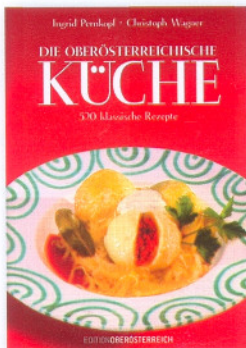


1998 US – Teresa Barrenechea (Harvard Common Press)
 1999 US – Sam Choy (Hyperion)
 2000 UK – Heather Hay Ffrench (Quiller Press)
 2001 Australia – Maggie Beer (Penguin-Viking)
 2002 Germany – R. Kissel, U. Triep (Bouvier)

2003 Austria – L. Hechenblaikner, K. Longriva,
 C. Wagner (Brandstetter)
 2004 Turkey – Sahrap Soysal (Dogan Kitap)
 2005 Turkey – Selin Kutucular (S. Kutucular)
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THERE IS A WORLDWIDE BOOM IN LOCAL OR REGIONAL COOKBOOKS, WHICH SELL WELL, THE MORE SPECIALIZED THE BETTER. THEIR PUBLIC IS BOTH LOCAL AND INTERNATIONAL, WITH A BIG SUPPORT FROM SALES TO INTERNATIONAL FOOD TOURISTS.

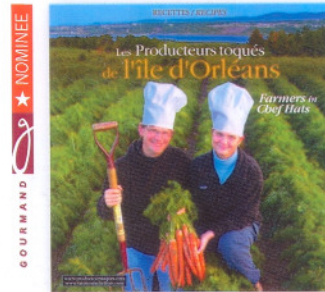


1 Austria

Die Oberösterreichische Küche
 520 Klassische Rezepte
 Ingrid Pernkopf
 Christoph Wagner

ISBN: 978 3701200320
 Medien-ag@styria.com
 Gruenberg@vpn.at
 (Edition Oberösterreich)

Upper Austria. Pernkopf is at
 Gasthof Gruenberg in Gmunden.

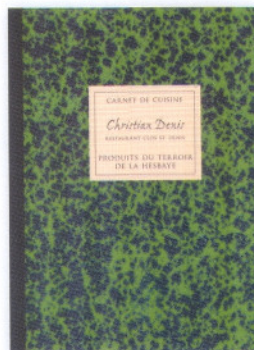


4 Canada – French

Les Producteurs Toqués de
 l'Île d'Orléans
 – Farmers in chefs hats
 Linda Arsenault
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Bilingual book with beautiful recipes, which were all tested by
 Chef Philippe who runs l'Auberge Le Canard Huppé on the
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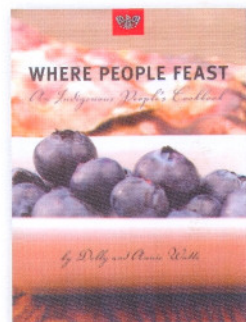
5 China

Shanghai Dish Collection
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 Classical Hotel)
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luodaqing2002@yahoo.com
 ISBN: 978 7535743801
 www.hnstp.com
 (Hunan Science and Technology)

The Shanghai Classical Hotel was founded in 1895. It is the
 birthplace of Shanghai local dishes.



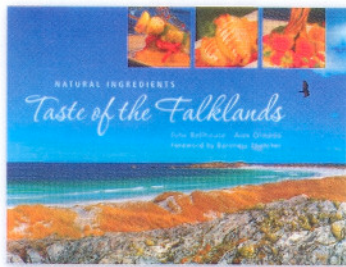
3 Canada – English

Where People Feast:
 An Indigenous People's Cookbook
 Dolly and Annie Watts
 – Liliget Feast House, Vancouver

ISBN: 978-1551 522210
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 shyla@arsenalpulp.com
 info@wherepeoplefeast.com
 pjbethel@gmail.com

www.liliget.com (Arsenal Pulp Press – Canada)

The authors are a mother and daughter team. This is a team effort! Dolly
 and Annie are from the Gitksan first nation in British Columbia.



6 Falkland
– Malvinas
Taste of the Falklands
Julie Bellhouse
Chef Alex Olmedo
Foreword: Baroness
Thatcher

www.52degrees.biz

www.atasteofthefalklands.com

julie@atasteofthefalklands.com – jellybean@horizon.co.fk

ISBN: 0955553806 (Studio 52)

Julie continually explores the Falklands. She has opened a galerie and photostudio in Stanley. The book is a joint venture with Stanley Restaurant, the Falkland Brasserie.



7 Finland
Skandimania
Scandinavia Antti
and Visa wild to the north
Visa Nurmi
Antti Vahtera

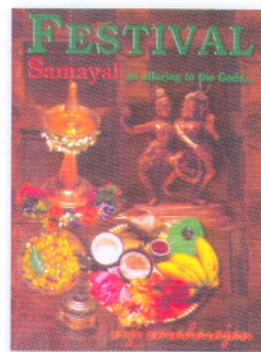
ISBN: 978-951-0-32722-7

Visa.nurmi@kaufmann.fi

(WSOY)

For ten years Visa Nurmi and Antti

Vahtera have written cookbooks. Now they have written a book about Scandinavian food. The trip goes from Livonsaari to islands Alyreyh and to Björneborg. Great photos by Seilo Ristimäki.



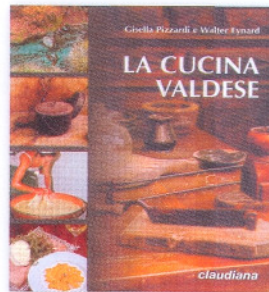
10 India
Festival Samayal
Viji Varadarajan

ISBN: 8190287605

Vij51@yahoo.com

(Orient Enterprises)

The culinary offerings to the gods in the author's second book on vegetarian cooking. Tamilnadu local cookery.



11 Italy

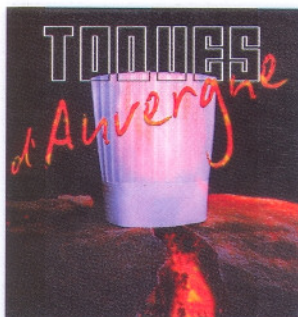
La Cucina Valdese
Gisella Pizzardi e Walter Eynard
Introduzione di Gianni Genti
Testi di Bruna Frache
Fotografie di Ernesto e Stefano
Corsani

ISBN: 978 887016 5562

flipot@flipot.com

info@claudiana.it www.claudiana.it (Claudiana)

This book is a masterpiece of local cookery. The authors are the sommelier and cook of the restaurant Flipot of Torre Pellice since 1981. They reinterpreted the local recipes, starting from the 18th century writing of Madame Jahier-Munston. Bruna Frache teaches french, and wrote an excellent study of the local cookery. The photography and design are so good you want to go and visit. A great team work!



8 France
Toques d'Auvergne
Luc Olivier

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(Hauteur d'Homme)

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12 Japan

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The Food Culture of the Japanese
Coast

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Masakazu Akagi

info@divenet.jp

(Hanging Human Corporation)

Wisdom of sea people diet.



9 Germany
Spezialitäten aus Bayern
Barbara, Hans Oltzen

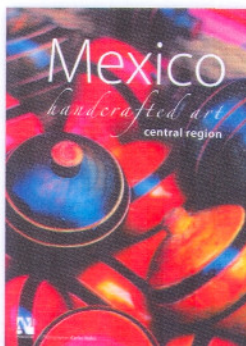
ISBN: 319 88 05700

k.michelberger@heel-verlag.de

(Heel)

Excellent book by an experienced duo of culinary writers who have published many cookbooks.

Support of the Bayer Staatsministerium für Landwirtschaft und für Sten.



13 Mexico

Mexico Handcrafted
Art Central Region
Mexico Hecho a Mano, Centro

ISBN: 978 9709726817

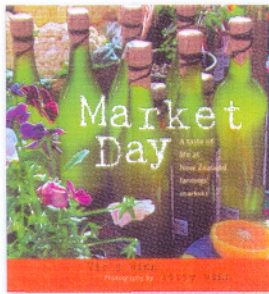
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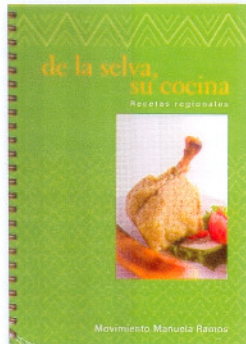
Beautiful photography book, including the best of Mexico in textiles, architecture, food, etc.



14 New Zealand
Market Day: A Taste of Life at
New Zealand Farmers Markets
By Vicki and Terry Winn

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terry@terrywinn.co.nz
bcooke@nhp.co.nz
(New Holland NZ)

In this book, photographer Terry Winn is the co-author.

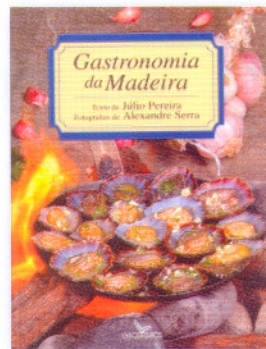


15 Peru
De la Selva, Su Cocina
Movimiento Manuela Ramos
Photos:
Juan Pablo Murrugarra Chávez

postmast@manuela.org.pe
info@jpmurrugarra.net
(Movimiento Manuela Ramos)

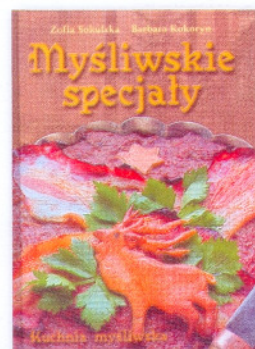
The author and publisher is an ngo
for peruvian women, celebrating its

30 years in 2008. This book shows the enormous cultural wealth
of the tropical forest of Peru in the culinary areas. It focuses on
Moyobamba, Tarapoto in San Martin region, and Pucallpa in
Ucayali region.



16 Poland
Mysliw_kie Specjaty
Zofia Sokulska, Barbara Kokoryn
Bauer Weltbild Media

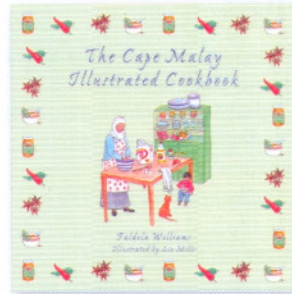
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ISBN: 978 837404637-4
serwis@kdc.pl
(Agencia Fotograficzno, Mazury)



17 Portugal
Gastronomia da Madeira
Júlio Pereira
Photos: Alexandre Serra

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(livros e livros)

Madeira is a magical destination,
with great food. This is the second
cookbook of the author on Madeira
food.

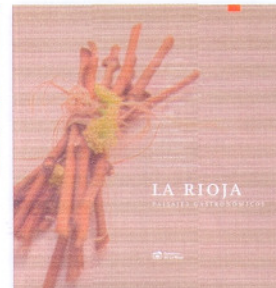


18 South Africa
The Cape Malay Illustrated
Cookbook
Faldela Williams
Illustrations: Liz Mills

ISBN: 978 1770074057
ceciliab@struik.co.za
lindadv@struik.co.za
(Struik)

The author combines traditional knowledge with modern practicality
and convenience. The beautiful illustrations highlight both the
beauty of Malay food and the culture itself.

GOURMAND NOMINEE



19 Spain – Castellano
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A reference book on the current creativity of chefs in La Rioja.



20 Spain – Catalan
La Cuina Empordanesa de
les Mestresses de Peralada
Salvador Garcia-Arbós

cossetania@cossetania.com
www.cossetania.com
ISBN: 978 8497 912860
(Cossetania)

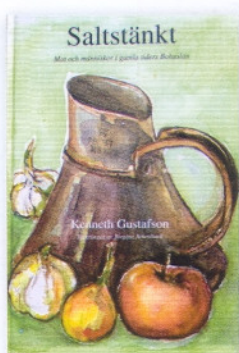
The recipes all have won an award in the local culinary competition
from 1992 to 2006. There is also a presentation of local culinary
history and products, focusing on the products, with an excellent
report on the local wines, which are excellent.



21 Spain – Gallego
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ISBN: 84 453 43246
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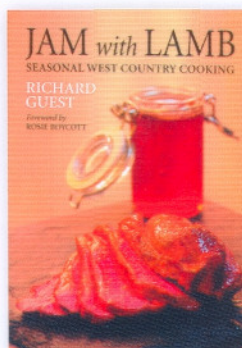
Friends of the Cuisine of Galicia, available
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22 Sweden
Saltstänkt: mat och människor i gamla tiders Bohuslän
 A splash of salt- food and people in old Bohuslän
 Kenneth Gustafson
 Birgitta Arkenback

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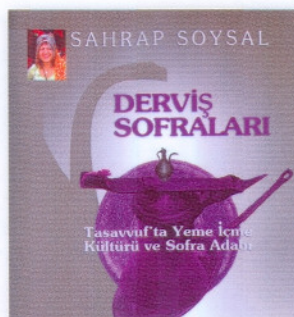
Histories on food and eating from the upper Swedish west coast told in an entertaining way.



24 UK
Jam with Lamb
 Seasonal West Country Cooking
 Richard Guest
 Foreword by Rosie Boycott

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 (Birlinn)

The chef of the Castle Hotel in Somerset is a star on UK TV Food. The book focuses on local foods and products.



23 Turkey
Derviş Sofraları
 Dervish's Table
 – The Culinary Culture and Customs in Sufizim
 Sahrap Soysal
 Photos: Koray Peközkay

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 koray@koraypekozky.com
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akirpiksiz@dogankitap.com.tr

According to Sufism, every phase of the meal is not just an action but a life doctrin. The book explains in 115 recipes and unique photography everything about Sufi cuisine.



25 USA
The Boston Chef Table
 Clara Silverstein

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 (Globe Pequot)

17 Million tourists dine in these restaurant every year. The best chefs in Boston have given their recipes to the author, who is the founding member of the "Ladies who Lunch" group of Boston food writers.

