

# Read! Fest 2023 Featured Title

## Wet Market to Table

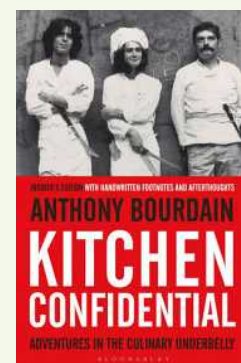
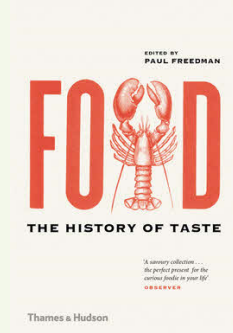
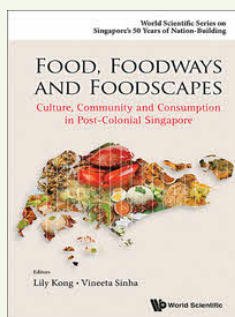
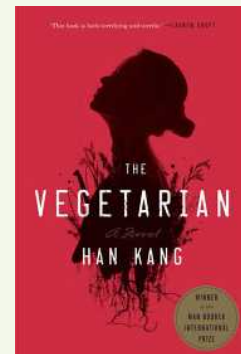
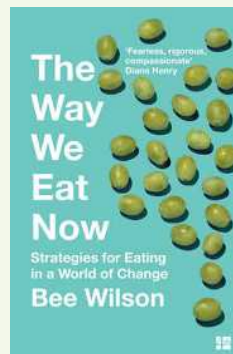
### by Pamela Chia



What I like about this book is the short introductions to each ingredient which often reveal surprising connections between the culinary cultures of geographically disparate people. Through mouth-watering photos alongside clear and evocative prose, Pamela tells you how to select, store, prepare, and cook each ingredient, including lesser-known local produce like celtuce, tatsoi, or jicama.

-Aaron Tang, Associate Librarian

**Click to borrow our reading recommendations!**



## What's next?

**DISCOVER:** Longform journalism on Singapore's food heritage

**SUBSCRIBE:** Singapore Noodles Podcast with Pamela Chia

**READ:** 15 food poems inspired by Singaporean dishes