

Kinfolk Table The Recipes For Small Gatherings

From the founder of the Instagram feed @TinyHouse, comes a small, chunky inspiration book filled with photographs of the smallest abodes—from vans and boats to tree houses and cabins. A die-cut cover acts as a window onto a simpler world of lighter living and sustainability that never sacrifices function or design. Imagine living debt-free in an environmentally-friendly home. No mortgage, no clutter, and boundless freedom. This is the reality and dream of people all over the world thanks to the widespread momentum of the tiny house movement in recent years. Designed to fit on the tiniest of coffee tables, this book features 250 full-color photographs of the smallest, most efficient homes around the world, with interviews, features, and smart tips straight from the homeowners. From tiny mobile homes in California, Nashville, and Minnesota to a surfer-built tree house in Washington to a school bus that has been converted to a camper in Oregon, this lookbook is packed with big inspiration.

Photographer Todd Selby focuses his lens on the kitchens, gardens, homes and restaurants of more than 40 figures working in the culinary world today, with each profile accompanied by watercolor illustrations and a handwritten questionnaire, which includes a signature recipe. 75,000 first printing.

Don't skip lunch! Complete with recipes, this "meditation on food, togetherness and simplicity" celebrates a daily break from the clock and the computer (Edible San Francisco). Nowadays, lunch has been sadly reduced to the realm of pay-and-go, stand-up, pre-made, take-out, and food-truck offerings—none of which are particularly nourishing to either body or mind. This delightful book reclaims lunch—not only in culinary terms, with more than forty-five delicious recipes, but in terms of allowing us to slow down and savor free time, friends, family, and all the things in life we truly value. "You may not know it yet, but you are hungry for what is bound and written on these pages. As he did for me, Peter Miller will help fill you up. I'm sure of it." —Matt Dillon, James Beard Award-winning chef

One of the best New York restaurants, a culinary landmark that has been changing the face of American dining for decades, now shares its beloved recipes, stories, and pioneering philosophy. Opened in 1994, Gramercy Tavern is more than just a restaurant. It has become a New York institution earning dozens of accolades, including six James Beard awards. Its impeccable, fiercely seasonal cooking, welcoming and convivial atmosphere, and steadfast commitment to hospitality are unparalleled. The restaurant has its own magic—a sense of community and generosity—that's captured in these pages for everyone to bring home and savor through 125 recipes. Restaurateur Danny Meyer's intimate story of how Gramercy was born sets the stage for executive chef-partner Michael Anthony's appealing approach to American cooking and recipes that highlight the bounty of the farmer's market. With 200 sumptuous photographs and personal stories, The Gramercy Tavern Cookbook also gives an insider look into the things that make this establishment unique, from the artists who have shaped its décor and ambience, to the staff members who share what it is like to be a part of this close-knit restaurant family. Above all, food lovers will be inspired to make memorable meals and bring the warmth of Gramercy into their homes.

The quintessential style, cooking, and home interior book from Soho House, the world's leading members club. Since the first Soho House opened its doors over 25 years ago, we've learnt a bit about what works. Contemporary, global yet with something quintessentially English and homely at its heart, this is Soho House style explained by its experts: - From planning a room to vintage finds: bringing the Soho House look home. - Our House curator's advice on how to buy, collect and hang art. - The art of a great night's sleep: how to design the perfect bedroom. - No-fuss recipes and chef's tips: here's how to make your favourite House dishes. - Inside Babington: our take on country-house living. Wellies optional. - Flip-flop glamour and poolside style from Soho House Miami Beach. - All the secrets of cocktail hour: House tonics and barman's tips. - Spa treatment at home, DIY facials and chocolate brownies. Eat Drink Nap, a 300-page highly illustrated book, with a foreword from founder Nick Jones, and photography from leading food and interiors photographers Mark Seelen and Jean Cazals, shares the Soho House blueprint for stylish, modern living, the Soho House way.

Readers love EAT, DRINK, NAP: 'A fun and stylish guide to a better life' 'A perfect coffee table book!' 'I love it and people comment and do flick through it when they are at my home' 'Simple but elegant. . . and chocked full of beautiful pictures and wonderful information for making your house a home.' "An antidote to the veneer of perfectionism so often presented by books of its kind, Wabi-Sabi Welcome offers readers license to slow down and host guests with humility, intention, and contentment." —Nathan Williams, founder of Kinfolk Wabi-Sabi Welcome is sharing a pot of tea with friends. It is preparing delicious food to nourish, not to show off. It's keeping a basket of cozy slippers at the door for guests. It is well-worn linens, bouquets of foraged branches, mismatched silverware, and heirloom bowls infused with the spirit of meals served with love. In this lush entertaining manual, author Julie Pointer Adams invites readers into artful, easygoing homes around the world—in Denmark, California, France, Italy, and Japan—and teaches us how to turn the generous act of getting together into the deeper art of being together. In this book, readers will find: unexpected, thoughtful ideas and recipes from around the world; tips for creating an intimate, welcoming environment; guidelines for choosing enduring, natural decor for the home; and inspiring photographs from homes where wabi-sabi is woven into daily living.

A real-life fairy tale of a cookbook with stories and recipes that celebrate the seasons, sharing food with friends, and bringing a sense of style to it all. A beautiful cookbook destined to become an heirloom, A Simple Feast presents a year of life in food. Each chapter presents a story--apple picking, snow day, tea party, date night, rooftop barbeque, etc.--and recipes inspired by the whimsy that lies therein. The food here is simple and elegant, taking cues from the bounty of local markets and farms, embodying modern American cooking. This is a playful journey guided by the ever stylish Jewels of New York, who lead the reader through the seasons and the culinary adventures each has to

offer.

Explore the art of mindful travel with Kinfolk, the pioneers in “slow living,” their philosophy of simplicity, authenticity, intentionality and community. With nearly 450,000 copies in print, the Kinfolk series has applied this philosophy to entertaining (The Kinfolk Table), interior design (The Kinfolk Home), and living with nature (The Kinfolk Garden). Now they have turned their attention to “slow travel,” offering readers a road map for planning trips that foster meaningful connections with local people and authentic experiences of local culture. Go museum hopping in Tasmania, or birdwatching in London. Explore the burgeoning fashion community in Dakar. Take a bicycle tour through Idaho, or a train trip from Oslo to Bergen. Drawing on the magazine’s global community of writers and photographers, Kinfolk Travel takes readers to over 20 location across five continents, with travel tips from locals, stunning images, and thoughtful essays.

"The secret ingredient in successful interior design lies in the art of layering: arranging all your disparate things so that they work together. From Amber Lewis, the trendsetter designer known for her effortlessly layered look, comes a book for attaining a modern eclectic style"--

The Saltwater Issue: Kinfolk’s Summer 2014 edition will explore the world’s oldest and most used seasoning while also looking at it—and us—in its natural habitat: the sea. Instead of the stereotypical nostalgic summer issue full of things we’ve covered already (swimming, surfing, hammocks, etc.), this issue will focus not only on our salty theme but also on encouraging people to get outside and be spontaneous in the warm weather. Sunlit, euphoric photo essays will be accompanied by salty commentary and social history: Think of it as a summer issue with a seasoning of culture. We’d love for our readers to walk—or swim—away from this issue with a few of things on their minds: to take themselves less seriously, to not be afraid to try something new, to flow with the tides (or to push against them at the right moment) and, most importantly, to build a sandcastle and have some fun. This issue’s double-barreled concept will provide the readers both with a carefree outlook and a solid backbone of research, food culture and dinner-table conversation. Care to put your toes in? The saltwater’s warm.

In this, his first non-menu cookbook, the New York Times food columnist offers 100 utterly delicious recipes that epitomize comfort food, Tanis-style. Individually or in combination, they make perfect little meals that are elemental and accessible, yet totally surprising—and there’s something to learn on every page. Among the chapter titles there’s “Bread Makes a Meal,” which includes such alluring recipes as a ham and Gruyère bread pudding, spaghetti and bread crumbs, breaded eggplant cutlets, and David’s version of egg-in-a-hole. A chapter called “My Kind of Snack” includes quail eggs with flavored salt; speckled sushi rice with toasted nori; polenta pizza with crumbled sage; raw beet tartare; and mackerel rillettes. The recipes in “Vegetables to Envy” range from a South Indian dish of cabbage with black mustard seeds to French grandmother-style vegetables. “Strike While the Iron Is Hot” is all about searing and quick cooking in a cast-iron skillet. Another chapter highlights dishes you can eat from a bowl with a spoon. And so it goes, with one irrepressible chapter after another, one perfect food moment after another: this is a book with recipes to crave.

The debut cookbook from Athena Calderone, creator of EyeSwoon, with 100 seasonal recipes for meals as gorgeous as they are delicious. In *Cook Beautiful*, Athena reveals the secrets to preparing and presenting unforgettable meals. As the voice and curator behind EyeSwoon, an online lifestyle destination for food, entertaining, fashion, and interior design, Athena cooks with top chefs, hosts incredible dinners, and designs stunning tablescapes, while emphasizing the importance of balancing the visual elements of each dish with incredible flavors. In her debut cookbook, she’s finally showing the rest of us how to achieve her impeccable yet approachable cooking style. Included are 100 recipes with step-by-step advice on everything from prep to presentation—from artfully layering a peach and burrata salad to searing a perfect steak. Recipes include Grilled Zucchini Flatbread with Ramp-Pistachio Pesto, Charred Eggplant with Zaatar and Yogurt Tahini, Mezzi Rigatoni with Radicchio and Guanciale, Stewed Pork with Squash and Walnut Gremolata, Blood Orange Bundt Cake with Orange Bitters Glaze, and more. Organized by season, each section closes with a tablescape inspired by nature, along with specific table décor and entertaining tips. *Cook Beautiful* is where design meets food, where culinary tradition marries food styling, where home chefs become experts. These are luscious dishes to make for friends and family, with advice that will inspire you to create visually stunning, and still wholly delicious, culinary masterpieces.

The Winter Issue: This edition has a seasonal theme that brings the focus back to the magazine’s core goals, ideas and values. The issue will feature personal essays, simple recipes, uplifting photo essays and portraits of people living the good life. It also offers inspiration to do some indoor sparring; Professor Deane Curtin talking about eating in the moment; sculptures that show the way our bodies change when chilled; a visit to a hot spring; home tours in Copenhagen and Melbourne; a profile of a changing neighborhood in South East London; and something to inspire you while commuting. The issue contains a special themed section about Light, one of the most missed aspects of our winter days, with features on circadian rhythms, solstice traditions and the aurora borealis, along with profiles on artists and designers who work with light. Along with lots of things to cook, make and do, Kinfolk suggests ways to live a more creative, simple, connected life.

The renowned school “shares the classic techniques they teach: It’s French cooking made easy, interspersed with a glimpse into life in regional France” (Fathom). IACP Cookbook Award for Food Photography & Styling IACP Cookbook Award for Design Mother and daughter American expats Marjorie Taylor and Kendall Smith Franchini always dreamed of living in France. With a lot of hard work and a dash of fate, they realized this dream and cofounded The Cook’s Atelier, a celebrated French cooking school in the storybook town of Beaune, located in the heart of the Burgundy wine region. Combining their professional backgrounds in food and wine, they attract visitors from near and far with their approachable, convivial style of cooking. Featuring more than 100 market-inspired recipes and 300 exceptional photographs, this comprehensive reference is an extension of their cooking school, providing a refreshingly simple take on French techniques and recipes that every cook should know—basic butchery, essential stocks and sauces, pastry, dessert creams and sauces, and preserving, to name a few. Seasonal menus build on this foundation, collecting recipes that showcase their fresh, vegetable-focused versions of timeless French dishes, such as: Green Garlic Soufflé Watermelon and Vineyard Peach Salad Little Croques Madames Sole Meunière with Beurre Blanc and Parsleyed Potatoes Seared Duck Breast with Celery Root Puree and Chanterelles Madeleines Plum Tarte Tatin Almond-Cherry Galette More than a practical introduction to classic French cooking, this richly illustrated volume is also a distinctively designed celebration of the French art of joie de vivre and “is likely to have readers fantasizing about their own escapes to France” (Publishers Weekly, starred review).

They’re often behind the scenes, letting their work take center stage. But now Nathan Williams, founder and creative director of Kinfolk magazine and author of *The Kinfolk Table*, *The Kinfolk Home*, and *The Kinfolk Entrepreneur*—with over 250,000 copies in print combined—brings more than 90 of the most iconic and influential creative directors into the spotlight. In *The Eye*, we meet fashion designers like Claire Waight Keller and Thom Browne. Editorial directors like Fabien Baron and Marie-Amélie Sauvé. Tastemakers like Grace Coddington and Linda Rodin. We learn about the books they read, the mentors who guided them, their individual techniques for achieving success. We learn how they developed their eye—and how they’ve used it to communicate visual ideas that have captured generations and will shape the future. As an entrepreneur whose own work is defined by its specific and instantly recognizable aesthetic, Nathan Williams has a unique vision of contemporary culture that will make this an invaluable book for art directors, designers, photographers, stylists, and any creative professionals seeking inspiration and advice.

The Kinfolk Table Artisan

Kinfolk magazine—launched to great acclaim and instant buzz in 2011—is a quarterly journal about understated, unfussy entertaining. The journal has captured the imagination of readers nationwide, with content and an aesthetic that reflect a desire to go back to simpler times; to take a break from our busy lives; to build a community around a shared sensibility; and to foster the endless and energizing magic that results from sharing a meal with good friends. Now there's *The Kinfolk Table: Recipes*, a cookbook from the creators of the magazine. Each of these home cooks—artisans, bloggers, chefs, writers, bakers, crafters—has provided one to three of the recipes they most love to share with others, whether they be simple breakfasts for two, one-pot dinners for six, or a perfectly composed sandwich for a solo picnic.

New York Times bestseller *When The Kinfolk Table* was published in 2013, it transformed the way readers across the globe thought about small gatherings. In this much-anticipated follow-up, Kinfolk founder Nathan Williams showcases how embracing that same ethos—of slowing down, simplifying your life, and cultivating community—allows you to create a more considered, beautiful, and intimate living space. *The Kinfolk Home* takes readers inside 35 homes around the world, from the United States, Scandinavia, Japan, and beyond. Some have constructed modern urban homes from blueprints, while others nurture their home's long history. What all of these spaces have in common is that they've been put together carefully, slowly, and with great intention. Featuring inviting photographs and insightful profiles, interviews, and essays, each home tour is guaranteed to inspire.

A gathering is an easy way of cooking and hosting. It means no pressure, no code of conduct, and everyone - cook included - can actually enjoy themselves. This collection is a mixture of modern dishes, staple snacks, salads and sides, interesting bakes, and puddings perfect to end a feast with. Nothing overly fussy or complicated, just tasty, pretty plates of food. Choose from the chapters led by occasion or pick and choose from dishes such as Sloe Gin Braised Venison, Cocoa Nib Brownies and Redcurrant Pavlovas to put on a spread. There are menu ideas to show you how. CONTENTS Mornings Quick & Slow | Menu idea: Autumnal brunch Small Plates | Menu idea: Spring lunch Food to Fling Together | Menu idea: Riverside picnic Food to Take your Time About | Menu idea: Wandering weekends Everything Baked | Menu idea: Summer garden party Drinks & Other Things to Celebrate with | Menu idea: Winter party Sweet Plates & Puds | Menu idea: Presents

Whether they are cooking, baking, brewing, making chocolate, or rescuing heirloom varieties of apples, young creatives are increasingly turning their love of quality foodstuffs into ways of life and lucrative business ideas. In addition to introducing the aforementioned personalities, *A Delicious Life* also showcases the changing visual culture of today's foodists, including a selection of packaging design. The book also features a broad spectrum of locations for cooking, eating, and shopping, as well as kitchen utensils and surprising events that encourage readers to become a part of this new food movement themselves.

From the leading independent travel and style magazine *Cereal* comes *Cereal City Guide: Paris*: a portrait of the French capital offering a finely curated edit on what to see and do for discerning travelers and locals alike. Rich Stapleton and Rosa Park, *Cereal*'s founders, travel extensively for the magazine and were inspired to create a series of city guides that highlighted their favorite places to visit. Now, after building a loyal readership that counts on their unique, considered advice, they are relaunching the books with a fresh design and new content. Rather than a comprehensive directory of all there is to see and do, these *Cereal City Guides* offer instead an edit of points of interest and venues that reflect *Cereal*'s values in both quality and aesthetic sensibility. Rich and Rosa have personally visited hundreds of venues in Paris, distilling their preferred locales down to their firm favorites. From lively, local-filled cafés to design-driven boutiques that channel the inimitable Parisian savoir faire, these are the finds that that will offer a more personal take on the city. Meticulously researched and illustrated with original photography, each guide includes: photo essays of striking images of the city an illustrated neighborhood map interviews and essays from celebrated locals such as Patrick Seguin of Galerie Patrick Seguin, artist Frédéric Forest, and more lists of essential architectural points of interest, museums, galleries, day trips outside the city, and unique goods to buy an itinerary for an ideal day in Paris *Cereal City Guide: Paris* is a design-focused portrait of an iconic city, offering a distinctive look at the best museums, galleries, restaurants, and shops. Also, check out *Cereal City Guide: London* and *Cereal City Guide: New York*.

"In this gorgeous, aspirational work, Burns, editor-in-chief of Kinfolk magazine, collects 'stories about nature as nourishment' along with photographs from homes across the globe to inspire people to bring more nature into their own abodes. . . . Expertly evoking a mood of understated luxury, this stunning spread will have design junkies drooling." —Publishers Weekly

A gardener with a secret oasis on a Parisian rooftop. An artist making faux flowers to brighten Manhattan apartments. A family of ranchers rewilding the American outback. Anchored around the idea of nature as nourishment, *The Kinfolk Garden* explores lush gardens and plantfilled homes around the world and introduces the inspiring people who coax them into bloom. Through visits to friends old and new, the Kinfolk team learns the secrets to a good garden, and what good a garden can do for our self-care, creativity and communities. Though many of the people we meet along the way champion the idea of following natural instincts rather than a set of prescriptive garden rules, there are practical tips throughout the book that offer advice on everything from growing your own produce to foraging for artful arrangements to simply keeping your houseplants alive a little longer than usual. *The Kinfolk Garden* is an invitation to engage with nature—to care for it, create with its beauty and cultivate new relationships around it—and offers inspiration and guidance to anyone looking to bring a little more greenery into their life.

Rediscover the art of cooking and eating communally with a beautiful, simple collection of meals for friends and family. With her dinner series *Sunday Suppers*, Karen Mordechai celebrates the magic of gathering, bringing together friends and strangers to connect over the acts of cooking and sharing meals. For those who yearn to connect around the

table, Karen's simple, seasonally driven recipes, evocative photography, and understated styling form a road map to creating community in their own kitchens and in offbeat locations. This collection of gatherings will inspire a sense of adventure and community for both the novice and experienced cook alike.

In *The Kinfolk Entrepreneur*, author Nathan Williams introduces readers to 40 creative business owners around the globe, offering an inspiring, in-depth look behind the scenes of their lives and their companies. Pairing insightful interviews with striking images of these men and women and their workspaces, *The Kinfolk Entrepreneur* makes business personal. The book profiles both budding and experienced entrepreneurs across a broad range of industries (from fashion designers to hoteliers) in cities across the globe (from Copenhagen to Dubai). Readers will learn how today's industry leaders handle both their successes and failures, achieve work-life balance, find motivation in the face of adversity, and so much more.

From celebrated design expert and interior designer Athena Calderone, a look into how creatives decorate their spaces *Beautiful design* isn't just pleasant to look at; it improves the quality of our lives. In *Live Beautiful*, the highly anticipated design book by Athena Calderone, the EyeSwoon creator taps into her international network of interior decorators, fashion designers, and tastemakers to reveal how carefully crafted interiors come together. She also opens the doors to two of her own residences. With each homeowner, Calderone explores the initial spark of inspiration that incited their design journey. She then breaks down the details of the rooms—like layered textures and patterns, collected pieces, and customized vignettes—and offers helpful tips on how to bring these elevated elements into your own space. Filled with gorgeous photography by Nicole Franzen, *Live Beautiful* is both a showpiece of exquisite design and a guide to creating a home that's thoughtfully put together.

In this classic Southern cookbook, the "first lady of Southern cooking" (NPR) shares the seasonal recipes from a childhood spent in a small farming community settled by freed slaves. She shows us how to recreate these timeless dishes in our own kitchens—using natural ingredients, embracing the seasons, and cultivating community. With a preface by Judith Jones and foreword by Alice Waters. With menus for the four seasons, Miss Lewis (as she was almost universally known) shares the ways her family prepared and enjoyed food, savoring the delights of each special time of year. From the fresh taste of spring—the first wild mushrooms and field greens—to the feasts of summer—garden-ripe vegetables and fresh blackberry cobbler—and from the harvest of fall—baked country ham and roasted newly dug sweet potatoes—to the hearty fare of winter—stews, soups, and baked beans—Lewis sets down these marvelous dishes in loving detail. Here are recipes for Corn Pone and Crispy Biscuits, Sweet Potato Casserole and Hot Buttered Beets, Pan-Braised Spareribs, Chicken with Dumplings, Rhubarb Pie, and Brandied Peaches. Dishes are organized into more than 30 seasonal menus, such as A Late Spring Lunch After Wild-Mushroom Picking, A Midsummer Sunday Breakfast, A Christmas Eve Supper, and an Emancipation Day Dinner. In this seminal work, Edna Lewis shows us precisely how to recover, in our own country or city or suburban kitchens, the taste of the fresh, good, and distinctly American cooking that she grew up with.

"More than a recipe book exploring Miller's life through the influence of food & how it ascends to the creative vehicle that she swaps her camera for & uses to build bridges & empower other women. 95 recipes, table presentations & mood images with original recipe facsimiles."--

The Nordic Art of Life has become a model for meaningful creative life around the globe. Scandinavian design and creativity are synonymous with cozy homes and architecture that combine style with tradition, indoors with outdoors, natural materials with rich colors, and playfulness with clarity. The Nordic countries are famous for their designers and entrepreneurs, who combine diligent craftsmanship with bold execution in all fields of contemporary creativity, like design, architecture, fashion, and food. Northern Comfort The Nordic Art of Creative Living brings together the people, endeavors, and ideas that best embody this way of life, focusing on interior design while also venturing into the outdoors, the kitchen, and the design studio. It presents a kaleidoscope of northern talent that is both admirable and inspiring. Get comfortable and follow us on this journey up north.

Sometimes all you need is a little spark of inspiration to change up your regular cooking routine. The *Love & Lemons Cookbook* features more than one hundred simple recipes that help you turn your farmers market finds into delicious meals. The beloved *Love & Lemons* blog has attracted buzz from everyone from bestselling author Heidi Swanson to *Saveur Magazine*, who awarded the blog Best Cooking Blog of 2014. Organized by ingredient, *The Love & Lemons Cookbook* teaches readers how to make beautiful food with what's on hand, whether it's a bunch of rainbow-colored heirloom carrots from the farmers market or a four-pound cauliflower that just shows up in a CSA box. The book also features resources to show readers how to stock their pantry, gluten-free and vegan options for many of the recipes, as well as ideas on mixing and matching ingredients, so that readers always have something new to try. Stunningly designed and efficiently organized, *The Love & Lemons Cookbook* is a resource that you will use again and again.

This is a beautifully designed and sumptuously photographed cookbook which shows how seasonal fruit harmonizes and enhances myriad vegetable and meat dishes. We often associate fruit in recipes with preserves, cakes, sorbets, and desserts—all sweet dishes. However, fruit can be an incredible complement to savory dishes too. Adding blackberries to a duck breast— and-chard recipe or caramelized pears to a pork-and-sage recipe creates an incredibly tasty dish with a great depth of flavor. We are already familiar with some classic pairings, of course, such as lemon and chicken, apple and pork, and cranberries and turkey, but there is a whole world of flavor combinations we're missing out on. This book shows you how to best incorporate fruit into your everyday cooking—whether the dishes are sweet or savory. The book is arranged alphabetically by the central fruit used in the dish—twenty different fruits in total, which includes apples, apricots, blackberries, cherries, citrus fruits, figs, peaches, plums, quince, rhubarb, and strawberries, as well as dried fruits—while the recipes themselves are generally contemporary versions of Mediterranean classics (with some inspired by places further afield, such as an apricot-sweetened chicken korma curry). With 120 delicious recipes, this book promises to be a kitchen staple that will be used again and again.

"We build tools to create culinary happiness" - Foodpairing.com "There is a world of exciting flavour combinations out there and when they work it's incredibly exciting" - Heston Blumenthal Foodpairing is a method for identifying which foods go well together, based on groundbreaking scientific research that combines neurogastronomy (how the brain perceives flavour) with the analysis of aroma profiles derived from the chemical components of food. This groundbreaking new book explains why the food combinations we know and love work so well together (strawberries + chocolate, for example) and opens up a whole new world of delicious pairings (strawberries + parmesan, say) that will transform the way we eat. With ten times more pairings than any other book on flavour, plus the science behind flavours explained, Foodpairing will become THE go-to reference for flavour and an instant classic for anyone interested in how to eat well. Contributors: Astrid Gutsche and Gaston Acurio - Astrid y Gaston - Peru Andoni Luiz Aduriz - Mugaritz - Spain Heston Blumenthal - The Fat Duck - UK Tony Conigliaro - DrinksFactory - UK Sang Hoon Degeimbre - L'Air du Temps - Belgium Jason Howard - #50YearsBim - UK/Caribbean Mingoo Kang - Mingles - Korea Jane Lopes & Ben Shewry - Attica - Australia Virgilio Martinez - Central - Peru Dominique Persoone - The Chocolate Line - Belgium Karlos Ponte - Taller - Venezuela/Denmark Joan Roce - El Celler de Can Roca - Spain Dan Barber - Blue Hill at Stone Barns - USA Kobus van der Merwe - Wolfgat - South Africa Darren Purchase - Burch & Purchase Sweet Studio - Melbourne Alex Atala - D.O.M - Brazil María José San Román - Monastrell - Spain Keiko Nagae - Arôme conseil en pâtisserie - Paris

Before actors and Food Network stars Jazz, Jake, Jurnee, and Jussie Smollett conquered Hollywood, they spent their childhood crisscrossing the United States. Moving coast to coast thirteen times, they car-tripped to small towns and big cities across America. But no matter where they lived, two things remained constant: their incredible family feasts and the long, wooden kitchen table where they shared food and lived their lives. Each time they arrived in a new home, their mother would transform planks of hard wood into a smooth, varnished butcher block table in a beloved ritual that took three days. That hand-crafted table would become the heart of the Smollett clan, where the most important and cherished events and accomplishments, no matter how large or small, were honored, and where holidays were celebrated: Christmas, Easter, Passover, Chanukah, birthdays, milestones. With a mother from New Orleans and a Jewish father from New York who met and married in California, the Smollett kids were exposed to diverse culinary heritages and grew up open to all the deliciousness the world had to offer. In this warm and personal book, the Smolletts invite us all to take a seat at their table and enjoy the good times and good food that help families thrive. The Family Table includes more than 130 delicious, comforting recipes that pay tribute to their past and present, including: Crispy Beef Lettuce Wraps Potato Crab Au Gratin Brown Butter Lamb Chops Honey Sriracha Chicken Skewers 7th Ward Gumbo North African Chicken Stew Cast-Iron Strawberry-Rhubarb Pie These favorite recipes from the Smolletts are suitable for intimate dinners and fabulous feasts alike, but more than that, The Family Table is a remarkable portrait of a loving, all-American family, rich with traditions that they continue to build to this day.

This debut cookbook from James Beard Rising Star Chef Gabriel Rucker features a serious yet playful collection of 150 recipes from his phenomenally popular Portland restaurant. In the five years since Gabriel Rucker took the helm at Le Pigeon, he has catapulted from culinary school dropout to award-winning chef. Le Pigeon is offal-centric and meat-heavy, but by no means dogmatic, offering adventures into delicacies unknown along with the chance to order a vegetarian mustard greens quiche and a Miller High Life if that's what you're craving. In their first cookbook, Rucker and general manager/sommelier Andrew Fortgang celebrate high-low extremes in cooking, combining the wild and the refined in a unique and progressive style. Featuring wine recommendations from sommelier Andrew Fortgang, stand-out desserts from pastry chef Lauren Fortgang, and stories about the restaurant's raucous, seat-of-the-pants history by writer Meredith Erickson, Le Pigeon combines the wild and the refined in a unique, progressive, and delicious style.

Known for his very sexy stilettos with their signature lacquer-red soles, Christian Louboutin is a household name, a master craftsman and has a multi-million dollar brand with boutiques around the world and an international celebrity clientele. This book celebrates nearly 20 years of his work.

“Capturing a connection between sourcing and sustainability is the focus of Savor . . . A new tome on fresh and wholesome cooking.” —Hamptons Savor is a stunning cookbook that celebrates rustic good food made from natural ingredients. Experiencing the bounty of nature is one of life's great joys: foraging, gardening, fishing, and, ultimately, cooking casual meals, whether indoors or outside over an open fire. From her home in the mountains of Aspen, Colorado, Ilona Oppenheim devises recipes that make the best use of the abundance of her surroundings: foraged mushrooms and berries, fresh-caught fish, pasture-raised dairy, and home-milled flours. Oppenheim's recipes rely on quality ingredients and simple cooking techniques to make nutritious, family-centric dishes, including Kale and Feta Quiche, Ricotta and Roasted Fig Bruschetta, Vegetable Soup with Mini Meatballs, Porcini Fettuccine, Tomato Tart, Oatmeal Baked Apples, and Pear Crisp, among others. Many of these recipes call for only a handful of ingredients and require very few steps, resulting in dishes that are easy to make and fresh, wholesome, and delicious too. This romantic and delicious portrayal of living in harmony with nature will appeal to gardeners, gatherers, foragers, and home cooks but will also transport the armchair reader straight to the forest. The natural beauty of mountains, valleys, streams, and vast swaths of land jumps out from these stunning pages. “Gorgeous . . . A treat even if you don't feel like cooking.” —The New York Times “A love letter to summers spent foraging, fishing, and cooking for her family in the Rockies.” —Denver Life

Learn to cook from the best chefs in America Some people say you can only learn to cook by doing. So Adam Roberts, creator of the award-winning blog The Amateur Gourmet, set out to cook in 50 of America's best kitchens to figure out how any average Joe or Jane can cook like a seasoned pro. From Alice Waters's garden to José Andrés's home kitchen, it was a journey peppered with rock-star chefs and dedicated home cooks unified by a common passion, one that Roberts understands deeply and transfers to the reader with flair, thoughtfulness, and good humor: a love and appreciation of cooking. Roberts adapts recipes from Hugh Acheson, Lidia Bastianich, Roy Choi, Harold Dieterle, Sara Moulton, and more. The culmination of that journey is a cookbook filled with lessons, tips, and tricks from the most admired chefs in America, including how to properly dress a salad, bake a no-fail piecrust, make light and airy pasta, and stir-fry in a wok, plus how to improve your knife skills, eliminate wasteful food practices, and create recipes of your very own. Most important, Roberts has adapted 150 of the chefs' signature recipes into totally doable dishes for the home cook. Now anyone can learn to cook like a pro! A new magazine for people with children, from the team behind Kinfolk. Kindling is a place to explore the new ideas and fresh perspectives that come with being a parent. It's non-judgmental, unfussy and made to be enjoyed by anyone currently raising a child under the age of ten. We're interested in exploring the big ideas around parenthood, not what your child should be having for dinner or wearing at the weekend. Compact and colorful, the magazine is designed to be kept and treasured—whether on a coffee table or a child's bookshelf. Inside The Emotions Issue, you'll find an interview with the professor of psychology who advised on Pixar's Inside Out, a workbook geared towards helping your child talk about their feelings, and a photo essay in which fruits and vegetables bring common idioms to life. Just ask yourself: What would it really look like to be “cool as a cucumber”? Kindling is also packed with features and columns that answer questions including: What's it like to spend four years traveling with your parents? What can the Gruffalo teach us about fatherhood? And how should you answer a child if they blindside you with a tough question like “Why do people die?”? Designed to be read by adults but shared with children, Kindling is brought to life through the playful drawings of Norwegian illustrator Espen Friberg, and contains an activity section packed with suggestions for fun, free and (occasionally) educational games that parents and children can enjoy together.

Kinfolk magazine—launched to great acclaim and instant buzz in 2011—is a quarterly journal about understated, unfussy entertaining. The journal has captured the imagination of readers nationwide, with content and an aesthetic that reflect a desire to go back to simpler times; to take a break from our busy lives; to build a community around a shared sensibility; and to foster the endless and energizing magic that results from sharing a meal with good friends. Now there's The Kinfolk Table, a cookbook from the creators of the magazine, with profiles of 45 tastemakers who are cooking and entertaining in a way that is beautiful, uncomplicated, and inexpensive. Each of these home cooks—artists, bloggers, chefs, writers, bakers, crafters—has provided one to three of the recipes they most love to share with others, whether they be simple breakfasts for two, one-pot dinners for six, or a perfectly composed sandwich for a solo picnic.

It's the return of the MOB! This time celebrating all things crispy, squidgy, cheesy, spicy, warming, sticky, nourishing... all the flavours, textures and feel of comfort pulled together in one book, 100 recipes. COMFORT MOB is a celebration of hearty dishes from around the world that warm, soothe and fill us. Spending time in the kitchen recreating comfort is a way to indulge in dishes from the past and find new flavour and texture combinations that appeal to our senses. Featuring old-school bangers with a MOB Kitchen twist such as Roast Garlic Chicken Pie or Beef Brisket Lasagne, and modern dishes like Sriracha Crispy Tofu or Coca Cola Chicken Wings, COMFORT MOB encourages you to indulge every palate and craving in a fun, affordable and achievable way. If you're in a hurry but need a quick dose of

comfort, recipes like the Grilled Halloumi and Peach Burger with Chipotle Mayo or Ben's Dad's Puttanesca will hit the spot in no time. For an extra dose of comfort, follow Mob's recipes for making your own pasta, focaccia and gnocchi to take your meal to the next level. Mob have also cooked up some cosy dessert recipes to finish - try Miso Sticky Toffee Pudding or extra-oozy Chocolate Jaffa Pool. COMFORT MOB is a nod to homeliness and cosy nights spent cooking with friends and family, recapturing the feeling of better, safer times with food that loves you back.

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