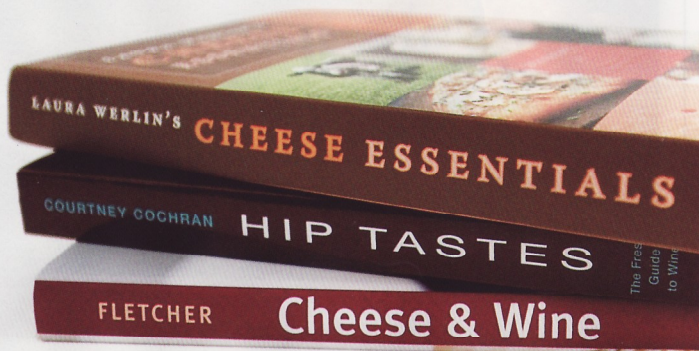


# No Cook Left Behind

ELEVEN HOMETOWN AUTHORS ARE BEHIND SOME OF THE BEST COOKBOOKS OF THE YEAR. BY SASHA BERNSTEIN



◀ **THE PERFECT PAIR** Laura Werlin's *Cheese Essentials* (Stewart, Tabori & Chang, \$25) introduces eight styles of cheese, with notes on how to identify each. By the founder of Your Personal Sommelier, Courtney Cochran's *Hip Tastes* (Viking Studio, \$19) is like a crib sheet for wine lovers. It makes a perfect gift for those just starting out. Tying it all together, Janet Fletcher leads us on a global journey, highlighting 70 cheeses with complementary wine suggestions, in *Cheese & Wine* (Chronicle Books, \$25).

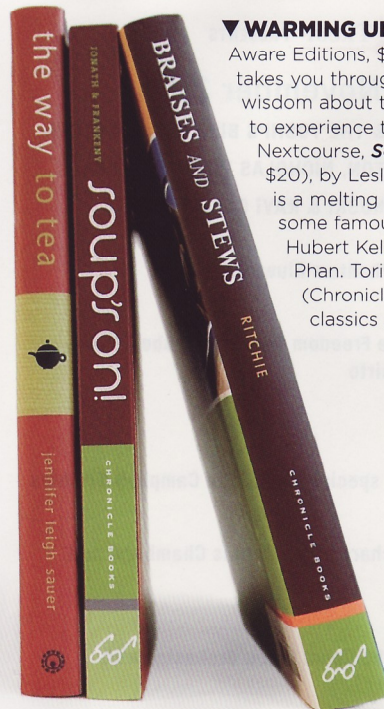
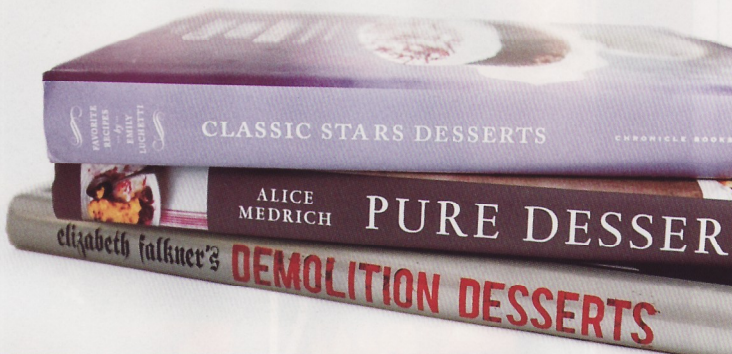


HUMBOLDT FOG CHEESE IN *CHEESE & WINE*.



LEMANIA CUPCAKE IN *DEMOLITION DESSERTS*.

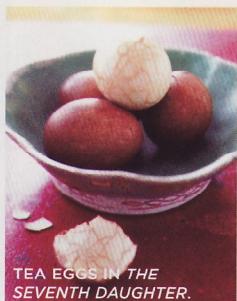
▼ **SWEET TREATS** In *Classic Stars Desserts* (Chronicle Books, \$30), Emily Luchetti shares favorite recipes from Stars, where she first made her name as a pastry chef back in the '80s. Her lemon squares and pear charlotte stand the test of time. Alice Medrich tinkers with everything from milk (sour-cream ice cream) to grains (cornmeal-buckwheat scones) to flowers (lavender-caramel sauce) in her very adult book *Pure Dessert* (Artisan, \$35) while Elizabeth Falkner of Citizen Cake cranks it up for *Demolition Desserts* (Ten Speed Press, \$35): The book's multi-step recipes employ space-age techniques and exciting flavor combinations.



▼ **WARMING UP** In *The Way to Tea* (Earth Aware Editions, \$22), Jennifer Leigh Sauer takes you through SF's teahouses, imparting wisdom about tea-time traditions and where to experience them firsthand. Benefiting Nextcourse, *Soup's On!* (Chronicle Books, \$20), by Leslie Jonath and Frankie Frankeny, is a melting pot of soup recipes from 60-some famous chefs, including the Bay Area's Hubert Keller, Traci Des Jardins and Charles Phan. Tori Ritchie's *Braises and Stews* (Chronicle Books, \$23) revises such global classics as veal *paprikás* and coq au vin.

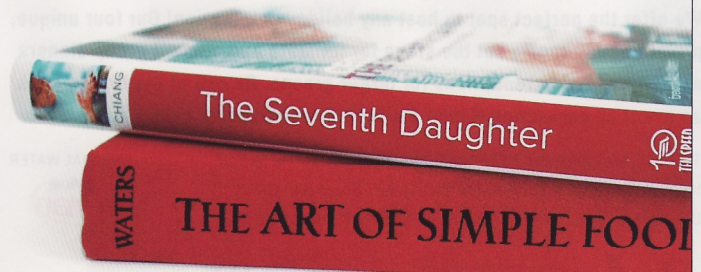


ALBONDIGAS SOUP IN *SOUP'S ON*.



TEA EGGS IN *THE SEVENTH DAUGHTER*.

▶ **LOCAL AND ICONIC** Two old friends and Bay Area culinary stars have published very personal books full of quick, easy recipes. Cecilia Chiang's memoir *The Seventh Daughter* (Ten Speed Press, \$35) is as much a read as it is a cookbook. Rich with epic stories about her life from Beijing to San Francisco, it's full of great food and life lessons. In Alice Waters' *The Art of Simple Food* (Clarkson Potter, \$35), she reminds us that top-notch ingredients and basic preparations—we're talking guacamole, beef stew and clam chowder—make the best meals.



(BOOKS): STEFANIE MICHEJDA; (CHEESE): VICTORIA PEARSON; (CUPCAKE AND SOUP): FRANKIE FRANKENY; (EGG): LEIGH BEISCH