

Pane E Lievitati Farine Dimenticate Lievito Madre 1

In a rich and engaging book that illuminates the lives and attitudes of peasants in preindustrial Europe, Piero Camporesi makes the unexpected and fascinating claim that these people lived in a state of almost permanent hallucination, drugged by their very hunger or by bread adulterated with hallucinogenic herbs. The use of opiate products, administered even to infants and children, was widespread and was linked to a popular mythology in which herbalists and exorcists were important cultural figures. Through a careful reconstruction of the everyday lives of peasants, beggars, and the poor, Camporesi presents a vivid and disconcerting image of early modern Europe as a vast laboratory of dreams. "Camporesi is as much a poet as a historian. . . . His appeal is to the senses as well as to the mind. . . . Fascinating in its details and compelling in its overall message."—Vivian Nutton, Times Literary Supplement "It is not often that an academic monograph in history is also a book to fascinate the discriminating general reader. Bread of Dreams is just that."—Kenneth McNaught, Toronto Star "Not religion but bread was the opiate of the poor, Mr. Camporesi argues. . . . Food has always been a social and mythological construct that conditions what we vainly imagine to be matters of personal taste. Our hunger for such works should tell us that food is not only good but essential to think and to read as if our lives depended on it, which they do."—Betty Fussell, New York Times Book Review

Presents recipes for a variety of sandwiches for snacks, appetizers, breakfast, dinners, and desserts.

Currently 868 million people are undernourished and 195 million children under five years of age are stunted. At the same time, over 1 billion people are overweight and obese in both the developed and developing world. Diseases previously associated with affluence, such as cancer, diabetes and cardio-vascular disease, are on the rise. Food system-based approaches to addressing these problems that could enhance food availability and diet quality through local production and agricultural biodiversity often fall outside the traditional scope of nutrition, and have been under-researched. As a consequence, there remains insufficient evidence to support well-defined, scalable agricultural biodiversity interventions that can be linked to improvements in nutrition outcomes. Agricultural biodiversity is important for food and nutritional security, as a safeguard against hunger, a source of nutrients for improved dietary diversity and quality, and strengthening local food systems and environmental sustainability. This book explores the current state of knowledge on the role of agricultural biodiversity in improving diets, nutrition and food security. Using examples and case studies from around the globe, the book explores current strategies for improving nutrition and diets and identifies key research and implementation gaps that need to be addressed to successfully promote the better use of agricultural biodiversity for rural and urban populations and societies in transition.

Searches for the real Charlotte Bronte behind the loneliness, loss, and unrequited love--a strong woman with a fierce belief in herself, creative energy, and powerful ambition, who shaped her life and transformed it into art

The Slow Loss of Foods We Love

ScandiKitchen: Fika and Hygge

Pushkin's Button

125 Best Gluten-Free Bread Machine Recipes

533

Diet and Disease in the Developing World

Cook. Eat. Love.

Filled with recipes that have stood the test of time as well as fascinating anecdotes and tales, Tea Fit for a Queen reveals how the tradition of afternoon tea started in royal Britain. Over 40 charming recipes include everything from delicate finger sandwiches to Victoria sponge cake, Chelsea Buns and a Champagne Cocktail. In these pages connection to the history of tea: why jam pennies were Queen Elizabeth II's favourite tea time treat and how mead cake came to be served during Henry VIII's reign. Discover what cake William and Catherine selected for their wedding and hear why orange-scented scones became a royal tradition at Kensington Palace. Tea Fit for a Queen p home.

Tracing the intertwined roles of food, ethnicity, and regionalism in the construction of American identity, this textbook examines the central role food plays in our lives. Drawing on a range of disciplines_including sociology, anthropology, folklore, geography, history, and nutrition_the editors have selected a group of engaging essays to help window into American culture. The editors' general introductory essay offers an overview of current scholarship, and part introductions contextualize the readings within each section. This lively reader will be a valuable supplement for courses on American culture across the social sciences.

The women of the Cazalet family carry on while WWII casts its shadow over England as the saga by the award-winning author of The Light Years continues. In the spring of 1942, after the attacks on Pearl Harbor have pulled America into the war, the world reels from the ever-increasing atrocities of the conflict. And in Sussex, at the Cazalets' personal tragedies begin to take their toll. Polly, reacting to the untimely death of her mother, flees her comfortable surroundings accompanied her cousin Clary. But the bustling life of London proves a test not only for their ability to live on their own but also for their once-close relationship. Nineteen-year-old Louise believes she has found officer Michael Hadleigh. After a whirlwind marriage and honeymoon, though, she begins to realize that being a young wartime bride is not the fairy tale she once presumed it would be. With Rupert still missing in action, his second wife, Zoë, struggles to maintain hope that her husband will one day return. But when a handsome stranger comes into an inadvisable but sorely needed affair. Confusion beautifully continues the sweeping family epic started in The Light Years and Marking Time, examining the struggles, passions, heartbreaks, and joys of three generations. Filled with profound reflections on a country torn apart by war and intimate glances into the lives of those left behind, Downton Abbey and lovers of wartime historical fiction.

This book deals with the dramatic changes in diet and lifestyle that are occurring in the developing world as a result of globalization, and their impact on human health. The Editors have assembled a leading group of scientists in teh fields of economics, population sciences, international health, medicine, nutrition and food sciences, to address changes in demographic trends, food production and marketing, and disease patterns in the developing world. The Nutrition Transition provides essential information to understand the far-reaching effects that global economic, social and cultural trends are having on diet-related disease pattersin in countries of transition. Contains numerous studies included-on China and Brazil Foreword written by Nevin Scrimshaw, recipient of the World Food Prize

Coral Glynn

Cresci

Menus, stories and places

400 Best Sandwich Recipes

Food and Fantasy in Early Modern Europe

Salt is Essential

101 Sandwiches

***Food needs salt. The quantity is a matter of personal taste but some presence is essential and little is more disappointing from the eating perspective than a plate of food that looks fabulous and tastes of very little. It shows the cook's priorities are all wrong, that too much television cookery has been watched and not enough tasting and enjoyment indulged in.'** So says Shaun Hill, who in this engaging exploration of his 50 years as a chef, brings his wealth of experience to the table, sharing what he has learnt so that the home cook can create truly remarkable dishes. Never one to shy away from controversy, he covers everything from why local and seasonal are not necessarily indicators of quality, to why soy beans are best left for cattle feed and Budapest is paradise for the greedy. The recipes range from Warm Rock Oysters with Spring Onion Butter Sauce to Pork in Shirtsleeves and Buttermilk Pudding with Cardamom. And although his commentary is undeniably witty, it's Shaun's knowledge and expert guidance that makes this book an invaluable tome for anyone who takes their food (but not themselves) seriously. 'This is a book you need to own; a lifetime's hard work in the kitchen distilled into sensible brevity. Shaun is a friend and a great cook.' Rick Stein*

A moving firsthand account of migrant landings on the island of Lampedusa that gives voice to refugees, locals, and volunteers while also exploring a deeply personal father-son relationship. On the island of Lampedusa, the southernmost part of Italy, between Africa and Europe, Davide Enia looks in the faces of those who arrive and those who wait, and tells the story of an individual and collective shipwreck. On one side, a multitude in motion, crossing entire nations and then the Mediterranean Sea under conditions beyond any imagination. On the other, a handful of men and women on the border of an era and a continent, trying to welcome the newcomers. In the middle is the author himself, telling of what actually happens at sea and on land, and the failure of words in the attempt to understand the present paradoxes. Enia reveals the emotional consequences of this touching and disconcerting reality, especially in his relationship with his father, a recently retired doctor who agrees to travel with him to Lampedusa. Witnessing together the public pain of those who land and those who save them from death, alongside the private pain of his uncle's illness, pushes them to reinvent their relationship, to forge a new and unprecedented dialogue that replaces the silences of the past.

Named one of the Best Cookbooks of the Year by Food & Wine, The Boston Globe, The Los Angeles Times, The New York Times, The San Francisco Chronicle, USA Today, The Washington Post, and more Israeli baking encompasses the influences of so many regions—Morocco, Yemen, Germany, and Georgia, to name a few—and master baker Uri Scheft seamlessly marries all of these in his incredible baked goods at his Breads Bakery in New York City and Lehamim Bakery in Tel Aviv. Nutella-filled babkas, potato and shakshuka focaccia, and chocolate rugelach are pulled out of the ovens several times an hour for waiting crowds. In Breaking Breads, Scheft takes the combined influences of his Scandinavian heritage, his European pastry training, and his Israeli and New York City homes to provide sweet and savory baking recipes that cover European, Israeli, and Middle Eastern favorites. Scheft sheds new light on classics like challah, bakka, and ciabatta—and provides his creative twists on them as well, showing how bakers can do the same at home—and introduces his take on Middle Eastern daily breads like kubaneh and jachnun. The instructions are detailed and the photos explanatory so that anyone can make Scheft’s Poppy Seed Hamantaschen, Cheese Bourekas, and Jerusalem Bagels, among other recipes. With several key dough recipes and hundreds of Israeli-, Middle Eastern-, Eastern European-, Scandinavian-, and Mediterranean-influenced recipes, this is truly a global baking bible.

In Caterina, Claudia Durastanti presents us with a Cleopatra for our times - no exotic queen courted by two lovers with the fate of an empire in their hands but a young would-be ballet dancer who now works in as a cleaner in a down-at-heel hotel. This is the Rome of the underclass, of illegal immigrants, gypsies and sex shops where life is a struggle for dysfunctional families and nothing comes easy, except disappointment. Every Thursday Caterina visits her boyfriend Aurelio in Rebibbia prison in Rome, where, following a mysterious tip-off to the police, he is being held in custody under suspicion of pimping the strippers in the nightclub he was running. What would Aurelio say if he knew that she went straight from the prison to meet the policeman who arrested him, and who is now her lover? Caterina’s life is difficult and her environment challenging but she is a survivor and takes everything life throws at her without complaint. Caterina is very much a heroine for our times.

A Book of Days

Comforting cakes and bakes from Scandinavia with love

The Nutrition Transition

Lateral Cooking

From Classics & Burgers to Wraps & Condiments

Breaking Breads

A Reader on Regional and Ethnic Foods

Author's Note1. Dispatches from St. Petersburg2. The Chouan3. Those Fateful Flannel Undershirts4. Herring and Caviar5. The Heights of Zion6. Pushkin's Button7. The Anonymous Letters8. Suspects9. Twelve Sleepless Nights10. Remembrance11. The Deleted Lines12. The Bold Pedicurist13. Table Talk14. The Man for Whom We Were Silent15. The Ambassador's Snuffbox16. Baden-BadenEpilogueSourcesNotesIndex of Names Copyright © Libri GmbH. All rights reserved.

A groundbreaking handbook--the "method" companion to its critically acclaimed predecessor, The Flavor Thesaurus--with a foreword by Yotam Ottolenghi. Niki Segnit used to follow recipes to the letter, even when she'd made a dish a dozen times. But as she tested the combinations that informed The Flavor Thesaurus, she detected the basic rubrics that underpinne offers these formulas, which, once readers are familiar with them, will prove infinitely adaptable. The book is divided into twelve chapters, each covering a basic culinary category, such as "Bread," "Stock, Soup & Stew," or "Sauce." The recipes in each chapter are arranged on a continuum, passing from one to another with just a tweak or two to the method or ingredients of flatbreads, for instance, then its neighboring dishes (crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: Lateral Cooking encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. Lateral Cooking is a practical book, but, like The Flavor Thesaurus, is also an enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers, and Segnit's personal recollections. Entertaining, opinionated, and inspirational, with a handsome three-color design, Lateral Cooking will have you torn between donning your apron and settling back in a comfortable chair.

Emilio Sereni's classic work is now available in an English language edition. History of the Italian Agricultural Landscape is a synthesis of the agricultural history of Italy in its economic, social, and ecological context, from antiquity to the mid-twentieth century. From his perspective in the Italian tradition of cultural Marxism, Sereni guides the reader through the mille the agriculture and ecology of the regions of Italy, as well as through the successes and failures of farmers and technicians in antiquity, the middle ages, the Renaissance, and the Industrial Revolution. In this sweeping historical survey, he describes attempts by successive generations to adapt Italy's natural environment for the purposes of agriculture and to respond to the problems. History of the Italian Agricultural Landscape first appeared in 1961. At the time of its publication it was a pathbreaking work, parallel in its importance for Italy to Marc Bloc's masterwork of 1931, The Original Characteristics of French Rural History. Sereni invented the concept of the historical "agricultural landscape": an interdisciplinary characterization of a region's social history, linguistics, archeology, art history, and ecological studies. Originally published in 1997. The Princeton Legacy Library uses the latest print-on-demand technology to again make available previously out-of-print books from the distinguished backlist of Princeton University Press. These editions preserve the original texts of these important books while providing new paperbacks and hardcover editions. The goal of the Princeton Legacy Library is to vastly increase access to the rich scholarly heritage found in the thousands of books published by Princeton University Press since its founding in 1905.

Biodiversity Change and Human Health brings together leading experts from the natural science and social science realms as well as the medical community to explore the explicit linkages between human-driven alterations of biodiversity and documented impacts of those changes on human health. The book utilizes multidisciplinary approaches to explore and address the linkages between natural biodiversity and human health and well-being. The five parts examine health trade-offs between competing uses of biodiversity (highlighting synergistic situations in which conservation of natural biodiversity actually promotes human health and well-being); relationships between biodiversity and quality of life that have developed over ecological and evolutionary time; the effects of human activities on biodiversity; the effects of biodiversity change on provisioning of ecosystem services, and how they have affected human health; the role of biodiversity in the spread of infectious disease; native biodiversity as a resource for traditional and modern medicine Biodiversity Change and Human Health synthesizes our current understanding and identifies major gaps in knowledge as it places all of these interactions within a common framework. Contributors explore potential points of crossover among disciplines (both in ways of thinking and of specific methodologies) that could ultimately expand opportunities for humans to both live sustainably and enjoy a desirable quality of life.

150 Best Breakfast Sandwich Maker Recipes

How to eat a peach

Recipes & Drinks for Afternoon Tea

A New World of Israeli Baking--Flatbreads, Stuffed Breads, Challahs, Cookies, and the Legendary Chocolate Babka

The Art of Leavened Dough

The Italian Banking System

The Poldi Pezzoli Museum

Easy breakfast sandwiches made at home. Breakfast is easier than ever using these delicious recipes and a breakfast sandwich maker. A morning meal can be a breeze: quick and delicious, easy to make, and ready in five minutes with minimal cleanup afterwards. Nutritionists are right that a good breakfast is the very best way to start a day, yet often it is a struggle for time and ideas on what to make. This book provides a really fun, fool-proof and fast way to make a delicious breakfast sandwich -- perfect for students, busy moms, teenagers and anyone on the go who finds it just too time consuming or cumbersome to make breakfast for themselves. All of these recipes have been designed for the speed of a breakfast sandwich maker along with easy-to-follow directions. All of these recipes can also be prepared using small kitchen appliances such as an all-in-one-griddle, sandwich maker or even good old-fashioned pots and pans. Here are some individual and crowd pleasers: Classic Breakfast Sandwiches Bacon, Avocado and Cheddar Breakfast Melt, Rustic Ham and Cheese Sandwich, Apple Bacon and Cheddar Croissant, Hash Browns and Sausage Vegetarian Chocolate Chip Blueberry Pancakes, Portabella Mushroom Sandwich, Caramelized Onion and Kale Frittata, Margherita Pizza, Florentine Eggs Anytime recipes Prosciutto, Artichokes and Cream Cheese on a Brioche, Chorizo Egg Torta, Southwestern Chicken Sandwich, Anytime Quesadillas, Cranberry Bagel Sausage.

This "haunting and subtle" collection of short stories offers a compassionate portrayal of man's journey from childhood to maturity (Publishers Weekly). For the adolescents in Part One of Andre Dubus's Adultery & Other Choices, youth is characterized by humiliation, alienation, and disappointment: A son struggles to connect with his distant father, and later he must overcome a schoolyard bully. Then, for the soldiers that inhabit Part Two, service is synonymous with sacrifice, as marriages and limbs falter and fail. But for the bitterly lonely wife of a promiscuous professor, a hopeless affair with a dying ex-priest provides her with the strength necessary to retake control of her life. In the aptly titled follow-up to Separate Flights, Dubus expertly traces the arc of human life, and honors the men and women he portrays with such faithful veracity. This ebook features an illustrated biography of Andre Dubus including rare photos and never-before-seen documents from the author's estate.

When Diana Henry was sixteen she started a menu notebook (an exercise book carefully covered in wrapping paper). Planning a menu is still her favorite part of cooking. Menus can create very different moods; they can take you places, from an afternoon at the seaside in Brittany to a sultry evening eating mezze in Istanbul. They also have to work as a meal that flows and as a group of dishes that the cook can manage without becoming totally stressed. The 24 menus and 100 recipes in this book reflect places Diana loves, and dishes that are real favorites. The menus are introduced with personal essays in Diana's now well-known voice- about places or journeys or

particular times and explain the choice of dishes. Each menu is a story in itself, but the recipes can also stand alone. The title of the book refers to how Italians end a meal in the summer, when it's too hot to cook. The host or hostess just puts a bowl of peaches on the table and offers glasses of chilled moscato (or even Marsala). Guests then slice their peach into the glass, before eating the slices and drinking the wine. That says something very important about eating - simplicity and generosity and sometimes not cooking are what it's about.

In the summer of 1963 I fell in love and my father drowned.... So begins this sweet, ominous novel by Charles Simmons. Set against an idyllic landscape of water, sand, and sky, it recounts in exquisite detail the momentous events of a boy's 16th summer that reveal to him the dark facts of adult passion. On Bone Point, an island off the New England coast, the boy's long, lazy days of boating and swimming are sharpened by a growing awareness of his charismatic father's infidelities. Add to this the presence of a flirtatious middle-aged woman and her beautiful 20-year-old daughter, who have rented the guesthouse, and the tale is set in motion. This tautly constructed novel is both startling and haunting—an irresistible story of memory, desire, and suspense.

Biodiversity Change and Human Health

Kids Cook Italian

A Novel

Dialogues on the future of our planet

History of the Italian Agricultural Landscape

Bambini Cucinano Italiano

Using Agricultural Biodiversity to Improve Nutrition and Health

An extraordinary collage of conversations between Carlo Petrini, founder of Slow Food, and a gallery of influential personages to mark the tenth anniversary of Terra Madre, the global network of food communities that meets every two years in Turin.

When Fearne's not making us laugh onscreen or keeping us company on the radio, you'll find her in the kitchen cooking up a storm. Easy, healthy recipes that are fun to make and delicious to eat - these are the recipes Fearne loves and has become famous for. Recipes she

can't wait to share with you, too. With chapters covering fresh and delicious breakfasts to start your day well; simple, sumptuous lunches to enjoy at home and on the run; and comforting dinners that show you how to eat the rainbow, Cook. Eat. Love provides over 100 recipes that will have you eating happily and healthily at every meal time. A pescatarian herself who cooks meat for her family, Fearne includes recipes that can cater for both and be packed with goodness either way. You'll also find plenty of ideas for elevenses, afternoon treats, baked goods and desserts that use plenty of natural ingredients to make those sweet treats guilt-free and just as satisfying. From Thai Coconut Soup to Quick and Healthy Pizzas; Roast Chicken Cashew and Chillli salad to Salted Caramel Chocolate Slice and Beetroot Cupcakes, Cook. Eat. Love is guaranteed to bring joy to your kitchen and beyond.

Award-winning journalist Simran Sethi explores the history and cultural importance of our most beloved tastes, paying homage to the ingredients that give us daily pleasure, while providing a thoughtful wake-up call to the homogenization that is threatening the diversity of our food supply. Food is one of the greatest pleasures of human life. Our response to sweet, salty, bitter, or sour is deeply personal, combining our individual biological characteristics, personal preferences, and emotional connections. Bread, Wine, Chocolate illuminates

not only what it means to recognize the importance of the foods we love, but also what it means to lose them. Award-winning journalist Simran Sethi reveals how the foods we enjoy are endangered by genetic erosion—a slow and steady loss of diversity in what we grow and eat.

In America today, food often looks and tastes the same, whether at a San Francisco farmers market or at a Midwestern potluck. Shockingly, 95% of the world's calories now come from only thirty species. Though supermarkets seem to be stocked with endless options, the differences between products are superficial, primarily in flavor and brand. Sethi draws on interviews with scientists, farmers, chefs, vintners, beer brewers, coffee roasters and others with firsthand knowledge of our food to reveal the multiple and interconnected reasons for this loss, and its consequences for our health, traditions, and culture. She travels to Ethiopian coffee forests, British yeast culture labs, and Ecuadoran cocoa plantations collecting fascinating stories that will inspire readers to eat more consciously and purposefully, better understand familiar and new foods, and learn what it takes to save the tastes that connect us with the world around us.

If you're managing gluten intolerance, a break machine makes it easier to prepare your own loaves from scratch, so you can enjoy the food you would otherwise miss the most. Each recipe has been tested and retested to ensure delicious results every time.

Loving the Earth

Tea Fit for a Queen

Pane e lievitati. Farine dimenticate, lievito madre

A collection of the finest sandwich recipes from around the world

Salt Water

Blueprint 3

The Taste of American Place

*533 days in the life of a great European writer. "The very first pages are so powerful that you suspect the author must have binned the preceding pages that were needed to climb to such heights" De Volkskrant Though a tireless explorer of distant cultures, for more than forty years Cees Nooteboom has also been returning to Menorca, "the island of the wind", and it is in his house there, with a study full of books and a garden taken over by cacti and many insects, that the 533 days of writing take place. The result is not a diary, nor a set of movements of the soul organised by dates, but "a book of days", with observations about what is immediately around him, his love for Menorca, his thoughts on the world, on life and death, on literature and oblivion. Every impression opens windows onto vast horizons: the Divine Comedy and the books it generated, the contempt of Borges for Gombrowicz, the death of David Bowie, the endless flight of the Voyagers, the repetition of history as a tragedy, but never as farce. 533 is a meditative rhapsody that would like to exclude the noise of current events, yet must return to them several times, and sceptically contemplates the threat of a disintegrating Europe. Reading this book is like having an extraordinary conversation with an extraordinary mind. "The 533 days captivate in their undisguised openness to the world" Süddeutsche Zeitung Photographs by Simone Sassen * Translated from the Dutch by Laura Watkinson*

From the critically acclaimed author of the novel The Good Brother and memoir My Father the Pornographer, Out of the Woods is Chris Offutt's fiercely original short story collection the New York Times calls “a magical book”. Arriving seven years after Offutt's debut collection Kentucky Straight, Out of the Woods returns a masterly writer to the form which garnered him not only critical praise but many prestigious awards.

Offutt, who “draws landscape and constructs dialogue with the eyes and ears of a native son” (The Miami Herald), is on strong home turf here, capturing those who have left the Kentucky hills and long to return. These nine stories of gravediggers and drifters, gamblers and truck drivers a long way from home, are tales so full of hard edges they can’t help but tell some hard truths.

This is a cookbook designed for parents and children to use together. Thirty simple, classic Italian recipes that appear in both English and Italian, offering an immersive cultural experience through language, cuisine, and ritual.

"Extraordinary and unforgettable characters" WORLD LITERATURE TODAY "Rich and many layered . . . fascinating" CHRISTOPHER MOSELEY When Baroness Valtraute von Bruegen's officer husband's body is severed in two she is delighted to find that the lower half has been sewn onto the upper body of the humble local Captain Ulste. She conceives a child only to see the return of her husband in one piece. What happens next is both indescribably funny and darkly painful. A beautifully written Surrealist novel-cum-political allegory, Flesh-Coloured Dominoes transports the reader between 18th-century Baltic gentry and the narrator's life in the modern world. The connection between the two narratives gradually becomes clear in a mesmerising fantasy of love, lust, and loss as Skijuns creates a work of sublime art that is funny, moving, enlightening and philosophical in equal measure. Translated from the Latvian by Kaija Straumanis

Measuring Sustainable Development

Diversifying Food and Diets

Confusion

Notes on a Shipwreck

From Ecosystem Services to Spread of Disease

And Other Stories

Charlotte Brontë

Explains how to make a panini, a type of Italian sandwich, using recipes with traditional and non-traditional ingredients.

Think you know Shakespeare? Think again . . . Was a real skull used in the first performance of Hamlet? Were Shakespeare's plays Elizabethan blockbusters? How much do we really know about the playwright's life? And what of his notorious relationship with his wife? Exploring and exploding 30 popular myths about the great playwright, this illuminating new book evaluates all the evidence to show how historical material—or its absence—can be interpreted and misinterpreted, and what this reveals about our own personal investment in the stories we tell.

Nursing an elderly cancer patient in an isolated English countryside manse in 1950, Coral interacts with a disgruntled housekeeper and her charge's sexually torn and war-ravaged son until a child's game in the nearby woods goes violently wrong and culminates in a complicated marriage. 25,000 first printing.

A follow-up to the successful 'The ScandiKitchen' (published September 2015), this new book from Brontë Aurell features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

Impact of the Crisis and Future Perspectives

200 Best Panini Recipes

Stories

Cleopatra Goes To Prison

Flesh-Coloured Dominoes

Bread, Wine, Chocolate

THANNHAUSER COLLECTION.

101 mouthwatering recipes to spread on your bread.From the humble cheese and tomato sandwich to an enormous meatball sub, the sandwich is the most versatile type of food imaginable. Whether you want a simple snack to stick in your lunchbox or something more substantial to see away a Sunday morning hangover, 101 Sandwiches has delicious recipe burgers, hogies, boccadillos, tartines, and more. So if you want to learn how to make a delicious caramel pork banh mi baguette from?Vietnam, a Shrimp po' boy from Louisiana, a Japanese fried noodle sandwich, or a French croque monsieur, buy this book now. Also included are recreations of historical sandwiches such as the Queen Alexandra, variations to pi guaranteed to improve your life.

Blueprint 3 is the direct sequel to the ground-breaking Blueprint for a Green Economy. Taking the argument much further, David Pearce and his colleagues show how progress towards sustainability in the UK can be measured. They set out the conditions for sustainable development and the measures of economic progress these imply, before looking in detail applicable. The result is a wide-ranging and cogent critique of existing policies which also offers new options - options which will require far-reaching reform of this country's existing political and institutional structure. Blueprint 3 will be a touchstone for future discussions of all the major policy areas.

Why was the Italian Banking System more resilient during the sub-prime crisis and harder-hit in the sovereign crisis? Will their strength in the retail market result as an asset or a liability for Italian banks in the future? This book offers an in-depth analysis of one of the most important EU banking systems its attempts to weather the crisis.

Wildly imaginative and endlessly entertaining, Georgi Gospodinov's short stories provide a hint of the narrative complexity of Borges and a whiff of the gritty realism of pre- and post-Communist life in Eastern Europe. These stories within stories and contemporary fables--whether a tongue-in-cheek crime story or the Christmas tale of apig, a language game l complexity of a puzzle box--come together in unique and surprising ways, offering readers a kaleidoscopic experience from one of Bulgaria's most critically acclaimed authors.

A Story of Refugees, Borders, and Hope

Out of the Woods

30 Great Myths about Shakespeare

Bread of Dreams

A Passionate Life

Adultery & Other Choices