

A New Book Of Middle Eastern Food (Cookery Library)

Political journalist Michael Tomasky tracks an exciting change among progressive economists who are overturning decades of conservative dogma and offering an alternative version of capitalism that can serve broadly shared prosperity to all. In the first half of the twentieth century the Keynesian brand of economics, which saw government spending as a necessary spur to economic growth, prevailed. Then in the 1970s, conservatives fought back. Once they got people to believe a few simple ideas instead—that only the free market could produce growth, that taxes and regulation stifle growth—the battle was won. The era of conservative dogma, often called neoliberal economics, had begun. It ushered in increasing inequality, a shrinking middle class, and declining public investments. For fifty years, liberals have not been able to make a dent in it. Until now. In The Middle, journalist Michael Tomasky narrates this history and reports on the work of today's progressive economists, who are using mountains of historical evidence to contradict neoliberal claims. Their research reveals conservative dogma to be unfounded and shows how concentrated wealth has been built on the exploitation of women, minorities, and the politically powerless. Middle-out economics, in contrast, is the belief that prosperity comes from a thriving middle class, and therefore government plays a role in supporting families and communities. This version of capitalism—more just, more equal, and in which prosperity is shared—could be the American future.

The award-winning author of Mediterranean Street Food introduces readers to the sweet side of Middle Eastern cuisine with these seventy classic desserts. The seductive flavors of the Middle East have won over food lovers around the world, but the sweets of the region have remained largely unknown to Western palates—until now. Sweet Middle East, by doyenne of Middle Eastern cooking Anissa Helou, presents seventy classic desserts fragrant with spices, honey, dates, and nuts, and steeped in tradition. From Egyptian Bread Pudding to Turkish Fritters and Crispy Algerian “Crepes,” this is a delectable tour of Middle Eastern treats you won’t want to miss.

A cookbook author and food historian shares one hundred of her favorite recipes from the Mediterranean including chicken with apricots and pistachios, vegetable couscous, eggplant in spicy honey sauce with goat cheese, bean stew with chorizo and bacon, and almond pudding. Discover a playful new take on Middle Eastern cuisine with more than 100 fresh, flavorful recipes. “Finally! Eden Grinspan is letting us in on her secrets of her healthful and deliciously delicious cooking. Giant flavors, pops of color everywhere and dishes you’ll crave forever. It’s the Eden way!”—Bobby Flay NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY DELISH AND LIBRARY JOURNAL Eden Grinspan’s accessible cooking is full of bright tastes and textures that reflect her Israeli heritage and laid-back but thoughtful style. In Eating Out Loud, Eden introduces readers to a whirlwind of exciting flavors, mixing and matching simple, traditional ingredients in new ways: roasted whole heads of broccoli topped with herbaceous yogurt and crunchy, spice-infused dukkah; a toasted pita salad full of juicy summer peaches, tomatoes, and a bev of fresh herbs; and bakba that becomes pull-apart morning buns, layered with chocolate and tahini and sticky with a salted sugar glaze, to name a few. For anyone who loves a big, boisterous spirit both on the plate and around the table, Eating Out Loud is the perfect guide to the kind of meal-full of family and friends eating with their hands, double-dipping, and letting loose—that you never want to end.

Middle Eastern Fare with Extraordinary Flair [Middle Eastern Cookbook, 80 Recipes]

Feasts

A Middle Eastern Feast

Stories

Middle Eastern Food to Savor & Share

The Essential Guide to Middle Eastern Cooking. As Heard on BBC Radio 4

The Stars Beneath Our Feet

*A New Book of Middle Eastern Food*The Essential Guide to Middle Eastern Cooking. As Heard on BBC Radio 4Penguin UK

Eight hundred recipes from around the world represent the finest in traditional and contemporary Jewish cooking, featuring dishes from Russia, Syria, India, North and South America, Africa, the Mediterranean, and Israel

The book that puts your baby back to sleep. When your baby or toddler inevitability wakes in the middle of the night, turn to this tool that uses the basic medication of a body scan, to aid in the soothing your child back to sleep.

This book assess the relationship of literature to various other cultural forms in the Middle Ages. Jesse M. Gelrich uses the insights of such thinkers as Levi-Strauss, Foucault, Barthes, and Derrida to explore the continuity of medieval ideas about speaking, writing, and texts.

The Complete Middle East Cookbook

Finding Your Way Through the Hardest and Most Crucial Part of Any Bold Venture

The Book of Jewish Food

A Mostly Wholesome Cookbook

Eating Out Loud

Middle Eastern Sweets

The Middle Out

A powerful, funny, and wise debut from a writer Esquire praises as “the second coming of Denis Johnson.” In this widely acclaimed story collection, Jim Gavin delivers a hilarious and panoramic vision of California, in which a number of down-on-their-luck men, from young dreamers to old vets, make valiant forays into middle-class respectability. Each of the men in Gavin’s stories is stuck somewhere in the middle, caught halfway between his dreams and the often crushing reality of his life. A work of profound humanity that pairs moments of high comedy with searing truths about life’s missed opportunities, Middle Men brings to life unforgettable characters as they learn what it means to love and work and exist in the world. Hailed as a “modern-day Dubliners” (Time Out) and “reminiscent of Tom Perotta’s best work” (The Boston Globe), this stellar debut has the Los Angeles Review of Books dubbing, “Middle Men deserves its hype and demonstrates a top-shelf talent. . . . A brilliant sense of humor animates each story and creates a state of near-continuous reading pleasure.”

In her inspiring New York Times bestselling memoir, It Was Me All Along, Andie Mitchell chronicled her struggles with obesity, losing weight, and finding balance. Now, in her debut cookbook, she gives readers the dishes that helped her reach her goals and maintain her new size. In 80 recipes, she shows how she eats: mostly healthy meals that are packed with flavor.

like Lemon Roasted Chicken with Moroccan Couscous and Butternut Squash Salad with Kale and Pomegranate, and then the “sometimes” foods, the indulgences such as Peanut Butter Mousse Pie with Marshmallow Whipped Cream, because life just needs dessert. With 75 photographs and Andie’s beautiful storytelling, Eating in the Middle is the perfect cookbook for anyone looking to find freedom from cravings while still loving and enjoying every meal to the fullest.

A counselor and popular Washington Post contributor offers a new take on grades 6-8 as a distinct developmental phase—and the perfect time to set up kids to thrive. Middle school is its own important, distinct territory, and yet it’s either written off as an uncomfortable rite of passage or lumped in with other developmental phases. Based on her many years working in schools, professional counselor Phyllis Fagell sees these years instead as a critical stage that parents can’t afford to ignore (and though “middle school” includes different grades in various regions, Fagell maintains that the ages make more of a difference than the setting). Though the transition from childhood to adolescence can be tough for kids, this time of rapid physical, intellectual, moral, social, and emotional change is a unique opportunity to proactively build character and confidence. Fagell helps parents use the middle school years as a low-stakes training ground to teach kids the key skills they’ll need to thrive now and in the future, including making good friend choices, negotiating conflict, regulating their own emotions, and building resilience. To answer parents’ most common questions and struggles with middle school-aged children, Fagell combines her professional and personal expertise with stories and advice from prominent psychologists, doctors, parents, educators, school professionals, and middle schoolers themselves.

The Ultimate Guide to the One-of-a-Kind Flavors of the Middle East Delight your senses and excite your palate as Yaniv Cohen, aka The Spice Detective, leads you on a culinary tour through the exciting world of Middle Eastern spices—including turmeric, cumin, sumac, za’atar, clove, cardamom, caraway, baharat, coriander, dukkah, paprika, anise, nigella, allspice and cinnamon.

With a lineup of delicious recipes, Yaniv highlights each spice’s unique flavor. In a blend of traditional and modern cuisine, he expertly reveals the fullness of Middle Eastern spices in such dishes as Baharat-Scented Lamb Loin with Mint Pestó, Tunisian Caraway Carrot Salad, Cardamom Yemenite Beef Soup, Cinnamon-Scented Moroccan Couscous with Dried Fruit, Fresh Strawberries Stuffed with Clove-Spiced “Cheesecake” Mousse, Pan-Fried Cauliflower Steak in Nigella Seed Batter and Spiced Coriander Banana Cookies. To anyone looking to add vibrancy to their dishes: This cookbook belongs on your shelf.

Treasured Recipes from a Lifetime of Travel [a Cookbook]

A Novel

The Bright Ages

A New Book of Middle Eastern Food

Middle C

The Rise of Progressive Economics and a Return to Shared Prosperity

The Middle of the Night Book

NATIONAL BESTSELLER NAMED ONE OF THE MOST INSPIRING BOOKS OF 2018 BY INC. NAMED ONE OF THE BEST STARTUP BOOKS OF ALL TIME BY BOOKAUTHORITY The Messy Middle is the indispensable guide to navigating the volatility of new ventures and leading bold creative projects by Scott Belsky, bestselling author, entrepreneur, Chief Product Officer at Adobe, and product advisor to many of today’s top start-ups. Creating something from nothing is an unpredictable journey. The first mile births a new idea into existence, and the final mile is all about letting go. We love talking about starts and finishes, even though the middle stretch is the most important and often the most ignored and misunderstood. Broken into three sections with 100+ lessons, this no-nonsense book will help you:
• Endure the roller coaster of successes and failures by strengthening your resolve, embracing the long-game, and short-circuiting your reward system to get to the finish line.
• Optimize what’s working so you can improve the way you hire, better manage your team, and meet your customers’ needs.
• Finish strong and avoid the pitfalls many entrepreneurs make, so you can overcome resistance, exit gracefully, and continue onto your next creative endeavor with ease. With insightful interviews from today’s leading entrepreneurs, artists, writers, and executives, as well as Belsky’s own experience working with companies like Airbnb, Pinterest, Uber, and sweetgreen, The Messy Middle will outfit you with the right way through the hardest parts of any bold project or new venture.

Three-time recipient of the AJN Book of the Year Award! Praise for the third edition: “This is an outstanding edition of this book. It has great relevance for learning about, developing, and using middle range theories. It is very user friendly, yet scholarly.” Score: 90, 4 Stars -Doody’s Medical Reviews The fourth edition of this invaluable publication on middle range theory in nursing reflects the most current theoretical advances in the field. With two additional chapters, new content incorporates exemplars that bridge middle range theory to advanced nursing practice and research. Additional content for DNP and PhD programs includes two new theories: Bureaucratic Caring and Self-Care of Chronic Illness. This user-friendly text stresses how theory informs practice and research in the everyday world of nursing. Divided into four sections, content sets the stage for understanding middle range theory by elaborating on disciplinary perspectives, an organizing framework, and evaluation of the theory. Middle Range Theory for Nursing, Fourth Edition presents a broad spectrum of 13 middle range theories. Each theory is broken down into its purpose, development, and conceptual underpinnings, and includes a model demonstrating the relationships among the concepts, and the use of the theory in research and practice. In addition, concept building for research through the lens of middle range theory is presented as a rigorous 10-phase process that moves from a practice story to a conceptual foundation. Exemplars are presented clarifying both the concept building process and the use of conceptual structures in research design. This new edition remains an essential text for advanced practice, theory, and research courses. New to the Fourth Edition: Reflects new theoretical advances Two completely new chapters New content for DNP and PhD programs Two new theories: Bureaucratic Caring and Self-Care of Chronic Illness Two articles from Advances in Nursing Science documenting a historical meta-perspective on middle range theory development Key Features: Provides a strong contextual foundation for understanding middle range theory Introduces the Ladder of Abstraction to clarify the range of nursing’s theoretical foundation Presents 13 middle range theories with philosophical, conceptual, and empirical dimensions of each theory Includes Appendix summarizing middle range theories from 1988 to 2016

Brought to you by the award-winning chefs behind the Honey & Co. empire, Sari Packer and Itamar Sruvovich present simple and delicious Middle Eastern dishes that are easy to make and a pleasure to serve. Wholesome, fresh and seasonal ingredients are organised into chapters For Us Two, For Friends, For the Weekend, For a Crowd and The Kitchen. Enjoy authentic recipes like Jerusalem sesame bread filled with harissa and lemon chicken, tuck into a crisp salad with saffron-poached pears with walnut tahini, or delight in a fish pastilla or a rabbit stufado, among many more. The mouth-watering recipes featured in this book are quick and simple to make. Whip them up for lunch or a weekend meal without forward planning, special ingredients or fancy equipment - these will quickly become staple recipes that you, friends and family will revisit again and again.

An authentic, indulgent collection of dessert recipes from across the Middle East, from one of the region’s most loved home cooks Whether you start your day with something sweet, finish it with something sweet, or make sure sweets are within reach all day long, you’ll find serious inspiration in the pages of Salma Hage’s latest cookbook for home cooks. The Middle East’s wide range of cultures, ingredients, and influences informs the array of dishes she includes - spiced cookies, cream-filled pancakes, aromatic pastries, and delicious cakes - with recipes that are easy to follow and celebrate simple-to-source spices and taste combinations.

The Wall in the Middle of the Book

Food in the Middle Ages

The Messy Middle

Honey & Co.: At Home

Bold Middle Eastern Flavors for All Day, Every Day: A Cookbook

Squeezed

This joyful picture book celebrates middle children and sibling love. When you’re in the middle . . . you’re not the oldest, and you’re not the youngest. You are right in between. There’s someone bigger who helps you and someone smaller who needs you. From the middle, you can see both sides. But being in the middle isn’t always easy—sometimes it’s hard to know what makes you special, or how to follow a path that’s just your own. Bunny in the Middle, this classic picture book from Anika A. Denise highlights the remarkable empathy of middles and the joys of self-acceptance, glowingly illustrated by New York Times-bestselling artist Christopher Denise. Christy Ottaviano Books

The first ever publication of J.R.R. Tolkien’s final writings on Middle-earth, covering a wide range of subjects and perfect for those who have read and enjoyed The Silmarillion, The Lord of the Rings, Unfinished Tales, and The History of Middle-earth, and want to learn more about Tolkien’s magnificent world. It is well known that J.R.R. Tolkien published The Hobbit in 1937 and The Lord of the Rings in 1954-5. What may be less known is that he continued to write about Middle-earth in the decades that followed, right up until the years before his death in 1973. For him, Middle-earth was part of an entire world to be explored, and the writings in The Nature of Middle-earth reveal the journeys that he took as he sought to better understand his unique creation. From sweeping themes as profound as Elvish immortality and reincarnation, and the Powers of the Valar, to the more earth-bound subjects of the lands and beasts of Númenor, the geography of the Rivers and Beacon-hills of Gondor, and even who had beards! This new collection, which has been edited by Carl F. Hostetter, one of the world’s leading Tolkien experts, is a veritable treasure-trove offering readers a chance to peer over Professor Tolkien’s shoulder at the very moment of discovery; and on every page, Middle-earth is once again brought to extraordinary life.

The food of the Middle East is known for its diverse flavors and colors. Now you can enjoy all of these titillating meals in the comfort of your own home! Tess Mallos shows us how to produce delectable meals from the fascinating cultures of the Middle East, with recipes carefully tested and set out in easy to follow steps. Many of the dishes are illustrated, in 80 superb photographs. This book provides a brilliant insight into the regional dishes of Greece, Turkey, Lebanon, Egypt and Syria and an invaluable introduction to some of the lesser known cuisines of other countries in the region: Afghanistan, Armenia, Cyprus, Iran, Iraq, Jordan, Saudi Arabia, Bahrain, Kuwait, Oman, Qatar, the United Arab Emirates, and Yemen. The pages in this Middle Eastern Cookbook guide the reader through the vast scope of Middle Eastern food — recipes and photographs show how to make family size meals in an exciting way, while the introduction to each chapter examines the food, lifestyle and cooking methods of each country, to explain exactly how to use the right ingredients in delicious, authentic dishes. The recipes ensure that the traditional essence of each cuisine is preserved, while the instructions are given in the clearest and most accessible way for the modern cook, with guidance wherever necessary for the use of today’s appliances. The basics of Middle Eastern cooking are carefully explained, and the glossary gives regional names and descriptions of a host of food and ingredients. The Complete Middle East Cookbook is a joy to read and use in the kitchen. A bestselling classic, it has been revised and enhanced with contemporary photographs, so that it will continue to delight all who seek to know and enjoy the rich and varied cuisines of the Middle East. Recipes include: Spanakopita (Spinach Pie) Koupepia (Stuffed Grape Vine Leaves) Patlicani Pilav (Eggplant Pilaf) Samak Mashwi (Barbecued Fish With Dates) Kibbeh (Ground Lamb and Burghul) Nane Lavash (Wholemeal Flat Bread) Baklava (Almond and Cardamom Pastry

Throughout the history of civilization, food has been more than simple necessity. In countless cultures, it has been livelihood, status symbol, entertainment - and passion. In the GREAT FOOD series, Penguin brings you the finest food writing from the last 400 years, and opens the door to the wonders of every kitchen.

Dispatches from the Front Lines of Motherhood

A New History of Medieval Europe

Bunny in the Middle

Me and Marvin Gardens

Eating in the Middle

Frontier Follies

The 10 Key Skills Kids Need to Thrive in Middle School and Beyond—and How Parents Can Help

First Published in 1995. Routledge is an imprint of Taylor & Francis, an informa company.

Presents simple, no-cook snacks.

Joseph Szekes’s family fled from Austria in 1938 to London where his father disappeared, he and his family then relocated to small town Ohio and Joseph grows up to be a decent piano player with a deeply fractured sense of identity.

Create a culinary mosaic with this Middle Eastern cookbook! When Faith Gorsky married her Syrian husband, she was introduced to a cultural and culinary world that would forever change how she experienced food and cooking. Gorsky’s mother-in-law took her under her wing, and in 6 months gave her a thorough course in Middle Eastern cooking that became the basis for her popular website, An Edible Mosaic—and now this book. The growth and success of her website and her growing interest in dishes from the Middle East led to even more trips to the area, where she deepened her knowledge of the food and acquired more recipes to cook and share with her husband and the online community. In this Syrian cookbook, Gorsky shares her favorite recipes from throughout the region: Lamb or Beef Kebab, Several Ways (Mashawi) Creamy Chickpea and Yogurt Casserole (Feteh) Parsley Salad with Bulgur Wheat (Tabbouleh) Sumac-Spiced Chicken (Musakhan) Pan Seared White Cheese And 75 more, paired with 175 color photographs Her love for the cuisine of her husband’s homeland comes across in her enthusiasm for sharing together these Syrian recipes, and in the awareness that Middle Eastern cooking is more than just a means of sustenance—it lies at the epicenter of gatherings with family and friends.

The Horizon Book of the Middle Ages

Claudia Roden’s Mediterranean

Pickle in the Middle and Other Easy Snacks

Powers and Thrones

I Almost Forgot about You

My Spiced Kitchen

The New Book of Middle Eastern Food

The first middle-grade novel from Printz Honor-winning author Amy Sarig (A. S.) King! Washington Post Best Book of the Year A New York Public Library Best Book for Kids A Texas Bluebonnet Master List selection Obe Devlin has problems. His family’s farmland has been taken over by developers. His best friend Tommy has abandoned him. And he keeps getting nosebleeds, because of that thing he doesn’t like to talk about. So Obe hangs out at the nearby creek, in the last wild patch left, picking up trash and looking for animal tracks. One day, he sees a creature that looks kind of like a large dog. And as he watches it, he realizes it eats plastic. Only plastic. Water bottles, shopping bags. . . . No one has seen a creature like this before. The animal—Marvin Gardens—becomes Obe’s best friend and biggest secret.

The definitive volume on Middle Eastern cooking, a modern classic from the award-winning, bestselling author of The Book of Jewish Food and Claudia Roden’s Mediterranean Originally published in 1972 and hailed by James Beard as “a landmark in the field of cookery,” this new revision represents the accumulation of the author’s years of extensive travel throughout the ever-changing landscape of the Middle East, gathering recipes and stories. Now featuring more than 800 recipes, including the aromatic variations that accent a dish and define the country of origin: fried garlic and cumin and coriander from Egypt, cinnamon and allspice from Turkey, sumac and tamarind from Syria and Lebanon, pomegranate syrup from Iran, preserved lemon and harissa from North Africa, Claudia Roden has worked out simpler approaches to traditional dishes, using healthier ingredients and time-saving methods without ever sacrificing any of the extraordinary flavor, freshness, and texture that distinguish the cooking of this part of the world. Throughout these pages she draws on all four of the region’s major cooking styles: • The refined haute cuisine of Iran, based on rice exquisitely prepared and embellished with a range of meats, vegetables, fruits, and nuts • Arab cooking from Syria, Lebanon, and Jordan—at its finest today, and a good source for the vegetable and bulgur wheat dishes • The legendary Turkish cuisine, with its kebabs, meat and rice dishes, yogurt salads, savory pies, and syrupy pastries • North African cooking, particularly the splendid fare of Morocco, with its heady mix of hot and sweet, orchestrated to perfection in its scousous dishes and tagines From the tantalizing mezze—succulent bites of filled filo crescents and cigars, chopped salads, and stuffed morsels, as well as tabina, chickpeas, and eggplant in their own juices—to the skewered meats and savory stews and savory dishes, here is a rich array of Middle Eastern cooking.

Unable to celebrate the holidays in the wake of his older brother’s death in a gang-related shooting, Lolly Rachpuhal struggles to avoid being forced into a gang himself while constructing a fantastically creative LEGO city at the Harlem community center.

The last year of elementary school is big for every kid. In this novel, equal parts funny and crushing, utterly honest and perfect for boys and girls alike, Christine Gouda faces change at every turn, starting with her own nickname—Tink—which just doesn’t fit anymore. Readers will relate to this strong female protagonist whose voice rings with profound authenticity and absolute novelty, and her year’s cringingly painful trials in nomenclature—uncomfortable Halloween costumes, premature sleepover parties, crushed crushes, and changing friendships. Throughout all this, Tink learns, what you call yourself, and how you do it, has a lot to do with who you are. This book marks beloved author Karen Romano Young’s masterful return to children’s literature: a heartbreakingly honest account of what it means to be between girl and woman, elementary and middle school, inside and out—and just what you name that in-between self.

The New Pakistani Middle Class

The Nature of Middle-Earth

A Middle Eastern Cookbook

And Then They Stopped Talking to Me

Language Theory, Mythology, and Fiction

A Book of Middle English

Hundred Percent

In Feasts, the highly-anticipated follow-up to the best-selling Persiana: Recipes from the Middle East and Beyond (2014) and Sirocco: Fabulous Flavors from the East (2016), award-winning chef Sabrina Ghayour presents a delicious array of authentic Middle Eastern dishes inspired by the celebratory feasts of her childhood in Iran but tailored to how we live and cook today. This beautifully photographed book features recipes accessible to home cooks everywhere. Feasts is a sumptuous celebration of Persian food featuring more than 90 sophisticated yet approachable recipes for breakfast and brunch, weeknights, weekends, summer meals, vegetarian dishes, festive occasions, and comfort food. The author, who teaches cooking, is an expert on Middle Eastern food, and her voice is authoritative but friendly, making the recipes very accessible even to the most inexperienced cook. Chapter intros brim with passion for her homeland’s culinary delights, and her recipe methods are easy to follow. The author also provides suggestions for complete menus. From finger foods, meze dishes, entrees, sides, desserts, and drinks, Feasts is a mouthwatering tour of Persian food for today’s home cook. Chapters and a sampling of recipes: Breakfast & Brunch; Goat cheese & filo pies, Cheddar & feta Frittata with peppers, herbs & pul biber, Apple, cinnamon & raisin loaf with nigella honey butter Weekend Feasts: Pan-fried lamb steaks preserved lemon, cilantro & garlic, Pear & thyme tart, Mint tea moljito Quick-Fix Feasts: Spicy haloumi salad with tomatoes & fried bread, Harissa skirt steak sandwiches, Roasted apricots with honey & orange, Vegetarian Feasts: Carrot orange hummus, Roasted Portobello mushrooms with pine nuts & hazelnut oil, Lentil & cumin flatbread Summer Feasts: Butterflied leg of lamb with pomegranate sauce, Pomegranate chicken, Cucumber & pistachio yogurt, Peach & mint salad Lighter Feasts: Yogurt & harissa marinated chicken, Smoked salmon with capers, olives & preserved lemons, Eggplant rolls with goat cheese, herbs & walnuts Seta Occasions: Jumbo prawns with tomato, dill & fenugreek, Beer roasted pork shoulder with plum sauce, Saffron roast potatoes, Charred cauliflower steaks with tahini, harissa honey sauce & preserved lemons, Cherry, dark chocolate & mint parfait Comfort Food: Black garlic, tapenade, & feta rolls, Lamb kofta roll, Harissa-infused leg of lamb with fenugreek & lime, Freetkeh, tomato & chickpea pilaf

Images of religious extremism and violence in Pakistan—and the narratives that interpret them—inform global works but also twist back to shape local class politics. Ammara Maqsood focuses on life in Lahore, where she untangles these narratives to show how central they are for understanding competition between middle-class groups.

“The French have a name for the uniquely hellish years between elementary school and high school: “l’âge ingrat” or “The Ugly Age.” Characterized by a perfect storm of developmental changes-physical, psychological, and social-the middle-school years are a time of great distress for parents and children alike, marked by hurt, isolation, exclusion, competition, anxiety, and often outright cruelty. Some of this inevitability; there are intrinsic challenges to early adolescence. But these years are harder than they need to be, and Judith Warner believes that adults are complicit.With piercing insight, compassion, and humor, Warner walks us through a new understanding of the role that middle school plays in all our lives. Part intellectual investigation and part call to action, this timely book unpacks one of life’s most formative periods and shows how we can help our children not only survive it, but thrive!”-

New York Times bestseller A down-to-earth, hilarious collection of stories and musings on marriage, motherhood, and country life from the #1 New York Times bestselling author and star of the Food Network show The Pioneer Woman, Ree Drummond. Once upon a time, I lost my marbles and married a sexy, Wrangler-wearing cowboy named Ladd. That single decision would wind up setting the stage for years of rural adventures (and misadventures), and while I can’t imagine my life being any different, raising a family in the “idyllic” countryside has not been without a few bumps in the road. (Or were those cow patties? It’s hard to tell the difference sometimes.) I’m excited to share this crazy collection of true stories from my full-of-energy, hard-to-lame, wonderfully wild (and very weird) frontier family. From the unique challenges of being married to a rancher to the blood, sweat, mud, and tears of raising country kids, I’ll pull back the curtain and let you in on some of the sh!t and shenanigans that have really gone on here on Drummond Ranch over the past two-plus decades. You’ll learn about marital spats, run-ins with wildlife, EP fails, my parenting neuroses, triumphs, tribulations, love, loss . . . and how manure has somehow managed to weave its way through all of it. To keep things to the minute, you’ll also hear about more recent family developments that have tested my sanity and pushed me to the brink. (And pleasantly surprised me, too.) This book is both a love letter and a laugh letter, and I hope you get a big kick out of it all: the good, the bad, and the dirty. Mostly, I hope it demonstrates how much I adore this family of mine . . . even if I sometimes have to use rubber snakes to show it.

Middle Range Theory for Nursing, Fourth Edition

Making Sense of Middle School

A New History of the Middle Ages

A Book of Essays

Why Our Families Can’t Afford America

Sweet Middle East

Frumpy Middle-Aged Mom

Dr. Georgia Young is feeling stuck and restless. When she decides to make some major changes in her life, including quitting her job as an optometrist, she finds herself on a journey that may or may not include another chance at love.

This essential Middle English textbook, now in its third edition, introduces students to the wide range of literature written inEngland between 1150 and 1400. New, thoroughly revised edition of this essential MiddleEnglish textbook. Introduces the language of the time, giving guidance onpronunciation, spelling, grammar, metre, vocabulary and regionaldialects. Now includes extracts from ‘Pearl’ andChaucer’s ‘Troilus and Criseyde’. Bibliography & references have been updated throughout. Each text is accompanied by detailed notes.

“Not only an engrossing read about the distant past, but also a profoundly thought-provoking view of our not-really-so-“new” present. . . . All medieval history is here, beautifully narrated. . . . The vision takes in whole imperial landscapes but also makes room for intimate portraits of key individuals, and even some poems.”—Wall Street Journal “A lively history. . . [Jones] has managed to touch every major topic. As each piece of the puzzle is placed into position, the modern world gradually comes into view. . . . Powers and Thrones provides the reader with a framework for understanding a complicated subject, and it tells the story of an essential era of world history with skill and style.”—The New York Times The New York Times bestselling author returns with an epic history of the medieval world—a rich and complicated reappraisal of an era whose legacy and lessons we are still living with today. When the once-mighty city of Rome was sacked by barbarians in 410 and lay in ruins, it signaled the end of an era—and the beginning of a thousand years of profound transformation. In a gripping narrative bursting with big names—from St Augustine and Attila the Hun to the Prophet Muhammad and Eleanor of Aquitaine—Dan Jones charges through the history of the Middle Ages. Powers and Thrones takes readers on a journey through an emerging Europe, the great capitals of late Antiquity, as well as the influential cities of the Islamic West, and culminates in the first European voyages to the Americas. The medieval world was forged by the big forces that still occupy us today: climate change, pandemic disease, mass migration, and technological revolutions. This was the time when the great European nationalities were formed; when the basic Western systems of law and governance were codified; when the Christian Churches matured as both powerful institutions and the regulators of Western public morality; and when art, architecture, philosophical inquiry and scientific invention went through periods of massive, revolutionary change. The West was rebuilt on the ruins of an empire and emerged from a state of crisis and collapse to dominate the world.

Every sphere of human life and activity was transformed in the thousand years covered by Powers and Thrones. As we face a critical turning point in our own millennium, Dan Jones shows that how we got here matters more than ever. A foolish knight is certain that his side of the wall is the safe side in this clever, amusingly meta picture book by the acclaimed creator of It’s Only Stanley There’s a wall in the middle of the book, and our hero—a young knight—is sure that the wall protects his side of the book from the dangers of the other side—like an angry tiger and giant rhino, and worst of all, an ogre who would gobble him up in a second! But our knight doesn’t seem to notice the crocodile and growing sea of water that are emerging on his side. When he’s almost over his head and calling for help, who will come to his rescue? An individual who isn’t as dangerous as the knight thought—from a side of the book that might just have some positive things to offer after all

An Odyssey from Samarkand to New York

The Idea of the Book in the Middle Ages

An Edible Mosaic

Middle Eastern recipes from our kitchen

Middle Men

Classic Recipes, from Baklava to Fig Ice Cream

Adventures in Marriage and Motherhood in the Middle of Nowhere

One of TIME’s Best New Books to Read This Summer “Brilliant—a keen, elegantly written, and scorching account of the American family today. Through vivid stories, sharp analysis and wit, Quart anatomizes the middle class’s fall while also offering solutions and hope.” — Barbara Ehrenreich, author of Nickel and Dimed Families today are squeezed on every side—from high childcare costs and harsh employment policies to workplaces without paid family leave or even dependable and regular working hours. Many realize that attaining the standard of living their parents managed has become impossible. Alissa Quart, executive editor of the Economic Hardship Reporting Project, examines the lives of many middle-class Americans who can now barely afford to raise children. Through gripping first-hand stories, she shows how our country has failed its families. Her subjects—from professors to lawyers to caregivers to nurses—have been wrung out by a system that doesn’t support them, and enriches only a tiny elite. Interlacing her own experience with close-up reporting on families that are just getting by, Quart reveals parenthood itself to be financially overwhelming, except wealthiest. She offers real solutions to these problems, including outlining necessary policy shifts, as well as detailing the DIY tactics some families are already putting into motion, and argues for the cultural reevaluation of parenthood and caregiving. Written in the spirit of Barbara Ehrenreich and Jennifer Senior, Squeezed is an eye-opening page-turner. Powerfully argued, deeply reported, and ultimately hopeful, it casts a bright, clarifying light on families struggling to thrive in an economy that holds too few options. It will make readers think differently about their lives and those of their neighbors.

Never mind the Real Housewives of Orange County—Marla Jo Fisher is the woman everyone can relate to, complete with bad parenting, rotten dogs, ill health, and fashion faux pas. For nearly two decades, in the Orange County Register and many syndicated papers, readers have delighted in Marla Jo’s subversive humor, cranky intellect, and huge heart on her journey through broke, single, after-a-motherhood, when she decided to cheat Boy and Curly Girl, to her oddball adventures around the globe, to the sublime ridiculousness of life next door. Even while facing a devastating diagnosis, Fisher teaches us that humor is the balm that eases and the very thing that binds us together.

“Meticulously collected, compellingly assembled, lovingly told . . . informative, delectable and incredibly useful” Yotam Ottolenghi Claudia Roden’s A Book of Middle Eastern Food is your ultimate cookbook and guide to the rich and exotic recipes of the Middle East. . . . As heard on BBC Radio 4’s new 5-part series. First published in 1968, Claudia Roden’s bestselling classic Book of Middle Eastern Food has become a cult classic in the cuisines of the Middle East. Containing over 500 modern and accessible recipes that are brought to life with enchanting stories, memories and culinary wisdom, this book takes readers on a cook’s tour of countries including Syria, Lebanon, Egypt, Turkey, Greece and Morocco. Inside there’s a delicious array of dishes to try: Hot Stuffed Vine Leaves, Sweet Sour Aubergine Salad, Courgette Meatballs, Persian Lamb, Moroccan Tagine with Fruit and Honey, Hummus, Tabouleh, Turkish Delight and Coconut Orange Blossom and Lemon Cake. Now in this beautiful new edition, Roden’s timeless work will continue to inform and inspire as the next generation of cooks discovers its riches. “Roden’s great gift is to conjure up not just a cuisine but the culture from which it springs” Nigella Lawson

“The beauty and levity that Perry and Gabriele have captured in this book are what I think will help it to become a standard text for general audiences for years to come. . . .The Bright Ages is a rare thing—a nuanced historical work that almost anyone can enjoy reading.”—Slate “Incandescent and ultimately intoxicating.” —The Boston Globe A lively and magisterial popular history that refutes common misconceptions of the European Middle Ages, showing the beauty and communion that flourished alongside the dark brutality—a brilliant reflection of humanity itself. The word “medieval” conjures images of the “Dark Ages”—centuries of ignorance, superstition, stasis, savagery, and poor hygiene. But the myth of darkness obscures the truth: this was a remarkable period in human history. The Bright Ages recasts the European Middle Ages for what it was, capturing this 1,000-year era in all its complexity and fundamental humanity, bringing to light both its beauty and its horrors. The Bright Ages takes us through ten centuries and crisscrosses Europe and the Mediterranean, Asia and Africa, revisiting familiar people and events with new light cast upon them. We look with fresh eyes on the Roman Empire, the Vikings, the Crusades, and the Black Death, but also to the multi-religious experience of Iberia, the rise of Byzantium, and the genius of Hildegard and the power of queens. We begin under a blanket of golden stars constructed by an empress with Germanic, Roman, Spanish, Byzantine, and Christian bloodlines and end nearly 1,000 years later with the poet Dante—inspired that same twinkling celestial canopy—writing an epic saga of heaven and hell that endures as a masterpiece of literature today. The Bright Ages reminds us just how permeable our manmade borders have always been and of what possible worlds the past has always made available to us. The Middle Ages may have been a world “lit only by fire” but it was one whose torches illuminated the magnificent rose windows of cathedrals, even as they stoked the pyres of accused heretics. The Bright Ages contains an 8-page color insert.