

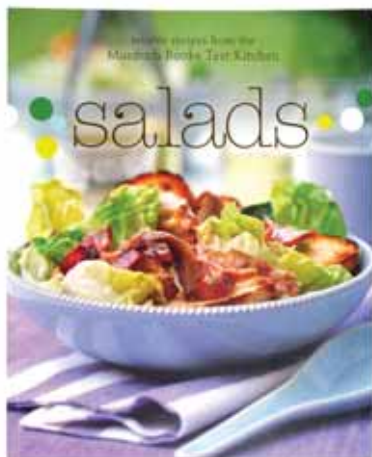
NEW COOKBOOKS TEMPT THE APPETITE

With the recent complaints in the media about the old faithful Edmonds cookbook hot cross bun failures ringing in ones ears, it was nice to find a series of cookbooks supported by recipes being tested many times in a test kitchen, by a variety of cooks, under varying conditions.

The series will make a welcome addition to the galley library of every cook and would-be cook, from novice to connoisseur. Designed for easy use, each recipe is written in a clear manner with a mouth-watering image of the finished dish to give the chef something to aspire to. While my examples may not have shaped up as well as the experts in presentation, they certainly tasted bloody good.

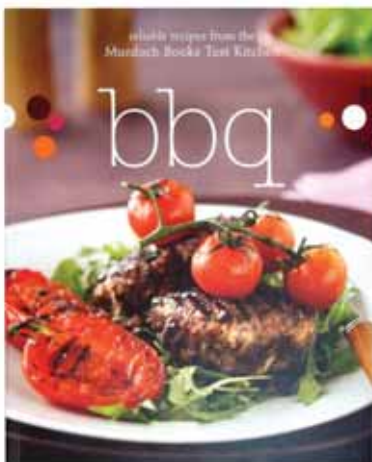
SALADS

Starting with the salads ... never have I seen so many healthy salads in one book. It just goes to show that salads need not be boring. The range of salads from sides to starters to mains accompanying beef, lamb and a wide range of seafood, gives a new meaning to eating salads.



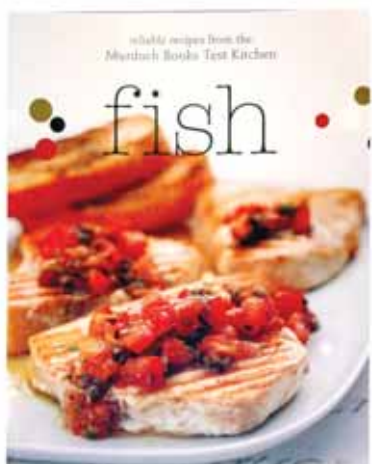
BBQ

The BBQ book will be a must for the man who wants to impress. Gone will be the day of char grill bangers and frazzled steaks. An invitation to a BBQ means its time to enjoy good company and great food. The recipes in the BBQ book reveal a wonderful new variety of dishes that can be cooked on a BBQ. Dishes that will extend your culinary skills on the grill and have friends and families tasting in awe while laying the compliments to ensure another invite will be encouraged.



SEAFOOD

This book is a must for every seafarer who still enjoys their seafood. With many in our family being raised on seafood this book gives a whole new meaning to simple, tasty and most impressive seafood dishes – even when in the darkest winter, when one must delve into the bottom of the freezer, to dig out, God forbid, imported prawns or the last of a past fishing trip. Whether its local mussels or cockles, this book has



given a whole new meaning to the cooking of seafood.

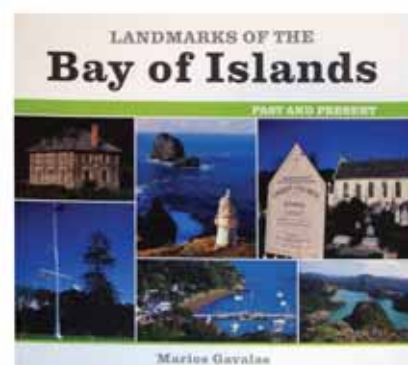
Seriously, these three books are fantastic in their own right and as a set, just look out. The recipes, while using a range of ingredients are mostly fresh or already part of the household's pantry. Apart from a few extra additions like palm sugar and supplementing the odd foreign ingredient for the local version, all the recipes are simple to follow and easy to prepare, although I have to say they are books for the home-based galley and not necessarily for the boat. While I will be gravitating many of the recipes to sea, there are many that will remain the preserve of home when I want to impress and enjoy good food in good company prepared by moi.

Published by Murdock Books and distributed by Allan & Unwin. Murdock Books Test Kitchen, BBQ, Salads and Seafood editions are available from all leading bookshops with a RRP of \$29.99 each.

LANDMARKS OF THE BAY OF ISLANDS, PAST AND PRESENT


If you are into the ghosts of past and present and how the layers of history of the Bay of Islands intermingle and weave a complex tapestry of life there then this book will be of interest to you. The Bay of Islands packs more of a historical punch than its geographical boundaries would belie.

A bustling trading port at Kororareka serviced the multitude of whaling vessels plundering the South Pacific and set the tone for New Zealand's bicultural history. From the Maori wars and Hone Heke's three attacks on the symbol of colonial power on flagstaff hill, to the



Treaty of Waitangi, where New Zealand's founding document was conceived to the time when Zane Grey put the Bay of Islands on the international game fishing map.

It's all there; each of its 16 chapters takes the reader through a prominent feature of the landscape and relates an extensive, lively narrative, on its history and past in a highly readable and well illustrated location based guide book.

Published by Raupo and distributed by Penguin Books (NZ) this book is available from all leading bookshops with a RRP \$45.00. 

GOT OLD, UNLOVED MARITIME BOOKS GATHERING DUST?

Professional Skipper is looking for unwanted books featuring all aspects of New Zealand's maritime history, from shipping to fishing to the waterfront, to add to our growing in-house reference library.

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