

## Main Sales

Title	Author	OL	POS	OnHand	Attributes
All Consuming: Why We Eat the Way We Eat Now	Ruby Tandoh	1	0	37	Signed
All That Crumbs Allow	Michelle Marek and Camilla Wynne	2	0	24	
Aperitivo: The Ritual of the Italian Aperitif With Over 100 Recipes	From Top Bartenders and Chefs	10			
The Art of Gluten-Free Bread: Groundbreaking Recipes for Artisanal Breads and Pastries	0		6		
The Art of Trader Joe's: Discovering the Hidden Art of America's Favorite Grocery Store	0		13		Signed
Atelier September: A Place for Daytime Cooking	Frederik Bille Brahe	1	0	2	
Bachour: The New Era of Viennoiserie	Antonio Bachour	0	1	21	
Bake Club: 101 Must-Have Moves for Your Kitchen	Christina Tosi and Shannon Salzano	0		1	
Baking Across America: A Vintage Recipe Road Trip	Dylan Hollis	0	1	3	
Baking an Impact: Small Changes for More Sustainable Baking	Meli	1	0	7	
Bernbaum's: Recipes from Fargo's Nordic Jewish Deli	Andrea Baumgardner	1	1	5	
Beverages of Oaxaca (2nd Edition)	Shava Cueva & Ricardo Bonilla	1	0	12	
The Blue Food Cookbook: Delicious Seafood Recipes for a Sustainable Future	Sustainable Seafood Seaver	1		11	Signed
The Bottomless Cup: A Memoir of Secrets, Restaurants, and Forgiveness	Karen Boehr	2	0	43	Signed
Bread and Roses: 100+ Grain Forward Recipes Featuring Global Ingredients and Botanicals	0		2		
Brutto: A (Simple) Florentine cookbook	Russell Norman	1	0	2	
Burnt Ends	Dave Pynt	1	0	40	
Calendar: 2026 Molly Reeder Illustrated Calendar	Molly Reeder	1	0	42	
A Child of the Rice Fields: Recipes from Noi's Lao Kitchen "Noi" Kaewduangdee and Mick Stokken	9				
Cookies: The Best Recipes for the Perfect Anytime Treat	Erin Vreeland and New York Times Cooking	124			
Crumbs: Cookies and Sweets from Around the World	Ben Mims	1	0	1	
Dining with the Dead: A Feast for the Souls on Day of the Dead	María Ruiz and Ian McErlroe	0		4	
Eaten #24: The Food History Magazine	Eaten Editors	0	1	23	
Eatymologies: Historical Notes on Culinary Terms	William Sayers	1	0	1	
El Bajío: Recipes and Wanderings Through Mexico's Heartland	Belén Martínez	1	0	1	
Eloquence of the Sardine: Extraordinary Encounters Below and Above the Sea	Brianne Bensinger	0	1	1	
Enamel Signs	Ande Rooney	0	1	7	
Err: Urban Rustic Thai	Duangporn (Bo) Songvisava and Dylan Jones	19			Signed
The Fish Counter: Oceans, Rivers, and Streams	Marion Nestle	0	1	4	
The Flour Craft Bakery & Cafe Cookbook: Inspired Recipes for Breakfast, Lunch, Tea, & Celebrations	0				
Googly Food 1000-Piece Puzzle	Brass Monkey	1	0	6	
Gullah Geechee Home Cooking: Recipes from the Edisto Island	Mathew Langford	1	0	1	
Heartland Masala: An Indian Cookbook From an American Kitchen	Mukta and Auyon Mukhaaji	2		16	
Indian-Jewish Food: Recipes and Stories from the Black Bengal of Bondi	Black Bengal of Bondi	2	0	43	

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Ingredients for Revolution: A History of American Food from Restaurants, Cafes, and Coffeehouses	Alain St. Georges			3	
Introduction to Japanese Cuisine: Nature, History and Culture	Japanese Culinary Academy	1	0	20	
An Invitation to Indian Cooking: 50th Anniversary Edition	Padma Lakshmi, Meeta Kothari, and Meeta Kothari	0	1	1	
The Irish Kitchen	Cherie Denham and Andrew Montgomery	2	0	24	
La Delicate Patisserie	Nina Metayer	1	0	1	
Linger: Salads, Sweets, and Stories to Savor	Hetty Lui McKinnon	0	1	34	
Made in Bangladesh: Recipes and Stories from a Diverse Kitchen	Dima Begum	0	1	2	
Masaledaar: Classic Indian Spice Blends	Nandita Godbole	1	0	8	
McAtlas: A Global Guide to the Golden Arches (standard edition)	David Karp	2	0	8	Signed
Mini: Contemporary Patisserie in Mini Format	Xavi Donnay	1	0	2	
Mise Journal: Mental Mise en Place	Philip Speer	3	0	6	
Murder Most Puzzling: Poisoned Patisserie 500-Piece Puzzle	Stephanie Reiswitz	0	1	6	
My French Cuisine at Le Poule au Pot	Jean-François Pieuge	1	0	8	
Nez #16: Fashion & Fragrance	Nez Magazine Editors	1	0	2	
OP: Art Culinaire #31	Art Culinaire	1	0	2	
OP: Lucky Peach Vol 13	Chris Ying	1	0	1	
On the Hummus Route: A Journey Between Cities, Peoples, and Cultures	Alon Shaya, Dr. Cary Peli-Borshutz, and Dan Alexander	10	8		
One Thousand Vines: A New Way to Understand Wine	Pascaline Lepeltier	1	0	2	
Original and Gourmet: Vegetables	ItaliaSquisita	3	0	3	
Padma's All American: Tales, Travels, and Recipes from the Nation and Beyond	Padma Lakshmi	15	15		
Pakistan: Recipes and Stories from Home Kitchens, Restaurants, and Roadside Stalls	Reyaz Ali	1	0	4	
Parm to Table: Italian American and American Italian Recipes from Ponza to the Bronx	Christina Saccoccia	10	2		
The Pasta Book: Recipes, Techniques, Inspiration	Marc Vetri and David Joachim	1	0	11	
Ritz & Escoffier: The Hotelier, the Chef & the Rise of the Culinary Class (Paperback)	Julian C. Baker	0	1		
Salt, Sugar, MSG: Recipes and Stories from a Culinary Argonaut	Carrie Anrig and Robbie Melnick	1	0	1	
The Set Table: Jewish Food Calendar 2026	Bentzion Goldman, Niv Turjeman, Matthew Gordon, and Isa Zapata	14	14		
Six Seasons of Pasta: A New Way with Everyone's Favourite Meal	ME Fadden with Martha Holmberg	2	0	46	
Six Seasons: A New Way With Vegetables	Joshua McFadden with Martha Holmberg	1	0	6	
Something from Nothing	Alison Roman	4	0	15	
Sourdough Panettone and Viennoiserie	Thomas Teffri-Chambelland	1	0	830	
Tacos Tijuana (English Edition)	Guia Domingo	1	0	4	
Thank You Please Come Again: How Gas Stations Fed and Fed the American South	Edna Lewis and the American South	0	6		Bookplate
Traditional Prekmurian Cookbook	Matej Fisler	1	0	11	
Turtle Island: Foods and Traditions of the Indigenous Peoples of North America	Karen Nelson and Kristin Donnelly	1	0	22	
Unreasonable Hospitality: The Remarkable Power of Good People More Than They Expect	Wild Gourda	0	1	375	Signed
The Vegan Creamery: Plant-Based Cheese, Milk, Mayonnaise, and More	Myoko Kanno	0	1	1	

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Vittles Issue 1 (Spring 2025)	Johnathan Nunn, et alia	1	0	12	
Wild Apple Exhibition: Pomological Series Volume 1	Matt Kaminsky, editor	1	0	29	
Yakiba Grilling Techniques: Shio-yaki, Furishio-yaki, Japanese Culinary Academy Yakitori		0		5	

## Backorders

Title	Author	OL	POS	OnHand	Attributes
The Japanese Art of Pickling and Fermenting	Yoko Nakazawa	0	1	-5	
The Loaves and Fishes Cookbook [2nd Ed]	Ana Pump with Gen Leroy	2	0	-1	
Marine Et Vegetale	Alexandre Couillon	0	1	-2	
A Rainbow Palate: How Chemical Dyes Changed the Way We Eat	David S. Rosenthal	0		-3	
Rome: A Culinary History, Cookbook, and Field Guide to the Factors that Built a City	David F. Gordan	2	0	-1	Signed
Tastes and Traditions: A Journey Through Menu History	Natalie Cooke	1	0	-4	
A Ukrainian Christmas	Yaroslav Hrytsak and Nadiyka Gerbish	0		-1	

## Out of Stock

Title	Author	OL	POS	OnHand	Attributes
Art of Simple Food, The: Notes, Lessons, and Recipes from the Water-Delicious Revolution	Alison Water-Delicious Revolution	0	1	0	
Baking Yesteryear: The Best Recipes from the 1900s	By the Hobbs	0	1	0	
Complete Book of Knife Skills: the Essential Guide to Knife Techniques, Cuts, and Care	Jeffrey, Techniques, Cuts, and Carewan	1	0	0	
Consider the Eel: Natural and Gastronomic History	Richard Schweid	0	1	0	
Food & Drink Infographics: A Visual Guide to Culinary Knowledge	Simeon Katsikas	0	1	0	
Food, Family and Tradition: Hungarian Kosher Family Recipes and Remembrances	Kinga Szilvia	0	1	0	
Hungarian Cookbook: Old World Recipes for New World Gourmets (Paperback)	World Gourmets (Paperback)	0	1	0	
I Want to Be Spaghetti!	Kiera Wright-Ruiz and Claudia Lam	1	0		
The Irish Kitchen and The Irish Bakery Limited Edition Box Set	Tom Doherty, Kitty Corrigan, and Andrew Montgomery	1	0		
Magazine F: Tools Issue 20	Magazine F Editors	0	1	0	
Mussels: An Homage in 50 Recipes	Sergio Herman	1	0	0	
NYC Restaurant Ads: 1981-1998	Nikki Igol, editor	1	0	0	
Nez #14: Music and Perfume	Nez Magazine	1	0	0	
OP: Pie Marches On	Monroe Boston Strause	1	0	0	
Salmon: A Fish, the Earth, and the History of Their Interactions	Mark Kurlansky	0	1	0	
Second Generation: Hungarian and Jewish Classics from the Early Twentieth Century	Reinhold Sauer and the Modern Table	1	0		
Sicilian Cocktails: Contemporary Island Mixology	Alessandra Damnone	1	0	0	

Title	Author	OL	POS	OnHand	Attributes
To Die For: A Cookbook of Gravestone Recipes	Rosie Grant	0	1	0	
Who's Afraid of Romanescu-Conti?: A Shortcut to Dakiki	Keeling	1	0	0	

### ***Preorders***

Title	Author	OL	POS	OnHand	Attributes
Disfrutar Volume 3 in English	Oriol Castro, Eduard Xatruch, and Mateu Casanellas			-50	
The Noma Guide to Building Flavour	Rene Redzepi and The Noma Team Kitchen			-304	Signed