

## Le Menu from Chez Ten Speed Press

The Latest Free Web Content Offerings for Your Website

“Always fresh, always in season.”

December 2007

### Recipes

- Red Velvet Cupcakes with Mascarpone-Cream Cheese Icing** from *The Pastry Queen Christmas* (9781580087902)  
Mouthwatering holiday treats from Texan Rebecca Rather.
- Green Bean Bundles** from *The Pastry Queen Christmas* (9781580087902)  
A guaranteed crowd-pleaser at the Christmas table. Trust us.
- How to Roast a Country Ham (and how to peel chestnuts!)** from *Cooking* (9781580087896)  
Learn the basics for a classic feast from James Peterson.
- Individual Soft Center Cakes** from *The Ghirardelli Chocolate Cookbook* (9781580088718)  
No sharing necessary.
- Cold Oysters, Hot Oysters** from *The Hog Island Oyster Lover's Cookbook* (9781580087353)  
Oysters with cucumber, lime, and sake, and the “real” oysters Rockefeller. 'Tis the season.

### Excerpts

- Instant celebrity...** from *The Seventh Daughter* (9781580088220)  
Cecilia Chiang describes her first brush with fame (and the 1960s) at her legendary restaurant, The Mandarin.
- Find your own truffles!** from *Field Guide to North American Truffles* (9781580088626)  
Find truffles using a gardening fork and this groundbreaking guidebook. With identification guide to 3 coveted species. (Word, PDF)
- Frequently asked questions about bird hunting** from *Buck Peterson's Complete Guide to Bird Hunting* (9781580087391)  
You needn't be a hunter to enjoy Buck Peterson's fowl humor. Duck!
- All about the “R” ...** from *The Hog Island Oyster Lover's Cookbook* (9781580087353)  
Debunking the months-that-end-in-R myth of oyster season.

### Video Clips

- An introduction to Elizabeth Falkner's Demolition Desserts** (9781580087810)
- An introduction to Cooking by James Peterson** (9781580087896)
- An introduction to Peter Reinhart's Whole Grain Breads** (9781580087599)

### Author Q&As

- Q&A with Cecilia Chiang** author of *The Seventh Daughter* (9781580088220)
- Q&A with Rebecca Rather**, author of *The Pastry Queen Christmas* (9781580087902)



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This is so ridiculously easy.  
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Am I limited to just one item?

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When will content be delivered?

By the time you get this, the content is ready-to-go via  
email, but tailored content will take more time (as will  
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Reviews & Blurbs

**What's this?** *Le Menu* has already doubled in size in order to bring you the latest and greatest quotes from reviewers, readers, and booksellers! This is hand-selling at its best.

Feel free to post these quotes on your website, either on the corresponding book's page, or on your own reviews page.

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**Cooking by James Peterson**  
(9781580087896)

"Peterson's masterful survey of kitchen skills is a refreshing dose of tradition for anyone weary of quick-and-simple recipe books. [*Cooking*] will reward those keen to absorb Peterson's deep knowledge of food and well-honed explanations for how best to prepare it."

—*Publisher's Weekly*

"An intensive course for home cooks in the classic techniques that underline good cooking, this is recommended for all cookery collections."

—*Library Journal*  
**STARRED REVIEW**

"Some cookbooks help you get dinner on the table tonight. Others help you become a better cook for the rest of your life—every recipe teaches you something fundamental. James Peterson's 560-page *Cooking* is a great choice for anyone who wants to become a smarter cook."

—*O, The Oprah Magazine*

**Elizabeth Falkner's**  
**Demolition Desserts** (9781580087810)

"For those who don't want to wait over an hour at her famed Hayes Valley restaurant/bakery Citizen Cake for her unique 'dessert landscapes' and stunning parfaits, Falkner has penned home-kitchen versions of her edible masterpieces . . . Color photographs and anime-style drawings help capture the magic of Falkner's desserts, extravagant and emblematic of her commitment to "balance and restraint."

—*Publisher's Weekly*

"Like Falkner, the book is inventive and transcendent of the norm, breaking down the classics and reconstructing them in a way that makes them fun, appealing, and delicious."

—*Atlanta Journal Constitution*

**Fondue by Lenny Rice & Brigid Callinan**  
(9781580088596)

"Anyone who already loves fondue, or who wants to dust off the old fondue pot and put it to work, needs to find a copy of this little book. It will revolutionize your fondue aspirations."

—*Oakland Tribune*

**Everything He Hasn't Told You Yet by**  
**Burton Silver and Martin O'Connor**  
(9781580088862)

"The scenarios are clever and fun and could be used as games for parties or car rides. Hard to put down and highly recommended."

—*Library Journal*  
**STARRED REVIEW**

**LifePrints by Richard Unger**  
(9781580911856)

"*LifePrints* is a meticulously researched and fascinating manual."

—*Evolve*

**Peter Reinhart's Whole Grain Breads**  
(9781580087599)

"[An] impressive new work . . . highly recommended."

—*Library Journal*  
**STARRED REVIEW**

"This enthusiastic tome . . . will be eagerly received by serious bakers . . . Whether or not a home baker is looking for healthier recipes, Reinhart's peerless way of writing about bread is sure to inspire a new respect for whole grains."

—*Publisher's Weekly*

**The Seventh Daughter**  
**by Cecilia Chiang** (9781580088220)

"A rich, heartfelt volume filled with recipes and stories . . . foodies intrigued by Chinese food and culinary history—and the life of a remarkable restaurateur—will relish the journey through this book."

—*Publisher's Weekly*

"If *The Seventh Daughter* were filled only with her delicious, doable recipes, it would be a wonderful book. But it's also a moving memoir of a plucky woman who grew up in a Beijing palace and has witnessed everything from foot binding to free love."

—*O, The Oprah Magazine*

**Story of Tea, by Mary Lou Heiss &**  
**Robert J. Heiss** (9781580087452)

"An engaging historical and cultural study, this guide is geared toward both novice and consummate consumers intrigued by the world's 2,000-year-old tea habit."

—*Publishers Weekly*

"A comprehensive, lavishly illustrated guide to tea history, lore, cultivation and appreciation."

—*New York Times*

"From the moment I first laid eyes on the manuscript of *The Story of Tea*, I knew it was extraordinary. . . . No other book, to my knowledge, has contained as much fascinating and detailed information."

—*Nina Simonds, author of*  
*Asian Noodles, A Spoonful*  
*of Ginger, and Spice of Life*

"The best and only book you'll ever need on the subject. It's a well-brewed and tasty pot indeed."

—*Library Journal's LJXpress*



"An intensive course for home cooks in the classic techniques that underline good cooking, this is recommended for all cookery collections."

—*Library Journal*  
**STARRED REVIEW**

for  
James Peterson's *Cooking*



Special Thanks

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Thanks, guys. We're happy to have you aboard. Now let's sell some books!