



# Home, Garden, and DIY

May 2023

## Recent Releases



### *The Creative Vegetable Gardener*

by Kelly Smith Trimble

**What's inside:** designs, ideas, and inspiration to create a vegetable garden that reflects your own unique aesthetic and offers a meditative sanctuary as well as a source of fresh, homegrown food.

**Why you might like it:** author Kelly Smith Trimble takes readers on an adventure to break the rules of traditional gardening and make a custom space based on their own appeals.

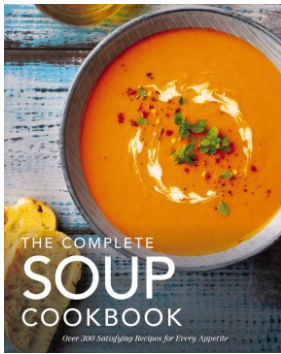


### *Home Skills: Master Your Domain with Practical Solutions to Everyday Challenges.*

by Good Housekeeping Institute

**What it is:** an illustrated handbook covering over 850 life skills to help readers with organizing and cleaning, decorating, home maintenance, outdoor living and entertaining.

**Why you might like it:** from the editors and scientists at *Good Housekeeping* and its lab, the Good Housekeeping Institute, this how-to guide on everyday household problems offers genius solutions to keep your home in tip-top shape. Additional QR codes are included for additional lessons and video instruction.

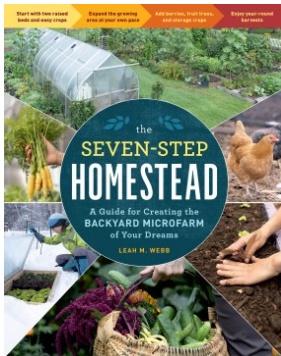


## **The Complete Soup Cookbook**

by Coastal Kitchen

**Let there be soup:** explore over 200 satisfying recipes from family classics to regional favorites from around the world. This nutrient-packed collection contains dishes such as hearty chowders, creamy bisques, and rich vegetable stews.

**Why you might like it:** each recipe is accompanied by stunning visuals that really help you to "eat with your eyes."



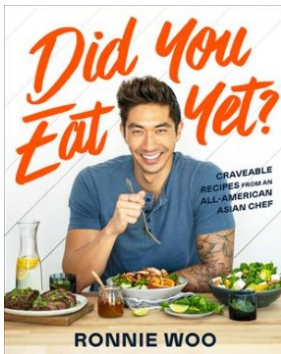
## **The Seven-Step Homestead: A Guide for Creating the Backyard Microfarm of...**

by Leah M. Webb

**What's inside:** a detailed guide for those hankering for a homestead to call their own but are overwhelmed by the immensity of the task.

**Why you might like it:** Written by an experienced homesteader and garden consultant, *The Seven-Step Homestead* covers planning, planting, poultry, and more, and has gorgeous color photos to boot.

**Reviewers say:** "A superb guide for virtually all seasons, landscapes, and gardeners" (*Booklist*).



## **Did You Eat Yet? Craveable Recipes From an All-American Asian Chef**

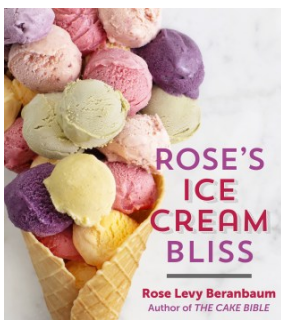
by Ronnie Woo

**What's inside:** humorous writing, 100 wide-ranging recipes, color photos, recommended hot sauces, and tips on prep and pantry staples.

**Recipes include:** Fluffy Baked Vanilla Souffle Pancakes, Mama Woo's Minced Beef & Rice Bowls, Butter Chicken Meatballs, Red Curry Mac 'n' Cheese, Mandarin Orange Creamsicle Cake with Crunchy Almonds.

**Author buzz:** Chef and food personality Ronnie Woo has two masters degrees and has been a model, family therapist, and personal trainer.

## **Foods for Summer!**

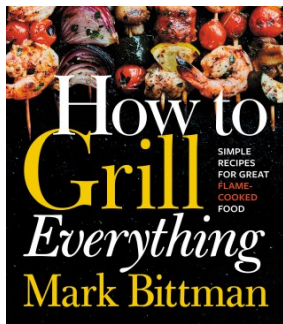


## **Rose's Ice Cream Bliss**

by Rose Levy Beranbaum

**What's inside:** recipes for making ice creams and accompaniments, by an award-winning cookbook author known for her attention to detail.

**Recipes include:** Honey Ice Cream, Turkish Stretchy Ice Cream, True Lemon Ice Cream, Rum Raisin Ice Cream, Eggnog Ice Cream, Waffle Ice Cream Cones, Creme Fraiche, Sour Cherry Topping, Caramel Sauce.

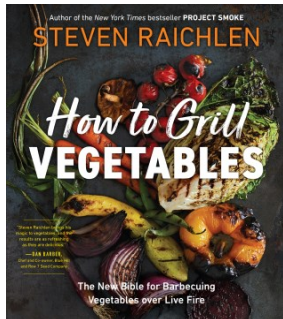


## **How to Grill Everything: Simple Recipes for Great Flame-Cooked Food**

by Mark Bittman

**What it is:** an excellent entry in Mark Bittman's bestselling "How to Cook Everything" series that offers color photos, grilling basics, clear instructions, and 1,000 recipes ranging from appetizers to desserts.

**Recipes include:** Smoky Guacamole, Spanish-Style Garlic Shrimp, Tofu Steaks, Green Chile Cheeseburgers, Jerk Chicken, Pulled Pork with Lexington BBQ Sauce, Crisp Broccoli, Grill Fries, Pita, Apple Crisp.

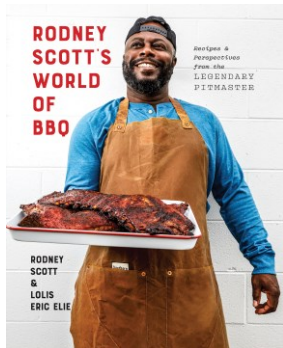


## **How to Grill Vegetables: The New Bible for Barbecuing Vegetables Over Live Fire**

by Steven Raichlen

**What's inside:** tantalizing vegetable-forward recipes, a detailed grilling guide (including equipment tips), smoking techniques, and color photos, from an accomplished cookbook author and grilling master.

**Recipes include:** Grilled Wedge Salad, Nashville Hot Cauliflower, Ultimate Smoked Baked Beans, Double-Grilled Summer Vegetable Frittata, Portobello Chivito, Wood-Grilled Bruschetta.



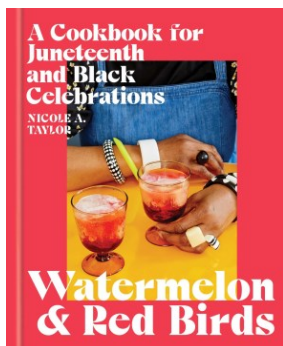
## **Rodney Scott's World of BBQ: Every Day Is a Good Day**

by Rodney Scott and Lolis Eric Elie

**What it is:** a sprinkle of DIY (how to build a BBQ pit and burn barrel), a dash of memoir, and lots of mouthwatering recipes from James Beard Award-winning pitmaster and restaurateur Rodney Scott.

**Recipes include:** Hog Seasoning, Macaroni and Cheese, Pimento Cheese, Fried Catfish, Smoked Chicken, BBQ Bacon Burgers, Chicken Perloo, Hushpuppies, Corn Bread with Honey Butter, Banana Pudding.

**Reviewers say:** "Scott's intensely flavorful recipes and masterful grill techniques are exceptional" (*Publishers Weekly*).



## **Watermelon & Red Birds: A Cookbook for Juneteenth and Black Celebrations**

by Nicole A. Taylor

**What it is:** a comprehensive collection of recipes, photos, and essays centered around Juneteenth that also includes menu planning tips, resource lists, and spice blends, by an acclaimed food writer.

**Recipes include:** Ginger Beer, Rodeo Turkey Legs, Grilled Oysters, Victory Chicken Burgers, Garlicky Okra & Rice, Raspberry Yogurt Pops.

**Reviewers say:** "marvelous" (*Publishers Weekly*); "will make readers dream of summer" (*Library Journal*).