

Recent Cookery Books - November 2022

Southeast Asia Head Office
Blk 231, Bain Street
#03-05, Bras Basah Complex
Singapore 180231
Tel : +65-6883-2284/6883-2204
Fax : +65-6883-2144
info@marymartin.com
www.marymartin.com

South Asia Head Office
8/123, Third Street,
Tatabad, Coimbatore 641012
India
Tel : +91-422-2499030/2495780
Fax : +91-422-2495781
info@marymartin.com
www.marymartin.com

Telezzuz : Savour The Flavour : Inspirational Delicacies from Turkish Cuisine /
Burak Aziz Suruk and Cengiz Cakit
Yapi Kredit Culture, Arts and Publishing Trade and Industry Inc., Istanbul, Turkey
2022
192p.
9789750854101
\$ 100.00 / HB
1200 gm.

With these new delicacies from the kitchens of Burak Aziz Sürük and Cengiz Cakit, you can prepare magnificent dishes for your loved ones or just for yourself. The delicious recipes in Telezzüz: Savour the Flavour, where traditional Turkish cuisine is delicately blended with world cuisines, promise a great gastronomic experience to anyone who is interested in cuisine. Breakfast suggestions, entrées, main courses, side dishes to accompany your main meals, desserts, and healthy drinks are all in this book...

<https://www.marymartin.com/web?pid=833143>

Lasa ng Republika – Dila at Bandila = Republic of Taste : Dila at Bandila : Search
for the National Palate of the Philippines / Ige Ramos (Translator) Romulo P.
Baquiran Jr.

Anvil Publishing, Philippines 2022
120p.
9789712737282
\$ 15.00 / null
100 gm.

Until today, the debate on what is the national food of the Philippines continues. Some declare it is the adobo because this is traditional food. Some say it is sinigang, because the ingredients are easily mixed and matched. Still, others cry it is kinilaw because it is genuine and the purest food that can represent the whole nation.

So, what exactly is Filipino food? Or better yet, how does food become Filipino? In Dila at Bandila, the first book in the Lasa ng Republika series, join Ige Ramos on his quest for the national taste of the Philippines and to find out why, of all the foods the Philippines is known for, there is special group of Filipino food which for him symbolizes the taste that is truly Filipino.

<https://www.marymartin.com/web?pid=833997>

Makisawsaw Recipes X Ideas: Community Gardens Edition / Joyce Santos, Karla
Rey & Carissa Pobre (eds)

Gantala Press, Inc., Philippines 2021
142p.
9786219651325
\$ 25.00 / null
300 gm.

A sequel to the book, *Makisawsaw Recipes x Ideas*, the *Community Gardens Edition* continues the conversation surrounding the food we eat, in the context of solidarity with the urban poor and small farmers. Recognizing the power of food to bridge differences, and inspired by the dream of making agroecological food gardens as common as sari-sari stores, this cookbook features more than seventy plant-based recipes that invite you to eat and act in solidarity - from the garden to the kitchen.

Featuring 70+ recipes and ideas from Gertrudes Olaer of *Food Today, Food Tomorrow*, Payatas gardens, Jordy Navarra of *Toyo Eatery*, Chele Gonzales and Carlos Villaflor of *Gallery by Chele*, Margarita Forés, Asha Peri of *Ecology of Food*, Rap Cristobal of *Purple Yam*, Allan Briones of *Peninsula Manila*, Tey Lopez of *The Vegan Neighbors Philippines*, Astig Vegan, *Me and My Veg Mouth*, and so many more!

<https://www.marymartin.com/web?pid=833995>

HOW TO ORDER BOOKS FROM US :

Institutional/Individual Libraries

Please send us your official purchase order by e-mail/fax/post. We shall despatch the books to you. On receipt of the books in good condition, you can send us your Payment by Cheque/Wire Transfer. Credit Card Payments are accepted through paypal. For Postage & Packing - Actuals are charged. You can check the Postage at www.singpost.com. If you need any further clarification, please do contact us.
