

WINNER OF THE 2020 GOURMAND WORLD COOKBOOK AWARDS



Under the Olive Tree

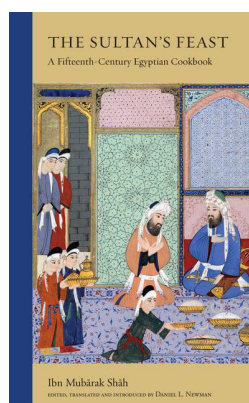
Anna Maggio

Unicorn Publishing (Marston)

£20 | 112 pp. | HB | July 2020

9781913491086

Puglia is known for the quality of its olives, vegetables and fruit: the traditional recipes use these ingredients, cooked simply and deliciously. They passed from generation to generation and some are collected by the author in this unique book, enhanced by beautiful illustrations.



The Sultan's Feast

Ibn Mubarak Shah

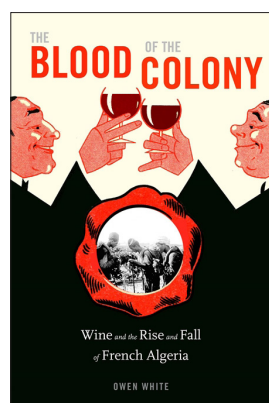
Saqi Books (Marston)

£25 | 288 pp. | PB | Oct 2020

9780863561566

Reflecting the importance of gastronomy in Arab culture, this culinary treatise of the fifteenth century features more than 330 recipes and tips. This critical bilingual volume offers a sophisticated insight into the world of medieval Arabic gastronomic writing.

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The Blood of the Colony

Owen White

Harvard University Press (Wiley)

£31.95 | 336 pp. | HB | Jan 2021

9780674248441

The book shows the central role of wine in the economic life of French Algeria and in its settler culture. White makes clear that the industry left a long-term mark on the development of the nation.



Evergreen

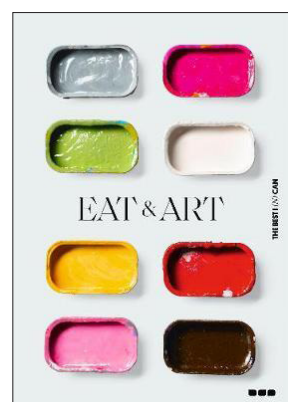
Mikkel Karstad

Clearview (MDL)

£30 | 288 pp. | HB | Sept 2020

9781908337504

In his third book Scandinavian chef, Mikkel Karstad, casts his unique vision over vegan cooking, setting the bar - for what is a hugely popular subject - ever higher.



Eat & Art

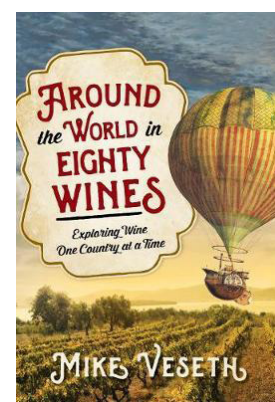
CAN THE CAN Lisbon

Black Dog Press (Marston)

£39.95 | 354 pp. | HB | Sept 2020

9781912165230

Eat & Art, from the people behind Lisbon's famous Can the Can restaurant, brings together some of Portugal's finest chefs and artists, using the country's canned fish industry as the source of inspiration. The book presents eighteen dynamic chef and artist pairings.



Around the World in Eighty Wines

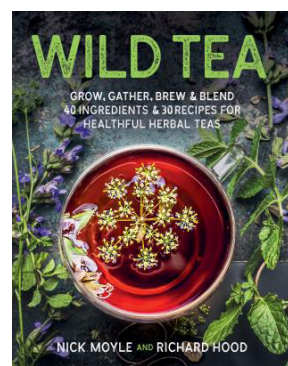
Mike Veseth

Rowman & Littlefield (NBNi)

£28.95 | 224 pp. | PB | Sept 2020

9781538138311

Inspired by Jules Verne's classic adventure tale, celebrated editor-in-chief of The Wine Economist Mike Veseth takes his readers around the world in eighty wines.



Wild Tea

Mike Moyle & Richard Hood

Globe Pequot (NBNi)

£28.95 | 224 pp. | HB | Oct 2020

9780811738941

The 30 recipes collected here are for complex blends and specialty drinks such as detox teas, class night-time brews, Moroccan mint, Korean barley tea, bubble tea, and even dandelion coffee.



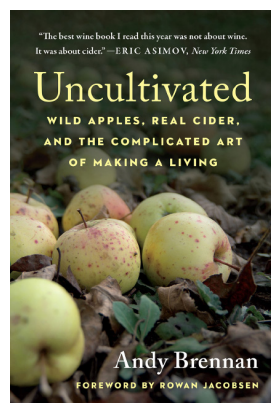
Christmas Cookie Jar

Gooseberry Patch (NBNi)

£7.95 | 240 pp. | PB | Sept 2020

9781620933879

Christmas Cookie Jar is chock-full of scrumptious recipes with all the flavors of the season. When Christmas Eve arrives, we'll be setting out a plate of Rudolph's Carrot Cookies for Santa... how about you? 20 photos and 204 recipes.



Uncultivated

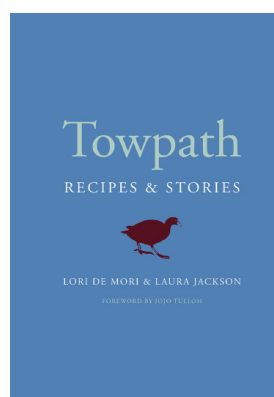
Andy Brennan

Chelsea Green Publishing (GBS)

£14.99 | 288 pp. | PB | Aug 2020

9781645020301

Brennan describes uncultivation as the process by which we recognize that nature is omitted from our lives. Here he tells his history with naturalized trees and shows how they have guided him toward successes in the art of cider making and in creating a small-farm business.



Towpath

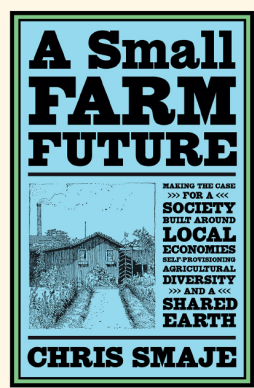
Lori De Mori & Laura Jackson

Chelsea Green Publishing (GBS)

£27 | 288 pp. | HB | Oct 2020

9781645020127

Italian-inspired recipes from the beloved East London cafe, along with stories capturing the ebb and flow of community, food, and the seasons.



A Small Farm Future

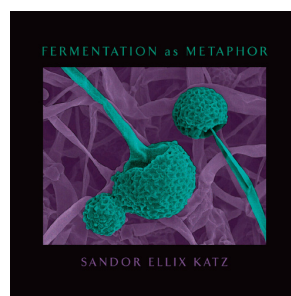
Chris Smaje

Chelsea Green Publishing (GBS)

£27 | 320 pp. | PB | Oct 2020

9781603589024

In a groundbreaking debut, farmer and social scientist Smaje argues that organising society around small-scale farming offers the soundest, sanest and most reasonable response to climate change and other crises of civilisation.



Fermentation as Metaphor

Sandor Ellix Katz

Chelsea Green Publishing (GBS)

£20 | 128 pp. | HB | Oct 2020

9781645020219

Bestselling author Sandor E. Katz – an “unlikely rock star of the American food scene” (New York Times) – delivers a mesmerizing treatise on the meaning of fermentation alongside his awe-inspiring photography of this transformative process.

THE EDIBLE SERIES - A BESTSELLER



Why Waste Food?

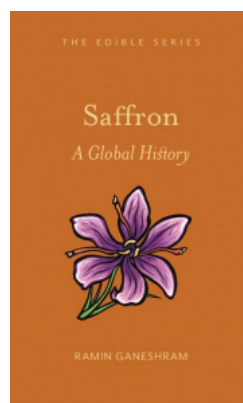
Andrew F. Smith

Reaktion Books (GBS)

£9.99 | 192 pp. | PB | Sept 2020

9781789143447

In *Why Waste Food?*, Andrew F. Smith investigates one of today's most pressing topics, examining the causes of avoidable food waste across the supply chain, and highlighting the ways in which everyone can do something to tackle this global concern.



Saffron

Ramin Ganeshram

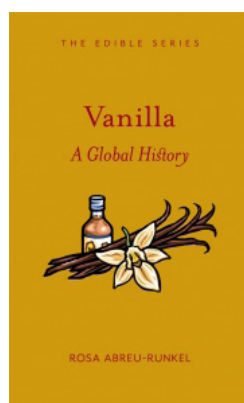
Reaktion Books (GBS)

£11.99 | 144 pp. | HB | Sept 2020

9781789143300

Complete with delicious recipes and surprising anecdotes, this book traces the many paths taken by saffron, revealing the allure of a spice sought globally by merchants, chefs, artists, scientists, clerics, traders, warriors and black market smugglers.

THE EDIBLE SERIES - A BESTSELLER



Vanilla

Rosa Abreu-Runkel

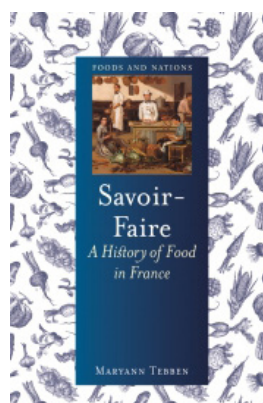
Reaktion Books (GBS)

£11.99 | 152 pp. | HB | Sept 2020

9781789143409

Vanilla is so much more than a spice rack staple. Featuring recipes, facts and fables, *Vanilla* unravels the delightfully rich history, mystery and essence of a flavour that reconnects us to our own heritage.

THE FOODS AND NATIONS SERIES



Savoir-Faire

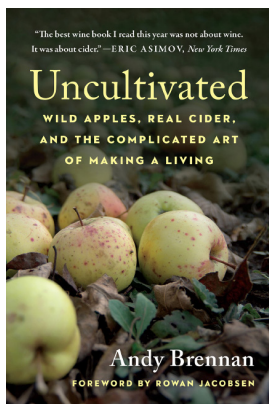
Maryann Tebben

Reaktion Books (GBS)

£25 | 344 pp. | HB | oct 2020

9781789143324

This is a comprehensive account of France's rich culinary history, not only full of tales of haute cuisine, but seasoned with myths and stories from a wide variety of times and places.



Uncultivated

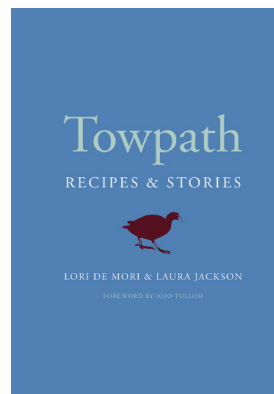
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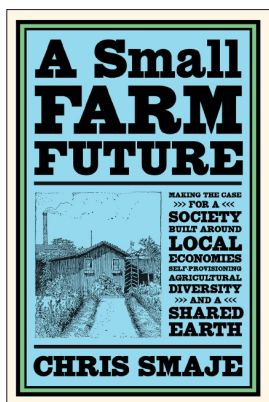
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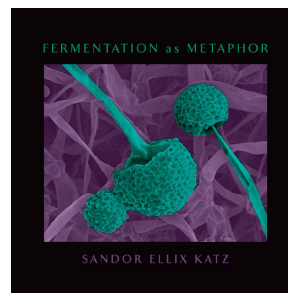
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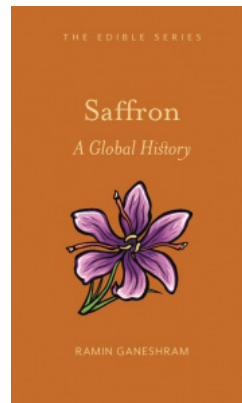
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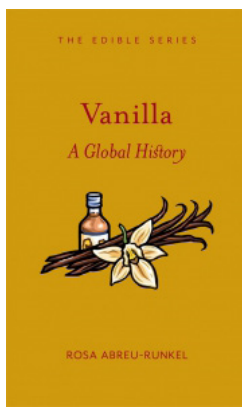
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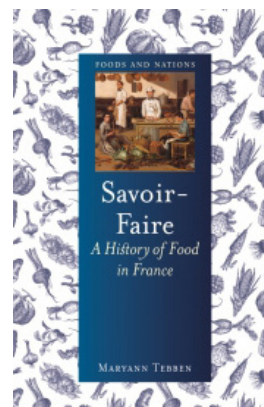
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THE FOODS AND NATIONS SERIES



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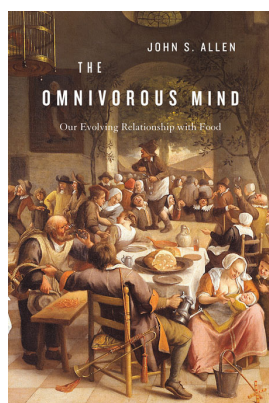
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The Omnivorous Mind

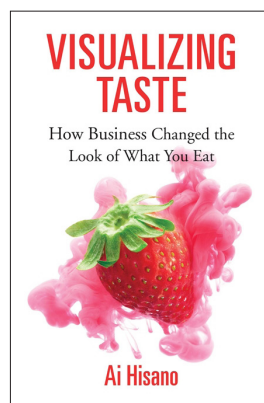
John S. Allen

Harvard University Press (Wiley)

£20.95 | 328 pp. | HB | May 2012

9780674055728

In this gustatory tour of human history, John S. Allen demonstrates that the everyday activity of eating offers deep insights into human beings' biological and cultural heritage.



Visualizing Taste

Ai Hisano

Harvard University Press (Wiley)

£31.95 | 336 pp. | HB | Nov 2019

9780674983892

Ai Hisano exposes how corporations, the American government, and consumers shaped the colors of what we eat and even the colors of what we consider "natural," "fresh," and "wholesome."



The Invention of the Restaurant

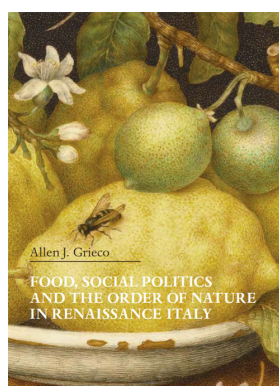
Rebecca L. Spang

Harvard University Press (Wiley)

£19.95 | 352 pp. | PB | Jan 2020

9780674241770

This is a book about the French revolution in taste—about how Parisians invented the modern culture of food, changing the social life of the world in the process.



Food, Social Politics and the Order of Nature in Renaissance Italy

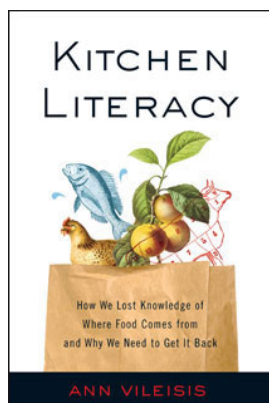
Allen J. Grieco

Harvard University Press (Wiley)

£24.95 | 328 pp. | PB | Feb 2020

9780674244085

This book approaches the history of food in Renaissance Italy through sources ranging from correspondence, literature, and medical and dietary treatises to cosmographic theory and iconographic evidence.



Kitchen Literacy

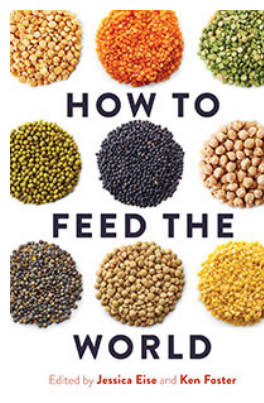
Ann Vileisis

Island Press (Marston)

£21.99 | 360 pp. | PB | Apr 2010

9781597267175

Where our foods are raised and what happens to them between farm and super-market shelf have become mysteries. How did we become so disconnected from the sources of our breads, beef, cheeses, cereal, apples, and countless other foods that nourish us every day?



How to Feed the World

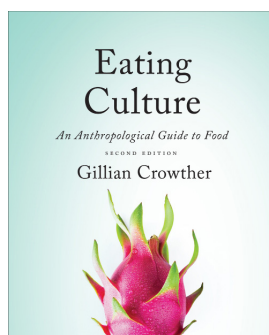
Ed. by J. Eise & K. Foster

Island Press (Marston)

£22.99 | 256 pp. | PB | May 2018

9781610918848

By 2050, we will have ten billion mouths to feed in a world profoundly altered by environmental change. How can we meet this challenge? In *How to Feed the World*, a diverse group of experts break down this crucial question by tackling big issues one-by-one.



Eating Culture

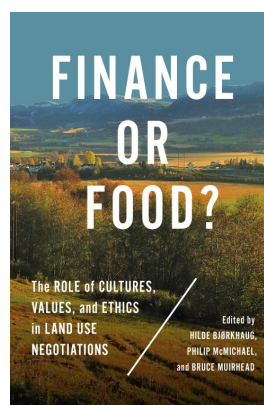
Gillian Crowther

University of Toronto Press (NBNi)

£37.99 | 384 pp. | PB | May 2018

9781487593292

From ingredients and recipes to meals and menus across time and space, this highly engaging overview illustrates the important roles that anthropology and anthropologists play in understanding food and its key place in the study of culture.



Finance or Food?

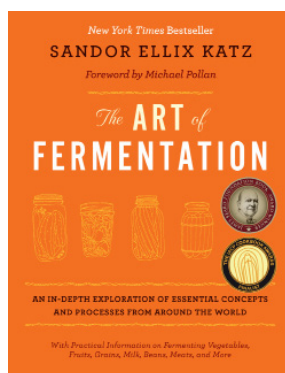
Ed. by H. Bjørkhaug, P. McMichael, and B. Muirhead

University of Toronto Press (NBNi)

£26.99 | 320 pp. | PB | Feb 2020

9781487522476

The focus of *Finance or Food?* is land use in Australia, Canada, and Norway, chosen for their commonalities as well as their differences. The contributors explore political, ecological, and ethical debates concerning food production.



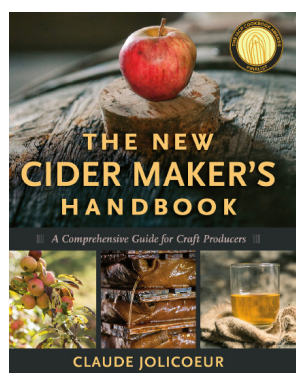
The Art of Fermentation
Sandor Ellix Katz

Chelsea Green Publishing (GBS)

£30 | 528 pp. | HB | June 2012

9781603582865

Winner of the 2013 James Beard Foundation Book Award for Reference and Scholarship, and a *New York Times* bestseller, *The Art of Fermentation* is the most comprehensive guide to do-it-yourself home fermentation ever published.



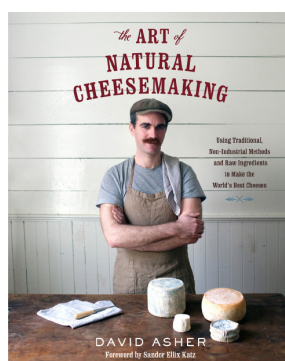
The New Cider Maker's Handbook
Claude Jolicoeur

Chelsea Green Publishing (GBS)

£35 | 352 pp. | HB | Oct 2013

9781603584739

To make the very best cider, you first need a deep understanding of the processes involved, and the art and science behind them. *The New Cider Maker's Handbook* is here to help.



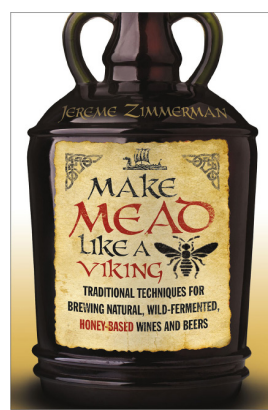
The Art of Natural Cheesemaking
David Asher

Chelsea Green Publishing (GBS)

£27.50 | 320 pp. | PB | July 2015

9781603585781

In *The Art of Natural Cheesemaking*, David Asher practices and preaches a traditional, but increasingly countercultural, way of making cheese—one that is natural and intuitive, grounded in ecological principles and biological science.



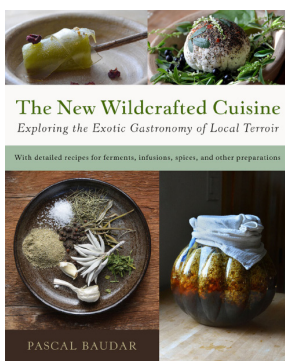
Make Mead Like a Viking
Jereme Zimmerman

Chelsea Green Publishing (GBS)

£18.99 | 240 pp. | PB | Nov 2015

9781603585989

In *Make Mead Like a Viking*, Jereme Zimmerman summons the bryggjemaður of the ancient Norse to demonstrate how homebrewing mead—arguably the world's oldest fermented alcoholic beverage—can be not only uncomplicated but fun.



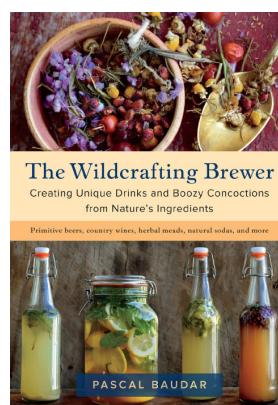
The New Wildcrafted Cuisine
Pascal Baudar

Chelsea Green Publishing (GBS)

£30 | 432 pp. | HB | Apr 2016

9781603586061

The New Wildcrafted Cuisine explores the flavors of local terroir, combining the research and knowledge of plants and landscape that chefs often lack with the fascinating and innovative techniques of a master food preserver and self-described "culinary alchemist."



The Wildcrafting Brewer
Pascal Baudar

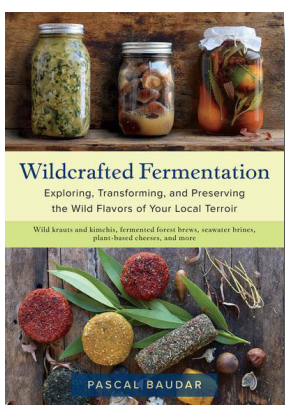
Chelsea Green Publishing (GBS)

£22.50 | 304 pp. | PB | Mar 2018

9781603587181

Baudar reveals both the underlying philosophy and the practical techniques for making your own delicious concoctions, from simple wild sodas, to non-grape-based "country wines," to primitive herbal beers, meads, and traditional ethnic ferments like tiswin and kvass.

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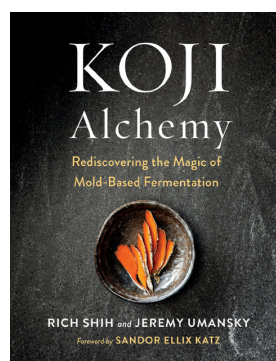
Wildcrafted Fermentation
Pascal Baudar

Chelsea Green Publishing (GBS)

£25 | 304 pp. | PB | May 2020

9781603588515

Discover wild sauerkrauts, kimchis, fermented forest brews, seawater brines, plant-based cheeses, and more. Pascal Baudar invites you on an extraordinary culinary journey into the vegan-friendly world of lacto-fermented wild foods.



Koji Alchemy
Rich Shih & Jeremy Umansky

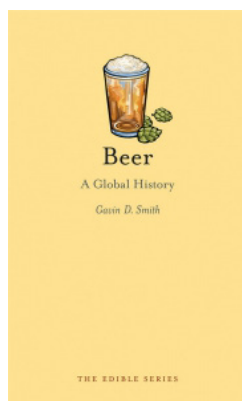
Chelsea Green Publishing (GBS)

£27.99 | 352 pp. | HB | June 2018

9781603588683

The first book devoted to processes, concepts, and recipes for fermenting and culturing foods with koji, the microbe behind the delicious, umami flavors of soy sauce, miso, mirin, and so many of the ingredients that underpin Japanese cuisine.

THE EDIBLE SERIES - A BESTSELLER

**Beer**

Gavin D. Smith

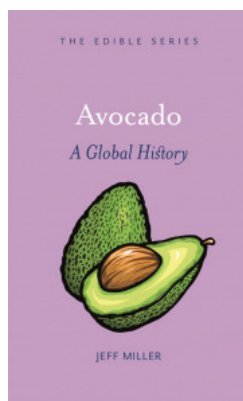
Reaktion Books (GBS)

£11.99 | 160 pp. | HB | Apr 2014

9781780232607

After exploring the evolution of brewing technology, the book travels from Mexico to Milwaukee, Beijing, Bruges and beyond, demonstrating the dazzling variety of beer styles and brewing processes to be found around the world.

THE EDIBLE SERIES - A BESTSELLER

**Avocado**

Jeff Miller

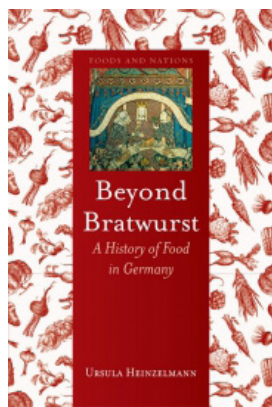
Reaktion Books (GBS)

£11.99 | 152 pp. | HB | Apr 2020

9781789142037

Through lively anecdotes, colourful pictures and delicious recipes, Jeff Miller explores the meteoric rise of the avocado, from its co-evolution with the megaherbivores of the Pleistocene to its acceptance by the Spanish conquistadores in Mexico and its current dominance of food consumers' imagination.

THE FOODS AND NATIONS SERIES

**Beyond Bratwurst**

Ursula Heinzelmänn

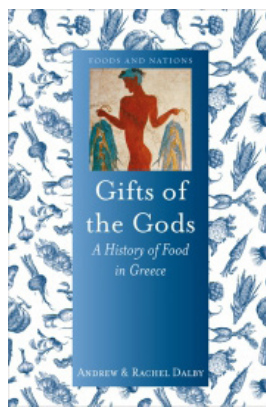
Reaktion Books (GBS)

£25 | 384 pp. | HB | Apr 2014

9781780232720

Beyond Bratwurst describes who eats what, how, where and when in Germany, telling the stories of many German specialities such as beer, stollen, rye bread and lebkuchen, as well as more surprising German favourites.

THE FOODS AND NATIONS SERIES

**Gifts of the Gods**

A. Dalby & R. Dalby

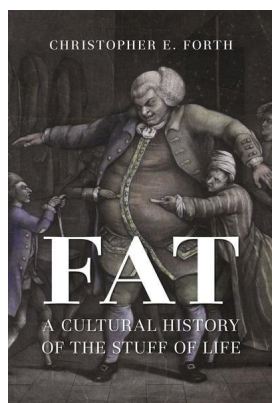
Reaktion Books (GBS)

£25 | 384 pp. | HB | Nov 2017

9781780238548

Greek food is brimming with thousands of centuries of history, lore and culture. With many superb illustrations, and traditional recipes that blend historical and modern flavours, *Gifts of the Gods* is a fine account of this rich and ancient cuisine.

THE FOODS AND NATIONS SERIES

**Fat**

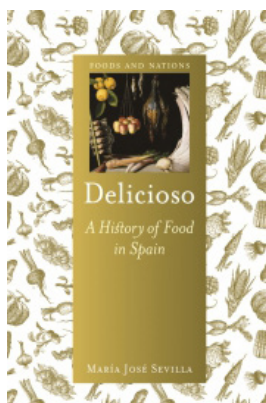
Christopher E. Forth

Reaktion Books (GBS)

£25 | 352 pp. | HB | Apr 2019

9781789140620

Fat: A Cultural History of the Stuff of Life offers a historical reflection on how fat has been perceived and imagined in the West since antiquity.

**Delicioso**

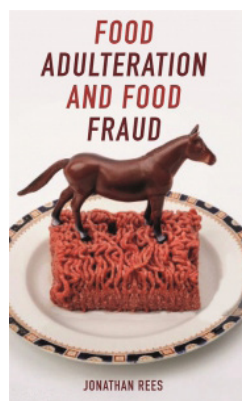
María José Sevilla

Reaktion Books (GBS)

£25 | 344 pp. | HB | Oct 2019

9781597267175

From the use of pork fat and olive oil to the Spanish passion for aubergines and pomegranates, María José Sevilla skilfully weaves together the history of Spanish cuisine.

**Food Adulteration and Food Fraud**

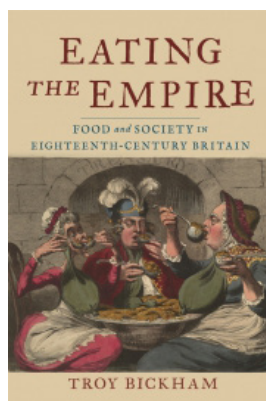
Jonathan Rees

Reaktion Books (GBS)

£9.99 | 176 pp. | PB | Jan 2020

9781789141948

Covering comestibles of all kinds from around the globe, Rees describes the different types of contamination, the role and effectiveness of government regulation and our willingness to ignore deception if the groceries we purchase are cheap or convenient.

**Eating the Empire**

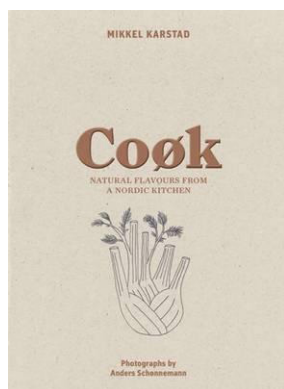
Troy Bickham

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£20 | 288 pp. | HB | Mar 2020

9781789142075

Bickham unfolds the role that food played in shaping Britain during the 'long' eighteenth century (c. 1660-1837), when recipes from around the world peppered a new generation of popular cookery books, and coffee, tea and sugar went from rare luxuries to ubiquitous commodities.



Cook

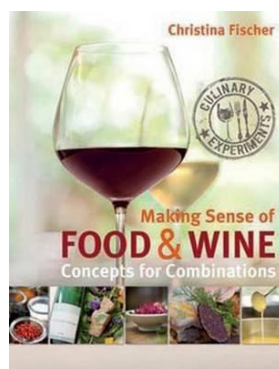
Mikkel Karstad

Clearview (MDL)

£30 | 240 pp. | HB | Apr 2015

9781908337245

New Nordic Cuisine is about experimenting and presenting exciting new ways of combining traditional foods. It's clean, elegant, natural and delicious. Mikkel Karstad, consultant chef and advisor to the NOMA team, takes this inspiration home.



Making Sense of Food & Wine

Christina Fischer

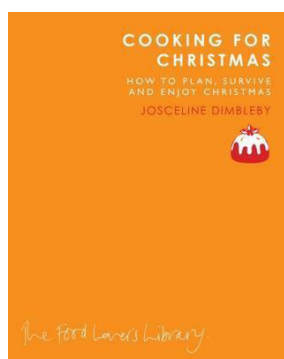
Clearview (MDL)

£20 | 240 pp. | HB | Oct 2015

9781908337283

An extensive guide to wine, with comprehensive charts showing the breakdown of wines into groups, which glasses to use for which wines, notes on minerals, phenols, fats and proteins and finally a selection of superb recipes.

THE FOOD LOVER'S LIBRARY



Cooking for Christmas

Josceline Dimbleby

Clearview (MDL)

£9.99 | 108 pp. | PB | Nov 2015

9781908337207

Each Christmas is a performance, which everyone in the family will compare with every other Christmas. In order not to disintegrate completely under the pressure, here is a book that will give you all the confidence you need to manage the Christmas festivities.



Gone Fishing

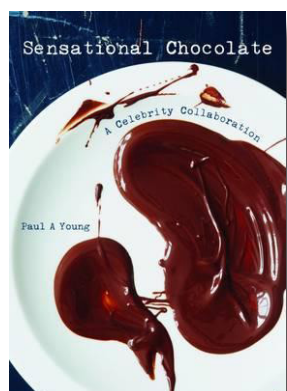
Mikkel Karstad

Clearview (MDL)

£30 | 248 pp. | HB | Sept 2016

9781908337337

In this book, Karstad returns to his hunter-gatherer roots to show how delicious, inexpensive and easy it is to cook seafood.



Sensational Chocolate

Paul A Young

Clearview (MDL)

£20 | 144 pp. | HB | Oct 2016

9781908337344

Master Chocolatier Paul A Young has assembled celebrity friends who have contributed to this collection with over 60 culinary gems transformed into mouthwatering recipes for the home cook. Contributors include Emma Thompson, Giorgio Locatelli and more.



Spice for Life

Anjula Devi

Clearview (MDL)

£25 | 192 pp. | HB | Apr 2017

9781908337375

In her first book, Anjula Devi has created over 100 dishes which show you how to combine the "secret seven herbs and spices" integral to authentic Indian cooking.



Veggie Very Much

Mirjam Leslie-Pringle

Clearview (MDL)

£25 | 240 pp. | HB | Apr 2017

9781908337436

Veggie Very Much is the culmination of Mirjam Leslie-Pringle's mission to bring easy vegetarian cooking to urban population. Shot entirely on location at the Mirjam's home in Ibiza, she has created nearly 100 beautiful recipes using the island's luscious fruit and vegetables.



The Orchard Cook

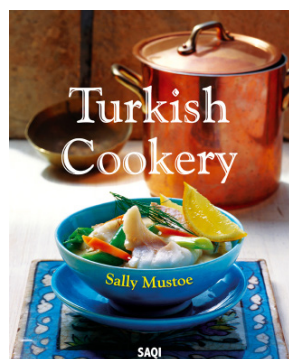
Stuart Ovenden

Clearview (MDL)

£25 | 192 pp. | HB | July 2018

9781908337467

The Orchard Cook contains over 80 sweet and savoury recipes. Classics are rediscovered here - fruit pies, tarte tatin, membrillo - as well as the more unusual - oysters with apple mignonette, Georgian sour plum sauce and pear juice-soused mackerel.



Turkish Cookery

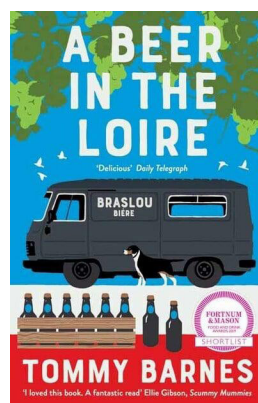
Sally Mustoe

Saqi Books (Marston)

£24.99 | 200 pp. | HB | June 2006

9780863560729

Featured are classic Turkish recipes for falafel, kebabs and baklava but there are also wonderful introductions to the famous wines, raki and coffee that complement these dishes. Plus, fascinating insights into how this exquisite cuisine evolved in the Ottoman Empire.



A Beer in the Loire

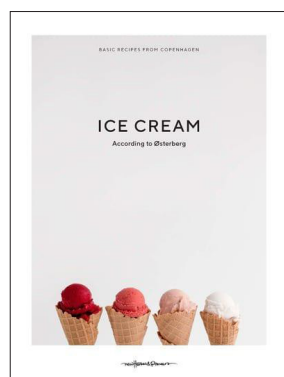
Tommy Barnes

Muswell Press (GBS)

£8.99 | 234 pp. | PB | June 2019

9781999613563

One family's quest to brew British beer in the heart of French wine country – funny, endearing and sometimes just plain surreal. Featuring colourful characters, a stunning location, and an inspiring collection of beer recipes, this is an irresistible feast of humour and heart.



Ice Cream According to Østerberg

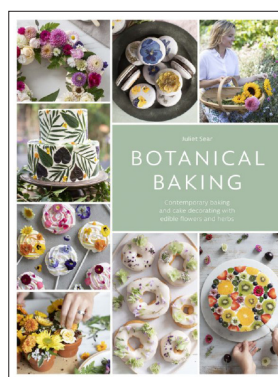
Cathrine Østerberg

New Heroes & Pioneers (MDL)

£22 | 112 pp. | HB | July 2019

9789187815614

Voted 2nd best Ice Cream book in 'Gourmand World Cookbook Awards 2020'. Founder and director of Østerberg Ice Cream, Cathrine Østerberg, wants to bring to life the science, the methods and the creative fun you can have when making this cooling treat.



Botanical Baking

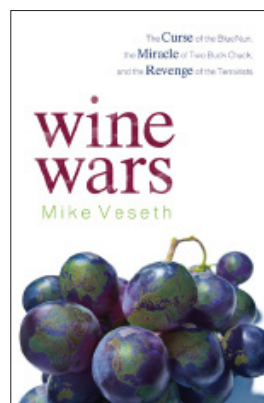
Juliet Sear

David & Charles (GBS)

£16.99 | 144 pp. | HB | May 2019

9781446307397

Learn how to perfect the prettiest trend in cake decorating – using edible flowers and herbs to decorate your cakes and bakes – with this impossibly beautiful guide from celebrity baker Juliet Sear.



Wine Wars

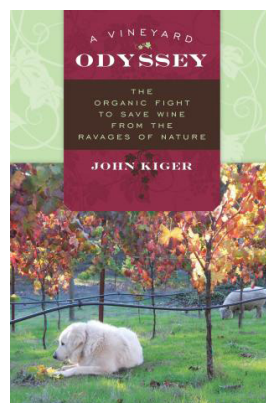
Mike Veseth

Rowman & Littlefield (NBNi)

£12.95 | 264 pp. | PB | Oct 2012

9780742568204

Writing with wit and verve, Mike Veseth (a.k.a. the Wine Economist) tells the compelling story of the war between the market trends that are redrawing the world wine map and the terroirists who resist them.



A Vineyard Odyssey

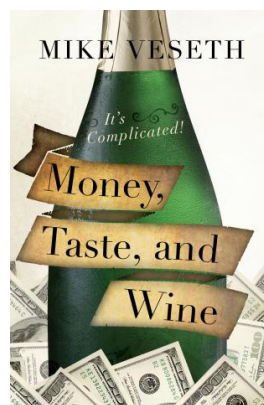
John Kiger

Rowman & Littlefield (NBNi)

£34 | 264 pp. | HB | June 2013

9781442221901

A Vineyard Odyssey is a fascinating saga of wine – the journey from vine to bottle – that takes the reader on a travelogue of the many hazards that lie along the way.



Money, Taste, and Wine

Mike Veseth

Rowman & Littlefield (NBNi)

£18.95 | 208 pp. | HB | Aug 2015

9781442234635

Like a love triangle, money, taste, and wine are caught in a complicated relationship affecting every aspect of the wine industry and wine enthusiast experience. Mike Veseth peels back the layers of the money-taste-wine story.



Extreme Wine

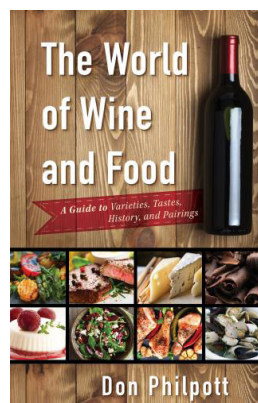
Mike Veseth

Rowman & Littlefield (NBNi)

£12.95 | 248 pp. | PB | Nov 2015

9781442219236

In *Extreme Wine*, wine economist and best-selling author Mike Veseth circles the globe searching for the best, worst, cheapest, most expensive, and most over-priced wines.



The World of Wine and Food

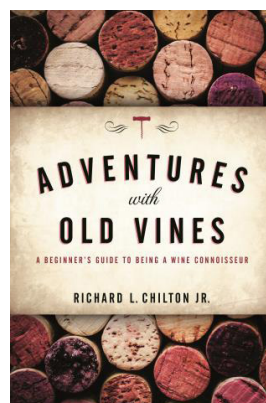
Don Philpott

Rowman & Littlefield (NBNi)

£85 | 484 pp. | HB | Oct 2016

9781442268036

This comprehensive review of wine and food offers the information needed so that people will feel empowered and ready to experiment with their wine selections and then be able to pair them with the right foods for a memorable taste experience.



Adventures with Old Wines

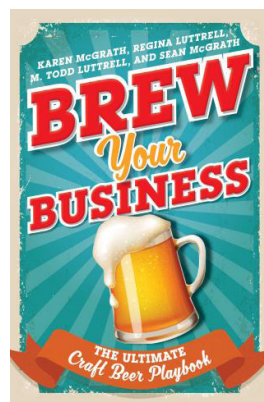
Richard L. Chilton Jr.

Rowman & Littlefield (NBNi)

£18.95 | 296 pp. | HB | Nov 2017

9781538106136

Richard Chilton provides detailed information about buying and storing wine, how to read a wine list, the role of the sommelier, wine fraud, how wine is really made, and how weather patterns can influence the quality of a vintage.



Brew Your Business

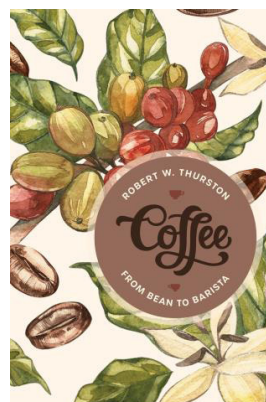
Karen McGrath et al.

Rowman & Littlefield (NBNi)

£26 | 144 pp. | HB | Jan 2018

9781442266827

Whether you are new to craft beer or have been in the industry for a while, you will find in these pages a go-to guide to many topics of importance to all brewers, drinkers, and enthusiasts.



Coffee

Robert W. Thurston

Rowman & Littlefield (NBNi)

£22.95 | 200 pp. | HB | Dec 2018

9781538108086

This engaging guide traces the history, cultivation, and culture of coffee, as well as the major factors influencing the industry today. Thurston provides a readable, concise overview of coffee from the time the seeds of the coffee fruit are planted to the latest ideas in roasting and making beverages.



Pepper

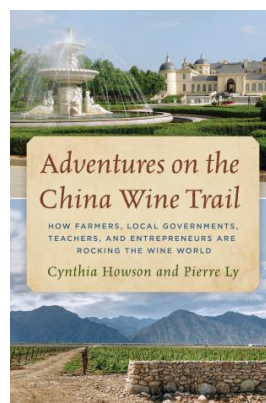
Joe Barth

Rowman & Littlefield (NBNi)

£22.95 | 176 pp. | HB | Apr 2019

9781442273924

J.E. Barth recounts the fascinating history of pepper from ancient times through the present and traces the challenges at each step of the pepper supply chain as it make its way from the growers to the kitchens and dining tables around the world.



Adventures on the China Wine Trail

Cynthia Howson & Pierre Ly

Rowman & Littlefield (NBNi)

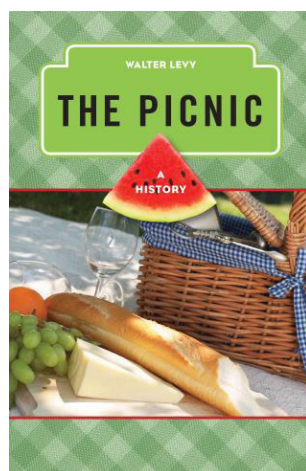
£25 | 210 pp. | HB | Feb 2020

9781538133521

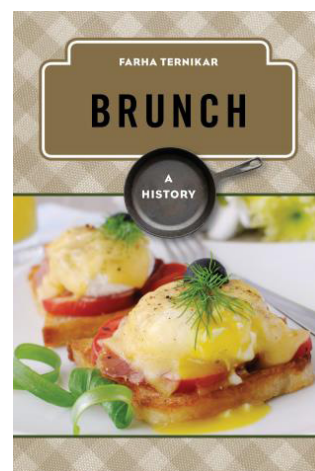
Cynthia Howson and Pierre Ly provide a knowledgeable and exuberant exploration of how Chinese wine went from being ignored and ridiculed to earning gold medals and praise by famous critics in less than a decade.



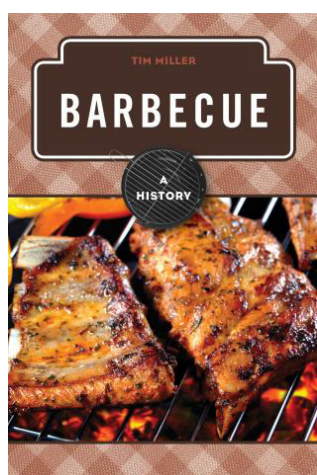
9780759121638
£39 | HB | July 2013



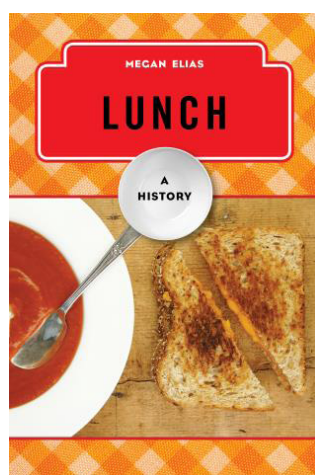
9780759121805
£39 | HB | Nov 2013



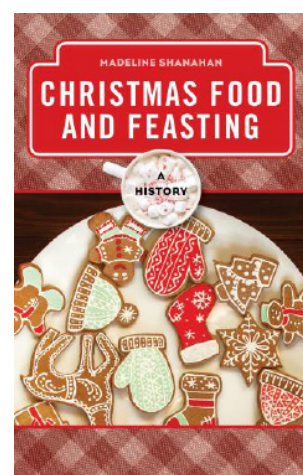
9781442229426
£32 | HB | July 2014



9781442227538
£36 | HB | Aug 2014



9780810895324
£21.95 | PB | Oct 2017



9781442276970
£29 | HB | Apr 2019



9781442271012
£29 | HB | Apr 2019