

## Feasts From The Sunday Times No 1 Bestselling Author Of Persiana Sirocco

In this brilliant and gripping medical detective story. Richard Rhodes follows virus hunters on three continents as they track the emergence of a deadly new brain disease that first kills cannibals in New Guinea, then cattle and young people in Britain and France -- and that has already been traced to food animals in the United States. In a new Afterword for the paperback, Rhodes reports the latest U.S. and worldwide developments of a burgeoning global threat.

A Book of English Food is an elegant compendium of brilliant recipes adapted from the cookery books of the 1920s and 1930s by Arabella Boxer, with beautiful new illustrations by Cressida Bell. Arabella Boxer's Book of English Food describes the delicious dishes - and the social conditions in which they were prepared, cooked and eaten - in the short span between the two World Wars when English cooking suddenly blossomed. The food in these wonderful recipes comes from the great country houses, where little had changed since Victorian times, the large houses in London and the South, where fashionable hostesses vied with each other to entertain the most distinguished guests at their tables, and less grand establishments, like those in Bloomsbury where the painters and writers of the day contrived to lead cultured and civilised lives on little money. Containing 200 recipes, drawn from cookery books, magazines of the period, family sources or from talking to survivors who still remember those days, A Book of English Food is a fascinating glimpse into another world, and a celebration of English cooking at its finest. 'That rare thing, a cookery book with an argument: viz, that English cookery was once both good and independent of the cuisines of her neighbours . . . a rollicking good read' Observer 'I still find the calm elegance of her writing an inspiration' Nigel Slater 'A treasury of social gossip . . . immensely enjoyable and useful' Spectator 'A captivating exploration and celebration of the flowering of English cooking in the 1920s and 30s' Financial Times 'I recommend it, not only for its excellent food but also for the superb introductions and details of social history in the great houses with their shimmering hostesses' Evening Standard Arabella Boxer was born in 1934 and educated in the UK, Paris and Rome. She has written for the Sunday Times magazine and the Telegraph magazine and was Food Writer for Vogue from 1966 to 1968 and 1975 to 1991. She was awarded the Glenfiddich Cookery Writer of the Year Award in 1975 and 1978, a Glenfiddich Special Award in 1992 and won the 1991 André Simon Award and the 1992 Michael Smith Macallan Award for fine writing about British food. Arabella Boxer is the author of a number of cookery books, including First Slice Your Cookbook, Arabella Boxer's Garden Cookbook, Mediterranean Cookbook, The Sunday Times Complete Cookbook and A Visual Feast (with Tessa Traeger). A founding member of the Guild of Food Writers, she lives in London.

Journey to the Middle East and Mediterranean with alluring recipes from Sabrina Ghayour, dubbed “the golden girl of Persian Cookery” by The Observer, in the highly anticipated follow-up to her bestselling debut cookbook, Persiana. Sirocco highlights the use of simple pantry staples and striking flavor combinations to transform everyday dishes. From eye-catching salads to indulgent sweets, each of Ghayour’s recipes is a vibrant addition to the modern home cook’s table.

The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed

no-recipe recipes to make weeknight cooking more inspired and delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

Today the average meal has traveled thousands of miles before reaching the dinner table. How on earth did this happen? In fact, long-distance food is nothing new and, since the earliest times, the things we eat and drink have crossed countries and continents. Through delightful anecdotes and astonishing facts, *Moveable Feasts* tells their stories. For the ancient Romans, the amphora---a torpedo-shaped pot that fitted snugly into the ship's hold---was the answer to moving millions of tons of olive oil from Spain to Italy. Napoleon offered a reward to anyone who could devise a way of preserving and transporting food for soldiers. (What he got was the tin can.) Today temperature-controlled shipping containers allow companies to send their frozen salmon to China, where it's thawed, filleted, refrozen, and sent back to the United States for sale in supermarkets as "fresh" Atlantic salmon. Combining history, science, and politics, *Financial Times* writer Sarah Murray provides a fascinating glimpse into the extraordinary odysseys of food from farm to fork. She encounters everything from American grain falling from United Nations planes in Sudan to Mumbai's tiffin men who, using only bicycles, carts, and their feet, deliver more than 170,000 lunches a day. Following the items on a grocery store shopping list, Murray shows how the journeys of food have brought about seismic shifts in economics, politics, and even art. By flying food into Berlin during the 1948 airlift, the Allies kept a city of more than two million alive for more than a year and secured their first Cold War victory, appealing to German hearts and minds---and stomachs. In nineteenth-century Buffalo, the grain elevator (a giant mechanical scooping machine) not only turned the city into one of America's wealthiest, but it also had a profound influence on modern architecture, giving Bauhaus designers an important source of inspiration. In a thought-provoking and highly entertaining account, *Moveable Feasts* brings an entirely fresh perspective to the subject of food. And today, as global warming makes headlines and concerns mount about the "food miles" clocked by our dinners, Murray poses a contentious question: Is buying local always the most sustainable, ethical choice?

Lace Zhang is the author of the award-winning *Three Dishes One Soup - Inside the Singapore Kitchen*. She was first led into the kitchen by a passion for baking, which she discovered during her days at Singapore Management University. This opened the floodgates to what would become a lifelong obsession with eating, cooking, and writing and learning about food. When Lace is not in the kitchen working on recipes, cranking up her overused commercial oven at home (yes, you read that right), she can be found reading about food, writing love letters to food, shopping for groceries or gazing lovingly at the displays in bakeries. Her work has been featured in *Wine & Dine*, *Female*, *Women's Weekly* and *The Sunday Times*. For more recipes, ideas and food-related news,

follow her at [www.instagram.com/aroundthediningtable](http://www.instagram.com/aroundthediningtable)

First published in 1984, This work is a cross-cultural study of the moral and social meaning of food. It is a collection of articles by Douglas and her colleagues covering the food system of the Oglala Sioux, the food habits of families in rural North Carolina, meal formats in an Italian-American community near Philadelphia. It also includes a grid/group analysis of food consumption.

Scene after scene, we are surrounded by the theatrics of the passion. The panorama begins as Israel performs seven solemn, ritualistic feasts pointing to the dismemberment of his physical and spiritual captivity. The messianic application to Israel's memorial feasts is central to his preparation to enjoy his long-awaited eternal freedom. In *The Seven Feasts of Israel and the Messiah*, 3rd Edition, Dr. Jean explores the purpose of the different sabbaths given to Israel and how each point to a unique aspect of either creation or redemption. The gospel to the chosen people is explained in a unique and fresh perspective. Tracing the path of their dispersion, punishment, and re-acceptance is clearly mapped. God's latter-day program for the chosen people can now be seen from clear messages from the Bible. Considering the topic of the feasts through the lens of scripture, Jean describes commonalities and differences of feasts religions recognize, providing an important historical and spiritual viewpoint.

Food Book of the Year at the 2019 André Simon Food and Drink Book Awards  
The Sunday Times Food Book of the Year  
'A masterpiece' - Bee Wilson, The Sunday Times  
As featured on BBC Radio 4 The Food Programme  
'Books of the Year 2018' 'This is an extraordinary piece of food writing, pitch perfect in every way. I couldn't love anyone who didn't love this book.' - Nigella Lawson  
Shortlisted for the Irish Book Awards - Eurospar Cookbook of the year  
'Diana Henry's How to Eat a Peach is as elegant and sparkling as a bellini' - The Guardian  
'Books of the Year' 'I adore Diana Henry's recipes - and this is a fantastic collection. They are simple, but also have a sense of occasion. The recipes come from all over the world and each menu has an evocative story to accompany it. Beautiful.' - The Times  
'Best Books of the Year' '...her best yet...superb menus evoking place and occasion with consummate elegance' - Financial Times  
'The recipes are superb but, above all, Diana writes like a dream' - Daily Mail  
'Any book from Diana Henry is a joy and this canny collection of menus and stories is no exception' - delicious (As featured in delicious. magazine Top 10 Food Books of 2018)  
'You can always rely on Diana Henry. Her prose is elegant and evocative, her recipes pure and delectably international. This is perhaps her best yet' - Tom Parker Bowles, The Mail on Sunday  
'Essential Cookbooks Published This Year' 'No one quite captures a place, a moment, a taste and a memory like she does. If you've been there before, you're transported back but if you haven't not to worry, she takes you there with her' - The Independent  
'Best Books of the Year' 'The stories associated with the meals are what draw you in' - The Herald  
'The Year's Best Food Books' 'A life-enhancing book' - The

London Evening Standard 'Best Cookbooks To Buy This Christmas' '...enchanting, evocative menus.' - iPaper 'One of my favourite food writers with a book of 25 themed menus that I can't wait to cook. This is top of my wish list!' - Good Housekeeping 'Favourite Reads to Gift' When Diana Henry was sixteen she started a menu notebook (an exercise book carefully covered in wrapping paper) in which she wrote up the meals she wanted to cook. She kept this book for years. Putting a menu together is still her favourite part of cooking. Menus aren't just groups of dishes that have to work on a practical level (meals that cooks can manage), they also have to work as a succession of flavours. But what is perhaps most special about them is the way they can create very different moods - menus can take you places, from an afternoon at the seaside in Brittany to a sultry evening eating mezze in Istanbul. They are a way of visiting places you've never seen, revisiting places you love and celebrating particular seasons. How to Eat a Peach contains many of Diana's favourite dishes in menus that will take you through the year and to different parts of the world.

Feasts Mitchell Beazley

THE SUNDAY TIMES BESTSELLER SHORTLISTED FOR THE EDWARD STANFORD TRAVEL WRITING AWARDS

iNews Best cookbooks for Christmas 2019 bazaar noun: a market in the Middle East Bazaar is a colourful, flavourful and satisfying celebration of vegetable dishes, designed to suit every occasion and every palate. The magic of this cookbook is that you won't feel like anything is missing, with dishes full of easy-to-achieve flavours and depth that would win over even the most die-hard carnivore. Each recipe utilizes the abundance of varied flavour profiles of the East, from spices, herbs and perfumed aromatics to hearty staples such as grains and pulses, combined with plenty of fresh fruit and vegetables. You will find salads for all seasons, spectacular sides, bowl comfort, moreish mains and sweet treats.

Recipes include: Grilled halloumi flatbreads with preserved lemon & barberry salsa Roasted tomato & chilli soup with herb-fried croutons Roast vegetable bastilla Grilled tofu salad with tamarind & miso dressing Potato, ricotta & herb dumplings with walnuts & pul biber butter Feta, pul biber & oregano macaroni bake Courgette, orange & almond cake with sweet yogurt frosting PRAISE FOR BAZAAR: 'What (Sabrina) brings to the page is her warmth, brio and sheer greedy enthusiasm for bright and bold flavours, and her understanding that food is there not just to excite, but also to comfort' - Nigella Lawson 'Another absolute beauty...I don't think she could write a dull recipe if she tried. Every one an elegantly spiced delight' - Tom Parker-Bowles 'Sabrina Ghayour's gorgeous vegetarian recipes are hard to resist' - Red magazine 'This book is likely to become a well-thumbed tome for me' - The Caterer 'The recipes are vibrant, colourful and wonderfully creative' - Delicious Magazine PRAISE FOR SABRINA GHAYOUR 'The golden girl of Persian cookery' - Observer 'Sabrina Ghayour's Middle-Eastern plus food is all flavour, no fuss - and makes me very, very happy' - Nigella Lawson

Contains everything needed to celebrate the Saints' days, principal holy days and special occasions in the Church of England calendar. It brings together all the prayers and Collects needed for these days with Eucharistic material and music, plus Holy Communion Order One in the centre of the book for easy access.

THE SUNDAY TIMES BESTSELLER 'Ghayour is responsible for making Persian food fashionable, and her new book does not disappoint. It is a joyous celebration of gathering friends and family around a table laden with abundance.' - Sunday Times Ireland 'Sabrina Ghayour knows how to throw a party: serve big dishes of beautifully spiced food and let everyone dig in.' - OLIVE 'Sabrina Ghayour's Middle-Eastern-plus food is all flavour, no fuss - and makes me very, very happy' - NIGELLA LAWSON In Feasts, the highly anticipated follow up to the award-winning Persiana & no. 1 bestseller Sirocco, Sabrina Ghayour presents a delicious array of Middle-Eastern dishes from breakfasts to banquets and the simple to the sumptuous. Enjoy menus and dozens of recipes for celebrations and occasions with family & friends, such as summer feasts, quick-fix feasts and brunch. Recipes include: Whipped ricotta toasts Savoury pork & fennel baklava Tamarind sticky ribs Grilled corn in harissa mayo Roasted cod loins with wild thyme Spiced rhubarb cake with cinnamon cream White chocolate, cardamom & macadamia squares Praise for Sabrina Ghayour: 'The golden girl of Persian cookery' - Observer 'The new queen of Eastern cooking' - delicious. 'Sabrina Ghayour...has made us mad for Persian Cuisine' - Grazia 'Princess of Persia' - Metro 'A great collection of food you'll really want to eat.' - Tom Kerridge 'Simple tweaks that will make your food more delicious and nutritious' - Independent on Sunday 'The Korean fried chicken is our go-to indulgence... there's no excuse for such dishes not to feature regularly in your midweek menu.' - Stylist 'A seriously smart foodie authority.' - GQ 'Here I am. I want to start a new food revolution; one where people have a better understanding of nutrition but don't forget that eating should be enjoyable!' - Gizzi Erskine believes that the key to healthy eating is to cook fresh food using good ingredients. Her ethos is to love food in all its guises and to try new things as much as possible. Gizzi's Healthy Appetite is a collection of over 100 of her favourite recipes - all with a Gizzi twist. Among the array of incredible dishes, insanely good flavours and palate-pleasing textures to choose from are the crunchy Marinated Griddled Whole Chicken Caesar salad, spicy Green Chilli Pork, oozing Roasted Baby Cauliflower with Cheese Sauce & Crispy Shallots, fresh Tuna Tataki with Yuzu and the ultimate Korean BBQ. And, for a sweet treat, who could resist warm Molten Caramel & Chocolate Pudding, soothing White Chocolate & Cherry Clafoutis or the fragrant Maple, Orange & Rosemary Tart? These are dishes that anyone with a healthy appetite will relish.

BEST COOKBOOK OF THE YEAR - Observer Food Monthly Awards 2014 Persiana: the new must have cookbook. Sabrina Ghayour's debut cookbook Persiana is an instant classic.... The Golden Girl - Observer Food Monthly A celebration of the food and flavours from the regions near the Southern and Eastern shores of the Mediterranean Sea, with over 100 recipes for modern and accessible Middle Eastern dishes, including Lamb & Sour Cherry Meatballs; Chicken, Preserved Lemon & Olive Tagine; Blood Orange & Radicchio Salad; Persian Flatbread; and Spiced Carrot, Pistachio & Coconut Cake with Rosewater Cream.

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

THE TOP 10 BESTSELLER Easy. Everyday. Simple. Sabrina Ghayour's new collection of unmissable dishes in her signature style, influenced by her love of fabulous flavours, is full of delicious food that can be enjoyed with a minimum of fuss. With sections ranging from Effortless Eating to Traditions With a Twist, Simply provides over 100 bold and exciting recipes that can be enjoyed every day of the week. CONTENTS Chapter one: Effortless Eating Including Spiced carrot & tamarind soup; Date & ginger chicken wings; Baked sweet potato & za'atar chips; Spring onion salad Chapter two: Traditions with a Twist Including Green hummus; Kabab koobideh; Persian tahchin; Tahdig e macaroni; Mamen Maleh's borscht; Adas polow Chapter three: The Melting Pot Including Steak tartines with tarragon & paprika butter; Chilled pistachio & cucumber soup; Ghayour house chicken kari Chapter four: Something Special Including Spiced pork wraps with green apple salsa; Firecracker prawns; Green & black-eyed bean baklava; Mushroom dumplings Chapter five: Cakes, Bakes & Sweet Treats Including Stuffed dates with torched goats' cheese; Lime & black pepper frozen yogurt; Tahini, almond & orange brownies

A LITTLE BITES FEAST - EXCLUSIVE FOR AMAZON Brand new recipes from award-winning author of Persiana, Sabrina Ghayour, whose new book Feasts is out now! Inside you will find a host of delicious bonus recipes featured exclusively in this free ebook! Spice up your special occasions or cosy night in with these little bites of Chicken & barberry koftas with sticky preserved lemons, Prawn, pistachio & za'atar fritters, Edamame, roasted chilli, marjoram & labneh bruschetta and Turkey cucumber cups. Praise for Sabrina Ghayour: "The golden girl of Persian cookery" - OBSERVER "Sabrina Ghayour knows how to throw a party: serve big dishes of beautifully spiced food and let everyone dig in" - OLIVE "Sabrina Ghayour's Middle-Eastern-plus food is all flavour, no fuss - and makes me very, very happy" - NIGELLA LAWSON This book provides an introduction to and history of the liturgical year, followed by a discussion of each of the major cycles. Each chapter includes questions for personal reflection or group discussion.

THE SUNDAY TIMES BESTSELLER 'For bung-it-in-the-oven cooks everywhere, this is a must-have book: Diana Henry has a genius for flavour.' - Nigella Lawson Whether you're short of time or just prefer to keep things simple, From the Oven to the Table shows how the oven can do much of the work that goes into making great food. Diana Henry's favourite way to cook is to throw ingredients into a dish or roasting tin, slide them in the oven and let the heat behind that closed door transform them into golden, burnished meals. Most of the easy-going recipes in this wonderfully varied collection are cooked in one dish; some are ideas for simple accompaniments that can be cooked on another shelf at the same time. From quick after-work suppers to feasts for friends, the dishes are vibrant and modern and focus on grains, pulses and vegetables as much as meat and fish. With recipes such as Chicken Thighs with Miso, Sweet Potatoes & Spring Onions, Roast Indian-spiced Vegetables with Lime-Coriander Butter, and Roast Stone Fruit with Almond and Orange Flower Crumbs, Diana shows how the oven is the most useful bit of kit you have in your kitchen. Praise for How to Eat a Peach: 'This is an extraordinary piece of food writing, pitch perfect in every way. I couldn't love anyone who didn't love this book.' - Nigella Lawson '...her best yet...superb menus evoking place and occasion with consummate elegance' - Financial Times Food Book of the Year at the André Simon Food & Drink Book Awards 2019

No one loves a get-together more than Gizzi, so in her latest book she shows you how to create delicious, crowd-

pleasing fare for every occasion. Christmas dinner with all the trimmings, a New Year's brunch or a frightful feast for Halloween: whatever the occasion, you will find something special to share with the ones you love. Recipes include Boxing Day turkey mole enchiladas, Bonfire night sausage casserole, Thanksgiving clambake and Dense chocolate Christmas cake. Praise for the bestselling Gizzi's Healthy Appetite: 'A great collection of food you'll really want to eat' - Tom Kerridge 'The Korean fried chicken is our go-to indulgence... there's no excuse for such dishes not to feature regularly in your midweek menu' - Stylist 'A seriously smart foodie authority' - GQ

Based on Sue's column in The Sunday Times since she started writing for them, this is a collection of 200 recipes, menu ideas and Sue's lively and informative text.

Days of the Lord is an excellent guide to the riches of the Church's liturgy, and a welcome companion to the Sacramentary, the Liturgy of the Hours, and the Lectionary. First published in Belgium, this outstanding seven volume series will enable all Christians to enter into the mystery of the liturgical year, to pray with understanding, to proclaim the beauty and wealth of the liturgy. More than a thorough commentary on the readings, more even than a reflection on the liturgical seasons, this series comprehends the totality of the liturgical year-that vehicle developed by the Church to express, summarize, and present "the whole mystery of Christ," the mystery that we are called to profess and celebrate every day. Since this mystery belongs to all Christians, the writers of this series have written their reflections with the average reader in mind. Yet the knowledge and insight that they bring to this work make it invaluable even to those who are themselves well versed students of the liturgical calendar. Readers will come away not only with a greater understanding of the liturgical year, its structure and meaning, but with a deepened appreciation of the prayer life the liturgical year provides through its structure.

How do the French manage to raise well-behaved children and have a life! Who hasn't noticed how well-behaved French children are--compared to our own? How come French babies sleep through the night? Why do French children happily eat what is put in front of them? How can French mums chat to their friends while their children play quietly? Why are French mums more likely to be seen in skinny jeans than tracksuit bottoms? Pamela Druckerman, who lives in Paris with three young children, has had years of observing her French friends and neighbours, and with wit and style, has written a memoir that is ideally placed to teach us the basics of parenting a la Francaise.

Ancient Bible Feasts opens hidden Bible truths concerning Israel, Christ, and the church. These seven feasts given in their order and days of the year in Leviticus 23 are symbolic of the crucifixion and resurrection of Christ, the descent of the Holy Spirit on the day of Pentecost; the future rapture of the church; and the great tribulation and second advent of Christ; concluding with His thousand-year millennial reign here on earth. Other books written about these feasts deal with the same events, but none has gone into detail or explained the meaning of the

celebrations and sacrifices God commanded the Israelite's to celebrate so many years ago. Dr. Bailey explains the meaning of certain numbers in the Scriptures and shows their importance in these feasts and how these numbers prove the accuracy of the fulfillment of these feasts. He also prove from Scripture that Jesus Christ died at the time the Passover Lamb was killed in Egypt; the meaning of the blood being put on the doors of the houses that the Israelite's were in; that Jesus resurrected at the same time the last Israelite came out of the Red Sea centuries earlier; that the Holy Spirit came upon the disciples the exact time God came down on Mt. Sinai some fourteen hundred years earlier. He also explains the sacrifice at Mt. Sinai that points to the fact that Jew and Gentile will become one in Christ. This book is a treasure to all students of the Holy Scriptures.

From the golden girl of Middle Eastern cookery, Sirocco will bring tastes of the East to Western-style dishes in a collection of 100 delicious and accessible recipes. With an emphasis on simple ingredients and strong flavours, Ghayour will bring her modern inspirational touch to a variety of dishes ranging from classics and comfort food to spectacular salads and sweet treats. The No. 1 bestseller Sunday Times bestseller Shortlisted for the Book of the Year - Food & Travel Reader Awards Praise for Persiana: 'Loving Persiana' - Nigella Lawson 'An instant classic' - Observer Food Monthly 'The most exciting debut cookbook of the year' - Sunday Telegraph Stella 'A fantastic treasure trove of good food' - Raymond Blanc 'Sumptuous, thrilling, learned and downright brilliant' - Mail on Sunday 'The most appetizing book - I want to eat every page of it' - Pierre Koffmann 'Sabrina cooks the kind of food I love to eat' - Bruno Loubet 'Brilliant for the novice, the timepoor and even the seasoned cook' - Guardian 'Will have you salivating with Pavlovian gusto on page after page' - Independent 'This book will delight fans of Ottolenghi-style food' - Waitrose Kitchen 'Easy to decipher, packed with lots of flavour and... surprisingly easy to pull off' - Huffington Post 'A gorgeously produced ode to richly spiced, exotic food from the Middle East and beyond' - A Little Bird 'The latest doyenne of Persian food' - Metro

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