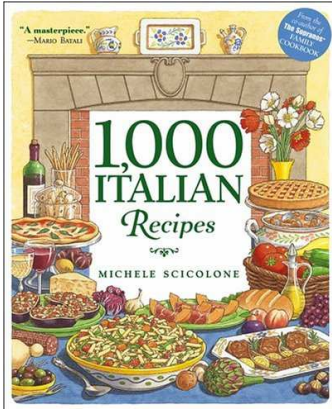


2004 -- PAST PROJECTS



1,000 ITALIAN RECIPES by Michele Scicolone (Wiley & Son; October 2004; Hardcover; \$35.00)

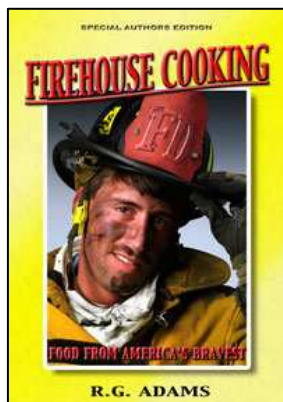
Do you make the best pasta sauce in town, but still look for new ideas for Sunday dinner? Do you long for the flavorful produce, crispy yet chewy bread, and rich, creamy gelato you tasted in Italy? Now you can satisfy any craving with this unrivaled tribute to Italian cuisine, packed with recipes to please every palate and cater to every occasion.

Feeling tired and rushed on a weekday? Make fresh tomato sauce in the time it takes to boil water and cook the pasta. Or throw together tuna salad with white beans and arugula greens for a

hearty, healthy lunch or dinner within minutes.

For special occasions, find a wonderful range of fish dishes for Lent or Christmas Eve, succulent lamb for Easter, and an amazing array of holiday cookies. For a festive gathering of family and friends, cook up Italian specialties like cannelloni, roast pork loin, and sautéed spinach with garlic. Then relax over a good espresso and a luscious mixed berry mascarpone tart. Celebrate the seasons with refreshing salads in the spring, grilled chicken and meats in summer, hearty, warming soups in autumn, and baked pastas in winter . . . the possibilities for fabulous meals are endless.

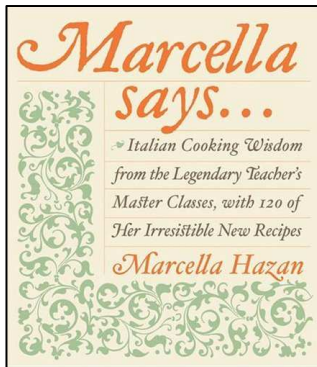
With expert guidance on special techniques in addition to the recipes, you'll learn to make crispy pizza, delicate ravioli, and decadent tiramisù. Advice on buying ingredients and pairing Italian wines with food makes shopping simple. Now you can enjoy all your favorite Italian delights and explore new ones in your own home.



FIREHOUSE COOKING: Food From America's Bravest by Bob Adams (Island Dog Publishing; Fall/Winter 2004; Hardcover; \$24.95)

Begun partly as a tribute to North American firefighters, FIREHOUSE COOKING was also a comprehensive selection of many of the best firehouse recipes across the land. Its popularity was so marked that it has sold nearly 200,000 copies in the course of its six printings. Islandog Publications proudly makes this exciting cookbook available once again, this time as a deluxe hardcover 10-year anniversary edition. Featuring North American firehouse recipes from the Atlantic to the Pacific coasts, it is an invaluable companion to the firehouse cook and homemaker alike. Compiled by Bob Adams this deluxe Special Author's Edition begins a new life, guiding a new generation of

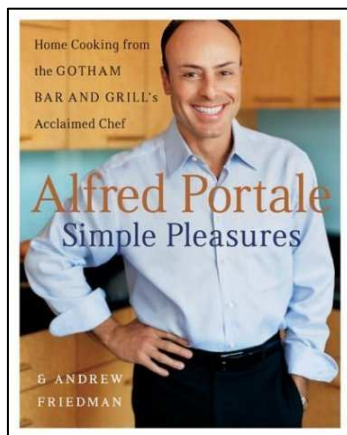
firehouse cooks through the kitchens of North America.



MARCELLA SAYS: Italian Cooking Wisdom from the Legendary Teacher's Master Classes by Marcella Hazan (HarperCollinsPublishers; October 2004; Hardcover; \$29.95)

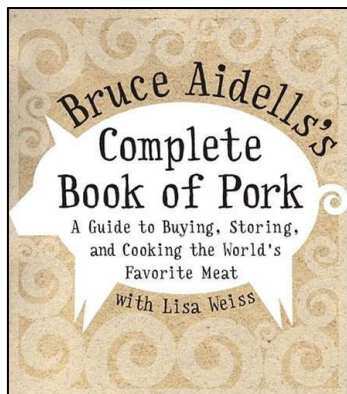
After producing several books considered the definitive volumes on Italian cooking, Marcella Hazan declared to her fans back in 1997, with the publication of *Marcella Cucina*, that it would be her last book. Thankfully, she has acknowledged that now, even at 80, she is still far from finished cooking and teaching. Marcella has written a new collection that she insists this time is her last word on cooking. Part a collection of delectable new recipes hand-picked from the thousands Marcella continues to create in her kitchen and part a

delightful narrative told with the voice of decades of experience, *Marcella Says...* offers the reader the unparalleled experience of cooking with, and sharing the memories of a true culinary artist.



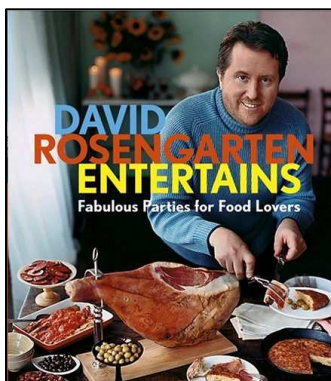
ALFRED PORTALE: Home Cooking from the Gotham Bar and Grill's Acclaimed Chef By Alfred Portale (Morrow Cookbooks; November 2004; Hardcover; \$34.95)

When Alfred Portale's Gotham Bar and Grill opened its doors twenty years ago, it soon earned a reputation as one of New York City's premier restaurants. Ranked among Zagat's top five restaurants for the past eleven years and receiving four consecutive three-star reviews from *The New York Times*, this trend-setting favorite has weathered a notoriously turbulent industry by offering a dining experience that is both sophisticated yet innovative, and always special. Now Alfred Portale lets us savor the recipes he prepares at home for friends and family.



BRUCE AIDELLS'S COMPLETE BOOK OF PORK: A Guide to Buying, Storing, and Cooking the World's Favorite Meat By Bruce Aidells (HarperCollins; November 2004; Hardcover; \$29.95)

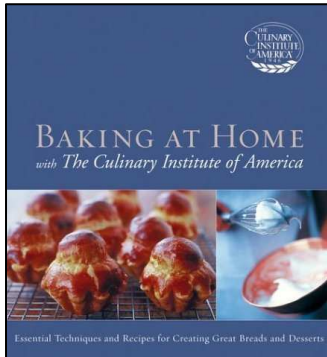
Bacon, sausage, ham, BBQ, chops...Americans love their pork: we spent \$40 billion on pork products alone in 2001 but our love affair is flawed-too much of this tasty meat ends up overcooked and underseasoned. Bruce Aidells, an award-winning chef, food writer, and founder of Aidells Sausage Company, wants to rescue us from dried out chops, leathery roasts and all our pedestrian pork cooking.



DAVID ROSENGARTEN ENTERTAINS: Fabulous Parties for Food Lovers By David Rosengarten (Wiley & Sons; October 2004; Hardcover; \$34.95)

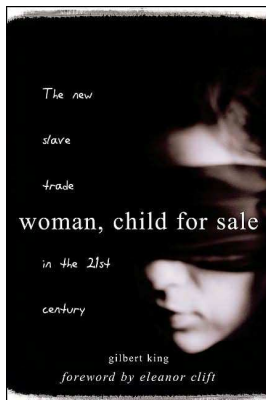
David Rosengarten knows a thing or two about putting on a great show with ease and flair. Acclaimed Food Network celebrity, award-winning cookbook author, and food-and-wine writer, he is also the creator of *The Rosengarten Report*, the coveted insider newsletter revealing the best artisan food and wine in the world available by

mail order. Now he shares the exclusive information Rosengarten Report subscribers receive every month in this treasure trove of complete blueprints for 16 show-stopping dinner parties. In David Rosengarten Entertains, the celebrated Renaissance man of food and drink presents fabulous concepts that will transform even a laid-back hot dog party into an unforgettable fête.



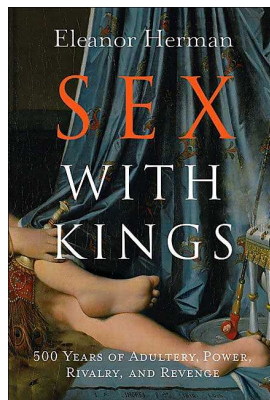
BAKING AT HOME WITH THE CULINARY INSTITUTE OF AMERICA By the Culinary Institute of America (Wiley; October 2004; Hardcover; \$40.00)

The Culinary Institute of America is the place where many of today's leading chefs and pastry chefs have learned the fundamental skills that launched their careers. Now, in this companion to *Cooking at Home with The Culinary Institute of America*, the CIA draws on its extensive expertise and experience to give home bakers an outstanding course in the essentials of baking, along with a wealth of irresistible recipes. It outlines all the basic information on equipment, ingredients, and methods necessary to create top-quality cakes, pastries, breads, frozen desserts, and more. Readers learn the techniques step by step, with detailed instructions and photographs that clearly explain what to do and how to do it.



WOMAN, CHILD FOR SALE: The New Slave Trade in the 21st Century(by Gilbert King Chamberlain Brothers; August 2004; TradePaperback; \$9.95)

For many, the U.S. Civil War marked the end to slavery, but surprisingly the practice of human bondage still exists. Worldwide, the number of slaves range in the millions. Masterfully pervading society, human traffickers deal and barter slaves with little worry of retribution since few laws exist to punish them. Those who deal in the slave trade work in the underbelly of modern society, making their human commodities practically invisible to the rest of world's masses. If these displaced persons are discovered, the "lucky" victims are deported to their home countries, vulnerable again to enslavement or ostracized from the rest of society, oftentimes leading a life of destitution. Other times, slaves are viewed with disdain and little compassion--as if they chose this lifestyle for themselves--no one understanding what they endure; beatings, rapes, malnourishment and horrendous living quarters.



SEX WITH KINGS (by Eleanor Herman William Morrow; June 29, 2004; \$25.95/hardcover)

Ever wonder just what Charles saw in frumpy Camilla when he was married to the beautiful Diana? Or why King Edward VIII ever gave up his throne for the not terribly attractive Mrs. Simpson? Author Eleanor Herman takes readers on a 500-year exploratory journey into the bedrooms and throne rooms of Europe's most powerful monarchs -- and tells why they preferred the women they DIDN'T marry to those they did.