

Into the mouths of babes

The Best Ever Birthday, Louise Fulton Keats
Hardie Grant Books, hardcover, \$29.95

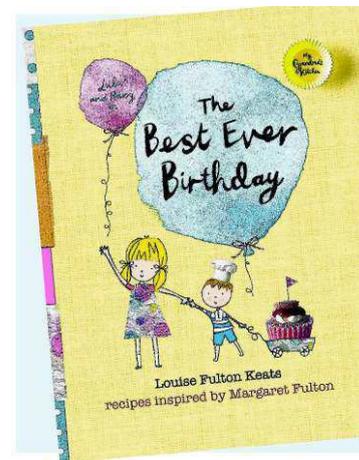
Join Harry, Grandma and Nutmeg the dog in this storybook and cookbook as they help Lulu prepare for The Best Ever Birthday.

Inspired by the author's childhood growing up around grandmother Margaret Fulton's legendary kitchen, *The Best Ever Birthday* is both a children's book and cookbook, featuring a fun story, whimsical illustrations, and more than 25 recipes inspired by Margaret.

Lulu and Harry brainstorm party ideas, including an outer space party, a dinosaur party and a teddy bears' picnic party, developing each terrific theme into an exciting menu containing delicious morsels and satisfying treats.

From cauliflower "popcorn" to green dinosaur dip and pink fairy cupcakes to banana split sundaes, the food is fresh, simple and perfect for making with children.

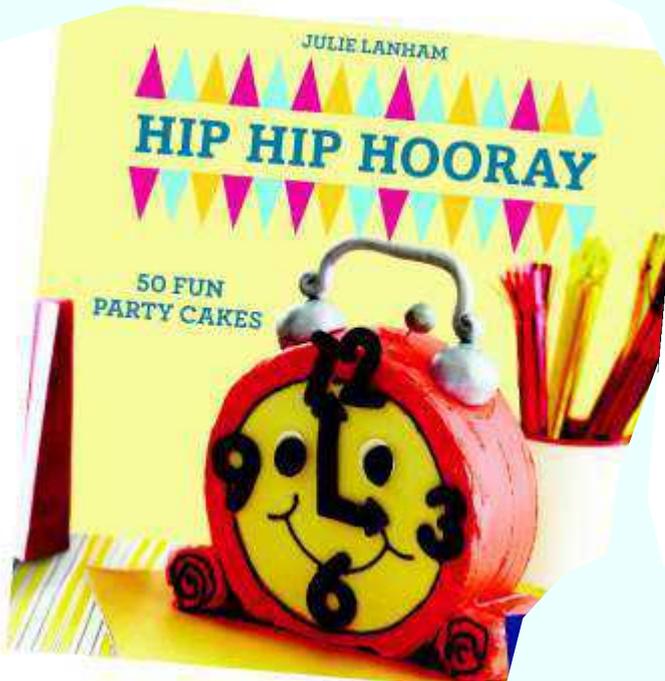
Packed with imagination, fanciful illustrations and delicious creations, *The Best Ever Birthday* is a book that children will love to read as well as use in the kitchen.



Louise Fulton Keats
recipes inspired by Margaret Fulton

Childhood
dreams: Fairy
tutu pavlova,
top, and
dinosaur cake



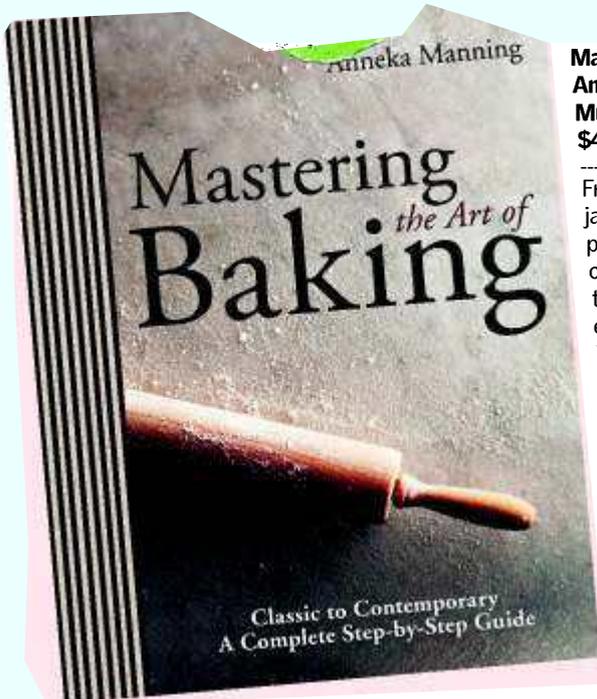


Hip Hip Hooray: 50 Fun Party Cakes
Julie Lanham
Penguin, softcover, \$24.95

A spectacular homemade cake can make a great party unforgettable. Children and adults alike will have a ball deciding which of the 50 inspired cakes to make first: the submarine, the robot, or perhaps the lollypop cottage.

With Julie Lanham's clear step-by-step instructions, you'll find these eye-catching cakes are surprisingly easy to make. The comprehensive introduction includes baking tips, decorating techniques and shopping suggestions. You'll also find recipes for basic cakes and icings, and all the templates you'll need.

These delightful cakes are sure to make every party a success.



Mastering the Art of Baking
Anneka Manning
Murdoch Books, hardcover,
\$49.99

From the sumptuous padded jacket to the elegant food photography, this book reeks of class. No surprises, really, when the author is a former food editor for Australian Good Taste magazine.

This is the latest in a string of books by Manning and it covers more or less everything you've ever wanted to know about baking.

There are plenty of tips and tricks for beginners, such as a list of common ingredients, baking gear you'll need, basic techniques, terminology

and simple recipes to whet your baking appetite.

Seasoned bakers aren't left out, with a raft of speciality pastries and desserts to try your hand at and a specky French croquembouche recipe to test your mettle.

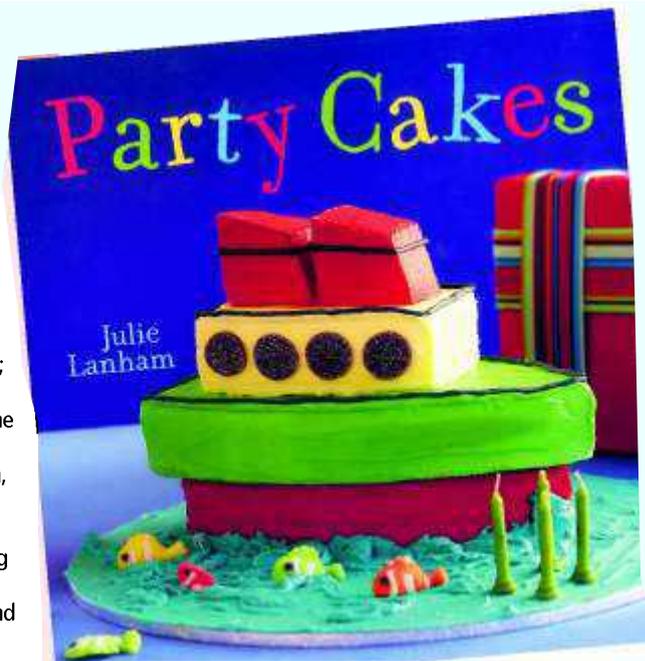
Party Cakes

Julie Lanham

Penguin, softcover, \$24.95

These cakes are guaranteed to add a sparkle to any birthday celebration. Children and adults alike will love poring over the ideas in this book; which colourful cake to make first — the spooky pirate ship, the cheerful caterpillar or the whimsical castle in the clouds?

There are 49 inspired designs to choose from, each with easy-to-follow, step-by-step instructions. A comprehensive introduction provides baking tips, safety advice and shopping suggestions, as well as decorating techniques. With Julie Lanham's clear instructions, you'll find creating these masterpieces is child's play.



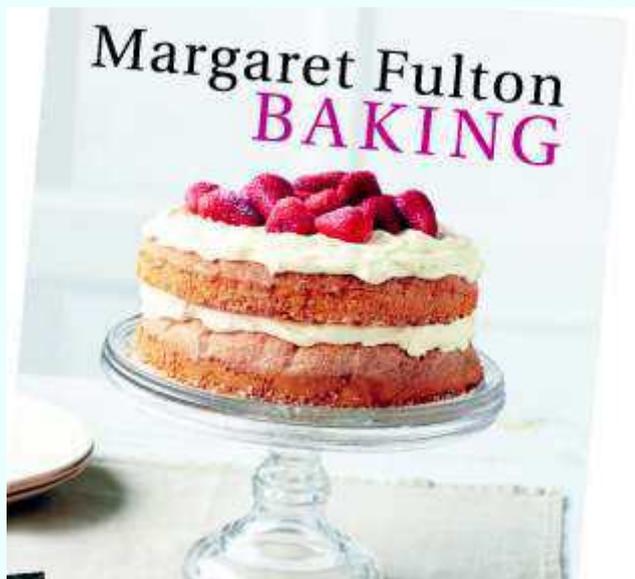
BAKING

Margaret Fulton

Hardie Grant, hardcover, \$59.95

A collaboration between Margaret Fulton and her daughter Suzanne, the inspiration for many recipes in this book came from Fulton's travels around the world.

From the spicy speculaas of Holland and the prized shortbread of Scotland to the spiced biscuits of Scandinavia and the Madeleines and pithiviers of France, all this and more feature in Fulton's latest book.



Vege baby

Pragna Parmita

Smith Publicity, softcover, \$US19.99 at ivegebaby.com

The first book of its kind to marry a vegetarian diet for children with health and nutrition, Vege baby is a complete resource guide for new and health-conscious parents.

The cookbook follows the vegetarian food pyramid's basic principles while showcasing foods that provide many valuable nutrients.

Developed with a nutritionist, each recipe includes a list of nutrients and describes the physical benefits associated with each.

