

## Recent Cookery Books - August 2022

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Philippine Herbs : For Healthy Cooking, Common Cures, and Concoctions -  
Second Edition / Domingo Madulid (et al.)

ArtPostAsia Inc., Philippines 2019

164p.

Includes Index ; Bibliographical Notes

9789710579396

\$ 75.00 / null

800 gm.

Philippine Herbs: For Healthy Cooking, Common Cures and Concoctions brings a fresh focus on 80 indigenous Philippine herbs and plants popularly used for home cooking, medicinal remedies, and for staying healthy. The book hopes to promote a better understanding and appreciation of indigenous Philippine herbs and how these have been used throughout the country as natural ingredients for healthy living.

<https://www.marymartin.com/web?pid=808298>

What To Cook Laaa... / Annette Isaac

MPH Publishing, Malaysia 2022

1v.

9789672923237

\$ 30.00 / null

<https://www.marymartin.com/web?pid=808241>

Double Cream Siliri! : Turkey's Yogurts / Artun Unsal (Ed), Darmin Hadzibegovic  
(Photographs) Cemal Emden (Translator) Feyza Howell

Yapi Kredi Kultur Sanat Yayincilik Ticaret ve Sanayi A. S., Turkey 2021

392p.

Includes Index ; Bibliography

9789750851742

\$ 120.00 / HB

1950 gm.

Silivri fire yogurt, Kanlıca yogurt, Trabzon külek yogurt, Bolu keş, Kilis Yörük yogurt, Tatar pine cone yogurt, Denizli scorched yogurt, Burdur sack yogurt, Beşikdüzü yogurt kesmesi, Sivas peskutan, Kars creamy kurut, Hatay salt yogurt, Gesi dorak yogurt, Muğla kirktokmak...

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Double Cream Silivri! – Turkey's Yogurts charts the journey and evolution of Turkey's national food from antiquity through to modern times: yogurt is made and consumed the length and breadth of the land from Edirne to Batman, Eskişehir and Gaziantep; at times an accompaniment enhancing a dish, at others, a medication curing illnesses, a soup filling stomachs or a cool, refreshing drink. Artun Ünsal and photographer Cemal Emden have travelled across Turkey to observe and photograph how these yogurts are made in many cities, towns and villages. Couple Emden's wonderful photographs with Ünsal's distinctive, cordial account of facts, stories and quoted memories, the result of a vast research into hundreds of sources, and Double Cream Silivri! – Turkey's Yogurts greets us as a book deserving the pride of place in any bibliophile's bookcase, and not only those of yogurt lovers, food enthusiasts or cultural historians.

<https://www.marymartin.com/web?pid=826144>

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Turkish Cuisine With Timeless Recipes / Project Coordinator Ebru Erke  
Ministry of Culture and Tourism, Turkey 2021

432p. ; coll. ill. ; 32cm.

9789751749529

\$ 150.00 / HB

1850 gm.

Turkish Cuisine with Centennial Recipes Turkish cuisine extends from the countryside to the palace, enriches with new touches without losing its original creativity, combines the multicultural structure of the palace and the ethnic structure of the society in the same pot.

<https://www.marymartin.com/web?pid=826143>

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Food Culture of Konya and Meals From Konya / Nevin Halici  
Konya Metropolitan Municipality, Turkey 2022

384p.

9786053894773

\$ 180.00 / HB

1000 gm.

Konya gastronomy culture and cuisine are the most substantial representative and experienced example of Anatolian gastronomy culture. The extensive spheres of influence of Konya starts from Çatalhöyük and bears the traces of ancient clans and tribes found shelter in Anatolia as well as the cultures and civilizations. This culture, having its roots in Çatalhöyük, has been enriched by the Central Asia migrations, refined by the imperial cuisine of Seljuks and institutionalized by the Mevlevi cuisine. The fine examples of Konya Cuisine in Sille are considered and considered as a reflection of the transitions going beyond the distinct cultural historicity and cultures on the food practices. Particularly, three considerations are required to be highlighted in consideration of the Konya cuisine.

<https://www.marymartin.com/web?pid=826145>

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A Sip in Time: India's Finest Teas and Teatime Treats / Pallavi Nigam Sahay  
Hachette Book Publishing India Pvt. Ltd., Gurugram 2022

242p.; ill. 23 cm.

9789391028862

\$ 20.00 / null

710 gm.

In an exclusive blend for experts and enthusiasts alike, well-regarded chef and tea connoisseur Pallavi Nigam Sahay brings together culinary expertise, wide-ranging travel and her passion for the beverage in a sumptuous visual book, lush with photographs.

Infused with personal experience, her exploration of the various kinds of Indian tea, their histories, and the unique qualities that make them coveted around the world, it brings alive the taste and aroma of each tea it encounters – from the traditional Phalap and the robust varieties growing in Assam to the fragrant Darjeeling and the delicately nuanced brews from Arunachal and Munnar.

<https://www.marymartin.com/web?pid=808406>

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Cultural Heritage and Nutritional Values of Food in Kampong Bahru: Food Trail /  
Nur Adilah Shuhada Abd Aziz (et al.)

USIM Press, Malaysia 2021

104p.

Includes Index

9789674409814

\$ 22.50 / null

250 gm.

<https://www.marymartin.com/web?pid=823626>

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