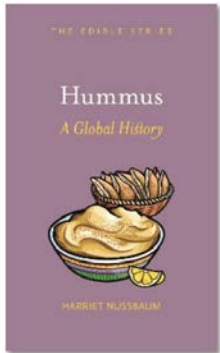


*Hummus : A Global History*

**Harriet Nussbaum**

Reaktion Books (Grantham Book Services (GBS) ) | 9781789144628



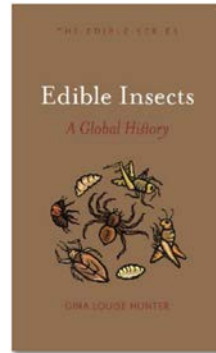
£11.99 | HB | 176.pp | October 2021

Complete with recipes, a mouthwatering look at the complicated origins and rise of the world's favorite garbanzo bean spread and dip.

*Edible Insects : A Global History*

**Gina Louise Hunter**

Reaktion Books (Grantham Book Services (GBS) ) | 9781789144468



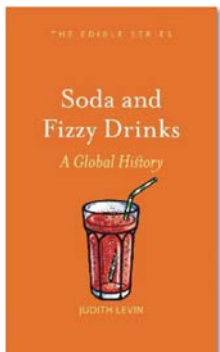
£11.99 | HB | 176.pp | August 2021

A broad introduction to the role of insects as human food.

*Soda and Fizzy Drinks : A Global History*

**Judith Levin**

Reaktion Books (Grantham Book Services (GBS) ) | 9781789144918



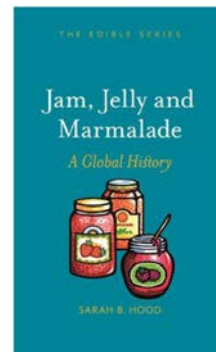
£11.99 | HB | 184.pp | July 2021

A global history of fizzy drinks, from their invention to vast consumer industry today.

*Jam, Jelly and Marmalade : A Global History*

**Sarah B. Hood**

Reaktion Books (Grantham Book Services (GBS) ) | 9781789143898



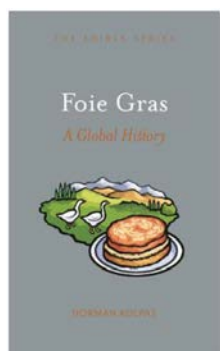
£11.99 | HB | 160.pp | June 2021

A history of the sweet treats jam, jelly and marmalade.

*Foie Gras : A Global History*

**Norman Kolpas**

Reaktion Books (Grantham Book Services (GBS) ) | 9781789143775



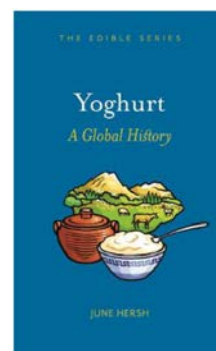
£11.99 | HB | 152.pp | April 2021

An engaging account of foie gras, a luxurious yet controversial ingredient.

*Yoghurt : A Global History*

**June Hersh**

Reaktion Books (Grantham Book Services (GBS) ) | 9781789144123



£11.99 | HB | 160.pp | March 2021

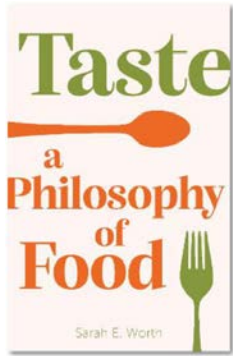
A delectable tour of the rich history of yoghurt.



*Taste : A Philosophy of Food*

**Sarah E. Worth**

Reaktion Books (Grantham Book Services (GBS) ) | 9781789144802



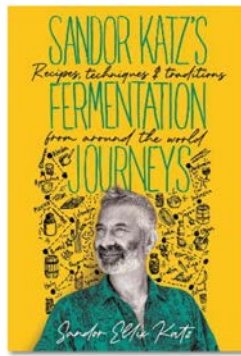
£20.00 | HB | 256.pp | October 2021

A thoughtful consideration of taste as a sense and an idea and of how we might jointly develop both.

*Sandor Katz's Fermentation Journeys : Recipes, Techniques, and Traditions from around the World*

**Sandor Ellix Katz**

Chelsea Green Publishing Co (Grantham Book Services (GBS) ) | 9781645020349



£30.00 | HB | 352.pp | October 2021

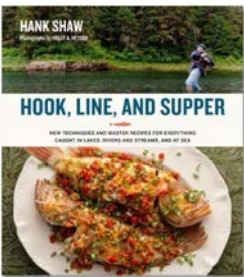
From James Beard Award winner and New York Times-bestselling author of *The Art of Fermentation*: the recipes, processes, cultural traditions and stories from around the globe that inspire Sandor Katz and his life's work - a cookbook destined to become a modern classic essential for every home chef.

*Hook, Line and Supper : New Techniques and Master Recipes for Everything Caught in Lakes, Rivers,*

**Hank Shaw**

H&H Books LLC (Grantham Book Services (GBS) ) | 9780996944823

£24.99 | HB | 336.pp | July 2021



Quite possibly the only fish and seafood cookbook you'll ever need, from the author of the award-winning website Hunter Angler Gardener Cook.

*Martha Lloyd's Household Book : The Original Manuscript from Jane Austen's Kitchen*

**Julienne Gehrer**

Bodleian Library (John Wiley & Sons Ltd, Distribution Centre) | 9781851245604

£30.00 | HB | 312.pp | June 2021



This is the first facsimile publication of Martha Lloyd's Household Book, the manuscript cookbook of Jane Austen's closest friend. Martha's notebook is reproduced with complete transcription and detailed annotation. Introductory chapters discuss its place among other household books of the long eighteenth century.

*Soup Favourites*

**Jean Pare**

Company's Coming Publishing Ltd. (Gazelle Book Services Ltd.) | 9781772070453

£15.99 | PB | 160.pp | February 2021



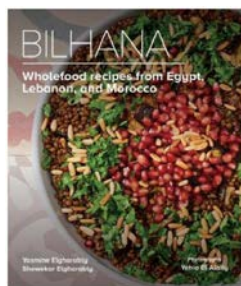
Nothing quite warms the bones, or the heart, like a delicious bowl of homemade soup. That's why we've collected our favourite soup recipes, from timeless classics like silky butternut squash soup to exotic treats like coconut shrimp soup, and brought them together in one book.

*Bilhana : Wholefood Recipes from Egypt, Lebanon, and Morocco*

**Yasmine Elgharably**

The American University in Cairo Press (IPS UK (NBNI)) | 9789774169076

£29.95 | HB | 224.pp | April 2021

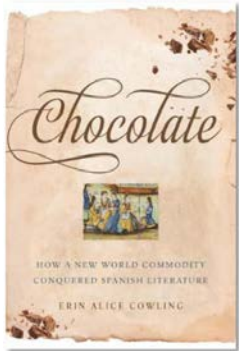


Middle Eastern cuisine is renowned the world over for its sophistication, variety, and flavor. Bilhana (Egyptian for 'bon appétit') brings a contemporary twist to traditional Middle Eastern dishes with the use of healthy cooking methods and the freshest ingredients the region has to offer.

*Chocolate : How a New World Commodity Conquered Spanish Literature*

**Erin Alice Cowling**

University of Toronto Press (IPS UK (NBNI)) | 9781487527204



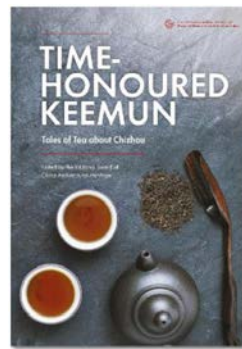
£18.99 | PB | 240.pp | July 2021

Chocolate traces representations of chocolate in Spanish literature and historical documents, providing a fascinating and worldly narrative about one of the most beloved foods of all time.

*Time Honoured Keemun : Tales of Tea about Chizhou Jin Lei*

**Jin Lei**

Unicorn Publishing Group (Marston Book Services) | 9781912690916



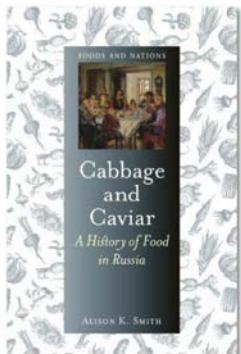
£12.99 | PB | 128.pp | May 2021

This is a book for anyone who loves Chinese black tea. Keemun is the first Chinese black tea to go abroad. In *The Lady of the Camellias* (1848), there is a mention of the habit of drinking Keemun in the society at that time.

*Cabbage and Caviar : A History of Food in Russia*

**Alison K. Smith**

Reaktion Books (Grantham Book Services (GBS) ) | 9781789143645



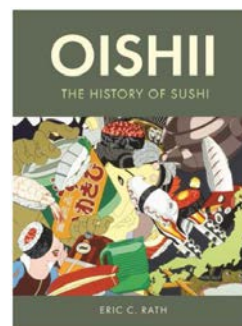
£25.00 | HB | 360.pp | May 2021

A major, comprehensive history of Russian food.

*Oishii : The History of Sushi*

**Eric C. Rath**

Reaktion Books (Grantham Book Services (GBS) ) | 9781789143836



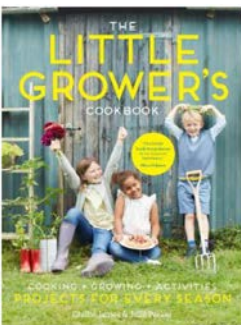
£16.95 | HB | 224.pp | April 2021

The first history in English of the global sensation, sushi.

*The Little Grower's Cookbook : Projects for Every Season*

**Ghillie James**

Lettuce Publishing Ltd (IPS UK (NBNI)) | 9781916373914



£20.00 | HB | 384.pp | March 2021

A unique, beautifully illustrated hardback featuring over 60 activities and recipes

*A Good Drink : In Pursuit of Sustainable Spirits*

**Shanna Farrell**

Island Press (Marston Book Services) | 9781642831436



£21.99 | HB | 232.pp | September 2021

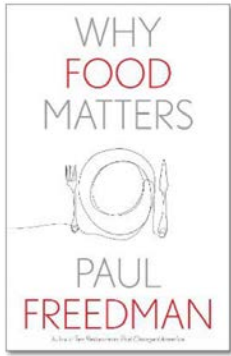
A fun and illuminating exploration into the sustainable spirits movement and the distillers leading it.



*Why Food Matters*

**Paul Freedman**

Yale University Press (John Wiley & Sons Ltd, Distribution Centre) | 9780300253771



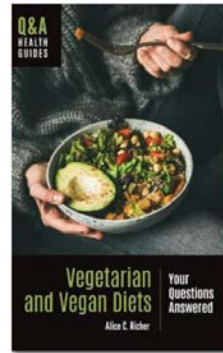
£20.00 | HB | 216.pp | November 2021

An award-winning historian makes the case for food's cultural importance, stressing its crucial role throughout human history

*Vegetarian and Vegan Diets : Your Questions Answered*

**Alice C. Richer**

Greenwood Publishing Group Inc (Marston Book Services) | 9781440870989



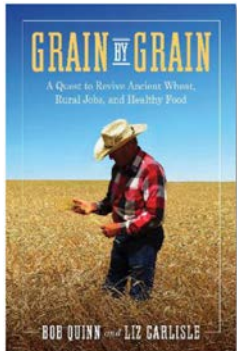
£30.00 | HB | 128.pp | February 2021

"While following a plant-based diet can provide many health and environmental benefits, vegetarians and vegans are at greater risk for certain nutritional deficiencies. They may also face challenges when grocery shopping, dining out, and interacting with friends and family"--

*Grain by Grain : A Quest to Revive Ancient Wheat, Rural Jobs, and Healthy Food*

**Bob Quinn**

Island Press (Marston Book Services) | 9781642832440



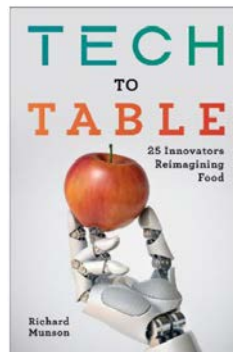
£14.99 | PB | 288.pp | November 2021

This story of an unlikely organic farmer shows the future of healthy American agriculture.

*Tech to Table : 25 Innovators Reimagining Food*

**Richard Munson**

Island Press (Marston Book Services) | 9781642831900



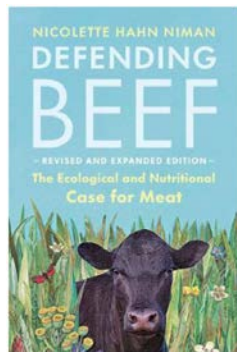
£23.99 | HB | 224.pp | October 2021

These profiles of 25 exciting entrepreneurs take the reader through the major innovations that are changing the way we grow and eat food.

*Defending Beef : The Ecological and Nutritional Case for Meat, 2nd Edition*

**Nicolette Hahn Niman**

Chelsea Green Publishing Co (Grantham Book Services (GBS) ) | 9781645020141



£14.99 | PB | 304.pp | July 2021

As the meat industry—from small-scale ranchers and butchers to sprawling slaughterhouse operators—responds to COVID-19, the climate threat, and the rise of plant-based meats, *Defending Beef* delivers a passionate argument for responsible meat production and consumption—in an updated and expanded new edition

*Can Fixing Dinner Fix the Planet?*

**Jessica Fanzo**

Johns Hopkins University Press (John Wiley & Sons Ltd, Distribution Centre) | 9781421441122



£12.50 | PB | 240.pp | June 2021

Through these compelling narratives, their insights will spark conversations from dorm rooms to dining rooms to boardrooms.