

Recent Cookery Books - December 2020

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Macaense Cuisine : Origins and Evolution / Antonio M. Jorge da Silva
International Institute of Macau, Macau 2016

216p.
Includes Recipe
Index ; Bibliography
9789993745983
\$ 75.00 / HB
1060 gm.

This book describes the origins of the Macaense Cuisine and the story behind many of the dishes. What is Bebinga? Why it is called Capela? What is its history and how has the ingredients have changed and the recipes evolved outside Macau, Hong Kong and Shanghai following the diaspora of the Macaense people after World War II, as some of the basic ingredients were not available locally in North America?

In the 21st century many of the recipes were transported in the notebooks and memories by those who emigrated to the West after they left Macau behind.

Our youngsters, several generations now, born in the West far from the roots of their parents in Asia, can now enjoy Macaense cuisine.

A profusely illustrated and well written book with appetising dishes that pamper the tables of the "Malta".

<https://www.marymartin.com/web?pid=712910>

The Making of Macau's Fusion Cuisine : From Family Table to World Stage /
Annabel Jackson

Hong Kong University Press, Hong Kong 2020
xii, 148p. ; 6" x 9", 48 illustrations, 21 in color.
9789888528349
\$ 29.00 / null
300 gm.

In The Making of Macau's Fusion Cuisine: From Family Table to World Stage, Annabel Jackson argues that Macanese cuisine cannot be seen as a unique product of Portuguese colonialism in southern China. Instead, it needs to be understood in the context of Portugal's culinary footprint in Asia and beyond. She contends that the culinary cultures of other Portuguese colonies in Asia and Africa also influenced the cuisine in Macau. Macanese cuisine plays a role in evoking a sense of Macanese identity within Macau as well as in the Macanese diaspora. As the Macanese have increasingly defined themselves as an ethnically and culturally distinct group, their cuisine has growingly been seen as a critical identifier of cohesion and difference. The book shows how Macanese cuisine is moving from being an everyday production of food in a domestic setting to something more symbolic and ceremonial. It also argues that the practice of recipe sharing, historically controversial among the Macanese, is now viewed as an important process.

Drawing on information gathered through interviews and surveys, the book is a fascinating study of the history and development of Macanese cuisine, one of the oldest fusion cuisines in Asia.

<https://www.marymartin.com/web?pid=712911>

The Cuisine of South Rakhine Villages / Daw Khin Win (et al.)

Oikos Myanmar, Yangon, Myanmar 2017

117p.

9425764230349

\$ 45.00 / null

540 gm.

The Cuisine of South Rakhine Villages is characterized by the use of Natural Ingredients, a preference for fresh produce and by seasonality which also influences patterns of livelihood activities and the course of daily life.

<https://www.marymartin.com/web?pid=716979>

Pass It On: A Gujarati Indian Cookbook / shobha & keryn kalyan

Shobha Kalyan & Keryn Kalyan, New Zealand 2019

290p

Includes Index

9780473475666

\$ 75.00 / HB

1750 gm.

Spice up your bookshelf with Pass It On our self-published Gujarati Indian cookbook! It's bright and bold to reflect our culture, and it's filled with 100+ authentic recipes passed down through generations from Gujarat to New Zealand. Our cookbook tells a story of our family being one of the first Gujaratis to arrive in New Zealand back in the 1920's, and how we've been taught to cook using our senses rather than following a written recipe. These treasured family recipes could have been lost, but now that they're all written in our cookbook, authenticity will be preserved and passed on as generations continue.

If you love flavoursome curries, succulent barbecues, moreish sweets, vegetarian meals, and so much more, this book is for you! We've even got secret recipes to make your own aromatic spice grinds from scratch. The vibrant flavours will pop and dance on your palate and will keep you coming back for more.

We're so excited to pass it on to you to help us preserve and recognise the boldness that Gujarati food has to offer. Happy cooking! - Shobha Kalyan & Keryn Kalyan, mum and daughter

<https://www.marymartin.com/web?pid=677571>

HITOTEMA : The art of Japanese home cooking /

, , Japan 2019

159p ; 29cm

9784074365883

\$ 60.00 / HB

<https://www.marymartin.com/web?pid=702369>

Managing A Food-Safe Kitchen : A Guide to Sanitation for Food Service Professionals, New Edition / The Maya Kitchen Culinary Arts Center

Anvil Publishing, Inc., Mandaluyong City, Philippines 2020

viii, 160p.

Includes Index ; Bibliography

9789712735660

\$ 10.00 / null

350 gm.

Managing a Food-Safe Kitchen is an excellent guide for food service operators and students of hotel and restaurant management courses as it provides instruction on how to maintain hygienic conditions in food establishments to prevent food poisoning. The book also helps food service professionals recognize the different points in the food service process that are prone to hazards, and it provides concrete advice on how these can be prevented or reduced. This book guides readers in developing an effective safety system by applying the principles of Hazard Analysis and Critical Control Points.

<https://www.marymartin.com/web?pid=685471>

K-Drama Cookbook / Lily Min and Reggie Aspiras
Anvil Publishing, Inc., Mandaluyong City, Philippines 2020
176p.
9789712735998
\$ 20.00 / null
320 gm.

K-Drama Cookbook is a must-have for every Filipino foodie who has ever wished to reach inside the screen and grab a bite of the most mouthwatering Korean cuisine.

Korean food expert Chef Lily Min and Filipino Culinary Icon Chef Reggie Aspiras come together to unite two different cultures through the universal language of food. Inside are thirty-six of Chef Lily's authentic recipes highlighting the unique and exciting flavors of Korea. Chef Reggie adds her notes and tips, bringing local color and her own personal touch to the traditional Korean recipes we've come to know and love.

Learn to cook your favorites from bulgogi to jjapaguri in many ways with the help of this cookbook that combines two diverse palates in the most satisfying way.

<https://www.marymartin.com/web?pid=718497>

Kuih – From Apam to Wajik : A Pictorial Guide to Malay Desserts / Hidayah Amin , Jafri Janif

Helang Book, Singapore 2020
304p.
Includes Bibliography
9789811407048
\$ 25.00 / null
650 gm.

'From Apam to Wajik: A Pictorial Guide to Malay Kuih' is a heritage book of about 123 Malay kuih or desserts. This is not a recipe book but an illustrative book with write-ups on the etymology / origins / legends / anecdotes that serves as a tool for revival and seeks to immortalise the knowledge of Malay kuih for future generations.

<https://www.marymartin.com/web?pid=685845>

Island Cuisine : The Cyprus Kitchen Within the Historic Process / Zekai Altan Hcima (Eds)

Koyu Kirmizi, Cyprus 2019
xxvii, 125p.
9789963229437
\$ 32.00 / null
200 gm.

Over the years, Zekai Altan has proven to be a tireless treasure hunter not only of Cypriot gastronomic culture but of all the islands traditions. He is a researcher who, in all of his writings, celebrates our roots and makes the local universal. With this new book, Altan continues a journey that he began years ago, in which he reminds us once again of how and why Cypriot culture needs to be recorded and generously shares the wealth of information that he has collected over decades.

<https://www.marymartin.com/web?pid=701258>

New Product Development of Korean Distilled Spirits, Soju / Tae Wan Kim
Thinkbook, Seoul, South Korea 2017
121p.
9788964897805
\$ 80.00 / null
570 gm.

<https://www.marymartin.com/web?pid=694771>

Korean Mother's Easy Recipes : Illustrated Korean Traditional Cooking / Yoon Okhee , Ill. Chae Jinjoo
Hollym, Seoul , South Korea 2019
200p.
9781565914940
\$ 40.00 / null
550 gm.

<https://www.marymartin.com/web?pid=694770>

Pakodas: The Snack for All Seasons / Sangeeta Khanna
Westland Publications Ltd, Chennai 2019
250p.; ill. 23 cm.
9789388754279
\$ 10.00 / null
450 gm.

In this most definitive 'biography' of the golden-brown fritter star, Pakodas: The Snack for all Seasons, the author chronicles a wide and hitherto unknown variety of batter-fried (and sometimes steamed or poached) delights. The book into divided into three neat and helpful sections: vegetarian (all sort of vegetables, of course, but also flowers, leaves, fruits, roots, seeds, nuts, cereals, dairy), non-vegetarian and a wonderful array of lip-smacking chutneys to further enrich the pakoda experience.

<https://www.marymartin.com/web?pid=679554>

Adventures with Mithai: Indian Sweets Get a Modern Makeover / Rachel Goenka's
HarperCollins Publishers, Uttar Pradesh 2019
135p.; ill. 23 cm.
9789353573607
\$ 22.75 / HB
580 gm.

From chocolate barfi-flavoured cheesecake to cardamom mousse sprinkled with motichoor laddoo, Rachel Goenka s Adventures with Mithai brings you 50 original recipes of Indian classics with a modern twist. Rachel, a Le Cordon Bleu-trained chef, uses international techniques to create luscious delicacies. Now, she shares her techniques, flavours and designs that are almost too pretty to eat, in a cookbook for ambitious home chefs. From desserts and ice-creams to macarons and chocolates, these easy-to-prepare, innovative desserts are perfect for entertaining during the festive and wedding seasons.

<https://www.marymartin.com/web?pid=679514>

Heirloom Recipes of the Cordillera / Judy Carino-Fangloy Sixto Talastas and Edward Alejandro Balawag

Philippine Task Force for Indigenous People's Right (TFIP) & Partners for Indigenous Knowledge Philippines (PIKP), Baguio City, Philippines 2019

170p.
9786219608800
\$ 35.00 / null

400 gm.

Heirloom Recipes of the Cordillera is one of the results of TFIP and Partners for Indigenous Knowledge-Philippines (PIKP) endeavor to keeping the wisdom of Cordillera ancestors alive through food. This is a collection of 100 recipes around the Cordillera which was documented through food workshops and interviews among knowledge holders.

<https://www.marymartin.com/web?pid=712890>

Hiakai : Modern Maori Cuisine / Monique Fiso with Lucy Corry

Godwit (Penguin Random House New Zealand), Auckland, New Zealand 2020

272p.

9780143772606

\$ 80.00 / HB

1300 gm.

Monique Fiso is a modern-day food warrior, taking Maori cuisine to the world. After years overseas in Michelin-star restaurants, Monique returned to Aotearoa to begin Hiakai, an innovative pop-up venture that's now a revered, award-winning restaurant in Wellington.

Monique has also gone on to feature on Netflix's 'The Final Table', alongside 19 other international chefs, with Hiakai being lauded by the Wall Street Journal, New York Times, Los Angeles Times, National Geographic, Forbes and TIME magazine, which named Hiakai in 2019 as one of the '100 Greatest Places' in the world.

This book is just as unforgettable: ranging between history, tradition and tikanga, as well as Monique's personal journey of self-discovery, it tells the story of kai Maori, provides foraging and usage notes, an illustrated ingredient directory, and over 30 breathtaking recipes that give this ancient knowledge new life.

Hiakai offers up food to behold, to savour, to celebrate.

<https://www.marymartin.com/web?pid=718170>

Eating with History: Ancient Trade-Influenced Cuisines of Kerala / Tanya Abraham

Niyogi Books, New Delhi 2020

202 p.; ill., 24 cm.

9789389136265

\$ 14.00 / null

430 gm.

Eating With History: Ancient Trade-Influenced Cuisines of Kerala is an invaluable compendium of a culinary tradition and variety of food recipes that evolved out of Kerala's kitchens. The food trail is extensive and as varied as it can get. The proximity to the sea and the natural beauty and resources of the state—especially the fragrant spices which grew in abundance—attracted inhabitants of foreign soils and inspired them to initiate overseas trade along what was later known as the Spice Route. In a state with fish, other sea food and vegetables dominating people's food habits, the various kinds of meats, foreign cooking techniques and exotic flavours were curried to life from foreign trade influences and became significant foods. There are numerous recipes in each foreign-influenced community in Kerala, well represented in this book, in meticulous detail. These recipes were cherished by the families and handed down generations via cross-cultural interactions within Jews of the Paradesi and Malabari sects, Syrian Christians, Muslims, Anglo-Indians, Latin Catholics and others who mingled with and evolved from the local populace. The book provides a well-researched and rich cultural history of foreign food culture, tracing how the new elements adapted to local food traditions and evolved as a parallel line of foods, creating new textures, flavours and tastes.

<https://www.marymartin.com/web?pid=681345>

Foods for Life: Ayurvedic Recipes / Shanti Gowans

Motilal Banarsidass, New Delhi 2018

255 p.; ill., 22 cm.

9788193595909

\$ 25.00 / null

700 gm.

<https://www.marymartin.com/web?pid=681347>

Malaysia's Culinary Heritage : The Best of Authentic Traditional Recipes / Kalsom Taib and Hamidah Abdul Hamid

Kalsom Taib Publishing, Kuala Lumpur, Malaysia 2020

320p.

9789675859076

\$ 95.00 / HB

1520 gm.

This impressive full-colour tome highlights the 213 dishes (complete with recipes) gazetted by the Department of National Heritage as traditional foods under the National Heritage Act 2005 (Act 645), a move designed to stem the disappearance of dishes which were once firm favourites of our ancestors. In addition to the 213 items, a further 17 were added in by the authors, in the belief that these (additional) dishes also fulfil the criteria set to qualify (Incidentally, the Department of National Heritage is in the midst of preparing documents on Malaysian Culinary Heritage/Malaysian Heritage Food in order to nominate the Representative List of the Intangible Cultural Heritage of Humanities to Unesco).

The 230 dishes and recipes are presented in six chapters, segmented accordingly and illustrated with beautiful pictures, covering dishes that accompany rice for everyday meals, to different ways of preparing rice; noodle specialties from the various states to breakfast favourites; right to delightful cakes, desserts and snacks, concluding with a selection of refreshing drinks.

<https://www.marymartin.com/web?pid=688330>

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