

q books: TRUTH, LOVE & CLEAN ...

A new guide to the most delicious sustainable and ethical restaurants and dining experiences in Australia has been released. *Truth, Love & Clean Cutlery: A guide to the truly good restaurants and food experiences of Australia*, Edited by Jill Dupleix (Blackwell & Ruth, \$34.99)

Truth, Love & Clean Cutlery: A New Way of Choosing Where to Eat in Australia aims to identify those restaurants and food experiences that go above and beyond great food and wine in the ethical and sustainable ways with which they run their business. Renowned Australian food writer Jill Dupleix heads up a hand-picked editorial team of experienced food writers across the nation. A World edition that includes restaurants from forty-five countries will also be available, and simultaneous editions will publish in the United Kingdom, edited by UK's Times newspaper restaurant critic Giles Coren, and the United States, introduced by Alice Waters of Chez Patisserie.

Blackwell & Ruth, the award-winning publisher that delivered *The Great Australian Cookbook*, *200 Women: who will change the way you see the world* and *Short Cuts To Glory* with Matt Okine, is proud to be compiling such an important and timely series focusing on issues that really matter. The books will be distributed by Thames & Hudson Australia.

For the past decade, chefs and restaurateurs have been placing greater value on sourcing local and seasonal produce, reducing carbon emissions, minimizing waste, supporting sustainable practice by farmers, producers and wine-makers, and being an active part of their own communities.

At the same time, more diners want their money to go to restaurants with high standards of ethics, integrity and sustainability as well as high standards of great food and wine and good times. This guide aims to bring everyone together at the table.

"We live in a changing world, where our choices now dictate the future", says founding editor Jill Dupleix. *"If this guide encourages more chefs and restaurateurs to do the right thing, and encourages more diners to support them, then it will have a resounding impact".*

At last, the deeply held beliefs of both diners and chefs are beginning to align and reconnect.

Five per cent of the originating publisher's revenue from sales of this book will benefit the National Indigenous Culinary Institute (NICI), which creates and supports training programmes for aspiring Indigenous chefs.

For more information, visit www.truthloveandcleancutlery.com, www.blackwellandruth.com and www.thamesandhudson.com.au

Of all the qualities that distinguish a truly outstanding restaurant or food experience, perhaps truth, love and care are the most important.

A passion for creating food that is so good that it will never be forgotten, an environment that makes that extraordinary food taste even better, and a care for the ground or water from which that food is derived and the community in which it is served. These then, are the true food heroes of Australia.

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A guide to the truly good restaurants
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Australia

Edited by
Jill Dupleix