



and eastern waterways, Indiana became established as both a crossroads and as a vital part of Middle America. Indiana's stories illuminate the history of American agriculture, wars, industrialization, ethnic conflicts, technological improvements, political battles, transportation networks, economic shifts, social welfare initiatives, and more. In so doing, they elucidate large national issues so that students can relate personally to the ideas and events that comprise American history. At the same time, the stories shed light on what it means to be a Hoosier, today and in the past.

An American National Bibliography

Betty Crocker: Easy Slow Cooker Recipes

Favorite Recipes from America's Most Trusted Cook

Salt, Sugar, Fat

The Big Book of Marketing

Index of Trademarks Issued from the United States Patent Office

Fresh Flexible Recipes for Body + Mind

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother. Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to 'mix it up' with variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that date to the early 20th-century era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

Chronicles the history and evolution of the chocolate chip cookie, and features over seventy-five variations on the traditional recipe, including instructions for replicating Mrs. Field's and Momofuku Milk Bar's famous versions.

It's the 1.8-million-copy bestselling cookbook that's become a modern-day classic. Beginning cooks will learn how to boil an egg. Experienced cooks will discover new ingredients and inspired approaches to familiar ones. Encyclopedic in scope, rich with recipes and techniques, and packed with beautiful photos, The New Basics Cookbook is the indispensable kitchen reference for all home cooks. This is a basic cookbook that reflects today's kitchen, today's pantry, today's taste expectations. A whimsically illustrated 875-recipe labor of love, The New Basics features a light, fresh, vibrantly flavored and easy-to-follow approach to cooking. The book incorporates the best of new ingredients and cuisines from around the world. Over 30 chapters include Fresh Beginnings; Pasta, Pizza, and Risotto; Soups; Salads; every kind of Vegetable; Seafood; The Chicken and the Egg; Grilling from Ribs to Surprise Paella; Grains; Beef; Lamb; Pork; and Not Your Mother's Meatloaf. Not to mention 150 Desserts! Plus, tips, lore, menu ideas, at-a-glance charts, trade secrets, The Wine Dictionary, a Glossary of Cooking Terms, The Panic-Proof Kitchen, and much more. Main Selection of the Better Homes & Gardens Family Book Club's HomeStyle Books.

The No.1 New York Times Bestseller In China, for the first time, the people who weigh too much now outnumber those who weigh too little. In Mexico, the obesity rate has tripled in the past three decades. In the UK over 60 per cent of adults and 30 per cent of children are overweight. We live in the most obese country in the world. We are hooked on salt, sugar and fat. These three simple ingredients are used by the major food companies to achieve the greatest allure for the lowest possible cost. Here, Pulitzer Prize-winning investigative reporter Michael Moss exposes the science of the addictive (and profitable) companies and brands of the last half century. He takes us inside the labs where food scientists use cutting-edge technology to calculate the 'bliss point' of sugary drinks. He unearths marketing campaigns designed – in a technique adapted from the tobacco industry – to exploit our weaknesses and tempt our appetites. He reveals the risks of their products, and reveals how the makers of processed foods have chosen, time and again, to increase consumption and profits, while gambling with our health. Are you ready for the truth about what's in your shopping basket?

Antique Trader Collectible Cookbooks Price Guide

Carnivore-Approved Vegan Recipes

Even More Top Secret Recipes

Cuisine and Empire

Betty Crocker Betty's Best 100

United Cakes of America

Indianapolis Monthly

Sheds light on the history of food, cooking, and eating. This collection of essays investigates the connections between food studies and women's studies. From women in colonial India to Armenian American feminists, these essays show how food has served as a means to assert independence and personal identity.

Rachel Laudan tells the remarkable story of the rise and fall of the world's great cuisines—from the mastery of grain cooking some twenty thousand years ago, to the present—in this superbly researched book. Probing beneath the apparent confusion of dozens of cuisines to reveal the underlying simplicity of the culinary family tree, she shows how periodic seismic shifts in "culinary philosophy"—beliefs about health, the economy, politics, society and the gods—prompted the construction of new cuisines, a handful of which, chosen as the cuisines of empires, came to dominate the globe. Cuisine and Empire shows how merchants, missionaries, and the military took cuisines over mountains, oceans, deserts, and across political frontiers. Laudan's innovative narrative treats cuisine, like language, clothing, or architecture, as something constructed by humans. By emphasizing how cooking turns farm products into food and by taking the globe rather than the nation as the stage, she challenges the agrarian, romantic, and nationalistic myths that underlie the contemporary food movement.

Mr. Renny's paintings are so good that they almost appear real. But no one seems to pay them any attention-until a strange man offers to make everything that Mr. Renny paints come to life. First there's the painting of the apple, which Mr. Renny can now eat. Then there's a huge hotdog, a new car, a cruise liner... Mr. Renny paints himself a life of luxury-until his friend Rose comes to ask if she can buy one of his paintings. But he doesn't have any real paintings left! The spell must be broken-and soon! A book containing subtle references to the work of Belgian surrealist Ren Magritte, the illustrations are full of clever and amusing details.

Critical Perspectives on Women and Food

BraveTart: Iconic American Desserts

Betty Crocker's Cookbook

The New Basics Cookbook

Everything I Never Told You

The Tea Drinker's Handbook