

A Really Incredible Feast

Citizens of the World investigates an area of eighteenth-century cultural, intellectual, and day-to-day life that many have seen but few have explored: adaptation. Throughout the long eighteenth century, adaptation happened repeatedly and in diverse forms: in the experience of travelers, merchants, and expatriates who made their way in foreign lands; in the adjustment of ancient literary norms to modern themes, concerns, and expectations; in the development of scientific apparatus for the probing of newly-discovered phenomena; in translating; in the adjusting of familiar architecture for new environments; in speculating about and making provision for the future reception of contemporary works; in the tempering and symphonizing of musical instruments; and in dozens of other no less important ways. The eight essays in this book, composed by scholars from Europe, Asia, and North America, provide the first panoramic view of adaptation during the Enlightenment. Essays delve into such diverse forms of adaptation as the representation of cultural interchange on porcelain serving pieces; the attempt to come to terms with the demands of air travel through the often cumbersome technology of ballooning; the relevance of the English Enlightenment to present-day Caribbean literature; piracy as a form of recalibration; Vietnamese verse; Georgic envisioning of ecological stability; and the uncanny interactions of French provincial architecture with both eighteenth-century dwellers and their descendants. Cumulatively, the essays illuminate the process by which eighteenth-century thinkers, artists, and adventurers elevated adaptation from a mere necessity to a stimulating, happily unending cultural project.

A truly remarkable book about the Blessed Mother and one of the best Catholic books we know. Based on Our Lady's feast days, it shows her various roles in our religious life, from our Redemption to our own personal salvation. Shows why Our Lord let Mary suffer and not know everything about His plans, and why Our Lady achieved such pre-eminence among all Angels and Saints. Gives a complete view of the Catholic way of life and just what it takes to save our souls.

*The author of the blog entitled "Poor Man's Feast" recounts growing up with parents whose culinary tastes differed drastically, her early pursuits of the gastronomical, and meeting the woman who would change her relationship with food. The guide to cooking with fire and feeding a crowd, restaurateur Ben Ford gives step-by-step instructions with photos and illustrations so that you can grill, smoke, or roast the whole beast outdoors—or prepare a “tamed” version of the feast in your home kitchen. Cook big. Play with fire. Get your hands dirty. Chef Ben Ford is known for wowing crowds with his handcrafted feasts of enormous proportions—a whole pig roast, paella for eighty, burgers for the block. Now, in *Taming the Feast*, his complete guide to outdoor grilling, smoking, and roasting, Ford divulges his secrets for nine jaw-dropping feasts for the adventurous home cook and DIY enthusiast. From mouthwatering Texas-style barbecue to Wood-Fired Paella, these entertaining blueprints can be used to throw a party for the whole neighborhood or an intimate dinner for four. A culinary MacGyver, Ford also provides unique complete do-it-yourself primers for making simple custom outdoor cookers that coax the ultimate flavor out of salmon, pig, rabbit, burgers, bratwurst, turkey, and lamb. Here are easy-to-follow step-by-step instructions, drawings, and timelines for constructing a baking barrel, cinder-block oven, smoking shed, and roasting box in your own backyard. Ford's food reflects his passion for artisanal techniques, innovative combinations of flavors, and seasonal ingredients. Delicious sides, including Avocado Crostini with Tomatoes, Capers, Olives, Almonds, and Arugula, Persimmon Salad with Goat Cheese and Candied Pecans, Cheddar Cheese Loaf with Artisanal Ham and Spicy Brown Mustard, complement hearty main dishes. Each feast ends on a playful note with delicious desserts like classic S'mores with homemade marshmallows and graham crackers and Coconut and Banana Cream "Pies." Each chapter also includes creative recipes to make use of the leftovers you're sure to have. *Taming the Feast* is further enlivened by gorgeous photography and Ford's stories of growing up with his father Harrison Ford, then a carpenter, and his life as chef at some of California's most celebrated restaurants working under such pillars of California cuisine as Alice Waters, Paul Bertolli, David Tanis, Nancy Silverton, Mark Peel, and Eberhard Müller. Whether you are hosting a pig roast, a fish fry, or a backyard barbecue family reunion, you can be sure everyone will leave your party entertained, well fed, and raving about the food.*

The Best Restaurants, Markets & Local Culinary Offerings

New Proclamation Commentary on Feasts, Holy Days, and Other Celebrations

Are the Critics Right?

A Year of Stories and Recipes to Savor and Share

Lupus Novice

Igniting Furious Love

Practical self-care advice for everyday life

"A Moveable Feast" by Ernest Hemingway. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten—or yet undiscovered gems—of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

A real-life fairy tale of a cookbook with stories and recipes that celebrate the seasons, sharing food with friends, and bringing a sense of style to it all. A beautiful cookbook destined to become an heirloom, *A Simple Feast* presents a year of life in food. Each chapter presents a story--apple picking, snow day, tea party, date night, rooftop barbeque, etc.--and recipes inspired by the whimsy that lies therein. The food here is simple and elegant, taking cues from the bounty of local markets and farms, embodying modern American cooking. This is a playful journey guided by the ever stylish Jewels of New York, who lead the reader through the seasons and the culinary adventures each has to offer.

The Feast of Flesh: Les Flambeaux by Kent Oliver Burt Second Edition, 2014 (c) All rights reserved Praise for Kent Oliver Burt "Once again, one of your erotic stories has blown my mind. You have done an incredible job of the descriptors. If I quoted all the lines that made me smile (and wet), I'd quote the whole story. "Wow. Once I started reading it, I could not put it down until finished. Very Interesting! Kudos to my old friend, Kent Oliver Burt." "The story drew me in immediately. Each character's depiction was so spot on that I found myself in each moment of time feeling their feelings. I was right there in New Orleans watching it all unfold as a spectator and at times being in their shoes." This book, though categorized as Adult Erotica, has so much more to offer than titillating raw sex (though extremely Hot!!). I was enthralled with different emotions as each chapter unfolded. It left me wanting more, to know more about each character, past and present. I'm looking forward to many more

great stories from the author." "What a great read. I finished the whole thing in one sitting (the best compliment I could ever give a book). Kent Oliver Burt has a unique ability to put the reader 'there'. Excellent job, I'm thoroughly impressed." "This is a piece that is comparable to the author's short story Duty. The dark emotional turmoil is very evident, the descriptions are absolutely incredible. I wanted to bold the whole damn thing ya know, but I know that is unrealistic. I loved the whole story. I bow my head to this incredible glimpse at the unexplored talent you have hidden inside you. Bravo!!!!!" Acknowledgements The author would like to thank the City of New Orleans and the wonderful people who live there for being the backdrop to my story. In addition, the author would like to thank the millions of people who partake of the "feast of the flesh" each year during Mardi Gras. It is their spirit that keeps New Orleans alive and pulsing with energy all year round. While the story was inspired by real events, and real locations, and to some extent real people, all names have been changed to protect their identity. Long Fat Tuesday is a work of fiction and fantasy, and solely a product of the author's mind. The author would also like to all those who believed in his creative talents and supported him by reading new versions, copies, and snippets, and listening to his endless chatter about writing, photography and poetry. You know who you are: you are special, you are love

Two friends. Five months. One car. Ten provinces. Three territories. Seven islands. Eight ferries. Two flights. One 48-hour train ride. And only one call to CAA. The result: over 100 incredible Canadian recipes from coast to coast and the Great White North. In the midst of a camping trip in Squamish, British Columbia, Lindsay Anderson and Dana VanVeller decided that the summer of 2013 might be the right time for an adventure. And they knew what they wanted that adventure to be: a road trip across the entire country, with the purpose of writing about Canada's food, culture, and wealth of compelling characters and their stories. 37,000 kilometres later, and toting a "Best Culinary Travel Blog" award from Saveur magazine, Lindsay and Dana have brought together stories, photographs and recipes from across Canada in *Feast: Recipes and Stories from a Canadian Road Trip*. The authors write about their experiences of trying whale blubber in Nunavut, tying a GoPro to a fishing line in Newfoundland to get a shot of the Atlantic Ocean's "cod highway," and much more. More than 80 contributors--including farmers, grandmothers, First Nations elders, and acclaimed chefs--have shared over 90 of their most beloved regional recipes, with Lindsay and Dana contributing some of their own favourites too. You'll find recipes for all courses from Barley Pancakes, Yukon Cinnamon Buns, and Bannock to Spot Prawn Ceviche, Bison Sausage Rolls, Haida Gwaii Halibut and Maritime Lobster Rolls; and also recipes for preserves, pickles and sauces, and a whole chapter devoted to drinks. *Feast* is a stunning representation of the diversity and complexity of Canada through its many favourite foods. The combination of Lindsay and Dana's captivating journey with easy-to-follow recipes makes the book just as pleasurable to read as it is to cook from.

Voices from the Cinema Department, 1967-1977

A Novel

A Love Story of Comfort, Desire, and the Art of Simple Cooking

An Invitation to the Lord's Table

The English Medieval Feast

Solution: Marriage

A Feast of Science

Offering more than 260 recipes, a collection of Thai, Vietnamese, Australian, Malaysian, and Indonesian dishes includes tropical fruits, traditional meats, aromatic soups, and fragrant seafood in treats such as Gingered Salmon Parcels, Shrimp and Shittake Ravioli, and Jasmine Jazz Tiramisu.

"In fourteen short stories by Morocco's foremost writer of life on the margins, this arabophone cult classic traces the impact of power, abuse, and illness on the body"--

*If you love something so much, you are vulnerable. Somebody or something can get to you. If you lack faith, you have created another vulnerability, a second Achilles heel. Jay Gerinni has an unconditional love for the dogs that he raised, trained, and bird hunted. He also questions faith. Hounded by Evil, yet aided by Good, Jays adventures, from hunting the bird fields of Kansas to traveling the world to help with search and rescue, further strengthen his bond with and love for dogs. Based on the screenplay *A Day In Dog Years*, the story depicts the growing relationship between Jay and a series of canines that helped him find comfort, direction and hope. When Evil attacks his love by harming his dogs, he has nowhere to turn, except to respond in kind. Now, as Jay faces his own mortality, the secret that he has kept covered for many years threatens to overtake his peace of mind. Can the canine friends he has devoted his life to now be the answer to his own salvation? *Dogs Running a Hill* is a unique and inspirational story of love, devotion, and friendship between man and his best friend.*

New Proclamation Commentary on Feasts, Holy Days, and Other Celebrations continues the tradition of excellent biblical commentary that users of the seasonal New Proclamation volumes have come to expect. This volume offers essential historical background about each of thirty-five so-called lesser feasts and places each day into the context of the church year. Quotes related to the festival day from prayers, liturgies, and other sources have been included to help enliven the sermon and enhance worship, along with other guidance for preaching. Commentary and recommended texts for ten national days and nonliturgical celebrations are also included.

Historical & Critical Considerations Against the Grof-Wellhausen Hypothesis

Feast of Sorrow

Ben Ford's Field Guide to Adventurous Cooking

Taming the Feast

A Mediterranean Feast

The Feast of All Saints

Binghamton Babylon

An entertaining and digestible volume that demystifies science, from the author of 16 bestselling popular science books *Crave* answers? *A Feast of Science* demystifies the chemistry of everyday life, serving up practical knowledge to both inform and entertain. Guaranteed to satiate your hunger for palatable and relevant scientific information, Dr. Joe Schwarcz proves that

"chemical" is not necessarily synonymous with "toxic." Are there fish genes in tomatoes? Can snail-slime cream and bone broth really make your wrinkles disappear? What's the problem with sugar, resistant starch, hops in beer, microbeads, and "secret" cancer cures? Are "natural" products the key to good health? And what is "fake news" all about? Dr. Joe answers these questions and more. Cutting through the fat of story, suggestion, and social-media speculation, A Feast of Science gets to the meat of the chemical reactions that make up our daily lives.

Longlisted for the Center for Fiction First Novel Prize A Massachusetts Book Award "Must Read" Set amongst the scandal, wealth, and upstairs-downstairs politics of a Roman family, this "addictively readable first novel" (Kirkus Reviews) features the man who inspired the world's oldest cookbook and the ambition that led to his destruction. In the twenty-sixth year of Augustus Caesar's reign, Marcus Gavius Apicius has a singular ambition: to serve as culinary adviser to Caesar. To cement his legacy as Rome's leading epicure, the wealthy Apicius acquires a young chef, Thrasius, for the exorbitant price of twenty thousand denarii. Apicius believes that the talented Thrasius is the key to his culinary success, and with the slave's help he soon becomes known for his lavish parties and sumptuous meals. For his part, Thrasius finds a family among Apicius's household, which includes his daughter, Apicata; his wife, Aelia; and her handmaiden Passia, with whom Thrasius falls passionately in love. But as Apicius draws closer to his ultimate goal, his dangerous single-mindedness threatens his young family and places his entire household at the mercy of the most powerful forces in Rome. "A gastronomical delight" (Associated Press), Feast of Sorrow is a vibrant novel, replete with love and betrayal, politics and intrigue, and sumptuous feasts that bring ancient Rome to life.

How It All Began is based on Miguel "Mike" Cisneros Jr.'s life experiences growing up as a child dealing with family conflicts, domestic violence, bullying and child abuse, homelessness, and short periods of happiness. At times there were moments of hopelessness, despair, and desperation until he had to make a life-changing commitment to leave all that was negative and begin a new life, hoping something positive would come from it. That life-changing commitment was with the United States Navy. From the very beginning upon joining the Navy, many in leadership positions seemed to try blocking his desire to move forward, including people in leadership positions during a period when the Vietnam War was ending and the military was experiencing racial tension. Even though he didn't like it and knew it wasn't right, he kept going. There were also those in leadership positions that saw the potential in him and provided the mentoring and guidance for him to advance. After serving in the Navy for over thirty years, through many years of sea duty, deployments, family separations, adversity, and at times humiliations, he found ways to achieve his goals and succeed. At the same time, he provides insights of the chain of command and their leadership style. As with all organizations, there are good leaders and bad leaders; and from that, he learned and tried emulating the best from each. This personal story was written in the hopes that someone may learn from these experiences and perhaps inspire them to believe in themselves, to use their abilities, to have a positive attitude, and most importantly, to never give up.

A groundbreaking culinary work of extraordinary depth and scope that spans more than one thousand years of history, A Mediterranean Feast tells the sweeping story of the birth of the venerated and diverse cuisines of the Mediterranean. Author Clifford A. Wright weaves together historical and culinary strands from Moorish Spain to North Africa, from coastal France to the Balearic Islands, from Sicily and the kingdoms of Italy to Greece, the Balkan coast, Turkey, and the Near East. The evolution of these cuisines is not simply the story of farming, herding, and fishing; rather, the story encompasses wars and plagues, political intrigue and pirates, the Silk Road and the discovery of the New World, the rise of capitalism and the birth of city-states, the Crusades and the Spanish Inquisition, and the obsession with spices. The ebb and flow of empires, the movement of populations from country to city, and religion have all played a determining role in making each of these cuisines unique. In A Mediterranean Feast, Wright also shows how the cuisines of the Mediterranean have been indelibly stamped with the uncompromising geography and climate of the area and a past marked by both unrelenting poverty and outrageous wealth. The book's more than five hundred contemporary recipes (which have been adapted for today's kitchen) are the end point of centuries of evolution and show the full range of culinary ingenuity and indulgence, from the peasant kitchen to the merchant pantry. They also illustrate the migration of local culinary predilections, tastes for food and methods of preparation carried from home to new lands and back by conquerors, seafarers, soldiers, merchants, and religious pilgrims. A Mediterranean Feast includes fourteen original maps of the contemporary and historical Mediterranean, a guide to the Mediterranean pantry, food products resources, a complete bibliography, and a recipe and general index, in addition to a pronunciation key. An astonishing accomplishment of culinary and historical research and detective work in eight languages, A Mediterranean Feast is required--and intriguing--reading for any cook, armchair or otherwise.

Adapting in the Eighteenth Century

The Feast of Flesh

The Photographic Journey of Paul and Julia Child

Self-Care for the Real World

The Good King's Feast

Terrific Pacific Cookbook

A Story A Week 1

Recommended by Andrew Weil in Natural Health, Natural Medicine, Lupus Novice gives a moving account of the author's successful struggle with incurable SLE (systemic lupus erythematosus), affecting mostly women. Ms. Chester shares the personal discoveries behind her recovery, and a meditation on what it means for a body to be attacking itself. This enlarged edition updates her story and includes a foreword by the best-selling authority on immune-system disease: the author of Chronic Fatigue Syndrome, Dr. Jesse Stoff. Laura Chester has written a moving and significant book. On one level, she discusses her personal odyssey through the realm of a serious and inexplicable disease-its history, current cultural status, biology, symbolism, and the doctors of all persuasions who attempt to cure it. On another level, she speaks to the esoteric level of the disease, discussing the initiation into a deeper level of self and a journey through the unconscious and archetypal aspects of nature. On this level, she is an artist more than a patient, an individual who has the power to effect her cure.- Richard Grossinger, author of Planet Medicine
A Really Incredible Feast
A Moveable Feast
Good Press

In Stuttgart-Zuffenhausen, August 1939, the 60K10 project, under the supervision of one Professor Ferdinand Porsche, builds a car in anticipation of a race, Berlin to Rome, that will never take place. With this model, the idea for a light and aerodynamic car, with a small engine but remarkable performance was born. Nine years later this idea bore fruit and the company released their first automobile, the 356, created by Ferdinand's son, Ferry Porsche, which would launch the company into automotive history.

Porsche - Cars with Soul tells the story of Porsche, from the unique perspective of the cars themselves, through the most significant events and races of the marque's celebrated history. It covers exhilarating accounts of races in which Porsche cars competed, from 1951 to 2015 and it tracks the development of Porsche models from the first model 356, to the defining model 911, and beyond. Beautifully illustrated with rarely seen full-colour and vintage photographs from the Porsche archives.

The Old Kingdom of Egypt (circa 2613-2181 BC) is otherwise called the 'Age of the Pyramids' or 'Age of the Pyramid Builders' as it

incorporated the great fourth Dynasty when King Sneferu idealized the craft of pyramid building, and the pyramids of Giza were developed under the rulers Khufu, Khafre, and Menkaure. The verifiable records of this period, the fourth, sixth Dynasties of Egypt, are scant, and antiquarians respect the historical backdrop of the time as in a real sense 'written in stone' and generally compositional in that it is through the landmarks and their engravings that researchers have had the option to develop a set of experiences. The actual pyramids transfer sparse data on their developers. However, the morgue sanctuaries fabricated close by, and the stelae which went with them give the ruler's names and other significant data. Further, engravings in stone made somewhere else from the time record different occasions and the dates on which they happened. At last, the burial place of the last lord of the fifth Dynasty, Unas, gives the main Pyramid Texts (expand artworks and engravings inside the burial chamber), which shed light on the strict convictions of the time.

The Chef's Secret

Feast

The Story Of The Birth Of The Celebrated Cuisines Of The Mediterranean, From The Merchants Of Venice To The Barbary Corsairs, With More Than 500 Recip

A Novel of the Count Saint-Germain

The Mother of God and Her Glorious Feasts

Dogs Running a Hill

Porsche

_____ THE TOP TEN BESTSELLER 'Unusually practical, non-patronising and authentic. Think Marie Kondo for the mind' Sunday Times Wellness pioneers Nadia Narain and Katia Narain Phillips have spent decades helping others to feel their best. But it took them a bit longer to learn to care for themselves. Here they share the small, achievable steps they picked up on a lifetime's journey towards self-care, and how you can apply them to your life, wherever you are. Right now, you may be deep in the waves of life, being tossed around. Learning self-care is like building your own life boat, plank by plank. Once you've got your boat, you'll still be rocked by the same waves, but you'll have a feeling of safety, and a stability that means you can pick other people up on your way.

Worldwide Fury! Up close and personal—these stories bring God's supernatural love and protection closer to "real life" than you may have thought possible. Igniting Furious Love is an eclectic spiritual partnering of nine on-fire-for-God believers who "turn everything upside down in the church to be as unlike the world as absolutely possible." Spanning the globe from Kosovo to Thailand, Russia, Mozambique, and inner-city USA, each writer has a unique story of their furious love for God as manifested in their lives. Through humorous stories, intelligent commentary, and real-life miracles and healings, the culmination of distinct voices and callings of these men and women range from witnessing a blood-drinking witch, confronting Buddhists with machetes, prostitution and gay bars—to lecturing at Cambridge University, experiencing victorious spiritual warfare, planting underground churches, and seeing people being raised from the dead. Exciting chapters and authors include: It's All in the Delivery by Matteus Van Der Steen Called to Feed the Hungry by Heidi Baker Worldview Shakedown by Greg Boyd Raising the Dead by Rolland Baker I Will Get Him by Philip Mantofa Simply Love by Shampa Rice Witches, Babies, and Soldiers by Will Hart Stepping Stones by Angela Greenig Cradle to Coffin by Robby Dawkins Igniting Furious Love reveals God's wildly soul-stirring plans for any who wants to know Him inside out.

LUKE PARKER WAS BACK IN TOWN... The news ripped through Main Street like a midsummer tornado. But Callie Magruder didn't need the local gossip mill to tell her so. She'd felt he was coming. After all, she'd always had a sixth sense when it came to Luke—or maybe it was no sense. Luke was the town's Golden Boy, son of her family's nemesis...and her forbidden first love. And now he was returning with a proposition: marriage! Only, Callie had a ten-year-old secret, one that shared his father's devastating smile....

Originally published in 1931, *The English Medieval Feast* examines the act of feasting and food during the medieval period. The book provides a scholarly look at the human detail involved in the variety of medieval manners and customs which make up the medieval feast. The book introduces the scene of the feast and its service, providing explanations of the food, drink and preparation that comprised the act of the medieval feast. The book also describes in full, certain and notable feasts of the period. The book also includes some historical examination of medieval dietetics which will be of interest to the modern reader.

A Simple Feast

France is a Feast

Citizens of the World

Food Lovers' Guide to® Seattle

A Feast in Exile

How It All Began

The Ancient Egyptian Old Kingdom

A captivating novel of Renaissance Italy detailing the mysterious life of Bartolomeo Scappi, the legendary chef to several popes and author of one of the bestselling cookbooks of all time, and the nephew who sets out to discover his late uncle's secrets—including the identity of the noblewoman Bartolomeo loved until he died. When Bartolomeo Scappi dies in 1577, he leaves his vast estate—properties, money, and his position—to his nephew and apprentice Giovanni. He also gives Giovanni the keys to two strongboxes and strict instructions to burn their contents. Despite Scappi's dire warning that the information concealed in those boxes could put Giovanni's life and others at risk, Giovanni is compelled to learn his uncle's secrets. He undertakes the arduous task of decoding Scappi's journals and uncovers a history of deception, betrayal, and murder—all to protect an illicit love affair. As Giovanni pieces together the details of Scappi's past, he must contend with two rivals who have joined forces—his brother Cesare and Scappi's former protégé, Domenico Romoli, who will do anything to get his hands on the late

chef's recipes. With luscious prose that captures the full scale of the sumptuous feasts for which Scappi was known, *The Chef's Secret* serves up power, intrigue, and passion, bringing Renaissance Italy to life in a delectable fashion.

Ever wonder what it's like to attend a feast at Winterfell? Wish you could split a lemon cake with Sansa Stark, scarf down a pork pie with the Night's Watch, or indulge in honeyfingers with Daenerys Targaryen? George R. R. Martin's bestselling saga *A Song of Ice and Fire* and the runaway hit HBO series *Game of Thrones* are renowned for bringing Westeros's sights and sounds to vivid life. But one important ingredient has always been missing: the mouthwatering dishes that form the backdrop of this extraordinary world. Now, fresh out of the series that redefined fantasy, comes the cookbook that may just redefine dinner . . . and lunch, and breakfast. A passion project from superfans and amateur chefs Chelsea Monroe-Cassel and Sariann Lehrer—and endorsed by George R. R. Martin himself—*A Feast of Ice and Fire* lovingly replicates a stunning range of cuisines from across the Seven Kingdoms and beyond. From the sumptuous delicacies enjoyed in the halls of power at King's Landing, to the warm and smoky comfort foods of the frozen North, to the rich, exotic fare of the mysterious lands east of Westeros, there's a flavor for every palate, and a treat for every chef. These easy-to-follow recipes have been refined for modern cooking techniques, but adventurous eaters can also attempt the authentic medieval meals that inspired them. The authors have also suggested substitutions for some of the more fantastical ingredients, so you won't have to stock your kitchen with camel, live doves, or dragon eggs to create meals fit for a king (or a khaleesi). In all, *A Feast of Ice and Fire* contains more than 100 recipes, divided by region: • The Wall: Rack of Lamb and Herbs; Pork Pie; Mutton in Onion-Ale Broth; Mulled Wine; Pease Porridge • The North: Beef and Bacon Pie; Honeyed Chicken; Aurochs with Roasted Leeks; Baked Apples • The South: Cream Swans; Trout Wrapped in Bacon; Stewed Rabbit; Sister's Stew; Blueberry Tarts • King's Landing: Lemon Cakes; Quails Drowned in Butter; Almond Crusted Trout; Bowls of Brown; Iced Milk with Honey • Dorne: Stuffed Grape Leaves; Duck with Lemons; Chickpea Paste • Across the Narrow Sea: Biscuits and Bacon; Tyroshi Honeyfingers; Wintercakes; Honey-Spiced Locusts There's even a guide to dining and entertaining in the style of the Seven Kingdoms. Exhaustively researched and reverently detailed, accompanied by passages from all five books in the series and photographs guaranteed to whet your appetite, this is the companion to the blockbuster phenomenon that millions of stomachs have been growling for. And remember, winter is coming—so don't be afraid to put on a few pounds. Includes a Foreword by George R. R. Martin

A Feast in Exile draws readers back to the time when the Mongol hordes of Timur (known in the West as Tamerlane) swept across fourteenth-century India and Asia. Delhi's civilized veneer crumbles along with its walls. Foreigners, which the vampire Saint-Germain—here called Sanat Ji Mani—surely is, lose their positions, homes, wealth, and sometimes their lives, if they cannot escape the falling city. Before he can flee Delhi, Sanat Ji Mani must ensure the safety of Avasa Dani, his beautiful ward, who has been abandoned by her husband. Sanat Ji Mani's love has awakened Avasa Dani's every sense; even she will become a vampire upon her death, but she finds no terror in this fate. Avasa Dani and Rojire, Sanat Ji Mani's servant, successfully make their way out of Delhi, but Sanat Ji Mani himself is trapped. His life is bought by his skills with medicine, but, at Timur's command, he must travel—by day, and exposed to the sun—with the conqueror's army. Crippled and unable to escape, he knows that his vampire nature will soon be revealed, and then... Avasa Dani, with a worried Rojire at her side, considers her options as a woman without a visible male protector in a land and time ruled by men. While one of Sanat Ji Mani's allies searches desperately for the missing vampire, Saint-Germain and a young acrobat, with whom he has escaped from Timur's forces, make their slow and painful way to freedom. The journey changes them both forever. At the Publisher's request, this title is being sold without Digital Rights Management Software (DRM) applied.

*Documents a volatile and productive moment in the development of film studies. In Binghamton Babylon, Scott M. MacDonald documents one of the crucial moments in the history of cinema studies: the emergence of a cinema department at what was then the State University of New York at Binghamton (now Binghamton University) between 1967 and 1977. The department brought together a group of faculty and students who not only produced a remarkable body of films and videos but went on to invigorate the American media scene for the next half-century. Drawing on interviews with faculty, students, and visiting artists, MacDonald weaves together an engaging conversation that explores the academic excitement surrounding the emergence of cinema as a viable subject of study in colleges and universities. The voices of the various participants—Steve Anker, Alan Berliner, Danny Fingerroth, Hollis Frampton, Ernie Gehr, J. Hoberman, Ralph Hocking, Ken Jacobs, Bill T. Jones, Peter Kubelka, Saul Levine, Camille Paglia, Phil Solomon, Maureen Turim, and many others—tell the story of this remarkable period. MacDonald concludes with an analysis of the pedagogical dimensions of the films that were produced in Binghamton, including Larry Gottheim's *Horizons*; Jacobs's *Tom, Tom, the Piper's Son*; Gehr's *Serene Velocity*; Frampton's *Critical Mass*; and Nicholas Ray's final film, *We Can't Go Home Again*. "This is an important episode in film history and in particular the history of the cinematic avant-garde, and it is exciting to have so many voices from the time assembled in one volume. A terrific book!" — Dana Polan, *Cinema Studies*, New York University "Binghamton Babylon is an enormously important contribution to film, video, and media historiography." — David Sterritt, author of *The Cinema of Clint**

Eastwood: Chronicles of America

Remember to love me

Temple Bar

The Spring Feasts Activity Book

Intriguing Morsels from the Science of Everyday Life

A Really Incredible Feast

Beauty and the Feast

Teachings From the Furious Love Event

Through intimate and compelling photographs taken by her husband Paul Child, a gifted photographer, France is a Feast documents how Julia Child first discovered French cooking and the French way of life. Paul and Julia moved to Paris in 1948 where he was cultural attach for the US Information Service, and in this role he met Henri Cartier-Bresson, Robert Capa, Brassai, and other leading lights of the photography world. As Julia recalled: "Paris was wonderfully walkable, and it was a natural subject for Paul." Their wanderings through the French capital and countryside, frequently photographed by Paul, would help lead to the classic Mastering the Art of French Cooking, and Julia's brilliant and celebrated career in books and on television. Though Paul was an accomplished photographer (his work is in the collection of the Museum of Modern Art), his photographs remained out of the public eye until the publication of Julia's memoir, My Life in France, in which several of his images were included. Now, with more than 200 of Paul's photographs and personal stories recounted by his great-nephew Alex Prud'homme, France is a Feast not only captures this magical period in Paul and Julia's lives, but also brings to light Paul Child's own remarkable photographic achievement.

Eva Raines is an uncomplicated country girl who's all about food. She's about to embark on a new adventure in the Napa Valley as a personal chef. Wealthy entrepreneur Gabriel has no idea the sound of a woman's voice and the taste of her decadent food hold such seductive powers. He doesn't stand a chance.

Savor the Flavors of Seattle The Seattle food scene is a way of life. Foragers find mushrooms in the forests, nettles by the creeks, and sea beans by the ocean. Fish mongers and farmers take pride in their ingredients, and artisan cheese makers, butchers, chefs, chocolatiers, baristas, and roasters push the boundaries of the city's playful palate. In Food Lovers' Guide to Seattle, seasoned food writer Laurie Wolf shares the inside scoop on the best places to find, enjoy, and celebrate these culinary treasures. A bounty of mouthwatering delights awaits you in this engagingly written guide. With delectable recipes from the renowned kitchens of the city's iconic eateries, diners, and elegant dining rooms, Food Lovers' Guide to Seattle is the ultimate resource for food lovers to use and savor. Inside You'll Find: • Favorite restaurants and landmark eateries • Specialty food stores and markets • Farmers' markets • Food festivals and culinary events • Recipes from top Seattle chefs • The city's best cafes, taverns, and wine bars • Cooking classes • Complete coverage of Pike Place Market

Passover Feast of Unleavened Bread Feast of First Fruits Feast of Pentecost Feast of Trumpets Day of Atonement Feast of Tabernacles The Feasts of Israel, set by God, are not only commemorative in a historical context, but are also prophetic. The first three feasts in the 1st month point to the Messiah's First Coming; the last three feasts in the 7th month, to His Second Coming. The middle feast highlights the Church, in more ways than is generally recognized. Dr. Chuck Missler begins to reveal the rich background of these feasts with many surprises for the Biblical believer, and yet only scratches the surface.

Les Flambeaux

Toward Self-Healing

The Complete Short Stories of Malika Moustadraf

A Moveable Feast

The Feasts of Israel

Cars with Soul

Recipes and Stories from a Canadian Road Trip

Set in nineteenth-century New Orleans, this colorful and evocative novel captures the lives of the gens de couleur libre, or the Free People of Color, a dazzling yet damned class caught between the worlds of white privilege and black oppression. Reissue. (A Showtime/ABC-TV miniseries, directed by Peter Medak, produced by Anne Rice, starring Forest Whitaker, Peter Gallagher, Jennifer Beals, Eartha Kitt, Pam Grier, Gloria Reuben, & Ben Vereen)

Yeshua celebrated the Feasts...so let's teach our children to do the same! You'll LOVE teaching your children about the Spring Feasts with The Spring Feasts Activity Book - a wonderful resource to help messianic kids ages 6-12 learn about Yah's Appointed Times in a fun and creative way. Includes 140 pages of puzzles, worksheets, coloring pages, creative writing & drawing activities, crafts and more! The perfect resource to keep on hand for Sabbath and Sunday School lessons, and homeschooling. The Spring Feasts Activity Book includes: 140+ pages of fun and engaging activities in print format (8.5" x 11"). Topics include the Passover and Feast of Unleavened Bread, Feast of First Fruits, and Feast of Shavu'ot (Pentecost) Detailed scripture references for easy Bible verse look-up Original Bible Pathway Adventures' illustrations Answer key for parents and teachers Bonus: an illustrated Risen King Bible story you can download for free

Blood Feast

A London Magazine for Town and Country Readers

Poor Man's Feast

A Feast of Ice and Fire: The Official Game of Thrones Companion Cookbook

A Novel of Ancient Rome