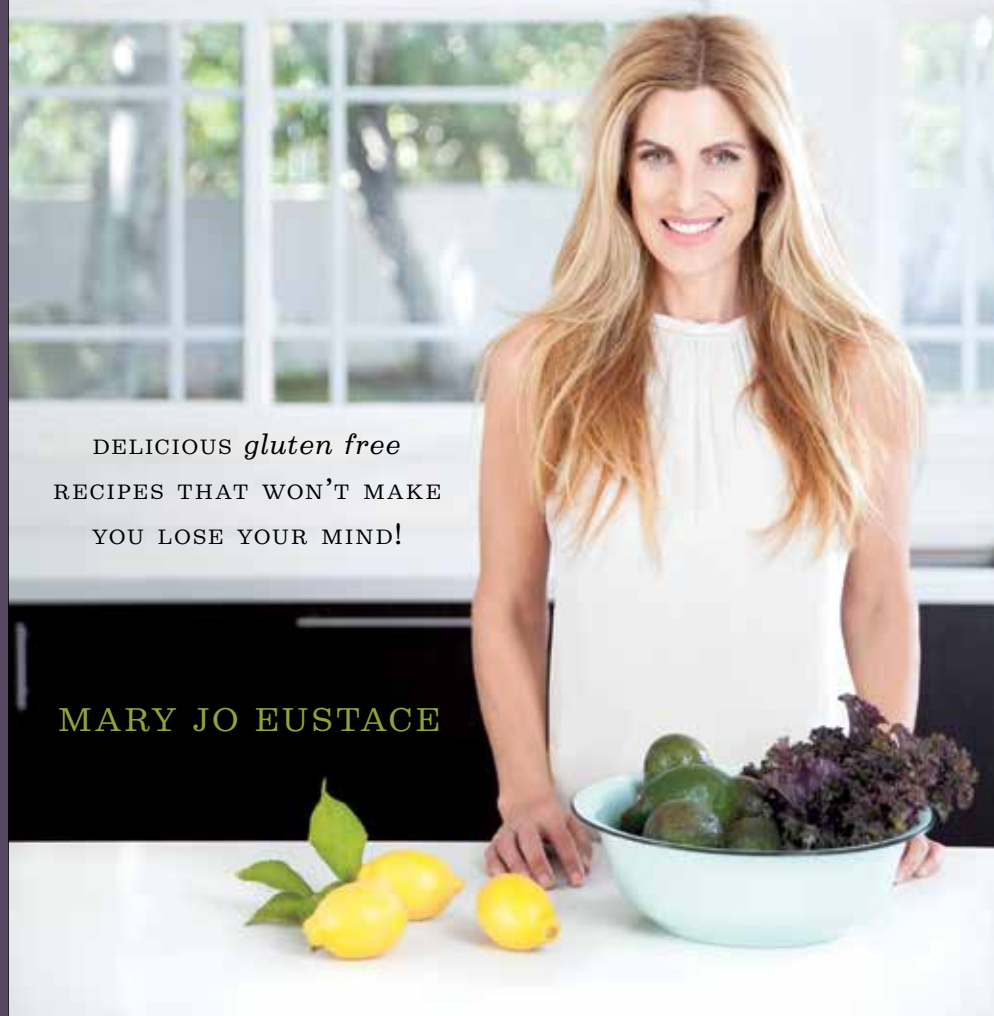


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FALL 2015



# ~ SCARED WHEATLESS ~



DELICIOUS *gluten free*  
RECIPES THAT WON'T MAKE  
YOU LOSE YOUR MIND!

MARY JO EUSTACE

*Fun, honest gluten-free recipes from a cooking celebrity*

ISBN 978-1-77050-244-4  
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Softcover with flaps  
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## SCARED WHEATLESS

DELICIOUS GLUTEN-FREE RECIPES THAT WON'T MAKE YOU LOSE YOUR MIND!

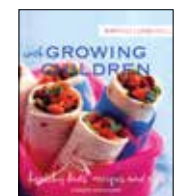
by Mary Jo Eustace

### OF RELATED INTEREST



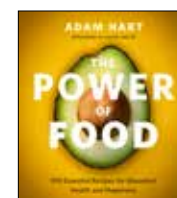
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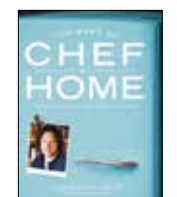
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*Scared Wheatless* is a humorous book of recipes on the serious subject of healthy eating. The author, Mary Jo Eustace, has been in the culinary world for over 20 years. She's been a TV host, a chef, the author of multiple cookbooks and a memoir on her very public divorce with Dean McDermott. She's also a mother of two; a daughter with alopecia who needs a restricted diet and a son who thinks healthy food is the pits. Not one to be brought down by a setback, Mary Jo found out everything she could about gluten-free recipes, autoimmune disease and food allergies to help her daughter, herself, and all her friends who were struggling every day to eat food that actually made them feel good after eating it.

For many of us, the idea of cutting out gluten or living without soy or dairy is the beginning of a nightmare and the end of eating anything that resembles a good-tasting meal. The secret, though, is that gluten-free doesn't have to mean boring or bland. Mary Jo has recipe tested each delectable dish in this new book to make sure it's not only healthy but tastes great!

In *Scared Wheatless*, Mary Jo talks candidly about her family's health, tricking her son into eating healthy recipes, and provides comprehensive details on how to finally make your food pantry work for you. Tips, twists and experiments offer plenty of substitutions for different tastes and different dietary restrictions. Take control of your diet with recipes like:

- Mushroom Argula Frittata
- The Best Fake Risotto You Will Ever Taste
- Annie's Organic Apricot and Quinoa Salad
- Brown Rice Pie Crust
- Polenta Bruschetta

**EXCERPT** I know there are millions of you out there who have to do this "Gluten Free," healthier eating thing. It can be intimidating and totally suck and if one more person even says "gluten free" you might "gluten free" drop kick their ass to the curb but I want this experience to be different. Google anything from "gluten free" to "autoimmune" to "chronic fatigue," to "psoriasis"—there is a revolution of doctors, health professionals, nutritionist embracing and promoting the necessity of healthy, conscientious eating for the well being of ourselves and, most importantly, our children.

### FEATURES / WHY BUY

- Mary Jo Eustace was the former host of Canada AM and has many media contacts to help publicize this book
- Unlike other gluten-free books this one pokes fun at the hardships of life and uses humour to sell health
- Every year autoimmune diseases effect millions of North Americans
- There continues to be a demand for gluten-free cookbooks as one in every 133 people in the U.S. have celiac disease, and over 110,00 Canadians

Born and raised in Toronto, **Mary Jo Eustace** is an author, actress, TV host, producer, singer, chef, and mother to Jack and Lola. A two-time Gemini award nominee for best hosting, Mary Jo is a culinary graduate who has cooked her way through over 700 episodes of hit TV shows, most notably the Canadian classic *What's for Dinner*, which has been on the air for over 13 years, and W Network's *He Said, She Said* with Ken and Mary Jo. Mary Jo has also hosted shows in the US and for other major networks in Canada. Aside from her TV and writing duties, Mary Jo hosted a hit morning radio show in Canada for two years and was a co host of *Canada AM*. She is the author of numerous best selling books, most notably her cookbook *By My Side*, the anthology *The Other Woman* and her best-selling book *Divorce Sucks*. She has been featured on *Larry King*, *Bonnie Hunt*, *Entertainment Tonight*, *Access Hollywood*, and *The Today Show*. She was also a regular contributor on *The Joy Behar Show*. Mary Jo lives in Los Angeles with her children.

### MARKETING

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## HOMEGROWN

CELEBRATING THE CANADIAN FOODS WE GROW, RAISE AND PRODUCE

by the Ontario Home Economics Association, Edited by Mairlyn Smith

### BY THE SAME AUTHOR



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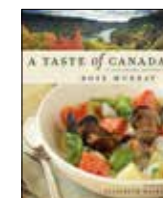
HEALTHY STARTS HERE!  
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#### A TASTE OF CANADA

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*Homegrown* is a celebration of the food Canadians grow, produce, manufacture and consume. With over 175 recipes sourced from the members of the Ontario Home Economics Association and ingredients that celebrate the best of Canada from the Pacific coast to the Maritimes (and all the wheat fields, dairy farms and maple syrup sugar shacks in between), *Homegrown* proves that Canada's food is as diverse and inspiring as its landscape.

Build your Canadian ingredients bona fides with recipes like:

- Pumpkin Oatmeal Muffins
- Pork Tenderloin with Wild Rice Stuffing
- Bruschetta Grilled Pickerel
- Spicy Red Lentil Soup
- Roasted Sweet Potatoes and Cranberries

**EXCERPT** I buy Canadian cheeses and local artisan crackers, I drink VQA wines and Canadian beers both craft and commercial, I always pick domestic apples over imports and I even prefer the Canadian alternative to rice—hulless oats! Don't get me wrong, I'm never giving up citrus, tropical fruit or (Heaven forbid) chocolate, even though it means stepping outside our home and native land, but I choose local ingredients whenever possible because I am proud of what we grow in Canada.

This is a cookbook that demonstrates how we really can create recipes for any occasion strictly using Canadian foods and products. I didn't say no to condiments and ingredients like soy sauce or capers, because without those little extras this cookbook would have ended up as a pioneer cookbook full of bannock and beef jerky. But this book is a testament to the fantastic meals that can be created when Canada is featured firmly on the plate, and a chance to support and celebrate the people who produce our foods.

### FEATURES / WHY BUY

- Mairlyn Smith is a familiar Canadian media personality, highly regarded as a writer, humourist and Professional Home Economist
- Nutritional information included with every recipe that makes this book not only a celebration of delicious, homegrown food, but food that's healthy for you as well
- Sections divided by ingredients that showcase Canada's rich agricultural traditions, as well as its wide-ranging and highly celebrated exports

**Mairlyn Smith** is the only professional home economist that is also a Second City alumnus! She is a regular nutrition expert on *Cityline*, a Canadian national daytime lifestyle program, and makes frequent appearances on morning shows across the country. Mairlyn's policy is if it doesn't taste good, it doesn't matter how healthy it is. She strives to make food that is not only good for you but good for your taste buds!



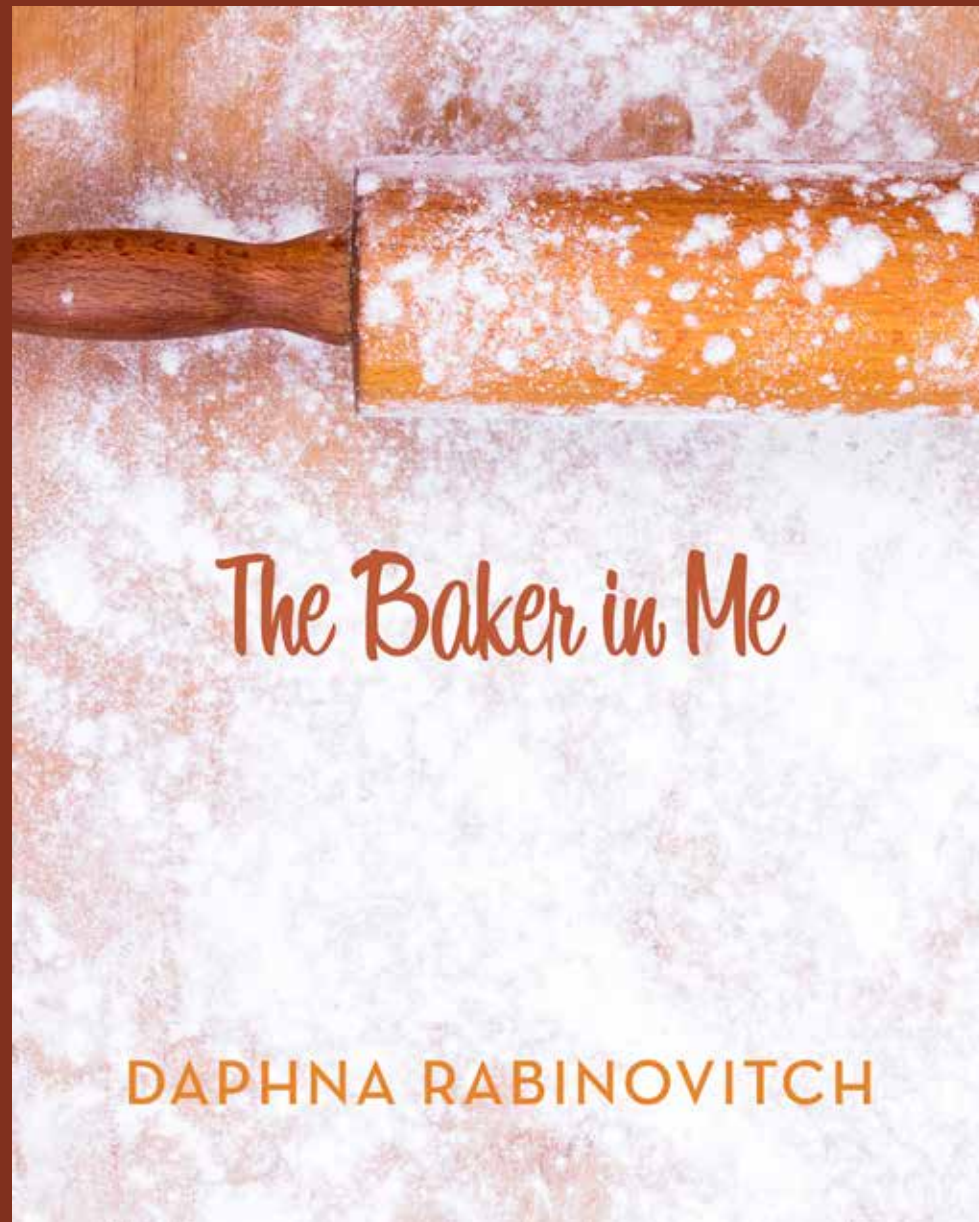
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*Beloved home baking recipes from an expert pastry chef*

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## THE BAKER IN ME

by Daphna Rabinovitch

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*"Right off the bat, I have to start by saying that although I completed my stage at a hotel restaurant and then moved on to be a pastry chef and then an executive pastry chef, I am, at heart, a home baker."*  
—Daphna Rabinovitch

Daphna Rabinovitch has been an enthusiastic baker from her childhood right through to a distinguished career as a pastry chef. In *The Baker in Me* she brings years of experience and a keen eye for details to a comprehensive guide that lets home bakers take charge of their kitchens. Science-based and technically sound, Daphna provides a nonetheless warm and approachable guide to baking.

With chapters for cookies, bars, cakes, chocolate, muffins and quick breads, and pastries, as well as smart guides for techniques, ingredients and equipment, *The Baker in Me* will be a trusted, lasting resource in kitchens everywhere.

Transform your home baking with recipes like:

- Five-Spice Butter Cookies
- Just for the Fun of It Blondies
- Rhubarb Coffee Cake with White Chocolate
- Seed Bread

**EXCERPT** One of the things that makes baking so extraordinary and so magical is the fact that from just a few simple ingredients—butter, sugar, flour, eggs, a few flavourings—gorgeous, flaky, airy, melt in your mouth, chewy, tart, gooey and crispy desserts and creations are made. Whether they succeed or falter will depend on the quality of the ingredients you bring to your baking counter. The ingredients should be of the best quality that you can afford. Why make an insipid cookie with margarine and flavoured chips when you can make a truly memorable one with fresh unsalted butter and real chocolate. Why spend the time on a lemon meringue pie if you're only going to use bottled lemon juice? Freshly squeezed lemon juice—boisterous and puckery—spells the difference between lifeless and stellar.

### FEATURES / WHY BUY

- A very accomplished pastry chef's take on good home baking, including familiar favourites like chocolate chip cookies
- Author has a distinguished baking career that has given her many contacts in the media
- Baking tips and technical know-how that is not always well understood outside of professional baking

**Daphna Rabinovitch** has worked as a pastry chef, a personal chef, the director of the *Canadian Living* Test Kitchen, and the senior pastry chef at the prestigious David Wood Food Shop. She is the co-author of two cookbooks, and a graduate of Tante Marie's cooking School and a baking apprenticeship in Tuscany. She lives in Toronto.

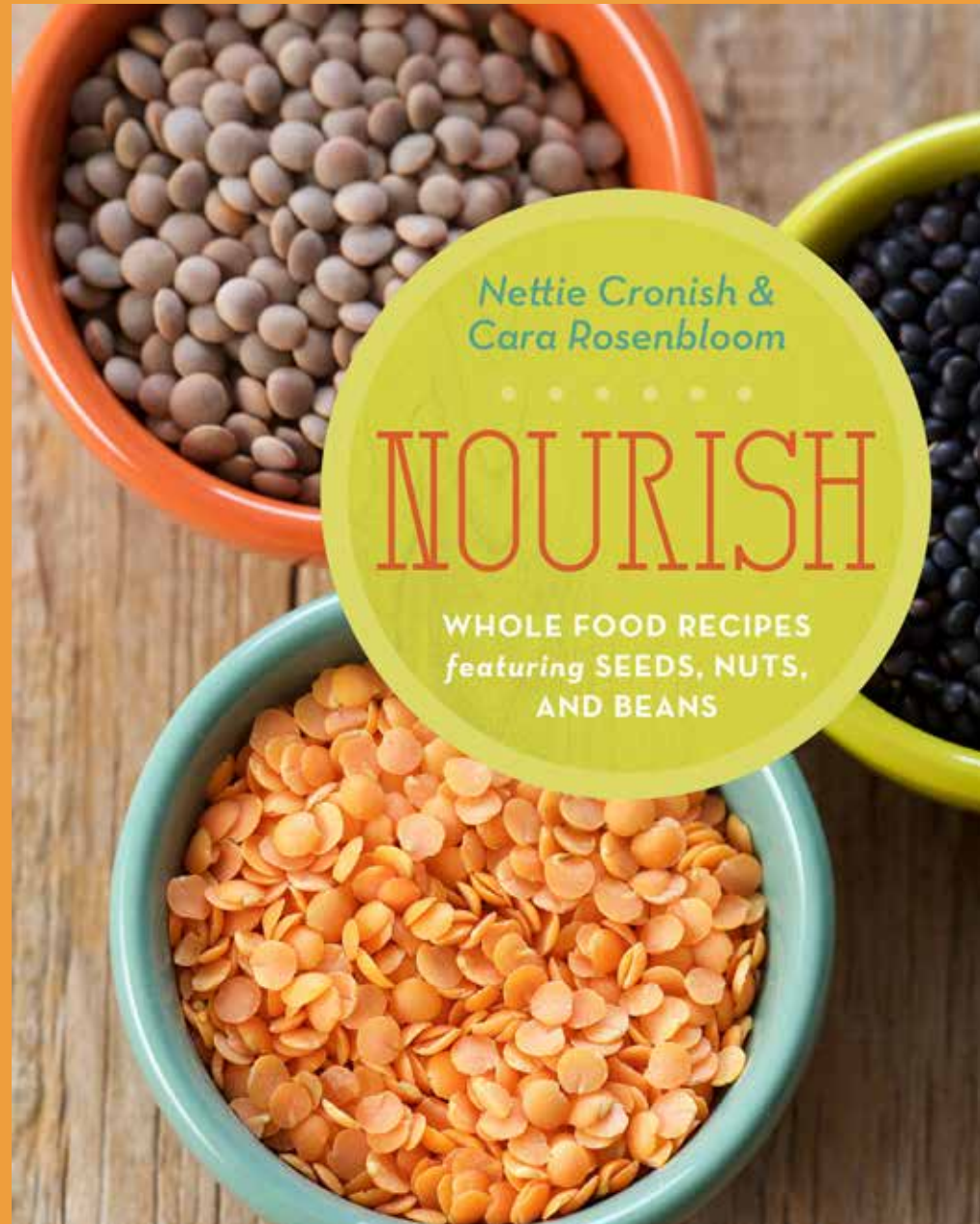
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*Add nutritional power to your diet with nature's small wonders.*

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## NOURISH

WHOLE FOOD RECIPES FEATURING SEEDS, NUTS, AND BEANS

by Nettie Cronish and Cara Rosenbloom

### BY THE SAME AUTHOR



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#### KITCHEN HERBAL

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Eating healthily and well isn't about a pinch of calcium here and dose of Vitamin C there, it's about eating a variety of foods that are rich in nutrients, and no type of food has more readily accessible nourishment than whole, unprocessed foods that are close to nature.

Nutritious, inexpensive, tasty and underutilized, legumes like beans, lentils, nuts and seeds are more flexible than their reputation suggests. Vegetarians have been in on the secret for a long time, but everyone should benefit from the nutritional impact of these small wonders. Legumes can be incorporated seamlessly into familiar foods like granola and chili, morning oatmeal, and the crust on tuna or lamb chops.

You do not need to follow a different eating plan for weight control, heart health, hypertension, high cholesterol, diabetes or many other health concerns. The very same eating plan—more whole foods, less processed foods, and more home cooking—is recommended for anyone who wants to be healthy. This book provides dozens of delicious, approachable recipes made with wholesome beans, nuts, seeds and lentils.

Level up your legume consumption with recipes like:

- Apricot Ginger Granola
- Beets with Spicy Goat Cheese and Pumpkin Seed Pralines
- Tortilla and Tomatillo Soup with Lime-Chia Yogurt
- Maple-Glazed Lamb Chops with Brussels Sprout-Apple Slaw

**EXCERPT** While food nourishes, it's not about counting grams of fibre. It's about the experience of flavour. It's about dining with friends and family. It's about cooking and transforming ingredients into meals. It's about enjoyment.

If I wrote this book as a newly-trained dietitian, the words "folate" and "potassium" and "magnesium" may have filled this nutritional overview, because I was educated about nutrients. And while those nutrients are crucial for health, it's unlikely that you eat pizza for the calcium or enjoy bananas for the potassium. We eat what tastes good.

So, instead of nutritional minutia, let's look at the big picture. Let's embrace food for its potential to nourish us while we enjoy it. In the next few pages—and in 100 recipes—I'm going to tell you what I cook, what I eat, and why I love it.

### FEATURES / WHY BUY

- An approachable way for home cooks to include healthier ingredients in familiar recipes
- Both authors are well known to media across the country, including *Canadian Living*, *alive* magazine, the *Globe and Mail* and others.

**Nettie Cronish** is a vegetarian chef, culinary instructor and cookbook author. For the past 25 years, she has been teaching at supermarkets, community colleges and gourmet and health food stores. She works with dietitians and develops and tests recipes for the business sector. She is the chair of the Women's Culinary Network and a board member of Fair Trade Canada. She lives in Toronto with her husband and three children.

**Cara Rosenbloom** is a passionate foodie and a Registered Dietician. She was the dietician at *Canadian Living* for six years and makes regular appearances on *Breakfast Television*, *CTV News*, and *The Morning Show*. She holds a literature degree from the University of Western Ontario and a Bachelor of Applied Science in Food and Nutrition from Ryerson University. She lives in Toronto.

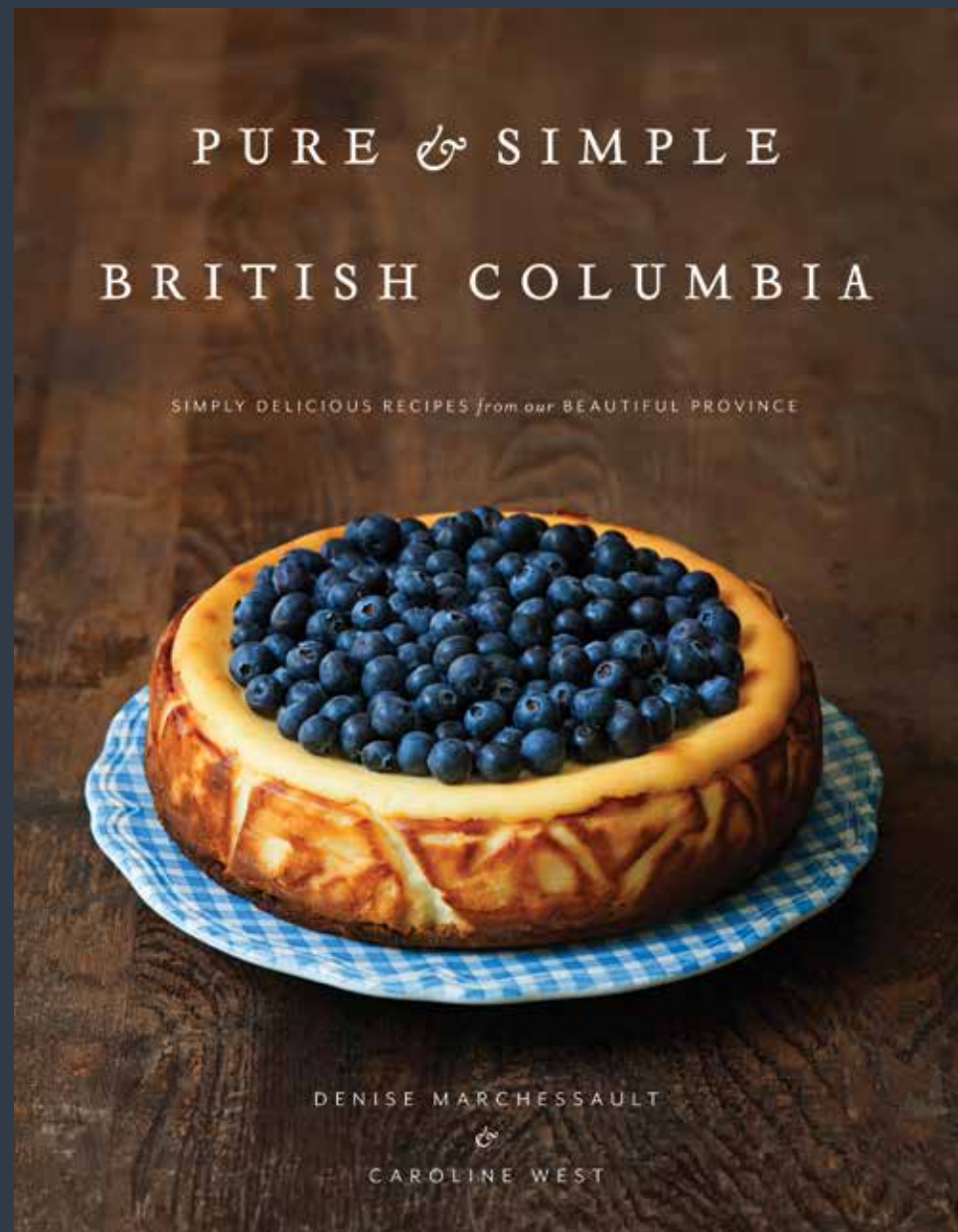
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*A rapturous tour of the best the province has to offer by a local chef and photographer*

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## PURE & SIMPLE BRITISH COLUMBIA

SIMPLY DELICIOUS RECIPES FROM OUR BEAUTIFUL PROVINCE

by Denise Marchessault and Caroline West

### OF RELATED INTEREST

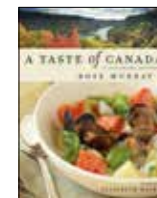


#### FLAVOURS OF PRINCE EDWARD ISLAND

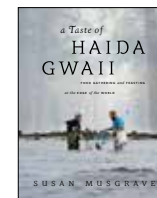
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More rustic than styled, chef Denise and photographer Caroline set out to explore British Columbia's food season-by-season. A truly collaborative work, Caroline's photos let you step into Denise's kitchen as she prepares some of her favourite dishes. *Pure & Simple British Columbia* is a testament to the joys of good quality ingredients prepared simply and well.

This book is a celebration of local ingredients through one chef's palate. For Denise, cooking with something fresh and local truly is a joy, one that she wants to share with her readers. The best ingredients found in BC, from hazelnuts to local meats, and, of course, a great selection of summer fruits, all make appearances in this beautiful book.

*Pure & Simple British Columbia* was recipe tested in an ordinary home kitchen and made with all the enthusiasm of passionate cooks and eaters that are truly in love with the taste of home.

Eat like a local expert with the following recipes and more:

- Ravioli with Pea Shoot Pesto
- Coffee Ice Cream
- Sweet Baby Peppers with Ginger & Pork
- Peach Tarts with Honey Rum Mascarpone
- Clam Chowder with Smoky Chorizo

**EXCERPT** This book is a celebration of British Columbia through a cook's palate and a photographer's lens. It's a personal collection of recipes using local ingredients, rather than a compendium of wild, foraged or indigenous foods. Those topics have already been skillfully covered by chefs and authors I admire, whose books line my shelves.

The seasonal recipes in this book are completely biased; I can only cook wholeheartedly those foods I truly enjoy. Ultimately, we strove for a book as practical as it is beautiful, and to that end, we've leaned towards foods that are easily accessible.

### FEATURES / WHY BUY

- This book offers a uniquely warm and personal take on eating locally
- The chef and photographer worked closely on the project to create a truly collaborative work of recipes and images
- Both the author and photographer are experts in their fields with years of experience behind them

**Denise Marchessault** is a classically trained chef with a particular love of French food. A firm believer in cooking from scratch, Denise's soups and sauces are created with fresh, quality ingredients. She received a Grande Diplome from Le Cordon Bleu in Ottawa where she studied both pastry and cuisine. She lives in the Lower Mainland.

**Caroline West** is an art director, photographer, vintage home wares collector and a regular contributor to *Vogue Living Australia*. She splits her time between Australia and Canada.

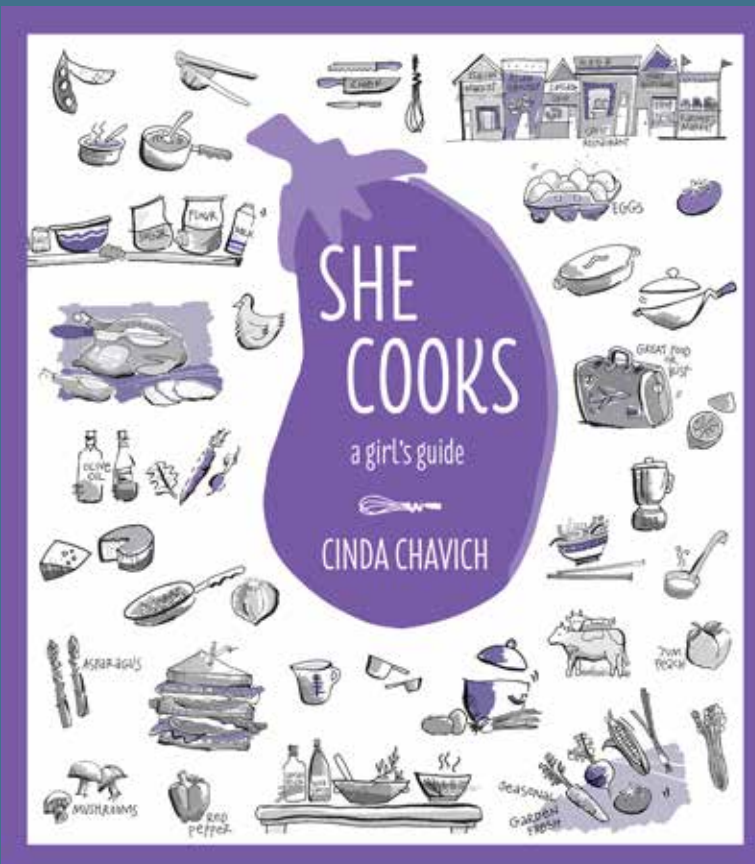
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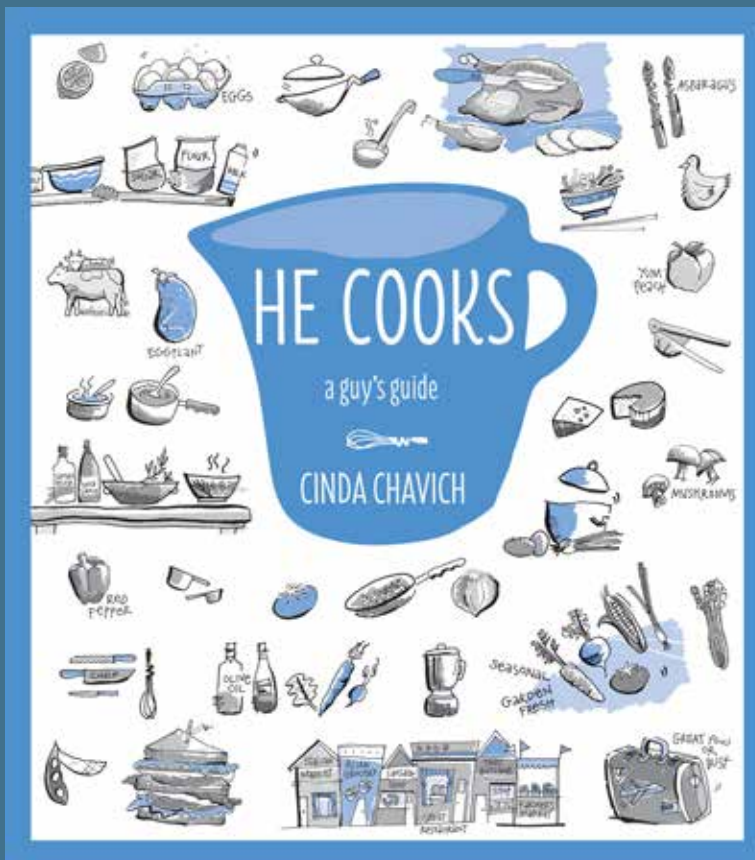
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## SHE COOKS A GIRL'S GUIDE

by Cinda Chavich

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Jan Scott  
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**EVERYONE CAN  
COOK EVERYTHING**  
by Eric Akis  
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\$35.00

*She Cooks* is a survival manual to get you through life's cooking dilemmas with style. Filled with recipes, menus and tips, *She Cooks* makes you look good when cooking is simply not optional. A completely redesigned edition of Cinda Chavich's *The Girl Can't Cook*, this book retains Chavich's funny and direct voice and her savvy approach to culinary creation.

Whatever life throws at you—a Tuesday at home, a weekend dinner date, or a social event that demands you bring something fabulous—Chavich has your back. After all, she was there herself. From a girl seriously lacking in cooking skills, she taught herself to cook and followed her taste buds to an award-winning food-writing career. *She Cooks* is her way of passing it on the gospel of simple, satisfying cooking—one girl at a time.

Cook like a pro with recipes like:

- Roasted Heirloom Tomatoes
- Pumpkin Custard
- Japanese Chicken Curry on Rice
- Almost Instant Spinach and Ricotta Lasagna
- Persian Braised Lamb with Pomegranate

## HE COOKS A GUY'S GUIDE

by Cinda Chavich



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**THE ALL-NEW  
VEGETARIAN  
PASSPORT**  
by Linda Wooden  
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This user-friendly kitchen guide will help any guy think outside the take-out box. Whether it's easy everyday fare, a dish to impress a date, or tips on how to cook up the catch from the last fishing trip, *He Cooks* aims to solve the culinary dilemmas of the modern-day man.

A completely redesigned version of Cinda Chavich's *The Guy Can't Cook*, this book contains the indispensable knowledge and rock solid recipes that anyone needs to be a whiz in the kitchen, specially geared towards men today. With its strong emphasis on fundamentals, this book will have you making the most of sandwiches and soups and creating impressive spreads from scratch.

Eat well with recipes like:

- Fish Tacos in a Blue Corn Crust with Fresh Tomato Salsa
- A Party Paella
- Vodka Prawns on Angel Hair Pasta
- Braised Lamb Shanks in Dark Beer
- Honey and Walnut Baklava

### FEATURES / WHY BUY

- This is an updated edition of a bestselling series
- Cinda Chavich writes in a funny, relatable voice that is appealing to cooks learning their way around their kitchens
- The book is divided into three practical sections for everyday cooking, regular social events, and special occasions

**Cinda Chavich** is an award-winning food reporter and bestselling cookbook author. Her writing has appeared in newspapers across Canada, and her freelance work appears regularly in the *Globe and Mail*, *Chatelaine*, CBC radio, and *Wine Access* magazine, among others. She lives in Victoria.

### MARKETING

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### FEATURES / WHY BUY

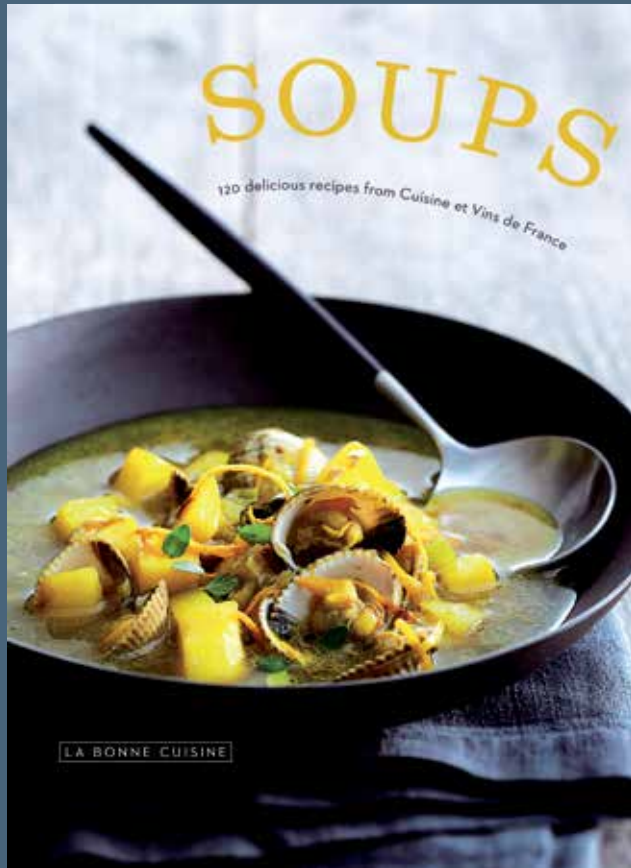
- This is an updated edition of a bestselling series
- Cinda Chavich writes in a funny, relatable voice that is appealing to those learning to cook
- The book is divided into three practical sections for everyday cooking, regular social events, and special occasions

**Cinda Chavich** is an award-winning food reporter and bestselling cookbook author. Her writing has appeared in newspapers across Canada, and her freelance work appears regularly in the *Globe and Mail*, *Chatelaine*, CBC radio, and *Wine Access* magazine, among others. She lives in Victoria.

### MARKETING

**Publicity**  
Canada and US print and radio  
media campaign, cooking  
demos, bookstore events

**Web Marketing**  
Website  
tastereport.com  
Social networking  
facebook, twitter, pinterest,  
blogger media campaign



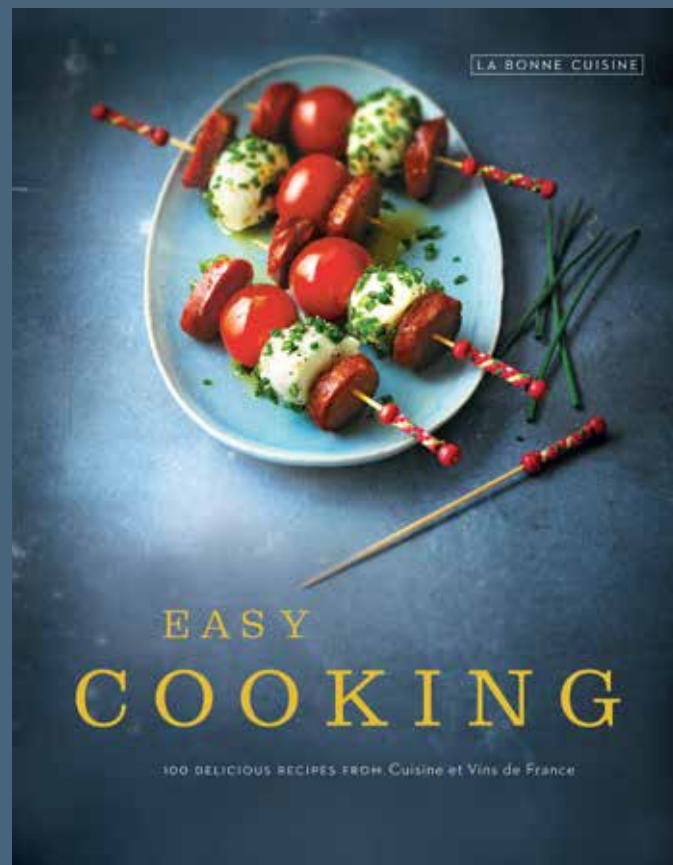
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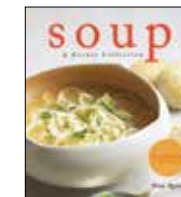
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- This is an English language edition of a popular French series
- This book is very comprehensive for its price

The undisputed leader of international culinary publications, **Cuisine et Vins de France** has plenty to offer hungry gourmards, expert and amateur, the world over. It marries quick, everyday recipes with creative and sophisticated techniques for exceptional meals. Cuisine et Vins de France is part of Groupe Marie Claire, the international authority on health, beauty and fashion.

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Social networking  
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You don't need to be a master chef to make delicious dishes. This book is a collection of 100 recipes that keep the taste without the work. The secret ingredients are easy to find, combine beautifully, and use simple techniques, but the results have flair. Inside there are recipes for soups, salads, risottos, seafood, roasts, poultry, vegetarian dishes, and desserts. This is one book that can take you through everyday meals and special weekend get-togethers.

### FEATURES / WHY BUY

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The undisputed leader of international culinary publications, **Cuisine et Vins de France** has plenty to offer hungry gourmards, expert and amateur, the world over. It marries quick, everyday recipes with creative and sophisticated techniques for exceptional meals. Cuisine et Vins de France is part of Groupe Marie Claire, the international authority on health, beauty and fashion.

### MARKETING

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**Web Marketing**  
Social networking  
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# A SHORT HISTORY OF WINE

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## A SHORT HISTORY OF WINE

by Rod Phillips

### BY THE SAME AUTHOR



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by David Ort  
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Wine has a history far larger than that of any mere beverage. Present at the earliest recorded points of human history, it has been heralded as the height of sophistication and the depths of debauchery, a precious part of religious ritual and a free-flowing social lubricant.

This new edition explores the tourism and terroir driven global industry of today and reaches as far back as Ancient Greece and Rome. On the way it stops at significant points of wine history including the birth of Champagne, Venice in the 17th century, trade in the Middle Ages, and more. Celebratory and thorough, *A Short History of Wine* never lets the scale of history—wars, fraud, blight, colonization, Prohibition—get in the way of a good story or notable bottle.

**EXCERPT** Clearly, the journey that wine made from the vine to the glass (or the *kylix* or the mug or whatever was used to drink from) has always been one in which humans and the environment have collaborated, and part of the history of wine is the story of that relationship. Yet if winemakers like to think of their wine as representing the harmony of their skills with the best fruits of nature, they are expressing the optimism that is probably necessary for their trade, for vine-growers and wine-makers have battled nature—in the form of freezing winters, torrid summers, frosts, hail, volcanoes, floods, droughts, pests, and diseases—as much as they have fought the economic and other obstacles that humans put in their way.

### FEATURES / WHY BUY

- Rod Phillips is a respected voice in wine writing, with four books under his belt and frequent contributions to magazines such as *The World of Fine Wine* and *NUVO*
- Wine is ubiquitous in human history. This book blends social commentary and primary sources with larger historical trends for a read that entertains as well as informs

**Rod Phillips** is the wine columnist for the *Ottawa Citizen*, author of four books about wine, including *Ontario Wine Country* and seven editions of *The 500 Best-Value Wines of the LCBO*, and a contributor to magazines such as *The World of Fine Wine*, *Vines*, *NUVO*, *Wine Access* and *Wine Spectator*. Rod is known for his in-depth knowledge and understanding of wine. He is a frequent judge at wine competitions throughout Canada and Europe and a professor of history at Carleton University.

### MARKETING

**Publicity**  
Canada and US print and radio  
media campaign

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www.rodphillipsonwine.com  
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*Get the very best wine for your money with advice from the expert*

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## THE 500 BEST-VALUE WINES IN THE LCBO 2016

THE DEFINITIVE GUIDE TO THE BEST WINE DEALS IN THE LIQUOR CONTROL BOARD OF ONTARIO

by Rod Phillips

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\$19.95



**UNCORKED!**  
by Shelley Boettcher and  
Darren Oleksyn  
978-1-77050-203-1  
\$19.95

This is the eighth edition of the hugely popular Liquor Control Board of Ontario wine guide. Updated yearly, this new edition rates the vintages that will appear on Ontarian shelves in 2016, rating each wine on a five-star, value-for-money scale.

Out of an approximately 1,500 wines tasted from the LCBO General Purchase and Vintage Essentials lists, Rod Phillips has chosen this year's 500 most notable, with 100 new additions, as well as updated comments and ratings for previous entries. *The 500 Best-Value Wines* provides concise, no-nonsense descriptions of its catalog, with additional information on sweetness factor, grape variety, vintage year, and recommended food pairings. There is even space to add your own notes after you've tried Rod's suggestion.

No wine consumer in the LCBO will want to head to the store without this definitive guide. And the appeal goes well beyond the LCBO—chances are you will find many of these wines in liquor stores and wine shops throughout Canada. So take advantage of good- to great wines that are available at reasonable prices, and try something new if you tend to buy the same wine time after time. With updated information and carefully researched reviews, this book is the most comprehensive LCBO wine guide there is.

Bottoms up!

### FEATURES / WHY BUY

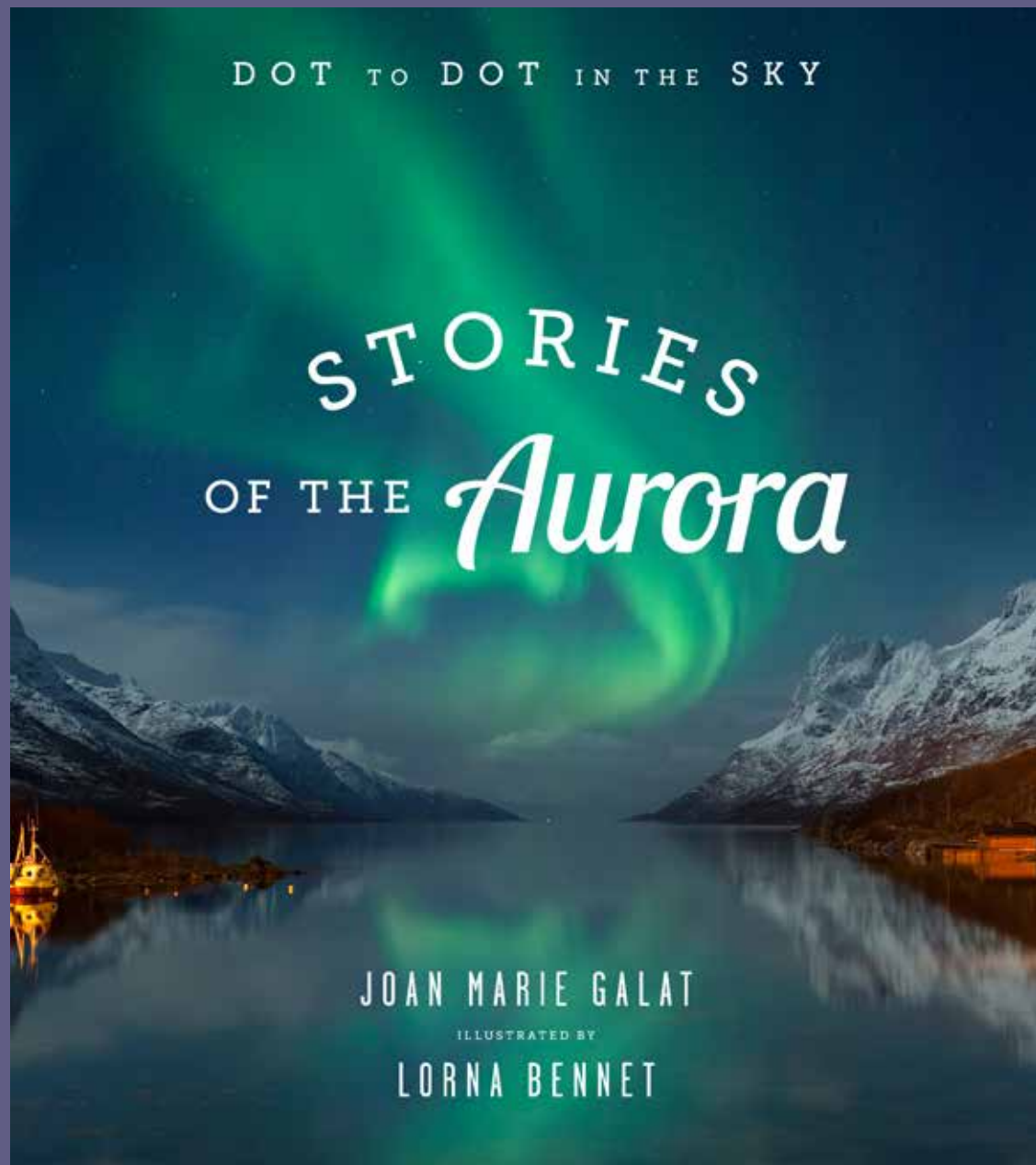
- With 500 wines and counting, this book is very comprehensive
- Straightforward, easy to understand wine reviews in plain language
- A space for notes underneath each wine review makes this book a wine journal as well

**Rod Phillips** is the wine columnist for the *Ottawa Citizen*, author of four books about wine, including *Ontario Wine Country* and seven editions of *The 500 Best-Value Wines of the LCBO*, and a contributor to magazines such as *The World of Fine Wine*, *Vines*, *NUVO*, *Wine Access* and *Wine Spectator*. Rod is known for his in-depth knowledge and understanding of wine. He is a frequent judge at wine competitions throughout Canada and Europe and a professor of history at Carleton University.

### MARKETING

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*Tales of the Northern Lights and the science behind them*

ISBN 978-1-77050-210-9  
8" x 9"  
softcover  
68 pages; \$16.95

12 illustrations, scientific diagrams and figures  
colour throughout; rights: world  
Available in Canada October 2015  
Available in U.S. November 2015

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## DOT TO DOT SERIES: STORIES OF THE AURORA

THE MYTHS AND FACTS OF THE NORTHERN LIGHTS

by Joan Marie Galat

The night sky is a treasure trove of stories filled with heroes, wild animals, and adventure. It's just a matter of knowing where to look. In this new addition to the *Dot to Dot in the Sky* series, Joan Marie Galat explores the legends and facts of the Aurora Borealis (Northern Lights).

Like the rest of the books in this series, *Stories of the Aurora* contains all the scientific facts a child should know about this amazing phenomenon in the night sky. Beautifully illustrated by Lorna Bennet, it also chronicles the many legends surrounding the event including tales of the afterlife from the Inuit, a European & Mi'kmaq fairy tale and even a story from the ancient Romans on what an Aurora could possibly mean. These tales and the science behind them make this a one-of-a-kind book on the aurora.

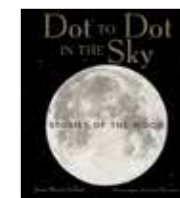
**EXCERPT** The lights were first called the aurora in the early 1600's. Some say the Italian scientist, Galileo Galilei, named the lights the aurora in 1619. Others claim French scientist, Pierre Gassendi, was the first to use the name aurora borealis, in 1621. No matter who was first, aurora became the scientific term used to describe the mysterious streaks and streamers of light seen in the upper atmosphere of the magnetic polar areas of Earth and other planets. The name Aurora comes from the Roman goddess Aurora—bringer of the dawn.

### FEATURES / WHY BUY

- The Dot to Dot in the Sky series is so popular that these books have been sold all over the world and even translated into Korean
- This book is the perfect companion to elementary school courses in earth and ocean sciences. The aurora borealis is studied in most schools in grade six, the right reading level for this title.
- The book includes scientific information on natural phenomena as well as mythological tales of the origins of the borealis

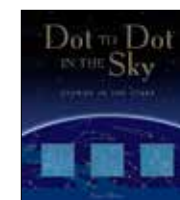
**Joan Marie Galat** is an award-winning author of books for children and adults, and a freelance writer and editor. She combines astronomy with ancient mythology in the Dot to Dot in the Sky series and enjoys sharing her love of the night sky with school audiences. She lives in Edmonton.

### OTHER BOOKS IN THIS SERIES



#### STORIES OF THE MOON

by Joan Marie Galat"  
978-1-55285-610-9  
\$16.95



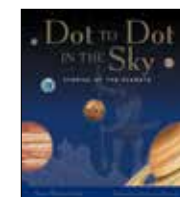
#### STORIES IN THE STARS

by Joan Marie Galat"  
978-1-55285-182-1  
\$16.95



#### STORIES OF THE ZODIAC

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### MARKETING

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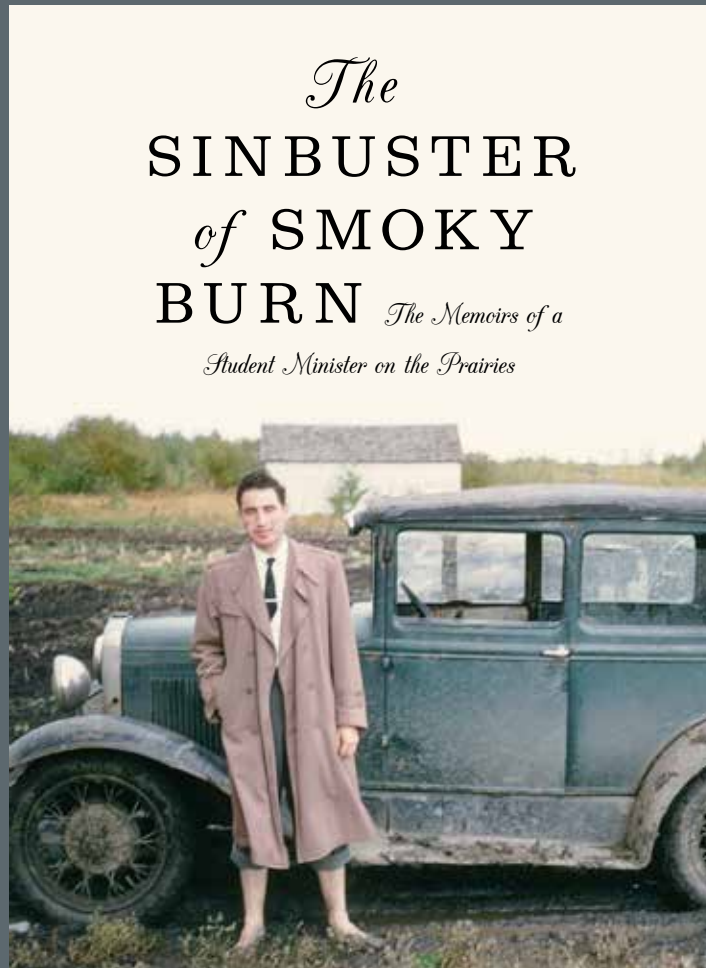
Canada and US print and radio media campaign, book launches in Alberta

#### Web Marketing

Social networking facebook, twitter, pinterest, blogger media campaign

**THE SINBUSTER OF SMOKY BURN**  
MEMOIRS OF A STUDENT MINISTER ON THE PRAIRIES

by Hugh W. McKervill



*The*  
**SINBUSTER**  
*of* **SMOKY**  
**BURN** *The Memoirs of a*  
*Student Minister on the Prairies*

Hugh W. McKervill

It was 1955 when author Hugh W. McKervill first set foot in sparsely populated northern Saskatchewan to begin his summer job as a United Church student minister. A long way from his home in urban Ontario, McKervill had little idea of the adventures he would have and the bonds he would forge in this land of mud, mosquitos and pioneers.

A vivid glimpse into a way of life that has all but disappeared, and a look into the nature of the people who built lives for themselves in the often unfriendly conditions of the northern prairies. *The Sinbuster of Smoky Burn* is a magical story of the wisdom one young man gains in the mythic rural prairies and a wonderful chronicle of a largely unknown slice of Canadian history.

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ISBN 978-1-77050-251-2  
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paperback

192 pages; \$19.95

16 historical photographs

black & white; rights: world, English

Available in Canada October 2015

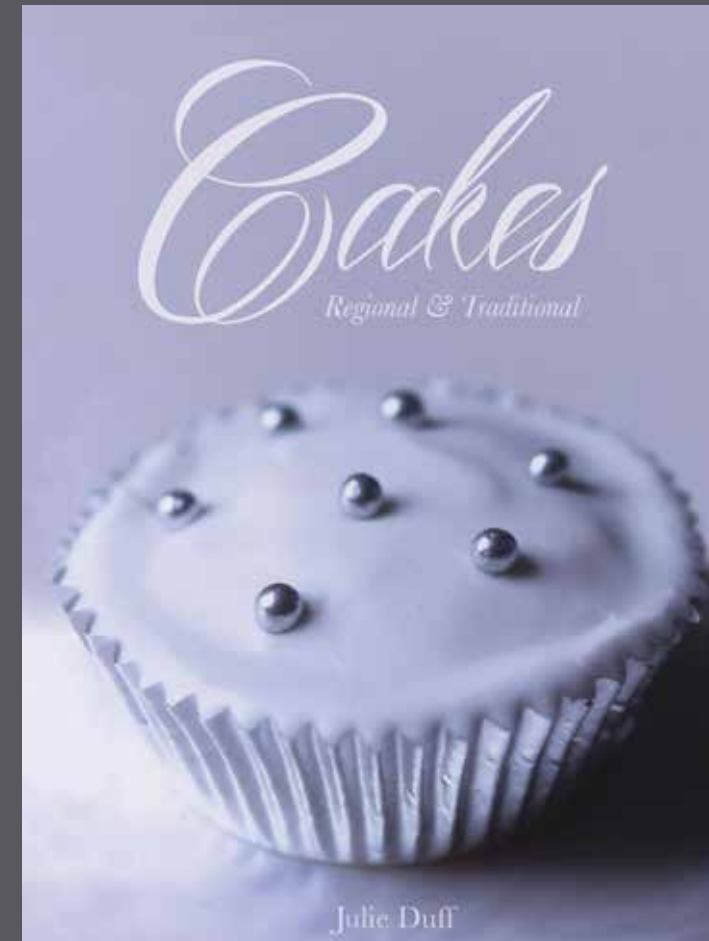
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**CAKES REGIONAL & TRADITIONAL**



Julie Duff runs an award-winning cake business, which supplies wonderful rich succulent fruit cakes and other traditional cakes to some of the country's premier shops, such as Fortnum & Mason. Her most treasured collection of recipes, some of them from generations of her own family, which was first published to huge critical acclaim in 2003 has now been revised and updated.

She says in her introduction 'my passion for cakes can be wholeheartedly blamed on my grandmother who spent many hours letting me mix fruit cakes at the kitchen table. It was inevitable that one day I would derive pleasure from baking cakes.'

This remains one of the most comprehensive collections of cake recipes published in one mammoth volume. *Cakes Regional & Traditional* encompasses all the traditional, historical and regional cakes from the British Isles. With the combined circulation of cake making magazines exceeding 50,000 per issue the market for this book is assured as other cake making books specialize in either wedding cakes or children's novelty cakes and there is no one source for the hundreds of cakes which are such an integral part of British cooking.

ISBN 978-1-91069-006-2

7.3" x 9.7"

Softcover with flaps

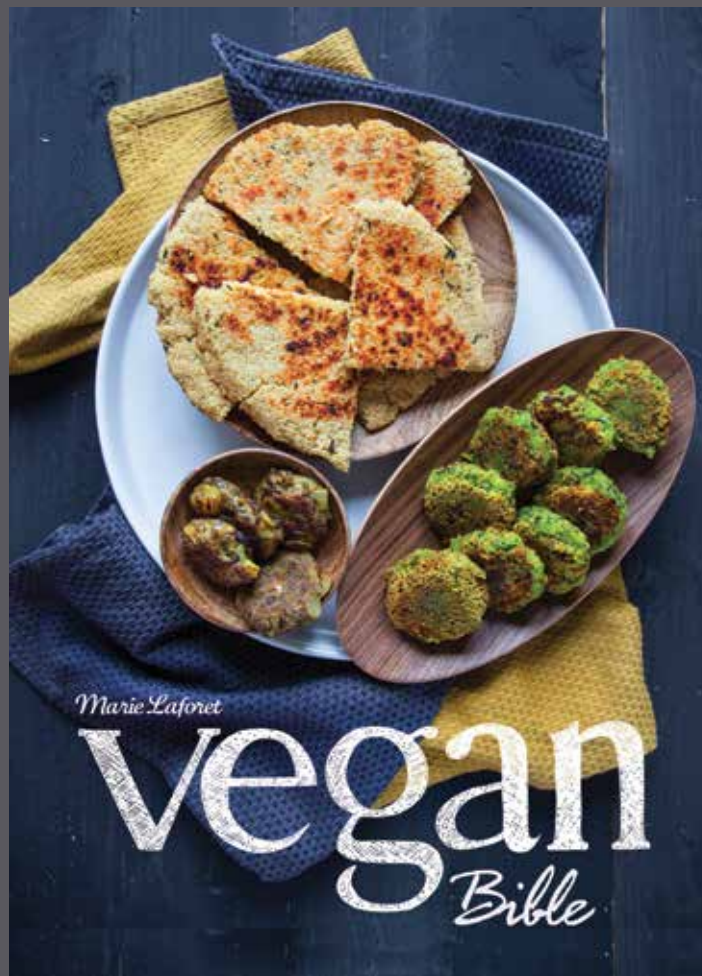
288 pages

\$29.95

full colour throughout

Available in Canada October 2015

## VEGAN BIBLE



The demand for vegan cookbooks is growing apace as more and more people stop eating animal products for ethical or health reasons. *Vegan Bible*, containing more than 500 recipes and fully illustrated with pictures on every spread, is the most comprehensive vegan cookbook on the market. Published in 2014 in French, it has become the No 1 best-selling vegan cookbook in France ever.

From this exhaustive work you will discover the richness and the diversity of vegan gastronomy and how cooking can still be truly creative even without eggs, meat, fish or dairy products. Learn how to make your own vegan cheeses, how to cook astonishing egg-free, dairy-free desserts, and how to prepare 100% vegan versions of some of the great classic dishes. As well as recipes for breakfasts, lunches, suppers and baby foods there are recipes for every occasion: birthdays, brunches, picnics, barbecues, and family get-togethers.

More than just a collection of recipes the book provides illustrated step-by-step information on the key ingredients of the vegan diet: nuts, flax seeds, chickpeas, avocado and there is a chapter outlining the essentials for vegan nutritional balance: where to find protein, calcium, vitamin B12, mistakes to avoid, and emphasizes necessary know-how to be acquired such as making cheese, creams or vegan milks.

This inventive, inspirational book is destined to be the only vegan cookbook you will ever need.

ISBN 978-1-910960-07-9

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324 pages

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full colour throughout

Available in Canada October 2015

## ARZAK SECRETS



Juan Mari Arzak is the owner and chef of Arzak restaurant in San Sebastian, Spain, and was one of the first Spanish chefs to be awarded 3 Michelin stars. The restaurant is now rated 8th best in the world, and Juan's daughter Elena, who cooks with him, was voted best female chef in the world in 2012. They both studied with the great chefs of their day – Juan in France with Paul Bocuse and the Troisgros brothers; Elena with Alain Ducasse, Ferran Adria and Pierre Gagnaire. 'What we eat, how we eat, is in our culture,' says Elena, 'our signature cuisine is Basque. Our taste is from here. We were born here. We cook unconsciously with this identity.' Thus Arzak is considered to be one of the most influential masters of the New Basque cuisine, which has continued to have a major influence on international cuisine, particularly on such world renowned chefs as Ferran Adrià, who took the techniques pioneered by Arzak to new heights.

Originally published in Spanish and now available in English for the first time, *Arzak Secrets* is THE behind-the-scenes recipe and technique book from the world famed restaurant. Gorgeously photographed, this volume is a glimpse at some of the secrets behind the dishes that have made the restaurant and chef famous. Arzak's kitchen is a laboratory for flavours, aromas and textures, and his dishes and techniques are revealed in this fascinating cookbook, which is not only for professionals looking for inspiration but for any dedicated cook committed to understanding the creative development and innovations behind this exceptional food.

ISBN 978-1-910690-08-6

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Hardcover

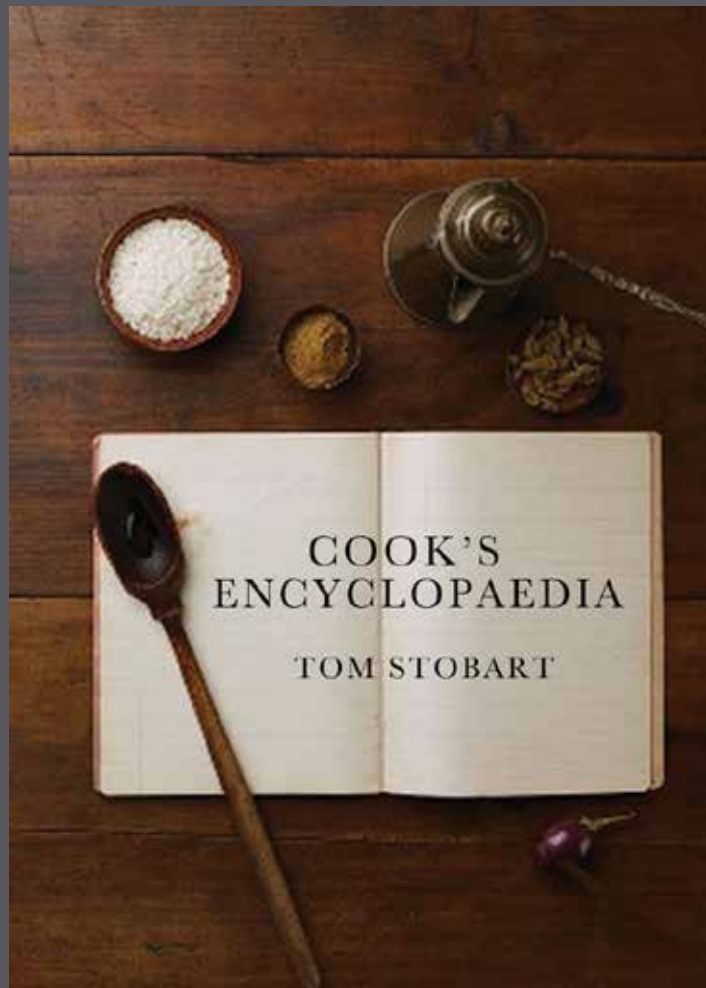
278 pages

\$57.95

full colour throughout

Available in Canada October 2015

## COOK'S ENCYCLOPAEDIA



Here in almost 500 pages is a descriptive compendium of just about everything we eat and how we cook it. Arranged alphabetically from Abalone to Zampone, the majority of entries in the book deal with the ingredients and processes used in cooking. Tom Stobart says in his Introduction 'Ingredients are the fundamentals of cookery and every cook who hopes to excel should know about them...' Likewise with methods and science in the kitchen, Stobart explains all the common processes from bottling brewing, brining, curing, smoking and vacuuming.

Hundreds of ingredients are described, with English and foreign synonyms and scientific names; recipes are given in many cases to illustrate the use of the foodstuff in question. Cooking processes are explained in great and illuminating detail. The aim is both to entertain and to instruct--in particular, to give a sense of the essence and individuality of each ingredient. Tom Stobart travelled widely, both as an explorer and a film maker, and his book was informed by an eye for telling details.

Many fans say they would be lost without this book, which segues effortlessly between exhaustive reference work and handy recipe book, and back again. It explains the world of the kitchen, whether you're a beginner or an old hand, revealing the facts behind foods, equipment and techniques. Stobart describes how baking powder works, for instance, the temperature at which bacteria grow, and how to make your own tomato ketchup, so every time you dip into this book, you'll be better equipped to return to the stove.

ISBN 978-1-910690-09-3

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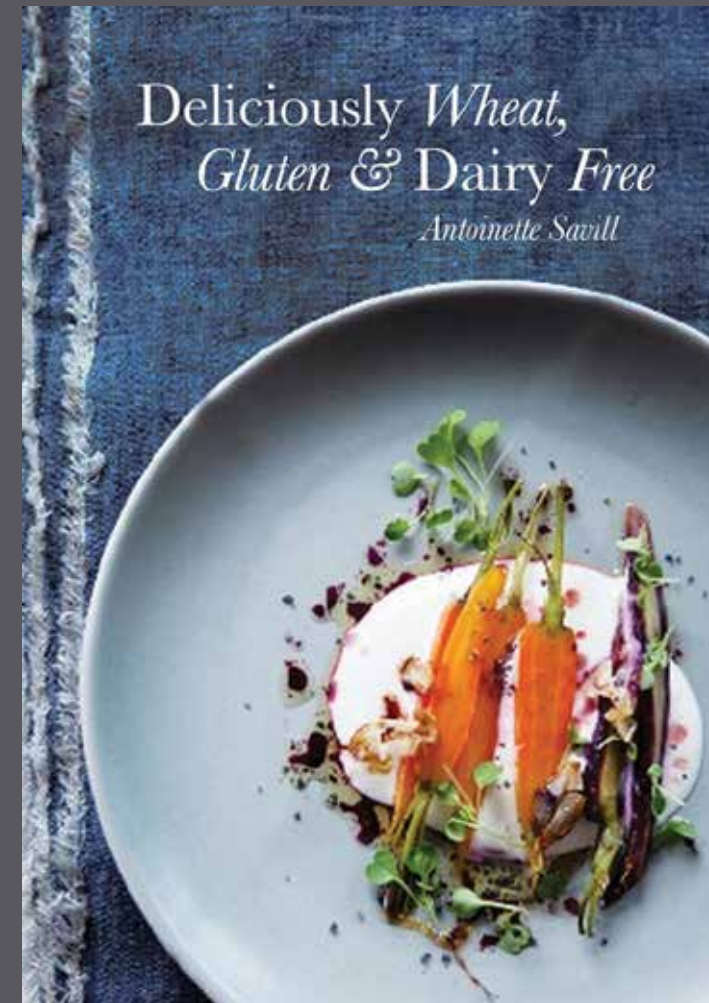
464 pages

\$28.95

full colour throughout

Available in Canada October 2015

## DELICIOUSLY WHEAT, GLUTEN &amp; DAIRY FREE



Antoinette Savill's first book for Grub Street, *Learn to Cook Wheat, Gluten and Dairy Free* is one of our best-selling health titles. And so by popular demand here is her latest collection of contemporary and delicious recipes to suit the seasons, all tastes and all budgets.

Like her previous book this one is aimed at the millions of people suffering from food intolerances. If you are told that you must follow a wheat, gluten or dairy free diet, what can you safely eat? One thing is certain you will have to start cooking for yourself at home since there are very few ready meals available that will be suitable for your restricted diet. The simplest and safest course is to prepare your own meals, that way you will know that your food does not include any hidden ingredients that might trigger your allergy or intolerance. The recipes are smart, modern, international and anything but depriving by using alternative ingredients such as coconut milk and rice flour. There are over 120 recipes for vegetarian dishes, lunches and suppers, soups and starters, main courses, fish and seafood, game and poultry, meat, desserts and puddings, cakes, muffins, cookies, breads and tarts.

ISBN 978-1-910690-11-6

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Softcover with flaps

224 pages

\$28.95

full colour throughout

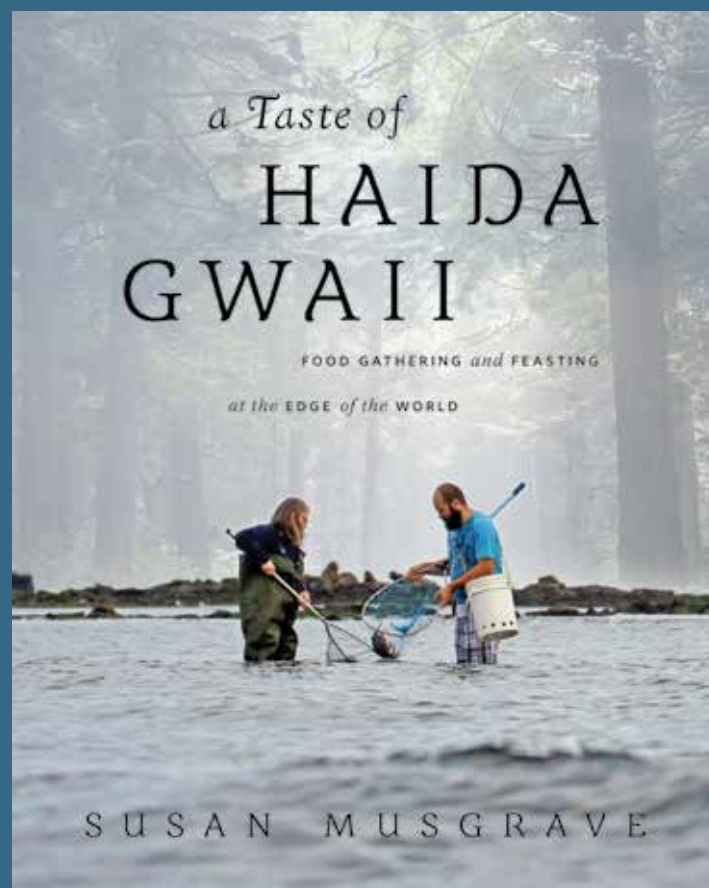
Available in Canada November 2015

## SUMMER READS

### A TASTE OF HAIDA GWAI

FOOD GATHERING AND FEASTING AT THE EDGE OF THE WORLD

by Susan Musgrave



More than collecting recipes, Musgrave follows the seasons to gather the freshest local ingredients for recipes and stories that reflect Canada's wild West Coast. This book is a recommended read for fans of food, good humour and the Pacific Northwest.

ISBN 978-1-77050-216-1

8" x 9.5"

Softcover with flaps

384 pages; \$34.95

350 photographs; 90 recipes

colour throughout

rights: world

Available in Canada July 2015

Available in U.S. August 2015

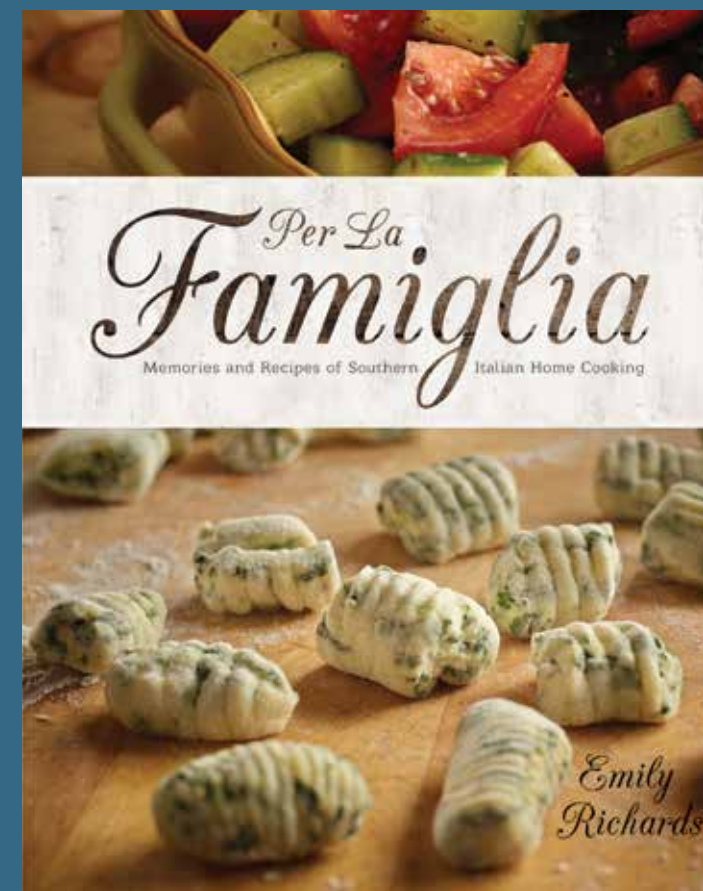
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## SUMMER READS

### PER LA FAMIGLIA

MEMORIES AND RECIPES OF SOUTHERN ITALIAN HOME COOKING

by Emily Richards



A personal tour through the meals cherished by a Southern Italian family, from homemade sauces and pastas to pastries, kitchens staples like ricotta and dried herbs, breads for special occasions, antipasti, pizza, seafood dishes and more. Illustrated with dozens of warm photographs of cherished and familiar dishes in Italian circles, *Per La Famiglia* is bound to become a beloved resource in family kitchens across the country.

ISBN 978-1-77050-224-6

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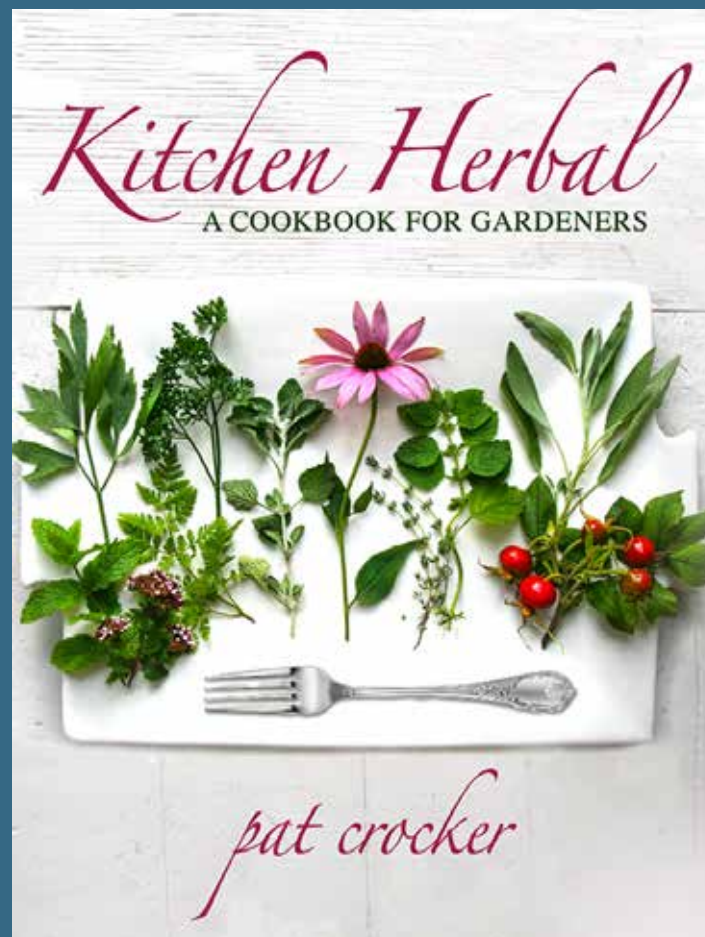
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# SUMMER READS

## KITCHEN HERBAL

FROM GARDEN TO KITCHEN, NEW PERSPECTIVES ON HERBS

by Pat Crocker



The culmination of forty years of experience gardening, teaching and cooking, *Kitchen Herbal* is bestselling author and culinary herbalist Pat Crocker's comprehensive guide to herbs and their culinary applications. Equal parts guidebook and cookbook, *Kitchen Herbal* explores the lore and medicinal histories of forty-two essential herbs.

ISBN 978-1-77050-229-1

8.5" x 11"

Hardcover

384 pages; \$45.00

colour throughout

rights: world

Available in Canada August 2015

Available in U.S. September 2015

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We acknowledge the financial support of the Government of  
Canada, and the Province of British Columbia through the Book  
Publishing Tax Credit.

*Nous aussi reconnaissons l'appui financier du gouvernement du  
Canada et la province de la Colombie-Britannique par le Book  
Publishing Tax Credit.*

This catalogue was printed in Canada.  
Front cover image of from  
*Pure & Simple British Columbia*

