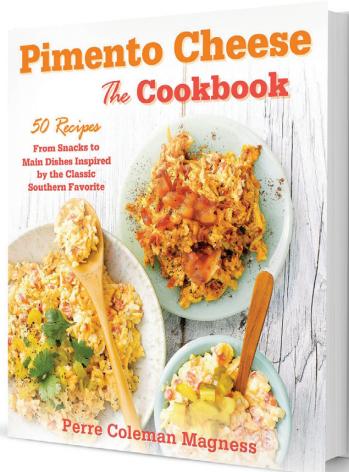


# READ

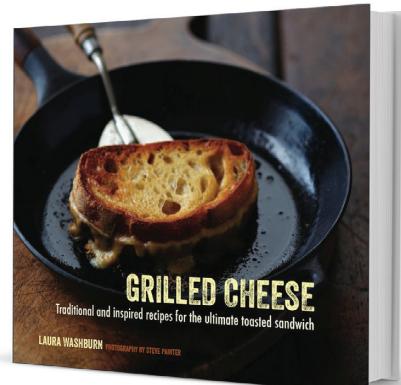


## Pimento Pride

A Southern staple gets a makeover in *Pimento Cheese: The Cookbook* (St. Martin's Griffin, Sept. 2014; \$21.99). Authored by The Runaway Spoon blogger Perre Coleman Magness, this cheesy guide gives modern variations on the comfort-food classic, with recipes such as savory cheesecake, cheesy breakfast popovers, and creamy Southern-style risotto. All the basics are covered, too—Magness gives us the history of the star players (pimento peppers, paprika, cheddar cheese, and mayonnaise), along with a recipe for homemade mayo. With vibrant photographs and 50 straightforward recipes, you can have your (cheese)cake and eat it, too.

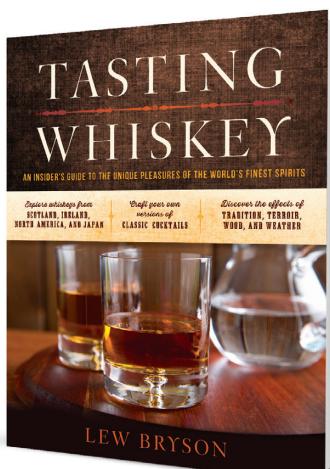
## Toastie Tome

*Grilled Cheese: Traditional and Inspired Recipes for the Ultimate Toasted Sandwich* (Ryland Peters & Small, Aug. 2014; \$16.95) goes above and beyond your average sandwich. Author Laura Washburn was born in California, trained in Paris, and lives in London, giving this book about the American classic a decidedly global flair. Yes, there are instructions for plain cheese sandwiches, but you'll also find recipes for kimchi grilled cheese and a paneer and tandoori chicken sandwich. Starting with the fundamentals before moving on to what we'll call *extreme grillies* (sign us up for the BBQ pork with mac 'n' cheese, please!), this guide has everything you need to amp up your grilled cheese game.



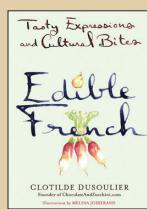
## Worldly Whiskey

While many liquors are often identified with particular regions of the world (vodka with Russia, tequila with Mexico, and so on), whiskey has more varied origins, as outlined in *Tasting Whiskey: An Insider's Guide to the Unique Pleasures of the World's Finest Spirits* (Storey Publishing, Oct. 2014; \$18.95). Author Lew Bryson, managing editor of *Whisky Advocate*, will teach you the differences between Scotch, Irish, bourbon, Tennessee, and other types of whiskeys, and the distilling traditions and standards of each. Most importantly, you'll learn how to collect bottles, how to serve and taste the spirit, and what to pair it with. (Hint: it starts with "c" and rhymes with "please"....).

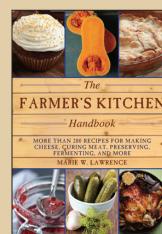


## BRIEFLY NOTED

### Bon Appétit!



*Edible French* (Perigee Trade, Oct. 2014; \$20), by Chocolate & Zucchini blogger Clotilde Dusoulier, breaks down the history and meaning of 50 food-centric French expressions and offers a few simple recipes. Original watercolors accompany each imaginative entry.



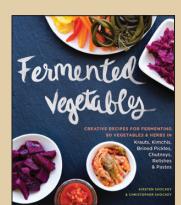
### A New Farmer's Almanac

With over 200 recipes for pickling, baking, cheesemaking, and more, Marie W. Lawrence's *The Farmer's Kitchen Handbook* (Skyhorse Publishing, June 2014; \$14.95) instructs readers on how to cook seasonally year-round. Sections are conveniently arranged by the months of the year.



### Have a Cow?

For kids (and kids at heart) is *Maria and the Lost Calf* (Portuguese Heritage Publications, June 2014; \$15), a beautifully illustrated English-and-Portuguese-language children's book by Kate and Dwight Morejohn about a young farmer's daughter who becomes lost while looking for her missing calf in California's Marin headlands.



### Brined and Ready

Kirsten and Christopher Shockey began fermenting foods for themselves at home, and then for their farmstead food company. Now, they've been hard at work for all of us! *Fermented Vegetables* (Storey Publishing, Sept. 2014; \$24.95) contains more than 120 recipes, all organized by types of veggies and herbs.