**June @ the Library**

**New Culinary Titles**

**NEWS**

**NEW TITLES**

**NEW DVDs**

**News**  
**Hours:** The library will be **CLOSED** July 5\(^{th}\) for the Independence Day holiday. Regular hours are:  
7:30 am—9:45 pm: Monday-Friday  
7:30 am—4:30 pm: Saturday  
Closed: Sundays

**E-books!** Sullivan University’s libraries have added 14,000 IT and Business e-books have now been cataloged and are available to you both on and off campus. Please [click here](#) to view instructions on using this resource.

**New Titles**

**97 Orchard : an edible history of five immigrant families in one New York tenement / by Jane Ziegelman. 394.12 Z6n**

Ziegelman puts a historical spin to the notion that you are what you eat by looking at five immigrant families from what she calls the "elemental perspective of the foods they ate." Each represents the predicaments faced in adapting the food traditions it knew to the country it adopted. She vividly renders a proud, diverse community learning to be American, describing the funk of fermenting sauerkraut, the bounty of a pushcart market, the culinary versatility of a potato, as well as such treats as hamburger, spaghetti, and lager beer. Through food, the author records the immigrants’ struggle to reinterpret themselves in an American context and their reciprocal impact on American culture at large.  
—Adapted from *Publishers Weekly*

**Cider beans, wild greens, and dandelion jelly : recipes from Southern Appalachia / Joan E. Aller. 641.5974 A434c**

There are many cookbooks about Southern cooking, but precious few celebrate the southern Appalachian food that has sustained mountain folk past and present. Thankfully, we now have Joan E. Aller's *Cider Beans, Wild Greens, and Dandelion Jelly*. Featuring more than 150 recipes for down-home, soul-satisfying dishes, *Cider Beans, Wild Greens, and Dandelion Jelly* is more than just a cookbook. Complete with passages on the history, places, and people of southern Appalachia, along with lush full-color photography of the food and scenery of the southern Appalachian Mountains, *Cider Beans, Wild Greens, and Dandelion Jelly* serves as both a cookbook and a guided tour of the local lore, traditions, and culture of this uniquely American region.  
—Publisher's description.
Farm to fork: cooking local, cooking fresh / Emeril Lagasse ; with photography by Steven Freeman. 641.5973 L173f

This book is another of Lagasse's highly competent creations, full of flavorful recipes presented with simplicity and minimal chitchat. The celebrity chef this time goes green, with a focus on using fresh, local ingredients. Chapters are broken out as if dividing up a garden. Corn, beans, and squash over here; broccoli, cabbage, and cauliflower over there. Leafy greens, root vegetables, and orchard fruits all get their due. Among the 152 offerings, one can dish up lemon-scented blueberry pancakes for breakfast; Emeril's roasted beet salad, along with perhaps an eggplant relish crostini for lunch; and a dinner of, say, creamy turnip soup, braised broccoli rabe, and gumbo with smoked ham and wild rice. Dessert choices include pumpkin custard pie and apricot clafouti. Wash it all down with some watermelon limeade or enjoy a nightcap like a pink lady apple martini.
—Adapted from Publishers Weekly

Rasoi: new Indian Kitchen / Vaneet Bhatia 641.5954 B575n

Bhatia, famed chef and owner of the titled London-based restaurant, presents classical Indian dishes in this stunningly beautiful book. Recipes are challenging and time-consuming, defining Bhatia's view of Indian cooking and placing it on a par with that of other highly regarded cuisines. He shares basic guidelines on achieving maximum flavor and provides a helpful guide to thinking about spices. For those daring enough to attempt to replicate his works of art, there is much to tantalize. Bhatia's incredible artistry is vividly captured throughout, making this gorgeous collection a feast for the eyes as well as the palate.
—Adapted from Publishers Weekly

The perfect finish: special desserts for every occasion / Bill Yosses and Melissa Clark ; photographs by Marcus Nilsson. 641.86 Y65p

Yosses, executive pastry chef at the White House, and Clark, a noted New York Times food columnist, showcase elegant, luscious desserts suitable for a variety of occasions from brunch to potlucks to fancy celebrations. Recipes are well-detailed and easy-to-follow, even for the novice, and potentially unfamiliar techniques or temperamental ingredients such as segmenting oranges, varieties of yeast, making great meringue, and how to avoid crystallizing caramel are highlighted. With flat and chewy chocolate chip cookies, blood orange squares, grand old-fashioned blueberry jelly rolls, and orange-scented olive oil cakes with fleur de sel, there is something for every palate. The authors include a section on restaurant desserts that can be made at home that includes warm molten vanilla cakes, butterscotch–dulce de leche pudding in teacups, and Bouley banana chocolate tart. They also include recipes for confectionaries such as cardamom nut butterballs, sandy pecan pralines, and coffee toffee. Each recipe lists special equipment needed, and there's a handy baker's minimum equipment list for those who want to increase their tool arsenal. Enhanced by more than 100 delectable color photos, this book is a must-have for all serious bakers.
New DVDs

**Good eats on the table / Alton Brown. DVD 641.5 G646t**

Good Eats with Alton Brown is some of the most fun you can have watching TV while still learning something. Its cooking meets chemistry, meets science class, meets recess. Mix in his quirky personality and random jabs at pop culture and you have great TV. Or, as Alton would say, Good Eats. This 3-disc DVD set includes: Great Main Dishes featuring Oh My, Meat Pie, The Alton Crown Affair and Fishing Whole; Veggies on the Side featuring If It Ain't Broccoli, Don't Fix It, A Cabbage Sprouts in Brussels and Celeryman; and Save Room for Dessert featuring Switched On Baklava, Puff the Magic Mallow and Honey, I Shrunk the Cake.

—Publisher’s description.

**Kitchen wisdom from Good Eats / Alton Brown. DVD 641.5 G646t**

This 3-disc set features:

**Disc 1 - The Fruit Bowl:** Leave it to Alton Brown to bring new life to the humble fruit bowl. Learn how versatile the orange can be, turn a summer favorite (the blueberry) into a year-round treat, and follow the berry from the bog to the bar (and beyond) with delicious cranberry recipes. Episodes include "Orange Aid", "Kinda Blue (Blueberry)", and "Cran Opening".

**Disc 2 - Bake It Up:** Step outside your usual routine and bake up something new. Join Alton as he teaches us how to cook a cherry dessert (and more) in a cast iron pan, that crackers don't have to come from a box, and how one very versatile recipe can yield a variety of dishes. Episodes include "Going Dutch", "Popover Sometime", and "Flat Is Beautiful: Going Crackers".

**Disc 3 - Secrets of Your Kitchen:** Look no further than your pantry or freezer to make the most of what's in your kitchen. Let Alton teach you great techniques on how to use your freezer for food preservation, get the skinny on the various oils in your market (and kitchen), and reach deep into the pantry for the history of and recipes using a cupboard classics: molasses. Episodes include "Frozen Cache", "There Will Be Oil", and "Pantry Raid X: Dark Side of the Cane".

—Publisher's description.