

## Children's Cookbook (Farmyard Tales)

**This title features mouthwatering food for every occasion, from sharing snacks for parties to comfort food for a quiet night in - plus plenty of sweet treats.**

Join Princess Clarissa and her friends for an exciting adventure about overcoming one disaster after another.

Written by Preacher co-creator Garth Ennis, Hellblazer by Garth Ennis Omnibus Vol. 1 collects the game changing stories that breathed new life into the fan favorite character, John Constantine. John Constantine is dying. As a sorcerer literally haunted by the demons of his past, John is no stranger to mystic bedevilment or supernatural horror. But it's his chain smoking that ultimately brings death to Constantine's front door. Between this, and investigations of a grisly serial murderer and strategies against the Lord of Hell, there is no rest for the wicked. Especially when your name is John Constantine. Written by Garth Ennis (Preacher, Punisher MAX) with art by fan favorites Steve Dillon (Preacher, Punisher MAX) Hellblazer by Garth Ennis Omnibus Vol. 1 brings together Ennis' entire run for the first time! Collects Hellblazer #41-50, #52-83, #129-131, Vertigo Jam #1, Hellblazer Special #1, Heartland #1, Vertigo: Winter's Edge #2

**Summary: This is a delightful recipe book. Join Poppy, Sam and Mrs. Boot in the kitchen at Apple Tree Farm, and follow the step-by-step instructions to make delicious cakes, cookies and other tasty dishes. Everything is simple to prepare, fun to cook and good to eat.**

**The Usborne Farmyard Tales: Children' Cookbook**

**On Food and Cooking**

**Farmyard Tales Childrens Cookbook**

**Everyday Phrases and Their Origins**

**Simple, delicious recipes & Top Tips: Good for you, Good for the Planet**

One of the most influential painters of modern times, Claude Monet lived for half his life in the famous house at Giverny. It was after moving here in 1883 with his future second wife, Alice Hoschedézanne -- other regular guests included Rodin, Whistler, Maupassant, Valéry, and one of Monet's closest friends, the statesman Clemenceau. They came to dine in almost ritual form, first visiting Monet's studio and the greenhouses, then having lunch at 11:30 (the time the family always dined, to enable Monet to make the most of the afternoon light). Tea would later be served under the lime trees or near the pond. Guests were never invited to dinner; because Monet went to bed very early in order to rise at dawn. All the guests were familiar with Monet's rigid timetable. The recipes collected in his cooking journals include dishes Monet had encountered in his travels or had come across in restaurants he frequented in Paris as well as recipes from friends, such as Cézanne's bouillabaisse and Millet's petits pains. For this book, the author Claire Joyes, wife of Madame Monet's great-grandson, has spent years selecting the Monets' favorite recipes and writing a wonderfully evocative introductory text. All of the recipes have been arduously prepared and brought back to life in Monet's own kitchen by master chef Joël Robuchon. Illustrated with sumptuous reproductions of Monet's paintings, spectacular original four-color photographs of Giverny, selected shots of finished dishes, and facsimile pages from the notebooks themselves, this book provides a fascinating and unique insight into the turn-of-the-century lifestyle of one of the world's most celebrated Impressionist painters.

For everyone who loves watching Amanda Owen and her family on Our Yorkshire Farm, or enjoys reading her bestselling books, comes this delightful and uplifting collection of her monthly Dalesman columns. In Tales From the Farm by the Yorkshire Shepherdess Amanda takes readers on an evocative journey to Ravenseat, where she lives with husband Clive and their nine children, not to mention their flock of sheep, herd of cows, hardworking dogs and a formidable chicken called Linda. Covering events from 2019 through to early 2021, Amanda describes saving the life of a newborn calf on New Year's Eve and watching, mouth agape, as their livestock trailer was swept away by floodwater in March. Son Sidney braves the wrath of Linda and husband Clive crafts an unusual Valentine's Day gift. Eldest daughter Raven leaves the nest, headed for university, while young sheepdog Taff and Tony the pony arrive at the farm. As Covid-19 sends the country into lockdown, Amanda feels more lucky than ever to live close to nature, finding happiness in the beauty of the Dales and the unchanging routines of the farming year. Illustrated with charming line-drawings throughout, this book is the perfect gift for fans of the Owen family and a chance to catch up on their adventures.

A book full of delicious ideas for baking and decorating a huge variety of yummy cakes. Instructions for decorating techniques and recipes for different icing and topping recipes help make each tasty treat look like it's straight out of the baker's.

Easy, step-by-step, vegan-friendly recipes for beginner cooks of all ages Join Poppy and Sam on Apple Tree Farm as they share their favourite recipes in this children's baking book. From brownies to pizzas, every recipe is vegetarian, with instructions for vegan, gluten-free and peanut-free alternatives. Illustrated step-by-step instructions make cakes, cookies, bread and tartis simple and safe for young children to cook with adult supervision. Plus you can find the little yellow duck on each page!

**Tales From the Farm by the Yorkshire Shepherdess**

**Where's My Cow?**

**Poppy and Sam's Bedtime**

**French for Beginners**

*Provides step-by-step instructions for simple appetizers, side dishes, main dishes, and desserts, including garlic bread, spaghetti, lemon chicken, strawberry tarts, and fudge.*

*Have you ever wondered why we say, "It's raining cats and dogs" and other funny old sayings like, "Don't look a gift horse in the mouth"? Often we know what they mean, but do we know where they originated?Well in this book, you are about to find out!For example, when we want to wish someone a good nights sleep, people often say, "Night night, sleep tight." Who would have thought that this dates back to Shakespeare's time, when mattresses were secured onto a bed frame by ropes. In order to make the bed firmer and more comfortable, people would have to pull on the ropes to tighten the mattress and hence the saying came about.This delightful book is full of well known sayings, beautifully matched with fun and original illustrations, which will make you laugh out loud. Part of the fun is seeing whether you can guess the saying just from looking at the picture.This book will appeal to lovers of trivia, history and language. It makes the perfect little gift for the someone that has everything! Keep it in on the coffee table and provide a little bit of amusement for all!Learn a little trivia, keep history alive.*

*In his trademark witty and informative style, David Downie embarks on a quest to discover "What is it about the history of Paris that has made it a food lover's paradise?" Long before Marie Antoinette said, "Let them eat cake!" (actually, it was brioche), the Romans of Paris devoured foie gras, and live oysters rushed in from the Atlantic; one Medieval cookbook describes a thirty-two part meal featuring hare stew, eel soup, and honeyed wine; during the last great banquet at Versailles a year before the Revolution the gourmand Louis XVI savored thirty-two main dishes and sixteen desserts; yet, in 1812, Grimod de la Reynière, the father of French gastronomy, regaled guests with fifty-two courses, fifteen wines, three types of coffee, and seventeen liqueurs. Following the contours of history and the geography of the city, Downie sweeps readers on an insider's gourmet walking tour of Paris and its environs in A Taste of Paris, revealing the locations of Roman butcher shops, classic Belle Epoque bistros serving diners today and Marie Antoinette's exquisite vegetable garden that still supplies produce, no longer to the unfortunate queen, but to the legendary Alain Ducasse and his stylish restaurant inside the palace of Versailles. Along the way, readers learn why the rich culinary heritage of France still makes Paris the ultimate arbiter in the world of food.*

*This simple and mouthwatering recipes from over 25 different countries will inspire young chefs with a taste for adventure. The illustrated, step-by-step instructions are easy to follow, and extra features give a chance to discover more about traditional dishes and local ingredients from around the world.*

**Children's Book of Baking Cakes**

**A History of the Parisian Love Affair with Food**

**Don't Call Me Urban**

**The Usborne First Cookbook**

**The Time of Grime**

*-- Require only glue, scissors and a craft knife -- Most historical titles compatible with OO/HO scale to complement figures bought from model shops -- Fantasy models include moving parts and "see-inside" sections - Each model includes full-color buildings, people and baseboard*

*A collection of recipes for beginning cooks, including meals, vegetarian dishes, and cakes and cookies. There are simple step-by-step instructions and photographs.*

*Sam Vimes tries a variation on the usual bedtime story he shares with his son.*

*Popular cozy enthusiast and blogger, Liz Marie, and her husband Jose Galvan draw on the sweet story of bringing home a lamb to White Cottage Farm to craft We Belong to Each Other, their first children's book, which focuses on finding family. At first, Grace feels as if she doesn't belong because she is the only sheep at White Cottage Farm. But as she experiences the love of the other animals and of the kind man and woman and their baby, she begins to feel safe in her new home and recognizes that God provided her with a loving family. With delightful rhyming text and cozy farm illustrations, children will learn: The affirming message that home is any place filled with love Families come in all shapes and sizes How to embrace acceptance with love and patience We Belong to Each Other is perfect for: Ages 4-8 Readers who enjoyed Liz's creativity and welcoming voice in Cozy White Cottage Baby showers and adoption celebrations, birthdays, Gotcha Days, and weddings of blended families You'll love holding your children close as you share the heart of this book with them over and over: we belong to each other.*

**Give a Girl a Knife**

**Sleepover Cookbook**

**A Taste of Paris**

**Monet's Table**

**Supperpoop**

A beautifully written food memoir chronicling one woman's journey from her rural Midwestern hometown to the intoxicating world of New York City fine dining--and back again--in search of her culinary roots Before Amy Thielen frantically plated rings of truffled potatoes in some of New York City's finest kitchens--for chefs David Bouley, Daniel Boulud, and Jean-Georges Vongerichten--she grew up in a northern Minnesota town home to the nation's largest French fry factory, the headwaters of the fast food nation, with a mother whose generous cooking dripped with tenderness, drama, and an overabundance of butter. Inspired by her grandmother's tales of cooking in the family farmhouse, Thielen moves north with her artist husband to a rustic, off-the-grid cabin deep in the woods. There, standing at the stove three times a day, she finds the seed of a growing food obsession that leads her to the sensory madhouse of New York's top haute cuisine brigades. But, like a magnet, the foods of her youth draw her back home, where she comes face to face with her past and a curious truth: that beneath every foie gras sauce lies a rural foundation of potatoes and onions.

Amy Thielen's coming-of-age story pulses with energy, a cook's eye for intimate detail, and a dose of dry Midwestern humor. Give a Girl a Knife offers a fresh, vivid view into New York's high-end restaurants before returning Thielen to her roots, where she realizes that the marrow running through her bones is not demi-glace but gravy--thick with nostalgia and hard to resist.

Hop along and enjoy the bouncy rhymes of this lovely Easter story, perfect for fans of Duck & Goose and Little Blue Truck! Floppit's farmyard friends have had enough of his enormous bunny feet causing chaos! But his big clumsy feet might just save the day when Chicken's egg rolls away . . .

Join bunny Floppit and all the favorite barnyard animals for an adventure told in an upbeat rhyme that's just as bouncy as Floppit's giant feet. With soft, adorable illustrations and a reassuring story about acceptance and fitting in, this book is perfect for Easter baskets and spring celebrations.

Spanning 12 years Don't Call Me Urban! is a fascinating photographic portrayal of underground music culture and social alienation. Capturing the era when London's inner-city youth found an authentic voice, Simon Wheatley's incisive eye goes into the raw environment from which the new stars of British popular music, such as Dizzee Rascal and Tinchy Stryder have emerged.

Little Red loves the stories that Henry reads every afternoon in the coop. But when Henry stops bringing books and starts bringing video games, Little Red must find a way to tell him she would rather have books!

**The Illustrated Book of Funny Old Sayings**

**The Usborne Farmyard Tales Children's Cookbook**

**The Usborne Cookbook for Children**

**My First Cook Book**

**Children's Cookbook**

**It's the end of a busy day on Apple Tree Farm. Join Poppy and Sam as they say goodnight to all the animals, including Woolly the sheep, Curly the pig and Daisy the cow. With touchy-feely patches, flaps to lift and the Little Yellow Duck to spot on every page, this charmingly illustrated book is perfect for sharing with little ones at bedtime.**

**Children's CookbookUsborne Pub Limited**

**View more details of this book at [www.walkerbooks.com.au](http://www.walkerbooks.com.au)**

**Presents simple recipes for lunchtime dishes and sweet treats.**

**A Memoir**

**Hellblazer by Garth Ennis Omnibus**

**Start to Cook**

**Apple Tree Farm**

**Catch That Egg!**

This book is packed with scrumptious ideas for young chefs. Simple step-by-step instructions and helpful tips show you all the cooking skills you will need, from boiling an egg to decorating a cake.

Comprehensive pack with everything a beginner needs to start learning French, including a book, simple dictionary, flashcards and an audio CD or cassette. Colourful book introduces vocabulary, everyday phrases and simple grammar. Audio CD or cassette has phrases spoken by native French speakers. Includes links to recommended websites with quizzes, exercises, pronunciation guides, games and more.

Jenny Chandler, author of Cool Kids Cook, teaches the cooks of the future how to eat well, how to look after themselves and think about the planet at the same time. Including over 50 easy and adaptable recipes and special feature spreads on the environment, simple ways to be more eco-friendly and even a few fun crafting projects, this is a book to really engage the next generation of foodies in a positive way. There is a massive rise in interest in veganism, vegetarian cooking and reducing meat consumption and, whilst this book is not purely plant-based, the world of vegetables, grains, pulses, nuts and seeds are at its core, with the odd tip about using sustainable meat and fish. It's undeniable that, with rising levels of obesity and all the related health issues, we need to get kids eating more veg; there can be no better way to get children eating more greens than letting them take the reins in the kitchen. Where Jenny's earlier book, Cool Kids Cook, focused on classic family recipes and basic techniques, Green Kids Cook is about learning to cook and eat in the most environmentally sound and sustainable way we can, and having fun with it too - with recipes for Breakfasts, Snacks, Soups & Salads, Mains and Sweets, this is an inspirational and empowering cookbook for kids everywhere.

Contains 22 simple, tasty recipes from Apple Tree Farm for any budding cook to try. Includes recipes for both sweet and savoury treats such as pancakes, muffins, bread rolls and carrot cake. Each recipe is shown with clear instructions and illustrations.

**Children's World Cookbook**

**Poppy and Sam's Baking Book**

**A Big Day for a Little Princess**

**Farmyard Tales**

**The Complete Book of Farmyard Tales**

**Explores the cuisine of the Mediterranean in ancient times from 750 B.C. to A.D. 450.**

**This cookbook is filled with recipes for biscuits, cakes and other dishes such as cheese and tomato tarts, flapjacks, bread rolls and chocolate chip cookies. There are photographs and illustrations, and Farmyard Tales' characters help the reader to follow the recipes.**

**This title introduces Mrs Boot the farmer, her children, Poppy and Sam, and their animals, Rusty the dog, Curly the pig, and Woolly the sheep, and all the other characters at Apple Tree Farm. And there's a little yellow duck to spot on every page**

**A colourful and exciting addition to the Farmyard Tales series, combining simple jigsaw puzzles and an exciting story that features the familiar inhabitants of Apple Tree Farm.**

**Cook-a-moo-moo**

**Farmyard Tales Cookbook**

**The Science and Lore of the Kitchen**

**Green Kids Cook**

**The Chicken Who Loved Books**

Featuring the characters of Apple Tree Farm, this cookbook includes recipes for biscuits, cakes and other recipes such as cheese and tomato tarts, flapjacks, bread rolls and chocolate chip cookies which can be wrapped and given as gifts or eaten and enjoyed.

A comprehensive book covering all the basics of cooking, perfect for children or beginner cooks of any age. Fully illustrated with colour photographs, and clear step-by-step diagrams show what to do at each stage of a recipe. Dishes included range from simple sandwiches, salads, soups, stews and desserts through to straightforward classics such as roast chicken, homemade bread, sponge cake, chocolate chip cookies and even profiteroles. Each recipe is marked clearly with allergy advice, and variations on recipes are also included to cater for different food preferences and tastes.

A kitchen classic for over 35 years, and hailed by Time magazine as "a minor masterpiece" when it first appeared in 1984, On Food and Cooking is the bible which food lovers and professional chefs worldwide turn to for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them into something new and delicious. For its twentieth anniversary, Harold McGee prepared a new, fully revised and updated edition of On Food and Cooking. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new On Food and Cooking provides countless eye-opening insights into food, its preparation, and its enjoyment. On Food and Cooking pioneered the translation of technical food science into cook-friendly kitchen science and helped birth the inventive culinary movement known as "molecular gastronomy." Though other books have been written about kitchen science, On Food and Cooking remains unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout the new edition are:
· Traditional and modern methods of food production and their influences on food quality
· The great diversity of methods by which people in different places and times have prepared the same ingredients
· Tips for selecting the best ingredients and preparing them successfully
· The particular substances that give foods their flavors, and that give us pleasure
· Our evolving knowledge of the health benefits and risks of foods
On Food and Cooking is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

**Tractor Jigsaw Book**

**The Usborne Beginner's Cookbook**

**The Cooking Journals of Claude Monet**

**We Belong to Each Other**

**The Classical Cookbook**