



# Food & Words

## Cookbook Fare 2026 Catalogue

**How it works:** If you'd like to buy a book before the Cookbook Fare on Sunday, May 3, email the title (or titles) and author's name, along with your name and contact phone number to [hello@foodandwords.com.au](mailto:hello@foodandwords.com.au)

Barbara will respond by return email to confirm that the book is still available, or not, and provide the description of the book, which space did not allow to be included in this catalogue, as well as methods for payment. Payment is required to secure the book/s.

If you are attending the Cookbook Fare, you can collect the book there. Sydney residents can also make other arrangements to collect. Postage is also available.

The books in the catalogue are listed A-Z by author's first name. We're happy to answer any questions you have, via email.

**Aiden Byrne**, *Made in Great Britain* \$30  
**Alain Stella. Nadine Beautheac. Gilles Brochard. Catherine Donzel** (essays), *The Book of Tea* \$40

**Alan Davidson** (ed), *Petits Propos Culinaires* \$20 each

**Alan Weinberg Bennett. Bonnie K. Bealer**, *The World of Caffeine: The Science and Culture of the World's Most Popular Drug* \$25

**Alessandro Porcelli**, *Cook it Raw*, \$70

**Alex Atala**, *D.O.M.: Rediscovering Brazilian Ingredients* \$50

**Alex Hanbuckers**, *Cooking Revolution* \$20

**Alfonso Iaccarino**, *Alfonso Iaccarino. Ediz. Inglese* \$20

**Alfred Portale**, *Alfred Portale's Gotham Bar and Grill Cookbook* \$10

**Alice Doyle**, *Doyle's Fish Cookbook* \$20

**Alice McCormick. Sarah Rhodes**, *The Artist's Lunch, At Home with Australia's Most Celebrated Artists* \$45

**Alison Burt**, *Preserves & Pickles* \$10

**Allen Andrews**, *The Whisky Barons* \$25

**Alon Shaya**, *Shaya, an odyssey of food, my journey back to Israel* \$10

**Amanda Hesser**, *The Cook & The Gardener, A year of recipes and writings from the French countryside* \$20

**André Bonnaure**, *Foie Gras* \$140

**André Simon**, *Food. Pleasures of Life Series* \$20

**Andrew Blake**, *Blakes* \$35

**Andrew Garrison Shotts. Madeline Polss**, *Making Artisan Chocolates* \$20

**Andrew McConnell**, *Cumulus Inc.* \$40

**Angela Hartnett**, *Angela Hartnett's Cucina: Three generations of Italian family cooking* \$40

**Anka Muhlstein**, *Balzac's Omelette: A Delicious Tour of French Food and Culture with Honore' de Balzac* \$20

**Anne Gollan**, *The Tradition of Australian Cooking* \$25

**Anne Willan**, *Anne Willan's Look & Cook Main Dish Vegetables* \$10

**Anne-Sophie Pic**, *Le Livre Blanc*, \$180

**Annie Perrier-Robert. Charles Fontaine**, *La Belgique par la bière. La bière par la Belgique* \$30

**Anthony Bourdain**, *Kitchen Confidential; Adventures in the Culinary Underbelly* \$10

**Arto Der Haroutunian**, *North African Cookery* \$30

**Atul Kochhar**, *Benares: Michelin Starred Cooking* \$50

**Auguste Escoffier**, *A Guide to Modern Cookery* \$45

**Auguste Escoffier**, *Escoffier's Cookbook of Deserts, Sweets, and Ices* \$50

**Bart de Pooter**, *Just Cooking* \$40

**Bau, Freixa, Roca, Hofman, Armenteros, Estruch, Duytsche, Balaguer, Janin, Balaguer**, *Sweet Cuisine* \$100

**Begoña De Jorge Rodrigo**, *el desafío de la Cocina Española: Tres Décadas de Evolución* \$70

**Belinda Jeffery**, *The Salad Book* \$20

**Bent Christensen**, *One Day at Geranium Restaurant* \$100

**Beppi Polese, John Newton Beppi**, *A Life in Three Courses* \$40

**Bill Buford**, *Heat: An Amateur's Adventures as Kitchen Slave, Line Cook, Pasta-Maker, and Apprentice to a Dante-Quoting Butcher in Tuscany* \$20

**Borbély Tibor** and var. authors, *The Culinary Chronicle. The Best of Tokyo & Europe (Vol 8)* \$80

**Brian Fagan**, Fish on Friday. Feasting, fasting and the discovery of the New World \$15

**Bruce Cost**, Foods from the Far East; Buying and Cooking the Staple Foods of China. Japan and Southeast Asia \$20

**Carl Hamilton**, Absolut: Biography of a Bottle \$25

**Carol Field**, Italy in Small Bites \$50

**Carol Field**, The Italian Baker \$55

**Charles Massy**, Call of the Reed Warbler \$10

**Charmaine Solomon**, Southeast Asian Cookbook \$30

**Charmaine Solomon**, Best-loved recipes from Charmaine Solomon \$25

**Charmaine Solomon**, Charmaine Solomon's Encyclopedia of Asian Food \$50

**Charmaine Solomon**, Complete Asian Cookbook \$40

**Cheong Liew** with Elizabeth Ho, My Food \$35

**Chris Schlesinger. John Willoughby**, Big Flavours of the Hot Sun \$30

**Christ Kullmann**, Wine and Design (teNeues) \$20

**Christine Manfield**, Dessert Divas \$75

**Christine Manfield**, Paramount Cooking \$50

**Christine Manfield**, Spice, \$60

**Christopher Kostow**, A New Napa Cuisine [A Cookbook] \$100

**Chui Lee Luk**, Green Pickled Peaches: A Collection of Recipes and Memories

**Claire Joyes**, Monet's Table, the cooking journals of Claude Monet \$30

**Clare Ferguson**, Extra Virgin \$25

**Collectif Haute Pâtisserie**: 100 Créations Par Les Meilleurs Chefs Pâtissiers N. Éd \$60

**Colman Andrews**, Reinventing Food, Ferran Adria: The Man Who Changed the Way We Eat \$40

**Corey Lee**, Benu \$180

**Craig Claiborne**, The New York Times Cookbook \$35

**Craig Von Foester. Patrick Tregenza**, Sierra Mar: Post Ranch Inn \$60

**Culinary Institute of America**, Breakfasts & Brunches \$25

**Culinary Institute of America**, Vegetables: Recipes and Techniques \$40

**Cyril Ray. Serena Sutcliffe**, Bollinger: Tradition of a Champagne Family \$15

**Dale Brown**, Foods of the World: American Cooking \$25

**Dan Jurafsky**, The Language of Food: A Linguist Reads The Menu \$20

**Daniel Boulud** and Peter Kaminsky, Chef Daniel Boulud: Cooking in New York City, \$20

**Daniel Doherty**, Duck and Waffle, \$10

**Daniel Okrent**, Last Call: The Rise and Fall of Prohibition \$20

**Daniel Patterson**, Coi; Stories and Recipes \$75

**Daniel Wilson**, Huxtabook: Recipes from Sea, and Earth \$60

**Daniel Yaffe**, Drink More Whiskey / Whisky: Everything You Need To Know About Your New Favourite Drink \$20

**Dannielle Doggett** (ed), Edible: The Illustrated Guide to the World's Food Plants \$50

**Darren Rovell**, First in Thirst: How Gatorade Turned the Science of Sweat Into a Cultural Phenomenon \$30

**David Bell. Gill Valentine**, Consuming Geographies: We Are Where We Eat \$20

**David Bouley. Melissa Clark**, East of Paris; The New Cuisines of Austria and the Danube \$75

**David Chang**, Momofuku \$40

**David Everitt-Matthias**, *Essence*; recipes from *Le Champignon Sauvage* \$60

**David Herbert**, *Even More Perfect Cooking* \$20

**David M. Kaplan**, *The Philosophy of Food* (Volume 39) (*California Studies in Food and Culture*) \$20

**David Rosengarten, Joel Dean, Giogio De Luca. Lori Longbotham**, contributing editor, *The Dean & DeLuca Cookbook* \$45

**David Tanis**, *The Heart of the Artichoke* \$45

**David Thompson**, *Classic Thai Cuisine* \$85

**David Thompson**, *Thai Street Food*, authentic recipes, vibrant traditions \$75

**David Thompson**, *Thai Food: arharn thai* \$75

**David Winner**, *Al Dente: Madness. Beauty and the Food of Rome* \$15

**Dee Nolan**, *A Food Lovers Pilgrimage to Santiago de Compostela* \$260

**Delia Smith**, *Delia Smith's Complete Cookery Course* \$50

**Denis Blais. Andre Plisnier**, *Belgo Cookbook* \$10

**Diana Henry**, *The Gastro Pub Cook Book* \$20

**Diana Kennedy**, *The Tortilla Book*, \$40

**Diane Seed**, *The Top One Hundred Italian Dishes* \$10

**Diane Seed**, *The Top One Hundred Italian Dishes* \$20

**Diane Seed**, *The Top One Hundred Italian Rice Dishes* \$20

**Diego Guerrero**, *Irreducible*; *Diego Guerrero DSTAGe days to smell taste amaze grow and enjoy* \$70

**Dominique Gioia**, *A Welcoming Life: the MFK Fisher scrapbook* \$80

**Don Kladstrup. Petie Kladstrup**, *Champagne: How the World's Most Glamorous Wine Triumphed Over War and Hard Times* \$15

**Donna Hay**, *Seasons* \$20

**Donovan Cooke. Phillipa Sibley-Cooke**, *Marriages: Est Est Est Cookbook* \$160

**Dorinda Hafner**, *A Taste of Africa* \$20

**Ed Randolph**, *Smoked* \$5

**Ed Wood**, *World Sourdoughs from Antiquity: Authentic recipes for modern bakers* \$30

**Edouard de Pomiane**, *Cooking with Pomaine (The Cookery Book Club)* \$30

**Edwin Lavin**, trans and ed, *Traditional Recipes of the Provinces of France selected by Curnonsky* \$120

**Eileen Tighe** (ed), *Woman's Day Encyclopedia of Cookery, Vol 4* \$5

**Elena Kostioukovi**, *Why Italians Love to Talk About Food* \$30

**Eliza Acton**, *The Best of Eliza Acton: recipes from her classic Modern Cookery for Private Families* \$10

**Elizabeth David**, *Summer Cooking* \$90

**Elizabeth David**, *An Omelette and a Glass of Wine* \$50

**Elizabeth David**, *French Provincial Cooking* \$10

**Elizabeth David**, *Harvest of the Cold Months: The Social History of Ice and Ices* \$95

**Elizabeth Luard**, *The Old World Kitchen: The rich tradition of European peasant cooking* \$80

**Elizabeth Riely**, *The Chef's Companion: A Culinary Dictionary* \$22

**Elizabeth Romer**, *The Tuscan Year* \$26

**Elizabeth Schneider**, *Vegetables from Amaranth to Zucchini: The Essential Reference* \$20

**Elsbeth Probyn**, *Carnal Appetites: Food, sex, identities* \$25

**Elvis Abrahamowicz, Ben Milgate**, *Recipes for a Good Time* \$60

**Emiko Davies**, *Acquacotta* \$50

**Emiko Davies**, Cinnamon & Salt \$50

**Emiko Davies**, Florentine \$50

**Emiko Davies**, Gohan \$50

**Emiko Davies**, The Japanese Pantry \$55

**Emma Janzen**, Mezcal: The history, craft and cocktails of the world's ultimate artisanal spirit \$30

**Emma Peacock**, Australian Wineries: A Visual Journey \$50

**Emmanuel Renaut**, The Mountain and the Chef \$75

**Emmanuel Renaut**, Nature's Table; Refined Recipes from an Alpine Chalet \$45

**Eneko Atxa Azurmendi**, En3ko Atxa Azurmendi \$400

**Eric Briffard**, **Chihiro Masui**, **Richard Haughton**, Le Cinq \$100

**Eric Schlosser**, Fast Food Nation: What the All-American Meal is Doing to the World \$12

**Escoffier** (see Auguste Escoffier)

**Eva Crane** (ed), Honey, a comprehensive survey \$220

**Evan D. G. Fraser**, **Andrew Rimas**, Empires of Food: Feast. Famine. and the Rise and Fall of Civilizations \$25

**Ewald Notter**, The Art of the Confectioner; Sugarwork and Pastillage \$100

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**Fergus Henderson**, Introduction Anthony Bourdain, The Whole Beast. Nose to tail eating \$40

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**Fina Puigdevall**, **Manel Puigvert**, Anima; Les Cols Restaurant \$80

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**Frank Camorra**, **Richard Cornish**, MoVida Cocina; Spanish Flavours from Five Kitchens \$50

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**Guy Grossi**, Love Italy, \$60

**Guy Mirabella**, Eat Ate \$30

**Harold McGee**, McGee on Food & Cooking; An Encyclopedia of Kitchen Science. History and Culture \$60

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**Heinz Beck**, Heinz Beck \$40

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**Henry Dimbleby. Kay Plunkett-Hogge. Claire Ptak. John Vincent**, Leon Smoothies, Juices & Cocktails; Naturally Fast Recipes \$10

**Heston Blumenthal**, Further Adventures in Search of Perfection: Reinventing Kitchen Classics \$35

**Heston Blumenthal**, Heston Blumenthal at Home \$50

**Heston Blumenthal**, In Search of Perfection; Reinventing Kitchen Classics \$20

**Homaro Cantu**, Moto; The Cookbook \$20

**Hugh Johnson**, The Story of Wine \$45

**Ian Dore**, Salmon: The Complete Reference for the Commercial Use \$45

**Ian Hemphill**, Spice Travels: A Spice Merchant's Voyage of Discovery \$25

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**Jason Atherton**, Social Suppers \$20

**Jason Goodwin**, The gunpowder gardens: Travels through India and China in search of tea \$20

**Jayne Powell. Fritz Gubler. Dannielle Viera**, Great, Grand and Famous Champagnes: Behind the Bubbles \$40

**Jean Anthelme Brillat-Savarin** (MFK Fisher trans; Wayne Thiebaud illustrations), The Physiology of Taste or Meditations on Transcendental Gastronomy \$40

**Jean-Georges Vongerichten**, Asian Flavours of Jean-Georges \$25

**Jean-Georges Vongerichten; Mark Bittman**, Jean-Georges: Cooking at Home with a Four-Star Chef \$40

**Jean-Marie Lanio. Jeremy Ballester**, All About Croissant \$30

**Jeff Hertzberg. Zoe Francis**, Artisan Bread in Five Minutes a Day: The Discovery That Revolutionizes Home Baking \$40

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**Jérémy Ballester. Jean-Marie Lanio. Olivier Magne. Thomas Marie**, Le grand livre de la viennoiserie. Classique - Tendances - Prestige \$120

**Jill Norman**, Editor in Chief, *The Cook's Book* \$40

**Jillian Adams, K Sheedy**, *A good brew: the history of H.A. Bennett & Sons and tea and coffee in Australia* \$30

**Joan Campbell**, *Bloody Delicious, A Life with Food* \$70

**Joan Roca. Salvadore Bruges**, *Sous-Vide Cuisine/Lo Cucine al Vacio* \$120

**Joan Smith**, *Hungry For You: From Cannibalism To Seduction. A Book Of Food* \$25

**John Beeston**, *Wine Regions of Australia*

**John Campbell**, *Formulas for Flavour: How to Cook Restaurant Dishes at Home* \$40

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**Josean Martínez Alija**, *Muina: Josean Alija* \$80

**Josh Niland**, *The Whole Fish Cookbook* \$50

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**Julia Child. Simone Beck**, *Mastering the Art of French Cooking Vol Two* \$60

**Julien Barnes**, *The Pedant in the Kitchen* \$60

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**Justin North**, *French Lessons* \$20

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**Katrina Meynink**, *Bistronomy: French Food Unbound* \$100

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**Ken James**, *Escoffier: The King of Chefs* \$30

**Kenneth F. Kiple**, *A Movable Feast: Ten Millennia of Food Globalization* \$25

**Kenneth Lo**, *The Encyclopaedia of Regional Chinese Cooking, with recipes from Kenneth Lo's Chinese cookery school and Memories of China restaurant* \$10

**Kristen Kish. Meredith Erickson**, *Kristen Kish Cooking* \$60

**Kylie Kwong**, *Kylie Kwong's Simple Chinese Cooking Class* \$60

**Lauraine Jacobs**, *A Treasury of New Zealand Baking* \$20

**Laurent Tourondel. Michele Scicolone**, *Bistro Laurent Tourondel; New American Bistro Cooking* \$40

**Lesley Downer. Minoru Yoneda**, *Step by Step Japanese Cooking* \$35

**Lesley Harding. Kendrah Morgan**, Sunday's Kitchen: food & living at Heide \$30

**Leslie Forbes**, A Taste of Provence: Classic recipes from the south of France \$35

**Linda Himelstein**, The King Of Vodka: The Story Of Pytor Smirnov & The Upheaval Of An Empire \$15

**Lindsey Bareham**, A Celebration Soup, with Classic Recipes from Around the World \$30

**Lisa Yockelson**, Chocolate Chocolate \$60

**Lorenza De' Medici**, Lorenza's Pasta: 200 Recipes for Family and Friends \$10

**Lorenza de'Medici**. Scotto Sisters. Jacki Passmore, The Best of The Beautiful Cookbooks, Italy, France, Asia \$45

**Lori De Mori**, Savouring Tuscany, Recipes and Reflections on Tuscan Cooking \$30

**Lucio Galletto**, The Art of Pasta (Limited boxed edition with original octopus lithograph by Luke Sciberras) \$1250

**Lucio Galletto. David Dale**, Lucio's Ligurian Kitchen \$40

**Lucio Galletto. Timothy Fisher** (foreword by Leo Schofield, introduction by Robert Hughes), The Art of Food at Lucio's \$120

**Luke Mangan. Lisa Hudson**, BLD; Breakfast Lunch Dinner: Food with Luke Mangan \$20

**M Dalton King**, Perfect Preserves, Easy recipes for delicious jams, jellies \$5

**M F K Fisher**, A Cordiall Water: a garland of odd & old receipts to assuage the ills of man or beast \$250

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**M K F Fisher**, Eds of Time Life Books, Foods of the World: The Cooking of Provincial France \$25

**Madhur Jaffrey**, A Taste of India \$20

**Madhur Jaffrey**, Madhur Jaffrey's Ultimate Curry Bible \$30

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**Maggie Ramsey ed.**, Classic Cooks: 250 recipes from the world's top chefs and food writers \$20

**Marcella Hazan**, Essentials of Classic Italian Cooking \$60

**Marco Pierre White**. Photographs by Bob Carlos Clarke. Food photos Michael Boys, White Heat \$300

**Margaret Visser**, Much Depends on Dinner: The Extraordinary History and Mythology. Allure and Obsessions. Perils and Taboos of an Ordinary Meal \$15

**Mario Batala**, The Babbo Cookbook, Simple Italian Food \$75

**Marion Nestle**, Soda Politics: Taking on Big Soda (and Winning) \$20

**Mark Best**, A Culinary Adventure Marque \$200

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**Marty Roth**, Drunk the Night Before: An Anatomy of Intoxication \$30

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**Massimo Bottura & Friends**, Bread is Gold \$60

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**Matthew Evans**, Milk \$10  
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**Matthew Kenny. Meredith Baird. Scott Winegard**, Plant Food \$10  
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**Michael Jackson**, Michael Jackson's Malt Whisky Companion \$25  
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**Michael Mina. JoAnn Cianciulli, Michael Mina**; The Cookbook \$75  
**Michael Ruhlman**, Salumi \$50  
**Michael Steinberger**, Au Revoir to All That: The Rise and Fall of French Cuisine \$20  
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**Michel Dovaz**, Chateau Latour \$120  
**Michel Richard**. Forward Thomas Keller, Happy in the Kitchen \$20  
**Mitch Tonks**, Fish, The Complete Fish & Seafood Companion \$10  
**Moosewood Collective**, Moosewood Restaurant Cooks at Home \$15  
**Moreno Cedroni**, Sushi & Susci, \$80  
**Mrs N Pescott (compiled by)**, Australian Early Settlers Household Lore from Sovereign Hill, Ballarat \$10  
**Nadine Ingram**, Love Crumbs \$45

**Neil Perry**, The Food I Love \$60  
**Nicholas Faith**, Liquid Gold: The Story of Australian Wine and Its Makers \$20  
**Nicholas Lodge. Janice Murfitt**, The International School of Sugarcraft Book One: Beginners \$40  
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**Olney, Richard & the Editors of Time-Life Books**, The Good Cook Fish & Shellfish \$25  
**Olney, Richard & the Editors of Time-Life Books**, The Good Cook Game \$30  
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**Paul Wilson**, Botanical; Inside the Iconic Brasserie \$135

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**Pedro Subijana**, Akelare, New Basque Cuisine \$30

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**Peter Brears**, et al, A Taste of History: 10,000 Years Of Food In Britain \$20

**Peter Doyle**, Golden Flavours of Summer \$35

**Peter Gilmore**, Organum; The food of Peter Gilmore. Nature, Texture, Intensity, Purity \$100

**Peter Gilmore**, Quay: food inspired by nature \$125

**Peter Macinnis**, Bittersweet: The Story of Sugar \$15

**Peter Oppliger**, Green Tea: The Delicious Everyday Health Drink \$15

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**Philip Dowell. Adrian Bailey**. Introduction by Jane Grigson, The Book of Ingredients \$10

**Philip Hasheider**, The Complete Book of Butchering, Smoking, Curing and Sausage Making. How to harvest your livestock & wild game \$20

**Philip Lymbery**, Farmageddon In Pictures: The True Cost Of Cheap Meat \$15

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**Philippe De Rothschild, Joan Littlewood**, Milady Vine: The Autobiography of Philippe De Rothschild (Century Lives and Letters) \$15

**Pierre Laszlo**, Salt: Grain of Life \$20

**Pierre Poupin & Pierre Forgeot**, The Wines of Burgundy \$20

**Pietro Demaio**, Preserving the Italian Way \$20

**Pietro Francesco Mele**, Moët & Chandon - Impressions Of France \$30

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