

Jane Grigson's Fish Book

The formidable River Cottage team turns their attention to all matters aquatic in this definitive guide to freshwater fish, saltwater fish, and shellfish. Hugh Fearnley-Whittingstall and Nick Fisher examine the ecological and moral issues of fishing, teach individual skills such as catching and descaling, and offer a comprehensive (and fascinating) species reference section. They also demystify the cooking of fish with 135 recipes for preparing fish and shellfish in diverse ways, from pickling to frying to smoking. This ambitious reference-cookbook appeals to both intellect and appetite by focusing on the pleasures of catching, cooking, and eating fish while grounding those actions in a philosophy and practice of sustainability. The authors help us understand the human impact on the seafood population, while their infectious enthusiasm for all manner of fish and shellfish—from the mighty salmon to the humble mackerel to the unsung cockle—inspires us to explore different and unfamiliar species. Fish is superlative food, but it's also a precious resource. The River Cottage Fish Book delivers a complete education alongside a wealth of recipes, and is the most opinionated and passionate fish book around.

Jane Grigson's Fish Book Penguin Uk

Winner of the Jane Grigson Trust Award 2020 Winners of BBC Radio 4 Food & Farming Award for Best Street Food Welcome to The Seafood Shack, a small food truck in Ullapool in the Scottish Highlands. It's here that Kirsty Scobie and Fenella Renwick take whatever their fishermen friends bring them each day and serve it up for their ever-growing band of loyal customers. Join them and discover how easy it is to cook mouthwatering seafood with over 80 down-to-earth recipes, plus essential tips on how to responsibly source, prepare, dissect, fillet, and cook white fish, smoked fish, and shellfish. The recipes are punctuated with tall tales from the fishermen who go out on fine days and foul to catch this fantastic produce from the clear and icy North Atlantic waters. Whether it's their signature haddock wrap for a mid-week dinner or their garlic & thyme langoustines for a weekend party treat, this is food that is simple and quick, but more importantly fresh, delicious to eat and an absolute joy to cook.

Food and Drink: the cultural context is the first text to provide a comprehensive and academically rigorous introduction to a range of key themes in the field of food, drink and culture. Essential reading for post graduates, academics, professionals.

Jane Grigson's British Cookery

New Art of Cookery

My Kitchen Table: 100 Vegetarian Feasts

Sophie's Table

Every Grain of Rice

A classic collection of articles, book reviews, and travel essays from "the best food writer of her time" (Jane Grigson, *The Times Literary Supplement*). *An Omelette and a Glass of Wine* offers sixty-two articles originally written by Elizabeth David between 1955 and 1984 for numerous publications including the *Spectator*, *Gourmet* magazine, *Vogue*, and the *Sunday Times*. This revered classic volume contains delightful explorations of food and cooking, among which are the collection's namesake essay and other such gems as "Syllabubs and Fruit Fools," "Sweet Vegetables, Soft Wines," "Pleasing Cheeses," and "Whisky in the Kitchen." Elizabeth David's subjects range from the story of how her own cooking writing began to accounts of restaurants in provincial France, of white truffles in Piedmont, wild risottos on the islands of the Venetian lagoon, and odd happenings during rain-drenched seaside holidays in the British Isles. Here we can share her appreciation of books, people who influenced her, places she loved, and the delicious meals she enjoyed. Casually interspersed with charming black-and-white illustrations and some photographs, *An Omelette and a Glass of Wine* is sure to appeal to the 'Elizabeth David' book collector and readers coming to know Ms. David for the first time, who will marvel at her wisdom and grace. "Savor her book in a comfortable chair, with a glass of sherry." –Bon Appétit "Elizabeth David has the intelligence, subtlety, sensuality, courage and creative force of the true artist." –Wine and Food

WINNER OF THE 2019 JANE GRIGSON TRUST AWARD This beautiful book places botanical ingredients at the fore, emphasising the power of a few small ingredients to transform and enhance food the world over. The choice of botanicals can transform a recipe, adding a new twist to a classic or creating surprising and rewarding combinations, and in this 2019 Jane Grigson Trust Award-winning book, Elly McCausland guides readers through cooking with botanicals, looking at their culinary history and diverse uses over the years. Weaving through this compelling text will be 90 delicious recipes including relishes and tarts, salads and soups, noodle bowls and

*bread*s and everything in between, offering unique and insightful flavour pairings. From the common to the curious, Elly's debut book takes an in-depth look at our love affair with every part of the plant. Chapters include fruits (tropical, Mediterranean and orchard), leaves, flowers, seeds and berries, beautifully illustrated with photography by Polly Webster. With more access to quality vegetables than ever before through organic boxes, farmers' markets and a greater range in supermarkets, more and more of us are moving vegetables centre-stage in our cooking. Sophie Grigson shows that whether we eat fish and meat, or are a vegetarian, vegetables are no longer just an accompaniment. Organised according to vegetable type, *The Vegetable Bible* is packed with information and personal anecdotes from Sophie - from her tips on how to buy Jerusalem artichokes to her passion for hard-to-find chervil root - together with advice on how to buy, prepare and cook each type of vegetable, including identifying those less familiar specimens, such as celeriac or scorzonera, that may arrive in your veg box. A range of recipes showcase each particular vegetable, from Wild Garlic and New Potato Risotto to Japanese Cucumber Salad to Crisp Slow-Roast Duck with Turnips. Recipes encompass the familiar as well as the more innovative, with both vegetarian, meat and fish dishes fully represented, ranging from soups and starters to full-blown main courses. This definitive book is a great read as well as a recipe source book that is deserving of a place on every cook's shelf. Includes: **ROOTS** - from Jerusalem artichokes to yams, including potatoes and carrots **SHOOTS AND STEMS** - from asparagus to fennel **FRUIT** - from aubergine to tomatoes **SQUASHES** - from cucumber to winter squashes **PEAS AND PODS** - from bean sprouts to peas **ONION FAMILY** - from leeks to onions **FLOWERS AND BRASSICAS** - from globe artichokes to cauliflower **GREEN AND LEAFY** - from pak choi to spring greens **SALAD LEAVES** - from watercress to purslane

More than 400 recipes—from beloved classic to new inspirations—that celebrate the tomato in its many mouthwatering preparations around the world. Ever been confronted by a couple of unpromising-looking tomatoes and some of yesterday's bread, with nothing else for supper? In *The Big Red Book of Tomatoes*, Lindsey Bareham will turn them into a delectable dinner for one. And, if you're a gardener, the next time you're stuck with a load of tomatoes that won't ripen, why not try Lindsey's irresistible green tomato tart with zabaglione cream? In this lively, inspirational cookbook featuring more than 400 recipes, the fruit we love to eat as a vegetable is given the star treatment. There are salsas from Mexico, curries from India, Arab tagines, pizzas from Italy, and chutneys from the British Isles. And if you want to know how to make the ultimate Bloody Mary, then this is the book for you. There are innovative dishes such as Tomato Tarte Tatin, Golden Tomato Lasagna with Basil and Vine Tomatoes, classics such as Stuffed Tomatoes and Insalata Tricolore, as well as the more unusual Shaker Tomato Cream Pie, and of course pasta in every guise. Bareham explores the tomato's affinity with eggs, bread and pasta, as well as its ubiquitous appeal in salads and sauces, or paired with meat and fish. For lovers of quick dishes or slow simmering on the back burner, *The Big Red Book of Tomatoes* is an invaluable addition to the kitchen shelf.

Feasting, Fasting, and the Discovery of the New World: Easyread Large Bold Edition

Food and Drink

The Definitive Guide to Sourcing and Cooking Sustainable Fish and Shellfish [A Cookbook]

Shark's Fin and Sichuan Pepper: A Sweet-Sour Memoir of Eating in China (First edition)

Jane Grigson's Fruit Book

Celebrating the diversity and bounty of foods available today, *The Cook's Bible of Ingredients* is a visual Encyclopedia of more than 1200 foods and ingredients. Each of the 12 chapters is devoted to a particular group of ingredients, be it meat, fish, vegetables or oils and flavourings. Attractively presented full-colour photographs present a scrumptious visual gallery of food and food ideas from all over the world. Complementing the photos are extended descriptions of the characteristics, origins and uses of each ingredient, and each chapter is introduced by a short thematic essay. This book is an invaluable reference source for anyone who loves to cook or who just loves food.

A selection of traditional and modern recipes as well as an informative, evocative discussion of the origins of all kinds of English dishes.

Features one hundred twenty recipes for preparing such fish and seafood dishes as bouillabaisse, fish tacos, pickled herring, and calamari, and includes tips on fish selection, cleaning seafood, and complementary oils, condiments, and stocks.

Hawaii has one of the richest culinary heritages in the United States. Where else would you find competitions for the best saimin, sushi, Portuguese sausage, laulau, plate lunch, kim chee, dim sum, shave ice, and hamburgers? Hawaii's contemporary regional cuisine (affectionately known as "Local Food" by residents) is a truly amazing fusion of diverse culinary influences. 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. Part personal memoir, part historical narrative, part cookbook, *The Food of Paradise* begins with a series of essays that describe Laudan's initial encounter with a particular Local Food, an encounter that puzzled her and eventually led to tracing its origins and influence in Hawaii. Representative recipes follow. Like pidgin, the creole language created by Hawaii's early immigrants, Local Food is a creole cuisine created by three distinct culinary influences: Pacific, American and European, and Asian. In her attempt "to decipher Hawaii's culinary Babel", Laudan examines the contributions of each, including the introduction of new ingredients and the adaptation of traditional dishes to Hawaii's way of life. More than 150 recipes, photographs, a bibliography of Hawaii's cookbooks, and an extensive glossary make *The Food of Paradise* an invaluable resource for cooks, food historians, and Hawaiian buffs.

The Big Red Book of Tomatoes

Fish

Cooking with fruits, flowers, leaves and seeds

An Omelette and a Glass of Wine

The Soup Book

Jane Grigson's Fruit Book includes a wealth of recipes, plain and fancy, ranging from apple strudel to watermelon sherbet. Jane Grigson is at her literate and entertaining best in this fascinating compendium of recipes for forty-six different fruits. Some, like pears, will probably seem homely and familiar until you've tried them ¾ la chinoise. Others, such as the carambola, described by the author as looking ?like a small banana gone mad,? will no doubt be happy discoveries. ø You will find new ways to use all manner of fruits, alone or in combination with other foods, including meats, fish, and fowl, in all phases of cooking from appetizers to desserts. And, as always, in her brief introductions Grigson will both educate and amuse you with her pithy comments on the histories and varieties of all the included fruits. ø All ingredients are given in American as well as metric measures, and this edition includes an extensive glossary, compiled by Judith Hill, which not only translates unfamiliar terminology but also suggests American equivalents for British and Continental varieties where appropriate.

"Not just a smart memoir about cross-cultural eating but one of the most engaging books of any kind I've read in years." —Celia Barbour, O, The Oprah Magazine After fifteen years spent exploring China and its food, Fuchsia Dunlop finds herself in an English kitchen, deciding whether to eat a caterpillar she has accidentally cooked in some home-grown vegetables. How can something she has eaten readily in China seem grotesque in England? The question lingers over this "autobiographical food-and-travel classic" (Publishers Weekly).

'Fuchsia Dunlop, our great writer and expert on Chinese gastronomy, has fallen in love with this region and its cuisine – and her book makes us fall in love too' Claudia Roden 'Fuchsia Dunlop's erudite writing infuses each page and her delicious recipes will inspire any serious cook to take up their wok' Ken Hom The Lower Yangtze region or Jiangnan, with its modern capital Shanghai, has been known since ancient times as a 'Land of Fish and Rice'. For centuries, local cooks have been using the plentiful produce of its lakes, rivers, fields and mountains, combined with delicious seasonings and flavours such as rice vinegar, rich soy sauce, spring onion and ginger, to create a cuisine that is renowned in China for its delicacy and beauty. Drawing on years of study and exploration, Fuchsia Dunlop explains basic cooking techniques, typical cooking methods and the principal ingredients of the Jiangnan larder. Her recipes are a mixture of simple rustic cooking and rich delicacies – some are famous, some unsung. You'll be inspired to try classic dishes such as Beggar's chicken and sumptuous Dongpo pork. Most of the recipes contain readily available ingredients and with Fuchsia's clear guidance, you will soon see how simple it is to create some of the most beautiful and delicious dishes you'll ever taste. With evocative writing and mouth-watering photography, this is an important new work about one of China's most fascinating culinary regions.

A timeless literary cookbook with more than 250 recipes and gastronomic treats that celebrate the varieties and culinary pleasures of mushrooms. An indispensable classic for all those who love mushrooms. Truffles . . . ceps . . . morels, they all conjure visions of one of the most intriguing and subtle of all gastronomic treats. Amateur cooks can feel overwhelmed by the many varieties of mushrooms, and mystified by how best to prepare them, while epicures hunger for new ways to expand their repertoires. With more than 250 recipes, Jane Grigson describes simple yet sumptuous preparations for all kinds of delectable fresh and preserved mushrooms. Included are helpful tips for selecting and preserving the best edible mushrooms (both wild and cultivated), the folklore behind the recipes, a brief history of mushroom cultivation, guides to distinguishing edible from poisonous fungi for those who venture to pick their own, and line drawings of the twenty-one most common species.

A Cookbook for Selecting and Preparing Seafood

Jane Grigson's Fish Book

English Food

Simple Chinese Home Cooking

River Cottage Fruit Every Day!

Winner of the Jane Grigson Trust Award 2017 and the Aragonese Academy of Gastronomy's 2017 Prize for Research New Art of Cookery, *Drawn from the School of Economic Experience*, was an influential recipe book published in 1745 by Spanish friary cook Juan Altamiras. In it, he wrote up over 200 recipes for meat, poultry, game, salted and fresh fish, vegetables and sweet things in a chatty style aimed at readers who cooked on a modest budget. He showed that economic cookery could be delicious if flavors and aromas were blended with an appreciation for all sorts of ingredients, however humble, and for diverse food cultures, ranging from that of Aragon, his home region, to those of Iberian court and New World kitchens. This first English translation gives guidelines for today's cooks alongside the original text, and interweaves a new narrative portraying 18th-century Spain, its everyday life, and food culture. The author traces links between New Art's dishes and modern Spanish cookery, tells the story of her search to identify the book's author and understand the popularity of his book for over 150 years, and takes travelers, cooks, historians, and students of Spanish language, culture, and gastronomy on a fascinating journey to the world of Altamiras and, most important of all, his kitchen.

Fruit is pretty much the perfect food: bountiful, delicious and colourful, it also helps us to fight infection, stresses and strains. But why are we still a nation that thinks it's a bit racy to slice a banana onto our cornflakes in the morning? A 'piece of fruit' in a lunch box, on the breakfast table or at the end of a meal is all very well, but fruit is so much more exciting than this, and we don't eat nearly enough of the stuff. Perhaps this is because we don't always understand how to use it in our cooking, or how to choose the best fruit for the season. Hugh sets out to address this head on. With 180 delicious recipes, *River Cottage Fruit Every Day!* will show you how to enjoy a broader eating experience and make fruit easy, fun and irresistible. You'll find recipes for all the wonderful seasonal fruit that grows in this country, and learn how to make the most of fruit from other parts of the world. Recipes include marinated lamb and fig kebabs; barbecued pork chops with peaches and sage; venison stew with damsons; and parsnip and apple cakes. There are also fresh and zingy salads as well as gorgeous cakes, tarts, pies, crumbles and puddings. With glorious photography from Simon Wheeler, this book will bring amazing new fruity vitality and flavour to your food. Make the most of fresh produce all year round with more than 200 homemade soup recipes organized by season. *The Soup Book* is packed with plenty of nourishing recipes for every season. Try winter warmers such as parsnip and apple soup or French onion soup, enjoy a light summer lunch of chilled cucumber soup with dill, and make a hearty borscht or pumpkin soup in autumn. The recipes are organized first by season, and then by ingredient, so you can easily find the ideal soup to suit the fresh ingredients you have to hand. Featuring recipes from Raymond Blanc, Dan Barber, Alice Waters, and other supporters of The Soil Association, *The Soup Book* offers plenty of recipe ideas and inspiration to fill your bowl. Each recipe is accompanied by freezing times so that you can prepare your favorite recipes to enjoy later. This updated edition features brand-new and updated photography to accompany the book's refreshed design. Make hearty, wholesome, and healthy soups all year round with *The Soup Book*.

This timeless classic of French cuisine brings age-old mastery of everything pork into your kitchen, one easy-to-follow step at a time. Every town in France has at least one charcutier, whose windows are dressed with astonishing displays of delicious food: pâté, terrines, galantines, jambon, saucissons, and boudins. The charcutier will also sell olives, anchovies, and condiments, as well as various salads of his own creation, making it an essential stop when assembling picnics or impromptu meals. But the real skill of the charcutier lies in his transformation of the pig into an array of delicacies; a trade which goes back at least as far as classical Rome, when Gaul was famed for its hams. First published in 1969, Jane Grigson's classic *Charcuterie and French Pork Cookery* is a guide and a recipe book. She describes every type of charcuterie available for purchase and how to make them yourself. She describes how to braise, roast, pot-roast, and stew all cuts of pork, how to make terrines, and how to cure ham and make sausages at home.

The Seafood Shack

The Food of Paradise

Luscious, Tender, Juicy

Atrocious Books

200 Recipes, Season by Season

An introduction to the cuisines of Europe.

'A reference bible...inspirational in the way that it opens up new possibilities for vegetables' - 'Daily Mail'. This is Jane Grigson's definitive guide to the selection, preparation and cooking of vegetables - from the common potato to the exotic Chinese artichoke. She gives tempting, stimulating ideas for side dishes, main courses and even the odd dessert. This marvellous book has become a classic work of reference for good cooks everywhere.

Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike.

In Jane Grigson's Vegetable Book American readers, gardeners, and food lovers will find everything they've always wanted to know about the history and romance of seventy-five different vegetables, from artichokes to yams, and will learn how to use them in hundreds of different recipes, from the exquisitely simple "Broccoli Salad" to the engagingly esoteric "Game with Tomato and Chocolate Sauce." Jane Grigson gives basic preparation and cooking instructions for all the vegetables discussed and recipes for eating them in every style from least adulterated to most adorned. This is by no means a book intended for vegetarians alone, however. There are recipes for "Cassoulet," "Chicken Gumbo," and even Dr. William Kitchiner's 1817 version of "Bubble and Squeak" (fried beef and cabbage).

Recipes from the Culinary Heart of China

The Mushroom Feast

The Book of Ingredients

Madame Prunier's Fish Cookery Book

Good Things

Sure to interest bibliophiles who cook, this detailed descriptive catalog of Serena Levi's working-library collection of cookbooks features an extensive Index and draws an oblique picture of some facets of the author's life.

Jane Grigson's unparalleled book on fish cookery takes us through the alphabet from anchovies to zander giving recipes and historical, geographical and culinary information and telling us all we ever need to know about the preparation and cooking of fish. The recipes are taken from all over the world - there is soft-shell crab, salt cod, gravadlax and much much more - and range from the simple to the formal.

ENGLISH FOOD reveals the richness and surprising diversity of England's culinary heritage. Fully updated and revised by Jane Grigson before her death in 1990, this joyful celebration of our national cuisine is a pleasure to cook from and a delight to read. 'This is the perfect English companion' - Guardian 'ENGLISH FOOD is an anthology all who follow her recipes will want to buy for themselves...enticing from page to page' - Spectator 'She restored pride to the subject of English food' - Evening Standard

Sophie Grigson's passion for vegetarian food shines through every recipe in this gorgeous collection. From light summery salads to root vegetable soups, Mediterranean pastas and Middle Eastern stews, this book will entice all readers, whether you are a vegetarian or not.

Food and Tales from the Scottish Highlands

The Alice B. Toklas Cook Book

Eat Your Greens

The Vegetable Bible

A celebration of the seasons and the foods they bring, with more than 250 recipes featuring ingredients indigenous to the British Isles. Originally published in 1971, Good Things is "a magnificent book" that was ahead of its time in celebrating recipes built around British locally-sourced food, all presented in Grigson's inimitably witty and stylish food writing (The Guardian). Divided into sections that cover Fish—kippers, lobster, mussels and scallops, trout; Meat and Game—meat pies, salted meat, snails, sweetbreads, rabbit and hare, pigeon, venison; Vegetables—asparagus, carrots, celery, chicory, haricot beans, leeks, mushrooms, parsley, parsnips, peas, spinach, tomatoes; and Fruit—apple and quince, gooseberries, lemons, prunes, strawberries, walnuts. Most importantly, Good Things includes the recipe for Grigson's famous curried parsnip soup.

What gave Columbus the confidence in 1492 to set out across the Atlantic Ocean? It would be convenient to believe that Columbus and his men were uniquely courageous. A more reasonable explanation, however, is that Columbus was heir to a body of knowledge about seas and ships acquired at great cost over many centuries. Fish on Friday tells a new story of the discovery of America. In Brian Fagan's view, that discovery is the product of the long sweep of history: the spread of Christianity and the radical cultural changes it brought to Europe, the interaction of economic necessity with a changing climate, and generations of unknown fishermen who explored the North Atlantic in the centuries before Columbus. Encompassing ancient mythology, medieval religion, boatbuilding, commerce, and cutting-edge

climate science, this dazzling and wide-ranging book shows the intricate tapestry of history in all its fascinating, astonishing complexity.

"I'm drenched in cream, marinated in wine, basted in cognac, and thoroughly buttered by the end of *The Alice B. Toklas Cook Book*." —Eula Biss, *New York Times* bestselling author of *Having and Being Had*
A beautiful new edition of the classic culinary memoir by Alice B. Toklas, Gertrude Stein's romantic partner, with a new introduction by beloved culinary voice Ruth Reichl. Restaurant kitchens have long been dominated by men, but, as of late, there has been an explosion of interest in the many women chefs who are revolutionizing the culinary game. And, alongside that interest, an accompanying appetite for smart, well-crafted culinary memoirs by female trailblazers in food. Nearly 70 years earlier, there was Alice. When Alice B. Toklas was asked to write a memoir, she initially refused. Instead, she wrote *The Alice B. Toklas Cook Book*, a sharply written, deliciously rich cookbook memorializing meals and recipes shared by Hemingway, Fitzgerald, Wilder, Matisse, and Picasso—and of course by Alice and Gertrude themselves. While *The Autobiography of Alice B. Toklas*—penned by Gertrude Stein—adds vivid detail to Alice's life, this cookbook paints a richer, more joyous depiction: a celebration of a lifetime in pursuit of culinary delights. In this cookbook, Alice supplies recipes inspired by her travels, accompanied by amusing tales of her and Gertrude's lives together. In "Murder in the Kitchen," Alice describes the first carp she killed, after which she immediately lit up a cigarette and waited for the police to come and haul her away; in "Dishes for Artists," she describes her hunt for the perfect recipe to fit Picasso's peculiar diet; and, of course, in "Recipes from Friends," she provides the recipe for "Haschich Fudge," which she notes may often be accompanied by "ecstatic reveries and extensions of one's personality on several simultaneous planes." With a heartwarming introduction from *Gourmet's* famed Editor-in-Chief Ruth Reichl, this much-loved, culinary classic is sure to resonate with food lovers and literary folk alike.

In *Jane Grigson's Vegetable Book* American readers, gardeners, and food lovers will find everything they've always wanted to know about the history and romance of seventy-five different vegetables, from artichokes to yams, and will learn how to use them in hundreds of different recipes, from the exquisitely simple "Broccoli Salad" to the engagingly esoteric "Game with Tomato and Chocolate Sauce." Jane Grigson gives basic preparation and cooking instructions for all the vegetables discussed and recipes for eating them in every style from least adulterated to most adorned. This is by no means a book intended for vegetarians alone, however. There are recipes for "Cassoulet," "Chicken Gumbo," and even Dr. William Kitchiner's 1817 version of "Bubble and Squeak" (fried beef and cabbage). *Jane Grigson's Vegetable Book* is a joy to read and a pleasure to use in the kitchen. It will introduce you to vegetables you've never met before, develop your friendship with those you know only in passing, and renew your romance with some you've come to take for granted. *Jane Grigson's Vegetable Book* has a special introduction for American readers, tables of equivalent weights and measures, and a glossary, which make the book as accessible to Americans as it is to those in Grigson's native England.

The Botanical Kitchen

A Spanish Friar's Kitchen Notebook by Juan Altamiras

Jane Grigson's Vegetable Book

Fish Market

Fish Cookery

Jane Grigson's book on fish cookery takes the reader through the alphabet from anchovies to zander giving recipes and historical, geographical and culinary information. The text also gives advice about the preparation and cooking of fish.

Fish is delicious, healthy, and easy to prepare, but there are still many cooks who worry about what to buy and what to do with it. In *Fish*, these problems are addressed and solved. Sophie Grigson has collected more than 180 marvelous fish recipes, such as Tuna Teriyaki with Soba Noodles, Maryland Crab Cakes, Provenal Fish Soup, Thai Squid Salad, and Yucatan Fish Tortillas. And if anyone can teach you about matters piscine, expert William Black can. Armed with helpful tips on buying, storing, and preparing fish, you will soon share this couple's passion and expertise.

Recipes for Perfect Texture in Dinners, Desserts, and More

Fish on Friday

The Cultural Context

Charcuterie and French Pork Cookery

The River Cottage Fish Book