

1885-1938
Zingerman's Bakehouse
Ask a Native New Yorker
Ralph Rucci
The Artisan Jewish Deli at Home
Recipes, Techniques, and Traditions from around the World

From the creators of the eponymous viral Tumblr comes a single day with your favorite authors in one Twilight-Zone-esque Starbucks... Ever wonder which intricate, elaborately-named drinks might be consumed if your favorite authors and characters wandered into a Starbucks? How many pumpkin lattes J.K. Rowling would drink? Or if Cormac McCarthy needed

caffeine, which latte would be laconic enough? Look no further; LITERARY STARBUCKS explores such pressing matters with humor and erudition. Set over the course of a single day, and replete with puns and satirized literary styles, the three authors go darker, stronger, and more global than the blog in book format, including illustrations by acclaimed New Yorker cover artist and cartoonist Harry Bliss.

USA TODAY bestselling author Sarah Morgan introduces From Manhattan with Love, a sparkling new trilogy about three best friends embracing life—and love—in New York Cool, calm and competent, events planner Paige Walker loves a challenge. After a childhood spent in and out of hospitals, she ’ s now determined to prove herself—and where better to take the world by storm than Manhattan? But when Paige loses the job she loves, she must face her biggest challenge of all—going it alone. Except launching her own events company is nothing compared to hiding her outrageous crush on Jake Romano—her brother ’ s best friend, New York ’ s most in-demand date and the only man to break her heart. When Jake offers Paige ’ s fledgling company a big chance, their still-sizzling chemistry starts giving her sleepless nights. But can she convince the man who trusts no one to take a chance on forever? Don’t miss Sarah Morgan’s next book, The Summer Seekers!

"From award-winning actor and food obsessive Stanley Tucci comes an intimate and charming memoir of life in and out of the kitchen"--

The Best Restaurants, Markets & Local Culinary Offerings The ultimate guides to the food scene in their respective states or regions, these books provide the inside scoop on the best places to find, enjoy, and celebrate local culinary offerings. Engagingly written by local authorities, they are a one-stop for residents and visitors alike to find producers and purveyors of tasty local specialties, as well as a rich array of other, indispensable food-related information including: • Favorite restaurants and landmark eateries • Farmers markets and farm stands • Specialty food shops, markets and products • Food festivals and culinary events • Places to pick your own produce • Recipes from top local chefs • The best cafes, taverns, wineries, and brewpubs

Jewish Nostalgia as Religious Practice

A Deadly Deli Mystery

Taste

Imagining Ichabod

Reflections and Recipes from the House That Herring Built

A Brisket, A Casket:

A Novel

New York Times Bestseller Named "22 Essential Cookbooks for Every Kitchen" by SeriousEats.com Named "25 Favorite Cookbooks of All Time" by Christopher Kimball Named "Best Cookbooks Of 2016" by Chicago Tribune, BBC, Wired, Epicurious, Leite's Culinaria Named "100 Best Cookbooks of All Time" by Southern Living Magazine For succulent results every time, nothing is more crucial than understanding the science behind the interaction of food, fire, heat, and smoke. This is the definitive guide to the concepts, methods, equipment, and accessories of barbecue and grilling. The founder and editor of the world's most popular BBQ and grilling website, AmazingRibs.com, “Meathead” Goldwyn applies the latest research to backyard cooking and 118 thoroughly tested recipes. He explains why dry brining is better than wet brining; how marinades really work; why rubs shouldn't have salt in them; how heat and temperature differ; the importance of digital thermometers; why searing doesn't seal in juices; how salt penetrates but spices don't; when charcoal beats gas and when gas beats charcoal; how to calibrate and tune a grill or smoker; how to keep fish from sticking; cooking with logs; the strengths and weaknesses of the new pellet cookers; tricks for rotisserie cooking; why cooking whole animals is a bad idea, which grill grates are best;and why beer-can chicken is a waste of good beer and nowhere close to the best way to cook a bird. He shatters the myths that stand in the best way of perfection. Busted misconceptions include: • Myth: Bring meat to room temperature before cooking. Busted! Cold meat attracts smoke better. • Myth: Soak wood before using it. Busted! Soaking produces smoke that doesn't taste as good as dry fast-burning wood. • Myth: Bone-in steaks taste better. Busted! The calcium walls of bone have no taste and they just slow cooking. • Myth: You should sear first, then cook. Busted! Actually, that overcooks the meat. Cooking at a low temperature first and searing at the end produces evenly cooked meat. Lavishly designed with hundreds of illustrations and full-color photos by the author, this book contains all the sure-fire recipes for traditional American favorites and many more outside-the-box creations. You'll get recipes for all the great regional barbecue sauces; rubs for meats and vegetables; Last Meal Ribs, Simon & Garfunkel Chicken; Schmancy Smoked Salmon; The Ultimate Turkey; Texas Brisket; Perfect Pulled Pork; Sweet & Sour Pork with Mumbo Sauce; Whole Hog; Steakhouse Steaks; Diner Burgers; Prime Rib; Brazilian Short Ribs; Rack Of Lamb Lollipops; Huli-Huli Chicken; Smoked Trout Florida Mullet –Style; Baja Fish Tacos; Lobster, and many more. This is the must-have baking book for bakers of all skill levels. Since 1992, Michigan's renowned artisanal bakery, Zingerman's Bakehouse in Ann Arbor, has fed a fan base across the United States and beyond with their chewy-sweet brownies and gingersnaps, famous sour cream coffee cake, and fragrant loaves of Jewish rye, challah, and sourdough. It's no wonder Zingerman's is a cultural and culinary institution. Now, for the first time, to celebrate their 25th anniversary, the Zingerman's bakers share 65 meticulously tested, carefully detailed recipes in an ebook featuring more than 50 photographs and bountiful illustrations. Behind-the-scenes stories of the business enrich this collection of best-of-kind, delicious recipes for every "I can't believe I get to make this at home!" treat.

Katz'sAutobiography of a DelicatessenBauer and Dean Publishers

The first book devoted to processes, concepts, and recipes for fermenting and culturing foods with koji, the microbe behind the delicious, umami flavors of soy sauce, miso, mirin, and so many of the ingredients that underpin Japanese cuisine Koji Alchemy chefs Jeremy Umansky and Rich Shih—collectively considered to be the most practical, experienced, generous educators on the culinary power of this unique ingredient—deliver a comprehensive look at modern koji use around the world. Using it to rapidly age charcuterie, cheese, and other ferments, they take the magic of koji to the next level, revolutionizing the creation of fermented foods and flavor profiles for both professional and home cooks. Koji Alchemy includes: A foreword by best-selling author Sandor Katz (The Art of Fermentation) Cutting-edge techniques on koji growing and curing Information on equipment and setting up your kitchen More than 35 recipes for sauces, pastes, ferments, and alcohol, including stand-outs like Popcorn Koji, Roasted Entire Squash Miso, Korean Makgeolli, Amazake Rye Bread, and more “Koji Alchemy is empowering and does much to open the door to further creativity and innovation. . . . I can’t wait to see and taste the next wave of koji experimentation it inspires.” —Sandor Katz

Autobiography of a Fashion Designer

A Hungry History, from Sea to Dining Sea

A Celebration of Jewish Food

Save the Deli

Interior Design in the 1930s

Mrs. Katz and Tush

An Overstuffed History of the Jewish Deli

As Manhattan succumbs to the big chain stores and tourist traps that come with the modern age, it struggles to maintain its storied identity. Fortunately for locals and visitors alike, a number of classic restaurants, shops and other establishments still thrive today that evoke the unique charm of the city. From The Four Seasons to Serendipity 3, from Katz's Deli to Caf é Carlyle, from the Oyster Bar to The Donut Pub, all the landmarks are here in the first and only book to collect all the best of Manhattan's timeless spots. Discovering Vintage New York is your guide to 50 profiled restaurants, shops, delis, nightspots, bars, and caf é s that have lasted half a century or more. But they're not merely old. Or historical. Or old and historical. These spots evoke a bygone metropolis. They are lost in time, yet compellingly timely. Whether they span decades or centuries, they are vibrant, quirky, and just plain fun to explore. Discovering Vintage New York takes you to a city of egg creams and knishes, of record stores and hat shops, of bohemian basements and candlelit clubs. Start reading, and start your discovering now!

Men to Avoid in Art and Life pairs classical fine art with modern captions that epitomize the spirit of mansplaining. This hilarious book perfectly captures those relatable moments when a man explains to a woman a subject about which he knows considerably less than she does. Situations include men sharing keen insight on the female anatomy, an eloquent defense of catcalling, or offering sage advice about horseback riding to the woman who owns the horse.
• These less qualified men of antiquity dish out mediocrity as if it's pure genius
• For the women who have endured overbearing men over the centuries
• Written with hilariously painful accuracy "Now, when you're riding a horse, you need to make sure to keep a good grip on the reins." "These are my horses." Through cringe-induced empathy, this timeless gift book of shared experiences unites women across history in one of the most powerful forms of resistance: laughter.
• Started as a Twitter thread and quickly gained widespread popularity.
• Makes a perfect book for women and feminists with a wry sense of humor, millennials, anyone who loves memes and Internet humor, as well as history and art buffs.
• You'll love this book if you love books like Men Explain Things to Me by Rebecca Solnit, Milk and Vine: Inspirational Quotes from Classic Vines by Emily Beck, and Awards For Good Boys: Tales Of Dating, Double Standards, And Doom by Shelby Lorman.

Part culinary travelogue, part cultural history, Save the Deli is a must-read for anyone whose idea of perfect happiness is tucking into a pastrami on rye with a pickle on the side Corned beef. Pastrami. Brisket. Matzo balls. Knishes. Mustard and rye. In this book about Jewish delicatessens, about deli’s history and characters, its greatest triumphs, spectacular failures, and ultimately the very future of its existence, David Sax goes deep into the world of the Jewish deli. He explores the histories and experiences of the immigrant counterman and kvetching customer; examines the pressures that many delis face; and enjoys the food that is deli’s signature. In New York and Chicago, Florida, L.A., Montreal, Toronto, Paris, and beyond, Sax strives to answer the question, Can Jewish deli thrive, and if so, how? Funny, poignant, and impeccably written, Save the Deli is the story of one man’s search to save a defining element of a culture — and the sandwiches — he loves.

Reveals nostalgia as a new way of maintaining Jewish continuity In 2007, the Museum at Eldridge Street opened at the site of a restored nineteenth-century synagogue originally built by some of the first Eastern European Jewish immigrants in New York City. Visitors to the museum are invited to stand along indentations on the floor where footprints of congregants past have worn down the soft pinewood. Here, many feel a palpable connection to the history surrounding them. Beyond the Synagogue argues that nostalgic activities such as visiting the Museum at Eldridge Street or eating traditional Jewish foods should be understood as American Jewish religious practices. In making the case that these practices are not just cultural, but are actually religious, Rachel B. Gross asserts that many prominent sociologists and historians have mistakenly concluded that American Judaism is in decline, and she contends that they are looking in the wrong places for Jewish religious activity. If they looked outside of traditional institutions and practices, such as attendance at synagogue or membership in Jewish Community Centers, they would see that the embrace of nostalgia provides evidence of an alternative, under-appreciated way of being Jewish and of maintaining Jewish continuity. Tracing American Jews’ involvement in a broad array of ostensibly nonreligious activities, including conducting Jewish genealogical research, visiting Jewish historic sites, purchasing books and toys that teach Jewish nostalgia to children, and seeking out traditional Jewish foods, Gross argues that these practices illuminate how many American Jews are finding and making meaning within American Judaism today.

She Reads Truth

Ardressan

Sandor Katz's Fermentation Journeys

Book Marks an Artist's Card Catalog

How Nora Ephron's Three Iconic Films Saved the Romantic Comedy

Kansas City Houses

Building the Brooklyn Bridge reminds us of the historic importance of this iconic bridge that was once considered the eighth wonder of the world. It opened up development across the East River and made travel between the two independent cities of Brooklyn and New York quicker and more reliable; especially once the bridge railway was fully operational in September 1883, four months after the bridge's opening. Historian Jeffrey Richman describes in engaging detail how the Brooklyn Bridge was built over fourteen years and clearly explains the function of each of its parts, from the anchorages to the massive cables. The story of the construction is also told through 255 remarkable images, many never before published, including 44 images in 3D, specially created for this book. These historic photographs, woodcuts, color lithographs, and engineering drawings take us back in time to when all of America, and much of the world, watched with excitement as a singular bridge of unprecedented size and technology was built over one of the busiest waterways in the world. The book illuminates long-forgotten details and presents the bridge as the engineering marvel that it is—one that still elicits awe and admiration. This is an incredible journey back in time to when all of America—and much of the world—excitedly watched as the Brooklyn Bridge was being built. Reading the book will be a real treat to anyone who has ever stepped onto this beloved icon and been moved by its majesty. A pair of 3D glasses is included with every copy of the book.

For much of the twentieth century, the New York Jewish deli rivaled-- and in some ways surpassed-- the synagogue as the primary gathering place for the Jewish community. The deli, argues Merwin, reached its full flowering not in the immigrant period but in the interwar era, when the children of Jewish immigrants celebrated the first flush of their success in America by downing sandwiches and cheesecake in theater district delis. But it was the kosher deli that followed Jews to the outer boroughs of the city, and became the most tangible symbol of their continuing desire to maintain a connection to their heritage.

Located on the corner of Ludlow and E. Houston in New York City, Katz's Deli is a destination for thousands of tourists and for the many regulars who have kept the tradition of Friday evening hot dogs going strong for 125 years. Established in 1888, Kat

The former owner/proprietor of the beloved appetizing store on Manhattan ’ s Lower East Side tells the delightful, mouthwatering story of an immigrant family ’ s journey from a pushcart in 1907 to “ New York ’ s most hallowed shrine to the miracle of caviar, smoked salmon, ethereal herring, and silken chopped liver ” (The New York Times Magazine). When Joel Russ started peddling herring from a barrel shortly after his arrival in America from Poland, he could not have imagined that he was giving birth to a gastronomic legend. Here is the story of this “ Louvre of lox ” (The Sunday Times, London): its humble beginnings, the struggle to keep it going during the Great Depression, the food rationing of World War II, the passing of the torch to the next generation as the flight from the Lower East Side was beginning, the heartbreaking years of neighborhood blight, and the almost miraculous renaissance of an area from which hundreds of other family-owned stores had fled. Filled with delightful anecdotes about how a ferociously hardworking family turned a passion for selling perfectly smoked and pickled fish into an institution with a devoted national clientele, Mark Russ Federman ’ s reminiscences combine a heartwarming and triumphant immigrant saga with a panoramic history of twentieth-century New York, a meditation on the creation and selling of gourmet food by a family that has mastered this art, and an enchanting behind-the-scenes look at four generations of people who are just a little bit crazy on the subject of fish. Color photographs© Matthew Hranek

Zabar's Deli Book

New York in a Dozen Dishes

Sleepless in Manhattan

In Search of Perfect Pastrami, Crusty Rye, and the Heart of Jewish Delicatessen

Recipes and Traditions from Coast to Coast

The Science of Great Barbecue and Grilling

Koji Alchemy

Revenge is served very cold in this deli-cious whodunit When Gwen Katz inherits her late uncle's kosher deli, Murray's Pastrami Swami, little does she know that murder is always on the menu. Now Nashville Katz, as she's quickly nicknamed, has landed her first catering gig: Social butterfly Lolo Baker's audience-participation mystery party, where someone is "murdered" and the other guests must figure out who the killer is. It's all in good fun. . .until the "victim" comes crashing through the ceiling and lands--fatally--in Gwen's once-tasty

gravy, literally smoked to perfection. The amateur sleuth in Gwen knows the newly deceased, Hoppy Hopewell, was in quite a pickle. He squandered his family's vast fortune while having simultaneous affairs with Nashville's wealthiest women. . .many of who were at the party. But as Gwen digs deeper, she finds the case is messier than chopped liver. . .and discovers that she's somehow sandwiched between her boyfriend's possibly cheating heart and the deliciously handsome eyes of the detective working the case. . . When you're a deli owner, life ain't always a bowl of chicken soup. A native of Brooklyn, New York, Delia Rosen is the author of A Brisket, A Casket and now lives in Maine. She spends her time between writing and searching for good bagels.

BOOK MARKS is an imaginative journey through artist Barbara Page's reading history, interwoven with memories prompted by the hundreds of titles depicted. At the heart of the book are over 430 artworks on repurposed library checkout cards, part of an ongoing art project housed in an antique two-drawer library case. Each richly illustrated "book mark" represents a title that has left an imprint on Page's life. Arranged chronologically in the order the books were read, the sections of plates correspond to the stages of her life undertaken in the individual chapters—child, young housewife, pilot, artist, widow, and traveler. The added layer of the author's personal history—sometimes whimsical, often fragmented—illuminates how the "mark" left by a book is anchored not only to its contents, but also to the memories associated with it, whether a hike guided by Alfred Wainright through England's Nannycatch Valley or a drive to Boston listening to Tuesdays with Morrie. A bibliophile's delight that will touch and inspire readers of any genre! Includes a complete bibliographic list of 434 titles—fiction, science, art, gardening, travel, history, biography, aviation, ecology, children's literature, and more—plus trivia on their publishing history; author and title indices for easy cross reference; and bound with two ribbon bookmarks, so readers can simultaneously mark their place in the plate section and corresponding page in the chapter.

Includes 25 adapted historic recipes.Prompted by a serendipitous visit to a bookstore, an epiphany leads Paula and her husband, Harvey, to southern Maine where they both fall in love with the General Ichabod Goodwin House—affectionately called Old Fields. Built at the end of the eighteenth century, the historic house still has its original nine-over-six windows, early Georgian moldings, and wide-plank painted wood floors. But it was the keeping room with its eight-foot wide, five-foot high hearth that captured their imaginations. After they sign the deed, the author begins to diligently research the house's first inhabitants, taking us back into early American history. Paula's research continues as she undertakes the challenge of furnishing the eight rooms in the original part of the house. Trying to evoke an eighteenth-century atmosphere, Paula and Harvey visit historic house museums and build a library on early American décor. Most helpful were the two inventories the author found in the collection of Goodwin family papers at Dartmouth—those of the first two Goodwins to head Old Fields, a father and son, both named Ichabod.Once the house is furnished, Paula's favorite pastime becomes imagining the lives of those first two Ichabods and their families over 250 years ago, not only their daily routines, but how their lives intertwined with larger historic events that helped shape America. Aside from having a passion for early American history, Paula's avid interest in the culinary arts leads her to research and recreate historic recipes, which are woven throughout the text. Another wonderful addition to this story is the discoveries from the archaeological dig in progress outside their front door. Based on the myriad items unearthed since 2011, many details about the chronology of the property and the house have come to light.This book is for anyone who lives in a historic house; who loves archaeology, early American history, and historic cooking; or for those armchair adventurers who will enjoy the Bennetts journey as they "cultivate a slower, less technology-based existence, cherry-picking from the past" and incorporating those pickings into their twenty-first-century lifestyle.

In this special Passover story, Larnel Moore, a young African-American boy, and Mrs. Katz, an elderly Jewish woman, develop an unusual friendship through their mutual concern for an abandoned cat named Tush. Together they explore the common themes of suffering and triumph in each of their cultures.

Notes from the Library of My Mind

Discovering Vintage New York

The Finkler Question

One Foot In The Gravy:

Literary Starbucks

Katz's Deli

A Guide to the City's Timeless Shops, Bars, Delis & More

This important study documents the rich architectural heritage of Kansas City, a booming metropolis between 1880 and 1930. The grand houses built during this time are evidence of the importance of this midwestern metropolis, which once eclipsed cities such as Dallas, Atlanta, and Denver. The forty houses featured within this book were erected by the city's leading plutocrats, including newspaper publisher William Rockhill Nelson, minerals magnate August R. Meyer, lumber baron Robert A. Long, grain merchant Herbert F. Hall, and oilman Ernest C. These men typically hired local architects, many of whom had received their training on the East Coast, but settled in Kansas City. Architects in the book include Henry F. Hoyt, Louis S. Curtiss, Horace La Pierre, Edward B. Delk, Edward W. Tanner, and Mary Rockwell Hook--one of the first women to study at the Ecole des Beaux Arts in Paris. Almost all of these houses were designed in the European and American revival styles prevalent throughout Western culture during this period, although they are distinguished by a midwestern sensibility. This survey will surprise and delight anyone interested in America's residential architecture during this time.

For Jewish deli devotees and DIY food fanatics alike, The Artisan Jewish Deli at Home is a must-have collection of over 100 recipes for creating timeless deli classics, modern twists on old ideas and innovations to shock your Old Country elders. Photographs, historical tidbits, reminiscences, and reference material round out the book, adding lively cultural context. Finally, fifty years after I started eating pastrami sandwiches and knishes at Wilshire's Deli in Cedarhurst, Long Island, Nick Zukin and Michael C. Zusman have written a cookbook that allows delicatessen enthusiasts to make their favorite deli dishes at home.

Making your own knishes? No problem. Rustle up your own pickles? Bring it on. Michael and Nick manage to make deli food simultaneously contemporary and timeless, which is no easy feat. If reading The Artisan Jewish Deli at Home doesn't make you hungry, you've never rhapsodized over a pastrami sandwich or driven a hundred miles for a transcendent plate of latkes. If my grandmother, the greatest Jewish deli-style cook I've ever known, were alive she'd be kvelling over this book." —Ed Levine, founder of Serioouseats.com "Michael and Nick's handsome book brings some of your favorite deli recipes and memories into your home kitchen. Their pickles, knishes, and pastrami are just like you remember, only better!" —Joan Nathan, author of Jewish Cooking in America "Before you open this book, be sure to crack a window, because your house will soon reek of the glorious funk of delicatessen. The mouthwatering scent of baking bagels, bubbling soups, and steaming pickled meats will conquer every square inch of available air, bathing it all in a rich, delicious patina of schmaltz. Don't be surprised if a sarcastic waiter named Abe appears in your kitchen. The Artisan Jewish Deli at Home will turn any house into a delicatessen worth its weight in knishes."

—David Sax, author of Save the Deli If you don't happen to live near one of the new wave of artisan-style Jewish delis that have sprung up around North America over the last few years, not to worry. With this book, the world of Jewish deli, in all its subtle splendor—can be yours in the comfort (and privacy) of your own kitchen. And it's not that hard. Really. On top of all the Jewish deli classics, The Artisan Jewish Deli at Home offers updates and new angles on the oldways that are bound to thrill the palates of a modern generation of eaters focused on quality ingredients and a lighter-handed approach to a traditionally heavy cuisine. The chapters are organized into: Starters and Sides; Soups and Salads; Eggs, Fish, and Dairy; Beef; Bagels, Bialys, and Breads; and Pastries, Desserts, and Drinks. The range of favorite recipes include: Crispy Potato Latkes with Chunky Ginger Applesauce; Summer Chicken Salad with Tomatoes, Cucumber and Cracklings; Wise Sons' Chocolate Babka French Toast; Home Oven Pastrami; and Celery Soda. Added cultural context comes from quick-hitting interviews with Joan Nathan and other Jewish food luminaries: histories of a few deli stalwarts such as bagels and pastrami; and first-hand reports from within the walls of the

authors' favorite temples of modern Jewish gastronomy located across the country including: Mile End Delicatessen in New York City; Wise Sons Delicatessen in San Francisco; Kenny & Zuke's Delicatessen in Portland, OR; Stopsky's Delicatessan in Mercer Island, Washington; and Caplansky's Delicatessen in Toronto.

How to Feed Friends and Influence People

Holding Tight to Permanent in a World That's Passing Away

Beyond the Synagogue

The Carnegie Deli...A Giant Sandwich, a Little Deli, a Huge Success