

Bahama Grandma S Recipe Gift A Bahamian Cook

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Even More Top Secret Recipes - Todd Wilbur 2002-12-31

#1 bestselling Top Secret Recipes series! With more than 1.5 million Top Secret Recipes books sold, Todd Wilbur is the reigning master of professional-quality clones of America's best-loved, brand-name foods. In Even More Top Secret Recipes, Wilbur shares the secrets to making your own delicious versions of: • McDonald's® French Fries • KFC® Extra Crispy™ Chicken • Wendy's® Spicy Chicken Fillet Sandwich • Drake's® Devil Dogs® • Taco Bell® Burrito Supreme® • Boston Market® Meatloaf • And many more! With a dash of humor, a tantalizing spoonful of food facts and trivia, and a hearty sprinkling of culinary curiosity, Even More Top Secret Recipes gives you the blueprints for reproducing the brand-name foods you love.

Top Secret Restaurant Recipes 3 - Todd Wilbur 2010-09-28

THE #1 BESTSELLING SERIES WITH MORE THAN 4 MILLION COPIES SOLD! The third restaurant recipe treasury from the wizard of culinary carbon copies. For more than twenty years, Todd Wilbur has been translating his obsession with recreating restaurant favorites at home into a blockbuster bestselling cookbook series. Using everyday ingredients, each of Wilbur's recipes provides step-by-step instructions that even the novice cook can follow—and the delicious results cost just a fraction of what the restaurants charge. With

over 100 sensational recipes, Top Secret Restaurant Recipes 3 unlocks the secrets to: • Outback Steakhouse Outback Rack • Chili's Quesadilla Explosion Salad • Olive Garden Breadsticks • TGI Friday's Fried Mac & Cheese • Chili's Firecracker Tilapia • On the Border Mexican Mojito • Cracker Barrel Double Chocolate Fudge Coca-Cola Cake • And much, much more...

Twisted Twenty-Six - Janet Evanovich 2020-09-08

This isn't just another case. This is family. How far will Stephanie Plum go to protect the one person who means the most to her? The stakes have never been higher in this #1 New York Times bestseller from Janet Evanovich. Grandma Mazur has decided to get married again - this time to a local gangster named Jimmy Rosolli. If Stephanie has her doubts about this marriage, she doesn't have to worry for long, because the groom drops dead of a heart attack 45 minutes after saying, "I do." A sad day for Grandma Mazur turns into something far more dangerous when Jimmy's former "business partners" are convinced that his new widow is keeping the keys to a financial windfall all to herself. But the one thing these wise guys didn't count on was the widow's bounty hunter granddaughter, who'll do anything to save her.

Frankie Avalon's Italian Family Cookbook - Frankie Avalon 2015-10-06

The iconic singer shares over 80 beloved Italian recipes from four generations of Avalons in

America.

More Top Secret Recipes - Todd Wilbur
1994-11-01

#1 bestselling Top Secret Recipes series with more than 4 million books sold! Nabisco Oreo Cookies... J&J Super Pretzels... Dunkin' Donuts... Little Caesar's Crazy Bread... These are some of America's greatest food inventions. Now, thanks to intrepid kitchen sleuth Todd Wilbur, you can make home versions of over 50 more of your favorite foods. All of them are shockingly easy to prepare with ingredients from your local supermarket! Wilbur's fabulous clones leave out the preservatives and include suggestions for making high-cholesterol dishes lower in fat without changing the tastes we all love. Included, too, are the fascinating origins of each product; Todd Wilbur's own amazing kitchen adventures, narrow escapes, and near-death experiences; and even his learned-it-the-hard-way cooking tips.

Many Tastes of the Bahamas - Lady Igrid Darling
2001

'Grandmother Dear' - Mrs. Molesworth 1882

Stealing Sisiáo>s Star - Jennifer Bowers Bahney
2015-07-23

While on honeymoon in Vienna in June of 1998, at the height of the tourist season, Gerald Daniel Blanchard, an accomplished thief, happened upon the greatest challenge of his life when he spotted the last remaining "Sisi Star" on display in Schönbrunn Palace. Named after its former owner, the Empress Elisabeth, the ten-pointed diamond and pearl star was originally one of 27 that the enigmatic Sisi wore in her extravagantly long hair. Despite the multi-layered security system protecting the priceless jewel, Blanchard decided then and there to steal it. The star remained missing for nine years until a team of Canadian police investigators launched a joint task force to bring down a criminal organization that had robbed banks, stores and ordinary citizens on several continents. When their chief suspect offered to reveal the whereabouts of the Sisi Star, the investigators realized they were dealing with no ordinary thief. But no one involved in the case fully understood the history of the star, its ties to obsession, suicide and assassination.

Top Secret Recipes Unlocked - Todd Wilbur
2009-11-24

#1 bestselling Top Secret Recipes series with more than 4 million books sold! The kitchen clone recipe king is back with a new Top bestselling Top Secret Restaurant Recipes collection—the first book since his bestselling Top Secret Restaurant Recipes 2. Wilbur takes readers behind the scenes, revealing the key ingredients in some of our favorite foods such as Starbucks' Peppermint Brownie, Krispy Kreme's original glazed donuts, Panera Bread's cranberry walnut bagel and Wendy's Garden Sensations Mandarin Chicken Salad. The book will feature 115 new recipes, including 40 previously unpublished recipes such as: •Panera Bread French Onion Soup •Burger King Onion Rings •Chick-Fil-A Honey Roasted BBQ Sauce •McDonald's Cinnamon Melts •Stouffer's Macaroni & Cheese •Chipotle Mexican Grill Chipotle-Honey Vinaigrette •Popeye's Buttermilk Biscuits. Forget takeout—with these fun recipes and blueprints, all using ingredients you can buy at your local supermarket, you can re-create your favorite restaurant signature dishes right in your own kitchen for a lot less!

A Taste of the Bahamas - Marissa Coakley
2021-05-02

This Bahamian inspired cookbook was created to share a variety of cultural recipes from pastries to soups and even beverages.

Secrets of the Whales - Brian Skerry 2021-04-06
This provocative book of photography offers bold new insight into the lives of the world's largest mammals, along with their complex societies. In these pages, we learn that whales share an amazing ability to learn and adapt to opportunities, from specialized feeding strategies to parenting techniques. There is also evidence of deeper, cultural elements of whale identity, from unique dialects to matrilineal societies to organized social customs like singing contests. Featuring the arresting underwater images of Brian Skerry, who has explored and documented oceans for over four decades, this book will document these alluring creatures in all their glory--and demonstrate how these majestic creatures can teach us about ourselves and our planet.

The Spice Islands Cook Book - Spice Islands Company 2021-09-09

This work has been selected by scholars as being culturally important and is part of the knowledge base of civilization as we know it. This work is in the public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. To ensure a quality reading experience, this work has been proofread and republished using a format that seamlessly blends the original graphical elements with text in an easy-to-read typeface. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

Eat This, Not That (Revised) - David Zinczenko
2019-12-31

Indulge smarter with the no-diet weight loss solution. The bestselling phenomenon that shows you how to eat healthier with simple food swaps—whether you're dining in or out—is now expanded and completely updated. Did you know that if you're watching your waistline, a McDonald's Big Mac is better than a Five Guys Cheeseburger? Or that the health promise of the Cheesecake Factory's Grilled Chicken and Avocado Club is dubious? Or that when shopping for condiments, the real winner is Kraft mayo with olive oil instead of Hellman's "Real?" Reading ingredient labels and scrutinizing descriptions on menus is hard work, but with side-by-side calorie and nutrition comparisons and full-color photos on every page, *Eat This, Not That!* makes it easy! Diet guru Dave Zinczenko goes aisle-by-aisle through every major American staple—from frozen foods, cereals, and sodas, to the dairy cases, international foods, and the produce aisle—as well as every chain and fast food restaurant in the country to pick the winners and losers. You'll find more than 1,250 slimming and often surprising swaps, a helpful list of the "worst foods in America" by category, plus testimonials from real people who lost weight simply by consulting Zinczenko's easy-to-follow advice. Now the book that changed the way Americans choose meal ingredients, food brands, and menu

options is completely updated—and it'll help satisfy both the appetite and diet goals of even the hungriest reader!

The Death of Vivek Oji - Akwaeke Emezi
2020-08-04

A Good Morning America Buzz Pick INSTANT NEW YORK TIMES BESTSELLER "Electrifying."
— O: The Oprah Magazine Named a Best Book of 2020 by The New York Times, The Washington Post, NPR, USA TODAY, Vanity Fair, Elle, Harper's Bazaar, Marie Claire, Shondaland, Teen Vogue, Vulture, Lit Hub, Bustle, Electric Literature, and BookPage What does it mean for a family to lose a child they never really knew? One afternoon, in a town in southeastern Nigeria, a mother opens her front door to discover her son's body, wrapped in colorful fabric, at her feet. What follows is the tumultuous, heart-wrenching story of one family's struggle to understand a child whose spirit is both gentle and mysterious. Raised by a distant father and an understanding but overprotective mother, Vivek suffers disorienting blackouts, moments of disconnection between self and surroundings. As adolescence gives way to adulthood, Vivek finds solace in friendships with the warm, boisterous daughters of the Nigerwives, foreign-born women married to Nigerian men. But Vivek's closest bond is with Osita, the worldly, high-spirited cousin whose teasing confidence masks a guarded private life. As their relationship deepens—and Osita struggles to understand Vivek's escalating crisis—the mystery gives way to a heart-stopping act of violence in a moment of exhilarating freedom. Propulsively readable, teeming with unforgettable characters, *The Death of Vivek Oji* is a novel of family and friendship that challenges expectations—a dramatic story of loss and transcendence that will move every reader.

[The Comfort Table](#) - Katie Lee Joel 2008-04-01

A former host of Top Chef and wife of Billy Joel shares an assortment of favorite childhood recipes as prepared in her grandmother's West Virginia farm kitchen, in a volume that emphasizes the use of locally grown, seasonal, and organic ingredients.

[Simply . . . Gluten-free Desserts](#) - Carol Kicinski
2011-04-12

Shares dozens of recipes that are naturally gluten-free rather than dependent on

substitutes, providing numerous grain-free options and instructions for preparing such confections as No-Bake Chocolate Truffle Cake, Lemon-Lime Cupcakes and Red Velvet Whoopie Pies. 25,000 first printing.

Family Cookbook Recipe Journal - Rockridge Press 2020-04-28

Bad Bug Book - Mark Walderhaug 2014-01-14
The Bad Bug Book 2nd Edition, released in 2012, provides current information about the major known agents that cause foodborne illness. Each chapter in this book is about a pathogen—a bacterium, virus, or parasite—or a natural toxin that can contaminate food and cause illness. The book contains scientific and technical information about the major pathogens that cause these kinds of illnesses. A separate “consumer box” in each chapter provides non-technical information, in everyday language. The boxes describe plainly what can make you sick and, more important, how to prevent it. The information provided in this handbook is abbreviated and general in nature, and is intended for practical use. It is not intended to be a comprehensive scientific or clinical reference. The Bad Bug Book is published by the Center for Food Safety and Applied Nutrition (CFSAN) of the Food and Drug Administration (FDA), U.S. Department of Health and Human Services.

Blank Recipe Book - Book Blank Recipe 2018-01-13

A brilliant way to make your own recipe book. This blank recipe book is packed with blank recipe templates and is a great gift for people who love cooking. This book will be perfect gift for: Mom and Dad at Christmas Birthdays Mother's Day Father's Day Anyone who loves cooking Book Features Perfect bound High quality 130gms paper Black backed pages to reduce bleed through paper 100 blank templates Matt wipeable cover 200gms Extra large pages ("8.5" x "11.0") perfect for cooking Suitable for pencils, pens, felt tips pens, and acrylic pens

The War with Grandma - Robert Kimmel Smith 2021-07-13

Don't miss the laugh-out-loud companion to the classic, The War with Grandpa--now a major motion picture--about a girl who must face off

against her grandma or risk losing the biggest competition of summer. Meg is excited when she hears the Centennial Strawberry Days Celebration is holding a competition for kids. The winner will be crowned the official Strawberry Days Ambassador and get a pair of electric bikes! Meg knows with Dad as her partner, there's no way she can lose. But Meg's strawberry dreams turn sour when Dad can't participate and, worse, he's already invited Grandma Sally to replace him. Without even asking Meg! Grandma likes to play by her own rules and Meg realizes her chances at winning are at an all-time low. For Meg this means war! Only, Grandma is tougher than she looks and willing to give as good as she gets. As the competition begins, it becomes clear that Meg's summer will have the most epic showdown ever.

Aloha Kitchen - Alana Kysar 2019-03-26
From a Maui native and food blogger comes a gorgeous cookbook of 85 fresh and sunny recipes reflects the major cultures that have influenced local Hawai'i food over time: Native Hawaiian, Chinese, Japanese, Portuguese, Korean, Filipino, and Western. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND LIBRARY JOURNAL In Aloha Kitchen, Alana Kysar takes you into the homes, restaurants, and farms of Hawai'i, exploring the cultural and agricultural influences that have made dishes like plate lunch and poke crave-worthy culinary sensations with locals and mainlanders alike. Interweaving regional history, local knowledge, and the aloha spirit, Kysar introduces local Hawai'i staples like saimin, loco moco, shave ice, and shoyu chicken, tracing their geographic origin and history on the islands. As a Maui native, Kysar's roots inform deep insights on Hawai'i's multiethnic culture and food history. In Aloha Kitchen, she shares recipes that Hawai'i locals have made their own, blending cultural influences to arrive at the rich tradition of local Hawai'i cuisine. With transporting photography, accessible recipes, and engaging writing, Kysar paints an intimate and enlightening portrait of Hawai'i and its cultural heritage.

Dining in Paradise - Raquel Fox 2019-03

More than 150 recipes explore the intoxication of Bahamian foods, always a centerpiece of enjoyment for family and friends. Good

background notes help readers discover the charm of this often under-rated cuisine which features conch, johnny cakes, cassava and mutton plus a host of other traditional Bahamian specialties. "Bahamian cuisine is never bland. Our food consists of a variety of fresh tropical fruits, spices, chilies, lime and rum. Seafood is the staple diet and we believe that fresh is best!"

Gumbo Love - Lucy Buffett 2017-05-09

A delicious love letter to the Gulf Coast's vibrant food culture. Since she was a young girl, Lucy Buffett has believed in the power of gumbo-the stirring, the transformation of the roux, the simple ingredients cooking up into something much better than just the sum of its parts. It's only fitting that she signs her name with "Gumbo Love" and that she makes a living feeding people the most delicious, soul-satisfying food. Her new cookbook, GUMBO LOVE, is a labor of love and includes recipes from all over the Gulf Coast. The dishes incorporate Caribbean, Cajun, Cuban, Mexican, Old Florida, and Creole influences. Lucy proves through her collection of recipes that the Gulf Coast has its own distinct flavors and traditions that make it a coastal destination year after year. And with some of the best seafood and produce the country has to offer, the Gulf Coast-beyond just New Orleans-has a vibrant cuisine and culture, making it a treasured culinary destination in its own right. Lucy combines over one hundred new recipes with old favorites. She lives by her mother's philosophy: "Life is short-eat dessert first," so the very first chapter is filled with delectable sweets like Classic Southern Pound Cake with Strawberries, Buttermilk Orange Chess Pie, and Salted Butterscotch Blondies. Since you can't live on dessert alone, you'll find Gulf Coast favorites from Tailgate Shrimp and Crab Dip to Lucy's Signature Summer Seafood Gumbo, and Crab and Corn Fritters, along with dozens of other seafood appetizers and main dishes. And if you tire of seafood, Lucy shares her family favorites like Daddy's Fried Chicken, Beer-Braised Beef Brisket, Southern Fried Creamed Corn, and Greens and Grits. Incorporating stories from Lucy's childhood growing up in Mobile, Alabama, adventures traveling the seas as a cook, time spent working as a chef in New Orleans, and her philosophy of relaxation, gratitude, and seizing

the day, this cookbook entertains and inspires as it serves up recipe after recipe, each tastier than the last.

Grandma's Attic Treasures - Mary Dow Brine 1881

Alice's Kitchen - Linda Dalal Sawaya 2005
Healthy recipes based on a traditional healthy Mediterranean diet--from the mountains of Lebanon as brought to America by an immigrant family, generously seasoned with sprinklings of memoir. Alice's Kitchen includes recipes for traditional, familiar, and favorite dishes such as hommous and tabbouli to more unusual recipes for making cheese, curing olives, making Lebanese ice cream, and baking Arabic bread. Includes many vegetarian recipes as the Lebanese diet is vegetable and grain based with small amounts of lamb, which is typical of Asian cuisines. Chapters include recipes for appetizers, cheese and yogurt, soups, salads, lamb, chicken, fish, vegetarian entrées, breads and savory pastries, sweet pastries, preserves, herbs, spices & fragrant waters. Includes cultural and historical information, suggested menus, glossary, index, and many b/w illustrations and photos--both historical and illustrative.

Bahama Grandma's Recipe Gift Book - Desiree Clarke Dds 2019-03-07

Bahama Grandma affirms her unquenchable passion for food while sharing her favorite Bahamian recipes with us. Like conch chowder, slowly simmered in a rich tomato broth, addictive, golden grouper fingers and decadent island rum cake. Always her authentic self, her outlandish stories engage us with signature unabated candor and lively humor. In some ways, she is the likeness of many of our grandmothers ...out spoken, independent, spirited, wise and amusing. Her conch salad is bright and refreshing, accented with fresh, citrus flavors like orange and lime, her fragrant seafood curry is the best I've ever had, and her Bahamian baked macaroni and cheese is so damn good. Inside you'll find recipes and helpful tips for the tastiest conch fritters, scrumptious peas and rice and delectable guava duff. See why Bahama Grandma's Recipe Gift Book is not just another bland Bahamian cookbook, it's a peek inside the whimsical world of Bahama

Grandma, wildly entertaining, often hilarious and loads of fun!

[A Little Bahamian Cookbook](#) - Rosamund Lambert 1990

[The Social Archaeology of Food](#) - Christine A. Hastorf 2017

Introduction : The Social Life of Food -- Part I. Laying the Groundwork -- Framing Food Investigation -- The Practices of a Meal in Society -- Part II. Current Food Studies in Archaeology -- The Archaeological Study of Food Activities -- Food Economics -- Food Politics : Power and Status -- Part III. Food and Identity : The Potentials of Food Archaeology -- Food in the Construction of Group Identity -- The Creation of Personal Identity : Food, Body and Personhood -- Food Creates Society

Wow Your Friends with Exotic Bahamas Style Recipes - Rose Rivera 2021-07-31

Do you enjoy trying foods from different areas of the world? Are you always on the lookout for new and intriguing dishes? How about the cuisine of the Bahamas? It's so exotic and tasty! Travelling to new places or even just sampling their foods can be an interesting diversion from your everyday meals. It's enjoyable to sample various local flavors and tastes. The Bahamas has long been known for its delectable local dishes. The people include ingredients like conch, guava and peppers. The cuisine of this tropical area was influenced by the cooking style and dishes of the Southern United States. Some Bahamian dishes are similar to ones found elsewhere in the Caribbean, like fresh and delicious seafood and peas & rice. The other dishes in the Bahamas are not found anywhere else. Seafood is front and center on most menus in the Bahamas and in most kitchens, too. The lovely waters that surround these islands offer up many types of seafood and shellfish, like conch. Bahamians have been cooked there for many years. Conch especially is used in many Bahamas dishes, from ceviche to salads and chowders. It's cooked after batter-frying, too. Read on and learn more about Bahamas cuisine...

[Mezcla](#) - Ixta Belfrage 2022-09-13

100 recipes for everyday eating with built-in wow factor, from the Ottolenghi protégé and co-author of Ottolenghi Flavor shaking up the food

world. "This is such a beautiful and joyful book!"—NIGELLA LAWSON MEZCLA means mix, blend, or fusion in Spanish, and in her first solo cookbook, Ixta Belfrage—loved for her inventive ingredient combinations—shares her favorite mezcla of flavors. Helpfully divided into quick recipes (for when you need something great on the table, fast) and longer recipes (for when you have time to slow down and savor the process), here are one hundred bold, impactful recipes inspired by Italy, Brazil, Mexico, and beyond. There are quick, flavorful recipes such as Giant Cheese on Toast with Honey and Urfa Butter, Piri Piri Tofu with Crispy Orzo, and Chicken with Pineapple and 'Nduja, as well as dishes to spend more time over: Chiles Rellenos with Salsa Roja Risotto, Sticky Coconut Rice Cake with Turmeric Tomatoes and Shrimp Lasagna with Habanero Oil. Creative, colorful, and always delicious, this is food for every day and every occasion.

The Big Book of King Cake - Matt Haines 2021-12-14

"I once ate more than eighty king cakes in a single Carnival," author Matt Haines proudly remembers, demonstrating his dedication to this delicious Mardi Gras tradition. "So you can imagine how amazed I was to learn there has never been a coffee table book dedicated to king cakes!" The Big Book of King Cake changes that, telling the thousands-year-old story through lush photography of more than one hundred and fifty unique king cakes, as well as stories from the diverse and talented bakers who make them. While king cakes are typically only available during Carnival season, readers can enjoy this book year-round. From the traditional cakes generations of New Orleanians have loved, to the unconventional creations that break all the rules, this book is your guide to the Crescent City's favorite baked good. The Big Book of King Cake is for anyone who loves food, history, sweets, culture, and of course, New Orleans.

The 4-Hour Body - Timothy Ferriss 2010-12-14

#1 NEW YORK TIMES BESTSELLER • The game-changing author of *Tribe of Mentors* teaches you how to reach your peak physical potential with minimum effort. "A practical crash course in how to reinvent yourself."—Kevin Kelly, *Wired* Is it possible to reach your genetic potential in 6 months? Sleep 2 hours per day and

perform better than on 8 hours? Lose more fat than a marathoner by bingeing? Indeed, and much more. The 4-Hour Body is the result of an obsessive quest, spanning more than a decade, to hack the human body using data science. It contains the collective wisdom of hundreds of elite athletes, dozens of MDs, and thousands of hours of jaw-dropping personal experimentation. From Olympic training centers to black-market laboratories, from Silicon Valley to South Africa, Tim Ferriss fixated on one life-changing question: For all things physical, what are the tiniest changes that produce the biggest results? Thousands of tests later, this book contains the answers for both men and women. It's the wisdom Tim used to gain 34 pounds of muscle in 28 days, without steroids, and in four hours of total gym time. From the gym to the bedroom, it's all here, and it all works. You will learn (in less than 30 minutes each):

- How to lose those last 5-10 pounds (or 100+ pounds) with odd combinations of food and safe chemical cocktails
- How to prevent fat gain while bingeing over the weekend or the holidays
- How to sleep 2 hours per day and feel fully rested
- How to produce 15-minute female orgasms
- How to triple testosterone and double sperm count
- How to go from running 5 kilometers to 50 kilometers in 12 weeks
- How to reverse "permanent" injuries
- How to pay for a beach vacation with one hospital visit

And that's just the tip of the iceberg. There are more than 50 topics covered, all with real-world experiments, many including more than 200 test subjects. You don't need better genetics or more exercise. You need immediate results that compel you to continue. That's exactly what The 4-Hour Body delivers.

The Star Side of Bird Hill - Naomi Jackson
2016-08-23

Two sisters are suddenly sent from their home in Brooklyn to Barbados to live with their grandmother, in Naomi Jackson's stunning debut novel. This lyrical novel of community, betrayal, and love centers on an unforgettable matriarchal family in Barbados. Two sisters, ages ten and sixteen, are exiled from Brooklyn to Bird Hill in Barbados after their mother can no longer care for them. The young Phaedra and her older sister, Dionne, live for the summer of 1989 with their grandmother Hyacinth, a midwife and

practitioner of the local spiritual practice of obeah. Dionne spends the summer in search of love, testing her grandmother's limits, and wanting to go home. Phaedra explores Bird Hill, where her family has lived for generations, accompanies her grandmother in her role as a midwife, and investigates their mother's mysterious life. This tautly paced coming-of-age story builds to a crisis when the father they barely know comes to Bird Hill to reclaim his daughters, and both Phaedra and Dionne must choose between the Brooklyn they once knew and loved or the Barbados of their family. Naomi Jackson's Barbados and her characters are singular, especially the wise Hyacinth and the heartbreaking young Phaedra, who is coming into her own as a young woman amid the tumult of her family. Praise for *The Star Side of Bird Hill*: "Once in a while, you'll stumble onto a book like this, one so poetic in its descriptions and so alive with lovable, frustrating, painfully real characters, that your emotional response to it becomes almost physical. . . . The dual coming-of-age story alone could melt the sternest of hearts, but Jackson's exquisite prose is a marvel too. . . . A gem of a book." —Entertainment Weekly (A)

Sophia Loren's Recipes & Memories - Sophia Loren
2014-09-01

In this book, the most loved and esteemed Italian actress in the world remembers and reveals her favorite recipes: those handed down to her by her beloved grandmother, Luisa. The book, richly illustrated with more than 100 photographs, integrates countless quirks and anecdotes from Sophia herself, who recalls her touching Neapolitan childhood and her legendary movie career. Her tale is an exciting one, allowing the reader to go behind the scenes of some of the many movies she made alongside big Hollywood stars. This beautiful book reveals Sophia's love of Italian cuisine and recipes that she discovered, dug up, and prepared during her films between takes.

A Vineyard in Tuscany - Ferenc Maté 2007
Shares the whimsical story of how two enterprising New Yorkers converted an ancient farm into a renowned winery, a labor of love during which they struggled to plant fifteen acres of vines while drawing on the wisdom of famous vintner neighbors.

La Vita è Dolce - Letitia Clark 2021-06-24

La Vita è Dolce is an exciting take on Italian baking by food writer and trained pastry chef, Letitia Clark. Featuring over 80 Italian desserts, La Vita è Dolce showcases Letitia's favourite puddings inspired by her time living in Sardinia. Whether you're looking for something fruity, nutty, creamy, chocolatey or boozy, you will be seduced by the sweet aromas of every bake. Complete with anecdotes and beautiful location photography throughout, each recipe is authentic in taste but with a delicious, contemporary twist. From a joyful Caramelised Citrus Tart to a classic Torta Caprese, this is a stunning celebration of the sweet things in life, and is guaranteed to bring a slice of Italy into your home.

The Time Traveler's Wife - Audrey Niffenegger 2021-04-30

A most untraditional love story, this is the celebrated tale of Henry DeTamble, a dashing, adventuresome librarian who inadvertently travels through time, and Clare Abshire, an artist whose life takes a natural sequential course. Henry and Clare's passionate affair endures across a sea of time and captures them in an impossibly romantic trap that tests the strength of fate and basks in the bonds of love. "Niffenegger's inventive and poignant writing is well worth a trip" (Entertainment Weekly).

The Pioneer Woman Cooks - Ree Drummond 2010-06-01

Paula Deen meets Erma Bombeck in *The Pioneer Woman Cooks*, Ree Drummond's spirited, homespun cookbook. Drummond colorfully traces her transition from city life to ranch wife through recipes, photos, and pithy commentary based on her popular, award-winning blog, *Confessions of a Pioneer Woman*, and whips up delicious, satisfying meals for cowboys and cowgirls alike made from simple, widely available ingredients. *The Pioneer Woman Cooks*—and with these "Recipes from an Accidental Country Girl," she pleases the palate and tickles the funny bone at the same time.

Young House Love - Sherry Petersik 2015-07-14

This New York Times bestselling book is filled with hundreds of fun, deceptively simple, budget-friendly ideas for sprucing up your home. With two home renovations under their (tool) belts and millions of hits per month on their blog YoungHouseLove.com, Sherry and John Petersik are home-improvement enthusiasts primed to pass on a slew of projects, tricks, and techniques to do-it-yourselfers of all levels. Packed with 243 tips and ideas—both classic and unexpected—and more than 400 photographs and illustrations, this is a book that readers will return to again and again for the creative projects and easy-to-follow instructions in the relatable voice the Petersiks are known for. Learn to trick out a thrift-store mirror, spice up plain old roller shades, "hack" your Ikea table to create three distinct looks, and so much more.

Top Secret Restaurant Recipes - Todd Wilbur 1997-06-01

#1 bestselling Top Secret Recipes series with more than 4 million books sold! Every year, Americans spend billions of dollars gobbling up meals at full-service restaurant chains, inspiring Todd Wilbur to change his focus from cracking the recipes for convenience store foods to cloning the popular dishes served at these sit-down stand-bys. Wilbur's knock-offs, absolutely indiscernible from the originals, are selected from national and regional chains, many drawn from a list of the top ten full-service restaurant chains, including Houlihan's, Red Lobster, and Pizza Hut. Also included in this savory cookbook is a special section devoted to dishes from hot theme restaurants such as Hard Rock Cafe, Planet Hollywood, and Dive! Recipes include: Applebee's Quesadillas; Denny's Moons Over My Hammy; Bennigan's Cookie Mountain Sundae; The Olive Garden Toscana Soup; The Cheesecake Factory Bruschetta; T.G.I.Friday's Nine-Layer Dip; Pizza Hut Original Stuffed Crust Pizza; Chi-Chi's Nachos Grande, and many more!