

General Trade Books: How-To, Cook-, Craft- and Hobby Books

1st Prize: *Canadian Living's Country Cooking* by Elizabeth Baird and the food writers of Canadian Living magazine. Toronto: Random House/Madison Press. ISBN 0-394-22215-6. [Designer: Gordon Sibley Design Inc.; Printer: Friesen Printers]

2nd Prize: (no award)

3rd prize: (no award)

Honourable Mention: *Roses for Canadian Gardens: A Practical Guide to Varieties and techniques* [by] Robert Osborne; photography by Beth Powning. Toronto: Key Porter Books. ISBN 1-55013-284-9. [Designer: Scott Richardson; Printer: Friesen Printers]

Books in this category tend to be produced either very well or very poorly; this year, only two stood out, both large-format hardcover books. One met all expectations for a prize for the consistency of its treatment of text, illustrations, and colour. An honourable mention acknowledges many fine features of the book on roses.

FROM THE SERIES

FRESH MOZZARELLA WITH TOMATOES


Recipe by Elizabeth Baird. Serves 4. In this recipe, you can substitute small baby tomatoes (1 1/2 inches in diameter) for the cherry tomatoes. Or, you can use cherry tomatoes that have been cut in half. Or, you can use cherry tomatoes that have been cut in half and then cut into halves again.

1 1/2 lb.	fresh mozzarella	175 g	
1 lb.	cherry tomatoes	500 g	
1 1/4 cup	thick sliced sun-dried tomatoes (optional)	50 ml	
1 1/4 cup	shredded fresh basil or chopped parsley	50 ml	
2 tbsp.	trashed pine nuts or sliced almonds	25 ml	
	DRESSING		
2 tbsp.	red wine vinegar	25 ml	
1 1/4 tsp.	pepper	1 ml	
1	dash garlic, minced	1	
	Salt		
1 1/2 cup	olive oil	125 ml	

Cut cheese into 1-inch by 2 1/2-inch cubes. In bowl, combine cheese, cherry tomatoes, sun-dried tomatoes (if using), basil and pine nuts.

• Dressing: In small bowl, combine vinegar, pepper, garlic and almonds, whisk until 1. Taste and adjust seasoning if necessary. Pour over salad and toss to coat well.

• Marinate for at least 30 minutes at room temperature or longer and refrigerate for up to 2 days. Remove from refrigerator 30 minutes before serving. Makes 4 to 6 servings.



ANNIE'S CUCUMBER SALAD

Photo credit: Elizabeth Baird. Serves 4. In this recipe, you can substitute small baby cucumbers (1 1/2 inches in diameter) for the cucumbers. Or, you can use cucumbers that have been cut in half and then cut into halves again.

3 lb.	cucumbers, peeled and sliced (approx. 12)	1.5 kg	
1 cup	chopped celery	250 ml	
1 1/4 cup	chopped onion	50 ml	
1 1/4 cup	chopped sweet green pepper	50 ml	
1 1/4 cup	granulated sugar	50 ml	
1 1/4 cup	white vinegar	50 ml	
2 tbsp.	canola oil	25 ml	
1 1/2 tsp.	celery seeds	1 ml	
1 1/2 tsp.	sea salt and pepper	1 ml	
	1 chopped fresh herb		

In nonmetallic bowl, combine cucumbers, celery, onion and green pepper. In separate, bring sugar, vinegar, oil, celery seeds, salt and pepper to boil, stirring constantly. Pour over cucumbers and mix thoroughly and cooled, stirring once. Cover and refrigerate for at least 2 hours or up to 2 days. Just before serving, stir in oil. Makes about 8 servings.

Fig. 8 *Canadian Living's Country Cooking* p. 91