

COOKBOOKS AND FOOD CULTURE

From Scholarly Book Services Inc.

2016



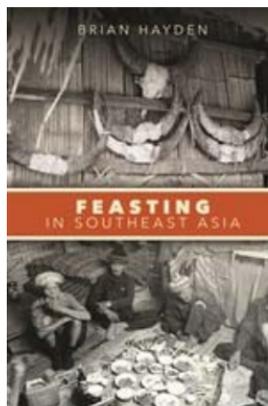
**From the following fine publishers
distributed in Canada by Scholarly
Book Services Inc.**

- University Press of Florida
- University of Hawaii Press
- University of Illinois Press
- Kent State University Press
- Louisiana State University Press
- Minnesota Historical Society Press
- University of North Carolina Press

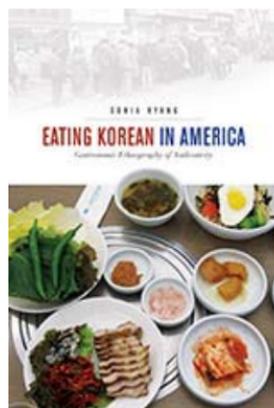
ASIAN FOODS

Feasting in Southeast Asia**Brian Hayden, Simon Fraser University**

Feasting in Southeast Asia documents the dynamics of traditional feasting and the ways in which a bewildering array of different types of feasts benefits hosts. Hayden argues that people's ability to marry, reproduce, defend themselves against threats and attacks, and protect their interests in village politics all depend on their ability to engage in feasting networks. To be excluded from such networks means to be subject to attack by social predators, perhaps even leading to enslavement. As an archaeologist, Hayden pays specific attention to the materials involved in feasting and how feasting might be identified and interpreted from archaeological remains.

University of Hawaii Press, Nov. 2016**9780824856267, cloth, \$108.75****Eating Korean in America: Gastronomic Ethnography of Authenticity****Sonia Ryang**

Sonia Ryang explores the world of Korean food in four American locations, Iowa City, Baltimore, Los Angeles, and Hawaii (Kona and Honolulu). Ryang visits restaurants and grocery stores in each location and observes Korean food as it is prepared and served to customers. She analyzes the history and evolution of each dish, how it arrived and what it became, but above all, she tastes and experiences her food—four items to be specific—naengmyeon cold noodle soup; jeon pancakes; galbi barbecued beef; and bibimbap, rice with mixed vegetable.

University of Hawaii Press, July 2016**9780824853433, paper, \$39.95**

Southern Food

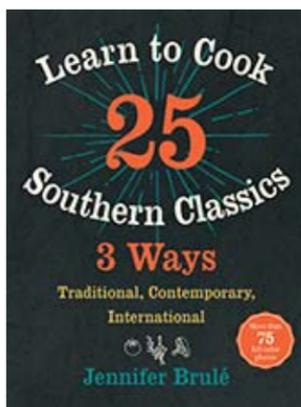
Learn to Cook 25 Southern Classics 3 Ways

Jennifer Brulé

Jennifer Brulé is on a mission, southern style, to teach people to cook. Her method: master twenty-five classic southern dishes, and then--using similar ingredients or cooking techniques or both--make two variations, one contemporary and one inspired by international tastes .Savor the Classic Chicken and Dumplings and next find yourself cooking Vegetarian Mushroom Stew with Sweet Potato Dumplings before whipping up Hungarian Chicken Paprikash with Dumplings.

**University of North Carolina Press,
Sept.2016**

9781469629124, cloth, \$47.95



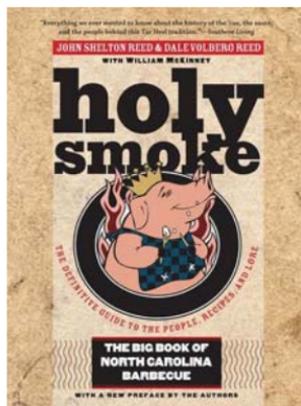
Holy Smoke

**The Big Book of North Carolina Barbecue
John Shelton Reed and Dale Volberg Reed**

Now available for the first time in paperback, Holy Smoke is a passionate exploration of the lore, recipes, traditions, and people who have helped shape North Carolina's signature slow-food dish. A new preface by the authors examines the latest news, good and bad, from the world of Tar Heel barbecue, and their updated guide to relevant writing, films, and websites is an essential. They trace the origins of North Carolina 'cue and the emergence of the heated rivalry between Eastern and Piedmont styles. They provide detailed instructions for cooking barbecue at home, along with recipes for the traditional array of side dishes that should accompany it.

University of North Carolina Press, Aug. 2016

9781469629667, paper, \$39.95

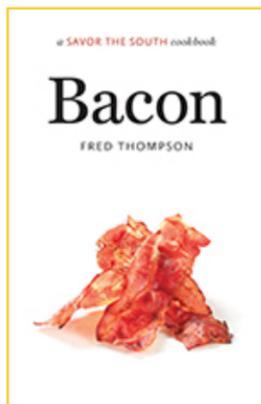


Southern Food

Bacon a Savor the South® cookbook **Fred Thompson**

Today, for regular eaters and high-flying southern chefs alike, bacon has achieved a culinary profile so popular as to approach baconmania. But Thompson sagely notes that bacon will survive the silliness. Describing the many kinds of bacon that are available, Thompson provides key choices for cooking and seasoning appropriately. The book's fifty-six recipes invariably highlight and maximize that beloved bacon factor, so appreciated throughout the South and beyond (by Thompson's count, fifty different styles of bacon exist worldwide). Dishes range from southern regional to international, from appetizers to main courses, and even to a very southern beverage.

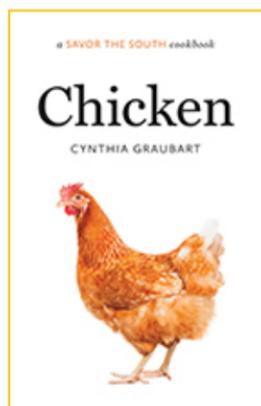
University of North Carolina Press, Sept. 2016
9781469630113, cloth, \$30.25



Chicken a Savor the South® cookbook **Cynthia Graubart**

Preparations range from Country Captain to Carolina Chicken Bog to Chicken and Parslied Dumplings and more. Here, Cynthia Graubart celebrates the bird in all its glory, southern style and beyond. This little cookbook packs all the know-how that cooks need to make irresistible chicken dishes for everyday and special occasions, from shopping and selecting to cutting up, frying, braising, roasting, and much more. Ranging in style from traditional southern to contemporary to international, fifty-three recipes are organized to help easily match the cut of chicken to the perfect recipe.

University of North Carolina Press, Sept. 2016
9781469630090, cloth, \$31.95



Caribbean Food

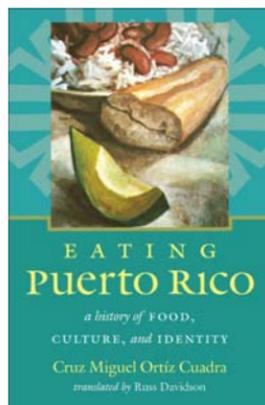
Eating Puerto Rico

A History of Food, Culture, and Identity Cruz Miguel Ortíz Cuadra

Available for the first time in English, Cruz Miguel Ortíz Cuadra's magisterial history of the foods and eating habits of Puerto Rico unfolds into an examination of Puerto Rican society from the Spanish conquest to the present. Each chapter is centered on an iconic Puerto Rican foodstuff, from rice and cornmeal to beans, roots, herbs, fish, and meat. Ortíz shows how their production and consumption connects with race, ethnicity, gender, social class, and cultural appropriation in Puerto Rico.

Using a multidisciplinary approach and a sweeping array of sources, Ortíz asks whether Puerto Ricans really still are what they ate. Whether judging by a host of social and economic factors--or by the foods once eaten that have now disappeared--Ortíz concludes that the nature of daily life in Puerto Rico has experienced a sea change.

**University of North Carolina Press, Aug. 2016
9781469629971, Paper, \$44.75**



Cuban Home Cooking: Favorite Recipes from a Cuban Home Kitchen, Revised Edition

Jane Cossio and Joyce LaFray

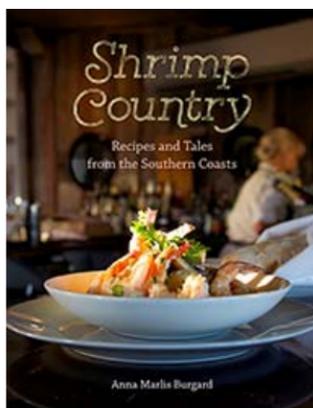
Once exotic, Cuban cuisine has now entered the mainstream. Similar to Spanish cooking but with distinctive spice blends created by the Cuban people, authentic Cuban cooking is fresh, aromatic, and delicious. Cuban Home Cooking will inspire you to stock your kitchen with cumin, oregano, saffron, and peppers, put on your apron, and fire up your stove!

**University Press of Florida, available
97809420841p, paper, \$20.75**



More Southern Food

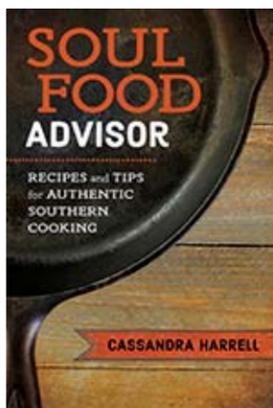
Shrimp Country: Recipes and Tales from the Southern Coasts Anna Marlis Burgard



Burgard gathers more than 100 tempting recipes from regional classics like pilau, creole, and bog to global fare such as shrimp empanadas, shrimp saganaki, and tom kha gai. Coastal families share their favorite dishes, seaside chefs reveal their customer-luring secrets, and Burgard offers up cooking tips that make prep time a breeze. Transported to strange and beautiful places including South Padre Island, Texas, Santa Rosa Island, Florida, and Swanquarter, North Carolina, readers will enjoy sampling some of the best food America has to offer.

University Press of Florida, Sept. 2016

9780813062945, cloth, \$43.25



Soul Food Advisor Recipes and Tips for Authentic Southern Cooking Cassandra Harrell

Growing up in a small, close-knit community in southwest Tennessee, Harrell received a culinary education from her family, learning her trade by example: she listened to her mother and grandmother and watched them in the kitchen as they cooked tomatoes, onions, and cabbage they gathered from the family's large backyard garden. Over the next forty years, Harrell honed her appreciation of good food through cooking, both at home and as a professional caterer.

Soul Food Advisor shares more than 150 of Harrell's personal and family recipes—from Big Mama's Neck Bone Soup to Harrell's own low-cholesterol, low-sodium Country Black-eyed Peas and Okra.

Louisiana State University Press, Sept. 2016

9780807163764, cloth, \$47.95

Beer and Wine

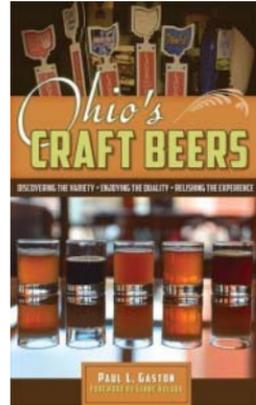
Ohio's Craft Beers

**Discovering the Variety, Enjoying the Quality,
Relishing the Experience**

Paul L. Gaston

Beautifully illustrated with color photographs, the book takes readers on a tour of more than 40 of Ohio's larger and more influential breweries and provides detailed descriptions of most of the others.

**Kent State University Press, March 2016
9781606352755, paper, \$30.25**



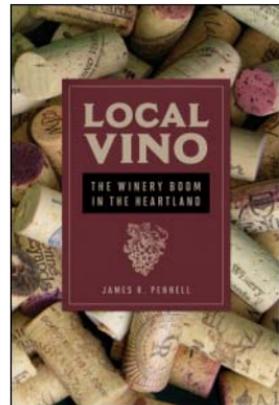
Local Vino

The Winery Boom in the Heartland

James R. Pennell

In *Local Vino*, James R. Pennell tracks among the hardy vines and heartland terroir of wineries across Illinois, Iowa, Indiana, and Ohio. Blending history and observation, Pennell gives us a ground-up view of the business from cuttings and cultivation to sales and marketing. He also invites entrepreneurs to share stories of their ambitions, hard work, and strategies. Together, author and subjects trace the hows and whys of progress toward that noblest of goals: a great vintage that puts their winery on the map.

**University of Illinois Press, March 2017
9780252082252, paper, \$31.95**



SCHOLARLY BOOK SERVICES INC.

289 BRIDGELAND AVE., UNIT 105
TORONTO, ON
M6A 1Z6

PHONE:1-800-847-9736
FAX:1-800-220-9895
orders@SBOOKSCAN.COM

Special 40% discount for any order.

Tempt Me
The Fine Art of Minnesota Cooking
Kathryn Strand Koutsky and Linda Koutsky

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. As the artwork and stories show, styles and approaches may change through the decades, but the goal remains the same: tempt your customers' appetite by elevating food and cooking to fine art.

Minnesota Historical Society Press, May 2016
9780873519977 ,paper, \$39.95

