

In Print

Artisan Baking Across America

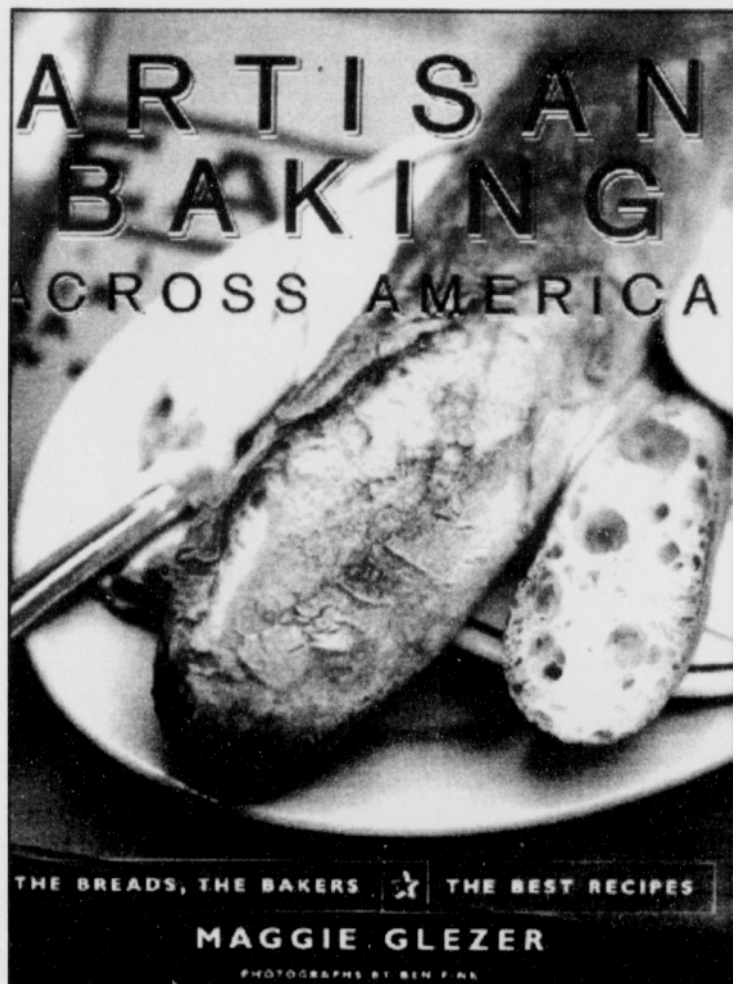
By Maggie Glezer

ARTISAN PUBLISHING; 2000

Bread, such a simple word. It conjures up many vivid and comfortable taste memories, yet it often seems so daunting in its process that this soul satisfying substance remains out of reach to many of us. Until now. Enter, Maggie Glezer, a uniquely qualified, totally obsessed, certified baker who teaches and writes about bread.

For her first book, "Artisan Baking Across America: The Breads, The Bakers, The Best Recipes." Maggie set off across the country in pursuit of the best breads and returned with a collection of wonderful and unique recipes adapted for the home kitchen and all categorized from "Breads for Beginners" and "Breads Completed In One Day" to the expected categories of "Sweet Breads, Rolls, and Small Breads" and "Good Breads to Send as Gifts." Maggie's thoughtfulness and vision make it easy for the accomplished baker and satisfyingly manageable for the novice.

Her introductory chapter, "Baking Basics" is a touchstone. She covers everything from ingredients and equipment to techniques. And, she encourages new bread bakers to reread her "Baking Basics" throughout the process of following a recipe. One of her most encouraging lines is "Success is a poor teacher." She talks about adjustments to recipes, even seasonal



changes. All the while, her confident voice encourages the reader to get into the kitchen and have a good time.

With recipes such as Gemelli's Pizza Margheriat, Dutch Regalle's Rum Stollen, Gray Grist Mill's Thin

Johnny Cakes, Craig Ponsford's Ciabatta, Bruno's Pandora and Acme's Cinnamon Currant Bread with Walnuts, it's no wonder that those with a passion for great bread will find the recipes in this book impeccably presented.

Hot Sour Salty Sweet

A Culinary Journey Through Southeast Asia

By Jeffrey Alford and Naomi Duguid

ARTISAN; 2000

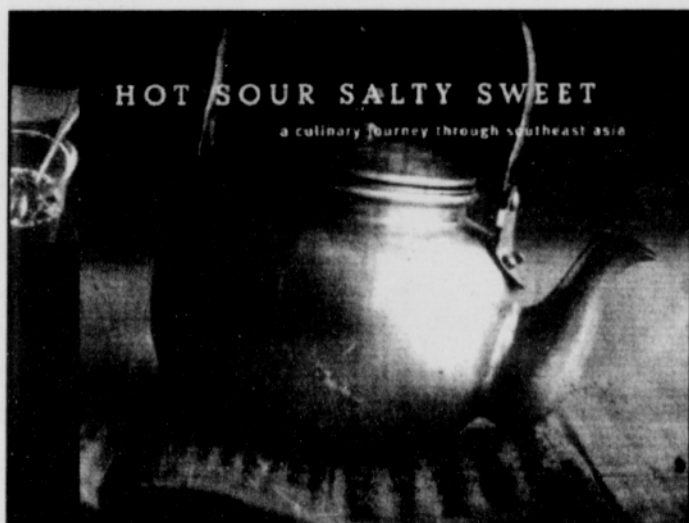
Award-winning authors Jeffrey Alford and Naomi Duguid followed the river south, as it flows through the mountain gorges of southern China, to Burma and into Laos and Thailand. For a while the right bank of the river is in Thailand, but then it becomes solely Lao on its way to Cambodia. Only after three thousand miles does it finally enter Vietnam and then the South China Sea.

It was during their travels that Alford and Duguid - who ate traditional foods in villages and small towns and learned techniques and ingredients from cooks and market vendors - came to realize that the local cuisines, like those of the Mediterranean, share a distinctive culinary approach: Each cuisine balances, with grace and style, the re-

gional flavor quartet of hot, sour salty, and sweet. This book, aptly titled, is the result of their journeys.

The book's more than one hundred seventy-five recipes for spicy

salsas, welcoming soups, grilled meat salads, and exotic desserts are accompanied by evocative stories about places and people. The recipes and stories are gorgeously illustrated throughout with more than one hundred fifty full-color food and travel photographs



Blackbird

A Childhood Lost and Found

By Jennifer Lauck

POCKET BOOKS;

2000

The house on Mary Street was home to Jennifer; her older brother B.J.; their hardworking father, who smelled like aftershave and read her "Snow White"; and their mother, who called her little daughter Sunshine and embraced Jackie Kennedy's sense of style. Through a child's eyes, the skies of Carson City were forever blue, and life was perfect - a world of Barbies, "Be-witched," and the Beatles. Even her mother's pain from her mysterious illness could be patted away with hairspray, powder, and a kiss on the cheek...But soon, everything Jennifer has come to love and rely on begins to crumble, sending her on a roller coaster of loss and loneliness. In a world un-

"The unflinching look of one child in a hard world. Written gloriously and movingly."
—FRANK MCCURT, AUTHOR OF ANGEL'S ASHES AND TO

A CHILDHOOD LOST AND FOUND



Blackbird

JENNIFER LAUCK

hinged by tragedy, where beautiful mothers die and families are warped by more than they can bear, a young girl must transcend a landscape of pain and mistreatment to discover her richest resource: her own unshakable will to survive.

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