

10-18 *Man + Emma - Ed Engoron*

Recently Reviewed Online

www.publishersweekly.com

NONFICTION

Man in the Music: The Creative Life and Work of Michael Jackson *Joseph Vogel*. Sterling, Nov.

On Rereading *Patricia Meyer Spacks*. Harvard/Belknap, Nov.

Five Chiefs: A Supreme Court Memoir *John Paul Stevens*. Little, Brown, Oct.

I Want My MTV: The Uncensored Story of the Music Video Revolution *Craig Marks and Rob Tannenbaum*. Dutton, Oct.

An Uncommon Man: The Life and Times of Senator Claiborne Pell *G. Wayne Miller*. Univ. Press of New England, Oct.

Invisible Romans *Robert Knapp*. Harvard Univ., Oct.

Awakening Victory: How Iraqi Tribes and American Troops Reclaimed al Anbar and Defeated al Qaeda in Iraq *Lt. Col. Michael E. Silverman, U.S. Army (ret.)*. Casemate, Oct.

LIFESTYLE

Marilyn: Intimate Exposures *Susan Bernard*. Sterling, Nov.

★ **Bought, Borrowed & Stolen: Recipes & Knives from a Traveling Chef** *Allegra McEvedy*. Conran Octopus (Antique Collectors' Club, dist.), Oct.

★ **Diana Vreeland: The Eye Has to Travel** *Lisa Immordino Vreeland*. Abrams, Oct.

Ying's Best One-Dish Meals: Quick & Healthy Recipes for the Entire Family *Ying Chang Compestine*. Sellers (www.rsvp.com), Oct.

Ocean Drifters: A Secret World Beneath the Waves *Richard R. Kirby*. Firefly, Oct.

FICTION

A Plain & Fancy Christmas *Cynthia Keller*. Ballantine, Nov.

Camp Nine *Vivienne Schiffer*. Univ. of Arkansas, Nov.

American Flavor

Andrew Carmellini. Ecco, \$34.99 (310p) ISBN 978-0-06-196329-2

In the 30-page autobiography that Carmellini provides as a means of introduction to this, his second cookbook, we follow his culinary travels from hauling beer for an Ohio caterer through his tenure as chef de cuisine for Café Boulud in New York, to the opening of his own eateries, including Laconda Verde and the Dutch. It is clear from the high-meets-low recipes he then presents that his two

James Beard Awards rest firmly upon a foundation of the hearty Midwestern foods of his youth and the Miami seafood he came to know on trips to his father's hometown. Not that he doesn't put his own spin on each entrée. Notable comfort foods include a thin-crust chicken pot pie, a spiced up fried chicken, and meat loaf stuffed with macaroni and cheese. Scallops with grapefruit butter are a seafood highlight, along with steamed snapper served with peanut sauce and lime. There is nothing more American than a road trip, and Carmellini often finds inspiration crossing the country. For example, a roadside stand in Fall River, Mass., leads to a clever root beer cake. Other times, no travel is required, as in a Vermont inspired endive, apple, and farmhouse cheddar salad, served with country ham and topped with a dressing of wheat beer and honey. (Oct.)

The Bonne Femme Cookbook: Simple, Splendid Food That French Women Cook Every Day

Wini Moranville. Harvard Common, \$24.95 (416p) ISBN 978-1-55832-749-8

Like any good *bonne femme*, Wini Moranville begins with an aperitif and something to nibble on: The salty, tangy green olive and cheese spirals and puffy Gougères are incredibly addictive, especially when you've already had a bubbly, refreshing French 75 cocktail or two. The following chapters move through the gamut of soups, salads, entrées, and desserts; all emphasize quality ingredients that allow basic recipes to attain a high degree of flavor. Simple tricks of the *bonne femme*, like using fresh tarragon to elevate a piece of chicken or Dijon mustard to spice up some scallops, will be welcomed by home cooks. French classics like bouillabaisse and poisson meunière are well represented; however, Moranville also recognizes ethnic influences that have come to shape France's modern cuisine in dishes such as Moroccan-spiced chicken braise. This book is an enjoyable read. Each recipe comes with an inviting introduction and some brief anecdote or tip to get you excited about making the dish your own and living a small piece of *la belle France*. (Oct.)

Chocolatque:

150 Simply Elegant Desserts **Ed Engoron with Mary Goodbody**. Running Press, \$27 (256p) ISBN 978-0-7624-3964-5

Desserts containing chocolate can be intimidating to make at home, but L.A. chef Engoron confronts this fear head on, taking care to make chocolate accessible to inexperienced cooks. Every recipe is marked with a level of difficulty (one to four stars), with most landing in the lowest category. More reassuring is that all the recipes are based on just five recipes for ganache, a simple confection that doesn't require a double boiler. The cake and cupcake chapter covers a wide range of combinations: The sour cream chocolate cake is a moist, simple cake perfect for any time of day. Alternatively, the tres leches chocolate cake is a lengthy recipe that would be great for special occasions. If the word elegant drew you to this book, look to the recipes for tarts. The bittersweet chocolate tart or the sacher torte are both simple yet sophisticated desserts. While these recipes can be time consuming, Engoron succeeds in presenting a collection of easily executed chocolate desserts. (Oct.)

Dolci: Italy's Sweets

Francine Segan. Stewart, Tabori & Chang, \$35 (208p) ISBN 978-1-58479-898-9

In this beautifully designed cookbook, veteran cookbook author Segan presents more than 100 recipes for Italian desserts broken down by "Cakes and Sweet Breads," "Pies," "Freezer-Desserts," "Spoon Sweets," as well as chapters on "Holiday Traditions" and "Dessert Basics," comprising essential dessert components including pie crusts and pastry cream. The author culled recipes from various regions in Italy, providing cultural notes and crediting chefs, restaurateurs, and historical cookbooks for their origins. Even those with a shelf of Italian cookbooks will delight in the chapter featuring *dolci particolari*, a collection of "Weird and Wonderful, Unique and Unusual Desserts," including a sweet spinach pie from Tuscany, packed with a ground almond "spinach" filling; chocolate eggplant from Campania, comprising layers of eggplant with ricotta and chocolate; and angel