

COMMUNITY COOKBOOK

BUILD A BETTER LIBRARY, ONE GREAT BOOK AT A TIME

Delicious Reads

Five cookbooks packed with authentic Southern recipes, personal stories, and regional travel inspiration

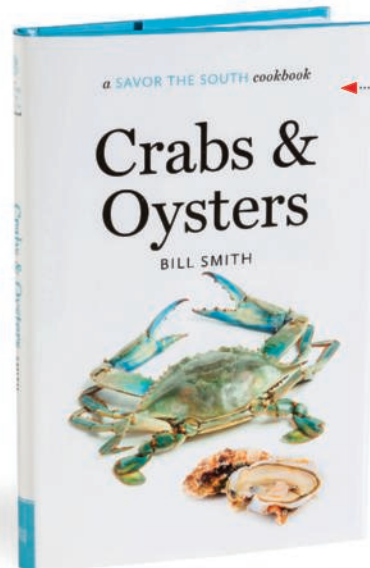
BESH BIG EASY BY JOHN BESH

In his latest cookbook, New Orleans chef John Besh shares personal anecdotes along with the history behind the food he grew up loving and eating in his hometown. He also reveals why it's all right to keep a can of breadcrumbs handy in your pantry.



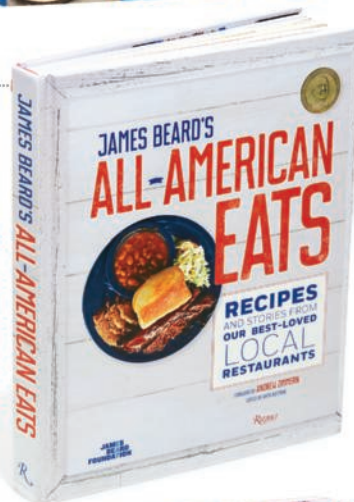
CRABS & OYSTERS (A SAVOR THE SOUTH COOKBOOK) BY BILL SMITH

Chef Bill Smith shares his passion for the South's favorite shellfish. You'll also find terrific recipes from the classic regional cookbooks of coastal communities, as well as Smith's own charmingly reported research and memorable headnotes.



JAMES BEARD'S **ALL-AMERICAN EATS** BY THE JAMES BEARD FOUNDATION (WITH INTRODUCTION BY JOHN T. EDGE)

Since 1991, the James Beard Foundation has been honoring regional restaurants. While this book includes the entire country, many Southern spots reap high praise. Get it for the recipes, but read it for the history.



GRANDBABY **CAKES**

Only grandbabies are sweeter than a book devoted to desserts. And—as if the decadent cakes, glazes, and frostings weren't already enticing enough—Adams' debut cookbook is sprinkled with the heart-felt stories behind her delicious recipes and also features beautiful vintage family photos.



THE HOT CHICKEN **COOKBOOK** BY TIMOTHY CHARLES DAVIS

Arguably Music City's most iconic food, hot chicken is having its moment. Part history book, part travelogue, and part love letter, this includes interviews with the likes of chef Edward Lee and former mayor of Nashville Karl Dean.



LAUREY W. GLENN/JAMES BEARD'S ALL-AMERICAN EATS; ALISON MIRSCH