

## Foraging Feasting 2018 Calendar A Field Guide And Wild Food Cookbook

Foraging & Feasting: A Field Guide and Wild Food Cookbook celebrates and reclaims the lost art of turning locally gathered wild plants into nutritious, delicious meals ? a traditional foodway long practiced by our ancestors but neglected in modern times. The book's beautiful, instructive botanical illustrations and enlightening recipes offer an adventurous and satisfying way to eat locally and seasonally. Readers will be able to identify, harvest, prepare, eat, and savor the wild bounty all around them. We share this project with you out of our long commitment to connecting with nature through food and art. The effort weaves together Dina's 30 years of passionate investigations into wild-plant identification, foraging, and cooking with Wendy's deft artistic skills honed over 15 years as a botanical illustrator. The result is an abundance of recipes and illustrations that explore creative ways to bring wild edibles into our lives. Part One of Foraging & Feasting serves as a visual guide, tracking 50 plants through their growing cycle. The images illustrate the culinary uses of wild plants at various seasons. Part Two contains easy-to-use references including Plant Chart Centerfolds and Seasonal Flow Charts. Part Three brings you into the kitchen; here you'll find more than 100 master recipes and countless variations formulated to help you easily turn wild plants into delectable salads, soups, beverages, meat dishes, desserts, and a host of other culinary delights. These recipes are not limited to wild ingredients; they can be used with cultivated ingredients as well, purchased or homegrown. Many of the recipes can be made to accommodate various dietary restrictions: gluten-free, casein-free, dairy-free, grain-free, and sugar-free. Among those who will find the book valuable are the health-conscious members of the Weston A Price Foundation, ever in search of nutrient-dense, traditional whole foods. Slow Food enthusiasts will appreciate how focusing on ancient, seas→unusual edibles.

'James Wong brings some welcome sanity to the world of healthy eating...its genius is his advice on how to get more nutrition from fruit and veg. It's fascinating, and better than cutting out food groups or paying for so-called superfoods' - delicious. magazine SELECT a Braeburn apple over a Fuji and get almost double the antioxidants from a fruit that tastes just as sweet. STORE strawberries on the counter, instead of in the fridge, and in just four days they will quadruple their heart-healthy compounds. COOK broccoli with a teaspoon of mustard and send its levels of cancer-fighting potential skyrocketing ten-fold. Between the rush to keep up with the latest miracle ingredient, anxiety about E-numbers and demonization of gluten/dairy/sugar (or the next foodie villain du jour) many of us are left in a virtual panic in the supermarket aisle. Tabloid headlines, 'free-from' labels and judgemental Instagram hashtags hardly help matters - so what should we be buying? How to Eat Better strips away the fad diets, superfood fixations and Instagram hashtags to give you a straight-talking scientist's guide to making everyday foods far healthier (and tastier) simply by changing the way you select, store and cook them. No diets, no obscure ingredients, no damn spiralizer, just real food made better, based on the latest scientific evidence from around the world. With over 80 foolproof recipes to put the theory into practice, James Wong shows you how to make any food a superfood, every time you cook.

"This full color guide makes foraging accessible for beginners and is a reliable source for advanced foragers." —Edible Chicago The Midwest offers a veritable feast for foragers, and with Lisa Rose as your trusted guide you will learn how to safely find and identify an abundance of delicious wild plants. The plant profiles in Midwest Foraging include clear, color photographs, identification tips, guidance on how to ethically harvest, and suggestions for eating and preserving. A handy seasonal planner details which plants are available during every season. Thorough, comprehensive, and safe, this is a must-have for foragers in Illinois, Indiana, Iowa, Minnesota, Michigan, Missouri, Nebraska, Ohio, South Dakota, and North Dakota.

A gorgeous, easy-to-follow, and inspiring guide to stunningly realistic botanical drawing that covers everything you need to draw our natural world. Achieve amazingly realistic and vibrant botanical illustrations, from flowers so dazzling you feel as if you might be able to smell them, to tomatoes that look as if they've just been picked from the garden. Wendy Hollender is known for her vivid, detailed, and inspiring illustrations and in The Joy of Botanical Drawing, she helps you take your art to the next level by sharing her perfected techniques through short lessons that start simple, then build on the basics with easy-to-use and clear step-by-step illustrations. Using colored pencils and watercolor pencils, Hollender shows you how to accomplish scientifically accurate botanical portraits of a spiraling pine cone, a spiky chestnut, a fuchsia-tinted radish, a graceful morning glory, and many more. From colorful leaves to delicate petals to textured bark and slender stems, The Joy of Botanical Drawing will give you the skills to complete lifelike drawings while also enjoying nature and the mindfulness of a regular drawing practice.

This best-selling handbook is packed with detailed information on housing, feeding, and fencing dairy goats. It's been the trusted resource on the topic for farmers and homesteaders since it was originally published in 1975, and the new edition — completely updated and redesigned — makes Storey's Guide to Raising Dairy Goats more comprehensive and accessible than ever. In-depth sections explain every aspect of milking, including necessary equipment, proper hand-milking techniques, and handling and storing the milk. New color illustrations show each stage of kidding, and substantial chapters on dairy goat health and breeding include the most up-to-date research and practices.

From beach peas to serviceberries, hen of the woods to Indian cucumber, ostrich ferns to sea rocket, Foraging New England guides the reader to the edible wild foods and healthful herbs of the Northeast. Helpfully organized by environmental zone, the book is an authoritative guide for nature lovers, outdoorsmen, and gastronomes.

Foraging for wild food is growing more and more popular as people become increasingly interested in eating not only organic but also local fresh food - for free. You'd be

surprised at the bounty of wild food you can find practically on your doorstep: some native plants, some escapes from ancient gardens and all delicious. Most of these foods are within easy reach - however, you've got to know what you're looking for and where to go and when. Arranged in a directory of categories divided into wild plants, herbs, fruits, nuts, mushrooms, seaweeds and shellfish, this book has all of the information you need alongside clear illustrations to help you identify a wholesome and natural food store, all for free. Hints on how to prepare and eat your foraged bounty are also included, along with advice on seasonality.

In the ninth River Cottage Handbook, Mark Diacono explains how to nurture and grow your own garden fruit. Growing fruit at home is a delicious and altogether more enjoyable alternative to buying it in the shops. Mark Diacono offers a practical and accessible guide to making the most of your garden and what it has to offer. The first part of the book is an A-Z of the different varieties of fruit, with old favourites like apples, cherries, plums, blackcurrants, white currants, redcurrants, strawberries, blueberries, gooseberries, raspberries and rhubarb as well as more exotic species like figs, grapes, cranberries, Japanese wine berries and apricots. Each is accompanied by a photograph, with detailed advice on when and how to grow and harvest. In the second part of the book, Mark gives straightforward guidelines on techniques like pruning and training, as well as how to deal with problems or pests. There is a section dedicated to growing under covers and in containers. Introduced by Hugh Fearnley-Whittingstall and with 30 delicious recipes, beautiful, full-colour photographs and a directory of useful addresses, this is the ideal reference for any aspiring fruit grower.

Anthropology is the study of all humans in all times in all places. But it is so much more than that. "Anthropology requires strength, valor, and courage," Nancy Scheper-Hughes noted. "Pierre Bourdieu called anthropology a combat sport, an extreme sport as well as a tough and rigorous discipline. ... It teaches students not to be afraid of getting one's hands dirty, to get down in the dirt, and to commit yourself, body and mind. Susan Sontag called anthropology a "heroic" profession." What is the payoff for this heroic journey? You will find ideas that can carry you across rivers of doubt and over mountains of fear to find the the light and life of places forgotten. Real anthropology cannot be contained in a book. You have to go out and feel the world's jagged edges, wipe its dust from your brow, and at times, leave your blood in its soil. In this unique book, Dr. Michael Wesch shares many of his own adventures of being an anthropologist and what the science of human beings can tell us about the art of being human. This special first draft edition is a loose framework for more and more complete future chapters and writings. It serves as a companion to anth101.com, a free and open resource for instructors of cultural anthropology. This 2018 text is a revision of the "first draft edition" from 2017 and includes 7 new chapters.

In the fifth of the River Cottage Handbook series, John Wright reveals the rich pickings to be had on the seashore - and the team at River Cottage explain how to cook them to perfection. For the forager, the seashore holds surprising culinary potential. In this authoritative, witty book John Wright takes us on a trip to the seaside. But before introducing us to the various species to be harvested, he touches on such practicalities as conservation and the ethics of foraging; safety from tides, rocks and food poisoning; the law and access to the shore, our right to fish, landing sizes and seasons; and equipment such as nets, pots and hooks. Next comes the nitty-gritty: all the main British seashore species that one might be tempted to eat. The conservation status, taste and texture, availability, seasonality, habitat, collecting technique and biology of each species is covered; there are also quite a few gratuitous but fascinating diversions. The species covered include crustacea (brown shrimp, common crab, lobster, prawn, shore crab, spider crab, squat lobster, velvet swimming crab); molluscs (clams, cockle, dog whelk, limpet, mussel, oyster, razor clam, winkle); mushrooms; plants (alexanders, babbington's orache, fennel, frosted orache, marsh samphire, perennial wall rocket, rock samphire, sea beet, sea buckthorn, sea holly, sea kale, sea purslane, sea rocket, spear-leaved orache, wild cabbage, wild thyme); and seaweed (carragheen, dulse, gut weed, laver, pepper dulse, sea lettuce, sugar kelp, kelp). Finally, there are thirty brilliant recipes. Introduced by Hugh Fearnley-Whittingstall, Edible Seashore is destined to join the other handbooks in the series as an indispensable household reference.

We live in disruptive times. The world is changing faster than ever before, leaving people dazed, businesses struggling, economies floundering and societies fracturing. But why? Transition Point is the result of over five years of research to establish the answer; a breathtaking tale of freedom, unintended consequences and disruptive technologies that starts 1000 years ago and ends up in the second half of the 21st Century. Starting with an examination into the drivers of technological change and the social, economic and political factors that both enable or suppress it, Transition Point explains why industrialisation happened where and when it did, why progress comes in waves, and why the technologies in the current wave, such as robotics, blockchain and AI, are likely to be the most disruptive of all. It then addresses the million-dollar question: what's next? What impact will this wave have on our businesses, our economies and most importantly, on our society? Culey explores how our current trajectory could result in a new golden age, but also how it is just as likely to result in a digital dictatorship of compliance and constant surveillance. Finally, he explains why we may soon see Homo sapiens' role as the dominant species come to an end. As Klaus Schwab, founder of the World Economic Forum, stated; "We stand on the brink of a technological revolution that will fundamentally alter the way we live, work, and relate to one another. In its scale, scope, and complexity, the transformation will be unlike anything humankind has experienced before." Transition Point explains why this is happening, what it means, and why the decisions we make now will prove to be critical.

When you know where to look, each season Nature provides a generous spread of tasty treats ripe for the picking. Foraging can be an adventure for the entire family, and Food You Can Forage is packed with photos, illustrations and useful information to help you identify and find food in the wild, as well as delicious recipes to try with your finds. In this book, Tiffany Francis explores a range of habitats, revealing why plants grow where they do and which other living things live there too. Tiffany offers tips to help make the most of time spent outdoors wherever you are, and her delightful text also explains everything from the birds to look out for along the coast to which bumblebees you're most likely to



spot on your local heathland. Whether you prefer to avoid eating overly processed foods or just enjoy spending time outdoors with your family, knowing how to ethically source food for free in the wild is a valuable and fun skill that anyone can learn.

Incredible Wild Edibles is an invitation to enjoy the best food on Earth. This guide provides complete information on 36 traditional fruits, nuts, herbs, and vegetables that have nearly disappeared from our modern diets. Rediscover these wholesome, super-nutritious, gourmet foods for free! In a humorous but authoritative style, the author tells how to identify these plants with confidence, where and when to find them, what parts to use, and how to prepare them for the table. He gives practical advice on harvesting and discusses safe and responsible foraging practices. Contains index, bibliography, glossary, range maps, foraging calendar, and more than 350 color photos. For all experience levels, from novice to expert.

A guide to Southern scratch cooking—150 recipes for pantry essentials and modern twists on traditional recipes. Build a from-scratch Southern pantry with 50 essential recipes, then discover the versatility and flexibility of cooking from your larder with 100 more recipes for fresh takes on Southern favorites. Learn how to make the most of local ingredients with recipes for pickles and relishes, jams and spreads, sauces and vinegars, and more that use whole, natural, and in-season produce. With these flavorful bases and embellishments on hand, Ashley English opens up a world of Southern cuisine by sharing ideas and recipes that incorporate these classic staples. Have a batch of Dill Pickles? Make Fried Dill Pickles with Sorghum Mayo. Not sure what to do with that Muscadine Jelly? Make some Pork Meatballs with a Muscadine Glaze. With recipes ranging from Southern Greens with Chow Chow, Pickled Beet Deviled Eggs, and Succotash to Cornmeal Catfish with Spikey Tartar Sauce, Slow Cooker Barbeque Chicken, and Grit Cakes with Country Ham and Applesauce, this is a warm and down-to-earth homage to Southern Appalachian home cooking.

Best-selling author Jackson Spielvogel has helped over one million students learn about the present by exploring the past. Spielvogel's engaging narrative weaves the political, economic, social, religious, intellectual, cultural, and military aspects of history into a gripping story that is as memorable as it is instructive. Updated to reflect current scholarship, WESTERN CIVILIZATION, 10th Edition, includes more than 150 maps and excerpts of more than 250 primary sources that enliven the past while introducing students to the source material of historical scholarship. Additionally, the text is illustrated with more than 400 photographs that add visual context. A variety of pedagogical tools, including focus and critical thinking questions, primary source features with assignable questions, and end-of-chapter study aids, make this edition accessible to any learning style. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

The Toronto Ink Company was founded in 2014 by designer and artist Jason Logan as a citizen science experiment to make eco-friendly, urban ink from street-harvested pigments. In Make Ink, Logan delves into the history of inkmaking and the science of distilling pigment from the natural world. Readers will learn how to forage for materials such as soot, rust, cigarette butts, peach pits, and black walnut, then how to mix, test, and transform these ingredients into rich, vibrant inks that are sensitive to both place and environment. Organized by color, and featuring lovely minimalist photography throughout, Make Ink combines science, art, and craft to instill the basics of ink making and demonstrate the beauty and necessity of engaging with one of mankind's oldest tools of communication.

This vegetable-forward cookbook celebrates the bounty of the Pacific Northwest with more than 100 original recipes perfect for home cooks of all stripes. Simply delicious, healthy "vegetable-forward" recipes are at the heart of this cookbook that highlights seasonal ingredients of the PNW. From simple weeknight meals to on-the-go snacks and sweet-tooth satisfying desserts, this book gives you over 100 ways to celebrate seasonal produce, with recipes like Sweet Corn and Red Lentil Soup, Baked Pasta and Greens Casserole, Cherry Fro-Yo, and more. Vegetarians and omnivores alike will be eager to eat their vegetables, and the convenient gluten-free and dairy-free symbols make navigating the book a breeze for reader with dietary restrictions.

In this engaging and eye-opening read, forager-journalist Becky Lerner sets out on a quest to find her inner hunter-gatherer in the city of Portland, Oregon. After a disheartening week trying to live off wild plants from the streets and parks near her home, she learns the ways of the first people who lived there and, along with a quirky cast of characters, discovers an array of useful wild plants hiding in plain sight. As she harvests them for food, medicine, and just-in-case apocalypse insurance, Lerner delves into anthropology, urban ecology and sustainability, and finds herself looking at Nature in a very different way. Humorous, philosophical, and informative, Dandelion Hunter has something for everyone, from the curious neophyte to the seasoned forager.

This book allows you to replace harsh chemicals, dyes and perfumes with pure, simple ingredients that are gentle to your body. The information and formulas contained in this book will equip you to start creating your own natural body care products.

'Root to Stem is a seasonal and holistic approach to health that puts plants, herbs and nature at the heart of how we live and eat. It is a new kind of guide that links individual health to our communities and the planet's health to sustain us all.' This perfect companion to the seasons, this book will show you how to take greater control over your own health and well-being, treat everyday ailments, and ensure the sustainability of the planet through discovering how to forage, grow, or shop for plant- and herb-based foods and products. Including: Detox in the spring with sorrel, cleavers and nettles. Harvest summer lime leaf shoots to soothe digestive upsets and feed gut microbes. Bake a Lammas loaf to celebrate the autumnal equinox. Boost your winter immunity with red berries, purple potatoes and rosehips. Root-to-stem eating encourages you to use every edible part of plant, including the leaves, skin, seeds and stalks. Travelling through the four seasons, expert medical herbalist Alex Laird shares the natural ingredients that are available on

your doorstep, simple delicious recipes and easy-to-make herbal remedies.

Edible wild plants have one or more parts that can be used for food if gathered at the appropriate stage of growth and properly prepared. Edible Wild Plants includes extensive information and recipes on plants from the four categories. Foundation greens: wild spinach, chickweed, mallow, purslane; tart greens: curlydock, sheep sorrel, wood sorrel; pungent greens: wild mustard, wintercress, garlic mustard, shepherd's purse; and bitter greens: dandelion, cat's ear, sow thistle, nipplewort. Dr. John Kallas has investigated and taught about edible wild plants since 1970. He founded WildFood Adventures ([www.wildfoodadventures.com](http://www.wildfoodadventures.com)) in 1993 and is the publisher and editor of Wild Food Adventurer. He lives in Portland, Oregon. The definitive work on growing, harvesting, and eating wild greens.

This book explores a specific ecosystem in depth, in order to weave a story built on place and history. It incorporates the theme of a journey to help reveal the environment-human-health-food system-problem. While drawing on a historical approach stretching back to the American colonial era, it also incorporates more contemporary scientific findings. By crafting its story around a specific place, the book makes it easier for readers to relate to the content, and to subsequently use what they learn to better understand the role of food systems at the global scale.

A prophetic call to repentance, *The Lunch Bucket* is about a deeply troubled and socially alienated family who struggle to make ends meet with little success until a respected member of the community intervenes to offer support. The result of an encounter with malicious intent, the heroine of the story, Rebekah births twin sons. Jacob, who resembles Rebekah's adored father becomes her golden child, while Esau, the other one, is anything but. In explicit detail, graphically compelling and metaphorically alive, *The Lunch Bucket* is a disturbing and somber account of how predators exploit the most vulnerable in society without repercussion, and how God takes the most revolting in society under his care. Whether you believe in God, divine destiny and evil in man, demons or the devil, you will be caught up in the spiritual maelstrom in the lives of each of these tortured personalities, and witness a transformation of character through a convoluted path to life, that can only happen through the crucible of God, reforming his children into his will. Connect with the earth and explore the outdoors with this enchanting cookbook from Fox Meets Bear blogger Johnna Holmgren. We forget that there is magic in food. We've lost an appreciation for how the ingredients we use came to be, how they grew, and where they were cultivated. In short, we've lost an appreciation for the earth. But Johnna Holmgren is here to restore that appreciation and help us create an adventurous spirit both in and out of the kitchen. She's someone who goes straight to the woods behind her home for mushrooms and syrup and heads to her garden for tomatoes and fruits. Her cookbook is more than just a book—it's an escape to another realm, a retreat into nature, and a taste of the life she lives. It brings the woods to a city loft and to the aisles of suburban supermarkets, with more than 80 unique recipes like floral elderflower quiche, wild blueberry bee pollen scones, garlic scape wreath pasta, and a frothed reishi mushroom latte. Intertwined with photographs of foraging experiments, lush forest scenes, and whimsical illustrations, it will inspire you to form a bond with the earth and the world around you.

New evidence this year corroborates the rise in world hunger observed in this report last year, sending a warning that more action is needed if we aspire to end world hunger and malnutrition in all its forms by 2030. Updated estimates show the number of people who suffer from hunger has been growing over the past three years, returning to prevailing levels from almost a decade ago. Although progress continues to be made in reducing child stunting, over 22 percent of children under five years of age are still affected. Other forms of malnutrition are also growing: adult obesity continues to increase in countries irrespective of their income levels, and many countries are coping with multiple forms of malnutrition at the same time – overweight and obesity, as well as anaemia in women, and child stunting and wasting. A gorgeous work of literary journalism that follows a nomadic family's fraught migration to the high Himalayan plains, as a changing world closes in around them. Following his vivid account of traveling with one of the last camel caravans on earth in *Men of Salt*, Michael Benanav now brings us along on a journey with a tribe of forest-dwelling nomads in India. Welcomed into a family of nomadic water buffalo herders, he joins them on their annual spring migration into the Himalayas. More than a glimpse into an endangered culture, this superb adventure explores the relationship between humankind and wild lands, and the dubious effect of environmental conservation on peoples whose lives are inseparably intertwined with the natural world. The migration Benanav embarked upon was plagued with problems, as government officials threatened to ban this nomadic family—and others in the Van Gujjar tribe—from the high alpine meadows where they had summered for centuries. Faced with the possibility that their beloved buffaloes would starve to death, and that their age-old way of life was doomed, the family charted a risky new course, which would culminate in an astonishing mountain rescue. And Benanav was arrested for documenting the story of their plight. Intimate and enthralling, *Himalaya Bound* paints a sublime picture of a rarely-seen world, revealing the hopes and fears, hardships and joys, of a people who wonder if there is still a place for them on this planet. Laced with stories of tribal cultures from India to Yellowstone, from Jordan to Kenya, Benanav deftly wends through the controversial terrain where Western ways of protecting the environment clash with indigenous understandings of nature. *Himalaya Bound* celebrates and mourns an ancient way of life, while revealing an unlikely battleground in the fight to save the earth.

"Wild Edibles: A Practical Guide to Foraging, with Easy Identification of 60 Edible Plants and 67 Recipes has taught me that my backyard is full of free food! Way to go, Sergei." —John Mackey, CEO of Whole Foods Market In this field guide to foraging wild edible plants, Sergei Boutenko (son of raw-food guru Victoria Boutenko) explores the health benefits of wild-harvested food, explains how to safely identify trailside weeds, herbs, fruits, and greens that grow worldwide, and shares his delicious, nutrient-dense recipes. Sergei Boutenko has been gathering wild plants since he was 13, when, early on in a 6-month hike from Mexico to Canada, he and his raw-food family ran out of provisions and turned to foraging for survival in the wild. Back in civilization, Boutenko was dismayed by the inferior quality of store-bought food and industrial agriculture, and began to regularly collect wild plants near his home and on his travels. Now, in *Wild Edibles*, he shares knowledge gleaned from years of live-food wildcrafting and thriving in harmony with nature. This practical guide to plant foraging gives hikers, backpackers, raw foodists, gardeners, chefs, foodies, DIYers, survivalists, and off-the-grid enthusiasts the tools to identify, harvest, and prepare wild edible plants. The book outlines basic rules for safe wild-food foraging and discusses poisonous plants, plant identification protocol, gathering etiquette, and conservation. Boutenko explores in detail the many rewards of eating wild flora: environmental protection, sustainability, saving money, economic self-sufficiency, and healthy living. He draws on thoroughly researched nutrition science to make a compelling case for the health benefits of a diverse, local-food diet that includes wild greens. The majority of the 60 edible plants described in this field guide can be found worldwide, including



common-growing trees. Over 300 color photos make plant identification easy and safe. A chapter containing 67 high-nutrient vegan recipes—including green smoothies, salads and salad dressings, spreads and crackers, main courses, juices, and sweets—provides inspiration to join Sergei on the trail to radiant health.

A fun, informative and practical introduction to safely foraging with kids, from the UK's bestselling foraging author. In today's world of increasingly sedentary lifestyles and a growing detachment from the food that we eat, it has never been more important to encourage children to put down their screens, get outside and engage with the natural world around them. Foraging with Kids is a fun, practical book for parents to work through with their children that encourages families to interact with their environment and gain knowledge and practical understanding of the natural world through exploration and play. The projects are based around 50 easy-to-identify plants that are abundant in parks, forests and hedgerows worldwide, making the challenge of discovering functional flora just as achievable to those who live in the city as in the countryside. Once they have foraged their plants, children will be amazed by the diverse practical uses that they can set them to; from making soap from conkers or setting a delicious egg-free custard with plantain, to stopping minor cuts from bleeding with hedge woundwort. Children will take great pride in seeing their gatherings forming part of the family meal and parents will be amazed at how even the most vegetable-averse child will develop an enthusiastic appetite for a meal that they have contributed to. Illustrated throughout with beautiful hand drawings and with essential information on plant facts and identification, as well as a diverse range of engaging, practical projects that the whole family will want to get involved with, this is the perfect book for anyone who wants the children under their care to get outside, connect with nature and have a lot of fun in the process.

Forage, Harvest, Feast A Wild-Inspired Cuisine Chelsea Green Publishing

Christianization and Commonwealth in Early Medieval Europe re-examines the alterations in Western European life that followed widespread conversion to Christianity—the phenomena traditionally termed "Christianization". It refocuses scholarly paradigms for Christianization around the development of mandatory rituals. One prominent ritual, Rogationtide supplies an ideal case study demonstrating a new paradigm of "Christianization without religion." Christianization in the Middle Ages was not a slow process through which a Christian system of religious beliefs and practices replaced an earlier pagan system. In the Middle Ages, religion did not exist in the sense of a fixed system of belief bounded off from other spheres of life. Rather, Christianization was primarily ritual performance. Being a Christian meant joining a local church community. After the fall of Rome, mandatory rituals such as Rogationtide arose to separate a Christian commonwealth from the pagans, heretics, and Jews outside it. A Latin West between the polis and the parish had its own institution—the Rogation procession—for organizing local communities. For medieval people, sectarian borders were often flexible and rituals served to demarcate these borders. Rogationtide is an ideal case study of this demarcation, because it was an emotionally powerful feast, which combined pageantry with doctrinal instruction, community formation, social ranking, devotional exercises, and bodily mortification. As a result, rival groups quarrelled over the holiday's meaning and procedure, sometimes violently, in order to reshape the local order and ban people and practices as non-Christian.

PRINT/ONLINE PRICING OPTIONS AVAILABLE UPON REQUEST AT [e-reference@taylorandfrancis.com](mailto:e-reference@taylorandfrancis.com) Containing case studies that complement material presented in the text, the vast range of this definitive Encyclopedia encompasses animal physiology, animal growth and development, animal behavior, animal reproduction and breeding, alternative approaches to animal maintenance, meat science and muscle biology, farmed animal welfare and bioethics, and food safety. With contributions from top researchers in their discipline, the book addresses new research and advancements in this burgeoning field and provides quick and reader-friendly descriptions of technologies critical to professionals in animal and food science, food production and processing, livestock management, and nutrition.

A thorough immersion in the art of botanical drawing, this book is sure to attract both aspiring and more experienced artists seeking scientific accuracy and the illusion of 3-dimension in their botanical artwork.

South Africa-born Marie Viljoen captures the hearts of her readers as she blogs about cooking and gardening on her tiny 66-square-foot terrace in Brooklyn. Named one of the top 10 gardening blogs by Apartment Therapy and the Discovery Channel, 66 Square Feet has also been covered in the New York Times. The book draws the reader into Viljoen's beautiful world of unfolding city seasons as she forages through New York City and harvests from her garden to create elegant and inspiring meals that encourage the reader to pause and savor life. Each chapter is a month, and ends in the kitchen, with a menu inspired by her terrace and roof gardens, farmer's markets, and the occasional weed. Set against a backdrop of growing up in South Africa and moving to the United States, meeting her French husband, and finding a culinary and emotional home in Brooklyn, Viljoen's book is a love letter to living seasonally in the most famous city on the planet. Praise for 66 Square Feet "The book is easy to love. The photos are alluring, the typography and graphics are charming and the menus, divided by month, offer beautiful, seasonal delights." —San Jose Mercury News

One intrepid cook's exploration of her urban terrain In this groundbreaking collection of nearly 500 wild food recipes, celebrated New York City forager, cook, kitchen gardener, and writer Marie Viljoen incorporates wild ingredients into everyday and special occasion fare. Motivated by a hunger for new flavors and working with thirty-six versatile wild plants—some increasingly found in farmers markets—she offers deliciously compelling recipes for everything from cocktails and snacks to appetizers, entrées, and desserts, as well as bakes, breads, preserves, sauces, syrups, ferments, spices, and salts. From underexplored native flavors like bayberry and spicebush to accessible ecological threats like Japanese knotweed and mugwort, Viljoen presents hundreds of recipes unprecedented in scope. They range from simple quickweed griddle cakes with American burnweed butter to sophisticated dishes like a souffléed tomato roulade stuffed with garlic mustard, or scallops seared with sweet white clover, cattail pollen, and sweetfern butter. Viljoen makes unfamiliar ingredients familiar by treating each to a thorough culinary examination, allowing readers to grasp every plant's character and inflection. Forage, Harvest, Feast—featuring hundreds of color photographs as well as cultivation tips for plants easily grown at home—is destined to become a standard reference for any cook wanting to transform wildcrafted ingredients into exceptional dishes, spices, and drinks. Eating wild food, Viljoen reminds us, is a radical act of remembering and honoring our shared heritage. Led by a quest for exceptional flavor and ecologically sound harvesting, she tames the feral kitchen, making it recognizable and welcoming to regular cooks.

The classic foraging guide to over 200 types of food that can be gathered and picked in the wild, Food for Free returns in its 40th year as a sumptuous, beautifully illustrated and fully updated anniversary edition.

If you've ever wanted to know exactly when the asparagus season starts, this book is for you. If you like the idea of foraging for elderflowers but aren't sure where to begin, you're

in the right place. And if you're looking for fantastic recipes that make the most of Britain's seasonal ingredients every month of the year, it can definitely help you. This is the complete guide to seasonal living with fantastic recipes that make the most of Britain's seasonal ingredients every month of the year. Dive for scallops, fish for mackerel, and hunt for mushrooms – and learn how to cook them. Structured month by month, Well Seasoned features the finest and freshest natural ingredients that are available throughout the year and how to make the most of them. Perfect for anyone interested in living a holistic, seasonal life.

Find edible plants anywhere in North America! Foraged delicacies have become the latest foodie obsession. Wild edibles collected by professional foragers are proliferating on the plates of top-tier restaurants because they offer novel and ultra-fresh sensations for the tongue, and they frequently taste more flavorful than farmed foods. For people seeking new food experiences and wanting to forage for themselves, Idiot's Guides: Foraging shows how to find wild edibles and when and how to harvest them. Includes over 30 tasty recipes that describe how to prepare these wild foods. - Includes common plants all across North America. - Covers positive plant identification. - Multiple large, full-color photos identify each plant (including the mature plant, how it looks at various stages of growth, and how it looks at the right stage of growth for harvesting). - Each entry gives facts on the plant's habitat, physical properties, which parts are edible, harvesting sustainability, preparation, storage, and poisonous look-alikes. -More than 30 delicious recipes. -Includes range maps and charts that list plants by habitat and by season.

“An invaluable guide for the feast in the East.” —Hank Shaw, author of the James Beard Award–winning website Hunter Angler Gardener Cook The Northeast offers a veritable feast for foragers, and with Leda Meredith as your trusted guide you will learn how to safely find and identify an abundance of delicious wild plants. The plant profiles in Northeast Foraging include clear, color photographs, identification tips, guidance on how to ethically harvest, and suggestions for eating and preserving. A handy seasonal planner details which plants are available during every season. Thorough, comprehensive, and safe, this is a must-have for foragers in New York, Connecticut, Massachusetts, Maine, New Hampshire, Vermont, Pennsylvania, New Jersey, Delaware, and Rhode Island.

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