



Season's Readings

Our favorite books on food from 2013

The Complete Nose to Tail, A Kind of British Cooking

Fergus Henderson and Justin Piers Gellanty (HarperCollins, \$50)

Henderson, the British champion of whole-animal cooking, brings us a compilation of recipes that range from rolled pig's spleen to a light salad of anchovy and tomato. Framed by surprising, silly photos (a Barbie doll with a pig's ears for wings) and the chef's trademark wit, it's a powerhouse of a cookbook with a good sense of humor. —*Kellie Evans*

Delights from the Garden of Eden: A Cookbook and History of the Iraqi Cuisine

Nawal Nasrallah (Equinox Publishing Ltd., \$50)

Nasrallah's authoritative Iraqi cookbook features regional recipes such as allspice sausages, turnips simmered in date syrup, and dill cookies. Asides on history and folklore, as well as 10th-century food poems, add rich cultural context. —*Felicia Campbell*

Elizabeth David on Vegetables

Elizabeth David (Viking Studio, \$35) This posthumous collection from David—one of the most noted food writers of her time—is so charming it

feels like you're calling the British author at home to get a recipe for, say, mushroom risotto. She's busy, but manages to dash off instructions. The results are delicious, and accompanying essays bring David to life in our minds, as well as our kitchens. —*Keith Pandolfi*

Fish Cree LaFollette (\$28) This clear piscine cookery is a night menu. cod and curried apple-currant tery trout in len cream with pros and crispy parsn impressive than preparations su

The Food of

Nguyen (Hardcover, \$50) In his de Australian chef Vietnamese reg from the wok-t southern Meko char-grilled po ern mountain of anecdotes an tographed, it' accessible prime



Picture Perfect

At first glance, I could have sworn I was looking at a Flemish master circa 1650. But no, the still life is contemporary—and it was a photograph, one of a constructed and shot by artist Paulette Tavormina in her City studio. For each image, Tavormina scours farm for fruit, sources 17th-century Dutch tableware from antique shops, and keeps her eyes peeled for props. (The photo above, "Pomegranates," includes a butterfly she found on a bee from her brother's hives.) While the scenes Tavormina are meant to evoke 400-year-old masterworks, she's willing to sacrifice historical accuracy for visual appeal. "It's something that I just fall in love with and I know that it's in Holland in the 1600s," she says, "well, that's okay." To see more of Tavormina's work, visit SAVEUR.COM/TAVORMINA.