



TEN SPEED PRESS

FOOD & DRINK
HOME & GARDEN



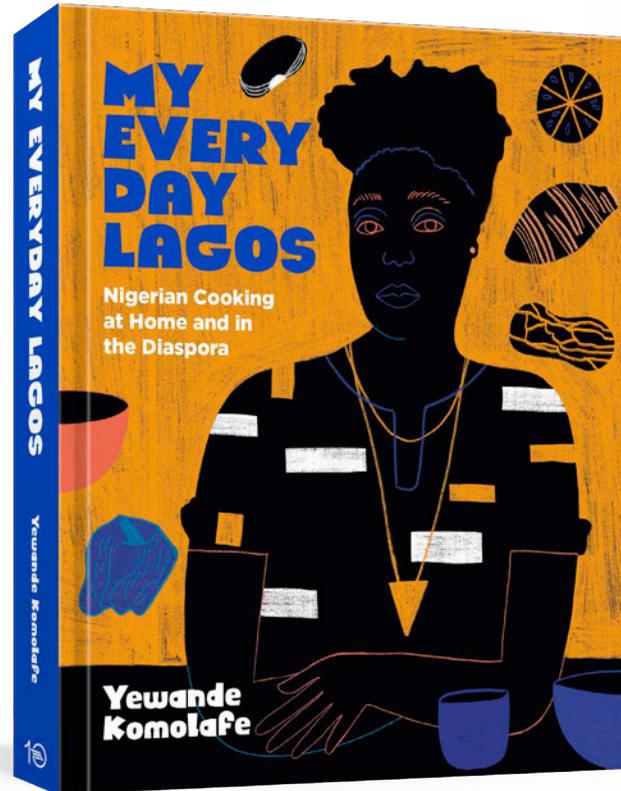
FALL 2023



FOOD & DRINK

My Everyday Lagos

Nigerian Cooking at Home and in the Diaspora



YEWANDE KOMOLAFE is a Berlin-born, Lagos-raised food writer, cookbook author, and recipe developer based in Brooklyn. Her professional career began as a pastry cook in classic French pastry kitchens. She moved on to work in fine dining restaurants in Atlanta and New York, where she was one of the first employees of Momofuku Milk Bar. Yewande is a staff writer for the *New York Times* where her column and recipes appear regularly. Her first cookbook was *Waffles + Mochi: Get Cooking!* based on the Netflix children's show. Her work has also been in *Whetstone*, *Food & Wine*, *Munchies*, and the books *Sheet Pan Chicken* by Cathy Erway and *Why We Cook* by Lindsay Gardner. Yewande has also appeared on a James Beard Award-nominated episode of *The Sporkful*, WNYC's *All of It with Alison Stewart*, and Christopher Kimball's *Milk Street Radio*.



ALSO BY YEWANDE KOMOLAFE
**WAFFLES + MOCHI:
 GET COOKING!**
 9780593234099

Acclaimed food writer, cookbook author and recipe developer Yewande Komolafe celebrates the many cuisines found in Lagos, Nigeria's most populous city, with 75 recipes that mirror her own powerful journey of self-discovery.

Lagos serves to anchor a larger conversation about West African cuisine and the influence of this cuisine throughout the diaspora. Yewande Komolafe shows—through 75 dishes that are all served in her fast-paced, ever-changing home city—how these recipes reflect the regional cooking of the country and reveal two complementary qualities of Nigerian cuisine: its singularity and accessibility. Along the way, through informative essays that place ingredients in historical context, Yewande explains how in a country where dozens of ethnic groups interact, a cuisine has developed that transcends borders. Beautiful photographs of the city and its people invite readers into the energy of Lagos, while the food photography entices them to make each and every dish in the book. This stunning cookbook is Yewande's in-depth exploration of Lagos cuisine that reveals the nuances of regions and peoples, diaspora and return, and tells her own story through understanding her home country and food.

9781984858931 • 10/24/2023
 HC • \$35.00 US (\$48.00 CAN)
 288 pages • 7 1/8 x 9 inches
 100 photographs



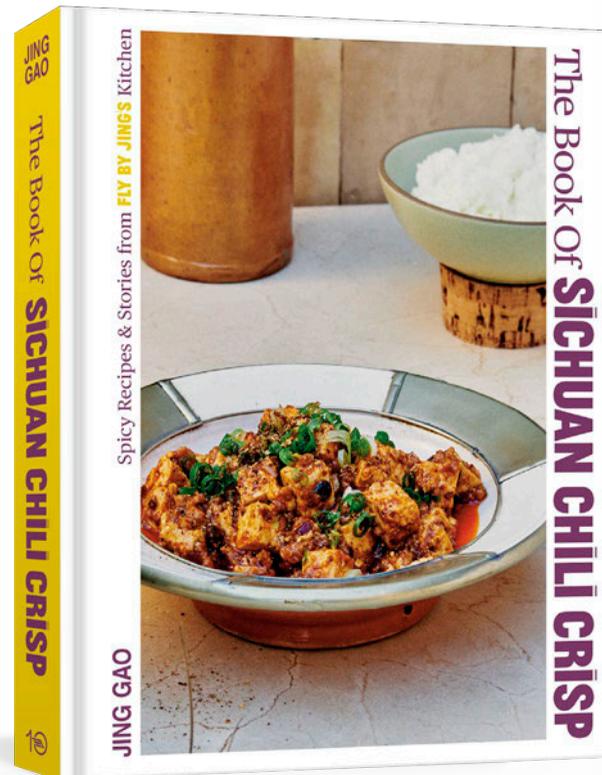


“From its harried early morning breakfasts, through the steaming weekday lunches at cafes and bukas, I bring my exploration of Nigerian cuisine to these pages so that you may experience how we eat, why we eat what we eat, and what our food contributes to humanity’s palate.”



The Book of Sichuan Chili Crisp

Spicy Recipes and Stories from Fly By Jing's Kitchen



Explore the Sichuan flavors of Fly By Jing's cult favorite spicy and savory chili crisp through 85 hot recipes for everything from dumplings to cocktails to desserts.

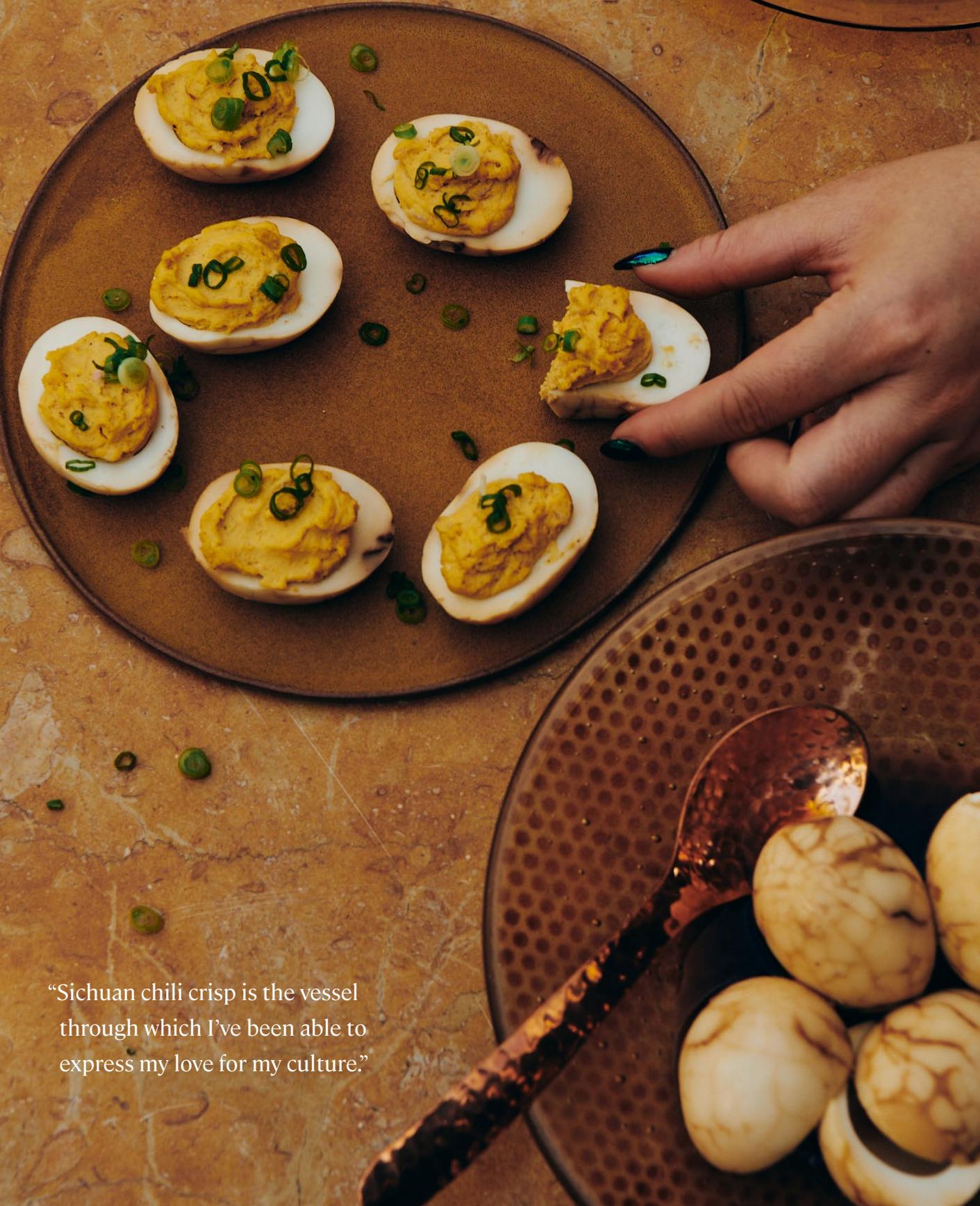
Born in Chengdu, chef and entrepreneur Jing Gao has introduced America to the hot, tingly sensation of chili crisp and Sichuan flavors through her premium Chinese food company Fly By Jing. In *The Book of Sichuan Chili Crisp*, Jing shows how nearly every dish can be elevated with Sichuan's complex flavors, taking readers on a unique journey from her hometown to their kitchens, all while sharing her own story and the challenges she's encountered along the way. With gorgeous photography and punchy writing, Jing invites readers to explore the nuances of Sichuan flavors and experiment with new ingredients in recipes like Zhong Dumplings, Hongshao Carnitas Tacos, Chili Crisp Sundae with Fish Sauce Caramel Brittle, and Baijiu Negroni. *The Book of Sichuan Chili Crisp* is an ode to chili crisp and a story of resilience, breaking free from tradition, and writing new narratives.



JING GAO is a chef, entrepreneur, and renowned expert on Chinese cuisine, and she's on a mission to bring uncensored Chinese flavors to the global table. She was born in Chengdu, Sichuan, but grew up everywhere, and uses her experience as a chef to share meaningful flavors that open people up to new ideas. She founded Baoism, an award-winning modern-Chinese fast casual restaurant in Shanghai, before founding her successful premium Chinese food company Fly By Jing. Her culinary innovations have been featured in leading magazines, her personal story as a cultural ambassador and entrepreneur has been seen on the BBC and CNN, and she has been featured in *Forbes*, *Fortune*, the *Wall Street Journal*, and more. Fly By Jing began as a direct-to-consumer ecommerce brand and can now be found at more than 3,000 stores across the country including Target, Whole Foods Market, and Costco.

9781984862174 • 9/26/23
HC • \$35.00 US
256 pages • 7 7/8 x 9 1/8 inches
120 photographs



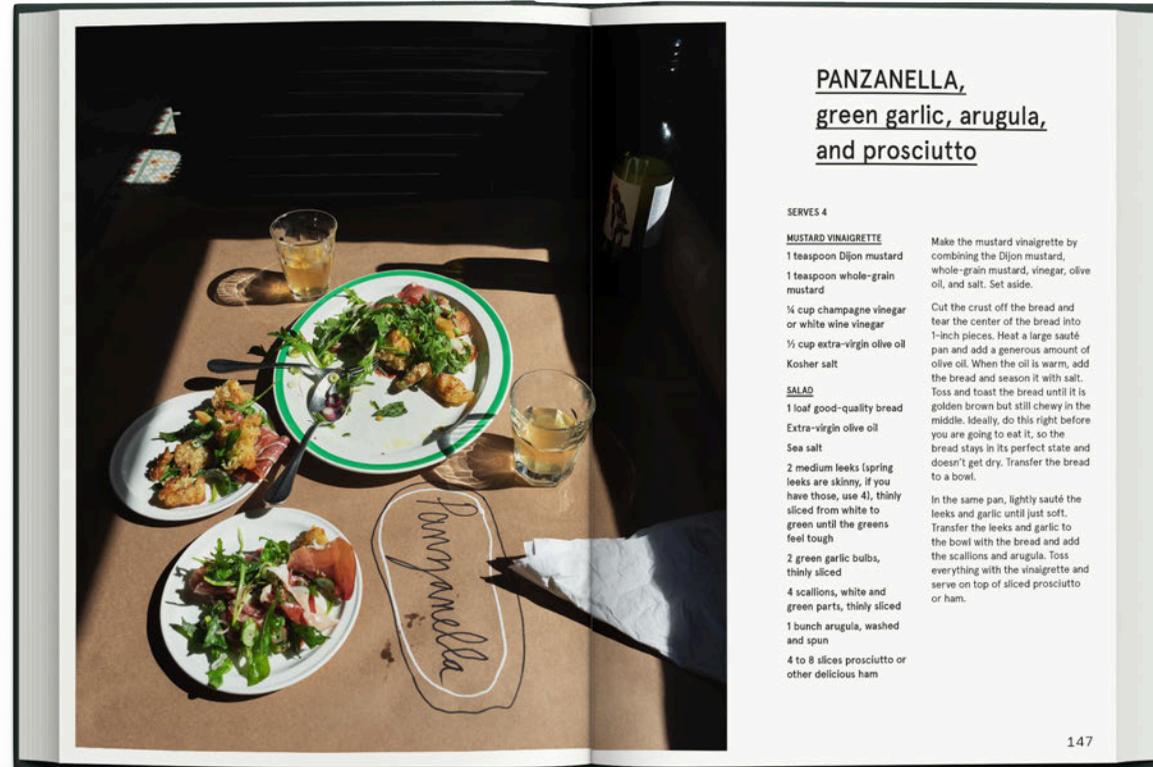
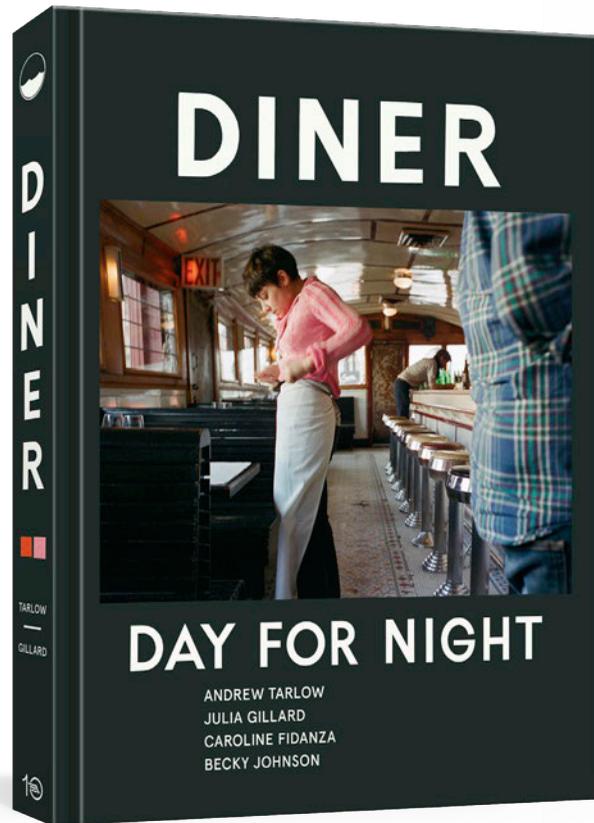


“Sichuan chili crisp is the vessel through which I’ve been able to express my love for my culture.”



Diner

Day for Night



ANDREW TARLOW is widely recognized for pioneering the artisanal food movement in Brooklyn with his collection of acclaimed food establishments, including restaurants Diner, Roman's, Marlow & Sons, and Achilles Heel; butcher shop Marlow & Daughters; She Wolf Bakery; Diner Journal; and wine shop Stranger Wines. Tarlow is also the founder and publisher of *Diner Journal*, a quarterly magazine. Tarlow grew up in New York and began his career as a painter and bartender at the Odeon. He now lives in Williamsburg with his wife, designer Kate Huling, and their four children.



ALSO BY ANDREW TARLOW
**DINNER AT THE
LONG TABLE**
9781607748465

The acclaimed owner behind Marlow Collective shares the journey to opening his first restaurant, Diner, with personal stories, 48 seasonal recipes, and a treasure trove of intimate photos.

On New Year's Eve 1998, Andrew Tarlow, along with Mark Firth, opened Diner out of a repurposed dining car under the Williamsburg Bridge in Brooklyn. Within the decade, it single-handedly became one of the city's most influential restaurants, giving birth to a Brooklyn mini-empire and an ethos of community, sustainability, and eating local. In *Diner*, Tarlow takes us back to the restaurant that brought the farm-to-table movement to Brooklyn. With flavorful recipes and evocative photography, this cookbook provides an intimate look at the history of this beloved place. The recipes are based upon the food so many have come to love and are built around each season: Risotto, with Leeks, Pea Shoots, and Pecorino; Peaches, Crème Fraîche, Honey and Lavender Shortbread Sprinkle; and Lamb Belly, Potatoes, and Tomatoes. In *Diner*, Tarlow invites readers to his first major culinary foray, giving them inspiration for creating delicious, celebratory food at home.

9781607748489 • 9/26/23
HC • \$35.00 US (\$48.00 CAN)
288 pages • 8 x 10½ inches
100 photographs

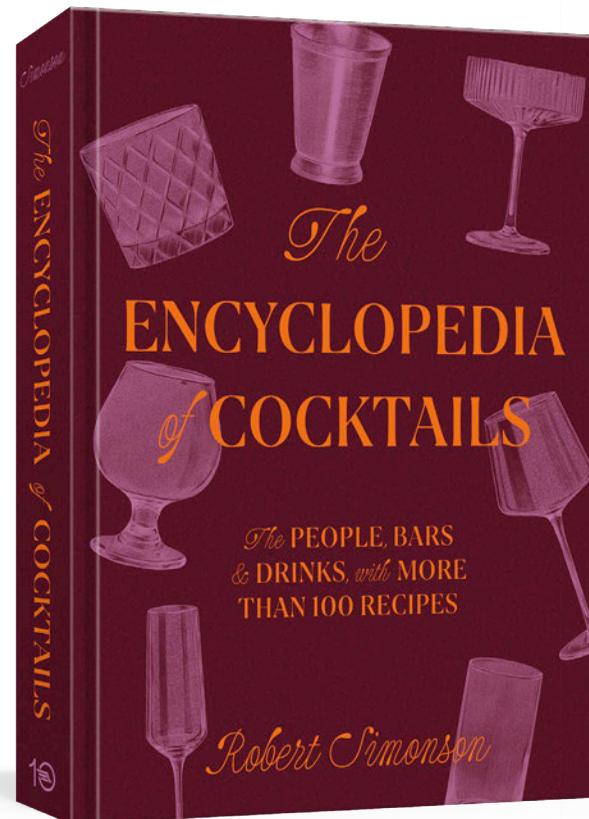


“It’s impossible to speak about Diner without speaking of the past. It bridges us to another time in another city but also inspires us to keep recreating this space with these people and to keep moving forward.”



The Encyclopedia of Cocktails

The People, Bars & Drinks, with More Than 100 Recipes



A lively A-to-Z compendium of the notable drinks, bartenders, and bars that shaped the cocktail world and produced the vibrant spirits culture we enjoy today, from two-time James Beard Award-nominated author and *New York Times* cocktail and spirits writer, Robert Simonson.

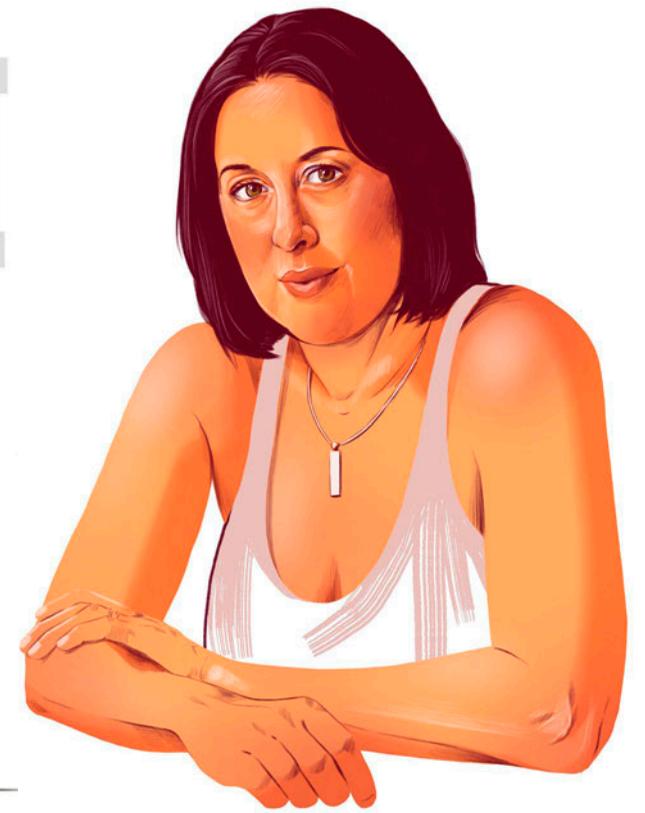
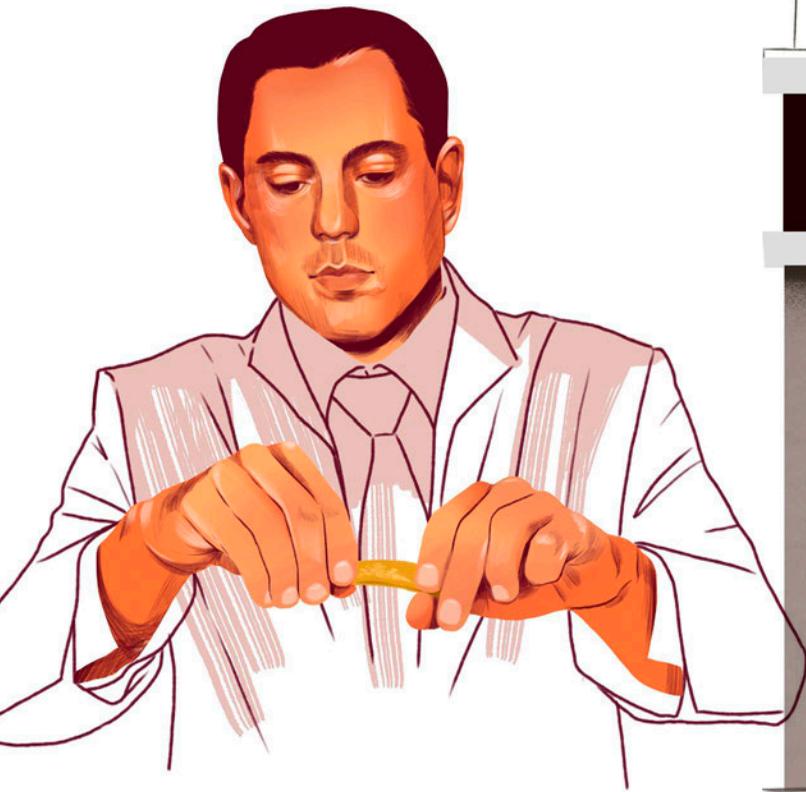
How did the Old-Fashioned get its name, and why has the drink endured? What drinks were invented by Sam Ross? What was the Pegu Club, and who bartended there? In *The Encyclopedia of Cocktails*, Robert Simonson catalogues all the essential people, places, and drinks that make up our cocktail history in a witty and refreshing take on the conventional reference book. With more than 100 drink recipes, from the Adonis to the Zombie; vivid illustrations; and entries on the origins of different spirits, *The Encyclopedia of Cocktails* is more than a strictly academic text or simply a collection of drink recipes—it is an animated, sometimes irreverent historical journey highlighting the preeminent bars and top bartenders of our time.



ROBERT SIMONSON is the author of six previous books about cocktails and cocktail history, including *The Old-Fashioned* (2014), which kicked off an ongoing cottage industry of single-drink cocktail books; *A Proper Drink* (2016), the first—and so far only—history of the current cocktail renaissance; *3-Ingredient Cocktails* (2017); *The Martini Cocktail* (2019); *Mezcal and Tequila Cocktails* (2021); and *Modern Classic Cocktails* (2022). Both *3-Ingredient Cocktails* and *The Martini Cocktail* were nominated for James Beard Awards; *Mezcal and Tequila Cocktails* won a 2022 IACP Award; and *The Martini Cocktail* won a 2020 Spirited Award. Simonson is also the recipient of a 2019 Spirited Award for best cocktail and spirits writer and a 2021 IACP award for narrative beverage writing. He writes about cocktails, food, and travel for the *New York Times*, where he has been a contributor since 2000. He is a primary contributor to *The New York Times Essential Book of Cocktails*. Simonson is also the author of the prominent Substack newsletter *The Mix with Robert Simonson*. He lives in Brooklyn with his wife, Mary Kate, and their children, Asher and Richard.

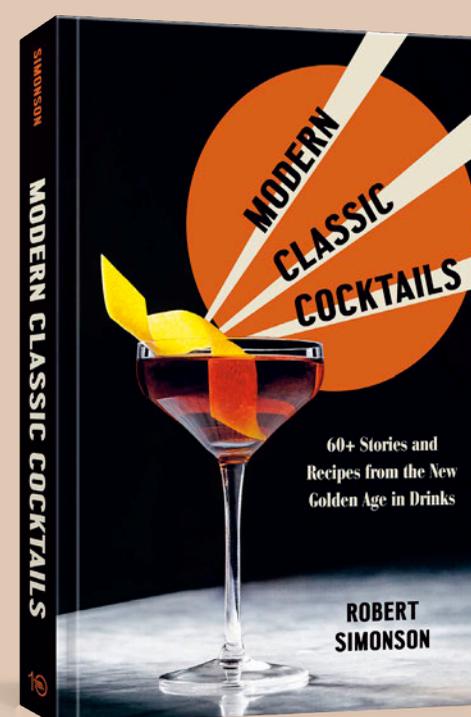
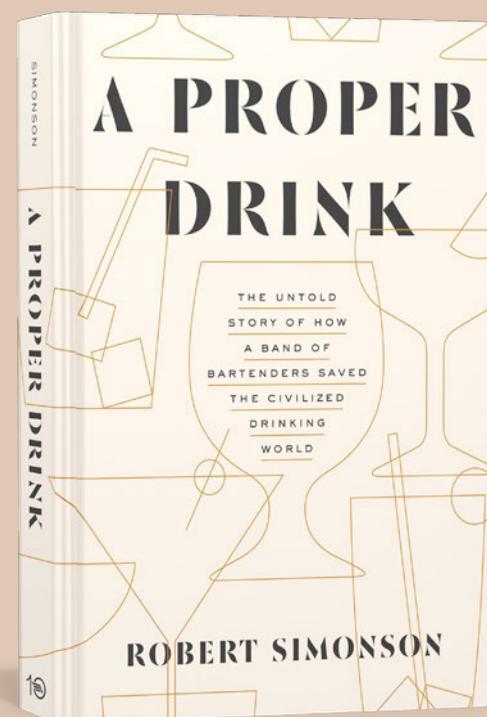
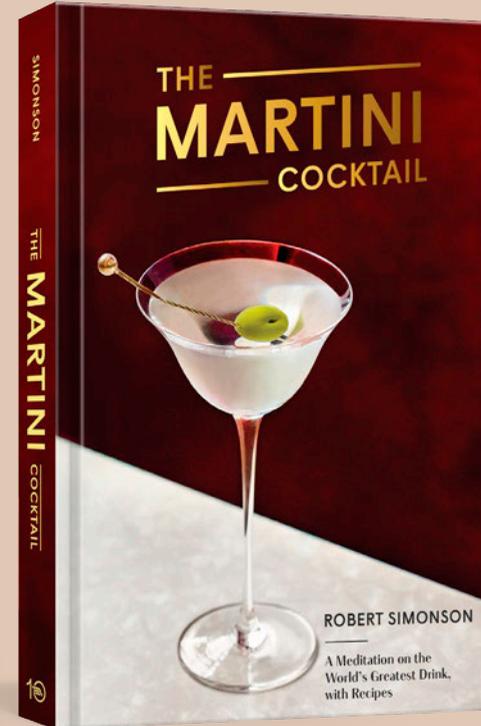
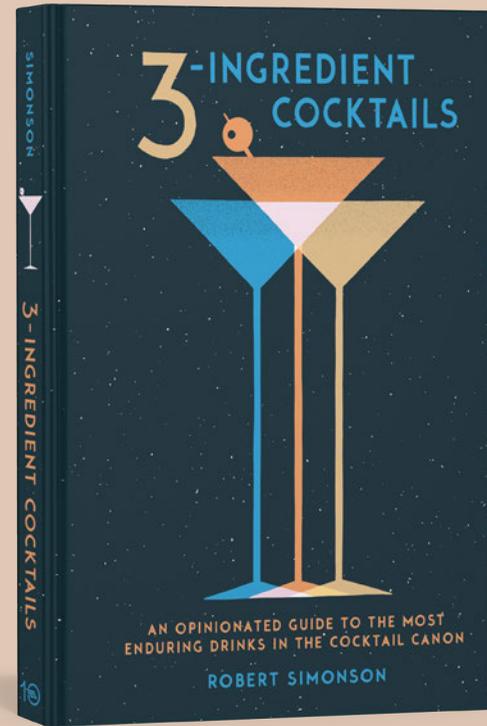
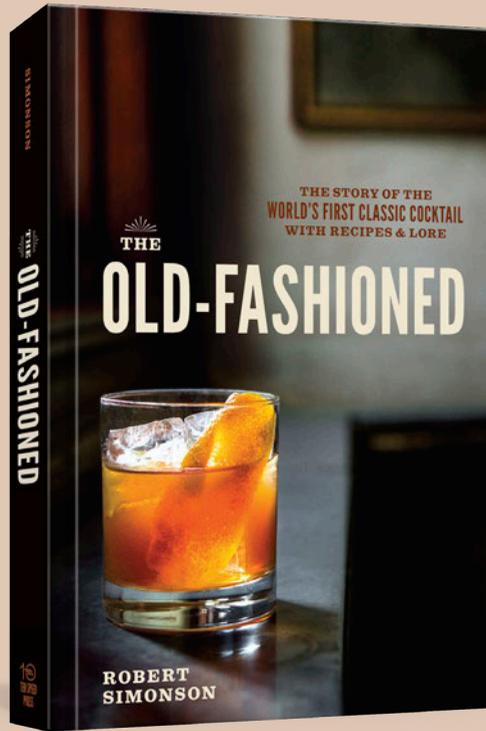
9781984860668 • 10/17/23
HC • \$25.00 US (\$34.00 CAN)
320 pages • 6 x 8 1/2 inches
85 illustrations





“There are classic cocktails and modern classics; bars that live in legend only and bars that operate today; bartenders famous in their day and famous today.”





Also Available from
Robert Simonson

THE OLD-FASHIONED
9781607745358



3-INGREDIENT COCKTAILS
9780399578540



THE MARTINI COCKTAIL
9780399581212



MEZCAL AND TEQUILA COCKTAILS
9781984857743



A PROPER DRINK
9781607747543

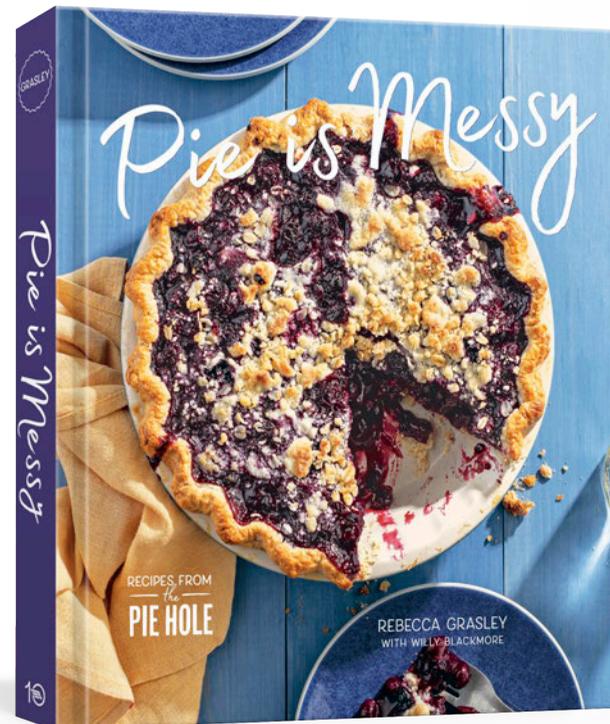


MODERN CLASSIC COCKTAILS
9781984857767



Pie is Messy

Recipes from The Pie Hole



100 perfectly imperfect pies using time-honored techniques from the founder of Los Angeles' beloved Pie Hole.

After retiring from a lifetime of nursing and factory work on the East Coast, Rebecca Grasley chased her dream of opening a California pie shop, trading in the coziness of rural Pennsylvania for the industrial Los Angeles Arts District. Marrying the traditional pies she learned to make from her grandmother with funky, irreverent flavors inspired by a new generation, Becky set up shop and in 2011 The Pie Hole was born—and it was a hit. Now Becky shares the pie gospel with home cooks everywhere, beginning with abandoning the idea of perfection. Pie is, after all, messy! Through 100 recipes, *Pie is Messy* takes readers from the basics of making crust to preparing hits from the bakery. Each chapter covers a category of pie and is broken down into two sections: Old School and New School Pies. Readers learn how to make the classics and then how to update them with contemporary flavors and techniques. Both warm and non-intimidating, as well as creative and inspiring, *Pie is Messy* is perfect for all bakers.



REBECCA GRASLEY is the founder of The Pie Hole and has more than fifty years of pie baking experience. After a career in nursing, Becky moved from rural Pennsylvania to finance the first Pie Hole in the L.A. Arts District location with her retirement savings. The Pie Hole has gone on to open nine locations in California and two in Japan and has a thriving e-commerce and consumer packaged goods business.

WILLY BLACKMORE has covered the food world as a journalist for more than a decade. He has been honored by the Association of Food Journalists and nominated for awards by the International Association of Culinary Professionals and the LA Press Club. His writing has been published by *New York*, *The Los Angeles Times*, *The New York Times Magazine*, *Eater*, *Down East Magazine*, and elsewhere. Born and raised in Iowa, he grew up in Pie Country and now lives in Brooklyn, New York.

9781984860507 • 9/5/23
HC • \$28.00 US (\$37.99 CAN)
240 pages • 8 x 9 inches
75 photographs



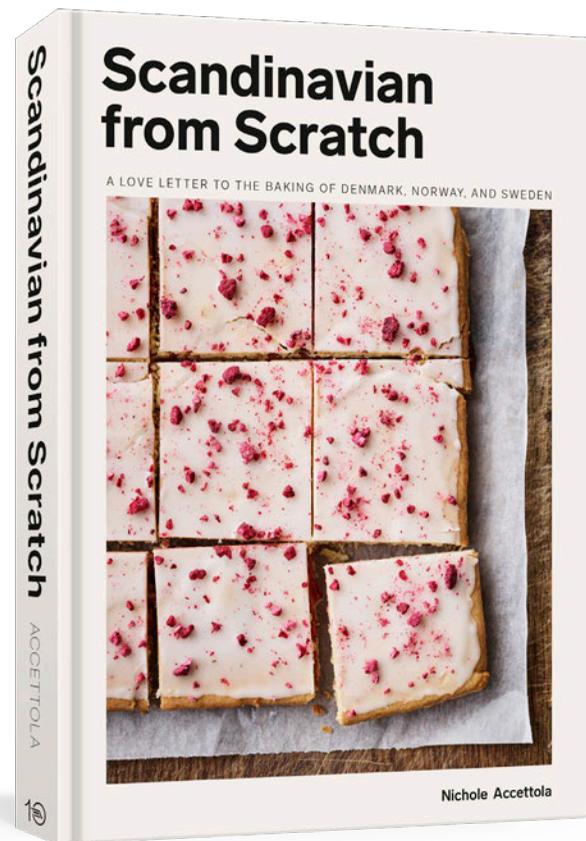


“Whether you’ve never baked a pie or have baked hundreds, my hope is that this book will help you make your own wonderful memories and maybe even give you a boost when you need one.”



Scandinavian From Scratch

A Love Letter to the Baking of Denmark, Norway, and Sweden



NICHOLE ACCETTOLA is a CIA-trained chef and the owner of Kantine, a Scandinavia-inspired restaurant located in San Francisco serving breakfast, brunch, and lunch with a gorgeous menu of pastries, porridge and jewel-like smørrebrød sandwiches. Her café has garnered glowing reviews from media such as the *San Francisco Chronicle*, *Time Out*, and *Eater*.

MALENA WATROUS has worked as a recipe tester for Melissa Clark and written about food, books, and travel for the *New York Times*, *Allure*, *Condé Nast Traveler*, and *Salon*. She is the author of the novel *If You Follow Me*. She leads the Online Writer's Studio at Stanford University, where she teaches fiction and food writing.

A collection of 75 recipes for luscious cookies, cakes, tarts, pastries, breads, and smørrebrød at the heart of Scandinavian baking traditions.

In Scandinavia, baking at home provides cozy rituals during the long, dark winters, and during warmer months, it's a way to celebrate the bounty of the season. Before she attended the Culinary Institute of America, Nichole Accettola traveled to Denmark and instantly fell in love with the people, the culture, and of course, the baking. Years later, she married a Dane and lived in Copenhagen for more than fifteen years, while she learned to make and bake Scandinavian cookies, cakes, pastries, and breads. Nichole returned to the United States to open Kantine in San Francisco, an eatery that serves her most beloved baked goods. Now she has adapted these recipes for the the home baker who wants to bake Scandinavian in their home kitchen. Recipes include Swedish almond-and cream-filled buns called Semlor; Blackberry Tosca Cake; Apple and Dumplings with Buttermilk and Lemon Zest; and Sprouted Rye Bread. Infused with Nichole's baking expertise and love for her second home, *Scandinavian from Scratch* is an ode to Scandinavia and an indispensable guide to its baking and culture.

9781984861948 • 10/3/23
HC • \$29.99 US (\$39.99 CAN)
256 pages • 7 1/8 x 10 inches
60-75 photographs



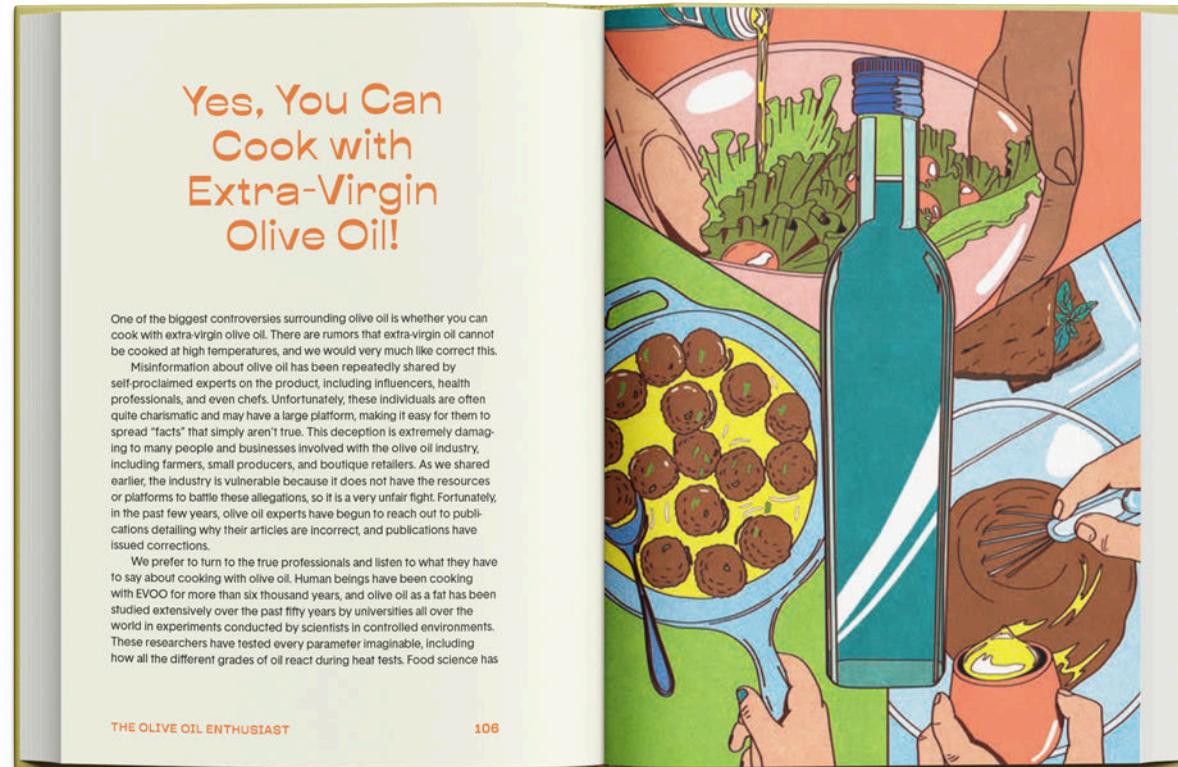
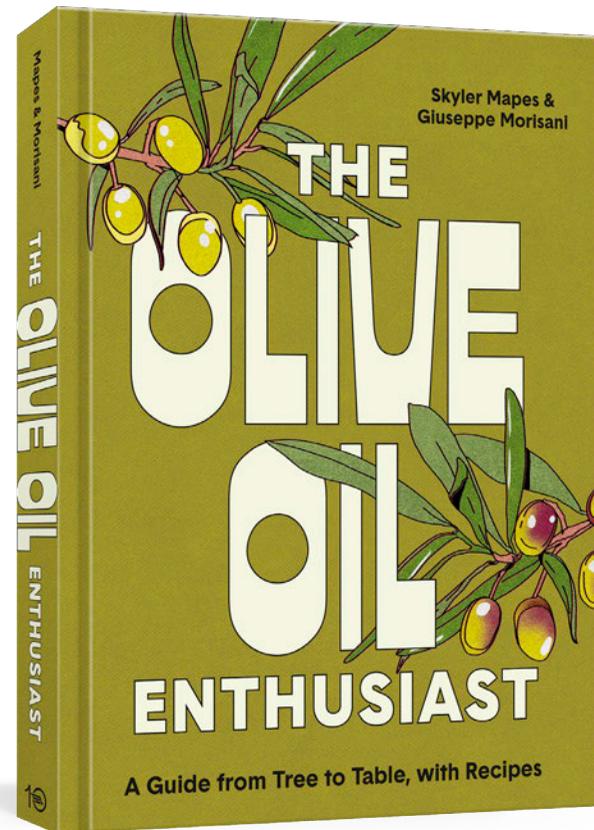


“The Scandinavian emphasis on simplicity and organic forms means that novice bakers can readily learn how to create these cookies, pastries, and breads, while slightly more advanced bakers will appreciate learning how to fill buns, knot dough, and assemble meringue cakes and tarts.”



The Olive Oil Enthusiast

A Guide from Tree to Table, with Recipes



A comprehensive introduction to the often misunderstood world of olive oil—with recipes for appetizers, pasta, sauces, and desserts—from the founders and producers of the acclaimed EXAU Olive Oil brand.

People have produced and enjoyed olive oil for thousands of years, but education about olive oil is woefully lacking. After falling in love with an American and moving to the U.S., Giuseppe Morisani, who was raised among his family's seaside olive groves in Calabria, Italy, was shocked to discover that quality olive oil was not appreciated or even available in many parts of the United States. He and his wife, Skyler Mapes, decided to demystify the industry and moved to Calabria to begin harvesting, producing, and exporting high-quality Italian olive oil. In *The Olive Oil Enthusiast* they offer an approachable guide to this world—from the growing season and harvesting to the milling and production processes. There are tips for shopping for, tasting, using, and storing olive oil and twenty recipes for dishes that showcase the ingredient: Crocchette di Patate, Pasta Aglio e Olio e Peperoncino, Olive Oil Brownies, and tasty Bruschetta. With charming illustrations and passionate author expertise, readers will discover a new appreciation for a classic ingredient.



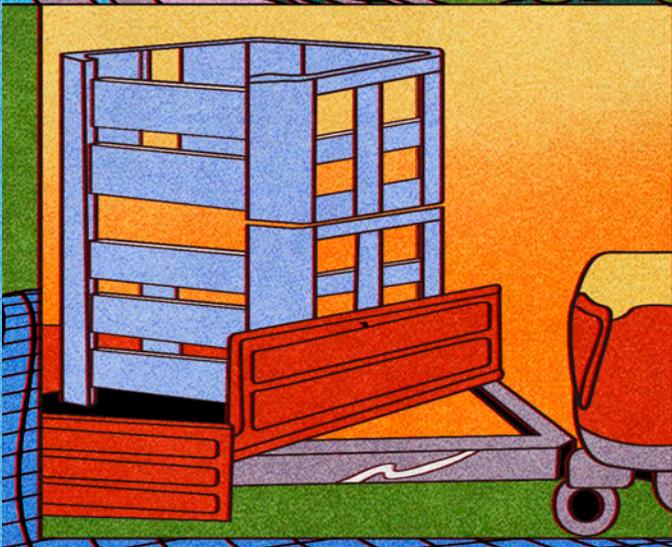
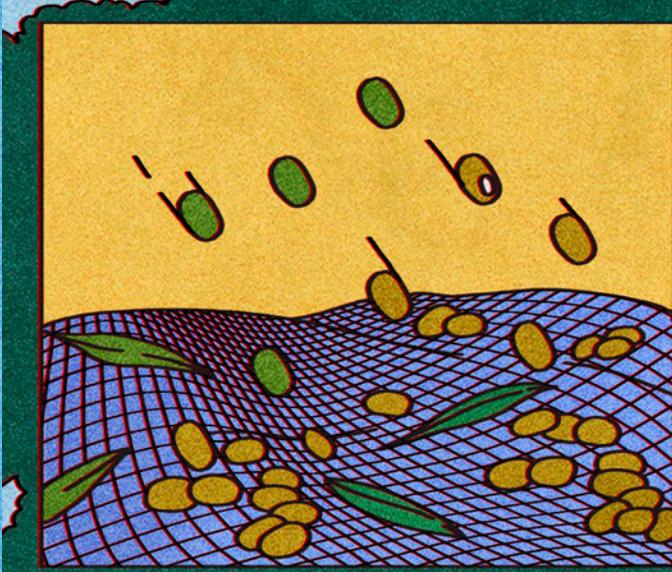
SKYLER MAPES and **GIUSEPPE MORISANI** founded EXAU Olive Oil and oversee every aspect of the business. They harvest, mill, and bottle their olive oil in Calabria, Italy, before importing to the United States, where they sell direct to customers. They are dedicated to educating the public about high-quality olive oil and fair representation for women of color in the olive oil industry. Skyler has been included in *Forbes*'s "30 Under 30," and EXAU has been featured on Oprah's Favorite Things, *Food52*, *Food & Wine*, and more. Giuseppe was born and raised in Calabria, one of Italy's most important olive oil regions, and his family has been producing high-quality olive oil for almost 100 years. Giuseppe and Skyler's passion for and dedication to olive oil have helped produce a sought-after product, found in some of the world's top kitchens.

9781984861771 • 8/15/23
HC • \$19.99 US (\$26.99 CAN)
160 pages • 6 x 8 inches
25 illustrations





“We are olive farmers, extra-virgin olive oil producers, importers, marketers, sales-people, and now authors. We are obsessed with extra-virgin olive oil and have carved out a space for ourselves in this ancient industry.”

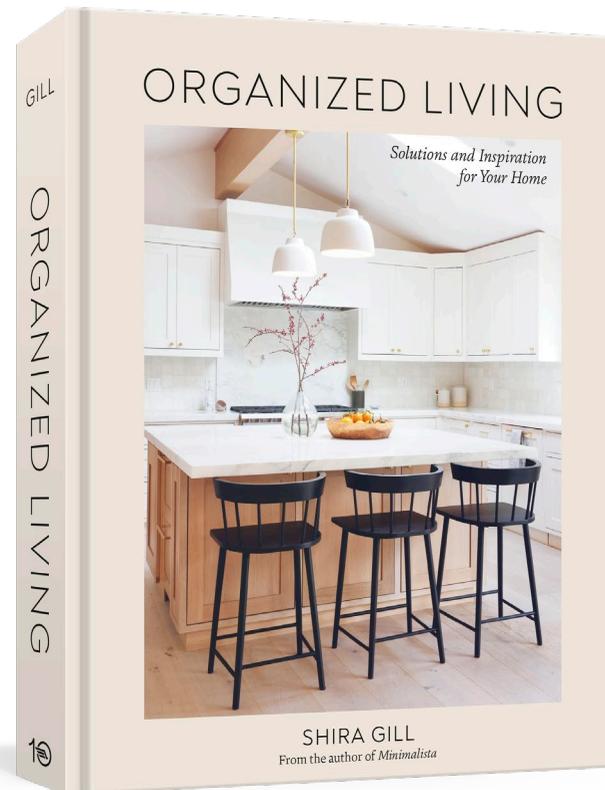




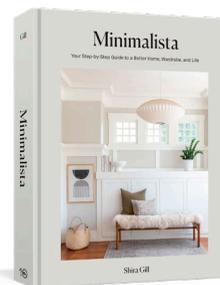
HOME & GARDEN

Organized Living

Solutions and Inspiration for Your Home



SHIRA GILL is a globally recognized home-organizing expert, speaker, coach, and content creator with a less-is-more philosophy. Over the past decade, she has helped thousands of people around the world reduce clutter and create more space for what matters. Shira's books center around the intimate relationship between people's homes and lives and how they inform and inspire each other. Her work and home have been featured in *Vogue*, *Dwell*, *Better Homes & Gardens*, *House Beautiful*, *Architectural Digest*, *Domino*, *Forbes*, *Goop*, *Harper's Bazaar*, HGTV, *InStyle*, *Parents*, *Real Simple*, and the *New York Times*.



Kickstart your organized life with this inspiring visual guide from the author of *Minimalista*.

People are naturally curious about the homes of professional organizers. *Organized Living* was inspired by Shira's desire to provide a glimpse into a rarely-seen world: The homes of people who organize others. Shira showcases the homes of twenty-five international home organizers, offering an exclusive behind-the-scenes look into this meticulously kept world. *Organized Living* introduces you to the aspirational spaces of the most organized people in the world, the organizers themselves, and the passion that fuels their work. Through stunning images and absorbing interviews, you'll gain expert tips and resources, loads of visual inspiration, and clever organizing hacks you can use in your own home, such as: ditching the packaging, choosing stylish storage, elevating the most neglected spaces, and putting things away, right away.

If you're seeking less clutter, overwhelm, and stress in your life, and are looking to create more time and energy for the things that matter most, *Organized Living* is your chance to learn directly from the best in the business.

9781984861184 • 10/3/23
HC • \$32.50 US (\$42.50 CAN)
288 pages • 7 7/8 x 9 1/4 inches
250 photographs

ALSO BY SHIRA GILL
MINIMALISTA
9781984859273





“While each organizer has their own story and set of skills and talents, they are all united by a shared desire to help people clear clutter, simplify and systematize their spaces, and transform their homes and lives.”



Old Brand New

Colorful Homes for Maximal Living



A deeply personal and compassionate look at home ownership and rentership through more than 50 rooms designed by interior designer, photographer, and Instagram star Dabito.

Dabito is beloved on social media for his creative use of color, space, and maximalist design style. *Old Brand New* offers readers actionable advice to layer spaces with meaning through refreshing décor and bold hues, whether you're signing a lease or renovating or buying your first home. With photographs of Dabito's many design projects and inspiring snaps from his travels, this book's chapters are each supplemented with how-to guides for weekend-friendly projects large and small. Along with easy daylong projects, Dabito also tackles deep renovations, with his down-to-the-studs ADU (accessory dwelling unit) project in Los Angeles where he changed an awkward laundry and storage room into his dream guest house. In this deeply personal book, Dabito draws on his family's immigrant experiences to discuss the challenges he's faced finding a sense of security through designing his personal surroundings. Providing a new perspective on homeownership and rentership, Dabito reaches and empowers readers who rarely feel spoken to, offering a much-needed insight to the value of home and the meaning of family



DABITO is a designer, artist, photographer, and passionate vintage hunter. His use of bold color and eclectic maximalism cemented him as an always refreshing and ever-evolving influence in the world of interior design. Since 2010, his studio and blog, Old Brand New amassed a devoted following across multiple platforms and has been recognized by *Better Homes & Gardens*, *New York Times*, *Architectural Digest*, and *House Beautiful*. Additionally, his collections of tiles, lighting, and prints are sold at retailers nationwide. Dabito's guiding design philosophy is that everyone can harness the power of color and meaningful objects to tell a moving and personal story in the home. He splits his time between Los Angeles and New Orleans with his husband, Ryan, and their fur babies, Luigi, Sterling, and Verbena.

9781984861092 • 8/29/23
HC • \$35.00 US (\$48.00 CAN)
272 pages • 8 x 10 inches
200 photographs

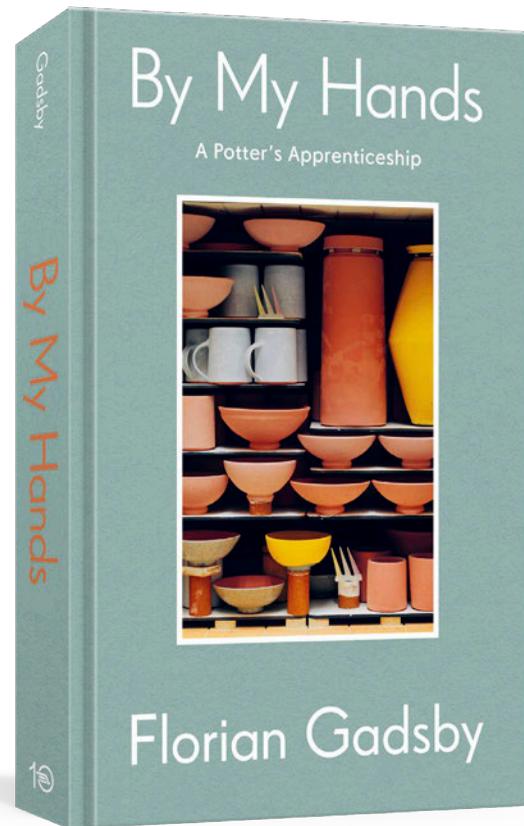


“Pay attention to the hues, patterns, feelings, and textures you like, and your own unique style will follow. If you tap into the things that make you feel happy, safe, motivated, and inspired—and put those things into your home—it will result in a style that is all you.”



By My Hands

A Potter's Apprenticeship



COVER NOT FINAL

9781984863584 • 11/14/23
HC • \$35.00 US (\$48.00 CAN)
400 pages • 6 x 9 ½ inches
150 photographs



Social media's favorite potter opens up about his life, his craft, and his worldview in this beguiling and beautiful memoir-slash-coffee table book.

Florian Gadsby has devoted his life to pottery, refining his technique towards the point of perfection—and as his skill has grown, so has his social media following, which today numbers in the millions. Based at a studio in North London, he releases three new collections per year, characterized by simple forms and sharp edges, which sell out in a matter of minutes.

In *By My Hands*, Florian tells the story of his artistic awakening, his education in England, Ireland and Japan, and of the sheer discipline which has led him to become the cultural sensation he is today. Arguing for the value in dedicating yourself to a craft, Florian weaves anecdotes about particular pots and processes into the narrative of his life. *By My Hands* is an ode to the beauty of small things, such as a simple hand-thrown mug or bowl, which can brighten life's daily rituals and make them more meaningful—as well as an inspiring testament to the power of perseverance.



FLORIAN GADSBY is a ceramicist currently working in High Barnet, North London. He produces ranges of reduction fired functional pottery and sculptural objects that are refined, simple and carefully crafted. Alongside his physical work Florian has been documenting his pottery and apprenticeships online since 2014. He has more than two million followers across various platforms that have accumulated hundreds of millions views on Instagram, YouTube and TikTok.

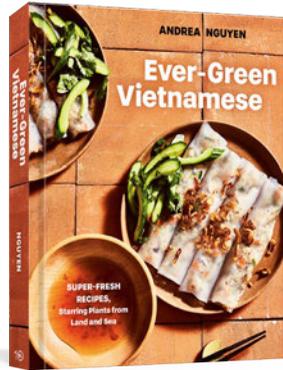


“Florian Gadsby’s ability to describe tactile, subtle, physical acts is remarkable, as is his ability to imbue them with emotional meaning. I loved reading this book, and whether pottery is a passion for you, or a curiosity to be discovered, you will love reading this book too.”
— Seth Rogen



MORE BOOKS TO SAVOR

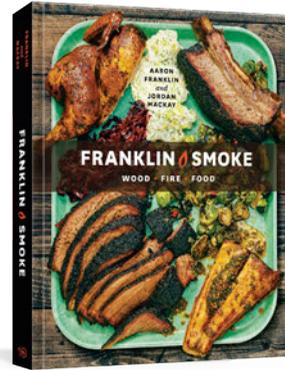
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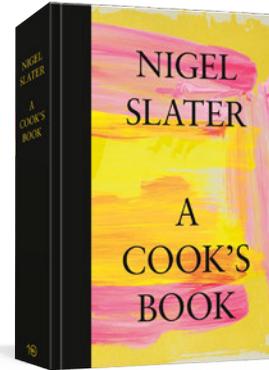
Ever-Green Vietnamese
9781984859853



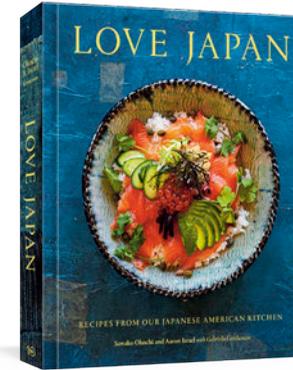
FLAVOR+US
9781984860569



Franklin Smoke
9781984860484



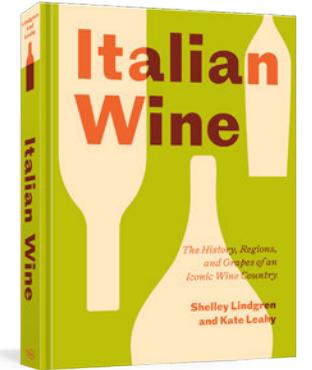
A Cook's Book
9781984861696



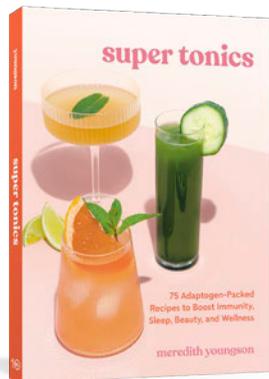
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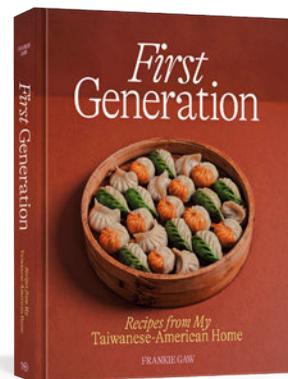
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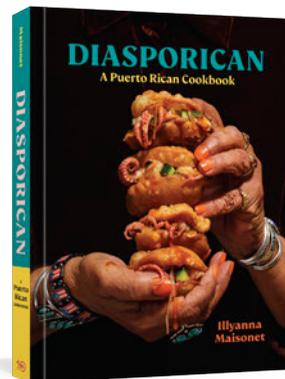
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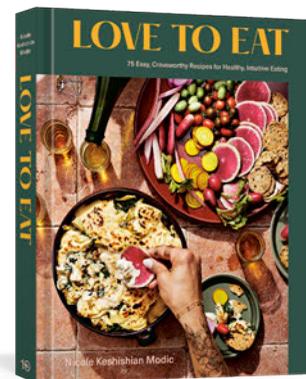
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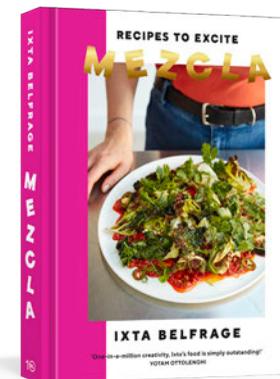
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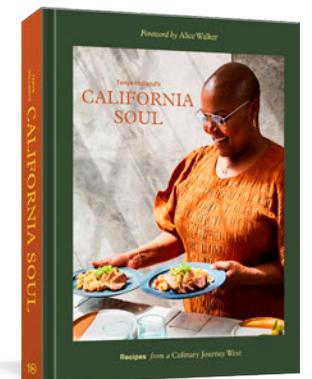
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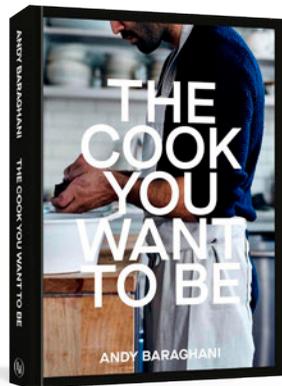
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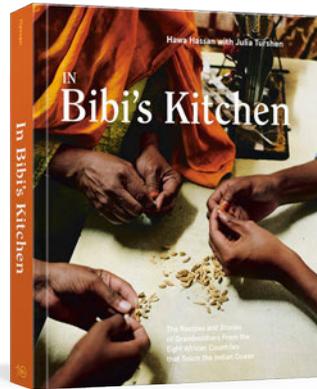
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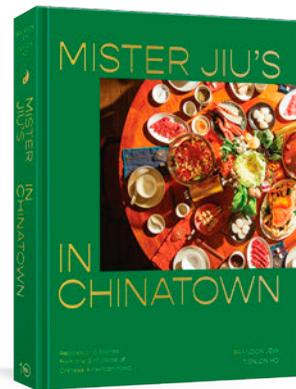
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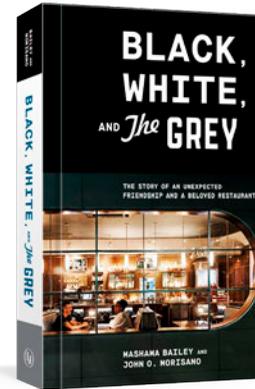
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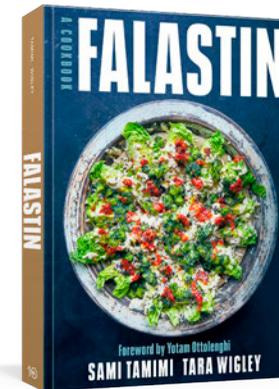
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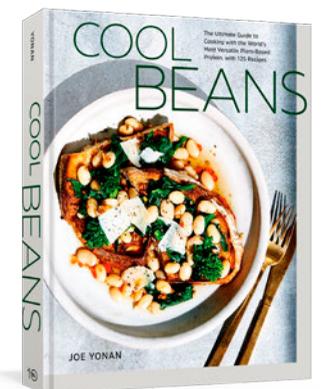
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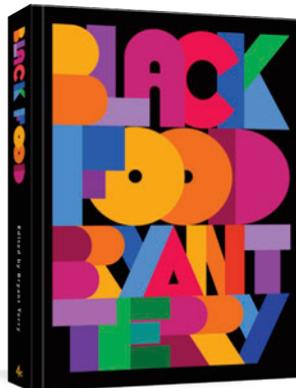
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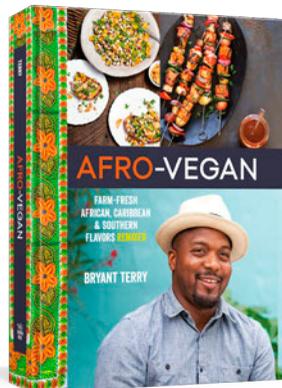
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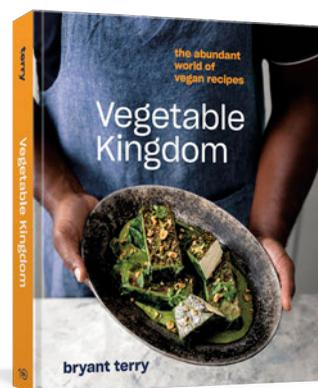
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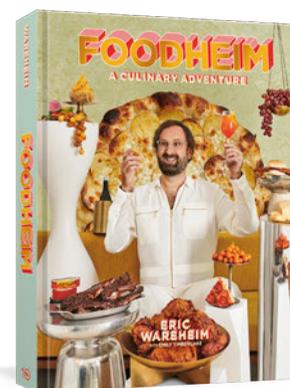
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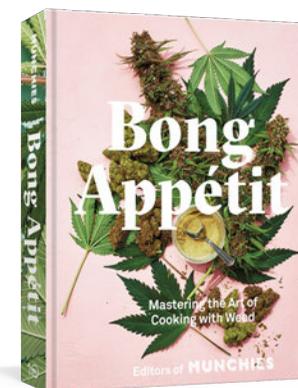
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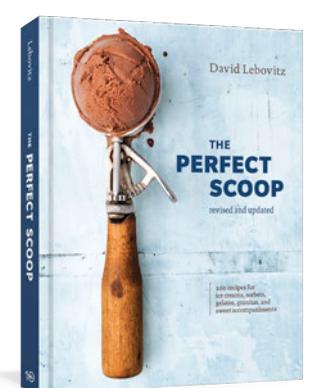
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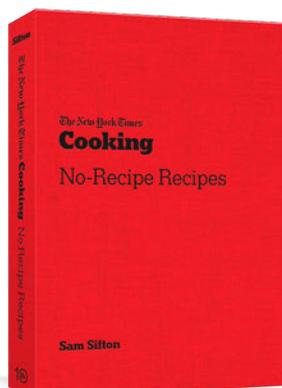
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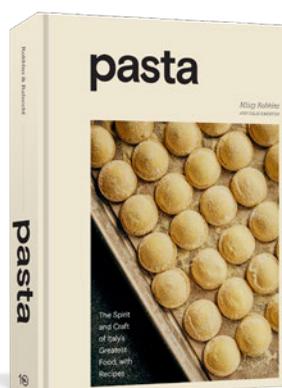
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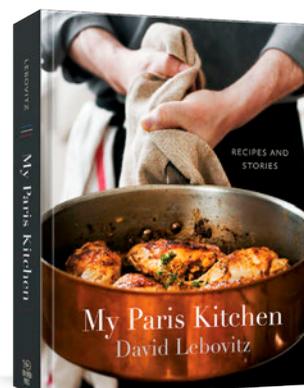
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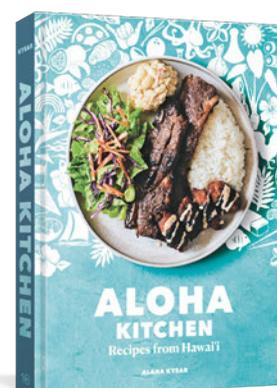
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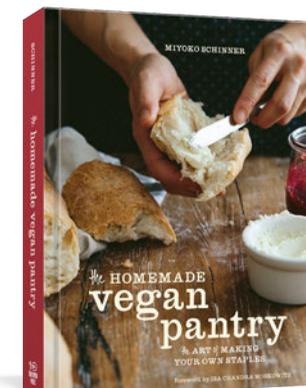
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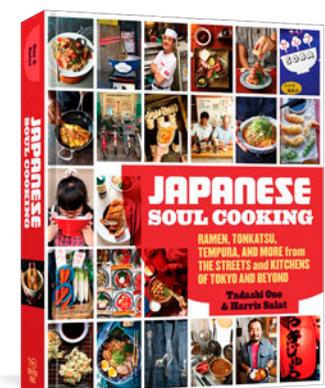
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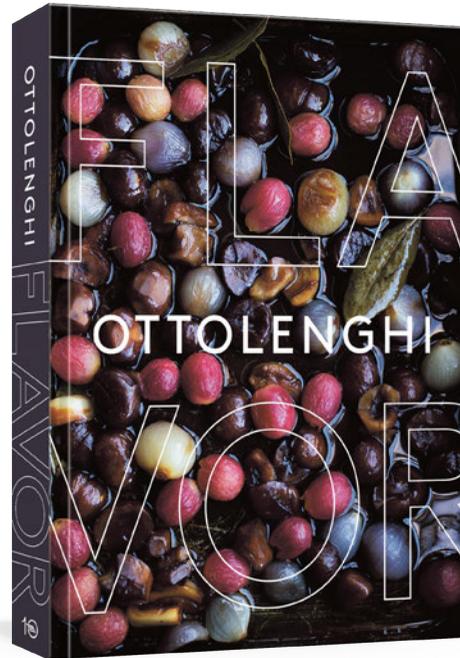
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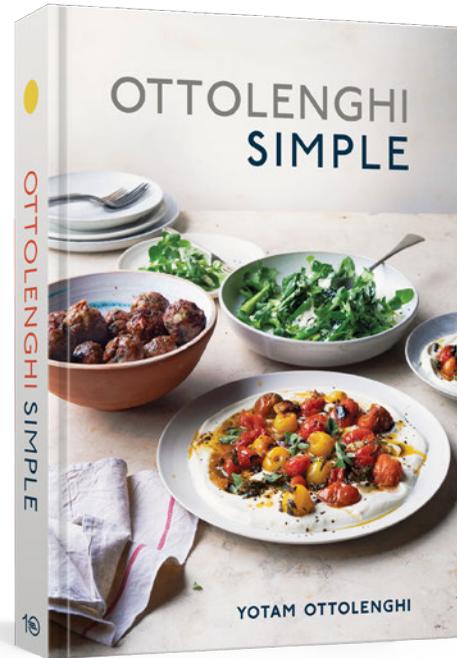
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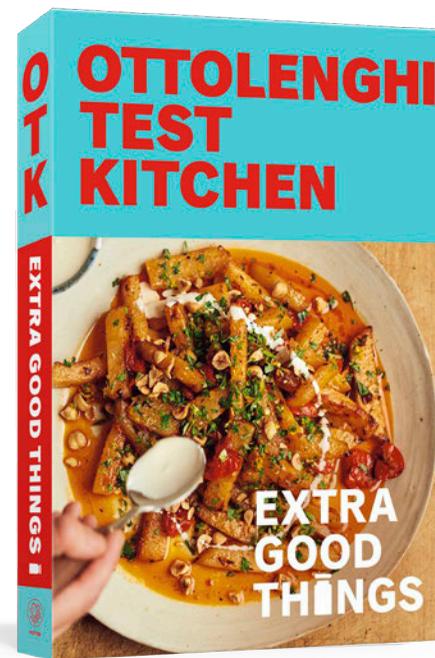
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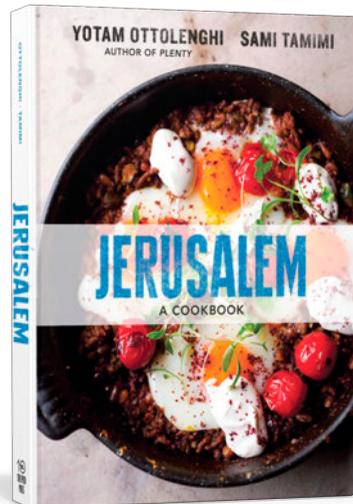
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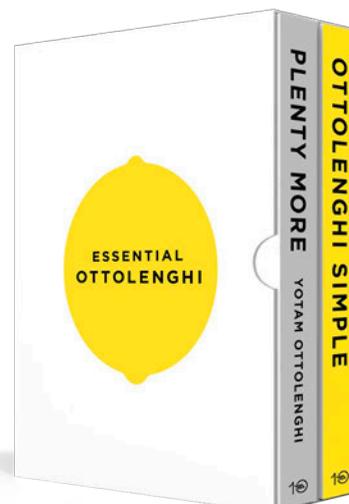
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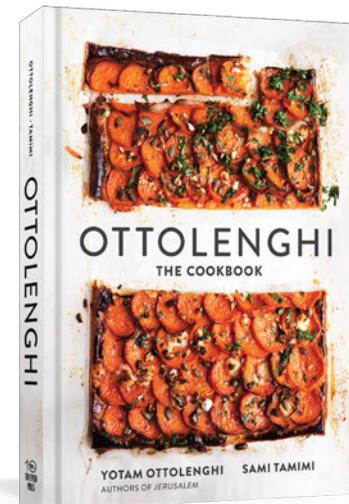
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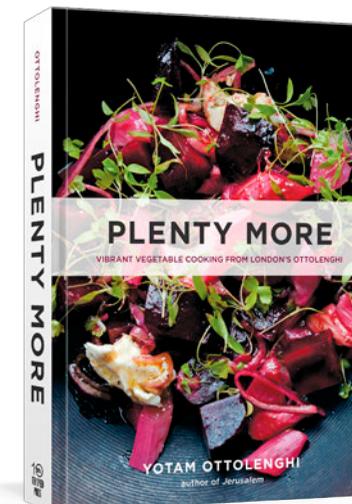
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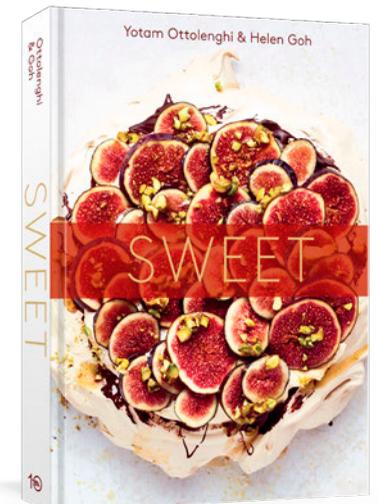
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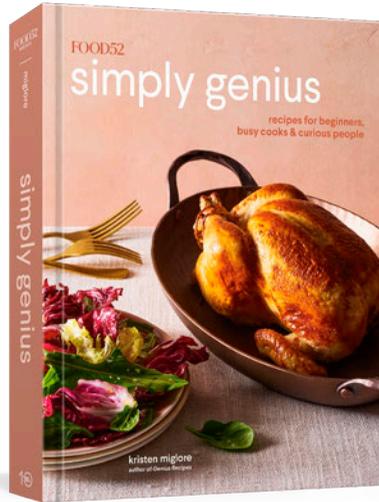
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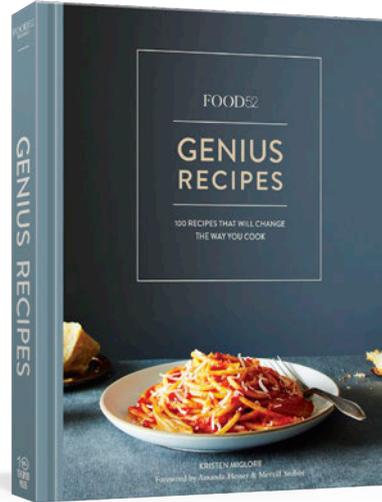
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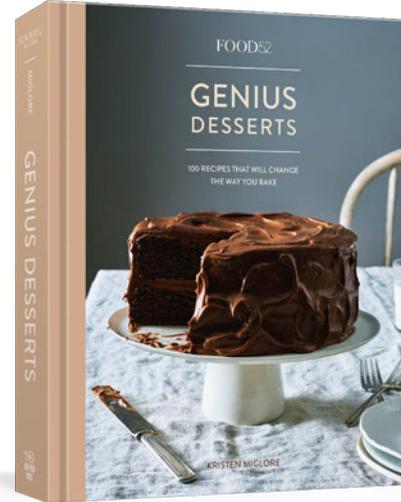
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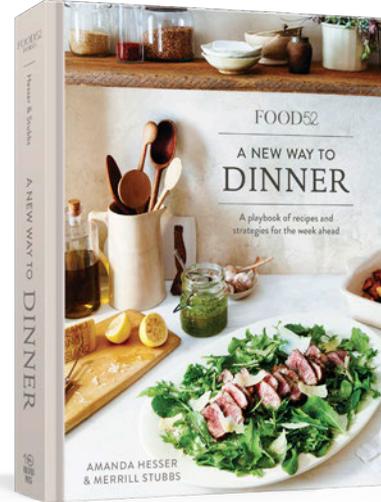
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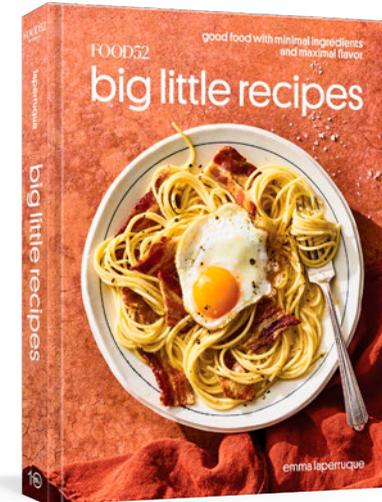
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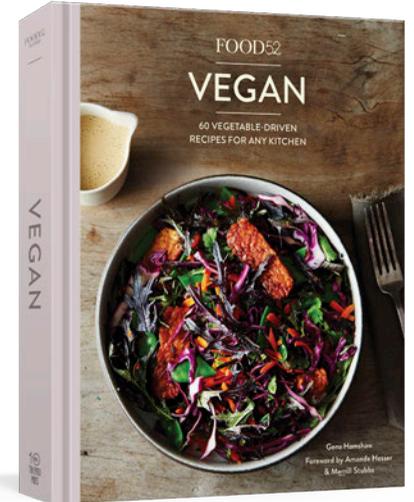
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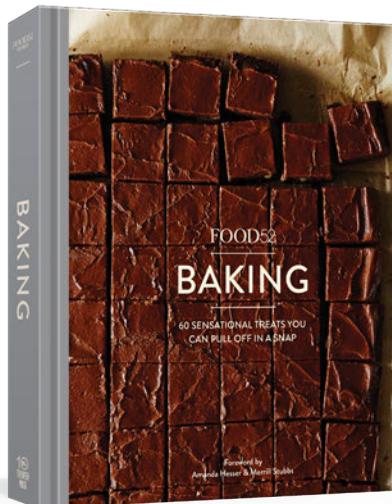
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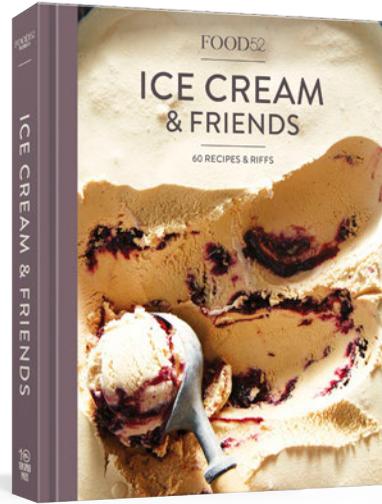
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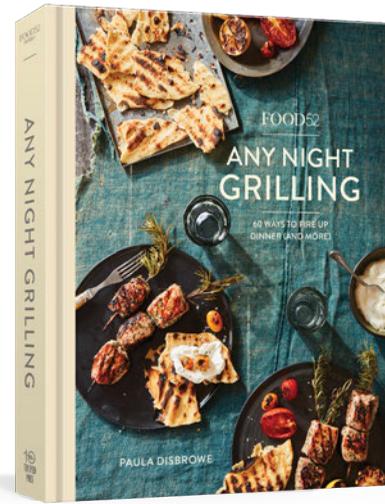
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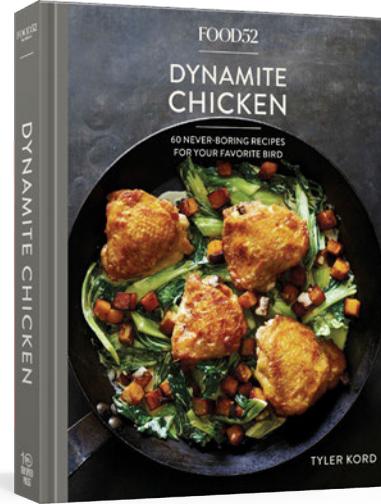
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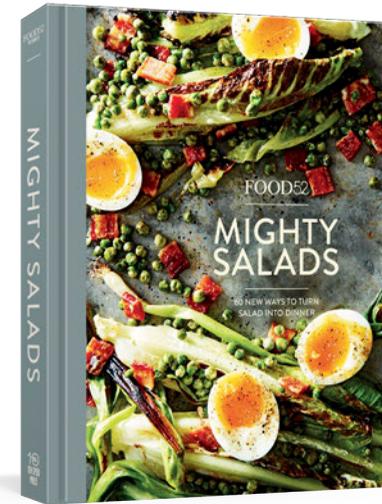
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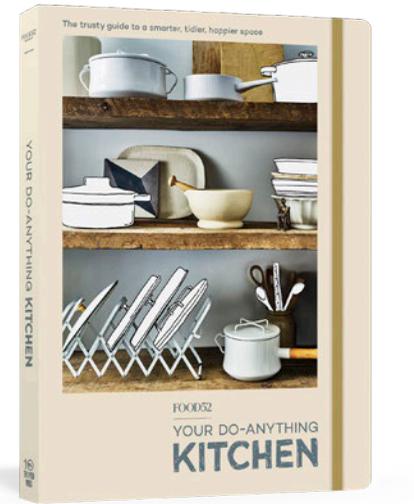
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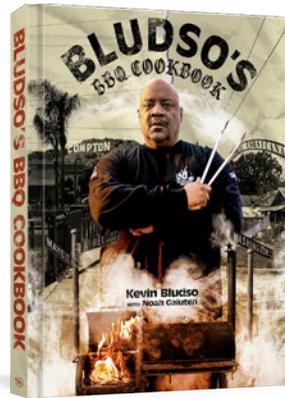
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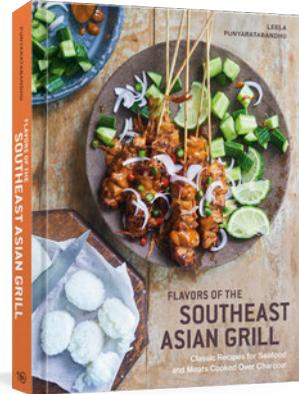
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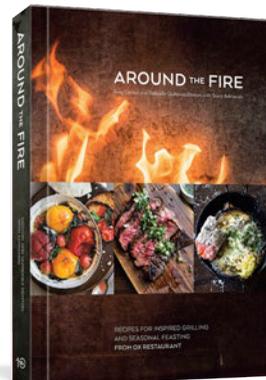
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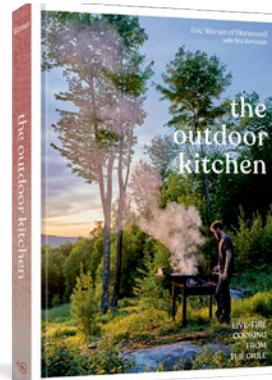
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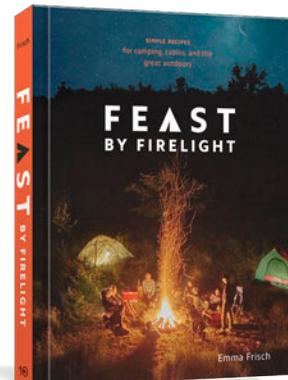
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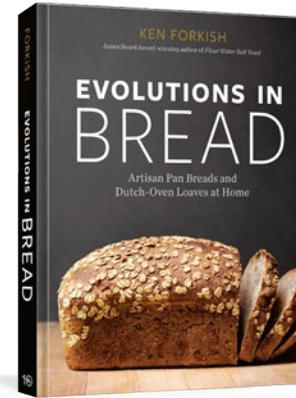
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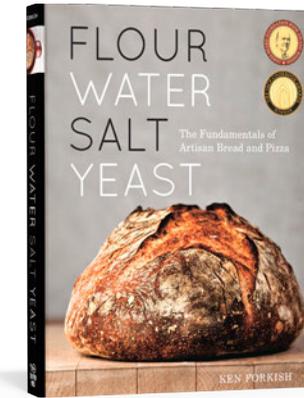
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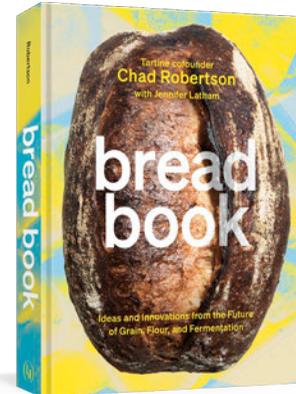
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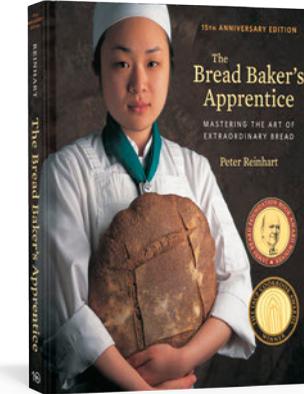
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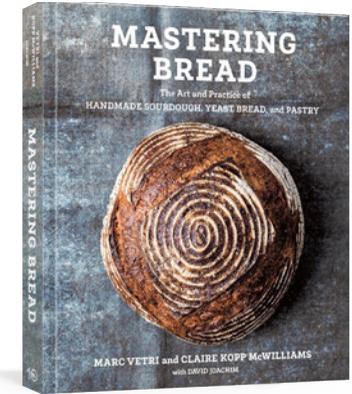
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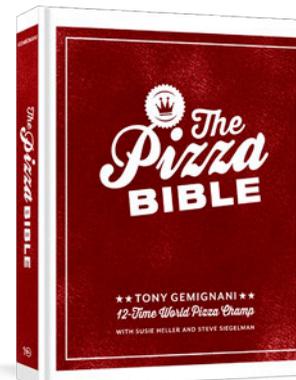
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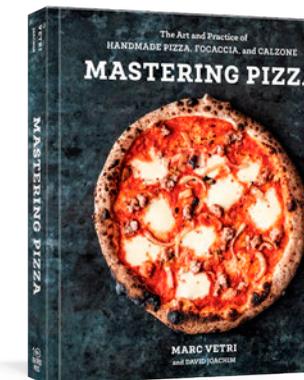
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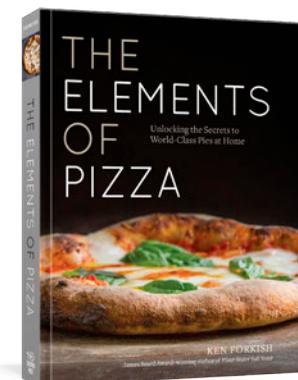
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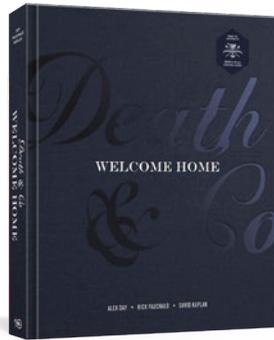
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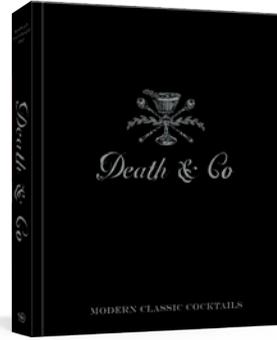
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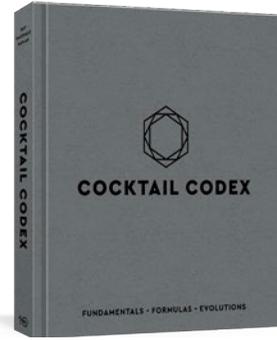
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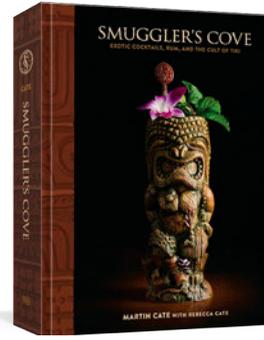
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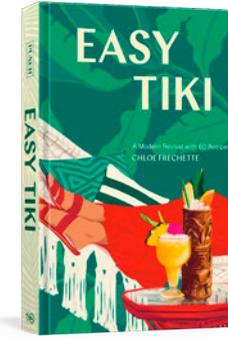
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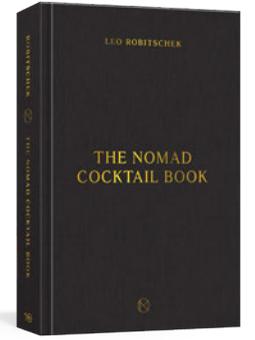
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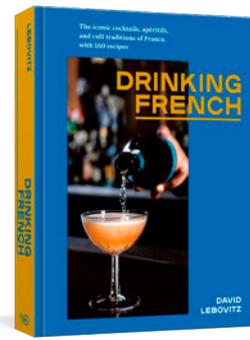
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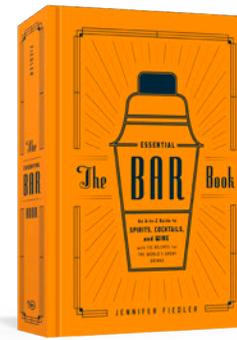
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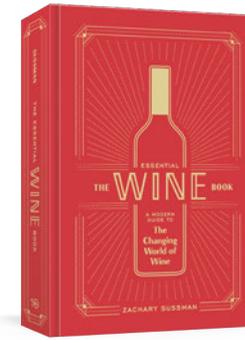
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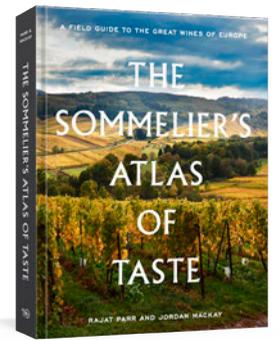
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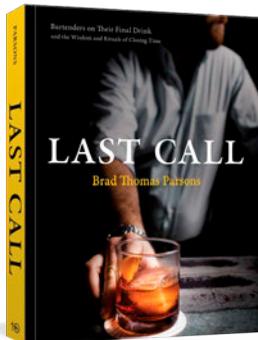
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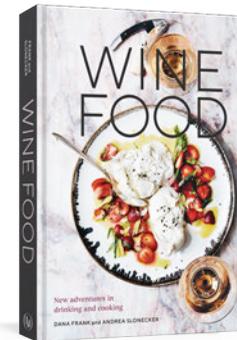
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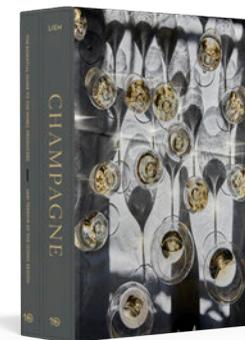
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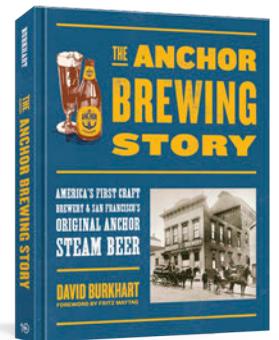
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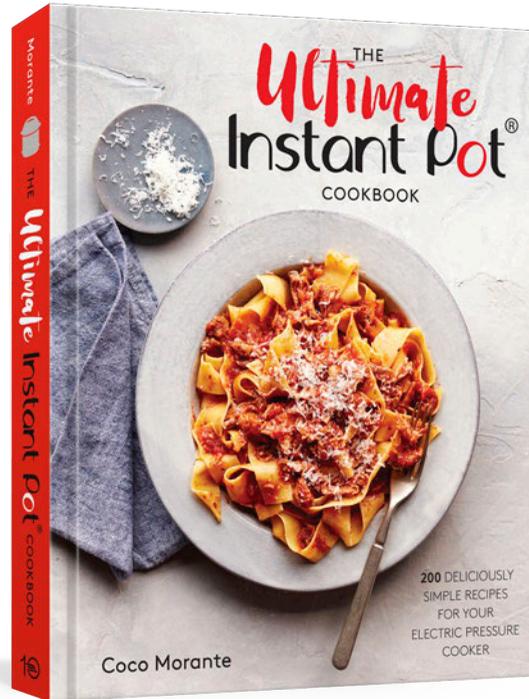
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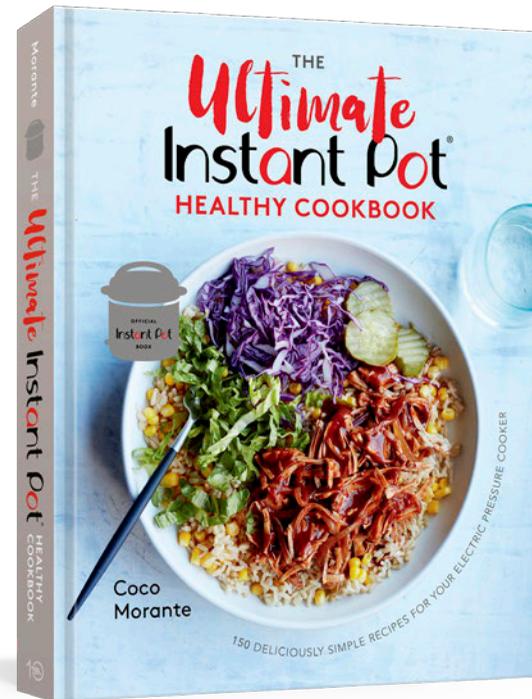
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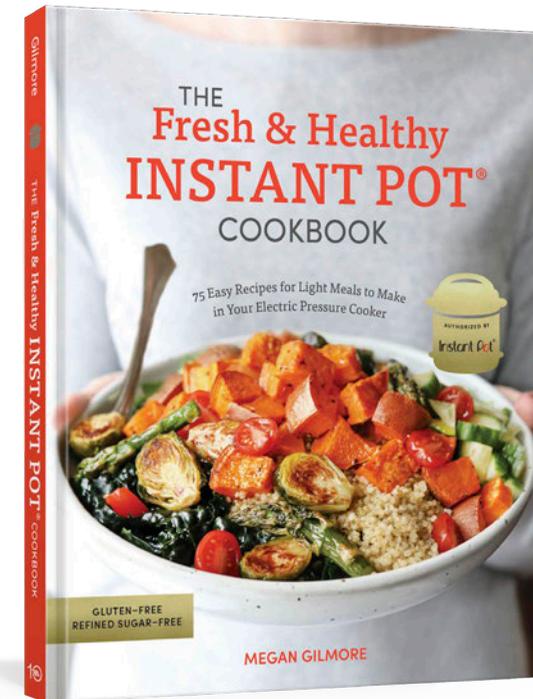
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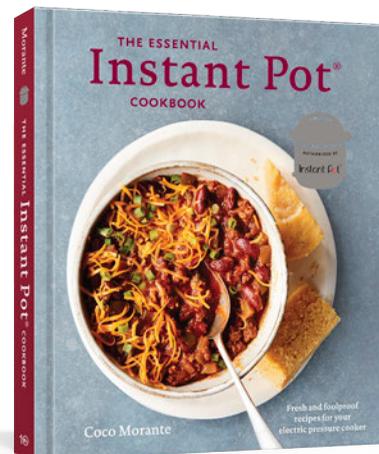
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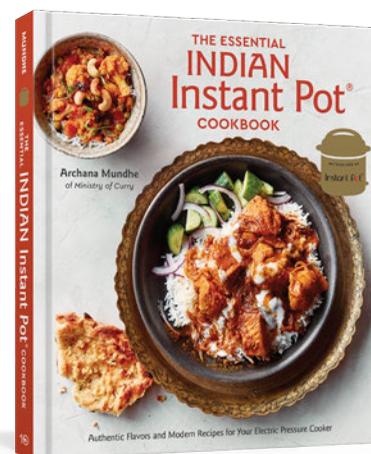
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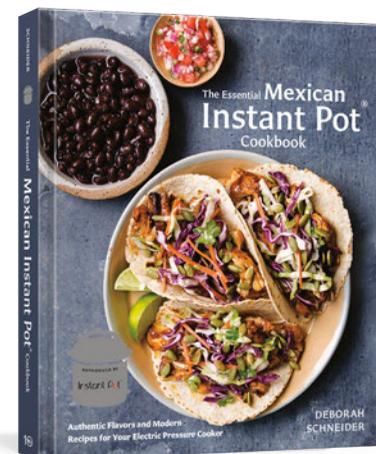
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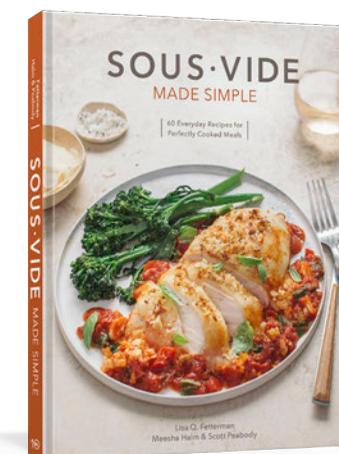
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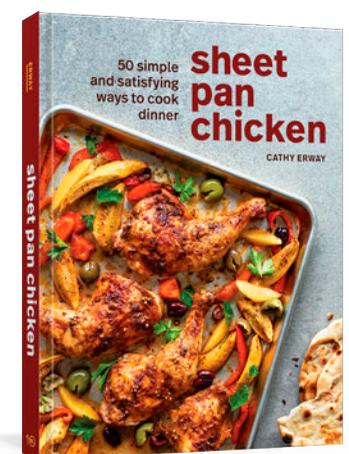
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Sous Vide at Home
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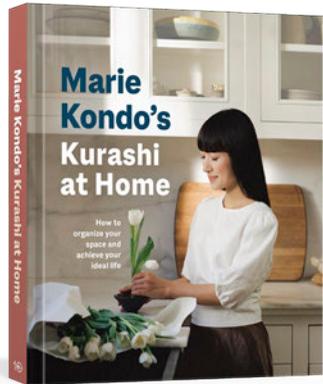
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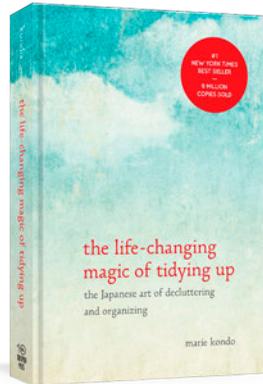
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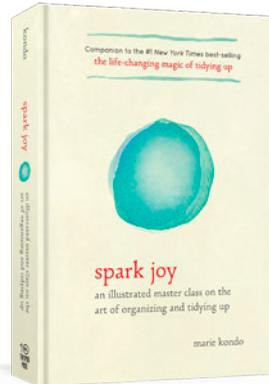
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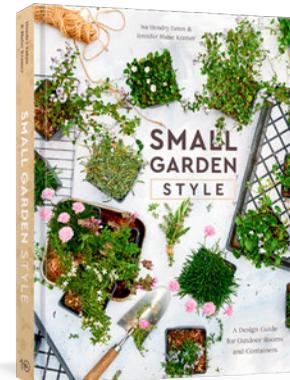
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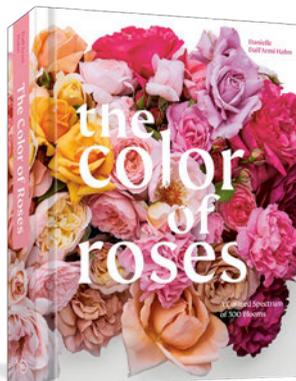
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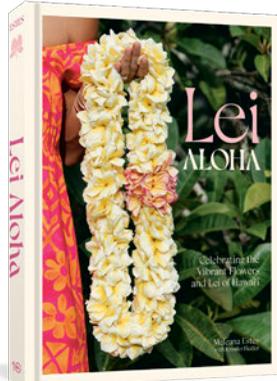
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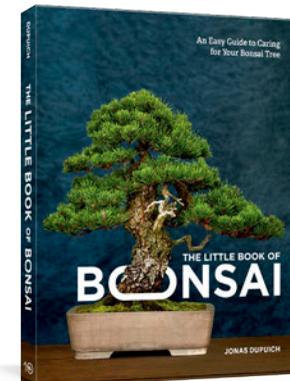
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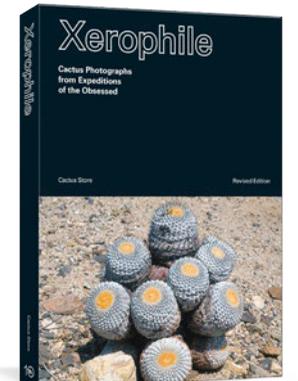
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