

Booze River Cottage Handbook No 12

"Photographs of Australian heritage gardens complement poetry by Judith Wright, Dorothea Mackellar, Les Murray and Banjo Patterson, among others. Created from works held in the National Library of Australia's Pictures and Manuscript Collections".

Seasoned generously with literary wit, *The Diner's Dictionary* is a veritable feast, tracing the origins and history of over 2,300 gastronomical words and phrases. John Ayto spreads across our table a veritable cornucopia, from common fruits and vegetables (apples, cherries, apricots, and broccoli, to name a few), to exotic foreign dishes such as gado-gado, nasi goreng, satay, and dashi, and even junk foods such as doughnuts, brownies, and candy. Thoroughly revised, the second edition boasts 1,000 new entries, including the word origins of affogato, bento, cava, goji berry, jalfrezi, mocktail, rugelach, vache qui rit, and zigni. In addition, Ayto has expanded the coverage of vocabulary from foreign cuisines, such as Thai, Korean, Vietnamese, and parts of South America. Throughout, Ayto provides fascinating capsule histories of the various foods. He tells us, for instance, that cantaloupe was introduced into Europe from Armenia and was apparently first cultivated at Cantaluppi, a former summer estate of the popes near Rome. We learn the ingredients of haggis and that the name of the Scandinavian drink "aquavit" ultimately derives from Latin *aqua vitae* or "water of life." From jambalaya and callaloo to arrowroot and shiitake, *The Diner's Dictionary* is a food-lover's dream, filled with information and fascinating lore.

Dorset is quintessential rural England: rolling hills, thatched houses, narrow, winding lanes and stunning stately homes and gardens. A large part of the county is designated as an Area of Outstanding Natural Beauty and includes the Jurassic Coast, England's first natural World Heritage Site. *Slow Dorset* is a personal celebration of what makes Dorset special - an invitation to slow down and enjoy its beauty. The author takes you on a personal journey through the county introducing some of Dorset's best kept secrets and hidden delights including little known walks, cycle rides, pubs, local craftsmen and visitor attractions. Interviews with local artisans and farmers, and contributions from local experts help you to get under the skin of the county. Whether you are looking for fossils around Lyme Regis, taking to horseback for a ride across the exhilarating expanse of Studland Heath, chatting to stallholders at a farmers' market, wandering in the footsteps of Thomas Hardy or walking the South West Coast Path, this book delivers the best of the area with affection and gusto.

In Fermentation, Rachel de Thample shines a light on one of the oldest methods of preserving food, which is just as relevant today, and shows you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make everything from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast

deadly serious and may leave readers licking the gravy boat. Hallee Bridgeman, A.K.A. "Hallee the Homemaker" rides the gravy train to triumph and hilarity with her premiere cookbook, revealing the secrets of the penultimate comfort food – gravy. Fifty Shades of Gravy "a Christian Gets Saucy!" is a cookbook wrapped in a parody surrounded by a comedy with a tongue firmly inserted into a cheek – but the recipes are deadly serious and may leave readers licking the gravy boat. Her famous whole food, real food recipes bathe in luxuriant liquid comfort with recipes that are sure to captivate and enslave any audience. Hallee starts with stocks and broths and then explores every shade of gravy you can whip up. Some recipes are entire meals and some are simple sauces while still others are gravies served alongside a traditional holiday feast. There are meaty gravies, comfort food gravies, vegan gravies, gluten-free gravies, and even chocolate gravies! For any gravy question you were too ashamed to ask, this saucy Christian shares the answer

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