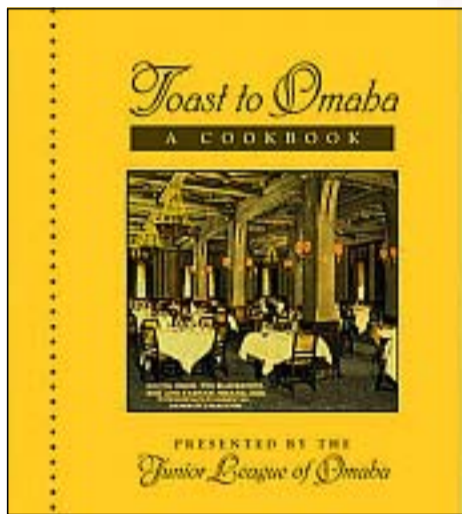


This selection of gift books offers something for all cooks and all budgets

# A cookbook Christmas



## Moderate

**"Toast to Omaha" by the Junior League of Omaha (self-published, \$24.95)**

The Junior League of Omaha's cookbook toasts Omaha's rich culinary tradition of restaurants, ice cream shops, bakeries, diners, candy shops, sandwich shops and home cooks who produce wonderful food.

Photographs and menus from Omaha's past adorn the pages and offer history lessons. Take a trip down memory lane to Sam Nisi's Spare Time Cafe, Cantoni's Grill, Hosman's Drive Inn, Kaufmann's Pastry Shoppe, Jack Holmes Ground Cow or the Gas Lamp.

Sometimes, there are recipes from long-closed establishments. Think Hamburger Steak from the Hilltop House Restaurant, Chocolate Pie from Bishop's Buffet and Date Nut Drop Cookies from Northrup Jones.

Today's restaurants share recipes, too.

The French Café, Joe Tess Place, Omaha Country Club, Sons of Italy, Stokes, Scooter's, Charlie's on the Lake, Dundee Dell . . . the list goes on of the establishments that helped with the cookbook.

League members shared recipes, too. And most reassuring is that League members tested every recipe published in the book. Far too often, self-published books are full of errors.

"Toast to Omaha" is available in local stores and online at [www.juniorleagueomaha.org/](http://www.juniorleagueomaha.org/).

As you page through the book, take note of the many projects that Omaha's Junior League has had a hand in. Proceeds from "Toast to Omaha" help support the league's projects.

**"The Bon Appétit Cookbook" by Barbara Fairchild (John Wiley & Sons, \$34.95)**

A bargain for its breadth, this 792-page cookbook includes 1,200 recipes vetted by the magazine and its readers over the last five decades. Light on photographs, it begins with helpful "notes from the test kitchen" to arm less-experienced cooks with key techniques for the rush of recipes to follow — a wide-ranging "best of" collection. Consider it for longtime Bon Appétit subscribers or any cook who enjoys hunting down the occasional exotic ingredient and setting out a meal worthy of the cheer: "Bon appétit!"

**"175 Essential Slow Cooker Classics" by Judith Finlayson (Robert Rose Inc., \$24.95)**

Beautiful photographs fill this book, which contains delicious-looking recipes from a proven cookbook author who has an expertise in slow cookers. Hard-cover with an internal metal binder.

**"EatingWell Serves Two" by Jim Romanoff (The Countryman Press, \$24.95)**

Recipe developers for EatingWell magazine were on a mission: Create healthful, quick-to-prepare dishes for small households, without sacrificing flavor. They came through with hundreds of recipes in a hard-cover book filled with appealing photographs.

**"The Spice and Herb Bible, Second Edition" by Ian Hemphill (Robert Rose Inc., \$24.95)**

This first-rate reference book for cooks and gardeners comes in a thick, heavy paperback. Nice color photos and recipes, too.

— Reviews by Sue Story Truax, Nichole Aksamit and Jan DeKnock



## Luxury

**"The Waldorf-Astoria Cookbook" by John Doherty with John Harrison (Bulfinch Press, \$50)**

History. Romance. Luxury. And, oh yes, fabulously decadent recipes.

This is no mere cookbook. Author John Doherty, executive chef at the Waldorf-Astoria for the past 20 years, offers an opulent celebration of the landmark New York hotel, which for more than a century has drawn famous guests to its world-renowned restaurants.

Adding to the mood is the impeccable photography of Ellen Silverman, who presents each dish as if it were a work of art. Also notable is the generous homage to the hotel's Art Deco decor, with images of gilded sculptures used to begin each chapter.

And what of the recipes?

Be warned that the ingredients for some of these dishes could cost more than a night's stay at many lesser hotels. For example, few cooks have the budget to make an appetizer like Seared Scallops With Osetra Caviar and Potato-Chive Mousseline or an entrée like Bacon-Wrapped Rabbit Loin With Chanterelle Mushrooms and Pumpkin Purée.

But the book does include recipes for classic dishes that were made famous at the hotel, including Veal Oscar (named for longtime maitre d' Oscar Tschirky) and Red Velvet Cake (a signature dessert at the hotel in the 1920s).

And let's not forget Waldorf Salad. But to be true to the dish's origins, you will have to include black truffles.

**"The Seven Sins of Chocolate" by Laurent Schott (DK, \$50)**

Over-sized and over-the-top, the recipes and photographs are a humorous, thoughtful delight for chocolate lovers and art lovers alike. Should anyone actually want to make one of the recipes, a small, removable recipe book is included.

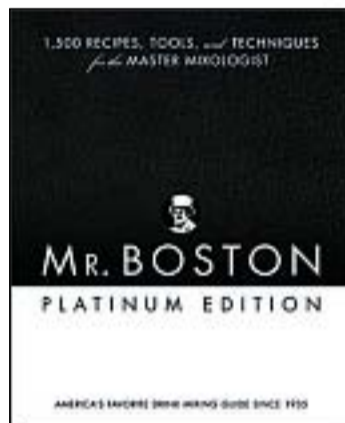
**"Into the Vietnamese Kitchen: Treasured Foodways, Modern Flavors" by Andrea Nguyen (Ten Speed Press, \$35)**

This Vietnam native has crafted a beautiful love song to her ethnic traditions with lessons in history, cooking and family life. Totally authentic yet accessible to American kitchens. Lots of photos.

**"The Food Encyclopedia" by Jacques L. Rolland and Carol Sherman (Robert Rose Inc., \$49.95)**

This large, heavy reference book should appeal to any cook, but especially the curious, with its more than 8,000 entries.

## Budget



**"Mr. Boston: Platinum Edition," edited by Anthony Giglio (John Wiley & Sons)**

When it comes to throwing a can't-miss holiday party, it helps to have an expert guide to mixing an array of drinks. One great choice is this small yet stylish book, which includes 1,500 recipes and tips.

Everything about "Mr. Boston" is smart, from the use of spiral binding (making it easy to flip from page to page while tending bar) to the organization of recipes by key ingredient (from brandy to rum to whiskeys).

Gorgeous photographs will tempt you to try such exotic-looking drinks as Pacific Sunshine (which gets its heavenly color from blue curaçao) or Lover's Kiss (a decadent mix of amaretto, cherry-flavored brandy and crème de cacao). But this spiral-bound book also includes helpful tips on whipping together a perfect martini or margarita.

**"Courtroom Cuisine" from the Omaha Law League (self-published, \$18; order at [www.omahalawleague.org](http://www.omahalawleague.org))**

The hard-cover book with a plastic spiral backbone contains recipes from league members. The recipes are the kind Americans cook, enjoy and exchange.

**"Hot Chocolate" by Fred Thompson (Harvard Common Press, \$12.95)**

Forget the just-add-water cocoa mix. This is the real thing with upscale chocolates, liqueurs and homemade marshmallows. Pretty photos, too.

**"Morning Food" by Margaret S. Fox and John B. Bear (Ten Speed Press, \$19.95)**

Those who love breakfast (any time of day) will appreciate this soft-cover book, which goes beyond traditional fare with such intriguing offerings as Mango Quesadillas and Roasted Butternut Squash Soup.

**"Chicken Soup for the Soul Recipes for Busy Moms" by Jack Canfield and Mark Victor Hansen (Health Communications Inc., \$19.95)**

This small, spiral-bound book offers heart-warming stories and helpful tips along with an assortment of family-friendly recipes.

## Featured recipes

The following selections from four of our featured books appear on **Page 2E**.

**From "Toast to Omaha":** Bistro Steak Soup; Wonders of the World Bars

**From "Bon Appétit":** Cider-Brined Pork Chops With Creamed Leeks and Apples; Potato, Leek, Gruyere and Oyster Mushroom Gratin

**From "Waldorf-Astoria":** Waldorf Rice Pudding With Cinnamon Meringue

**From "Mr. Boston":** Tropical Cream Punch

[ON OMAHA.COM](http://www.onomaha.com)  
More recipes.



## Inside: More gifts for cooks

What should you give the gourmet in your life? Try some ideas in a number of price ranges. **Page 3E**

## The Bond watch: How time flies

BY CHRISTINE LAUE  
WORLD-HERALD STAFF WRITER

If you think the new James Bond is hot, check out his watch.

Only a few weeks after the mid-November debut of the new Bond movie, Borsheims Fine Jewelry in Omaha had sold all seven of its \$3,500 limited edition Bond watches, Borsheims spokeswoman Trisha Meuret said.

Only 10,007 of the Omega Seamaster Professional 300M limited edition watches were made in conjunction with the release of "Casino Royale," the 21st and latest 007 movie, said Gregory Swift, Omega brand president for the United States.

"For the U.S., we had almost three times as many orders as we had allocations," Swift said from New York City.

Bond first donned Omega watches in 1995's "Golden Eye," Swift said. In "Casino Royale," the new Bond, played by Daniel Craig, wears

See Bond: Page 2



In "Casino Royale," Daniel Craig plays James Bond and wears an Omega Seamaster Professional 300M watch.

## A big fat legal transformation

■ New York's ban on trans fats could become a nationwide restaurant trend.

COX NEWS SERVICE

NEW YORK — Health officials on Tuesday approved a ban on artificial trans fats at thousands of restaurants, making New York the nation's first city to outlaw the ingredient linked to heart disease and other illnesses.

The ban is expected to send ripples nationwide as cities consider restrictions and large fast-food chains move away from the manmade fats, which are found in such foods as french fries and doughnuts.

"It is very significant," said Dr. Walter Willett, chairman of the Department of Nutrition at the Harvard University School of Public Health. "New York is not just the Big Apple, it's a big domino as well. Lots of other cities will be following."



THE ASSOCIATED PRESS

H. Kenneth Woods, owner of Sylvia's restaurant in New York City's Harlem neighborhood, prepares to fry chicken using a soybean oil that doesn't contain trans fat.

In the Omaha area, several restaurant owners have moved away from trans fats voluntarily.

Yves Menard, owner of Charlie's on the Lake, said trans-fat-free vege-

table oil is not only healthier, but makes food taste better. At neighborhood tavern Dinker's Bar and Grill, the menu is completely trans-fat-free. Old Market staple V. Mertz went to trans-fat-free oil for its popular crab cakes more than a year ago.

The National Restaurant Association, while supporting an overall shift away from trans fats, criticized the ban and its deadlines for potentially harming public health.

The ban might pressure some restaurants to resort to using unhealthy saturated fats instead, association spokeswoman Sue Hensley said.

New York's measure, unanimously approved by the city's Board of Health, requires restaurants to stop using most frying oils containing artificial trans fats within about six months and to remove them from all foods by July 2008.

The ban does not apply to grocery stores or foods that restaurants serve in sealed original packaging. It also does not include naturally occurring trans fats found in small amounts in some meat and dairy products.

See Food: Page 2