

# Cooking 101

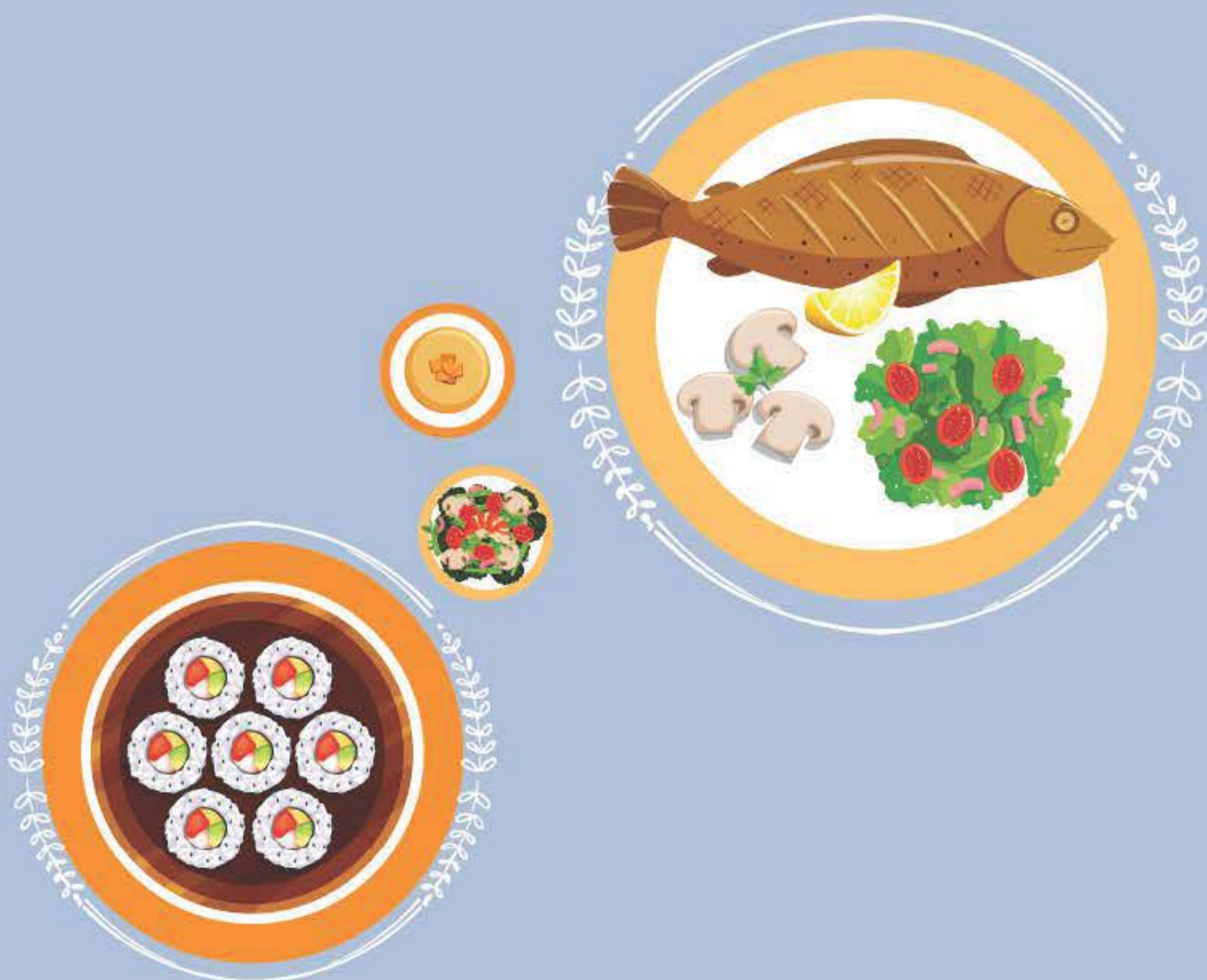


This collection was curated by

**Louise Choate**

Although I'm not a gourmet by any means, some of my fondest memories involve cooking. Taking a Thai cooking class with my best friend in Portland, made cinnamon rolls with my mom on Christmas morning, and even doctored packets of Top Ramen every night to make them feel like a meal after my move to New York. Cooking reminds me of specific times, certain places, and special people. It also gives us a glimpse into other cultures and past generations and the opportunity to learn about them through their cuisines.

Our selection of cookbooks ranges from contemporary to historical, Italian to Vietnamese, broad (How to Cook Everything) to specific (Paleo Power Lunch). There's something for everyone. Take a look at the sample recipes from each book for an idea of what's inside. Happy cooking!



**The America's Test  
Kitchen Cookin School Cookbook**

by

Almond Biscotti, p. 621

**Soul Food**

by Sheila Ferguson

Aunt Ella's Chopped Barbecued  
Pork Sandwich, p. 48

## Essentials of Cooking

by James Peterson

How is a space ship put together? What is really going on in the ground under your feet? How does a windmill work? Taking its title from the first artwork in the book, an exploded view, the book goes on to present each subject in an unusual way.

## How to Cook Everything

by Mark Bittman

Stir-Fried Cauliflower with Ginger and Oyster Sauce, p. 555

## Paleo Power Lunch

by Stormy Sweitzer

Mango Macadamia Madness  
Lunch, p. 73

## Vietnamese Food with Helen's Recipes

by Helen Le

Hue-Style Spicy Beef Noodle  
Soup, p. 28

**Molto Italiano**

by Mario Batali

Calamari Neapolitan-Style, p. 256

**Mastering the Art of  
French Cooking**

by Julia Child

Caneton a l'Orange, p. 276

VB6

by Mark Bittman

Smashed and Loaded Sweet  
Potatoes, p. 174

The Big Book of Juices

by Natalie Savona

Lime Cooler, p. 648

**Candle 79 Cookbook**

by Joy Pierson, Angel Ramos,  
& Jorge Pineda

Summer Sangria, p. 165

**Food for Fifty**

by Bessie Brooks West, Grace  
Severance Shugart, &  
Maxine Fay Wilson

Chicken Croquettes, p. 355

**Fried Coffee and  
Jellied Bourbon**

by William C. Roux

Corned Beef Hash with Poached  
Eggs, p. 76

**Betty Crocker's Outdoor  
Cook Book**

by

Scallop Kabobs, p. 104



**Mennonite Community  
Cookbook**

by Mary Emma Showalter

Applesauce Cake, p. 203