

## ***Fine Cooking Celebrates 15 Years and Launches a Redesign of its Magazine & Web Site***



February 17, 2009, Newtown, CT – “Fine Cooking is not just another food magazine. It’s about the hows, and more important, the whys of cooking.” This is a quote from the publisher’s letter in the first issue of Fine Cooking, which made its debut in 1993. “This sentiment has never been more true,” states Editor Laurie Buckle, “yet, while we’re sticking with the traditions we hold dear – like triple tested recipes, technique-rich stories, and gorgeous food photography – we are also embracing change.” With the February/March issue, on stands now, Fine Cooking unveils a new look.

Inside the magazine and on the Web site, readers will find the sound advice they are used to but in a smarter, more eye-catching and user-friendly format. In the February/March issue, readers will find new sections and inspiring articles, including:

- **MARKETPLACE/SHOP SMARTER, EAT BETTER / p. 15**  
Home cooks have access to better ingredients than ever before. In a new section called Marketplace, readers will learn where to buy the best ingredients and come away with ideas and recipes for cooking with them. In this issue, Fine Cooking’s editors share some delicious ideas for Escarole, Radishes, Avocados and Cabbage. In Big Box Cooking, you will find great tips for making the most of a favorite food found at a warehouse store. Learn how to turn a two-pound brick of Cheddar into a soufflé, soup, and cheese-stuffed chiles. Say bye-bye to boring, old mac and cheese.
- **NEW TO THE KITCHEN -- LET US HELP? / p. 24**  
We developed our new section Repertoire just for you. In every issue, Fine Cooking will profile a classic recipe that will soon become a part of your repertoire. Before you know it, you will have a wealth of recipes to fall back on for any occasion.
- **FRIED RICE GETS FRESH / P.32**  
Nutritionist Ellie Krieger takes a less-than-healthy favorite and gives it a veggie-full makeover in her debut column The Good Life. Krieger is the bestselling author of The Food You Crave and also hosts the Food Network’s Healthy Appetite.
- **GOT ORANGES? / p. 41**  
Let cookbook author and cooking teacher Joanne Weir introduce you to the joys of cooking with oranges in the winter, when they are at their sweet, juicy best. Try Pan-Roasted Chicken Breasts with Orange-Brandy Sauce, Orange and Brown-Butter Tart or Blood Orange and Mango Sorbet, to name a few.





- **WEEKEND PROJECT/HOMEMADE CROISSANTS / p. 54**  
Up for a challenge? We thought so. Master baker Jeffrey Hammelman has the tips, techniques and tools to start you on your way to creating homemade croissants sure to wow friends and family.
- **COOKING WITHOUT RECIPES / p. 62**  
Let your inner chef shine! With a little help from us, you will be making your own creations before you know it. We will start you off with some basic ingredients and simple steps to follow and then you take it from here. In this issue, Fine Cooking's own Susie Middleton teaches us how to make creamy vegetable soups. Follow her one simple method and create endless variations.
- **MAKE IT TONIGHT/JUST 30 MINUTES TO DINNER, START TO FINISH / p. 88**  
Let Fine Cooking take the stress out of dinnertime with some fresh, flavorful recipes that you can make in 30 minutes or less. Try Spicy Jerk Pork Chops, Smoked Turkey Reubens, Salt-and-Pepper Shrimp with Garlic and Chile and so much more.

For even more recipes, tips and techniques, visit us at [www.finecooking.com](http://www.finecooking.com) and join a passionate community of people who care about food.

**For more information or to schedule an interview with the editor, Laurie Buckle, please contact John Barody at 203-304-3891, [finecookingpr@taunton.com](mailto:finecookingpr@taunton.com)**

