

## Tutto Natale Idee Atmosfere Ricette Ediz Illustrata

A magical culinary getaway: New York Christmas: Recipes and Stories takes you on a getaway to the magical New York of the pre-Christmas period when coloured lights decorate the buildings, Jingle Bells rings out everywhere and culinary delicacies tempt you to indulge. Who doesn't dream of strolling down a snowy 5th Avenue, ice-skating around the imposing Christmas tree outside the Rockefeller Center and to cap it off, enjoying a delicious slice of pumpkin pie in an inviting cafe? Live the dream of a White Christmas in New York: Authors Lisa Nieschlag, Lars Wentrup and photographer Julia Cawley have created a cookbook of recipes and Christmas stories from the Big Apple that takes readers on a winter trip to New York. Christmas recipes and stories: Included among the fifty mouth watering recipes in New York Christmas are Blueberry Brownies, Maple Glazed Ham and an unforgettable cheesecake. Also included in the book are three beautiful Christmas-themed stories, so you can read yourself into the spirit of Christmas. Each of the three stories has, in its own way, become part of popular Christmas folklore in the United States: - Paul Auster's Auggie Wren's Christmas Story - The Gift of the Magi by O. Henry - And, Virginia O'Hanlon's Is There a Santa Claus? If you are a fan of Nigella Lawson's Nigella Christmas, Donna Hay's Simple Essentials Christmas, or Jamie Oliver's Christmas Cookbook; you will want to own New York Christmas: Recipes and Stories.

"The innocence of childhood collides with the stark aftermath of war in this wrenching and ultimately redemptive tale of family, seemingly impossible choices, and the winding paths to destiny, which sometimes take us to places far beyond our imaginings." – Lisa Wingate, #1 New York Times Bestselling Author of Before We Were Yours and The Book of Lost Friends "Ardone's beautifully crafted story explores the meaning of identity and belonging...recommended to fans of Elena Ferrante's Neapolitan novels." – The Library Journal "[The Children's Train] leaves you with a great sense of the importance of family and the tough decisions that must be faced as a result of that love." – Shelf Awareness Based on true events, a heartbreaking story of love, family, hope, and survival set in post-World War II Italy—written with the heart of Orphan Train and Before We Were Yours—about poor children from the south sent to live with families in the north to survive deprivation and the harsh winters. Though Mussolini and the fascists have been defeated, the war has devastated Italy, especially the south. Seven-year-old Amerigo lives with his mother Antonietta in Naples, surviving on odd jobs and his wits like the rest of the poor in his neighborhood. But one day, Amerigo learns that a train will take him away from the rubble-strewn streets of the city to spend the winter with a family in the north, where he will be safe and have warm clothes and food to eat. Together with thousands of other southern children, Amerigo will cross the entire peninsula to a new life. Through his curious, innocent eyes, we see a nation rising from the ashes of war, reborn. As he comes to enjoy his new surroundings and the possibilities for a better future, Amerigo will make the heartbreaking choice to leave his mother and become a member of his adoptive family. Amerigo's journey is a moving story of memory, indelible bonds, artistry, and self-exploration, and a soaring examination of what family can truly mean. Ultimately Amerigo comes to understand that sometimes we must give up everything, even a mother's love, to find our destiny. Translated from the Italian by Clarissa Botsford

A young insurance saleswoman is found strangled at Mitsuse Pass. Her family and friends are shocked and terrified. The pass—which tunnels through a mountainous region of southern Japan—has an eerie history: a hideout for robbers, murderers, and ghostly creatures lurking at night. Soon afterward, a young construction worker becomes the primary suspect. As the investigation unfolds, the events leading up to the murder come darkly into focus, revealing a troubled cast of characters: the victim, Yoshino, a woman much too eager for acceptance; the suspect, Yuichi, a car enthusiast misunderstood by everyone around him; the victim's middle-aged father, a barber disappointed with his life; and the suspect's aging grandmother, who survived the starvation of postwar Japan only to be tormented by local gangsters. And, finally, there is desperate Mitsuyo, the lonely woman who finds Yuichi online and makes the big mistake of falling for him. A stunningly dark thriller and a tapestry of noir, Villain is the English-language debut for Shuichi Yoshida, one of Japan's most acclaimed and accomplished writers. From desolate seaside towns and lighthouses to love hotels and online chat rooms, Villain reveals the inner lives of men and women who all have something to hide. Part police procedural, part gritty realism, Villain is a coolly seductive story of loneliness and alienation in the southernmost reaches of Japan.

This is the first ever softcover edition of "The English & Australian Cookery Book". White Australians have generally regarded the consumption of native flora and fauna with hesitation. From the outset of European colonisation of Australia, emphasis has been placed upon the cultivation the exotic grains like wheat, and the farming of animals such as sheep and cattle, in order to establish a familiar and long-term food supply. However, by necessity and sometimes choice, native produce comprised an important part of the diet for many colonists throughout the 19th century. While plants were rarely exploited as a food source, plentiful kangaroos and water fowl were an obvious source of protein for those isolated on properties in the country. Fish were a major part of the diet for coastal settlements. Possibly as a result of this ambivalence, there was little attempt to codify a specific Australian cuisine until Edward Abbott's, 'The English and Australian Cookery Book', was published in 1864. Describing himself as an 'Aristologist' or an expert in fine dining, Abbott collected recipes that often combined native and exotic ingredients. The result was dishes such kangaroo stuffed with a mixture of beef suet, bread crumbs, parsley, shallots, marjoram, thyme, nutmeg, pepper, salt, cayenne and egg. He also championed locally produced wines and discussed related matters such as servants and smoking etiquette. A "cornstalk", Abbott was born in New South Wales in 1801. He was the son of an army major and therefore part of the colonial gentry. The family moved to Hobart in 1815. Abbott settled into the local society, establishing the 'Hobart Town Advertiser' in 1839 and was elected to parliament in 1856. It was in Tasmania that he developed his enthusiasm for local ingredients. "The English and Australian Cookery Book" is widely regarded as the first Australian cookbook. It was originally published by Sampson Low, Son and Marston of London and had a green cloth and red leather binding with a gilt title device depicting a globe and the four seasons. This original colour scheme and artwork has been reproduced for the cover of this paperback edition. Unlike original antique copies or the expensive boxed 2014 facsimile edition, this new paperback edition of "The English and Australian Cookery Book" is meant to be read and used in the kitchen (or by the cooking fire) as a cookbook should be. It will wear the stains and smudges from those little kitchen accidents as a badge of honour. This edition is truly a book "for the many". The interior of this new edition from Ropesend Creek Press is a perfect replica of the original. Page numbering, illustrations, layout, table of contents, index and any footnotes are exactly as they appeared when the original book was published. With this new edition, the book is ready for a new lease of life through a modern readership.

Martha Stewart is an undeniable force in the business world. One of the world's greatest entrepreneurs, she turned her personal passion into Martha Stewart Living Omnimedia, a billion dollar business. Now, for the first time, Martha Stewart shares her business knowledge and advice in this handbook for success. Tapping into her years of experience in building a thriving business, Martha will help readers identify their own entrepreneurial voice and channel their skills and passions into a successful business venture. Her advice and insight is applicable to anyone who is about to start or expand a venture of any size, whether it is a business or philanthropic endeavor, but also to individuals who want to apply the entrepreneurial spirit to a job or corporation to increase innovation and maintain a competitive edge. Featuring Martha's top principles for success, as well as stories and anecdotes from her own experiences, *The Martha Rules* is sure to appeal to business readers, fans, and anyone who admires her for her style, taste, and great advice—and who have great business ideas of their own.

Bring Hygge into your home with this beautiful and essential guide to the globally celebrated Danish art of happiness 'At these times it is crucial for me to have hygge. Hygge time with family and friends, hygge moments with myself and a hyggelig home. It's small moments that money cannot buy you, finding the magic in the ordinary.' \_\_\_\_\_ Whether it's listening to the rain with a cup of tea, or going on a long walk with a loved one, hygge can be harnessed all around us. We all know the feeling of hygge instinctively, but few of us ever manage to capture it for more than a moment. Now Danish actress and hygge aficionado Marie Tourell Søderberg has travelled the length and breadth of her home country to create the perfect guide to cooking, decorating and enjoying yourself, inspired the hygge way. Full of beautiful photographs and simple, practical steps and ideas to make your home comforting and content, this book is the easy way to introduce hygge into your life. 'Pretty, homey and intimate, scattered with reflections from ordinary Danes' GUARDIAN

Kayako Kirishima and Masami Endo are about to discover that their recent friendship is turning into obsessive love. But when today's hopes and yesterday's dreams meet tomorrow's problems, will they be able to continue? With clear outline and confused feelings, Kiriko Nananan demonstrates that it is possible to make a Blue manga from black and white.

Chi non vorrebbe conoscere il segreto per conservare i ricordi, dagli oggetti cui siamo affezionati ai momenti più importanti della nostra vita? Chi non vorrebbe ritrovare facilmente un'emozione racchiusa nella lettera che ci ha fatto innamorare, o impressa nel biglietto di un concerto indimenticabile? Non è solo una questione di ordine, ma di metodo e dimestichezza con le pratiche che, da sempre, si applicano al mondo degli archivi di aziende, famiglie, istituzioni. Andrea Montorio, che con il suo lavoro ha contribuito a ridefinire l'immagine degli archivi in Italia, ci guida a riflettere sul senso del ricordare, sul concetto di memoria personale e sulla necessità di tramandare, ai nostri figli e a chi verrà dopo, quello che desideriamo rimanga di noi. Ci parla di come farlo, ma soprattutto del perché farlo, della bellezza di raccontarci e della forma in cui gli altri ci potranno leggere. Attraverso nove capitoli narrativi, completati da esercizi semplici e pratici, andremo in cerca dell'ingrediente che sa trasformare la memoria in qualcosa di vivo e di pulsante. Scopriremo che ogni cosa ha il suo posto: se quello naturale per un cappello è una testa e quello di un tesoro una cassaforte, il posto delle "cose che hanno una storia" è sempre l'archivio. Promemoria ci insegna come possiamo costruirne uno su misura per noi.

MIXI GIA'? "Piccoli regali fanno durare l'amicizia!" Non importa se sia Natale, una festa di compleanno, un party in giardino oppure fare una visita di cortesia alla prozia – un regalino riscalda il cuore di ognuno di coloro che riceve il dono e stringono legami. Però spesso manca l'elettrizzante idea per il regalo appropriato: cosa fare allora? Non disperare, al team di MIXXtipp domandare. In questo volume abbiamo raccolto le più belle creazioni "Do-it-yourself" di Andrea Tomicek. Qui trovi delle originali idee per regali, che puoi fare anche tu in un battibaleno a casa tua. A partire dall'olio d'arancia fruttato al Relish di pomodori, variegate torte in bicchiere fino al liquore di rose e perfino prodotti di benessere come il Peeling anticellulite al caffè, qui è rappresentato tutto. Con questi favolosi prodotti fatti in casa potrai, d'ora in poi, impressionare ed entusiasmare i tuoi amici, la tua famiglia ed i tuoi colleghi! Come sempre vale: tutti i regali puoi fare molto facilmente, come per gioco, nel TM5® e TM31®. Ti auguriamo tanto Divertimento sperimentando, regalando e mentre doni gioia!

Hygge (pronounced "hoo-gah") is a Danish word that describes the feeling of being cozy, comfortable, and at peace with the world. It's almost impossible to translate to English, and it's probably the reason that Denmark is one of the happiest countries in the world. According to the London Evening Standard, hygge takes us beyond mindful meditation and adult coloring books and introduces us to a comfortable, warm, relaxing lifestyle exemplified by those in Denmark. *The Joy of Hygge* is packed with recipes to warm you on a winter's evening, craft ideas for decorating your home, and inspirational suggestions for enjoying the magic of everyday pleasures. Learn how to make your life more hyggelig by:

- Creating a snuggly pair of hand-knitted socks
- Filling your house with more light and nature displays
- Building a cozy campfire for friends and family
- Taking advantage of picnics, bike rides, and woodland walks
- Appreciating the natural wonders that surround us every day
- And more! Remember—a little hygge brings a lot of happiness.

Try me . . . test me . . . taste me . . . Joanne Harris's *Chocolat* trilogy has tantalized readers with its sensuous descriptions of chocolate since it was first published. Now, to celebrate the much-loved story of Vianne Rocher's deliciously decadent chocolaterie, Joanne Harris and Fran Warde have created the ultimate book of chocolate lore and recipes from around the world, bringing a touch of magic to your kitchen.

Tutto Natale. Idee, atmosfere, ricette Christmas with Gordon Quadrille Publishing

From Tuscan tomato and bread soup to monkfish stew, simple spaghettis or lemon and pistachio polenta cake, *Made at Home* is a colourful collection of the food that Giorgio Locatelli loves to prepare for family and friends. With recipes that reflect the places he calls home, from Northern Italy to North London or the holiday house he and his wife Plaxy have found in Puglia, this is a celebration of favourite vegetables combined in vibrant salads or fresh seasonal stews, along with generous fish and meat dishes and cakes to share. Early every evening, Giorgio's 'other family', the chefs and front of house staff at his restaurant, Locanda Locatelli, sit down together to eat, and Giorgio reveals the recipes for their best-loved meals, the Tuesday 'Italian' Burger and the Saturday pizza. In a series of features he also takes favourite ingredients or themes and develops them in four

different ways, amid ideas for wholesome snacks, from mozzarella and ham calzoncini (pasties) to ricotta and swiss chard erbazzone (a traditional pie), crostini to put out with drinks, and fresh fruit ice creams and sorbets to round off a meal in true Italian style.

Once upon a time in a very busy city, on a very busy street, in two very small apartments, lived... Herman and Rosie. Herman liked playing the oboe, the smell of hot dogs in the winter, and watching films about the ocean. Rosie liked pancakes, listening to old jazz records, and watching films about the ocean. They both loved the groovy rhythm of the city, but sometimes the bustling crowds and constant motion left them lonely, until one night ... A Neal Porter Book

Molly and her kittens live in feline luxury at their very own cat café in the Cotswolds village of Stourton. People flock from far and wide to visit the café, lured by delicious baked goods and adorable cats. For owner Debbie, Molly and her kittens, life is good. Or so they thought? When Debbie's sister Linda turns up unannounced and heartbroken, Debbie insists she stay at the café. What Debbie doesn't realize is that Linda's arrived with an unwelcome guest - a dog called Beau. However, there's one thing the cats hate in their café - dogs. With Christmas approaching, Molly feels as if her home and family are both under threat. But fate has another surprise in store for the cat café's residents, which leaves both Debbie and Molly floundering. Suddenly Molly's future is far from certain...

Brontë Aurell, owner of the ScandiKitchen Café in London, brings her famous flair to over 65 Scandinavian-style recipes that perfectly capture the joy of summer eating. §

"A fun way to get kids interested in Harry Potter also interested in food." —New York magazine Conjure up feasts that rival the Great Hall's, sweets fit for the Minister of Magic, snacks you'd find on the Hogwarts Express, and more! This bestselling unofficial Harry Potter cookbook is perfect for chefs of all ages, from new readers to longtime fans—no wands required! Bangers and mash with Harry, Ron, and Hermione in the Hogwarts dining hall. A proper cuppa tea and rock cakes in Hagrid's hut. Cauldron cakes and pumpkin juice on the Hogwarts Express. With this cookbook, dining a la Hogwarts is as easy as Banoffee Pie! With more than 150 easy-to-make recipes, tips, and techniques, you can indulge in spellbindingly delicious meals drawn straight from the pages of your favorite Potter stories, such as: Treacle Tart—Harry's favorite dessert Molly's Meat Pies—Mrs. Weasley's classic dish Kreacher's French Onion Soup Pumpkin Pasties—a staple on the Hogwarts Express cart With a dash of magic and a drop of creativity, you'll conjure up the entrees, desserts, snacks, and drinks you need to transform ordinary Muggle meals into magical culinary masterpieces, sure to make even Mrs. Weasley proud!

A book for the pizza obsessed, with 80 charming illustrations and information about the history, ingredients, and lore of everyone's favorite food. Pizza is a food that lends itself to legend and obsession, spanning geography, generations, and gender. In lavish illustrations and hand-lettered text, Pizzapedia celebrates all there is to fixate about: the stories behind its origin (we have the ancient Greeks to thank before the Italians); the delectable ingredients, from San Marzano tomatoes to buffalo mozzarella; the failed and the famous inventions (like "the pizza saver," the piece of plastic that prevents a pizza delivery box top from drooping into the pie); the merits of Sicilian vs. New York vs. Chicago vs. new (Detroit?!) styles; and much more. Like the universally beloved food, this art-driven book of miscellany is inviting, colorful, and a delicious gift to give and get.

"Over 50 recipes & 4 parties filled with ghoulish delights"--Cover.

Gordon gives inspiration, advice and 75 fail-safe and delicious recipes for all occasions over the Christmas period. The stars of the show are 5 Christmas Feasts . suitable for whenever you choose to have your main Christmas meal.

Presents instructions for creating a variety of Christmas decorations and gifts, including snowmen, angels, and gift boxes.

Part of a brand new series, from the team that brought you Baby's Very First Play Books, this engaging, interactive board book is specially designed for very young children, full of vivid colours, stylish illustrations and friendly animals. Simple slider mechanisms allow a picture to be transformed, as a bush baby peers out from his tree trunk home, some meerkats pop up from their underground burrows, a monkey swings through the trees.

'I'm in story heaven with this book.' Cecelia Ahern, author of P.S. I Love You Sentaro has failed. He has a criminal record, drinks too much, and his dream of becoming a writer is just a distant memory. With only the blossoming of the cherry trees to mark the passing of time, he spends his days in a tiny confectionery shop selling dorayaki, a type of pancake filled with sweet bean paste. But everything is about to change. Into his life comes Tokue, an elderly woman with disfigured hands and a troubled past. Tokue makes the best sweet bean paste Sentaro has ever tasted. She begins to teach him her craft, but as their friendship flourishes, social pressures become impossible to escape and Tokue's dark secret is revealed, with devastating consequences. Sweet Bean Paste is a moving novel about the burden of the past and the redemptive power of friendship. Translated into English for the first time, Durian Sukegawa's beautiful prose is capturing hearts all over the world.

Istanbul is one of the world's most fascinating cities, and this sumptuously illustrated book is a brilliant taster for all those who have visited or plan to visit this meeting point of East and West. Andy Harris and David Loftus ate their way around Istanbul, meeting the characters behind its intriguing food—artisan bakers, traditional chefs, fishermen and street-food vendors—and capturing the vibrant life and bustling streets with stunningly evocative photography. More than 90 inspiring, delicious yet simple recipes—some traditional and other more modern interpretations—combine to form Andy and David's unique guide.

Christmas in New York is a dream! Take a stroll in snow-covered Central Park, go shopping in Manhattan with the streets dressed in their festive finest, and, of course, indulge in the city's world-famous delicacies. This book is filled with enticing recipes for cakes, cookies and treats for the most beautiful time of the year, in the most beautiful city in the world. Experience the taste of Christmas in New York! Have a wonderful Christmas time!

The founder of a food and lifestyle blog aimed at inexpensive epicureans offers more than two hundred recipes from starters to main dishes and desserts that can all be prepared for under twenty dollars.

First published in 1891, Pellegrino Artusi's *La scienza in cucina e l'arte di mangiar bene* has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or

lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

Hygge is a word that has been sifted to the surface in recent years but it's not a new concept. The Danes have enjoyed hygge for hundreds of years. They are measured as one of the happiest nations in the world. But at the heart of Danish life and at the core of hygge, is a quality that is less easy to quantify contentment. In Denmark, hygge is a significant presence in the backdrop of everyday life something habitual and ritualistic. Hygge is a quality of presence, a feeling of togetherness, an experience of shelter and wellbeing. It's a practical, easy antidote to consumerism, a way of belonging to the moment and to each other. There's no secret formula or single recipe but there are simple ways to invite more hygge into our lives. This book is an introduction to hygge, a careful look at the way of life that underpins it and a comprehensive guide to all the elements that can come together to evoke it.

A NEW YORK TIMES NOTABLE BOOK OF THE YEAR “[A] skillfully crafted gothic mystery . . . Johnson pulls off a great feat in this book.” —Financial Times “It reminded me, in its general refusal to play nice, of early Ian McEwan.” —The New York Times Book Review “Johnson crafts an aching thriller about the dangers of loving too intensely.” —Time From a Booker Prize finalist and international literary star: a blazing portrait of one darkly riveting sibling relationship, from the inside out. “One of her generation’s most intriguing authors” (Entertainment Weekly), Daisy Johnson is the youngest writer to have been shortlisted for the Man Booker Prize. Now she returns with *Sisters*, a haunting story about two sisters caught in a powerful emotional web and wrestling to understand where one ends and the other begins. Born just ten months apart, July and September are thick as thieves, never needing anyone but each other. Now, following a case of school bullying, the teens have moved away with their single mother to a long-abandoned family home near the shore. In their new, isolated life, July finds that the deep bond she has always shared with September is shifting in ways she cannot entirely understand. A creeping sense of dread and unease descends inside the house. Meanwhile, outside, the sisters push boundaries of behavior—until a series of shocking encounters tests the limits of their shared experience, and forces shocking revelations about the girls’ past and future. Written with radically inventive language and imagery by an author whose work has been described as “entrancing” (The New Yorker), “a force of nature” (The New York Times Book Review), and “weird and wild and wonderfully unsettling” (Celeste Ng), *Sisters* is a one-two punch of wild fury and heartache—a taut, powerful, and deeply moving account of sibling love and what happens when two sisters must face each other’s darkest impulses.

From Giorgio Locatelli, bestselling author of *Made in Italy*, comes an exquisite cookbook on the cuisine of Sicily, which combines recipes with the stories and history of one of Italy’s most romantic, dramatic regions: an island of amber wheat fields, lush citrus and olive groves, and rolling vineyards, suspended in the Mediterranean Sea. Mapping a culinary landscape marked by the influences of Arab, Spanish, and Greek colonists, the recipes in *Made in Sicily* showcase the island’s diverse culinary heritage and embody the Sicilian ethos of primacy of quality ingredients over pretentiousness or fuss in which “what grows together goes together.”

One of the Guardian's Best Books on Food of 2017 Shortlisted for the Fortnum and Mason's Debut Food Book Award Winner of World Gourmand Award for Food Writing. 'A work of rare joy ... I could not love it more' SARAH PERRY. 'A cookbook for readers' NIGELLA LAWSON. Paddington Bear's marmalade, a Neopolitan pizza with Elena Ferrante, afternoon tea at Manderley... Here are 100 delicious recipes inspired by cookery writer Kate Young's well-stocked bookshelves. From Before Noon breakfasts and Around Noon lunches to Family Dinners and Midnight Feasts, *The Little Library Cookbook* captures the magic and wonder of the meals enjoyed by some of our best-loved fictional characters. 'If food can comfort, so can books' THE GUARDIAN. 'Bringing together two of our greatest loves, food and books ... An absolute joy' STYLIST. 'Has great charm and is a very good read ... Part of the delight is in seeing what Young has come up with' DIANA HENRY.

A resident of the North Pole with the ability to slide up and down chimneys meets a flying reindeer and some industrious elves in this fictional biography of Santa Claus.

Over 200 festive ideas for cranking up celebrations for every holiday imaginable! - Christmas . . . Here's your one-stop Christmas programming center. You'll find everything you need for the merriest Advent and Christmas season ever -- goofy games, crazy carols, outrageous outings, and silly skits to fill even the biggest Christmas stocking. And, of course, Christmassy meetings and lessons to help your kids focus on the real reason for the season. - Easter & Lent . . . Worship activities, reenactments, Bible lessons, meeting plans, and service projects, all designed to commemorate the death and resurrection of Jesus Christ. Plus games, puzzles, craft projects, and scavenger hunt ideas -- all tied to an Easter theme. - Valentine's Day . . . Play a memorable February 14th with these icebreakers, games, songs, activities, and Bible lessons -- all about love, whether human or divine. - Thanksgiving . . . Wait until you see the potful of ideas that youth workers from Cape Cod to all points west have cooked up for you -- Thanksgiving craft projects, skits, outings, parties, service projects, and Bible lessons. Plus More . . . All kinds of party and meeting ideas for St. Patrick's Day, New Year's, Halloween, Super Bowl Sunday, April Fool's Day, Mother's and Father's Day celebrations, and graduation. Whether you're a youth worker or a recreation director in a church, school, club, or camp -- *Holiday Ideas* is your storehouse of proven, youth-group tested ideas.

A groundbreaking handbook--the "method" companion to its critically acclaimed predecessor, *The Flavor Thesaurus*--with a foreword by Yotam Ottolenghi. Niki Segnit used to follow recipes to the letter, even when she'd made a dish a dozen times. But as she tested the combinations that informed *The Flavor Thesaurus*, she detected the basic rubrics that underpinned most recipes. *Lateral Cooking* offers these formulas, which, once readers are familiar with them, will prove infinitely adaptable. The book is divided into twelve chapters, each covering a basic culinary category, such as "Bread," "Stock, Soup & Stew," or "Sauce." The recipes in each chapter are arranged on a continuum, passing from one to another with just a tweak or two to the method or ingredients. Once you've got the hang of flatbreads, for instance, then its neighboring dishes (crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: *Lateral Cooking* encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. *Lateral Cooking* is a practical book, but, like *The Flavor Thesaurus*, it's also a highly enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers, and Segnit's personal recollections. Entertaining, opinionated, and inspirational, with a handsome three-color design, *Lateral Cooking* will have you torn between donning your apron and settling back in a comfortable chair.

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