

Lollipop Love: Sweet Indulgence With Chocolate, Caramel, And Sugar

While lyrically exploring the joys and sorrows of existence, Majumder offers a glimpse into the kaleidoscope of human nature that ranges from childhood to old age as well as the symbolism often found in nature. While reflecting on a wide range of relatable topics, Majumder delves into the memories that bind us from past to present, the transformation between day and night and life and death. *Lives Reflections* shares a collection of poems that explore the challenges of humanity, the beauty of nature, and the life in general as troubles are traded for dreams. Sometimes love isn't beautiful... Sometimes the only way to describe it is beautifully brutal. If you think you know him... You're wrong. If you think you know his family... Wrong again. If you think you know his story... You don't. If you did, you'd likely wonder how the hell a man like Maximillian Adorite managed to make it to this point in his life. At twenty-nine, he's experienced more than most people could only ever imagine, all thanks to his family. Organized crime they call it. Mafia. No matter how they spin it, it comes down to one thing. Max gets what he wants. Except for the one thing he wants most. Her name is Courtney Kogan. And now that he's had a taste of her, Max knows he'll never be able to let her go.

An inside view of the provocative man who created the Church of Satan and wrote *The Satanic Bible*.

A tale set at the end of the twenty-first century finds the planet's divided hominid population subjected to the forces of a splintery metaconsciousness that inundates networks with plans for cataclysmic technologies, prompting an unwitting jury member to participate in a grueling decision.

Simple Pasta

Lollipop Love

THE FAT BAG stuck between a rock cake & a hard plaice

Easy Recipes for Homemade Caramels, Gummies, Lollipops and More

Pasta Made Easy, Life Made Better [A Cookbook]

Japanese Patisserie

The Ultimate Candy Book

When Simon Rimmer bought a small vegetarian restaurant, he had no idea how to cook. Armed with two cookbooks and heaps of enthusiasm, he and a friend created the best vegetarian restaurant in Manchester, famous for its unusual food and lovely atmosphere. A confirmed meat eater, Simon had to rethink his cooking and has created vegetarian recipes to please even the most dedicated carnivore. This book is a collection of some of his recipes that are quick to prepare but totally delicious. From good old favourites like macaroni cheese to Simon's more exotic fusion creations such as spicy beetroot and coconut soup, *The Accidental Vegetarian* will kill the lentil and sandal image of vegetarianism forever!

The reality show star shares anecdotal recommendations for throwing a Hollywood party on a budget, covering everything from selecting a theme and honoring special occasions to including children and incorporating personal details.

Create your own delicious, gorgeous, and professional-quality candies with *The Sweet Book of Candy Making*. Whether you're a beginner or a seasoned candy maker, you will find mouthwatering recipes and expert tips to inspire you—and satisfy your sweet tooth. Inside, you'll find: —Candy-making essentials: all you need to know about equipment, ingredients, and techniques, including step-by-step lessons on pulling taffy, rolling truffles, filling peanut butter cups, and more —More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, chocolates, marshmallows, and fruit and nut candies —Troubleshooting tips for each type of candy —How to perfect the classics you love, from English Toffee to Chocolate Fudge to Peanut Brittle —Try your hand at something new: Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more —Decorating techniques to show off your tasty results Get started in your kitchen with *The Sweet Book of Candy Making*!

Stunning recipes for patisserie, desserts and savouries with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso and matcha.

Miniature sweet and savoury pies for all occasions

Little Lord Fauntleroy

A Tale of the Singularity, Posthumanity, and Awkward Social Situations

How to Identify and Bake Virtually Every Cookie Imaginable

Sweet Things

How to Identify and Make Virtually Every Candy Imaginable

Glenn Agliotti

Lollipop Love Sweet Indulgence with Chocolate, Caramel, and Sugar Chronicle Books

At last, a more inspired approach to business. *Business Genius* describes how to grow your business more effectively through intelligent strategy and imaginative leadership, radical innovation and sustained change. Combining the entrepreneurial passion of a start-up with the commercial rigour of large enterprises... this is for everyone who seeks the inspiration to think and act differently. *Business Genius* helps you drive more profitable, sustainable growth in today's fast changing and connected markets. It explores the challenges of strategy and innovation, leadership and change as you grow your business, and yourself, in order to achieve high performance. From the craze for Crocs to the cool of Diesel, the secrets of Kikkoman and energy of Red Bull, the vision of Google and disruption of Current TV, the revolution of P&G and the phenomenon of Umpqua the book captures the best insights from around the world, and a new agenda for today's business.

Seeing things differently is the foundation of genius. Connecting your left and right brain to think more holistically, exploring opportunities from the future back as well as now forward then doing business from the outside in rather than the inside out, in order to turn radical ideas into practical action.

Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Baking" category This game-changing candy cookbook from the owner of Quin, a popular Portland-based candy company, offers more than 200 achievable recipes using real, natural ingredients for everything from flavor-packed fruit lollipops to light-as-air marshmallows. Chai Tea Lollipops, Honey and Sea Salt Marshmallows, Chocolate Pretzel Caramels, Cherry Cola Gumdrops—this is not your average candy, or your average candy book. Candy-maker extraordinaire Jami Curl breaks down candy making into its most precise and foolproof steps. No guess work, no expensive equipment, just the best possible ingredients and stop-you-in-your-tracks-brilliant flavor combinations. She begins with the foundations of candy; how to create delicious syrups, purees, and “magic dusts” that are the building blocks for making lollipops, caramels, marshmallows, and gummy candy. But even more ingeniously, these syrups, purees, and magic dusts can be used to make a myriad of other sweet confections such as Strawberry Cream Soda, Peanut Butter Hot Fudge, Marshmallow Brownies, and Popcorn Ice Cream. And what to do with all your homemade candy? Jami has you covered, with instructions for making candy garlands, tiny candy-filled pinatas, candy ornaments, and more—you are officially party ready. But this is just the tip of the deliciously sweet iceberg—packed with nearly 200 recipes, careful step-by-step instruction, tips for guaranteed success, and flavor guides to help you come up with own unique creations—Candy is Magic is a candy call to action!

Post-Cinematic Affect is about what it feels like to live in the affluent West in the early 21st century. Specifically, it explores the structure of feeling that is emerging today in tandem with new digital technologies, together with economic globalization and the financialization of more and more human activities. The 20th century was the age of film and television; these dominant media shaped and reflected our cultural sensibilities. In the 21st century, new digital media help to shape and reflect new forms of sensibility. Movies (moving image and sound works) continue to be made, but they have adopted new formal strategies, they are viewed under massively changed conditions, and they address their spectators in different ways than was the case in the 20th century. The book traces these changes, focusing on four recent moving-image works: Nick Hooker's music video for Grace Jones' song Corporate Cannibal; Olivier Assayas' movie Boarding Gate, starring Asia Argento; Richard Kelly's movie Southland Tales, featuring Justin Timberlake, Dwayne Johnson, and other pop culture celebrities; and Mark Neveland and Brian Taylor's Gamer.

Sally's Baking Addiction

A History of Nutmeg State Brewing

Connecticut Beer

Beautifully Brutal

Crazy Enough

Real Ingredients, Modern Recipes [A Baking Book]

Are You Still There

A Writer's Guide to the Craft and Elements of a Screenplay, .

The history of the frothy beverage in Connecticut dates back to early colonists, who used it to quench their thirst in the absence of clean drinking water. So integral was beer to daily life in the colony that government officials and militiamen congregated in taverns like the General Wolfe to talk laws and business over pints of ale. Over the next two centuries, the number of breweries rose and then declined, especially after Prohibition. It was not until the 1980s that homebrewers brought this vital Nutmeg State tradition back to life, hatching the likes of New England and Cottrell Brewing Companies, as well as brewpubs including City Steam and Southport Brewing. More recently, small operations with one or two people, such as Relic and Beer'd, are changing the landscape again. Connecticut beer writer Will Siss introduces readers to the hardworking people who keep the breweries and beer bars inviting and the hoppy history alive.

The press called him a drug trafficker and a drug dealer. He was. He'd admitted to these crimes and signed a plea bargain to grass on an associate. He was also known as the Landlord, which made him sound like a mafia boss. He was too a facilitator between those in high places, think Jackie Selebi, and businessmen on the make, think Brett Kebble. He was known as a fixer, the go-to guy who commanded fees of R100 million to organise connections. This is the story of the man who did business in coffee shops and met associates in car parks and underground garages. It is the story of the man who bought shoes for the national commissioner of police. The man accused of the murder of Brett Kebble. This is the story of Glenn Agliotti, one of Johannesburg's sons of the underworld.

A gorgeous collection of simple, tasty pasta recipes you'll return to again and again, any night of the week, from the author of the beloved Simple Cake. In Simple Pasta, Odette Williams makes homemade pasta easy, fun, and delicious. With just three base doughs, there are endless possibilities for creating memorable, transporting meals with friends and family. Of course, if you prefer (or just need the convenience of) store-bought pasta, that's always an option too. Discover new favorite and beloved classics, like: • Beet and Carrot Agnolotti with Sage-Hazelnut Butter • Creamy Wild Mushroom Gnocchi • Cacio e Pepe • Carbonara • Beef Short Rib Ragù and Pappardelle • Zucchini and Basil Casarecce • Wicked White Bolognese • Crispy Italian Sausage and Broccolini Orecchiette Peppered throughout the book are recipes for side dishes, drinks, mains, and desserts, helping anyone recreate the laid-back elegance of la dolce vita at home. Seasonal menus showcase produce at its prime, creating pasta dishes that are singular and memorable. In Simple Pasta, Odette welcomes you to experience the everyday joy of pasta with the people you love.

From the Simple to the Spectacular—How to Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More!

A Love Story

Northern Exposed

More than 700 Quick and Easy, Soft and Chewy, Hard and Crunchy Sweets and Treats

The Authorized Biography of Anton Szandor LaVey

More Than 100 Frozen Treats Made from Almond, Coconut, and Other Dairy-Free Milks

The Secret Life of a Satanist

When the exotic stranger Vianne Rocher arrives in the old French village of Lansquenet and opens a chocolate boutique called “La Celeste Praline” directly across the square from the church, Father Reynaud identifies her as a serious danger to his flock. It is the beginning of Lent: the traditional season of self-denial. The priest says she'll

be out of business by Easter. To make matters worse, Vianne does not go to church and has a penchant for superstition. Like her mother, she can read Tarot cards. But she begins to win over customers with her smiles, her intuition for everyone's favourites, and her delightful confections. Her shop provides a place, too, for secrets to be whispered, grievances aired. She begins to shake up the rigid morality of the community. Vianne's plans for an Easter Chocolate Festival divide the whole community. Can the solemnity of the Church compare with the pagan passion of a chocolate éclair? For the first time, here is a novel in which chocolate enjoys its true importance, emerging as an agent of transformation. Rich, clever, and mischievous, reminiscent of a folk tale or fable, this is a triumphant read with a memorable character at its heart. Says Harris: "You might see [Vianne] as an archetype or a mythical figure. I prefer to see her as the lone gunslinger who blows into the town, has a showdown with the man in the black hat, then moves on relentless. But on another level she is a perfectly real person with real insecurities and a very human desire for love and acceptance. Her qualities too - kindness, love, tolerance - are very human." Vianne and her young daughter Anouk, come into town on Shrove Tuesday. "Carnivals make us uneasy," says Harris, "because of what they represent: the residual memory of blood sacrifice (it is after all from the word "carne" that the term arises), of pagan celebration. And they represent a loss of inhibition; carnival time is a time at which almost anything is possible." The book became an international best-seller, and was optioned to film quickly. The Oscar-nominated movie, with its star-studded cast including Juliette Binoche (*The English Patient*) and Judi Dench (*Shakespeare in Love*), was directed by Lasse Hallstrom, whose previous film *The Cider House Rules* (based on a John Irving novel) also looks at issues of community and moral standards, though in a less lighthearted vein. The idea for the book came from a comment her husband made one day while he was immersed in a football game on TV. "It was a throwaway comment, designed to annoy and it did. It was along the lines of...Chocolate is to women what football is to men..." The idea stuck, and Harris began thinking that "people have these conflicting feelings about chocolate, and that a lot of people who have very little else in common relate to chocolate in more or less the same kind of way. It became a kind of challenge to see exactly how much of a story I could get which was uniquely centred around chocolate." Rich with metaphor and gorgeous writing...sit back and gorge yourself on *Chocolat*.

Hannah Kaminsky has developed an international following for her delicious vegan recipes and mouthwatering food photography. Here she shares more than 100 of her best frozen dessert recipes, including coconut chai ice cream, blood orange frozen yogurt, pink pomegranate marble gelato, chocolate sorbetto, and apples and honey semifreddo. Due to inhumane animal practices and increasingly prevalent health issues, more and more Americans are turning to a diet free of all animal products. Whatever your motives for going vegan, there's no reason not to indulge in creamy, delicious ice cream.

A riveting and powerful story of an unforgiving time, an unlikely friendship and an indestructible love inspired by Jane Austen's *Persuasion*. She returned to save her family's dying legacy--but found the ghosts of her past alive and well. Susan Napier's family once lived on the success of the high-end restaurants founded by her late grandfather. But bad luck and worse management has brought the business to the edge of financial ruin. Now it's up to Susan to save the last remaining restaurant: Elliot's, the flagship in Edinburgh. But what awaits Susan in the charming city of Auld Reekie is more than she bargained for. Chris Baker, her grandfather's former protégé--and her ex-boyfriend--is also heading to the Scottish capital. After finding fame in New York as a chef and judge of a popular TV cooking competition, Chris is returning to his native Scotland to open his own restaurant. Although the storms have cleared after their intense and rocky breakup, Susan and Chris are re-drawn into each other's orbit--and their simmering attraction inevitably boils over. As Chris's restaurant opens to great acclaim and Susan tries to haul Elliot's back from the brink, the future brims with new promise. But darkness looms as they find themselves in the crosshairs of a gossip blogger eager for a juicy story--and willing to do anything to get it. Can Susan and Chris reclaim their lost love, or will the tangled past ruin their last hope for happiness?

Sweet Indulgence with Chocolate, Caramel, and Sugar

The Rapture of the Nerds

A Memoir

The Accidental Vegetarian

Vegan a la Mode

Easyread Comfort Edition

Candy Experiments

The popular indie rock performer describes her battle against the hereditary mental illness that decimated her mother's health and prompted the author to engage in a self-destructive downward spiral of drugs and promiscuity before discovering her musical talent and the will to overcome her challenges.

Brightly colored lollipops are the perfect sweet for children and adults alike—and now these whimsical treats can be made with ease in the home kitchen. Showcasing recipes for every kind of lolly imaginable, the techniques for layering, coloring, and swirling will result in indulgences as beautiful as they are delicious. This inspired little book delivers flavor ideas that go from basic sugar to Almond Butter Crunch to Chocolate-Dipped Peppermint Cream and so much more! For anyone with a penchant for enjoying sugar on a stick, Lollipop Love is the newest authority for making yummy, shareable candies.

Find comfort with Mary's easy home cooking. In this brand new tie-in to a new BBC Two series, Mary Berry shares over 120 of her ultimate food recipes, all made simply and guaranteed to get smiles around your kitchen table. Mary's utterly reliable recipes are perfect for days when you want tasty and dependable food. Come home to the delicious simplicity of a Whole Roasted Squash with Garlic and Chilli Butter, or a warming Spicy Sausage and Red Pepper Hot Pot. Treat your family to Slow Roast French Lamb with Ratatouille, and spoil everyone with a decadent Frangipane Apple and Brioche Pudding. Featuring all the recipes from Mary's new series, plus many more fresh from Mary's kitchen, every single dish is accompanied by a photography of the finished food, so you know exactly what you're making. Each recipe includes Mary's trademark no-nonsense tips and techniques for getting ahead, and has been rigorously tested to make your cooking stress-free.

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White is for Witching

Post Cinematic Affect

Pie Pops

Mary Berry's Simple Comforts

A Thousand Splendid Suns

50 All-New Delicious and Adorable Creations

Crazy for Cake Pops

Bruce Weinstein, author of *The Ultimate Ice Cream Book*, has the answer with this collection of confections. Try his rich chocolate truffles or any one of a dozen variations; sweet, chewy caramel with almonds or coconut; buttery pralines with crunchy pecans; or light-as-air divinity, nougat, and marshmallow. Craft your own candy Christmas ornaments to hang on your tree, pipe chocolate spiderwebs for a scary Halloween touch, or whip up meringue kisses for your honey on Valentine's Day. Bruce even offers step-by-step instructions for creating your own homemade versions of classic favorites like peanut butter cups, gummy bears, and chewing gum. If you have a sweet tooth or know someone who does, *The Ultimate Candy Book* -- filled with hundreds of year-round treats and gift-giving ideas -- is ultimately satisfying.

Candy is more than a sugary snack. With candy, you can become a scientific detective. You can test candy for secret ingredients, peel the skin off candy corn, or float an "m" from M&M's. You can spread candy dyes into rainbows, or pour rainbow layers of colored water. You'll learn how to turn candy into crystals, sink marshmallows, float taffy, or send soda spouting skyward. You can even make your own lightning. *Candy Experiments* teaches kids a new use for their candy. As children try eye-popping experiments, such as growing enormous gummy worms and turning cotton candy into slime, they'll also be learning science. Best of all, they'll willingly pour their candy down the drain. *Candy Experiments* contains 70 science experiments, 29 of which have never been previously published. Chapter themes include secret ingredients, blow it up, sink and float, squash it, and other fun experiments about color, density, and heat. The book is written for children between the ages of 7 and 10, though older and younger ages will enjoy it as well. Each experiment includes basic explanations of the relevant science, such as how cotton candy sucks up water because of capillary action, how Pixy Stix cool water because of an endothermic reaction, and how gummy worms grow enormous because of the water-entangling properties.

Updated with a brand-new selection of desserts and treats, the fully illustrated *Sally's Baking Addiction* cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, *Sally's Baking Addiction*, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss!

Hungry for more? Learn to create even more irresistible sweets with *Sally's Candy Addiction* and *Sally's Cookie Addiction*. At last, a field guide to making and identifying virtually every candy imaginable, from peanut-butter cups to mint meltaways! *Field Guide to Candy* is the definitive guide to candies from around the world, with more than 100 recipes and variations on such tried-and-true classics as caramel apples, rocky road, and lollipops as well as traditional international favorites like Turkish delight, truffles, and French pralines. This delectable guide introduces readers to the best techniques for creating chocolates; sugary sweets; creamy, sticky, chewy candies; nutty treats; and fun and simple classics. Every candy is photographed in glorious full color, with step-by-step instructions on how to prepare, make, and store your creations. Entries include fascinating historical background, helpful baking notes, and serving suggestions for each delicious variety. Whether you're a candy-making novice or veteran pastry chef, mouth-watering homemade confections are minutes away with *Field Guide to Candy*!

The Sweet Book of Candy Making

Baby Teeth

A More Inspired Approach to Business Growth

Delicious Food Without Meat

Candy Is Magic

A Writer's Guide to the Craft and Elements of a Screenplay

Chocolat

From traditional toffee, fluffy clouds of marshmallow and creamy maple and pecan fudge to sherbet with lolly dippers, the recipes in *Sweet Things* are the stuff of childhood dreams. Soft, delicately flavoured nougat bars, topped with vanilla caramel and covered in chocolate are just big enough for three or four (big) bites and far surpass the shop-bought equivalent. Crisp butterscotch popcorn with just a hint of sea salt is the perfect adult indulgence, a box of Praline Hearts makes a delightful Valentine's Day gift and chocolate dipped honeycomb is tailor-made for Father's Day. The recipes come with failsafe instructions that will ensure success every time, even for novice confectioners, plus creative packaging ideas, making this the ideal book whether you want an imaginative present for someone special or merely to treat yourself.

An earl hiding from his future . . . Lawrence Browne, the Earl of Radnor, is mad. At least, that's what he and most of the village believes. A brilliant scientist, he hides himself away in his family's crumbling estate, unwilling to venture into the outside world. When an annoyingly handsome man arrives at Penkellis, claiming to be Lawrence's new secretary, his carefully planned world is turned upside down. A swindler haunted by his past . . . Georgie Turner has made his life pretending to be anyone but himself. A swindler and con man, he can slip into an identity faster than he can change clothes. But when his long-dead conscience resurrects and a dangerous associate is out for blood, Georgie escapes to the wilds of Cornwall. Pretending to be a secretary should be easy, but he doesn't expect that the only madness he finds is the one he has for the gorgeous earl. Can they find forever in the wreckage of their lives? Challenging each other at every turn, the two men soon give into the desire that threatens to overwhelm them. But with one man convinced he is at the very brink of madness and the other hiding his real identity, only true love can make this an affair to remember.

A humorous look at one person's efforts to 'get with the programme' and lose those excess pounds. What are the typical stumbling blocks? Where do I acquire that elusive willpower? Why is my attitude to food my biggest weakness? Are there psychological undertones to my lifelong struggle...or? There are no quick-fixes in this book, no advice and no miracle cures, just me - Pearl Barley - telling a tale that flows from the sublime to the ridiculous! Laugh along to an issue we can all relate to.

Winner of the Somerset Maugham Award One of Granta's Best Young British Novelists From the acclaimed author of *What Is Not Yours Is Not Yours*, *Gingerbread*, and *Peaces* There's something strange about the Silver family house in the closed-off town of Dover, England. Grand and cavernous with hidden passages and buried secrets, it's been home to four generations of Silver women—Anna, Jennifer, Lily,

and now Miranda, who has lived in the house with her twin brother, Eliot, ever since their father converted it to a bed-and-breakfast. The Silver women have always had a strong connection, a pull over one another that reaches across time and space, and when Lily, Miranda's mother, passes away suddenly while on a trip abroad, Miranda begins suffering strange ailments. An eating disorder starves her. She begins hearing voices. When she brings a friend home, Dover's hostility toward outsiders physically manifests within the four walls of the Silver house, and the lives of everyone inside are irrevocably changed. At once an unforgettable mystery and a meditation on race, nationality, and family legacies, *White is for Witching* is a boldly original, terrifying, and elegant novel by a prodigious talent. Exploring the beautiful and delicious fusion of East meets West

Field Guide to Cookies

Unleashing Your Inner Party Planner to Entertain Friends and Family

The Passionate Quest

Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix

The Lawrence Browne Affair

One of Entertainment Weekly's Must-Read Books for July | People Magazine's Book of the Week | One of Bustle's "Fifteen Books With Chilling Protagonists That Will Keep You Guessing" | One of PopSugar's "25 Must-Read Books That Will Make July Fly By!" | One of the "Biggest Thrillers of the Summer"—SheReads | A Barnes and Noble Blog Best Thriller for July! | "New & Noteworthy" —USA Today | "Summer 2018 Must-Read"—Bookish | "One of 11 Crime Novels You Should Read in July"—Crime Reads | "Best Summer Reads for 2018"—Publishers Weekly | "The Five Best Horror Books of 2018-2019"—Forbes "Gripping"—InStyle "Propulsive."—New York Times Book Review "A wholly original and terrifically creepy story."—Refinery29 "A twisty, delirious read"—EntertainmentWeekly.com "A deliciously creepy read."—New York Post MEET HANNA: Seven-year-old Hanna is a sweet-but-silent angel in the eyes of her adoring father Alex. He's the only person who understands her. But her mother Suzette stands in her way, and she'll try any trick she can think of to get rid of her. Ideally for good. MEET SUZETTE: Suzette loves her daughter, but after years of expulsions and strained home schooling, her precarious health and sanity are weakening day by day. She's also becoming increasingly frightened by Hanna's little games, while her husband Alex remains blind to the failing family dynamics. Soon, Suzette starts to fear that maybe their supposedly innocent baby girl may have a truly sinister agenda. A battle of wills between mother and daughter reveals the frailty and falsehood of familial bonds in award-winning playwright and filmmaker Zoje Stage's tense novel of psychological suspense, *Baby Teeth*. "Unnerving and unputdownable, *Baby Teeth* will get under your skin and keep you trapped in its chilling grip until the shocking conclusion."—New York Times bestselling author Lisa Scottoline "We Need to Talk About Kevin meets *Gone Girl* meets *The Omen*...a twisty, delirious read that will constantly question your sympathies for the two characters as their bond continues to crumble."—Entertainment Weekly "A pulse-spiking thriller."—PopSugar

Gabriella Mallory, AP student and perfect-daughter-in-training, stands barefoot on a public toilet for three hours while her school is on lockdown. Someone has planted a bomb and she is hiding. The bomb is defused but the would-be-bomber is still at large. And everyone at Central High School is a suspect. The school starts a top-secret crisis help line and Gabi is invited to join. When she does, she is drawn into a suspenseful game of cat and mouse with the bomber, who has unfinished business. He leaves threatening notes on campus. He makes threatening calls to the help line. And then he begins targeting Gabi directly. Is it because her father is the lead police detective on the case? Is the bomber one of her new friends. Could it be her new boyfriend with his complicated past? As the story unfolds, Gabi knows she is somehow connected to the bomber. Even worse she is part of his plan. Can Gabi reach out and stop him? Or will she be too late?

A sweet and simple guide to homemade candy Get ready to turn your home into a fully-stocked candy store! This candy cookbook for beginners shows you how easy and fun it can be to make sweet treats that everyone will love. Filled with expert guidance for those just starting out on their confectionary journey, this is a candy cookbook that will have you fixing up dozens of delightful delicacies in no time. Create everything from fudge and honey caramels to sour gummy worms and peppermint patties as you discover your inner candy maker. This complete candy cookbook includes: All kinds of tasty treats--Fill your candy bowl with a variety of sumptuous sweets that are perfect for every taste and occasion. Beginner friendly--Keep things simple thanks to a candy cookbook filled with recipes meant for brand-new confectioners who don't own specialized equipment. No-cook candies--Take a break from boiling sugar and get your young chef involved with a selection of recipes that only require mixing and blending. Calling all dessert fans: this candy cookbook is a seriously yummy addition to your kitchen!

At last, a field guide to baking and identifying virtually every cookie imaginable, from Snickerdoodles to Pfeffernusse! *Field Guide to Cookies* is the definitive guide to cookies from around the world, with more than 100 recipes and variations on such tried-and-true classics as gingersnaps, whoopie pies, and pinwheels as well as traditional international favorites like pizzelles, baklava, and alfajores. This delectable guide introduces readers to the best techniques for creating drop, bar, molded, rolled, and sandwich variations. Every cookie is photographed in glorious full color, with step-by-step instructions on how to prepare, bake, and store your creations. Entries include fascinating historical background, helpful baking notes, and serving suggestions for each delicious variety. Whether you're a baking novice or veteran pastry chef, mouthwatering home-baked confections are just minutes away with *Field Guide to Cookies*!

The Tools of Screenwriting

Field Guide to Candy

All Stirred Up

CelebraTORI

Life'S Reflection

Candy Making for Beginners

Business Genius

The author recounts the major events of her life as they were experienced through candy consumption, from her childhood friendships, which were marked by conversation hearts, to her mature relationships, which were celebrated with ice cream.

If you like pies and cake pops, you'll love pie pops. Whether savory or sweet, there's something irresistible about breaking through that golden pastry crust and tucking into the gooey or succulent filling. Now you can enjoy lollipop versions of all your best-loved pies in pretty miniature shapes. Perfect for both kids' and adults' parties, as wedding favors, or just for fun. Treat your loved-ones to mouthwatering Favorite Pies such as the deliciously sticky Butterscotch Pecan Pies or the light-as-a-cloud Coconut Cream Pies. Fruit Pies includes all-time classics such as beautiful heart-shaped Cherry Pies or the traditional Blueberry Pie Pops. For the ultimate indulgence, bake a batch of Chocolate Pies. Try the Boston Cream Pie Pops or the luxurious Peanut Butter and Chocolate Pies. When the weather is warm, Ice-cream Pies make the perfect dessert. Try the Frozen, Chocolate-covered Key Lime Pies or Orange Creamsicle Ice Cream Pies. Create show-stopping canapés for any party with Savory Pies such as miniature Chicken Pot Pies or cute, tiny Quiches Lorraines.

A Novel
Candy and Me