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# LOCAL BOOKS WE'RE DEVOURING NOW

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***Seasonal Southwest Cooking: Contemporary Recipes and Menus for Every Occasion* by Barbara Pool Fenzl (Northland Publishing)**—There's a big problem with Barbara Fenzl's new cookbook. The large format and stunning Arizona photographs make it a perfect coffee table book. But you won't be able to leave it on the coffee table. You'll pick it up and take one look at Fenzl's recipes for Chicken Chipotle Nachos with Avocado Cream, or Tres Leches Chocolate Cake and you'll head for the kitchen. You'll start cooking, and the book will end up propped on the kitchen counter where it will be the victim of food stains, jotted notations and creased corners.

What's an avid Southwest cook who loves to eat with the seasons to do? You might have to buy two copies . . . or hope that someone gives you another as a gift!

***Sharing the Table at Garland's Lodge* by Amanda Stine and Mary Garland (Garland's Lodge)**—With this cookbook you can feast on the signature dishes of Sedona's Garland Lodge's even if you aren't one of the lucky few who've managed to snag a room reservation. From breakfast to teatime to dinner and dessert, you'll enjoy Chef Stine's seasonal menus inspired by the bounty of Garland's orchard and gardens.

***Dining in Arizona: 101 Great Places to Eat* by Claire Bush (Primer Publishers)**—While you may not find all of your favorite restaurants in this slim volume, you will find dining recommendations from Ahwatukee to Yuma, and for most major Arizona cities in between. A must have for every

Arizona traveler's glove box!

***The New Southwest Cookbook* by Carolyn Niethammer (Rio Nuevo Publishers)**—Author Carolyn Niethammer valiantly attempts to define both "old" and "new" Southwestern cuisine in this collection of recipes from the Southwest's top chefs. Although the book also covers New Mexico, Utah, and Colorado, Arizona's outstanding restaurants and resorts are well-represented with over 50 entries. Most of the recipes incorporate traditional Southwest ingredients and Niethammer provides tutorials on many of them, including chiles, pinon nuts and tequila.

***Linking Arizona's Sense of Place to a Sense of Taste* by Gary P. Nabhan, Patty West and Rich Pirog (Center for Sustainable Environments Northern Arizona University)**—While more a call to action than a light read, this is an excellent guide to "marketing the heritage value of Arizona's place-based

foods".

***From Furrow to Fire: Recipes from the Native Seeds/SEARCH Community* compiled by Mary Ann Clark and Shannon Scott (Native Seeds/SEARCH)**—There's no better source for traditional Arizona foods than Tucson-based Native Seeds/SEARCH. For over 20 years, the organization has collected, preserved, and cooked with the Southwest's wild, harvested and gardened plants. You'll enjoy the charming fruit and vegetable graphics while perusing recipes for amaranth, mesquite, squash, all types of native beans, cornmeal, chiles, herbs and other Southwest ingredients.

***One United Harvest: Creative Recipes from America's Community Supported Farms* by Julie Sochacki (Morris Press Cookbooks)**—Although not strictly local (the author is based in Connecticut), this recipe collection does include submissions from Kelly Saxer at Queen Creek's Desert Roots Farm. Arranged by vegetable type, the book is a great resource for dealing with both the common (e.g. carrots) and not-so-common vegetables you might receive in your weekly CSA delivery. (For example, see Saxer's recipes for Fried Okra, and Kohlrabi with Honey Butter.)

