## NEWS

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### NEW BOOKS

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<th>Title</th>
<th>Author</th>
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<tr>
<td>Eat Ate</td>
<td>Guy Mirabella; photography by Earl Carter</td>
<td>641.5945 M671e</td>
<td>Honoring Italian food, culture, and the author’s heritage, this delightful cookbook-cum-memoir combines delectable recipes with engrossing anecdotes about growing up Italian in Australia’s Mornington Peninsula. Simple, fresh, and seasonal ingredients tempt taste buds with more than 80 recipes, while vivid recollections of the produce-filled garage and garden of Mirabella's childhood tickle the mind. –Publisher's description.</td>
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<tr>
<td>Edible: a celebration of local food</td>
<td>Tracey Ryder</td>
<td>641.5973 R992e</td>
<td>Ryder and Topalian, cofounders of Edible Communities Publications, a network of 65 regional food magazines that honor place-based food, cull the best of the best Edible articles to create an inviting and rewarding collection celebrating local</td>
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food and sustainable food systems around the U.S. and Canada. With 150 striking color photos, the book is a feast for the eyes, mind, and palate. The authors also include a tasty array of recipes, organized by season. This well-timed book is a welcome and vital contribution to the ongoing challenge of sustainability. –From Publisher's Weekly.

| **Gourmet meals in crappy little kitchens / Jennifer Schaertl.**
| **641.5 S295g**
| In her debut cookbook, Jennifer Schaertl tackles the myths about gourmet cooking (you don't need expensive cutlery and a gazillion ingredients!) and shows you how to make delectable meals despite the lack of counter space. Everything from appetizers and salads to soups and one-pot wonders to side dishes and entrees, and of course, dessert is included along with Jennifer's tried-and-true advice for working with limited space, appliances, cookware, and ingredients all on a limited budget. – Publisher’s description.

| **The songs of Sapa : stories and recipes from Vietnam / Luke Nguyen.**
| **641.5959 N576s**
| Luke Nguyen, of Secrets of the Red Lantern fame, is going home. Travelling on a personal and culinary tour through Vietnam, Luke visits his family and friends, and is invited into the homes of local Vietnamese food experts and cooks, to learn more about one of the richest, most diverse cuisines in the world. Be tempted by more than 100 regional and family recipes and vibrant, stunning photographs bursting with colour and texture, capturing the beauty of Vietnam, her people and their deep connection to food. –Publisher’s description.
"Of all the meats, only one merits its own structure. There is no such place as a lamb house or a pork house, but even a small town can have a steak house." So begins Mark Schatzker's ultimate carnivorous quest. Fed up with one too many mediocre steaks, the intrepid journalist set out to track down, define, and eat the perfect specimen. His journey takes him to all the legendary sites of steak excellence—Texas, France, Scotland, Italy, Japan, Argentina, and Idaho's Pahsimeroi Valley—where he discovers the lunatic lengths steak lovers will go to consume the perfect cut.

Reminiscent of both Bill Bryson's and Bill Buford's writing, *Steak* is a warm, humorous, and wide-ranging read that introduces a wonderful new travel and food writer to the common table. –Publisher’s description.

An accomplished French cook offers 80 classic recipes to be prepared or tasted as a couple. Paquin offers 80 classic recipes to be prepared or tasted as a couple, according to the occasion—perhaps for a Valentine’s Day dinner at home, for an anniversary—any celebration that starts with dinner and a romantic mood. These irresistible dishes are sure to delight all the senses and season your romantic dining in an inimitable French style. –From the Publisher’s description.

This DVD from the History Channel’s Modern Marvels series explores the history of barbecue in the U.S., including contests, regional differences, and the technology associated with it.