

The Complete Book Of Aga Know How (Aga And Range Cookbooks)

The Traditional Aga Book of Slow Cooking by Louise Walker Of the many things that Agas do well, slow-cooked meals rank among the best. So here are over 100 great recipes; easy, economical and full of rich and vibrant flavours. Braised Chicken and Chicory, Pork with Honey and Apricots and Boston Baked Beans are just a few of the delights in store. The book also includes traditional oven timings, thus enabling all cooks to enjoy these fabulous recipes. Also available is The Traditional Aga Box Set which comprises all three of Louise's Traditional Aga titles.

The Traditional Aga Book of Breads and Cakes by Louise Walker Bread recipes from around the world, perfect for cooking in the roasting oven of the Aga, as well as cakes of all shapes, sizes and denominations. An essential addition to any Aga owner's kitchen library.

UK MasterChef finalist Hannah Miles reached 'the final three' in the 2007 series of MasterChef, and there's been no stopping her since. This will be Hannah's 12th cookery book, but her first dedicated to creating puddings and desserts and biscuits and cakes on her beloved Aga. Sumptuous classics for this classic cooker include treats such as Jam Roly Poly, Custard Tarts, Flapjacks and Muffins while exciting and more exotic delectations such as Churros with Toffee Cream Filling, Maple Pretzels and Cardamom Rice Pudding make this compact but decadent book an irresistible buy for all sweet-toothed Aga owners.

Following on from the huge success of his first two books of Aga tips, Richard Maggs has come up with another fifty invaluable tips for the Aga owner. This is a rewarding impulse buy or stocking-filler, full of invaluable nuggets of Aga information.

Aga Easy

The Power of Knowing What You Don't Know

The Complete Book of Aga Know-How

Rebound

The Lives of the Aga Khans

The Traditional Aga Cookery Book

Lucy Young's easily realised recipes that cover all styles of cooking, from quickly rustled-up stir-frys and sautés, to slow-cooked but just as practical casseroles and oven-baked dishes. With Aga Easy, Lucy shows us just how versatile the Aga can be in making life easier for those with a busy and time-consuming lifestyle, as well as for those who simply want more time to relax.

The extraordinary accomplishments of the Aga Khan Historic Cities Programme are celebrated in this generously illustrated volume that includes hundreds of photographs, maps, and drawings along with informative text, offering fascinating insight into the built environment of Muslim societies around the world. The Aga Khan Historic Cities Programme promotes the conservation and re-use of buildings and public spaces in historic cities in the Muslim World as a catalyst to improving the quality of life of their inhabitants. This book presents more than 30 case studies that illustrate the Programme's efforts to spur social, economic, and cultural development in sustainable ways. In countries such as Afghanistan, Egypt, India, Mali, Pakistan, Syria, Tajikistan and Tanzania the Historic Cities Programme has gone beyond restoration to address the questions of the social and environmental context, adaptive re-use, institutional sustainability and training. Recent photographs filled with brilliant detail; precise maps, drawings and technical data; and expert essays on urban planning, collaborative networks, parks and gardens, and sustainability are included in this exciting book on the work of one of the Muslim world's most successful proponents of cultural conservation. In 1966, Col. Jack Broughton led his fighter squadron Downtown—to Hanoi, the most fiercely defended target in history. Here is Broughton's true moving story of their war—of political gamesmanship, personal courage, thrilling air combat and heroism.

The bestselling title that catapulted Louise Walker on to the shelves of Aga owners all over the world. Her common-sense approach to life with an Aga is reflected in her delightfully personal approach to this most loved of cookers. Plenty of sound advice and reassuring tips complement a wealth of classic recipes, such as Cock-a-Leekie Soup, Herb-Baked Chicken and Bread and Butter Pudding. The first of Louise's three Traditional Aga titles, which are available individually or boxed together as The Traditional Aga Box Set.

The Umami Strategy

The Aga Khan Case

The New Rayburn Cookbook

Treasures of the Aga Khan Museum

The Prince and Princess Sadruddin Aga Khan Collection

Grandma's Sock Drawer

Richard Maggs, the 'Aga Doctor' and author of the phenomenally successful series of Aga Tips books, has pooled all of his knowledge and experience of cooking and living with Agas into The Complete Book of Aga Know-How. Everything that needs to be known about any aspect of the Aga will be found within these fact-filled pages. From everyday tips and techniques to quick and easy advice on how to convert recipes in conventional cookery books for the Aga. Straight-forward, common-sense advice on how to get the best out of your two-, three- and four-oven Aga sits alongside indispensable tips such as ensuring you achieve perfect roast potatoes every time. This is the 'missing manual' for Aga owners everywhere. Carol Bowen has been the devoted owner of an Aga kitchen range for almost twenty years and this handbook brings cooking on a range right up to date providing hundreds of thousands of Aga and Rayburn owners with a much needed collection of refreshingly new recipes. As the title of the book suggests however, Carol Bowen does not ignore the basics and this handy work of reference will serve not only those who have just purchased or inherited a kitchen range for the first time but also those who have owned one for years and are looking for fresh ideas. As an Aga is more than just a cooker this book contains all sorts of useful hints and tips for getting the most from your oven - everything from drying sports clothing to using your kettle for cleaning the hotplate lid. The recipes are all clearly marked with unique symbols to indicate instructions for 2-door, 4-door or Thermodial-control models and can be cooked in Agas, Rayburns and all similar types of ranges. No one who owns an Aga or other kitchen range should be without this essential guide.

Someone once told me never leave the one you love for the one you like... ..you just might get something more out of that relationship than you bargained for. I should have listened... I never should have stepped foot on that airplane... But I did. I was in all shapes and sizes. My biggest sin to date comes in the form of sex, tattoos, and Harleys. Roman Blackhart, owner of Blackhart Custom Motorcycles, is all about living life in the fast lane. Our relationship went from zero to one hundred in the blink of an eye. Only problem is, I have a secret. A secret so deep it's pulling me in two different directions. Now we're 1,400 miles of memories and broken hearts. I just hope it's not too late to put all the pieces back together again. Note: This is not a traditional fluffy romance.

This book discusses architectural excellence in Islamic societies drawing on textual and visual materials, from the Aga Khan Documentation Center at MIT, developed over more than three decades. At the core of the discussion are the efforts, processes, and outcomes of the Aga Khan Award for Architecture (AKAA). The AKAA recognises excellence in architectural and urban interventions within cities and settlements in the Islamic world which are continuously challenged by dramatic changes in economies, societies, political systems, decision-making, and environmental requirements. Architectural Excellence in Islamic Societies responds to the recurring question about the need for architectural awards, arguing that they are critical to validating the achievements of professional architects while making their contributions more widely acknowledged by the public. Through analysis and critique of over sixty awarded and shortlisted projects from over thirty-five countries, this book provides an expansive look at the history of the AKAA through a series of narratives on the enduring values of architecture, architectural and urban conservation, built environment sustainability, and architectural pluralism and multiple modernities. Architectural Excellence in Islamic Societies will appeal to professionals and academics, researchers, and upper-level students in architectural history and theory and built environment related fields.

How to Create a Movement that Drives Transformational Change

The Complete Aga Cookbook

An Otter on the Aga

Throne of Gold

Splendors of Islam

The Little Book of Aga Tips 3

A biography of the wealthy Aga Khan clan, leaders of the Ismaili sect of Muslims found throughout East Africa, Pakistan, and India, traces the dynasty up to Aly Khan, the playboy husband of Rita Hayworth, into the present day. 20,000 first printing.

The official Rayburn cookbook is packed with sensational reicipes and beautiful food photography and marks a significant step-up for Rayburn owners who want to get the most out of their cooker.

His Highness the Aga Khan, Sir Sultan Muhammad Shah was a direct descendant of Prophet Muhammad and the spiritual head of millions of Ismailis living aross the world. He was a statesman with an international reputation. Providing rich insights into the multifaceted personality of the Aga Khan, this book explores something of what he had done and said as well as how he had achieved a position for himself which had been rivaled by none of his contemporaries. Tracing his descent from Ali who married Fatimah, the only daughter of the Prophet Muhammad by his first wife Khadijah, it describes his ancestry, with a special focus on the lives and achievements of his grandfather and father the Aga Khan Hussain Ali Shah and Aga Khan Aly Shah. Also, it examines the role of Aga khan in India's struggle for independence, as also his contributions toward world peace and educational development.

In Where Hope Takes Root, the Aga Khan sets out the principles that inform his vision. Democracy, he says, must be nurtured in ways that are practical and flexible. Pluralism must be embraced, so that it exists both in fact and in spirit. A diverse, engaged civil society will advance these values. Education is also a critical component, not only in developing countries but in the West. Until the Western world acquires a deeper knowledge of Muslim civilizations, His Highness asserts, no truly meaningful dialogue can take place. In a world too often divided along economic, political, ethnic and religious lines, the Aga Khan's words are welcome. Eloquent, inspiring and deeply challenging, they express the hope - and the conviction - that profound change is possible.

Aga Bible

The Traditional Aga Cookbook

Mosques

Jeweled Splendors of the Art Deco Era

Democracy and Pluralism in an Interdependent World

The Traditional Aga Book of Breads and Cakes

From keeping your cooker clean to making your own dried herbs, Richard Maggs shares twenty years of Aga know-how. With invaluable professional tips, time-saving shortcuts and comprehensive recipe suggestions, in this little book you will learn how to get the very best from your range cooker.

#1 New York Times Bestseller “THIS. This is the right book for right now. Yes, learning requires focus. But, unlearning and relearning requires much more—it requires choosing courage over comfort.

In Think Again, Adam Grant weaves together research and storytelling to help us build the intellectual and emotional muscle we need to stay curious enough about the world to actually change it. I’ve never felt so hopeful about what I don’t know.” —Brené Brown, Ph.D., #1 New York Times bestselling author of Dare to Lead The bestselling author of Give and Take and Originals examines the critical art of rethinking: learning to question your opinions and open other people's minds, which can position you for excellence at work and wisdom in life Intelligence is usually seen as the ability to think and learn, but in a rapidly changing world, there's another set of cognitive skills that might matter more: the ability to rethink and unlearn. In our daily lives, too many of us favor the comfort of conviction over the discomfort of doubt. We listen to opinions that make us feel good, instead of ideas that make us think hard. We see disagreement as a threat to our egos, rather than an opportunity to learn. We surround ourselves with people who agree with our conclusions, when we should be gravitating toward those who challenge our thought process. The result is that our beliefs get brittle long before our bones. We think too much like preachers defending our sacred beliefs, prosecutors proving the other side wrong, and politicians campaigning for approval--and too little like scientists searching for truth. Intelligence is no cure, and it can even be a curse: being good at thinking can make us worse at rethinking. The brighter we are, the blinder to our own limitations we can become. Organizational psychologist Adam Grant is an expert on opening other people's minds--and our own. As Wharton's top-rated professor and the bestselling author of Originals and Give and Take, he makes it one of his guiding principles to argue like he's right but listen like he's wrong. With bold ideas and rigorous evidence, he investigates how we can embrace the joy of being wrong, bring nuance to charged conversations, and build schools, workplaces, and communities of lifelong learners. You'll learn how an international debate champion wins arguments, a Black musician persuades white supremacists to abandon hate, a vaccine whisperer convinces concerned parents to immunize their children, and Adam has coaxed Yankees fans to root for the Red Sox. Think Again reveals that we don't have to believe everything we think or internalize everything we feel. It's an invitation to let go of views that are no longer serving us well and prize mental flexibility over foolish consistency. If knowledge is power, knowing what we don't know is wisdom.

A visual celebration of jeweled masterworks from Paris in the Art Deco era

What does it take to change the world? This book will show you how to harness the power of CASCADES to create a revolutionary movement! If you could make a change—any change you wanted—what would it be? Would it be something in your organization or your industry? Maybe something it's in your community or throughout society as a whole? Creating true change is never easy. Most startups don't survive. Most community groups never get beyond small local actions. Even when a spark catches fire and protesters swarm the streets, it often seems to fizzle out almost as fast as it started. The status quo is, almost by definition, well entrenched and never gives up without a fight. In this groundbreaking book, one of today's top innovation experts delivers a guide for driving transformational change. To truly change the world or even just your little corner of it, you don't need a charismatic leader or a catchy slogan. What you need is a cascade: small groups that are loosely connected but united by a common purpose. As individual entities, these groups may seem inconsequential, but when they synchronize their collective behavior as networks, they become immensely powerful. Through the power of cascades, a company can be made anew, an industry disrupted, or even an entire society reshaped. As Satell takes us through past and present movements, he explains exactly why and how some succeed while others fail.

A Biographical and Historical Sketch

The Little Book of Christmas Aga Tips

Sweet Things from the Aga

Stand Out by Mixing Business with Experience Design

Stories

The Aga Khan : Builder and Patron

An Arab-centric perspective dominates the West's understanding of Islam. Purohit presses for a view of Islam as a heterogeneous religion that has found a variety of expressions in local contexts. The Ismaili community in colonial India illustrates how much more complex Muslim identity is, and always has been, than the media would have us believe.

Following on from the huge success of three preceding books of Aga tips, Richard Maggs has added this seasonal selection to the range, packed with fifty invaluable items of advice to get the Aga owner through Christmas in style. This is a rewarding impulse buy or gift, full of invaluable nuggets of Aga information.

From 'the handholder to Aga owners everywhere' (Nigella Lawson) comes the problem-solving instruction book that no Aga owner should be without. Drawing on her experience of teaching Aga cookery classes, Amy Willcock shares the best trade secrets for getting the most out of your Aga. Amy Willcock's Aga Know-How is packed with advice and information on everything from how to keep the heat in, how to clean and service your oven, what kind of utensils to use and how to convert recipes, to the best ways to cook all your favourite foods. Featuring the tips and hints that only a pro knows, such as roasting coffee beans, making stock, melting chocolate and reheating convenience food as well as illustrations of where to cook your favourite dishes and information on stockists, cookware specialists and websites, this is the one-stop handbook for the new generation of Aga cooks.

A completely new guide to cooking with an Aga using up-to-date ingredients and recipes from the acknowledged expert

Architectural Excellence in Islamic Societies

Strategies for Urban Regeneration

Mary Berry's New Aga Cookbook

Recipes for your home

Distinction through the Aga Khan Award for Architecture

Grandma's gone. Now Sukey races against time to unravel the mysteries of a puzzling inheritance from a grandmother she never knew. A note and a key to Grandma's most precious treasure, her sock drawer, sends Sukey on wild adventures she never expected. Will Sukey unlock the questions that lead to peace and connect her fragmented family? Can she find answers before the estate sale ends everything? "In Grandma's Sock Drawer, Agauas combines masterful storytelling, compelling dialogue and vivid imagery to tell the story of Sukey, a young girl, who was left Grandma's most prized possession, the key to her sock drawer. When Sukey unlocks the sock drawer she also unlocks the secrets to amazing adventures and important life lessons. This is a story of family, love, forgiveness, and hope...a must read!" - Angela Wright, Educator,

Administrator "Grandma's Sock Drawer is a read and re-read fantasy novel that can stand alongside classic literature giants. It's a fanciful tale filled with vivid imagery, suspense, and adventure. The story evolves with profound and important moral lessons for readers of every age. Great stories produce deep thought and reflection that stay with the reader long after the book is closed. This book is that kind of story. It's a page turner that speaks volumes to a listening heart and a must read for middle schoolers everywhere. I highly recommend Grandma's Sock Drawer for every child's library". - Evonne Rogers, Retired educator of thirty years, School District Assistant Superintendent, Curriculum Director, School Administrator, teacher, mother of four, grandmother of seven. Author and Illustrator.

The prestigious Aga Khan Award for Architecture recognises projects that benefit the Muslim world for their excellence in contemporary design, community improvement and development, restoration, re-use and area conservation. This anthology presents award winning projects from universities and historic restoration programmes.

In AN OTTER ON THE AGA, Rex Harper brings to life the story of the incredible animal sanctuary that he and his family spent over forty years building. From small beginnings, the Harpers' haven became a magnet for an extraordinary array of animal waifs and strays and was designated the official RSPCA centre for Cornwall in the late 1970s, taking in more than 50,000 abused and abandoned creatures by the time Rex and his wife retired. In this tale he introduces us to the colourful cast of characters that have become his family - Patti the unlikely guard dog poodle, Odin the Machiavellian raven and One Eye the seemingly indestructible cat. He describes, too, the dark side of his work as an RSPCA warden, chronicling some of the inhuman cruelty he witnessed during his years at the forefront of animal welfare in Cornwall. Inspiring and poignant, warm and witty, AN OTTER ON THE AGA is an evocation of life close to nature, a book that will touch - and sometimes break - the hearts of animal lovers everywhere.

Creating a unique value for your customers is crucial if you want to differentiate in an overcrowded market. To do so, you need to define a powerful strategy that determines consistent action across your organisation to deliver your unique flavour. How can you make it happen? How do you build a powerful yet actionable strategy, and successfully implement it across your organisation? Many leaders, marketers and designers try to answer these questions. The Umami Strategy proposes a novel approach that will help you build and execute an experience strategy that is inspirational, aspirational and motivational. Enjoyable, practical and full of hidden gems and tips, this book will help you get your organisation to align with building a unique market value through delivering memorable experiences to your customers. Because to be noticed, you need to stand out of the crowd."

Lifting the lid on your aga

The Basic Basics Aga Handbook

The Story of a Kitchen Classic

Prince Sadruddin Aga Khan

We Were Memories

The Aga Khan Historic Cities Programme

Whether you are an AGA aficionado or have never cooked on an AGA before, Mary Berry and Lucy Young's new AGA cookbook is just what you need by your side. It is 30 years since AGA first got in touch with Mary Berry about producing the AGA handbook and 15 since she followed it up with Mary Berry's New Aga Cookbook - now she has combined, improved, updated and revamped those books with Lucy's help to produce The Complete Aga Cookbook, which deserves its place on all 21st-century kitchen shelves. There have been many new trends in cooking in the intervening years, and a plethora of new ingredients, and Mary explores them in new recipes, adapting many ideas to the Aga way of cooking. As Mary herself says, an Aga rapidly becomes the centre attraction of the kitchen, acting as a warm focus for family, friends and animals. And cooking on an Aga is a joy: its spacious ovens produce perfectly cooked dishes, time after time. But we haven't forgotten those who cook on conventional cookers and instructions are supplied on each recipe. Complete with all the AGA user information, Mary and Lucy help you get the most out of your AGA as they guide the reader through time- and energy-saving tips - from melting chocolate on the back shelf, to frying drop scones on the Boiling Plate and slow roasting overnight in your Simmering Oven. A few recipes will be familiar (adapted old favourites, which she just couldn't bear to leave out) but, whether new or old, all have been cooked to perfection in the Aga, showing how versatile it really is.

*The Complete Book of Aga Know-How*Absolute Press

The Aga is much more than an oven: it's an icon. It's a statement. It's a way of life. Aga cookers have never been more popular, and the queen of Aga cookery is undoubtedly Amy Willcock. Here is her definitive Aga Bible, with 300 classic, timeless recipes and bags of advice and tips for Aga owners. Here are all the essential recipes that every Aga owner needs to know - from how to cook a full English breakfast on an Aga, making soups, cooking fish and roasting meats, through to baking pies, cakes and breads. The delicious family food includes Beef stroganoff, Steak, mushroom and horseradish pudding, and Bacon and egg pie, and there are stunning dinner-party recipes such as Rillettes of duck with toasted brioche, Chicken in Marsala with oranges and shallots and Parmigiano, thyme and rosemary risotto. Amy also tempts the tastebuds with a delectable range of desserts and cakes, including Raspberry souffles, Chocolate pecan tart and Lemon meringue cake. And there are 30 new and exclusive recipes, such as Moules marinières, Crab and coconut soup and Apple and onion tart. All the recipes feature conventional cooking instructions, so even non-Aga owners can enjoy Amy's tasty dishes.

In this thought-provoking and playful short story collection, David Foster Wallace nudges at the boundaries of fiction with inimitable wit and seductive intelligence. Wallace's stories present a world where the bizarre and the banal are interwoven and where hideous men appear in many guises. Among the stories are 'The Depressed Person,' a dazzling and blackly humorous portrayal of a woman's mental state; 'Adult World,' which reveals a woman's agonized consideration of her confusing sexual relationship with her husband; and 'Brief Interviews with Hideous Men,' a dark, hilarious series of imagined interviews with men on the subject of their relations with women. Wallace delights in leftfield observation, mining the absurd, the surprising, and the illuminating from every situation. This collection will enthrall DFW fans, and provides a perfect introduction for new readers.

Think Again

Aga

The Brand of You

Religion and Identity in Colonial India

Architecture in Islamic Arts

Where Hope Takes Root

I'm not a bad person, but maybe I did a bad thing ... Life is good for Anna Wright. She's a successful media executive working for one of the UK's largest TV corporations. She's got a great boyfriend, some close friends and a lovely home. She adores her dog, Wispa, and she loves to run to help her de-stress. But Anna's perfect life starts to crumble from the moment when, out jogging on the Heath one day, she meets a handsome stranger. She takes a route into unfamiliar territory, and then she has to face the consequences. There's a dark, growing creepiness as the atmosphere becomes unsettled and, as Anna's professional life becomes increasingly pressured and poisonous, her obsession with the intriguing stranger intensifies. A startlingly addictive thriller from author Aga Lesiewicz, Rebound is an unputdownable debut.

FOREWORD INDIES Book of the Year Awards — 2017 GOLD Winner for Architecture One of the most important and authoritative books to celebrate mosque architecture and Islamic design, featuring many exquisite newly commissioned photographs. This visually striking volume illustrates over sixty of the most venerated mosques from historic monuments such as the Great Mosque of Córdoba and Istanbul's Süleymaniye Mosque to today's most dynamic new designs exemplified by the Sancaklar Mosque. Essays by prominent architecture and design authorities include Professor Sussan Babaie, Andrew W. Mellon Reader in the Arts of Iran and Islam, The Courtauld Institute of Art, London; Distinguished Professor Walter B. Denny, Department of the History of Art and Architecture, University of Massachusetts at Amherst; Heather Ecker, Visiting Professor, Art and Archaeology, Columbia University; Professor Mohammed Hamdouni Alami, Archaeological Research Facility at University of California, Berkeley; Professor Renata Holod, Professor of Islamic Art, University of Pennsylvania, and Curator in the Near East Section, Penn Museum; Philip Jodidio, author and independent scholar in art and architecture, Geneva; George Michell, author and independent architectural historian, London; Fatima Quraishi, PhD candidate, The Institute of Fine Arts, New York University; Matthew Saba, Visual Resources Librarian for Islamic Architecture, Aga Khan Documentation Center, Massachusetts Institute of Technology Libraries; and Angela Wheeler, PhD student in Architectural History, Harvard University. Mosques from Europe, the Indian subcontinent, North America, North Africa and the sub-Sahara, the Middle East, and Russia and the Caucasus are showcased. This book covers their earliest origins in Mecca and Medina to contemporary masterpieces, illuminating their stylistic transformations and providing examples from Islam's great dynasties—the Umayyads, the Abbasids, the Mamluks, the Ottomans, the Safavids, and the Mughals. Original and archival photographs offer exterior and interior views along with images of adjacent gardens and fountains that grace these sanctuaries. Stunning mosque calligraphy and tilework, as well as furnishings and illumination, enhance this volume.

From soups to sauces and breads to bakes and everything in between, Louise Walker provides an essential companion for all Aga owners, packed full of delicious recipes and her invaluable top tips for how to get the best out of your Aga. The book presents a range of classic recipes, showing you how to perfect a soufflé in the Aga, or make the perfect chips. Louise then moves on to recipes showcasing what the Aga does best - slow cooking. With dishes such as braised chicken and chicory, Moroccan lamb cous cous and Boston baked beans, these are trouble-free recipes, full of rich and vibrant flavours. In the final chapter we explore the area of Aga cooking that fills most people with dread - baking. Putting to bed the myth that baking is a problem for the Aga, Louise provides recipes for simple breads, rolls and cakes, and absolute classics such as brownies, scones and Victoria sponge, as well as focaccias, bagels and biscotti. This beautiful book will become your constant go-to in the kitchen.

The Aga Khan and his Ancestors

The War Against Hanoi and Washington

Going Downtown

Under the Eaves of Architecture

Amy Willcock's Aga Know-How

Cascades: How to Create a Movement that Drives Transformational Change