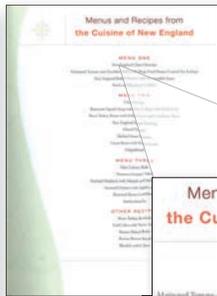
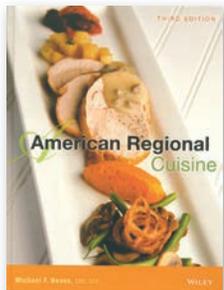
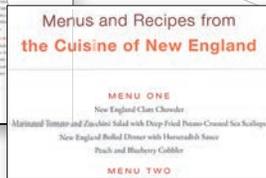


Foods & Cooking

Books



Each region has a contemporary menu and recipes, for a total of three complete menus.



American Regional Cuisine

By The Art Institutes. Third Edition.

Gr. 6+ This book discusses the history, culture, and evolution of the different cuisines in each region of America. Regions include New England, Mid-Atlantic, Deep South, Florida/Caribbean, Cajun and Creole, Central Plains, Tex Mex, Southwest, California and Hawaii, and the Pacific Northwest. Classic recipes included for each region allow the reader to create a complete meal from that area. Includes 250 recipes and the history of each region. 576 pages, 7½" x 9½". Hardcover. ©2006. Sh. wt. 0.88 lbs.

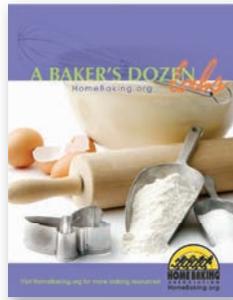
WA22742H — \$94.50

Baking Labs Curriculum

From Home Baking Association.

Gr. 6+ Thirteen baking labs! Teach multiple National FCS Standards. Integrates computer labs, baking terms, skill drill technique building, ingredient science experiments, critical thinking questions, and baking lab options for first time, intermediate, and advanced level foods or culinary students. Material is suitable for meeting foods or culinary educator requirements. Recipes are FCS classroom tested and are written for standard English measurements and metric weight measurement. Each lab offers career and local service connections. The labs reference the Home Baking Association's Baker's Dozen: Lessons for Better Baking DVD (WA25733H, see page 60) demonstrating over 130 baking terms and techniques. The manual also includes a resource section for print and online baking resources, including five PowerPoints® addressing the purpose of baking, whole grain baking, ingredient functions and substitutions, and wheat field to table. Also included is an appendix with worksheets, Cause and Effect and Baking Temperature charts, rubrics, and lab evaluation forms, along with a 300-word glossary with links to other resources. Labs are three-hole punched and come with a four-color cover and dividers. 224 pages, 8½" x 11". ©2012. Sh. wt. 2.50 lbs.

WA27798H — \$75.00



Cooking with Class

Gr. 6+ Help make some delicious memories for you and your students with this source that offers over 150 classroom-tested recipes by FACS teachers in Minnesota. Covers six themes — breakfast, lunch, dinner, grazing, sweet endings, and worldly bites. Includes a reference section. 169 pages, 8½" x 11". Three-ring binder. ©2002. Sh. wt. 2.25 lbs.

WA22944H — \$29.95

Software

MAFCS Cooking with Class II CD

New format!

Gr. 6-12 Easy to use CD with 207 recipes perfect for your FCS food labs. Recipe format is easy to read and steps are numbered in sequence, so a beginner can prepare these meals. Many recipes include hints, tips, or a small helping of history. Easily print out just the recipes you need for your lab. ©2012. Sh. wt. 0.19 lbs.

WA34499H CD-ROM — \$17.95

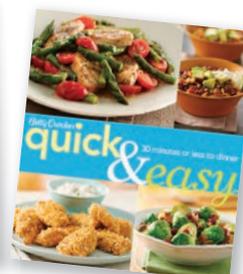
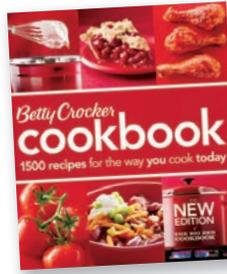


5-Minute Baking Activities

Gr. 7+ Introduce a lesson or utilize extra minutes of class time with 50 quick and effective activities that get students thinking about baking. Filled with creative, fun activity ideas that will encourage and inspire students to bake so they can develop their skills, expand their knowledge, and save money. Topics include

baking ingredients, temperatures, measurements, tools and equipment, and benefits. 52 pages, 8½" x 5½". Spiral bound. ©2014. Sh. wt. 0.88 lbs.

WA32532H — \$29.95 5+ \$27.95



Betty Crocker® Cookbook

Eleventh Edition.

Gr. 6+ The definitive edition of a beloved classic cookbook. As the cookbook is considered "most timeless" by readers, this revision keeps the attributes that have made it a favorite for generations, namely reliability, great-tasting recipes, and ease of understanding. Improvements to this edition include an updated design, recipe selection, and cooking information to make it as accessible as possible to a new generation of home cooks. Features 1,100 all-new photos, and 1,500 recipes. The result is a mix of recipe classics with other recipes that focus on health, speed, ease, and popular cooking methods such as slow cookers, as well as new presentation of essential cooking information, to reflect the way we cook today. 640 pages, 9" x 10". Lay-flat three-ring binder. ©2011. Sh. wt. 4.50 lbs.

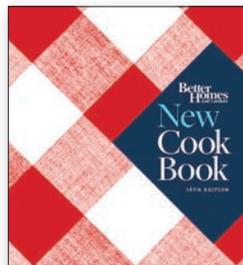
WA29547H — \$29.95

Betty Crocker® Quick and Easy: 30 Minutes or Less to Dinner

Third Edition.

The perfect cookbook for fast and tasty meals. Each of the 150 recipes is accompanied by a full-color photo and is ready in 30 minutes or less. Includes mini-recipe ideas for fast veggie sides, great burger toppings, or quick chicken meals. Tips with every recipe offer easy ways to complete the meal, make-ahead advice, and other helpful tidbits. 336 pages, 8" x 9". ©2012. Sh. wt. 2.25 lbs.

WA29874H — \$19.95



Better Homes and Gardens® New Cookbook

Sixteenth Edition.

With more than 1,200 recipes, 1,000 photos, and more tips and how-to information than ever, this is the ultimate all-purpose cookbook. The "Secrets to Success" feature in each chapter shows cooks the key ingredients or steps to making each recipe successful. The "8 Ways With" feature enables cooks to customize recipes by changing up flavors in basic recipes like omelets, shortbread cookies, and more. Along with the

best recipes for favorite foods, this indispensable volume offers information on new cooking trends and fresh ideas, a new fruit and vegetable guide with ID photos, and expanded coverage of canning. A new holiday chapter is included and, throughout the book, icons highlight recipes that are fast, low-calorie, and best-loved. 660 pages, 10" x 9". Hardcover, five-ring binder. ©2014. Sh. wt. 4.75 lbs.

WA28654H — \$29.95

Working the Plate: The Art of Food Presentation

By Christopher Styler.

Gr. 11+ This gorgeous book is the only definitive guide to plate presentation on the market and pairs information on arranging food beautifully and distinctively with 138 full-color photos and advice from today's top chefs. This ground-breaking guide to food presentation will also delight and inspire culinary students and sophisticated home cooks. Each plating is accompanied by clear instructions along with color photos of step-by-step techniques and finished plates. Complete with essays on plating from 10 leading chefs and recipes for the dishes featured. 208 pages, 9" x 9½". Hardcover. ©2006. Sh. wt. 2.50 lbs.

WA25346H — \$44.95

