

Anything That Moves Renegade Chefs Fearless Eaters And The Making Of A

Technology and increasing levels of education have exposed people to more information than ever before. These societal gains, however, have also helped fuel a surge in narcissistic and misguided intellectual egalitarianism that has crippled informed debates on any number of issues. Today, everyone knows everything: with only a quick trip through WebMD or Wikipedia, average citizens believe themselves to be on an equal intellectual footing with doctors and diplomats. All voices, even the most ridiculous, demand to be taken with equal seriousness, and any claim to the contrary is dismissed as undemocratic elitism. Tom Nichols' *The Death of Expertise* shows how this rejection of experts has occurred: the openness of the internet, the emergence of a customer satisfaction model in higher education, and the transformation of the news industry into a 24-hour entertainment machine, among other reasons. Paradoxically, the increasingly democratic dissemination of information, rather than producing an educated public, has instead created an army of ill-informed and angry citizens who denounce intellectual achievement. When ordinary citizens believe that no one knows more than anyone else, democratic institutions themselves are in danger of falling either to populism or to technocracy or, in the worst case, a combination of both. An update to the 2017 breakout hit, the paperback edition of *The Death of Expertise* provides a new foreword to cover the alarming exacerbation of these trends in the aftermath of Donald Trump's election. Judging from events on the ground since it first published, *The Death of Expertise* issues a warning about the stability and survival of modern democracy in the Information Age that is even more important today.

Think you can cook better than Bobby Flay? Put your kitchen skills to the test and cook alongside Bobby and his competitors with more than 100 recipes from the hit show. *Beat Bobby Flay* brings the excitement of the Food Network show stage into your home kitchen, with more than 100 recipes for breakfast and brunch, weeknight-worthy dinners, and stunning desserts that make every meal a winner. Bobby's best recipes and other favorites from the show make appearances, from Seafood Fra Diavolo with Saffron Fettuccine (handmade pasta always wins the judges' hearts) to Mushroom and Goat Cheese Chiles Rellenos (the secret: crispy Brussels sprout leaves) and Bittersweet Chocolate Soufflé. Sprinkled throughout Bobby's recipes are behind-the-scenes stories of fan-favorite moments, tips to help you "beat the clock" when you're pressed for time, and pro-chef suggestions for everything from meal prep to garnish (when in doubt, add anchovy breadcrumbs!). Alongside Bobby's favorites are a wealth of recipes from his competitors on the show who beat Bobby Flay, including Alex Guarnaschelli's Lobster Newberg, Marcus Samuelsson's Doro Wat (Ethiopian chicken stew), and Shelby Sieg's Lemon-Thyme Olive Oil Cake. The ultimate companion cookbook to one of the country's favorite Food Network shows, *Beat Bobby Flay* also features beautiful, all-new color food photography as well as shots from everyone's favorite episodes. With Bobby's expertise and tried-and-true tips helping you stay in it to win it, you'll be ready to crush any competition that comes your way!

"Like many miniencyclopedias, this one is studded with often intriguing facts."—Kirkus
New York Post Required Reading and an Entertainment Weekly Top 3 Must-Read! From the chief historian at HISTORY® comes a rich chronicle of the evolution of American cuisine and culture, from before Columbus's arrival to today. Did you know that the first graham crackers were designed to reduce sexual desire? Or that Americans have tried fad diets for almost two hundred years? Why do we say things like "buck" for a dollar and "living high on the hog"? How have economics, technology, and social movements changed our tastes? Uncover these and other fascinating aspects of American food traditions in *The American Plate*. Dr. Libby H. O'Connell takes readers on a mouth-watering journey through America's culinary evolution into the vibrant array of foods we savor today. In 100 tantalizing bites, ranging from blueberries and bagels to peanut butter, hard cider, and Cracker Jack, O'Connell reveals the astonishing ways that cultures and individuals have shaped our national diet and continue to influence how we cook and eat. Peppered throughout with recipes, photos, and tidbits on dozens of foods, from the surprising origins of Hershey Bars to the strange delicacies our ancestors enjoyed, such as roast turtle and grilled beaver tail. Inspiring and intensely satisfying, *The American Plate* shows how we can use the tastes of our shared past to transform our future.

From his first job scraping trays at a pizzeria at the age of fifteen, Jason Sheehan has worked at all kinds of restaurants across America, from Buffalo to Tampa to Albuquerque: at a French colonial and an all-night diner, at a crab shack just off the interstate and a fusion restaurant in a former hair salon. In *Cooking Dirty* he tells the story of one

man's addiction to the urgency, stress, and adrenalin of minimum-wage kitchen work. His universe becomes 'a small, steel box filled with knives and meat and fire', where the kitchen is a fraternity with its own rites and initiations: cigarettes in the walk-in freezer, sex in the basement, drugs everywhere. Restaurant cooking sets a series of seemingly endless personal challenges, from the first perfectly done mussel to the satisfaction of surgically sliced foie gras. The kitchen itself is a place in which life's mysteries are thawed, sliced, broiled, barbecued, and fried - a place where people from the margins find their community and their calling. *Cooking Dirty* is a passionate, funny, electrifying memoir of addiction: an addiction to kitchen work. It reveals the hell and glory of restaurant life, as told by a survivor. Jason Sheehan is his own unforgettable central character - edgy, driven, irresistible. Eating out will never be the same again.

Gorilla and the Bird

Manifold Destiny

My Mother, Her Lover and Me

Minimalist Baker's Everyday Cooking

Pok Pok

Old World Italian

A Culinary History in 100 Bites

Apocalypse Chow is a parody retelling of Joseph Conrad's *Heart of Darkness*, served with generous portions of Francis Ford Coppola's film, *Apocalypse Now*. Set in the wilds of northern Ontario, *Apocalypse Chow* is a satire of the restaurant trade and our modern food and consumer culture, neatly packaged into a highly consumable literary product.

Presents a basic, scent-guided introduction to wines and wine appreciation, detailing wine's basic components to help the reader determine what kind of wine they like best.

The highly anticipated cookbook from the immensely popular food blog *Minimalist Baker*, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the *Minimalist Baker* blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements *Minimalist Baker's Everyday Cooking* is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

The chef-owner of *Shopsin's* offers reflection on the culinary art, customers, and family bonds and shares more than 120 recipes for such comfort foods as mac n cheese pancakes and blisters on my sisters (sunny-side-up eggs on tortillas).

Rick Bayless Mexican Kitchen

A sexy enemies-to-lovers romantic comedy

A Novel

Kitchen Confidential

Honest Conversations about Ministry Connections

Stories from the Front Lines of Pop Culture

How Modern Industrial Agriculture Destroyed Our Most Alluring Fruit

No Experience Necessary

WHAT DOES "WIFE" MEAN TODAY? It's a fascinating question that's been receiving huge media and reader attention, fuelled by Anne Kingston's provocative book. Traversing the complex landscape of contemporary wifehood, Kingston combines broad-ranging research with her own insights and wit, providing a fresh perspective on being a married woman. From the elevation of the bride to a powerful consumer icon, through the recent romanticization of domesticity, and into the conflicted territory of wifely sexuality, *The Meaning of Wife* is constantly engaging and often surprising. A book that's tailor-made for book clubs—even the cover provokes discussion—as well as lively chats over a glass of wine, *The Meaning of Wife* is changing the way we think about women, men and marriage.

2012 IACP Award Winner in the Food Matters category Supermarket produce sections bulging with a year-round supply of perfectly round, bright red-orange tomatoes have become all but a national birthright. But in *Tomatoland*, which is based on his James Beard Award-winning article, "The Price of Tomatoes," investigative food journalist Barry Estabrook reveals the huge human and environmental cost of the \$5 billion fresh tomato industry. Fields are sprayed with more than one hundred different herbicides and pesticides. Tomatoes are picked hard and green and artificially gassed until their skins acquire a marketable hue. Modern plant breeding has tripled yields, but has also produced fruits with dramatically reduced amounts of calcium, vitamin A, and vitamin C, and tomatoes that have fourteen times more sodium than the tomatoes our parents enjoyed. The relentless drive for low costs has fostered a thriving modern-day slave trade in the United States. How have we come to this point? Estabrook traces the supermarket tomato from its birthplace in the deserts of Peru to the impoverished town of Immokalee, Florida, a.k.a. the tomato capital of the United States. He visits the laboratories of seedsmen trying to develop varieties that can withstand the rigors of agribusiness and still taste like a garden tomato, and then moves on to commercial growers who operate on tens of thousands of acres, and eventually to a hillside field in Pennsylvania, where he meets an obsessed farmer who produces delectable tomatoes for the nation's top restaurants. Throughout *Tomatoland*, Estabrook presents a who's who cast of characters in the tomato industry: the avuncular octogenarian whose conglomerate grows one out of every eight tomatoes eaten in the United States; the ex-Marine who heads the group that dictates the size, color, and shape of every tomato shipped out of Florida; the U.S. attorney who has doggedly prosecuted human traffickers for the past decade;

and the Guatemalan peasant who came north to earn money for his parents' medical bills and found himself enslaved for two years.

Tomatoland reads like a suspenseful whodunit as well as an expose of today's agribusiness systems and the price we pay as a society when we take taste and thought out of our food purchases.

The James Beard Award-winning chef shares stories of Southern life and recipes from his renowned Mississippi restaurants in this illustrated cookbook. In this irreverent yet serious look at contemporary Southern food, Chef John Currence shares 130 recipes organized by 10 different techniques, such as Simmering, Slathering, Pickling, and Smoking, just to name a few. Then John spices things up with colorful stories of his upbringing in New Orleans, his time living in Europe, and more—plus insightful reflections on today's Southern culinary landscape. Pickles, Pigs & Whiskey features John's one-of-a-kind recipes for Pickled Sweet Potatoes, Whole Grain Guinness Mustard, Deep South "Ramen" with a Fried Poached Egg, Rabbit Cacciatore, Smoked Endive, Fire-Roasted Cauliflower, and Kitchen Sink Cookie Ice Cream Sandwiches. Each recipe is paired with a song and the complete playlist can be downloaded at [spotify.com](https://open.spotify.com). The book also features more than 100 color photographs by Angie Mosier.

No Experience Necessary is Chef Norman Van Aken's joyride of a memoir. In it he spans twenty-plus years and nearly as many jobs—including the fateful job advertisement in the local paper for a short-order cook with "no experience necessary." Long considered a culinary renegade and a pioneering chef, Van Aken is an American original who chopped and charred, sweated and seared his way to cooking stardom with no formal training, but with extra helpings of energy, creativity, and faith. After landing on the deceptively breezy shores of Key West, Van Aken faced hurricanes, economic downturns, and mercurial moneymen during the decades when a restaurant could open and close faster than you can type haute cuisine. From a graveyard shift grunt at an all-night barbecue joint to a James Beard-award finalist for best restaurant in America, Van Aken put his trusting heart, poetic soul, natural talent, and ever-expanding experience into every venture—and helped transform the American culinary landscape along the way. In the irreverent tradition of Anthony Bourdain's Kitchen Confidential, and populated by a rogues' gallery of colorful characters—including movie stars, legendary musicians, and culinary giants Julia Child, Emeril Lagasse, and Charlie Trotter—No Experience Necessary offers a uniquely personal, highly-entertaining under-the-tablecloth view of the high-stakes world of American cuisine told with wit, insight, and great affection by a natural storyteller.

A Remix of Joseph Conrad's Heart of Darkness

No Parking

Hawaiian Movements for Life, Land, and Sovereignty

Recipe for Persuasion

The Meaning Of Wife

My Stir-fried Life

The Oracle of Hollywood Boulevard

Four-Star Secrets of an Eavesdropping Waiter

Giving new meaning to the term "fast food" Rest-stop grade F meat patty? Nah. Nuggets of reconstituted poultry bits? Pass. Deep-fried fish discus? No, really, thanks all the same. It's time to bid farewell to the roadside meal as you know it. Nearly twenty years ago, Chris Maynard and Bill Scheller opened the world's eyes to the beautym of car-engine gastronomy in the original Manifold Destiny. And now that another generation of both drivers and eaters has emerged, the cult classic is due for an overhaul. In this shiny, spanking-new edition, learn how to make s'mores in your Scion, poach fish in your Pontiac, even bust out a gourmet snack from under the hood of your Escalade. With step-by-step diagrams, crowd-pleasing recipes, and thorough instructions, now you can turn your car into a kitchen without ever crossing any golden arches. Hilarious, bizarre, and ultimately (seriously!) useful, Manifold Destiny is and always will be an unparalleled original. So, slap a ham steak under the hood of your car, hit the gas, and drive until you reach delicious -- which is in approximately fifty miles, depending on traffic. 'One of the gems of the year' - Michele Magwood, Sunday Times (Books LIVE SA) The story of a young man fighting to recover from a devastating psychotic break and the mother who refuses to give up on him. Zack McDermott, a twenty-six-year-old Brooklyn public defender, woke up one morning convinced he was being filmed as part of an audition for a TV pilot. Every passerby was an actor; every car would magically stop for him; everything he saw was a cue from 'The Producer' to help inspire the performance of a lifetime. After a manic spree around Manhattan, Zack, who is bipolar, was arrested on a subway platform and admitted to hospital. So begins the story of Zack's free fall into psychosis and his desperate, poignant, often darkly funny struggle to claw his way back to sanity, regain his identity, and rebuild some semblance of a stable life. It's a journey that will take him from New York City back to his Kansas roots and to the one person who might be able to save him, his tough, bighearted Midwestern mother, nicknamed the Bird, whose fierce and steadfast love is the light in Zack's dark world. Before his odyssey is over, Zack will be tackled by guards in mental wards, run naked through cornfields, receive secret messages from the TV, befriend a former Navy SEAL and his talking stuffed monkey and see the Virgin Mary in the whorls of his own back hair. But with the Bird's help, he just might have a shot at pulling through, starting over, and maybe even meeting a woman who can love him back, bipolar and all. Written with raw emotional power, humor, and tenderness, Gorilla and the Bird is a bravely honest account of a young man's unraveling and the relationship that saves him.

As a boy, Ken Hom lived hand-to-mouth in the slums of Chicago's Chinatown. Today, he is one of the most celebrated TV chefs of all time, the man who showed the British how to cook Asian food and introduced the nation to the wok. This is the story of that remarkable journey. Aged just eight months when his father died, Ken was raised by his mother in an atmosphere of punishing poverty. But no matter how little they had, they ate well. Life would change when, at the age of eleven, Ken landed a job in his uncle's Chinese restaurant. From these humble beginnings, he travelled the globe and went on to become one of the world's greatest authorities on Asian food. His wildly popular books have inspired millions of home cooks, and he paved the way for a generation of celebrity chefs. High-spirited and frequently funny, My Stir-Fried Life is the epicurean's epic - a gastronomic narrative that lifts the spirits, tantalises the taste buds and feeds the soul of anyone and everyone who loves cooking, from the keen novice to the accomplished connoisseur.

From the author of Pride, Prejudice, and Other Flavors comes another , clever, deeply layered, and heartwarming romantic comedy that follows in the Jane Austen tradition—this time, with a twist on Persuasion. Chef Ashna Raje desperately needs a new strategy. How else can she save her beloved restaurant and prove to her estranged, overachieving mother that she isn't a complete screw up? When she's asked to join the cast of Cooking with the Stars, the latest hit reality show teaming chefs with celebrities, it seems like just the leap of faith she needs to put her restaurant back on the map. She's a chef, what's the worst that could happen? Rico Silva, that's what. Being paired with a celebrity who was her first love, the man who ghosted her at

the worst possible time in her life, only proves what Ashna has always believed: leaps of faith are a recipe for disaster. FIFA winning soccer star Rico Silva isn't too happy to be paired up with Ashna either. Losing Ashna years ago almost destroyed him. The only silver lining to this bizarre situation is that he can finally prove to Ashna that he's definitely over her. But when their catastrophic first meeting goes viral, social media becomes obsessed with their chemistry. The competition on the show is fierce...and so is the simmering desire between Ashna and Rico. Every minute they spend together rekindles feelings that pull them toward their disastrous past. Will letting go again be another recipe for heartbreak—or a recipe for persuasion...? In *Recipe for Persuasion*, Sonali Dev once again takes readers on an unforgettable adventure in this fresh, fun, and enchanting romantic comedy.

From One Ministry Wife to Another

A Nation Rising

Back of the House

A Memoir

Odd Bits

Get Jiro!

Pig Candy

Service Included

Anything That Moves Renegade Chefs, Fearless Eaters, and the Making of a New American Food Culture Penguin

A protégé of Michael Pollan shares the story of a little known group of renegade farmers who defied corporate agribusiness by launching a unique sustainable farm-to-table food movement. The story of the Lentil Underground begins on a 280-acre homestead rooted in America's Great Plains: the Oien family farm. Forty years ago, corporate agribusiness told small farmers like the Oiens to "get big or get out." But twenty-seven-year-old David Oien decided to take a stand, becoming the first in his conservative Montana county to plant a radically different crop: organic lentils. Unlike the chemically dependent grains American farmers had been told to grow, lentils make their own fertilizer and tolerate variable climate conditions, so their farmers aren't beholden to industrial methods. Today, Oien leads an underground network of organic farmers who work with heirloom seeds and biologically diverse farm systems. Under the brand Timeless Natural Food, their unique business-cum-movement has grown into a million dollar enterprise that sells to Whole Foods, hundreds of independent natural foods stores, and a host of renowned restaurants. From the heart of Big Sky Country comes this inspiring story of a handful of colorful pioneers who have successfully bucked the chemically-based food chain and the entrenched power of agribusiness's one percent, by stubbornly banding together. Journalist and native Montanan Liz Carlisle weaves an eye-opening and richly reported narrative that will be welcomed by everyone concerned with the future of American agriculture and natural food in an increasingly uncertain world.

"Before prehistoric humans began to cultivate grain, they had three main methods of acquiring food: hunting, gathering, and fishing. Hunting and gathering are no longer economically important, having been replaced by their domesticated equivalents, ranching and farming. But fishing, humanity's last major source of food from the wild, has grown into a worldwide industry on which we have never been more dependent. In this history of fishing--not as sport but as sustenance--archaeologist and writer Brian Fagan argues that fishing rivaled agriculture in its importance to civilization. [He] tours archaeological sites worldwide to show ... how fishing fed the development of cities, empires, and ultimately the modern world"--Jacket flaps.

A New York Times Bestseller. In a not-too-distant future L.A. where master chefs rule the town like crime lords and people literally kill for a seat at the best restaurants, a bloody culinary war is raging. On one side, the Internationalists, who blend foods from all over the world into exotic delights. On the other, the "Vertical Farm," who prepare nothing but organic, vegetarian, macrobiotic dishes. Into this maelstrom steps Jiro, a renegade and ruthless sushi chef, known to decapitate patrons who dare request a California Roll, or who stir wasabi into their soy sauce. Both sides want Jiro to join their factions. Jiro, however has bigger ideas, and in the end, no chef may be left alive! Anthony Bourdain, top chef, acclaimed writer (*Kitchen Confidential*, *Medium Raw*) and star of the hit travel show, *No Reservations*, co-writes with Joel Rose (*Kill Kill Faster Faster*, *The Blackest Bird*) this stylized send-up of food culture and society, with detailed and dynamic art by Langdon Foss.

Life, Love and Death in the Kitchen

The One! The Only! Guide to Cooking on Your Car Engine!

Pickles, Pigs & Whiskey

Conquer the Kitchen with 100+ Battle-Tested Recipes: A Cookbook

Beat Bobby Flay

The Cycling Chef

Burn the Place

A memoir of madness and a mother's love

In *The Butterfly Sister* by Amy Gail Hansen—a moving Gothic tale that intertwines mystery, madness, betrayal, love, and literature—a fragile young woman must silence the ghosts of her past. Ten months after dropping out of all-girl Tarble College, Ruby Rousseau is still haunted by the memories of her senior year, a time marred by an affair with her English professor and a deep depression that caused her to question her sanity. When a mysterious suitcase arrives bearing Ruby's name and address, she tries to return it to its rightful owner, Beth—a dorm-mate at Tarble—only to learn that Beth disappeared two days earlier. With clues found in the luggage, including a tattered copy of Virginia Woolf's *A Room of One's Own*, which Ruby believes instigated her madness, she sets out to uncover the truth.

A Nation Rising chronicles the political struggles and grassroots initiatives collectively known as the Hawaiian sovereignty movement. Scholars, community organizers, journalists, and filmmakers contribute essays that explore Native Hawaiian resistance and resurgence from the 1970s to the early 2010s. Photographs and vignettes about particular activists further bring Hawaiian social movements to life. The stories and analyses of efforts to protect land and natural resources, resist community dispossession, and advance claims for sovereignty and self-determination reveal the diverse objectives and

strategies, as well as the inevitable tensions, of the broad-tent sovereignty movement. The collection explores the Hawaiian political ethic of *ea*, which both includes and exceeds dominant notions of state-based sovereignty. A Nation Rising raises issues that resonate far beyond the Hawaiian archipelago, issues such as Indigenous cultural revitalization, environmental justice, and demilitarization. Contributors. Noa Emmett Aluli, Ibrahim G. Aoudé, Kekuni Blaisdell, Joan Conrow, Noelani Goodyear-Ka'opua, Edward W. Greevy, Ulla Hasager, Pauahi Ho'okano, Micky Huihui, Ikaika Hussey, Manu Ka ' iama, Le ' a Malia Kanehe, J. Kehaulani Kauanui, Anne Keala Kelly, Jacqueline Lasky, Davianna Pomaika'i McGregor, Nalani Minton, Kalamaoka'aina Niheu, Katrina-Ann R. Kapa'anaokalaokeola Nakoa Oliveira, Jonathan Kamakawiwo'ole Osorio, Leon No'eau Peralto, Kekailoa Perry, Puhipau, Noenoe K. Silva, D. Kapua ' ala Sproat, Ty P. Kawika Tengan, Mehana Blaich Vaughan, Kuhio Vogeler, Erin Kahunawaika ' ala Wright

The man behind the Real Housewives writes about his lifelong love affair with pop culture that brought him from the suburbs of St. Louis to his own television show From a young age, Andy Cohen knew one thing: He loved television. Not in the way that most kids do, but in an irrepressible, all-consuming, I-want-to-climb-inside-the-tube kind of way. And climb inside he did. Now presiding over Bravo's reality TV empire, he started out as an overly talkative pop culture obsessive, devoted to Charlie's Angels and All My Children and to his mother, who received daily letters from Andy at summer camp, usually reminding her to tape the soaps. In retrospect, it's hard to believe that everyone didn't know that Andy was gay; still, he remained in the closet until college. Finally out, he embarked on making a career out of his passion for television. The journey begins with Andy interviewing his all-time idol Susan Lucci for his college newspaper and ends with him in a job where he has a hand in creating today's celebrity icons. In the witty, no-holds-barred style of his show Watch What Happens Live, Andy tells tales of absurd mishaps during his ten years at CBS News, hilarious encounters with the heroes and heroines of his youth, and the real stories behind The Real Housewives. Dishy, funny, and full of heart, Most Talkative provides a one-of-a-kind glimpse into the world of television, from a fan who grew up watching the screen and is now inside it, both making shows and hosting his own.

'I can't think of a finer chef to have written a book on nutrition and diet for athletes' Tom Kerridge A must-have recipe book designed for cyclists of all levels, written by Alan Murchison - a Michelin-starred chef and champion athlete who now cooks for British Cycling's elite athletes. His easy-to-make and nutritionally balanced meals will help cyclists reach their cycling performance goals - this is flavoursome food to make you go faster. The Cycling Chef features more than 65 mouth-watering recipes - including breakfasts, salads, main meals, desserts and snacks, as well as vegetarian and vegan dishes - each designed with busy cyclists in mind. They are all quick and easy to prepare, and are made from ingredients that are readily available in any local supermarket. A good diet won't make a sub-standard cyclist into a world beater, but a poor diet can certainly make a world class or any ambitious cyclist sub-standard. However, an optimised diet, whatever your potential, will help you reach your own personal performance goals.

Apocalypse Chow

Eat Me

The American Plate

Recipes and Secrets from Our Travels in Italy: A Cookbook

Fishing

Renegade Farmers and the Future of Food in America

The Food and Philosophy of Kenny Shopsin

Monsters: The 1985 Chicago Bears and the Wild Heart of Football

When a church hires a new minister, they are really hiring both him and his wife. Many women entering this role for the first time have never considered what it means to be a minister's wife and consequently suffer stress, chaos, and confusion. In order to thrive, she needs a solid understanding of the biblical teaching on her role and how to best serve her husband as he fulfills his role. Susie Hawkins brings thirty years of experience as a minister's wife coupled with her role as the mother of two ministry wives. By focusing on key relationships and responsibilities in relation to the church and home, Susie guides young women to a greater understanding of how to serve God faithfully as the wife of a minister.

When Marianne Windmere's bakery customers begin complaining that her parking lot is always full, she assumes it must be customers for the new restaurant next door. She's never met her neighbor, and with the parking lot situation, she has no interest in doing so. But when a snowstorm knocks out the power and traps both women in the building overnight, sparks fly--until the next morning, when the buried argument comes to a head. Can they find a way to reclaim the magic of that night? And as decades-old secrets about the history of the town and Marianne's family come to light, can they work together to save both their businesses?

Food writer and clinical psychologist Scott Haas wanted to know what went on inside the mind of a top chef—and what kind of emotional dynamics drove the fast-paced, intense interactions inside a great restaurant. To capture all the heat and hunger, he spent eighteen months immersed in the kitchen of James Beard Award-winner Tony Maws' restaurant, Craigie on Main, in Boston. He became part of the family, experiencing the drama first-hand. Here, Haas exposes the inner life of a chef, what it takes to make food people crave, and how to achieve greatness in a world that demands more than passion and a sharp set of knives. A lens into what motivates and inspires all chefs—including Thomas Keller, Andrew Carmellini, whose stories are also shared here—Back of the House will change the way you think about food—and about the complicated people who cook it and serve it. LONGLISTED for the NATIONAL BOOK AWARD A “blistering yet tender” (Publishers Weekly) memoir that chronicles one chef's journey from foraging on her family's Midwestern farm to running her own Michelin-starred restaurant and finding her place in the world. Iliana Regan grew up the youngest of four headstrong girls on a small farm in Indiana. While gathering raspberries as a toddler, Regan learned to only pick the ripe fruit. In the nearby fields, the orange flutes of chanterelle mushrooms beckoned her while they eluded others. Regan's profound connection with food and the earth began in childhood, but connecting with people was more difficult. She grew up gay in an intolerant community, was an alcoholic before she turned twenty, and struggled to find her voice as a woman working in an industry dominated by men. But food helped her navigate the world around her—learning to cook in her childhood home, getting her first restaurant job at age fifteen, teaching herself cutting-edge cuisine while hosting an

underground supper club, and working her way from front-of-house staff to running her own kitchen. Regan's culinary talent is based on instinct, memory, and an almost otherworldly connection to ingredients, and her writing comes from the same place. Raw, filled with startling imagery and told with uncommon emotional power, Burn the Place takes us from Regan's childhood farmhouse kitchen to the country's most elite restaurants in a galvanizing tale that is entirely original, and unforgettable.

Lentil Underground

The Secret Ingredient of Unforgettable Food Is Suffering

The Butterfly Sister

Food and Stories from the Streets, Homes, and Roadside Restaurants of Thailand [A Cookbook]

The Culinary Odyssey of Chef Norman Van Aken

Anything That Moves

The Essential Scratch & Sniff Guide to Becoming a Wine Expert

Renegade Chefs, Fearless Eaters, and the Making of a New American Food Culture

Part sinister fairy tale, part gothic horror novel, this unique debut pulls back the curtain on the celebrity chef's kitchen, revealing a disturbing world of ambition and brutality. Killian Lone comes from a long line of gifted cooks, stretching back to the seventeenth century, and yearns to become a famous chef himself. When he starts an apprenticeship under Max Mann, the most famous chef in London, he looks set to continue the family tradition. But the reality of kitchen life is brutal. Even his fellow apprentice, Kathryn, who shows Killian uncharacteristic kindness, can't stop his being sucked into the vicious, debauched world of 1980s fine dining, and gradually he is forced to surrender his dream. Then he discovers a dark family secret—the legacy of an ancestor who was burnt as a witch for creating food so delicious it was said to turn all who tasted it mad. Killian knows he can use this secret to achieve his ambitions and maybe, finally, to win Kathryn's affections. But is he willing to pay the price? This is Killian's confession—a strange tragedy about love, ambition and incredible food . . .

The popular New Yorker writer combines the style of Mary Roach with the on-the-ground food savvy of Anthony Bourdain. Dana Goodyear's narrative debut is a highly entertaining, revelatory look into the raucous, strange, fascinatingly complex world of contemporary American food culture. At once an uproarious behind-the-scenes adventure and a serious attempt to understand the implications of an emergent new cuisine, it introduces a cast of compelling and unexpected characters—from Los Angeles Times critic Jonathan Gold, to a high-end Las Vegas purveyor of rare and exotic ingredients, to the traffickers and promoters of raw milk and other forbidden products, to the hottest chefs who rely on them—all of whom, along with today's diners, are changing the face of American eating. Ultimately, Goodyear looks at what we eat, and tells us who we are. As she places all of this within a vivid historical and cultural framework, she shows how these gathering culinary trends may eventually shape the way all Americans dine. What emerges is a picture of America at a moment of transition, designing the future as it reimagines the past.

Presents recipes for more than 200 authentic Mexican dishes, as well as introducing the major components of Mexican food

Poems about sex, marriage, and the desire for a child from a "scary-cool and edgy-smart" poet (J. D. McClatchy).

Most Talkative

The Campaign against Established Knowledge and Why it Matters

Tomatoland

Wild Game

Cooking Dirty

The Hunger and the Howling of Killian Lone

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes

Recipes for Performance and Pleasure

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai-style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

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.

Pig Candy is the poignant and often comical story of a grown daughter getting to know her dying father in his last months. During a series of visits with her father to the South he'd escaped as a young black man, Lise Funderburg, the mixed-race author of the acclaimed *Black, White, Other*, comes to understand his rich and difficult background and the conflicting choices he has had to make throughout his life. Lise Funderburg is a child of the '60s, a white-looking mixed-race girl raised in an integrated Philadelphia neighborhood. As a child, she couldn't imagine what had made her father so strict, demanding, and elusive; about his past she knew only that he had grown up in the Jim Crow South and fled its brutal oppression as a young man. Then, just as she hits her forties, her father is diagnosed with advanced and terminal cancer -- an event that leads father and daughter together on a stream of pilgrimages to his hometown in rural Jasper County, Georgia. As her father's escort, proxy, and, finally, nurse, Funderburg encounters for the first time the fragrant landscape and fraught society -- and the extraordinary food -- of his childhood. In succulent, evocative, and sometimes tart prose, the author brings to life a fading rural South of pecan groves, family-run farms, and pork-laden country cuisine. She chronicles small-town relationships that span generations, the dismantling of her own assumptions about when race does and doesn't matter, and the quiet segregation that persists to this day. As Funderburg discovers the place and people her father comes from, she also, finally, gets to know her magnetic, idiosyncratic father himself. Her account of their thorny but increasingly close relationship is full of warmth, humor, and disarming candor. In one of his last grand acts Funderburg's father recruits his children, neighbors, and friends to throw a pig roast -- an unforgettable meal that caps an unforgettable portrait of a man enjoying his life and loved ones right up through his final days. **Pig Candy** takes readers on a stunning journey that becomes a universal investigation of identity and a celebration of the human will, familial love, and, ultimately, life itself.

A daughter's tale of living in the thrall of her magnetic, complicated mother, and the chilling consequences of her complicity Every time I fail to become more like my mother, I become more like me. On a hot August night on Cape Cod, when Adrienne was 14, her mother Malabar woke her at midnight with five simple words that would set the course of both of their lives for years to come: **Ben Souther just kissed me.** Adrienne instantly became her mother's confidante and helpmate, blossoming in the sudden light of her attention; from then on, Malabar came to rely on her daughter to help orchestrate what would become an epic affair with her husband's closest friend. The affair would have calamitous consequences for everyone involved, impacting Adrienne's life in profound ways, driving her into a doomed marriage of her own, and then into a deep depression. Only years later will she find the strength to embrace her life -- and her mother -- on her own terms. This is a book about how the people close to us can break our hearts simply because they have access to them. It's about the lies we tell in order to justify the choices we make. It's about mothers and daughters and the nature of family. And ultimately, it's a story of resilience, a reminder that we need not be the parents our parents were to us; that moving forward is possible. 'Not since *The Glass Castle* has a memoir conveyed such a complex family bond, in which love, devotion, and corrosive secrets are inextricably linked' J. Courtney Sullivan

Recipes from My Three Favorite Food Groups and Then Some

The Death of Expertise

The Billionaire's Wake-up-call Girl

The Secret Life of a Restaurant

Taking My Father South, Taking My Father Home--A Memoir

How the Sea Fed Civilization

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

Mimi explores the beautiful coasts and countrysides of Italy in this lavishly photographed cookbook featuring simple, authentic recipes inspired by the country's devoted producers and rich food heritage. "A tribute to the home cooking of real families across the country."—The Wall Street Journal **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK** Beloved for her gorgeous cookbooks *A Kitchen in France* and *French Country Cooking*, Mimi Thorisson, along with her lively family and smooth fox terriers in tow, immersed readers in the warmth of their convivial lives in rural France. In their newest cookbook, the Thorissons pause their lives in the idyllic French countryside to start a new adventure in Italy and satisfy their endless curiosity and passion for the magic of Italian cooking. *Old World Italian* captures their journey and the culinary treasures they discovered. From Tuscany to Umbria to Naples and more, Mimi dives into Italy's diverse regional cuisines and shares 100 recipes for authentic, classic dishes, enriched by conversations with devoted local food experts who share their timeworn techniques and stories. You'll indulge in dishes culled from across the country, such as plump agnolotti bathed in sage and butter from the north, the tomato-rich ragùs and pastas of the southwest, and the multifaceted, seafood-laden cuisine of Sicily. The mysteries of Italian food culture will unravel as you learn to execute a perfect Neapolitan-style pizza at home or make the most sublime yet elemental cacio e pepe. Full of local color, history, and culture, plus evocative, sumptuous photography shot by Mimi's husband, Oddur Thorisson, *Old World Italian* transports you to a seat at the family's table in Italy, where you may never want to leave.

The gripping account of a once-in-a-lifetime football team and their lone championship season For Rich

Cohen and millions of other fans, the 1985 Chicago Bears were more than a football team: they were the greatest football team ever—a gang of colorful nuts, dancing and pounding their way to victory. They won a Super Bowl and saved a city. It was not just that the Monsters of the Midway won, but how they did it. On offense, there was high-stepping running back Walter Payton and Punky QB Jim McMahon, who had a knack for pissing off Coach Mike Ditka as he made his way to the end zone. On defense, there was the 46: a revolutionary, quarterback-concussing scheme cooked up by Buddy Ryan and ruthlessly implemented by Hall of Famers such as Dan "Danimal" Hampton and "Samurai" Mike Singletary. On the sidelines, in the locker rooms, and in bars, there was the never-ending soap opera: the coach and the quarterback bickering on TV, Ditka and Ryan nearly coming to blows in the Orange Bowl, the players recording the "Super Bowl Shuffle" video the morning after the season's only loss. Cohen tracked down the coaches and players from this iconic team and asked them everything he has always wanted to know: What's it like to win? What's it like to lose? Do you really hate the guys on the other side? Were you ever scared? What do you think as you lie broken on the field? How do you go on after you have lived your dream but life has not ended? The result is *Monsters: The 1985 Chicago Bears and the Wild Heart of Football*, a portrait not merely of a team but of a city and a game: its history, its future, its fallen men, its immortal heroes. But mostly it's about being a fan—about loving too much. This is a book about America at its most nonsensical, delirious, and joyful.

After twenty-five years of 'sex, drugs, bad behaviour and haute cuisine', chef and novelist Anthony Bourdain has decided to tell all. From his first oyster in the Gironde to his lowly position as a dishwasher in a honky-tonk fish restaurant in Provincetown; from the kitchen of the Rainbow Room atop the Rockefeller Center to drug dealers in the East Village, from Tokyo to Paris and back to New York again, Bourdain's tales of the kitchen are as passionate as they are unpredictable, as shocking as they are funny.

Kitchen Confidential meets *Sex and the City* in this delicious, behind-the-scenes memoir from the first female captain at one of New York City's most prestigious restaurants. While Phoebe Damrosch was figuring out what to do with her life, she supported herself by working as a waiter. Before long she was a captain at the New York City four-star restaurant *Per Se*, the culinary creation of master chef Thomas Keller. *Service Included* is the story of her experiences there: her obsession with food, her love affair with a sommelier, and her observations of the highly competitive and frenetic world of fine dining. She also provides the following dining tips: Please do not ask your waiter what else he or she does. Please do not steal your waiter's pen. Please do not say you're allergic when you don't like something. Please do not send something back after eating most of it. Please do not make faces or gagging noises when hearing the specials—someone else at the table might like to order one of them. After reading this book, diners will never sit down at a restaurant table the same way again.