# New Culinary Items

## El Bulli [videorecording] : cooking in progress
**DVD 642.5 B937**

Located in Catalonia, Spain, Adriáa’s restaurant, El Bulli, closes for six months each year while Adriáa and his team of culinary experts design a fresh, innovative menu for the next season. Not content with anything ordinary, Adriáa’s scientific approach involves intense research and experimentation to create a variety of dishes that have never been experienced before. Filmmaker Gereon Wetzel goes "behind the scenes" of the kitchen for a glimpse into the creative process of the culinary arts, exploring the methods and approaches that go in to creating the perfect menu. Over the course of the six months, Adriáa pushes himself and his team to develop new recipes, always innovating and never repeating themselves to deliver a 30-course menu that his guests will never forget. -- *Container.*

## Modern marvels. Fry it. DVD 641.77 F946

Welcome to the world of sizzling hot oil. Let’s go to the fair to discover the secrets behind fried classics such as funnel cakes and churros. How about some deep fried treats such as frogs legs, Twinkies and Coke? At Mickey’s Diner in St. Paul, Minnesota, we get schooled in the tricks of the fried food trade from a master short order cook. We see what goes into forging the classic cast iron frying pan, supplying deep fryers for American restaurants, and producing billions of pounds of cooking oil. At Kentucky’s World Chicken Festival, we witness the world’s largest stainless steel frying pan fry up to six hundred chicken quarters at a time. We find out what is so tasty about British fish and chips, Japanese tempura, and Chinese stir-fry. And, marvel at how San Francisco fire trucks are fueling up on the city’s used cooking oil. -- *from the publisher*
Modern marvels. Mega meals. DVD 642.4 M496

Explore the complex logistics behind creating feasts for the largest and most ravenous crowds. At the U.S. Naval Base in Bangor, Washington, hop aboard a nuclear submarine stuffed with enough food for a 120-day mission. At the U.S. Marine Corps’ base in Twentynine Palms, California, follow a brigade of cooks as they prepare their “Victory Meal” for more than a thousand Marines. At the Philadelphia Eagles’ football stadium, see how a major food supplier satisfies 69,000 fans during an NFL game. Watch a team of experts rapidly assemble a remote kitchen as they prepare to cater the official after party of the American Music Awards. In Las Vegas, the cooking team at Planet Hollywood’s Spice Market Buffet will show viewers what it takes to feed a never-ending line of gamblers. And at Gate Gourmet kitchen in New York, watch as thousands of airline meals are whipped together in just one day. -from the publisher

Truck Farm. DVD 630.9173 T865

Truck Farm tells the story of a quirky urban farmers. Using green roof technology and heirloom seeds, filmmaker Ian Cheney plants a vegetable garden on the only land he’s got: his Granddad’s old pickup. Once the mobile garden begins to sprout, viewers are trucked across New York to see the city’s funkiest urban farms, and to find out if America’s largest city can learn to feed itself. -from the publisher

Fresh. DVD 631.58 F885

Fresh celebrates the farmers, thinkers and business people across America who are re-inventing our food system. Forging healthier, sustainable alternatives, they offer a practical vision for a future of our food and our planet. Among others, Fresh features urban farmer and activist Will Allen, sustainable farmer and entrepreneur Joel Salatin, and supermarket owner David Ball. —Container

Modern marvels. Brewing. DVD 641.23 B847

Details the evolution of the beer-maker’s art from prehistoric times to today’s cutting-edge craft breweries. Examines evidence of ancient brews in the near east, Finland and China. Discusses how beer played such an important role in both the everyday and ceremonial life of ancient Egypt. Shows how brewmasters have recreated a 2,700 year old recipe for suds at the Dogfish Head Craft Brewery. -Container
Modern marvels. Breakfast tech.  DVD 641.52 B828

Your breakfast table or, ever-more commonly, your drive-through sack is loaded with an assortment of tasty foods meant to jump-start your day. In this all-new, sizzling episode, Modern Marvels® hits the kitchen, the factory, and even an aircraft carrier to bring you the latest skinny on Breakfast Tech. Aboard the aircraft carrier USS Stennis, see how technology makes it possible for chefs to prepare a fresh and nutritious breakfast for five thousand hungry sailors every day. Visit the Tyson Foods factory where thousands of pork bellies are dissected into savory, smoked slices of bacon and the Sunkist orange juice factory, where a million oranges get squeezed to a pulp. And tour the McDonald’s factory to see the McGriddle® pancake being made. – The History Channel

New Books


In Fearnley-Whittingstall’s latest River Cottage book, he is joined by fish authority Fisher, and they include an introduction to sourcing and preparation, a cooking primer with recipes, and an encyclopedic guide to fish and shellfish. This timely reference emphasizes sustainability and puts the conflict of conscience and appetite at the forefront. The book is dauntingly text heavy, but the prose is entertaining (for instance, an entry on lobster references Monty Python and the Holy Grail). This book alone can help you become a fish expert, but also consider Barton Seaver’s For Cod and Country, Paul Johnson’s Fish Forever, or Rick Moonen and Roy Finamore’s Fish Without a Doubt. – Library Journal

©2012 NOTE: this is a reference book, and cannot be taken from the library.
### Fish: recipes from the sea by Barton Seaver.  
#### 641.692 F532

Fish lovers everywhere will rejoice with the publication of this informative and flavorsome collection. With more than 200 recipes from the Silver Spoon kitchen, this book showcases fish and seafood in all their glory—from the many health benefits a fish-rich diet offers to the ease of preparation and the wonderful flavors they possess. Divided into sections by fish type, readers learn the differences between white, oily, and freshwater fish. Enticing full-color photographs of numerous dishes punctuate the book, including of a gorgeous Marche-style fish soup and mouth-watering grouper with Mediterranean sauce. More popular types get significant space including sea bass in red wine and scallop and spinach gratin. Those searching for expert guidance on preparing fish and seafood and new ways to prepare old favorites need look no further than this impressive collection.  

—Publisher’s Weekly

### The art of beef cutting: a meat professional’s guide to butchering and merchandising by Kari Underly.  
#### 641.662 U55A

"The Art of Beef Cutting is the only book on the market that combines a complete listing of beef cuts, including full-color photos and NAMP/IMPS numbers for each cut, with step-by-step instructions on basic meat cutting techniques"—from the publisher.  

On a personal note: As a former meat-cutter (I had made my way up to a journeyman butcher working my way through college), I think this is one of the finest guides on beef cutting anyone could ask for. It is highly visual and easy to understand, I wish this was available while I was learning the trade. —the newsletter editor

### Indonesian cooking: satays, sambals and more: 81 homestyle recipes with the true taste of Indonesia  
#### 641.5959 Y94

*Indonesian Cooking* is Chef Dina’s culinary exploration of the world’s largest and most diverse archipelago—the fabled Spice Islands of Indonesia. This is a vibrant, multi-layered nation with a fabulous and largely unexplored cuisine—and Chef Dina’s easy-to-follow recipes now make them accessible to everyone. The dishes in Indonesian Cooking range from the familiar Chicken and Beef Satays, Lumpia Spring Rolls,
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<td>Fine cooking in season : your guide to choosing &amp; preparing the season's best</td>
<td>Matthew Benson</td>
<td>641.564 F495</td>
<td><em>Fine Cooking in Season,</em> readers will enjoy both the thrill of discovering new flavors as well as learning different methods of preparing common fresh produce. Each ingredient is accompanied by a beautiful photograph and in-depth details on how to choose it at its peak and keep it fresh, as well as preserving ideas and surprisingly delicious pairings. Plus, each ingredient features multiple recipes from the editors and contributors of <em>Fine Cooking</em> and tested by the <em>Fine Cooking</em> test kitchen staff. -- from the publisher</td>
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<tr>
<td>Whole beast butchery by Ryan Farr</td>
<td>Ryan Farr</td>
<td>641.66 F239W</td>
<td>San Francisco chef and self-taught meat expert Ryan Farr demystifies the butchery process with 500 step-by-step photographs, master recipes for key cuts, and a primer on tools, techniques, and meat handling. This visual manual is the first to teach by showing exactly what butchers know, whether cooks want to learn how to turn a primal into familiar and special cuts or to simply identify everything in the case at the market. -- from the publisher</td>
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<td>Personal Note: While  <em>The Art of Beef Cutting</em> is just for beef, this book is also for pork, lamb, and veal.</td>
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