



**SALT & PEPPER**

**BOOKS**

# IN THE KITCHEN



*A Book For Every Cook...*

*Fall 2011*

*Welcome Fall!*



**PUMPKIN HARVEST**  
**500 PIECES**  
**FINISHED SIZE 20"X20"**  
**\$14.95**

*[Click Here to see all of the puzzles we carry on our website!](#)*

Celebrate Fall with these new designs from Springbok Puzzles!

In addition to the high quality Springbok puzzles provide, the company puts it's best environmentally friendly foot forward by using recycled materials and natural dyes in product production.. The chipboard in both the puzzles and the packaging is made from 100% recycled material and the inks are

100% vegetable / soy based with no petroleum additives.



And, as always, all Springbok puzzles are made in the U.S.A.



**GARDEN GOODIES**  
**1000 PIECES**  
**FINISHED SIZE 24"X30"**  
**\$19.95**

## *White House Christmas Ornaments*



*The 2011 White House Christmas Ornaments have arrived!*

Every year we sell the White House Christmas Ornaments on behalf of the Prince William Chapter of Zonta International.

Zonta is an international organization of executives working together to advance the status of women world-wide. The sale of White House ornaments is the main fund raiser for the Prince William Chapter. The funds are used for scholarships and other service projects promoting the mission of Zonta.

## *Inside this issue:*

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Salt & Pepper Books  
125 Mill Street #6  
Occoquan, VA 22125

(703) 491-4411

Hours:

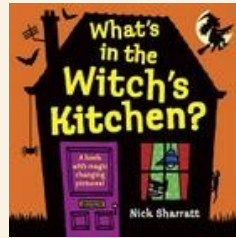
Monday—Wednesday  
10-ish to 5-ish

Thursday—Saturday  
10-ish to 6-ish

Sunday  
12-ish to 5-ish



### Halloween

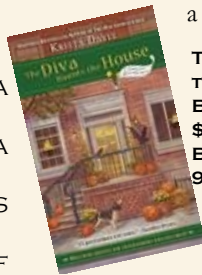


**WHAT'S IN THE WITCH'S KITCHEN?**  
By NICK SHARRATT  
\$12.99  
CANDLEWICK PRESS  
9780763652241

Peek inside a witch's kitchen, and you'll either smile or shriek! Cool two-way flaps offer humor and heebie-jeebies in this novelty book.

In Krista Davis' newest book, could the killer be a real vampire - the same one rumored to have lived in Sophie's haunted house back when it was

a boardinghouse? Good thing a domestic diva never runs out of garlic!



**THE DIVA HAUNTS THE HOUSE**  
By KRISTA DAVIS  
\$7.99  
BERKLEY  
9780425243787

"GOOD THING A DOMESTIC DIVA NEVER RUNS OUT OF GARLIC!"



**HALLOWEEN: TRICKS AND TREATS**  
By MATTHEW MEAD  
\$19.95  
TIME HOME ENTERTAINMENT  
9781603200523

Matthew Mead, the king of easy style, shares deceptively simple projects, hundreds of craft ideas, tasty treats, spooky decorations and awesome entertaining ideas in this fresh and fabulous resource. All include step-by-step instructions and photos.

**HALLOWEEN PUMPKIN DIVIDED**  
SERVING DISH  
\$19.95  
TAG



Double, double, toil and trouble! The instructions in *Witch Craft* will help you conjure up 25 totally wicked treasures: everything from vampire bite necklaces to graveyard cupcakes. You'll also find tips and tricks for transforming found objects and everyday items into wonderfully witchy treats.



**WITCH CRAFT**  
By ALICIA KACHMAR  
\$14.95  
RYLAND, QUIRK BOOKS  
9781594744860

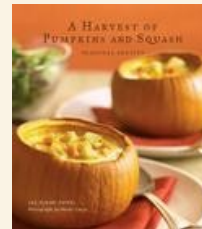
### Thanksgiving



**THANKSGIVING**  
By LOU PAPPAS  
\$14.95  
WELDON OWEN  
9781616281649

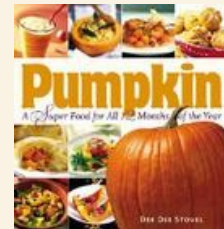
This book explores more than fifty of your favorite holiday recipes, offering both traditional and contemporary dishes—even vegetarian options.

Each chapter explores a different part of the Thanksgiving feast, from starters to desserts and everything in between. Tips for staying organized; selecting, preparing, and carving the turkey; putting together a menu, complete with a work plan; and creative ideas for leftovers round out the book.



**A HARVEST OF PUMPKINS AND SQUASH**  
By LOU PAPPAS  
\$15.95  
CHRONICLE BOOKS  
9780811861267

Squashes and pumpkins are delicious additions to muffins, breads, soups, salads, pastas, entrées, and sweets. With 40 wonderful recipes, a glossary of the types of squash, basic cooking instructions, and useful tips on how to buy and store them, these versatile, delicious gourds make for year-round goodness.



**PUMPKIN: A SUPER FOOD FOR ALL 12 MONTHS OF THE YEAR**  
By DEE DEE STOVEL  
\$12.95  
STOREY PUBLISHING  
9781580175944

These 125 recipes celebrate the varied ways that pumpkin can enhance a wide range of dishes, from beverages, starters, and snacks to soups, salads, main courses, and, of course, pies, cookies, breads, and cakes. Whether starting from the whole pumpkin (which, Stovel shows, is easier than many may think) or from canned pumpkin (a fine alternative), cooks will be surprised by the variety of ways they can use the entire fruit, including blossoms and seeds, as well as the pulp itself.



**TURKEY DISHTOWEL SET WITH COOKIE CUTTER**  
\$17.95  
TAG

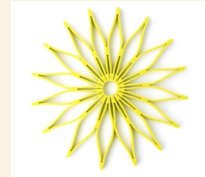
*Kitchen Gifts*



**CORKCICLE**  
**\$22.95** Winner of the “Best New Product” at the 2011 New York International Gift Fair, the Corkcicle is a reusable wine chiller, keeping your wine at just the right drinking temperature - no ice bucket required!



**CAFÉ EXPRESS GARDEN VEGGIES APRON**  
**\$28.95**  
**KAY DEE DESIGNS**



**BLOSSOM TRIVET**  
**KIWI**  
**\$12.95**  
**SPICE RATCHET MILLS**

Flower-shaped silicone kitchen gadget that can be used as a trivet, hot pad, coaster, or table decoration. Available in kiwi (shown), black and red.

The Flora Wine Rack holds five bottles of your favorite wine and is just right for a small space!



**FLORA WINE RACK**  
**\$24.95**  
**TAG**



**JARDIN TERRACOTTA PITCHER**  
**\$34.95**  
**TAG**

The classic simplicity of glossy, embossed terracotta in a vibrant leafy green pitcher brings a touch of rustic elegance to any table.

Ironwood Gourmet paddle-style boards will be a gorgeous addition to your kitchen, and even to your Thanksgiving table! Boards can be used for chopping, as well as servicing as a bread or cheese board. Boards are available in either Acacia wood or Blonde wood. Make sure to also pick up a bottle of butcher block oil to keep your beautiful boards in top condition!



**SMALL CUTTING BOARD**  
**ACACIA WOOD**  
**\$19.95**



**ROUND CUTTING BOARD**  
**ACACIA WOOD**  
**\$22.95**



**LARGE CUTTING BOARD**  
**ACACIA WOOD**  
**\$24.95**



**SMALL CUTTING BOARD**  
**BLONDE WOOD**  
**\$19.95**



**ROUND CUTTING BOARD**  
**BLONDE WOOD**  
**\$21.95**



**LARGE CUTTING BOARD**  
**BLONDE WOOD**  
**\$19.95**





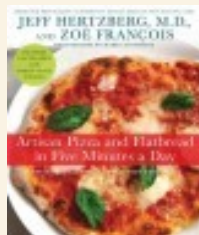
Staff Picks



**FOOD RULES**  
BY MICHAEL POLLAN  
\$22.95  
PENGUIN PRESS  
9781594203084

Michael Pollan's definitive compendium, *Food Rules*, is here brought to colorful life with the addition of Maira Kalman's beloved illustrations. Written with the clarity, concision, and wit that is Michael Pollan's trademark, this handbook lays out a set of straightforward rules for eating wisely. Kalman's paintings remind us that there is delight in learning to eat well.

"KATHLEEN FLINN, AUTHOR OF *THE SHARPER YOUR KNIFE, THE LESS YOU CRY*, TELLS THE INSPIRING STORY OF HOW SHE HELPED NINE OTHERS FIND THEIR INNER COOK."



**ARTISAN PIZZA AND FLATBREAD IN FIVE MINUTES A DAY**  
BY JEFF HERTZBERG, ZOE FRANCIS, AND MARK LUINBURG  
\$27.99  
THOMAS DUNNE BOOKS  
9780312649944

From the best-selling authors of the *Artisan Bread in Five Minutes a Day* comes a much-anticipated new cookbook featuring their revolutionary approach to yeast dough in over 100 easy pizza and flatbread recipes.



**THE SPLENDID TABLE'S HOW TO EAT WEEKENDS**  
BY LYNNE ROSSETTO CASPER  
\$35.00  
CLARKSON POTTER  
9780307590558

In *The Splendid Table's How to Eat Weekends*, you to head to different neighborhoods and markets, gather up ingredients, and embrace new cooking techniques and flavors that will carry over into your everyday meals.

Included are backstories about the rituals and reasons behind particular dishes.



**PERFECT PIES**  
BY MICHELE STUART  
\$25.00  
BALLANTINE BOOKS  
9780345524881

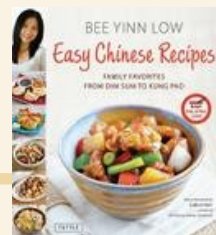
You don't have to travel to Michele's Pies in Connecticut, to taste Stuart's mouthwatering creations. *Perfect Pies* shares nearly eighty delicious recipes, many of them National Pie Championships winners.



**THE SCANDINAVIAN KITCHEN**  
BY CAMILLA PLUM  
\$35.00  
KYLE CATHIE LTD  
9781906868475

Scandinavians are avid foragers, picklers, and bakers, and their traditions coexist with new ways of creating fresher, lighter, more seasonal, and local food.

The author shares their tastes, broken down by groups of ingredients.



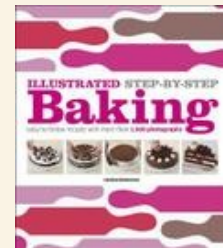
**EASY CHINESE RECIPES**  
BY BEE YINN LOW AND JADIN HAIR  
\$24.95  
TUTTLE PUBLISHING  
9780804841474

The author shares her passion and expertise in Chinese cooking, featuring a collection of updated traditional family recipes and her own versions of the best Chinese restaurant dishes.



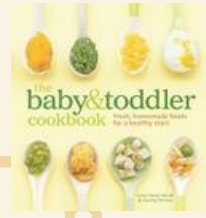
**KITCHEN COUNTER COOKING SCHOOL**  
BY KATHLEEN FLINN  
\$26.95  
VIKING PRESS  
9780670023004

The author of *The Sharper Your Knife, the Less You Cry* tells the inspiring story of how she helped nine others find their inner cook. After cooking school, Flinn came home with no idea what to do next, until one day at a supermarket she watched a woman loading her cart with ultraprocessed foods. Her "chefternal" instinct kicked in: she persuaded the stranger to reload with fresh foods, offering her simple recipes for healthy, easy meals. The book includes practical tips that boost readers' culinary confidence, strategies to get the most from their grocery dollar, and recipes that get readers cooking.



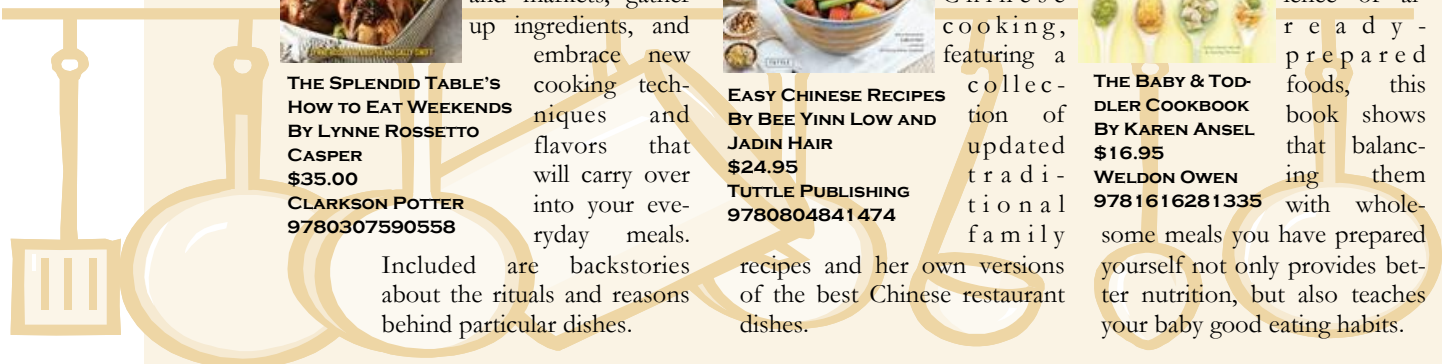
**ILLUSTRATED STEP-BY-STEP BAKING**  
\$35.00  
DK PUBLISHING  
9780756686796

Features 350 recipes, each presented in a clear and accessible format, with every step beautifully photographed.



**THE BABY & TODDLER COOKBOOK**  
BY KAREN ANSEL  
\$16.95  
WELDON OWEN  
9781616281335

While every parent can appreciate the convenience of already-prepared foods, this book shows that balancing them with wholesome meals you have prepared yourself not only provides better nutrition, but also teaches your baby good eating habits.





## Mystery Series

### Cheese Shop Mysteries

By Avery Aames

Our featured mystery series this time is the Cheese Shop Mystery series by Avery Aames.

In Providence, Ohio, Charlotte Bessette and her brother are busy running their new cheese shop, but Charlotte has even more to worry about when there is a murderer on the loose in their small town!

Recipes included in each book!

[A Google Preview of each title is available on our website!](#)



**THE LONG QUICHE GOODBYE**  
\$7.99  
BERKLEY  
9780425235522

Welcome to the grand opening of Fromagerie Bessette. Or as it's more commonly known by the residents of small-town Providence, Ohio-the Cheese Shop. Proprietor Charlotte Bessette has prepared a delightful sampling of bold Cabot Clothbound Cheddar, delicious tortes of Stilton and Mascarpone, and a taste of Sauvignon Blanc - but someone else has decided to make a little crime of passion the *piece de resistance*. Right outside the shop Charlotte finds a body, the victim stabbed to death with one of her prized olive-wood handled knives.

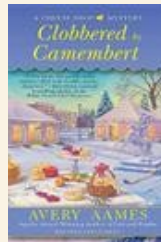


“... SOMEONE ELSE  
HAS DECIDED TO  
MAKE A LITTLE  
CRIME OF PASSION  
THE *PIECE DE  
RESISTANCE*.”



**LOST AND FONDUE**  
\$7.99  
BERKLEY  
9780425241585

When a body is found in a long-abandoned winery, cheese shop owner Charlotte Bessette trades in her fondue fork for a flashlight to clear a friend's niece of suspicion. But as Charlotte starts to turn up the truth, the killer starts turning up the heat.



**CLOBBERED BY CAMEMBERT**  
\$7.99  
BERKLEY  
9780425245873

\*\*\* Coming in January 2012 \*\*\*

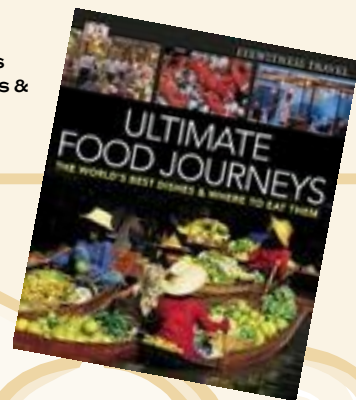
Can Charlotte Bessette find the real killer of her mother's friend before her assistant Rebecca's boyfriend takes the fall?

## Reader's Review

Big and beautiful enough to grace any coffee table, Eyewitness Travel's new book *Ultimate Food Journeys: The World's Best Dishes & Where to Eat Them* is a 300-page gastronomic guide for the travelling foodie.

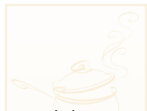
From the best places to eat lobster in Maine, to cheese in the French Alps, to falafel in Cairo, to the best barbecue around the world, *Ultimate Food Journeys* is a culinary tour of the globe. The book features itinerary suggestions and travel tips, as well as hotel and restaurant recommendations. Also included is an index of food festivals around the world.

**ULTIMATE FOOD JOURNEYS**  
**THE WORLD'S BEST DISHES &**  
**WHERE TO EAT THEM**  
\$40.00  
EYEWITNESS TRAVEL  
DK PUBLISHING  
9780756686000



Jonathan  
Alexandria, VA

[If you would like your review to be featured in our newsletter, please send your submission to info@saltandpepperbooks.com.](#)



## Recipes



Salt &amp; Pepper Books



### Herb Roasted Chicken

- |   |                                      |
|---|--------------------------------------|
| 1 Whole roasting chicken (rinsed and dried) | 1 Head garlic (halved across cloves) |
| 2 teaspoons Kosher salt (divided)           | 1 Lemon                              |
| 1 teaspoon Fresh ground pepper (divided)    | 2 Small onions                       |
| 2 Sprigs fresh rosemary                     | 1 pound Carrots                      |
| 4 sprigs fresh thyme                        | 4 tablespoons Butter (melted)        |
| 4 sprigs fresh sage                         | 2 tablespoons Olive oil              |

Preheat oven to 425°. Season the inside of the chicken with half of the salt and pepper. Stuff chicken with the rosemary, thyme, sage, garlic, lemon, and 1 onion (quartered). Place 1 onion (chopped) and the carrots (peeled and cut into 2-inch pieces) into a roasting pan. Place chicken directly on top of the onions and carrots. Mix together the butter and oil, and spread evenly over the chicken. Season with remaining salt and pepper. Roast chicken at 425° until the internal temperature reaches 425° (about 1 1/2 hours). If chicken browns too quickly, loosely cover with aluminum foil for remainder of cooking time. Allow chicken to rest for 10 to 15 minutes before serving.



Salt &amp; Pepper Books



### Pumpkin & Sage Risotto

- 5 cups Vegetable stock
- 2 tablespoons Olive oil
- 1 large Onion (finely chopped)
- 3 cloves Garlic (minced)
- 4 cups Pumpkin (peeled, seeded, and cubed)
- 2 cups Arborio rice
- 2 tablespoons Fresh Sage (finely chopped)
- 2 tablespoons Parmesan cheese (grated)
- Salt and pepper to taste

In a saucepan, bring stock to a simmer. In a deep frying pan, add the olive oil, onions, and garlic. Cook over medium heat until softened (about 5 minutes). Add the pumpkin and rice, and stir to combine. Cook until rice becomes transparent (about 3 minutes). Add 1 cup of stock and stir until absorbed. Continue adding stock, 1 cup at a time, and stirring until all liquid has been absorbed (about 20 minutes). Add sage, cheese, salt and pepper and stir to combine.



Salt &amp; Pepper Books



### Chocolate Cream Cheese Brownies

#### Chocolate Mixture

- |                            |                            |
|----------------------------|----------------------------|
| 3 tablespoons Butter       | 1/2 cup All-purpose flour  |
| 4 oz. semi-sweet chocolate | 1/2 teaspoon Baking powder |
| 2 Eggs                     | 1/2 teaspoon Salt          |
| 3/4 cup Sugar              | 1/2 teaspoon Cinnamon      |
|                            | 1 teaspoon vanilla extract |

Melt butter and chocolate together, set aside to cool. In a large bowl, beat eggs with a whisk until foamy. Add sugar and beat until well blended. Add remaining ingredients, including melted chocolate, and stir to combine.

#### Cream Cheese Mixture

- |                                 |                                |
|---------------------------------|--------------------------------|
| 2 tablespoons Butter (softened) | 1 tablespoon All-purpose flour |
| 4 oz. Cream Cheese              | 1 Egg                          |
| 1/4 cup Sugar                   | 1 teaspoon vanilla extract     |

With an electric mixer, cream butter and cream cheese. Beat in remaining ingredients.

Preheat oven to 350°. Grease 9" square baking pan. Make chocolate and cream cheese mixtures separately. Spread half of the chocolate mixture evenly in the pan. Spread the cream cheese mixture evenly over top. Pour over remaining chocolate mixture and swirl layers gently with a butter knife. Bake at 350° for 35-40 minutes, or until a toothpick inserted in the center just barely comes out clean. Cool completely before cutting. Store in the refrigerator.

## Upcoming Events

### Anniversary Party / Holiday Open House



Please join us on Thursday evening, **November 3rd, from 5 to 8 pm**, for our Anniversary Party / Holiday Open House!

Salt & Pepper Books turns 4 this year, and to celebrate, refreshments will be served, including cupcakes!

You can also enjoy a preview of our holiday items, and to celebrate our kick-off of the holiday season, everyone will receive a free gift with any purchase (while supplies last)!



Please see our website  
for more information  
on this event.

November  
3rd  
5 to 8 pm

### Book Signing ~ Chesapeake Bay Crabs

November  
12th  
1:00 pm

Saturday, **November 12th, from 1 to 3 pm**, Judy Colbert will be at Salt & Pepper Books for a book signing of her new book *Chesapeake Bay Crabs*. Colbert lives in Maryland, and is an award-winning author/photographer who has written extensively on the Chesapeake Bay area.

Please join us to meet the author *and* taste some of the recipes from her book!

Please see our website for more information on this event.

**CHESAPEAKE BAY CRABS**  
BY JUDY COLBERT  
\$35.00  
PELICAN PUBLISHING  
9781589809741



This guide to the Chesapeake Bay crab culture includes dozens of recipes, a history of Bay crabs, and illustrated instructions on buying and cleaning the popular crustacean. As the main ingredient in chowders, pastas, and appetizers, the taste of blue crab is part of life in the Chesapeake Bay area, a region steeped in crab culture.

### Book Signing ~ Polish Classic Recipes

November  
19th  
1:00 pm

Saturday, **November 19th, from 1 to 3 pm**, Laura and Peter Zeranski will be at Salt & Pepper Books for a book signing of their book *Polish Classic Recipes*. The authors, long-time residents of Lake Ridge, now reside in Mount Vernon. Peter is the son of award-winning author Alina Zeranska who wrote the best-selling *Art of Polish Cooking*.

Please join us to meet the authors *and* taste some of the recipes from their book!

Please see our website for more information on this event.

**POLISH CLASSIC RECIPES**  
BY LAURA AND PETER  
ZERANSKI  
\$16.95  
PELICAN PUBLISHING  
9781589809611



From appetizers and soups to pierogi and sweets, this gorgeous cookbook offers fifty recipes, along with photographs, history, musings, and stories. These classic Polish recipes are knockouts for the eye and the taste buds.

**Salt & Pepper Books**  
125 Mill Street #6  
Occoquan, VA 22125

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Find us on



Support your local  
independent  
bookstore!



Salt & Pepper Books is an independent bookstore in historic Occoquan, Virginia. *We love all things food & cooking!* We have a large selection of cookbooks, including books on kitchen basics, baking, vegetarian meals, gluten-free recipes, international cuisines, and more. We also carry many food writing titles and a growing inventory of culinary mysteries. The store also features an ever-changing variety of kitchen gifts from aprons to recipe cards to pepper mills. Please stop in and take a look where there's *a book for every cook...*



### *Kitchen Tips*

After a beautiful fall day picking your own apples at an orchard, what can you do to preserve your bounty? Here are a couple of ideas on how to use up your seasonal stash of apples...

#### *For easy homemade applesauce...*



In a saucepan combine 6 cups of apples (peeled, cored, and chopped), 3/4 cup water, 1/4 light brown sugar, 1/2 tsp cinnamon, and 1/4 tsp of lemon juice. Cover and cook over medium heat until apples are soft (about 20 minutes). Remove from heat and mash to desired consistency. Optional spices: ground cloves, allspice, and nutmeg.



#### *To oven-dry apple slices...*

Clean apples, remove bad spots, and slice into wedges or round slices (pieces should be about 1/4" thick, be as consistent with the size as possible so all pieces dry in the same amount of time). Peeling the apples is optional. Dip pieces into a mixture of 1 part lemon juice and 2 parts water to prevent browning. Spread in a single layer on a lined sheet pan and leave in the oven for 6 to 8 hours at the lowest heat setting your oven can maintain. Slices should be leathery in texture when finished.



### *Around Town...*

#### **Occoquan Farmers Market**

Saturdays 8 am to 12 noon ~ through October 29th

For more information visit [www.occoquanfarmersmarket.org](http://www.occoquanfarmersmarket.org).

#### **Occoquan Ghost Tours**

Friday and Saturday evenings ~ through October 31st

For more information visit [www.occoquanmerchantsassociation.com](http://www.occoquanmerchantsassociation.com).

#### **Harvest Parade**

Saturday 12 Noon, October 29th

For more information visit [www.occoquanmerchantsassociation.com](http://www.occoquanmerchantsassociation.com).