

NON-FICTION FOR THE FOODIES



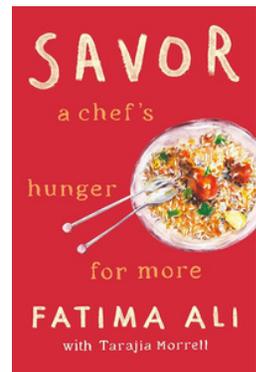
SALT, FAT, ACID, HEAT

by Samin Nosrat

Transform how you prep, cook, and think about food with this visionary master class in cooking by Samin Nosrat that distills decades of professional experience into just four simple

elements: salt, fat, acid, and heat.

NF Cooking



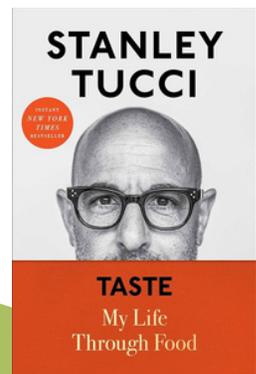
SAVOR

by Fatima Ali

A young chef whose dreams were cut short savors every last minute as she explores food and adventure, illness and mortality in Savor, an inspiring memoir and family story that sweeps

from Pakistan to Manhattan and beyond.

NF Biography Ali

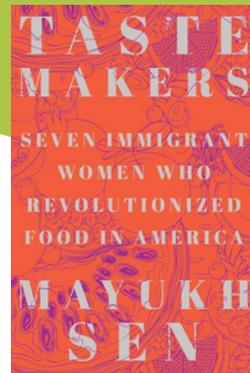


TASTE: MY LIFE THROUGH FOOD

by Stanley Tucci

Taste is a reflection on the intersection of food and life, filled with anecdotes about his growing up in an Italian American family that spent every night around the kitchen table.

Written with Stanley's signature wry humor, Taste is for anyone who knows the power of a home-cooked meal. **NF Biography Tucci**



TASTE MAKERS

by Mayukh Sen

Who's really behind America's appetite for foods from around the globe? This group biography from an electric new voice in food writing honors seven extraordinary women, all immigrants,

who left an indelible mark on the way

Americans eat today. **NF Biography**

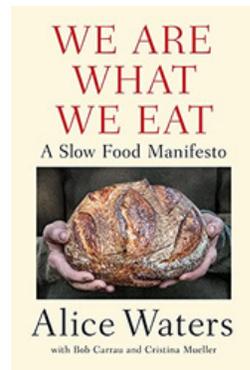


THIS IS THE PLATE

by Bruce D. Perry

An exploration of the historical and cultural background of Utah's food-related tools, techniques, dishes, traditions, festivals, and distinctive ingredients from the state's religious, regional, and ethnic

communities. **NF History US Utah**

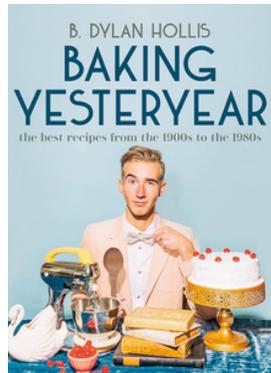


WE ARE WHAT WE EAT

by Alice Waters

Alice Waters urges us to take up the mantle of slow food culture. Waters argues that by eating in a 'slow food way,' each of us can be empowered to prioritize and nurture a different

kind of culture, one that champions values such as biodiversity, seasonality, stewardship, and pleasure in work. **NF Farming**

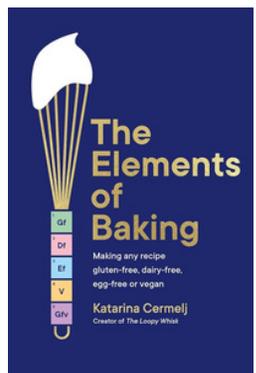


BAKING YESTERYEAR

by B. Dylan Hollis

Travel back in time on a delicious decade-by-decade jaunt as Dylan shows you how to bake vintage forgotten greats. Baking Yesteryear contains 101 expertly curated recipes that will take you on a delicious journey through the past.

NF Cooking



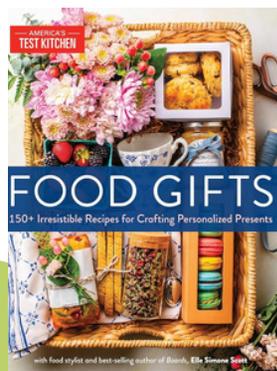
THE ELEMENTS OF BAKING

by Katarina Cermelj

Make any recipe gluten-free, dairy-free, egg-free or vegan! Armed with a PhD in Inorganic Chemistry, Katarina Cermelj lays out the science behind baking and the ingredients that

make it work, so you can easily adapt your baking to your diet and lifestyle, and still make sure it tastes spectacular.

NF Cooking Baking

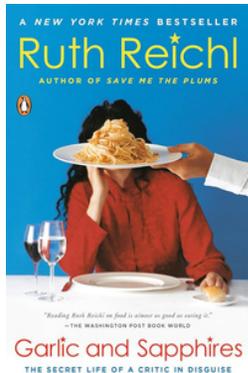


FOOD GIFTS

by Elle Simone Scott

Your all-occasion guide to homemade food gifts that look as fabulous as they taste-from a food stylist and best-selling author of the Boards cookbook! Includes 150+ recipes,

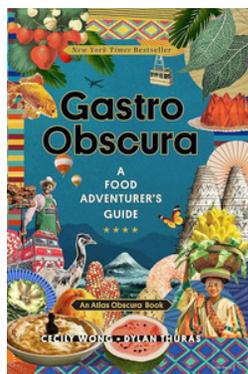
hundreds of packaging ideas, and inside tips for making beautiful food gift baskets for housewarmings, birthdays, holidays, and more. **NF Cooking**



GARLIC AND SAPPHIRES

by Ruth Reichl

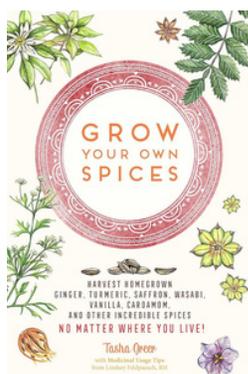
Ruth Reichl's riotous account of the many disguises she employs to dine anonymously. The result: her famous double review of the restaurant: first she ate there as Molly; and then as she was coddled and pampered on her visit there as Ruth, New York Times food critic. **NF Biography Reichl**



GASTRO OBSCURA

by Cecily Wong

Created by the ever-curious minds behind Atlas Obscura, this breathtaking guide transforms our sense of what people around the world eat and drink. Covering all seven continents, Gastro Obscura serves up a loaded plate of incredible ingredients, food adventures, and edible wonders. **NF Cooking**

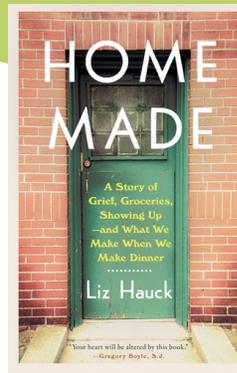


GROW YOUR OWN SPICES

by Tasha Greer

Grow Your Own Spices shows gardeners of all skill levels how to grow their own spices, including ginger, turmeric, saffron, cumin, and many more.

NF Garden



HOME MADE

by Liz Hauck

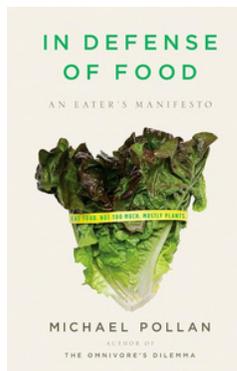
Liz Hauck and her dad had a plan to start a weekly cooking program in a residential home for teenage boys in state care. When her father died before they had a chance to get the project started, Liz decided she would try it without him. This is the story of what happened around the table, and how one dinner became one hundred dinners. **NF Biography Hauck**



HOMEMADE FOR SALE

by Lisa Kivirist

Updated and expanded! The authoritative guide to conceiving and launching your own home-based food business - from idea to recipe to final product. **NF Business Sml Bus**



IN DEFENSE OF FOOD

by Michael Pollan

Pollan proposes a new (and very old) answer to the question of what we should eat: "Eat food. Not too much. Mostly plants." Pollan's bracing and eloquent manifesto shows us how we can start making thoughtful food choices that will enrich our lives, enlarge our sense of what it means to be healthy, and bring pleasure back to eating. **NF Health Nutrition**