

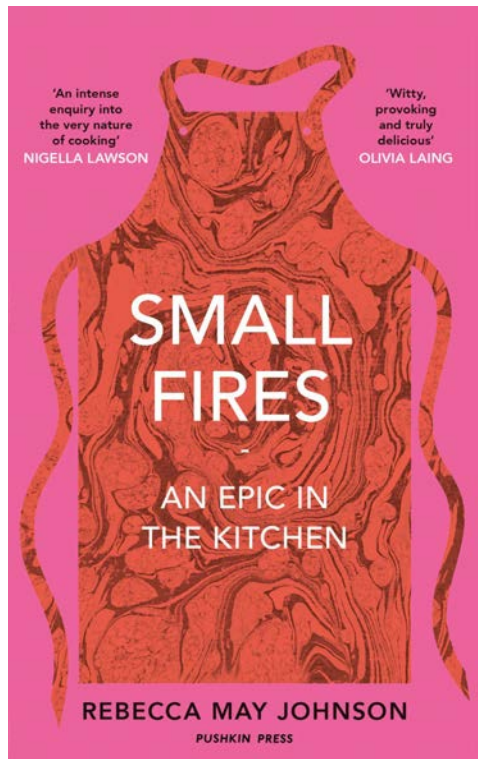
*A bracingly original, revelatory book that explores cooking and the kitchen as sources of pleasure, constraint and revolution, by a rising star in food writing*

# Small Fires

By Rebecca May Johnson

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ISBN 9781911590484



- Interviews forthcoming in *New York Times*, *Eater*, *Vogue*, *Foreword Reviews*
- Excerpt forthcoming in *Lithub*
- Reviews forthcoming in *The New Republic* and *Toronto Star*
- Galley requests from *New Yorker*, *Washington Post*, *Cherry Bombe*, *Food with Mark Bittman*
- Online events in July and August at Bold Fork Books and Kitchen Arts and Letters

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