Twitty is a culinary historian who cooks traditional antebellum meals and dresses the part: “They call this a costume but it is my transformative historical drag; I wear a dusting of pot rust, red clay and the ghost smells of meals past.” After he researches his own Twitty leans hard on the past, yet much of his personality — which shines through these pages — is rooted in his homosexuality and in his conversion to Judaism. Things get extra fascinating when he marches out a brilliant idea for an “African-American equivalent of both Passover and Yom Kippur, where we atone for our sins and remember our history” by eating “gross” food from each cuisine. “Like a Seder plate, we could have a slave plate.” “So along with a history lesson on Franklin’s life, you’ll get a true taste for what he would have enjoyed, cooked or was served over the course of his lifetime. Unlike anything we eat today, ‘They are delicious, evocative, and well worth the small efforts to prepare.’” —Pittsburgh Post-Gazette. I’m always glad to see a new history of a familiar subject done in an original way. This certainly fits that bill. Stirring the Pot with Benjamin Franklin follows the well known biography of the statesman, but highlights the food he would have eaten. It was fascinating to see how much Rae Katherine Eighmy could piece together from the references Franklin made in diaries and letters, and then adding information from other contemporary sources. Moro: The Cookbook is a fascinating book by the owners of the Moro restaurant in London. Spanish for ‘Moor,’ Moro specializes in both authentic Spanish dishes and those from the Muslim Mediterranean, offering an explosion of fantastic flavors. For home cooks interested in creating unique dishes, Moro offers 200 mouthwatering recipes along with 120 full-color photos. More than a list of recipes, Moro provides background stories and historical information as well, teaching readers all about these special dishes. Moro: the Cookbook | © Pia Tryde/Popperfoto. Paella. There are also stunning