

Lucky Peach Issue 22 The Chicken Issue

Mostly vegetarian and infrequently vegan, the recipes in Lucky Peach Presents Power Vegetables! are all indubitably delicious. The editors of Lucky Peach have colluded to bring you a portfolio of meat-free cooking that even carnivores can get behind. Designed to bring BIG-LEAGUE FLAVOR to your WEEKNIGHT COOKING, this collection of recipes, developed by the Lucky Peach test kitchen and chef friends, features trusted strategies for adding oomph to produce with flavors that will muscle meat out of the picture.

NEW YORK TIMES BESTSELLER • From the chef behind Momofuku and star of Netflix’s Ugly Delicious—an intimate account of the making of a chef, the story of the modern restaurant world that he helped shape, and how he discovered that success can be much harder to understand than failure. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NPR • Fortune • Parade • The New York Public Library • Garden & Gun In 2004, Momofuku Noodle Bar opened in a tiny, stark space in Manhattan’s East Village. Its young chef-owner, David Chang, worked the line, serving ramen and pork buns to a mix of fellow restaurant cooks and confused diners whose idea of ramen was instant noodles in Styrofoam cups. It would have been impossible to know it at the time—and certainly Chang would have bet against himself—but he, who had failed at almost every endeavor in his life, was about to become one of the most influential chefs of his generation, driven by the question, “What if the underground could become the mainstream?” Chang grew up the youngest son of a deeply religious Korean American family in Virginia. Graduating college aimless and depressed, he fled the States for Japan, hoping to find some sense of belonging. While teaching English in a backwater town, he experienced the highs of his first full-blown manic episode, and began to think that the cooking and sharing of food could give him both purpose and agency in his life. Full of grace, candor, grit, and humor, Eat a Peach chronicles Chang’s switchback path. He lays bare his mistakes and wonders about his extraordinary luck as he recounts the improbable series of events that led him to the top of his profession. He wrestles with his lifelong feelings of otherness and inadequacy, explores the mental illness that almost killed him, and finds hope in the shared value of deliciousness. Along the way, Chang gives us a penetrating look at restaurant life, in which he balances his deep love for the kitchen with unflinching honesty about the industry’s history of brutishness and its uncertain future.

A love letter from two Americans to their adopted city, Tasting Rome is a showcase of modern dishes influenced by tradition, as well as the rich culture of their surroundings. Even 150 years after unification, Italy is still a divided nation where individual regions are defined by their local cuisine. Each is a mirror of its city’s culture, history, and geography. But cucina romana is the country’s greatest standout. Tasting Rome provides a complete picture of a place that many love, but few know completely. In sharing Rome’s celebrated dishes, street food innovations, and forgotten recipes, journalist Katie Parla and photographer Kristina Gill capture its unique character and reveal its truly evolved food culture—a culmination of two thousand years of history. Their recipes acknowledge the foundations of Roman cuisine and demonstrate how it has transitioned to the variations found today. You’ll delight in the expected classics (cacio e pepe, pollo alla romana, fiore di zucca); the fascinating but largely undocumented Sephardic Jewish cuisine (hraimi con couscous, brodo di pesce, pizzarelle); the authentic and tasty of fal (guanciale, smimenthal di coda, insalata di nervitti); and so much more. Studded with narrative features that capture the city’s history and gorgeous photography that highlights both the food and its hidden city, you’ll feel immediately inspired to start tasting Rome in your own kitchen.

“ÁA TABLE is a cookbook and stylish guide to gathering and sharing a meal the French way, with 125 repertoire-building recipes inspired by the modern, multicultural French kitchen”--

Lucky Peach is a quarterly journal of food and writing. Each issue focuses on a single theme, and explores that theme through essays, art, photography, and recipes.

Japanese Farm Food

The Worst of Lucky Peach

Everything We Know About the World’s Most Important Food: A Cookbook

The Dim Sum Field Guide

Lucky Peach Presents 101 Easy Asian Recipes

Waiting for the Electricity

Oaxaca

An evocative, gorgeous four-season look at cooking in Maine, with 100 recipes No one can bring small-town America to life better than a native. Erin French grew up in Freedom, Maine (population 719), helping her father at the griddle in his diner. An entirely self-taught cook who used cookbooks to form her culinary education, she now helms her restaurant, The Lost Kitchen, in a historic mill in the same town, creating meals that draw locals and visitors from around the world to a dining room that feels like an extension of her home kitchen. The food has been called “brilliant in its simplicity and honesty” by Food & Wine, and it is exactly this pure approach that makes Erin’s cooking so appealing—and so easy to embrace at home. This stunning giftable package features a vellum jacket over a printed cover.

Twenty years past, the governors plotted murder. Ruled by avarice, they imprisoned the winged dragons of Taran Leigh in the black cells of a stone lair. Tormented by spine and spur the once peaceful creatures howl, immense webbed wings beating beneath iron bars. Those who raised their voices in protest were banished—skyriders, the men who rode the dragons—vanished to the distant mountains of the Mirror.Now, Treasa, the daughter of exiles, seeker of secrets, dreams with the lair’s dragons, her heart torn by her love for the winged creatures and a man who masters them. She must choose her path with care. The lair’s black -garbed riders sense the dragon’s growing savagery. Yet one, Conall, longs to grasp their power, subdue them and soar, unaware that winged flight, merged in harmony, is his for the asking. Then, a curved talon rends Conall’s flesh and dragon scale, rattling against white ribs and the world shifts. As hearts once parted bind, Terasa and Conall join forces to fight for the dragon’s freedom. Alliances form, old myths are revealed and new myths are born.

"A Human Stain" by Kelly Robson is a disturbing horror novelette about a British expatriate at loose ends who is hired by her friend to temporarily care for his young, orphaned nephew in a remote castle-like structure in Germany. At the Publisher's request, this title is being sold without Digital Rights Management Software (DRM) applied.

"Brilliantly structured . . . with a delicious tension carefully developed among the wonderful characters." —The New York Times Experience this far-reaching, mind-bending science fiction adventure that uses time travel to merge climate fiction with historical fantasy. From Kelly Robson, Aurora Award winner, Campbell, Nebula, and Theodore Sturgeon finalist, and author of Waters of Versailles Discover a shifting history of adventure as humanity clashes over whether to repair their ruined planet or luxuriate in a less tainted past. In 2267, Earth has just begun to recover from worldwide ecological disasters. Minh is part of the generation that first moved back up to the surface of the Earth from the underground hells, to reclaim humanity’s ancestral habitat. She’s spent her entire life restoring river ecosystems, but lately the kind of long-term restoration projects Minh works on have been stalled due to the invention of time travel. When she gets the opportunity take a team to 2000 BC to survey the Tigris and Euphrates rivers, she jumps at the chance to uncover the secrets of the shadowy think tank that controls time travel technology. At the Publisher’s request, this title is being sold without Digital Rights Management Software (DRM) applied.

Eleven Madison Park is one of New York City’s most popular fine-dining establishments, and one of only a handful to receive four stars from the New York Times. Under the leadership of Executive Chef Daniel Humm and General Manager Will Guidara since 2006, the restaurant has soared to new heights and has become one of the premier dining destinations in the world. "Eleven Madison Park : the cookbook" is a sumptuous tribute to the unforgettable experience of dining in the restaurant, where the latest culinary techniques are married with classical French cuisine. The book features more than 125 sophisticated recipes, arranged by season, adapted for the home cook, and accompanied by stunning full-color photographs by Francesco Tonelli.

Unfussy Food for Having People Over

A Novel

The Cookbook

A Promised Land

A Table

A Cookbook

Stranger in a Strange Land

Create Pretty and Inspirational Hand Lettering Projects for Your Family, Friends, and Yourself! Hand lettering is making a comeback, spurred by platforms like Instagram and Pinterest. And not just adults are getting into hand lettering and calligraphy. Kids, too, can find relaxation as well as enjoyment in using hand lettering to create handmade projects for themselves and their families. The Kids' Book of Hand Lettering will introduce young crafters to the joys of hand lettering through 20 fun and inspired DIY projects that are easy to create at home. Nicole Miyuki Santo will walk children through the basics of hand lettering, including different lettering styles and tools (markers, brush pens, and paint pens) before they begin their projects, which include room art, bookmarks, picture frames, tote bags, party balloons and more. With full-color instructional and inspired photos and pep talks throughout to help spark creative juices, The Kids' Book of Hand Lettering is sure to become a modern-day hand-lettering staple for crafty kids (and their parents too).

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Introducing a dazzling new literary voice--a wholly original novel as groundbreaking as the works of Eimear McBride and Max Porter. Something has happened to Peach. Staggering around the town streets in the aftermath of an assault, Peach feels a trickle of blood down her legs, a lingering smell of her anonymous attacker on her skin. It hurts to walk, but she manages to make her way to her home, where she stumbles into another oddly nightmarish reality: Her parents can't seem to comprehend that anything has happened to their daughter. The next morning, Peach tries to return to the routines of her ordinary life, going to classes, spending time with her boyfriend, Green, trying to find comfort in the thought of her upcoming departure for college. And yet, as Peach struggles through the next few days, she is stalked by the memories of her unacknowledged trauma. Sleeping is hard when she is haunted by the glimpses of that stranger's gaping mouth. Working is hard when her assailant's rancid smell still fills her nostrils. Eating is impossible when her stomach is swollen tight as a drum. Though she tries to close her eyes to what has happened, Peach at last begins to understand the drastic, gruesome action she must take. In this astonishing debut, Emma Glass articulates the unspeakable with breathtaking verve. Intensely physical, with rhythmic, visceral prose, Peach marks the arrival of a visionary new voice.

Winner, James Beard Award for Best Book in Vegetable-Focused Cooking Named a Best Cookbook of the Year by the Wall Street Journal, The Atlantic, Bon App é tit, Food Network Magazine, Every Day with Rachael Ray, USA Today, Seattle Times, Milwaukee Journal-Sentinel, Library Journal, Eater, and more " Never before have I seen so many fascinating, delicious, easy recipes in one book. . . . [Six Seasons is] about as close to a perfect cookbook as I have seen . . . a book beginner and seasoned cooks alike will reach for repeatedly. " —Lucky Peach Joshua McFadden, chef and owner of renowned trattoria Ava Gene ' s in Portland, Oregon, is a vegetable whisperer. After years racking up culinary cred at New York City restaurants like Lupa, Momofuku, and Blue Hill, he managed the trailblazing Four Season Farm in coastal Maine, where he developed an appreciation for every part of the plant and learned to coax the best from vegetables at each stage of their lives. In Six Seasons, his first book, McFadden channels both farmer and chef, highlighting the evolving attributes of vegetables throughout their growing seasons—an arc from spring to early summer to midsummer to the bursting harvest of late summer, then ebbing into autumn and, finally, the earthy, mellow sweetness of winter. Each chapter begins with recipes featuring raw vegetables at the start of their season. As weeks progress, McFadden turns up the heat—grilling and steaming, then moving on to saut é s, pan roasts, braises, and stews. His ingenuity is on display in 225 revelatory recipes that celebrate flavor at its peak.

NEW YORK TIMES BESTSELLER • The social media star, New York Times columnist, and author of Dining In helps you nail dinner with unfussy food and the permission to be imperfect. " Enemy of the mild, champion of the bold, Ms. Roman offers recipes in Nothing Fancy that are crunchy, cheesy, tangy, citrusy, fishy, smoky and spicy. " —Julia Moskin, The New York Times IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • The New Yorker • NPR • The Washington Post • San Francisco Chronicle • BuzzFeed • The Guardian • Food Network An unexpected weeknight meal with a neighbor or a weekend dinner party with fifteen of your closest friends—either way and everywhere in between, having people over is supposed to be fun, not stressful. This abundant collection of all-new recipes—heavy on the easy-to-execute vegetables and versatile grains, paying lots of close attention to crunchy, salty snacks, and with love for all the meats—is for gatherings big and small, any day of the week. Alison Roman will give you the food your people want (think DIY martini bar, platters of tomatoes, pots of coconut-braised chicken and chickpeas, pans of lemony turmeric tea cake) plus the tips, sass, and confidence to pull it all off. With Nothing Fancy, any night of the week is worth celebrating. Praise for Nothing Fancy " [Nothing Fancy] is full of the sort of recipes that sound so good, one contemplates switching off any and all phones, calling in sick, and cooking through the bulk of them. " —Food52 " [Nothing Fancy] exemplifies that classic Roman approach to cooking: well-known ingredients rearranged in interesting and compelling ways for young home cooks who want food that looks (and photographs) as good as it tastes. " —Grub Street

Gods, Monsters, and the Lucky Peach

Lucky Peach Issue 24

Lucky Peach All About Eggs

Home Cooking from the Heart of Mexico

Lucky Peach Issue 11

All You Can Eat

We eat and eat and eat some more: at a country club in Boca Raton, at a series of wedding feasts in the Republic of Georgia, in the parking lot outside of the Iron Bowl. We attempt to beat the buffet, see how people stuff themselves at sex parties, hang out with Yu Bo, the best Chinese chef you’ve never heard of (All Yu Can Eat), and learn about ruminant digestion (All Ewe Can Eat).

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A renowned chef and physician shares her secrets to a healthy life in this cookbook filled with healthy recipes that will fuel and energize your body and mind. "I like to think of a spicebox as the cook’s equivalent of a doctor’s bag--containing the essential tools to use in the art of cooking. Learning to use spices is the best way to add interest and vibrancy to simple home cooking."—from the Introduction In her first cookbook, chef and physician Linda Shiué puts the phrase "let food be thy medicine" to the test. With 175 vegetarian and pescatarian recipes curated from her own kitchen, Dr. Shiué takes you on a journey of vibrant, fresh flavors through a range of spices from amchar masala to za’atar. With a comprehensive "Healthy Cooking 101" chapter, lists of the healthiest ingredients out there, and tips for prevention, Spicebox Kitchen is a culinary wellness trip you can take in your own kitchen.

A passionate and profane love letter to fall, the best fucking season of the year. Do you get excited at the first brisk breeze of the year? Are you overcome with delight when you see piles of red leaves? Do you lose your fucking mind at a pumpkin patch? At last, the epically funny internet sensation It’s Decorative Gourd Season, Motherfuckers is now a visual tour-de-force, teeming with a cornucopia of perfectly paired photos and seasonal enchantments to make it really fucking sing. Whiffy candles, wicker baskets, motherfucking gourd after gourd, and people going insane they love fall so much? Check! Also included: the equally lifechanging meditation It’s Rotting Decorative Gourd Season, Motherfuckers, because all good things must end. Give it to everyone you love, or put it on your fucking coffee table next to a pile of shellacked vegetables to really tie the room together. Perfect for: For anyone who fucking loves fall, and fans of McSweeney’s, Go the Fuck to Sleep, Deep Thoughts, the Onion, and the New Yorker.

From the World’s No. 1 Storyteller, James and the Giant Peach is a children’s classic that has captured young reader’s imaginations for generations. One of TIME MAGAZINE’s 100 Best Fantasy Books of All Time After James Henry Trotter’s parents are tragically eaten by a rhinoceros, he goes to live with his two horrible aunts, Spiker and Sponge. Life there is no fun, until James accidentally drops some magic crystals by the old peach tree and strange things start to happen. The peach at the top of the tree begins to grow, and before long it’s as big as a house. Inside, James meets a bunch of oversized friends—Grasshopper, Centipede, Ladybug, and more. With a snip of the stem, the peach starts rolling away, and the great adventure begins! Roald Dahl is the author of numerous classic children’s stories including Charlie and the Chocolate Factory, Matilda, The BFG, and many more! “James and the Giant Peach remains a favorite among kids and parents alike nearly 60 years after it was first published, thanks to its vivid imagery, vibrant characters and forthright exploration of mature themes like death and hope.” —TIME Magazine

Fresh Flavors and Forgotten Recipes from an Ancient City: A Cookbook

Turbocharged Recipes for Vegetables with Guts: A Cookbook

Lucky Peach Presents Power Vegetables!

The Gender Issue

The First Cookbook from the Cult Food Magazine

Nothing Fancy

Recipes and a Good Life Found in Freedom, Maine: A Cookbook

In the republic of Georgia, the Communists are long gone, replaced by . . . well, by what? Something much more confusing. There are no jobs in the cities. And when there are jobs, employees aren’t compensated. And when they are compensated, it’s because the jobsÁ are . . . not strictly scrupulous. In the village, life goes on much as it always did, but these days, the homemade farmers cheese is giving way to the oil pipeline. And as for romance in this strange, confounding modern age . . . the less said, the better. But there’s one man in Georgia who remains unseduced by corruption, unfazed by nostalgia, and unable to abandon chivalry, no matter how antiquated a notion it may be.Á This man is Slims Achmed Makashvili, a humble maritime lawyer and the hero of this brilliant novel. When Slims discovers an application for an American small business internship program sponsored by Hillary Clinton, he knows that he has found his calling. In his letters to Senator Clinton, Slims dreams of bringing efficiency, opportunity, and the American dream to his homeland, even as his friends and relatives embrace decadence, lethargy, and a staggering array of unsavory business practices. But when he finally gets to America—specifically to utopian San Francisco, where the streets are paved with quinoa—Slims sees what reform and progress look like up close. And suddenly, his loud, bickering family and his anguished, joyful country no longer seem so grim. A gleeful picaresque, a visionary satire, and a work of extraordinary empathy and imagination, Waiting for the Electricity is a marvelously imaginative debut novel.

A handbook, a cookbook, an eggbook: this quasi-encyclopedic ovarian overview is the only tome you need to own about the indispensable egg. Eggs: star of the most important meal of the day, and, to hear billions of cooks and chefs tell it, quite possibly the world’s most important food. Does that make Lucky Peach’s All About Eggs the world’s most important book? Probably yes. In essays, anecdotes, how-tos, and foolproof recipes, this egg-centric volume celebrates everything an egg can be and do. Whether illuminating the progress of an egg through a chicken, or teaching you how to poach the perfect egg, All About Eggs bursts with facts to deploy at your next cocktail party—then serves up a killer devilled egg recipe to serve while you’re doing it. All About Eggs is for anyone who has ever delighted in the pleasures of an omelet, marveled at the snowflake patterns on a century egg, or longed to make a sky-high soufflé.

Lucky Peach is a journal of food writing, published on a quarterly basis by McSweeney’s. It is a creation of David Chang, the James Beard Award-winning chef behind the Momofuku restaurants in New York, Momofuku cookbook cowriter Peter Meehan, and Zero Point Zero Production—producers of the Travel Channel’s Emmy Award-winning Anthony Bourdain: No Reservations. The result of this collaboration is a mélange of travelogue, essays, art, photography, and rants in a full-color, meticulously designed format. Recipes will defy the tired ingredients-and-numbered-steps formula. They’ll be laid out sensibly, inspired by the thought process that went into developing them. The aim of Lucky Peach is to give a platform to a brand of food writing that began with unorthodox authors like Bourdain, resulting in a publication that appeals to diehard foodies as well as fans of good writing and art in general. What’s inside? -David Simon, creator of The Wire and Treme, remembers his father via pickles and cream. Jonathan Gold and Robert Sietsema talk Teletubbies in Kansas City. -There’s a “Choose Your Own Adventure”-style hunt for tacos through Texas and California. -Plus stuff from Harold McGee, Anthony Bourdain, Elvis Mitchell, and more!

Collects essays about the meat maids of China’s Cho Lon market, cooking with flowers, and the lives of Chinese food delivery men, with recipes from Chris Ying, Peter Meehan, and Fuchsia Dunlop.

A riveting and powerful story of a runaway girl lured into prostitution in New York City, perfect for fans of Ellen Hopkins and Patricia McCormick. What do you do if you’re in trouble? When Michelle runs away from her drug-addicted mother, she has just enough money to make it to New York City, where she hopes to move in with a friend. But once she arrives at the bustling Port Authority, she is confronted with the terrifying truth: She is alone and out of options. Then she meets Devon, a good-looking, well-dressed guy who emerges from the crowd armed with a kind smile, a place for her to stay, and eyes that seem to understand exactly how she feels. But Devon is not who he seems to be, and soon Michelle finds herself engulfed in the world of child prostitution, where he becomes her "Daddy" and she is his "Little Peach." It is a world of impossible choices, where the line between love and abuse, captor and savior, is blurred beyond recognition. This hauntingly vivid story illustrates the human spirit's indomitable search for home and one girl's struggle to survive.

A Treasury of Encased Meat: A Cookbook

The Apocalypse

The Man Who Ate Too Much: The Life of James Beard

The Road

James and the Giant Peach

The Chicken Issue

A Human Stain

With 200,000+ copies in print, this New York Times bestseller shares the story and the recipes behind the chef and cuisine that changed the modern-day culinary landscape. Never before has there been a phenomenon like Momofuku. A once-unrecognizable word, it's now synonymous with the award-winning restaurants of the same name in New York City (Momofuku Noodle Bar, Ssäm Bar, Ko, Má Pêche, Fuku, Nishi, and Milk Bar), Toronto, and Sydney. Chef David Chang single-handedly revolutionized cooking in America and beyond with his use of bold Asian flavors and impeccable ingredients, his mastery of the humble ramen noodle, and his thorough devotion to pork. Chang relays with candor the tale of his unwitting rise to superstardom, which, though wracked with mishaps, happened at light speed. And the dishes shared in this book are coveted by all who've dined—or yearned to—at any Momofuku location (yes, the pork buns are here). This is a must-read for anyone who truly enjoys food.

A Finalist for the 2022 James Beard Foundation Cookbook Award (Writing) The definitive biography of America's best-known and least-understood food personality, and the modern culinary landscape he shaped. In the first portrait of James Beard in twenty-five years, John Birdsall accomplishes what no prior telling of Beard's life and work has done: He looks beyond the public image of the "Dean of American Cookery" to give voice to the gourmet's complex, queer life and, in the process, illuminates the history of American food in the twentieth century. At a time when stuffy French restaurants and soulless Continental cuisine prevailed, Beard invented something strange and new: the notion of an American cuisine. Informed by previously overlooked correspondence, years of archival research, and a close reading of everything Beard wrote, this majestic biography traces the emergence of personality in American food while reckoning with the outwardly gregarious Beard's own need for love and connection, arguing that Beard turned an unapologetic pursuit of pleasure into a new model for food authors and experts. Born in Portland, Oregon, in 1903, Beard would journey from the pristine Pacific Coast to New York's Greenwich Village by way of gay undergrounds in London and Paris of the 1920s. The failed actor-turned-Manhattan canapé hawker-turned-author and cooking teacher was the jovial bachelor uncle presiding over America's kitchens for nearly four decades. In the 1940s he hosted one of the first television cooking shows, and by flouting the rules of publishing would end up crafting some of the most expressive cookbooks of the twentieth century, with recipes and stories that laid the groundwork for how we cook and eat today. In stirring, novelistic detail, *The Man Who Ate Too Much* brings to life a towering figure, a man who still represents the best in eating and yet has never been fully understood—until now. This is biography of the highest order, a book about the rise of America's food written by the celebrated writer who fills in Beard's life with the color and meaning earlier generations were afraid to examine.

"Delicious, straightforward recipes ... fill Lucky Peach: 101 Easy Asian Recipes, along with romping commentary that makes the book fun to read as well as to cook from." —Associated Press Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of 101 easy, Asian recipes that hit the sweet spot between crave-worthy and stupid simple and are destined to become favorites. Your friends and lovers will marvel as you show off your culinary worldliness, whipping up meals with fish-sauce-splattered panache and all the soy-soaked, ginger-scallyony goodness you could ever want—all for dinner tonight. You'll never have a reason to order take-out again.

A riveting, deeply personal account of history in the making—from the president who inspired us to believe in the power of democracy #1 NEW YORK TIMES BESTSELLER • NAACP IMAGE AWARD NOMINEE • NAMED ONE OF THE TEN BEST BOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW NAMED ONE OF THE BEST BOOKS OF THE YEAR BY The Washington Post • Jennifer Szalai, The New York Times • NPR • The Guardian • Marie Claire In the stirring, highly anticipated first volume of his presidential memoirs, Barack Obama tells the story of his improbable odyssey from young man searching for his identity to leader of the free world, describing in strikingly personal detail both his political education and the landmark moments of the first term of his historic presidency—a time of dramatic transformation and turmoil. Obama takes readers on a compelling journey from his earliest political aspirations to the pivotal Iowa caucus victory that demonstrated the power of grassroots activism to the watershed night of November 4, 2008, when he was elected 44th president of the United States, becoming the first African American to hold the nation's highest office. Reflecting on the presidency, he offers a unique and thoughtful exploration of both the awesome reach and the limits of presidential power, as well as singular insights into the dynamics of U.S. partisan politics and international diplomacy. Obama brings readers inside the Oval Office and the White House Situation Room, and to Moscow, Cairo, Beijing, and points beyond. We are privy to his thoughts as he assembles his cabinet, wrestles with a global financial crisis, takes the measure of Vladimir Putin, overcomes seemingly insurmountable odds to secure passage of the Affordable Care Act, clashes with generals about U.S. strategy in Afghanistan, tackles Wall Street reform, responds to the devastating Deepwater Horizon blowout, and authorizes Operation Neptune's Spear, which leads to the death of Osama bin Laden. A Promised Land is extraordinarily intimate and introspective—the story of one man's bet with history, the faith of a community organizer tested on the world stage. Obama is candid about the balancing act of running for office as a Black American, bearing the expectations of a generation buoyed by messages of "hope and change," and meeting the moral challenges of high-stakes decision-making. He is frank about the forces that opposed him at home and abroad, open about how living in the White House affected his wife and daughters, and unafraid to reveal self-doubt and disappointment. Yet he never wavers from his belief that inside the great, ongoing American experiment, progress is always possible. This beautifully written and powerful book captures Barack Obama's conviction that democracy is not a gift from on high but something founded on empathy and common understanding and built together, day by day.

The new book from the James Beard award-winning cartoonist and designer/producer of Netflix's Bojack Horseman Lisa Hanawalt's debut graphic novel, *My Dirty Dumb Eyes*, achieved instant and widespread acclaim: reviews in the New York Times and NPR, Best of Year nods from the Washington Post and USA Today, and praise from comedians like Patton Oswalt and Kristen Schaal. Her designs define the look of the wildly popular Netflix animated series *Bojack Horseman*. Her culinary-focused comics and illustrated essays in *Lucky Peach* magazine won her a James Beard Award. Now, *Hot Dog Taste Test* collects Hanawalt's devastatingly funny comics, gorgeous art, and screwball lists as she tucks into the pomegranates of the foodie subculture. Hanawalt dismantles the notion of breakfast; says goodbye to New York through a street food smorgasbord; shadows chef Wylie Dufresne, samples all-you-can-eat buffets in Vegas; and crafts an eerie comic about being a horse lover yet an avid carnivore. *Hot Dog Taste Test* explodes with color, hilarity, charm, and, occasionally, reproductive organs. Lush full-spread paintings of birds getting their silly feet all over a kitchen, a fully imagined hot dog show (think *Best in Show* but with hot dogs), and a holiday feast gone awry are the creamy icing on this imaginative rainbow-colored cake. But Hanawalt's wit and heart extend far beyond gags—her insightful musings on popular culture, relationships, and the animal in all of us are as keen and funny as her watercolors are exquisite.

Peach
Myths of the Mirror

A Taxonomy of Dumplings, Buns, Meats, Sweets, and Other Specialties of the Chinese Teahouse

Eat a Peach
Eleven Madison Park

Cooking at Home
A Tor.com Original

A colorful celebration of Mexican cuisine from LA's landmark Oaxacan restaurant—with recipes for moles, salsa, cocktails, family meals and more. Oaxaca is the culinary heart of Mexico, and since opening its doors in 1994, Guelaguetza has been the center of life for the Oaxacan Lopez family. Guelaguetza has been offering traditional Oaxacan food for twenty-five years. In this delightful introduction to Oaxacan cuisine, each dish articulates the Lopez family story, from Oaxaca to the streets of Los Angeles and beyond. Showcasing the "soul food" of Mexico, recipes using some of the purest pre-Hispanic and indigenous ingredients available. From their signature pink horchata to the formula for the Lopez's award-winning mole negro. Oaxaca demystifies this essential cuisine.

'Japanese Farm Food' offers a unique window into life on a Japanese farm through the simple, clear-flavoured recipes cooked from family crops and other local, organic products. The multitude of vibrant images by Kenji Miura of green fields, a traditional farmhouse, antique baskets, and simple dishes are interwoven with Japanese indigo fabrics to convey an intimate, authentic portrait of life and food on a Japanese farm.

NEW YORK TIMES BESTSELLER • The founder of Momofuku cooks at home ... and that means mostly ignoring recipes, using tools like the microwave, and taking inspiration from his mom to get a great dinner done fast. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES • A chef in kitchens where you had to do everything the hard way. But his mother, one of the best cooks he knows, never cooked like that. Nor did food writer Priya Krishna's mom. So Dave and Priya set out to think through the smartest, fastest, least meticulous, most delicious out the best ways to use frozen vegetables to learning when to ditch recipes and just taste and adjust your way to a terrific meal no matter what, this is Dave's guide to substituting, adapting, shortcutting, and sandbagging—like parcooking chicken in a microwave before blast cooking it. It's all about how to think like a chef ... who's learned to stop thinking like a chef.

A whimsically illustrated yet authoritative guide to the "taxonomy" of dim sum, based on a popular Lucky Peach story. Author and illustrator Carolyn Phillips demystifies the rich, nuanced culinary institution of teahouse snacks in *The Dim Sum Field Guide*, a pocket-size, definitive guide to dim sum. With entries for all the dim sum classics—including siu mai, xiaolongbao, char siu, roast duck, and even sweets like milk tarts and black sesame rolls--this handy reference is perfect for bringing on-the-go to your next dim sum outing. Armchair travelers and Asian food enthusiasts will appreciate an accessible look at the distinctly Chinese art of eating well. — NPR's Best Books of 2016

From rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive Chinese food in America Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco's Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness defined the restaurant. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien, is a rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He's a veteran of fine-dining kitchens, sushi bars, an international pesto competition, and a grocery-store burger stand. In 2013 Food & Wine named him one of the "50 Most Influential Chefs in America." James Beard Foundation awarded him its illustrious Rising Star Chef Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. *How to Cook Chinese Food* tracks the fascinating, meteoric rise of the restaurant and its chef. Each chapter in the story—from the restaurant's early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators. The book also tracks the restaurant's addictive dishes that have earned the restaurant global praise. Mission Chinese's legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs to emerge in recent years.

Spicebox Kitchen
Lucky Peach, Issue 6
Tasting Rome
Six Seasons
Hot Dog Taste Test
Lucky Peach

Recipes for Cooking and Eating the French Way

Lucky Peach is a quarterly journal of food and writing. Each issue focuses on a single theme, and explores that theme through essays, art, photography, and recipes. Lucky Peach #19's theme is Pho.

NATIONAL BESTSELLER • WINNER OF THE PULITZER PRIZE • A searing, post-apocalyptic novel about a father and son's fight to survive, this "tale of survival and the miracle of goodness only adds to McCarthy's stature as a living master. It's gripping, frightening and, ultimately, beautiful" (San Francisco Chronicle). A father and his son walk alone through burned America. Nothing moves in the ravaged landscape save the ash on the wind. It is cold enough to crack stones, and when the snow falls it is gray. The sky is dark. Their destination is the coast, although they don't know what, if anything, awaits them there. They have nothing; just a pistol to defend themselves against the lawless bands that stalk the road, the clothes they are wearing, a cart of scavenged food—and each other. *The Road* is the profoundly moving story of a journey. It boldly imagines a future in which no hope remains, but in which the father and his son, "each the other's world entire," are sustained by love. Awesome in the totality of its vision, it is an unflinching meditation on the worst and the best that we are capable of: ultimate destructiveness, desperate tenacity, and the tenderness that keeps two people alive in the face of total devastation.

Typescript, dated 4/12/12. Unmarked script was used for a Playwrights Horizons presentation at the Peter Sharp Theater, 416 West 42nd Street, New York, N.Y., which opened March 21, 2012.

The best in wurst from around the world, with enough sausage-themed stories and pictures stuffed between these two covers to turn anyone into a forcemeat aficionado. Lucky Peach presents a cookbook as a scrapbook, stuffed with curious local specialties, like cevapi, a caseless sausage that's traveled all the way from the Balkans to underneath the M tracks in Ridgewood, Queens; a look into the great sausage trails of the world, from Bavaria to Texas Hill Country and beyond; and the ins and outs of making your own sausages, including fresh chorizo.

A new issue of a popular full-color journal of food writing collects travelogue, essays, art, photography, rants and more from top chefs and other food authorities. Original.

The Big Meal
Eat Well and Be Healthy with Globally Inspired, Vegetable-Forward Recipes
20 Lessons and Projects to Decorate Your World

Lucky Peach Issue 22
The Mission Chinese Food Cookbook
A Memoir

The Kids' Book of Hand Lettering

The original uncut edition of STRANGER IN A STRANGE LAND by Hugo Award winner Robert A Heinlein - one of the most beloved, celebrated science-fiction novels of all time. Epic, ambitious and entertaining, STRANGER IN A STRANGE LAND caused controversy and uproar when it was first published and is still topical and challenging today. Twenty-five years ago, the first manned mission to Mars was lost, and all hands presumed dead. But someone survived... Born on the doomed spaceship and raised by the Martians who saved his life, Valentine Michael Smith has never seen a human being until the day a second expedition to Mars discovers him. Upon his return to Earth, a young nurse named Jill Boardman sneaks into Smith's hospital room and shares a glass of water with him, a simple act for her but a sacred ritual on Mars. Now, connected by an incredible bond, Smith, Jill and a writer named Jubal must fight to protect a right we all take for granted: the right to love.

Lucky Peach, Issue 8
Little Peach
Momofuku
Or, How I Learned to Stop Worrying About Recipes (And Love My Microwave): A Cookbook
The Lost Kitchen
It's Decorative Gourd Season, Motherfuckers
Rice