



**WHAT WE'RE WATCHING:**



**WHAT WE'RE READING:**



**WHAT WE'RE LISTENING TO:**

**Lunch Ladies**

If you like comedy-horror films, you might like to watch an award-winning female-led short film making waves in the festivals around the world. *Lunch Ladies* tells the story of two burnt out high school Lunch Ladies who do whatever it takes on their quest to become Johnny Depp's personal chefs.

View on Kanopy, Argo, Dark Matter TV.

**The White Lotus**

*The White Lotus* is a sharp social satire following the exploits of various employees and guests at an exclusive Hawaiian resort over the span of one highly transformative week. The six-episode series shows

what happens when service workers are pushed over the edge. Watch on HBO Max.

*Matt Sartwell, Managing Partner, Kitchen Arts & Letters Bookstore in New York City shares his book reviews...*

**Take One Fish: The New School of Scale-to-Tail Cooking and Eating**

By Josh Niland

This follow-up to Niland's *The Whole Fish* offers 60 new revelatory recipes for treating fish with the same imagination and resourcefulness traditionally accorded to meat. It speaks directly to culinary professionals with its precision expertise.

Recipes are arranged by size of fish, from extra-small sardines and herring to extra-large tuna and swordfish. From a whole blue mackerel stuffed with fruits and nuts to a red mullet sauced with its own oil to John Dory stomach sliced and served like fried calamari, Niland is a fount of great ideas that push boundaries. At the same time, it's easy to see just how adaptable his ideas are to the treatment of other fish.

Demonstrating the versatility of his approach, Niland finds inspiration in a wide range of cuisines, including Indian, Chinese, Japanese Vietnamese, Spanish, Italian, French, and British. But it's rare to find anything that seems familiar,

and his surprises extend as far as the realm of desserts, including a custard tart with a sardine garum caramel and a macaron filled with kingfish fish-fat caramel.

**Flavors of the Sun: The Sahadi's Guide to Understanding, Buying, and Using Middle Eastern Ingredients**

By Christine Sahadi Whelan

In chapters focused on the distinctive flavors of the Middle East—bright, savory, spiced, nutty, and sweet—Christine Sahadi Whelan, culinary director of a storied New York City family-run grocery business, puts cooks at ease with staple ingredients such as harissa, pistachios, tahini, and halvah.

