**News:**

**National Library Week 2010 April 19-25**
Each year during April the Library celebrates National Library Week with libraries across America. First sponsored in 1958, National Library Week is a national observance sponsored by the American Library Association. It is a time to celebrate the contributions of our nation's libraries and librarians and to promote library use and services. For 2010 we made READ posters using students and their favorite books. Stop by the library anytime during open hours to see the picture. Act fast! The pictures will be taken down soon.

**Books 24x7**
The Sullivan University Libraries are now subscribing to Books24x7, a database of on-demand business, technical and engineering content containing thousands of digitized "best-in-class" books, book summaries, research reports and best practices. The Books24x7 On Demand Platform enables users to search, browse, read and collaborate with other users of these vast professional libraries.

Links to get started using the database can be found on the library's web page or by talking with a librarian.

**What's the Book??**
For each day in 2010 the Library will be testing your knowledge of our book collection – each morning we will tweet a line from a book in the collection to our Twitter account WhasttheBook. We'll give you the answer the following morning along with a new line to guess. Follow us and join the fun!

**Library hours for Spring Quarter :**
Monday-Friday 7:30am to 9:45pm
Saturday 7:30am to 4:30pm
Sunday CLOSED

**New Books:**

*The Brazilian kitchen : 100 classic and contemporary recipes for the home cook / Leticia Moreinos Schwartz ; photography by Ben Fink. 641.5981 S399b*

Moreinos-Schwartz takes readers on a mouthwatering tour of her native country in this outstanding guide to Brazilian cuisine. Though readers may encounter the occasional sourcing dilemma (quail eggs, minas cheese), Moreinos-Schwartz keeps recipes as convenient as possible, sticking mostly to ingredients easily found on U.S. shores and offering suggestions for substitutes. With this smart, eye-opening and palate-expanding volume, Moreinos-Schwartz has an outstanding collection sure to inspire adventurous eaters. (*Publisher’s Weekly*)
Burger parties: featuring winning recipes from Sutter Home Winery's Build a better burger contest / James McNair and Jeffrey Starr; photography by Dan Mills. 641.66 M169b

Each year, thousands of cooks from coast to coast compete in Sutter Home Winery’s Build a Better Burger® Recipe Contest. Ten of these creative home chefs are flown to Napa Valley each September to participate in the BBB Cook-Off, frequently shown on Food Network Challenge. Burger Parties marks the event’s 20th anniversary with contest-winning burgers loaded with flavor-enhancing extras and party-ready menus bound to be a hit at any backyard bash. Packed with more than 60 full-color photographs, James McNair and Jeffrey Starr showcase the new frontier in burgers with inventive recipes. (Publisher’s description)

Cook’s book of sauces: 100 foolproof recipes to transform an everyday dish into a feast, shown step by step in more than 500 photographs / Christine France. 641.814 F815c

Cook’s Book of Sauces reveals the secrets of successful and easy sauce-making. Whether you want to add rich and flavorful gravy to a Sunday roast, or impress your dinner guests with Walnut and Pomegranate Sauce with Duck Breasts, this book will show you how to make perfect sauces every time. (Publisher’s description)

Culinary Vietnam / Daniel Hoyer; photographs by Aidan Dockery and Marty Snortum. 641.5959 H868c

Full of authentic recipes, Culinary Vietnam teaches how the aspects of flavor, aroma, texture, color, contrast, balance, and even the sound a food makes should be taken into consideration in the planning of a Vietnamese meal. Author Daniel Hoyer opens the door into the world of Vietnamese cooking methods and theories, as well as to the background of the cuisine, and gives some historical and cultural tidbits, all the while showing just the breadth of this simple, agriculturally based cuisine. (Publisher’s description)

Giada's home cooking / Giada De Laurentiis. 641.5945 D342dh

Giada De Laurentiis, star of Food Network’s Everyday Italian [and a professional chef], shares recipes from Italy (where she was born) and California (where she was raised) that are perfect for family get-togethers. She combines Italian and American flavors in an original manner. While most recipes are simple to prepare and written for all skill levels, advanced cooks will find a three-tier dessert. This is highly recommended. (From Publisher’s Weekly starred review)
In the green kitchen : techniques to learn by heart / Alice Waters ; photographs by Hirshheimer & Hamilton. 641.563 W329i

Waters, restaurateur and chef extraordinaire, showcases basic cooking techniques along with recipes using basic cooking methods in this slim and attractive book. Derived from a Slow Food Nation event she helped organize, where notable chefs and foodies provided demonstrations on foundational procedures, Waters highlights a set of techniques that are universal to all cuisines. She covers the most basic of the basics, from stocking the pantry and washing lettuce to boiling pasta and wilting greens. In typical Waters fashion, recipes showcase just a few simple ingredients, allowing the natural flavors of the food to shine. Since dishes were chosen to highlight process, the result is a somewhat eclectic grouping of recipes. This gem of a book captures the expertise of world-class chefs in an accessible, straightforward manner. (From Publisher’s Weekly starred review)

The Kentucky bourbon cookbook / Albert W. A. Schmid. 641.625 S348k

In his latest, [Sullivan's own chef instructor], Albert Schmid, presents a collection of seasonal bourbon-based recipes with impressive breadth and depth. Whiskey lovers can start their day with Kentucky Bourbon Pancakes (which, when combined with Blueberry Kentucky Bourbon Syrup, call for a formidable 2 cups of bourbon); lunch on a Wilted Spinach Salad with a sweet and sour orange dressing (generously spiked with a half cup of bourbon); tuck into Chicken with Mustard Honey Kentucky Bourbon Sauce and Kentucky Bourbon Acorn Squash for dinner; and end the day with a slice of fruitcake-like Kentucky Bourbon Cake. Using a combination of sourced, modified and original recipes, Schmid showcases bourbon's versatility; the liquor's inherent sweetness makes it a natural for bread pudding, pecan pie and barbecue sauce, and it's these flavors and applications that dominate, along with standard libations like the Manhattan and Mint Julep. Those with a taste for this uniquely American spirit will find a wealth of possibilities. (From Publisher’s Weekly)

Laying the elegant table : china, faience, porcelain, majolica, glassware, flatware, tureens, platters, trays, centerpieces, tea sets / by Ines Heugel ; photographs by Christian Sarramon. 642.7 H592l

Discover the art of setting a beautiful and inviting table with this inspirational guide to using classic and vintage table settings for contemporary living. Anyone who enjoys entertaining is sure to be inspired by these objects of charm and history, which bring elegance and finesse to any table. Among the list of items profiled in the book are numerous types of plates, stemware, flatware, as well as serving platters, soup tureens, serving trays, chafing dishes, egg cups, napkin holders and more. Inès Heugel delves into the history behind each item, expounding on craftsmanship, popular designs and proper uses. Christian Sarramon's atmospheric photographs show each piece in a contemporary setting, and delightful reproductions of vintage engravings and lithographs adorn the margins. (Publisher’s description)
The real taste of Spain / Jenny Chandler; recipe photography by Vanessa Courtier. 641.5946 C455r

From the famous Boqueria in Barcelona to the tiny village markets of rural Spain, market life and fresh regional products are at the heart of Spanish life and cuisine. These dishes are based on the everyday foods of Spain that are central to good home cooking—plump tomatoes, fresh fish and vegetables, ripe fruits, tasty cheeses, and perfectly cured meats. With more and more people trying to eat a varied and healthy diet, this illustrated cookbook and reference combines this demand with Spain's ever-increasing popularity. Jenny Chandler has divided the book by the stalls of the local market: shellfish and fresh fish, poultry and game, meat, cereals and legumes, olives and spices, vegetables, fruit, and dried fruits. Jenny brings the vitality of the market to life with introductions to each stall and explanations of the products. She also includes traditional cooking techniques and easy variations. (Publisher's description)

Seasons in the wine country: recipes from the Culinary Institute of America at Greystone / by Cate Conniff. 641.5979 C752s

In 1995, the Culinary Institute of America opened a branch on the West Coast, in Greystone, nestled in the well-traveled wine country of Napa, California. This thoughtful collection of recipes gathered by Greystone marketing manager Conniff includes those of CIA instructors and Napa gourmets, highlighting seasonal recipes. While a 16-step cake and an industrious paella may intimidate, they are offset with easy-to-follow recipes such as minted English pea soup, frittata with goat cheese and green olives, and oven-roasted brussels sprouts with fennel seeds. Sophisticated palates will appreciate such dishes as a mizuna salad with Parmesan gelato, prosciutto di Parma, and mizuna; dishes such as the fish tacos with citrus-cucumber relish and pico de gallo are crowd pleasers. Recipes include well-chosen wine pairings and explain varietals, as well as providing storage and serving tips. Color photos capture the essence of wine country, making this not only a usable but a beautiful guide to Napa. (From Publisher’s Weekly)

Secretos de la cocina Peruana [Secrets of Peruvian cuisine] / Emilio Peschiera. 641.5985 P473s

Don’t be discouraged by the Spanish title. The book is a bilingual edition with Spanish and English texts side-by-side.

In the midst of America's newest food fad, The Wine Appreciation Guild serves up something direct from the source - "Secrets of Peruvian Cuisine", from Peruvian cookbook publisher, Origo. Author, Chef Emilio Peschiera says of his book, "First we'll take a brief tour through the history and evolution of Peruvian Cuisine, from its beginnings with the Incas through the latest international influences. We will then review some basic techniques for preparing recipes with the secrets of true Peruvian flavour."
(From publisher's description)

Southern farmers market cookbook / Holly Herrick; photographs by Rick McKee. 641.5636 H566s

Holly Herrick dedicates her new cookbook to those who 'nurture, cultivate, and bring forth the priceless gems of the seasons. She aptly pays special tribute to small farmers of the South, 'who achieve all of this with the added burden of a scorching summer sun.'..."Local, fresh and organic are trendy buzzwords, but they're really nothing new, Holly points out. "Our ancestors ate whatever they could catch that day or pick from the field." Southern Farmers Market Cookbook features 75 recipes and products grown in
New DVDs:

**The meaning of tea [videorecording] / Tea Dragon Films ; a film by Scott Chamberlin Hoyt. DVD 641.3372 M483**

This inspirational film by Scott Hoyt and featuring Norwood Pratt received rave reviews at the sold-out screening during the 2008 World Tea Expo in Las Vegas. Travel on a journey through India, Japan, Taiwan, Morocco, England, France, Ireland and the town of TEA, South Dakota. This beautiful film unveils tea's mysterious appeal and considers the question of whether any inherent meaning is to be found in tea, particularly in this amped-up, high-tech era dominated by fast food. The film reveals the profoundly positive role tea may play in the renewal of our world. An incredible insight into this ancient leaf and beverage. Beautifully photographed in the tea gardens of Darjeeling and Taiwan. Contains 30 minutes of extra material. (Publisher’s description)

**Savoring the best of world flavors [videorecording] : Vietnam and the island of Sicily / The Culinary Institute of America in association with Unilever Foodsolutions ; producer-director, John Barkley. DVD 641.59 S268**

Produced by The Culinary Institute of America in association with Unilever Foodsolutions, this program features the "gold standards" of the cuisines of Vietnam and the Island of Sicily prepared by the top chefs in each region. In this edition [the third in the series], we'll explore the markets and hidden kitchens of Vietnam and Sicily, with local food authorities providing background and history, while leading chefs demonstrate key techniques in step-by-step detail. (Publisher’s description)