

Pam's Coho Presentation – Cooking on a Boat - Book List

Books Specific to Cooking on a Boat:

“Reeds Cooking At Sea Handbook – On-Board Eating Made Easy and Delicious”
By Sonja Brodie

“The Portable Baker – Baking on Boat and Trail”
By Jean & Samuel Spangenberg

“The One Pan Galley Gourmet – Simple Cooking on Boats”
By Don Jacobson & John Roberts

“Can-To-Pan Cookery – Ideal for Campers, Boaters, Outdoorsmen, Students, RVers, and Busy Homemakers”
By Lynne Orloff-Jones

“The Galley – How Things Work”
By Donald Launer

The Trade Wind Foodie – Sailing the World Discovering and Cooking Good Food”
By Rod & Lu Heikell

“The Cruising Chef Cookbook”
By Michael Greenwald

“Storing Food Without Refrigeration – Camping, RVing, Boating, Living off the Grid”
By Carolyn Shearlock

“Cooks Afloat – Gourmet Cooking on the Move”
By David Hoar & Noreen Rudd

“The Boater’s Cookbook – 450 Quick & Easy Galley-Tested Recipes”
By Sylvia Williams Dabney

“The Boat Galley Cookbook – 800 Everyday Recipes and Essential Tips for Cooking Aboard”
By Carolyn Shearlock & Jan Irons

“The Boat Cookbook – Real Food for Hungry Sailors”
By Fiona Sims

“Feasts Afloat – 150 Recipes for Great Meals from Small Spaces”
By Jennifer Trainer Thompson & Elizabeth Wheeler

“Provisioning Bowsprit to Transom – The Complete Guide to becoming a Bluewater First Rate First Mate”
By Dottie Haynes

The Essential Galley Companion – Recipes and provisioning Advice for Your Boating Adventures”
By Amanda Swan-Neal

“A Cruising Cook’s Guide to Mexico – Essential Provisioning & Cooking Tips for Cruising the Mexican Coast”
By Heather Stockard

“Landfall – the Gimbaled Gourmet”

Kathryn Farron

“James Barber in The Galley”

By James Barber

“One Pot Wonders – James Barber’s Recipes for Land & Sea”

James Barber

“Galley Guru – Effortless Gourmet Cooking Afloat”

By Lisa Hayden Miller

Thermal Pot & Pressure Cooker Books:

“Freedom With Flavor – Thermal Cooking for Home and Travel”

By Thermal Cookware

“Let’s Make Sense of Thermal Cooking Cookbook– Over 150 Recipes, Tips & Techniques For Mastering the Art of Thermal Cooking”

By Cindy Miller

“The Slow Cookbook – Recipes for Both Slow Cookers and Traditional Ovens” (applies to Thermal Cookers)

By Heather Whinney

“Cooking Under Pressure”

By Lorna Sass

“Pressure Perfect”

By Lorna Sass

“Pressure Cooker Perfection – 100 Foolproof Recipes That Will Change The Way Your Cook”

Edited By America’s Test Kitchen

“Dinner in an Instant – 75 Modern Recipes for Your pressure Cooker, Multicooker + Instant Pot”

By Melissa Clark

Grilling Books:

“The Complete Magma Grill Guide & Cookbook”

By Jim & Jeanne Vaughn

“Pizza on the Grill – 100 Feisty Fire-Roasted Recipes for Pizza and More”

By Elizabeth Karmel & Bob Blumer

“All Fired Up – Outdoor and Indoor Grilling”

By Margret Howard

Regional Cookbooks:

“Refuge Cove Coastal Kitchen”

By The Refuge Cove Land and Housing Cooperative

“The Butcher, The Baker, The Wine & Cheese Maker – By the Sea”

By Jennifer Schell

“The Sobo Cookbook – Recipes From the Tofino Restaurant at the end of the Canadian Road”

By Lisa Ahier & Andrew Morrison

“Sea Salt – Recipes from the West Coast Galley”

By Alison Malone Eathorne, Hillary Malone & Lorna Malone

“On The Flavor Trail – Recipes by Island Chefs’ Collaborative”

Edited By Christabel Padmore

“Off the Hook – Essential West Coast Seafood Recipes”

By DL Acken and Aurelia Louvet

Self Published Collections by Local Groups

“Northwest Inspiration – Flavors of South Puget Sound”

By The Junior League of Olympia

“Drop The Hook, Let’s Eat – Culinary Adventures Aboard the m/v Chester B”

By Rachel Barth

“From Lydia /b’s Galley”

By Laurie McDonald

“First Mates Cookbook”

By The Des Moines Yacht Club

“Food & Friends”

By the Yaquina Bay Yacht Club

Ladonna Rose Gunderson Cookbooks:

“Alaskan Rock’n Galley – You’ll get Hooked on These Recipes at Sea!”

‘by Ladonna Gunderson

“Salmon, Desserts & Friends – Your Complete Guide to Understanding, Selecting and Enjoying the Wild Pacific Salmon”

By Ladonna Gunderson

“My Tiny Alaskan Oven – Simple Scrumptious Recipes for Busy People”

By Ladonna Rose Gunderson

“The Little Alaskan Salmon Cookbook”

By Ladonna Gunderson

“The Little Alaskan Halibut Cookbook”

By Ladonna Gunderson

“The Little Alaskan Crab Cookbook”

By Ladonna Gunderson

Out of Print Old Cookbooks:

“Two Burners and an Ice Chest – The Art of Relaxed Cooking In a Boat, Or a Camper, or Under the Stars” 1977
By Phyllis Bultmann

“The Best of People and Food Cookbook – Recipes by Cruising Sailors for Cruising Sailors” 1974
Edited By Barbara Davis

“Best Tips From Women Aboard” 2000
Edited By Maria Russell

“The Cook is the Captain” 1979
By Neil Hollander & Harald Mertes

“Cooking on Your Knees – A Gourmet Guide to Cooking Afloat on Any Size Boat” 1973
By Beverly Fuller

“Galley Guide for Gourmets” 1969
By Ferne Raveson

“Best Tips From Women Aboard”
Edited By Maria Russell

“The Cook is the Captain
By Neil Hollander & Harald Mertes

Cast Iron Skillet Cookbooks:

“The Lodge Cast Iron Cookbook – A Treasury of Timeless Delicious Recipes”
Edited By Pam Hoenig

“Lodge – Cast Iron Nation”
Edited By Pam Hoenig

“Lodge – Best One-Dish Recipes”
Edited By Carolyn Kellermann

“Cast Iron Skillet Cookbook – Recipes for the Best Pan In Your Kitchen”
By Sharon Kramis & Julie Kramis Hearne

“Cast Iron Skillet Big Flavors – 90 Recipes for the Best Pan In Your Kitchen” (2004 & 2013 Editions)
By Sharon Kramis & Julie Kramis Hearne

“The New Cast Iron Skillet Cookbook – 150 Ideas for America’s Favorite Pan”
By Ellen Brown

“Cast Iron Cuisine – From Breakfast to Dessert”
By Matt & Linda Morehouse

“Cast Iron Cooking – 50 Gourmet-Quality Dishes from Entrees to Desserts”
By Dwayne Ridgeway

One Pan Cookbooks:

“One-Dish Wonders – 150 Takes on the Classic Casserole”

By the Editors of Southern Living

“Sheet Pan Suppers – 120 Recipes for Simple, Surprising Hands-Off Meals Straight From the Oven”

By Molly Gilbert

“One Pan & Done”

By Molly Gilbert

“One Sheet Eats – 100 Delicious Recipes All Made on a Baking Sheet”

By Time Inc. Books

“One Pan Wonders”

By Cooks Country

General Cookbooks:

“Seriously Simple – Easy Recipes for Creative Cooks”

By Diane Rossen Worthington

“Cooking Seafood”

By Tiffany & Scott Haugen

“Fish & Shellfish Grilled & Smoked”

Karen Adler & Judith M. Fertig

Cooking & Eating Narratives:

“An Embarrassment of Mangos – A Caribbean Interlude”

By Anne Vanderhoof

“The Spice Necklace – My Adventures in Caribbean Cooking, Eating, and Island Life”

By Anne Vanderhoof