



Food and Cooking for Young Adults A Subject Guide to The Hamilton-Wenham Library

Biographies (2nd floor):

Tender at the Bone: Growing Up at the Table, Ruth Reichl. *Comfort Me With Apples: More Adventures at the Table*, Ruth Reichl. (B REICHEL)

Young Adult Fiction (2nd floor):

Hot lunch, Alex Bradley.
Molly and Cassie are assigned to work in the kitchen as a punishment for their food fight, the only way they are going to be released from the duty is to cooperate and learn to cook. Includes some recipes. (Y BRA)

Leave the Cooking to Me, Judie Angell.
Running a catering business as a summer money-making enterprise, and determined to keep it a secret from her mother causes Shirley some complicated situations. (Y ANG)

Nonfiction Books (2nd floor):

Animal, Vegetable, Miracle: A Year of Food Life, Barbara Kingsolver. Kingsolver and family move from suburban Arizona to rural Appalachia, and take on a new challenge: to spend a year on a locally produced diet, paying close attention to the provenance of all they consume. (641.0973 KIN)

Garlic and Sapphires: the Secret Life of a Critic in Disguise, Ruth Reichl. Ruth knows that to be a good restaurant critic you have to be anonymous, but when she signs up to be the most important restaurant critic in the country, her picture is posted in every four-star, low-star, and no-star kitchen in town. What's a critic in search of the truth to do? (641.5092 REI)

Julie and Julia: 365 Days, 524 Recipes, 1 Tiny Apartment Kitchen: How One Girl Risked Her Marriage, Her Job, and Her Sanity to Master the Art of Living, Julie Powell. Julie is living in a rundown apartment in Queens. She needs something to break the monotony of her life, so she invents a deranged assignment. She will take her mother's dog-eared copy of Julia Child's 1961 classic *Mastering the Art of French Cooking*, and she will cook all 524 recipes, in the span of one year. (641.5944 POW)

Cookbooks (200+ cookbooks in Nonfiction):

Look for Call numbers: 641-642 in both Adult (2nd floor), and Children's (1st floor) nonfiction. In addition to cookbooks you will find other general nonfiction books about food in this area.

Reference Books (2nd floor):

The Food Chronology: A Food Lover's Compendium of Events and Anecdotes From Prehistory to the Present, by James Trager. (R 641)

The Foodlover's Atlas of the World, by Martha Rose Shulman. (R641.3)

Longman Illustrated Dictionary of Food Science: Food, Its Components, Nutrition, Preparation and Preservation, by Nicholas Light. (R 543.103)

The Oxford Companion to Food, by Alan Davidson. (R 641.3)

Peterson's Culinary Schools. 8th edition. (R 641.5 PET)

You Eat What You Are: People, Culture and Food Traditions, by Thelma Barer-Stein. (R 641)

Science Matters! (Vol. 1: Food, teeth & eating), by Brian Knapp. (J Ref 500 KNA – 1st floor, Children's)

Magazines (1st floor):

Cooking Light, published monthly
Gourmet Magazine, published monthly

Online Resources: (Look in back of nonfiction books for more online resource suggestions.)

Agriculture: website sponsored by U.S. Dept. of Agriculture, see info. under Teen Scene. <http://www.agclassroom.org/>

Local Harvest: lists markets & restaurants throughout the country that specialize in locally grown food. <http://www.localharvest.org/>

Videos (1st floor): (There are 690 videos in the library consortium on the subject of food. See Search Strategies)

Jamie's kitchen. The complete television series. Chronicles Jamie Oliver, Food Network star, opening his first restaurant, Fifteen, in London using 15 unemployed, underprivileged youngsters to work as chefs in the kitchen, all within seven months.

Search Strategies:

Go to our homepage (www.hwlibrary.org), click on Library Catalog, search for books & videos using general keywords: cooking, chef, food. Use your library card to request books & videos.

Also on the library homepage, access databases for articles, click on Online Databases, search EBSCOhost and InfoTrac using same keywords. For more help call the Reference desk at 978-468-5577.

