

# SAVEUR

*Savor a World of Authentic Cuisine*

Nov 18, 2013

## Season's Readings

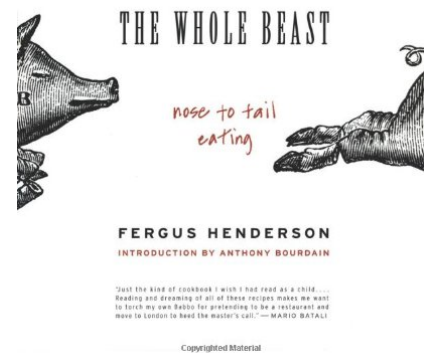
Our favorite books on food from 2013



*Credit: Helen Rosner*

### THE COMPLETE NOSE TO TAIL, A KIND OF BRITISH COOKING

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[ie=UTF8&camp=1789&creative=390957&creativeASIN=0060585366&linkCode=as2&tag=saveur-20](http://www.amazon.com/gp/product/0060585366/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=0060585366&linkCode=as2&tag=saveur-20)  
by *Fergus Henderson and Justin Piers Gellanty*

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*

HarperCollins, \$50

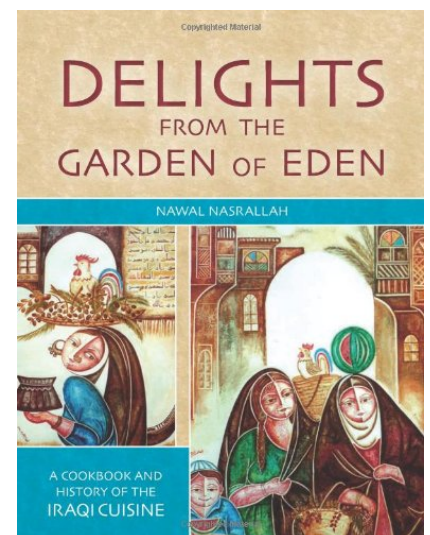
**[Buy The Complete Nose to Tail, A Kind of British Cooking](http://www.amazon.com/gp/product/0060585366/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=0060585366&linkCode=as2&tag=saveur-20)**

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**DELIGHTS FROM THE GARDEN OF EDEN: A COOKBOOK AND HISTORY OF THE IRAQI CUISINE**

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by *Nawal Nasrallah*

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*

*Equinox Publishing Ltd., \$50*

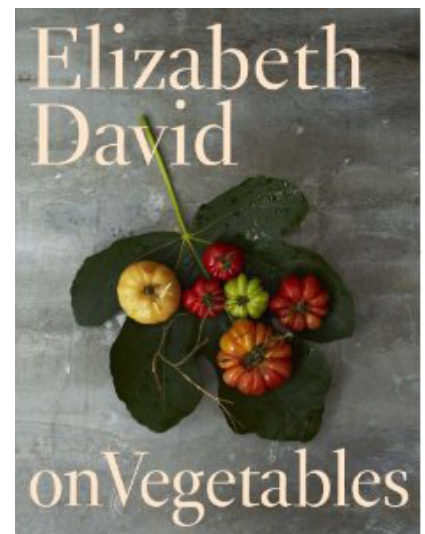
**[Buy Delights from the Garden of Eden: A Cookbook and History of the Iraqi Cuisine](http://www.amazon.com/gp/product/1845534573/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=1845534573&linkCode=as2&tag=saveur-20)**

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## **ELIZABETH DAVID ON VEGETABLES**

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*by Elizabeth David*

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*

*Viking Studio, \$35*

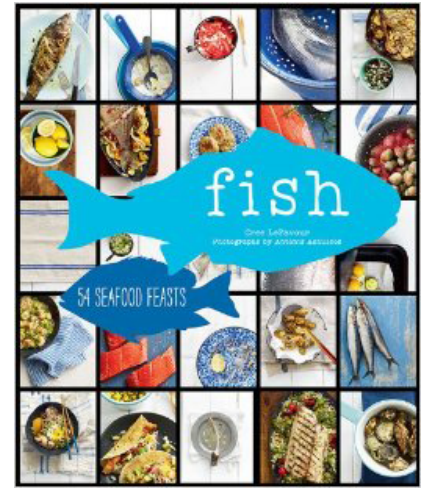
**[Buy Elizabeth David on Vegetables](http://www.amazon.com/gp/product/0670016683/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=0670016683&linkCode=as2&tag=saveur-20)**

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## **FISH**

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by *Crée LaFavour*

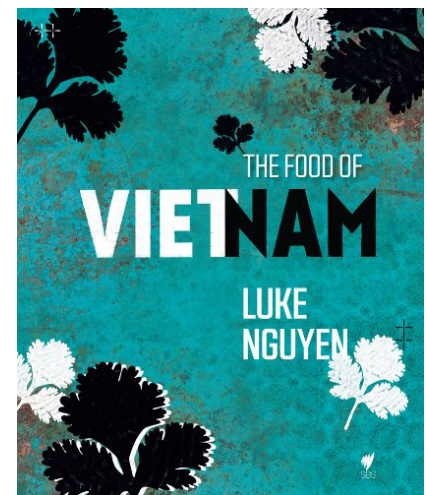
This clear-voiced guide to piscine cookery elevates week-night menus. Meals such as cod and curried red lentils with apple-currant relish, and buttery trout in lemon-horseradish cream with prosciutto-laced kale and crispy parsnips, are far more impressive than their effortless preparations suggest. —*Helen Rosner Chronicle*, \$28

**Buy Fish** ([http://www.amazon.com/gp/product/1452109486/ref=as\\_li\\_ss\\_tl?](http://www.amazon.com/gp/product/1452109486/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=1452109486&linkCode=as2&tag=saveur-20)

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## **THE FOOD OF VIETNAM**

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by *Luke Nguyen*

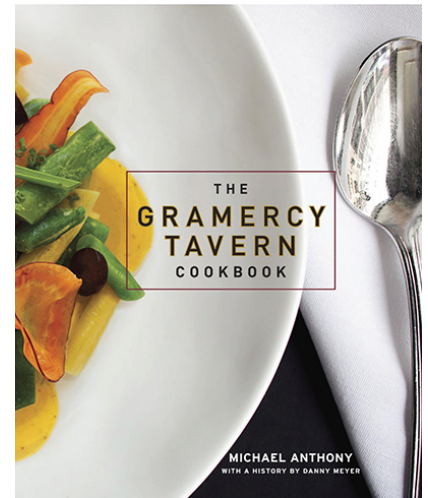
In his debut cookbook, Australian chef Nguyen explores Vietnamese regional cooking, from the wok-tossed eel of the southern Mekong Delta to the char-grilled pork of the northern mountain hill tribes. Full of anecdotes and lavishly photographed, it's an inviting, accessible primer on Vietnamese cuisine. —*Farideh Sadeghin*

Hardie Grant Books, \$50

**[Buy The Food of Vietnam](http://www.amazon.com/gp/product/1742706207/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=1742706207&linkCode=as2&tag=saveur-20)** ([http://www.amazon.com/gp/product/1742706207/ref=as\\_li\\_ss\\_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=1742706207&linkCode=as2&tag=saveur-20](http://www.amazon.com/gp/product/1742706207/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=1742706207&linkCode=as2&tag=saveur-20))

### **THE GRAMERCY TAVERN COOKBOOK**

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by Michael Anthony and Dorothy Kalins

With its generous size and mouthwatering photographs, it looks like a coffee table fixture, but this book from the famed Manhattan restaurant is meant for true home cooking. Corn soup with honey and a julienne of shiso leaves, earthy mushroom lasagne topped with crispy garlic, and other recipes are as approachable as they are elegant. —Sophie Brickman

Clarkson Potter, \$50

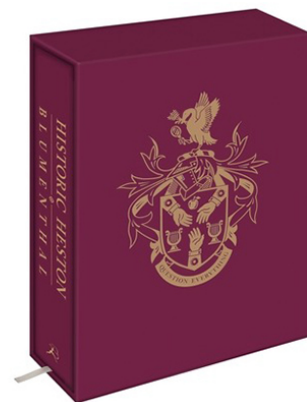
**[Buy The Gramercy Tavern Cookbook](http://www.amazon.com/gp/product/0307888339/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=0307888339&linkCode=as2&tag=saveur-20)**

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### **HISTORIC HESTON**

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by Heston Blumenthal

This idiosyncratic work by Blumenthal, the chef behind the experimental fine dining restaurant The Fat Duck in Bray England, pays tribute to those who inspired him. His deeply researched essays on culinary tricksters—such as the medieval cooks who disguised pork as apples to take their diners by surprise—are accompanied by whimsical illustrations and elaborate recipes that celebrate the ingenuity of the British kitchen. —*Tejal Rao*

*Bloomsbury, \$200*

***Buy Historic Heston*** ([http://www.amazon.com/gp/product/1620402343/ref=as li ss tl?](http://www.amazon.com/gp/product/1620402343/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=1620402343&linkCode=as2&tag=saveur-20)

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### **MASTERING THE ART OF SOVIET COOKING: A MEMOIR OF FOOD AND LONGING**

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by Anya von Bremzen

In this lyrical work, von Bremzen, who grew up in Soviet-era Moscow, relates the story of three generations of her family in the USSR. The account is at once harrowing and funny as hell, an epic history told via *kotleti* (Soviet hamburgers) and contraband Coca-Cola. —*James Oseland*

*Crown Publishers, \$26*

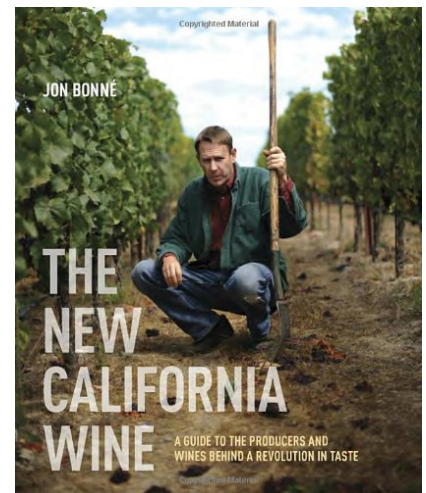
**Buy Mastering the Art of Soviet Cooking: A Memoir of Food and Longing**

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by Jon Bonné

Big, jammy, oaky, buttery? Guess again. Bonné, the *San Francisco Chronicle*'s wine editor, turns expectations of California wines on their head, profiling new producers, growing areas, and approaches to winemaking that are yielding all sorts of exciting bottles. Brisk, elegant, steely and most of all, nuanced—with this seminal account of a vinicultural revolution, these are the adjectives with which we will now be describing the Golden State's wines. —*Betsy Andrews*

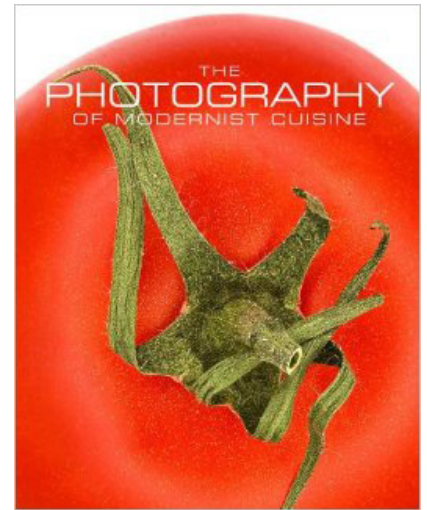
Ten Speed Press, \$35

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**THE PHOTOGRAPHY OF MODERN CUISINE**

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by *Nathan Myhrvold*

Myhrvold's molecular cookbook *Modernist Cuisine* featured shots of flaming grills sliced in half and pots bisected mid-boil. This follow-up explains how these mind-blowing photos were taken, distilling cooking into pure wonder. —*Karen Shimizu*

*The Cooking Lab*, \$120

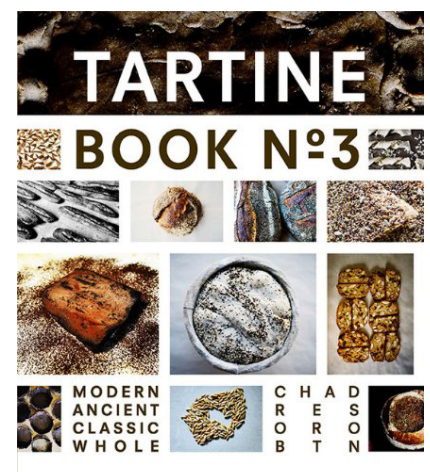
**Buy The Photography of Modernist Cuisine**

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WHOLE**

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by *Chad Robertson*

In his third cookbook, Robertson, owner of San Francisco's noted bakery Tartine, tackles whole grains with his usual meticulousness and enthusiasm. Artfully photographed recipes for sprouted buckwheat loaves,



paper-thin crispbreads, and salted chocolate-rye cookies are part magic, part science. —*Laura Sant Artisan*, \$40

**Buy Tartine Book No. 3: Ancient, Modern, Classic, Whole**

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**20)**