

Was It The Chocolate Pudding A Story For Little Kids About Divorce

Nigella Christmas comprises reliable, practical, easy-to-follow recipes and inspiring and reassuring advice, presented in a gorgeous package that will make this the ultimate gift to yourself, your family and friends. Nigella Christmas will surely become an all-time perennial favourite, the book we will all reach for – for minimum stress and maximum enjoyment – at holiday season. Recipes include everything from Christmas cakes and puddings to quick homemade presents (cookies and chutneys); food to cook and freeze ahead; oven slow-cooking; “hero” ingredients; as well as party food and drinks. And, of course, exciting and inspiring variations for the Main Event – from traditional turkey, festive ham and special trimmings; to a Swedish or Polish Christmas à la Nigella; to a vegetarian Christmas feast.

The Domestic Goddess is back -- and this time it's instant. Nigella and her style of cooking have earned a special place in our lives, symbolizing all that is best, most pleasurable, most hands-on, and least fussy about good food. But that doesn't mean she wants us to spend hours in the kitchen, slaving over a hot stove. Featuring fabulous fast foods, ingenious shortcuts, terrific time-saving ideas, effortless entertaining tips, and simple, scrumptious meals, Nigella Express is her solution to eating well when time is short. Here are mouthwatering meals, quick to prepare and easy to follow, that you can conjure up after a day in the office or on a busy weekend for family or unexpected guests. This is food you can make as you hit the kitchen running, with vital advice on how to keep your pantry stocked and your freezer and fridge stacked. When time is precious, you can't spend hours shopping, so you need to make life easier by being prepared. Not that these recipes are basic -- though they are always simple -- but it's important to make every ingredient earn its place, minimizing effort by maximizing taste. Here too is great food that can be prepared quickly but cooked slowly in the oven, leaving you time to have a bath, a drink, talk to friends, or help the children with their homework--minimum stress for maximum enjoyment . . . Nigella Express features a new generation of fast food--never basic, never dull, always doable, quick, and delicious. Featuring recipes seen on Food Network's Nigella Express series. 100+ beloved recipes proving that Southern baking is American baking—from the James Beard Award-winning chef and owner of the New Orleans bakery Willa Jean. “Kelly Fields bakes with the soul of a grandma, the curiosity of a student, and the skill of a master.”—Vivian Howard, author of *Deep Run Roots: Stories and Recipes from My Corner of the South* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • The Atlanta Journal-Constitution • Garden & Gun Celebrated pastry chef Kelly Fields has spent decades figuring out what makes the absolute best biscuits, cornbread, butterscotch pudding, peach pie, and, well, every baked good in the Southern repertoire. Here, in her first book, Fields brings you into her kitchen, generously sharing her boundless expertise and ingenious ideas. With more than one hundred recipes for quick breads, muffins, biscuits, cookies and bars, puddings and custards, cobblers, crisps, galettes, pies, tarts, and cakes—including dozens of variations on beloved standards—this is the new bible for Southern baking.

Chocolate Pudding For Breakfast This is a story about a little girl named Candace Margaux who wakes up grumpy, as she doesn't know what to eat for breakfast. She decides to make chocolate pudding and her mother agrees. At each step of the cooking process, Candace Margaux ignores Mummy's warnings to be careful. This results in a comedy of errors, much to the concerned looks of her teddy bear and pet cat and Mummy's increasing frustration. Will she succeed? Chocolate Pudding For Breakfast, complete with a mouth-watering recipe at the end, is a fun kitchen adventure featuring full-page illustrations throughout. If you love anything chocolate, as well as cooking with your child or grandchild, then you'll delight in Daniel Sassoon's debut children's book. (ages 3-6 plus parents and grandparents) THE INSTANT NATIONAL BESTSELLER • Brittany Williams lost more than 125 pounds using her Instant Pot® and making all her meals from scratch. Now she shares 125 quick, easy, and tasty whole food recipes that can help you reach your weight loss goals, too! Brittany Williams had struggled with her weight all her life. She grew up eating the standard American staples—fast, frozen, fried, and processed—and hit a peak weight of 260 pounds. When her 4-year-old daughter's autoimmune disease was alleviated by a low-sugar, dairy-free, grain-free, whole-food-based diet, Brittany realized she owed her own body the same kind of healing. So on January 1, 2017, she vowed to make every meal for a year from scratch, aided by her Instant Pot®. She discovered that the versatility, speed, and ease of the electric pressure cooker made creating wholesome, tasty, family-satisfying meals a breeze, usually taking under thirty minutes. Not only did the family thrive over the course of the year, Brittany lost an astonishing 125 pounds, all documented on her Instant Loss blog. Illustrated with gorgeous photography, Instant Loss Cookbook shares 125 recipes and the meal plan that Brittany used for her own weight loss, 75% of which are recipes for the Instant Pot® or other multicooker. These recipes are whole food-based with a spotlight on veggies, mostly dairy and grain-free, and use ingredients that you can find at any grocery store. The clearest guide to navigating your Instant Pot® or other multicooker that you'll find, Instant Loss Cookbook makes healthy eating convenient—and that's the key to sustainable weight loss.

An author, baking instructor and vegan offers recipes for chocolate desserts and treats including cakes, brownies, truffles, pudding and ice creams that are dairy-free, organic and fair-trade including Brooklyn Blackout Layer Cake, a Sacher Torte and Moon Pies.

A compact connoisseur's guide, with recipes, to today's cutting-edge array of chocolates and chocolate makers from former Chez Panisse pastry chef David Lebovitz. In this compact volume, David Lebovitz gives a succinct cacao botany lesson, explains the process of chocolate making, runs through chocolate terminology and types, presents information on health benefits, offers an evaluating and buying primer, profiles the world's top chocolate makers and chocolatiers (with a whole chapter dedicated to Paris alone!), and shares dozens of little-known factoids in sidebars throughout the book. The Great Book of Chocolate includes more than 50 location and food photographs, and features more than 30 of Lebovitz's favorite chocolate recipes, from Black-Bottom Cupcakes to Homemade Rocky Road Candy, Orange and Rum Chocolate

Mousse Cake to Double Chocolate Chip Espresso Cookies. His extensive resource section (with websites for international ordering) can bring the world's best chocolate to every door. A self-avowed chocoholic, Lebovitz nibbles chocolate every day, and with *The Great Book of Chocolate* in hand, he figures the rest of us will too.

"What's better than trains and chocolate pudding? Nothing! Hop aboard a journey filled with sweetness and adventure that is sure to delight readers of all ages."

Was it the Chocolate Pudding? A Story for Little Kids about Divorce American Psychological Association (APA)

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created *Once Upon a Chef*, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of *Once Upon a Chef*, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, *Skinnytaste*, *Pioneer Woman*, *Oh She Glows*, *Magnolia Table*, and *Smitten Kitchen* will love *Once Upon a Chef, the Cookbook*. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

A little wombat has an active day running, jumping, and playing in the mud, but his favorite time is when he can find a soft, cozy spot to curl up into a ball and go to sleep.

'What's for Pudding?' is a question that has been asked around New Zealand dining tables for generations. A family will eat the main course and be satisfied, but the main event, the thing waited for with the greatest anticipation by all is, of course, pudding. In *What's for Pudding* Alexa Johnston brings together the sweet delights that have graced New Zealand tables for generations. Hot and cold puddings, as well as all kinds of baking, became a significant outlet for the creative genius of countless New Zealand women. The excellent recipes that they contributed to community recipe books are the source of many of the puddings Alexa Johnston has collected here and, although some of the recipes are very old, they are all delicious. Puddings may have become an occasional treat nowadays but a beautiful dessert or a simple family pudding will provide the perfect end to any special meal. Lemon Delicious or Chocolate Fudge Pudding, Jam Roly-Poly, Apple Pie and Baked Apples, Fruit Flummery, Ice Cream and Jelly, Lemon Meringue Pie, Upside-Down Pudding, Spanish Cream, Rhubarb Crumble, Hot Fruit Sponge . . . these simple family puddings - and Alexa Johnston's mouth-watering collection of recipes - have a universal and timeless appeal.

Author Gerrie Hyman Mills takes you on a rich and colorful journey-from her childhood and Jewish family roots, into adulthood, with marriage to Clyde Mills and the miraculous events that moved them, against all odds, into full-time Christian church ministry. You'll laugh-when Pastor Clyde, at the carnival church event, mis-guesses a woman's weight by "more than fifty pounds." You'll cry tears of joy-as Gerrie shares the moving story of Ike, the hippie, whose family had abandoned him when he was a kid, and how Ike miraculously found Jesus and the love of a new church family. You'll be amazed-at God's providing basic daily needs, with Gerrie's account of their visiting neighbor who tucked some "cold cash" into the egg carton of their refrigerator, just the right amount to provide for their kids' dental needs. Be blessed in your own journey of faith-discovering through Gerrie's journey a God who loves you, provides for you exceedingly abundantly, and who offers you eternal life. Or in Gerrie's own words-Oy Vey! Such a Deal! Book jacket.

Dr Mike Moreno's 17 Day Diet is a revolutionary new weight-loss programme that activates your skinny gene so that you burn fat day in and day out. The diet is structured around four 17-day cycles: Accelerate- the rapid weight loss portion that helps flush sugar and fat storage from your system; Activate-the metabolic restart portion with alternating low and high calorie days to help shed body fat; Achieve - this phase is about learning to control portions and introducing new fitness routines; Arrive - A combination of the first three cycles to keep good habits up for good. Each cycle changes your calorie count and the food that you're eating. The variation that Dr. Mike calls 'body confusion' is designed to keep your metabolism guessing. This is not a diet that relies on a tiny list of approved foods, gruelling exercise routines, or unrealistic calorie counts that leave you hungry and unfulfilled. Each phase comes with extensive lists of what dieters can and can't eat while on the phase, but also offers acceptable cheats. He advises readers not to drink while on the diet, but concedes that if they absolutely have to then they should at least drink red wine. Dr Mike knows that a diet can only work if it's compatible with the real world, and so he's designed the programme with usability as a top priority.

Caillou (a French-Canadian name, pronounced ky-you) is a young, inquisitive preschool boy whose experiences of preschool and home life are communicated delightfully in bright and bold colour in this simple storybook for preschoolers.

Offers two hundred recipes that celebrate American cuisine and includes additional information on ingredients

Is Nick Allen a troublemaker? He really just likes to liven things up at school -- and he's always had plenty of great ideas. When Nick learns some interesting information about how words are created, suddenly he's got the inspiration for his best plan ever...the frindle. Who says a pen has to be called a pen? Why not call it a frindle? Things begin innocently enough as Nick gets his friends to use the new word. Then other people in town start saying frindle. Soon the school is in an uproar, and Nick has become a local hero. His teacher wants Nick to put an end to all this nonsense, but the funny thing is frindle doesn't belong to Nick anymore. The new word is spreading across the country, and there's nothing Nick can do to stop it.

Maggie Newcomb had not just one, but three serious mental breakdowns, and in *Chocolate Pudding in Heaven* she takes you along on her candid journey from chaos and madness to stability and joy. Diagnosed with bipolar I disorder in her teens, Maggie cleverly reveals the mystery of the human brain as she recounts her last manic episode that began in amazing bliss, and then destroyed the life she had worked so hard to create. After being hospitalized and medicated, she is thrown back into reality, left to pick up the pieces of her broken life. With dignity and foresight Maggie gives you a glimpse into the true story of one person's struggle with mental illness. Through humor and compassion, this inspiring book shows that although the terrain of mental illness is not easily navigated, it can be crossed, and when you can get past the pain there is a beautiful life waiting...or at least some really good chocolate pudding.

Mum loves to dish up vegetables for dinner, but the little girl is sick of them! One day the saucepan breaks and the little girl goes off to buy a new one. That's when she discovers the magic pudding pot... Hopscotch Twisty Tales combine

Carefully controlled text levels and word counts with highly entertaining and original stories, perfect for 5-7 year olds starting to read independently.

Three years after the release of the bestselling *Slow Cooker Favourites*, Ricardo is back with another enticing slow cooker cookbook. This second book picks up where the first left off, making everyday life in the kitchen even easier and demonstrating more of the miraculous versatility of the humble slow cooker. Here are fabulous recipes for weekday meals and Saturday night entertaining. There is a chapter dedicated to festive dinners, with offerings such as a Mexican fiesta of Pulled Beef Tacos, slow-cooked Pork with Coriander, and Fried Beans; or an Indian feast of Butter Chicken and Cardamom Rice. Wonderful French classics like Duck Confit and Cassoulet are reimagined for the slow cooker.

Weeknight family dinners, vegetarian meals, delicious side dishes, special brunches and of course desserts are all celebrated in style in this gorgeously illustrated and fun cookbook. Economical, energy- and time-saving, easy to use and always ready when you are, the slow cooker, with Ricardo's help, finally takes its place front and centre in your kitchen.

IACP Cookbook Award Nominee · Salvation for every busy parent who longs to make mealtimes relaxing, fun—and healthy, from the creator of *Crunch a Color™* Like many parents, Jennifer Tyler Lee struggled to get her kids to eat healthy, balanced meals. The answer, she discovered, was making it a game. "We'll try one new food each week," she told her kids. "You pick!" She called it the 52 New Foods Challenge. In this week-by-week guide, Lee gives parents practical tips to dramatically change the way their families eat. Her helpful advice and the simple rules that her family followed will show parents how to start eating healthy every week of the year. Each week offers a healthy new food to try, from artichokes to zucchini, and includes easy recipes and fun activities to work on as a family—from learning to cook together to enjoying the farmers' market to even experimenting with growing your own food. With more than 150 simple, healthy recipes and advice from nationally acclaimed nutrition experts, *The 52 New Foods Challenge* shows parents how to enjoy mealtimes, plant the seeds of change at their family table, and easily incorporate healthy habits every day of the year. Guaranteed to inspire a child's creativity and confidence in the kitchen and beyond, *The 52 New Foods Challenge* is the perfect companion for any busy parent who wants to stop stressing over mealtime and find a creative, playful solution to make this family ritual relaxing and fun.

These days, people are accustomed to seeing chocolate labeled 54%, 61%, or 72% on grocery store shelves, but some bakers are still confused by what the labeling means and how to use it. In *Seriously Bitter Sweet*, Alice Medrich presents 150 meticulously tested, seriously delicious recipes—both savory and sweet—for a wide range of percentage chocolates.

"Chocolate notes" appear alongside, so readers can further adapt any recipe using the percentage chocolate on hand.

The book is a complete revision of Alice's 2003 *Bittersweet*, which was named the 2004 IACP Cookbook of the Year.

Since 2003, the world of chocolate has grown exponentially and terms like "bittersweet" and "semisweet" no longer suffice as chocolatiers everywhere are making chocolates that are labeled with specific percentages of cocoa. Alice clearly outlines the qualities of different chocolates as she explains how to cook with them. With tricks, techniques, and answers to every chocolate question, *Seriously Bitter Sweet* will appeal to a whole new audience of chocolate lovers. Alex Talbot and Aki Kamoza, husband-and-wife chefs and the forces behind the popular blog *Ideas in Food*, have made a living out of being inquisitive in the kitchen. Their book shares the knowledge they have gleaned from numerous cooking adventures, from why tapioca flour makes a silkier chocolate pudding than the traditional cornstarch or flour to how to cold smoke just about any ingredient you can think of to impart a new savory dimension to everyday dishes.

Perfect for anyone who loves food, *Ideas in Food* is the ideal handbook for unleashing creativity, intensifying flavors, and pushing one's cooking to new heights. This guide, which includes 100 recipes, explores questions both simple and complex to find the best way to make food as delicious as possible. For home cooks, Aki and Alex look at everyday ingredients and techniques in new ways—from toasting dried pasta to lend a deeper, richer taste to a simple weeknight dinner to making quick "micro stocks" or even using water to intensify the flavor of soups instead of turning to long-simmered stocks. In the book's second part, Aki and Alex explore topics, such as working with liquid nitrogen and carbon dioxide—techniques that are geared towards professional cooks but interesting and instructive for passionate foodies as well. With primers and detailed usage guides for the pantry staples of molecular gastronomy, such as transglutaminase and hydrocolloids (from xanthan gum to gellan), *Ideas in Food* informs readers how these ingredients can transform food in miraculous ways when used properly. Throughout, Aki and Alex show how to apply their findings in unique and appealing recipes such as Potato Chip Pasta, Root Beer-Braised Short Ribs, and Gingerbread Soufflé. With *Ideas in Food*, anyone curious about food will find revelatory information, surprising techniques, and helpful tools for cooking more cleverly and creatively at home.

A little boy learns that he did not cause his parent's divorce because of the mess he made with chocolate pudding, and describes his new life living with his dad and seeing his mom on weekends.

Show up, be kind, and cook! Over 70 recipes for those who need a helping hand in your community. There is no more essential place to show up for people than on the plate. *Extra Helping* is for anyone who wants to respond to the challenge of baby announcements, PTO meal chains, and *CaringBridge* alerts with compassion and creativity; who wants to send something to a niece overcome by finals week or a neighbor who is grieving; and whose limits of time and other resources leave them feeling more confused than inspired. With recipes tailored to meet many of the dietary modifications that illness and recovery (not to mention modern life) often entail, *Extra Helping* walks you, the helpful friend, through cooking for people who are dealing with illness, recovery, and loss, or celebrating babies, birthdays, and new homes. Personal stories from the front lines of care, shortcuts for the time-strapped, and sidebars full of tips and embellishments round out a collection of over 70 recipes, aiding readers in developing a style of caregiving all their own. *Extra Helping* frames a philosophy of support, a personal identity of tending, a creative and unique-to-you style of saying "I am here for you"—one delivery at a time.

A boy's parents help him adjust to his new stepfamily when his mother remarries after a divorce. Includes note to parents.

Ever stopped to read the list of ingredients in the products you use every day? In *Low Tox Life*, activist and educator Alexx Stuart gently clears a path through the maze of mass-market ingredient cocktails, focusing on four key areas: Body, Home, Food and Mind. Sharing the latest science and advice from experts in each area, Alexx tackles everything from endocrine-disruptors in beauty products to the challenge

of going low plastic in a high-plastic world, and how to clean without a hit of harmful toxins. You don't need to be a fulltime homesteader with a cupboard full of organic linens to go low tox. Start small, switching or ditching one nasty at a time, and enjoy the process as a positive one for you and the planet.

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.

The Food Network's newest star, Chef Kathleen Daelemans, is living proof that great-tasting food and dramatic weight loss can go hand in hand. A decade ago, she was unexpectedly chosen to become head chef of one of the world's most luxurious spas in Hawaii. One problem: she weighed 205 pounds and was a size 22 -- not exactly an advertisement for the joys of low-fat eating. But Kathleen wasn't about to give up her love of food, and she set out to create a cuisine she could be proud of. Her ground rules were simple. Every dish had to satisfy. Pleasure must rule. No one should have to weigh or measure food. And the "d" word was banned -- unless the "d" stood for outrageously delicious. Spa guests, movie stars, recording artists, sports figures, and supermodels flocked to the restaurant's tables. Critics from the *New York Times*, *Esquire*, *Food & Wine*, *Bon Appétit*, and the *Los Angeles Times* raved. Kathleen herself lost seventy-five pounds. Now, in this book, Chef Kathleen shares her sassy philosophy and the secrets of her weight-loss success story while giving you the tools to make healthy changes for yourself. Falling in love with her food is easy, with recipes like Split-Roasted Chicken and Potatoes, Buttermilk Baked Onion Rings, Sesame Ginger Shrimp, Green Beans with Lemon and Parmesan, and Dark Chocolate Cherry Cheesecake, and the book is packed with shortcut tips, comments from real people, and suggestions for transforming one meal into a second, equally delicious one. With *COOKING THIN*, the journey to vitality starts now.

The classic American treat finally gets its due: foolproof pudding recipes, from irresistible standards to inventive modern twists, by the chef and owner of New York City's popular pudding destination. *Puddin'* shares Clio Goodman's secrets for re-creating—and improving on—your sweetest childhood memories. From grown-up renditions of snack-time favorites like Butterscotch Pudding (spiked with whiskey) to party-ready showstoppers like Banana Upside-Down Cake with Malted Pudding and summertime crowd-pleasers like Peanut Butter Fudge Pops and Peach Melba Parfaits, *Puddin'* serves up luscious and decadent recipes for your every dessert whim. Along the way, Clio offers suggestions for adapting her pudding recipes—all of which are naturally gluten-free—for vegan and low-fat variations. And because creamy pudding just begs for a companion, *Puddin'* also includes recipes for homemade toppings, such as Salted Caramel Sauce, Marshmallow Crème, and Brownie Crumbs, that can be mixed and matched with the puddings of your choice or incorporated into one of Clio's signature parfaits. These surprisingly easy-to-execute pudding creations are destined to become staples of your dessert repertoire. *Puddin'* is a celebration of an American classic. Praise for *Puddin'* "Remarkably versatile . . . A superb single-subject dessert cookbook."—*Library Journal* (starred review) "Unlock the secrets to divine creaminess. . . . This book has revisited and reinvented pudding in just about every imaginable form. Recipes are easy to follow and results could win you some delicious rewards."—*Eat Something Sexy* "Clio Goodman has a talent for transforming simple, elemental ingredients into amazing desserts. *Puddin'* brings back memories of simpler times, and coming back to pudding is a return to an elemental form of inspiration. These sweet treats are the ultimate in comforting indulgence."—Ron Ben-Israel, host of *Sweet Genius* "Clio's puddings are ethereal and utterly delicious. Her techniques are simple, but the magic is in the way she pairs unique ingredients in one little cup. Her puddings will dazzle any dinner party!"—Pichet Ong, pastry chef, author of *The Sweet Spot*, and judge of *Sugar Dome*

"Parents looking for a book about separation or divorce will find few offerings as positive, matter-of-fact, or child-centered as this one. . . . Simple, yet profoundly satisfying." – Booklist (starred review) At Mommy's house, Alex has a soft chair. At Daddy's house, Alex has a rocking chair. In each home, Alex also has a special bedroom and lots of friends to play with. But whether Alex is with Mommy or with Daddy, one thing always stays the same - Alex is loved. The gently reassuring text focuses on what is gained rather than what is lost when parents divorce, while the sensitive illustrations, depicting two unique homes in all their small details, firmly establish Alex's place in both of them. *Two Homes* will help children - and parents - embrace even the most difficult of changes with an open and optimistic heart.

When Ben Silverstein is sent to the rundown town of Buttonville to spend the summer with his grandfather, he's certain it will be the most boring vacation ever. That is, until his grandfather's cat brings home what looks like . . . a baby dragon? Amazed, Ben enlists the help of Pearl Petal, a local girl with an eye for adventure. They take the wounded dragon to the only veterinarian's office in town -- Dr. Woo's Worm Hospital. But as Ben and Pearl discover once they are inside, Dr. Woo's isn't a worm hospital at all -- it's actually a secret hospital for imaginary creatures. After Ben accidentally leaves the hospital's front door unlocked, a rather large, rather stinky, and very hairy beast escapes into Buttonville. Ben and Pearl are tasked with retrieving the runaway creature, and what started out as an ordinary summer becomes the story of a lifetime. Suzanne Selfors delivers a wild journey filled with mythical creatures and zany adventures that are anything but imaginary. This book includes bonus writing, art, and science activities that will help readers discover more about the mythological creatures featured in *The Sasquatch Escape*. These activities are designed for the home and the classroom. Enjoy doing them on your own or with friends!

A sumptuous cookery book and the definitive guide to the life, times and tastes of the world's favourite Victorian cook Mrs Crocombe. As seen on English Heritage's *The Victorian Way* YouTube series. Mrs Crocombe is the star of English Heritage's wildly popular YouTube series, *The Victorian Way*. In delightful contrast to the high-octane hijinks of many YouTube celebrities, *The Victorian Way* offers viewers a gentle glimpse into a simpler time - an age when tea was sipped from porcelain, not from plastic cups; when mince pies were meaty and nothing was wasted; when puddings were in their pomp and no kitchen was complete without a cupboard full of copper pots and pans. Avis Crocombe really did exist. She was head cook at Audley End House in Essex from about 1878 to 1884. Although only a little is known about her life, her handwritten cookery book was passed down through her family for generations and rediscovered by a distant relative in 2009. It's a remarkable read, and from the familiar (ginger beer, custard and Christmas cake) to the fantastical (roast swan, preserved lettuce and fried tongue sandwiches), her recipes give us a wonderful window into a world of flavour from 140 years ago. *How to Cook the Victorian Way* is the definitive guide to the life, times and tastes of the world's favourite Victorian cook. The beautifully photographed book features fully tested and modernised recipes along with a transcription of Avis's original manuscript, plus insights into daily life at Audley End by Dr Annie Gray and Dr Andrew Hann, and a foreword by the face of Mrs Crocombe, Kathy Hipperson. It showcases the best recipes from Mrs Crocombe's own book, alongside others of the time, brought together so that every reader can put on their own Victorian meal. It's a moreish smorgasbord of social history an absolute must for fans, foodies and anyone with an appetite for the past. Please note this is a fixed-format ebook with colour images and may not be well-suited for older e-readers.

Making dinner for the family is a whole lot easier and delicious with these healthy recipes for your slow cooker, pressure cooker, multicooker, and Instant Pot®. In *Instant Family Meals*, cookbook author and mom-of-two Sarah Copeland shows

home cooks how to make dinner time a less stressful proposition with 75 inspired breakfasts, snacks, dinners, and even desserts thanks to the speed and efficiency of the multicooker, pressure cooker, slow cooker, and Instant Pot®. Sarah's straightforward instructions, encouraging advice, and time saving tips make meal planning, prep, and cooking that much easier. Dishes like Cacio e Pepe Risotto, Double Vegetable Pot Roast, Late Summer Bean Stew with Fresh Mint, and 10-Minute Pistou with Pasta and Herbs bring an elevated touch and any-night practicality to family meal time favorites. Beyond dinner, Sarah explores hands-off breakfasts like All-Purpose Breakfast Frittata and Coconut Rice Porridge with Bananas and Raspberry Jam, desserts such as Easy Caramel Flan and Summer Berry Crumble, and cozy drinks like French Hot Chocolate and Spiced Cider. Instant Family Meals is the busy, modern family's go-to resource for arriving at the kind of meal that fuels not just tonight's ballet lesson or the next soccer game, but a whole delicious way of living.

A New York Times Best Cookbook of Fall 2016 • A warm and inviting guide to turning birthdays, holidays, and everyday occasions into cherished traditions, with more than 100 time-tested recipes—from the creator of the popular blog and book *Dinner: A Love Story* and author of the New York Times bestseller *Dinner: The Playbook* “Families crave rituals,” says Jenny Rosenstrach, and by rituals she means not just the big celebrations—Valentine’s Day dinners, Mother’s Day brunches, Halloween send-offs, Thanksgiving feasts, holiday cocktail parties—but the little ones we may not even realize are rituals: a platter of deluxe nachos on Super Bowl Sunday, or a bowl of creamy mashed potatoes after every braces-tightening session. Whether simple or elaborate, daily or annual, these rituals all serve the same purpose for Rosenstrach: to bring comfort, connection, and meaning to every day. 100+ recipes, including: • popovers, apple fritters, and golden pancakes, perfect for sleepover mornings or birthday breakfasts • “Interfaith Sliders”: one version with ham and another with brisket • Rosenstrach’s legendary chocolate Mud Cake—plus an entire section on birthdays, including a one-size-fits-all party planner that does not rely on pizza • complete menus for Thanksgiving, Christmas, and New Year’s Eve • and, of course, dozens of Rosenstrach’s signature family dinners: Grilled Soy-Glazed Pork Chops, Harissa Roasted Chicken, Crispy Chickpeas with Yogurt Sauce and Naan, Grilled Spicy Shrimp Tacos with Avocado Butter and Summer Cabbage, and more In this digital, overscheduled age, *How to Celebrate Everything* helps families slow down, capture the moments that matter—and eat well while doing it. Praise for *How to Celebrate Everything* “I have been an ardent fan of Jenny Rosenstrach’s beautiful writing for years. I always know that every word of her books will be something to savor, and *How to Celebrate Everything* will strike a chord with anyone who enjoys family, friends, and delicious food.”—Ree Drummond, New York Times bestselling author of *The Pioneer Woman Cooks* “Enjoy *How to Celebrate Everything* for the easy-to-follow recipes. But even more satisfying are the wonderful anecdotes of family life and [Jenny Rosenstrach’s] genial examination of the lasting role that food plays in our lives beyond the plate.”—*Family Circle* (September “What We’re Reading” Pick) “With characteristic warmth and humor, [Rosenstrach] urges readers to ritualize and celebrate the small moments in family life by sharing stories from her own. . . . Rosenstrach is a skilled storyteller and introduces each occasion with an engaging essay before offering up the much-loved recipes that inspired it. . . . A delicious and delightful ode to the ways family and food intertwine, reinforcing each other.”—Booklist “Featured recipes are proven kid friendly and presented with humorous mommy angst and nostalgic commentary . . . Rosenstrach inspires, reminding us that the real celebration is family itself.”—*Publishers Weekly* “This well-designed cookbook comes with a side helping of lifestyle inspiration.”—*Library Journal*

It has become common knowledge that childhood obesity rates are increasing every year. But the rates continue to rise. And between busy work schedules and the inconvenient truth that kids simply refuse to eat vegetables and other healthy foods, how can average parents ensure their kids are getting the proper nutrition and avoiding bad eating habits? As a mother of three, Jessica Seinfeld can speak for all parents who struggle to feed their kids right and deal nightly with dinnertime fiascos. As she wages a personal war against sugars, packaged foods, and other nutritional saboteurs, she offers appetizing alternatives for parents who find themselves succumbing to the fastest and easiest (and least healthy) choices available to them. Her modus operandi? Her book is filled with traditional recipes that kids love, except they're stealthily packed with veggies hidden in them so kids don't even know! With the help of a nutritionist and a professional chef, Seinfeld has developed a month's worth of meals for kids of all ages that includes, for example, pureed cauliflower in mac and cheese, and kale in spaghetti and meatballs. She also provides revealing and humorous personal anecdotes, tear-out shopping guides to help parents zoom through the supermarket, and tips on how to deal with the kid that "must have" the latest sugar bomb cereal. But this book also contains much more than recipes and tips. By solving problems on a practical level for parents, Seinfeld addresses the big picture issues that surround childhood obesity and its long-term (and ruinous) effects on the body. With the help of a prominent nutritionist, her book provides parents with an arsenal of information related to kids' nutrition so parents understand why it's important to throw in a little avocado puree into their quesadillas. She discusses the critical importance of portion size, and the specific elements kids simply must have (as opposed to adults) in order to flourish now and in the future: protein, calcium, vitamins, and Omega 3 and 6 fats. Jessica Seinfeld's book is practical, easy-to-read, and a godsend for any parent that wants their kids to be healthy for a long time to come.

The highly anticipated cookbook from the immensely popular food blog *Minimalist Baker*, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the *Minimalist Baker* blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: • Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. • Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap • Essential plant-based pantry and equipment tips • Easy-to-follow, step-by-step recipes with

standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

Sarah Coates, blogger behind the award-winning thesugarhit.com, is a baking genius. Sarah's first book, The Sugar Hit!, introduces us to her fabulous cookies, cakes, pancakes, doughnuts, ice creams, brownies, drinks, cupcakes, pies and heaps more. She's compiled her most ass-kicking recipes with the goal of bringing ridiculously spectacular, chocolate-coated, sprinkle-topped, pastry-wrapped, deep-fried, syrup-drizzled sweets into your life and kitchen. Sarah's got you covered from first thing in the morning to the middle of the night. Wake up to Blueberry Pancake Granola, take a break with a couple of Choc Chip Pretzel Cookies, or recharge with a Cherry Hazelnut Energy Bar. Or hey, why not just blow the lid off the place with a Filthy Cheat's Jam Donut? The Sugar Hit! is divided into 6 fun chapters: Breakfast & Brunch Coffee Break Healthy Junk Midnight Snacks Party Time Happy Holidays Grab some sugar, butter, flour, chocolate and eggs and you're just a cream, sift, melt and crack away from creating delicious snacks, cakes and desserts.

What do you do when you meet a ghost? One: Provide the ghost with some of its favorite snacks, like mud tarts and earwax truffles. Two: Tell your ghost bedtime stories (ghosts love to be read to). Three: Make sure no one mistakes your ghost for whipped cream or a marshmallow when you aren't looking! If you follow these few simple steps and the rest of the essential tips in How to Make Friends with a Ghost, you'll see how a ghost friend will lovingly grow up and grow old with you. A whimsical story about ghost care, Rebecca Green's debut picture book is a perfect combination of offbeat humor, quirky and sweet illustrations, and the timeless theme of friendship.

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