



APRIL 2009
Food & Drink

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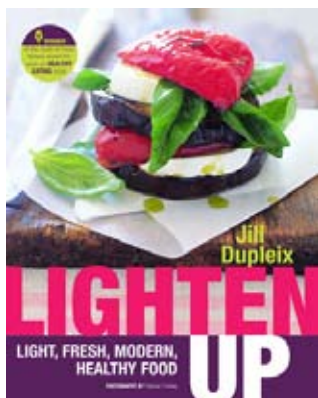
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Lighten Up
Dupleix, Jill



240 x 194 mm
244 pages

Containing over 100 great, easy-to-follow recipes, there are chapters covering everything from energising breakfasts and revitalizing salads to working lunches, comfort-me soups and fast weekday suppers; as well as those all-important fruity puddings, and entertaining ideas for the weekend. The recipes are essentially simple and easy to prepare, with tempting dishes such as Tagliatelle with Salmon, Lemon and Rocket; Grilled Chicken with Salsa Verde; Japanese Mushroom Noodles; and, Pineapple and Coconut Souffle.

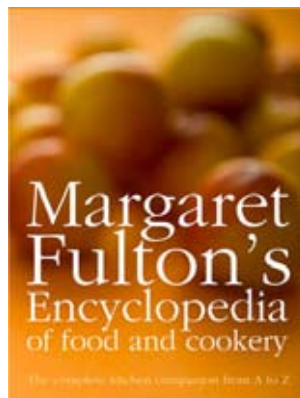
*New compact edition.



ISBN 9781844007011 - \$24.95 PB

QTY:

Encyclopedia of Food & Cookery - new edition
Fulton, Margaret



245 x 185 mm
768 pages

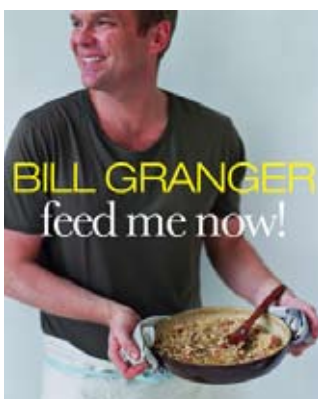
Margaret Fulton is Australia's best known and most loved cookery writer. In one authoritative volume she focuses on foods we use in everyday cooking, including details to consider when buying ingredients, basic and unusual ways to prepare foods, as well as recipes and dishes that have worked their way into our culture and history. Margaret Fulton's greatest enjoyment in life comes from sharing her knowledge and recipes, and bringing good food into Australian homes. Her encyclopedia is the essential cooking companion and the first book you'll reach for to find inspiration and advice in the kitchen.



ISBN 9781740667371 - \$69.95 HB

QTY:

Feed Me Now!
Granger, Bill



270 x 216 mm
240 pages

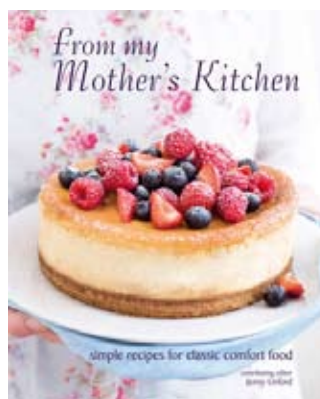
Bill Granger's food is fresh, simple, healthy and delicious - it's food for people who love to eat but are short of time to cook, people with too much to do to fuss in the kitchen and at the table, people with families and friends to feed, people just like you. Divided into quick reference chapters so you can find the meals which best suit you, **Feed Me Now!** gives you new ideas for breakfasts, lunches and dinners; food for two, food for more, meals on a budget, snacks and nibbles, and meals you can freeze now, eat later. Recipes are accompanied by beautiful photography and handy kitchen tips from Bill.



ISBN 9780732289744 - \$49.99 HB

QTY:

From My Mother's Kitchen
Linford, Jenny



235 x 190 mm
176 pages

From My Mother's Kitchen shows you how to cook a whole menu of traditional dishes to share with your family and friends. It captures the essence of homemade cooking with timely tips from mother's kitchen to get you started and there are chapters on Wholesome Salads and Tasty Sides, Hot from the Pot, Homemade Favourites, Just Desserts, and Sauces and Preserves. It contains all the classics - traditional Caesar Salad, Beef and Carrot Casserole, steaming meatballs or Apple Pie. You can also learn how to make delicious jams, basic stocks and simple sauces - essentials that add that homemade quality to a recipe.

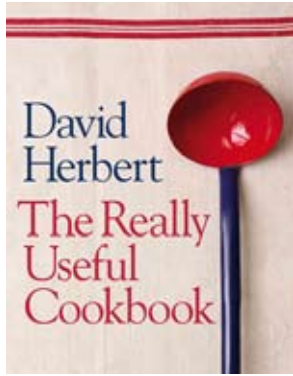


ISBN 9781845978174 - \$34.95 HB

QTY:

The Really Useful Cookbook

Herbert, David



330 x 240 mm
248 pages



ISBN 9781920989774 - \$55.00 HB

QTY:

David is the author of the highly successful *The Perfect Cookbook*, *More Perfect Recipes* and he also writes for *The Weekend Australian Magazine*. Here are 50 basic recipes that function as templates, each with four variations that will give you a range of useful and versatile recipes. For example, a step-by-step recipe for classic risotto might be followed by recipes for seafood and lemon risotto, red wine and sausage risotto, arancini (made from leftover risotto) and an irresistible white chocolate rice pudding - all derived from the master recipe. The recipes have been chosen not only to demonstrate really useful techniques, but also to provide a fantastic collection of 250 dishes.

Maxine Clark's Italian Kitchen

Clark, Maxine



254 x 216 mm
192 pages



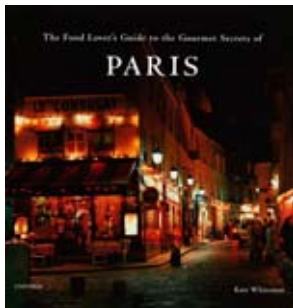
ISBN 9781845978280 - \$49.95 HB

QTY:

Best-selling author and expert on Italian food Maxine Clark shows how to cook all of your favourite dishes successfully. The techniques cover everyday foods such as pasta, gnocchi and risotto as well as more ambitious dishes, such as roasts and classic desserts. Maxine explains the ingredients to choose for each dish and how to prepare and cook in a classic Italian style. In addition, mini step-by-steps offer professional tips on preparing key ingredients such as globe artichokes, porcini mushrooms, seafood and more. Each chapter deals with a different aspect of Italian food and within each you will find classic recipes for familiar dishes as well as more contemporary recipes, but all have been written for the home cook.

Food Lover's Guide to Paris

Whiteman, Kate



254 x 247 mm
208 pages



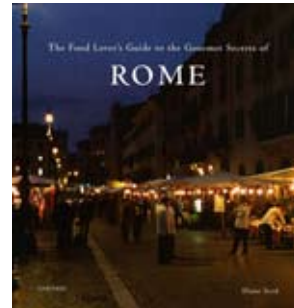
ISBN 9780789314987 - \$95.00 HB

QTY:

Survey the gourmet treasures to be found in homey bistros within a stone's throw of the Bastille, the local markets on the Left Bank, or the delicacies in the well-heeled precincts near the Eiffel Tower. Each neighborhood's best restaurants, cafes, markets, and specialty shops are keyed to the other major sights most visitors are sure to want to see while in town, so the reader will be able to blend a culinary tour with shopping, museums and sightseeing. Also included are out-of-the-way spots or unusual local delicacies. To keep the memory of Paris alive after you have unpacked your bags again, Kate Whiteman includes forty recipes so that you can even eat like a Parisian at home.

Food Lover's Guide to Rome

Seed, Diane



254 x 247 mm
208 pages



ISBN 9780789315007 - \$95.00 HB

QTY:

Organised by neighborhood, the book is a tour through the gourmet treasures of the eternal city and features detailed reviews of it's best restaurants, markets, and specialty shops. Diane Seed, a locally based food expert and teacher, packs each section with details about which products or wines to seek out, which local eateries are musts, and which not-to-be-missed dishes are authentically local. Seed divides Rome into nine prime areas to explore, coordinating her culinary suggestions with the major sites in each area sure to be on a visitor's itinerary. Peppered throughout are forty traditional Roman recipes usually taught at the author's cooking school in the Piazza Venezia neighborhood.

The Hummingbird Bakery Cookbook

Malouf, Tarek



235 x 190 mm
144 pages



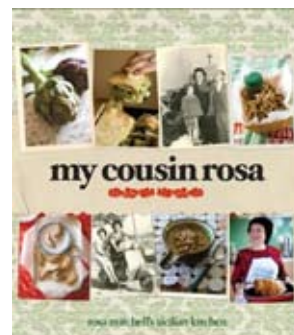
ISBN 9781845978303 - \$45.00 HB

QTY:

The Hummingbird Bakery is the destination bakery for Londoners with a passion for great cakes. In this irresistible book, the chefs from the bakery share their recipes for a delicious range of 60 bakes, from deliciously light cupcakes (including green tea flavoured) with pretty buttercream frosting to moist chocolate layer cakes and zesty lemon meringue pie. Hummingbird recipes not only taste great but also look spectacular - without resorting to fussy recipes and hours in the kitchen. The chapters include Cupcakes, Cakes (including loaf, layer, ring and cheesecakes), Pies, Brownies and Bars, Muffins and Cookies.

My Cousin Rosa

Mitchell, Rosa



210 x 240 mm
240 pages



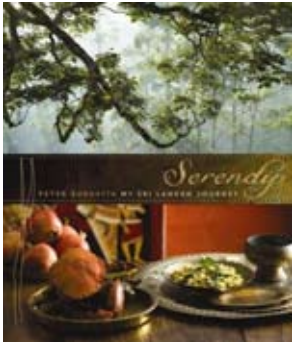
ISBN 9781741963632 - \$59.95 HB

QTY:

When a young girl and her family move from Sicily to country Australia it is a surprisingly small step in kitchen miles. Rosa Mitchell is a talented Italian cook who operates Yandoit Hills Winery with her husband and has worked at various establishments across Melbourne, including Gertrude Street Enoteca. Rosa's food is very special: soulful, traditional, family-orientated and utterly authentic. Her thoughts on life, both Australian and Sicilian, are scattered among the recipes like biscotti crumbs. Rosa is now leading the team at Journal Canteen, located within the CAE building in the Melbourne CBD, where she is concentrating on Sicilian influenced cooking.

Serendip: My Sri Lankan Kitchen

Kuruwita, Peter



240 x 210 mm
256 pages



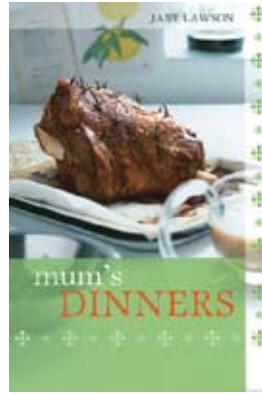
ISBN 9781741963649 - \$59.95 HB

QTY:

Serendip takes us on a rich and rewarding journey through Sri Lanka's traditional foods, its family-oriented culture and its colourful approach to life. Acclaimed chef Peter Kuruwita reaches deep into kitchen experiences with his grandmother and aunts, and has travelled the markets and stalls of the lush green island, to bring us this comprehensive collection of Sri Lankan recipes and a host of heart-warming stories. Offering Sri Lankan curries of every kind, as well as traditional snacks, breads and sticky sweet treats, Serendip is a treasury of spicy meals and tasty morsels.

Mum's Dinners

Lawson, Jane



112 x 151 mm
96 pages



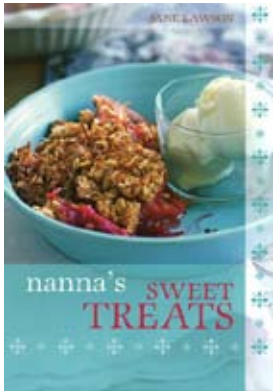
ISBN 9781741964080 - \$9.95 HB

QTY:

This mini book features selections of recipes from Jane Lawson's *Grub*. They evoke childhood memories of the wonderful flavours and aromas of food cooked by her mother and grandmother. The popularity of these classic dishes has never waned. From macaroni cheese to meatloaf, from roast loin of pork with apple sauce to creamy fish pie, and steak sandwiches to shepherd's pie, the recipes and photographs in this delightful little book are simply irresistible.

Nanna's Sweet Treats

Lawson, Jane



112 x 151 mm
96 pages



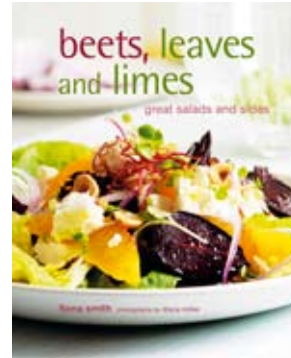
ISBN 9781741964097 - \$9.95 HB

QTY:

This mini book features selections of recipes from Jane Lawson's *Grub*. They evoke childhood memories of the wonderful flavours and aromas of food cooked by her mother and grandmother. The popularity of these classic dishes has never waned. From ginger nut biscuits to lemon delicious pudding, the recipes and photographs in this delightful little book are simply irresistible. Try making Passionfruit Sponge Cake, Nenish Tarts, Lamingtons with White Chocolate Cream, or Pikelets with Mulberry Compote and Cinnamon Butter.

Beets, Leaves & Limes

Smith, Fiona



235 x 190 mm
144 pages



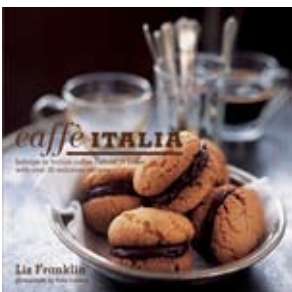
ISBN 9781845978365 - \$39.95 HB

QTY:

Salads and sides don't have to be boring! The ideas in this book take their inspiration from all around the globe and are guaranteed to thrill your taste buds. Fresh ideas for side salads include Iceberg, Creamy Blue Cheese and Date Salad with Saffron and Walnut Dressing and Sesame and Crisp Salami Salad with Lemon Mayonnaise. Warm sides include Three Nut Pilaf and Roast Garlic Potatoes with Chorizo and Rosemary. Main course salads include Roast Beetroot, Orange and Grilled Halloumi with Honey Cider Vinaigrette. Fresh-tasting and tangy salsas and dips are always popular and Relishes, Pickles and Sauces and Home-made sauces are easy to make and tastier than anything you can buy.

Caffe Italia

Franklin, Liz



190 x 190 mm
64 pages



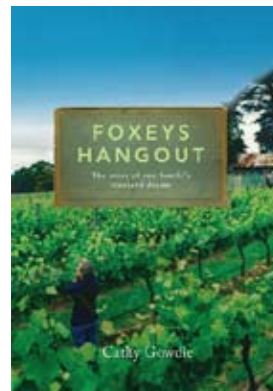
ISBN 9781845978341 - \$27.95 HB

QTY:

Italian cooking expert Liz Franklin offers over 30 delicious recipes inspired by Italy's coffee bars. Liz introduces you to the best way to brew coffee at home and her recipes start with Baci di Dama (almond biscuits with chocolate butter filling), Bocconotti (chocolate and almond cakes) or Crostatine di Frutta di Bosco (woodland fruit tartlets). Big Tarts and Cakes include Torta di Mandorle e Pistachio (almond and pistachio cake) and Crostata di Pere e Cioccolato (chocolate and pear tart) - a great dessert. Savouries are perfect for a light meal. Try Salatini con Ricotta e Spinaci (ricotta and spinach rolls) or Piadine con Ruccola, Taleggio e Pesto (rocket and taleggio flatbreads).

Foxeys Hangout

Gowdie, Cathy



228 x 164 mm
240 pages



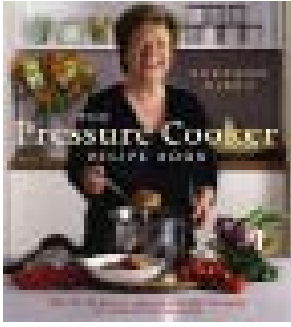
ISBN 9781740666084 - \$45.00 HB

QTY:

Cathy Gowdie and husband Tony, an aspiring winemaker, packed up and moved to Red Hill, on Victoria's Mornington Peninsula. They knew it wouldn't be easy and soon discovered the delights and disasters of life on the land: grape rot, objecting neighbours, late frost, dwindling bank balances, foxes, and weeds that fly across the wind to settle in carefully tended veggie patches. *Foxey's Hangout* chronicles their journey from city dwellers to winery owners, as they familiarise themselves with their new life and the murderous history behind their winery label. Featuring a seasonal recipe for each month, *Foxey's Hangout* reveals a year in the life of a winemaker. A *Sicilian Kitchen* for our own backyard.

The Pressure Cooker Recipe Book

Gibbs, Suzanne



Pressure cookers allow us to cook quickly, cheaply and efficiently. The food is cooked in liquid at high temperatures, which shortens cooking time by up to 70 per cent. Because the method seals in flavour and nutrition, cheaper ingredients can be used to great effect. Here Suzanne selects more than 80 of her favourite pressure-cooker recipes, and describes the process from beginning to end. Learn how to cook an osso bucco in 25 minutes, a chicken tagine in 15 minutes and a delicious bread and butter pudding in 20 minutes. Packed with information on practicalities, such as choosing, using and cleaning your cooker, this is a must-have guide for anyone balancing the constraints of time and money.

255 x 230 mm
192 pages



ISBN 9780670073184 - \$39.95 PB

QTY:

Simply Sushi

Smith, Fiona



If you've never thought of making it yourself at home, Fiona Smith's easy-to-follow recipes will change your mind. The key to good sushi is the Japanese sushi rice and once you have your rice, choose from Fiona's delicious recipe ideas. Vegetarian options include colourful Pickled Courgette Rolls with Beetroot Sashimi and Inside-Out Avocado Rolls with Chives and Cashews. Sushi always brings to mind Fish and Seafood, and the recipes here include the classic California Roll, updated with crabmeat, and an indulgent Fresh Oyster Roll with Chilli Cucumber. Meat and Poultry recipes include Teriyaki Chicken Roll with Miso Dipping Sauce and Sushi Balls with Roast Pork and Pickled Plums.

140 x 140 mm
64 pages



ISBN 9781845978389 - \$19.95 HB

QTY:

The Ottolenghi Cookbook

Ottolenghi, Yotam



Ottolenghi is one of the most iconic and dynamic restaurants in the UK. For the first time, Yotam Ottolenghi and Sami Tamimi are publishing their superb sweet and savoury recipes. **Ottolenghi: The Cookbook** captures the zeitgeist for honest, healthy, bold cooking presented with flair, style and substance. Yotam and Sami's inventive yet simple dishes are inspired by their respective childhoods in West and East Jerusalem but rest on numerous other culinary traditions, ranging from North Africa to Lebanon, Italy and California. The 140 original recipes cover everything from meat and fish main courses, through to healthy and quick salads and suppers, plus Ottolenghi's famous and delectable cakes and breads.

285 x 194 mm
304 pages

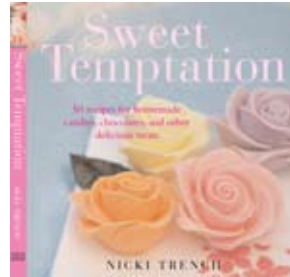


ISBN 9780091922344 - \$79.95 HB

QTY:

Sweet Temptation

Trench, Nicki



Do you remember staring up at the glass jars filled with mouthwatering treats you used to love as a child, pocket money at the ready? Well, now you can! You could make a batch of decadent rum and raisin fudge, elegant chocolate truffles or some tooth-testing bonfire toffee to be enjoyed on a winter evening. Or how about yummy coconut ice, sugar roses or peppermint creams? For children there are classic sweets such as lollipops, sugar mice and marzipan rabbits. Whether you want to make gifts for friends and family or you feel like indulging yourself, you'll find recipes for all these popular treats and plenty more retro-inspired ideas, perfect for evoking those scrumptious memories from the past.

190 x 190 mm
64 pages

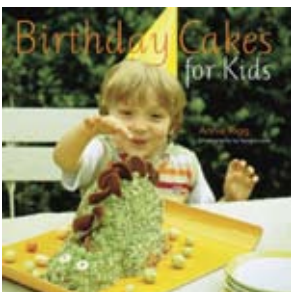


ISBN 9781906525491 - \$27.95 HB

QTY:

Birthday Cakes for Kids

Rigg, Annie



Annie Rigg shows you how to make various cake mixes in different quantities, as well as frostings and decorations for fabulous but effortless cakes. She then takes you through some Simple Cakes such as Princess Cupcakes, a Meringue Mountain and a Just Fantastic Chocolate Cake to end all chocolate cakes! Chapters on Animals, Wings and Wheels, Fantasy, and Wildlife offer all sorts of cake ideas for novice and confident bakers alike. From a fluffy marshmallow Sheep to a pirate's Treasure Chest, and a Ladybird to a Hot Air Balloon, there's something here for every occasion, whether you're short of time or you are prepared to spend the afternoon in the kitchen baking.

235 x 228 mm
128 pages



ISBN 9781845978327 - \$39.95 HB

QTY:

Kitchen Journal

Murdoch Books



Keep track of those recipe clippings and favourite family dishes that are cluttering up the kitchen drawer and are so hard to find when you need them. This colourful, practical journal provides plenty of space to store recipes and jot down new ones. It also contains inspirational recipes, suggested variations and a wealth of cooking tips.

175 x 220 mm
172 pages

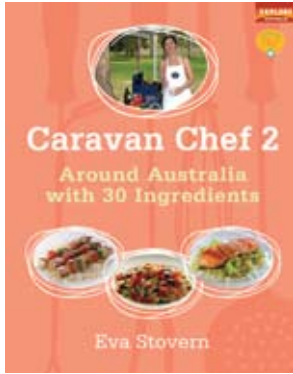


ISBN 9781741965179 - \$16.95 HB

QTY:

Caravan Chef 2

Stovern, Eva



174 x 224 mm
128 pages



ISBN 9781741173024 - \$22.95 SPIRAL HB QTY:

Whether you're travelling in a caravan or campervan, camping in a tent or holidaying in a cabin, **Caravan Chef 2** makes cooking on the road a breeze. All you need is seasoned traveller Eva Stovern's 30 essential ingredients, some basic equipment and utensils, and you're off! Specially written for on-the-road cooks, these tasty new recipes include simple instructions and photographs of each dish. Once again, the 30 ingredients have been selected for their versatility, long storage life, easy preparation and availability. Everything you need for a tasty and nutritious meal is here, whether you're looking for savouries, soups and salads, pasta and rice dishes, chicken and meat, or fish and shellfish.

Recipe Journal: Cherry

New Holland



200 x 160 mm
180 pages



ISBN 9781741108569 - \$19.95 SPIRAL HB QTY:

Always wondering where to write down those favourite recipes that you collect from friends, family, and magazines? Featuring a cloth bound spine this beautifully packaged journal is the answer. This recipe journal has six section dividers for easy access - Soups & Starters, Seafood, Meat & Poultry, Pasta & Rice, Vegetables & Salads and Sweet Treats. An added bonus is the pocket at the back to store your recipes when you haven't time to write them out.

Recipe Journal: Lime

New Holland



200 x 160 mm
180 pages



ISBN 9781741108552 - \$19.95 SPIRAL HB QTY:

Always wondering where to write down those favourite recipes that you collect from friends, family and magazine? Featuring a cloth bound spine this beautifully packaged journal is the answer. This recipe journal has six section dividers for easy access - Soups & Starters, Seafood, Meat & Poultry, Pasta & Rice, Vegetables & Salads and Sweet Treats. An added bonus is the pocket at the back to store your recipes when you haven't time to write them out.