

The Whole Beast Nose To Tail Eating

The eagerly anticipated follow-up to the author’s award-winning Bones and Fat, Odd Bits features over 100 recipes devoted to the “rest of the animal,” those under-appreciated but incredibly flavorful and versatile alternative cuts of meat. We’re all familiar with the prime cuts—the beef tenderloin, rack of lamb, and pork chops. But what about kidneys, tripe, liver, belly, cheek, and shank? Odd Bits will not only restore our taste for these cuts, but will also remove the mystery of cooking with offal, so food lovers can approach them as confidently as they would a steak. From the familiar (pork belly), to the novel (cockscomb), to the downright challenging (lamb testicles), Jennifer McLagan provides expert advice and delicious recipes to make these odd bits part of every enthusiastic cook’s repertoire.

'The Book of St John is too witty to be a manifesto, but it is a sturdy invocation of the need for comfort, generosity and ritual at the table. And it is a gurglingly delightful compendium of - quite simply - delicious ideas and stories'
Nigella Lawson
'An unutterable joy from the team behind one of the most influential and important restaurants in Britain ... This is much more than a book of recipes, though (glorious as they are). It's also about the importance of the table, of feasting, of friendship, of the white cloth napkin on your knee. And it sings of simple but wonderful pleasures: a bacon sandwich and a glass of cider, a doughnut and a glass of champagne.'
Diana Henry, The Telegraph
'The Book of St. JOHN, part food gospel, part memoir, part recipe book.'
Observer Food Monthly
Join the inimitable Fergus Henderson and Trevor Gulliver as they welcome you into their world-famous restaurant, inviting you to celebrate 25 years of unforgettable, innovative food. Established in 1994, St. JOHN has become renowned for its simplicity, its respect for quality ingredients and for being a pioneer in zero waste cooking – they strive to use every part of an ingredient, from leftover stale bread for puddings, bones for broths and stocks, to typically unused parts of the animal (such as the tongue) being made the hero of a dish. Recipes include: Braised rabbit, mustard and bacon Ox tongue, carrots and caper sauce Duck fat toast Smoked cod’s roe, egg and potato cake Confit suckling pig shoulder and dandelion The Smithfield pickled cucumbers St. JOHN chutney Butterbean, rosemary and garlic wuzz Honey and bay rice pudding Featuring all the best-loved seminal recipes as well as comprehensive menus and wine recommendations, Fergus and Trevor will take a look back at the ethos and working practices of a food dynasty that has inspired a generation of chefs and home cooks.

The publication of the King James version of the Bible, translated between 1603 and 1611, coincided with an extraordinary flowering of English literature and is universally acknowledged as the greatest influence on English-language literature in history. Now, world-class literary writers introduce the book of the King James Bible in a series of beautifully designed, small-format volumes. The introducers' passionate, provocative, and personal engagements with the spirituality and the language of the text make the Bible come alive as a stunning work of literature and remind us of its overwhelming contemporary relevance.

With dozens of recipes for bacon, corned beef, jerky, pepperoni, and more, this no-nonsense guide is an excellent resource for preserving and storing meat. This publication conforms to the EPUB Accessibility specification at WCAG 2.0 Level AA.

A passionate naturalist explores what it’s really like to be an animal—by living like them How can we ever be sure that we really know the other? To test the limits of our ability to inhabit lives that are not our own, Charles Foster set out to know the ultimate other: the non-humans, the beasts. And to do that, he tried to be like them, choosing a badger, an otter, a fox, a deer, and a swift. He lived alongside badgers for weeks, sleeping in a sett in a Welsh hillside and eating earthworms, learning to sense the landscape through his nose rather than his eyes. He caught fish in his teeth while swimming like an otter; rooted through London garbage cans as an urban fox; was hunted by bloodhounds as a red deer, nearly dying in the snow. And he followed the swifts on their migration route over the Strait of Gibraltar, discovering himself to be strangely connected to the birds. A lyrical, intimate, and completely radical look at the life of animals—human and other—Being a Beast mingles neuroscience and psychology, nature writing and memoir to cross the boundaries separating the species. It is an extraordinary journey full of thrills and surprises, humor and joy. And, ultimately, it is an inquiry into the human experience in our world, carried out by exploring the full range of the life around us.

How to Buy, Cut, and Cook Great Beef, Lamb, Pork, Poultry, and More

The Bareknuckle Bastards Book II

Charcuterie: The Craft of Salting, Smoking, and Curing

Beyond Nose to Tail

A Pop-up Book of the Classic Fairy Tale

Beauty & the Beast

Of Beast and Beauty

One day Sophie comes home from school to find two questions in her mail: "Who are you?" and "Where does the world come from?" Before she knows it she is enrolled in a correspondence course with a mysterious philosopher. Thus begins Jostein Gaarder's mystery, but also a complete and entertaining history of philosophy.

Experience the Bible as a singular, powerful story and prepare to be swept away by Scripture as never before! Wangerin's "Bible storybook for adults" features brilliant settings, dramatized scenes, and added dialogue—all gleaned from extensive research. The dramatizing the sweep of biblical events, bringing to life the men and women of this ancient book in vivid detail and dialogue. From Abraham wandering in the desert to Jesus teaching the multitudes on a Judean hillside, this award-winning bestseller follows Priests and kings, apostles and prophets, common folk and charismatic leaders—individual stories offer glimpses into an unfolding revelation that reaches across the centuries to touch us today. The Book of God: Follows the biblical story in chronological order. cultural and historical background includes biblical events viewed through the eyes of minor characters Master storyteller Walter Wangerin Jr. shares the story of the Bible from beginning to end as you've never read it before, retold with exciting detail and in a beautiful new way!

This resource offers an index of classic and modern cooking techniques, tools of the trade, and recipes; four-color ingredient glossaries; culinary histories/biographies of the greatest chefs; full-color photos, including over four hundred behind-the-scenes images. Unlike other barnyard animals, which pull plows, give eggs or milk, or grow wool, a pig produces only one thing: meat. Incredibly efficient at converting almost any organic matter into nourishing, delectable protein, swine are nothing short of a gastronomic gem. In many cultures, and the animals themselves are maligned as filthy, lazy brutes. As historian Mark Essig reveals in Lesser Beasts, swine have such a bad reputation for precisely the same reasons they are so valuable as a source of food: they are intelligent, se more, he argues, we ignore our historic partnership with these astonishing animals at our peril. Tracing the interplay of pig biology and human culture from Neolithic villages 10,000 years ago to modern industrial farms, Essig blends culinary and natural history. importance of the pig and the tragedy of its modern treatment at the hands of humans. Pork, Essig explains, has long been a staple of the human diet, prized in societies from Ancient Rome to dynastic China to the contemporary American South. Yet pigs' av of substances (some of them distinctly unpalatable to humans) and convert them into edible meat has also led people throughout history to demonize the entire species as craven and unclean. Today's unconscionable system of factory farming, Essig explains, taking pigs for granted, and the most recent evidence of how both pigs and people suffer when our symbiotic relationship falls out of balance. An expansive, illuminating history of one of our most vital yet unsung food animals, Lesser Beasts turns a spotlight more than any other, has been a mainstay of civilization since its very beginnings—whether we like it or not.

From nose to tail, there's a right and a wrong way to dress and cook a pig. Learn the right way. Pork is the most consumed meat in the world. It's inexpensive and versatile, yet relatively few home cooks feel comfortable moving beyond pork chops. And the chorizo or curing their own hams or bacon. The Complete Book of Pork Butchering, Smoking, Curing, Sausage Making, and Cooking changes all that. For the home cook who wants to step up to the butcher block, this bookis the perfect guide. Equal parts butchery and food history book, The Complete Book of Pork Butchering, Smoking, Curing, Sausage Making, and Cooking allows food lovers to take on culinary challenges, such as making their own sausage varieties or breaking down an entire pig, start to finish. Knowing that you can produce 371 servings of pork, there's a lot of opportunity for anyone lucky enough to get their hands on a whole hog. Even the folks who buy their meat in more manageable quantities can tackle new recipes and techniques in this book. The book offers a turn average cooks into nose-to-tail butchering enthusiasts. It also includes information about the history of pigs, meat storage and preservation techniques, and advice on how to best use every part of the pig to its most flavorful effect. There's only one way to do it.

Being a Beast

The Complete Nose to Tail

Adventures Across the Species Divide

A Meat-Eater's Guide to Eating Offal with over 75 Healthy and Delicious Nose-to-Tail Recipes

Easy and Elegant

Everything You Need to Know to Buy and Cook Today's Meat

A Novel

Experience the world’s most enchanting and timeless love story-retold with a dark and realistic twist. A BEAST LIVING IN THE SHADOW OF HIS PAST Reclusive and severely scarred Prince Adam Delacroix has remained hidden inside a secluded, decrepit castle ever since he witnessed his family’s brutal massacre. Cloaked in shadow, with only the lamentations of past ghosts for company, he has abandoned all hope, allowing the world to believe he died on that tragic eve twenty-five years ago. A BEAUTY IN PURSUIT OF A BETTER FUTURE Caught in a fierce snowstorm, beautiful and strong-willed Isabelle Rose seeks shelter at a castle-unaware that its beastly and disfigured master is much more than he appears to be. When he imprisons her gravely ill and blind father, she bravely offers herself in his place. BEAUTY AND THE BEAST Stripped of his emotional defenses, Adam’s humanity reawakens as he encounters a kindred soul in Isabelle. Together they will wade through darkness and discover beauty and passion in the most unlikely of places. But when a monster from Isabelle’s former life threatens their new love, Demrov’s forgotten prince must emerge from his shadows and face the world once more... Perfect for fans of Beauty and the Beast and The Phantom of the Opera, Beauty of the Beast brings a familiar and well-loved fairy tale to life with a rich setting in the kingdom of Demrov and a captivating, Gothic voice. * * * Beauty of the Beast is the first standalone installment in a series of classic fairy tales reimaged with a dark and realistic twist. Disclaimer: This is an edgy, historical romance retelling of the classic fairy tale. Due to strong sexual content, profanity, and dark subject matter, including an instance of sexual assault committed by the villain, Beauty of the Beast is not intended for readers under the age of 18.

An introduction to the creation of pork salami, sausages, and prosciutto outlines key techniques in the areas of preserving, cooking, and smoking, in a volume complemented by 125 recipes including Maryland crab, scallop, and saffron terrine; Da Bomb breakfast sausage; and spicy smoked almonds. 15,000 first printing.

DIY fever + quality meat mania = old-school butchery revival! Artisan cooks who are familiar with their farmers market are now buying small farm raised meat in butcher-sized portions. Dubbed a rock star butcher by the New York Times, San Francisco chef and self-taught meat expert Ryan Farr demystifies the butchery process with 500 step-by-step photographs, master recipes for key cuts, and a primer on tools, techniques, and meat handling. This visual manual is the first to teach by showing exactly what butchers know, whether cooks want to learn how to turn a primal into familiar and special cuts or to simply identify everything in the case at the market.

NEW YORK TIMES BESTSELLER • The #1 New York Times bestselling author of World War Z is back with “the Bigfoot thriller you didn’t know you needed in your life, and one of the greatest horror novels I’ve ever read” (Blake Crouch, author of Dark Matter and Recursion). **FINALIST FOR THE LOCUS AWARD** As the ash and chaos from Mount Rainier’s eruption swirled and finally settled, the story of the Greenloop massacre has passed unnoticed, unexamined . . . until now. The journals of resident Kate Holland, recovered from the town’s bloody wreckage, capture a tale too harrowing—and too earth-shattering in its implications—to be forgotten. In these pages, Max Brooks brings Kate’s extraordinary account to light for the first time, faithfully reproducing her words alongside his own extensive investigations into the massacre and the legendary beasts behind it. Kate’s is a tale of unexpected strength and resilience, of humanity’s defiance in the face of a terrible predator’s gaze, and, inevitably, of savagery and death. Yet it is also far more than that. Because if what Kate Holland saw in those days is real, then we must accept the impossible. We must accept that the creature known as Bigfoot walks among us—and that it is a beast of terrible strength and ferocity. Part survival narrative, part bloody horror tale, part scientific journey into the boundaries between truth and fiction, this is a Bigfoot story as only Max Brooks could chronicle it—and like none you’ve ever read before. Praise for *Devolution* “Delightful . . . [A] tale of supernatural mayhem that fans of King and Crichton alike will enjoy.”—Kirkus Reviews (starred review) “The story is told in such a compelling manner that horror fans will want to believe and, perhaps, take the warning to heart.”—Booklist (starred review) Beyond Bacon pays homage to the humble hog by teaching you how to make more than a hundred recipes featuring cuts from the entire animal. While bacon might be the most popular part of the pig for those following the paleo diet, there is a plethora of other delicious and nutrient dense cuts to enjoy.Pastured pork is rich in Omega 3 fatty acids and conjugated linoleic acid (CLA), the “good fats” our doctors want us to eat. Beyond Bacon breaks the myths behind this often eschewed meat and shows you how create delectable dishes that are grain-, legume-, dairy-, and refined sugar-free. Beyond Bacon allows you to improve your health and the environment by focusing on sustainable swine.Don't let the dried out pork of your youth scare you away. All the recipes in Beyond Bacon are elegant yet approachable, making it the ultimate cookbook for the foodie in you. You'll find: Grain-free Pie Crust, made with lard, Perfect Pork Chops, better than most restaurant steaks, Swedish Meatballs with liver gravy, Pho Soup with chitterling "noodles", instructions on how to properly BBQ and make your own sauces, and a guide to rendering your own CLA-rich lard and how to cook with it.Beyond Bacon delivers mouth-watering photos for each delicious recipe. With a rustic aesthetic and appreciation for tradition, Beyond Bacon recreates the rich and wonderful food perfected generations ago in a healthful way.

Buy, Butcher, and Cook Your Way to Better Meat

The Whole Beast: Nose to Tail Eating

How to Cook the Rest of the Animal [A Cookbook]

Primal Cuts

The Bible as a Novel

The Meat Hook Meat Book

A Snout-to-Tail History of the Humble Pig

'I'm not a chef - just a fanatical home cook' Meet Chris Badenoch, the MasterChef Australia finalist who served up a roasted pig's head on prime time TV; the amateur who caught the attention of the professionals by cooking with 'the entire beast'. Chris combines his passion for meat with his love of beer to bring us a collection of recipes like no other. He reintroduces time-honoured nose-to-tail techniques for staples such as terrines, sausages and pies. He raises the culinary bar with stunningly original recipes for trotters, cheeks, ears and, of course, offal. He comforts the uninitiated with great recipes for familiar dishes - his tasty roast duck and rich osso bucco are standouts. Every recipe has beer-matching notes and many have beer as an ingredient, including Chris' signature Beeramisu. A triumph of livestock over lifestyle, food philosophy over fashion, The Entire Beast is about expanding our repertoire, deepening our food knowledge, and opening our senses to the pleasure of old-style food made new.

Pinocchio, The Tale of a Puppet follows the adventures of a talking wooden puppet whose nose grew longer whenever he told a lie and who wanted more than anything else to become a real boy.As carpenter Master Antonio begins to carve a block of pinewood into a leg for his table the log shouts out, "Don't strike me too hard!" Frightened by the talking log, Master Cherry does not know what to do until his neighbor Geppetto drops by looking for a piece of wood to build a marionette. Antonio gives the block to Geppetto. And thus begins the life of Pinocchio, the puppet that turns into a boy.Pinocchio, The Tale of a Puppet is a novel for children by Carlo Collodi is about the mischievous adventures of Pinocchio, an animated marionette, and his poor father and woodcarver Geppetto. It is considered a classic of children's literature and has spawned many derivative works of art. But this is not the story we've seen in film but the original version full of harrowing adventures faced by Pinocchio. It includes 40 illustrations.

In the fourteenth River Cottage Handbook, Gill Meller shows how to keep pigs and cook with pork. Keeping a herd of pigs brings a lot of enjoyment – they are curious, intelligent and (often) lovable animals, with plenty of character. When the time comes, they can provide you with a fine carcass that can be turned into all manner of tasty things. The River Cottage ethos is all about knowing the story behind what's on the plate, and as Gill Meller explains in this accessible and comprehensive guide, by rearing and butchering your own pigs you'll be able to create a full range of delicious pork products in the most sustainable, economical and hands-on way possible. Pigs & Pork gives expert advice on choosing whether to keep your own pigs, on sourcing them and setting up their home, and on feeding and caring for them. Gill also explains how you can arrange for the pigs' eventual slaughter, and how to find a good butcher or carry out your own butchery at home and identify the different cuts of meat. And even if you are buying your pork from the butcher, there is plenty to inspire. In the mouth-watering recipe section you will find the ultimate roast pork, farmhouse pâtés, pork scratchings, bravn, sausages, rilletes, pork pies, Scotch eggs and black pudding, as well as instructions for how to home-cure your own bacon, ham and salami. And of course, there are guidelines for setting up a proper hog roast to cater for large numbers, River Cottage-style – simply the perfect fare for an outside gathering. Whether you are just after the secret to sensational cracking, or you want to go the whole hog and set up your own sty, this book will guide you on the road to pork heaven.

Written in the same entertaining and accessible voice that made Nose to Tail Eating a certified foodie classic, this beautiful new collection of recipes by Fergus Henderson teaches you everything you'll ever need to know to prepare even more mouthwatering offal classics, from pork scratching, fennel and ox tongue soup, and pressed pig's ear to sourdough loaves and lardy cakes, chocolate baked Alaska, burnt sheep's milk yogurt, and goat's curd cheesecake, among others. While taking you through more than a hundred simple, easy-to-follow recipes, Henderson explains why nearly every part of every animal we eat is a delicious treat waiting for the hands of a patient cook to prepare it.

Beauty and the Beast meets Taming of the Shrew in this laugh-out-loud and heartfelt Regency romance. Lord Nathaniel Harte, the disagreeable Duke of Beswick, spends his days smashing porcelain, antagonizing his servants, and snarling at anyone who gets too close. With a ruined face like his, it's hard to like much about the world. Especially smart-mouthed harpies—with lips better suited to kissing than speaking—who brave his castle with delicate proposals. But Lady Astrid Everleigh will stop at nothing to see her younger sister safe from a notorious scoundrel, even if it means offering herself up on a silver platter to the forbidding Beast of Beswick himself. And by offer, she means what no highborn lady of sound and sensible mind would ever dream of—a tender of marriage with her as his bride. Each book in the Regency Rogues series is STANDALONE: * The Beast of Beswick * The

Rakehell of Roth

The Beast of Beswick

A Firsthand Account of the Rainier Sasquatch Massacre

Rememberings

The Entire Beast

Devolution

From Ear and Beer to Ale and Tail

A Kind of British Cooking

Fergus Henderson caused something of a sensation when he opened his restaurant St John in London in 1995. Set in a former smokehouse near Smithfield meat market, its striking, high-ceilinged white interior provides a dramatic setting for food of dazzling boldness and simplicity. As signalled by the restaurant's logo of a pig (reproduced on the cover of Nose to Tail Eating) and appropriately given the location, at St John the emphasis is firmly on meat. And not the noisettes, filets, magrets and so forth of standard restaurant portion-control, all piled up into little towers in the middle of the plate- Henderson serves up the inner organs of beasts and fowls in big, exhilarating dishes that combine high sophistication with peasant roughness. Nose to Tail Eating is a collection of these recipes, celebrating, as the title implies, the thrifty rural British traditions of making delicate virtue out of using every part of the animal. Henderson's wonderful signature dish, Roast Bone Marrow and Parsley Salad, is among the starters, along with Grilled, Marinated Calf's Heart and the gruesome-sounding but apparently delicious Rolled Pig's Spleen. He is a great advocate of salting and brining and tends to use saturated animals fats (duck, goose, lard) in quantities that would make a dietician blench. But when the results are dishes of the calibre of Brined Pork Belly, Roasted, Lamb's Tongues, Turnips, Bacon and Salted Duck's Legs, Green Beans, and Cormeal Dumplings, who cares? Fish at St John avoids the usual fare - no monkfish or red mullet here; instead herring roes, salt cod, eel, brill and skate. Vegetables are mashed (swede, celeriac) or roasted (pumpkin, tomatoes) and he dares to serve boiled brussels sprouts. The puddings (no desserts) are a stary dream of school dinners- Treacle Tart, St John's Eccles Cakes and a 'very nearly perfect' Chocolate Ice Cream. Not perhaps for the faint of heart, but for the adventurous an exciting feast of new and rediscovered flavours and textures.

A tale as old as time is made new in Ashley Poston's fresh, geeky retelling of Beauty and the Beast—now with a bonus Starfield story! Rosie Thorne is feeling stuck—on her college application essays, in her small town, and on that mysterious General Sond cosplayer she met at ExcelsiCon. Most of all, she's stuck in her grief over her mother's death. Her only solace was her late mother's library of rare Starfield novels, but even that disappeared when they sold it to pay off hospital bills. On the other hand, Vance Reigns has been Hollywood royalty for as long as he can remember—with all the privilege and scrutiny that entails. When a tabloid scandal catches up to him, he's forced to hide out somewhere the paparazzi would never expect to find him: Small Town USA. At least there's a library in the house. Too bad he doesn't read. When Vance's and Rosie's paths collide, sparks do not fly. But as they begrudgingly get to know each other, their careful masks come off—and they may just find that there's more risk in shutting each other out than in opening their hearts.

The classic fairy tale is illustrated with pop-up castles and characters.

Butchery was nearly a dead art, until a recent renaissance turned progressive meat cutters into culinary cult idols. Inspired by a locally driven, nose-to-tail approach to butchery, this new wave of meat mavens is redefining the way we buy and cook our beef, pork, fowl, and game. The momentum of this revived butcher-love has created a carnivorous frenzy, pulling a new generation of home cooks straight into the kitchen—Primal Cuts: Cooking with America's Best Butchers is their modern meat bible. Marissa Guggiana, food activist, writer, and fourth generation meat purveyor, traveled the country to discover 50 of our most gifted butchers and share their favorite dishes, personal stories, and cooking techniques. From the Michelin star chef to the small farmer who raises free-range animals—butchers are the guide for this unique visual cookbook, packed with tons of their most prized recipes and good old-fashioned know-how. Readers will learn how to cook conventional and unconventional meat cuts, how to talk to their local butcher, and even how to source and buy their own whole animals for their home freezer. Much more than just a cookbook, Primal Cuts is a revealing look into the lives, philosophy, and work of true food artisans, all bound by a common respect for the food they produce and an absolute love for what they do. • 50 Profiles and Portraits of America's Best Butchers • 100 Meat Recipes for the Home Cook • Practical Advice on Techniques and Tools • Hundreds of Diagrams, Illustrations, and Photos • Home Butchering How-To • Tons of Trade Secrets

"Don't be afraid of offal. Some of the greatest of all French classics involve organ meats such as brains and sweetbreads." - Michel Roux Jr Celebrated chef Michel Roux Jr passionately believes that we are missing out. At a time when food shortage is a global concern, health fears over processed meat are making headlines and the cost of living is higher than ever, he can't understand our reluctance to utilize every part of an animal's carcass. Brains, organs, intestines, hooves - items that are traditionally viewed with distaste in our society - are an integral part of French and world cuisine. With this book, the two-star Michelin chef hopes to change the way we think about offal and demonstrate that, with a little time and effort, it can be used to produce enticing and delicious food to impress friends and feed families. The book will contain recipes ranging from the simple sweetbreads Michel's mother fed him as a child, to the more adventurous dishes in the style served at his award-winning restaurants. Dishes range from La Salade Aveyronnaise (Warm salad with sweetbreads and Roquefort) or Soupe aux abattis (Giblet soup), to Cervelle de veau zingara (Calves' brains with zingara) or Langue de boeuf au persil et cares (Salted ox tongue with caper parsley sauce).

Lesser Beasts

Authorized King James Version

The Butcher's Apprentice

A Compendium of Recipes and Cooking Lessons from San Francisco's Beloved Restaurant

Beyond Bacon

The Complete Visual Guide to Beef, Lamb, and Pork

Raised to be a sacrifice to protect her people in the domed city of Yuan, blind princess Isra endeavors to help Banished citizens who were cast out because of their Monstrous traits and enlists the help of mutant boy Gem while uncovering dark secrets from her society's past. By the author of Juliet Immortal.

From the acclaimed, controversial singer-songwriter Sinéad O’Connor comes a revelatory memoir of her fraught childhood, musical triumphs, fearless activism, and of the enduring power of song. Blessed with a singular voice and a fiery temperament, Sinéad O’Connor rose to massive fame in the late 1980s and 1990s with a string of gold records. By the time she was twenty, she was world famous—living a rock star life out loud. From her trademark shaved head to her 1992 appearance on Saturday Night Live when she tore up Pope John Paul II’s photograph, Sinéad has fascinated and outraged millions. In Rememberings, O’Connor recounts her painful tale of growing up in Dublin in a dysfunctional, abusive household. Inspired by a brother’s Bob Dylan records, she escaped into music. She relates her early forays with local Irish bands; we see Sinéad completing her first album while eight months pregnant, hanging with Rastas in the East Village, and soaring to unimaginable popularity with her

cover of Prince's "Nothing Compares 2U." Intimate, replete with candid anecdotes and told in a singular form true to her unconventional career, Sinéad's memoir is a remarkable chronicle of an enduring and influential artist.

The masters in The Butcher ' s Apprentice teach you all the old-world, classic meat-cutting skills you need to prepare fresh cuts at home. Through extensive, diverse profiles and cutting lessons, butchers, food advocates, meat-loving chefs, and more share their expertise. Inside, you'll find hundreds of full-color, detailed step-by-step photographs of cutting beef, pork, poultry, game, goat, organs, and more, as well as tips and techniques on using the whole beast for true nose-to-tail eating. Whether you're a casual cook or a devoted gourmand, you'll learn even more ways to buy, prepare, serve, and savor all types of artisan meat cuts with this skillful guide.

Buying large, unbutchered pieces of meat from a local farm or butcher shop means knowing where and how your food was raised, and getting meat that is more reasonably priced. It means getting what you want, not just what a grocery store puts out for sale—and tailoring your cuts to what you want to cook, not the other way around. For the average cook ready to take on the challenge, The Meat Hook Meat Book is the perfect guide: equal parts cookbook and butchering handbook, it will open readers up to a whole new world—start by cutting up a chicken, and soon you ' ll be breaking down an entire pig, creating your own custom burger blends, and throwing a legendary barbecue (hint: it will include The Man Steak—the be-all and end-all of grilling one-upmanship—and a cooler full of ice-cold cheap beer). This first cookbook from meat maven Tom Mylan, co-owner of The Meat Hook, in Williamsburg, Brooklyn, is filled with more than 60 recipes and hundreds of photographs and clever illustrations to make the average cook a butchering enthusiast. With stories that capture the Meat Hook experience, even those who haven ' t shopped there will become fans.

For twenty-four years, in an odd and intimate warren of rooms, San Franciscans of every variety have come to the Zuni Café with high expectations and have rarely left disappointed. In The Zuni Café Cookbook, a book customers have been anticipating for years, chef and owner Judy Rodgers provides recipes for Zuni's most well-known dishes, ranging from the Zuni Roast Chicken to the Espresso Granita. But Zuni's appeal goes beyond recipes. Harold McGee concludes, "What makes The Zuni Café Cookbook a real treasure is the voice of Zuni's Judy Rodgers," whose book "repeatedly sheds a fresh and revealing light on ingredients and dishes, and even on the nature of cooking itself." Deborah Madison (Vegetarian Cooking for Everyone) says the introduction alone "should be required reading for every person who might cook something someday."

A Novel About the History of Philosophy

Larousse Gastronomique

River Cottage Handbook

Bookish and the Beast

Pinocchio, the Tale of a Puppet

A Guide to Canning, Freezing, Curing & Smoking Meat, Fish & Game

The Butcher's Book

New York Times Bestselling Author Sarah MacLean returns with the next book in the Bareknuckle Bastards series about three brothers bound by a secret that they cannot escape—and the women who bring them to their knees. The Lady's Plan When Lady Henrietta Sedley declares her twenty-ninth year her own, she has plans to inherit her father's business, to make her own fortune, and to live her own life. But first, she intends to experience a taste of the pleasure she'll forgo as a confirmed spinster. Everything is going perfectly...until she discovers the most beautiful man she's ever seen tied up in her carriage and threatening to ruin the Year of Hattie before it's even begun. The Bastard's Proposal When he wakes in a carriage at Hattie's feet, Whit, a king of Covent Garden known to all the world as Beast, can't help but wonder about the strange woman who frees him—especially when he discovers she's headed for a night of pleasure . . . on his turf. He is more than happy to offer Hattie all she desires...for a price. An Unexpected Passion Soon, Hattie and Whit find themselves rivals in business and pleasure. She won't give up her plans; he won't give up his power . . . and neither of them sees that if they're not careful, they'll have no choice but to give up everything . . . including their hearts.

'It would be disingenuous to the animal not to make the most of the whole beast; there is a set of delights, textural and flavoursome, which lie beyond the fillet.' Thus Fergus Henderson set out his stall when in 1994 he opened St. John, now one of the world's most admired restaurants. With a combination of sophistication and peasant thriftiness, his two Nose to Tail books have gained cult status in the world of cookbooks. Now they have been joined together inThe Complete Nose to Tail, a compendious volume with additional recipes and more photography from the brilliant Jason Lowe.This collection of recipes includes traditional favourites like Eccles cakes, devilled kidneys, and seed cake with a glass of Madeira, as well as many St. John classics for more adventurous gastronomes - roast bone marrow and parsley salad, deep-fried tripe and pot-roast half pig's head to name but a few.With a dozen new recipes on top of 250 existing ones, exceptional production values and more than 100 beautiful, witty photographs, The Complete Nose to Tail is not only comprehensive but completely irresistible.

The owners of Fleisher's Grass-Fed and Organic Meats offer a thorough guide to buying, butchering and cooking all kinds of meat, in a book that also points out what to avoid when it comes to industrial meats. In this pioneering work, Shizuo Tsuji, one of the most prominent figures in Japan's culinary world, takes all that is good about Japanese food and brings it into the home. The book presents over 100 authentic recipes (manageable even for the novice cook) for dishes ranging from familiar favorites like Miso Soup with Pork and Vegetables, Yakitori, Rice Balls, Nigiri Sushi, Soba Noodles in a Basket, Sukiyaki, and Tempura to more exotic-sounding (but actually simple to prepare) fare such as Jade Green Deep-Fried Shrimp, Yellowtail Teriyaki, Paper-Thin Sea Bass Sashimi, Saké-Simmered Lobster, Nagasaki-Style Braised Pork, Simmered Tofu Dumplings, and Turnip with Ginger-Miso Sauce. Full-color photos showcase the finished dishes and illustrate the steps involved in their preparation. Tsuji also explains many of the techniques used; and here, again, detailed photos clarify the instructions. He stresses the importance of using fresh, seasonal, and local ingredients; and the recipes call only for ingredients that are readily available in supermarkets and Asian grocery stores in the West. A section on bento boxes offers a wide variety of ideas for combining the recipes in the book into these popular, portable meal options. The Cooking Tips section includes such basic, essential recipes as dashi; and covers topics like cleaning squid, soaking dried shitake mushrooms, toasting and crumbling nori seaweed, and using bamboo rolling mats. The helpful Glossary describes the main ingredients of Japanese cooking, along with a photo of each. Friendly, accessible, and inviting, Practical Japanese Cooking will be as eye-opening and inspiring to today's home cooks as it was when it was originally published almost three decades ago.

* New, enlarged edition of the classic Carcasse, ISBN 9789492677341, by master butcher Hendrik Dierendonck* Bound in hardcover with and open spine, and pre-drilled hole for meat hook'Eating less meat, but better quality: that is the future of traditional craft butchery. Dierendonck today stands for craft, terroir and passion. With this book I want to pay tribute to all farmers who raise their animals with respect for nature, and to everyone working in the butchery trade, working day and night in cold rooms, surrounding by four walls." - Hendrik DierendonckHendrik and his father Raymond Dierendonck have grown in recent years into the benchmark for everything to do with meat. They supply only the highest quality and are followed by any number of top chefs. Dierendonck is one of the pioneers of the international 'nose-to-tail' philosophy, in which literally every part of the slaughtered animal is utilized. He has specialized particularly in the processing and maturing of exceptional meat, including from the Belgian Red cattle breed from West Flanders. Enjoy the most delicious classic cuts from the butcher's counter; wonder at the craft and skill of the butcher; and learn to process and prepare meat in the Dierendonck style from the dozens of adventurous and timeless recipes in this book. The Butcher's Book has grown into a true cult publication in recent years and has now been supplemented with more than 20 achievable, refined recipes from his starred restaurant Carcasse. With text contributions from Hendrik Dierendonck, René Sépul, Marijke Libert and Stijn Vanderhaeghe, and high-class photographs by Thomas Sweertvaegher, Piet Dekersgieter and Stephan Vanfleteren.

The Great Meat Cookbook

Cooking with America's Best Butchers

Recipes celebrating the whole beast

Beauty of the Beast

Brazen and the Beast

More Omnivorous Recipes for the Adventurous Cook

The World's Greatest Culinary Encyclopedia

The Whole Beast: Nose to Tail Eating is a certified "foodie" classic. In it, Fergus Henderson -- whose London restaurant, St. John, is a world-renowned destination for people who love to eat "on the wild side" -- presents the recipes that have marked him out as one of the most innovative, yet traditional, chefs. Here are recipes that hark back to a strong rural tradition of delicious thrift, and that literally represent Henderson's motto, "Nose to Tail Eating" -- be they Pig's Trotter Stuffed with Potato, Rabbit Wrapped in Fennel and Bacon, or his signature dish of Roast Bone Marrow and Parsley Salad. For those of a less carnivorous bent, there are also splendid dishes such as Deviled Crab, Smoked Haddock, Mustard, and Saffron; Green Beans, Shallots, Garlic, and Anchovies; and to keep the sweetest tooth happy, there are gloriously satisfying puddings, notably the St. John Eccles Cakes, and a very nearly perfect Chocolate Ice Cream.

The Whole Beast: Nose to Tail EatingHarper Collins

A totalitarian regime has ordered all books to be destroyed, but one of the book burners suddenly realizes their merit.

Fergus Henderson is revered throughout the world for his unpretentious and respectful approach to meat. As he says, 'it would be disingenuous to the animal not to make the most of the whole beast; there is a set of delights, textural and flavoursome, which lie beyond the fillet.' In this new collection of recipes, Fergus inspires with more carnivorous classics such as braised shoulder of lamb, pigeon pie, venison liver and pressed pig's ear, as well as extending his no-nonsense approach to the world of breads and sweets - sourdough loaves and lardy cakes, puddings such as chocolate baked Alaska, burnt sheep's milk yoghurt and goat's curd cheesecake, and delicious ice-creams including bay leaf and the famous Dr Henderson. Cooks worldwide will covet and cherish Beyond Nose to Tail, and give it a place of honour on their shelves alongside Fergus's first collection.

Food (and life) is all about perspective: having an open mind and an adventurous spirit can take you to wonderful places you'd never experience otherwise. From health and nutrition writer, podcast host, and self-proclaimed health nerd Ashleigh VanHouten comes this entertaining and user-friendly guide to enjoying some of the more adventurous parts of the animal, as well as understanding the value of whole-animal cooking. Enjoy 75 delicious and uncomplicated recipes sourced from an enthusiastic advocate of nose-to-tail, ancestrally inspired eating who does not have a background in cooking or organ meats—so if she can do it, so can you! Ashleigh has also enlisted the help of some of her chef friends who are known for their beautiful preparations of nose-to-tail dishes to ensure that her recipes nourish and satisfy both your body and your palate. There are many great reasons to adopt a truly whole-animal, nose-to-tail approach to eating. It Takes Guts: A Meat-Eater's Guide to Eating Offal with over 75 Healthy and Delicious Nose-to-Tail Recipes is more than a cookbook: it's about education and understanding that the way we eat is important. Our choices matter, and we should seek to know why a particular food is beneficial for us, the ecosystem, and the animals, and how our food choices fit into the larger food industry and community in which we are a part. Through interviews with experts, more than a few hilarious and thoughtful anecdotes, and of course, delicious recipes, you'll learn the cultural, environmental, and health benefits of adding a little "variety meat" to your diet. As the saying goes, the way you do anything is the way you do everything. So let's all approach our plates, and our lives, with a sense of adventure and enthusiasm! In this book, you will find An entertaining introduction into the "offal" world of organ meats, and why it's more delicious (and less scary) than you may think A breakdown of the healthiest and tastiest organ meats, from heart, liver, and kidney to tongue, bone marrow, and blood! An interview with a butcher on how to source the best organ meats, including what to look for and ask about 75 delicious, fun, and easy recipes that you don't have to be a chef to prepare Plenty of background and personal anecdotes about specific recipes: where they come from, why they're special, and why you should add them to your meal plan! A number of contributed recipes from respected chefs, recipe developers, and fellow health nerds, including the Ben Greenfield family, Beth Lipton, and Tania Teschke From the author: "I encourage, whenever I can, a little adventure when you eat. One bite of something new won't hurt you, and it just might open up a whole new world of pleasure and health. By eating nose-to-tail, we're also honoring and respecting the animals who sacrificed for our dinner plates by ensuring none of it is wasted."

The Butcher's Guide to Well-raised Meat

Practical Japanese Cooking

Fahrenheit 451

Whole Beast Butchery

The Book of St John

The Book of God

Les Abats

A guide to the modern world of meat places an emphasis on sustainable meat production and explains the misleading practices behind today's labels while providing over two hundred recipes.

Over 100 brand new recipes from London's iconic restaurant

The Expert's Guide to Selecting, Preparing, and Cooking a World of Meat

The Complete Book of Pork Butchering, Smoking, Curing, Sausage Making, and Cooking

Nose to Tail Eating

Sophie's World

Pigs & Pork

Odd Bits