

Crudo

In *Poverty and Neglected Tropical Diseases in the American Rural South*, Christine Crudo Blackburn and Macey T. Lively study regions of the United States rarely acknowledged by the average American. These are regions of extreme poverty in the rural American South where a mixture of historical discrimination, structural discrimination, lack of opportunities, and decaying infrastructure conspire to create an environment conducive to chronic, debilitating diseases known as Neglected Tropical Diseases (NTDs). Blackburn and Lively explore the conditions that allow NTDs to thrive in a wealthy nation like the United States when such diseases are typically associated with the poorest communities in Africa, Asia, and South America. *Poverty and Neglected Tropical Diseases* pulls back the curtain on the reality of poverty and disease in America and tell the story of failing sanitation infrastructure, the lack of clean water, the inability to access healthcare, and the lack of financial security through the eyes of those living it every day.

From the #1 New York Times bestselling author of *Deceptively Delicious*, an essential collection of more than 100 simple recipes that will transform even the most kitchen-phobic "Can't Cooks" into "Can Cooks." Are you smart enough to dodge a telemarketer yet clueless as to how to chop a clove of garlic? Are you clever enough to forward an e-mail but don't know the difference between broiling and baking? Ingenious enough to operate a blow-dryer but not sure how to use your blender? If you are basically competent, then Jessica Seinfeld's *The Can't Cook Book* is for you. If you find cooking scary or stressful or just boring, Jessica has a calm, confidencebuilding approach to cooking, even for those who've never followed a recipe or used an oven. Jessica shows you how to prepare deliciously simple food—from Caesar salad, rice pilaf, and roasted asparagus to lemon salmon, roast chicken, and flourless fudge cake. At the beginning of each dish, she explains up front what the challenge will be, and then shows you exactly how to overcome any hurdles in easy-to-follow, step-by-step instructions. Designed to put the nervous cook at ease, *The Can't Cook Book* is perfect for anyone who wants to gain confidence in the kitchen—and, who knows, maybe even master a meal or two.

A New York Times Notable, Washington Post, NPR, Guardian, and Bustle Best Book of 2018 A brilliant, funny, and emphatically raw novel of love on the brink of the apocalypse, from the acclaimed author of *The Lonely City*. "She had no idea what to do with love, she experienced it as invasion, as the prelude to loss and pain, she really didn't have a clue." Kathy is a writer. Kathy is getting married. It's the summer of 2017 and the whole world is falling apart. Fast-paced and frantic, *Crudo* unfolds in real time from the full-throttle perspective of a commitment-phobic artist who may or may not be Kathy Acker. From a Tuscan hotel for the superrich to a Brexit-paralyzed United Kingdom, Kathy spends the first summer of her forties adjusting to the idea of a lifelong commitment. But it's not only Kathy who's changing. Fascism is on the rise, truth is dead, the planet is heating up, and Trump is tweeting the world ever-closer to nuclear war. How do you make art, let alone a life, when one rogue tweet could end it all? In *Crudo*, her first work of fiction, Olivia Laing radically rewires the novel with a fierce, compassionate account of learning to love when the end of the world seems near.

A piercing howl of a novel about one young woman's endless quest for an apartment of her own and the aspirations and challenges faced by the Millennial generation as it finds its footing in the world, from a shockingly talented debut author. "We should all be cooking like Adeena Sussman." --The Wall Street Journal "Sababa is a breath of fresh, sunny air." --The New York Times In an Israeli cookbook as personal as it is global, Adeena Sussman celebrates the tableau of flavors the region has to offer, in all its staggering and delicious variety In Hebrew (derived from the original Arabic), sababa means "everything is awesome," and it's this sunny spirit with which the American food writer and expat Adeena Sussman cooks and dreams up meals in her Tel Aviv kitchen. Every morning, Sussman makes her way through the bustling stalls of Shuk Hacarmel, her local market, which sells irresistibly fresh ingredients and tempting snacks--juicy ripe figs and cherries, locally made halvah, addictive street food, and delectable cheeses and olives. In *Sababa*, Sussman presents 125 recipes for dishes inspired by this culinary wonderland and by the wide-varying influences surrounding her in Israel. Americans have begun to instinctively crave the spicy, bright flavors of Israeli cuisine, and in this timely cookbook, Sussman shows readers how to use border-crossing kitchen staples--tahini, sumac, silan (date syrup), harissa, za'atar---to delicious effect, while also introducing more exotic spices and ingredients. From Freekeh and Roasted Grape Salad and Crudo with Cherries and Squeezed Tomatoes, to Schug Marinated Lamb Chops and Tahini Caramel Tart, Sussman's recipes make a riot of fresh tastes accessible and effortless for the home cook. Filled with transporting storytelling, *Sababa* is the ultimate, everyday guide to the Israeli kitchen.

"[Mueller reveals] the brazen fraud in the olive oil industry and [teaches] readers how to sniff out the good stuff." —Dwight Garner, New York Times For millennia, fresh olive oil has been one of life's necessities—not just as food but also as medicine, a beauty aid, and a vital element of religious rituals. But this symbol of purity has become deeply corrupt. A superbly crafted combination of cultural history and food manifesto, *Extra Virginity* takes us on a journey through the world of olive oil, opening our eyes to olive oil's rich past as well as to the fierce contemporary struggle between oil fraudsters of the globalized food industry and artisan producers whose oil truly deserves the name "extra virgin."

How workers navigate race, gender, and class in the food service industry Two unequal worlds of work exist within the upscale restaurant scene of Los Angeles. White, college-educated servers operate in the front of the house—also known as the public areas of the restaurant—while Latino immigrants toil in the back of the house and out of customer view. In *Front of the House, Back of the House*, Eli Revelle Yano Wilson shows us what keeps these workers apart, exploring race, class, and gender inequalities in the food service industry. Drawing on research at three different high-end restaurants in Los Angeles, Wilson highlights why these inequalities persist in the twenty-first century, pointing to discriminatory hiring and supervisory practices that ultimately grant educated whites access to the most desirable positions. Additionally, he shows us how workers navigate these inequalities under the same roof, making sense of their jobs, their identities, and each other in a world that reinforces their separateness. *Front of the House, Back of the House* takes us behind the scenes of the food service industry, providing a window into the unequal lives of white and Latino restaurant workers.

Shortlisted for The Goldsmiths Prize 2018 Kathy is a writer. Kathy is getting married. It's the summer of 2017 and the whole world is falling apart. From a Tuscan hotel for the super-rich to a Brexit-paralysed UK, Kathy spends the first summer of her 40s trying to adjust to making a lifelong commitment just as Trump is tweeting the world into nuclear war. But it's not only Kathy who's changing. Political, social and natural landscapes are all in peril. Fascism is on the rise, truth is dead, the planet is hotting up. Is it really worth learning to love when the end of the world is nigh? And how do you make art, let alone a life, when one rogue tweet could end it all. Olivia Laing radically rewires the novel in a

brilliant, funny and emphatically raw account of love in the apocalypse. A Goodbye to Berlin for the 21st century, Crudo charts in real time what it was like to live and love in the horrifying summer of 2017, from the perspective of a commitment-phobic peripatetic artist who may or may not be Kathy Acker . . . SHORTLISTED FOR THE GOLDSMITHS PRIZE 2018 PRAISE FOR CRUDO "Beautifully written" Independent "Exhilarating" Irish Examiner "Laing's prose shimmers...this is a hot, hot book. The fuse is lit" Suzanne Moore, Observer "Laing writes with a reckless swagger...a book of really funny lines" Evening Standard

Author of the cult-favorite *Cooking for Artists*, Mina Stone, returns with a collection of 80 new recipes inspired by her traditional Greek heritage and her years cooking for some of New York's most innovative artists. Growing up in a close-knit Greek-American household, Mina Stone learned to cook from her Yiayia, who taught her that food doesn't have to be complicated to be delicious—and that almost any dish can be improved with judicious amounts of lemon, olive oil, and salt. In this deeply personal cookbook, Stone celebrates her grandmother and the other influences that have shaped her life, her career, and her culinary tastes and expertise. *Lemon, Love & Olive Oil* weaves together more than 80 Mediterranean-style dishes with the stories that inspired them. Stone offers home cooks a taste of her heritage with healthy, flavorful, and uncomplicated dishes such as Syrian Bulgur and Yogurt with Brown Butter Pine Nuts; Persian Figs with Cardamom and Rosewater; Baby Lettuces with Toasted Sesame Seeds, Mint, and Meyer Lemon Yogurt; and Braised Chickpeas with Orange Zest and Garlic Bread Crumbs. These recipes use fresh, flavorful ingredients to create elegantly simple dishes, complemented by beautiful, minimalist photography and original art throughout. A fresh and unconventional fusion of art and food, *Lemon, Love & Olive Oil* is an engaging (and delicious!) cultural and culinary tour, all complimented by the design of world-renowned artist Urs Fischer.

"Ripley is an unmistakable descendant of *Gatsby*, that 'penniless young man without a past' who will stop at nothing." —Frank Rich *The Boy Who Followed Ripley*, the fourth novel in the Ripley series, is one of Patricia Highsmith's darkest and most twisted creations. Tom Ripley meets a young American runaway who has a dark secret that he is desperate to hide. Soon this unlikely pair is drawn into the seamy underworld of Berlin and a shocking kidnapping. In this masterful thriller, Highsmith shatters our perceptions of her most famous creation by letting us glimpse a more compassionate side of this amoral charmer.

To the River is the story of the Ouse, the Sussex river in which Virginia Woolf drowned in 1941. One idyllic, midsummer week over sixty years later, Olivia Laing walked Woolf's river from source to sea. The result is a passionate investigation into how history resides in a landscape and how ghosts never quite leave the place they love.

Shortlisted for the Goldsmith's Prize, the Gordon Burn Prize and the James Tait Black Award. Dive in to a tale of love and loathing with the beach read of the summer. Kathy is a writer. Kathy is getting married. It's the summer of 2017 and the whole world is falling apart. From a Tuscan hotel for the super-rich to a Brexit-paralysed UK, Kathy spends the first summer of her forties trying to adjust to making a lifelong commitment just as Trump is tweeting the world into nuclear war. But it's not only Kathy who's changing. Political, social and natural landscapes are all in peril. Fascism is on the rise, truth is dead, the planet is hotting up. Is it really worth learning to love when the end of the world is nigh? And how do you make art, let alone a life, when one rogue tweet could end it all. Olivia Laing radically rewires the novel in a brilliant, funny and emphatically raw account of love in the apocalypse. A Goodbye to Berlin for the 21st century, Crudo charts in real time what it was like to live and love in the horrifying summer of 2017, from the perspective of a commitment-phobic artist who may or may not be Kathy Acker . . .

"From the James Beard Award-winning author of *Bitters* and *Amaro* comes this poignant, funny, and often elegiac exploration of the question, What is the last thing you'd want to drink before you die?, with bartender profiles, portraits, and cocktail recipes"--

From one of the best restaurants in Maine comes a cookbook for easy entertaining and endless coastal-inspired cooking. Built on the pristine ingredients of southern Maine, including the world's best shellfish, Eventide restaurant is renowned for bringing this bounty to the table with a thoughtfully rooted yet experimental and improvisational style of cooking and hospitality. The result is modernized lobster shack and oyster bar fare with distinct additions from Maine's classic "down east" cooking style. Whether you live by the coast or not, you'll love these 120 recipes, including-

* An overview of digital cinema system requirements * Post production work flow * Color in digital cinema * The digital cinema mastering process * Fundamentals of compression * Security * Basics of audio * Digital distribution * Digital projection technology * Theater systems * The international perspective: Views from Europe, Asia and Latin America * A realistic assessment of the future of digital cinema With contributions by: Richard Crudo, President, American Society of Cinematographers Leon Silverman, Executive Vice President, Laser Pacific Media Corporation Charles Poynton, Color Scientist Chris Carey, Senior Vice President, Studio New Technology, The Walt Disney Studios Bob Lambert, Corporate Senior Vice President New Technology & New Media, The Walt Disney Company Bill Kinder, Pixar Animation Studios Glenn Kennel, DLP Cinema Peter Symes, Manager, Advanced Technology, Thomson Broadcast & Media Solutions Robert Schumann, President, Cinea, Inc., -

It's tapas with a Mediterranean and Latin twist. This 224-page treat celebrates food, wine, and entertainment that is the heartbeat of the lively yet completely warm and inviting famous Barcelona Restaurant and Wine Bar in Connecticut. The Barcelona Cookbook is robust and gutsy, just like the establishment, and is oozing with good things. Alluring aromas, savory flavors, and good times are the main ingredients in this offering. It brings the cosmopolitan soul of Barcelona Restaurant and Wine Bar home with 110 unbelievable recipes perfect for sharing with friends and family. Along with the interesting sidebars, recipes are nicely paired with wine suggestions, menu and party planning recommendations, and tips for applying restaurant tricks to the home kitchen. A variety of both hot and cold tapas recipes are included. The outcome: a fabulous offering of mouthwatering dishes that are as rich and satisfying as the conversation around the table. The 175 beautiful photographs alone will convince you it's time for a party. * Barcelona Restaurant and Wine Bar first opened in 1996 and now has six locations. This Connecticut favorite can be found in South Norwalk, Greenwich, Fairfield, West Hartford, Stamford, and New Haven. * It is listed in Zagat's as one of "America's Top Restaurants." * This is a celebration of the Mediterranean lifestyle with lively and joyful Latin flairs and influences. It's a book for people who love to cook, eat, learn, experiment, and share, and love to give their guests a truly unique experience.

NEW YORK TIMES BESTSELLER • From one half of the cult comedy duo Tim & Eric comes the culinary bible for modern food freaks, showing you how to throw epic parties, suck the marrow out of life, and cook better than your grandmother. "A book with all the recipes to Wareheim's insanely delicious secret sauces? And a sneak peek at the man behind the curtain?? I'll take two please . . . extra crispy!!!"—Jack Black Director and actor Eric Wareheim might be known for his comedy, but his passion for food and drink is no joke. For the last fifteen years he has been traveling the world in search of the best bites and sips, learning from top chefs and wine professionals along the way. His devotion to

beautiful natural wine, the freshest seafood crudos, and perfectly cooked rib-eyes is legit. And now he wants to share with you everything he's learned on this epic food journey. In *Foodheim*, Wareheim takes readers deep into his foodscape with chapters on topics like circle foods (burgers, tacos), grandma foods (pasta, meatballs), and juicy foods (steak, ribs). Alongside recipes for Chicken Parm with Nonna Sauce, Personal Pan Pep Pep, and Crudite Extreme with Dill Dippers, you will discover which eight cocktail recipes you should know by heart, how to saber a bottle of bubbly, and what you need to do to achieve handmade pasta perfection at home. Written with award-winning cookbook editor Emily Timberlake and featuring eye-popping photographs and art chronicling Wareheim's evolution as a drinker, how to baby your pizza dough into pie perfection, and more, *Foodheim* is the ultimate book for anyone who lives to eat. Praise for *Foodheim* "We are all searching for greatness, and Eric is what we are searching for in ourselves. Through his searching we don't need to search: we have found. Eric is my Martha Stewart, my mother. He's the maître d, the Emeril Lagasse, the Andre Agassi, the Dennis Rodman. He's true love and commitment to the craft of the food. He is food."—Matty Matheson "Eric has written an instant classic that will command prime real estate in every young culinary enthusiast's kitchen. People will say about *Foodheim* what past generations have said about *Joy of Cooking*, 'This book taught me how to cook.' If this book existed as a resource for me when I was making my bones, I would surely be more successful today. Hail, *Foodheim*!"—Kris Yenbamroong, chef and owner of NIGHT + MARKET

"I read *Stubborn Archivist* in a ravenous gulp. It's stunning: so articulate about what it means to live between two languages and countries, tenderly unraveling the knots of unbelonging." --Olivia Laing, author of *The Lonely City* and *Crudo* For fans of *Chemistry and Normal People* A mesmerizing and witty debut novel about a young woman growing up between two disparate cultures, and the singular identity she finds along the way But where are you really from? When your mother considers another country home, it's hard to know where you belong. When the people you live among can't pronounce your name, it's hard to know exactly who you are. And when your body no longer feels like your own, it's hard to understand your place in the world. In *Stubborn Archivist*, a young British Brazilian woman from South London navigates growing up between two cultures and into a fuller understanding of her body, relying on signposts such as history, family conversation, and the eyes of the women who have shaped her--her mother, grandmother, and aunt. Our stubborn archivist takes us through first love and loss, losing and finding home, trauma and healing, and various awakenings of sexuality and identity. Shot through the novel are the narrator's trips to Brazil, sometimes alone, often with family, where she accesses a different side of herself--one, she begins to realize, that is as much of who she is as anything else. A hypnotic and bold debut, *Stubborn Archivist* is as singular as its narrator; a novel you won't soon forget. "One of the finest writers of the new nonfiction" (*Harper's Bazaar*) explores the role of art in our tumultuous modern era. In this remarkable, inspiring collection of essays, acclaimed writer and critic Olivia Laing makes a brilliant case for why art matters, especially in the turbulent political weather of the twenty-first century. *Funny Weather* brings together a career's worth of Laing's writing about art and culture, examining their role in our political and emotional lives. She profiles Jean-Michel Basquiat and Georgia O'Keeffe, reads Maggie Nelson and Sally Rooney, writes love letters to David Bowie and Freddie Mercury, and explores loneliness and technology, women and alcohol, sex and the body. With characteristic originality and compassion, she celebrates art as a force of resistance and repair, an antidote to a frightening political time. We're often told that art can't change anything. Laing argues that it can. Art changes how we see the world. It makes plain inequalities and it offers fertile new ways of living.

Los Angeles in the 1960s and 70s was the pop culture capital of the world—a movie factory, a music factory, a dream factory. Eve Babitz was the ultimate factory girl, a pure product of LA, and *Vanity Fair* writer "Lili Anolik decodes, ruptures, and ultimately intensifies Eve's singular irresistible glitz" (*The New Yorker*). The goddaughter of Igor Stravinsky and a graduate of Hollywood High, Eve Babitz posed in 1963, at age twenty, playing chess with the French artist Marcel Duchamp. She was naked; he was not. The photograph made her an instant icon of art and sex. Babitz spent the rest of the decade rocking and rolling on the Sunset Strip, honing her notoriety. There were the album covers she designed: for Buffalo Springfield and the Byrds, to name but a few. There were the men she seduced: Jim Morrison, Ed Ruscha, Harrison Ford, to name but a very few. Then, at nearly thirty, her It girl days numbered, Babitz was discovered—as a writer—by Joan Didion. She would go on to produce seven books, usually billed as novels or short story collections, always autobiographies and confessionals. Under-known and under-read during her career, she's since experienced a breakthrough. Now in her mid-seventies, she's on the cusp of literary stardom and recognition as an essential—as the essential—LA writer. Her prose achieves that American ideal: art that stays loose, maintains its cool, and is so simply enjoyable as to be mistaken for simple entertainment. For Babitz, life was slow days, fast company until a freak fire turned her into a recluse, living in a condo in West Hollywood, where author Lili Anolik tracked her down in 2012. *Hollywood's Eve*, equal parts biography and detective story "brings a ludicrously glamorous scene back to life, adding a few shadows along the way" (*Vogue*) and "sends you racing to read the work of Eve Babitz" (*The New York Times*). In an evocative account of a summer voyage on the Mediterranean Sea, an American chef describes his sojourn working aboard the classic yacht belonging to an Italian billionaire and his wife, sailing to the colorful seaside ports of the French Riviera and Italian coast while preparing unique meals reflecting the local flavors and ingredients of each port of call. Reprint. 15,000 first printing.

Collects articles, interviews, poems, and stories on romance, friendship, and self-care from the online magazine.

"You can be lonely anywhere, but there is a particular flavor to the loneliness that comes from living in a city, surrounded by thousands of strangers. *The Lonely City* is a roving cultural history of urban loneliness, centered on the ultimate city: Manhattan, that teeming island of gneiss, concrete, and glass. What does it mean to be lonely? How do we live, if we're not intimately involved with another human being? How do we connect with other people, particularly if our sexuality or physical body is considered deviant or damaged? Does technology draw us closer together or trap us behind screens?

superlative recipes for Nantucket Bay Scallop Crudo, Sea Bass with Pine Nuts, Tuna on Plank, Fritto Misto, Risotto with Lobster and Black Trumpet Mushroom, Linguine with Clams, and other delicious dishes.

Foreword by Alice Waters In honor of its twenty-fifth anniversary comes this full-color culinary celebration of Il Buco, one of New York City's most beloved restaurants, featuring more than 80 mouthwatering recipes and detailing the romantic origins of the restaurant's philosophy of sourcing the best prime materials, including olive oil, salt, vinegar and all that make the Mediterranean way of life so alluring. "This book holds the succulent substance of Il Buco's history, which has always been guided by Donna's acute intuition. Through these pages, we travel around the Mediterranean, from the vineyards of Umbria to the salt flats of Sicily, visiting the farmers, artisans, and winemakers in their element. And then we return to Bond Street, stories and recipes in hand, to celebrate life and everything possible at the melting edge of sizzling pans and the heart of Italy."—Francis Mallmann In New York City, restaurants, even very good ones, come and go. But there are a very small number of establishments that take root and continue to flourish, where food, wine, atmosphere, history, and all the makers behind the scenes come together in a unique alchemy to create an experience. Il Buco is such a place. For over 25 years, Donna Lennard has presided over an international—and ever growing—family of artisans, farmers, winemakers, chefs and regulars from her outpost on Bond Street in the heart of New York City. Since 1994, Il Buco has withstood the test of time. In *Il Buco*, written with Joshua David Stein, Donna shares her incredible journey from antique shop owner to award-winning restaurateur and taste-maker. She reflects on the iconic ingredient-driven, farm-to-table Italian cooking that seduced palates and earned the loyalty of notoriously discriminating New York diners. Donna also expounds upon the essential elements of good eating and good living she learned over the restaurant's nearly three-decade history. Both a cookbook and a deeply personal journey through the places and with the people who have influenced the restaurant's ethos the most, *Il Buco* includes the beloved best-of dishes from the kitchen's roster of now-famous chefs: Ignacio Mattos's Black Kale Salad, Justin Smillie's Bucatini Cacio e Pepe, and Sara Jenkins's Porchetta alla Romana, to name a few. It also includes profiles of the artisans whose craftsmanship evokes the warm Mediterranean patinas that have enhanced the restaurants' atmosphere over the years. Donna has dedicated her life to identifying, cultivating, and celebrating the essential ingredients of a beautiful life well-lived. *Il Buco* isn't just a place, it's a feeling—of warmth, of home, of ease, of love—and *Il Buco* allows any home cook to experience some of the restaurant's beautiful and inviting magic, creating sumptuous easy meals to enjoy at his or her own table. Accompanying the mouthwatering recipes and gorgeous photography are Donna's insights on what it truly means to live well and to eat well and tributes to food producers in Spain, Italy, France and other parts of the world, including dedicated chapters on the building blocks to a perfect meal: salt, olive oil, wine, and salumi, among others. *Il Buco* is a very personal exploration of what makes the heart of a restaurant and a lifestyle: a celebration of a true New York success story. It is a book about learning to listen to what pleases us, and a reminder of just how wide, wonderful, and flavorful the world is. *Il Buco* Locations: Il Buco (47 Bond Street, NYC 10012) Il Buco Alimentari & Vineria (53 Great Jones Street, NYC 10012) Il Buco Vita (4 East 2nd Street, NYC 10003) Il Buco (Ibiza, Spain)

Provides one hundred recipes that marry global flavors including sweet, sour, bitter, salty, smoky, and umami, and offers the author's personal tips and shortcuts.

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