

## Vegan Ediz Illustrata

*Introducing three- to seven-year-olds to the "ABCs" of a compassionate lifestyle, V Is for Vegan is a must-have for vegan and vegetarian parents, teachers, and activists! Acclaimed author and artist Ruby Roth brings her characteristic insight and good humor to a controversial and challenging subject, presenting the basics of animal rights and the vegan diet in an easy-to-understand, teachable format. Through memorable rhymes and charming illustrations, Roth introduces readers to the major vegan food groups (grains, beans, seeds, nuts, vegetables, and fruits) as well as broader concepts such as animal protection and the environment. Sure to bring about laughter and learning, V Is for Vegan will boost the confidence of vegan kids about to enter school and help adults explain their ethical worldview in a way that young children will understand. From the Hardcover edition.*

*Finding Fire is a book about cooking with fire. Now with a new cover, it tells the story of how the UK-trained chef Lennox Hastie learnt the language of fire and the art of harnessing it. The book presents more than 80 recipes that celebrate the instinctive, focused cooking of ingredients at their simple best using one of the oldest, most fundamental cooking tools. In Finding Fire, Lennox explains the techniques behind creating a quality fire, and encourages readers to see wood as an essential seasoning that can be varied according to how it interacts with different ingredients. Recipes are divided by food type: seafood, vegetables, meat (including his acclaimed steak), fruit, dairy, wheat and bases. Alongside his recipes, Lennox tells of his journey from Michelin-star restaurants in the UK, France and Spain to Victor Arguinoniz's Asador Etxebarri in the Basque mountains and, ultimately, to Australia to open his own restaurant, Firedoor. The result, is an uncompromising historical, cultural and culinary account of what it means to cook with fire. In 2020, Lennox's story was featured on the critically acclaimed Netflix series Chef's Table, in season seven, BBQ. As well, he stars in David Chang's Ugly Delicious season two episode on steak. .*

*Steven and his classmates go on a field trip to a local farm sanctuary. While there Steven's classmates learn that he is a vegan. Steven, along with many of the farm animals, teach his friends why for him, animals are his friends, not his food. Each day more children are being introduced to the concept of the vegan lifestyle. The idea of not eating meat, or drinking milk may open a child up to ridicule and harassment. Steven the Vegan gives these children ideas on how to deal with the situation, and how to explain why animals are friends, not food.*

*Vegan in forma. Ricette vegane e senza colesterolo per un corpo nuovo e sano*

*A Compendium of Pairings, Recipes and Ideas for the Creative Cook*

*Green Burgers*

*JapanEasy*

*60 Easy Plant-Based Recipes Kids Can Make to Stay Healthy and Save the Earth*

*The High Line*

Discovering You is a practical daily guide to restoring your body, finding your true self, and expressing your youth forever, the original you that first entered this world when you were born. This book is for anyone who believes they do not belong under the bell curves of today's "health normals," and for those people who don't follow the world's conventional wisdom about aging. Discovering You is about uncovering the essence of your true self. That part of you that is full of joy, energy, and life. That part of you that does not fade away. Discover and become the you that you were created to be.

That's Why We Don't Eat Animals uses colorful artwork and lively text to introduce vegetarianism and veganism to early readers (ages six to ten). Written and illustrated by Ruby Roth, the book features an endearing animal cast of pigs, turkeys, cows, quail, turtles, and dolphins. These creatures are shown in both their natural state—rooting around, bonding, nuzzling, cuddling, grooming one another, and charming each other with their family instincts and rituals—and in the terrible conditions of the factory farm. The book also describes the negative effects eating meat has on the environment. A separate section entitled "What Else Can We Do?" suggests ways children can learn more about the vegetarian and vegan lifestyles, such as: "Celebrate Thanksgiving with a vegan feast" or "Buy clothes, shoes, belts, and bags that are not made from leather or other animal skins or fur." This compassionate, informative book offers both an entertaining read and a resource to inspire parents and children to talk about a timely, increasingly important subject. That's Why We Don't Eat Animals official website:

<http://wedonteatanimals.com/>

Reginald is a T. Rex just as fierce and ferocious as the rest: he's got a mighty roar, gnashing teeth, and all the speed a dino could need. But when it comes to mealtime, Reg would rather chow down on broccoli, beans, and greens than the juicy steaks his paleo pals prefer. When Reginald realizes how different he is from the others, he hopes to find a place to fit in among the herbivores. He excitedly strikes out in search of a new herd, only to scare away the other dinosaurs as he charges to greet them. But when a falling boulder threatens the safety of Reg's old T. Rex clan, he'll show everyone what only a strong, vegetarian Tyrannosaurus rex can do. A celebration of vegetarianism, T. Veg is a rollicking laugh-out-loud tale about being unapologetically yourself. "

*A Book About Vegans, Vegetarians, and All Living Things*

*Comfort food. Le ricette che riscaldano il cuore. Ediz. illustrata*

*T. Veg*

*Returning to the Original You*

*Warzone Centre, 1997-2003*

*The Flavor Thesaurus*

***In Your Home Izakaya, chef Tim Anderson explores the 'anything goes' concept of izakaya by showcasing over 100 flavour-packed recipes. Izakaya began as sake stores that allowed their customers to drink on the premises, and, over time, they began to serve food as well. The food is simple to prepare but big on flavour, making it conducive to sociable snacking in between gulps of booze. From Radish and Watercress Salad and Sweetcorn with Soy Sauce Butter, to Spicy Sesame Ramen Salad and Udon Carbonara with Bacon Tempura, the recipes are impressive yet simple to achieve and no specialist equipment is needed. Plus, it includes a guide on how to stock a Japanese bar as well as how to knock up a few choice cocktails. Full of delicious dishes, Your Home Izakaya is perfect for anyone wanting to make show-off food fit for a dinner party with minimum fuss and maximum fun.***

***Nautilus Award Winner Popular children's book author-illustrator Ruby Roth gives us the heartening story of a little boy who's had a very bad day and just needs some quiet space to work out his feelings in his own way, on his own time What do you do when you're feeling overwhelmed? In Bad Day, things are not going well for Hennie. Small things loom large, going from bad to worse as the day-that-never-ends goes on. But with a deep breath and some quiet reflection, Hennie begins to make sense of his feelings and discovers the power of turning inward. Affirming and funny at wonderfully relatable moments, this timely mindfulness resource helps children process their inner lives, guiding them toward self-empowerment and resilience.***

***"Monk is the story of chef Yoshihiro Imai's fourteen-seat, seasonally inspired restaurant, set on the cherry blossom-lined Philosopher's Path in Kyoto. Through personal essays, recipes, and beautiful photography, Yoshihiro evokes the rituals that form his life in Kyoto and his deep connection to the fields of the nearby Ohara valley. He shares stories of the organic farmers, makers, and exceptional ingredients -- from foraged vegetables to wild herbs and flowers -- that inspire his omakase-style menu; describes why the wood-fired oven is central to the restaurant; and traces the evolution of the innovative and delicious pizza for which he is globally renowned"--Back cover.***

***The Help Yourself Cookbook for Kids***

***Belfast Punk (Limited Edition)***

***My vegan party. Ediz. illustrata***

***Creative Vegetarian Recipes for Burgers and Sides***

***Patti the Pelican***

***365 Inspirations for a Joyful Life***

*The acclaimed exploration of the iconic 'park in the sky' in New York that reshaped global perceptions of urban space - back in print Since opening to the public in 2009, the High Line has rapidly become one of New York City's most popular and beloved attractions. Phaidon's bestselling The High Line was the first book to document the creative process behind this remarkable architectural achievement comprehensively from concept to completion. Seven chapters offer a multidimensional perspective from the minds behind the iconic structure. Now back in print, and featuring over 1,000 images, including drawings and plans, this visual masterpiece captures the High Line's very essence.*

*Walk the streets of Istanbul and you'll see a city of wonderful contradictions: step out of a stylish modern bar and you're likely to turn a corner and find lamb kebabs roasting over coals on a tiny food cart, in the shadow of towering minarets. This fascinating place, where East meets West and Europe borders Asia, inspired Rebecca Seal and Steven Joyce to create Istanbul, a food tour of the city. From simple meze dishes to fragrant Ottoman-era stews, this book is full of delicious recipes - try roasted aubergines stuffed with spiced lamb, crunchy fennel salad with radishes and sumac, or chicken with almonds and apricots, and be transported to the kitchens of Istanbul. Set against the backdrop of Steven Joyce's stunning food and travel photography, Istanbul is a colourful and exciting gastronomic jaunt around one of the world's most fascinating cities.*

*A career flavor scientist who has worked with such companies as Lindt, Coca-Cola and Cadbury organizes food flavors into 160 basic ingredients, explaining how to combine flavors for countless results, in a reference that also shares practical tips and whimsical observations.*

*Classic and Modern Japanese Recipes to Cook at Home*

*Light and Shadow on the Philosopher's Path*

*Vegan 100% homemade. Fare in casa tofu, seitan, bevande e formaggi vegetali, kefir di soia, pane, dolci e molto altro: preparazioni di base e ricette*

*Steven the Vegan*

*Discovering You*

*Japanese Soul Food: A Cookbook*

**Throughout time, people have chosen to adopt a vegetarian or vegan diet for a variety of reasons, from ethics to economy to personal and planetary well-being. Experts now suggest a new reason for doing so: maximizing flavor -- which is too often masked by meat-based stocks or butter and cream. The Vegetarian Flavor Bible is an essential guide to culinary creativity, based on insights from dozens of leading American chefs, representing such acclaimed restaurants as Crossroads and M.A.K.E. in Los Angeles; Candle 79, Dirt Candy, and Kajitsu in New York City, Green Zebra in Chicago, Greens and Millennium in San Francisco, Natural Selection and Portobello in Portland, Plum Bistro in Seattle, and Vedge in Philadelphia. Emphasizing plant-based whole foods including vegetables, fruits, grains, legumes, nuts, and seeds, the book provides an A-to-Z listing of hundreds of ingredients, from avbav? to zucchini blossoms, cross-referenced with the herbs, spices, and other seasonings that best enhance their flavor, resulting in thousands of recommended pairings. The Vegetarian Flavor Bible is the ideal reference for the way millions of people cook and eat today -- vegetarians, vegans, and omnivores alike. This groundbreaking book will empower both home cooks and professional chefs to create more compassionate, healthful, and flavorful cuisine.**

**"Never give up. Great things take time." Sometimes, you need a little motivation to face the day with a positive attitude. This splendidly photographed little book can help. In addition to 365 inspirational images that impart strength and serenity, it features maxims, nuggets of wisdom, and practical advice that will support your personal journey, increase your self-esteem, and stimulate an optimistic outlook on life.**

**Il miglior ricettario dove puoi scrivere le tue ricette preferite Vuoi conservare e organizzare tutte le tue ricette di famiglia? Il nostro ricettario è fatto per tutto ciò di cui hai bisogno. È il modo perfetto per organizzare tutte le tue ricette preferite in un unico posto. Lo amerai. È semplice, ben progettato, facile da usare, chiaro e ben organizzato. Riguardo questo ricettario: - Registra nelle 130**

**pagine le tue ricette preferite - Dimensione perfetta: 17.78 x 25.4 cm (7" x 10" in) - Copertina PREMIUM morbida e lucida - Stampato su carta bianca - Spazio extra per note aggiuntive Un grande regalo per i tuoi amici e familiari che amano cucinare e hanno bisogno di registrare e catalogare le loro deliziose creazioni culinarie**

**Istanbul**

**Vegan vuol dire amore. Chi ama gli animali, li difende**

**Vegan per tutti. Uno stile di vita sano e sostenibile in 4 settimane**

**That's Why We Don't Eat Animals**

**The ABCs of Being Kind**

**365 Things to Do with Paper and Cardboard**

The 'Warzone Collective' began in 1984 in the city of Belfast, Northern Ireland when a few local punks decided to consolidate their efforts and get their own venue, practice & social space. In 1986 the Collective opened its first premises in Belfast called 'Giros'. It provided a vegetarian cafe, practice space, screen printing facilities, etc. Over time the space soon became a focal point for anarchists, punks & other forward thinking individuals. In 1991 the Collective moved to a larger and more ambitious venue, which is where all of the photographs in this book were taken. Over the years thousands of people passed through Giros' doors and were exposed to some amazing bands, and new ideas. A strong D.I.Y. ethic defined the way gigs and events were organized. Over time, a recording studio, screen printing & photographic dark room facilities were set up, along with a vegetarian cafe. It didn't have an alcohol license - Giros was an all ages venue. The 'Warzone Centre' or 'The Centre' as it was called by some, became the counter-cultural alternative hub for the greater Belfast area and beyond. Bands from all over the world came here to play. It soon became infamous as being one of the most credible venues in Europe for D.I.Y. punk. The photographs in this book were taken sporadically over the years somewhere between 1997 - 2003. A small window of time considering the Warzone Collective opened its first venue in 1986. Towards the end of 2003 the Centre closed for a number of different reasons, leaving a huge gap in radical Belfast culture. In 2011, the Warzone Centre reopened after an 8 year hiatus, in a different venue on the opposite side of town. It is still going strong today.

Limited edition of 15 copies, each comprising a first edition of the book housed in a slipcase with one beautifully print [signed and numbered 1/15]. The Warzone Collective began in 1984 in Belfast, Northern Ireland, when a few local punks decided to consolidate their efforts and find their own venue, practice, and social space. In 1986, the Collective opened Giros, its first premises in Belfast, which contained a vegetarian cafe, practice space, and screen printing facilities. It soon became a focal point for anarchists and punks. In 1991 the Collective moved Giros to a larger and more ambitious venue, the spot where all of the photographs in this book were taken. Over the years, thousands of people passed through Giros' doors. A strong D.I.Y. ethic defined the way gigs and events were organized. It didn't have an alcohol license, and it was an all ages venue. The Warzone Centre, or The Centre as it was called by some, became the countercultural hub for the greater Belfast area and beyond. Bands from all over the world played there, and it was famous for being one of the best in Europe for D.I.Y. punk. The photographs in this book were taken between 1997 and 2003. Toward the end of 2003, the Centre closed, leaving a huge gap in radical Belfast culture. It reopened in 2011, in a different venue on the opposite side of town and is still going strong today.

Patti was a young pelican boy. He was an only child and lived with his father, Marlon, on the bank of a salt water marsh near San Francisco, California. Some say Patti lived an average life. However, what people do not know about pelicans like Patti is that they value family, arrange playdates with friends, and learn about life a lot like human children do. There was a magic about Patti that was all his own. And he was very curious. Sometimes his curiosity even got him into trouble! Patti loved to do many things. He loved to ride his bicycle, read books, bake cookies, and go to school. But most of all, Patti enjoyed a good journey. This story is about one of Patti's many amazing adventures, one that taught him so many valuable things about living in this world. "With his first children's book, Patrick Giambalvo has created a combination adventure and inspiration story for young people. A beautifully illustrated and beautiful read for young readers (about ages 7 to 10) as well as for adults who read to them including younger children (about ages 4 to 6). But readers of all ages will love this story of curiosity, challenges, and the journeys in our lives. I certainly do." -- Dr. Angela Browne-Miller, Author, Raising Thinking Children and Teens

**Vegan Is Love**

**Recipes from the Heart of Turkey**

**Your Home Izakaya**

**Monk**

**Having Heart and Taking Action**

In Vegan Is Love, author-illustrator Ruby Roth introduces young readers to veganism as a lifestyle of compassion and action. Broadening the scope of her popular first book That's Why We Don't Eat Animals, Roth illustrates how our daily choices ripple out locally and globally, conveying what we can do to protect animals, the environment, and people across the world. Roth explores the many opportunities we have to make ethical decisions: refusing products tested on or made from animals; avoiding sea parks, circuses, animal races, and zoos; choosing to buy organic food; and more. Roth's message is direct but sensitive, bringing into sharp focus what it means to "put our love into action." Featuring empowering back-of-the-book resources on action children can take themselves, this is the next step for adults and kids alike to create a more sustainable and compassionate world.

Ramen, gyoza, fried chicken, udon, pork belly buns, and other boldly flavored, stick-to-your ribs dishes comprise Southern Japanese soul food. The antidote to typical refined restaurant fare, this hearty comfort food has become popular in the US as street food and in ramen bars. In a unique package that includes a cool exposed binding, Nanban brings home cooks the best of these crave-inducing treats. From pungent kimchi to three types of Japanese fried chicken, and with a primer on Japanese ingredients and substitutions, Nanban is the perfect cookbook for any lover of Asian food.

Many people are intimidated at the idea of cooking Japanese food at home. But in JapanEasy, Tim Anderson reveals that many Japanese recipes require no specialist ingredients at all, and can in fact be whipped up with products found at your local supermarket. In fact, there are only seven essential ingredients required for the whole book: soy sauce, mirin, rice vinegar, dashi, sake, miso and rice. You don't need any special equipment, either. No sushi mat? No problem - use just cling film and a tea towel! JapanEasy is designed to be an introduction to the world of Japanese cooking via some of its most accessible (but authentic) dishes. The recipes here do not 'cheat' in any way; there are no inadequate substitutions for obscure ingredients: this is the real deal. Tim starts with some basic sauces and marinades that any will easily 'Japanify' any meal, then moves onto favourites such as gyoza, sushi, yakitori, ramen and tempura, and introduces readers to new dishes they will love. Try your hand at a range of croquettas, sukiyaki and a Japanese 'carbonara' that will change your life. Recipes are clearly explained and rated according to difficulty, making them easy to follow and even easier to get right. If you are looking for fun, simple, relatively quick yet delicious Japanese dishes that you can actually make on a regular basis - the search stops here.

**Vegan è chic**

**The Story of a Carrot-Crunching Dinosaur**

**Le Mie Ricette Preferite**

**The Vegetarian Flavor Bible**

**Finding Fire**

A Modern Way to Cook

Experts tell us the best way to teach kids healthy eating habits is to involve them in the process. This irresistible cookbook presents 60 appealing recipes kids will beg to make themselves, in fun and charming illustrations they will love. Bursting with color, humor, cute animal characters, and cool facts (Did you know your brain actually shrinks when you're dehydrated? Drink water, quick!), Help Yourself empowers children to take charge of their own nutrition — for now and for life! Recipes include: fun-to-munch hand-held snacks like Life Boats bright fruit-flavored drinks like Tickled Pink the always-popular things on toast like Leprechaun Tracks salads they will actually eat like Tiger Stripes cozy small meals like Tomato Tornado and sweets like chocolatey Disappearing Dots, because everybody likes candy! Excerpt from the Intro: Since the day you were born, someone has been making you food and serving you meals (that's the life!). But wait a minute...what's that on the end of your arm? Why, it's a hand! And it turns out you need little more than your own two hands and a few ingredients to help yourself to healthy foods...and help the world, while you're at it! Because from the tip of your nose to the tip of an iceberg, the food we eat affects our bodies, our environment, and even strangers on the other side of the planet. It's amazing but true.

Vegan Vegan food & style My vegan party. Ediz. illustrata Vegan è chic Vegan vuol dire amore. Chi ama gli animali, li difende Irlanda. Ediz. illustrata Touring Editore India del Nord. Ediz. illustrata Touring Editore Vegan per tutti. Uno stile di vita sano e sostenibile in 4 settimane Vegan in forma. Ricette vegane e senza colesterolo per un corpo nuovo e sano La cucina etica facile. Ricette e menù vegan per principanti, single e per chi ha poco tempo Comfort food. Le ricette che riscaldano il cuore. Ediz. illustrata Sweet artisan stories. Racconti dietro l'obiettivo. Ediz. illustrata Vegan 100% homemade. Fare in casa tofu, seitan, bevande e formaggi vegetali, kefir di soia, pane, dolci e molto altro: preparazioni di base e ricette Steven the Vegan

Whenever you feel like cutting and sticking, making a model or creating a collage, this striking book is brimming with stylish ideas that you could do every day of the year.

The Mixellany Guide to Vermouth & Other Aperitifs

Vegan

Warzone Centre 1997-2003

V Is for Vegan

Original Strength Restoration

Sweet artisan stories. Racconti dietro l'obiettivo. Ediz. illustrata

*Whether you're vegetarian, vegan, or just trying to cut down on meat, veggie burgers make a tempting, filling meal. And as Martin Nordin explains, they're far from boring – in fact, because there are no rules or blueprint, you're free to push the burger boundaries. In Green Burgers, Martin shares recipes packed full of flavour and nutrition – from the classic BBQ Portobello Burger to the Courgette Burger with Wild Garlic. Experiment with unexpected flavours such as Courgette Kimchi and Deep-Fried Plantain. The delicious patties are just the beginning – try making your own Charcoal Burger Buns, top your burgers with Purple Cabbage and Apple Sauerkraut, and serve with Roasted Sweet-Potato Chips. With chapters on burgers, buns, sides, pickles and sauces, Green Burgers has all you need to make the perfect plant-based burgers and sides at home.*

*From the author of the brilliant A Modern Way to Eat, who was dubbed "the new Nigella Lawson" by The Times, comes this beautiful collection of 150+ delicious and inspiring weeknight vegetarian recipes. Eating healthy isn't always easy when you're coming home late at night and tired. In this genius new collection of vegetarian recipes, author Anna Jones tackles this common problem, making nourishing vegetable-centered food realistic on any day of the week. The chapters are broken down by time, with recipes that can be prepared in under 15, 20, 30, and 40 minutes, so no matter how busy you are, you can get dinner on the table, whether it be smoky pepper and white bean quesadilla, butternut squash and sweet leek hash, or chickpea pasta with simple tomato sauce. With evocative and encouraging writing, A Modern Way to Cook is a truly practical and inspiring recipe collection for anyone wanting to make meals with tons of flavor and little fuss.*

Nanban

*La cucina etica facile. Ricette e menù vegan per principanti, single e per chi ha poco tempo*

Vegan food & style

150+ Vegetarian Recipes for Quick, Flavor-Packed Meals [A Cookbook]

Irlanda. Ediz. illustrata

*Cooking at Its Most Elemental*