

Nostalgic Delights: Classic Confections Timeless Treats

Named a Most Anticipated Book of 2020 by Ms. Magazine, USA Today Book Riot, The Rumpus, Library Journal, PureWow, The Every Girl, Parade and more. "Forever and to the end. That's what they say instead of I love you." When Ruby King's mother is found murdered in their home in Chicago's South Side, the police dismiss it as another act of violence in a black neighborhood. But for Ruby, it's a devastating loss that leaves her on her own with her violent father. While she receives many condolences, her best friend, Layla, is the only one who understands how this puts Ruby in jeopardy. Their closeness is tested when Layla's father, the pastor of their church, demands that Layla stay away. But what is the price for turning a blind eye? In a relentless quest to save Ruby, Layla uncovers the murky loyalties and dangerous secrets that have bound their families together for generations. Only by facing this legacy of trauma head-on will Ruby be able to break free. An unforgettable debut novel, *Saving Ruby King* is a powerful testament that history doesn't determine the present and the bonds of friendship can forever shape the future.

Couture Chocolate examines the origins of one of the world's most popular foods--explaining the method of creating chocolate, how its quality depends to a large extent on the variety of beans used, and the differences between plain, milk and white chocolates. It reveals how some of today's most popular flavors - such as vanilla and chilli - were those favored by the pioneering Aztec chocolatiers centuries ago. William shares his techniques and most mouth-watering recipes, starting with the basics: tempering and making a bar of chocolate; advice on how to add exotic flavors like rosemary or raspberry; and introducing different textures. Once those skills have been mastered, it's time to tackle some of the authors incredible creations.

Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as confirmed or professional cooks. It is the world's largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film *Julie & Julia*. There are 100 illustrated recipes, explained step-by-step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake, black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white chocolate, chocolate marshmallow and violet tartlet, cream cheese and cherry velvet, pistachio crystalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.

Repackage of a classic sociology text in which the author develops the idea of resistance to social and economic pressures.

An Inventive And Unexpected Recipe Collection From Hostess

In Search of a Fundamental Theory

Songs of a Dead Dreamer

A Complete Cookbook and Nutrition Guide

The Darker Side of Travel

Beyond Nineteen Eighty-four

Saving Ruby King

The Art of Public Speaking is a fantastic introduction to public speaking by the master of the art—Dale Carnegie. Featured within this classic manual are hundreds of tips and tricks on how to become an efficient and effective public speaker. One of the core ideas in his books is that it is possible to change other people's behavior by changing one's reaction to them. This is a fascinating work and is thoroughly recommended for everyone.

Better Food for Dogs People want their dogs to have happy, healthy and long lives and providing the best nutrition is one of the most important steps you can take toward achieving this goal. The problem is most of us aren't nutritionists and there are so many conflicting opinions about dog's dietary needs that feeding your dog can become an overwhelming challenge. *Better Food for Dogs* is an invaluable reference that will guide you through this nutritional puzzle. It also provides you with all the information -- complete with tasty recipes, tested and approved by dogs -- you need to feed your dog a natural home-prepared diet, one of the best investments you can make in his/her health. Here are just some of the easy to prepare recipes: Breakfast Burrito, Blueberry Banana Biscotti, Turkey and Rice, Divine Diner Burrito, Stir-Fried Ginger Beef with Greens, Chicken Fried Rice, Barbecued Hamburgers, Salmon and Dill Pasta, Basil Chicken and Vegetable Pasta. From basic everyday meals to gourmet dinners Special cookie treats Myths about dog and people food Nutrient sources for your dog User friendly charts provide important information at a glance How to identify good-quality processed foods Problems associated with low-quality diets

A comeback cookbook for the perennially popular snack cake, with unique sweet and savory recipes that highlight the whimsical nostalgia of America's favorite dessert. In celebration of the 85th anniversary of Twinkies®, Hostess® has updated and expanded their beloved and quirky classic *The Twinkies Cookbook*. This new edition includes the very best recipes from the original, combined with twenty-five new and wonderfully wacky recipes submitted by Twinkies aficionados across the country. From a Twinkie-filled take on chicken and waffles to Twinkie pumpkin pie and beyond, these colorful concoctions will surprise and enchant the Twinkie fan in all of us.

The world's bestselling travel book is back in a more informative, more experiential, more budget-friendly full-color edition. A #1 New York Times bestseller, *1,000 Places* reinvented the idea of travel book as both wish list and practical guide. As Newsweek wrote, it "tells you what's beautiful, what's fun, and what's just unforgettable— everywhere on earth." And now the best is better. There are 600 full-color photographs. Over 200 entirely new entries, including visits to 28 countries like Lebanon, Croatia, Estonia, and Nicaragua, that were not in the original edition. There is an emphasis on experiences: an entry covers not just Positano or Ravello, but the full 30-mile stretch along the Amalfi Coast. Every entry from the original

edition has been readdressed, rewritten, and made fuller, with more suggestions for places to stay, restaurants to visit, festivals to check out. And throughout, the book is more budget-conscious, starred restaurants and historic hotels such as the Ritz, but also moderately priced gems that don't compromise on atmosphere or charm. The world is calling. Time to answer. How Our Greatest Invention Makes Us Richer, Smarter, Greener, Healthier, and Happier

Elric of Melniboné

A Novel

Principles of Marketing

BraveTart: Iconic American Desserts

Critical Perspectives on Women and Food

A Celebration of Halloween

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

In Nostalgic Delights, award-winning chocolatier William Curley aims to recreate childhood memories and times gone, taking classic recipes and modernising them with his own, unique creations. Creating top-quality confectionery, cakes and patisserie is often seen as something only a trained professional can do. However, with patisserie equipment now easily accessible to all, William hopes to produce a book where the reader can create classics at home and evoke their own nostalgic memories. William's ethos centres around using the best ingredients and techniques available, while making his recipes accessible to the home cook. Some recipes are simple to make with minimal ingredients, such as the Hazelnut Rocher and Bakewell tarts. During the 70s and 80s, the convenience food market boomed, and changed the image of many iconic dishes. William recreates their decadence once again in many of these recipes, such as a Black Forest Gateau or Blackcurrant Cheesecake. The book also touches on the comfort food that most of us grew up with, whether it be a Jammy Dodger, an Arctic Roll, or a Banana Split - William takes these to a whole other level!

The Darker Side of Travel is a contemporary and comprehensive analysis of dark tourism. Drawing on existing literature, numerous examples and introducing new conceptual perspectives, it develops a theoretically informed foundation for examining the demand for and supply of dark tourism experiences. It also explores issues relevant to the development, management and interpretation of visitor sites and attractions associated with death, disaster and suffering.

'A profoundly pleasurable book which offers that rare combination of daring, accomplished technique illuminated with extraordinary simplicity and clarity. His latest must-have book will inspire and delight.' Michel and Alain Roux Patisserie reflects award-winning chocolatier, William Curley's passion for taking classic recipes and modernizing them with his own innovations. Creating top-quality patisserie is often seen as something only a trained professional can do, however with patisserie equipment now easily accessible to all, it's easy to start making perfect patisserie at home. Patisserie processes are broken down into a step-by-step guide complete with expert knowledge to produce flawless creations every time, and a series of basic recipes – covering sponges, creams and custards, pastry and syrups – provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. Packed full of mouthwatering delicious recipes, including classics such as Rhum Baba and Tarte Alsacienne that are given a modern adaptation, this gorgeous bake book will awaken and inspire the pastry chef in you!

Gardening with Peter Rabbit

October Dreams:

Culinary Linguistics

Sweet Treats around the World: An Encyclopedia of Food and Culture

It Can't Happen Here

From Classic Confections to Sensational Showpieces

The Chain of Destiny

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.

“Filled with Catskills farmscapes, it’ll make any cook with a hankering for the country happy. . . . These recipes are company-worthy and easy to boot” (Daily News, New York). A Greenwich Village landmark, Allysa Torey’s Magnolia Bakery is the place to get all-American sweet treats. But you can’t live on cupcakes alone—so when Allysa’s at her country house in upstate New York, she turns to locally grown, seasonal ingredients to put together family-friendly meals packed with flavor and old-fashioned comfort food appeal. Now, in this full-color cookbook, she shares more than ninety of her favorite everyday recipes—and invites you to experience the delights of country living. Here are new twists on traditional American favorites such as Chicken and Vegetable Stew with Cream Cheese Herb Crust, Sweet Potato Casserole with Almond-Streusel Topping, and Yellow Split Pea Soup with Smoked Ham Hock. There’s an enticing variety of starters, from Crab and Crayfish Cakes with Roasted Red Pepper Sauce to Yellow Beet, Walnut, and Gorgonzola Salad. For dinner, there are quick and flavorful weeknight recipes such as Lemon-Tarragon Chicken and Grilled Salmon with Corn and Cherry Tomato Salad—and more elaborate dishes for entertaining, like Mustard Herb Pork Loin Roast with Cornbread Apple-Pecan Dressing and Cider Gravy. And since no Magnolia cookbook would be complete without desserts, Allysa serves up two dozen of her favorites—in a cookbook that’s “a tasty blend of nostalgia and innovation” (Publishers Weekly).

From apple pie to baklava, cannoli to gulab jamun, sweet treats have universal appeal in countries around the world. This encyclopedia provides a comprehensive look at global dessert culture. • Discusses iconic desserts and sweet treats in their cultural and historical contexts in North and Latin America; the Caribbean; Europe; North Africa and the Middle East; Sub-Saharan Africa; Central, South, and East Asia; and the Pacific • Feeds into the World Geography database and allows students of geography, social studies, language, and anthropology to examine cultural trends and make cross-cultural connections • Looks at regional desserts across the United States • Includes a selection of contributed family recipes from around the world to provide hands-on learning • Features sidebars of interesting, fun facts and anecdotes relating to desserts and sweet treats

Publisher description

The chef's special

Revised Second Edition

Nostalgic Recipes From a Little Neighborhood Bakery: A Cookbook

The Twinkies Cookbook

The Elric Saga Part 1

At Home with Magnolia

On the Decay of the Art of Lying

The Valrhona cooking school presents everything the amateur or professional baker needs to learn about cooking with chocolate. One hundred fundamental techniques and more than a hundred recipes are explained with step-by-step photographs and clear instructions. Home chefs will learn chocolate basics (tempering, ganaches, pralines), baker’s secrets (marbling, faultless cake crusts, beating egg whites), and how to make candy fillings, decorations, doughs, cream and mousse bases, ice creams and sorbets, and sauces. Bakers can refer back to these building blocks as they progress with an increasing level of expertise through recipes from icing and cookie dough to macaroons and impressive mounted desserts. Recipes include the great classics (Black Forest cake, profiteroles), tarts and tartlets (chocolate-pear, nut caramel), shared delights, teatime treats (chocolate-vanilla waffles, brownies), iced desserts (chocolate cappuccino parfait, raspberry meringue with hot chocolate sauce), special-occasion splurges (dark chocolate fondue, hazelnut-praline Yule log), candies and confections (truffles, lollipops, chocolate-covered cherries), and savory dishes using chocolate. Visual dictionaries of basic equipment and commonly used ingredients, tips for conserving chocolate, a guide to cocoa content, a glossary, and detailed indexes complete the volume.

A must-have guide to chocolate making and chocolate showpiece design, from renowned confectionery expert Ewald Notter Covering the full spectrum of chocolate work—from the fundamentals of chocolate making to instruction on advanced showpiece design and assembly—The Art of the Chocolatier is the most complete and comprehensive guide to chocolate-making on the market. The book covers basic information on ingredients, equipment, and common techniques in the pastry kitchen, while also offering clear, step-by-step instructions on creating small candies and large-scale chocolate pieces. This is the ideal book for pastry students enrolled in chocolate and confectionery courses, as well as working professionals and even serious home confectioners who want to improve their skills in advanced chocolate work. Illustrated step-by-step instructions cover all the essentials of chocolate-making, from tempering and creating ganache and gianduja to using molds, transfer sheets, and more An entire chapter devoted to Creating a Competition Piece covers the ins and outs of confectionery competition, from preparing for the event and developing a concept to designing and building a winning chocolate showpiece

Beautiful full-color photos throughout provide inspiration for chocolate décor and showpiece design, while clear how-to photos illustrate key techniques. *The Art of the Chocolatier* provides expert-level coverage of every aspect of the chocolatier's art for students and professionals alike.

This book probes the efforts at manipulation individuals face daily in this information age and the tactics of persuaders from many sectors of society using various forms of Orwellian "doublespeak." The book contains the following essays: (1) "Notes toward a Definition of Doublespeak" (William Lutz); (2) "Truisms Are True: Orwell's View of Language" (Walker Gibson); (3) "Mr. Orwell, Mr. Schlesinger, and the Language" (Hugh Rank); (4) "What Do We Know?" (Charles Weingartner); (5) "The Dangers of Singlespeak" (Edward M. White); (6) "The Fallacies of Doublespeak" (Dennis Rohatyn); (7) "Doublespeak and Ethics" (George R. Bramer); (8) "Post-Orwellian Refinements of Doublethink: Will the Real Big Brother Please Stand Up?" (Donald Lazere); (9) "Worldthink" (Richard Ohmann); (10) "'Bullets Hurt, Corpses Stink': George Orwell and the Language of Warfare" (Harry Brent); (11) "Political Language: The Art of Saying Nothing" (Dan F. Hahn); (12) "Fiddle-Faddle, Flapdoodle, and Balderdash: Some Thoughts about Jargon" (Frank J. D'Angelo); (13) "How to Read an Ad: Learning to Read between the Lies" (D. G. Kehl); (14) "Subliminal Chainings: Metonymical Doublespeak in Advertising" (Don L. F. Nilsen); (15) "Doublespeak and the Polemics of Technology" (Scott Buechler); (16) "Make Money, Not Sense: Keep Academia Green" (Julia Penelope); (17) "Sensationspeak in America" (Roy F. Fox); and (18) "The Pop Grammarians--Good Intentions, Silly Ideas, and Doublespeak" (Charles Suhor). Three appendixes are attached: "The George Orwell Awards," "The Doublespeak Award," and "The Quarterly Review of Doublespeak." (MS)

The ideal book for people who want to increase their word power. Thorough coverage of 1,200 words and 240 roots while introducing 2,300 words. The Vocabulary Builder is organized by Greek and Latin roots for effective study with nearly 250 new words and roots. Includes quizzes after each root discussion to test progress. A great study aid for students preparing to take standardized tests.

Classic American Recipes from the Founder of Magnolia Bakery

The Practice of Everyday Life

Baudelaire, Irony, and the Politics of Form

A Masterclass in Classic and Contemporary Patisserie

Nostalgic Delights

From Betty Crocker to Feminist Food Studies

Triumph of the City

Butter Baked Goods began as a tiny bakery in Vancouver. Opened in 2007 by Rosie Daykin, the bakery is a pink-and-pistachio slice of heaven, its counters overflowing with irresistible treats. Not long after opening, word got out about the bakery's marshmallows, and Butter Baked Goods soon became known as the home of the very best gourmet marshmallow in North America, a delicious morsel that can now be found in more than 300 stores. The recipe for Butter's Famous Marshmallows is just one of the gems tucked inside the pages of this beautiful book. Other recipes include: SATURDAY MORNING CINNY BUNS & CHOCOLATE PISTACHIO POUND LOAF MAPLE SNICKERDOODLE SANDWICH COOKIES & DOUBLE CHOCOLATE TOFFEE BISCOTTI CHOCOLATE BERRY CHEESECAKE BARS & PUMPKIN CHOCOLATE CHIP BLONDIES BUTTER'S CLASSIC WHITE CAKE & APPLE CAKE WITH MAPLE SAUCE PEANUT BUTTER AND JELLY CUPCAKES & RED VELVET WHOOPIE PIES BUTTER'S LEMON MERINGUE TART & SOUR CREAM RHUBARB PIE CHOCOLATE HONEYCOMB BRITTLE & SURPRISE MOCHA FUDGE And a whole chapter dedicated to BUTTER CREAMS AND FROSTINGS, with Rosie's top tips for "spreading the love"! But don't be intimidated! Every recipe in Butter Baked Goods has simple instructions written in an accessible and easy-to-follow style, plus tips on how to stock your pantry and your toolbox with everything that you'll need to get started. Everyone can create Butter's delectable desserts—from grandmothers who have been baking all their lives to teenagers making their very first cupcakes. Rosie's baking is not about trickery, flamboyance, or hard-to-find ingredients, but about great-tasting, homemade treats that celebrate life's milestones: birthdays, Thanksgiving, Christmas, Easter, baby showers, bridal showers, or just that gloomy afternoon when you need a little pick-me-up. Butter Baked Goods showcases nostalgic home baking at its very best.

Shortlisted for the Financial Times and McKinsey Best Book of the Year Award in 2011 "A masterpiece." —Steven D. Levitt, coauthor of *Freakonomics* "Bursting with insights." —The New York Times Book Review A pioneering urban economist presents a myth-shattering look at the majesty and greatness of cities. America is an urban nation, yet cities get a bad rap: they're dirty, poor, unhealthy, environmentally unfriendly . . . or are they? In this revelatory book, Edward Glaeser, a leading urban economist, declares that cities are actually the healthiest, greenest, and richest (in both cultural and economic terms) places to live. He travels through history and around the globe to reveal the hidden workings of cities and how they bring out the best in humankind. Using intrepid reportage, keen analysis, and cogent argument, Glaeser makes an urgent, eloquent case for the city's importance and splendor, offering inspiring proof that the city is humanity's greatest creation and our best hope for the future. Writing in a rigorous, thought-provoking style, the author takes us on a far-reaching tour through the philosophical ramifications of consciousness, offering provocative insights into the relationship between mind and brain.

An original, endlessly thought-provoking, and controversial look at the nature of consciousness and identity argues that the key to understanding selves and consciousness is the "strange loop," a special kind of abstract feedback loop inhabiting our brains.

The Art of the Chocolatier

Le Cordon Bleu Pastry School

Classic Confections & Timeless Treats

The Twinkies Cookbook, Twinkies 85th Anniversary Edition

Merriam-Webster's Vocabulary Builder

Better Food for Dogs

Patisserie

A slice of culinary history. Classic French from leading London restaurant Le Gavroche, created and run by the Roux family, now in its 50th year. Le Gavroche opened its doors in 1967 under Michel and Albert Roux. Half a century later, the Roux family is a name synonymous with quality French cooking and the highest standard of service. Michel Roux Jr, who has been chef de cuisine at Le Gavroche for over 25 years now, selects 200 of the most popular classic recipes from its kitchens. Michel Roux Jr worked with many of France's top chefs and as a personal chef to the President of France before taking over at Le Gavroche. This edition of his first book marks the restaurant's 50th year anniversary, showing how to create the atmosphere and cuisine of Le Gavroche at home, with advice on dining French style and how to select what to drink, from aperitif to sweet wine.

Sheds light on the history of food, cooking, and eating. This collection of essays investigates the connections between food studies and women's studies. From women in colonial India to Armenian American feminists, these essays show how food has served as a means to assert independence and personal identity.

"The official Twinkies cookbook, with sweet and savory recipes from fans showcasing the many ingenious ways to cook with Twinkies"--Provided by publisher.

He was the last man... Suzannah Lightfoot was alone in the world, without a job or the means to support herself. So when Guy Bowers-Bentinck came to the rescue, she had to accept his help. Guy was hardly a knight in shining armor. He was arrogant, infuriating and bad tempered! He was also difficult to avoid. Even worse, he seemed to have assumed that Suzannah was about to join the ranks of all those females wanting to marry him. What was a girl to do? Make a run for it?

Missy Piggle-Wiggle and the Whatever Cure

A New Sweet and Savory Recipe Collection from America's Most Iconic Snack Cake

The Theory and Practice of Dark Tourism

Couture Chocolate

A Masterclass in Chocolate

Le Gavroche Cookbook

The Conscious Mind

Classic novellas, never-before-published stories, essays on the history, literature, and films of Halloween, and real-life memories of October 31st-from today's best practitioners of fear: Dean Koontz * Peter Straub * Poppy Z. Brite * Rick Hautala * Steve Rasnic Tem * Elizabeth Engstrom * Thomas Ligotti * Gary A. Braunbeck * Jack Ketchum * Thomas F. Monteleone * Hugh B. Cave * Simon Clark * Christopher Golden * Ray Bradbury * Jack Ketchum * Alan M. Clark * Gahan Wilson * Paula Guran * John Shirley * Tom Piccirilli * Jack Cady * David B. Silva * Robert Morrish * William F. Nolan * Michael Cadnum * Richard Laymon * Douglas Clegg * Douglas E. Winter * Stanley Wiater * Caitlín R. Kiernan * Lewis Shiner * Yvonne Navarro * Tim Lebbon * Kim Newman * F. Paul Wilson * Owl Goingback * Dennis Etchison * Stephen Mark Rainey * Charles L. Grant * Kelly Laymon * Dominick Cancilla * Kristine Kathryn Rusch * Michael Marshall Smith * Wayne Allen Sallee * Ramsey Campbell * Ed Gorman * Stefan Dziemianowicz * Peter Crowther
"The novel that foreshadowed Donald Trump's authoritarian appeal."—Salon *It Can't Happen Here* is the only one of Sinclair Lewis's later novels to match the power of *Main Street*, *Babbitt*, and *Arrowsmith*. A cautionary tale about the fragility of democracy, it is an alarming, eerily timeless look at how fascism could take hold in America. Written during the Great Depression, when the country was largely oblivious to Hitler's aggression, it juxtaposes sharp political satire with the chillingly realistic rise of a president who becomes a dictator to save the nation from welfare cheats, sex, crime, and a liberal press. Called "a message to thinking Americans" by the *Springfield Republican* when it was published in 1935, *It Can't Happen Here* is a shockingly prescient novel that remains as fresh and contemporary as today's news. Includes an Introduction by Michael Meyer and an Afterword by Gary Scharnhorst
Language and food are universal to humankind. Language accomplishes more than a pure exchange of information, and food caters for more than mere subsistence. Both represent crucial sites for socialization, identity construction, and the everyday fabrication and perception of the world as a meaningful, orderly place. This volume on Culinary Linguistics contains an introduction to the study of food and an extensive overview of the literature focusing on its role in interplay with language. It is the only publication fathoming the field of food and food-related studies from a linguistic perspective. The research articles assembled here encompass a number of linguistic fields, ranging from historical and ethnographic approaches to literary studies, the teaching of English as a foreign language, psycholinguistics, and the study of computer-mediated communication, making this volume compulsory reading for anyone interested in genres of food discourse and the linguistic connection between food and culture. Now Open Access as part of the Knowledge Unlatched 2017 Backlist Collection.

Nostalgic Delights Classic Confections & Timeless Treats Jacqui Small LLP

The Art of Public Speaking

Librarians' Favourite Books from Their Country

Butter Baked Goods

An Encyclopedia of Food and Culture

Essential Recipes and Techniques

The Shape of My Early Life

Surprised by Joy

From World Fantasy Lifetime Achievement Award winner Michael Moorcock comes the first book in his famous Elric of Melniboné series, brought to vivid new life with stunning illustrations. In one of the most well-known and well-loved fantasy epics of the 20th century, Elric is the brooding, albino emperor of the dying Kingdom of Melnibone. With Melnibone's years of grandeur and decadence long since passed, Elric's amoral cousin Yrkoon sets his eyes on the throne. Elric, realizing he is his country's best hope, must face his nefarious cousin in an epic battle for the right to rule. Elric of Melnibone is the first in Michael Moorcock's incredible series, which created fantasy archetypes that have echoed through the genre for generations. The beautiful, vivid illustrations bring new life to the story and are sure to captivate fans, new and old.

A flagship marketing resource that provides an introduction to marketing concepts, strategies and practices with a balance of depth of coverage and ease of learning. Principles of Marketing keeps pace with a rapidly changing field, focussing on the ways brands create and capture consumer value. Practical content and linkage are at the heart of this edition. Real local and international examples bring ideas to life and new feature 'linking the concepts' helps students test and consolidate understanding as they go. The latest edition enhances understanding with a unique learning design including revised, integrative concept maps at the start of each chapter, end-of-chapter features summarising ideas and themes, a mix of mini and major case studies to illuminate concepts, and critical thinking exercises for applying skills. MyLab Marketing can be packaged with this edition to engage students and allow them to apply their knowledge, strengthen their understanding of key concepts and develop critical decision making skills.

"It is hard not to be swept along by Adoree's enthusiasm for the past..." - Sunday Times Style Magazine This is a mini version of the Vintage Sweets Book (20 x 15 cm). For The trademark die-cut version on the Vintage Sweets Book (24 x 19 cm) that sits beside the Vintage Tea Party Book and The Vintage Tea Party year of this book copy and paste 9781845338329 into the search bar. Angel Adoree invites you on a nostalgic journey to rediscover your childhood fascination with all things sweet. The Vintage Sweets Book shows you that with a 'spoonful of sugar' and a little imagination, you can create your favourite vintage sweets and party treats for every soirée. You'll learn to make love Hearts for your sweetheart, Parma Violets for your gran, Fruit Jellies for your friends, Sugared Mice for the kids, Jazzies for a party and a couple of naughty, sweetie-inspired cocktails for yourself. Each chapter is crammed with delightful retro sweet recipes, tempting cocktails and puddings inspired by the sweets, as well as craft projects to help bring the magic to life. To add a novel twist to your party there are inspired cocktails to go with sweets so the grown-ups can enjoy an extra treat once the kids are in bed. Sample amongst others the delights of a rose lollipop Cocktail, gin Fizz, rocktail, Parma Violet Cocktail, Sarsaparilla Cocktail or a Cough Candy Toddy! Your vintage sweets book includes... Sweetie know-how Sweet beginnings I always like to kill two birds with one stone so, in this chapter, I teach you all the basics of sweetie-making while taking you on a trip down memory lane. You'll learn to make Love Hearts for your sweetheart, Parma Violets for your gran, Fruit Jellies for your friends, Sugared Mice for the kids, Jazzies for a party and a couple of naughty, sweetie-inspired cocktails for yourself! Softball, firmball & hardball sweets Who was the first to discover that some beautiful alchemy takes place when you heat up sugar in a bit of water? Well, whoever they were, I hope they are luxuriating in heaven as we speak! And you will be too when you suck on the spoils of this chapter - Toffee Bonbons, Liquorice, Gumdrops, Marshmallows, Rum & Raisin Fudge, Edinburgh Rock and other glorious delights. Soft-crack & hard-crack sweets Do you find it impossible to resist crunching on a firm sweet? Or do you have the self-discipline to keep sucking? Either way, the sugar thermometer will be your new best friend as you learn to take sugar up to molten temperatures to create your favourite hard sweeties of yesteryear - Toffee, Nut Brittle, Rhubarb & Custard Sweets, Rock, Sherbet Dips - all the old favourites are here.

Projects inspired by Beatrix Potter's country stories include ideas for both indoor and outdoor projects for young gardeners.

I Am a Strange Loop

The World Through Picture Books

The Vintage Sweets Book

1,000 Places to See Before You Die

Encyclopedia of Chocolate

The Violence of Modernity

On the Decay of the Art of Lying is a short essay written by Mark Twain in 1885 for a meeting of the Historical and Antiquarian Club of Hartford, Connecticut. In the essay, Twain laments the dour ways in which men of America's Gilded Age employ man's "most faithful friend." He concludes by insisting that: "the wise thing is for us diligently to train ourselves to lie thoughtfully, judiciously; to lie with a good object, and not an evil one; to lie for others' advantage, and not our own; to lie healingly, charitably, humanely, not cruelly, hurtfully, maliciously; to lie gracefully and graciously, not

awkwardly and clumsily; to lie firmly, frankly, squarely, with head erect, not haltingly, tortuously, with pusillanimous mien, as being ashamed of our high calling." Among the most significant works Mark Twain: *The Gilded Age: A Tale of Today*, *The Prince and the Pauper*, *A Connecticut Yankee in King Arthur's Court*, *The American Claimant*, *Pudd'nhead Wilson*, *Personal Recollections of Joan of Arc*, *A Horse's Tale*, *The Mysterious Stranger*, *The Adventures of Tom Sawyer*, *Adventures of Huckleberry Finn*, *Tom Sawyer Abroad*, *Tom Sawyer, Detective*, "Schoolhouse Hill", *The Mysterious Stranger*, "Huck Finn and Tom Sawyer among the Indians", "Huck Finn", "Tom Sawyer's Conspiracy", "Tom Sawyer's Gang Plans a Naval Battle".

A repackaged edition of the revered author's spiritual memoir, in which he recounts the story of his divine journey and eventual conversion to Christianity. C. S. Lewis—the great British writer, scholar, lay theologian, broadcaster, Christian apologist, and bestselling author of *Mere Christianity*, *The Screwtape Letters*, *The Great Divorce*, *The Chronicles of Narnia*, and many other beloved classics—takes readers on a spiritual journey through his early life and eventual embrace of the Christian faith. Lewis begins with his childhood in Belfast, surveys his boarding school years and his youthful atheism in England, reflects on his experience in World War I, and ends at Oxford, where he became "the most dejected and reluctant convert in all England." As he recounts his lifelong search for joy, Lewis demonstrates its role in guiding him to find God.

Mrs. Piggle-Wiggle has gone away unexpectedly and left her niece, Missy Piggle-Wiggle, in charge of the Upside-Down House and the beloved animals who live there: Lester the pig, Wag the dog, and Penelope the parrot, among others. Families in town soon realize that like her great-aunt, Missy Piggle-Wiggle has inventive cures for all sorts of childhood (mis)behavior: *The Whatever Cure* and *the Just-a-Minute Cure*, for instance. What is a stressed out parent to do? Why, call Missy Piggle-Wiggle, of course! New York Times-bestselling author Ann Martin brings her signature warmth and comic genius to a new character. And artist Ben Hatke brings it all to life!

Doublespeak in a Post-Orwellian Age