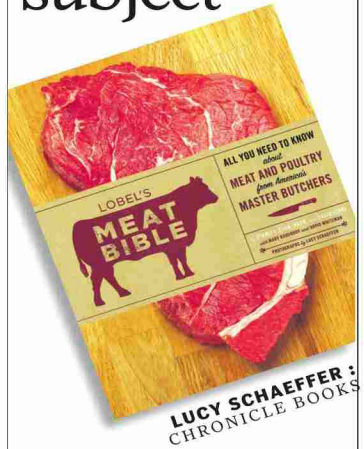


BOOKS

Bone up on a meaty subject



The title of the cookbook pretty much says it all. *Lobel's Meat Bible* is the definitive text for that man in your life who worships the best of the butcher's cuts. The book cuts through all aspects of beef, veal, pork, lamb, rabbit and poultry by discussing taste, texture, fat content and cooking methods. There are 150 recipes, too. Your carnivore of a dad will sing praises (there's even a chapter on tongue) for this cookbook from one of the most respected family of butchers in the country. *Lobel's Meat Bible: All You Need to Know about Meat and Poultry from America's Master Butchers* (Chronicle Books, \$40) might very well be the alpha and omega of meat cookbooks.

— G.M.