

Strawberries For Dessert Coda Books 4 1 Marie Sexton

Before the Internet became widely known as a global tool for terrorists, one perceptive U.S. citizen recognized its ominous potential. Armed with clear evidence of computer espionage, he began a highly personal quest to expose a hidden network of spies that threatened national security. But would the authorities back him up? Cliff Stoll's dramatic firsthand account is "a computer-age detective story, instantly fascinating [and] astonishingly gripping" (Smithsonian). Cliff Stoll was an astronomer turned systems manager at Lawrence Berkeley Lab when a 75-cent accounting error alerted him to the presence of an unauthorized user on his system. The hacker's code name was "Hunter"—a mysterious invader who managed to break into U.S. computer systems and steal sensitive military and security information. Stoll began a one-man hunt of his own: spying on the spy. It was a dangerous game of deception, broken codes, satellites, and missile bases—a one-man sting operation that finally gained the attention of the CIA . . . and ultimately trapped an international spy ring fueled by cash, cocaine, and the KGB. The bestselling business book from award-winning restaurateur Danny Meyer, of Union Square Cafe, Gramercy Tavern, and Shake Shack Seventy-five percent of all new restaurant ventures fail, and of those that do stick around, only a few become icons. Danny Meyer started Union Square Cafe when he was 27, with a good idea and hopeful investors. He is now the co-owner of a restaurant empire. How did he do it? How did he beat the odds in one of the toughest trades around? In this landmark book, Danny shares the lessons he learned developing the dynamic philosophy he calls Enlightened Hospitality. The tenets of that philosophy, which emphasize strong in-house relationships as well as customer satisfaction, are applicable to anyone who works in any business. Whether you are a manager, an executive, or a waiter, Danny's story and philosophy will help you become more effective and productive, while deepening your understanding and appreciation of a job well done. Setting the Table is landmark a motivational work from one of our era's most gifted and insightful business leaders.

Meet Suzanne Hart, owner and operator of Donut Hearts coffee shop in April Springs, North Carolina. After her divorce from Max, an out-of-work actor she's dubbed "The Great Impersonator," Suzanne decided to pursue her one true passion in life: donuts. So she cashed in her settlement and opened up shop in the heart of her beloved hometown. But when a dead body is dumped on her doorstep like a sack of flour, Suzanne's cozy little shop becomes an all-out crime scene. Now, everyone in town is dropping by for glazed donuts and gruesome details. The retired sheriff warns her to be careful—and they're all suspects. Soon Suzanne—who finds snooping as irresistible as donuts—is poking holes in everyone's alibis. . .

Shortlisted for the An Post Irish Book Awards 2020 'Clodagh McKenna's simple yet spectacular dishes make every day special. Delicious, effortless, show-stopping recipes.' - Daily Mail 'The most cookable cook book of the year' - William Sitwell, The Telegraph 'Really easy recipes that will impress' - The Times Magazine Clodagh's 100 interesting, simple recipes from meat-free meals to quick-fix dishes and storecupboard suppers offer the answers to all your weeknight dinner dilemmas. With her trademark twists, Clodagh's inspirational but achievable dishes elevate the simple to something special. Including ideas for: Quick Fixes - recipes on the table in less than 30 minutes - perfect for when you've been stuck in the office and need a quick fix. One and Done - a variety of one-dish dinners, including roasting tin meals, one-pot stews and casseroles and one-pan recipes. Meat-free - vegetarian dishes for meat-free Monday (or any other night of the week). Storecupboard stand-bys - recipes based on basic storecupboard staples like pasta and tinned tomatoes, which don't require a long list of ingredients. Friday Night In - satisfying and substantial dishes that can feed 6-8 people for weeknight gatherings of friends and family.

A Critical Anthology and Sourcebook

Artists' Books

A Life in the Dark

The Food Of Love

Clodagh's Weeknight Kitchen

Critical Perspectives on Women and Food

Dominic has dreamed of reuniting with Lamar, but pursuing a relationship might threaten his custody of his teenage daughter.

The Antinomies of Realism is a history ofthe nineteenth-century realist novel and its legacy told without a glimmer of nostalgia for artistic achievements that the movement of history makes it impossible to recreate. The works of Zola, Tolstoy, Pérez Galdós, and George Eliot are in the most profound sense inimitable, yet continue to dominate the novel form to this day. Novels to emerge since struggle to reconcile the social conditions of their own creation with the history of this mode of writing: the so-called modernist novel is one attempted solution to this conflict, as is the ever-more impoverished variety of commercial narratives - what today's book reviewers dub "serious novels," which are an attempt at the impossible endeavor to roll back the past. Fredric Jameson examines the most influential theories of artistic and literary realism, approaching the subject himself in terms of the social and historical preconditions for realism's emergence. The realist novel combined an attention to the body and its states of feeling with a focus on the quest for individual realization within the confines of history. In contemporary writing, other forms of representation - for which the term "postmodern" is too glib - have become visible: for example, in the historical fiction of Hilary Mantel or the stylistic plurality of David Mitchell's novels. Contemporary fiction is shown to be conducting startling experiments in the representation of new realities of a global social totality, modern technological warfare, and historical developments that, although they saturate every corner of our lives, only become apparent on rare occasions and by way of the strangest formal and artistic devices. In a coda, Jameson explains how "realistic" narratives survived the end of classical realism. In effect, he provides an argument for the serious study of popular fiction and mass culture that transcends lazy journalism and the social platitudes of recent cultural studies.

James Beard Award—winner Karen DeMasco, who first came to national attention as the pastry chef of Tom Colicchio's Craft, Craftbar, and 'wichcraft restaurants from 2001 to 2008, approaches the art of baking in a unique way. Building on the savory cooking philosophy of using seasonal ingredients to create dishes with pure flavors, Karen makes acclaimed desserts that are both simple and elegant. Now, she shares her secrets and techniques in her first cookbook, *The Craft of Baking*, designed to help home bakers think imaginatively in order to expand their repertoires with new and fresh combinations. Using the bounty of the seasons as inspiration and Karen's clear instructions, both beginners and experienced bakers will find it easy to let their creativity take the reins. Learn how to make Karen's celebrated sweets, such as Apple Fritters with Caramel Ice Cream and Apple Caramel Sauce, Chocolate Cupcakes with White Chocolate Cream Cheese Buttercream, and Raisin Cinnamon-Sugar Doughnuts. Then check out the tips on "varying your craft" to transform Grandma Rankin's Cashew Brittle into Pumpkin Seed Brittle and to alter a cobbler recipe to make Rhubarb Reese Cobbler in the spring or Mixed Berry Cobbler in the summer, for example. Karen's suggestions for "combining your craft"—such as serving Almost Pound Cake with Apricot Compote and Lillet Sabayon—reveal how easy it is to take desserts to the next level. Karen's ingenuity is boundless. All types of sweets, from muffins and scones to pies and cakes to ice creams and custards, are her mediums for exploring flavors. With Karen's simple techniques, unique flavor combinations, and inventive ideas, *The Craft of Baking* will change the way you think about baking and equip any home cook with the skills and creativity to create amazing, one-of-a-kind desserts.

Part of the Coda Series When Jonathan Kechter agrees to a blind date with Cole Fenton, he expects nothing more than dinner and a one-night stand... but he gets more than he bargained for in Cole. Cole is arrogant, flamboyant, and definitely not Jon's type. Still, when Cole suggests an arrangement of getting together for casual sex whenever they're both in town, Jon readily agrees. Their arrangement may be casual, but Jonathan soon learns that when it comes to Cole Fenton, nothing is easy. Between Cole's fear of intimacy and his wandering lifestyle, Jonathan wonders if their relationship may be doomed from the start—but the more Cole pushes him away, the more determined Jon is to make it work.

CUCKOO'S EGG

Sally's Baking Addiction

Garrubbo Guide

The River Cafe Cookbook

Houses, Secrets, and the Closet

Traffic Magic

Fermented Foods in Health and Disease Prevention is the first scientific reference that addresses the properties of fermented foods in nutrition by examining their underlying microbiology, the specific characteristics of a wide variety of fermented foods, and their effects in health and disease. The current awareness of the link between diet and health drives growth in the industry, opening new commercial opportunities. Coverage in the book includes the role of microorganisms that are involved in the fermentation of bioactive and potentially toxic compounds, their contribution to health-promoting properties, and the safety of traditional fermented foods. Authored by worldwide scientists and researchers, this book provides the food industry with new insights on the development of value-added fermented foods products, while also presenting nutritionists and dietitians with a useful resource to help them develop strategies to assist in the prevention of disease or to slow its onset and severity. Provides a comprehensive review on current findings in the functional properties and safety of traditional fermented foods and their impact on health and disease prevention Identifies bioactive microorganisms and components in traditional fermented food Includes focused key facts, helpful glossaries, and summary points for each chapter Presents food processors and product developers with opportunities for the development of fermented food products Helps readers develop strategies that will assist in preventing or slowing disease onset and severity

Strawberries for DessertCoda

Popular husband-and-wife bloggers and podcasters (@coouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other—and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians," it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Essays discuss the ways contemporary artists are using and redefining the book format and examine specific works

Setting the Table

Pauline Kael

Strawberries for Dessert

The Antinomies Of Realism

A Gentleman in Moscow

A Novel

This text is designed for undergraduate and graduate students interested in contemporary English, especially those whose primary area of interest is English as a second language. Focus is placed exclusively on English data, providing an empirical explication of the structure of the language.

Laura Patterson is an American exchange student in Rome who, fed up with being inexpertly groped by her young Italian beau, decides there's only one sure-fire way to find a sensual man: date a chef. Then she meets Tomasso, who's handsome, young -- and cooks in the exclusive Templi restaurant. Perfect. Except, unbeknownst to Laura, Tomasso is in fact only a waiter at Templi -- it's his shy friend Bruno who is the chef. But Tomasso is the one who knows

how to get the girls, and when Laura comes to dinner he persuades Bruno to help him with the charade. It works: the meal is a sensual feast, Laura is utterly seduced and Tomasso falls in lust. But it is Bruno, the real chef who has secretly prepared every dish Laura has eaten, who falls deeply and unrequitedly in love. A delicious tale of Cyrano de Bergerac-style culinary seduction, but with sensual recourses instead of love poems.

More than 350 recipes from all fifteen republics of the Soviet Union offer samples of the country's vast diversity—from the robust foods of the Baltic states, to the delicate pilafs of Azerbaijan and with a unique selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 90 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McEnney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Buttercotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow

recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

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

Shotgun

Easy & exciting dishes to liven up your recipe repertoire

The Structure of Modern English

A Linguistic Introduction

Shakespeare and Quotation

THE GARRUBBO GUIDE is a lovingly curated handbook to the delicious importance of Italian food, wine, and culture. It can be a handy kitchen reference or a trusted travel companion, but above all it is an inspiration, an exaltation, and a guide to the adventure of Italian food and culture through the last 3,000 years.The GARRUBBO GUIDE covers everything you need to know about the most popular Italian Foods, from breadand olive oil, to prosciutto and mozzarella, to panini, pizza, and pasta . . . all the way to gelato, espresso, and sambuca!The comprehensive chapter on wine simplifies the elaborate world of Italian wine. Adorned with simple and happy illustrations,the book contains an extensive Italian food glossary, a detailed table of pasta shapes, as well as sample menus from Italy's 20regional cuisines. Also learn the famous Italian "food rules," and a bit of history, grammar, and geography, all right here, in a fun, easy, and stylish handbook.

Shakespeare is both the world's most quoted author and a frequent quoter himself. This volume unites these creative practices. Stuck in a rut, Zach Mitchell still lives in the same apartment, drives the same car, and feeds his ex-boyfriend's ungrateful cat. His Denver business, A to Z Video Rental, is struggling. He has annoying customers, eccentric neighbors, and an unfulfilling affair with his landlord, Tom. When combat boot-wearing punk with an attitude, Angelo Green takes a job at A to Z Video, he decides Zach is strictly off-limits, but they soon become friends. When Zach breaks up with Tom, the business is put in jeopardy, and it's Angelo who comes up with a solution.

The first biography of "The New Yorker's" powerful and controversial film critic looks at her life, work, and influence as a career maker and a career breaker.

From Betty Crocker to Feminist Food Studies

The Secret Garden Cookbook

Mathematical Encounters of the Second Kind

A Donut Shop Mystery

The Craft of Baking

Family Recipe Book

A novel as journal by the noted experimental authors Sheila Ascher and Dennis Straus.

The mega-bestseller with more than 2 million readers, soon to be a Showtime/Paramount series starring Ewan McGregor as Count Alexander Rostov From the #1 New York Times-bestselling author of The Lincoln Highway and Rules of Civility, a beautifully transporting novel about a man who is ordered to spend the rest of his life inside a luxury hotel In 1922, Count Alexander Rostov is deemed an unrepentant aristocrat by a Bolshevik tribunal, and is sentenced to house arrest in the Metropol, a grand hotel across the street from the Kremlin. Rostov, an indomitable man of erudition and wit, has never worked a day in his life, and must now live in an attic room while some of the most tumultuous decades in Russian history are unfolding outside the hotel's doors. Unexpectedly, his reduced circumstances provide him entry into a much larger world of emotional discovery. Brimming with humor, a glittering cast of characters, and one beautifully rendered scene after another, this singular novel casts a spell as it relates the count's endeavor to gain a deeper understanding of what it means to be a man of purpose.

NEW YORK TIMES BESTSELLER • Gloria Steinem—writer, activist, organizer, and inspiring leader—tells a story she has never told before, a candid account of her life as a traveler, a listener, and a catalyst for change. ONE OF O: THE OPRAH MAGAZINE'S TEN FAVORITE BOOKS OF THE YEAR | NAMED ONE OF THE BEST BOOKS OF THE YEAR BY Harper's Bazaar • St. Louis Post-Dispatch • Publishers Weekly When people ask me why I still have hope and energy after all these years, I always say: Because I travel. *Taking to the road—by which I mean leaving the road to you—changed how I thought I was. The road is messy in the way that real life is messy. It leads us out of denial and into reality, out of theory and into practice, out of caution and into action, out of statistics and into stories—in short, out of our heads and into our hearts. Gloria Steinem had an itinerant childhood. When she was a young girl, her father would pack the family in the car every fall and drive across country searching for adventure and trying to make a living. The seeds were planted: Gloria realized that growing up didn't have to mean sitting down. And so began a lifetime of travel, of activism and leadership, of listening to people whose voices and ideas would inspire change and revolution. My Life on the Road is the moving, funny, and profound story of Gloria's growth—and also the story of how surprising encounters on the road shaped both. From her first experience of social activism among women in India to her work as a journalist in the 1960s; from the whirlwind of political campaigns to the founding of Ms. magazine; from the historic 1977 National Women's Conference to her travels through Indian Country—a lifetime spent on the road allowed Gloria to listen and connect deeply with people, to understand that content is everything, and to become part of a movement that would change the world. In prose that is revealing and rich, Gloria reminds us that living in an open, observant, and "on the road" state of mind can make a difference in how we learn, what we do, and how we understand each other. Praise for My Life on the Road "This legendary feminist makes a compelling case for traveling as listening: a way of letting strangers' stories flow, as she puts it, 'out of our heads and into our hearts.'"—People "Like Steinem herself, [My Life on the Road] is thoughtful and astonishingly humble. It is also filled with a sense of the momentous while offering deeply personal insights into what shaped her."—O: The Oprah Magazine "A lyrical meditation on restlessness and the quest for equity. . . . Part of the appeal of My Life is how Steinem, with evocative, melodic prose, conveys the air of discovery and wonder she felt during so many of her journeys. . . . The lessons imparted in Life on the Road offer more than a reminiscence. They are a beacon of hope for the future."—USA Today "A warmly companionable look back at nearly five decades as itinerant feminist organizer and standard-bearer. If you've ever wondered what it might be like to sit down with Ms. Steinem for a casual dinner, this disarmingly intimate book gives a pretty good idea, mixing hard-won pragmatic lessons with more inspirational insights."—The New York Times "Steinem rocks. My Life on the Road abounds with fresh insights and is as populist as can be."—The Boston Globe*

A New Orleans mansion is being converted into a haunted house for tourists and scrapbook shop owner Carmela Bertrand has been enlisted to help. No sooner does the project begin than someone winds up dead. Promises

A Couple Cooks - Pretty Simple Cooking

My Life Getting Down and Semi-Dirty in the Seventies

The Russian Cookbook

Novel Ingredients and Processing Techniques

Please to the Table

From one of our most admired (and feared) cultural critics, a memoir that captures all the gritty, grubby glamour of New York in the awful/wonderful Seventies. In the autumn of 1972, a very young and green James Wolcott arrives in New York from Maryland, full of literary dreams, equipped with a letter of introduction from Norman Mailer, and having no idea what was about to hit him. Landing at a time of accelerating municipal squalor and, paradoxically, gathering cultural energy in all spheres as "Downtown" became a center of art and life unto itself, he embarked upon his sentimental education, seventies New York style. This portrait of a critic as a young man is also a rollicking, acutely observant portrait of a legendary time and place. Mixing grit and glitter in just the right proportions, suffused with affection for the talented and sometimes half-crazed denizens of the scene, it will make readers long for a time when you really could get mugged around here.

Fill in your favorite family and friends recipes for safekeeping and easy reading, holds 100 recipes

»Houses, Secrets, and the Closet investigates the literary production of masculinities and their relation to secrets and sexualities in 18th and 19th century fiction. It focusses on close readings of Gothic fiction, Sensation Novels, and tales by Horace Walpole, Ann Radcliffe, William Godwin, Mary Elizabeth Braddon, Wilkie Collins, and Henry James. The study approaches these texts through the lens of domestic space, gender, knowledge, and power. This approach serves to investigate the cultural roots of the 'closet' - the male homosexual secret - which reveals a more general notion of male secrecy in modern society. The study thus contributes to a better understanding of the cultural history of masculinities and sexualities.

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.

Yogurt in Health and Disease Prevention

The Italian Dessert Cookbook

Recipes Inspired by Frances Hodgson Burnett's THE SECRET GARDEN

Fermented Foods in Health and Disease Prevention

Cutting the Dragon's Tail

Lucking Out

Can a man who loves his small hometown trust it to love him back? Jared Thomas has lived in the mountain town of Coda, Colorado his whole life. He can't imagine living anywhere else. But Jared's opportunities are limited—the only other gay man in town is twice his age, and although Jared originally planned to be a teacher, the backlash that might accompany the gig keeps him working at his family's store instead. Then Matt Richards moves to town. Matt may not be into guys, but he doesn't care that Jared is. A summer camping and mountain biking together cements their friendship, but when Matt realizes he's attracted to Jared, he panics and withdraws, leaving Jared all too aware of what he's missing. Facing Matt's affair with a local woman, his disapproving family, and harassment from Matt's coworkers, Jared fears they'll never find a way to be together. But for the first time, he has the courage to try... if he can only convince Matt.

After a relationship impasse, Barbara Feldon -- universally known as the effervescent spy "99" on Get Smart -- found herself living alone. Little did she know that this time would become one of the most enriching and joyous periods of her life. Now Feldon shares her secrets for living alone and loving it. Prescribing antidotes for loneliness, salves for fears, and answers for just about every question that arises in an unpartnered day, she covers both the practical and emotional aspects of the solo life, including how to: Stop imagining that marriage is a solution for loneliness • Nurture a glowing self-image that is not dependent on an admirer • Value connections that might be overlooked • Develop your creative side • End negative thinking Whether you are blessed with the promise of youth or the wisdom of age, Living Alone & Loving It will instill the know-how to forge a life with few maps and many adventures.

Frances Hodgson Burnett's The Secret Garden delights in the wondrous discoveries of lonely Mary Lennox as she slowly helps bring an abandoned garden back to life. It also delights in good food and a robust appetite, and the health and strength they can bring. Written at a time when many children were going hungry and even starving, Burnett's beloved story celebrates the magic of fresh air, new milk, homemade currant buns, and hearty, simple fare. In the pages of this cookbook are recipes for Mary's favorite foods, in and out of the garden. From porridge to roasted potatoes and eggs, all inspired by The Secret Garden and all adapted by chef and culinary historian Amy Coder from traditional Victorian recipes. Ms. Coder has supplemented these simple, wholesome recipes with fascinating tidbits on Victorian foods and Victorian eating customs. The result is a scrumptious tribute to Burnett's classic novel, a fascinating glimpse into the cooking customs of a historical period that is now long past, and a step-by-step guide to making delicious, tasty treats to enjoy in your own secret garden.

Yogurt in Health and Disease Prevention examines the mechanisms by which yogurt, an important source of micro- and macronutrients, impacts human nutrition, overall health, and disease. Topics covered include yogurt consumption's impact on overall diet quality, allergic disorders, gastrointestinal tract health, bone health, metabolic syndrome, diabetes, obesity, weight control, metabolism, age-related disorders, and cardiovascular health. Modifications to yogurt are also covered in scientific detail, including altering the protein to carbohydrate ratios, adding n-3 fatty acids, phytochemical enhancements, adding whole grains, and supplementing with various micronutrients. Prebiotic, probiotic, and synbiotic yogurt component are also covered to give the reader a comprehensive understanding of the various impacts yogurt and related products can have on human health. Health coverage encompasses nutrition, gastroenterology, endocrinology, immunology, and cardiology Examines novel and unusual yogurts as well as popular and common varieties Covers effects on diet, obesity, and weight control Outlines common additives to yogurts and their respective effects Reviews prebiotics, probiotics, and synbiotic yogurts Includes practical information on how yogurt may be modified to improve its nutritive value

McDonaldization and the Disappearance of Local Food from a Central Illinois Community

Sole Dolci

The Transforming Power of Hospitality in Business

A to Z

Food Formulation

Mennonite Girls Can Cook is a blog about recipes, hospitality, relationships, encouragement and helping the hungry—and now it's a book, too! Like the blog, *Mennonite Girls Can Cook—the book—is about more than just recipes. It's about hospitality, versus entertaining; about blessing, versus impressing. It's about taking God's Bounty and co-creating the goodness from God's creation into something that can bless family and friends, and help maintain health and energy.* "A matter which way you look at it, wonderful things happen when people are given the opportunity to gather around the table—a chance to nurture and build relationships, fellowship and encourage one another and create a place of refuge for those who have had a stressful day."—Charlotte Penner, Mennonite Girls Can Cook

Tacing the course of the history of cooking and dining in McLean County and the Bloomington-Normal area takes us back 180 years. Early settlers from the Southern states and parts of the Northeast brought with them divergent tastes, but irrespective of their culinary leanings they generally made do with foods they either raised or collected themselves. Later on, newcomers from Ireland and Continental Europe established homes in various parts of the county. As a result, area foodways increased in complexity, and a variety of new food-related industries developed. Residents made beer, candy, ice cream, pickles, sausages, soda water, and vinegar. They manufactured stoves and refrigerators, milled flour, baked various types of bread, packed pork, and canned tomatoes. Bloomington companies distributed produce and groceries throughout Central Illinois. Still, many families beyond the city limits produced and processed nearly everything they ate and only occasionally visited a grocery store. By the end of the second millennium it was hard to find locally produced food in McLean County, let alone people with many food-related skills. The area's telephone directories listed no cheese shops or fishmongers. Skilled butchers and bread bakers barely existed. A couple of artisanal confectioners still had shops in Bloomington, but you could forget it if you wanted to buy milk from a local dairy. Finding groceries and fresh produce outside of a chain supermarket was a challenge, not to mention locating a chef-owned restaurant.

THE RIVER CAFE COOK BOOK is one of the most influential cookbooks ever published and is the winner of both the Glenfiddich Food Book of the Year and BCA Illustrated Book of the Year awards. Acclaimed for their innovative re-interpretation of Italian farmhouse cooking - CUCINA RUSTICA - at the River Cafe restaurant, Rose Gray and Ruth Rogers have produced an outstanding selection of Italian recipes with an emphasis on uncomplicated food which is vibrant with flavour. Beautifully illustrated, **THE RIVER CAFE COOK BOOK** is a wonderful guide to this approachable and exciting form of Italian cooking and a celebration of a great restaurant.

Reviews innovative processing techniques and recent developments in food formulation, identification, and utilization of functional ingredients Food Formulation: Novel Ingredients and Processing Techniques is a comprehensive and up-to-date account of novel food ingredients and new processing techniques used in advanced commercial food formulations. This unique volume will help students and industry professionals alike in understanding the current trends, emerging technologies, and their impact on the food formulation techniques. Contributions from leading academic and industrial experts provide readers with informed and relevant insights on using the latest technologies and production processes for new product development and reformulations. The text first describes the basis of a food formulation, including smart protein and starch ingredients, healthy ingredients such as salt and sugar replacers, and interactions within the food components. Emphasizing operational principles, the book reviews state-of-the-art 3D printing technology, encapsulation and a range of emerging technologies including high pressure, pulsed electric field, ultrasound and supercritical fluid extraction. The final chapters discuss recent developments and trends in food formulation, from foods that target allergy and intolerance, to prebiotic and probiotic food formulations designed to improve gut health. A much-needed reference on novel sourcing of food ingredients, processing technologies, and application, this book: Explores new food ingredients as well as impact of processing on ingredient interactions Describes new techniques that improve the flavor and acceptability of functional food ingredients Reviews mathematical tools used for recipe formulation Process control and consumer studies Includes regulations and legislations around tailor-made food products Food Formulation: Novel Ingredients and Processing Techniques is an invaluable resource for students, educators, researchers, food technologists, and professionals, engineers and scientists across the food industry.

My Life on the Road

Mennonite Girls Can Cook

Cakes, Cookies, and Other Sweets with Ideas for Inventing Your Own

Come & Get It!

Locating Masculinities from the Gothic Novel to Henry James

ABC Street

A number of years ago, Harriet Sheridan, then Dean of Brown University, organized a series of lectures in which individual faculty members described how it came about that they entered their various fields. I was invited to participate in this series and found in the invitation an opportunity to recall events going back to my early teens. The lecture was well received and its reception encouraged me to work up an expanded version. My manuscript lay dormant all these years. In the meanwhile, sufficiently many other mathematical experiences and encounters accumulated to make this little book. My 1981 lecture is the basis of the first piece: "Napoleon's Theorem." Although there is a connection between the first piece and the second, the four pieces here are essentially independent. The second piece, "Carpenter and the Napoleon Ascription," has as its object a full description of a certain type of scholar-storyteller (of whom I have known and admired several). It is a pastiche, containing a salad bar selection blended together by my own imagination. This piece purports, as a secondary goal, to present a solution to a certain unsolved historical problem raised in the first piece. The third piece, "The Man Who Began His Lectures with 'Namely'," is a short reminiscence of Stefan Bergman, one of my teachers of graduate mathematics. Bergman, a remarkable person ally, was born in Poland and came to the United States in 1939.

Oxherding Tale

Living Alone and Loving It

Glazed Murder

The Importance of Eating Italian