguished Professor of Southern Studies in the department of American studies at the University of North Carolina, Chapel Hill. Her family roots in western North Carolina extend back to the 1700s. Among her publications are *A Mess of Greens: Southern Gender and Southern Food*, *The Tangled Roots of Feminism, Environmentalism, and Appalachian Literature*, and *The Larder: Food Studies Methods from the American South* (edited with John T. Edge and Ted Ownby). Lora E. Smith directs the Appalachian Impact Fund, a social impact investment fund focused on economic transition and opportunity in Eastern Kentucky. Smith is a founding member of the Appalachian Food Summit and a writer whose work has appeared in *Gravy*, the *New York Times*, *PUNCH*, and NPR's *The Salt*. In 2015, Lora accepted the John Egerton Prize from the Southern Foodways Alliance for her work with the Appalachian Food Summit and supporting local agriculture movements in Central Appalachia.

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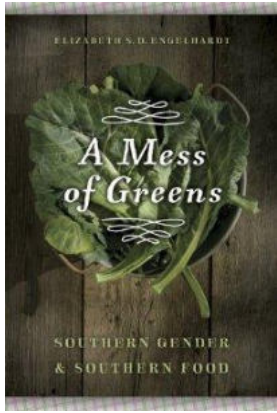
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A Mess of Greens: Southern Gender and Southern Food

Engelhardt, Elizabeth S. D.

University of Georgia Press .

9780820340371

248 pages

paperback

\$26.95

Pub Date: 9/25/2011

Combining the study of food culture with gender studies and using perspectives from historical, literary, environmental, and American studies, Elizabeth S. D. Engelhardt examines what southern women's choices about food tell us about race, class, gender, and social power.

ELIZABETH S. D. ENGELHARDT is a professor of American studies and women's and gender studies at the University of Texas, Austin and is the chair of the Department of American Studies. She is the author of *A Mess of Greens: Southern Gender and Southern Food* (Georgia) and *The Tangled Roots of Feminism, Environmentalism, and Appalachian Literature*.

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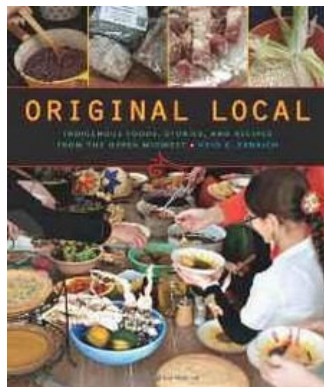
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Original Local: Indigenous Foods, Stories, and Recipes from the Upper Midwest  
Erdrich, Heid E.

Minnesota Historical Society Press .

9780873518949

224 pages

paperback

\$19.95

Pub Date: 11/1/2013

Author picture:

The innovative recipes collected here--from Ramp Kimchi to Three Sisters Salsa, from Manoomin Lasagna to Venison Mole Chili--will inspire home cooks not only to make better use of the foods all around them but also to honor the storied heritage they represent.

Author of the 2012 collection Cell Traffic: New and Selected Poems and Winner of the 2009 Minnesota Book Award for her poetry collection National Monuments, Heid E. Erdrich also co-edited Sister Nations: Native American Women on Community. Her first play, Curiosities, was produced by Pangea World Theater in 2010. She is Ojibwe, enrolled at Turtle Mountain. Heid grew up in Wahpeton, North Dakota and attended Dartmouth College and Johns Hopkins University. Heid has worked in education and in community for twenty years teaching writing, lecturing on Native American literature, on language recovery, and on visual art. She is a frequent visiting author and project scholar for colleges, universities, libraries and art and cultural centers. She has curated over a dozen visual art exhibits in recent years. Currently, Heid directs Wiigwaas Press, an Ojibwe language publisher, and she is at work on a cookbook from the indigenous foods movement.

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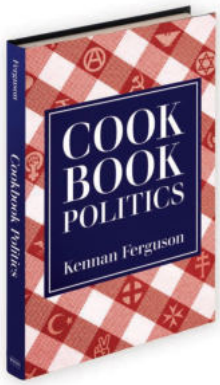
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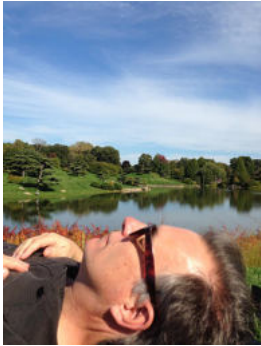
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Cookbook Politics  
Ferguson, Kennan  
University of Pennsylvania Press .  
9780812252262  
184 pages  
hardcover  
\$29.95  
Pub Date: 5/1/2020  
5 1/2 x 8 1/2.

How cookbooks actually replicate and reinforce political boundaries and barriers. "Tell me what you eat and I will tell you what you are," Jean Anthelme Brillat-Savarin famously wrote. The genre of the cookbook, Kennan Ferguson writes, can not only reify cultural and social norms, but signal aspirations to them as well. Author is a political scientist and a cookbook collector.

Kennan Ferguson is Professor of Political Science at the University of Wisconsin, Milwaukee. He is author and editor of numerous books including All in the Family: On Community and Incommensurability and The Politics of Judgment: Aesthetics, Identity, and Political Theory.

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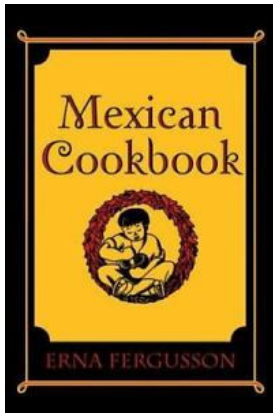
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Mexican Cookbook  
Fergusson, Erna  
University of New Mexico Press .  
9780826300355  
128 pages  
paperback  
\$14.95  
Pub Date: 1969  
5.38 x 8

When it was first published in 1934, Erna Fergusson's Mexican Cookbook made authentic Mexican recipes accessible to cooks nationwide--including celebrated favorites such as enchiladas, chile rellenos, and carne adovada, as well as the simple, rustic foods traditionally prepared and served in New Mexican homes.

Erna Fergusson (1888-1964) wrote widely on New Mexican themes and helped create tourism in the Southwest with her Indian Detours business.

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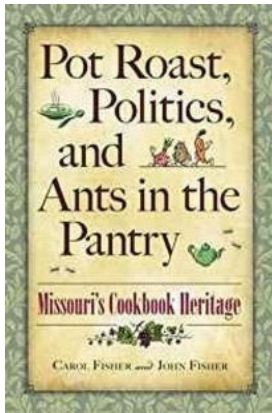
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Pot Roast, Politics, and Ants in the Pantry: Missouri's Cookbook Heritage  
Fisher, Carol and Fisher, John C.  
University of Missouri Press .  
9780826217912  
248 pages  
paperback  
\$19.95  
Pub Date: 5/9/2008

Pot Roast, Politics, and Ants in the Pantry, a treasure trove of anecdotes and nuggets of historical information about cookery in the Show-Me State, draws from more than 150 publications to reveal Missouri's cookbook heritage and to deliver a generous sampling of recipes.

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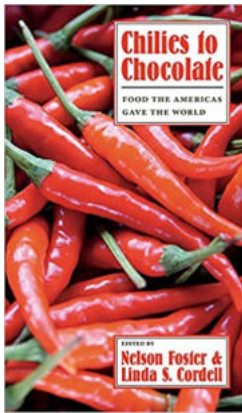
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Chilies to Chocolate  
Foster, Nelson and Cordell, Linda S. (editors)  
University of Arizona Press .  
9780816513246  
191 pages  
paperback  
\$15.95  
Pub Date: 7/1/1992

Author picture:



Chilies to Chocolate traces the biological and cultural history of some New World crops that have worldwide economic importance. Drawing on disciplines as diverse as anthropology, ethnobotany, and agronomy, it focuses on the domestication and use of these plants by native peoples and their dispersion into the fields and kitchens of the Old World: tomatoes to Italy, chili peppers throughout Asia, cacao wherever a sweet tooth craves chocolate.

Linda S. Cordell is Professor Emerita at the University of Colorado, Boulder, a senior scholar at the School for Advanced Research on the Human Experience in Santa Fe, and an external faculty member at the Santa Fe Institute.

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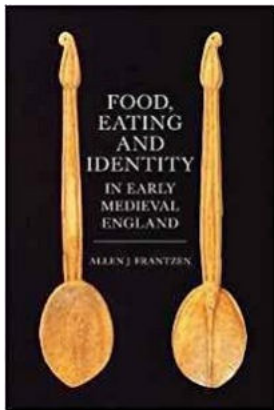
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Cordell, Linda S.jpg

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Food, Eating and Identity in Early Medieval England

Frantzen, Allen J.

Boydell & Brewer . Boydell Press

9781783272457

304 pages

paperback

\$25.95

Pub Date: 4/1/2017

Anglo-Saxon Studies. 7 b/w illus. 23.4 x 15.6

A fresh approach to the implications of obtaining, preparing, and consuming food, concentrating on the little-investigated routines of everyday life.

Allen J. Frantzen is an American medievalist with a specialization in Old English literature. Since retiring from Loyola University Chicago, he has been an emeritus professor.

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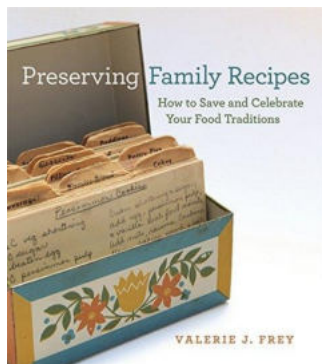
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**Preserving Family Recipes: How to Save and Celebrate Your Food Traditions**

Frey, Valerie J.

University of Georgia Press .

9780820330631

304 pages

paperback

\$26.95

Pub Date: 11/1/2015

**Author picture:**



This book is a guide for gathering, adjusting, supplementing, and safely preserving family recipes and for interviewing relatives, collecting oral histories, and conducting kitchen visits to document family food traditions from the everyday to special occasions.

VALERIE J. FREY is a writer, archivist, and an educational consultant. She lives in Athens, Georgia.

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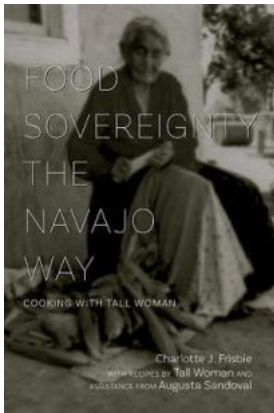
Frey, Valerie J.jpg

**logo filename:**

logo u of georgia press.jpg



**Image:**



**Author picture:**



**Listing:**

**logo:**



Food Sovereignty the Navajo Way: Cooking with Tall Woman  
Frisbie, Charlotte J.

University of New Mexico Press .

9780826358875

384 pages

paperback

\$34.95

Pub Date: 4/1/2018

With Recipes by Tall Woman and assistance from Augusta Sandoval. 6 × 9. 45  
halftones

Charlotte J. Frisbie documents the traditional foods and recipes of a Navajo  
woman and her family over almost a century.

Charlotte J. Frisbie is a professor emerita of anthropology at Southern Illinois  
University, Edwardsville. Her earlier works include Tall Woman: The Life Story of  
Rose Mitchell, a Navajo Woman c. 1874–1977 and Navajo Blessingway Singer:  
The Autobiography of Frank Mitchell, 1881–1967.

**Discount:**

0.45

**Distro:**

Longleaf

**Group:**

Wilcher

**Author location:**

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9780826358875.jpg

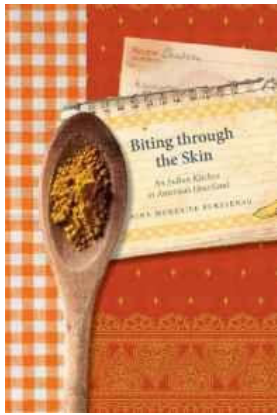
**author pic filename:**

Frisbie, Charlotte J.jpg

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Listing:

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Biting through the Skin: An Indian Kitchen in America's Heartland

Furstenau, Nina Mukerjee

University of Iowa Press .

9781609381851

192 pages

paperback

\$19

Pub Date: 9/1/2013

Author picture:



Nina Furstenau is first generation Indian-American. She's a native of Bengal but grew up in Pittsburg, Kansas in the 1960's and 70's. While her family made every effort to assimilate outwardly, inside the confines of their own home they continued to cling to their Bengali heritage. The most obvious demonstration of this was their preparation and enjoyment of native dishes.

Born in Thailand to Indian parents, Nina Mukerjee Furstenau grew up in Kansas, served in the Peace Corps in Tunisia, and founded a publishing company with her husband. Now a journalist and food writer based in Fayette, Missouri, she also teaches journalism at the University of Missouri.

Discount:

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Distro:

CDC

Group:

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Author location:

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9781609381851.jpg

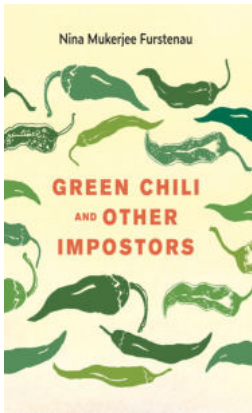
author pic filename:

Furstenau, Nina Mukerjee.jpg

logo filename:

logo u of iowa press.jpg

**Image:**



**Author picture:**



**Listing:**

**logo:**



Green Chili and Other Impostors  
Furstenau, Nina Mukerjee  
University of Iowa Press .  
9781609387983  
240 pages  
paperback  
\$17  
Pub Date: 11/1/2021  
FoodStory. 18 b&w figures

Follow a food trail and you'll find yourself crisscrossing oceans. Join Nina Mukerjee Furstenau in Green Chili and Other Impostors as she picks through lost tastes with recipes as codes to everything from political resistance to comfort food and much more. Not a cookbook, but does contain 44 recipes.

Nina Mukerjee Furstenau is author of Biting through the Skin: An Indian Kitchen in America's Heartland (Iowa, 2013), winner of the 2014 M. F. K. Fisher Grand Prize for Excellence in Culinary Writing. She lives in Columbia, Missouri.

**Discount:**

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**Group:**

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**Author location:**

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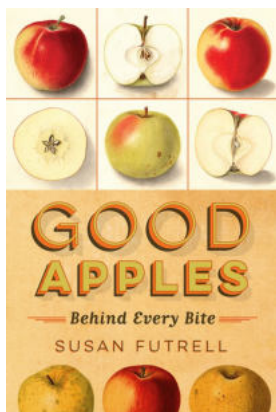
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Furstenau, Nina Mukerjee.jpg

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Good Apples: Behind Every Bite

Futrell, Susan

University of Iowa Press .

9781609384821

262 pages

paperback

\$20

Pub Date: 9/1/2017

12 figures, 6 x 9 inches

'Susan Futrell weaves apple history, labor, production, and marketing issues around the frustrations, never-ending work, and unpredictable climate that apple growers cope with, sustained often only by passion and hope.

Susan Futrell has worked in marketing and food distribution for over thirty-five years. She currently works for the nonprofit Red Tomato. Susan lives in Iowa City, Iowa.

Discount:

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Author location:

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9781609384821.jpg

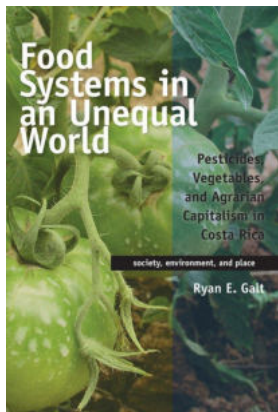
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Futrell, Susan.jpg

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Author picture:



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Food Systems in an Unequal World: Pesticides, Vegetables, and Agrarian Capitalism in Costa Rica

Galt, Ryan E.

University of Arizona Press .

9780816536542

304 pages

paperback

\$35

Pub Date: 01/24/2017

Society, Environment, and Place

Food Systems in an Unequal World examines the agrochemical-dependent agriculture of Costa Rica and how its uneven regulation in export versus domestic markets affects Costa Rican vegetable farmers

RYAN E. GALT is Associate Professor of Agricultural Sustainability and Society, Department of Human Ecology, Community and Regional Development Unit at UC Davis.

Discount:

0.40

Distro:

CDC

Group:

Wilcher

Author location: Davis CA

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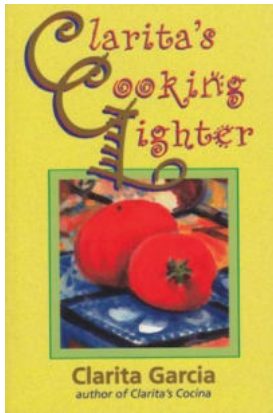
author pic filename:

Galt, Ryan E.jpg

logo filename:

logo u of arizona press.jpg

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Author picture:

Listing:

Clarita's Cooking Lighter  
Garcia, Clarita  
University Press of Florida .  
9780942084825  
333 pages  
paperback  
\$19.95  
Pub Date: 1/1/1997  
6 x 8

logo:



Cooking lighter, healthful cuisine is rapidly becoming prevalent in the American lifestyle.

Discount:

0.45

Distro:

UPF

Group:

BRG

Author location:

image filename:

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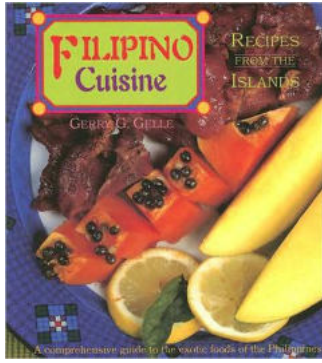
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Garcia, Clarita.jpg

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**Image:**



**Listing:**

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Filipino Cuisine: Recipes from the Islands  
Gelle, Gerry  
Museum of New Mexico Press .  
9780890135136  
280 pages  
paperback  
\$29.95  
Pub Date: 12/1/1997

**Author picture:**

A comprehensive presentation is given of all the regional styles of cooking from the island nation of the Philippines.

Gerry G. Gelle is a second-generation Filipino American who has dedicated himself to preserving Filipino cuisine.

**Discount:**

0.43

**Distro:**

CDC

**Group:**

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**Author location:**

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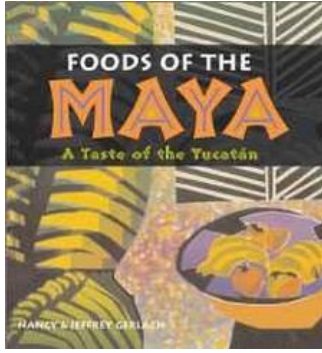
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Gelle, Gerry.jpg

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logo museum of new mexico press.

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Foods of the Maya: A Taste of the Yucatán  
Gerlach, Nancy and Gerlach, Jeffrey  
University of New Mexico Press .  
9780826328762  
128 pages  
paperback  
\$18.95  
Pub Date: 2002  
8.13 x 9

Foods of the Maya provides handy background and travel information about the region and some of its ruins before dipping into the ninety-one recipes included here, organized according to meal course.

Nancy Gerlach is a registered dietitian, editor, and writer. Jeffrey Gerlach is a writer and photographer.

Discount:

0.45

Distro:

Longleaf

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Author location:

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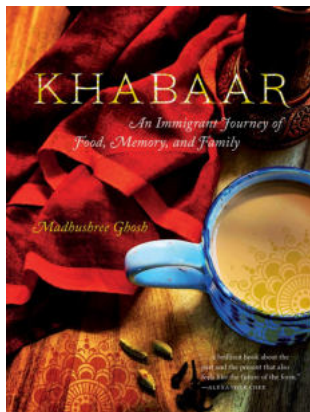
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Author picture:



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Khabaar: An Immigrant Journey of Food, Memory, and Family

Ghosh, Madhushree

University Of Iowa Press .

9781609388232

212 pages

paperback

\$19.95

Pub Date: 4/4/2022

FoodStory. 11 color photos, 4 b&w photos.

Khabaar is a food memoir and personal narrative that braids the global journeys of South Asian food through immigration, migration, and indenture.

Madhushree Ghosh works in oncology diagnostics, and is a social justice activist. Her work has been awarded a Notable Mention in Best American Essays in Food Writing and a Pushcart Prize nomination. She lives in San Diego, California.

Discount:

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Author location:

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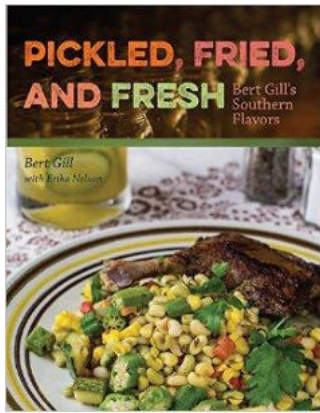
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Ghosh, Madhushree.jpg

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Pickled, Fried, and Fresh: Bert Gill's Southern Flavors

Gill, Bert (with Erika Nelson)

University Press of Florida .

9780813061481

208 pages

Paper Over Board

\$26.95

Pub Date: 9/25/2015

60 color photos. 7.25 x 9.25

Author picture:



A pioneer in the local food movement shares his southern kitchen and bold recipes. Really Southern! Big local food advocate.

BERT GILL is chef-owner of Blue Gill Quality Foods, Mildred's Big City Food, and New Deal Café in Gainesville, Florida. ERIKA NELSON teaches at Jordan Glen School. The Gills and the Nelsons are longtime family friends and together they enjoy many of Bert's amazing creations.

Discount:

0.45

Distro:

UPF

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Author location:

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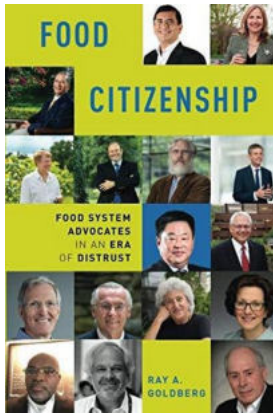
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Gill, Bert.jpg

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Food Citizenship: Food System Advocates in an Era of Distrust

Goldberg, Ray A.

Oxford University Press .

9780190871819

344 pages

paperback

\$33.95

Pub Date: 7/5/2018

Author picture:

The global food system is the largest segment of the world's economy. As agribusiness-studies pioneer Ray Goldberg suggests, it is also the largest health system on the planet.

Ray A. Goldberg is the George M. Moffett Professor of Agriculture and Business, Emeritus at Harvard University. He is the pioneer of the field of agribusiness, and for 60 years he has studied the people and firms who are making a difference around the food system.

Discount:

0.40

Distro:

OUP

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Redsides

Author location:

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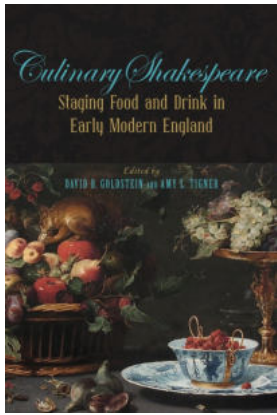
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Goldberg, Ray A.jpg

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Author picture:

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penn state university press

Culinary Shakespeare: Staging Food and Drink in Early Modern England  
Goldstein, David B. and Tigner, Amy L. (editors)

Penn State University Press .

9780271092126

350 pages

paperback

\$34.95

Pub Date: 11/1/2021

6 × 9. Medieval & Renaissance Literary Studies Series

new in paperback - Culinary Shakespeare, the first collection devoted solely to the study of food and drink in Shakespeare's plays, reframes questions about cuisine, eating, and meals in early modern drama.

Discount:

0.40

Distro:

Penn State

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BRG

Author location:

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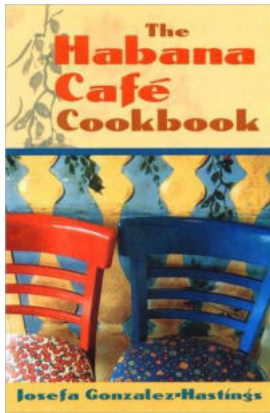
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Goldstein, David B and Tigner, Amy

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Habana Café Cookbook  
Gonzalez-Hastings, Josefa  
University Press of Florida .  
9780813027371  
128 pages  
paperback  
\$19.95  
Pub Date: 6/30/2004

20 color photos, 10 b&w photos, glossary, index. 6.125 x 8.5

The Habana Cafe's list of 'Bests' began in 1997, soon after the Cuban family restaurant opened its doors on Florida's Gulf Coast and served its first steaming platters of homemade picadillo, arroz con pollo, and lechon asado--a mouth-watering dish of roasted pork seasoned with fresh garlic, oregano, white wine, and bay leaves and topped with grilled onions.

Josefa Gonzalez-Hastings is head chef and owner of the Habana Cafe in Gulfport, Florida.

Discount:

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Distro:

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Author location:

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Gonzalez-Hastings, Josefa.jpg

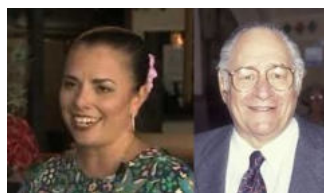
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The Columbia Restaurant Spanish Cookbook - Anniversary Edition

Gonzmart, Adela Hernandez and Pacheco, Ferdie

University Press of Florida .

9780813066479

324 pages

hardcover

\$24.95

Pub Date: 3/10/2020

6.125 x 9.25.

An anniversary edition cookbook from the best restaurant in Tampa. Out of secrets and dreams and romance, Adela Hernandez Gonzmart and Ferdie Pacheco memorialize their passion for the Columbia in this narrated cookbook inspired by the nation's largest Spanish restaurant and Florida's oldest restaurant.

Adela Hernandez Gonzmart (1920-2001) was born two blocks from the Columbia Restaurant. After graduating from the Juilliard School of Music, she toured the United States and Cuba as a concert pianist. After her marriage to violinist Cesar Gonzmart, she performed with such entertainers as Liberace, Ernesto Lecuona, and Amparo Hurb.

Discount:

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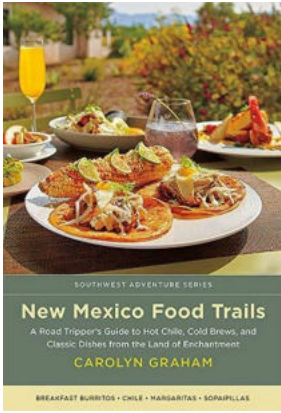
author pic filename:

Gonzmart, Adela Hernandez and

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New Mexico Food Trails: A Road Tripper's Guide to Hot Chile, Cold Brews, and Classic Dishes from the Land of Enchantment

Graham, Carolyn

University of New Mexico Press .

9780826362476

224 pages

paperback

\$21.95

Pub Date: 4/15/2021

Southwest Adventure Series. 191 color photos. 5.5 x 8

New Mexico Food Trails takes readers and road trippers on a tour of the state with their taste buds, through towns large and small, where cooks and chefs are putting their own spin on New Mexico's most famous ingredients and dishes.

Carolyn Graham has worked for more than twenty-five years in the publishing industry, most recently as the CEO of New Mexico Magazine. Author of Nevada Travel-Smart, she has written extensively about Southwestern travel, culture, and people throughout her career. She lives with her family in Santa Fe, New Mexico.

Discount:

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Distro:

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Author location:

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Graham, Carolyn.jpg

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Dining on the B&O: Recipes and Sidelights from a Bygone Age

Greco, Thomas J. and Spence, Karl D.

Johns Hopkins University Press .

9780801893230

208 pages

hardcover

\$36.95

Pub Date: 11/20/2009

16 color illustrations, 25 halftones

Captivated by the romance of the subject, Thomas J. Greco and Karl D. Spence combine many of the B&O's best recipes with historical photos to capture the elegance and charm of the dining car experience.

Thomas J. Greco worked for 13 years on the Missouri Pacific Railroad. Karl D. Spence is a retired naval reserve commander and federal safety and health manager.

Discount:

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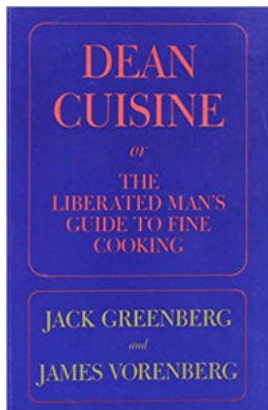
Greco, Thomas J. and Spence, Karl

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Author picture:

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Dean Cuisine, or, the Liberated Man's Guide to Fine Cooking

Greenberg, Jack and Vorenberg, James

Syracuse University Press . Sheep Meadow Press

9780935296990

182 pages

paperback

\$\$15.95

Pub Date: 1990

2 illus. 6 1/8 x 9 1/4.

Teaches cooking techniques and features recipes ranging from American and Mexican dishes to classical French and Far Eastern offerings

Discount:

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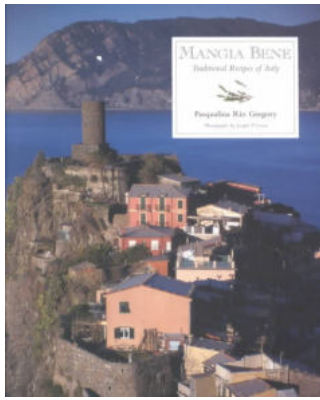
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**Author picture:**

**Listing:**

**logo:**



**Mangia Bene: Traditional Recipes of Italy**

Gregory, Pasqualina Rio

Syracuse University Press .

9780964347793

448 pages

paperback

\$35

Pub Date: 2002

Photographs by Joseph P. Costa

What Pasqualina Gregory did not inherit from her family's rich tradition of Italian cooking, she learned from living and travelling in Italy, sampling foods, conversing with cooks and collecting recipes.

**Discount:**

0.40

**Distro:**

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**Group:**

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**Author location:**

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Gregory, Pasqualina Rio.jpg

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Food Chains  
Hansen, Grace  
North Star Editions .  
9781644942673  
24 pages  
paperback  
\$7.95  
Pub Date: 1/1/2020  
Ages 6 to 7

Author picture:

This title explains what a food chain is and the major players in it, like producers, consumers, and decomposers. T

Discount:

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Distro:

North Star

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Wilcher

Author location:

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Hansen, Grace.jpg

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Food Webs  
Hansen, Grace  
North Star Editions .  
9781644942680  
24 pages  
paperback  
\$7.95  
Pub Date: 1/1/2020  
Ages 6 to 7

Author picture:

This title shows how the many food chains in an ecosystem come together and overlap to create food webs. This title explains what a food chain and food web is and the major players that make them, like producers, consumers, and decomposers.

Discount:

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North Star

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Author location:

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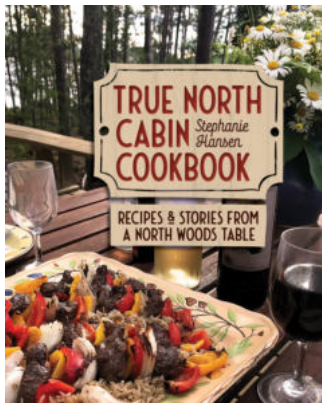
author pic filename:

Hansen, Grace.jpg

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Author picture:



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True North Cabin Cookbook: Recipes and Stories from a North Woods Table  
Hansen, Stephanie

Minnesota Historical Society Press .

9781681342351

224 pages

hardcover paper over boards

\$29.95

Pub Date: 9/6/2022

145 color photos

Celebrate summer days with seasonal foods and cherished tales of life in the northland, as the author's recipes and personal recollections transport readers to a lakeside cabin in the north woods.

Stephanie Hansen is a food writer and blogger. From chatting about local dining on FM 107.1's Weekly Dish to sharing recipes on The Jason Show to highlighting local entrepreneurs and craftspeople through the Makers of Minnesota podcast, Hansen celebrates all things Minnesota. She loves to cook; even more, she loves to eat.

Discount:

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Distro:

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Wilcher

Author location:

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9781681342351.jpg

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Hansen, Stephanie.jpg

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logo minnesota historical society

**Image:**



**Author picture:**

**Listing:**

Easy Breezy Florida Cooking  
Harris, Joy and Harris, Jack  
University Press of Florida .  
9780976055532  
101 pages  
hardcover  
\$8.95  
Pub Date: 12/1/2008  
5 x 8.

**logo:**



Joy Harris, one of Florida's best known culinarians, joins her popular WFLA radio morning anchor husband, Cracker Jack Harris, inviting you on a whirlwind tour of their favorite recipes, from traditional family faves to novel new creations.

**Discount:**

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**Distro:**

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**Group:**

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**Author location:**

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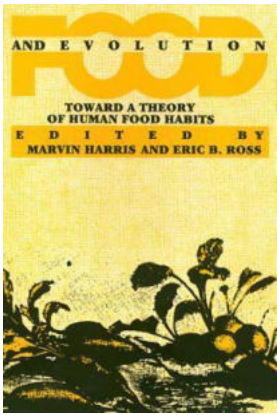
**author pic filename:**

Harris, Joy and Harris, Jack.jpg

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Food and Evolution: Toward a Theory of Human Food Habits

Harris, Marvin and Ross, Eric B. (editors)

Temple University Press .

9780877226680

646 pages

paperback

\$44.95

Pub Date:

Author picture:

An unprecedented interdisciplinary effort suggests that there is a systematic theory behind why humans eat what they eat.

Discount:

0.40

Distro:

CDC

Group:

BRG

Author location:

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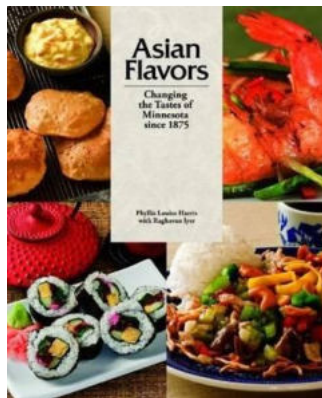
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Harris, Marvin and Ross, Eric B.jpg

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Asian Flavors: Changing the Tastes of Minnesota since 1875

Harris, Phyllis Louise and Iyer, Raghavan

Minnesota Historical Society Press .

9780873518642

256 pages

hardcover

\$34.95

Pub Date: 10/1/2012

Author picture:

It's hard to believe there was a time when you couldn't go out for Chinese food in Minnesota, but there was--until brothers and entrepreneurs Woo Yee Sing and Woo Du Sing opened their Canton Restaurant (later called John's Place) in Minneapolis in 1883. Asian Flavors includes interviews with pioneering chefs, features on beloved restaurants, stories of farmers and food businesses, and, of course, more than 150 treasured recipes that have nourished and inspired Minnesotans.

Discount:

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Author location:

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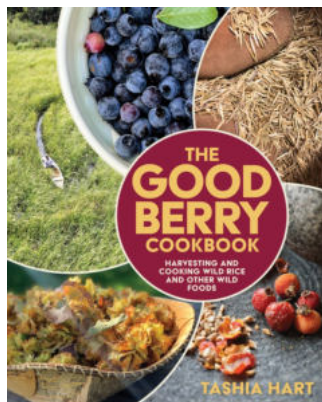
Harris, Phyllis Louise and Iyer,

logo filename:

logo minnesota historical society



Image:



Listing:

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The Good Berry Cookbook: Harvesting and Cooking Wild Rice and Other Wild Foods

Hart, Tashia

Minnesota Historical Society Press .

9781681342023

272 pages

paperback

\$24.95

Pub Date: 8/31/2021

Author picture:



Ethnobotanist Tashia Hart takes us afield to marvel at the wonder of the northland's flora and to gather the bounty that translates in her kitchen--and yours--to inspired combinations.

Tashia Hart is an all-around creative: jewelry maker, photographer, botanical artist, writer, cook. As a culinary ethnobotanist, Hart has worked with Sean Sherman, the Sioux Chef, developing recipes for his Tatanka Truck and leading foraging expeditions. Her many skills will be gathered in this book: foraging tips, botanical illustrations, field photography, and creative recipes, all highlighting local flavors that celebrate the bounty of Minnesota fields, forests, and waters. She is a member of the Red Lake Band of Anishinaabe.

Discount:

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Distro:

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Group:

Wilcher

Author location:

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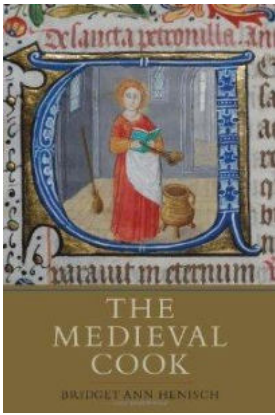
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Hart, Tashia.jpg

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Author picture:

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The Medieval Cook  
Henisch, Bridget Ann  
Boydell & Brewer . Boydell Press  
9781843838265  
256 pages  
paperback  
\$19.95  
Pub Date: 18/04/2013  
19 black and white illustrations

The figure of the medieval cook revealed, in the context of time and circumstance.

Discount:

0.40

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Author location:

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9781843838265.jpg

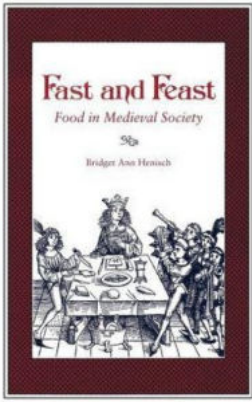
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penn state university press

Fast and Feast: Food in Medieval Society  
Henisch, Bridget Ann  
Penn State University Press .  
9780271004242  
288 pages  
paperback  
\$32.95  
Pub Date: 3/28/1977  
6 x 9. 46 illustrations

An engagingly written and fully illustrated book on medieval attitudes toward food, its preparation and presentation.

Bridget Ann Henisch is author of Medieval Armchair Travels and Cakes and Characters, and co-author of The Photographic Experience, 1839-1914 (Penn State).

**Discount:**

0.40

**Distro:**

Penn State

**Group:**

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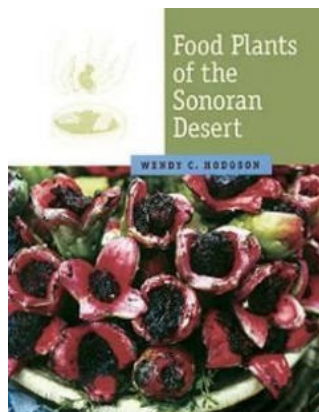
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Henisch, Bridget Ann.jpg

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Author picture:

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Food Plants of the Sonoran Desert

Hodgson, Wendy C.

University of Arizona Press .

9780816532834

332 pages

paperback

\$45

Pub Date: Now Available

8.5 x 11

Food Plants of the Sonoran Desert includes not only plants such as gourds and legumes but also unexpected food sources such as palms, lilies, and cattails, all of which provided nutrition to desert peoples.

Wendy C. Hodgson is a research botanist and herbarium curator at the Desert Botanical Garden in Phoenix.

Discount:

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Distro:

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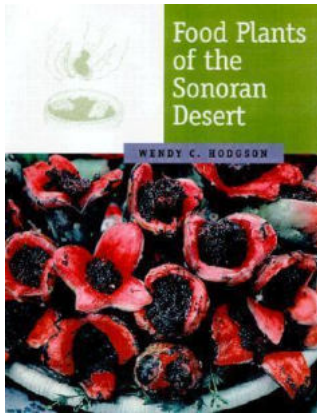
author pic filename:

Hodgson, Wendy C. .jpg

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Food Plants of the Sonoran Desert  
Hodgson, Wendy C.  
University of Arizona Press .  
9780816520602

hardcover  
\$75  
Pub Date: 3/1/2001

**Author picture:**

This volume presents information on nearly 540 edible plants used by people of more than fifty traditional cultures of the Sonoran Desert and peripheral areas.

**Discount:**

0.40

**Distro:**

CDC

**Group:**

Wilcher

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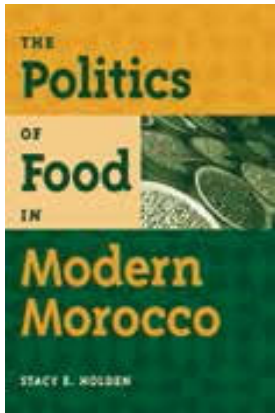
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Author picture:



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The Politics of Food in Modern Morocco

Holden, Stacy E.

University Press of Florida .

9780813060903

296 pages

paperback

\$24.95

Pub Date: 1/15/2015

9 x 6

Unlike most other countries in the Middle East and North Africa, Morocco has had a stable government for centuries. Even when it was a French protectorate (1912-56), the Alaouite Sultans wielded centralized power. The reasons why are the subject of Stacy Holden's book, and the answers may come as a surprise. Holden successfully argues that, rather than the importance of a theocratic government to the citizenry, the key factor in the government's stability is its ability to provide food to its people in an equitable manner, despite arid conditions.

Stacy E. Holden is assistant professor of history at Purdue University.

Discount:

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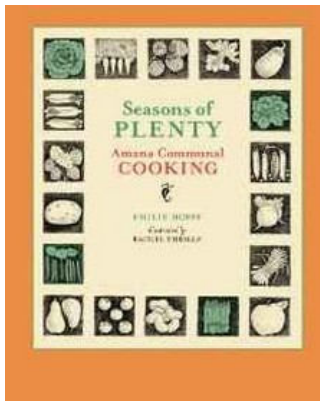
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Holden, Stacy E.jpg

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Author picture:

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Seasons of Plenty: Amana Communal Cooking

Hoppe, Emilie

University of Iowa Press .

9781587295645

236 pages

paperback

\$24.95

Pub Date:

Bur Oak Book. Illustrated by Rachel Ehrman

This cookbook is more than a collection of recipes. Journal entries, poems, ledgers, and short colorful anecdotes by residents add to the charm of this lovely celebration of the way of life and food in the Amanas. Communal gardening, village orchards and apiaries, Amana crafts, ice making, home remedies, and communal brewing and winemaking are explored.

Discount:

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Author location:

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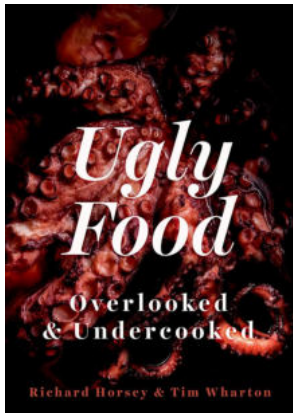
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Hoppe, Emilie.jpg

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Ugly Food: Overlooked and Undercooked  
Horsey, Richard and Wharton, Tim  
Oxford University Press . Hurst  
9781849046862  
288 pages  
hardcover  
\$34.95  
Pub Date: 4/17/2017

Author picture:



A book that tackles head-on our aversion to odd-looking ingredients. Ugly food is delicious and good value, and easy to cook when you know how. Read this book, try the recipes, and emerge a convert.

Richard Horsey grew up in the sleepy English seaside town of Lyme Regis. He has worked for the United Nations fighting forced labor, as a foreign-exchange trader in Hong Kong and as an itinerant dishwasher. He has a doctorate in cognitive science and is an expert on the politics of Myanmar. He lives in Yangon.

Discount:

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Author location:

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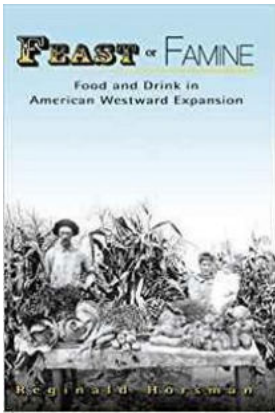
Horsey, Richard and Wharton, Tim.

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Author picture:

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Feast or Famine: Food and Drink in American Westward Expansion

Horsman, Reginald

University of Missouri Press .

9780826217899

368 pages

hardcover

\$50

Pub Date: 7/25/2008

Feast or Famine is the first comprehensive account of food and drink in the winning of the West, describing the sustenance of successive generations of western pioneers.

Discount:

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Distro:

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Author location:

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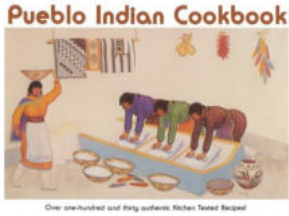
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Pueblo Indian Cookbook: Recipes from the Pueblos of the American Southwest

Hughes, Phyllis (editor)

Museum of New Mexico Press .

9780890130940

64 pages

paperback

\$11.95

Pub Date: 5/28/1977

**Author picture:**

This bestselling cookbook and curio is the definitive collection of Pueblo Indian cooking.

Phyllis Hughes was an illustrator and food folklorist.

**Discount:**

0.43

**Distro:**

CDC

**Group:**

Wilcher

**Author location:**

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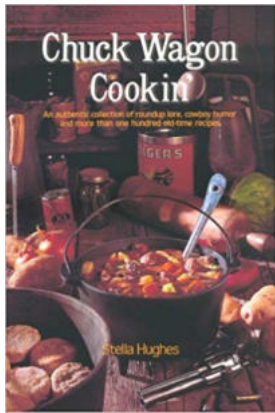
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Hughes, Phyllis.jpg

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Chuck Wagon Cookin'  
Hughes, Stella  
University of Arizona Press .  
9780816504329  
170 pages  
paperback  
\$16.95  
Pub Date: 10/1/1974

Author picture:



Chili, stew, biscuits--it's all here in over a hundred old-time recipes, home remedies too! More than a cookbook, it's a treasure trove of ranch lore. '

Stella Hughes has cooked over a lot of fires for a lot of cowboys and talked with old-timers who wandered in the mysteries of chuck wagon cooking all their lives.

Discount:

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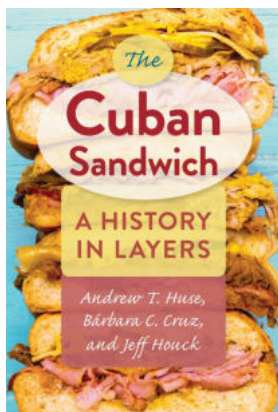
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Hughes, Stella.jpg

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The Cuban Sandwich: A History in Layers  
Huse, Andrew T. / Cruz, Bárbara C. / Houck, Jeff  
University Press of Florida .

9780813069388

180 pages

paperback

\$24.95

Pub Date: 9/2/2022

20 color and 12 b/w illus., notes, index.

A delicious, multilayered tale of a legendary sandwich.

Andrew T. Huse is curator of Florida Studies at University of South Florida Libraries and the author of *From Saloons to Steak Houses: A History of Tampa*. Bárbara C. Cruz is professor of social science education and co-director of the InsideART project at the University of South Florida. Jeff Houck is vice president of marketing for the Columbia Restaurant Group and previously worked as food editor, writer, and blogger for the Tampa Tribune.

Discount:

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UPF

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Author location:

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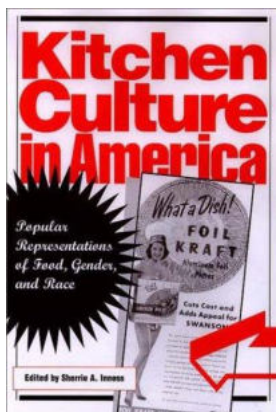
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Huse, Andrew T Cruz, Barbara C

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UNIVERSITY OF PENNSYLVANIA  
PRESS

Kitchen Culture in America: Popular Representations of Food, Gender, and Race  
Inness, Sherrie A.

University of Pennsylvania Press .

9780812217353

296 pages

paperback

\$26.50

Pub Date: 9/26/2000

Kitchen Culture in America is a collection of essays that examine how women's roles have been shaped by the principles and practice of consuming and preparing food.

Sherrie A. Inness is Distinguished Laura C. Harris Chair of Women's Studies at Denison University. She is the author of Tough Girls: Women Warriors and Wonder Women in Popular Culture, also published by the University of Pennsylvania Press; The Lesbian Menace: Ideology, Identity, and the Representation of Lesbian Life; and Intimate Communities: Representation and Social Transformation in Women's College Fiction, 1895-1910.

Discount:

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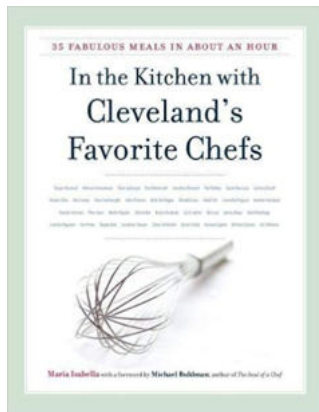
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Inness, Sherrie A.jpg

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Author picture:

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In the Kitchen with Cleveland's Favorite Chefs: 35 Fabulous Meals in About an Hour

Isabella, Maria

Kent State University Press .

9781606351253

184 pages

hardcover

\$34.95

Pub Date: 9/21/2012

Black Squirrel Book

In The Kitchen with Cleveland's Favorite Chefs takes you into the private kitchens of 35 local culinary greats to discover what's really cooking.

Discount:

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Distro:

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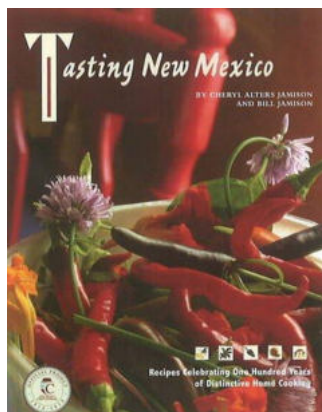
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Tasting New Mexico: Recipes Celebrating One Hundred Years of Distinctive Home Cooking

Jamison, Cheryl Alters and Jamison, Bill

Museum of New Mexico Press .

9780890135426

220 pages

paperback with flaps

\$29.95

Pub Date: 3/1/2012

15 black-and-white and 9 color photographs, 8 ½ X 11

Tasting New Mexico celebrates the state's truly distinctive cooking, a blend of Native American, Spanish, Mexican, and Anglo influences, in one hundred recipes from throughout the past century that showcase the best from New Mexico's home kitchens.

New Mexico food aficionados Cheryl Alters Jamison and Bill Jamison are recipients of four James Beard awards for cookbook excellence and the International Association of Culinary Professionals Julia Child Award.

Discount:

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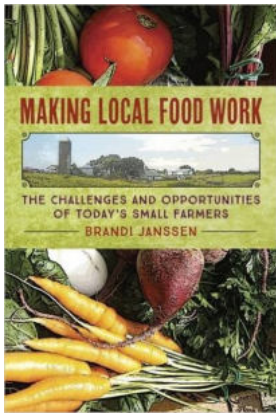
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author pic filename:

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logo museum of new mexico press.

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Author picture:



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## Making Local Food Work: The Challenges and Opportunities of Today's Small Farmers

Janssen, Brandi

University of Iowa Press .

9781609384920

230 pages

paperback

\$27.50

Pub Date: April 2017

7 b&w photos. 6 x 9 inches

Written by an anthropologist. Janssen asks how small farmers and CSA owners deal with farmers' market regulations, neighbors who spray pesticides on crops or lawns, and sanitary regulations on meat processing and milk production.

Brandi Janssen is a researcher and advocate for local food systems. She is currently a clinical assistant professor in the department of occupational and environmental health at the University of Iowa and the director of Iowa's Center for Agricultural Safety and Health (I-CASH). She lives in Iowa City, Iowa.

Discount:

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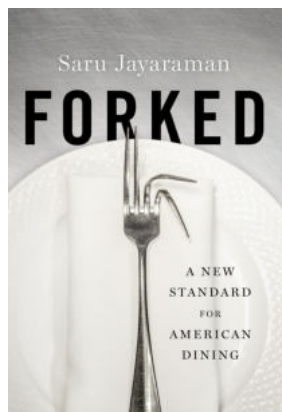
Janssen, Brandi.jpg

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Forked: A New Standard for American Dining

Jayaraman, Saru

Oxford University Press .

9780190056001

248 pages

paperback

\$18.95

Pub Date: 12/2/2019

Foreword by Jane Fonda.

A restaurant critic can tell you about the chef. A menu can tell you about the farm-sourced ingredients. Now who's going to tell you about the people preparing your meal? From James Beard Leadership Award winner Saru Jayaraman, *Forked* is an enlightening examination of what we don't talk about when we talk about restaurants: Is the server tolerating sexual harassment because tips are her only income? Is the line cook working through a case of stomach flu because he doesn't get paid sick days? Is the busser not being promoted because he speaks with an accent?

Saru Jayaraman is Co-Founder and Co-Director of the Restaurant Opportunities Centers United (ROC United) and a graduate of Yale Law School and the Harvard's Kennedy School of Government.

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The Origins of Human Diet  
Johns, Timothy  
University of Arizona Press .  
9780816516872  
356 pages  
paperback  
\$22.95  
Pub Date: 9/1/1996

**Author picture:**



The domestication of the potato serves as the focus of Timothy Johns's interdisciplinary study, which forges a bold synthesis of ethnobotany and chemical ecology.

Timothy Johns was appointed assistant professor of human nutrition at McGill University in 1987. He received his Ph.D. from the University of Michigan, with his doctoral dissertation receiving the Distinguished Dissertation Award of 1985 from the Council of Graduate Studies in the United States/University Microfilms International.

**Discount:**

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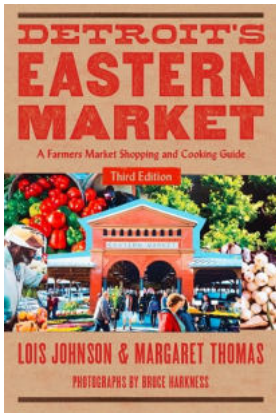
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Johns, Timothy.jpg

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Author picture:

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Detroit's Eastern Market: A Farmers Market Shopping and Cooking Guide -Third Edition

Johnson, Lois and Thomas, Margaret

Wayne State University Press . Painted Turtle

9780814341599

224 pages

paperback

\$24.99

Pub Date: 05/02/16

Painted Turtle. 6 x 9. 50 illustrations. Photographs by Bruce Harkness

An updated guide to Detroit's renowned open-air farmers market, featuring stories and recipes from four generations of families, with new information, photos, and recipes.

Lois Johnson is an obsessive cook, always planning a menu, and Eastern Market has been her grocery store for forty years. After experiencing the pleasures of open-air shopping all over France and utilizing the wonderful and oldest market in England at Norwich, where else in Detroit could she go but Eastern Market?

Margaret Thomas moved to Detroit from Florida in 1994 and quickly fell in love with Eastern Market. Although not an obsessive cook, she swoons at the sights and smells of a fine meal. Living in the market area, she shops there several days a week, calling a greeting to everyone in the market, most by name, often stopping to chat about their families.

Discount:

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Wayne State

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Author location:

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Johnson, Lois and Thomas,

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Author picture:

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Land of 10,000 Plates: Stories and Recipes from Minnesota

Johnson, Patrice M.

Minnesota Historical Society Press .

9781681341682

224 pages

paperback

\$24.95

Pub Date: 10/1/2020

8 × 10. 40 color photos, 100 recipes, index.

From Minnesota's newer traditions—Hmong hotdish—to its oldest—nourishing wild rice—Land of 10,000 Plates invites readers to bask in the warmth and hospitality of kitchens throughout the state.

Patrice M. Johnson, a cultural communicator specializing in Nordic foodways, is the author of *Jul: Swedish American Holiday Traditions*. She teaches Nordic food classes and presents interactive cooking demonstrations at sites throughout the Twin Cities and beyond.

Discount:

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Johnson, Patrice M.jpg

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Author picture:

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The Aficionado's Southwestern Cooking: New and Old  
Johnson, Ronald  
University of New Mexico Press . Living Batch Press  
9780945953067

paperback

\$9.95

Pub Date: 1985

7 x 10

First published in 1968, this classic book foreshadowed the regional haute cuisine that became popular twenty years later.

Discount:

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Distro:

Longleaf

Group:

Wilcher

Author location:

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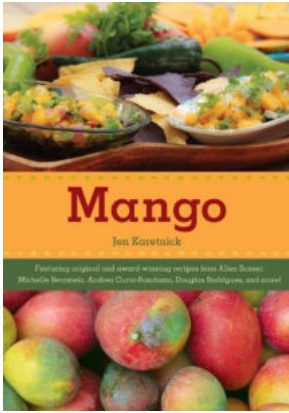
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Johnson, Ronald.jpg

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**Author picture:**



**Listing:**

Mango  
Karetnick, Jen  
University Press of Florida .  
9780813049168  
208 pages  
hardcover  
\$24.95  
Pub Date: 9/23/2014  
10 x 7

**logo:**



Stories about growing mangos, recipes.

JEN KARETNICK is dining critic for MIAMI Magazine and creative writing director at Miami Arts Charter School.

**Discount:**

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**Distro:**

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**Group:**

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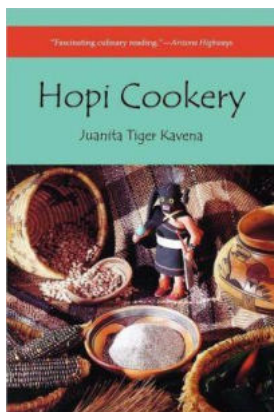
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**Author picture:**

**Listing:**

Hopi Cookery  
Kavena, Juanita Tiger  
University of Arizona Press .  
9780816506187  
115 pages  
paperback  
\$15.95  
Pub Date: 5/1/1980

**logo:**



Hopi Cookery offers both more than 100 authentic recipes and historical notes from Hopi Native Americans.

Juanita Tiger Kavena applied for a teaching position on the Hopi Reservation in 1948 and, in her words, "began an adventure that will last the rest of my life." Born into a Creek family, she was raised and educated in Oklahoma in Bureau of Indian Affairs and public schools, and at East Central State College. Later, as a home economist on the Hopi Reservation, she came into wide contact with the Hopi people and became interested in their native foods. She married a Hopi man, Wilmer Kavena, and has been adopted into the Hopi tribe.

**Discount:**

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Kavena, Juanita Tiger.jpg

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Favorite Recipes from the Cookie Lady: As Featured in CookieLicious®

Keeler, Janet K

University Press of Florida . Seaside Publishing

9780942084153

28 pages

paperback

\$4.95

Pub Date: 3/25/2014

4 x 6.

**Author picture:**

This delightful card set - perfect for gift-giving - features fourteen of her favorite treats. Preheat your oven and grab your measuring cups, because this delectable selection of recipes offers something for everyone, from rich chocolate to heavenly cream wafers.

**Discount:**

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**Distro:**

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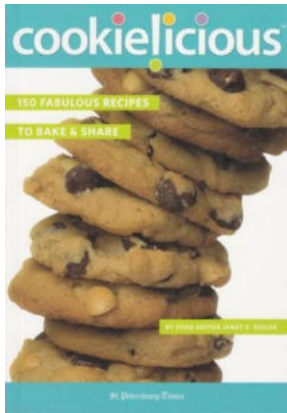
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**logo filename:**

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Author picture:

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CookieLicious: 150 Fabulous Recipes to Bake & Share

Keeler, Janet K.

University Press of Florida .

9780942084344

224 pages

paperback

\$19.95

Pub Date: 9/15/2010

illus. 6 x 9

150 of the most scrumptious cookies ever published!

Discount:

0.45

Distro:

UPF

Group:

BRG

Author location:

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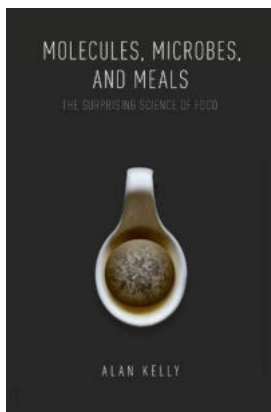
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Keeler, Janet K.jpg

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**Image:**



**Author picture:**



**Listing:**

**logo:**



Molecules, Microbes, and Meals: The Surprising Science of Food

Kelly, Alan

Oxford University Press .

9780190687694

288 pages

hardcover

\$33.95

Pub Date: 4/1/2019

35 illustrations

This book seeks to introduce readers to a new perspective on food, showing how science is at the heart of what we love about food.

Alan Kelly is a Professor in Food Science at University College Cork, where he specializes in teaching and research in the science of dairy products, and food processing and innovation more generally.

**Discount:**

0.40

**Distro:**

OUP

**Group:**

Redsides

**Author location:**

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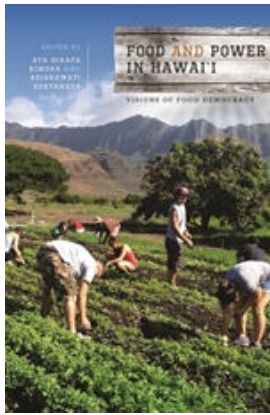
**author pic filename:**

Kelly, Alan.jpg

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Author picture:

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University of Hawai'i Press

Food and Power in Hawai'i: Visions of Food Democracy  
Kimura, Aya Hirata and Suryanata, Krisnawati (editors)  
University of Hawaii Press .

9780824876784

224 pages

paperback

\$28

Pub Date: 5/31/2018

6 x 9. 10 b&w illustrations. Food in Asia and the Pacific

In Food and Power in Hawai'i, island scholars and writers from backgrounds in academia, farming, and community organizations discuss new ways of looking at food policy and practices in terms of social justice and sustainability.

Aya Hirata Kimura is associate professor of women's studies at the University of Hawai'i at Mānoa. Krisnawati Suryanata is associate professor of geography at the University of Hawai'i at Mānoa.

Discount:

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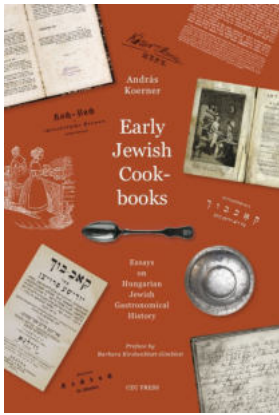
author pic filename:

Kimura, Aya Hirata and Suryanata,

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Early Jewish Cookbooks: Essays in Hungarian Jewish Gastronomical History  
Koerner, András  
Central European University Press .  
9789633864296  
250 pages  
hardcover  
\$75  
Pub Date: 9/29/2021

**Author picture:**



The seven essays in this volume focus such previously unexplored subjects as the world's first cookbook printed in Hebrew letters, published in 1854, and a wonderful 19th-century Jewish cookbook, which in addition to its Hungarian edition was also published in Dutch in Rotterdam.

András Koerner was born in 1940 in Budapest. After receiving his degree in architecture he worked for several years as an architect. In 1967, he moved to the United States, where he continued the same career. Since his retirement, he dedicates his time mostly to writing and organizing exhibitions. His publications include: A Taste of the Past. The Daily Life and Cooking of a Nineteenth-Century Hungarian-Jewish Homemaker (University Press of New England, 2004) and The Stages of Andor Weininger from the Bauhaus to New York (Alma on Dobbin, 2008). Jewish Cuisine in Hungary (CEU Press, 2019).

**Discount:**

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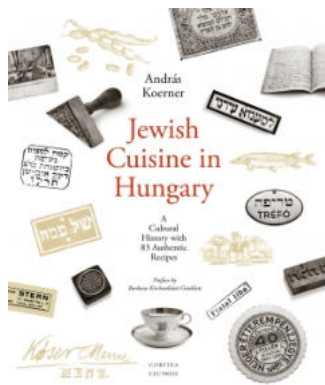
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Koerner, András.jpg

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Jewish Cuisine in Hungary: A Cultural History with 83 Authentic Recipes

Koerner, Andras

Central European University Press .

9789633862735

420 pages

paperback

\$60

Pub Date: 12/1/2019

432 pages, 200 photos and 83 recipes.

Author picture:



Winner of the 2019 National Jewish Book Award in the category of Food Writing & Cookbooks András Koerner refuses to accept that the vanished world of pre-Shoah Hungarian Jewry and its cuisine should disappear virtually without a trace and feels compelled to reconstruct its culinary culture.

Andras Koerner was born in 1940 in Budapest. After receiving his degree in architecture he worked for several years as an architect. In 1967, he moved to the United States Since where he continued the same career. Since his retirement, he dedicates his time mostly to writing and organizing exhibitions.

Discount:

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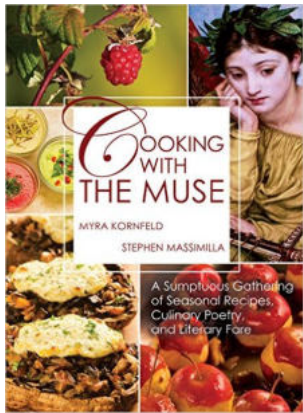
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Author picture:



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TUPELO PRESS

Cooking with the Muse: A Sumptuous Gathering of Seasonal Recipes, Culinary Poetry, and Literary Fare

Kornfeld, Myra and Massimilla, Stephen

Tupelo Press .

9781936797684

500 pages

paperback

\$32.95

Pub Date: April 1, 2016

Cooking with the Muse offers 150 nutritious international recipes with a plenitude of imaginative poetry about food and ingredients, along with enlightening literary essays, playful culinary and historical notes, and 200 beautiful full-color photographs.

Myra Kornfeld is a chef, educator, and the author of three previous cookbooks, The Healthy Hedonist, The Healthy Hedonist Holidays, and The Voluptuous Vegan. She teaches in the graduate nutrition program at the Maryland University of Integrative Health and at the Natural Gourmet Institute.

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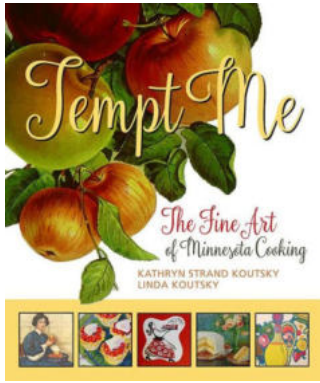
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Kornfeld, Myra and Massimilla,

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Tempt Me: The Fine Art Of Minnesota Cooking  
Koutsky, Kathryn Strand and Koutsky, Linda  
Minnesota Historical Society Press .

9780873519977

224 Pages

hardcover

\$24.95

Pub Date: May 2016

8 x 9, 250 Color Illustrations, 175 Recipes, Index

In this collection of vintage recipes, evocative illustrations, and vivid ads, Kathryn Strand Koutsky and Linda Koutsky take readers on a tour of Minnesota's foodie ephemera of the 1880s through the 1980s: charming cartoon cooks, alluring seed catalog covers, and imaginative and decorative drawings celebrating cuisines from around the world.

Award-winning designer Kathryn Strand Koutsky and book artist and graphic designer Linda Koutsky are the authors of Minnesota Eats Out: An Illustrated History, Minnesota Vacation Days: An Illustrated History, and Minnesota State Fair: An Illustrated History.

Discount:

0.45

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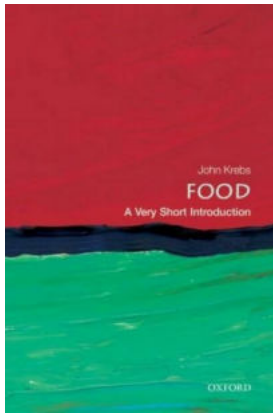
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Koutsky, Kathryn Strand And

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logo minnesota historical society

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Food: A Very Short Introduction  
Krebs, John  
Oxford University Press .  
9780199661084  
144 pages  
paperback  
\$11.95  
Pub Date: 12/1/2013  
Very Short Introductions.

A brief history of human food, from our remote ancestors 3 million years ago to the present day.

Professor Lord John Krebs is the Principal of Jesus College Oxford. He has held positions at the University of British Columbia, University of Wales Bangor and Oxford University, where he was a Royal Society Research Professor from 1988-2005. Between 1994 and 1999 he was Chief Executive of the Natural Environment Research Council and from 200-2005 he was the first Chairman of the UK Food Standards Agency. He is an independent cross bencher in the House of Lords, where he chairs the Science and Technology Select Committee.

Discount:

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9780199661084.jpg

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Political Gastronomy: Food and Authority in the English Atlantic World  
LaCombe, Michael A.  
University of Pennsylvania Press .  
9780812244182

hardcover  
\$39.95  
Pub Date: 6/1/2012

Author picture:

The first Thanksgiving at Plymouth in 1621 was a powerfully symbolic event and not merely the pageant of abundance that we still reenact today. In these early encounters between Indians and English in North America, food was also symbolic of power: the venison brought to Plymouth by the Indians, for example, was resonant of both masculine skill with weapons and the status of the men who offered it. These meanings were clearly understood by Plymouth's leaders, however weak they appeared in comparison. Political Gastronomy examines the meaning of food in its many facets: planting, gathering, hunting, cooking, shared meals, and the daily labor that sustained ordinary households.

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Michael A. LaCombe teaches history at Adelphi University.

Author location:

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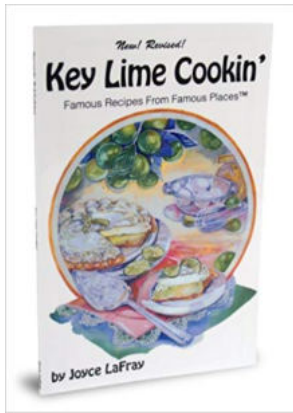
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Author picture:



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Key Lime Cookin': Famous Recipes from Famous Places

LaFray, Joyce

University Press of Florida .

9780942084306

80 pages

paperback

\$8.95

Pub Date: 1997

6 x 9.

Just when you thought you couldn't get enough of Key Lime Desserts, LaFray makes that compact, colorful fruit even more versatile.

Joyce LaFray, acknowledged to be one of the country's foremost food experts, has earned plaudits for her ability to educate and entertain in a cornucopia of media settings. Restaurant reviewer, author, lecturer, and editor, Joyce has developed a rapidly growing, enthusiastic group of fans who follow her food paths in Florida and throughout the country. Her readers have faithfully followed her exploits and adventures in the fields of food, wine, and travel, via a myriad number of cookbooks and restaurant guides. Joyce has been food and wine editor of Creative Loafing, contributor to Bon Appetit, Where Magazine, and Gourmet Retailer and book publisher for the Tampa Bay Times.

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LaFray, Joyce.jpg

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Favorite Key Lime Recipes: As Featured in Key Lime Cookin'

LaFray, Joyce

University Press of Florida . Seaside Publishing

9780942084146

28 pages

paperback

\$4.95

Pub Date: 3/25/2014

4 x 6.

Author picture:



This delightful new collection of recipe cards features Key limes in everything from fizzy cocktails to main courses of seafood and poultry, and from light appetizers to - of course - dessert.

Joyce LaFray, acknowledged to be one of the country's foremost food experts, has earned plaudits for her ability to educate and entertain in a cornucopia of media settings. Restaurant reviewer, author, lecturer, and editor, Joyce has developed a rapidly growing, enthusiastic group of fans who follow her food paths in Florida and throughout the country. Her readers have faithfully followed her exploits and adventures in the fields of food, wine, and travel, via a myriad number of cookbooks and restaurant guides. Joyce has been food and wine editor of Creative Loafing, contributor to Bon Appetit, Where Magazine, and Gourmet Retailer and book publisher for the Tampa Bay Times.

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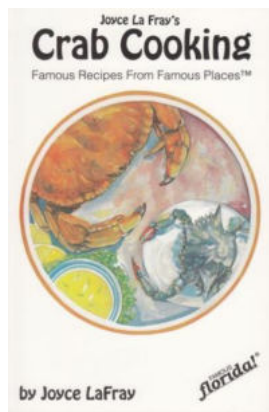
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Joyce LaFray's Crab Cooking: Famous Recipes from Famous Places

LaFray, Joyce

University Press of Florida .

9780942084634

48 pages

paperback

\$5.95

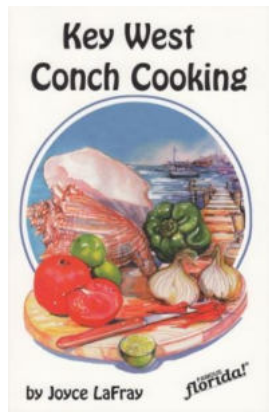
Pub Date: 5/1/1996

5.5 x 8.5

Another in LaFray's popular Famous Recipes from Famous Places™ series, this handy tome contains the secrets behind the famous crab recipes of Florida's best eateries.

Joyce LaFray, acknowledged to be one of the country's foremost food experts, has earned plaudits for her ability to educate and entertain in a cornucopia of media settings. Restaurant reviewer, author, lecturer, and editor, Joyce has developed a rapidly growing, enthusiastic group of fans who follow her food paths in Florida and throughout the country. Her readers have faithfully followed her exploits and adventures in the fields of food, wine, and travel, via a myriad number of cookbooks and restaurant guides. Joyce has been food and wine editor of Creative Loafing, contributor to Bon Appetit, Where Magazine, and Gourmet Retailer and book publisher for the Tampa Bay Times.

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Key West Conch Cooking  
LaFray, Joyce  
University Press of Florida .  
9780942084627  
45 pages  
paperback  
\$5.95  
Pub Date: 5/1/1988  
5.5 x 8.5

Want the secrets behind Key West's favorite recipes? Conch (say 'konk') Cooking presents a nutritious alternative to the usual seafood fare and a delicious one!

Joyce LaFray, acknowledged to be one of the country's foremost food experts, has earned plaudits for her ability to educate and entertain in a cornucopia of media settings. Restaurant reviewer, author, lecturer, and editor, Joyce has developed a rapidly growing, enthusiastic group of fans who follow her food paths in Florida and throughout the country. Her readers have faithfully followed her exploits and adventures in the fields of food, wine, and travel, via a myriad number of cookbooks and restaurant guides. Joyce has been food and wine editor of Creative Loafing, contributor to Bon Appetit, Where Magazine, and Gourmet Retailer and book publisher for the Tampa Bay Times.

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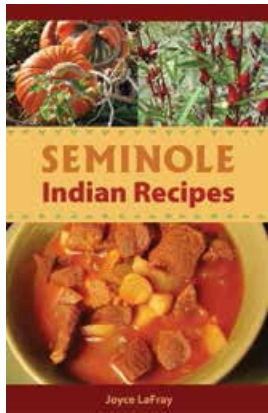
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Seminole Indian Recipes  
LaFray, Joyce  
University Press of Florida . Seaside Publishing  
9780942084429  
32 pages  
paperback  
\$8.95  
Pub Date: 9/5/2017  
5.5 x 8.5. 5 b/w illus.

AVAILABLE AGAIN FROM SEASIDE PUBLISHING. A collection of hearty recipes inspired by Seminole cooking.

JOYCE LAFRAY is a food critic, author, lecturer, and spokesperson. She is the author of numerous books including Key Lime Cookin' and Cuban Home Cooking.

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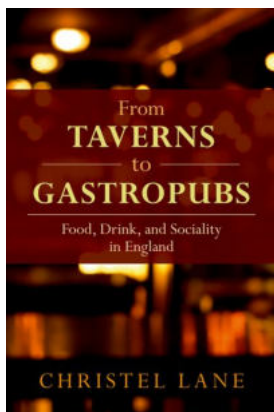
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From Taverns to Gastropubs: Food, Drink, and Sociality in England  
Lane, Christel  
Oxford University Press .  
9780198826187  
240 pages  
hardcover  
\$47.95  
Pub Date: 7/17/2018

Author picture:

From Taverns of Gastropubs: Food, Drink, and Sociality in England charts the historical development of the English public house from the Restoration period to the twenty-first century, culminating in the contemporary gastropub.

Christel Lane is Professor Emeritus of Sociology and a Fellow of St. John's College at the University of Cambridge, UK. Professor Lane's work on fine-dining restaurants in Britain and Germany and on gastropubs combines her long-standing interest in economic and organizational sociology with the sociology of culture. Her previous books include *The Cultivation of Taste: Chefs and the Organization of Fine Dining* (Oxford University Press, 2014), and she has published articles on food and dining in *Food, Culture and Society*, *British Journal of Sociology*, *Poetics*, and *Industry and Innovation*.

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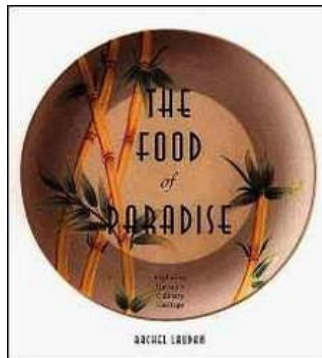
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Laudan, Rachel.jpg

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University of Hawai'i Press

Listing:

The Food of Paradise: Exploring Hawaii's Culinary Heritage

Laudan, Rachel

University of Hawaii Press .

9780824817787

304 pages

paperback

\$31.99

Pub Date:

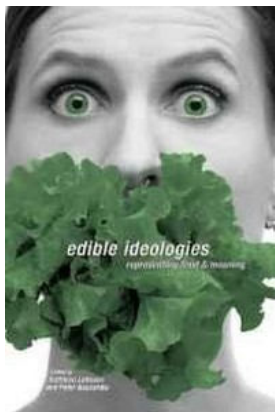
Kolowalu Bks.

In The Food of Paradise: Exploring Hawaii's Culinary Heritage, Rachel Laudan takes readers on a thoughtful, wide-ranging tour of Hawaii's farms and gardens, fish auctions and vegetable markets, fairs and carnivals, mom-and-pop stores and lunch wagons, to uncover the delightful complexities and incongruities in Hawaii's culinary history that have led to such creations as saimin, crack seed, and butter mochi.

Rachel Laudan is a food historian, an author of the prizewinning Cuisine and Empire: Cooking in World History. Laudan was born and grew up on a traditional family farm in England. At age 18, Laudan taught in a girls' high school in Nigeria for a year with Voluntary Service Overseas. She studied at Bristol University majoring in Geology.



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Edible Ideologies: Representing Food and Meaning

LeBesco, Kathleen and Naccarato, Peter

SUNY Press .

9780791472880

266 pages

paperback

\$31.95

Pub Date: 1/10/2008

Contributors explore the relationship between food and the production of ideology. Edible Ideologies argues that representations of food--in literature and popular fiction, cookbooks and travel guides, war propaganda, women's magazines, television and print advertisements--are not just about nourishment or pleasure.

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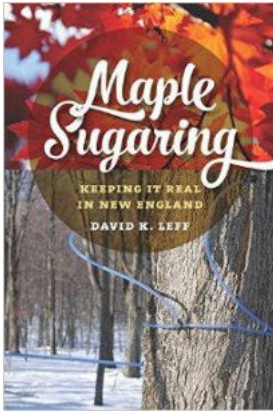
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Maple Sugaring: Keeping It Real in New England  
Leff, David K.

Wesleyan University Press .

9780819575692

220 pages

hardcover

\$24.95

Pub Date: 10/6/2015

Garnet Books. 13 illustrations. 6 x 9"

David K. Leff is a former deputy commissioner of the Connecticut Department of Environmental Protection. He is the author of Hidden in Plain Sight: A Deep Traveler Explores Connecticut and other books. His essays have appeared in the Hartford Courant, Appalachia, Yankee, Canoe & Kayak, and The Encyclopedia of New England. He lives in Collinsville, Connecticut.

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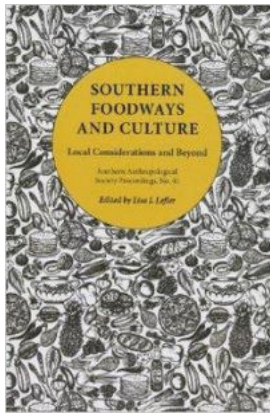
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Southern Foodways and Culture: Local Considerations and Beyond  
Lefler, Lisa J.  
University of Tennessee Press . Newfound Press  
9780984644544

paperback

\$24.95

Pub Date:

**Author picture:**



Southern Foodways and Culture brings together papers from the 46th Southern Anthropological Society (SAS) meeting in Oxford, Mississippi. This volume represents the work of anthropologists who share interest in the importance of food and in the use of plants and animals.

LISA J. LEFLER is a medical anthropologist and the director of Culturally Based Native Health Programs at Western Carolina University. She is also founder and executive director of the Center for Native Health, Inc.

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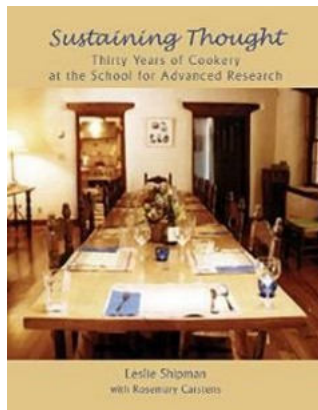
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Lefler, Lisa J.jpg

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**Author picture:**

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Sustaining Thought: Thirty Years of Cookery at the School for Advanced Research

Leslie Shipman and Rosemary Carstens

University of New Mexico Press . School for Advanced Research Press

9781930618831

218 pages

paperback

\$19.95

Pub Date: 2/7/2007

. 1 color plates, 108 halftones. 7.25 x 10

Delicious meals served in the School for Advanced Research's famed Douglas W. Schwartz Seminar House fuel the critical and creative thinking that goes into many of our books.

**Discount:**

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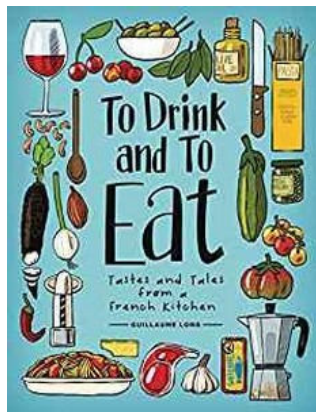
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Leslie Shipman and Rosemary

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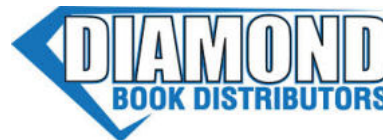
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To Drink and to Eat Vol. 1: Tastes and Tales from a French Kitchen

Long, Guillaume

Diamond Book Distributors . Lion Forge

9781549303203

144 pages

hardcover

\$24.99

Pub Date: 1/29/2019

Author picture:

Cooking blogs and comics come together in To Drink and To Eat, the newest and most unique cookbook to add to your kitchen shelf.

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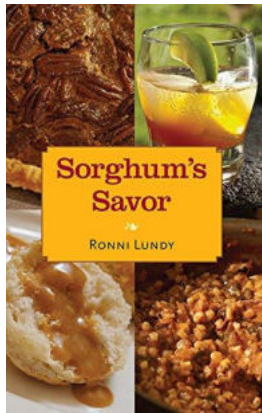
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Long, Guillaume.jpg

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**Listing:**

Sorghum's Savor  
Lundy, Ronni  
University Press of Florida .  
9780813060828  
144 pages  
hardcover  
\$19.95  
Pub Date: 4/7/2015  
5.5 x 8.5. 19 color photos

**logo:**



From soups to entrees, from drinks to dressings, Lundy showcases the endless possibilities of this unique sweetener, as well as the reasons why it has long been cherished in the south.

Ronni Lundy has been a frequent contributor to Food & Wine, Gourmet, and Esquire. She is the author of eight books, including Shuck Beans, Stack Cakes, and Honest Fried Chicken and Cornbread Nation 3: Foods of the Mountain South.

**Discount:**

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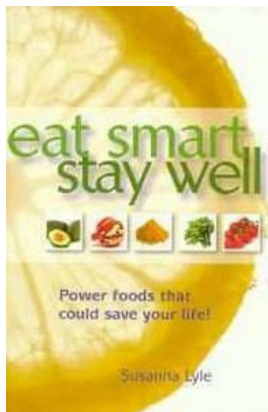
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Lundy, Ronni.jpg

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University of Hawai'i Press

Eat Smart, Stay Well: Power Foods that Could Save Your Life!

Lyle, Susanna

University of Hawaii Press .

9780824835934

309 pages

paperback

\$19.95

Pub Date: 4/30/2011

Whether you are looking for help with a particular medical condition or to maximize your intake of essential fats, vitamins, and minerals for optimum health, this is a reference book you cannot be without.

This book contains: information on 115 readily available edible plants that will support and strengthen your health and well being; detailed analysis of what is in the plants and their specific benefits for a range of health issues; and recipe suggestions, which accompany many of the entries, and tables listing plants by specific health benefits for easy reference.

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Susanna Lyle has over 25 years experience of practical and academic experience on plant and soil studies. She lives in New Zealand, where the unique New Zealand climate has allowed her to experiment with the unusual temperate and subtropical species of fruit and nuts that have become her area of focus. In particular, she has become fascinated with the many health benefits of these unusual plants.

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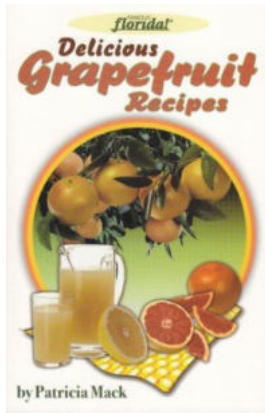
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Lyle, Susanna.jpg

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Author picture:

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Delicious Grapefruit Recipes  
Mack, Patricia  
University Press of Florida .  
9780976055594  
128 pages  
paperback  
\$8.95  
Pub Date: 2/1/2010  
5 x 8.

Finally, a book about grapefruit!

Pat Mack, former Food Editor of The Record in Hackensack, New Jersey, is the recipient of numerous awards from the Association of Food Journalists. She has received many citations for her writing as a food journalist and restaurant reviewer, as well as appearing on many TV programs, including the Food Network. She is the author of 3 other cookbooks.

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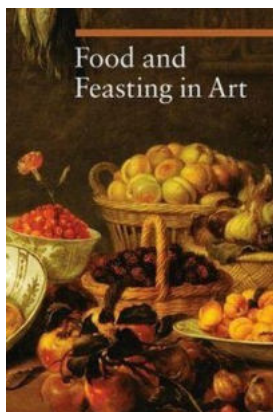
Mack, Patricia.jpg

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Food and Feasting in Art  
Malaguzzi, Sylvia  
Getty Publications . J. Paul Getty Museum  
9780892369140  
384 pages  
paperback  
\$24.95  
Pub Date:  
A Guide to Imagery

Deliciously illustrated with masterpieces of western art, this latest volume in the Guide to Imagery series explores the rituals, customs, and symbolism of food and dining.

Silvia Malaguzzi teaches art history of the Renaissance at the Fashion Institute of Technology, State University of New York. She writes for the magazine Art e Dossier.

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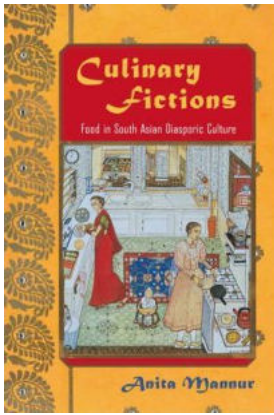
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Malaguzzi, Sylvia.jpg

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Culinary Fictions: Food in South Asian Diasporic Culture

Mannur, Anita

Temple University Press .

9781439900789

255 pages

paperback

\$31.95

Pub Date:

American Literatures Initiative

An exploration of how and why food matters in the culture and literature of the South Asian diaspora.

Anita Mannur is Assistant Professor of English and Asian/Asian American Studies at Miami University of Ohio.

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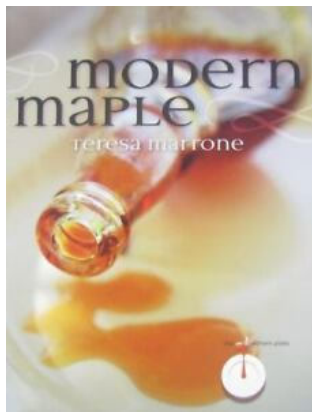
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Modern Maple  
Marrone, Teresa  
Minnesota Historical Society Press .  
9780873518888  
128 pages  
paperback  
\$16.95  
Pub Date: 3/1/2013  
Northern Plate.

**Author picture:**



Modern Maple celebrates this local treasure in ways both traditional and contemporary, with seventy-five recipes using maple to season, flavor, and sweeten dishes ranging from traditional breakfast favorites to appetizers, sandwiches, vegetables, main courses, breads, and desserts.

Teresa Marrone became interested in game cookery while attending college in the north woods of Wisconsin. She spent several years teaching cooking classes, catering, and demonstrating cooking techniques for use with Cuisinart food processors. Marrone is an avid hunter who enjoys pursuing all types of wild game. She lives in Minneapolis, Minnesota.

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Food Fight!: Millennial Mestizaje Meets the Culinary Marketplace

Martinez-Cruz, Paloma

University of Arizona Press .

9780816536061

160 pages

paperback

\$19.95

Pub Date: 03/19/2019

6 x 9. Latinx Pop Culture

Essays on food, culture, and appropriation. In Food Fight!: Millennial Mestizaje Meets the Culinary Marketplace author Paloma Martinez-Cruz takes us on a Chicana gastronomic journey that is powerful and humorous.

Paloma Martinez-Cruz is an associate professor of Latinx cultural studies at The Ohio State University. She is the author of Women and Knowledge in Mesoamerica: From East L.A. to Anahuac.

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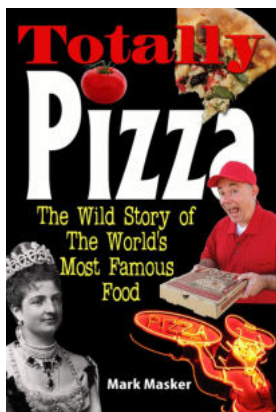
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Martinez-Cruz, Paloma.jpg

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Totally Pizza  
Masker, Mark  
University of New Mexico Press . Sunbelt Editions  
9780983251583  
170 pages  
paperback  
\$19.95  
Pub Date: 3/1/2022  
6 x 9. 74 black & white photos; 2 black & white illustrations

Totally Pizza explores the history, culture, and general mayhem associated with the world's most popular food.

Mark Masker started his career as an associate editor for various motorcycle magazines. In 2010, he added food writing to his work when he pitched a barbecue story to Dave DeWitt. He hasn't looked back since. Masker is currently the editor of [burn-blog.com](http://burn-blog.com) and [seafood-harvest.com](http://seafood-harvest.com), and he is the associate publisher for Sunbelt Editions.

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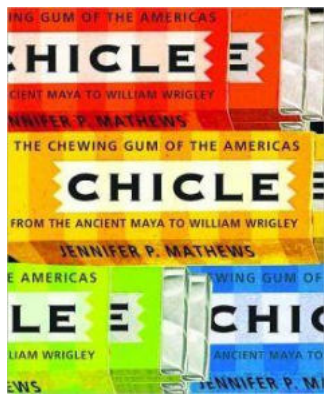
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Chicle: The Chewing Gum of the Americas, From the Ancient Maya to William Wrigley

Mathews, Jennifer P.

University of Arizona Press .

9780816528219

142 pages

paperback

\$17.95

Pub Date: 6/15/2009

Before Dentyne and Chiclets, before bubblegum comic strips and the Doublemint twins, there was gum, oozing from jungle trees like melting candle wax under the slash of a machete. Chicle tells us the spell-binding story of what happened next.

Jennifer P. Mathews is Associate Professor of Anthropology at Trinity University and is Co-Director of the Yalahau Regional Human Ecology Project.

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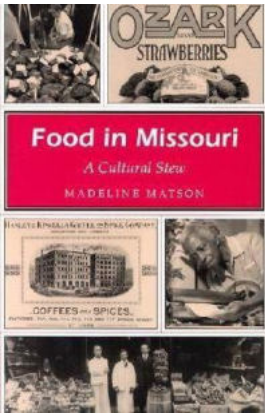
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Food in Missouri: A Cultural Stew

Matson, Madeline

University of Missouri Press .

9780826209603

168 pages

paperback

\$15.95

Pub Date: 5/1/1994

MISSOURI HERITAGE READERS

In Food in Missouri: A Cultural Stew, Madeline Matson takes readers on an enticing journey through the history of this state's food, from the hunting and farming methods of the area's earliest inhabitants, through the contributions of the state's substantial African American population, to the fast-food purveyors of the microwave age.

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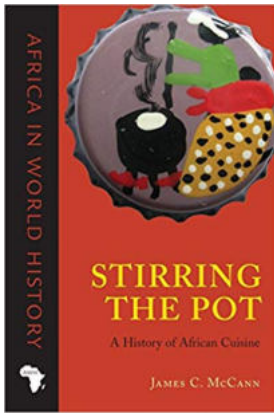
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Stirring the Pot: A History of African Cuisine

McCann, James C.

Ohio University Press .

9780896802728

240 pages

paperback

\$26.95

Pub Date:

Author picture:

In *Stirring the Pot*, James C. McCann describes how the ingredients, the practices, and the varied tastes of African cuisine comprise a body of historically gendered knowledge practiced and perfected in households across Africa's diverse human and ecological landscape.

James C. McCann is a professor of history and the associate director of the African Studies Center at Boston University. He is the author of *Maize and Grace: Africa's Encounter with a New World Crop, 1500-2000*, which was the winner of the George Perkins Marsh Prize for Best Book in Environmental History; and *Green Land, Brown Land, Black Land: An Environmental History of Africa*, which has been used in classrooms on five continents.

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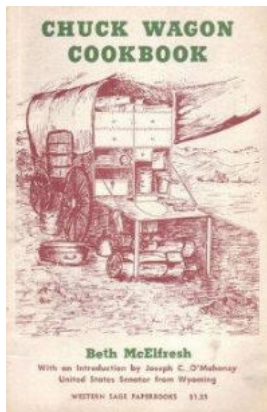
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Chuck Wagon Cookbook  
Mcelfresh, Beth  
Ohio University Press . Swallow Press  
9780804000420

paperback

\$9.95

Pub Date:

Beth McElfresh shows you how to host the all-time chuck wagon feed with easy-to-follow recipes. Included are original recipes for boiled apple dumplings, lima beans baked with steak, and general, everyday useful tips, all from the renowned Western cook, Hi Pockets.

Beth McElfresh, 'Mrs. Scout,' served as an apprentice cook under Hi Pockets, then as a roundup cook throughout the old west for many years. She resides in Wyoming.

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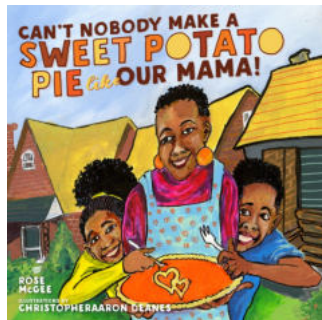
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Can't Nobody Make a Sweet Potato Pie Like Our Mama!

McGee, Rose and Deanes, Christopher-Aaron

Minnesota Historical Society Press .

9781681341996

32 pages

hardcover paper over boards

\$17.95

Pub Date: 11/1/2022

Illustrations by Christopher-Aaron Deanes.

Author picture:



Marie and Landon bicker about many things, but on one topic they agree: Mama makes the best sweet potato pies.

Rose McGee, founder of Sweet Potato Comfort Pies, has traveled across the United States to deliver pies and nurture relationships. The work of Twin Cities visual artist Christopher-Aaron Deanes is on display at CHS Field, U.S. Bank Stadium, and Obsidian Arts Gallery.

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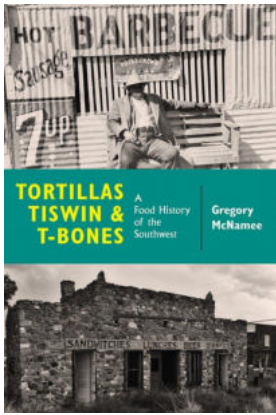
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McGee, Rose.jpg

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Tortillas, Tiswin, and T-Bones: A Food History of the Southwest

McNamee, Gregory

University of New Mexico Press .

9780826359049

240 pages

paperback

\$24.95

Pub Date: 10/1/2017

6 × 9. 33 halftones

Explores the many ethnic and cultural traditions that have contributed to the food of the Southwest.

Gregory McNamee is the author or editor of more than forty books, among them *Gila: The Life and Death of an American River*, Updated and Expanded Edition (UNM Press). He lives in Tucson, Arizona.

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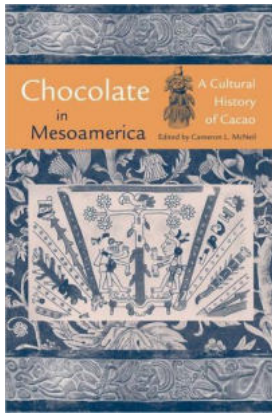
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Chocolate in Mesoamerica: A Cultural History of Cacao

McNeil, Cameron L. (editor)

University Press of Florida .

9780813033822

544 pages

paperback

\$34.95

Pub Date: 4/19/2009

91 b&w photos, 97 drawings and maps, 14 tables, notes, bibliography, index. 6 x 9. Maya Studies Series.

New models of research and analysis, as well as breakthroughs in deciphering Mesoamerican writing, have recently produced a watershed of information on the regional use and importance of cacao, or chocolate as it is commonly called today.

Cameron McNeil, adjunct assistant professor of anthropology at Queens College, CUNY, is coeditor of The Ch'orti' Area: Past and Present.

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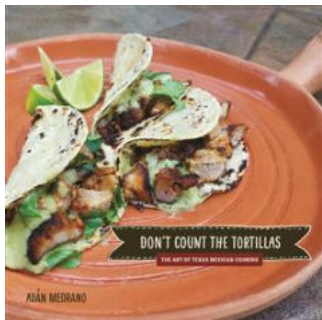
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"Don't Count the Tortillas": The Art of Texas Mexican Cooking

Medrano, Adán

Texas Tech University Press .

9781682830390

232 pages

hardcover

\$29.95

Pub Date: 7/15/2019

Grover E. Murray Studies in the American Southwest

Author picture:



From an early age, Chef Adán Medrano understood the power of cooking to enthrall, to grant artistic agency, and to solidify identity as well as succor and hospitality. In this second cookbook, he documents and explains native ingredients, traditional techniques, and innovations in casero (home-style) Mexican American cooking in Texas.

Chef and food writer Adán Medrano holds the Certificate in Culinary Arts from the Culinary Institute of America. Now living in Houston, he grew up in San Antonio, Texas, and northern Mexico, where he developed his expertise in the flavor profile and techniques of indigenous Texas Mexican foods. Medrano is also author of Truly Texas Mexican: A Native Culinary Heritage in Recipes.

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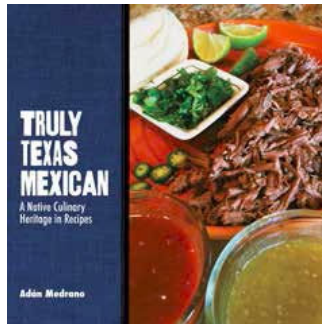
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Truly Texas Mexican: A Native Culinary Heritage in Recipes

Medrano, Adán

Texas Tech University Press .

9780896728509

256 pages

hardcover, flexibound

\$29.95

Pub Date: March 2014

Author picture:

Grover E. Murray Studies in the American Southwest. 8 x 8. index 57 color photographs.



Over thousands of years, Native Americans in what is now Texas passed down their ways of roasting, boiling, steaming, salting, drying, grinding, and blending. From one generation to another, these ancestors of Texas's Mexican American community lent their culinary skills to combining native and foreign ingredients into the flavor profile of indigenous Texas Mexican cooking today.

Chef and food writer Adán Medrano holds a Certificate in Culinary Arts from the Culinary Institute of America. Now living in Houston, he grew up in San Antonio, Texas, and in northern Mexico, where he developed his expertise in the flavor profile and techniques of indigenous Texas Mexican food.

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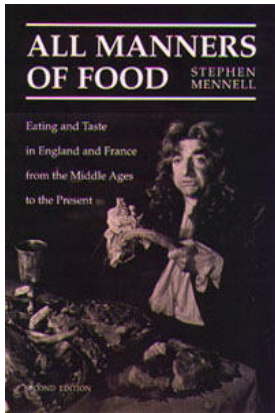
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All Manners Of Food: Eating and Taste in England and France From the Middle Ages To the Present

Mennell, Stephen

University of Illinois Press .

9780252064906

408 pages

paperback

\$28

Pub Date: 12/1/1995

6 x 9

Debunking myths along the way, All Manners of Food is a sweeping look at how social and political development has helped to shape different culinary cultures.

Stephen Mennell, professor of sociology at University College Dublin, Ireland, is the author of Norbert Elias: Civilisation and the Human Self-Image and The Sociology of Food and Eating.

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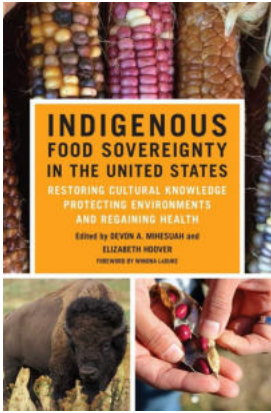
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Indigenous Food Sovereignty in the United States: Restoring Cultural Knowledge, Protecting Environments, and Regaining Health  
Mihesuah, Devon A. and Hoover, Elizabeth (editors)  
University of Oklahoma Press .

9780806163215

390 pages

paperback

\$29.95

Pub Date: 8/8/2019

6 X 9. 17 B&W illustrations., 1 CHART, 4 TABLES. Foreword by Winona LaDuke.  
VOLUME 18 IN THE NEW DIRECTIONS IN NATIVE AMERICAN STUDIES  
SERIES

Farmers, seed keepers, fishers, cooks, activists, and scholars write about their efforts to revive and preserve Native foodways.

Devon A. Mihesuah, an enrolled citizen of the Choctaw Nation of Oklahoma, is the Cora Lee Beers Price Teaching Professor in International Cultural Understanding at the University of Kansas. She is the author of numerous award-winning books, including *Ned Christie: The Creation of an Outlaw and Cherokee Hero* and *Recovering Our Ancestors' Gardens: Indigenous Recipes and Guide to Diet and Fitness*. She oversees the American Indian Health and Diet Project. Elizabeth Hoover, Manning Assistant Professor of American Studies at Brown University, is the author of articles about food sovereignty, environmental health, and environmental reproductive justice, as well as the book *The River Is in Us: Fighting Toxics in a Mohawk Community*. She is a board member of the Native American Food Sovereignty Alliance and of the Slow Food Turtle Island regional association and has worked with the Mohawk organization Kanenhi:io.

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The Southern Foodways Alliance Guide to Cocktails

Milam, Sara Camp and Slater, Jerry

University of Georgia Press .

9780820351599

216 pages

hardcover paper over boards

\$29.95

Pub Date: 10/5/2017

Photographs by Andrew Thomas Lee. 51 color photos

A fun and fabulous SFA cocktail recipe book for the love of entertaining.

SARA CAMP MILAM is the Southern Foodways Alliance's managing editor. She lives in Oxford, Mississippi. JERRY SLATER has extensive experience in hospitality and management and has gained critical accolades for his beverage programs at such venues as the Oakroom at the Seelbach Hotel, One Flew South, and H. Harper Station. He lives in Bostwick, Georgia.

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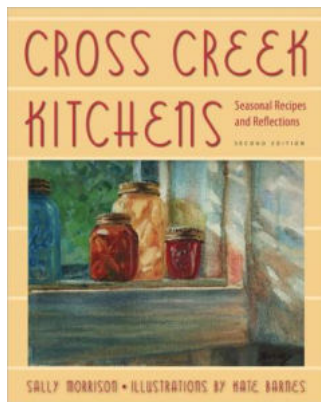
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Milam, Sara Camp and Slater, Jerry.

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Cross Creek Kitchens: Seasonal Recipes and Reflections

Morrison, Sally

University Press of Florida .

9780813037998

224 pages

paperback

\$24.95

Pub Date: 9/11/2011

Illustrations by Kate Barnes. Second edition, 8 x 10, illus.

Highlights the southern fare and local favorites enjoyed by Rawlings and her guests over the years

Sally Morrison recently retired after more than thirty years as a historic site specialist in the Florida Park Service. As the first curator of the Marjorie Kinnan Rawlings home, she brought vitality and enthusiasm to her restorations and interpretations of the author's life and milieu. Kate Barnes is a freelance artist and writer who still lives and works in the Cross Creek area.

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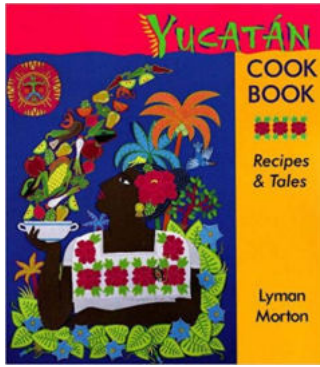
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Morrison, Sally.jpg

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Yucatàn Cookbook: Recipes & Tales  
Morton, Lyman  
Museum of New Mexico Press . Red Crane Books  
9781878610515  
233 pages  
paperback  
\$24.50  
Pub Date: 5/28/1996  
Illustrated by Jorge Rosano. Cookbook Series

This book features a unique collection of recipes from the Yucatàn region of Mexico, from home kitchens and rural market towns. T

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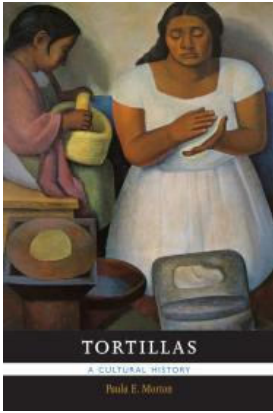
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Tortillas: A Cultural History  
Morton, Paula E.  
University of New Mexico Press .  
9780826352149  
160 pages  
paperback  
\$24.95  
Pub Date: 2014  
6 x 9

The 2500-year history of the tortilla in North America.

Paula E. Morton is a journalist in St. Augustine, Florida. She is also the author of  
Tabloid Valley: Supermarket News and American Culture.

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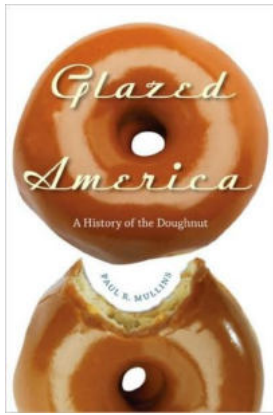
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Glazed America: A History of the Doughnut

Mullins, Paul R.

University Press of Florida .

9780813032382

224 pages

hardcover

\$24.95

Pub Date: 9/7/2008

22 b&w photos, endnotes, bibliography. 6 x 9

'Paul Mullins turns his attention to the simple doughnut in order to learn more about North American culture and society.

Paul R. Mullins, professor of anthropology at Indiana University–Purdue University Indianapolis, is the author of *Race and Affluence: An Archaeology of African America* and *Consumer Culture and Glazed America: A History of the Doughnut*.

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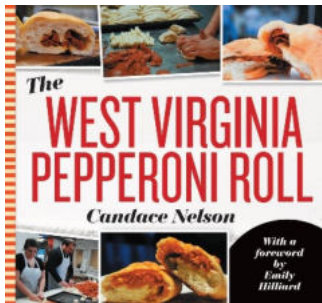
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Mullins, Paul R.jpg

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The West Virginia Pepperoni Roll

Nelson, Candace

West Virginia University Press .

9781943665747

224 pages

paperback

\$29.99

Pub Date: 6/1/2017

Foreword by Emily Hilliard. 101 images

Author picture:



The pepperoni roll, a soft bread roll with pepperoni baked in the middle, originated in the coal mining areas of north central West Virginia when Italian immigrants invented a food that could be eaten easily underground.

Candace Nelson, a West Virginia native, is the social media editor at West Virginia University. Emily Hilliard is the West Virginia state folklorist. Her food writing has been featured by NPR, the Southern Foodways Alliance, Lucky Peach, and the Oxford Companion to Sugar and Sweets, among others.

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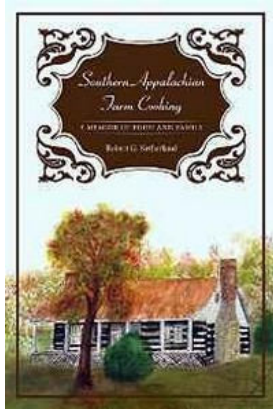
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Nelson, Candace.jpg

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Southern Appalachian Farm Cooking: A Memoir of Food and Family - 2nd edition  
Netherland, Robert G.

University of Tennessee Press .

9781621902232

240 pages

paperback

\$29.95

Pub Date: May 2016

6 x 9

Part cookbook and part memoir, Southern Appalachian Farm Cooking blends staples of farm-fresh, Appalachian cuisine with stories of life on a large farm in East Tennessee, where homemade biscuits and harvest vegetables were the fruits of hard work and meager earnings.

Robert G. Netherland, now retired, was a healthcare executive at various hospitals in Tennessee, Alabama, and Maryland. His interest in cooking stems from being introduced to the toils of the kitchen by his mother and grandmother.

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Manly Meals and Mom's Home Cooking: Cookbooks and Gender in Modern America

Neuhaus, Jessamyn

Johns Hopkins University Press .

9781421405841

352 pages

paperback

\$33

Pub Date: 3/1/2012

17 halftones, 7 line drawings

In *Manly Meals and Mom's Home Cooking*, Jessamyn Neuhaus offers a perceptive and piquant analysis of the tone and content of American cookbooks published between the 1790s and the 1960s, adroitly uncovering the cultural assumptions and anxieties—particularly about women and domesticity—they contain.

Jessamyn Neuhaus is an associate professor of U.S. history and popular culture at SUNY Plattsburgh. She is the author of *Housework and Housewives in Modern American Advertising: Married to the Mop*.

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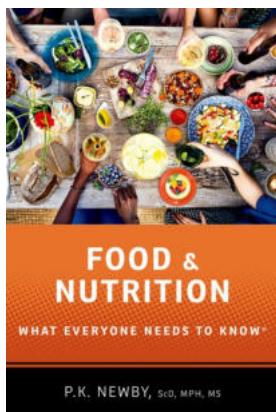
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Food and Nutrition: What Everyone Needs to Know

Newby, P.K.

Oxford University Press .

9780190846633

192 pages

paperback

\$16.95

Pub Date: 9/5/2018

What Everyone Needs to Know Series

Provides an overview of fundamental nutrition concepts relevant for health, weight, longevity, and disease prevention by explaining the roles of key nutrients, foods, and beverages. Tackles popular food and nutrition topics and buzzwords and debunks myths by examining the scientific evidence behind each and challenging readers to eschew junk and anti-science. Examines the relationship between humans, food, and the environment across time and space by considering how and what we eat, from our prehistoric Paleo days to the twenty-first century. Discusses contemporary food and nutrition problems affecting both people and planet, why they exist, and how they might be solved

Discount:

0.45

Distro:

OUP

Group:

Redsides

P. K. Newby is a scientist, foodie, and author with more than twenty years of experience researching diet-related diseases, studying how people make food choices, and teaching students and the public about why what we eat matters. She was one of the best undiscovered cooks on Nigella Lawson's team on ABC's The Taste (2014-2015).

Author location:

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9780190846633.jpg

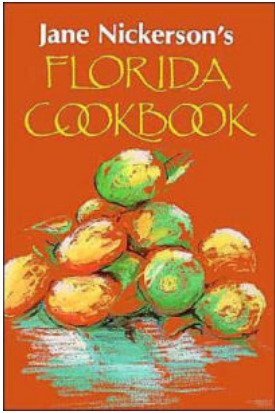
author pic filename:

Newby, P K.jpg

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logo oxford u press.jpg

**Image:**



**Author picture:**

**Listing:**

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Jane Nickerson's Florida Cookbook

Nickerson, Jane

University Press of Florida .

9780813008165

204 pages

paperback

\$24.95

Pub Date: 2/1/1985

Index. 6 x 9

The food columnist of the New York Times' Florida newspapers presents a feast of tested recipes typical of a state famed for its fine foods.

**Discount:**

0.45

**Distro:**

UPF

**Group:**

BRG

**Author location:**

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New Mexico's Tasty Traditions: Folksy Stories, Recipes and Photos

Niederman, Sharon

University of New Mexico Press . New Mexico Magazine

9781934480052

136 pages

paperback

\$19.95

Pub Date: 2010

9.25 x 7.5

**Author picture:**

Recipes and photos provides an armchair tour of kitchens, fields, festivals, and farmers' markets through the eyes of veteran food-travel writer Sharon Niederman.

Award-winning author and photographer Sharon Niederman has written about the state for more than twenty-five years, authoring and photographing ten books on New Mexico history, culture, cuisine, art, and travel. She teaches writing and Southwest literature and directs the Writing Center at Trinidad State Junior College in Colorado. She lives in Raton with her husband and two dogs.

**Discount:**

0.45

**Distro:**

Longleaf

**Group:**

Wilcher

**Author location:**

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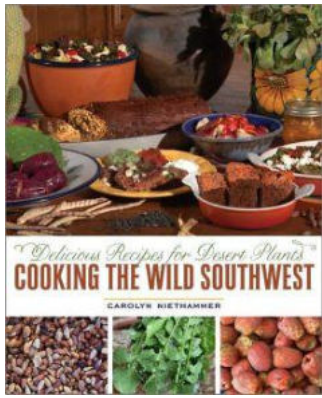
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Cooking the Wild Southwest: Delicious Recipes for Desert Plants

Niethammer, Carolyn J.

University of Arizona Press .

9780816529193

216 pages

paperback

\$19.95

Pub Date: 10/1/2011

Illustrated by Paul Mirocha.

With this update to the classic Tumbleweed Gourmet, master cook Carolyn Niethammer opens a window on the incredible bounty of the southwestern deserts and offers recipes to help you bring these plants to your table.

Carolyn Niethammer is a wild-food expert, a master cook, and the award-winning author of several books, including The New Southwest Cookbook, American Indian Cooking and The Prickly Pear Cookbook. She lives in Tucson, Arizona.

Discount:

0.45

Distro:

CDC

Group:

Wilcher

Author location: Tucson AZ

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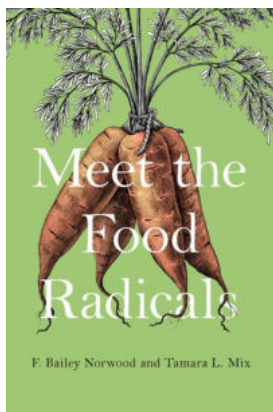
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Niethammer, Carolyn J.jpg

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Meet the Food Radicals  
Norwood, F. Bailey / Mix, Tamara L.  
Oxford University Press .  
9780190620431  
288 pages  
hardcover  
\$31.95  
Pub Date: 3/27/2019

Author picture:

Meet the Food Radicals introduces the reader to twenty-seven individuals to offer insight into practices and solutions that shape how we farm, how our food system operates, and how we eat. Neither valorizing nor criticizing any of the views, the authors aim for understanding and to translate different farming philosophies, food politics, and notions about how agriculture and the economy interact for a broader audience of economists, social scientists, and ordinary consumers.

F. Bailey Norwood is Barry Pollard, MD / P&K Equipment, Inc. Professor of Agricultural Economics at Oklahoma State University. He conducts research on consumer food preferences and writes books to help the public understand agricultural issues.

Discount:

0.40

Distro:

OUP

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Redsides

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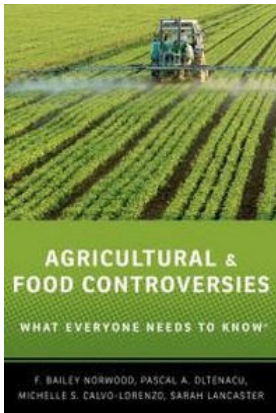
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Norwood, F. Bailey; Mix, Tamara L.

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Agricultural and Food Controversies: What Everyone Needs to Know  
Norwood, F. Bailey  
Oxford University Press .  
9780199368426

hardcover

\$16.95

Pub Date: 12/5/2014

Author picture:

Providing a combination of research and popular opinions on both sides of the issue, Agricultural and Food Controversies: What Everyone Needs to Know allows readers to decide for themselves what they personally value and believe to be important when it comes to their food.

Discount:

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OUP

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9780199368426.jpg

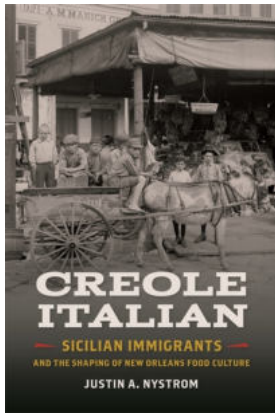
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Norwood, F. Bailey.jpg

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Creole Italian: Sicilian Immigrants and the Shaping of New Orleans Food Culture  
Nystrom, Justin A.

University of Georgia Press .

9780820353555

264 pages

paperback

\$26.95

Pub Date: 8/1/2018

29 b&w images, 2 maps

In Creole Italian, Justin A. Nystrom explores the influence Sicilian immigrants have had on New Orleans foodways.

JUSTIN A. NYSTROM is an associate professor of history at Loyola University in New Orleans and director of the Center for the Study of New Orleans. He is the author of New Orleans after the Civil War: Race, Politics, and a New Birth of Freedom and the director of the documentary film This Haus of Memories.

Discount:

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Distro:

Longleaf

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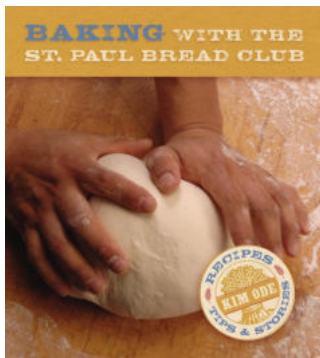
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Nystrom, Justin A.jpg

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Baking with the St Paul Bread Club: Recipes, Tips, and Stories

Ode, Kim

Minnesota Historical Society Press .

9781681342054

160 pages

paperback

\$24.95

Pub Date: 1/19/2021

Author picture:



Join the St. Paul Bread Club as they fashion their favorite recipes, share tips and secrets that have long been kept, and build a rich community dedicated to the art of the perfect loaf.

Kim Ode is a retired newspaper reporter and columnist for the Minneapolis Star Tribune and author of Rhubarb Renaissance.

Discount:

0.45

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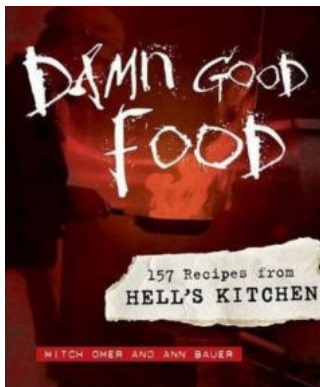
Ode, Kim.jpg

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Damn Good Food: 157 Recipes from Hell's Kitchen

Omer, Mitch and Bauer, Ann

Minnesota Historical Society Press .

9780873517249

256 pages

hardcover

\$27.95

Pub Date: 10/1/2009

Author picture:

A collection of 157 recipes from Mitch Omer, chef-owner of the wildly popular Hell's Kitchen in Minneapolis, named one of the Best Breakfasts across America by Esquire magazine.

Discount:

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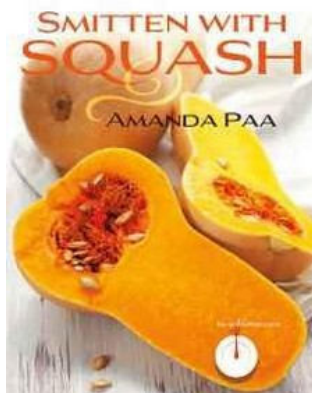
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Omer, Mitch and Bauer, Ann.jpg

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Author picture:



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Smitten with Squash  
Paa, Amanda Kay  
Minnesota Historical Society Press .  
9780873519397  
144 pages  
paperback  
\$17.95  
Pub Date: 7/15/2014  
Northern Plate.

Knowledgeable and imaginative guide Amanda Paa describes the very American roots of squash, introduces readers to the vast assortment available at midwestern farmers markets, and, best of all, offers seventy-five inventive ways to enjoy squash for breakfast, lunch, dinner, and dessert.

Amanda Paa is a freelance food writer, recipe developer and photographer and has worked with magazines and brands such as Silk, Annie's Organics, Cup4Cup Flour, Yum. Gluten Free Magazine, Purely Elizabeth and Bob's Red Mill.

Discount:

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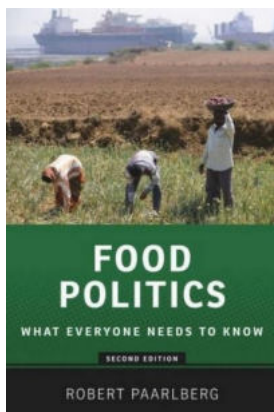
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Discount:

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OUP

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Redsides

Author location:

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author pic filename:

Paarlberg, Robert.jpg

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Food Politics: What Everyone Needs to Know®

Paarlberg, Robert

Oxford University Press .

9780199322381

280 pages

paperback

\$16.95

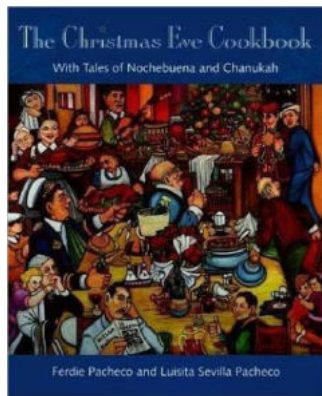
Pub Date: 9/25/2013

What Everyone Needs to Know.

This second edition of Food Politics: What Everyone Needs to Know has been thoroughly updated to reflect the latest developments and research on today's global food landscape, including biofuels, the international food market, food aid, obesity, food retailing, urban agriculture, and food safety.

Robert Paarlberg is a Professor of Political Science at Wellesley College and Adjunct Professor of Public Policy at the Harvard Kennedy School. He has been a member of the Board of Agriculture and Natural Resources at the National Research Council and a consultant to the Bill and Melinda Gates Foundation, the United States Agency for International Development, the International Food Policy Research Institute, and the Food and Agricultural Organization of the United Nations.

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Christmas Eve Cookbook: With Tales of Nochebuena and Chanukah  
Pacheco, Ferdie and Sevilla Pacheco, Luisita  
University Press of Florida .

9780813016245

287 pages

hardcover

\$19.95

Pub Date: 11/1/1998

9 b&w sketches, 14 b&w photos, index. 6 x 7

In this beautifully illustrated collection of nearly 200 recipes and 19 holiday ,  
Ferdie Pacheco and Luisita Sevilla Pacheco create a holiday melting pot of  
immigrant lore and cuisine in America.

**Discount:**

0.45

**Distro:**

UPF

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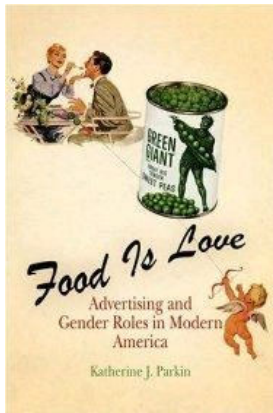
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Pacheco, Ferdie and Sevilla

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Food Is Love: Advertising and Gender Roles in Modern America

Parkin, Katherine J.

University of Pennsylvania Press .

9780812219920

304 pages

paperback

\$24.95

Pub Date: 1/17/2007

Author picture:



Food Is Love draws on thousands of ads that appeared in the most popular magazines of the twentieth and early twenty-first centuries to discover why advertisers clung tenaciously to the notion that by buying and making the right foods, a woman could help her family achieve social status, maintain its racial or ethnic identity, and assimilate into the American mainstream.

Katherine J. Parkin is Associate Professor of History at Monmouth University and author of Food Is Love: Advertising and Gender Roles in Modern America, also available from the University of Pennsylvania Press.

Discount:

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Author location:

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Parkin, Katherine J.jpg

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Author picture:



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penn state university press

Black Cookstove: Meditations on Literature, Culture, and Cuisine in Colombia

Patiño Ossa, Germán

Penn State University Press .

9780271086989

152 pages

paperback

\$24.95

Pub Date: 11/1/2020

Translated by Jonathan Tittler.

Winner of the 2006 Andrés Bello Award for Memory and Ibero-American Thought. In this evocatively written book, Germán Patiño Ossa presents the cultural universe and national identities of Colombia through the lens of traditional cuisine.

Born and raised in Colombia's coastal region, Germán Patiño Ossa went on to become a leading scholar in, and champion of, that region's culture. He was a newspaper columnist, novelist, university professor, and cultural activist. Along with Fogón de negros, Patiño was the author of the prizewinning Herr Simmonds y otras historias del Valle del Cauca.

Discount:

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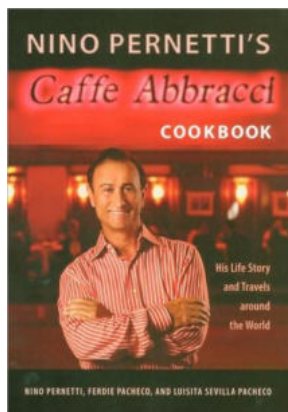
author pic filename:

Patino Ossa, German.jpg

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Nino Perneti's Caffè Abbracci Cookbook: His Life Story and Travels around the World

Perneti, Nino

University Press of Florida .

9780813032306

288 pages

hardcover

\$40

Pub Date: 5/11/2008

37 color photos, 121 b&w photos, bibliography, index. 7 x 10

For nearly twenty years Coral Gables's Caffè Abbracci has boasted a chic clientele and excellent cuisine. This illustrated cookbook features recipes for over 100 of its best and most popular dishes, from appetizers to desserts, along with tales of the gracious host and owner's life.

Discount:

0.45

Distro:

UPF

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BRG

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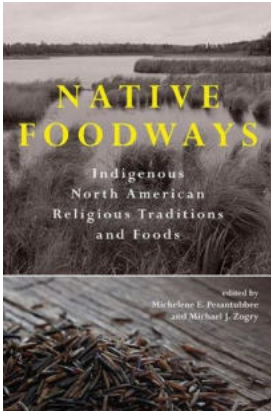
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Native Foodways: Indigenous North American Religious Traditions and Foods  
Pesantubbee, Michelene E. and Zogry, Michael J. (editors)

SUNY Press .

9781438482620

208 pages

paperback

\$32.95

Pub Date: 7/2/2021

SUNY series, Native Traces. 6 x 9.

Explores the interplay of religion and food in Native American cultures.

**Discount:**

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**Distro:**

SUNY

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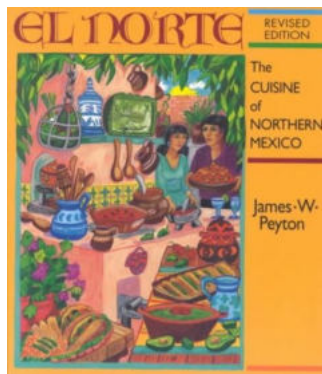
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El Norte: The Cuisine of Northern Mexico

Peyton, James W.

Museum of New Mexico Press . Red Crane Books

9781878610584

283 pages

paperback

\$22.50

Pub Date: 1/1/1995

**Author picture:**

The cooking of northern Mexico got its spark from the ranching culture, in which food was prepared with indigenous ingredients and cooked over a wood fire. El Norte presents delicious and easy to prepare recipes and dishes from the northern region of Mexico.

Jim Peyton has written four well-regarded books on Mexican cooking, history, and culture that cover every aspect of Mexican cooking.

**Discount:**

0.43

**Distro:**

CDC

**Group:**

Wilcher

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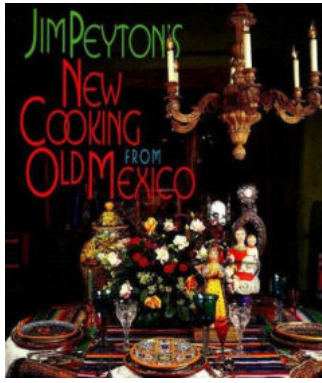
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Jim Peyton's New Cooking from Old Mexico  
Peyton, Jim  
Museum of New Mexico Press .  
9781878610706  
250 pages  
hardcover  
\$29.95  
Pub Date: 9/1/1999  
RED CRANE TITLE

In Jim Peyton's latest cookbook, his third, he introduces the latest trends of fine Mexican cuisine and explores the history of Mexican cooking.

Discount:

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Distro:

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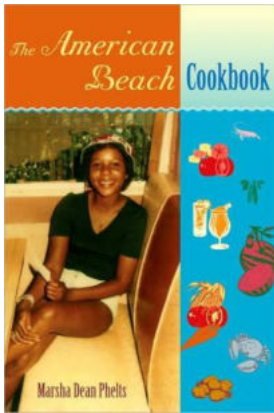
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Peyton, Jim.jpg

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**Image:**



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American Beach Cookbook  
Phelts, Marsha D.  
University Press of Florida .  
9780813032108  
192 pages  
paperback  
\$19.95  
Pub Date: 3/30/2008  
81 b&w photos, 4 maps. 6 x 9

From its founding in 1935 to the present, trips to American Beach have meant good times, good friends, and great food. Located on Amelia Island in northeast Florida and established by the Pension Bureau of the Afro-American Life Insurance Company, American Beach today is listed on the National Register of Historic Places.

Marsha Dean Phelts is the author of An American Beach for African Americans.

**Discount:**

0.45

**Distro:**

UPF

**Group:**

BRG

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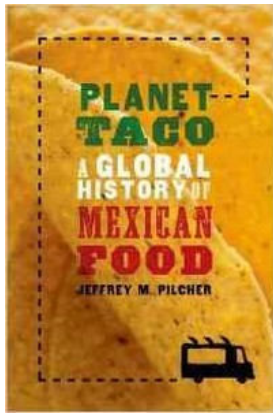
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Phelts, Marsha D.jpg

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Planet Taco: A Global History of Mexican Food

Pilcher, Jeffrey M.

Oxford University Press .

9780190655778

320 pages

paperback

\$20.95

Pub Date: 3/1/2017

46 halftones

Reveals the historical origins of the taco, the Mexican-American invention of the fast-food taco, surfers as pioneers of global Mexican, how Corona beer conquered the world, and when the Margarita was supersized. Author is respected expert on the history of Mexican food and speaks to a wide variety of non-academic audiences

Jeffrey M. Pilcher is Professor of History at the University of Minnesota. He is the author of *Que vivan los tamales!*: Food and the Making of Mexican Identity; *The Sausage Rebellion*: Public Health, Private Enterprise, and Meat in Mexico City; and *Food in World History*. He also edited the *Oxford Handbook of Food History*.

Discount:

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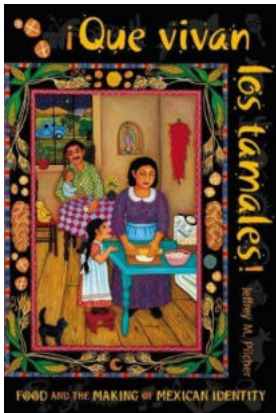
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Pilcher, Jeffrey M.jpg

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Author picture:



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Que vivan los tamales!: Food and the Making of Mexican Identity

Pilcher, Jeffrey M.

University of New Mexico Press .

9780826318732

253 pages

paperback

\$29.95

Pub Date: 1998

Diálogos. 6 x 9

This cultural history of food in Mexico traces the influence of gender, race, and class on food preferences from Aztec times to the present and relates cuisine to the formation of national identity.

Jeffrey M. Pilcher is associate professor of history at the University of Minnesota. He is also author of *Cantinflas and the Chaos of Mexican Modernity*, *The Human Tradition in Mexico*, and *Food in World History*.

Discount:

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Distro:

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Wilcher

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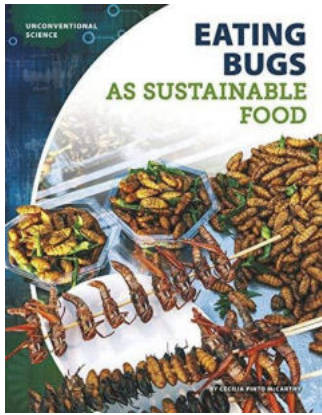
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Pilcher, Jeffrey M.jpg

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Eating Bugs as Sustainable Food  
Pinto McCarthy, Cecilia  
North Star Editions .  
9781644940907  
48 pages  
paperback  
\$9.95  
Pub Date: 8/1/2019

Author picture:

Eating Bugs as Sustainable Food looks at the science behind raising and eating bugs and why eating bugs might help feed more people around the world.

Discount:

0.46

Distro:

North Star

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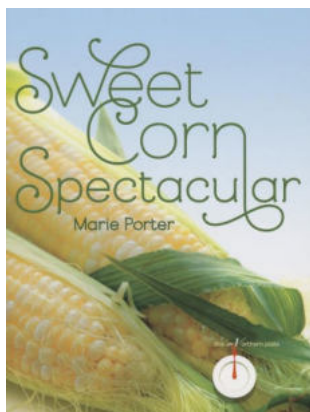
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Pinto McCarthy, Cecilia.jpg

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**Author picture:**

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Sweet Corn Spectacular  
Porter, Marie and Porter, Michael  
Minnesota Historical Society Press .  
9780873518925  
128 pages  
paperback  
\$16.95  
Pub Date: 7/1/2013  
The Northern Plate.

Sweet Corn Spectacular displays Porter's creative and flavor-filled approach to this North American original, making tasty use of corn kernels in the categories of appetizers, condiments, main dishes, beverages, and, of course, dessert.

**Discount:**

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**Distro:**

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**Group:**

Wilcher

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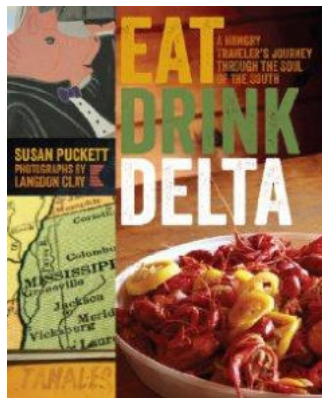
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Author picture:



Discount:

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Group:

Wilcher

Author location:

image filename:

9780820344256.jpg

author pic filename:

Puckett, Susan.jpg

logo filename:

logo u of georgia press.jpg

Listing:

logo:



Eat Drink Delta: A Hungry Traveler's Journey through the Soul of the South

Puckett, Susan

University of Georgia Press .

9780820344256

296 pages

paperback

\$24.95

Pub Date: 1/25/2013

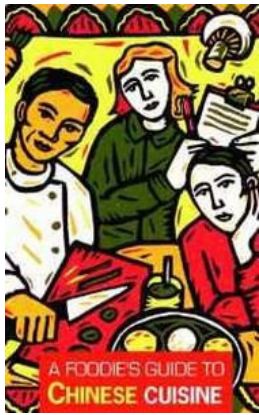
Photographs by Langdon Clay. 75 color photos, 1 map

The Mississippi Delta is a complicated and fascinating place. Part travel guide, part cookbook, and part photo essay, *Eat Drink Delta* by veteran food journalist Susan Puckett (with photographs by Delta resident Langdon Clay) reveals a region shaped by slavery, civil rights, amazing wealth, abject deprivation, the Civil War, a flood of biblical proportions, and—above all—an overarching urge to get down and party with a full table and an open bar.

SUSAN PUCKETT is a native of Jackson, Mississippi, and a graduate of the University of Mississippi. She was the food editor at the *Atlanta Journal-Constitution* for eighteen years and has written for many national food and culture magazines. She is an author of six previous books, including *A Cook's Tour of Mississippi* and *The 5:30 Challenge Cookbook*. Puckett lives in Atlanta.



Image:



Author picture:

Listing:

logo:



University of Hawai'i Press

Foodie Guide To Chinese Menus  
Qinqin, Sun / Yu, Tao / Tang, M  
University of Hawaii Press . Shanghai Press  
9781602206007

paperback  
\$14.95  
Pub Date: 5/31/2020

Do you feel overwhelmed when presented with a menu in a Chinese restaurant, puzzled by the myriad of courses, regional variations and unfamiliar ingredients? This book can help you navigate menus to experience the best of Chinese cuisine.

Discount:

0.40

Distro:

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Author location:

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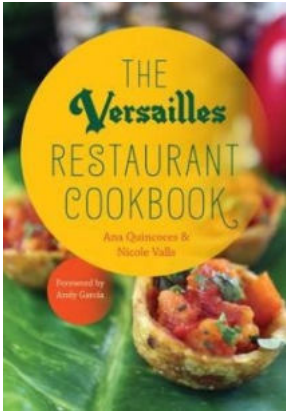
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Versailles Restaurant Cookbook  
Quincoces, Ana / Valls, Nicole / Garcia, Andy  
University Press of Florida .  
9780813049786  
192 pages  
hardcover  
\$30  
Pub Date: 9/9/2014  
Foreword by Andy García. 10 x 7

A wonderful collection of insightful stories and priceless recipes from the Versailles Restaurant, which has been the heart of the Cuban- American community in Miami for over four decades.

ANA QUINCOCES, author of Sabor!: A Passion for Cuban Cuisine and Cuban Chicks Can Cook, has cohosted ABC's The View and has appeared on The Chew and The Today Show She starred in seasons two and three of Bravo's The Real Housewives of Miami NICOLE VALLS is operations manager and public relations director for Valls Group, Inc , which is the family-owned and operated parent company for the Versailles Restaurant.

Discount:

0.45

Distro:

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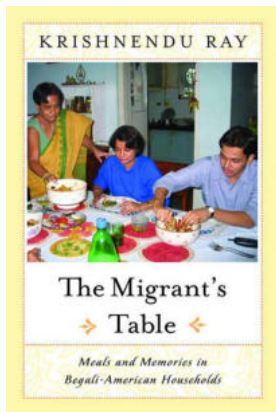
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The Migrant's Table: Meals and Memories in Bengali-American Households

Ray, Krishnendu

Temple University Press .

9781592130962

256 pages

paperback

\$28.95

Pub Date:

How food choices reflect the dilemmas of ethnicity.

Krishnendu Ray is Associate Professor of Liberal Arts and Management at the Culinary Institute of America.

Discount:

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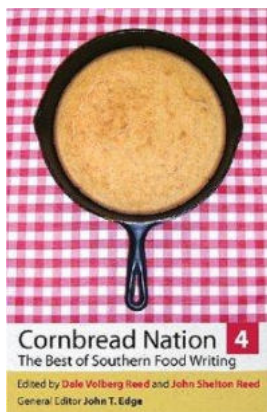
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Cornbread Nation 4: The Best of Southern Food Writing  
Reed, Dale Volberg and Reed, John Shelton (editors)  
University of Georgia Press .  
9780820330891  
320 pages  
paperback  
\$24.95  
Pub Date: 4/15/2008  
16 b&w photos

This new collection in the Southern Foodways Alliance's popular series serves up a fifty-three-course celebration of southern foods, southern cooking, and the people and traditions behind them.

DALE VOLBERG REED is a freelance musician and writer. She is coauthor, with John Shelton Reed, of 1001 Things Everyone Should Know about the South. JOHN SHELTON REED is founding coeditor of the journal Southern Cultures. He is the Mark W. Clark Visiting Professor History at the Citadel, and William Rand Kenan Jr. Professor Emeritus of Sociology at the University of North Carolina, Chapel Hill. He is coauthor, with Dale Volberg Reed, of 1001 Things Everyone Should Know about the South.

Discount:

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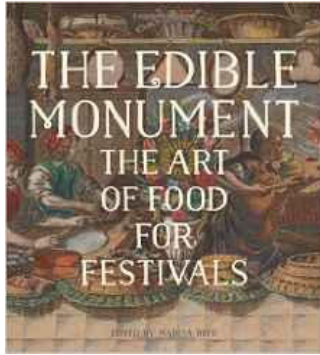
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Reed, Dale Volberg and Reed, John

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Edible Monument: Art of Food for Festivals  
Reed, Marcia (editor)  
Getty Publications . Getty Research Institute  
9781606064542  
192 pages  
hardcover  
\$35  
Pub Date: 10/1/2015

**Author picture:**

Interplay between food and art in the Western world.

Marcia Reed is chief curator at the Getty Research Institute. She is coeditor of China on Paper (Getty Publications, 2007).

**Discount:**

0.40

**Distro:**

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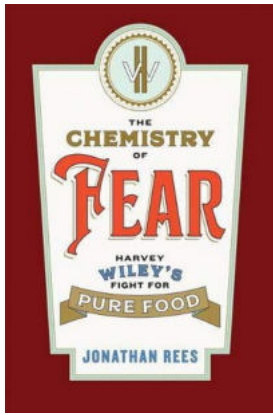
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Author picture:



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The Chemistry of Fear: Harvey Wiley's Fight for Pure Food

Rees, Jonathan

Johns Hopkins University Press .

9781421439952

320 pages

hardcover

\$34.95

Pub Date: 7/6/2021

15 b&w illus.

A fascinating examination of the controversial work of Harvey Wiley, the founder of the pure food movement and an early crusader against the use of additives and preservatives in food.

Jonathan Rees is a professor of history at Colorado State University, Pueblo. He is author of Representation and Rebellion: The Rockefeller Plan at the Colorado Fuel and Iron Company, 1914-1942 and Managing the Mills: Labor Policy in the American Steel Industry during the Nonunion Era.

Discount:

0.46

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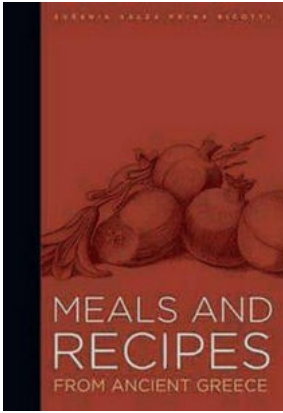
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Meals and Recipes from Ancient Greece  
Ricotti, Eugenia Salza Prina  
Getty Publications . Getty Publications  
9780892368761

hardcover  
\$24.95  
Pub Date:

Author picture:

Ancient Greek literature contains a wealth of culinary information on everything from etiquette to menu planning. Fifty-six delicious--and preparable --recipes, gleaned from ancient sources and updated with ingredients available to the contemporary American cook, are compiled in this book.

Discount:

0.45

Distro:

OUP

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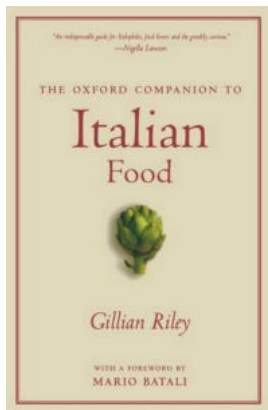
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The Oxford Companion to Italian Food  
Riley, Gillian  
Oxford University Press .  
9780195387100  
672 pages  
paperback  
\$17.95  
Pub Date: 4/1/2009

**Author picture:**



The Oxford Companion to Italian Food covers all aspects of the history and culture of Italian gastronomy, from dishes, ingredients, and delicacies to cooking methods and implements, regional specialties, the universal appeal of Italian cuisine, influences from outside Italy, and much more.

Gillian Riley is a food historian. She has written many books on food in art such as Renaissance Recipes and Impressionistic Picnics and is the author of A Feast for the Eyes, the National Gallery Cookbook. She lives in London. She is the winner of the 2009 Scrittura d'Acqua award.

**Discount:**

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OUP

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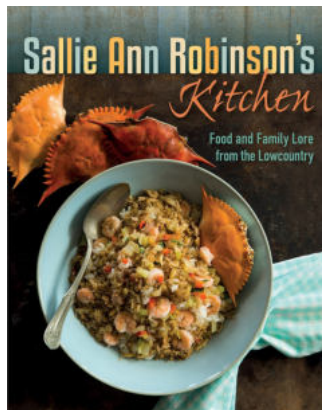
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Sallie Ann Robinson's Kitchen: Food and Family Lore from the Lowcountry  
Robinson, Sallie Ann  
University Press of Florida .  
9780813056296  
216 pages  
hardcover  
\$28.00  
Pub Date: 9/22/2019

Author picture:



Sallie Ann Robinson is a celebrity chef, television personality, and Gullah Tour guide, renowned for her culinary expertise and knowledge of Gullah culture. Interweaves stories about her family and life on Daufuskie Island with staple recipes of the Gullah diet.

Sallie Ann Robinson is the author of *Gullah Home Cooking the Daufuskie Way: Smokin' Joe Butter Beans, Ol' 'Fuskie Fried Crab Rice, Sticky-Bush Blackberry Dumpling, and Other Sea Island Favorites* and *Cooking the Gullah Way, Morning, Noon, and Night* and coauthor of *Daufuskie Island*. She is sixth-generation Gullah and Native American born on Daufuskie Island in South Carolina and has dedicated herself to chronicling and sharing Gullah recipes, dialect, and folklore.

Discount:

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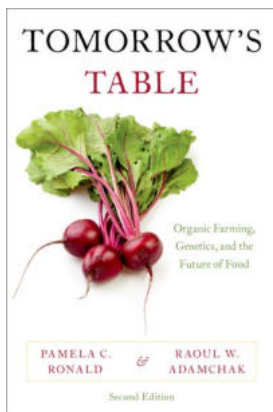
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Robinson, Sallie Ann.jpg

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Author picture:

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Tomorrow's Table: Organic Farming, Genetics, and the Future of Food  
Ronald, Pamela C. and Adamchak, Raoul W.

Oxford University Press .

9780199342082

288 pages

paperback

\$18.95

Pub Date: 4/10/2018

17 illustrations

Argues that a judicious blend of two important strands of agriculture--genetic engineering and organic farming--is key to helping feed the world's growing population in an ecologically balanced manner.

Pamela C. Ronald is a Professor in the Department of Plant Pathology at the University of California, Davis. Raoul Adamchak has grown organic crops for twenty years, part of the time as a partner in Full Belly Farm, a private 150-acre organic vegetable farm. He now works at the U.C., Davis as the Market Garden Coordinator at the certified organic farm on campus.

Discount:

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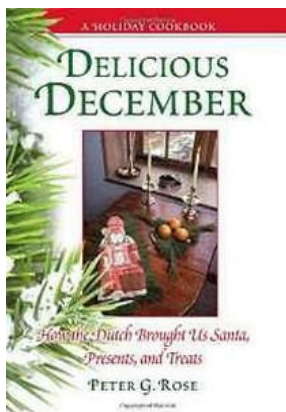
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Author picture:



Discount:

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SUNY

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Author location:

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9781438449142.jpg

author pic filename:

Rose, Peter G.jpg

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Listing:

Delicious December: How the Dutch Brought Us Santa, Presents, and Treats: A Holiday Cookbook

Rose, Peter G.

SUNY Press .

9781438449142

164 pages

paperback

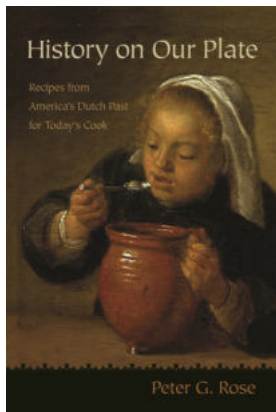
\$22.95

Pub Date: 7/2/2015

Food and history combine in this exploration of the Dutch influence on American holiday traditions.

Peter G. Rose has published numerous articles and books on Dutch, Dutch American, and Hudson Valley cuisine, including Summer Pleasures, Winter Pleasures: A Hudson Valley Cookbook; Food, Drink and Celebrations of the Hudson Valley Dutch; The Sensible Cook: Dutch Foodways in the Old and the New World; and Foods of the Hudson: A Seasonal Sampling of the Region's Bounty.

**Image:**



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History on Our Plate: Recipes from America's Dutch Past for Today's Cook  
Rose, Peter G.

Syracuse University Press .

9780815611189

136 pages

paperback

\$9.95

Pub Date: 10/15/2019

**Author picture:**



Historical recipes from America's Dutch past for today's cook.

Peter G. Rose has published numerous articles and books on Dutch, Dutch American, and Hudson Valley cuisine, including Summer Pleasures, Winter Pleasures: A Hudson Valley Cookbook; Food, Drink and Celebrations of the Hudson Valley Dutch; The Sensible Cook: Dutch Foodways in the Old and the New World; and Foods of the Hudson: A Seasonal Sampling of the Region's Bounty.

**Discount:**

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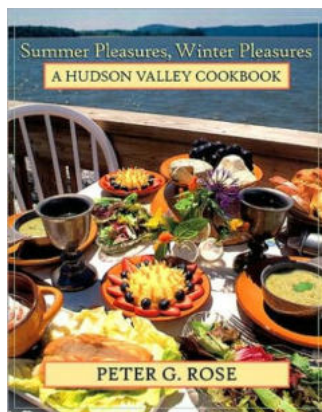
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Summer Pleasures, Winter Pleasures: A Hudson Valley Cookbook

Rose, Peter G.

SUNY Press . Excelsior Editions

9781438429878

154 pages

hardcover

\$14.95

Pub Date: 9/10/2009

Author picture:



For twenty years, award-winning food writer and historian Peter G. Rose has written a column on family food for newspapers in the Hudson Valley, and this light-hearted cookbook includes some of her most popular recipes. Drawing on the rich historical and culinary legacy of the Hudson Valley, Rose offers simple, easy-to-make recipes for patio, boat, cabin, or RV in the summer, and for enjoying by the fireside in the winter.

Peter G. Rose has published numerous articles and books on Dutch, Dutch American, and Hudson Valley cuisine, including Food, Drink and Celebrations of the Hudson Valley Dutch; The Sensible Cook: Dutch Foodways in the Old and the New World; Foods of the Hudson: A Seasonal Sampling of the Region's Bounty; and (with Donna R. Barnes) Matters of Taste: Food and Drink in Seventeenth-Century Dutch Art and Life. In 2002 she was the recipient of the Alice P.

Discount:

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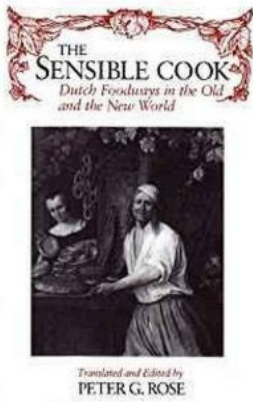
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The Sensible Cook: Dutch Foodways in the Old and New World

Rose, Peter G.

Syracuse University Press .

9780815605034

142 pages

paperback

\$\$19.95

Pub Date: 09/01/98

New York State Series

A volume of 25 translated and adapted recipes from Dutch cooks.

Peter G. Rose is a woman. She was born in Utrecht, the Netherlands, and was educated there as well as in Switzerland. She came to the United States in the mid-1960s.

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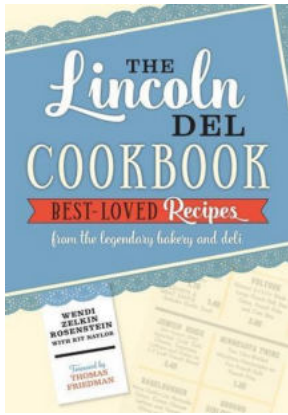
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The Lincoln Del Cookbook: Best-Loved Recipes from the Legendary Bakery and Deli

Rosenstein, Wendi Zelkin (with Kit Naylor)

Minnesota Historical Society Press .

9781681340616

224 pages

paperback

\$24.95

Pub Date: 9/1/2017

Foreword by Thomas Friedman. 7 x 10, 150 Color and Images, 100 Recipes, Index

For Jewish and non-Jewish customers alike, the Lincoln Del was a Minneapolis version of Cheers—at the Del everybody knew your name. The Lincoln Del Cookbook gathers not only coveted recipes—for blintzes and challah, coleslaw and chicken matzoh ball soup—but also family lore and patrons' memories, with photographs, menus, and memorabilia that will bring you right back to the Lincoln Del—or make you wish you'd been around to experience its delights in person.

Tess and Moishe Berenberg ran the St. Louis Park Lincoln Del; since the Del closed in 2000, their granddaughter Wendi Zelkin Rosenstein has been fielding requests for recipes from fans far and wide. Kit Naylor is a founding mother of Algonquin Hotdish, an informal organization of Minnesota artists, writers, designers, and photographers. Long before Thomas Friedman became an award-winning journalist, his mother was a bookkeeper at the Lincoln Del.

Discount:

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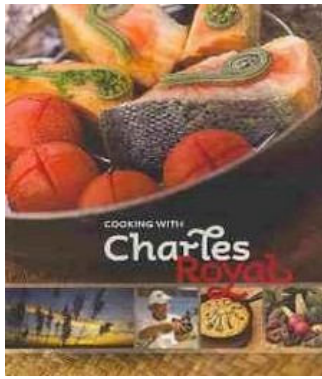
Rosenstein, Wendi Zelkin.jpg

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University of Hawai'i Press

Cooking with Charles Royal  
Royal, Charles  
University of Hawaii Press . Huia Publishers  
9781869694180  
145 pages  
hardcover  
\$28  
Pub Date: 6/1/2011

Author picture:

Here New Zealand's foremost Maori chef combines traditional ingredients with tantalizing culinary flare.

Charles Royal trained as a chef in the Royal New Zealand Army, gaining London City and Guilds qualifications. After ten years and having perfected cooking for a thousand people or a small dinner party, he worked in Air New Zealand's catering service as the chef for business and first-class travellers and travelled the world sampling and cooking different cooking styles. He has been owner chef of two restaurants and has tutored cooking students. A growing interest in the Slow Food movement and experimentation with native plants in cooking, led Charles and his wife, Tania, to establish Kinaki Wild Herbs, which produces dried herbs and rubs for cooking.

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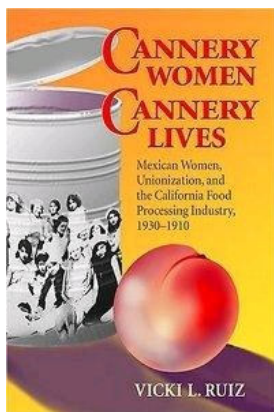
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Cannery Women, Cannery Lives: Mexican Women, Unionization, and the California Food Processing Industry, 1930-1950

Ruiz, Vicki L.

University of New Mexico Press .

9780826309884

212 pages

paperback

\$24.95

Pub Date: 1987

Women have been the mainstay of the grueling, seasonal canning industry for over a century, particularly in California. This book is their collective biography--a history of their family and work lives, and of their union.

Vicki Lynn Ruiz (born May 21, 1955) is an American historian who has written or edited 14 books and published over 60 essays. Her work focuses on Mexican-American women in the twentieth century. She is a recipient of the National Humanities Medal.

**Discount:**

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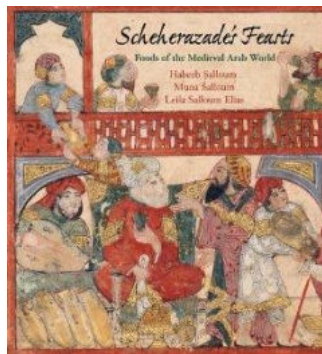
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UNIVERSITY OF PENNSYLVANIA  
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Scheherazade's Feasts: Foods of the Medieval Arab World

Salloum, Habib / Salloum, Muna / Elias, Leila Salloum

University of Pennsylvania Press .

9780812244779

232 pages

hardcover

\$34.95

Pub Date: 6/1/2013

Author picture:

The author of the thirteenth-century Arabic cookbook Kitab al-Tabikh proposed that food was among the foremost pleasures in life. Scheherazade's Feasts invites adventurous cooks to test this hypothesis. From the seventh to the thirteenth centuries, the influence and power of the medieval Islamic world stretched from the Middle East to the Iberian Peninsula, and this Golden Age gave rise to great innovation in gastronomy no less than in science, philosophy, and literature.

Habib Salloum is author of many books, including Classic Vegetarian Cooking from the Middle East and North Africa and The Arabian Nights Cookbook: From Lamb Kebabs to Baba Ghanouj, Delicious Homestyle Arabian Cooking. Muna Salloum and Leila Salloum Elias are coauthors of The Sweets of Araby: Enchanting Recipes from the Tales of the 1001 Arabian Nights.

Discount:

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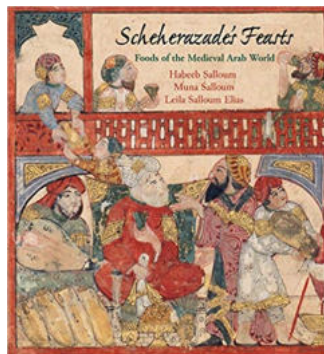
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Author picture:

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UNIVERSITY OF PENNSYLVANIA  
PRESS

Scheherazade's Feasts: Foods of the Medieval Arab World

Salloum, Habeeb / Salloum, Muna / Elias, Leila Salloum

University of Pennsylvania Press .

9780812224498

232 pages

paperback

\$29.95

Pub Date: 3/1/2019

8 1/4 x 9

Presents more than a hundred recipes for the foods and beverages of a sophisticated and cosmopolitan empire. The recipes are translated from medieval sources and adapted for the modern cook, with replacements suggested for rare ingredients such as the first buds of the date tree or the fat rendered from the tail of a sheep. With the guidance of prolific cookbook writer Habeeb Salloum and his daughters, historians Leila and Muna, these recipes are easy to follow and deliciously appealing.

Habeeb Salloum, M.S.M. is author of many books, including Classic Vegetarian Cooking from the Middle East and North Africa and The Arabian Nights Cookbook: From Lamb Kebabs to Baba Ghanouj, Delicious Homestyle Arabian Cooking. Muna Salloum and Leila Salloum Elias are coauthors of The Sweets of Araby: Enchanting Recipes from the Tales of the 1001 Arabian Nights.

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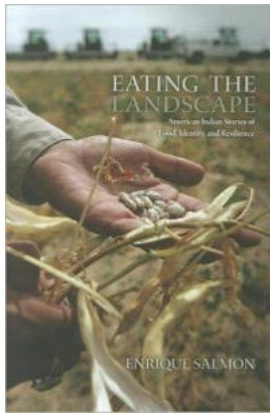
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Salloum, Habeeb / Salloum, Muna /

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Eating the Landscape: American Indian Stories of Food, Identity, and Resilience  
Salmon, Enrique  
University of Arizona Press .  
9780816530113  
160 pages  
paperback  
\$17.95  
Pub Date: 5/1/2012

**Author picture:**



Enrique Salmón weaves his historical and cultural knowledge as a renowned indigenous ethnobotanist with stories American Indian farmers have shared with him to illustrate how traditional indigenous foodways—from the cultivation of crops to the preparation of meals—are rooted in a time-honored understanding of environmental stewardship.

Enrique Salmón is head of the American Indian Studies Program at Cal State University East Bay in Hayward, California.

**Discount:**

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**Distro:**

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**Group:**

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**Author location:** Hayward CA

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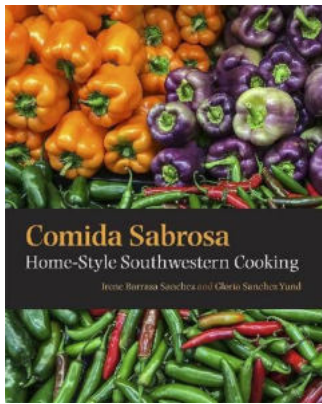
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Salmon, Enrique.jpg

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Comida Sabrosa: Home-Style Southwestern Cooking  
Sanchez, Irene Barraza and Yund, Gloria Sanchez  
University of New Mexico Press .

9780826323866

155 pages

spiral-bound

\$14.95

Pub Date: 2000

8 x 10

This book became an immediate bestseller when it was published in hardcover in October 1982. Available in a paperback edition since 1983, this enduring favorite is now even more useful with a new spiral binding.

Irene Barraza Sanchez grew up in Gallup, New Mexico, and learned cooking from her mother. After working for the U.S. District Court in Albuquerque for 25 years, she is now retired and writes and lectures on New Mexico culture and cuisine.

Discount:

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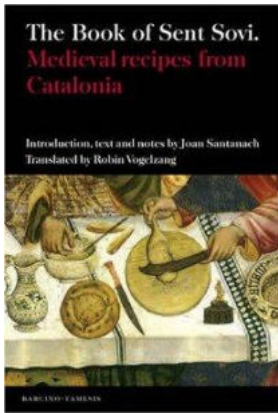
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author pic filename:

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**Author picture:**



**Listing:**

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The Book of Sent Soví: Medieval recipes from Catalonia  
Santanach, Joan  
Boydell & Brewer . Barcino-Tamesis  
9781855661646  
200 pages  
paperback  
\$24.95  
Pub Date: 19/06/2008  
Textos B.

The oldest Catalan cookery book.

Joan Santanach lectures on medieval literature at the University of Barcelona.

**Discount:**

0.40

**Distro:**

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**Group:**

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**Author location:**

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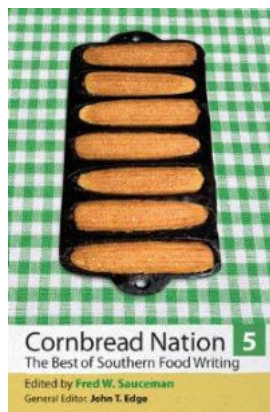
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Listing:

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Cornbread Nation 5: The Best of Southern Food Writing

Sauceman, Fred W. (editor)

University of Georgia Press .

9780820335070

328 pages

paperback

\$24.95

Pub Date: 4/15/2010

16 b&w photos

The fifth volume in this popular series from the Southern Foodways Alliance spans the food cultures of the South.

FRED W. SAUCEMAN is an associate professor of Appalachian studies at East Tennessee State University. He is the author of four books including the three-volume series *The Place Setting*, which explores Appalachian foodways. He directed and produced the documentary *A Red Hot Dog Digest*. Sauceman's Food with Fred appears monthly on WJHL-TV, the CBS affiliate in Johnson City, Tennessee.

Discount:

0.45

Distro:

Longleaf

Group:

Wilcher

Author location:

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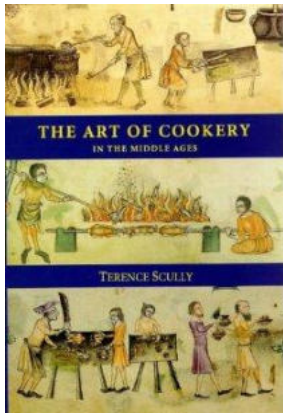
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**Image:**



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The Art of Cookery in the Middle Ages

Scully, Terence

Boydell & Brewer . Boydell Press

9780851154305

284 pages

paperback

\$24.95

Pub Date: 24/08/1995

**Author picture:**



The medieval kitchen revealed; facilities, seasonal foods, strictures of the church, and the interweaving of foodstuffs with medical theory.

Terence Scully is Professor of French at Wilfred Laurier University, Ontario.

**Discount:**

0.40

**Distro:**

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**Group:**

BRG

**Author location:**

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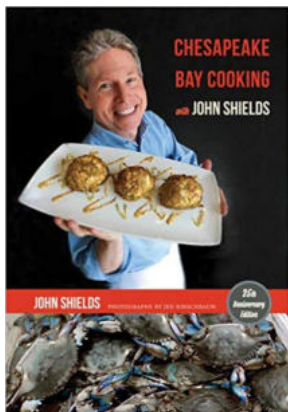
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Author picture:



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Chesapeake Bay Cooking with John Shields

Shields, John

Johns Hopkins University Press .

9781421418162

360 pages

hardcover

\$32.95

Pub Date: 9/17/2015

Photographs by Jed Kirschbaum. 56 halftones

This twenty-fifth anniversary edition of John Shields's classic cookbook includes additional recipes and a new chapter on Chesapeake libations.

Chef John Shields is the owner of Gertrude's Restaurant at the Baltimore Museum of Art. The host of PBS's Chesapeake Bay Cooking and Coastal Cooking with John Shields, he is the author of The Chesapeake Bay Cookbook: Rediscovering the Pleasures of a Great Regional Cuisine, The Chesapeake Bay Crab Cookbook, and Coastal Cooking with John Shields.

Discount:

0.46

Distro:

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Group:

Wilcher

Author location:

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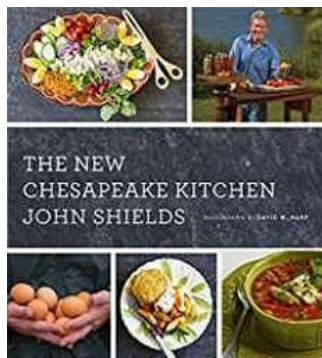
author pic filename:

Shields, John.jpg

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The New Chesapeake Kitchen  
Shields, John  
Johns Hopkins University Press .  
9781421426501

288 pages

hardcover

\$26.95

Pub Date: 9/11/2018

Photographs by David W. Harp. 50 color photos, 1 line drawing

Author picture:



The latest cookbook by the "Culinary Ambassador of the Chesapeake" encourages us to cook in a way that is not only healthy for us but also for the Bay.

Chef John Shields is the co-owner and proprietor of Gertrude's Restaurant at the Baltimore Museum of Art. The host of PBS's Chesapeake Bay Cooking and Coastal Cooking with John Shields, he is the author of The Chesapeake Bay Cookbook: Rediscovering the Pleasures of a Great Regional Cuisine, The Chesapeake Bay Crab Cookbook, Coastal Cooking with John Shields, and Chesapeake Bay Cooking with John Shields, 25th anniversary edition.

Discount:

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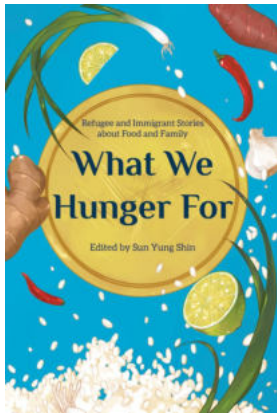
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Shields, John.jpg

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**Author picture:**



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What We Hunger For: Refugee and Immigrant Stories about Food and Family  
Shin, Sun Yung

Minnesota Historical Society Press .

9781681341972

224 pages

paperback

\$18.95

Pub Date: 4/1/2021

Eating is an intimacy bound with language, family, and migration: travel far and near with these gifted writers as they share their flavorful, luminous stories.

Sun Yung Shin is the editor of the best-selling anthology *A Good Time for the Truth: Race in Minnesota* and author of the children's book *Cooper's Lesson* and three poetry collections, including *Unbearable Splendor*, winner of a Minnesota Book Award.

**Discount:**

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**Distro:**

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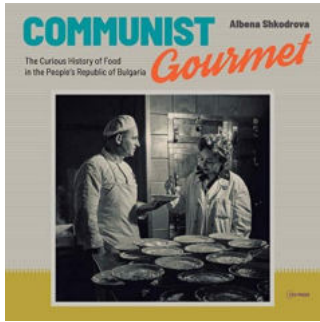
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Shin, Sun Yung.jpg

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Communist Gourmet: The Curious History of Food in the People's Republic of Bulgaria

Shkodrova, Albena

Central European University Press .

9789633864036

220 pages

paperback

\$27.5

Pub Date: 1/10/2021

Communist Gourmet presents a lively, detailed account of how the communist regime in Bulgaria determined people's everyday food experience between 1944 and 1989. It examines the daily routines of acquiring food, cooking it, and eating out at restaurants through the memories of Bulgarians and foreigners, during communism.

Albena Shkodrova is a historian a popular writer. After a career in political journalism and travel writing, she was for eight years the editor in chief of Bulgaria's food and wine magazine Bacchus. Communist Gourmet, first published in Bulgarian, became a bestseller in the country. Albena Shkodrova has published academic research on the cultural history of food in the Balkans and Eastern Europe in Food & History, Food, Culture & Society and Gastronomica among others, and her monograph, *Rebellious Cooks and Recipe Writing in Communist Bulgaria*, is forthcoming from Bloomsbury Academic. Currently she is a researcher at the Institute for Social Movements in Bochum, Germany.

Discount:

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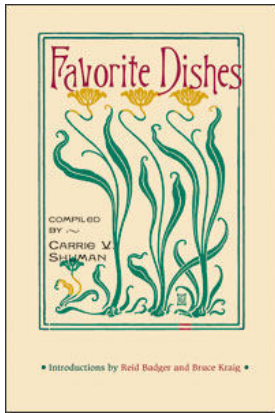
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**Author picture:**

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Favorite Dishes: A Columbian Autograph Souvenir Cookery Book

Shuman, Carrie V.

University of Illinois Press .

9780252069376

270 pages

paperback

\$44

Pub Date: 12/12/2000

6 x 8.5 The Food Series

Favorite Dishes affords an unusual and interesting look into the way the early women's movement used conventional means to manipulate their way into a man's world, and provides insight into how food, women, and American attitudes were changing at the end of a century.

**Discount:**

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**Distro:**

CDC

**Group:**

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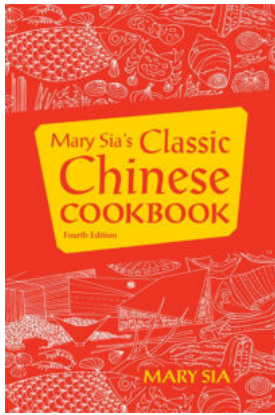
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Shuman, Carrie V.jpg

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University of Hawai'i Press

Mary Sia's Classic Chinese Cookbook - 4th edition

Sia, Mary

University of Hawaii Press .

9780824837389

200 pages

paperback

\$16.99

Pub Date: 1/31/2013

Introduction by Rachel Laudan

Mary Sia's Chinese Cookbook has been a classic of Chinese cookery since it was first published in 1956. This fourth edition features all 300 of the original recipes, ranging from simple, everyday fare to more elaborate dishes for entertaining, as well as essays by Mary Sia. An all-new food glossary provides up-to-date names for ingredients along with advice on appropriate substitutions and sources for 21st-century cooks.

Discount:

0.42

Distro:

UHP

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BRG

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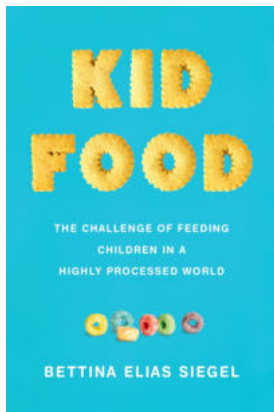
author pic filename:

Sia, Mary.jpg

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Kid Food: The Challenge of Feeding Children in a Highly Processed World

Siegel, Bettina Elias

Oxford University Press .

9780190862121

312 pages

hardcover

\$26.95

Pub Date: 11/1/2019

Author picture:



In Kid Food, nationally recognized food writer Bettina Elias Siegel (New York Times, The Lunch Tray) explores the cultural delusions and industry deceptions that have made it all but impossible to raise a healthy eater in America. Combining first-person reporting with the hard-won understanding of a food advocate and parent, it presents a startling portrayal of the current food landscape for children -- and the role of individual parents in navigating it.

Bettina Elias Siegel is a nationally recognized writer and commentator on issues relating to children and food.

Discount:

0.45

Distro:

OUP

Group:

Redsides

Author location:

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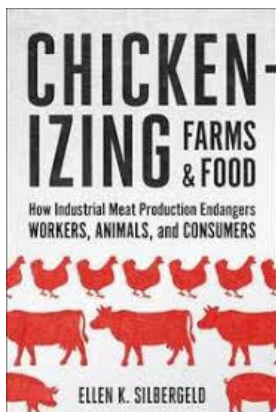
Siegel, Bettina Elias.jpg

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Author picture:



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Chickenizing Farms and Food: How Industrial Meat Production Endangers Workers, Animals, and Consumers

Silbergeld, Ellen K.

Johns Hopkins University Press .

9781421420301

336 pages

hardcover

\$26.95

Pub Date: 8/19/2016

1 line drawing, 2 maps

A frightening look at the meat industry's cost to public health, worker safety, and the future of medicine—as well as the potential for agricultural reform.

Ellen K. Silbergeld is a professor of environmental health sciences, epidemiology, and health policy and management at Johns Hopkins Bloomberg School of Public Health. In 1993, she was the recipient of a MacArthur “genius grant.”

Discount:

0.46

Distro:

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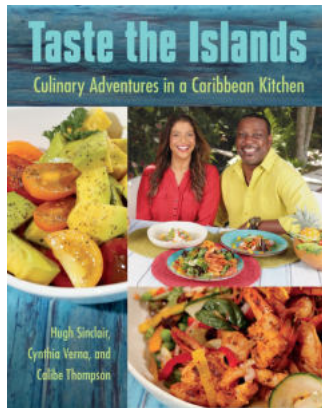
Silbergeld, Ellen K.jpg

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Author picture:



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Taste the Islands: Culinary Adventures in a Caribbean Kitchen  
Sinclair, Hugh / Verna, Cynthia / Thompson, Calibe  
University Press of Florida .

9780813066165

180 pages

hardcover

\$28

Pub Date: 4/14/2020

7.25 x 9.25. 100 color photos, glossary, index.

Authentic and traditional recipes represent multiple islands of the Caribbean. Authors are the chef hosts and producer of America's favorite Caribbean cooking and travel TV series.

Hugh Sinclair (Chef Irie) is a Jamaican-born chef who enjoys sharing his knowledge and love of island food with television and live audiences. Cynthia Verna (Chef Thia) is a Haitian-born chef and the author of 50 Favorite Haitian Recipes: Taste the Islands Essentials. Sinclair and Verna are co-hosts of the show Taste the Islands, which airs on PBS and Create TV. Calibe Thompson, a Jamaican-American entrepreneur, is creative director at Island Syndicate, a media, design, and entertainment agency based in South Florida.

Discount:

0.45

Distro:

UPF

Group:

BRG

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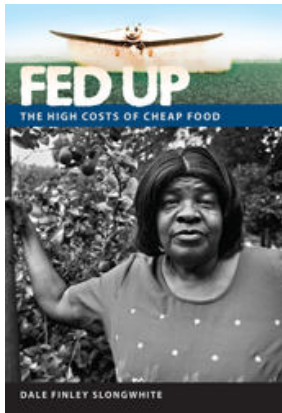
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Sinclair, Hugh Verna, Cynthia

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Author picture:

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Fed Up: The High Costs of Cheap Food  
Slongwhite, Dale F  
University Press of Florida .  
9780813049847  
192 pages  
hardcover  
\$24.95  
Pub Date: 5/13/2014  
6 x 9. 2 maps, 83 b/w photos.

The pesticide stories Big Ag doesn't want you to hear.

Dale Finley Slongwhite is a creative writing consultant and freelance writer.

Discount:

0.45

Distro:

UPF

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Author location:

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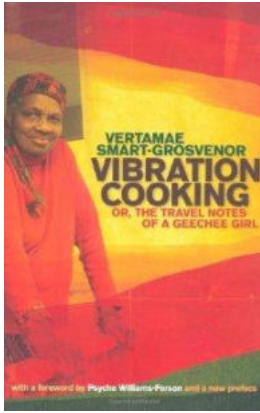
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Slongwhite, Dale F.jpg

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Listing:

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Vibration Cooking: or, the Travel Notes of a Geechee Girl  
Smart-Grosvenor, Vertamae  
University of Georgia Press .  
9780820337395  
256 pages  
paperback  
\$24.95  
Pub Date: 4/15/2011

Author picture:



Vibration Cooking was first published in 1970, not long after the term soul food gained common use. While critics were quick to categorize her as a proponent of soul food, Smart-Grosvenor wanted to keep the discussion of her cookbook/memoir focused on its message of food as a source of pride and validation of black womanhood and black consciousness raising.

VERTAMAE SMART-GROSVENOR (1937-2016) was a poet, actress, culinary anthropologist, and writer. She has served as a correspondent and host for National Public Radio and written for the New York Times, the Village Voice, the Washington Post, Life, Ebony, and Essence.

Discount:

0.45

Distro:

Longleaf

Group:

Wilcher

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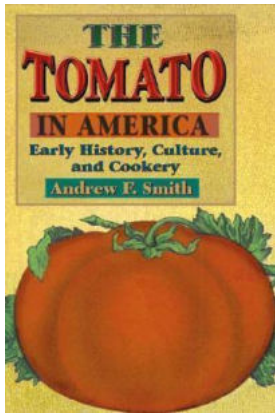
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Smart-Grosvenor, Vertamae.jpg

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Author picture:



Listing:

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The Tomato in America: Early History, Culture, and Cookery

Smith Andrew F.

University of Illinois Press .

9780252070099

240 pages

paperback

\$27

Pub Date: 10/16/2001

6 x 9

A tasty and entertaining history of one of America's favorite foodstuffs.

Andrew F. Smith is a freelance writer who teaches culinary history and professional food writing at the New School in Manhattan. He is the author of many books, including Pure Ketchup, Popped Culture, and The Saintly Scoundrel: The Life and Times of Dr. John Cook Bennett.

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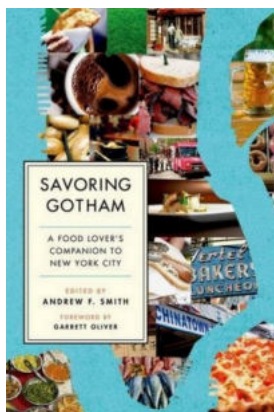
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Author picture:



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Savoring Gotham: A Food Lover's Companion to New York City

Smith, Andrew F. (editor)

Oxford University Press .

9780199397020

608 pages

paperback

\$34.95

Pub Date: 12/10/2015

Foreword by Garrett Oliver.

570 entries on NYC culinary history; recognizable places. Andrew Smith is editor of Oxford Companion to Food and Drink in America. Garrett Oliver is Oxford Companion to Beer editor, brewmaster of the Brooklyn Brewery. Most contributors are New Yorkers.

Andrew F. Smith (Editor in Chief) teaches nine courses on culinary topics at the New School in New York. He serves as the series editor for the Edible Series at Reaktion Books in the United Kingdom, and is the author or editor of twenty-four books, including his most recent, American Tuna: The Rise and Fall of an Improbable Food (University of California Press, 2012), The Oxford Encyclopedia on Food and Drink in America (OUP, 2013), and New York City: A Food Biography (Rowman & Littlefield Publishers, 2013).

Discount:

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Distro:

OUP

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Redsides

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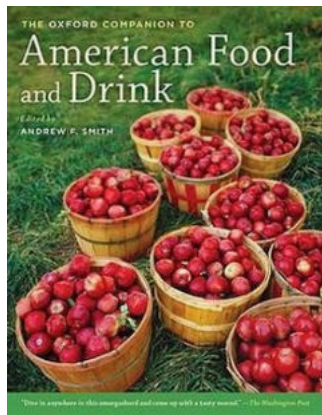
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Smith, Andrew F.jpg

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Author picture:

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Oxford Companion to American Food and Drink  
Smith, Andrew, ed  
Oxford University Press .  
9780195387094

paperback  
\$29.95  
Pub Date: 3/30/2009

A sweeping reference work on food and drink in America, with fascinating entries on everything from the history of White Castle to the origin of the Bloody Mary, The Oxford Companion to American Food and Drink provides more than a thousand concise, authoritative, and exuberant entries, beautifully illustrated with hundreds of historical photographs and sixteen pages of color plates.

Discount:

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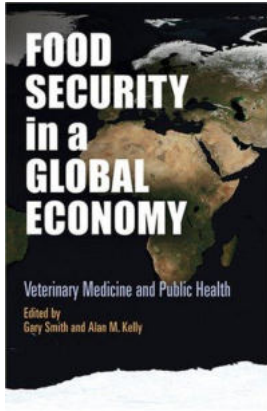
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Food Security in a Global Economy  
Smith, Gary and Kelly, Alan M.  
University of Pennsylvania Press .  
9780812220445  
208 pages  
paperback  
\$24.95  
Pub Date: 9/25/2008

Discount:

0.45

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IPS

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Author location:

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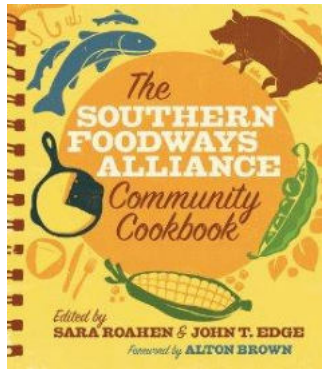
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The Southern Foodways Alliance Community Cookbook  
Southern Foodways Alliance and Edge, John T.  
University of Georgia Press .  
9780820332758  
296 pages  
hardcover  
\$24.95  
Pub Date: 10/1/2010

Author picture:

When the Southern Foodways Alliance began curating a cookbook, it was to spiral-bound, sauce-splattered pages that they turned for their model. Including more than 170 tested recipes, this cookbook is a true reflection of southern foodways and the people, regardless of residence or birthplace, who claim this food as their own.

JOHN T. EDGE is the director of the Southern Foodways Alliance at the University of Mississippi. He is the author or editor of more than a dozen books, including the foodways volume of The New Encyclopedia of Southern Culture. SARA CAMP MILAM is the Southern Foodways Alliance's managing editor. She lives in Oxford, Mississippi. SARA ROAHEN is an oral historian and the author of Gumbo Tales: Finding My Place at the New Orleans Table. She has written for Tin House and Food & Wine.

Discount:

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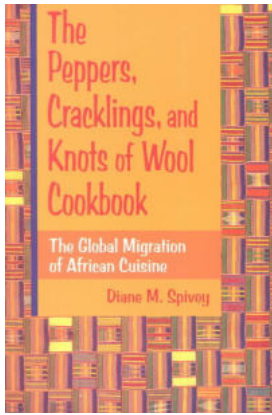
Southern Foodways Alliance and

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The Peppers, Cracklings, and Knots of Wool Cookbook: The Global Migration of African Cuisine

Spivey, Diane M.

SUNY Press .

9780791443767

434 pages

paperback

\$31.95

Pub Date: 9/7/2000

Fifteen years in the making, this book emerges as a new approach to presenting culinary information. It showcases a myriad of sumptuous, mouth-watering recipes comprising the many commonalities in ingredients and methods of food preparation of people of color from various parts of the globe.

Diane M. Spivey is an independent scholar and Research Associate with the Department of History at the University of Miami.

Discount:

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Distro:

SUNY

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Author location:

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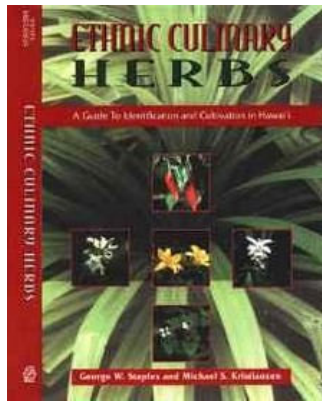
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Spivey, Diane M.jpg

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University of Hawai'i Press

Listing:

Ethnic Culinary Herbs: A Guide to Identification and Cultivation in Hawaii  
Staples, George and Kristiansen, Michael S.

University of Hawaii Press .

9780824820947

122 pages

hardcover

\$26.99

Pub Date:

Author picture:

Ka Palapala Pookela Award of Merit for Excellence in Illustration, 2000. Cilantro, lemon grass, and ginger root provide the distinctive flavor of many Asian and Pacific Rim dishes. In Hawai'i these herbs are used in everyday cooking as well as in the elaborate cuisine created by some of the Island's most innovative chefs.

George Staples encountered many of the herbs described in this book when he cultivated a plot at the Honolulu Community Gardens. He enjoys exploring Honolulu's produce markets, nurseries, and craft fairs and practicing culinary botany - growing and cooking with locally grown herbs, vegetables, and fruits. He has been the botanist at Bishop Museum, Honolulu, since 1988. Michael Kristiansen experimented with various propagation methods to determine those best suited for the herbs covered in this book.

Discount:

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Distro:

UHP

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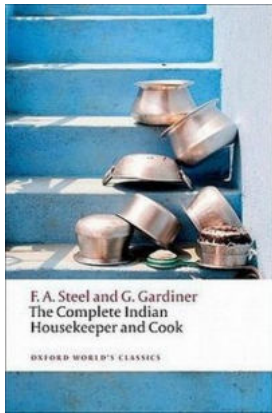
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Staples, George and Kristiansen,

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**Author picture:**

**Listing:**

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The Complete Indian Housekeeper and Cook  
Steel, Flora Annie and Gardiner, Grace  
Oxford University Press .  
9780199605767

400 pages

paperback

\$13.95

Pub Date: 11/1/2011

Oxford World's Classics. Edited by Ralph Crane and Anna Johnston

Brisk, capable, humorous, highly opinionated, and frequently ironic, The Complete Indian Housekeeper and Cook opens a fascinating window on the day-to-day life of the British in India in the late nineteenth century.

Flora Annie Steel (2 April 1847 – 12 April 1929) was an English writer who was noted for writing books set in British India or otherwise connected to it.

Ralph Crane is Professor of English at the University of Tasmania. Anna Johnston is Queen Elizabeth II Research Fellow in English at the University of Tasmania.

**Discount:**

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**Distro:**

OUP

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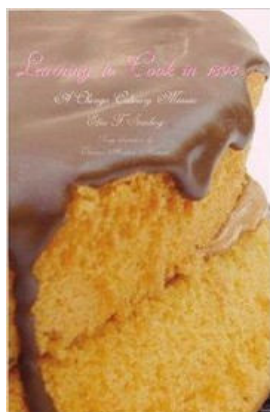
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Steel, Flora Annie and Gardiner,

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Author picture:

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Learning to Cook in 1898: A Chicago Culinary Memoir

Steinberg, Ellen F.

Wayne State University Press .

9780814333648

240 pages

paperback

\$19.95

Pub Date: 07/19/07

Great Lakes Books Series. 5.5 x 8.5. 4 illustrations

Based on the pocket notebook and handwritten recipes of Irma Rosenthal Frankenstein, a young Chicago housewife from the turn of the twentieth century, Learning to Cook in 1898 is a glimpse into American culinary history.

Ellen F. Steinberg is an anthropological researcher and writer who was born and raised in Chicago. She is the author of two multidisciplinary works, Teach Me: An Ethnography of Adolescent Learning and Irma: A Chicago Woman's Story, 1871 -1966. She teaches as a visiting professor at local colleges, is a past president of Yonah Hadassah, and is vice president and Chicago-area chair of the Society of Woman Geographers.

Discount:

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Distro:

Wayne State

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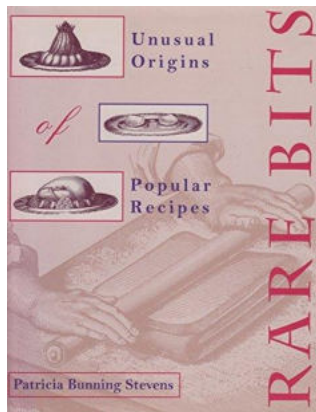
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Steinberg, Ellen F.jpg

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Listing:

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Rare Bits: Unusual Origins of Popular Recipes  
Stevens, Patricia Bunning  
Ohio University Press .  
9780821412329

hardcover

\$28.95

Pub Date:

Author picture:

Rare Bits is a delightful and illuminating account of humankind's progression from skewering meat to whipping up a batch of Strawberries Sarah Bernhardt. The range is wide, from Bismarcks to Green Goddess dressing. Stevens provides much food for thought as she delves always deeper, brushing aside spurious anecdotes to find the truth. This is culinary history at its most appetizing.

Discount:

0.46

Distro:

CDC

Group:

Wilcher

Author location:

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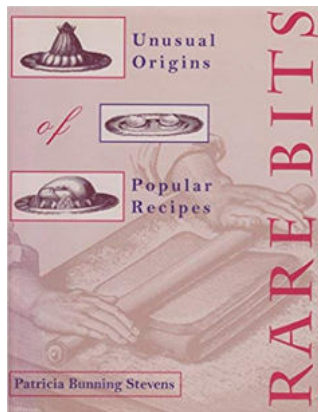
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Stevens, Patricia Bunning.jpg

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Rare Bits: Unusual Origins of Popular Recipes  
Stevens, Patricia Bunning  
Ohio University Press .  
9780821412336

paperback

\$18.95

Pub Date:

Author picture:

Rare Bits is a delightful and illuminating account of humankind's progression from skewering meat to whipping up a batch of Strawberries Sarah Bernhardt. The range is wide, from Bismarcks to Green Goddess dressing. Stevens provides much food for thought as she delves always deeper, brushing aside spurious anecdotes to find the truth. This is culinary history at its most appetizing.

Discount:

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Distro:

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Author location:

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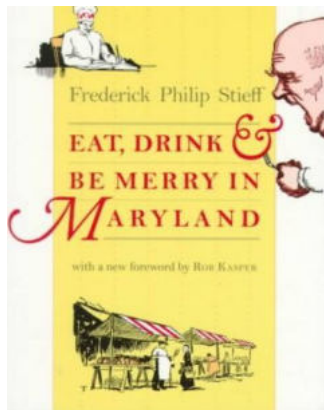
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Eat, Drink, and Be Merry in Maryland  
Stieff, Frederick Philip  
Johns Hopkins University Press .  
9780801857362  
354 pages  
paperback  
\$28  
Pub Date: 11/19/1997  
50 b&w illustrations

Classic Maryland recipes and the fascinating stories behind them.

Frederick Philip Stieff is the author of Baltimore, Annapolis Sketchbook, and Unleash the Dogs of War.

**Discount:**

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**Distro:**

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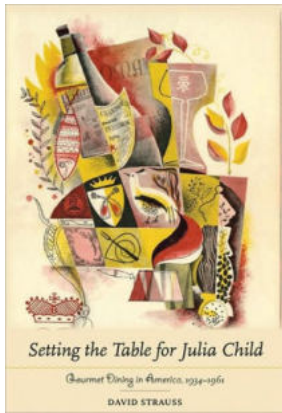
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Setting the Table for Julia Child: Gourmet Dining in America, 1934–1961

Strauss, David

Johns Hopkins University Press .

9780801897733

352 pages

hardcover

\$48

Pub Date: 2/28/2011

8 color illus., 20 halftones.

Setting the Table for Julia Child considers how the tastes and techniques cultivated at dining clubs and in the pages of Gourmet magazine helped prepare many affluent Americans for Child's lessons in French cooking.

David Strauss is a professor emeritus of history at Kalamazoo College and author of Percival Lowell: The Culture and Science of a Boston Brahmin.

**Discount:**

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Strauss, David.jpg

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Cooking with Chef Silvio: Stories and Authentic Recipes from Campania  
Suppa, Silvio and Riccio, Anthony V.  
SUNY Press .

9781438433639

144 pages

hardcover

\$24.95

Pub Date: 9/30/2010

Author picture:



Join Anthony Riccio and Chef Silvio Suppa for a guided tour of the rich culinary history of southern Italy.

After learning the art of cooking from his grandmother, Silvio Suppa brought his knowledge of l'arte della cucina to the United States in 1968, where he became one of the architects of the cuisine now known as New Haven Italian.

Discount:

0.45

Distro:

SUNY

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BRG

Author location:

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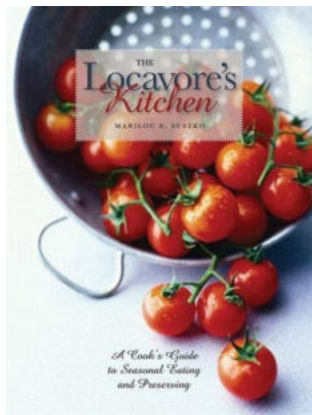
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Suppa, Silvio and Riccio, Anthony V.

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Locavore's Kitchen: A Cook's Guide to Seasonal Eating and Preserving

Suszko, Marilou K.

Ohio University Press .

9780821419380

272 pages

paperback

\$32.95

Pub Date:

The Locavore's Kitchen invites readers to savor homegrown foods that come from the garden, the farm stand down the road, or local farmers' markets through cooking and preserving the freshest ingredients. In more than 150 recipes that highlight seasonal flavors, Marilou K. Suszko inspires cooks to keep local flavors in the kitchen year round.

Marilou K. Suszko is the author of Farms & Foods of Ohio: From Garden Gate to Dinner Plate. She is a food writer and local foods advocate whose work appears in numerous newspapers and magazines. She hosts From My Ohio Kitchen to Yours, which airs on all Ohio PBS stations.

Discount:

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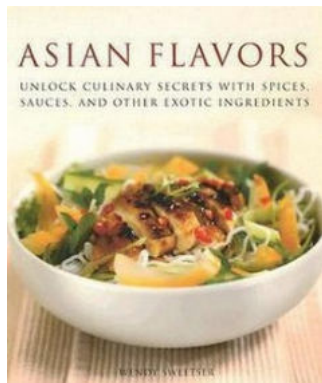
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Asian Flavors Unlock Culinary Secrets with Spices, Sauces and Other Exotic Ingredients

Sweetser, Wendy

Oxford University Press .

9781568363592

paperback

\$18.95

Pub Date:

A guide to preparing gourmet dishes using the ingredients that make Asian cooking so special. The book identifies the main flavors used throughout the region- ginger, chiles, lemon grass, coconut, sesame, lime, soy and herbs-and offers some 120 authentic recipes that can be prepared easily at home.

Discount:

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OUP

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Author location:

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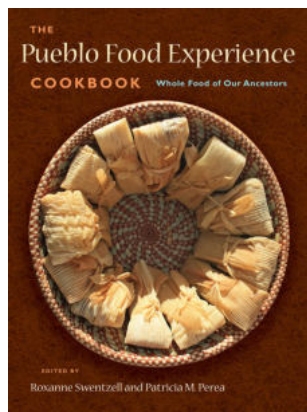
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Author picture:



Discount:

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Author location:

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9780890136195.jpg

author pic filename:

Swentzell, Roxanne and Perea,

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Listing:

The Pueblo Food Experience Cookbook: Whole Food of Our Ancestors

Swentzell, Roxanne and Perea, Patricia M. (editors)

Museum of New Mexico Press .

9780890136195

120 pages

hardcover

\$24.95

Pub Date: September 2016

Essays by Roxanne Swentzell, Patricia M. Perea, Porter P. Swentzell, Annette M. Rodríguez, and Marian Naranjo. With original drawings by Roxanne Swentzell. 51 color and black-and-white photographs, 9 drawings, 3 maps. 7¼ x 10

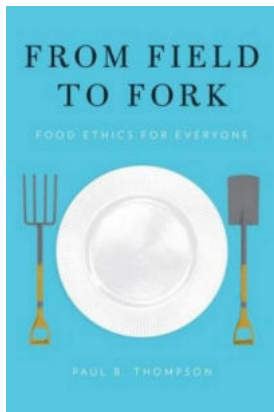
An original cookbook by, for, and about the indigenous tribes in the Southwestern United States, specifically, the Pueblo peoples of New Mexico.

Roxanne Swentzell (Santa Clara Pueblo) is an award-winning sculptor and artist from a family of renowned potters. During high school she studied at the Institute of American Indian Arts in Santa Fe for two years, then after graduation, at the Portland Museum Art School. Swentzell's large size clay figures represent the complete spectrum of the human spirit. She is the founder and president of the Flowering Tree Permaculture Institute, a non-profit organization creating healthier communities through native culture and permaculture practices. Patricia M. Perea is a faculty member in the Chicana and Chicano Studies Program at the University of New Mexico, and has designed online courses for online B.A. in Chicana and Chicano Studies at the University of New Mexico, the first online degree program for Chicana and Chicano Studies in the country. Prior to this she was a faculty member in the department of Humanities at Northern New Mexico College. Perea was also the director for the Center for the Study of Race and Ethnicity in America

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From Field to Fork: Food Ethics for Everyone

Thompson, Paul B.

Oxford University Press .

9780199391691

344 pages

paperback

\$27.95

Pub Date: 6/5/2015

Author picture:



Bringing to bear more than thirty years of experience working closely with farmers, agricultural researchers and food system activists, Paul B. Thompson explores the eclipse of food ethics during the rise of nutritional science, and examines the reasons for its sudden re-emergence in the era of diet-based disease.

Paul B. Thompson has been a leading scholar in food ethics for over thirty years. He was present at the founding of three professional societies for food ethics and has served in an advisory capacity for the U. S.

Discount:

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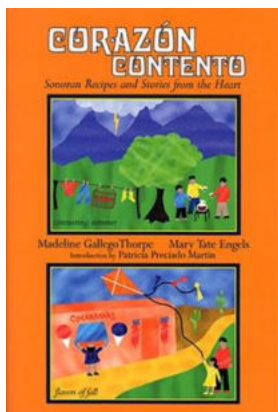
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TEXAS TECH  
UNIVERSITY PRESS

Corazon Contento: Sonoran Recipes and from the Heart

Thorpe, Madeline Gallego and Engels, Mary Tate

Texas Tech University Press .

9780896724525

168 pages

paperback

\$14.95

Pub Date: 5/15/2001

This delightful book is filled with the distinctive regional recipes, family and dichos (sayings) that Callego Thorpe grew up with. It contains recipes for the herbal remedios her grandmother used for healing, as well as more widely known foods such as tamales, enchiladas, and posole. It is a fascinating record of a way of life and a way of cooking that can enrich the historical and cultural awareness of all Americans.

Discount:

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Longleaf

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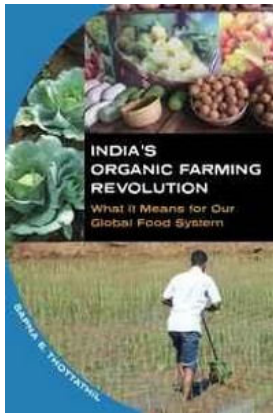
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India's Organic Farming Revolution: What It Means for Our Global Food System  
Thottathil, Sapna E.

University of Iowa Press .

9781609382773

228 pages

paperback

\$19

Pub Date: 10/1/2014

**Author picture:**



Sapna Thottathil calls on us to rethink the politics of organic food by focusing on what it means for the people who grow and sell it-what it means for their health, the health of their environment, and also their economic and political well-being.

An advocate of sustainable food systems, Sapna E. Thottathil is currently a senior program associate for Health Care Without Harm/Physicians for Social Responsibility. She lives in Oakland, California.

**Discount:**

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**Distro:**

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**Group:**

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**Author location:** Oakland CA

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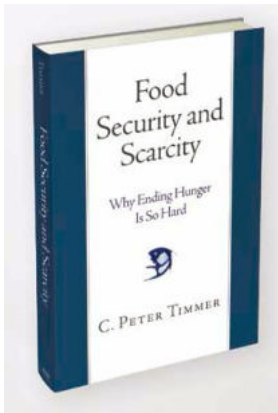
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Food Security and Scarcity: Why Ending Hunger Is So Hard

Timmer, C. Peter

University of Pennsylvania Press .

9780812246667

240 pages

hardcover

\$59.95

Pub Date: 12/1/2014

Published in conjunction with the Center for Global Development. 6 x 9. 18 illus.

C. Peter Timmer, best known for his work on the definitive text Food Policy Analysis, draws on decades of food security research and analysis to produce the most comprehensive and up-to-date assessment of what makes a productive, sustainable, and stable food system - and why so many countries have fallen short.

C. Peter Timmer is Thomas D. Cabot Professor of Development Studies, emeritus, at Harvard University. He is author of many books, including A World Without Agriculture: The Structural Transformation in Historical Perspective, and coauthor of Food Policy Analysis.

**Discount:**

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**Distro:**

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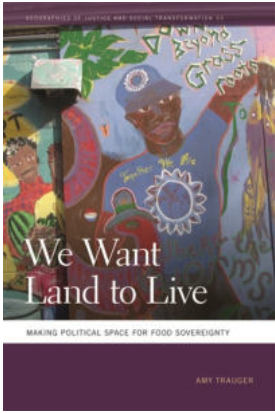
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We Want Land to Live: Making Political Space for Food Sovereignty

Trauger, Amy

University of Georgia Press .

9780820350288

172 pages

paperback

\$26.95

Pub Date: 3/1/2017

**Author picture:**



Democratizing the food system in America and beyond.

AMY TRAUGER is an associate professor of geography at the University of Georgia. She is the editor of Food Sovereignty in International Context: Discourse, Politics, and Practice of Place.

**Discount:**

0.40

**Distro:**

Longleaf

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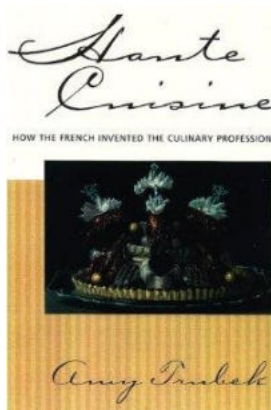
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Haute Cuisine: How the French Invented the Culinary Profession

Trubek, Amy B.

University of Pennsylvania Press .

9780812217766

192 pages

paperback

\$18.95

Pub Date: 12/4/2000

Author picture:

Amy Trubek, trained as a professional chef at the Cordon Bleu, explores the fascinating story of how the traditions of France came to dominate the culinary world.

Discount:

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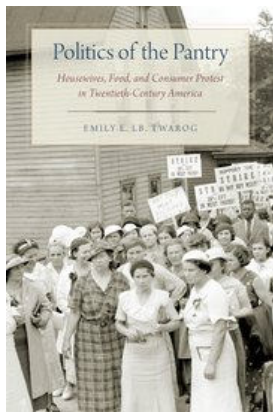
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Trubek, Amy B.jpg

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**Author picture:**



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Politics of the Pantry: Housewives, Food, and Consumer Protest in Twentieth-Century America

Twarog, Emily E. LB

Oxford University Press .

9780190685591

208 pages

hardcover

\$40.95

Pub Date: 10/13/2017

The history of women's political involvement has focused heavily on electoral politics, but throughout the twentieth century women engaged in grassroots activism when they found it increasingly challenging to feed their families and balance their household ledgers.

Emily E. LB. Twarog is an Assistant Professor Labor Studies and American History in the School of Labor and Employment Relations at the University of Illinois at Urbana-Champaign.

**Discount:**

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OUP

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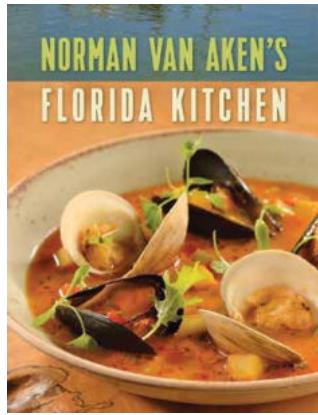
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Norman Van Aken's Florida Kitchen

Van Aken, Norman

University Press of Florida .

9780813054506

272 pages

paper over board

\$28

Pub Date: 9/12/2017

7.25 x 9.25. 50 color images.

Author picture:



NORMAN VAN AKEN is chef-owner of NORMAN'S at The Ritz-Carlton. founding father of fusion foods. Blurbs from Mario Batali, Anthony Bourdain.

Norman Van Aken lives in Mount Dora, Florida. He is the only Floridian inducted into the James Beard Foundation's Who's Who of Food & Beverage in America. He is the author of five cookbooks, including My Key West Kitchen: Recipes and Stories with Justin Van Aken, and a memoir, No Experience Necessary: The Culinary Odyssey of Chef Norman Van Aken.

Discount:

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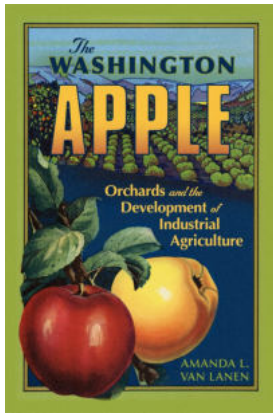
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Author picture:



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The Washington Apple: Orchards and the Development of Industrial Agriculture  
Van Lanen, Amanda L.

University of Oklahoma Press .

9780806190662

296 pages

hardcover

\$34.95

Pub Date: 9/29/2022

The Environment in Modern North America. 15 b&w illus., 1 map.

Washington's success in producing apples was not a happy accident of nature, according to Van Lanen. Apples are not native to Washington, any more than potatoes are to Idaho or peaches to Georgia. In fact, Washington apple farmers were late to the game, lagging their eastern competitors.

Amanda L. Van Lanen is Associate Professor of History at Lewis-Clark State College. She has published articles in Agricultural History and Journal of the West.

Discount:

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Author location: Lewiston ID (Lewis-Clark State College)

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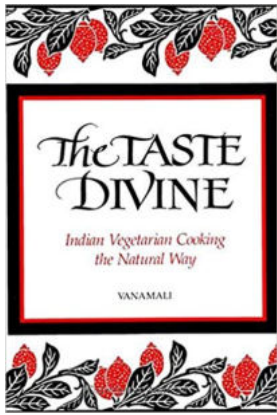
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The Taste Divine: Indian Vegetarian Cooking the Natural Way

Vanamali

SUNY Press .

9780791411889

136 pages

paperback

\$32.95

Pub Date: 12/10/1992

The recipes, information, and philosophy of food contained in this book are based on the teachings of the Bhagavad Gita.

Vanamali is the Master of the Vanamali Gita Yogashram situated three kilometers from Rishikesh at Tapovan Sarai.

Discount:

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Distro:

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Author location:

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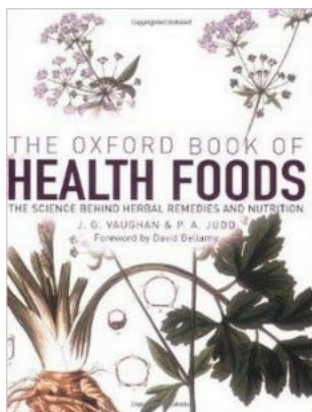
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Author picture:

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The Oxford Book of Health Foods  
Vaughan, J. G. and Judd, P. A.  
Oxford University Press .  
9780192806802  
224 pages  
paperback  
\$31.50  
Pub Date: 6/8/2006

The Oxford Book of Health Foods is a comprehensive, up-to-date, and scientifically based guide to a variety of foods associated with good health. From fruits, herbs, and grains to vitamins, minerals, and dietary supplements, this new resource offers not only the claims associated with each food, but also the scientific truths behind these claims.

J. G. Vaughan is Emeritus Professor of Food Sciences, King's College, London and is co-author of The New Oxford Book of Food Plants. Dr.

Discount:

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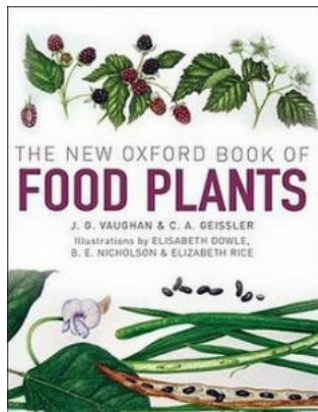
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Oxford Book of Food Plants - 2nd edition  
Vaughan, John and Geissler, C A  
Oxford University Press .  
9780199549467

hardcover  
\$39.95  
Pub Date: 9/28/2009

Author picture:

A true cornucopia, The New Oxford Book of Food Plants overflows with information and is packed with beautiful, hand-painted illustrations of the worlds food plants. In an oversized format with alternating full-page color plates, readers will find a feast of facts about cereals, sugar crops, oil seeds, nuts, legumes, fruits, vegetables, spices, herbs, sea-weeds, mushrooms, wild food plants, and much more.

Discount:

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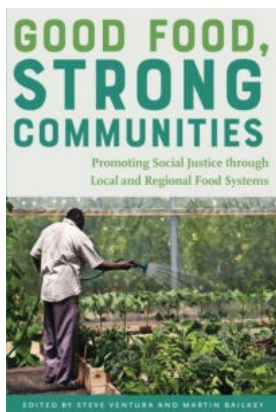
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Good Food, Strong Communities: Promoting Social Justice through Local and Regional Food Systems

Ventura, Steve and Bailkey, Martin

University of Iowa Press .

9781609385439

304 pages

paperback

\$45

Pub Date: 12/1/2017

21 figures, 12 tables, 6 x 9 inches

Good Food, Strong Communities shares ideas and stories about efforts to improve food security in large urban areas of the United States by strengthening community food systems.

Steve Ventura is the Gaylord Nelson distinguished professor of environmental studies and soil science at the University of Wisconsin–Madison. He is also the director of the Land Tenure Center in the Nelson Institute for Environmental Studies. Steve lives in Madison, Wisconsin. Martin Bailkey conducted one of the first assessments on the viability of using vacant urban lots for farming.

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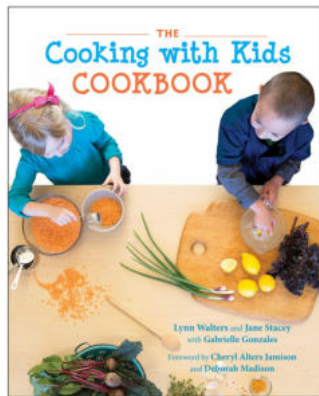
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Ventura, Steve and Bailkey, Martin.

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The Cooking with Kids Cookbook  
Walters, Lynn and Stacey, Jane (with Gabrielle Gonzales)  
University of New Mexico Press .  
9780826357298  
176 pages  
spiral  
\$24.95  
Pub Date: 10/15/2016  
Foreword by Cheryl Alters Jamison & Deborah Madison. 8 x 10. 15 color photos, 33 color illustrations, 35 drawings

Written for families to use together, this cookbook includes Cooking with Kids' most enthusiastically kid-tested dishes, along with tips for engaging children in the kitchen and in the garden. Geared toward grade school - middle school age.

Lynn Walters is the executive director of Cooking with Kids. Before founding the organization, she was a restaurateur. She holds a PhD in communication from the University of New Mexico. Jane Stacey, a graduate of the New York Restaurant School, is a program director at Cooking with Kids. Gabrielle Gonzales is pursuing a PhD in sociology at the University of California, Santa Barbara.

Discount:

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Author location: Santa Barbara CA (Gabrielle Gonzales)

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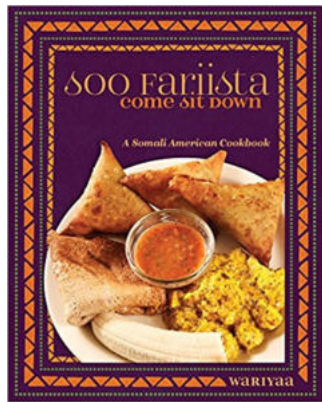
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Walters, Lynn and Stacey, Jane.jpg

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Soo Fariista / Come Sit Down: A Somali American Cookbook

Wariyaa: Somali Youth in Museums

Minnesota Historical Society Press .

9781681340852

224 pages

paperback

\$24.95

Pub Date: 5/1/2018

Foreword by Osman Mohamed Ali. 8 x 10, 50 COLOR PHOTOS, 70 RECIPES, INDEX, BIBLIOGRAPHY

This accessible guide celebrates a vibrant food culture that crisscrosses national and regional borders, inviting all comers to relish comforting and flavorful meals, Somali American style.

The members of Wariyaa: Somali Youth in Museums are high school students from across the Twin Cities metro area who explore cultural preservation and history through food. Osman Mohamed Ali is founder and executive director of the Somali Museum of Minnesota.

Discount:

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Distro:

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Group:

Wilcher

Author location:

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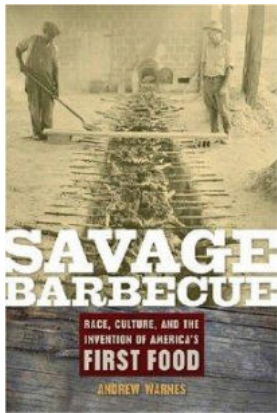
author pic filename:

Wariyaa: Somali Youth in Museums.

logo filename:

logo minnesota historical society

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Author picture:



Listing:

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Savage Barbecue: Race, Culture, and the Invention of America's First Food

Warnes, Andrew

University of Georgia Press .

9780820331096

224 pages

paperback

\$24.95

Pub Date: 8/15/2008

In *Savage Barbecue*, Andrew Warnes traces what he calls America's first food through early transatlantic literature and culture. Building on the work of scholar Eric Hobsbawm, Warnes argues that barbecue is an invented tradition, much like Thanksgiving-one long associated with frontier mythologies of ruggedness and relaxation.

ANDREW WARNES is Lecturer in American Literature and Culture at Leeds University. He is the author of *Hunger Overcome? (Georgia)* and *Richard Wright's Native Son*.

Discount:

0.20

Distro:

Longleaf

Group:

Wilcher

Author location:

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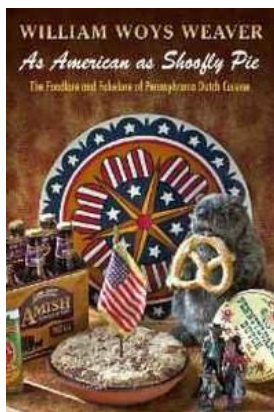
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As American as Shoofly Pie: The Foodlore and Fakelore of Pennsylvania Dutch Cuisine

Weaver, William Woys

University of Pennsylvania Press .

9780812223866

328 pages

paperback

\$26.50

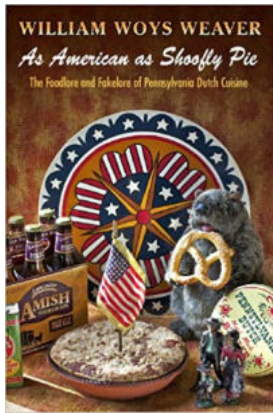
Pub Date: 2/8/2017

6 x 9. 59 illus.

Pennsylvania Dutch - Celebrated food historian and cookbook writer William Woys Weaver delves deeply into the history of Pennsylvania Dutch cuisine to sort fact from fiction in the foodlore of this culture.

William Woys Weaver is an independent food historian and author of numerous books, including *Heirloom Vegetable Gardening: A Master Gardener's Guide to Planting, Seed Saving, and Cultural History*, *Culinary Ephemera: An Illustrated History*, and *Dutch Treats: Heirloom Recipes from Farmhouse Kitchens*. He also directs the Keystone Center for the Study of Regional Foods and Food Tourism and maintains the Roughwood Seed Collection for heirloom food plants.

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As American as Shoofly Pie: The Foodlore and Fakelore of Pennsylvania Dutch Cuisine

Weaver, William Woys

University of Pennsylvania Press .

9780812244793

328 pages

hardcover

\$34.95

Pub Date: 3/1/2013



Celebrated food historian and cookbook writer William Woys Weaver delves deeply into the history of Pennsylvania Dutch cuisine to sort fact from fiction in the foodlore of this culture.

William Woys Weaver is an independent food historian and author of numerous books, including Culinary Ephemera: An Illustrated History and Sauerkraut Yankees: Pennsylvania Dutch Food and Foodways. He also directs the Keystone Center for the Study of Regional Foods and Food Tourism and maintains the Roughwood Seed Collection for heirloom food plants.

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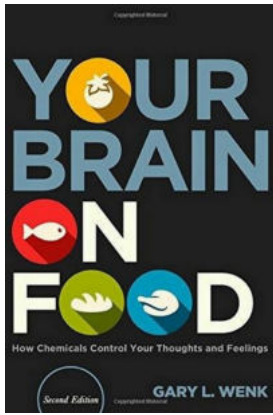
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Your Brain on Food: How Chemicals Control Your Thoughts and Feelings,  
Second Edition

Wenk, Gary L.

Oxford University Press .

9780199393275

248 pages

hardcover

\$28.95

Pub Date: 12/30/2014

In Your Brain on Food, Dr. Gary Wenk expands his discussion of the effects of specific foods on the brain in a completely updated second edition

Gary L. Wenk, PhD, is a Professor of Psychology and Neuroscience and Molecular Virology, Immunology and Medical Genetics at the Ohio State University.

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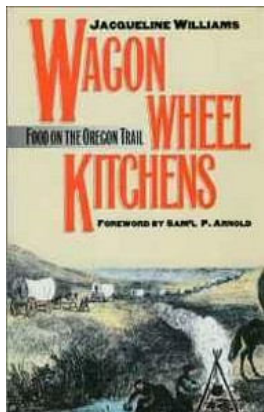
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Wagon Wheel Kitchens: Food on the Oregon Trail

Williams, Jacqueline

University Press of Kansas .

9780700606108

248 pages

paperback

\$21.95

Pub Date: 8/27/1993

Foreword by Sam'l P Arnold.

Using travelers' diaries, letters, newspaper advertisements, and nineteenth-century cookbooks, Williams re-creates the highs and lows of cooking and eating on the Oregon Trail.

Jacqueline Williams is coauthor of several popular books on nutrition, including Lowfat American Favorites and Hold the Fat, Sugar, and Salt, as well as numerous articles on frontier dining and pioneer cooking..

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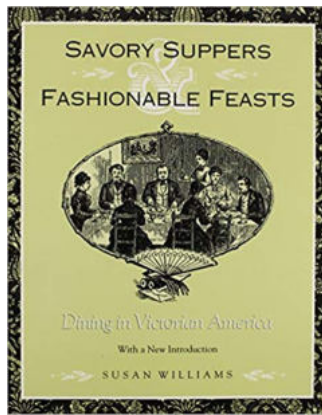
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Savory Suppers and Fashionable Feasts: Dining in Victorian America

Williams, Susan

University of Tennessee Press .

9780870499128

368 pages

paperback

\$32.00

Pub Date:

With a New Introduction

Author picture:



Savory Suppers and Fashionable Feasts offers a delightfully flavorful tour of dining in America during the second half of the nineteenth century.

Complementing Williams's analysis and descriptions is a lavish array of illustrations, as well as a rich sampling of recipes from the diaries and cookbooks of the era.

Susan Williams is assistant professor of history at Fitchburg State College in Massachusetts.

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The Book of Marmalade  
Wilson, C. Anne  
University of Pennsylvania Press .  
9780812217278  
184 pages  
paperback  
\$19.95  
Pub Date: 12/5/1999

Here is everything you need to know about marmalade. C. Anne Wilson, Britain's foremost historian of food, traces the history of this most British of preserves from its Roman and medieval antecedents, through its adoption in Tudor England, its development in Stuart and Georgian Britain, and its fortunes up to the present day.

Constance Anne Wilson (in her published works C. Anne Wilson) is a British food historian.

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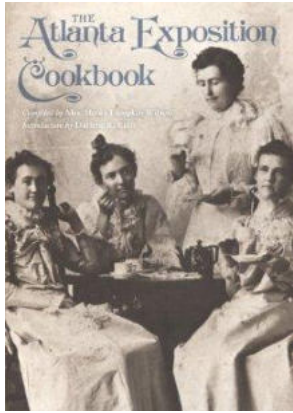
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The Atlanta Exposition Cookbook

Wilson, Mary E.

University of Georgia Press .

9780820339450

196 pages

paperback

\$22.95

Pub Date: 7/15/2012

Brown Thrasher Books Series. Introduction by Darlene R. Roth

Published in 1895 as a souvenir of the Woman's Building at the Cotton States and International Exposition held in Atlanta, this charming cookbook offers readers an opportunity to try recipes that were favorites of their grandmothers and great-grandmothers.

MARY E. WILSON (Mrs. Henry Lumpkin Wilson) was a member of the Board of Women Managers for the Cotton States and International Exposition of 1895 and chairman of the Committee on Agriculture and Horticulture.

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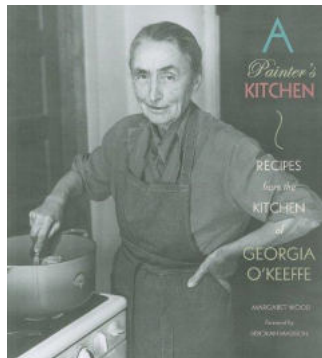
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Wilson, Mary E.jpg

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A Painter's Kitchen: Recipes from the Kitchen of Georgia O'keeffe

Wood, Margaret

Museum of New Mexico Press .

9780890135600

109 pages

paperback

\$16.95

Pub Date: 6/15/2009

With a foreword by Deborah Madison

This book highlights Georgia O'Keeffe's creativity—not on canvas, but in the kitchen where she took great pride in her healthy culinary style. The meals served in her household focused on homegrown and natural foods. The author was Georgia O'Keeffe's personal chef. This new edition features a new foreword by celebrated cookbook author and local food advocate Deborah Madison.

Margaret Wood is the author of Remembering Miss O'Keeffe: Stories from Abiquiu (Museum of New Mexico Press). She is a speech-language pathologist and makes her home in Santa Fe.

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Shefzilla: Conquering Haute Cuisine at Home

Woodman, Stewart

Minnesota Historical Society Press .

9780873518093

224 pages

hardcover

\$27.95

Pub Date: 10/15/2010

**Author picture:**

Known to local food enthusiasts as 'Shefzilla' for his blog of the same name, Woodman offers his 'ingredients-forward' philosophy in 150 recipes that will allow home cooks to create fabulous yet unpretentious dishes like Roasted Beet Salad with Soy 'Sauce' and Napa Cabbage, Wild Rice and Cremini Mushroom Hot Dish, and Pink Peppercorn Ice Cream.

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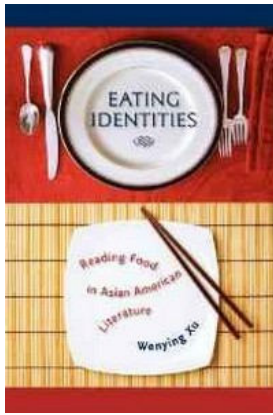
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University of Hawai'i Press

Eating Identities: Reading Food in Asian American Literature

Xu, Wenying

University of Hawaii Press .

9780824831950

210 pages

paperback

\$31

Pub Date: 11/30/2007

In this book the author investigates the many ways in which food and eating are entangled with Asian American self-representation. The author argues that food practices play a significant role in organizing Asian American identities such as ethnicity, gender, class, diaspora, and sexuality. This argument is substantiated through the study of writings by Asian American writers such as Frank Chin, John Okada, Joy Kogawa, Li-young Lee, David Louie, Monique Truong, and Mei Ng.

Wenying Xu is associate professor of English at Florida Atlantic University.

Discount:

0.40

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University of Hawai'i Press



## Hawai'i Regional Cuisine: The Food Movement That Changed the Way Hawai'i Eats

Yamashita, Samuel Hideo

University of Hawaii Press .

9780824879723

208 pages

paperback

\$19.99

Pub Date: 5/31/2019

Food in Asia and the Pacific. 6 x 9. 26 b&w illustrations, 4 maps

Author picture:



Poke, spam musubi, and loco mocos are currently the rage on the mainland United States, and restaurants serving "local food" have popped up not only in Los Angeles, San Francisco, and Seattle but also in Chicago, New York, and Washington, DC. Who could have predicted the popularity of over-the-top and carb-heavy plate lunches, spam musubi, and poke bowls? What explains this? One quick answer is Hawai'i Regional Cuisine.

Samuel Hideo Yamashita is the Henry E. Sheffield Professor of History at Pomona College.

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Forklore: Recipes and Tales from an American Bistro

Yin, Ellen

Temple University Press .

9781592136513

288 pages

hardcover

\$50.50

Pub Date:

Author picture:

Forklore is a collection of recipes and stories from Ellen Yin, one of the leading restaurateurs in the country.

Ellen Yin is owner of Fork Restaurant, the acclaimed New American Bistro in Old City, Philadelphia. Since its opening in 1997, Fork has received many regional and national accolades including being named one of the 'Best New Restaurants' by Philadelphia magazine and one of Philadelphia's 'Top Tables' by Gourmet magazine. In 2004, she expanded Fork to include Fork:etc, a specialty food store with prepared foods, artisanal and gourmet products. Now celebrating its tenth anniversary, Fork continues to delight new visitors from throughout the world as well as its own local fans.

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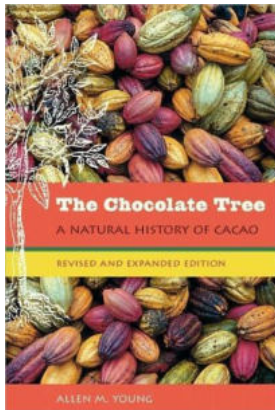
Yin, Ellen.jpg

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Chocolate Tree: A Natural History of Cacao

Young, Allen M.

University Press of Florida .

9780813030449

240 pages

paperback

\$24.95

Pub Date: 5/13/2007

Revised and expanded edition, 6 x 9, illus.

The Chocolate Tree chronicles the natural and cultural history of Theobroma cacao and explores its ecological niche.

Allen M. Young is a curator emeritus of zoology at the Milwaukee Public Museum. He is also the author of many other books on natural history, most recently Tropical Rainforests and The Chocolate Tree: A Natural History of Cacao.

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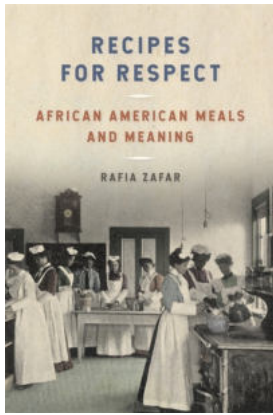
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Recipes for Respect: African American Meals and Meaning

Zafar, Rafia

University of Georgia Press .

9780820353678

148 pages

paperback

\$24.95

Pub Date: 3/15/2019

Author picture:



Illuminates the role of foodways in African American culture as well as the contributions of Black cooks and chefs to what has been considered the mainstream. Beginning in the early nineteenth century and continuing nearly to the present day, African Americans have often been stereotyped as illiterate kitchen geniuses. Rafia Zafar addresses this error, highlighting the long history of accomplished African Americans within our culinary traditions, as well as the literary and entrepreneurial strategies for civil rights and respectability woven into the written records of dining, cooking, and serving.

Discount:

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Distro:

Longleaf

Group:

Wilcher

RAFIA ZAFAR is a professor of English, African and African American studies, and American culture studies at Washington University in St. Louis, where she also serves as faculty director of the Mellon Mays Undergraduate Fellowship program.

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Zafar, Rafia.jpg

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