News

The Lexington Library and Learning Resource Center is now on Twitter! 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 WhatstheBook. We’ll give you the answer the following morning along with a new line to guess. Follow us and join the fun! The Lexington Library and Learning Resource Center is also on Facebook! Become a fan and keep up with news and other tidbits both fun and serious.

Kentucky Kyleidoscope
A new resource offering educators, students and researchers easy access to some of Kentucky’s most unique resources that span history from 1750 to today. Historical information organized by theme, with instructional worksheets, historical details and links to some of the best digitized photographs and documents from archives available online. The site is a joint project of Kentucky Dept of Education, University of Kentucky Libraries Digital Programs and Kentucky Virtual Library.

The Library will be offering trial access to the following databases during winter quarter. Talk to a librarian or see this page for more information (SUSCORP login required).

- Research Starters: Sociology. Study and research guides of about 3,000 words in length written by researchers, scholars and other subject matter experts on current newsworthy topics. [EBSCO]
- Food Science Source. Full-text database designed to support the informational needs of the food industry at all levels, including food safety, food processing, agribusiness and culinary innovation.
- Business Source Complete. Provides increased access to indexing and e-journals from Business Source Premier.
- Films on Demand from Films Media Group. “Films On Demand is a web-based digital video delivery platform that allows you to view streaming videos from Films Media Group anytime, anywhere, 24/7!”

New Books

All cakes considered: a year’s worth of weekly recipes tested, tasted, and approved by the staff of NPR’s All things considered / by Melissa Gray; photographs by Annabelle Breakey and Stephen Voss.

641.8653 G781a

Melissa Gray is National Public Radio’s Cake Lady. Every Monday she brings a cake to the office for her colleagues at NPR to enjoy. Hundreds of Mondays (and cakes) later, Melissa has lots of cake-making tips to share. With more than 50
recipes for the cakes that have been dreamed of and drooled over for a lifetime. [presented in order of difficulty] All Cakes Considered is an essential addition to every baker's library. –adapted from Amazon.com.

Coco: 10 World-Leading Masters Choose 100 Contemporary Chefs / Ferran Adrià, [... et. al.]

641.5 A243c

Coco is an exciting, unprecedented guide to the most exceptional talent in the international restaurant world. Coco presents 100 of the best emerging contemporary chefs from all corners of the globe as selected by 10 culinary icons: Ferran Adrià, Mario Batali, Shannon Bennett, Alain Ducasse, Fergus Henderson, Yoshihiro Murata, Gordon Ramsay, René Redzepi, Alice Waters and Jacky Yu. –from Amazon.com

The craft of baking: cakes, cookies, & other sweets with ideas for inventing your own / Karen DeMasco & Mindy Fox.

641.815 D372c

James Beard Award—winner Karen DeMasco, who first came to national attention as the pastry chef of Tom Colicchio's Craft, Craftbar, and 'wichcraft restaurants from 2001 to 2008, approaches the art of baking in a unique way. Building on the savory cooking philosophy of using seasonal ingredients to create dishes with pure flavors, Karen makes acclaimed desserts that are both simple and elegant. Now, she shares her secrets and techniques in her first cookbook, The Craft of Baking.

I know how to cook / Ginette Mathiot ; [translated by Imogen Forster ; illustrated by Blexbolex ; photographs by Andy Sewell].

641.5944 M413i

France’s most popular cookbook, endorsed by none other than the former three Michelin-starred French chef Pierre Koffmann, Ginette Mathiot's I Know How to Cook comes to America. Appropriate for professionals, as well as home cooks, this is an in-depth, classic French cookery companion - a serious bible for all levels of cook, not just domestic enthusiasts. Just don’t let the whimsical cover distract you.

Kentucky cooks: favorite recipes from Kentucky living / Linda Allison-Lewis.

641.5976 A438k

Kentucky has a rich culinary tradition with distinctive regional recipes that reflect the unique heritage of the Commonwealth. Ten years after the publication of Kentucky's Best: Fifty Years of Great Recipes, Linda Allison-Lewis's celebrated first collection, she is back with Kentucky Cooks: Favorite Recipes from Kentucky Living, presenting recipes handpicked from the pages of her popular column in Kentucky Living magazine. In Kentucky Cooks, traditional and contemporary flavors are united in the best recipes the state has to offer. –Adapted from the publisher’s description.
Knives at dawn : the American quest for culinary glory at the legendary Bocuse d'Or competition / Andrew Friedman.

641.5 F911k

Just when you thought you've read enough culinary memoirs and single-subject studies on every esoteric food topic imaginable comes Knives at Dawn, Andrew Friedman's sharp, insider account of America's quest to win the Bocuse d'Or--the epicurean equivalent of the World Cup, held biannually in Lyon, France. For over two decades, international teams have entered the arena, cooking for five-and-a-half hours from a glass-walled pod in full view of the intimidating judges and howling spectators (who add to the frenzy with chants and clanging cowbells). In 2009, Paul Bocuse himself enlisted legendary chefs Daniel Boulud and Thomas Keller (well-known for his obsession with perfection) to field the U.S. team. French Laundry chef Timothy Hollingsworth and his commis, Adina Guest, continued to work their grueling day jobs over three-and-a-half months of intense training, and set the bar for future U.S. brigades. If you don't already know the outcome, restrain yourself from Googling the results, and let Friedman sweep you up with his culinary page-turner. –Amazon.com book review

DVDs

Food paradise [videorecording] / produced by Prometheus Entertainment for Travel Channel.

DVD 641.5973 F686

Feast on the most delectable culinary delights America has to offer in Food Paradise. This mouth-watering travel show explores the best beef, the most divine in deep fried, the upper crust in pizza society and so much more. And Food Paradise offers not only the best, but the bizarre: Learn where to find deep-fried soda, barbecued spaghetti and bacon-maple doughnuts in this show that will prove to be a delicious addiction! –Product description


DVD 641.59 M935

Salutes traditions across the country by bringing six of America's favorite chefs together to represent the diversity of food and culture that make the United States the world's greatest melting pot. Features Chris Kimball (America's Test Kitchens), Ruth Reichl (Gourmet's Diary of a Foodie), Lidia Bastianich (Lidia's Italy), José Andrés (Made in Spain), Rick Bayless (Mexico One Plate at a Time), and Ming Tsai (Simply Ming). –Product description

To market to market to buy a fat pig [videorecording] / a WQED Pittsburgh special production ; producer, writer, and narrator, Rick Sebak.

DVD 641.01 T627

This DVD is a celebration of market houses, market places, and farmers' markets
across the United States. Producer Rick Sebak and his team check out crab cakes in Baltimore's Lexington market, sample coconuts and white pineapples in Hilo, Hawaii, and attend a tomato tasting in Asheville, North Carolina. From what may be the oldest market in America in Lancaster, Pennsylvania, to the amazing abundance on display every Wednesday morning on the streets of Santa Monica, California, this program looks at the joys of talking to people who grow our food and the fresh opportunities that are found in markets everywhere.