

Recent Cookery Books - August 2019

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Chamil and Washanta : One World Foundation Cookeries / Xiane Kangela
One World Foundation, Sri Lanka 2019

192p.
9783200064010
\$ 90.00 / null
800 gm.

Sri Lankan cuisine at its best! A sensuous Ayurveda cookbook with recipes by Chamil Priyantha and Wasantha De Silva – the fabulous cooks at the one world foundation guesthouse Bogenvillya in Ahungalla.

<https://www.marymartin.com/web?pid=648983>

Baan Phadthai Cookbook / Joe Cummings, Chef Sujira Pongmorn
Avril Production Co., Ltd., Thailand 2019

188p.
Includes Index
9786169162933
\$ 63.50 / HB
900 gm.

No Thai dish is more famous than phadthai. Born on the streets of Bangkok, the sweet-and-savory noodle dish can now be found in countless Thai restaurants around the world. In Thailand, only accomplished vendors dare to focus on phadthai. That's because, although the dish appears to be a simple ensemble of few ingredients tossed together in a wok and quickly stir-fried over a hot flame, in fact making phadthai properly, with the right textures and balance of flavors, is a significant challenge. Baan Phadthai follows this traditional one-dish focus with the aim of producing the finest noodle plate in Thailand, mating perfect technique and adherence to tradition with the finest ingredients available from throughout the kingdom.

<https://www.marymartin.com/web?pid=648807>

Waterfront Heirlooms: Reflections of the Kampong China Peranakan / Rosita Abdullah Lau

My Viscom Editions Sdn. Bhd., Malaysia 2019
288p.
9789834461232
\$ 125.00 / HB
2000 gm.

1.Kampung Cina, Terengganu – Social life and customs
2.Kampung Cina, Terengganu – History and heritage
3.Cookery – Kampung Cina, Terengganu.

<https://www.marymartin.com/web?pid=646086>

Penang Passion : Food and Food tales Penang / Tze & Chefs
Hekty Publishing Sdn. Bhd., Malaysia 2007

234p.
Includes Index
9789834236007
\$ 40.00 / HB
1200 gm.

The variety of food available here is so good because it is the cumulative result of a unique blending of culinary delights drawn from the rich cooking cultures of the diverse peoples who have lived or travelled here, Malays, Chinese, Indians, Europeans, Arabs, etc. It is a fine example of unity in diversity through ingenuity. True to the tradition of those who love Penang food, Tze and the Chefs, like generations of creative chefs before them, are contributing their knowledge and experience to further enrich the fusion of tastes, smells and textures that makes Penang food such a wonderful experience.

<https://www.marymartin.com/web?pid=92577>

Plates: Exploring Stories in Everyday Ingredients, Vol. 1 : Rice / Dee May Tan
Plates Magazine, Malaysia 2019

80p.
Includes Index

\$ 35.00 / null
200 gm.

This maiden issue is dedicated to the humble, and often overlooked, rice grain that remains a staple in Asian diets. Our search brings us along logging trails and uncovers stories of ancient traditions nearing extinction.

Plates magazine travels to different corners of Malaysia to speak to people about their unconventional relationship with rice and the risk that comes with it. Among them: an indigenous Kadazan-Dusun high priestess whose occupation is bound to disappear in the coming generation; an organic farming activist who fearlessly challenges the government-imposed status quo; and social entrepreneurs who have forgone dollars and sense to fully invest themselves emotionally and financially in a group of marginalised rice farmers in rural Borneo.

On the cover, a handcrafted glutinous rice dumpling based on a recipe that has been passed down and altered over generations; inside, a step-by-step pictorial. For home bartenders, find out more about an under-celebrated hyperlocal spirit, a Bornean rice wine, and learn how to make it at home the traditional way.

<https://www.marymartin.com/web?pid=646087>

The Fierce Aunty's No-Nonsense Guide to the Perfect Laksa / Nazlina Hussin
Hekty Publishing Sdn Bhd, Malaysia 2019

112p.
9789671513606

\$ 40.00 / null
300 gm.

'The Fierce Aunty's No-Nonsense Guide to the Perfect Laksa' is an exacting and comprehensive book that takes you through the A to Z of making laksa from many states in Malaysia, and its surrounding countries.

<https://www.marymartin.com/web?pid=614891>

0451 Mornings Are For Mont Hin Gar : Burmese Food Stories / Bryan Koh
Xochipilli, Singapore 2015

603p.
Includes Index
9789810959340

\$ 100.00 / HB
2400 gm.

Both a food-centred travelogue and recipe book, 0451 Mornings are for Mont Hin Gar explores regional Burmese cuisine, taking the reader on a journey through Myanmar's vast and varied culinary landscape. The title pays homage to mont hin gar, a fish soup noodle dish that the locals usually have for breakfast. Filling its pages are richly illustrated food stories gleaned through the author's travels all over the country, from Mandalay teashops to Waymo eateries, from Rakhine markets to Bagan and Mawlamyaing home kitchens. Laden with information on local ingredients and cooking methods, one can expect recipes for staples, such as fermented tea leaf salad and mont hin gar, as well as more unusual dishes such as kyaing tong peanut tofu salad, Chin white corn porridge, and a curry of pork, fermented sesame paste and citron leaves from the arid central plains.

<https://www.marymartin.com/web?pid=617686>

Classic Malabar Recipes / Faiza Moosa

D C Books, Kottayam. 2018

129p.; ill. 27 cm.

9788126436569

\$ 40.00 / HB

750 gm.

Featuring over 70 recipes and illustrated with 100 colour photographs, Classic Malabar Recipes offers the reader a fascinating glimpse into the history and influences that have shaped the cuisine of north Kerala (Malabar). It brings together dishes ranging from the humble country-Style fish curry to lavish banquet fare such as roasted leg of lamb and whole stuffed chicken. Simple or elaborate, all recipes are completely authentic.

<https://www.marymartin.com/web?pid=642971>

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