NEW BOOKS

By Jeffrey P. Roberts.

PUBLISHER: Chelsea Green, 2007. CALL # R 641.373 R645a

The first reference of its kind, this fully illustrated atlas of contemporary artisan cheeses and cheesemakers will be the source of many a fabulous food adventure. Organized by region and state, The Atlas of American Artisan Cheese highlights 345 of the best cheese-makers in the United States today, most of them tiny, family-owned creameries. Each profile describes a cheesemaker; its history; its cheeses, whether from cow, sheep, or goat's milk; availability; location; details on cheese-making processes; and suggestions for the best wine and beer pairings. The Atlas captures America's genius for local artisan cheese: a capacity for adaptation, experimentation, and innovation, while following Old World artisanship and traditional methods (from the book jacket).

By Irena Chalmers.

PUBLISHER: Beaufort Books, 2008. CALL # 647.95 C438f

Irena Chalmers, an instructor at the CIA’s Hyde Park campus, presents a useful guide to 150 different food occupations. Chalmers provides essential information for getting started and succeeding in one’s chosen culinary role including job descriptions, candid musings on what the job really entails and who it's really for, and she supplements the descriptions by real-world advice from such notaries as Bobby Flay, Todd English, and Anthony Bourdain. Additionally, Chalmers provides a resource guide for even more information.

Vegan fusion world cuisine: extraordinary recipes & timeless wisdom from the celebrated Blossoming Lotus restaurants.
By Mark Reinfeld, Bo Rinaldi.

PUBLISHER: Beaufort Books, 2007. CALL # 641.5636 R367v

Vegan Fusion World Cuisine, a groundbreaking work that has won five national awards, is a celebration of international gourmet vegan cuisine that introduces us to the simplicity of a vibrant, healthy lifestyle. Much more than a cookbook, this artistic treasure contains stunning food photography, inspiring graphics, natural-food cooking charts and kitchen wisdom for all. Vegan World Fusion Cuisine contains 200+ sumptuous recipes from the award-winning Blossoming Lotus Restaurants, uniting...
cooking traditions from around the world.

**Cajun & Creole: 50 classic recipes.**  
Edited by Ruby Le Bois.  
CALL # 641.5976 C139

Two deliciously distinctive cuisines united in one comprehensive, easy-to-use volume. Elegant and sophisticated Creole cooking ideas are presented alongside hearty and rustic Cajun food, so you'll never be stuck for inspiration.

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**LIBRARY NEWS**

- **Welcome** to our new monthly e-mail to keep you informed about new books and materials received in the library. Want more? The [Library Alert web page](#) is updated every other week and lists any new title processed during the previous two weeks.

- **September 27-October 4 is Banned Books Week.** An annual event sponsored by the American Library Association, ”Banned Books Week celebrates the freedom to choose or the freedom to express one’s opinion even if that opinion might be considered unorthodox or unpopular and stresses the importance of ensuring the availability of those unorthodox or unpopular viewpoints to all who wish to read them. After all, intellectual freedom can exist only where these two essential conditions are met.” During the month of September the library will have a book display of challenged items, please stop by and take a look.

- **Library hours for Fall Quarter 2008:**
  - Monday – Friday, 7:30am – 9:45pm
  - Saturday, 7:30am-4:30pm
  - Sunday, Closed