



about the books and the people behind them

Ari Weinzwieg. *A Taste of Zingerman's Food Philosophy: 40 Years of Mindful Cooking and Eating.* (Zingerman's Press, 2023)

Released in the spring of 2023, Ari's pamphlet, *A Taste of Zingerman's Food Philosophy: Forty Years of Mindful Cooking and Eating* takes a deep dive into details of the food philosophy that has made Zingerman's possible and that has helped the organization to remain culinarily coherent for over 44 years now. Additionally, the pamphlet includes recipes for the home cook and a trio of essays by Weinzwieg that explore his own life journey, from eating fish sticks as a child, to being one of the country's leading purveyors—and producers—of artisan food.

About the Author

Ari Weinzwieg co-founded Zingerman's Delicatessen with Paul Saginaw in 1982, launching the business with a \$20,000 loan, a degree in Russian History, kitchen experience, and Chicago-bred chutzpah. What began with two employees and a small selection of sandwiches and specialty foods has grown into the nationally recognized Zingerman's Community of Businesses—a collective of unique ventures employing over 750 people. Ari remains deeply involved in daily operations and is a prolific author, best known for his *Zingerman's Guide to Good Leading* series. A sought-after speaker and committed community advocate, he continues to shape Zingerman's vision while voraciously reading and writing about food and business.





Joshua McFadden with Martha Holmberg. *Grains for Every Season: Rethinking Our Way with Grains* (Artisan, 2021)

In *Grains for Every Season*, Joshua McFadden brings his bold, texture-driven cooking style to whole grains. With 200 inventive recipes—salads, soups, pastas, pizzas, breads, bowls, and desserts—he highlights grains from barley and buckwheat to millet, quinoa, rye, spelt, and wild rice. Organized by grain, each chapter explains origins, preparation, and versatile uses in savory and sweet dishes, from Meat Loaf with Barley and Mushrooms to Peanut Butter–Barley Cookies, Buckwheat Cream Scones, and Spelt-Flour Cinnamon Rolls. He uses grains whole or milled, clearly marks gluten-free options, and includes four special foldout sections highlighting seasonal variations on grain bowls, stir-fries, pizzas, pilafs, and more, to show how flexible and satisfying cooking with grains can be.

About the Authors

Joshua McFadden is bringing fresh energy to Berney Farm, a historic fifty-acre gem Springdale, Oregon. Here, he's building a unique agricultural complex where farming, food, and design come together in creative collaborations. When he's not working the land, Joshua is a sought-after consultant in the food world—helping to craft packaged and prepared foods, launch brands from the ground up, and rethink what fast-casual and fast food can be. Joshua's first book, *Six Seasons: A New Way with Vegetables*, co-written with Martha Holmberg, earned him a James Beard Award in 2018. His second, *Grains for Every Season: Rethinking Our Way with Grains*, was a James Beard Award finalist in 2021.

Martha Holmberg is a food writer who has authored or co-authored nine cookbooks. *Modern Sauces* was a James Beard Award finalist. *Six Seasons: A New Way with Vegetables*, written with chef Joshua McFadden, won the James Beard Award, and *Grains for Every Season*, also with McFadden, was a James Beard Award finalist. Holmberg was the editor in chief of *Fine Cooking* magazine for a decade, the food editor of *The Oregonian* newspaper in Portland, Oregon, and the founder of *MIX* magazine. She studied cooking at La Varenne in Paris, where she worked for several years as a private chef. Holmberg lives in Spokane, Washington and is an avid though undisciplined tomato grower and is working on a tomato cookbook.





Leah Koenig. *The Dessert Table: 100 Joyful Jewish Sweets* (W. W. Norton, 2026).

In *The Dessert Table: 100 Joyful Jewish Sweets*, Leah Koenig celebrates classic and creative Jewish desserts from around the world. She explores a 2,000-year tradition of sweets—from sprinkle cookies and honey cake to rugelach, meringues, and fruit-bright treats—sharing recipes and stories from Jewish communities in Venice, Syria, Curaçao, Hungary, Poland, and modern diaspora bakeries across the U.S. Her 100 all-new recipes include creative takes on familiar favorites, like Chai-Spiced Cheesecake or Chocolate Turtle Babka, and bring lesser-known gems to the conversation, such as a lush Orange and Almond Cake and Fluffy Apricot Jam Doughnuts inspired by Hungarian fánk. Beloved for her well-researched storytelling and clear, encouraging directions born from her own kitchen, Koenig energizes the dessert canon as no one else can.

About the Author

Leah Koenig is an IACP Award-winning author of seven cookbooks including the acclaimed *The Jewish Cookbook* and *PORTICO: Cooking and Feasting in Rome's Jewish Kitchen*, which was the IACP 2024 International Cookbook winner, and a finalist in the National Jewish Book Awards. Her forthcoming cookbook *The Dessert Table: 100 Joyful Jewish Sweets* will be published in September, 2026. Leah's writing and recipes can be found in *The New York Times*, *New York Magazine*, *The Wall Street Journal*, *The Washington Post*, *Food & Wine*, *Epicurious*, and *Food52*, among other publications. She also writes a weekly newsletter, *The Jewish Table*, which shares recipes and stories from the world of Jewish food.





**Ken Forkish. *Flour Water Salt Yeast:*
The Fundamentals of Artisan Bread and Pizza.
(Ten Speed Press, 2012).**

Ken Forkish, Portland's celebrated baker, shares his masterful approach to artisan bread and pizza in *Flour Water Salt Yeast*. Drawing on years of obsessively refined technique, he offers home bakers recipes for rustic boules, naturally leavened loaves, and Neapolitan-style pizzas—all tested in his own kitchen. Clear instructions, flexible schedules, and guidance for beginners and seasoned bakers alike make exceptional results achievable. Forkish explains essential tools, baker's percentages, pre-ferments like biga and poolish, and the levain-making process, giving readers a complete, accessible baking education and the confidence to craft world-class artisan bread and pizza at home.

About the Author

After a twenty-year career in the tech industry, Ken Forkish decided to leave Silicon Valley and corporate America behind to become a baker. He moved to Portland, Oregon, and opened *Ken's Artisan Bakery* in 2001, followed by *Ken's Artisan Pizza* in 2006 and *Trifecta Tavern* in 2013. His first book, *Flour Water Salt Yeast*, won both a James Beard and IACP award.





Nicola Lamb. *Sift: The Elements of Great Baking*. New York (Clarkson Potter, 2024).

Sift is a James Beard and IACP award-winning baking guide that blends easy, science-based instruction with 100 reliable recipes for beginners and seasoned bakers alike. It opens with the essential building blocks of great baking—flour, sugar, eggs, and fat—before explaining texture, color, rise, and other fundamentals. The 100 recipes are organized by difficulty and time commitment, ranging from quick 30-minute cakes and cookies to ambitious weekend projects like *Pain au Chocolat*, 3-Day Focaccia, and classic fruit-custard Danish. With striking photos and infographic-style illustrations, *Sift* helps bakers understand the “why” behind each step so they can tackle any project with confidence.

About the Author

Nicola Lamb is an award-winning London-based pastry chef, recipe developer, and author of the *Sunday Times* bestselling *SIFT: The Elements of Great Baking*. Published in 2024, *SIFT* earned major honors including the James Beard Award, multiple IACP awards, the *André Simon Award*, and the *Guild of Food Writers Debut Book Award*, and has been translated into six languages. Lamb trained at top bakeries in London and New York and writes *Kitchen Projects*, a widely praised Substack newsletter with more than 98,000 readers. Her recipes and writing have been featured in *The New York Times*, *Serious Eats*, *The Sunday Times*, *The Guardian FEAST*, *Delicious* and *Vogue*. She also continues to host sell-out pastry parties with her pop-up bakery, *lark!*

