

## National Trust Complete Pies, Stews And One Pot Meals (National Trust Food)

**Leslie offers women recipes which she says are practical, easy, and economical.**

**In this cookbook, the National Trust serves up a hot soothing bowl of all your favourite comfort foods, inspired by the recipes from their cafés, which make the best of our delicious British seasonal produce. There are over 100 recipes for casseroles, soups, stews, pies and hot puddings, along with ideas for rustic salads, quick suppers and indulgent dinner party desserts. Along with the favourite dishes cooked in the National Trust cafes, there are recipes that have been found in National Trust archives, or link to the history of the places. In the Lake District, Lamb and Hawkshead Red stew celebrates two great local ingredients in one taste of home – Herdwick lamb and award-winning Hawkshead Red beer. During his time as Viceroy of India, Lord Curzon of Kedleston Hall might have encountered a chickpea and coconut curry typical of the southern region, a comforting meat-free alternative for veggies and vegans. Or indulge with the chestnut, rum and chocolate pavlova cake, inspired by the ancient chestnuts planted at Sizergh. Whatever the season, National Trust Comfort Food presents a wealth of regional and international dishes, each one devoted to our love for homely, comforting cooking. From colourful summer favourites such as goat’s cheese gnocchi or panzanella made with ripe, summer tomatoes, or a picnic pie served with a tangy chutney, to winter warmers like venison stew or chicken and mustard casserole, these dishes are simple and irresistible. Romania is a true cultural melting pot, rooted in Greek and Turkish traditions in the south, Hungarian and Saxon in the north and Slavic in the east and west. Carpathia, the first book from food stylist and cooking enthusiast Irina Georgescu, aims to introduce readers to Romania’s bold, inventive and delicious cuisine. Bringing the country to life with stunning photography and recipes, it will take the reader on a culinary journey to the very heart of the Balkans, exploring it’s history and landscape through it’s traditions and food. From fragrant pilafs, sour borsch and hearty stews, to intricate and moreish desserts, this book celebrates the dishes from a culture living at the crossroads of eastern and western traditions.**

**Presents instructions for roasting a variety of different meats and includes recipes for main courses, side dishes, sauces, and vegetables.**

**Giving Thanks**

**Chef Paul Prudhomme’s Louisiana Kitchen**

**Renal Diet Cookbook**

**Betty Crocker Cookbook**

**JUST LIKE MUM USED TO MAKE**

**National Trust Comfort Food**

A beautiful collection of seasonal country recipes Let The Country Cookbook transport you to a simpler place and time: a place where neighbors leave boxes of surplus vegetables on the doorstep, winter provides an excuse to make a pie with the windfall apples, and there’s time for a cup of tea and a slice of homemade cake. Inspired by the bountiful produce at her local farmers’ markets, Belinda Jeffery chronicles the changing seasons and shares the recipes that punctuate her days. Whether you want to make a platter of fragrant Thai prawn cakes to go with drinks, some comforting slow-cooked lamb shanks with harissa, or a last-minute Christmas cake, The Country Cookbook will bring a taste of the country into your kitchen—and into your life.

A fascinating and nostalgic collection of over 40 wholesome recipes from the Second World War At a time of shortages and rationing, the British were challenged with providing nutritious meals daily for the family. This pocket-sized compendium of recipes is illustrated with contemporary propaganda notices, photographs and advertisements. Dishes such as Scotch Broth, Dumplings, Savoury Onions, Corned Beef Rissoles and Coconut Orange Pudding recall the ingenuity and camaraderie of those wartime days. Look out for more Pitkin Guides on the very best of British history, heritage and travel.

Laura Mason brings you over 50 crumble recipes from the National Trust. Following on from the hugely successful 'National Trust Book of Scones', this is a salute to Britain’s ultimate comfort food – crumbles. With over 50 crumble recipes – plus some cobblers too – you’ll have the perfect recipe to cosy up with, every time. From classic recipes like apple and blackberry or rhubarb crumble to exciting new variations like crumble cheesecakes and microwavable mug crumbles for the time-challenged, this is everything you need. Plus there is a section on how to make classic accompaniments such as jam and custard, and interesting historical cooking trivia is sprinkled throughout to help you pass the time while your crumbles are in the oven.

Published in Hartford in 1796, this volume in the American Antiquarian Cookbook Collection is a facsimile edition of one of the most important documents in American culinary history. This is the first cookbook written by an American author specifically published for American kitchens. Named by the Library of Congress as one of the 88 "Books That Shaped America," American Cookery was the first cookbook by an American author published in the United States. Until its publication, cookbooks printed and used by American colonists were British. As indicated in Amelia Simmons’s subtitle, the recipes in her book were “adapted to this country,” reflecting the fact that American cooks had learned to make do with what was available in North America. This cookbook reveals the rich variety of food colonial Americans used, their tastes, cooking and eating habits, and even their rich, down-to-earth language. Bringing together English cooking methods with truly American products, American Cookery contains the first known printed recipes substituting American maize for English oats; and the recipe for Johnny Cake is apparently the first printed version using cornmeal. The book also contains the first known recipe for turkey. Possibly the most far-reaching innovation was Simmons’s use of pearlash—a staple in colonial households as a leavening agent in dough, which eventually led to the development of modern baking powders. “Thus, twenty years after the political upheaval of the American Revolution of 1776, a second revolution—a culinary revolution—occurred with the publication of a cookbook by an American for Americans.” (Jan Longone, curator of American Culinary History, University of Michigan) This facsimile edition of Amelia Simmons's American Cookery was reproduced by permission from the volume in the collection of the American Antiquarian Society, Worcester, Massachusetts. Founded in 1812 by Isaiah Thomas, a Revolutionary War patriot and successful printer and publisher, the Society is a research library documenting the life of Americans from the colonial era through 1876. The Society collects, preserves, and makes available as complete a record as possible of the printed materials from the early American experience. The cookbook collection includes approximately 1,100 volumes.

The Curious Charms of Arthur Pepper

Roasts

100 Nature Walks

American Cookery

Eat More Veg

Good Old Food

*Here for the first time, the famous food of Louisiana is presented in a cookbook written by a great creative chef who is himself world-famous. The extraordinary Cajun and Creole cooking of South Louisiana has roots going back over two hundred years, and today it is the one really vital, growing regional cuisine in America. No one is more responsible than Paul Prudhomme for preserving and expanding the Louisiana tradition, which he inherited from his own Cajun background. Chef Prudhomme’s incredibly good food has brought people from all over America and the world to his restaurant, K-Paul’s Louisiana Kitchen, in New Orleans. To set down his recipes for home cooks, however, he did not work in the restaurant. In a small test kitchen, equipped with a home-size stove and utensils normal for a home kitchen, he retested every recipe two and three times to get exactly the results he wanted. Logical though this is, it was an unprecedented way for a chef to write a cookbook. But Paul Prudhomme started cooking in his mother’s kitchen when he was a youngster. To him, the difference between home and restaurant procedures is obvious and had to be taken into account. So here, in explicit detail, are recipes for the great traditional dishes—gumbos and jambalayas, Shrimp Creole, Turtle Soup, Cajun "Popcorn," Crawfish Etouffee, Pecan Pie, and dozens more—each refined by the skill and genius of Chef Prudhomme so that they are at once authentic and modern in their methods. Chef Paul Prudhomme’s Louisiana Kitchen is also full of surprises, for he is unique in the way he has enlarged the repertoire of Cajun and Creole food, creating new dishes and variations within the old traditions. Seafood Stuffed Zucchini with Seafood Cream Sauce, Panted Chicken and Fettucini, Veal and Oyster Crepes, Artichoke Prudhomme—these and many others are newly conceived recipes, but they could have been created only by a Louisiana cook. The most famous of Paul Prudhomme’s original recipes is Blackened Redfish, a daringly simple dish of fiery Cajun flavor that is often singled out by food writers as an example of the best of new American regional cooking. For Louisianians and for cooks everywhere in the country, this is the most exciting cookbook to be published in many years. This longtime Barron’s kitchen favorite features authentic recipes brought to America in past generations from around the world. Now available in an economically priced paperback edition, that all 264 recipes and 64 full-color photos from the original hardcover edition.*

*A hearty collection of traditional one-pot pies and stews that make delicious meals for family and friends, from Steak and Kidney Pie, to Chicken and Leek Pie, Braised Lamb Shanks and Fish Pie. Includes recipes for beef and veal, lamb, pork, chicken, game, fish and vegetables, as well as dumplings, pastry and other must-have accompaniments to the pies and stews. Ingredients can be swapped, added to or altered to make quick and easy nourishing meals for family and friends, just like mum used to make.*

*Pie Town, New Mexico, was once legendary for its extraordinary pies. But it’s been a while since these delectable desserts graced the counter at the local diner. The townspeople—a hearty mix of Anglos, Hispanics, and Native Americans—like to think of themselves as family, especially when it comes to caring for Alex, a disabled little boy being raised by his grandparents. But, unforeseen by all, Pie Town’s fortunes are about to take a major turn—due to the arrival of a new priest, Father George Morris, who seems woefully unprepared for his first assignment, and the young hitchhiker Trina, who some townsfolk just know is trouble. . . .*

Pie Town

National Trust Complete Jams, Preserves and Chutneys

A Thanksgiving Celebration

A Novel

Good Old-Fashioned Roasts

The Picnic Cookbook

*Whether you’re entertaining garden sprites, feeding a regiment of toy soldiers, or simply whiling away a lazy afternoon, Mud Pies and Other Recipes is the only make-believe cookbook you’ll ever need. With Marjorie Winslow’s timeless guide on hand, you’ll never be at a loss for something to do in your backyard or by the seashore; you’ll be busy scooping up sand (a filling for Stuffed Sea Shells), hunting for flower petals (they make lovely hors d’oeuvres), and collecting raindrops (essential for brewing up Fried Water). The book is organized by course, and includes a general discussion of yard cookery along with detailed ingredient lists, methods for preparation, and helpful serving suggestions. And on every page, Erik Blegvad’s delightful pen-and-ink drawings ensure that Mud Pies and Other Recipes is a feast for the eyes as well as the imagination.*

*A hearty collection of the nation’s favourite pies, stews and one-pot meals, from Steak and Kidney pie and Bolton Hotpot to Chicken & Leek Pie and Sausage & Lentil stew. Includes recipes for beef and veal, lamb, pork, chicken, game, fish and vegetables, as well as dumplings, pastry and other must-have accompaniments. Ingredients can be swapped, altered or added to make quick and easy nourishing meals for friends and family. Revised, redesigned and updated with a selection of new recipes, this glorious book is a celebration of the very best of British food Contains over 300 delicious traditional dishes, from warming soups to delectable puddings Packed with mouthwatering colour illustrations Aga instructions for each recipe This classic British cookbook, newly updated and redesigned for 2010, contains a wealth of tempting traditional recipes. Choose from time-honoured family favourites such as Toad in the Hole or Rice Pudding, or discover local gems from around the country such as Stargazey Pie from Cornwall or Singin’ Hinnies from Northumberland. As well as the conventional cooking method, instructions are given for each recipe to be cooked on an Aga. The book also explores the history behind some of the key dishes in British cooking, from 14th-century Macaroni Cheese to 19th-century Mulligatawny Soup, and the introductions to each chapter provide a fascinating account of our culinary traditions and influences. Sarah Edington’s research has uncovered long-forgotten but delicious tastes of history from the roots of British cooking. The book’s recipes are arranged as follows: soups; fish dishes; meat dishes; vegetables and side dishes; hot puddings; cold puddings; breads, teabreads and scones; jams and preserves; drinks and confectionery.*

*From the coauthor of the internationally bestselling 4 Ingredients series comes a new, must-have cookbook designed to bring joy and flavor back into the kitchen. From a creator of the internationally bestselling 4 Ingredients series comes a new, must-have cookbook designed to bring joy and flavor back into the kitchen. 4 Ingredients One Pot, One Bowl is an ingenious collection of sweet and savory dishes full of fresh, easy-to-find ingredients that require only one pot and one bowl. That means less cleanup and more time enjoying life and delicious food with the friends and family you love. In this book, you’ll find more than eighty recipes for tasty and deceptively simple casseroles, roasts, soups and stews, pizzas, pasta, pies, and desserts. Imagine Creamy Bacon & Sun-Dried Tomato Chicken, French Lamb Casserole, Apple Crumble, and Baked Rice Pudding—all using four or fewer ingredients. With One Pot, One Bowl, life just got easier... and a whole lot more delicious!*

*Asian Pies: A collection of pies and tarts with an Asian twist*

*Mud Pies and Other Recipes*

*National Trust Complete Country Cookbook*

*Miss Leslie’s New Cookery Book*

*The National Trust Cookbook*

*Thanksgiving Recipes and History, from Pilgrims to Pumpkin Pie*

*Grandma’s Cookbook is a bumper collection of over 100 mouth-watering traditional recipes for pies, stews and puddings, from Steak and Kidney Pie and Braised Lamb Shanks to Queen’s Pudding and Old English Sherry Trifle. This highly illustrated cookbook includes savoury recipes for beef and veal, lamb, pork, chicken, game, fish and vegetables and dessert recipes for fools and syllabubs, baked and steamed puddings, fruits and jellies, tarts and ice cream.*

*National Trust Complete Pies, Stews and One-pot MealsNational Trust*

*A glorious celebration of nature and the simple pleasures of walking. This pocket-sized book has a perfect country walk for every time of year. The 100 walks show you the highlights of every season, from the beautiful bluebell woods of spring and the wildflower meadows of summer to the spectacular colours of autumn and the stark grandeur of winter. The routes cover all of Britain (including Scotland) and they’re all easy or moderate in their difficulty – ideal for relaxed strolls and families. As well a map and comprehensive directions, each walk has information about other fun activities in the area and nearby cafes and restaurants.*

*A delicious collection of great British pies and stews from the National Trust, this new edition has been updated and expanded to include more mouthwatering colour photography.A delicious collection of great British pies and stews from the National Trust, this new edition has been updated and expanded to include more mouthwatering colour photography.Delicious, slow-cooked ingredients simmering in the cooking pot or inside a homemade pastry crust are among life’s greatest simple pleasures.Easy and economical, pies and stews are simple to make and can be thrown together in minutes, making a filling and nutritious meal that can be left to cook gently while you get on the rest of your day. The ultimate comfort food, they make good use of inexpensive cuts of meat and are very versatile – ingredients can be altered or added depending on the season, mood or whatever is to hand in the cupboard.Laura Mason presents a selection of quality recipes for every palate, including beef, veal, lamb, pork, chicken (of course), game, fish and vegetables. From Lancashire Hotpot, Lamb Casserole and Chicken Pie to luxury Fish Pie with Potato Topping and Irish Stew with Dumplings, there is something here for everyone, whatever the occasion.*

*The National Trust Book of Crumbles*

*National Stockman and Farmer*

*new edition*

*Outdoor feasts for every occasion*

*4 Ingredients One Pot, One Bowl*

*The Home Cook Book*

The best traditional recipes for roasted dishes, from a Sunday beef roast with Yorkshire pudding and rack of lamb with herb crust to stuffed roast goose, pheasant and veal. Leading chef Laura Mason gives you all the best techniques for sourcing, preparing and roasting all kinds of meat: beef, lamb, pork, chicken, turkey, duck, goose, and various game, including partridge, grouse and woodcock. To make the absolute most of this most prized food, the author explains the various cuts of meat (and what cuts work best with various recipes) and roasting times for a rare or well done piece of meat. Plus, of course, she covers the use of marinating, barding, larding, basting and dredging. The recipes would not be complete without a range of potato and vegetable dishes that are ideal accompaniments. From the best roast potatoes and mash to gratins, gravies and sauces. But the best part of any roast is often the leftover meat that makes the best ingredient for leftover meals. A joint of meat can stretch a very long way, from Shepherd pies, rostis, soups, stews, and much more; the life of a roast can be the source of more than one delicious meal.

Four exceptional novels together in one box set! The Book Club by Mary Alice Monroe For five women, their monthly meeting is a place of sanctuary and community. These women from different walks of life are each embracing the challenge of change in their own circumstances. And as they share their hopes and fears and triumphs, they will hold fast to the true magic of the book club—friendship. The Kommandant’s Girl by Pam Jenoff In Poland at the outbreak of the Second World War, Emma Bau takes on a new identity and a job as assistant to a high-ranking Nazi official. Urged by the resistance to use her position to access details of the occupation, Emma must compromise her safety—and her marriage vows—in order to help the cause. As the atrocities of war intensify, Emma must make choices that will risk not only her double life, but also the lives of those she loves. Come Away with Me by Karma Brown Tegan Lawson is consumed by grief and anger after a devastating accident that changes her life in ways she could never have imagined. But then her adoring husband, Gabe, reminds her of their Jar of Spontaneity, a collection of their dream destinations and experiences, and so begins an adventure of a lifetime. Together they explore the world and search for forgiveness, possibly to find hope. The Curious Charms of Arthur Pepper by Phaedra Patrick Sixty-nine-year-old Arthur Pepper lives a simple, orderly life. But on the one-year anniversary of his wife’s death, he discovers in her possessions a gold charm bracelet that he’d never seen before. Arthur embarks on a life-changing adventure to find the truth about his wife’s life before they met, a journey that leads him to find hope, healing and self-discovery in the most unexpected places.

The Home Cook Book of 1877 was Canada’s first fund-raising cookbook, the one that inspired an enduring tradition of community cookbooks. The fourth title in the Classic Canadian Cookbook Series celebrates the 125th anniversary of this nineteenth-century best-seller, which sold more than 100,000 copies. The tried, tested, and proven recipes run the gamut from oysters and omelettes to Lemon Pie, Strawberry Shortcake, and Champagne Cup. An introduction by culinary historian Elizabeth Driver tells the intriguing story behind this landmark cookbook, compiled by the ladies of Toronto and other Canadian cities and towns, for the benefit of the Hospital for Sick Children.

The essential recipe book for people looking for easy ways to include more veg in their diet, Eat More Veg elevates humble vegetables into hearty mains and satisfying side dishes. Annie Rigg, a Leiths-trained chef and well-established food writer with over 20 years of experience, turns her hand to crafting 80 irresistible vegetarian and vegan dishes in her latest offering Eat More Veg. This is a cookbook for people who want to make vegetables a bigger part of their diet to benefit their health and the environment without having to compromise on taste. Annie Rigg’s vibrant and healthy dishes offer just that. Her recipes are not about what’s missing – they are about maximising the impact and flavour of plant-based ingredients in ways that are fresh and enticing. Divided into six chapters this book covers quick suppers, mains, special feasts, soups and starters, salads, and sides. Dive in to discover 80 delicious dishes that make the most of seasonal produce, often using vegetables grown in National Trust gardens. From puttanesca cherry tomatoes to Indian spiced Romanesco, courgette, pea and basil risotto to spinach, lentil and chickpea kofta, Annie Rigg makes use of diverse seasonal veg in imaginative, appetising ways. Eat More Veg is a glorious collection of comforting and exciting dishes guaranteed to satisfy.

Seasonal Recipes from My Kitchen

Book Club Favorites

The Low Sodium, Low Potassium, Healthy Kidney Cookbook

Betty Crocker: The Big Book of One-Pot Dinners

Blueberry Love

A special new edition of the best-selling cookbook features a special heart-healthy section that reveals how to cut bad fats and cholesterol in meals, reduce stress, maintain healthy weight, quit smoking, and control heart disease risk factors, along with more than one thousand classic and contemporary recipes, nutritional breakdowns, how-to guidelines, cooking tips, and hints for menu planning and entertaining.

Prized for their taste and nutrition, blueberries are a favorite for eating by the handful and as an ingredient in cooking and baking. Blueberry Love celebrates this sweet-tart summer fruit with 46 recipes for enjoying blueberries, fresh or frozen. From breakfast treats (Blueberry Bread Pudding and Blueberry Granola) to salads (Blueberry, Watermelon, Feta, and Mint), from main courses (Skirt Steak with Blueberry Port Sauce) to desserts (Whoopie Pies with Blueberry Cream Filling), this book is brimming with classic and creative ways to put blueberries to use. It also includes tips for picking, freezing, and making staples like jam and pie.

From Steak and Kidney Pie and Lancashire Hotpot to Coq Au Vin and Luxury Fish Pie, stews and pies are the ultimate comfort food. Prepared ahead or left to cook gently during the afternoon, there are few meals that are simpler to make or better for sharing with friends. All recipes can be made with inexpensive cuts of meat and added to with seasonal ingredients or whatever you have to hand. Delicious, slow-cooked ingredients simmering in the cooking pot or inside a homemade pastry crust are among life's greatest simple pleasures. Easy and economical, pies and stews are simple to make and can be thrown together in minutes, making a filling and nutritious meal that can be left to cook gently while you get on with the rest of your day. The ultimate comfort food, they make good use of inexpensive cuts of meat and are very versatile – ingredients can be altered or added depending on the season, mood or whatever is to hand in the cupboard. Laura Mason presents a selection of quality recipes for every palate, including beef, veal, lamb, pork, chicken (of course), game, fish and vegetables. From Lancashire Hotpot, Lamb Casserole and Chicken Pie to luxury Fish Pie with Potato Topping and Irish Stew with Dumplings, there is something here for everyone, whatever the occasion.

Picnics and outdoor meals are a classic theme in British food. Afternoon tea in the garden on a golden afternoon in late summer, a packed lunch consumed on a hilltop while the eyes feast on a magnificent view, and the tantalising smell of grilling from a barbecue are all part of this. Being outside sharpens the senses and the appetite, refreshes the soul and gives different perspectives – and National Trust properties provide a wealth of different environments in which to enjoy food outdoors. The book will include over 100 recipes covering picnics, barbecues and campfire food. They range from bresola rolls and lemon gin to be enjoyed as a punting picnic, to a warming minestrone and spiced parkin for bonfire night, a baba ganoush made with aubergines chargrilled on the barbecue, and mussels wrapped in seaweed and cooked on the embers of a campfire. Author Laura Mason gives tips on transporting and cooking the food in the great outdoors, as well as giving historical context to the recipes and suggesting the best National Trust places to eat outdoors.

Wartime Recipes

Country Cookbook

Complete Traditional Recipe Book

Carpathia

Grandma's Cookbook

The Book Club\The Kommandant's Girl\The Curious Charms of Arthur Pepper\Come Away with Me

*A delicious collection of the nation's favourite jams, preserves and chutneys, from Piccalilli, Seville Orange Marmalade and Lemon Curd to old-fashioned Quince Jelly, Traditional Mincemeat, Sloe Gin and Fresh Lemonade. Includes recipes for chutneys and relishes, pickles, jams and jellies, butters, cheeses, curds, marmalades, drinks, mincemeats and other mouthwatering condiments. Packed with new twists on classic recipes, there is plenty to choose from. Whether you are an experienced cook, or rarely approach the stove, making preserves, jams and chutneys is not difficult and the results are so much better than anything you can buy.*

*Traces the history of Thanksgiving, explores the origin and development of various holiday traditions, and furnishes an assortment of recipes that range from appetizers to dessert.*

*More Than a Kidney Cookbook: Your 28-Day Action Plan to Kick-Start a Kidney-Healthy Diet "Susan has done a masterful job in educating patients about their disease, explaining why watching your diet is important, and offering meal plans and recipes that encourage compliance and fun. - John Wigneswaran, MD, VP Clinical Affairs DaVita Healthcare Partners While a kidney disease diagnosis can be overwhelming, you're not alone. Nearly 26 million adults are affected by chronic kidney disease. But there is hope. Your diet. In the Renal Diet Cookbook, renal dietician Susan Zogheib, MHS, RD, LDN provides a 28-day plan to establish long-term dietary changes to slow the progression of kidney disease. She knows it can be confusing to figure out which foods to eat and which to avoid. In her comprehensive renal diet cookbook, she details weekly meal plans featuring recipes that keep your potassium, sodium, and phosphorus levels in check. This kidney cookbook removes the mystery and stress of figuring out what foods to eat, with: Targeted weekly meal plans to preserve your kidney health. Recipe modifications for dialysis patients. Helpful FAQs about managing chronic kidney disease. Arm yourself with all the knowledge you need with the Renal Diet Cookbook.*

*A collection of the best traditional British recipes from the National Trust. The recipes range from starters to puddings and provide a source of the tastiest food that has stood the test of time in British cooking, from medieval braised rabbit through shepherd's pie and toad in the hole to 'tum-tickling pud's' such as apple hat and college pudding and delicate desserts damson snow and marbled rose cream. Though the emphasis is on the practical, the book includes the historical background for some of the key dishes within the book, from the first creamy macaroni cheese (first made in England in the 14th century but then not again until the 18th century when it returned from Italy) to 19th-century Mulligatawny soup (derived from a Southern Indian dish). The National Trust have researched the archives to find an authentic but delicious taste of history.*

**National Baker**

*A Taste from the Past*

*And Tasty Leftovers*

*Peyton Picks the Perfect Pie*

*46 Sweet and Savory Recipes for Pies, Jams, Smoothies, Sauces, and More*

*Food from the heart of Romania*

*This wonderful collection of 200 traditional recipes brings you the best of British country cooking. There are mouth-watering recipes for every occasion, from soups, starters and light meals to hearty stews and pies, delicious puddings and teatime treats to fruity jams and spicy chutneys. The rhythms of rural life influenced country meals and dishes and led to tasty slow-cooked stews and hotpots and the rituals of baking bread, cakes and pies. There is a balance of classic 'good plain cooking' and rich, well-seasoned dishes often rooted in a particular region and focusing on local ingredients. Choose from time-honoured family favourites such as Slow Roast Belly Pork with Root Vegetables, Shepherd's Pie, Apple Cake and Bakewell Pudding, or discover lesser-known regional country gems like Cornish Fish Pie, traditional Welsh Stew or Cumberland Girdle Cakes.*

*This humorous and heart-warming story from the creators of the #1 New York Times Bestseller The Complete Cookbook for Young Chefs celebrates the love of cooking and helps children overcome their fear of trying new foods and includes an ATK recipe for the perfect pie. Peyton is particular. But she's not picky. Grownups use that word a lot. Picky. Picky. Picky. It's never a good thing. And it's not fair. Peyton likes dogs and cats, scooters and bikes, pools and beaches. And Peyton likes to try new things. She recently mastered long division in math class and loves to practice the saxophone--as long as her adorable dog Mila doesn't howl! But Peyton is particular when it comes to food. Peyton doesn't like it when two foods touch on her plate. Peyton doesn't like green foods. Or orange foods. Or red foods. Peyton doesn't like foods that are gooey or gummy, sticky or slimy, frosted or flaky. And Peyton most definitely doesn't like chunky or lumpy foods. Thanksgiving is our most universal holiday, beloved by adults and children. But Thanksgiving can also be a challenge for young eaters who struggle with new tastes and new experiences. Peyton is the hero of this food lover's tale and she is determined to confront her fear of new foods by finding a Thanksgiving pie she truly likes, even if it's flaky, lumpy, or chunky.*

*The National Trust has nearly 200 cafes, and in 2014 they served 3.2 million cups of tea, 2.68 million home-made cakes and more than 600,000 soups. In this cookbook, the National Trust share their hugely popular, tried-and-tested dishes so you can cook your favourites at home. There are over 100 recipes for British seasonal dishes, ranging from classics like Steak and Ale Pie to newer favourites like Pumpkin Pearl Barley Risotto and Vegetable Tagine. Desserts range from scones (of which the NT sell millions and particularly pride themselves) to Ginger and Satsuma cake and Orange and Poppyseed cake. Many of the recipes use ingredients sourced from the NT's kitchen gardens and farms – and so make the most of the fresh summer peas or autumnal squashes. The book also features recipes that are linked to NT places, such as the hearty beef stew enjoyed by Churchill at Chartwell, Agatha Christie's favourite Lobster Bisque which she ate at Greenway, or the Plum Cake recipe handed down to Beatrix Potter from her mother.*

*More than 200 family-friendly, delicious recipes for complete meals made in one pot. With this book, home cooks have all they need to create mouth-watering one-pot dinners with ease. Filled with more than 200 tasty recipes and 100 full-color photos, it offers up meals like Slow Cooker Fire-Roasted Tomato Pot Roast, Hearty Chicken Pot Pie, and Curried Lentil and Vegetable Stew that are sure to become family favorites. Also included is an informative introduction to choosing and working with various types of cookware, and advice on techniques to make dinner a cinch. Plus, handy icons call out meatless options, crowd-pleasing solutions, and dishes that are lower in calorie count, making one-dish dinners a great choice for everyone. With a variety of flavors and pots, from skillet and saucepans to baking dishes and Dutch ovens, there is a complete dinner idea for every night of the week.*

*Good Old-Fashioned Pies and Stews*

*Rediscover the Wonders of Simple, Home-Cooked Meals*

*Good Old-Fashioned Pies & Stews*

*National Trust Complete Pies, Stews and One-pot Meals*

*Just Like Mum Used to Make: One-pot Pies and Stews*

*ONE-POT PIES & STEWS*

*In this poignant and curiously charming debut, a lovable widower embarks on a life-changing adventure Sixty-nine-year-old Arthur Pepper lives a simple life. He gets out of bed at precisely 7:30 a.m., just as he did when his wife, Miriam, was alive. He dresses in the same gray slacks and mustard sweater vest, waters his fern, Frederica, and heads out to his garden. But on the one-year anniversary of Miriam's death, something changes. Sorting through Miriam's possessions, Arthur finds an exquisite gold charm bracelet he's never seen before. What follows is a surprising and unforgettable odyssey that takes Arthur from London to Paris and as far as India in an epic quest to find out the truth about his wife's secret life before they met—a journey that leads him to find hope, healing and self-discovery in the most unexpected places. Featuring an unforgettable cast of characters with big hearts and irresistible flaws, The Curious Charms of Arthur Pepper is a joyous celebration of life's infinite possibilities.*