

## *The Complete Nose To Tail: A Kind Of British Cooking*

Buying large, unbutchered pieces of meat from a local farm or butcher shop means knowing where and how your food was raised, and getting meat that is more reasonably priced. It means getting what you want, not just what a grocery store puts out for sale—and tailoring your cuts to what you want to cook, not the other way around. For the average cook ready to take on the challenge, *The Meat Hook Meat Book* is the perfect guide: equal parts cookbook and butchering handbook, it will open readers up to a whole new world—start by cutting up a chicken, and soon you'll be breaking down an entire pig, creating your own custom burger blends, and throwing a legendary barbecue (hint: it will include *The Man Steak*—the be-all and end-all of grilling one-upmanship—and a cooler full of ice-cold cheap beer). This first cookbook from meat maven Tom Mylan, co-owner of *The Meat Hook*, in Williamsburg, Brooklyn, is filled with more than 60 recipes and hundreds of photographs and clever illustrations to make the average cook a butchering enthusiast. With stories that capture the *Meat Hook* experience, even those who haven't shopped there will become fans.

From the creative mind of rising star Mike Boldt comes a hilarious and original tale about overcoming back-to-school jitters, making new friends, and taking things in stride. Anya wakes up to discover that she has grown a tiger tail. Yes, a striped tiger tail. It also happens to be the first day of school. What will the other kids think? Are girls with tiger tails even allowed to go to school?! Anya is about to find out. A nose for digging? Ears for seeing? Eyes that squirt blood? Explore the many amazing things animals can do with their ears, eyes, mouths, noses, feet, and tails in this interactive guessing book, beautifully illustrated in cut-paper collage, which was awarded a Caldecott Honor. This title has been selected as a Common Core Text Exemplar (Grades K-1, Read Aloud Informational Text).

A hidden door. A magical staircase. Discover the world of Droon! There's no place like home! Eric and his friends have finally restored the Rainbow Stairs, but that was the easy part. Now Gethwing is loose in the Upper World, and the Moon Dragon is causing big trouble. Eric, Julie, and Neal have to protect their town, but they're up against mysterious creatures, strangely-behaving parents, and powerful magic. Can the kids stop Gethwing before he destroys the Upper World -- for good?

*The Spirited World of Bittersweet, Herbal Liqueurs, with Cocktails, Recipes, and Formulas*

*Lesser Beasts*

*The Story of a Murderer*

*Pinocchio, the Tale of a Puppet*

*Killing It*

*Moro*

*Odd Bits*

Winner 'Best French Cuisine Book' - Gourmand World Cookbook Awards 2016 Finalist 'Cooking from a Professional Point of View' - James Beard Foundation Awards 2017 Classic Koffmann offers a masterclass in all that's best in the French culinary tradition and will most certainly be the must-have cookery book of the season. There's no doubt that it's Pierre Koffmann, the th Michelin-starred chef, who is the granddaddy of French cuisine in Britain. Now celebrating 50 years in the business, the self-effacing Pierre has been coaxed out of the kitchen just long enough to write this superlative collection of his classic recipes. Ranging as you would expect from Entrées to Desserts, and everything in between, *Classic Koffmann* is a worthy successor to Pierre's *Memories of Gascony*, which earned him the prestigious Glenfiddich Award in 1990. As if its collection of over 100 star recipes from the master chef wasn't enough, *Classic Koffmann* is beautifully illustrated with photography by master photographer, David Loftus. What's more, having been described as 'the chef of chefs' and 'the chef all other chefs look up to', it's no surprise that many of his protégés, the likes of Marco Pierre White, Gordon Ramsey, Bruno Loubet, Tom Aikens, William Curley, Helena Puolakka, Tom Kitchin, Eric Chavot, Paul Rhodes have declared

themselves 'honoured' to contribute to this epoch-making book. This younger generation of chefs who are all culinary luminaries in their own right, have added their own special stories of their training with Pierre, the insights they gained from him and, of course, their paeans of praise for the man who set them on their path in the world of cooking. A masterclass in all that's best of French culinary tradition.

Learn to preserve your food at home with this ultimate guidebook! The Home Preserving Bible thoroughly details every type of preserving-for both small and large batches-with clear, step-by-step instructions. An explanation of all the necessary equipment and safety precautions is covered as well. But this must have reference isn't for the novice only; it's filled with both traditional and the latest home food preservation methods. More than 350 delicious recipes are included-both timeless recipes people expect and difficult-to-find recipes.

One day Sophie comes home from school to find two questions in her mail: "Who are you?" and "Where does the world come from?" Before she knows it she is enrolled in a correspondence course with a mysterious philosopher. Thus begins Jostein Gaarder's unique novel, which is not only a mystery, but also a complete and entertaining history of philosophy.

'The Book of St John is too witty to be a manifesto, but it is a sturdy invocation of the need for comfort, generosity and ritual at the table. And it is a gurglingly delightful compendium of - quite simply - delicious ideas and stories' Nigella Lawson 'An unutterable joy from the team behind one of the most influential and important restaurants in Britain ... This is much more than a book of recipes, though (glorious as they are). It's also about the importance of the table, of feasting and friendship, of the white cloth napkin on your knee. And it sings of simple but wonderful pleasures: a bacon sandwich and a glass of cider, a doughnut and a glass of champagne.' Diana Henry, *The Telegraph* 'The Book of St. JOHN, part food gospel, part memoir, part recipe book.' *Observer* Food Monthly Join the inimitable Fergus Henderson and Trevor Gulliver as they welcome you into their world-famous restaurant, inviting you to celebrate 25 years of unforgettable, innovative food. Established in 1994, St. JOHN has become renowned for its simplicity, its respect for quality ingredients and for being a pioneer in zero waste cooking - they strive to use every part of an ingredient, from leftover stale bread for puddings, bones for broths and stocks, to typically unappreciated parts of the animal (such as the tongue) being made the hero of a dish. Recipes include: Braised rabbit, mustard and bacon Ox tongue, carrots and caper sauce Duck fat toast Smoked cod's roe egg and potato cake Confit suckling pig shoulder and dandelion The Smithfield pickled cucumber St. JOHN chutney Butterbean, rosemary and garlic wuzz Honey and bay rice pudding Featuring all the best-loved seminal recipes as well as comprehensive menus and wine recommendations Fergus and Trevor will take a look back at the ethos and working practices of a food dynasty that has inspired a generation of chefs and home cooks.

The Meat Hook Meat Book

The Jungle Book

One, No One, and One Hundred Thousand

Take One Fish

The Complete Book of Jerky

A Kind of British Cooking

*Fergus Henderson is revered throughout the world for his unpretentious and respectful approach to meat. As he says, 'it would be disingenuous to the animal not to make the most of the whole beast; there is a set of delights, textural and flavoursome, which lie beyond the fillet.' In this new collection of recipes, Fergus inspires with more carnivorous classics such as braised shoulder of lamb, pigeon pie, venison liver and pressed pig's ear, as well as extending his no-nonsense approach to the world of breads and sweets - sourdough loaves and lardy cakes, puddings such as chocolate baked Alaska, burnt sheep's milk yoghurt and goat's curd cheesecake, and delicious ice-creams including bay leaf and the famous Dr Henderson. Cooks worldwide will covet and cherish Beyond Nose to Tail, and give it a place of honour on their*

*shelves alongside Fergus's first collection.*

*Voted America's Best-Loved Novel in PBS's The Great American Read Harper Lee's Pulitzer Prize-winning masterwork of honor and injustice in the deep South—and the heroism of one man in the face of blind and violent hatred One of the most cherished stories of all time, To Kill a Mockingbird has been translated into more than forty languages, sold more than forty million copies worldwide, served as the basis for an enormously popular motion picture, and was voted one of the best novels of the twentieth century by librarians across the country. A gripping, heart-wrenching, and wholly remarkable tale of coming-of-age in a South poisoned by virulent prejudice, it views a world of great beauty and savage inequities through the eyes of a young girl, as her father—a crusading local lawyer—risks everything to defend a black man unjustly accused of a terrible crime.*

*The Whole Fish Cookbook is the bestselling cookbook that has changed the way we think about fish. Jamie Oliver called Josh Niland one of the most impressive chefs of a generation and Yotam Ottolenghi voted the book one of his favourites – ever. Add to that a swag of awards, including: The Australian Book Industry Association's Illustrated Book of the Year in 2020; André Simon Food Book Award 2019; and two James Beard awards in 2020 – Restaurant and Professional and the prestigious Book of the Year. The Whole Fish Cookbook was also shortlisted as debut cookbook of the year in the Fortnum & Mason food & drink awards in 2020 and longlisted as Booksellers' choice in the adult non-fiction category by the Australian Booksellers' Association. As well, photographer Rob Palmer won the National Photographic Portrait Prize in 2020 with a stunning photo of Josh from the book. 'My cookbook of the year.' – Yotam Ottolenghi, The Guardian 'A mind-blowing masterpiece from one of the most impressive chefs of a generation.' – Jamie Oliver 'Josh Niland is a genius.' – Nigella Lawson We all want to eat more fish, but who wants to bother spending the time, effort and money cooking that same old salmon fillet on repeat when you could be trying something new and utterly delicious? In The Whole Fish Cookbook, Sydney's groundbreaking seafood chef Josh Niland reveals a completely new way to think about all aspects of fish cookery. From sourcing and butchering to dry ageing and curing, it challenges everything we thought we knew about the subject and invites readers to see fish for what it really is – an amazing, complex source of protein that can, and should, be treated with exactly the same nose-to-tail reverence as meat. Featuring more than 60 recipes for dozens of fish species ranging from Cod Liver Pate on Toast, Fish Cassoulet and Roast Fish Bone Marrow to – essentially – the Perfect Fish and Chips, The Whole Fish Cookbook will soon have readers seeing that there is so much more to a fish than just the fillet, and that there are more than just a handful of fish in the sea.*

*The Complete Nose to Tail A Kind of British Cooking A&C Black*

*The Complete Book of Pork Butchering, Smoking, Curing, Sausage Making, and Cooking To Kill a Mockingbird*

*The Cookbook*

*Buy, Butcher, and Cook Your Way to Better Meat*

*Amaro*

*Perfume*

*The Carnivore Cookbook*

Unlike other barnyard animals, which pull plows, give eggs or milk, or grow wool, a pig produces only one thing: meat. Incredibly efficient at converting almost any organic matter into nourishing, delectable protein, swine are nothing short of a gastronomic godsend—yet their flesh is banned in many cultures, and the animals themselves are maligned as filthy, lazy brutes. As historian Mark Essig reveals in Lesser Beasts, swine have such a bad reputation for precisely the same reasons they are so valuable as a source of food: they are intelligent, self-sufficient, and omnivorous. What's more, he

argues, we ignore our historic partnership with these astonishing animals at our peril. Tracing the interplay of pig biology and human culture from Neolithic villages 10,000 years ago to modern industrial farms, Essig blends culinary and natural history to demonstrate the vast importance of the pig and the tragedy of its modern treatment at the hands of humans. Pork, Essig explains, has long been a staple of the human diet, prized in societies from Ancient Rome to dynastic China to the contemporary American South. Yet pigs' ability to track down and eat a wide range of substances (some of them distinctly unpalatable to humans) and convert them into edible meat has also led people throughout history to demonize the entire species as craven and unclean. Today's unconscionable system of factory farming, Essig explains, is only the latest instance of humans taking pigs for granted, and the most recent evidence of how both pigs and people suffer when our symbiotic relationship falls out of balance. An expansive, illuminating history of one of our most vital yet unsung food animals, *Lesser Beasts* turns a spotlight on the humble creature that, perhaps more than any other, has been a mainstay of civilization since its very beginnings—whether we like it or not.

The eagerly anticipated follow-up to the author's award-winning *Bones and Fat*, *Odd Bits* features over 100 recipes devoted to the "rest of the animal," those underappreciated but incredibly flavorful and versatile alternative cuts of meat. We're all familiar with the prime cuts—the beef tenderloin, rack of lamb, and pork chops. But what about kidneys, tripe, liver, belly, cheek, and shank? *Odd Bits* will not only restore our taste for these cuts, but will also remove the mystery of cooking with offal, so food lovers can approach them as confidently as they would a steak. From the familiar (pork belly), to the novel (cockscorb), to the downright challenging (lamb testicles), Jennifer McLagan provides expert advice and delicious recipes to make these odd bits part of every enthusiastic cook's repertoire.

Anyone can cook in the French manner anywhere, wrote Mesdames Beck, Bertholle, and Child, with the right instruction. And here is the book that, for forty years, has been teaching Americans how. *Mastering the Art of French Cooking* is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than one hundred instructive illustrations, is revolutionary in its approach because: It leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection. It breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire.

Written in the same entertaining and accessible voice that made *Nose to Tail* Eating a certified foodie classic, this beautiful new collection of recipes by Fergus Henderson teaches you everything you'll ever need to know to prepare even more mouthwatering offal classics, from pork scratching, fennel and ox tongue soup, and pressed pig's ear to sourdough loaves and lardy cakes, chocolate baked Alaska, burnt sheep's milk yogurt, and goat's curd cheesecake, among others. While taking you through more than a hundred simple, easy-to-follow recipes, Henderson explains why nearly every part of every animal we eat is a delicious treat waiting for the hands of a patient cook to

prepare it.

How to Cook the Rest of the Animal [A Cookbook]

Classic Koffmann

Beyond Nose to Tail

Mastering the Art of French Cooking

How Dogs Work

The Carnivore Code Cookbook

Heritage

Pinocchio, The Tale of a Puppet follows the adventures of a talking wooden puppet whose nose grew longer whenever he told a lie and who wanted more than anything else to become a real boy. As carpenter Master Antonio begins to carve a block of pinewood into a leg for his table the log shouts out, "Don't strike me too hard!" Frightened by the talking log, Master Cherry does not know what to do until his neighbor Geppetto drops by looking for a piece of wood to build a marionette. Antonio gives the block to Geppetto. And thus begins the life of Pinocchio, the puppet that turns into a boy. Pinocchio, The Tale of a Puppet is a novel for children by Carlo Collodi is about the mischievous adventures of Pinocchio, an animated marionette, and his poor father and woodcarver Geppetto. It is considered a classic of children's literature and has spawned many derivative works of art. But this is not the story we've seen in film but the original version full of harrowing adventures faced by Pinnocchio. It includes 40 illustrations.

The off cuts, the odd bits, the variety meats, the fifth quarter—it seems that offal is always hidden, given a soft-pedaled name, and left for someone else to eat. But it wasn't always this way, and it certainly shouldn't be. Offal—the organs and the under-heralded parts from tongue to trotter—are some of the most delicious, flavorful, nutritious cuts of meat, and this is your guide to mastering how to cook them.

Through both traditional and wildly creative recipes, Chris Cosentino takes you from nose-to-tail, describing the basic prep and best cooking methods for every offal cut from beef, pork, lamb, and poultry. Anatomy class was never so delicious.

'If you're after advice on what to do with any cut you can think of, look no further.'

The Caterer 'Hog is a bible for pork fans everywhere...the book celebrates the versatility, appeal and - most importantly - the taste of the pig.' Great British Food Hog is a celebration of all things pig - from breeds and rearing, to butchering and preparing, with techniques, features and more than 150 recipes for nose to tail eating. The comprehensive range of dishes includes hams, bacon, sausages, charcuterie, pates, confits, roasts, grills, hotpots, ragouts, pies, casseroles, scratchings, crackling, trotters and much more - with a foreword from Josh Ozersky and guest contributions from a range of British, American and International chefs and cooks including Diana Henry, Meredith Erickson, Judy Joo, Valentine Warner, Neil Rankin, Mitch Tonks, Fergus Henderson and Aaron Franklin.

Forget everything you thought you knew about fish cookery with Take One Fish.

There are no rules when it comes to cooking fish according to James Beard award winning chef Josh Niland, only an endless world of possibilities. With 60 mind-blowing recipes from just 15 global varieties of fish, this cookbook will take you on a gustatory journey – from elaborate to easy, small to large and – always – scale to tail. Josh 's multi award-winning and bestselling book, The Whole Fish Cookbook, revealed the blueprint for a new and unprecedented kind of fish cookery. In this latest book, Josh continues to open our eyes to the potential of fish in the kitchen, starting from the moment we take our fish home and unpack it – yes that 's right:

bring it home, take it out of the plastic, let it breathe uncovered in your fridge. Then you are ready. With flair, colour and bucket loads of flavour, Take One Fish unpacks each of Josh's 15 fish to reveal their true culinary potential, from swordfish cotoletta to pot au feu, to tuna mapo tofu to an ethereal raw flounder. Celebrate the drips, crunchy bits, burnt edges and imperfections that are so central to Josh ' s mission – to get more people having fun with fish ingenuity every day.

(Or What Happened to Anya on Her First Day of School)

New ways to cook, eat and think

The New School of Scale-to-Tail Cooking and Eating

Healthy Recipes From Nose to Tail

Hog

Proper pork recipes from the snout to the squeak

A Holistic Guide to Training Your Dream Dog

**The essential companion to the best-selling The Carnivore Code, featuring more than 100 delicious recipes to help readers reap the incredible benefits of an animal-based diet. In The Carnivore Code, Dr. Paul Saladino revealed the surprising healing properties of a primarily animal-based diet. The carnivore diet is proven to help people lose weight, decrease inflammation, and heal from chronic disease. This essential cookbook makes it even more delicious to reap the benefits of the carnivore diet. Featuring satisfying mains like One-Pan Honey-Glazed Brisket and Grilled Mediterranean Lamb Chops, recipes for every craving like the Real Meat-Lover's Pizza, White-Sauce Zucchini Lasagna, and Carnivore Waffles, and even decadent desserts like Yogurt Cheesecake with Blueberry-Lemon Compote, this cookbook is sure to please every palate. Coming complete with a pantry guide to help readers rid their kitchens of toxic plants and so-called health foods, while stocking up on the least toxic fruits and vegetables (like squash, peaches, strawberries, and apples), this cookbook will be an essential resource for anyone interested in transforming their health with the carnivore diet.**

From nose to tail, there's a right and a wrong way to dress and cook a pig. Learn the right way. Pork is the most consumed meat in the world. It's inexpensive and versatile, yet relatively few home cooks feel comfortable moving beyond pork chops. And the vast majority never dream of making chorizo or curing their own hams or bacon. The Complete Book of Pork Butchering, Smoking, Curing, Sausage Making, and Cooking changes all that. For the home cook who wants to step up to the butcher block, this book is the perfect guide. Equal parts butchering handbook, cookbook, and food history book, The Complete Book of Pork Butchering, Smoking, Curing, Sausage Making, and Cooking allows food lovers to take on culinary challenges, such as making their own sausage varieties or breaking down an entire pig, start to finish. Knowing that a single, butchered market hog can produce 371

servings of pork, there's a lot of opportunity for anyone lucky enough to get their hands on a whole hog. Even the folks who buy their meat in more manageable quantities can tackle new recipes and techniques in this book. The book offers recipes, photographs, and illustrations to turn average cooks into nose-to-tail butchering enthusiasts. It also includes information about the history of pigs, meat storage and preservation techniques, and advice on how to best use every part of the pig to its most flavorful effect. There's only one way to enjoy this book: Pig out!

Do you dream of owning a loving, obedient, well-mannered dog? Do you find yourself overwhelmed by your dog's bad behaviour? Do you want to train your dog and don't know where to start? Now there is a book for you. Champion trainer Louise Harding will be your own personal expert, coaching you and your dog. Louise will help you: Choose a dog who's right for you and your family To understand what makes dogs tick Discover your dog's unique traits, personality and energy level Using her exclusive reward based training method, you will learn how to: See the world through your dog's eyes Become a dog behaviour detective Develop your own individual training plan for success Train your dog with the basic behaviours for a happy home-life Expand your training to ensure you and your dog are safe and confident out and about And much more Imagine if you could unlock the secrets of a master trainer and make training easier and fun for you and your dog. This book will show you how and help you communicate and nurture a strong life-long bond with your dog.

Fergus Henderson caused something of a sensation when he opened his restaurant St John in London in 1995. Set in a former smokehouse near Smithfield meat market, its striking, high-ceilinged white interior provides a dramatic setting for food of dazzling boldness and simplicity. As signalled by the restaurant's logo of a pig (reproduced on the cover of *Nose to Tail Eating*) and appropriately given the location, at St John the emphasis is firmly on meat. And not the noisettes, fillets, magrets and so forth of standard restaurant portion-control, all piled up into little towers in the middle of the plate—Henderson serves up the inner organs of beasts and fowls in big, exhilarating dishes that combine high sophistication with peasant roughness. *Nose to Tail Eating* is a collection of these recipes, celebrating, as the title implies, the thrifty rural British traditions of making delicious virtue out of using every part of the animal. Henderson's wonderful signature dish, Roast Bone Marrow and Parsley Salad, is among the starters, along with Grilled, Marinated Calf's Heart and the gruesome-sounding but apparently delicious Rolled Pig's Spleen. He is a great advocate

of salting and brining and tends to use saturated animals fats (duck, goose, lard) in quantities that would make a dietician blench. But when the results are dishes of the calibre of Brined Pork Belly, Roasted, Lamb's Tongues, Turnips, Bacon and Salted Duck's Legs, Green Beans, and Cornmeal Dumplings, who cares? Fish at St John avoids the usual fare - no monkfish or red mullet here; instead herring roes, salt cod, eel, brill and skate. Vegetables are mashed (swede, celeriac) or roasted (pumpkin, tomatoes) and he dares to serve boiled brussels sprouts. The puddings (not desserts) are a starry dream of school dinners- Treacle Tart, St John's Eccles Cakes and a 'very nearly perfect' Chocolate Ice Cream. Not perhaps for the faint of heart, but for the adventurous an exciting feast of new and rediscovered flavours and textures.

Nose to Tail Eating

A Tiger Tail

An Education

How to Process, Prepare, and Dry Beef, Venison, Turkey, Fish, and More

The Moon Dragon (The Secrets of Droon #26)

A Snout-to-Tail History of the Humble Pig

The Home Preserving Bible

Heartfelt and wonderfully written, this is the kind of cookbook only butchers who think we should eat less meat could write.' MATTHEW EVANS 'I can't recommend this book highly enough - science-focused but with a contagiously energetic optimism, it's the antidote to despair we so desperately need. Read it, give it to your friends, then cook for them with whole, natural food. We can start repairing our land and nourishing our souls by dinner time.' CHARLOTTE WOOD We live in an affluent era marked by an increasingly fraught relationship to food, and meat is arguably the most controversial ingredient. There is a communal ache for authenticity, for a way forward with good conscience. The Ethical Omnivore explores the solution: living with a conscience; asking the right questions of whomever sells you meat or of the labels you read; and learning how to respect the animal so much that you're willing to cook something other than chicken breast. This book traces how animals can be raised ethically and demonstrates some ways regenerative farmers are outstanding in how they care for their animals. It offers tried-and-tested recipes from the Feather and Bone community, from simple and easy weeknight meals to slow roasts for special occasions. And it shows all of us how to live with less impact on the animals and environment that support us. The Ethical Omnivore is a user-friendly recipe and handbook that will open your eyes to a better way to buy, cook and eat.

Recipes and tips on turning meat, fish, and soy-based foods into jerky and using a food dehydrator, the oven, or even an open fire to make it.

Keto meets carnivore in this revolutionary new book by revered cookbook author and low-carb pioneer Maria Emmerich. Did you know that our ancestors were apex predators who were even more carnivorous than hyenas and big cats? That was only about 30,000 years ago. But since then, our diets have drastically changed due to the invention of agriculture about 7,000 years ago and, within the last 100

years or so, the introduction of millions of food additives, the development of a year-round produce supply, and the hybridization of fruits and vegetables, making them higher in sugar and lower in nutrients. Carnivore Cookbook explores what our bodies were really designed to digest and gives compelling evidence that we were designed to be primarily meat-eaters. In this book, you will learn why all plants come with a downside. Antinutrients are chemicals and compounds that act as natural pesticides or defenses for the plants against being eaten. Maria explains how antinutrients can rob your body of minerals and other nutrients and lead to autoimmune issues and leaky gut. There is even a protocol for healing autoimmune issues called the Carnivore Autoimmune Protocol: a detailed system for stepping you through the various levels of carnivorous eating to find the point where your body responds best and is symptom free. You will also learn which foods are the highest in nutrient density to help your body heal. Carnivore Cookbook includes more than 100 tasty meat-focused recipes featuring innovative ways to add flavor and variety. There are even carnivore meal plans with grocery lists to make the diet easy to follow.

From America's leading authority on cooking sustainably raised meats comes this concise nose-to-tail guide for home cooks to prepare grassfed beef. Shannon Hayes has selected the best recipes from each of her three prior grassfed cookbooks, combined them with her signature easy instructions and explanations, and served up a simple, easy-to-use cookbook for the newcomer to the world of grassfed beef. This book offers a wide array of time-tested familyfriendly recipes, with chapters dedicated to pan-frying and oven roasting; braises, stews and soups; ground beef; grilling and barbecuing, as well as a complete section on using the bones and fat. Free Range Farm Girl Cooking Grassfed Beef offers clear information on making cut selections, candid explanations about navigating the world of farm-direct purchasing, and up-to-date information about ecologically friendly and humane livestock farming. As with all Hayes's cookbooks, the culinary concepts are easily learned, and the extensive section covering spice rubs, marinades and sauces will liberate home chefs who long to improvise and invent their own grassfed beef dishes. This little volume is the perfect introduction to Shannon Hayes's vast writings on the subject of sustainable meat.

Lavash

**The Complete Nose to Tail**

**A Complete Guide to Every Type of Food Preservation with Hundreds of Delicious Recipes**

**The Book of St John**

**The Ethical Omnivore**

**Nose to Tail**

**A Meat-Eater's Guide to Eating Offal with over 75 Healthy and Delicious Nose-to-Tail Recipes**

Camas Davis was at an unhappy crossroads. A longtime magazine editor, she had left New York City to pursue a simpler life in her home state of Oregon, with the man she wanted to marry, and taken an appealing job at a Portland magazine. But neither job nor man delivered on her dreams, and in the span of a year, Camas was unemployed, on her own, with nothing to fall back on. Disillusioned by the decade she had spent as a lifestyle journalist, advising other people how to live their best lives,

she had little idea how best to live her own life. She did know one thing: She no longer wanted to write about the genuine article, she wanted to be it. So when a friend told her about Kate Hill, an American woman living in Gascony, France who ran a cooking school and took in strays in exchange for painting fences and making beds, it sounded like just what she needed. She discovered a forgotten credit card that had just enough credit on it to buy a plane ticket and took it as kismet. Upon her arrival, Kate introduced her to the Chapolard brothers, a family of Gascon pig farmers and butchers, who were willing to take Camas under their wing, inviting her to work alongside them in their slaughterhouse and cutting room. In the process, the Chapolards inducted her into their way of life, which prizes pleasure, compassion, community, and authenticity above all else, forcing Camas to question everything she'd believed about life, death, and dinner. So begins Camas Davis's funny, heartfelt, searching memoir of her unexpected journey from knowing magazine editor to humble butcher. It's a story that takes her from an eye-opening stint in rural France where deep artisanal craft and whole-animal gastronomy thrive despite the rise of mass-scale agribusiness, back to a Portland in the throes of a food revolution, where Camas attempts--sometimes successfully, sometimes not--to translate much of this old-world craft and way of life into a new world setting. Along the way, Camas learns what it really means to pursue the real thing and dedicate your life to it.

Fergus Henderson's two classic Nose to Tail books in a single, covetable volume with additional new recipes and photography. An ode to Armenian food and culture, and the UNESCO-recognized bread of Armenia, Lavash. This cookbook not only reveals how to make the ubiquitous and doable flatbread lavash, the UNESCO-recognized bread of Armenia, but also shares 60+ recipes of what to eat with it, from soups and salads to hearty stews paired with lots of fresh herbs. Stunning photography and essays provide an insider's look at Armenia, a small but fascinating country comprising dramatic mountains, sun-drenched fields, and welcoming people. With influences from the Middle East and the Mediterranean as well as from Russia, the food of Armenia is the next cuisine to explore for people who want to dig deeper into the traditions formed at the crossroads between the East and West. Fans of cookbook best sellers like Yotam Ottolenghi's Jerusalem and Ottolenghi will love exploring the Mediterranean, Middle Eastern, and Russian influences in Lavash. • For both armchair travelers and home cooks, this recipe book is as enticing in the reading as its recipes are to the palate • With growing interest in fermentation and the medical benefits of a

Mediterranean diet, Armenian food offers a new take on healthy cookbooks and cooking.

The Moro restaurant was born out of a desire to cook within the wonderful tradition of Mediterranean food, and to explore exotic flavours little known in the UK. It is one of the most talked-about books of recent years, of which Nigella Lawson said 'This Offal Good

What Do You Do With a Tail Like This?

It Takes Guts

The bread that launched 1,000 meals, plus salads, stews, and other recipes from Armenia

Cooking from the Heart, with Guts: A Cookbook

The Whole Beast: Nose to Tail Eating

More Omnivorous Recipes for the Adventurous Cook

Take a sideways look at the dog--from head to tail, and everything in between. That humans all over the world love dogs is beyond doubt, but do we really understand our four-legged friends, beyond their wet noses and wagging tails? How Dogs Work includes canine insight. Fun infographics give you all the essential facts and stats, and lead you through the world of dogs in pictures--from how dogs evolved from the wolf to our favorite pet, through the different breeds, to the finer points of working dogs and show dogs. But as the title suggests, it's also a practical e-guide to understanding dogs. Can you read their ears? Do you know the angle of the head that indicates a dog is dreaming of squirrels, and not listening to you? This fully illustrated e-guide will translate this body language and other curious canine behavior. So after your dog has taken you for a walk, put up your feet and enjoy this irresistible read!

An odorless baby found orphaned in a Paris gutter in 1738 grows to become a monster obsessed with his perfect sense of smell and a desire to capture, by any means, the ultimate scent that will make him human. Reader's Guide available. Reprint. 20,000 first printing.

New York Times best seller Winner, James Beard Foundation Award, Best Book of the Year in American Cooking Winner, IACP Julia Child First Book Award Sean Brock is the chef behind the game-changing restaurants Husk and McCrady's, and his first book offers all of his inspired recipes. With a drive to preserve the heritage foods of the South, Brock cooks dishes that are ingredient-driven and reinterpret the flavors of his youth in Appalachia and his adopted hometown of Charleston. The recipes include all the comfort food (think food to eat at home) and high-end restaurant food (fancier dishes when there's more time to cook) for which he has become so well-known. Brock's interpretation of Southern favorites like Pickled Shrimp, Hoppin' John, and Chocolate Alabama Stack Cake sit alongside recipes for Crispy Pig Ear Lettuce Wraps, Slow-Cooked Pork Shoulder with Tomato Gravy, and Baked Sea Island Red Peas. This is a very personal book, with headnotes that explain Brock's background and give context to his food and essays in which he shares his admiration for the purveyors and ingredients he cherishes.

Featuring more than 100 recipes, Amaro is the first book to demystify the ever-expanding, bittersweet world, and is a must-have for any home cocktail enthusiast or industry professional. The European tradition of making bittersweet liqueurs--called amari in Italian--has been around for centuries. But it is only recently that these herbaceous digestifs have moved from the dusty back bar to center stage in the United States, and become a key ingredient on cocktail lists in the country's best bars and restaurants. Lucky for us, today there is a dizzying range of amaro

available—from familiar favorites like Averna and Fernet-Branca, to the growing category of regional, American-made amaro. Starting with a rip-roaring tour of bars, cafés, and distilleries in Italy, amaro's spiritual home, Brad Thomas Parsons—author of the James Beard and IACP Award-winner Bitters—will open your eyes to the rich history and vibrant culture of amaro today. With more than 100 recipes for amaro-centric cocktails, DIY amaro, and even amaro-spiked desserts, you'll be living (and drinking) la dolce vita.

Cooking Grassfed Beef

A practical guide and 60 nose-to-tail recipes for sustainable meat eating

The Whole Fish Cookbook

Over 100 brand new recipes from London's iconic restaurant

A Novel About the History of Philosophy

Sophie's World

A Head-to-Tail Guide to Your Canine

*Fiction. Translated from the Italian by William Weaver. Luigi Pirandello's extraordinary final novel begins when Vitangelo Moscarda's wife remarks that Vitangelo's nose tilts to the right. This commonplace interaction spurs the novel's unemployed, wealthy narrator to examine himself, the way he perceives others, and the ways that others perceive him. At first he only notices small differences in how he sees himself and how others do; but his self-examination quickly becomes relentless, dizzying, leading to often darkly comic results as Vitangelo decides that he must demolish that version of himself that others see. Pirandello said of his 1926 novel that it "deals with the disintegration of the personality. It arrives at the most extreme conclusions, the farthest consequences." Indeed, its unnerving humor and existential dissection of modern identity find counterparts in Samuel Beckett's Molloy trilogy and the works of Thomas Bernhard and Vladimir Nabokov.*

*The Complete Nose to Tail is an exhilarating compendium that brings together maverick chef Fergus Henderson's two acclaimed cookbooks—Whole Beast and Beyond Nose to Tail. Adventurous palates as well as some of the most famous names in the food world—including Mario Batali, Anthony Bourdain, Jamie Oliver, and Daniel Boulud—flock to Fergus Henderson's London restaurant, St. John, to indulge in his culinary artistry. A conscientious and resourceful chef who lives by the motto "Nose to Tail," Henderson advocates using everything that is possibly edible of fowl, beast, and fish, creating dishes that fuse high sophistication with a strong tradition of rustic thriftiness. The Complete Nose to Tail presents Henderson's complete culinary oeuvre: recipes that offer a unique and delicious eating experience. Both refined and curious eaters can enjoy a taste of the wild side with such dishes as Pig's Trotter Stuffed with Potato, Rabbit Wrapped in Fennel and Bacon, and Roast Bone Marrow and Parsley Salad, as well as sumptuous familiar fare, including Deviled Crab; Smoked Haddock, Mustard, and Saffron; and Green Beans, Shallots, Garlic, and Anchovies. There are desserts, too: sublime puddings, such as the St. John Eccles Cakes, and the timeless favorite Chocolate Ice Cream.*

*The Whole Beast: Nose to Tail Eating is a certified "foodie" classic. In it, Fergus Henderson -- whose London restaurant, St. John, is a world-renowned destination for people who love to eat "on the wild side" -- presents the recipes that have marked him out as one of the most innovative, yet traditional, chefs. Here are recipes that hark back to a strong rural tradition of delicious thrift, and that literally represent Henderson's motto, "Nose to Tail Eating" -- be they Pig's Trotter Stuffed with Potato, Rabbit Wrapped in Fennel and Bacon, or his signature dish of Roast Bone Marrow and Parsley Salad. For those of a less carnivorous bent, there are*

*also splendid dishes such as Deviled Crab; Smoked Haddock, Mustard, and Saffron; Green Beans, Shallots, Garlic, and Anchovies; and to keep the sweetest tooth happy, there are gloriously satisfying puddings, notably the St. John Eccles Cakes, and a very nearly perfect Chocolate Ice Cream.*

*Food (and life) is all about perspective: having an open mind and an adventurous spirit can take you to wonderful places you'd never experience otherwise. From health and nutrition writer, podcast host, and self-proclaimed health nerd Ashleigh VanHouten comes this entertaining and user-friendly guide to enjoying some of the more adventurous parts of the animal, as well as understanding the value of whole-animal cooking. Enjoy 75 delicious and uncomplicated recipes sourced from an enthusiastic advocate of nose-to-tail, ancestrally inspired eating who does not have a background in cooking or organ meats—so if she can do it, so can you! Ashleigh has also enlisted the help of some of her chef friends who are known for their beautiful preparations of nose-to-tail dishes to ensure that her recipes nourish and satisfy both your body and your palate. There are many great reasons to adopt a truly whole-animal, nose-to-tail approach to eating. *It Takes Guts: A Meat-Eater's Guide to Eating Offal* with over 75 Healthy and Delicious Nose-to-Tail Recipes is more than a cookbook: it's about education and understanding that the way we eat is important. Our choices matter, and we should seek to know why a particular food is beneficial for us, the ecosystem, and the animals, and how our food choices fit into the larger food industry and community in which we are a part. Through interviews with experts, more than a few hilarious and thoughtful anecdotes, and of course, delicious recipes, you'll learn the cultural, environmental, and health benefits of adding a little "variety meat" to your diet. As the saying goes, the way you do anything is the way you do everything. So let's all approach our plates, and our lives, with a sense of adventure and enthusiasm! In this book, you will find An entertaining introduction into the "offal" world of organ meats, and why it's more delicious (and less scary) than you may think A breakdown of the healthiest and tastiest organ meats, from heart, liver, and kidney to tongue, bone marrow, and blood! An interview with a butcher on how to source the best organ meats, including what to look for and ask about 75 delicious, fun, and easy recipes that you don't have to be a chef to prepare Plenty of background and personal anecdotes about specific recipes: where they come from, why they're special, and why you should add them to your meal plan! A number of contributed recipes from respected chefs, recipe developers, and fellow health nerds, including the Ben Greenfield family, Beth Lipton, and Tania Teschke From the author: "I encourage, whenever I can, a little adventure when you eat. One bite of something new won't hurt you, and it just might open up a whole new world of pleasure and health. By eating nose-to-tail, we're also honoring and respecting the animals who sacrificed for our dinner plates by ensuring none of it is wasted."*

*Reclaim Your Health, Strength, and Vitality with 125 Delicious Recipes*