

## Longthroat Memoirs: Soups, Sex And Nigerian Taste Buds

A dazzling collection from across the African continent and diaspora here SHORT STORY DAY AFRICA has assembled the best nineteen stories from their 2013 competition. Food is at the centre of stories from authors emerging and established, blending the secular, the supernatural, the old and the new in a spectacular celebration of short fiction. Civil wars, evictions, vacations, feasts and romances the stories we bring to our tables that bring us together and tear us apart.

A young woman who chooses love. A daughter who must repay her mother's sacrifices. A filmmaker accused of stealing her own creation. A woman held up by faith, family and true friendship when her world is rocked to its very foundation. Omoni Oboli has played as many roles in life as she has on the big screen. But a movie ends and life goes on. The Stars are Ageless presents the true story of the woman hailed as "The Box Office Queen" of Nigerian cinema. These life experiences shaped Omoni into who she is, and promise that we will see much more from her.

'Zoe's Ghana Kitchen introduces you to dishes - sweet with peanuts and hot with chillies - that have big flavours and are satisfyingly no-nonsense. Cooking out of it has left me yearning for pork ribs in sticky plantain sauce and lamb and peanut butter stew as well as simple grilled fish. And I had no idea how easy it was to pair smoked fish with yams, squash and ginger. Chale, the basic hot tomato sauce (spiked with ginger and a little curry powder), which is used as the base for many of the recipes, is a godsend.' - Diana Henry "I believe we are on the cusp of an African food revolution. There is a longing to try something that is actually new, not just re-spun, and African cuisines are filling that gap. It's the last continent of relatively unexplored food in the mainstream domain. For too long Africans have kept this incredible food a greedy secret." - Zoe Adjonyoh Ghanaian food is always fun, always relaxed and always tasty! From Pan-roasted Cod with Grains of Paradise and Nkruma (Okra) Tempura to Coconut & Cassava Cake and Cubeb Spiced Shortbread, this is contemporary African food for simply everyone. If you're already familiar with good home-cooked Ghanaian food, you'll find new ways to incorporate typical flavours - such as plenty of fresh fish and seafood, hearty salads and spices with a kick. If you're new to it, you'll no doubt be surprised and delighted at the relative ease of cooking these tempting dishes. Most of the ingredients are easy to come by at supermarkets or local shops, and the recipes are super flexible - you can take the basic principles and adapt them easily to what you have available in your cupboard or fridge. Zoe's Ghana Kitchen will help you bring something truly exciting and flavour-packed to the kitchen. Get ready to bring African food to the masses.

' I ' m genuinely inspired. ' – Yotam Ottolenghi ' For all its richness and mindboggling variety, African food has yet to cross over in the UK. With her freewheeling, boldly flavourful take on Nigerian cuisine, Lopè Ariyo could be the person to make it happen. ' – Observer

Longthroat Memoirs

Nigerian English Usage

Sambal Shiok

Commuter Marriage

Family recipes from the Himalayas

Like A Mule Bringing Ice Cream To The Sun

An International Anthology of Writing by Women of African Descent

Longthroat Memoirs Soups, Sex and Nigerian Taste Buds Longthroat Memoirs Like A Mule Bringing Ice Cream To The Sun

Showcasing the work of more than 200 women writers of African descent, this major international collection celebrates their contributions to literature and international culture. Twenty-five years ago, Margaret Busby's groundbreaking anthology *Daughters of Africa* illuminated the "silent, forgotten, underrated voices of black women" (*Washington Post*). Published to international acclaim, it was hailed as "an extraordinary body of achievement...a vital document of lost history" (*Sunday Times*). *New Daughters of Africa* continues that mission for a new generation, bringing together a selection of overlooked artists of the past with fresh and vibrant voices that have emerged from across the globe in the past two decades, from Antigua to Zimbabwe and Angola to the USA. Key figures join popular contemporaries in paying tribute to the heritage that unites them. Each of the pieces in this remarkable collection demonstrates an uplifting sense of sisterhood, honours the strong links that endure from generation to generation, and addresses the common obstacles women writers of colour face as they negotiate issues of race, gender and class, and confront vital matters of independence, freedom and oppression. Custom, tradition, friendships, sisterhood, romance, sexuality, intersectional feminism, the politics of gender, race, and identity—all and more are explored in this glorious collection of work from over 200 writers. *New Daughters of Africa* spans a wealth of genres—autobiography, memoir, oral history, letters, diaries, short stories, novels, poetry, drama, humour, politics, journalism, essays and speeches—to demonstrate the diversity and remarkable literary achievements of black women who remain under-represented, and whose works continue to be under-rated, in world culture today. Featuring women across the diaspora, *New Daughters of Africa* illuminates the richness and cultural history of this original continent and its enduring influence, while reflecting our own lives and issues today. Bold and insightful, brilliant in its intimacy and universality, this essential volume honours the talents of African daughters and the inspiring legacy that connects them—and all of us.

Ancient supergrains, now modern staples, are growing in popularity in our health conscious age. Ruth Nieman has been cooking with these grains for many years, and she is an expert on the cultural, historical and biblical background to their use in the culinary arts. The book will feature Freekeh, (from the Arabic 'to rub') now known as a grain and sold in many health food and grocery shops, the main staple famed in the Old Testament as a first grain offered up to the Temple in Jerusalem, grown by the ancient Israelites. The harvesting of Freekeh, Barley, Emmer, Quinoa, Sorghum wheat, Spelt and many more, govern the landscape of Israel's Judean hills and the lush northern region, known as Galilee. 'These are the sort of recipes that I can't wait to cook: honest, rugged and colourful, you know everything is going to taste deeply Spanish.' Rick Stein Nieves Barragán Mohacho is the renowned Spanish chef behind the highly anticipated restaurant Sabor, opening in London this autumn. Nieves was previously executive chef at London's acclaimed Barrafina

restaurants, where she was awarded a Michelin star for Barrafin Frith Street. Sabor: Flavours from a Spanish Kitchen is the food that the Basque-born chef likes to cook when she's off duty; the food that she grew up eating and the food that she still makes for friends and family. The recipes range from hearty dishes such as braised Iberian pork ribs and chorizo and potato stew, to lighter fare such as seafood skewers, clams in salsa verde and stuffed piquillo peppers, and a wealth of other recipes, from grilled hispi cabbage to baked cauliflower with salted almonds, chilli and shallots.

An Ancient Grain Rediscovered

The "Bad Boy of Holocaust History" Blows the Lid Off Hollywood's Secret Right-Wing Underground

Between Migration and Exile

Its People, Industries and Institutions

Finding My Light in Life, in Love and on Set

Freekeh, Wild Wheat and Ancient Grains

Feast, Famine and Potluck

Since 1492, the distinct cultures, peoples, and languages of four continents have met in the Caribbean and intermingled in wave after wave of post-Columbian encounters, with foods and their styles of preparation being among the most consumable of the converging cultural elements. This book traces the pathways of migrants and travellers and the mixing of their cultures in the Caribbean from the Atlantic slave trade to the modern tourism economy. As an object of cultural exchange and global trade, food offers an intriguing window into this world. The many topics covered in the book include foodways, Atlantic history, the slave trade, the importance of sugar, the place of food in African-derived religion, resistance, sexuality and the Caribbean kitchen, contemporary Caribbean identity, and the politics of the new globalisation. The author draws on archival sources and European written descriptions to reconstruct African foodways in the diaspora and places them in the context of archaeology and oral traditions, performance arts, ritual, proverbs, folktales, and the children's song game "Congotay." Enriching the presentation are sixteen recipes located in special boxes throughout the book.

"David Stein brought right-wing congressmen, celebrities, writers and entertainment industry figures together for shindigs, closed to outsiders. . . . There was just one problem. Stein was not who he claimed."—The Guardian In 2013, Republican "hero" David Stein made international headlines when he was unmasked as David Cole, the notorious Jewish Holocaust denier who made an entirely different set of headlines in the 1990s with his videos from within the gates of Auschwitz and his appearances on shows like 60 Minutes and Donahue. After a \$25,000 bounty was put on his head by a violent extremist group, Cole left behind the bizarre world of Holocaust denial, a landscape populated by Hitler fetishists who Cole himself detested. Then, David Stein the Republican organizer was born. Stein soon became a major force in the closed-door world of Hollywood right-wingers—people who felt as alienated from the mainstream of their profession as Cole had felt as the lone Jewish Holocaust revisionist. Soon enough, Stein was working with major GOP power players and far-right Hollywood A-listers, creating huge private events for the West Coast GOP elite . . . until it all came crashing down when a vengeful former girlfriend outed him publicly. Condemned by those who had previously lauded him, Cole was left with nothing but his story. And here he tells it, warts and all, including the first-ever exposé of the secretive Hollywood far-right underground, "Friends of Abe." A collection to savour and inspire, In the Kitchen brings together thirteen contemporary writers whose work brilliantly explores food, capturing their reflections on their culinary experiences in the kitchen and beyond.

A Southern family with a great appetite for living is dominated by the father until an older son, Eugene, is able to free himself from his rural North Carolina hometown to seek the challenges of an Ivy League education and big city life. Reissue. 75,000 first printing.

Asian Green

Hibiscus: Discover Fresh Flavours from West Africa with the Observer Rising Star of Food 2017

History of Brown County, Minnesota

The Living Marine Resources of the Eastern Central Atlantic

Recipes and Stories from the Eastern Mediterranean

Republican Party Animal

Sometimes cookbooks aren't just cookbooks. Exquisitely designed, beautifully written and featuring mouth-watering photography, this gorgeous tome from Guardian columnist and award-winning food writer Rachel Roddy makes the perfect gift for the pasta lover in your life! Guardian columnist and award-winning food writer Rachel Roddy condenses everything she has learned about Italy's favourite food in a practical, easy-to-use and mouth-watering collection of 100 essential pasta and pasta sauce recipes. Along with the recipes are short essays that weave together the history, culture and the everyday life of pasta shapes from the tip to the toe of Italy. There is pasta made with water, and pasta with egg; shapes made by hand and those rolled a by machine; the long and the short; the rolled and the stretched; the twisted and the stuffed; the fresh and the dried. The A-Z of Pasta tells you how to match pasta shapes with sauces, and how to serve them. The recipes range from the familiar - pesto, ragù and carbonara - to the unfamiliar (but thrilling). This is glorious celebration of pasta from one of the best food writers of our time. \_\_\_\_\_ 'I love this book. Every story is a little gem - a beautiful hymn to each curl, twist and ribbon of pasta.' Nigel Slater 'Rachel Roddy describing how to boil potatoes would inspire me. There are very, very few who possess such a supremely uncluttered culinary voice as hers, just now' Simon Hopkinson 'Rachel Roddy's writing is as absorbing as any novel' Russell Norman, author of Polpo 'Roddy is a gifted storyteller, and a masterful hand with simple ingredients' Guardian Cook

In her witty, southern-fried suspense novels, Sarah Shankman delivers nonstop action with a hilarious bite. Now she sends her acclaimed, irreverent heroine -- New Orleans writer Samantha Adams -- to a southwestern New Age hot spot, to unearth a secret past that was supposed to be six feet under. My dearest Sugar. I must see you. It's urgent. I need your help. The letter that arrived from Sam's mother was postmarked Santa Fe, penned in her mother's handwriting, and disclosed details only Johanna Adams could know. There was just one catch: Johanna Adams had been dead for thirty-four years. The mind-blowing missive could have been an entry from Sam's latest book of bizarre anecdotes, American Weird -- or an

elaborate hoax. Either way, it instantly rekindled Sam's impossible wish that her mother hadn't really died in a plane crash when Sam was a child. Fueled by her journalistic instincts -- and a daughter's need for closure -- Sam touches down among Santa Fe's tourists and crystal gazers, jewelry shops and fast-food stands. But only when she summons the courage to knock on the door of Room 409 at the La Fonda Hotel does her surreal, mother-seeking adventure take off with no turning back.

Health-giving, accessible, delicious recipes, put together with passion and purpose, and enlightening food stories from a civilisation that has not yet lost touch with how to eat. 'This warm and engaging cookbook shines a rare light on the fascinating food traditions of Tibet. Yeshe and Julie are brilliant at explaining how dishes such as momo dumplings and sweet ceremonial rice are traditionally eaten on the Tibetan Plateau, yet their recipes are so clear and reassuring they will appeal to readers anywhere. The accompanying photographs offer a glimpse of the captivating beauty of Tibet and an intimate portrait of Tibetan family life.' Fuchsia Dunlop, bestselling author of *Every Grain of Rice* Nourishing, simple, seasonal food that heals as well as fuels: this way of eating might be popular today, but it has been traditional in Tibet for over 8,000 years. *Taste Tibet* is a collection of over 80 recipes from the Tibetan plateau written for today's home cook. Create comforting soups and stews, learn the secrets of hand-pulled noodles, and everything you need to know about making and eating momo dumplings, Tibet's most legendary and addictive culinary export. Alongside the recipes, award-winning food writer Julie Kleeman and Tibetan cook Yeshe Jampa, who live in Oxford, UK, and run the *Taste Tibet* restaurant and food stall, interweave stories of Yeshe's childhood in Tibet, and the shared love of food that brought them together. They reveal nomadic Himalayan food culture and practices, including mindful eating and communal cooking - a way of life that celebrates family, togetherness and respect for food - while exploring the relationship between landscape and diet, evoking the simple, subtle and unique flavours of Tibet.

In the aftermath of a teen's disappearance from bustling Port Harcourt in 1995 Nigeria, a once-ordered family is irreparably shattered in ways that prompt its youngest member, Ajie, to embark on a quest for answers that reveals long-forgotten secrets and regional brutalities.

The Malaysian Cookbook

My Recipes for Happy Times, Heartbreak and Everything in Between

My Bangladesh Kitchen

In the Kitchen

Singapore Recipes from My Mother

Sabor

A History of English Romanticism in the Nineteenth Century

In this landmark cookbook, chef Pierre Thiam, a native of Senegal, celebrates fonio, an ancient "miracle grain" of his childhood that he believes could change the world. Grown for centuries in Africa, fonio is not only nutritious and gluten-free, but also as easy to cook as rice and quinoa. The *Fonio Cookbook* is full of simple recipes for the home cook, with both traditional West African dishes such as *Fonio Fritters with Sweet Potato* and modern creations like *Tamarind Roasted Chicken with Fonio* and *Fonio Seafood Paella*. There are also numerous fonio dishes for breakfast and satisfying your sweet tooth, including *Fonio and Plantain Pancakes* and *Fonio Chocolate Cake with Raspberry Coulis*. Among the recipes, you'll find a rich cultural history of fonio that Thiam recounts in fascinating detail. The *Fonio Cookbook* also takes the reader on a journey to Senegal's fonio-growing region, with evocative photos and stories from harvest season detailing the grain's ease of growth and highlighting the people who transform fonio from crop to edible grain. Come along and discover this nutrient-rich ancient grain that's gaining incredible momentum in the western world and how it can replace any grain in your favorite dishes.

This multivolume field guide covers the species of interest to fisheries of the major marine resource groups exploited in the Eastern Central Atlantic. The area of coverage includes part of FAO fishing area 34 and part of 47. The marine resource groups included are bivalves, gastropods, chitons, cephalopods, stomatopods, shrimps, lobsters, crabs, hagfishes, sharks, batoid fishes, chimaeras, bony fishes and sea turtles. The introductory chapter outlines the environmental, ecological, and biogeographical factors influencing the marine biota, and the basic components of the fisheries in the Eastern Central Atlantic. Within the field guide, the sections on the resource groups are arranged phylogenetically according to higher taxonomic levels such as class, order, and family.

'The Greens Goddess' Daily Mail 'Ching's recipes are not only deliciously healthy but easy enough for anyone to have a go at and enjoy.' Tom Kerridge Asia has always had an abundance of delicious recipes that are traditionally meat and dairy free. Here, Ching-He Huang MBE draws inspiration from across the continent to create simple, healthy home cooking that everyone can enjoy. From *Nourishing Soups* to *Fast & Furious* and *Warm & Comforting*, each chapter features fresh and vibrant vegan dishes that are both nutritious and packed with flavour, including *Wok-fried Orange-Soy Sticky Sprouts & Wild Rice Salad*, *Peking Mushroom Pancakes*, *Smoked Tofu & Broccoli Korean-style Ram-don*, and *Chinese Black Bean Seitan Tacos*. Ching also shows you how to make your own seitan and tofu as well as sharing expert tips and tricks for successful wok cooking.

Morayo Da Silva, a cosmopolitan Nigerian woman, lives in hip San Francisco. On the cusp of seventy-five, she is in good health and makes the most of it, enjoying road trips in her vintage Porsche, chatting to strangers, and recollecting characters from her favourite novels. Then she has a fall and her independence crumbles. Without the support of family, she relies on friends and chance encounters. As Morayo recounts her story, moving seamlessly between past and present, we meet Dawud, a charming Palestinian shopkeeper, Sage, a feisty, homeless Grateful Dead devotee, and Antonio, the poet whom Morayo desired more than her ambassador husband. A subtle story about ageing, friendship and loss, this is also a nuanced study of the erotic yearnings of an older woman. "In dreamlike prose, Manyika dips in and out of her present, her past, in a story that argues always for generosity, for connection, for a vigorous and joyful endurance." Karen Joy Fowler, author of The Jane Austen Book Club.

Short Story Day Africa

Leaving Iran

Among the Ibos of Nigeria

Then Hang All the Liars

A Stranger's Pose

Flavorful Korean Recipes in Simple Steps

Cultural Recipes

WINNER OF THE ANDRE SIMON AWARD 2021 \_\_\_\_\_ 'I love Dee Rettali's baking – she is obsessed with flavour. A bold and beautiful book' DIANA HENRY The 90 recipes in this book are all about beautiful, natural flavours from quality ingredients like fruits and spices. Dee Rettali is an artisan baker who, over a lifetime of baking, has honed her recipes to bring out intense flavour using forgotten craftsmanship. Dee's cakes, created for her bakery – Fortitude Bakehouse in London – are a world away from generic cakes loaded with sugar or artificial flavours. Many of her recipes are incredibly simple one-bowl mixes, brought together by hand and with no need for fancy kitchen equipment. The batter can be baked then or, to heighten the natural flavours and reduce sweetness further, left to slightly ferment in the fridge. This technique allows you to prep ahead and simply bake the cake when you want it. Some other recipes use a sourdough-like starter as a base to which any combination of seasonal flavours can be added. Dee has roots in both Ireland and Morocco that have inspired the unique flavour combinations in her bakes, such as: · White grape and rosemary cake · Marrakeshi mint and orange peel sourdough loaf cake · Blueberry and lime little buns · Turmeric custard and roast pear brioche buns · Chilli-soaked date and oat loaf cake This is a cutting-edge way of baking and at the same time it has antecedents in Dee's past. Growing up in rural Ireland, seasonal and no-waste baking was simply a way of life. This book brings this back to life in a thoroughly modern way. \_\_\_\_\_ 'This isn't just another book about baking; it's a whole new way of approaching it' SUNDAY TELEGRAPH

A mesmerising collection of striking travel snapshots

This classic study includes the following chapters: I. From Liverpool to Onitsha II. The Ibo Country III. The Ibo Country (continued) IV. The Ibo Village V. Child Life VI. Courtship and Marriage VII. Ibo Men–Young and Old VIII. Ibo Women and Their Ways IX. Polygamy and Slavery X. Death and Burial Rites and Ceremonies XI. Sports and Pastimes XII. The Ibo at Work XIII. The Yam–The Ibo Staff of Life XIV. Palms–For Use and Profit XV. Some Arts and Crafts XVI. Arts and Crafts for Women XVII. Music XVIII. Trade and Currency XIX. War and Weapons XX. Some Aspects of Religion XXI. Sacrifice and Sacrifices XXII. Secret Societies XXIII. In the Shadow of Death XXIV. Chiefs and Their Orders XXV. Some Points of Etiquette XXVI. Fables–Folklore–Proverbs XXVII. The Day of Better Things XXVIII. Christianity and Islam

Growing Up in a Nonya Kitchen provides a rare and insightful view into the daily life of a Peranakan family harking back to the early 20th century. With comprehensive chapters dedicated to documenting cooking utensils, essential ingredients, the Nonya s agak agak (estimating) philosophy, as well as Chinese New Year and other festive dishes, baked goods and Nonya kuehs, Growing Up in a Nonya Kitchen is a volume to read and treasure for anyone looking for an in-depth understanding of the Peranakan (and Singapore) food heritage.

Brindisa: The True Food of Spain

Cape Mediterranean

Paris to the Moon

Vegetarina Dishes from My Korean Home

Congotay! Congotay! A Global History of Caribbean Food

The Fonio Cookbook

A Year at Otter Farm

**A beautiful culinary adventure from the Masterchef cook, exploring her heritage of Bangladeshi food.**

**'Food writing at its best, a moving and beautiful book' Nigella Lawson Food and travel writer Yasmin Khan travels through Greece, Turkey and Cyprus sharing vibrant recipes and powerful**

stories from a region that has long stood as a meeting point between Europe and the Middle East. Traveling by boat and land, Yasmin Khan traces recipes that have spread from the time of Ottoman rule, to the influence of recent refugee communities. At the kitchen table, she explores what borders and identity mean in an interconnected world. Featuring more than 80 delicious, easy-to-cook recipes that put vegetables centre stage and unite around thickets of dill and bunches of oregano, zesty citrus and sour pomegranates, sweet dates and soothing tahini and include dishes such as tomato and za'atar salad, courgette and feta fritters, pumpkin and cardamom soup, and pomegranate and sumac chicken. Illustrated with stunning food and location photography, Ripe Figs is a dazzling collection of recipes and stories that celebrate an ever-diversifying region and imagine a world without borders. 'Once again, Yasmin Khan invites her readers to the table for both the dishes she serves and the stories she tells' Yotam Ottolenghi

COOKBOOK OF THE YEAR 2016, Spectator 'The definitive book about the food of Spain' Rose Prince

Cape Mediterranean – the way we love to eat is a celebration of exceptional local Mediterranean-style produce and Mediterranean-inspired recipes within a contemporary South African foodscape, set in the natural Mediterranean climate of the Western Cape.

An Introduction

New Daughters of Africa

Zoe's Ghana Kitchen

The History of David Grieve

A Novel

And After Many Days

Taste Tibet

"Beautiful, inspiring, but above all authoritative. Mandy Yin holds all the secrets to exquisite Malaysian cooking... It is a rare treat that she's chosen to share them." – Grace Dent, restaurant critic for the Guardian A soulful tribute to Malaysian cuisine, from snacks, soups and salads, to rice and noodle dishes, curries and sweet things. Sambal Shiok is a brilliant collection of over 90 accessible recipes that were handed down from Mandy Yin's mother as well as those that she has developed for her critically acclaimed, award-winning London restaurant. The recipes – such as her signature curry laksa, Penang assam laksa, Malaysian fried chicken, prawn fritters, spiral curry puffs, flaky roti canai, beef rendang, KL golden fragrant clams, sambal mapo tofu, and the perfect steamed rice – can be made for a weekday family meal, a dinner party or celebration. Malaysian food results from the unique merger over centuries of indigenous Malay ingredients with Indian spices and Chinese techniques. Every dish delicately balances sweet, sour, salty with chilli heat and a hint of bitter. With Mandy's evocative look at Malaysian food culture, her recipes, and the basics of a Malaysian pantry (shrimp paste, lemongrass, tamarind and coconut milk), you can easily enjoy the most delicious Malaysian meals at home.

In 1975, at the age of twenty-three, Farideh Goldin left Iran in search of her imagined America. She sought an escape from the suffocation she felt under the cultural rules of her country and the future her family had envisioned for her. While she settled uneasily into American life, the political unrest in Iran intensified and in February of 1979, Farideh's family was forced to flee Iran on the last El-Al flights to Tel Aviv. They arrived in Israel as refugees, having left everything behind including the only home Farideh's father had ever known. Baba, as Farideh called her father, was a well-respected son of the chief rabbi and dayan of the Jews of Shiraz. During his last visit to the United States in 2006, he handed Farideh his memoir that chronicled the years of his life after exile: the confiscation of his passport while he attempted to return to Iran for his belongings, the resulting years of loneliness as he struggled against a hostile bureaucracy to return to his wife and family in Israel, and the eventual loss of the poultry farm that had supported his family. Farideh translated her father's memoir along with other documents she found in a briefcase after his death. Leaving Iran knits together her father's story of dislocation and loss with her own experience as an Iranian Jew in a newly adopted home. As an intimate portrait of displacement and the construction of identity, as a story of family loyalty and cultural memory, Leaving Iran is an important addition to a growing body of Iranian-American narratives.

Whether you prefer a rich fudgy brownie or a comforting cakey blondie, dive into these 50-plus brownie-based solutions to all of life's challenges, big or small. From recipes to cheer you up, like the 'Lonesome Tonight' brownie (an indulgent concoction made from store cupboard staples like peanut butter and crumbled cookies), to bakes for celebration, such as the 'I Think I Love You' brownie (with raspberry cheesecake swirl) or even the 'Payday' brownie (a caramel confection inspired by Millionaire's shortbread), you'll find the perfect treat among these pages. Stuck indoors on a rainy Sunday afternoon? There's a brownie for that, too... Filled with humour, inspiration and cocoa-dusted tips and tricks to make sure your bakes never let you down, this is the ultimate book for brownie and blondie lovers everywhere.

Paris. The name alone conjures images of chestnut-lined boulevards, sidewalk cafés, breathtaking façades around every corner--in short, an exquisite romanticism that has captured the American imagination for as long as there have been Americans. In 1995, Adam Gopnik, his wife, and their infant son left the familiar comforts and hassles of New York City for the urbane glamour of the City of Light. Gopnik is a longtime New Yorker writer, and the magazine has sent its writers to Paris for decades--but his was above all a personal pilgrimage to the place that had for so long been the undisputed capital of everything cultural and beautiful. It was also the opportunity to raise a child who would know what it was to romp in the Luxembourg Gardens, to enjoy a croque monsieur in a Left Bank café--a child (and perhaps a father, too) who would have a grasp of that Parisian sense of style we Americans find so elusive. So, in the grand tradition of the American abroad, Gopnik walked the paths of the Tuileries, enjoyed philosophical discussions at his local bistro, wrote as violet twilight fell on the arrondissements. Of course, as readers of Gopnik's beloved and award-winning "Paris Journals" in The New Yorker know, there was also the matter of

raising a child and carrying on with day-to-day, not-so-fabled life. Evenings with French intellectuals preceded middle-of-the-night baby feedings; afternoons were filled with trips to the Musée d'Orsay and pinball games; weekday leftovers were eaten while three-star chefs debated a "culinary crisis." As Gopnik describes in this funny and tender book, the dual processes of navigating a foreign city and becoming a parent are not completely dissimilar journeys--both hold new routines, new languages, a new set of rules by which everyday life is lived. With singular wit and insight, Gopnik weaves the magical with the mundane in a wholly delightful, often hilarious look at what it was to be an American family man in Paris at the end of the twentieth century. "We went to Paris for a sentimental reeducation-I did anyway-even though the sentiments we were instructed in were not the ones we were expecting to learn, which I believe is why they call it an education."

**Baking with Fortitude**

**Everyday plant-based recipes inspired by the East**

**Recipes and Food Memories Form a Family Table**

**Growing Up in a Nonya Kitchen**

**Look Homeward, Angel**

**Soups, Sex and Nigerian Taste Buds**

**Ripe Figs**

*WINNER OF THE ANDRE SIMON FOOD BOOK OF THE YEAR AWARD 2014 'Otter Farm is all about flavour. It starts and ends with the question: What do I really want to eat?' The taste of a perfectly ripe mulberry was Mark Diacono's inspiration for creating Otter Farm, a unique smallholding in Devon with every inch dedicated to extraordinary produce. Sprouting broccoli, asparagus, artichokes, borlotti beans and chard flourish in the vegetable patch; quince and Chilean guava grow in the edible forest; and pigs and chickens roam freely. Here Mark shares his colourful, beautiful recipes, all brimming with flavour and with fresh vegetables, herbs and fruit – including a warm salad of Padron peppers, cherries and halloumi, a stew made from chicken, pork and borlotti beans, a curried squash and mussel soup, and cucumber ice cream, quince doughnuts and fennel toffee apples. He charts the seasonal challenges and excitements of rural living, and offers practical advice for cultivating the best of the familiar, unusual and forgotten varieties at home. With luminous photography that captures life in the kitchen and outdoors, this ground-breaking book reveals how even the most exotic and exciting tastes can have their roots in British soil.*

*Flavours from a Spanish Kitchen*

*Stories, Shapes, Sauces, Recipes*

*A Study of Work and Family*

*The Way We Love to Eat*

*Winner of the André Simon Food Award 2021*

*An A-Z of Pasta*

*The Brownie Diaries*