

* BY SARAH DORROH SWEENEY

Tiny Tips

Neither too big nor too small, the *Tiny Tips* collection from Gooseberry Patch is sized just right. Each petite, hardcover book contains more than 100 tips and illustrations filled with old-fashioned wisdom and advice, making it a charming addition to the country home. They're perfect for hostess or shower gifts or just to keep and enjoy for yourself.

Tiny Tips for the Kitchen contains ideas for organizing the kitchen, cleaning tips (including inexpensive supplies you can make yourself), substitutions and equivalents to use when cooking or baking, and inspirations to make family dinners something to remember.

Tiny Tips for a Cozy Home is bursting with tried-and-true tips for decorating and keeping an inviting home.

Tiny Tips for Get-Togethers will guide you from menu planning to serving and provide presentation ideas for both festive celebrations and casual meals. You'll find suggestions and ideas for making every gathering memorable.

Tiny Tips for Gifts to Make and Give offers quick and easy ideas for homemade gifts for every occasion. From craft projects to edible treats, it also covers creative ideas for wrapping and presentation.

Whether enjoyed separately or as a series, each volume celebrates all things country, cozy and from the heart.

Tiny Tips; Gooseberry Patch, 2500 Farmers Dr., #110, Columbus, OH 43235; www.gooseberrypatch.com; 2011; hardcover; 100 pages; \$8.95 each

Creative Beaded Jewelry

While the garden sleeps, it's the perfect time to explore your creative side with a craft that can be done indoors: beaded jewelry. With more than 40 projects to choose from, including necklaces,

bracelets and earrings, every crafter is sure to find something that strikes their fancy. Each project features step-by-step instructions and photos. You'll also find a thorough introduction to tools, materials and techniques. What better way to ensure a cherished gift than to present beautiful jewelry made with your own hands?

Creative Beaded Jewelry, by Sigal Buzaglo; Sixth & Spring Books, 161 Avenue of the Americas, Suite 1301, New York, NY 10013; www.sixthandspringbooks.com; 2011; soft cover; 144 pages; \$19.95

The Locavore's Kitchen: A Cook's Guide to Seasonal Eating and Preserving

If you're feeling inspired by Lisa Kivist's guide to seasonal eating on pg 68, keep *The Locavore's Kitchen* close at hand. With more than 200 recipes organized by season, you'll have inspiration for enjoying local foods year-round. More than a cookbook, *The Locavore's Kitchen* spotlights seasonal favorites, such as asparagus, melons or fall greens, as well as local flavors, like maple syrup, grassfed beef or milk. It offers suggestions for choosing the best products, storing them fresh, prepping them for cooking, or preserving them for later enjoyment. Each section also includes several seasonal techniques for "making your own"—from bread to yogurt, infused vinegars to cheese, and stocks to pie crusts. Get detailed instructions for preserving your harvest—from freezing to canning—with methods, tips, techniques, recipes and resources. Whether cooking food grown in your own garden or from local markets or producers, eating local is the best way to enjoy the flavors of the season.

The Locavore's Kitchen: A Cook's Guide to Seasonal Eating and Preserving, by Marilou K. Suszko; Ohio University Press, 19 Circle Dr., The Ridges, Athens, OH 45701; www.ohioswallow.com; 2011; soft cover; 284 pages; \$32.95*

