

Les Bredeles De Nos Grand Ma Res

THIS IS LIKEWISE ONE OF THE FACTORS BY OBTAINING THE SOFT DOCUMENTS OF THIS **LES BREDELES DE NOS GRAND MA RES** BY ONLINE. YOU MIGHT NOT REQUIRE MORE ERA TO SPEND TO GO TO THE BOOKS LAUNCH AS CAPABLY AS SEARCH FOR THEM. IN SOME CASES, YOU LIKEWISE COMPLETE NOT DISCOVER THE PROCLAMATION LES BREDELES DE NOS GRAND MA RES THAT YOU ARE LOOKING FOR. IT WILL NO QUESTION SQUANDER THE TIME.

HOWEVER BELOW, PAST YOU VISIT THIS WEB PAGE, IT WILL BE AS A RESULT EXTREMELY EASY TO GET AS SKILLFULLY AS DOWNLOAD GUIDE LES BREDELES DE NOS GRAND MA RES

IT WILL NOT BOW TO MANY EPOCH AS WE RUN BY BEFORE. YOU CAN DO IT THOUGH DO ITS STUFF SOMETHING ELSE AT HOUSE AND EVEN IN YOUR WORKPLACE. IN VIEW OF THAT EASY! So, ARE YOU QUESTION? JUST EXERCISE JUST WHAT WE COME UP WITH THE MONEY FOR BELOW AS WITH EASE AS EVALUATION **LES BREDELES DE NOS GRAND MA RES** WHAT YOU AS SOON AS TO READ!

NEW-SCHOOL SWEETS VINESH JOHNY 2021-06-01 Two Chefs. 70+ Pastries. Unlimited Flavor. Take everything you know about pastry and throw it out the window. VINESH JOHNY AND ANDRÉ S LARA, TWO BRILLIANT PASTRY CHEFS, EDUCATORS AND FRIENDS, COME TOGETHER TO SHOW YOU PASTRY LIKE YOU'VE NEVER TASTED BEFORE. WITH YEARS OF EXPERIENCE TEACHING IN RENOWNED PASTRY SCHOOLS AROUND THE WORLD, THIS CREATIVE DUO WILL SHOW YOU HOW TO BUILD EXQUISITE TREATS FROM THE GROUND UP, USING DELIGHTFULLY UNEXPECTED FLAVOR COMBINATIONS AND CAREFULLY LAYERED TEXTURES. WHETHER YOU'RE LOOKING TO LEVEL UP YOUR HOME BAKING SKILLS OR YOU'RE A PASTRY PRO LOOKING FOR SOME INSPIRATION, THIS COLLECTION OF IN-DEPTH STEP-BY-STEP RECIPES WILL AMAZE YOUR DINNER GUESTS AND LEAVE YOU FEELING LIKE A PASTRY MAGICIAN. INSPIRED BY THE AMAZING TREATS VINESH AND ANDRÉ S TASTED WHILE TRAVELING THE GLOBE, THESE RECIPES ARE AN EXCITING MASH-UP OF ALL THE DELICIOUS SWEETS THE WORLD HAS TO OFFER. GIVE FRENCH CLASSICS A DELICIOUS MAKEOVER WITH RECIPES LIKE SAFFRON MILK BRIOCHE, ROCKY CHOCOLATE FINANCIER AND CINNAMON ROLL CRÊME BRÛLÉE. LEARN TO INCORPORATE KEY SPICES FOR A BURST OF UNEXPECTED FLAVOR IN THE SZECHUAN PEPPERCORN HAZELNUT TART, PLAY WITH YOUR VEGETABLES IN THE CARROT CONFIT PUMPKIN PIE AND CELEBRATE TEXTURE WITH THE CRUNCHY POTATO CHIP TART. DETAILED DIRECTIONS WALK YOU THROUGH EVERY RECIPE, WHILE SPECIAL TIPS ON TIMING AND ASSEMBLY HELP YOU TO PERFECT YOUR CREATIONS. WITH THIS COLLECTION, YOU'LL MASTER ESSENTIAL TECHNIQUES WITH EASE AND DISCOVER THE IMAGINATIVE, CONTEMPORARY TRICKS THAT VINESH AND ANDRÉ S USE TO MAKE THE ART OF PASTRY THEIR OWN.

A KITCHEN IN FRANCE MIMI THORISSON 2014-10-28 WITH BEGUILING RECIPES AND SUMPTUOUS PHOTOGRAPHY, A KITCHEN IN FRANCE TRANSPORTS YOU TO THE FRENCH COUNTRYSIDE AND MARKS THE DEBUT OF A CAPTIVATING NEW VOICE IN COOKING. "THIS IS REAL FOOD: DELICIOUS, HONEST RECIPES THAT CELEBRATE THE BEAUTY OF PICKING WHAT IS RIPE AND IN SEASON, AND CAPTURE THE ESSENCE OF LIFE IN RURAL FRANCE." —ALICE WATERS WHEN MIMI THORISSON AND HER FAMILY MOVED FROM PARIS TO A SMALL TOWN IN OUT-OF-THE-WAY MIDDLE DOC, SHE DID NOT QUITE KNOW WHAT WAS IN STORE FOR THEM. SHE FOUND WONDERFUL INGREDIENTS—FROM LOCAL FARMERS AND THE NEIGHBORING WOODS—AND, MOST IMPORTANT, TIME TO COOK. HER COOKBOOK CHRONICLES THE FAMILY'S SEASONAL MEALS AND LIFE IN AN OLD FARMHOUSE, ALL PHOTOGRAPHED BY HER HUSBAND, ODDUR. MIMI'S CONVIVIAL RECIPES—SUCH AS ROAST CHICKEN WITH HERBS AND CRÊME FRAÎCHE, CÉPE AND PARSLEY TARTLETS, WINTER VEGETABLE COCOTTE, APPLE TART WITH ORANGE FLOWER WATER, AND SALTED BUTTER CRÊME CARAMEL—WILL BRING THE WARMTH OF RURAL FRANCE INTO YOUR HOME.

THE TRAVELLING BELLY KALYAN KARMAKAR 2016-12-20 MEET THE MAN WHO WILL GO TO ANY LENGTH IN SEARCH OF A GOOD MEAL. POPULAR FOOD BLOGGER AND KALYAN KARMAKAR HAS SPENT A LIFETIME BEING OBSESSED WITH FOOD. IN THE TRAVELLING BELLY, HE TAKES YOU ON A DELECTABLE JOURNEY THROUGH THE CROWDED LANES OF INDIA'S FOOD HAVENS, GUIDING YOU TOWARDS THE GOOD, AND VEERING YOU AWAY FROM THE BAD AND THE UGLY OF INDIA'S MULTIFARIOUS URBAN FOODSCAPES. JOIN HIM AS HE TRACES THE MANY INTRICACIES OF THE TRUE-BLUE BENGALI MAHABHOJ IN KOLKATA; DIVES DEEP INTO THE KEBAB-LADEN ALLEYS OF OLD DELHI; QUESTS FOR THE ORIGINAL TUNDAY IN LUCKNOW; TRACKS DOWN THE CRISPIEST KULCHAS IN AMRITSAR AND DIGS OUT THE PERFECT BOHRI MEAL IN MUMBAI. FROM SAMPLING THE BIRYANI IN HYDERABAD TO FALLING IN LOVE WITH THE DOSA IN CHENNAI; FROM UNCOVERING THE BEST BREAKFAST IN BANGALORE TO GETTING TO THE HEART OF THE HOME-COOKED GOAN MEAL, KALYAN'S FOOD JOURNEYS WILL TAKE YOU ON A SENSORY EXPERIENCE THAT IS AS DELICIOUS AS IT IS REVELATORY. FLAVOURED WITH THE CHARACTERISTIC CANDOUR THAT HIS BLOG, FINELY CHOPPED, IS FAMOUS FOR, THE TRAVELLING BELLY COMES WITH RECOMMENDATIONS FROM MASTER CHEFS AND FOOD WRITERS ACROSS INDIA, PROVIDING A FASCINATING TASTE OF THE

SMORGASBORD THAT IS INDIA'S CUISINE AND REAFFIRMING HOW IN INDIA, MORE THAN ANYWHERE ELSE IN THE WORLD, WE ARE WHAT WE EAT.

JUST MY TYPE SIMON GARFIELD 2011-09-01 A HUGELY ENTERTAINING AND REVEALING GUIDE TO THE HISTORY OF TYPE THAT ASKS, WHAT DOES YOUR FAVORITE FONT SAY ABOUT YOU? FONTS SURROUND US EVERY DAY, ON STREET SIGNS AND BUILDINGS, ON MOVIE POSTERS AND BOOKS, AND ON JUST ABOUT EVERY PRODUCT WE BUY. BUT WHERE DO FONTS COME FROM, AND WHY DO WE NEED SO MANY? WHO IS RESPONSIBLE FOR THE STAID PRACTICALITY OF TIMES NEW ROMAN, THE COOL ANONYMITY OF ARIAL, OR THE IRRITATING LEVITY OF COMIC SANS (AND THE MOVEMENT TO BAN IT)? TYPEFACES ARE NOW 560 YEARS OLD, BUT WE BARELY KNEW THEIR NAMES UNTIL ABOUT TWENTY YEARS AGO WHEN THE PULL-DOWN FONT MENUS ON OUR FIRST COMPUTERS MADE US ALL THE GODS OF TYPE. BEGINNING IN THE EARLY DAYS OF GUTENBERG AND ENDING WITH THE MOST ADVENTUROUS DIGITAL FONTS, SIMON GARFIELD EXPLORES THE RICH HISTORY AND SUBTLE POWERS OF TYPE. HE GOES ON TO INVESTIGATE A RANGE OF MODERN MYSTERIES, INCLUDING HOW HELVETICA TOOK OVER THE WORLD, WHAT INSPIRES THE SEEMING UBIQUITOUS USE OF TRAJAN ON BAD MOVIE POSTERS, AND EXACTLY WHY THE ALL-TYPE COVER OF MEN ARE FROM MARS, WOMEN ARE FROM VENUS WAS SO EFFECTIVE. IT ALSO EXAMINES WHY THE "T" IN THE BEATLES LOGO IS LONGER THAN THE OTHER LETTERS AND HOW GOTHAM HELPED BARACK OBAMA INTO THE WHITE HOUSE. A MUST-HAVE BOOK FOR THE DESIGN CONSCIOUS, JUST MY TYPE'S CHEEKY IRREVERENCE WILL ALSO CHARM EVERYONE WHO LOVED EATS, SHOOTS & LEAVES AND SCHOTT'S ORIGINAL MISCELLANY.

STORIES BEHIND THE GREAT TRADITIONS OF CHRISTMAS ACE COLLINS 2003 EXAMINES THE PEOPLE, PLACES, EVENTS, STORIES, AND LEGENDS THAT HAVE SHAPED CHRISTMAS TRADITIONS IN CELEBRATION OF THE BIRTH OF CHRIST.

SPQR SHELLEY LINDGREN 2012-10-16 A COOKBOOK AND WINE GUIDE CELEBRATING THE REGIONAL TRADITIONS AND EXCITING INNOVATIONS OF MODERN ITALIAN COOKING, FROM SAN FRANCISCO'S SPQR RESTAURANT. THE ROMAN EMPIRE WAS FAMOUS FOR ITS NETWORK OF ROADS. BY FOLLOWING THE PATH OF THESE THOROUGHFARES, SHELLEY LINDGREN, WINE DIRECTOR AND CO-OWNER OF THE ACCLAIMED SAN FRANCISCO RESTAURANTS A16 AND SPQR, AND EXECUTIVE CHEF OF SPQR, MATTHEW ACCARRINO, EXPLORE CENTRAL AND NORTHERN ITALY'S LOCAL CUISINES AND ARTISANAL WINES. THROUGHOUT EACH OF THE EIGHT FEATURED REGIONS, ACCARRINO OFFERS NOT ONLY A MODERN VERSION OF ITALIAN COOKING, BUT ALSO HIS OWN TAKE ON THESE CONSTANTLY EVOLVING REGIONAL SPECIALTIES. RECIPES LIKE FRIED RABBIT LIVERS WITH PICKLED VEGETABLES AND SPICY MAYONNAISE AND FONTINA AND MUSHROOM TORTELLI WITH BLACK TRUFFLE FONDUTA ARE ELEVATED AND THOUGHTFUL, REFLECTING ACCARRINO'S EXTENSIVE KNOWLEDGE OF TRADITIONAL ITALIAN FOOD, BUT ALSO HIS FOCUS ON PRECISION AND TECHNIQUE. IN ADDITION TO RECIPES, ACCARRINO ELUCIDATES BASIC KITCHEN SKILLS LIKE SMALL ANIMAL BUTCHERY AND PASTA MAKING, AS WELL AS NEWER TECHNIQUES LIKE SOUS VIDE—ALL OF WHICH ARE PRODIGIOUSLY ILLUSTRATED WITH STEP-BY-STEP PHOTOS. SHELLEY LINDGREN'S UNIQUELY INFORMED ESSAYS ON THE WINES AND WINEMAKERS OF EACH REGION REVEAL THE MOST INTERESTING ITALIAN WINES, HIGHLIGHTING OVERLOOKED AND LITTLE-KNOWN GRAPES AND PRODUCERS—AND EXPLAINING HOW EACH REFLECTS THE REGION'S UNIQUE HISTORY, CULTURAL INFLUENCES, CLIMATE, AND TERRAIN. LINDGREN, ONE OF THE FOREMOST AUTHORITIES ON ITALIAN WINE, SHARES HER DEEP AND UNPARALLELED KNOWLEDGE OF ITALIAN WINE AND WINEMAKERS THROUGH PRODUCER PROFILES, WINE RECOMMENDATIONS, AND PERSONAL OBSERVATIONS, MAKING THIS A NECESSARY ADDITION TO ANY WINE-LOVER'S LIBRARY. BRIMMING WITH BOTH DISCOVERY AND TRADITION, SPQR DELIVERS THE BEST OF MODERN ITALIAN FOOD ROOTED IN THE REGIONS, FLAVORS, AND HISTORY OF ITALY.

THE LOVE AND LEMONS COOKBOOK JEANINE DONOFRIO 2016-03-29 SOMETIMES ALL YOU NEED IS A LITTLE SPARK OF INSPIRATION TO CHANGE UP YOUR REGULAR COOKING ROUTINE. THE LOVE & LEMONS COOKBOOK FEATURES MORE THAN ONE HUNDRED SIMPLE RECIPES THAT HELP YOU TURN YOUR FARMERS MARKET FINDS INTO DELICIOUS MEALS. THE BELOVED LOVE & LEMONS BLOG HAS ATTRACTED BUZZ FROM EVERYONE FROM BESTSELLING AUTHOR HEIDI SWANSON TO SAVEUR MAGAZINE, WHO AWARDED THE BLOG BEST COOKING BLOG OF 2014. ORGANIZED BY INGREDIENT, THE LOVE & LEMONS COOKBOOK TEACHES READERS HOW TO MAKE BEAUTIFUL FOOD WITH WHAT'S ON HAND, WHETHER IT'S A BUNCH OF RAINBOW-COLORED HEIRLOOM CARROTS FROM THE FARMERS MARKET OR A FOUR-POUND CAULIFLOWER THAT JUST SHOWS UP IN A CSA BOX. THE BOOK ALSO FEATURES RESOURCES TO SHOW READERS HOW TO STOCK THEIR PANTRY, GLUTEN-FREE AND VEGAN OPTIONS FOR MANY OF THE RECIPES, AS WELL AS IDEAS ON MIXING AND MATCHING INGREDIENTS, SO THAT READERS ALWAYS HAVE SOMETHING NEW TO TRY. STUNNINGLY DESIGNED AND EFFICIENTLY ORGANIZED, THE LOVE & LEMONS COOKBOOK IS A RESOURCE THAT YOU WILL USE AGAIN AND AGAIN.

THE PIONEER WOMAN COOKS REE DRUMMOND 2010-06-01 PAULA DEEN MEETS ERMA BOMBECK IN THE PIONEER WOMAN COOKS, REE DRUMMOND'S SPIRITED, HOMESPUN COOKBOOK. DRUMMOND COLORFULLY TRACES HER TRANSITION FROM CITY LIFE TO RANCH WIFE THROUGH RECIPES, PHOTOS, AND PITHY COMMENTARY BASED ON HER POPULAR, AWARD-WINNING BLOG, CONFESSIONS OF A PIONEER WOMAN, AND WHIPS UP DELICIOUS, SATISFYING MEALS FOR COWBOYS AND COWGIRLS ALIKE MADE FROM SIMPLE, WIDELY AVAILABLE INGREDIENTS. THE PIONEER WOMAN COOKS—AND WITH THESE "RECIPES FROM AN ACCIDENTAL COUNTRY GIRL," SHE

PLEASES THE PALATE AND TICKLES THE FUNNY BONE AT THE SAME TIME.

EMOTION, AFFECTIVE PRACTICES, AND THE PAST IN THE PRESENT LAURAJANE SMITH 2018-06-14 EMOTION, AFFECTIVE PRACTICES, AND THE PAST IN THE PRESENT IS A RESPONSE TO DEBATES IN THE HUMANITIES AND SOCIAL SCIENCES ABOUT THE USE OF EMOTION. THIS TIMELY AND UNIQUE BOOK EXPLORES THE WAYS EMOTION IS EMBROILED AND USED IN CONTEMPORARY ENGAGEMENTS WITH THE PAST, PARTICULARLY IN CONTEXTS SUCH AS HERITAGE SITES, MUSEUMS, COMMEMORATIONS, POLITICAL RHETORIC AND IDEOLOGY, DEBATES OVER ISSUES OF SOCIAL MEMORY, AND TOURISTIC USES OF HERITAGE SITES. INCLUDING CONTRIBUTIONS FROM ACADEMICS AND PRACTITIONERS IN A RANGE OF COUNTRIES, THE BOOK REVIEWS SIGNIFICANT AND CONFLICTING ACADEMIC DEBATES ON THE NATURE AND EXPRESSION OF AFFECT AND EMOTION. AS A WHOLE, THE BOOK MAKES AN ARGUMENT FOR A PRAGMATIC UNDERSTANDING OF AFFECT AND, IN DOING SO, OUTLINES WETHERELL'S CONCEPT OF AFFECTIVE PRACTICE, A CONCEPT UTILISED IN MOST OF THE CHAPTERS IN THIS BOOK. SINCE DEBATES ABOUT AFFECT AND EMOTION CAN OFTEN BE CONFUSING AND ABSTRACT, THE BOOK AIMS TO CLARIFY THESE DEBATES AND, THROUGH THE USE OF CASE STUDIES, DRAW OUT THEIR IMPLICATIONS FOR THEORY AND PRACTICE WITHIN HERITAGE AND MUSEUM STUDIES. EMOTION, AFFECTIVE PRACTICES, AND THE PAST IN THE PRESENT SHOULD BE ESSENTIAL READING FOR STUDENTS, ACADEMICS, AND PROFESSIONALS IN THE FIELDS OF HERITAGE AND MUSEUM STUDIES. THE BOOK WILL ALSO BE OF INTEREST TO THOSE IN OTHER DISCIPLINES, SUCH AS SOCIAL PSYCHOLOGY, EDUCATION, ARCHAEOLOGY, TOURISM STUDIES, CULTURAL STUDIES, MEDIA STUDIES, ANTHROPOLOGY, SOCIOLOGY, AND HISTORY.

FED UP WITH FRENZY SUSAN SACHS LIPMAN 2012-08-01 SLOW DOWN. RECONNECT. IT'S EASIER THAN YOU THINK. THE HECTIC PACE OF EVERYDAY LIFE CAN KEEP FAMILIES CONSTANTLY ON THE GO, BUT REMOVING SOME OF THE FRENZY IS EASY—IF YOU JUST TAKE A MOMENT TO SLOW DOWN. HIT THE PAUSE BUTTON ON ALL OF LIFE'S DAILY DISTRACTIONS AND RECONNECT WITH YOUR FAMILY IN FAMILIAR AND EXCITING WAYS. PARENTING AND FAMILY EXPERT SUSAN SACHS LIPMAN SHOWS YOU THE ENORMOUS BENEFITS OF HAVING A SLOWER PACED, MORE CONNECTED FAMILY. PACKED WITH SIMPLE, AFFORDABLE, AND DELIGHTFUL GAMES, CRAFTS, AND ACTIVITIES, FED UP WITH FRENZY WILL HELP YOU SPEND MORE DISTRACTION—FREE TIME WITH YOUR CHILDREN. SLOW DOWN AND RECONNECT WITH YOUR FAMILY BY: • CREATING YOUR OWN OUTDOOR THEATER • EXPERIMENTING WITH KITCHEN SCIENCE • PLAYING NATURE GAMES • MAKING PLACEMATS FROM FALL LEAVES • AND MORE! "FED UP WITH FRENZY IS A BLUEPRINT FOR ANY FAMILY THAT FEELS OVERWHELMED BY THE PACE OF CONTEMPORARY LIFE." —DARELL HAMMOND, FOUNDER AND CEO, KABOOM! "THE HEART OF PARENTING IS CONNECTION, BUT HOW DO PARENTS AND CHILDREN CONNECT WHEN THEY ARE GOING A MILE A MINUTE IN DIFFERENT DIRECTIONS? READ THIS BOOK, STOP THE FRENZY, AND RECONNECT." —LAWRENCE J. COHEN, PHD, AUTHOR OF PLAYFUL PARENTING "FED UP WITH FRENZY IS A WELCOME CORRECTIVE TO A SOCIETY THAT HAS TURNED CHILDHOOD INTO A RACE TO NOWHERE. WITH CHARM, ENERGY AND WIT, SUSAN LIPMAN SERVES UP A TREASURE TROVE OF IDEAS TO BRING JOY AND SANITY BACK TO FAMILY LIFE. EVERY PARENT NEEDS A COPY." —CARL HONOR[?], AUTHOR OF IN PRAISE OF SLOWNESS AND UNDER PRESSURE

THE FRESH EGGS DAILY COOKBOOK LISA STEELE 2022-02-15 "FRESH EGGS DAILY BLOGGER STEELE LAYS DOWN AS MANY TIPS AND RECIPES AS HER CHICKENS DO EGGS IN THIS INNOVATIVE AND PLUCKY COLLECTION... THIS WILL BE HARD TO BEAT." — PUBLISHERS WEEKLY (STARRED REVIEW) LISA STEELE, FIFTH-GENERATION CHICKEN KEEPER AND FOUNDER OF THE POPULAR BLOG FRESH EGGS DAILY, KNOWS A THING OR TWO ABOUT EGGS. AND SHE'S READY TO SHOW YOU JUST HOW EASY AND DELICIOUS IT CAN BE TO MAKE EGGS A STAPLE OF EVERY MEAL. FIRST, LISA WILL TELL YOU EVERYTHING YOU DON'T KNOW ABOUT EGGS—SUCH AS WHAT THE DIFFERENT LABELS ON GROCERY STORE EGG CARTONS MEAN—AND BUST SOME COMMON EGG MYTHS. FROM THERE, SHE PROVIDES YOU WITH FOUNDATIONAL TECHNIQUES FOR COOKING WITH EGGS, INCLUDING STEAMING, GRILLING, BAKING, AND FRYING. AND FINALLY, LISA SHARES HER GO-TO RECIPES FOR EVERYTHING FROM BREAKFAST STAPLES, LIKE EGGS BENEDICT AND A CLASSIC FRENCH TRIFOLD "OMELETTE," TO BREADS, SANDWICHES, BEVERAGES, SNACKS, SOUPS, SALADS, PASTA, CAKES, PIES, AND CONDIMENTS. YOU'LL ENCOUNTER A WIDE VARIETY OF BOTH SWEET AND SAVORY DISHES WITH LISA'S UNIQUE TWISTS. READ THE FRESH EGGS DAILY COOKBOOK TO DISCOVER NEW AND EXCITING WAYS TO INCORPORATE FRESH EGGS INTO YOUR COOKING AND BAKING REPERTOIRE EACH AND EVERY DAY.

POIL[?] NA POLLONIA POIL[?] NE 2019 FOR THE FIRST TIME, POIL[?] ONE, CEO OF THE POIL[?] ONE BAKERY, PROVIDES DETAILED INSTRUCTIONS SO BAKERS CAN REPRODUCE ITS UNIQUE "HUG-SIZED" SOURDOUGH LOAVES AT HOME, AS WELL AS THE BAKERY'S OTHER MUCH-LOVED BREADS AND PASTRIES. BEYOND BREAD, POIL[?] ONE INCLUDES RECIPES FOR SUCH PASTRIES AS TARTS AND BUTTER COOKIES. COOKIES.

REBEL RECIPES NIKI WEBSTER 2019-12-26 INSPIRED BY HER TRAVELS AROUND THE GLOBE, NIKI WEBSTER GATHERS SOME OF HER FAVOURITE RECIPES TOGETHER INTO THIS REBELLIOUS NEW BOOK. YOU WON'T FIND ANY LIMP LETTUCE OR BORING OLD-SCHOOL VEGAN DISHES HERE. EXPECT TO FIND ALL KINDS OF AWESOMENESS, SUCH AS MOUTH-WATERING SPICY INDIAN CREPES; BAKED AUBERGINE WITH CASHEW CHEESE AND PESTO; SWEET POTATO, CAULIFLOWER AND PEANUT STEW; AND CHOCOLATE CHERRY ESPRESSO POTS. WHILE A NUMBER OF VEGAN AND PLANT-BASED BOOKS FOCUS ON HEALTH, REBEL RECIPES IS UNASHEDLY ABOUT

TASTE; IT'S ALL ABOUT PLEASURE, VIBRANCY AND FLAVOUR – FOOD FOR THE SOUL. NIKI'S DELICIOUS RECIPES ARE BOUGHT TO LIFE WITH PHOTOGRAPHY FROM KRIS KIRKHAM.

LIVRES DE FRANCE 2001

A LIFE INTERTWINED 2020

PEQUEŃ o LAOUSSE ILLUSTRADŃPIERRE LAROUSSE 1912

DESSERT FOR TWO: SMALL BATCH COOKIES, BROWNIES, PIES, AND CAKES CHRISTINA LANE 2015-02-07 DESSERT FOR TWO TAKES WELL-LOVED DESSERTS AND SCALES THEM DOWN TO MAKE ONLY TWO SERVINGS! WHO DOESN'T LOVE TOWERING THREE-LAYER CAKES WITH MOUNDS OF FLUFFY BUTTERCREAM? WHO CAN RESIST FOUR DOZEN COOKIES FRESH FROM THE OVEN? WOULDN'T YOU LOVE TO STICK YOUR SPOON INTO A BIG BOWL OF BANANA PUDDING? BUT WHAT ABOUT THE LEFTOVERS? DESSERT RECIPES TYPICALLY SERVE EIGHT TO TEN PEOPLE. FINDING THE WILLPOWER TO RESIST EXTRA SLICES OF CAKE CAN BE DIFFICULT; THE BATTLE BETWEEN LEFTOVER COOKIES AND A HEALTHY BREAKFAST IS OVER BEFORE IT STARTS. UNTIL NOW. DESSERT FOR TWO TAKES WELL-LOVED DESSERTS AND SCALES THEM DOWN TO MAKE ONLY TWO SERVINGS. CAKES ARE BAKED IN SMALL PANS AND RAMEKINS. PIES ARE BAKED IN SMALL PIE PANS OR MUFFIN CUPS. COOKIE RECIPES ARE SCALED DOWN TO MAKE 1 DOZEN OR FEWER. YOUR FAVORITE BARS—BROWNIES, BLONDIES, AND MARSHMALLOW-RICE CEREAL TREATS—ARE BAKED IN A LOAF PAN, WHICH EASILY SERVES TWO WHEN CUT ACROSS THE MIDDLE. NEWLY MARRIED COUPLES AND EMPTY-NESTERS WILL BE PARTICULARLY ENTHRALLED WITH THIS MINIATURE DESSERT GUIDE. TO EVERYONE WHO LIVES ALONE: NOW YOU CAN HAVE YOUR OWN PERSONAL-SIZED CAKE AND EAT IT, TOO.

DELANCEY MOLLY WIZENBERG 2015-05-26 "WHEN MOLLY WIZENBERG MARRIED BRANDON PETTIT, SHE VOWED ALWAYS TO SUPPORT HIM, TO WORK WITH HIM TO MAKE THEIR HOPES AND DREAMS REAL. SHE EVINCED ENTHUSIASM ABOUT BRANDON'S ENTHUSIASMS: BUILDING A VIOLIN, BUILDING A BOAT, AND OPENING AN ICE CREAM STORE--NONE OF WHICH CAME TO PASS. SO WHEN BRANDON STARTED MAKING PLANS TO OPEN A PIZZA RESTAURANT, MOLLY FELT SURE THAT THE RESTAURANT WOULD JOIN THE LIST OF BRANDON'S ABANDONED PROJECTS. WHEN SHE FINALLY REALIZED THAT DELANCEY REALLY WAS GOING TO HAPPEN, THAT BRANDON WAS GOING TO CHANGE ALL OF HER ASSUMPTIONS ABOUT WHAT THEIR MARRIED LIFE WOULD BE LIKE, IT WAS TOO LATE. SHE FACED THE FIRST CRISIS IN THEIR YOUNG MARRIAGE. OPENING A RESTAURANT IS NOT LIKE HOSTING A DINNER PARTY EVERY NIGHT. MOLLY AND BRANDON'S BUDGET WAS SMALL, AND THE TASKS AT HAND WERE OFTEN OVERWHELMING. THEY HAD TO FIND A SPACE THEY COULD AFFORD, GUT RENOVATE IT THEMSELVES, FIND SECOND-HAND FURNITURE AND EQUIPMENT, BUILD WHAT FURNITURE THEY COULDN'T FIND, BUY AND INSTALL A WOOD-BURNING OVEN, PASS HEALTH INSPECTIONS, HIRE STAFF, AND ESTABLISH A BILLING AND PAYROLL SYSTEM. THEY LOST A FINANCIAL PARTNER. THEIR COOK DISAPPEARED THE DAY THEY OPENED. STILL, THEIR RESTAURANT WAS A SUCCESS, AND MOLLY MANAGED TO CONVINCE HERSELF THAT SHE WAS HAPPY IN THEIR NEW LIFE. UNTIL HALLOWEEN NIGHT, WHEN SHE WAS FORCED TO ADMIT SHE COULD NO LONGER PRETEND. WHILE DELANCEY IS A FUNNY AND FRANK LOOK AT BEHIND-THE-SCENES RESTAURANT LIFE, IT IS ALSO A BRAVELY HONEST AND MOVING PORTRAIT OF A TENDER YOUNG MARRIAGE AND TWO PARTNERS WHO HAD TO FIND OUT HOW TO LET EACH OTHER GO IN ORDER TO COME TOGETHER"--

SIMPLISSIME JEAN-FRANŃOIS MALLET 2016-07-14 LEARN TO COOK CLASSIC FRENCH CUISINE THE EASY WAY WITH THIS FRENCH BESTSELLER FROM PROFESSIONALLY TRAINED CHEF JEAN-FRANCOIS MALLET. TAKING COOKING BACK TO BASICS, SIMPLISSIME IS BURSTING WITH EASY-TO-FOLLOW AND QUICK RECIPES FOR DELICIOUS FRENCH FOOD. EACH OF THE 160 RECIPES IN THIS BOOK IS MADE UP OF ONLY 2-6 INGREDIENTS, AND CAN BE MADE IN A SHORT AMOUNT OF TIME. RECIPE STEPS ARE PRECISE AND SIMPLE, ACCOMPANIED BY CLEAR PHOTOGRAPHS OF EACH INGREDIENT AND FINISHED DISH. COOKING HAS NEVER BEEN SO EASY!

MILK & CARDAMOM HETAL VASAVADA 2019-07-16 SWEETEN ANY OCCASION WITH BOLD, UNFORGETTABLE DESSERTS FROM BROWN BUTTER GHEE SHORTBREAD COOKIES TO POMEGRANATE CURD BROWNIES, THESE DECADENTLY SPICED, VERSATILE RECIPES ARE A JOY TO MAKE AND SHARE. DRAWING INSPIRATION FROM HER INDIAN-AMERICAN UPBRINGING AND EXPERIENCE ON MASTERCHEF, HETAL VASAVADA INFUSES EVERY CREATION WITH THE FLAVORS OF HER HERITAGE. THE RESULTS ARE REMARKABLE TREATS LIKE MANGO LASSI FRENCH MACARONS AND GINGER-CHAI CHOCOLATE POT DE CRŃME. WHIP UP A BATCH OF SMALL SWEETS (MITHAI) LIKE SESAME SEED BRITTLE AND BOURBON BISCUITS, OR IMPRESS GUESTS WITH A FANTASTIC BREAKFAST LIKE BANANA CUSTARD BRIOCHE DONUTS. THE GULAB JAMUN CAKE, INSPIRED BY THE QUINTESSENTIAL INDIAN DOUGH-BALLS SOAKED IN SPICED SYRUP, IS THE PERFECT SHOWSTOPPER FOR ANY GATHERING. SIMPLE TECHNIQUES AND SMART SHORTCUTS MAKE IT EASY TO CREATE FAMILIAR FLAVORS OR EXPERIMENT WITH NEW ONES. WITH DELECTABLE INGREDIENTS LIKE GINGER, CARDAMOM, SAFFRON, FENNEL AND ROSE, EVERY BITE IS WORTH CELEBRATING.

ETHIOPIA YOHANIS GEBREYESUS 2018-10-25 WINNER OF A 2020 JAMES BEARD FOUNDATION BOOK AWARD IN THE INTERNATIONAL CATEGORY ETHIOPIA STANDS AS A LAND APART: NEVER COLONISED, THE COUNTRY CELEBRATES AND PRESERVES ANCIENT TRADITIONS. THE FASCINATING CUISINE IS ENRICHED WITH THE DIFFERENT RELIGIOUS INFLUENCES OF JUDAISM, CHRISTIANITY AND ISLAM - A COMBINATION UNIQUE TO AFRICA. THE DELICIOUS DISHES FEATURED ARE DORO WAT, CHICKEN SLOWLY STEWED WITH BERBERE SPICE, YEASSA ALICHIA, CURRIED FISH STEW, AND SIGA TIBS, FLASHFRIED BEEF CUBES, AS WELL AS A WEALTH OF VEGETARIAN DISHES SUCH AS GOMEN, MINCED COLLARD GREENS WITH GINGER AND GARLIC AND AZIFA, GREEN LENTIL SALAD. CHEF YOHANIS TAKES THE READER ON A JOURNEY THROUGH ALL THE ESSENTIAL DISHES OF HIS NATIVE COUNTRY, INCLUDING THE TRADITIONAL INJERA MADE FROM THE STAPLE GRAIN TEFF AND SYNONYMOUS WITH AN ETHIOPIAN FEAST, ALONG THE WAY TELLING WONDROUS STORIES OF THE LOCAL COMMUNITIES AND CUSTOMS. COMPLETE WITH PHOTOGRAPHY OF THE COUNTRY'S STUNNING LANDSCAPES AND VIBRANT ARTISANS, THIS BOOK DEMONSTRATES WHY ETHIOPIAN FOOD SHOULD BE CONSIDERED AS ONE OF THE WORLD'S GREATEST, MOST ENCHANTING CUISINES.

CLASSIC GERMAN BAKING LUISA WEISS 2016-10-18 FROM HER CHEERFUL BERLIN KITCHEN, LUISA WEISS SHARES MORE THAN 100 RIGOROUSLY RESEARCHED AND TESTED RECIPES, GATHERED FROM EXPERT BAKERS, FRIENDS, FAMILY, AND TIME-HONORED SOURCES THROUGHOUT GERMANY, AUSTRIA, AND SWITZERLAND. GERMAN BAKING HAS INFLUENCED BAKING TRADITIONS AROUND THE WORLD FOR GENERATIONS AND IS A SOURCE OF GREAT NOSTALGIA FOR THOSE OF GERMAN AND CENTRAL EUROPEAN HERITAGE. YET THE VERY BEST RECIPES FOR GERMANY'S COOKIES, CAKES, TORTES, AND BREADS, PASSED DOWN THROUGH GENERATIONS, HAVE NEVER BEFORE BEEN COLLECTED AND PERFECTED FOR CONTEMPORARY AMERICAN HOME BAKERS. ENTER LUISA WEISS, THE BERLIN-BASED CREATOR OF THE ADORED WEDNESDAY CHEF BLOG AND SELF-TAUGHT AMBASSADOR OF THE GERMAN BAKING CANON. WHETHER YOU'RE IN THE MOOD FOR THE SIMPLE YET EMBLEMATIC STREUSELKUCHEN, CRISP AND FLAKY STRUDEL, OR CLASSIC BREAKFAST BRÜTCHEN, EVERY RECIPE YOU'RE LOOKING FOR IS HERE, ALONG WITH DETAILED ADVICE TO ENSURE SUCCESS PLUS DELIGHTFUL STORYTELLING ABOUT THE ORIGINS, MEANING, AND RITUALS BEHIND THE RECIPES. PAIRED WITH MORE THAN 100 PHOTOGRAPHS OF BERLIN AND DELECTABLE BAKED GOODS, SUCH AS ELISENLEBKUCHEN, MARMORIERTER MOHNKUCHEN, AND SCHWARZWÄLDER KIRSCHTORTE, THIS BOOK WILL ENCOURAGE HOME BAKERS OF ALL SKILL LEVELS TO DELVE INTO THE CHARM OF GERMANY'S RICH BAKING TRADITION. CLASSIC GERMAN BAKING IS AN AUTHORITATIVE COLLECTION OF RECIPES THAT PROVIDES DELICIOUS INSPIRATION FOR ANY TIME OF DAY, WHETHER IT'S FOR A SPECIAL BREAKFAST, A CELEBRATION WITH FRIENDS AND FAMILY, OR JUST A REGULAR AFTERNOON COFFEE-AND-CAKE BREAK, AN IMPORTANT PART OF EVERYDAY GERMAN LIFE.

NOSTALGIC DELIGHTS WILLIAM CURLEY 2016-10-06 JOIN AWARD-WINNING PATISSIER AND CHOCOLATIER WILLIAM CURLEY AS HE RECREATES CHILDHOOD MEMORIES AND TIMES GONE BY, TAKING CLASSIC RECIPES AND MODERNIZING THEM WITH HIS OWN, UNIQUE CREATIONS. BURSTING WITH A DIVERSE RANGE OF DELICIOUS MOUTHWATERING RECIPES, FROM THE HAZELNUT ROCHER TO THE BAKEWELL TART, THE BLACK FOREST GATEAU TO THE JAMMY DODGER, THE BLACKCURRANT CHEESECAKE TO THE ARCTIC ROLL, THIS NOSTALGIC DESSERTS BOOK EVOKES THE DECADENCE OF THE 70S AND 80S WHILST ALSO TOUCHING ON THE COMFORT FOOD THAT MOST OF US GREW UP WITH. WITH HIS EASY TO FOLLOW INSTRUCTIONS AND ACCESSIBLE APPROACH, WILLIAM WILL HAVE ASPIRING PASTRY CHEFS WHIPPING UP NOSTALGIC TIMELESS TREATS IN NO TIME.

THE BOSTON COOKING-SCHOOL COOK BOOK FANNIE MERRITT FARMER 1896

THE GREAT SCANDINAVIAN BAKING BOOK BEATRICE A. OJAKANGAS 1988

FRENCH COUNTRY COOKING MIMI THORISSON 2016-10-25 A CAPTIVATING JOURNEY THROUGH OFF-THE-BEATEN-PATH FRENCH WINE COUNTRY WITH 100 SIMPLE YET EXQUISITE RECIPES, 150 SUMPTUOUS PHOTOGRAPHS, AND STORIES INSPIRED BY LIFE IN A SMALL VILLAGE. "FRANCOPHILES, THIS BOOK IS PURE GALLIC FOOD PORN." —THE WALL STREET JOURNAL READERS EVERYWHERE FELL IN LOVE WITH MIMI THORISSON, HER FAMILY, AND THEIR BAND OF SMOOTH FOX TERRIERS THROUGH HER BLOG, MANGER, AND DEBUT COOKBOOK, A KITCHEN IN FRANCE. IN FRENCH COUNTRY COOKING, THE FAMILY MOVES TO AN ABANDONED OLD CHATEAU IN MICHODOC. WHILE SHOPPING FOR LOCAL INGREDIENTS, COOKING, AND RENOVATING THE HOUSE, MIMI MEETS THE FARMERS AND ARTISANS WHO POPULATE THE VILLAGE AND LEARNS ABOUT THE FORMER OWNER OF THE HOUSE, AN ACCOMPLISHED LOCAL COOK. HERE ARE RECIPES INSPIRED BY THIS ECCENTRIC CAST OF CHARACTERS, INCLUDING WHITE ASPARAGUS SOUFFLÉ, WINE HARVEST POT AU FEU, ENDIVES WITH HAM, AND SALTED BUTTER CHOCOLATE CAKE. FEATURING EVOCATIVE PHOTOGRAPHS TAKEN BY MIMI'S HUSBAND, ODDUR THORISSON, AND ILLUSTRATED ENDPAPERS, THIS COOKBOOK IS A CHARMING JAUNT TO AN UNTOUCHED CORNER OF FRANCE THAT HAS THUS FAR ELUDED THE SPOTLIGHT.

APPRENTICE TO JESUS CRIS ROGERS 2020-11-19 DISCIPLESHIP IS CENTRAL TO A LIFE OF FAITH - AND THE BIBLE MODEL OF DISCIPLESHIP IS MORE LIKE APPRENTICESHIP THAN SIMPLY LEARNING. THIS BOOK IS DESIGNED TO HELP YOU NOT SIMPLY LEARN ABOUT WHAT JESUS KNEW, BUT BECOME MORE LIKE JESUS BY DOING WHAT HE DID. AT THE HEART OF THIS RESOURCE IS A SELF-ASSESSMENT

PROCESS, CALLED THE ‘DISCIPLE-MAKING TOOL’, WHICH HELPS YOU DISCERN YOUR ‘SHAPE’ AS A DISCIPLE: WHETHER YOUR STRENGTHS LIE PARTICULARLY IN YOUR HANDS, IN CONTRIBUTING, CREATING AND LEADING; IN YOUR HEART, IN LOVING, APPRECIATING AND BELONGING; OR IN YOUR HEAD, IN KNOWING, THINKING AND UNDERSTANDING. THOUGH MANY DISCIPLES CAN BE OVERDEVELOPED IN ONE AREA AND UNDERDEVELOPED IN ANOTHER, JESUS INVITES US TO GROW IN ALL THREE AREAS IN DEVELOPING TOWARDS CHRISTIAN MATURITY. THESE DAILY READINGS – WHICH INCLUDE BIBLE PASSAGES, REFLECTIONS, EXERCISES AND PRAYER – WILL HELP YOU JOURNEY STEP BY STEP IN YOUR SPIRITUAL FORMATION FOR THE SAKE OF REACHING THE WORLD.

LA BUVETTE CAMILLE FOURMONT 2020-07-07 THE OWNER OF A BELOVED PARIS WINE SHOP, BAR, AND CAFÉ SHARES THE SECRETS OF EFFORTLESS FRENCH ENTERTAINING IN THIS LUSHLY PHOTOGRAPHED GUIDE FEATURING 50 RECIPES FOR SIMPLE, GRAZING-STYLE FOOD. “CAMILLE SHOWS US THAT KEEPING IT SIMPLE, TRYING NEW WINES, AND MAKING FOOD THAT’S DIRECT IS ALL WE NEED FOR A GREAT EXPERIENCE.”—ANDREW TARLOW, OWNER OF THE MARLOW COLLECTIVE INSPIRED BY THE STYLISH, INTIMATE, AND LAID-BACK VIBES OF LA BUVETTE—A TINY WINE SHOP THAT DOUBLES AS A BAR AND CAFÉ —IN PARIS’S 11TH ARRONDISSEMENT, THIS GUIDE TO WINE, FOOD, AND PARISIAN LIFESTYLE UNLOCKS THE SECRETS TO ACHIEVING THAT COVETED JE NE SAIS QUOI STYLE OF ENTERTAINING, ALONG WITH REVEALING THE BEST OF THE CITY OF LIGHT. LA BUVETTE’S OWNER, CAMILLE FOURMONT, OFFERS A LOOK INTO THE WINE NOTES SHE USES TO STOCK HER SHOP AND THE INCREDIBLE RECIPES SHE PREPARES IN THE SHOP’S MINISCULE “KITCHEN” SPACE. SHE ALSO INTRODUCES SOME OF PARIS’S BEST WINE AND FOOD MAKERS IN INTIMATE PORTRAITS. INCLUDED ARE FIFTY RECIPES FOR EASY AND DELICIOUS SNACKS AND FULL MEALS PERFECT FOR IMPROMPTU GRAZING-STYLE ENTERTAINING—WITH PLENTY OF WINE—SUCH AS CAMILLE’S “FAMOUS” GIANT BEANS WITH CITRUS ZEST; PICKLED EGG WITH FURIKAKE; CANNED SARDINES AND BURNT LEMON; BAGUETTE, BUTTER, AND WHITE PEACH AND VERBENA JAM; AND CRÈME Caramel. WITH TIPS ON SELECTING WINE AND SOURCING ANTIQUE KITCHENWARE, RECREATING THE CHARM AND EASE OF PARISIAN-STYLE ENTERTAINING HAS NEVER BEEN SO ENJOYABLE. WHETHER YOU ARE TRAVELING TO PARIS OR BRINGING A PIECE OF THE CITY OF LIGHT INTO YOUR HOME, YOU’LL LEARN HOW TO DRINK, EAT, AND SHOP LIKE A TRUE PARISIAN.

INSTITUT PAUL BOCUSE GASTRONOMIQUE INSTITUT PAUL BOCUSE 2016-10-13 *** THE PERFECT GUIDE FOR PROFESSIONAL CHEFS IN TRAINING AND ASPIRING AMATEURS, THIS FULLY ILLUSTRATED, COMPREHENSIVE STEP-BY-STEP MANUAL COVERS ALL ASPECTS OF PREPARING, COOKING AND SERVING DELICIOUS, HIGH-END FOOD. AN AUTHORITATIVE, UNIQUE REFERENCE BOOK, IT COVERS 250 CORE TECHNIQUES IN EXTENSIVE, ULTRA-CLEAR STEP-BY-STEP PHOTOGRAPHS. THESE TECHNIQUES ARE THEN PUT INTO PRACTICE IN 70 CLASSIC AND CONTEMPORARY RECIPES, DESIGNED BY CHEFS. WITH OVER 1,800 PHOTOGRAPHS IN TOTAL, THIS ASTONISHING REFERENCE WORK IS THE ESSENTIAL CULINARY BIBLE FOR ANY SERIOUS COOK, PROFESSIONAL OR AMATEUR. THE INSTITUT PAUL BOCUSE IS A WORLD-RENOWNED CENTRE OF CULINARY EXCELLENCE, BASED IN FRANCE. FOUNDED BY ‘CHEF OF THE CENTURY’ PAUL BOCUSE, THE SCHOOL HAS PROVIDED THE VERY BEST COOKERY AND HOSPITALITY EDUCATION FOR TWENTY-FIVE YEARS.

ROSE’S BAKING BASICS ROSE LEVY BERANBAUM 2018 100 EASY AND ESSENTIAL RECIPES FOR COOKIES, PIES AND PASTRY, CAKES, BREADS, AND MORE, WITH PHOTOGRAPHIC STEP-BY-STEP HOW-TO INSTRUCTION, PLUS TIPS, VARIATIONS, AND OTHER INFORMATION

THE BOOZY BAKER LUCY BAKER 2011-12-20 THE BOOZY BAKER IS A FUN COLLECTION OF RECIPES FOR CAKES, PIES, TARTS, COOKIES, AND MORE, ALL OF WHICH CONTAIN A HEALTHY DOSE OF ALCOHOL. HOME BAKERS WILL RECOGNIZE CLASSIC TREATS SUCH AS PROFITEROLES, PEACH COBBLER, AND SPICED BUNDT CAKE, AND BE DELIGHTED BY THE WAYS THEY ARE REINVENTED WITH CHOCOLATE STOUT, ALMOND LIQUEUR, AND EVEN J&B GERMEISTER. FEATURING MORE THAN 30 FULL-COLOR PHOTOGRAPHS, THE BOOK ALSO INCLUDES SIDEBARS THROUGHOUT WITH INSTRUCTIONS FOR PREPARING FUNKY COCKTAILS THAT ADD A PUNCHY COMPLIMENT TO MANY OF THE RECIPES. WHETHER YOU ARE A PASTRY PERFECTIONIST OR A ONE-BOWL BEGINNER, A BONAFIDE MIXOLOGIST OR JUST LOOKING FOR A WAY TO POLISH OFF A FEW DUSTY BOTTLES, THIS COOKBOOK IS SURE TO BECOME A FAVORITE, ITS PAGES SPLATTERED WITH CHOCOLATE, SPRINKLED WITH SUGAR, AND GARNISHED WITH A TWIST.

CHARMS AND CHOCOLATE CHIPS BAILEY CATES 2013-11-05 A HALF-BAKED HEX BETWEEN BREWING MAGICALLY SPICED TREATS AT HONEYBEE BAKERY AND VOLUNTEERING WITH A LOCAL CONSERVATION GROUP, KATIE LIGHTFOOT BARELY HAS TIME TO SEE HER FIREFIGHTER BOYFRIEND, DECLAN MCCARTHY, MUCH LESS DELVE FURTHER INTO HER DESTINY AS A WITCH. BUT AVOIDING HER FATE WON’T BE AS EASY AS WHIPPING UP A NEW RECIPE—ESPECIALLY WHEN KATIE FINDS HERSELF ONCE AGAIN MIXED UP IN MURDER. WHEN A FELLOW VOLUNTEER FOR THE CONSERVATION GROUP IS FOUND DEAD, KATIE’S MYSTICAL SENSES TELL HER THAT THERE’S MORE TO THE DEATH THAN MEETS THE EYE. HER SUSPICIONS ARE CONFIRMED WHEN MEMBERS OF HER COVEN ARE TARGETED NEXT. KATIE WILL HAVE TO EMBRACE HER POWERS QUICKLY...OR SHE MAY FIND HERSELF CHEWED UP AND SPIT OUT BY SOME SERIOUS BLACK MAGIC.

COOKIES JESSE SZEWCZYK 2021-10-26 100 BOLD COOKIE RECIPES THAT TAKE THE GOLD-STAR STANDARDS BEYOND WHAT

YOU'VE EVER KNOWN ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: THE NEW YORKER • ONE OF THE BEST COOKBOOKS OF THE YEAR: THE NEW YORK TIMES, FOOD52, SALON, THE KITCHN • "JESSE SZEWczyk IS NOTHING SHORT OF A COOKIE MASTERMIND."—FOOD52 MOVE BEYOND THE SAME-OLD CHOCOLATE CHIP, PEANUT BUTTER, AND OATMEAL COOKIES WITH JESSE SZEWczyk'S COLLECTION OF 100 BRAND-NEW, BOLDLY FLAVORED, AND INTRIGUING YET FAMILIAR RECIPES. SOPHISTICATED AND APPROACHABLE—MANY DON'T EVEN REQUIRE AN ELECTRIC MIXER—THESE NEW CLASSICS ARE DIVIDED INTO CHAPTERS BY FLAVORS AND ATTRIBUTES SUCH AS CHOCOLATY, BOOZY, FRUITY, SMOKY, AND SAVORY. UNEXPECTED COMBINATIONS LIKE MALTED BROWNIE BISCOTTI, KEY LIME PIE MERINGUES, SMOKED BUTTER & CHOCOLATE CHUNK COOKIES, CHEWY BLUEBERRY MUFFIN SUGAR COOKIES, AND PRETZELS & STOUT COOKIE BARS WILL BECOME YOUR GO-TO TREATS FOR STEALING THE SHOW AT BAKE SALES, GIFT EXCHANGES, AND HOLIDAY COOKIE SWAPS. JESSE'S TRUSTWORTHY RECIPES AND PRO BAKING ADVICE DELIVER SWEET SATISFACTION TO ANYONE LOOKING TO UP THEIR COOKIE GAME.

THE CAKE BIBLE ROSE LEVY BERANBAUM 2016-09-06 NOW AVAILABLE FOR THE FIRST TIME AS AN E-BOOK, THE CLASSIC CAKE-BAKING REFERENCE FROM AWARD-WINNING AUTHOR ROSE LEVY BERANBAUM

ROCK RECIPES BARRY C. PARSONS 2014-10-29 FROM ROCKRECIPES.COM CREATOR BARRY C. PARSONS' HOME KITCHEN TO YOURS - ROCK RECIPES: THE BEST FOOD FROM MY NEWFOUNDLAND KITCHEN GATHERS TOGETHER SOME OF THE MOST POPULAR DISHES PARSONS HAS EVER POSTED - AND INCLUDES A HEALTHY SERVING OF BRAND NEW FARE AS WELL! A SELF-DESCRIBED "LIFELONG FOOD OBSSIVE", PARSONS HAS SPENT YEARS DEVELOPING AND ADAPTING RECIPES IN HIS OWN KITCHEN FOR HIS POPULAR BLOG. AFTER SEVEN YEARS IN BUSINESS, ROCKRECIPES.COM BOASTS CLOSE TO 200,000 FOLLOWERS, BOTH IN CANADA AND IN THE USA. LINGER OVER A DECADENT WEEKEND BRUNCH, TUCK INTO FAMILY-FAVOURITE SLOW COOKED SUPPERS, OR SOLVE THE WEEKNIGHT CRUNCH WITH PARSONS' FOOLPROOF THIRTY-MINUTE MEALS. FROM DOUBLE CRUNCH HONEY GARLIC CHICKEN BREASTS TO STICKY TOFFEE PUDDING AND COCONUT CREAM PIE, PARSONS' OWN CREATIONS AND ADAPTATIONS OF TRADITIONAL RECIPES ARE TRIPLE-TESTED - AND ALL COME WITH PARSONS' SIGNATURE NEWFOUNDLAND TWIST!

FRENCH WOMEN DON'T GET FACELIFTS MIREILLE GUILIANO 2013-12-24 THE AUTHOR OF THE BESTSELLING FRENCH WOMEN DON'T GET FAT SHARES THE SECRETS AND STRATEGIES OF AGING WITH ATTITUDE, JOY, AND NO SURGERY. WITH HER SIGNATURE BLEND OF WIT, NO-NONSENSE ADVICE, AND STORYTELLING FLAIR, MIREILLE GUILIANO RETURNS WITH A DELIGHTFUL, ENCOURAGING TAKE ON BEAUTY AND AGING FOR OUR TIMES. FOR ANYONE WHO HAS EVER SPENT THE EQUIVALENT OF A MORTGAGE PAYMENT ON ANTI-AGING LOTIONS OR PROCEDURES, DRESSED INAPPROPRIATE FOR THEIR AGE, GAINED A LITTLE TOO MUCH IN THE MIDDLE, OR ACCIDENTALLY FORGOT HOW TO FLIRT, HERE IS A PROACTIVE WAY TO STAY LOOKING AND FEELING GREAT, WITHOUT RESORTING TO "THE KNIFE"—A FRENCH WOMAN'S MOST GUARDED BEAUTY SECRETS REVEALED FOR THE BENEFIT OF US ALL!

WINTER STREET ELIN HILDERBRAND 2014-10-14 IN BESTSELLER ELIN HILDERBRAND'S FIRST CHRISTMAS NOVEL, A FAMILY GATHERS ON NANTUCKET FOR A HOLIDAY FILLED WITH SURPRISES. KELLEY QUINN IS THE OWNER OF NANTUCKET'S WINTER STREET INN AND THE PROUD FATHER OF FOUR, ALL OF THEM GROWN AND LIVING IN VARYING STATES OF DISARRAY. PATRICK, THE ELDEST, IS A HEDGE FUND MANAGER WITH A GUILTY CONSCIENCE. KEVIN, A BARTENDER, IS SECRETLY SLEEPING WITH A FRENCH HOUSEKEEPER NAMED ISABELLE. AVA, A SCHOOL TEACHER, IS FINALLY DATING THE PERFECT GUY BUT CAN'T GET HIM TO COMMIT. AND BART, THE YOUNGEST AND ONLY CHILD OF KELLEY'S SECOND MARRIAGE TO MITZI, HAS RECENTLY SHOCKED EVERYONE BY JOINING THE MARINES. AS CHRISTMAS APPROACHES, KELLEY IS LOOKING FORWARD TO GETTING THE FAMILY TOGETHER FOR SOME QUALITY TIME AT THE INN. BUT WHEN HE WALKS IN ON MITZI KISSING SANTA CLAUS (OR THE GUY WHO'S PLAYING SANTA AT THE INN'S ANNUAL PARTY), UTTER CHAOS DESCENDS. WITH THE THREE OLDER CHILDREN EACH REELING IN THEIR OWN DRAMAS AND BART UNREACHABLE IN AFGHANISTAN, IT MIGHT BE UP TO KELLEY'S EX-WIFE, NIGHTLY NEWS ANCHOR MARGARET QUINN, TO SAVE CHRISTMAS AT THE WINTER STREET INN. BEFORE THE MULLED CIDER IS GONE, THE DELIGHTFULLY DYSFUNCTIONAL QUINN FAMILY WILL SURVIVE A LOVE TRIANGLE, AN UNPLANNED PREGNANCY, A FEDERAL CRIME, A SMALL HOUSE FIRE, MANY SHOTS OF WHISKEY, AND ENDLESS ROUNDS OF CHRISTMAS CAROLING, IN THIS HEART-WARMING NOVEL ABOUT COMING HOME FOR THE HOLIDAYS. FOLLOW THE QUINN FAMILY THROUGH THE ENTIRE WINTER STREET SERIES: WINTER STREET WINTER STROLL WINTER STORMS WINTER SOLSTICE

OLD WORLD ITALIAN MIMI THORISSON 2020-09-15 MIMI EXPLORES THE BEAUTIFUL COASTS AND COUNTRYSIDES OF ITALY IN THIS LAVISHLY PHOTOGRAPHED COOKBOOK FEATURING SIMPLE, AUTHENTIC RECIPES INSPIRED BY THE COUNTRY'S DEVOTED PRODUCERS AND RICH FOOD HERITAGE. "A TRIBUTE TO THE HOME COOKING OF REAL FAMILIES ACROSS THE COUNTRY."—THE WALL STREET JOURNAL NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK BELOVED FOR HER GORGEOUS COOKBOOKS A KITCHEN IN FRANCE AND FRENCH COUNTRY COOKING, MIMI THORISSON, ALONG WITH HER LIVELY FAMILY AND SMOOTH FOX TERRIERS IN TOW, IMMERSED READERS IN THE WARMTH OF THEIR CONVIVIAL LIVES IN RURAL FRANCE. IN THEIR NEWEST COOKBOOK, THE THORISSONS PAUSE THEIR LIVES IN THE IDYLIC FRENCH COUNTRYSIDE TO START A NEW ADVENTURE IN ITALY AND SATISFY THEIR ENDLESS CURIOSITY AND PASSION FOR THE MAGIC OF ITALIAN COOKING. OLD WORLD ITALIAN CAPTURES

THEIR JOURNEY AND THE CULINARY TREASURES THEY DISCOVERED. FROM TUSCANY TO UMBRIA TO NAPLES AND MORE, MIMI DIVES INTO ITALY'S DIVERSE REGIONAL CUISINES AND SHARES 100 RECIPES FOR AUTHENTIC, CLASSIC DISHES, ENRICHED BY CONVERSATIONS WITH DEVOTED LOCAL FOOD EXPERTS WHO SHARE THEIR TIMEWORN TECHNIQUES AND STORIES. YOU'LL INDULGE IN DISHES CULLED FROM ACROSS THE COUNTRY, SUCH AS PLUMP AGNOLOTTI BATHED IN SAGE AND BUTTER FROM THE NORTH, THE TOMATO-RICH RAGÙS AND PASTAS OF THE SOUTHWEST, AND THE MULTIFACETED, SEAFOOD-LADEN CUISINE OF SICILY. THE MYSTERIES OF ITALIAN FOOD CULTURE WILL UNRAVEL AS YOU LEARN TO EXECUTE A PERFECT NEAPOLITAN-STYLE PIZZA AT HOME OR MAKE THE MOST SUBLIME YET ELEMENTAL CACIO E PEPE. FULL OF LOCAL COLOR, HISTORY, AND CULTURE, PLUS EVOCATIVE, SUMPTUOUS PHOTOGRAPHY SHOT BY MIMI'S HUSBAND, ODDUR THORISSON, OLD WORLD ITALIAN TRANSPORTS YOU TO A SEAT AT THE FAMILY'S TABLE IN ITALY, WHERE YOU MAY NEVER WANT TO LEAVE.

SWEET STUDIO DARREN PURCHASE 2014-06-01 SWEET STUDIO IS A LABORATORY FOR DELECTABLE DESSERTS, WHERE CLASSICALLY TRAINED PASTRY CHEF DARREN PURCHASE PRODUCES EXQUISITE AND EXTRAVAGANT SWEET CREATIONS. BUT EACH OF HIS DESSERTS ARE MADE FROM COMPONENT PARTS SUCH AS JELLIES, MOUSSES, SPONGES, CREAMS AND SPREADS WHICH ARE BUILT UP, LAYER UPON LAYER, TO CREATE THE FINISHED WORK OF SWEET ART. THIS BOOK IS GUARANTEED TO BRING OUT THE INNER WILLY WONKA IN ALL OF US.

WORDS FOR WAR OKSANA MAKSYMCHUK 2017 "THE ARMED CONFLICT IN THE EAST OF UKRAINE BROUGHT ABOUT AN EMERGENCE OF A DISTINCTIVE TREND IN CONTEMPORARY UKRAINIAN POETRY: THE POETRY OF WAR. DIRECTLY AND INDIRECTLY, THE POEMS COLLECTED IN THIS VOLUME ENGAGE WITH THE EVENTS AND EXPERIENCES OF WAR, REFLECTING ON THE THEMES OF ALIENATION, LOSS, DISLOCATION, AND DISABILITY; AS WELL AS JUSTICE, HEROISM, COURAGE, RESILIENCE, GENEROSITY, AND FORGIVENESS. IN ADDRESSING THESE THEMES, THE POEMS ALSO RAISE QUESTIONS ABOUT ART, POLITICS, CITIZENSHIP, AND MORAL RESPONSIBILITY. THE ANTHOLOGY BRINGS TOGETHER SOME OF THE MOST COMPELLING POETIC VOICES FROM DIFFERENT REGIONS OF UKRAINE. YOUNG AND OLD, FEMALE AND MALE, SOMBER AND IRONIC, TRAGIC AND PLAYFUL, FILLED WITH EXTRAORDINARY TERROR AND ORDINARY HUMAN DELIGHTS, THE VOICES RECREATE THE HUMAN SOUNDS OF WAR IN ITS TRAGIC COMPLEXITY"--