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 Gellatly (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. Aside on history and folklore, as well as 10th-century food poems, add rich cultural context. —Felicia Campbell

Fish
Cree LaFlour (Houghton Mifflin Harcourt, $28)
This clear, piscine cookery night menus. Cod and curried apple-currant ruddy trout in lemon cream with prose and crispy parsnips. Impressive than preparations suit Rosner

The Food of Viet
Nguyen (Hardcover, $50)
In his delectable Vietnamese recipes from the wok-tossed southern Mekong char-grilled potato mountain range of anecdotes and photographed, it’s an accessible primer.

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