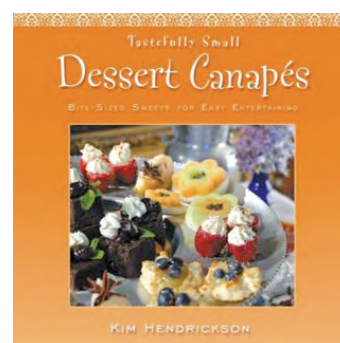
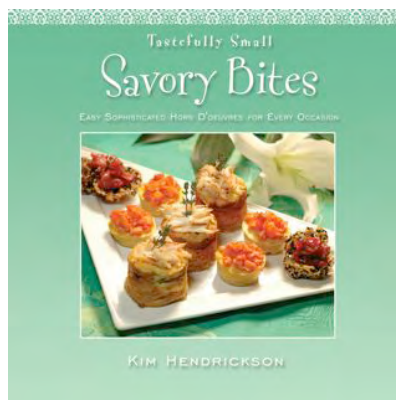
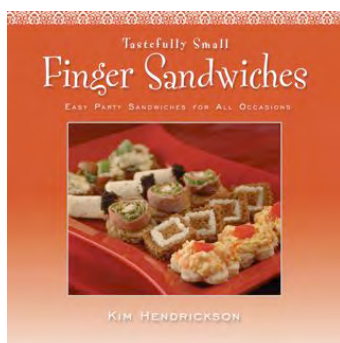




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Small Bites, Big Flavor



Thinking about cutting corners this season? With temperatures and incomes dropping, home entertaining is looking better and better. And for making a big splash with less cash, cookbook author Kim Hendrickson has one small suggestion: downsize your dishes.

“When it comes to good food, less is more.” That’s the premise behind Hendrickson’s award-winning series, *Tastefully Small*. Covering all dishes “great and small,” the third installment in this compendium of pint-sized portions, *Tastefully Small Savory Bites*, hits the shelves next month, following up *Tastefully Small Finger Sandwiches* and *Tastefully Small Dessert Canapés*.

Those who enjoy tapas or tasting menus, people who have trouble deciding what to make or order, and those who just want one or two bites of each dish will appreciate these artful recipes, each small and simple enough to be served, smorgasbord-style, with other petite treats.

Hendrickson’s *Savory Bites* includes such novel nibbles as Wild Mushroom Rugelach, Thai Shrimp Baskets, Orange Pecan Brie Cups, and Country Pâté Truffles. Every recipe includes both bite-size and full-size versions, and nearly every item can be made either all or partly in advance. Guidelines for a successful event and other helpful tips round out this guide to compact entertaining.

If strong sales are any indication, Hendrickson’s hit on a growing– or rather, shrinking– trend. Her first release, *Finger Sandwiches*, peaked at #2 in Amazon’s entertaining category last Fall. *Dessert Canapés* is her publisher’s best seller.

Color photos and over 100 watercolors illustrate the recipes, all set on varying pastel backgrounds. A fourth volume, *Scones & Sweet Breads*, joins the series next year.



Announcing Kim Hendrickson's *Tastefully Small Savory Bites*

Hendrickson, who has been catering and teaching cooking in the NY area for twenty years, says she got the idea for mini morsels from her students. "As we sampled different dishes, everyone kept saying how much more fun this was than the traditional one main course meal." Playing on the slow food movement, Hendrickson sees a growing *small* food movement, one focusing on variety rather than size.



Echoing the idea that bigger is not necessarily better, Hillel Cooperman of *tastingmenu.com* asserts that "we need to redefine how we think about eating to have an approach centered more around *tasting* as much as possible than *eating* as much as possible." Though these books are not written for dieters or the health-conscious, they certainly lend themselves to "a careful, appreciative tasting of various foods," i.e., what the French call *degustation*.



The idea of many small portions is nothing new. From Turkish *mezze* to Chinese *dim sum*, diners have frequently traded size for variety. As businesses and budgets downsize, the idea that "small is beautiful" is gaining new ground. But according to Hendrickson, people have always preferred little things. "Who gets adopted first: cats or kittens? Dogs or puppies? Fact is, we go for the cutest, and that goes for food too."

Maybe good things really do come in small packages. It seems so, for Hendrickson is making it big by making it small.

These books will make you look as though you have been catering events all your life.

Bruce Richardson, author of *Tea in the City* and *The New Tea Companion*

Impressively well-written, these potent idea generators not only take the anxiety out of entertaining but inspire experimentation as well.

Steven Adams, Corporate Executive Chef, The Biltmore Estate, 1995-2003

A must-have for every host who wants to create beautiful toothsome bits with little fuss and lots of savvy."

Elizabeth Knight, author of *Tea with Friends* and *Celtic Teas with Friends*

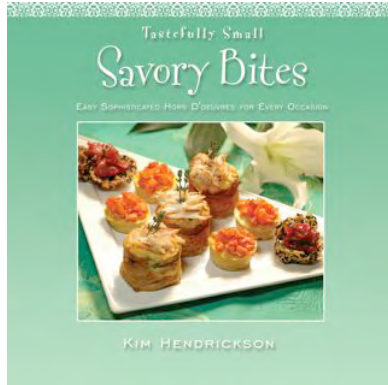
Hendrickson has really covered all bases, with something for every gathering, every palate, and every level. Whether it's a fancy reception or a fun afternoon in the kitchen with the kids, these books will make you the hero of the day.

Chef Jason Truckenmiller, Ritz-Carlton, Laguna Niguel, California



Kim Hendrickson is author of the *Tastefully Small*[™] cookbook series, winner of two Florida Publisher's Association gold medals. She has catered for the New York Metropolitan Opera, the Penguin Repertory Theatre, The Bizarre Food Show, and Slangman's World. She is a regular presenter at the World Tea Expo, John Campbell Folk School, and at culinary events throughout the New York area. Kim teaches that good food is more than good taste; it's the fun and joy of creating something beautiful and sharing it with others.

Announcing Kim Hendrickson's *Tastefully Small Savory Bites*



\$18.95, 128 pages, 50 recipes, 8½ x 8½
100 color illustrations, 15 color photos
ISBN 1601384447
paperback with French flaps

MEAT BITES

Eminently appetizing, have one or more for the carnivores, from Caramelized Onion Lamb Cups to Sausage Radicchio Tacos and Pulled Pork Scones.



SEAFOOD BITES

Blink and you'll miss them! Mini Crab Cheesecakes, Mussels in Curried Cream, Persimmon Shrimp Bruschetta, and more.



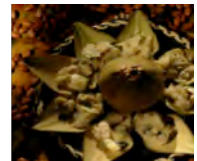
POULTRY & EGG BITES

A bird in the hand is worth two more on the plate. Try Lemon Caper Chicken Cups, Pomegranate Chicken Purses, and Waffled Ginger Duck.



VEGETABLE BITES

Color, texture, and flavor fill out the rainbow of your hors d'oeuvre assortment. Broccoli Soufflés, Polenta-Stuffed Baby Bellas, Carrot Parsnip Latkes, Ginger Carrot Flan, and more.



PASTRY-BASED BITES

Gift-wrapped treats in edible packaging. Orange Pecan Brie Cups, Tart Cherry Chicken Puffs, Peach Asiago Crêpe Cones, and more.



NAKED CANAPÉS

From Bacon Cookies to Sesame Crisps, Cornmeal Scones, and Thyme Diamond Wafers, biscuits and crackers for meals and everything in between.



HELPFUL TIPS & RESOURCES

Estimating quantities, event planning suggestions, mail order supplies and more.

