

200 Fab Fish Dishes Hamlyn All Color

200 Fab Fish DishesHamlyn All Colour CookbookHamlyn

No matter what your sweet tooth may be craving, 200 Cakes & Bakes contains a selection of 200 tasty recipes for all kinds of baked treats. With this complete guide to all things cake, you'll be able to bake everything from simple, delicious biscuits such as Chocolate & Cinnamon Shortbread Fingers and Coconut & Pistachio Fridge Cookies for your family to the impressive Apricot & Orange Swiss Roll and Chocolate & Hazelnut Meringue Gateau to impress guests. Every recipe is accompanied by a full-page color photograph and clever variations and new ideas to give you over 200 delectable goodies to choose from.

With over 100 recipes based around the occasions when we gather to eat, A Simple Table has a recipe for every occasion. From one-pot cooking or a quick and easy midweek meal in a bowl, to a relaxed, weekend family meal on platters around the kitchen table, or celebratory feast of share plates and side dishes followed by sweet baked treats or dessert. The recipes are contemporary, uncomplicated and fresh, using accessible and interesting ingredients in clever combinations, to create amazing tastes, textures and flavours. Throughout, there are notes that link to other recipes in the book, or give quick tips, shopping lists or ingredient information.

Insect parasitoids are a fascinating group of animals in manynsects. Perhaps the most fascinating point is that these insects, in the course of the evolutionary time, have developed animpressive way to use chemical compounds to dialogue with thedifferent protagonists of their environment (i.e.,conspecifics, their hosts and the plants on which their hosts areliving).

Unravelling the evolutionary meaning of suchchemicalcommunication networks can give new insights into the ecology ofthese insects and especially on how to improve their use for thecontrol of noxious pests in biological control programmes.
Chemical Ecology of Insect Parasitoids is a timelypublication, with organised chapters to present the most importantknowledge and discoveries that have taken place over the lastdecade, and their potential use in pest control strategy.Specific relevant case studies are presented to enhance thereader's experience. Suited to graduate students and professional researchers andpractitioners in pest management, entomology, evolutionary biology,behavioural ecology, and chemical ecology, this book is essentialfor anyone needing information on this important group ofinsects.

The definitive step-by-step guide to culinary excellence

Forthcoming Books

Britain's Best Home Cook

Over 100 Simple, Delicious Recipes

Palissy Ware

Indian Restaurant Cookbook

Hamlyn All Colour Cookery: 200 Light Chicken Dishes

Barbecuing is one of the most easy, enjoyable and healthy ways to cook food, but most amateur chefs simply stick to grilling sausages and flipping burgers. 200 BBQ Recipes is packed with hundreds of inspirational recipes and variations that will guarantee you never have a boring barbie again. The book includes delicious ideas for main courses, accompaniments and desserts as well as vegetarian options and healthy salad choices, home-made marinades and appetizers that are great served at dinner parties.

Daisy Martinez is America's most exciting and beloved new television cook. Here, at last, is her first cookbook, with all the recipes from her acclaimed show—and most can be made in under thirty minutes! In Daisy Martinez's kitchen, salsa music is always playing. Laughter fills the air, along with delicious aromas of the amazing meal to come. Friends, neighbors, and family members are ever-present, sneaking tastes from every pot. And in the center of it all, Daisy is laughing, singing, tasting, and appreciating everything that her kitchen—and life!—has to offer. Does this sound like your kitchen? If not, don't despair. In this book and on her acclaimed national public television series, Daisy Cooks!, Daisy teaches you how to bring excitement back to the table with Latin-inspired food that your friends and family will love! Some of these recipes will remind you of meals you've enjoyed in restaurants. Some are great variations on dishes you already cook. Some are totally new. All of them will rock your world. Daisy's flavorful, satisfying interpretation of the best dishes from Puerto Rico, Mexico, Spain, Cuba, the Dominican Republic, and Central and South America all taste like the results of a day in the kitchen—but in reality, most take only thirty minutes to prepare. Here, you'll find the techniques that Daisy learned at the French Culinary Institute, along with her mother's and grandmother's time-tested tricks! This winning combination results in dishes that range from elegant Chicken Braised with Figs to soul-satisfying Cuban Black Bean Soup to die-for homemade Dulce de Leche. And then, of course, there are Daisy's "Top Ten Hits"—the recipes that, once you try them, are guaranteed to change the way you cook forever. In this first chapter, Daisy shows how simple flavor boosters, in addition to a few easy techniques, can make every meal mouthwateringly special. In Daisy's words, "If you can season, cook, and dress pork chops and serve them alongside fragrant yellow rice in less than thirty minutes, I can't imagine why you'd eat anything from a cardboard carton!" With ingredients that are found in almost every supermarket, equipment that every kitchen contains, and a little bit of adventurousness on your part, the recipes in this book will transform your mealtimes for good. So jump right in—it's time to get Daisy-fed!

Barbecuing is one of the most easy, enjoyable and healthy ways to cook food, but most amateur chefs simply stick to grilling sausages and flipping burgers. Hamlyn All Colour Cookbook: 200 BBQ Recipes is packed with hundreds of inspirational recipes and variations that will guarantee you never have a boring barbie again. The book includes delicious ideas for main courses, accompaniments and desserts as well as vegetarian options and healthy salad choices, home-made marinades and appetizers that are great served at dinner parties. With stunning colour photography for each recipe and presented in a handy format, 200 BBQ Recipes is fantastic value for money.

Everyone likes to eat healthily and eat well, but sometimes it's difficult to combine the two without your diet becoming repetitive. However, help is at hand in the form of Hamlyn All Colour Cookbook: 200 Low Fat Recipes, a cookbook crammed with low-fat recipes. Choose from 200 simple, healthy, tasty meals including Thai-style Haddock Parcels with Coconut Rice, Chargrilled Lamb with Hummus & Tortillas, Monkfish Brochettes with Cannellini Beans & Pesto and Spicy Goan Aubergin Curry. And once you've enjoyed your main course, treat yourself to a wide selection of low-fat desserts such as the Mango & Passion Fruit Trifle or Chocolate & Nectarine Soufflé Cake.Every recipe is accompanied by a full-page colour photograph and clever variations and ideas so that you have over 200 meals to choose from, meaning you and your family can stay healthy and happy without going hungry!

Ella's Kitchen: The Big Baking Book

Hamlyn All Colour Cookbook

The Fat Chance Cookbook

Recipes from My Spanish Grandmother

Enchanting dishes from the Middle East, Mediterranean and North Africa

Hamlyn All Color

Hamlyn All Colour Cookery: 200 Recipes for Kids

Make the most of your time with this new collection of fast recipes from the ever-popular Hamlyn All Colour series. Chicken is a versatile and inexpensive ingredient that is both nutritious and easy to prepare, making it an ideal solution for a quick-fix dinner. With a collection of recipes that take up to 30 minutes to cook, Hamlyn All Colour Cookbook: 200 Fast Chicken Dishes offers a variety of fresh ideas for a swift meal.

Each year, a large cast of would-be film directors and producers pay thousands of dollars to attend film school. Few, however, get the chance to make a real movie. This plain-English guide delivers the highlights of a film school education at a fraction of the cost. Written in the usual lighthearted, easy-to-understand For Dummies style, the book demystifies the nuts and bolts of filmmaking, covering everything from developing a project, pitching it and securing financing to hiring a cast and crew, editing footage and getting distribution. Throughout, it offers illuminating anecdotes and practical tips on topics that real-world filmmakers face every day budgeting, deciding on digital video versus film, scouting locations, setting up shots, directing actors, and creating special effects and helps aspiring filmmakers push their projects to the next level, whether they want to create a feature film, a short, or a documentary.

Cooking.

The Curry Club Indian Restaurant Cookbook contains a mouthwatering selection of over 150 restaurant-style curry recipes that can be made at home. Pat Chapman shows you how to achieve that special Indian restaurant flavour in your own kitchen, with minimum effort and maximum enjoyment.

Hamlyn All Colour Chinese Cookbook

Hamlyn All Color Cookbook

Recipes for Every Kind of Salad from Delicious Appetizers and Side Dishes to Impressive Main Courses, with Meat, Fish and Vegetarian Options, and 500 Fabulous Photographs

Hamlyn All Colour Cookery: 200 Ten-Minute Meals

Junior's Dessert Cookbook

200 Barbecue Recipes

More Than 100 Recipes Ready in Under 30 Minutes to Help You Lose the Sugar and the Weight

Fantastic, easy recipes from the new BBC One series. Treat yourself to some of the dishes from the incredible final show such as Dipa's mouth-watering Spiced Cumin Carrots, Pippa's delicious Grilled Prawns and Dip or her Chicken Ballotine. If that doesn't tempt you, try Dipa's lovely Pan-fried Chicken, and Phillip's delectable Beef Wellington. Then there's all the wonderful desserts to choose from like Dipa's indulgent Carrot Cake and the Sticky Toffee Pudding. Finally, you can try your hand at the Scotch Egg from the tricky elimination challenge. Britain's Best Home Cook is the ultimate collection of delicious, achievable recipes from Britain's most talented everyday home cooks – those who make great food for their family and friends day in, day out. This fully photographed official companion to the hit series features all the very best dishes from the show's contestants – the recipes that the judges Chris Bavin, Mary Berry and Dan Doherty consider wonderful home cooking – and step-by-step advice on achieving the same perfect results for classic dishes and the nation's favourite meals. Alongside the show's brilliant recipes, award-winning food writer Jordan Bourke offers easy-to-follow and fuss-free good food that will bring new, tasty ideas to your kitchen table: quick suppers, great weekend lunches, healthy meals and flavoursome sides and veg dishes. Here you'll find recipes that define brilliant modern British home cooking, from the most sublime roast potatoes, an ingenious twist on roast chicken or irresistible yet utterly simple chocolate pudding.

Good food is essential for good health -- even when you're a student living in uni accommodation. The Hamlyn All Color Student Meals cookbook is the ultimate reference for healthy and delicious recipes that are easy enough for a first time cook to follow -- and tasty enough that a cheap takeaway will become a thing of the past. It contains over 200 mouth-watering dishes and includes everything from traditional favorites like Shepherd's Pie to more exotic fare that is sure to impress your friends, plus entire sections on sweet treats and dips. With clear step-by-step instructions, plus preparation and cooking times, making great food as a student has never been easier.

It's easy to create authentic Italian flavor at home with this wonderful collection. Ranging from homemade gnocchi with pesto, to fried calamari, to spinach and pea frittata to watermelon granita, these recipes will transform an ordinary kitchen into a trattoria in Rome.

Time is short in the working day and it is difficult to find time at the end of it to produce a hot meal. With a slow cooker, you can be eating a nutritious and thrifty hot supper every evening, with minimal effort and preparation time. This must-have guide is an invaluable companion to your slow cooker, with delicious recipes for every occasion - from a mid-week family supper to a more elaborate dinner party; you can even take your cooker camping! Rustle up classic dishes such as Lamb Shanks with Redcurrant and Rosemary Sauce and Traditional Pot-roasted Gammon in Cider with Apples or impress your friends with Satay-style Pork with Coriander, Goan Fish Curry with Lentils or Sticky Toffee Pudding. The cookbook also contains guidance on choosing a slow cooker according to your needs; how to care for your cooker and how to adapt cooking times and recipes for different scenarios.

Over 100 delicious, fuss-free recipes - from family favourites to dishes for a dinner party

Batch Cook a Whole Week's Meals to Save Time and Money

Institut Paul Bocuse Gastronomie

200 Fab Fish Dishes

200 Italian Favorites

Hamlyn All Colour Cookery: 200 Student Meals

As parents, we all know that children can be notoriously difficult to cook for. Many of us fall into the habit of cooking the same dishes over and over again, simply because we cannot bear the idea of scraping wasted food into the bin at the end of a meal. However, a child's formative years are when they learn to accept and like new foods, and it is therefore of great importance to encourage them with new tastes and different textures as often as you can. Hamlyn All Colour Cookbook: 200 Recipes for Kids has been put together with this in mind, but also with the knowledge that children are generally fussy creatures and like their food to be simple and to look good. Each recipe has been photographed to show you exactly what you will be cooking (and what they will be eating), and has of course been tested for child-appeal. To prevent your children getting bored by the same meals, we have also added a creative variation at the end of each recipe.

For those of us with busy lifestyles and little time to spare, slow cookers are a priceless helping hand in the kitchen - with as little as 10 minutes spent preparing a dish at the beginning of the day, you can enjoy delicious food a few hours later without slaving away at a hot stove. That's why the trusted experts at Good Food magazine, the UK's best-selling cookery magazine, have put together this essential guide to making the most of your slow cooker. With recipes for comfort food favourites like curries, chillis, soups and puddings, through to fresh ideas for meaty stews, braiseed fish and melt-in-the-mouth vegetarian meals, there is a slow-cooked meal to suit every taste and occasion. Accompanied throughout with full-colour photographs and a nutritional breakdown of every recipe, this collection of Good Food's favourite triple-tested slow cooker recipes will work your first time, every time. A blend of timeless classics, clever twists and irresistible flavours, Slow Cooker Favourites is packed with recipe ideas for a whole host of mouth-watering treats.

From the fastest growing baby food brand, the essential guide to weaning your baby - the fun, stress-free, Ella' s Kitchen way. Covering every step of the weaning journey, from six months to a year, The First Foods Book includes more than 130 recipes - from single-veg purees to exciting combinations and full meals. Every one has been rigorously tested to ensure it meets with Ella' s Kitchen nutritional standards. There is also lots of practical advice to give every parent confidence at this key stage of their baby' s development. Top tips and insider advice from nutritionists, baby experts and real mums, dads and carers make weaning easy and stress-free - introducing solids becomes as much of an adventure for parents as it is for the little one whose taste exploration has only just begun. Weekly meal planners show you just what to expect, and there is a pull-out chart included in the book that you can stick on your fridge or wall. The third in the hugely successful Ella' s Kitchen series, The First Foods Book brims with recipes guaranteed to set tiny taste buds alight. With every recipe specifically developed for its nutritional content, as well as for its yummy flavour, and with the Ella' s Kitchen stamp of approval on every page, this is set to become every parent' s must-have guide to weaning.

Halogen ovens are super convenient, compact appliances that can be kept on your kitchen counter. They heat with a combination of infra red and convection to cook food 40% faster than a conventional oven - without any of the dreaded soggygness associated with microwaves. Using a combination of racks you simply layer the food, set the dials and produce a whole meal from one appliance. Whether it's simply defrosting a joint of meat or making a more elaborate recipe, a halogen will take the time and hassle out of all your favourite dishes. As ever with our popular Hamlyn All Colour series, you'll find 200 delicious recipes with step-by-step instructions and colour photography to ensure perfect results every time. Why not discover how easy halogen cooking can be?

75 Recipes for Cheesecakes, Pies, Cookies, Cakes, and More

The Real Taste of Spain in 150 Traditional Dishes

Good Food: Slow Cooker Favourites

Everyday Thai Cooking

Chemical Ecology of Insect Parasitoids

Crazy Water, Pickled Lemons

Cook the Week in 2 Hours

The long-awaited cookbook companion to the instant New York Times bestseller Fat Chance shows you how to beat the odds—deliciously Dr. Robert Lustig ’ s message that a calorie is not a calorie revolutionized our understanding of weight loss and nutrition. But in order to avoid the hidden sugars that threaten our health and waistlines, Dr. Lustig warns that we must transform the way we shop, cook, and eat. Teaming up with Cindy Gersh— a chef who ’ s lost more than one-hundred pounds on his plan—Dr. Lustig shows readers how to: • Stock a pantry• Prepare more than 100 fast and delicious recipes• Feed a family—kids included—healthy foods they ’ ll love• Make entertaining easy and nutritious More timely than ever now that newest edition of The Dietary Guidelines for Americans has for the first time placed hard limits on the amount of sugar we should consume, The Fat Chance Cookbook shows you how to lose weight, find your way back to health, and still enjoy delectable, memorable meals.

Using a slow cooker couldn't be easier: simply prepare the ingredients in the morning, turn on your machine and then return home to wonderful aromas and mouthwatering food that has been cooked to perfection! This book provides you with a choice of over 100 of the best slow cooker recipes to ensure that cooking will never be a chore and dinner will never be dull again! Whether you are making a family meal or entertaining friends, you'll find delicious, healthy dishes that are guaranteed to satisfy all tastes and save you valuable time.

Cooking a meal from scratch can be a satisfying, relaxing and rewarding experience, no matter what your level of experience and time available. If you are keen to develop your culinary skills but are unsure where to begin, Hamlyn All Colour Cookbook: 200 Really Easy Recipes provides the perfect solution. Here is a collection of varied and simple-to-make dishes for every occasion, from starters and main meals to delicious desserts. Why not impress your friends and family with roasted pumpkin soup, a warm scallop salad or perhaps a caramel ice cream cake?

500 of the most delicious salads for every occasion, in one indispensable collection. Featuring salads perfect for any season or event from warm, filling salads to easy al fresco and simple sides. Each recipe is explained with step-by-step instructions and shown with beautiful photographs to inspire and guide.

Over 150 Restaurant-style Recipes for You to Make at Home

Hamlyn All Colour Cookery: 200 Fast Chicken Dishes

Ella's Kitchen: First Foods Book

200 Italian Favourites

The Ultimate Slow Cooker Cookbook

The Purple One

200 Low Fat Dishes

How great would it be to come home from work each night without the stress of deciding what to make for dinner? To know there's a delicious, healthy meal ready so you can spend time with the kids or your partner, or just relaxing instead? This book makes that a reality. The idea is simple: set aside two hours at the weekend to batch-cook all of Monday-Friday's evening meals. Sixteen menus are grouped by the seasons and designed to feed a family of four. Each menu has seven recipes - five mains and two starters/light meals. Once you've done the prep, you can have all the dishes on the table in no more than fifteen minutes. No last-minute shopping, no expensive takeaways, no long stints in the kitchen when you want to put your feet up - just 80 homemade meals, with no fuss.

In Everyday Thai Cooking, Katie Chin—a chef hailed as the 'Asian Rachel Ray' by her many fans—shares her recipe secrets along with tips, tools, and techniques that enable you to easily bring delectable homemade Thai dishes to your table! As the daughter of award-winning restaurateur Leeann Chin, Katie's heritage has been deeply rooted in the cultivation of fine Thai cuisine. Katie has since taken the culinary world by storm as a well-respected food writer, television personality, and now published author. Katie is a success among the cooking community, however, her true reward stems from her success at home. As working mother of toddler twins, Katie realized a need for simple, easy and delicious Thai recipes that call for accessible ingredients and Everyday Thai Cooking delivers just that. This Thai Cookbook offers basic recipes for staple dishes that include both homemade and store-bought options. From appetizers to desserts, each step-by-step recipe lists preparation times (most within thirty minutes) and alternates for less accessible ingredients. Illustrated with mouthwatering color photographs, Everyday Thai Cooking features more than 100 simple recipes for delicious Thai food. Favorite Thai recipes include: Crunchy Siam Spring Rolls Tom Yum Goong Crispy Mango Chicken Shaking Beef Fragrant Coconut Fish in Banana Leaves Mee Krob

Make the most of fresh produce all year round with more than 200 homemade soup recipes organized by season. The Soup Book is packed with plenty of nourishing recipes for every season. Try winter warmers such as parsnip and apple soup or French onion soup, enjoy a light summer lunch of chilled cucumber soup with dill, and make a hearty borscht or pumpkin soup in autumn. The recipes are organized first by season, and then by ingredient, so you can easily find the ideal soup to suit the fresh ingredients you have to hand. Featuring recipes from Raymond Blanc, Dan Barber, Alice Waters, and other supporters of The Soil Association, The Soup Book offers plenty of recipe ideas and inspiration to fill your bowl. Each recipe is accompanied by freezing times so that you can prepare your favorite recipes to enjoy later. This updated edition features brand-new and updated photography to accompany the book's refreshed design. Make hearty, wholesome, and healthy soups all year round with The Soup Book.

Hamlyn All Colour 200 Ten-Minute Meals offers a fantastic range of tasty, nutritious and filling meals that will have you binning your takeaway menu for good. With vegetarian recipes as well as Meat, Poultry and Fish based meals, the recipes will suit all tastes and guarantee a great meal in minutes. Choose from a delicious selection, including Spicy Cajun popcorn chicken, Creamy leek and butterbean gratin and Chocolate mint mascarpone tart. Whether it's supper for one or an impromptu dinner with friends, 200 Ten-Minute Meals has a huge variety of traditional favourites, exotic treats and brand-new recipes to build up your repertoire for busy week nights.

200 Really Easy Recipes

A Simple Table

200 Cakes & Bakes

Ultimate Slow Cooker

Daisy Cooks!

Latin Flavors That Will Rock Your World

Fresh and fabulous recipes for every day

Experience authentic home-cooked Spanish cuisine with much-loved family dishes like Paella, Tortilla, Aroz con Pollo, Empanadillas, Patatas Bravas and Crème Catalana. With easy-to-follow instructions and 700 step-by-step photographs, helpful hints and cooking tips, this informative bask offers a special insight into the real food and cooking of Spain.

Italians are famous for their fabulous food and their passion for cooking - ingredients must be fresh and seasonal, cooking techniques must merely enhance the delicious natural flavour of food. Italian cuisine has also become hugely popular in the UK, with an Italian restaurant appearing on nearly every high street. From antipasti to indulgent desserts, this book provides you with 200 delicious ideas for re-creating that authentic Italian flavour in your own home. Each dish is accompanied by easy-to-follow instructions and a full page colour photograph to ensure perfect results every time.

*** The perfect guide for professional chefs in training and aspiring amateurs, this fully illustrated, comprehensive step-by-step manual covers all aspects of preparing, cooking and serving delicious, high-end food. An authoritative, unique reference book, it covers 250 core techniques in extensive, ultra-clear step-by-step photographs. These techniques are then put into practice in 70 classic and contemporary recipes, designed by chefs. With over 1,800 photographs in total, this astonishing reference work is the essential culinary bible for any serious cook, professional or amateur. The Institut Paul Bocuse is a world-renowned centre of culinary excellence, based in France. Founded by 'Chef of the Century' Paul Bocuse, the school has provided the very best cookery and hospitality education for twenty-five years.

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.

Culinary Herbs and Spices of the World

Hamlyn All Colour Cookery: 200 Halogen Oven Recipes

Over 100 quick, healthy & delicious recipes for your steamer

Steam Cuisine

500 Sensational Salads

Triple-tested Recipes

Quick and Easy Family Style Recipes

In this culinary exploration of the Mediterranean, Middle East, and North Africa, Diana Henry has gathered together dishes that combine exotic flavours in ways long forgotten - or never discovered - in many Western kitchens. Colourful, aromatic and perfumed ingredients, from leathery pomegranates, with their insides bursting with ruby seeds, to flower-waters that combine to bring an intoxicating whiff of the exotic to your table and pleasure to your kitchen. The core ingredients of these cuisines are increasingly available so dishes such as Chermoula-marinated Tuna, Fennel, Pomegranate and Feta Salad, and Lavender, Orange and Almond Cake are both delicious and accessible to cook.

Kids love baking, with all its fascinating textures, smells - and of course, tastes! Ella's Kitchen: The Big Baking Book takes them beyond licking the bowl, with a wide range of easy recipes for all occasions, from lunchtime to party time. Enjoy cooking up a host of nutritious treats with your little ones, and watch them learn about counting, weighing and measuring at home! Ella's Kitchen: The Big Baking Book is sure to become your family's go-to cookbook, with recipes designed to really fit in with your life. - Try having a batch of savoury snack bakes on hand to fill a gap until dinner - a healthy way to keep your child's energy up without sending her into overdrive. - Head to your garden or the park with the delicious selection of bread and perfect for sharing. - Simplify days out with recipes from our On-the-Go section - individual portions, and not a crumb or a sticky finger in sight! But by far the best thing about this book is the fun it promises for your family, as you discover new recipes and create fond memories for your children. You'll never forget the look on their faces when they hand out their first ever batch.

Experts in the UK advise us to eat two portions of fish each week, one of them being an oily fish such as salmon or tuna. Fish has long been considered beneficial to the health, making a delicious meal that is low in harmful saturated fats and, in the case of oily fish, high in omega-3 fatty acids. These essential fatty acids have been shown to reduce the risk of cardiovascular disease. Great Food Every Day: Simple, delicious recipes from the new BBC series

Hamlyn All Colour Cookery: 200 Barbecue Recipes

Critical Perspectives on Women and Food

The Soup Book

200 Recipes, Season by Season

From Betty Crocker to Feminist Food Studies

For those who have dreamed about furniture-making but have been afraid to pick up a chisel or turn on a table saw, Rough Cut Woodworking with Tommy Mac is the answer. Famed woodworker Tommy MacDonald and with WGBH Boston have joined forces to produce a 12-episode television show by the same name. This book features all 12 episodes, which include smaller projects like a Shaker Style Stool to larger undertakings like a Pilgrim Blanket Chest. All 12 traditional-style pieces teach fundamental woodworking techniques in Tommy's encouraging and fun style and each features step-by-step instruction with photos, drawings, a materials list and skill-building techniques that focus on the fundamentals of woodworking.

Steaming is one of the healthiest, simplest and most versatile cooking methods around: not only does it retain the nutritional qualities of ingredients more than any other technique, it doesn't require any fat. So if you're trying to improve your diet or simply want your food to be as tasty as it can be, it's the perfect option. But steamed food doesn't mean dull food - you can make delicious dim sum, couscous and puddings, as well as spicy meat dishes, perfect rice and mouth-watering fish dishes in minutes. All you need is a pan of water and a rack! Around the world, steaming has long been a popular cooking method, and Steam Cuisine includes exciting recipes from China and South-East Asia such as Prawn and pork won ton, Scallop and coriander dim sum and Duck rolls with spring onion. There's also inspiration from the Middle East and North Africa, with the likes of Whole quail with a pomegranate marinade and Seven vegetable couscous. In the Mediterranean wonderful ingredients are commonly wrapped in a paper envelope to be steam-baked and opened at the table, such as Mussels, monkfish and clams in a saffron broth and Lemony chicken parcels with garlic, chard and chili. While in Britain, the sweetest, most indulgent puddings are steamed - and here are some healthy takes on classics like Sticky pecan toffee pudding and Chocolate puddings. With over 100 tried-and-tested, easy-to-follow recipes and full-colour photographs throughout, Steam Cuisine will open up a fresh way of cooking and a new world of taste.

For centuries herbs and spices have been an integral part of many of the world's great cuisines. But spices have a history of doing much more than adding life to bland foods. They have been the inspiration for, among other things, trade, exploration, and poetry. Priests employed them in worship, incantations, and rituals, and shamans used them as charms to ward off evil spirits. Nations fought over access to and monopoly of certain spices, like cinnamon and nutmeg, when they were rare commodities. Not only were many men's fortunes made in the pursuit of spices, spices at many periods throughout history literally served as currency. In Culinary Herbs and Spices of the World, Ben-Erik van Wyk offers the first fully illustrated, scientific guide to nearly all commercial herbs and spices in existence. Van Wyk covers more than 150 species—from black pepper and blackcurrant to white mustard and white ginger—detailing the propagation, cultivation, and culinary uses of each. Introductory chapters capture the essence of culinary traditions, traditional herb and spice mixtures, preservation, presentation, and the chemistry of flavors, and individual entries include the chemical compounds and structures responsible for each spice or herb's characteristic flavor. Many of the herbs and spices van Wyk covers are familiar fixtures in our own spice racks, but a few—especially those from Africa and China—will be introduced for the first time to American audiences. Van Wyk also offers a global view of the most famous use or signature dish for each herb or spice, satisfying the gourmand's curiosity for more information about new dishes from little-known culinary traditions. People all over the world are becoming more sophisticated and demanding about what they eat and how it is prepared. Culinary Herbs and Spices of the World will appeal to those inquisitive foodies in addition to gardeners and botanists.

Chicken is the most widely-consumed meat on the planet. It is inexpensive, quick to cook and hugely versatile, and its mild flavour makes it a favourite with people of every age, making it a great choice for a family meal. Chicken is a great choice for dieters because it contains a lot of protein and very little fat - steamed or grilled chicken breast is one of the leanest and healthiest meats available. Not only that, but its mild flavour means it can be adapted to an infinite number of different ingredients, from the delicate tastes of Mediterranean foods, such as basil and olives, right through to the rich and heady spicy stews and curries of India. Think of chicken as a deliciously light and low-fat blank canvas to which you can add all your favourite flavours, and be inspired by the global influences of this recipe collection.