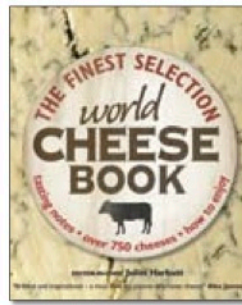
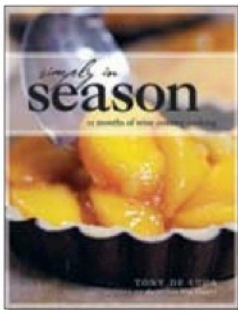


THE OCEAN WISE COOKBOOK: SEAFOOD RECIPES THAT ARE GOOD FOR THE PLANET

Edited by Jane Mundy
Consider this a gorgeous, smart, deliciously compelling call to action. It's packed with pretty pictures, charts, advice on buying, keeping, cooking and serving seafood—and, of course, recipes from Canada's top chefs. **Verbatim:** "Many chefs who submitted recipes for this book used farmed seafood. Don't ring the alarm—most of us have a misconception about farmed fish." (\$34.95, Whitecap)

SIMPLY IN SEASON: 12 MONTHS OF WINE COUNTRY COOKING

By Tony De Luca
Mouth-watering recipes and gorgeous photos should convince you to hit the QEW and visit De Luca's Wine Country Restaurant in Niagara. Recipes are seasonal, local, and divine. Some easy, some aspirational. **Verbatim:** "Having a Mediterranean heritage has given me an intuitive understanding of what those three words mean. There is beauty in simplicity. There is beauty in the seasons." (\$39.95, Whitecap)

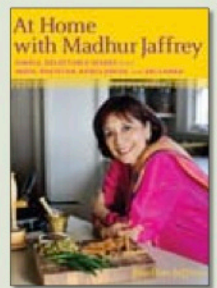


WORLD CHEESE BOOK
Compiled and edited by Juliet Harbutt

A catalogue of happiness for any cheese-lover. Over 750 cheeses compiled by country, with history, tasting notes, descriptions of the cheese-making processes, and pairing and serving suggestions. Did you know Japan is getting into the cheese-making game? **Verbatim:** "Once eaten down in the pits by miners, the nickname of this cheese is *Puant de Lille* or the smelly cheese of Lille, because of its strong farmyard aroma." (\$30, DK Books)

AT HOME WITH MADHUR JAFFREY: SIMPLE DELECTABLE DISHES FROM INDIA, PAKISTAN, BANGLADESH, AND SRI LANKA
By Madhur Jaffrey

From the reigning queen of Indian cuisine comes another personal and practical guide, only this time, she's speeded things up, reduced steps, and simplified recipes to mesh with our busy lives. **Verbatim:** "Lemon grass is grown on the edges of the more precipitous slopes of Sri Lanka's numerous tea gardens." (\$40, Random House)

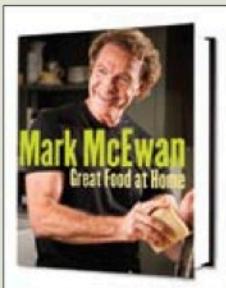
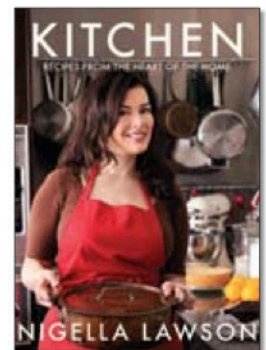


THREE SISTERS AROUND THE GREEK TABLE

By Betty, Eleni and Samantha Bakopoulos
Following these recipes may be the only way to enjoy authentic Greek food in Toronto, and leafing through the pages is to truly understand that Greek cuisine—braised meats, roasted potatoes and cheese—is serious comfort food. **Verbatim:** "Like love, good food is comforting. For those preparing it, it is rewarding. For those who share in the feast, it is life-affirming." (\$34.95, Adelfes)

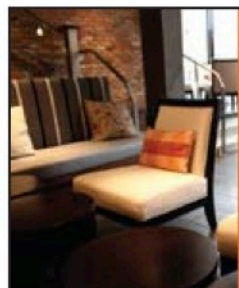
KITCHEN: RECIPES FROM THE HEART OF THE HOME

By Nigella Lawson
Oh, Nigella, you vixen, you temptress! Have you no shame, no sense of decency? Bright green grasshopper pie? No-churn pina colada ice cream? Slut's spaghetti? **Verbatim:** "My greed doesn't confine itself to eating food. I love reading about it, too. My collection of cookery books is now nearing 4,000." (\$55, Random House)

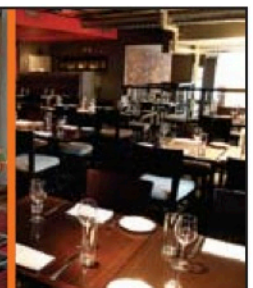
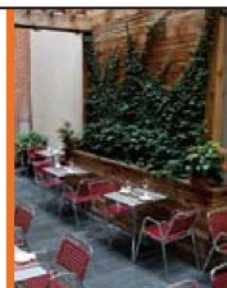


GREAT FOOD AT HOME

By Mark McEwan with Jacob Richler
Not everyone can afford to dine at North 44, One and ByMark. And perhaps doing the groceries at the McEwan's boutique is out of reach. This book is the next best thing, though some of the recipes do call for extravagances like truffles, lobster, foie gras and can be long and complicated for the average cook. **Verbatim:** "Pallid factory chickens raised beakless in a fluorescent-lit barn are not the thing to showcase in our recipe for rustic roast chicken." (\$39, Penguin)



Featuring an extensive wine list that focuses on artsinal producers from Ontario and around the world.



"Co-owner Dave Billington leads a smooth, friendly staff and has put together a wine list that favours Ontario stars at bargain prices." JAMES CHATTO, TORONTO LIFE



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