

## Apricots On The Nile A Memoir With Recipes

The Jewish Year Book 2002 provides an impressive and up-to-date record of the organisations, people and events in the contemporary Jewish world.

Diasporic Tastescapes seeks to explore the culinary metaphors present in a selection of Asian American narratives written by a variety of contemporary authors. The intricate web of culinary motifs featured in these texts offers a fertile ground for the study of the real and imaginary [hi]stories of the Asian American community, an ethnic minority that has been persistently racialized through its eating habits. Thus, this book examines those literary contexts in which the presence of food images becomes especially meaningful as an indicator of the nostalgia of the immigrant, the sense of community of the diasporic family, the clash between generations, and the shocks of arrival and return. The reading of Asian American "edible metaphors" from these perspectives will prove particularly revealing in relation to the notions of home, identity, and belonging—all of them mainstays of the diasporic consciousness. (Series: Contributions to Asian American Literary Studies, Vol. 8) [Subject: Asian American Literature, Literary Criticism]~~

Insight Guides Egypt Travel made easy. Ask local experts. Comprehensive travel guide packed with inspirational photography and fascinating cultural insights. From deciding when to go, to choosing what to see when you arrive, this guide to Egypt is all you need to plan your perfect trip, with insider information on must-see, top attractions like the Pyramids of Giza, the Red Sea and the Thebes Necropolis, and cultural gems like cruising the Nile, discovering Aswan and exploring the Temple of Karnak. Features of this travel guide to Egypt: - Inspirational colour photography: discover the best destinations, sights and excursions, and be inspired by stunning imagery - Historical and cultural insights: immerse yourself in Egypt's rich history and culture, and learn all about its people, art and traditions - Practical full-colour maps: with every major sight and listing highlighted, the full-colour maps make on-the-ground navigation easy - Editor's Choice: uncover the best of Egypt with our pick of the region's top destinations - Key tips and essential information: packed full of important travel information, from transport and tipping to etiquette and hours of operation - Covers: Cairo; Giza, Memphis and Saqqara; the Oases of Egypt's Western Desert; Middle Egypt; Upper Egypt; Abu Simbel and Nubia; Alexandria; the Suez Canal; the Sinai; the Red Sea Looking for an easy way to get around? Check out Insight Guides Flexi Map Egypt for a clear and comprehensive trip around the country. About Insight Guides: Insight Guides is a pioneer of full-colour guide books, with almost 50 years' experience of publishing high-quality, visual travel guides with user-friendly, modern design. We produce around 400 full-colour print guide books and maps, as well as phrase books, picture-packed eBooks and apps to meet different travellers' needs. Insight Guides' unique combination of beautiful travel photography and focus on history and culture create a unique visual reference and planning tool to inspire your next adventure.

The Scottish Geographical Magazine

A Novel of Riveting and Evocative Fiction

One Hundred Years in the Heart of the City

A Reader's Guide to Epicurean Nonfiction

Egypt

A Lifetime of Memories with Recipes

"An exploration of the many facets of the global history of Jewish food when Jews struggled with, embraced, modified, or rejected the foods and foodways which surrounded them, from Renaissance Italy to the post-World War II era in Israel, Argentina and the United States"--

The FSTA Thesaurus is an invaluable search aid for users of the FSTA database, and an excellent reference tool for food and nutrition libraries. This eighth edition contains 10,246 carefully chosen keywords that relate to the fields of food science, food technology and food-related human nutrition, and includes the Latin names of many microbial, plant and animal species. For more information on the products and services from IFIS Publishing visit our website, [www.foodsciencecentral.com](http://www.foodsciencecentral.com).

An essential tool for assisting leisure readers interested in topics surrounding food, this unique book contains annotations and read-alikes for hundreds of nonfiction titles about the joys of comestibles and cooking.

Global Jewish Foodways

A History

Salonika

Kaapse bibliotekaris

Ethnic Museums in Israel and the Diaspora

The Adventures of a (Mostly) French Woman in New York

Apricots on the Nile A Memoir with Recipes Simon and Schuster

A Sephardi Sea tells the story of Jews from the southern shore of the Mediterranean who, between the late 1940s and the mid-1960s, migrated from their country of birth for Europe, Israel, and beyond. It is a story that explores their contrasting memories of and feelings for a Sephardi Jewish world in North Africa and Egypt that is lost forever but whose echoes many still hear. Surely, some of these Jewish migrants were already familiar with their new countries of residence because of colonial ties or of Zionism, and often spoke the language. Why, then, was the act of leaving so painful and why, more than fifty years afterward, is its memory still so tangible? Dario Miccoli examines how the memories of a bygone Sephardi Mediterranean world became preserved in three national contexts—Israel, France, and Italy—where the Jews of the Middle East and North Africa and their descendants migrated and nowadays live. A Sephardi Sea explores how practices of memory- and heritage-making—from the writing of novels and memoirs to the opening of museums and memorials, the activities of heritage associations and state-led celebrations—has filled an identity vacuum in the three countries and helps the Jews from North Africa and Egypt to define their Jewishness in Europe and Israel today but also reinforce their connection to a vanished world now remembered with nostalgia, affection, and sadness.

Weather and Climate is a brand new series that explores what causes our weather - why the world's weather is constantly changing, why different countries have different weather patterns, how meteorologists forecast weather and the effect the weather has on our lives. Weather Patterns looks at the many different climates of the world, from deserts to the polar regions, and from temperate zones to the tropics. It describes how the pattern of weather in a place affects the vegetation, animal life, agriculture and the lifestyles of the people who live there.

A Family Cookbook

Maman's Homesick Pie

A Compendium of Pairings, Recipes and Ideas for the Creative Cook

Diasporic Tastescapes

The Literary Life of Cairo

A Memoir with Recipes

A career flavor scientist who has worked with such companies as Lindt, Coca-Cola and Cadbury organizes food flavors into 160 basic ingredients, explaining how to combine flavors for countless results, in a reference that also shares practical tips and whimsical observations.

Gary Paul Nabhan takes the reader on a vivid and far-ranging journey across time and space in this fascinating look at the relationship between the spice trade and culinary imperialism.

Drawing on his own family's history as spice traders, as well as travel narratives, historical accounts, and his expertise as an ethnobotanist, Nabhan describes the critical roles that Semitic peoples and desert floras had in setting the stage for globalized spice trade. Traveling along four prominent trade routes—the Silk Road, the Frankincense Trail, the Spice Route, and the Camino Real (for chiles and chocolate)—Nabhan follows the caravans of itinerant spice merchants from the frankincense-gathering grounds and ancient harbors of the Arabian Peninsula to the port of Zayton on the China Sea to Santa Fe in the southwest United States. His stories, recipes, and linguistic analyses of cultural diffusion routes reveal the extent to which aromatics such as cumin, cinnamon, saffron, and peppers became adopted worldwide as signature ingredients of diverse cuisines. Cumin, Camels, and Caravans demonstrates that two particular desert cultures often depicted in constant conflict—Arabs and Jews—have spent much of their history collaborating in the spice trade and suggests how a more virtuous multicultural globalized society may be achieved in the future.

Selves in Dialogue: A Transethnic Approach to American Life Writing constitutes an explicit answer to the urgent call for a comparative study of American autobiography. This collection of essays ostensibly intends to cut across cultural, "racial" and/or "ethnic" boundaries, introducing the concept of "transethnicity" and arguing for its increasing validity in the ever-changing field of American Studies. Accordingly, the comparative analysis in Selves in Dialogue is implemented not by juxtaposing essays that pay "separate but equal" attention to specific "monoethnic" or "monocultural" traditions—as has been the usual strategy in book-length publications of this sort—, but by critically engaging with two or more different traditions in every single essay. Mixing rather than segregating. The transethnic approach proposed in this collection does not imply erasing the very difference and diversity that makes American autobiographies all the more thrilling to read and study. Group-specific research of an "intra-ethnic" nature should and will continue to thrive. And yet, the field of American Studies is now ready to indulge more freely, and more knowledgeably, in transethnic explorations of life writing, in an attempt to delineate both the divergences and the similarities between the different autobiographies written in the US. Because of its unusual perspective, Selves in Dialogue can be of interest not only for specialists in life writing, but also for those working in the larger fields of American Literature, Ethnic Studies or American Studies.

A New Way to Bake with Teff, Buckwheat, Sorghum, Other Whole & Ancient Grains, Nuts & Non-Wheat Flours

The World in My Kitchen

The Jewish Year Book 2002

An Unreliable Memoir

Arts & humanities

Weather Patterns

Sephardi and Mizrahi Jews in America includes academics, artists, writers, and civic and religious leaders who contributed chapters focusing on the Sephardi and Mizrahi experience in America. Topics will address language, literature, art, diaspora identity, and civic and political engagement. When discussing identity in America, one contributor will review and explore the distinct philosophy and culture of classic Sephardic Judaism, and how that philosophy and culture represents a viable option for American Jews who seek a rich and meaningful medium through which to balance Jewish tradition and modernity. Another chapter will provide a historical perspective of Sephardi/Ashkenazi Diasporic tensions. Additionally, contributors will address the term "Sephardi" as a self-imposed, collective, "ethnic" designation that had to be learned and naturalized--and its parameters defined and negotiated--in the new context of the United States and in conversation with discussions about Sephardic identity across the globe. This volume also will look at the theme of literature, focusing on Egyptian and Iranian writers in the

United States. Continuing with the Iranian Jewish community, contributors will discuss the historical and social genesis of Iranian-American Jewish participation and leadership in American civic, political, and Jewish affairs. Another chapter reviews how art is used to express Iranian Diaspora identity and nostalgia. The significance of language among Sephardi and Mizrahi communities is discussed. One chapter looks at the Ladino-speaking Sephardic Jewish population of Seattle, while another confronts the experience of Judeo-Spanish speakers in the United States and how they negotiate identity via the use of language. In addition, scholars will explore how Judeo-Spanish speakers engage in dialogue with one another from a century ago, and furthermore, how they use and modify their language when they find themselves in Spanish-speaking areas today.

Winner, James Beard Foundation Award, Best Book of the Year in Baking & Desserts In this monumental new work, beloved dessert queen Alice Medrich applies her baking precision and impeccable palate to flavor flours—wheat-flour alternatives including rice flour, oat flour, corn flour, sorghum flour, teff, and more. The resulting (gluten-free!) recipes show that baking with alternate flours adds an extra dimension of flavor. Brownies made with rice flour taste even more chocolaty. Buckwheat adds complexity to a date and nut cake. Ricotta cheesecake gets bonus flavor from a chestnut flour crust; teff is used to make a chocolate layer cake that can replace any birthday cake with equally pleasing results. All of the nearly 125 recipes—including Double Oatmeal Cookies, Buckwheat Gingerbread, Chocolate Chestnut Soufflé Cake, and Blueberry Corn Flour Cobbler—take the flavors of our favorite desserts to the next level. The book is organized by flour, with useful information on its taste, flavor affinities, and more. And because flavor flours don't react in recipes the same way as wheat flour, Medrich explains her innovative new techniques with the clarity and detail she is known for.

"Breathtaking...Riveting and profound! I adored this book!" —Ellen Marie Wiseman, New York Times bestselling author of *The Orphan Collector* "A deeply involving and important novel by a master storyteller." —Susan Wiggs, # 1 New York Times bestselling author INTERNATIONAL BESTSELLER In this moving, suspenseful debut novel, three courageous women confront the complexities of trust, friendship, motherhood, and betrayal under the rule of a ruthless dictator and his brutal secret police. Former foreign correspondent Gina Wilkinson draws on her own experiences to take readers inside a haunting story of Iraq at the turn of the millennium and the impossible choices faced by families under a deadly regime. A BuzzFeed Most Anticipated Historical Fiction Release A Target Book Club Pick A Publishers Marketplace Buzz Books Selection At night, in Huda's fragrant garden, a breeze sweeps in from the desert encircling Baghdad, rustling the leaves of her apricot trees and carrying warning of visitors at her gate. Huda, a secretary at the Australian embassy, lives in fear of the mukhabarat—the secret police who watch and listen for any scrap of information that can be used against America and its allies. They have ordered her to befriend Ally Wilson, the deputy ambassador's wife. Huda has no wish to be an informant, but fears for her teenaged son, who may be forced to join a deadly militia. Nor does she know that Ally has dangerous secrets of her own. Huda's former friend, Rania, enjoyed a privileged upbringing as the daughter of a sheikh. Now her family's wealth is gone, and Rania too is battling to keep her child safe and a roof over their heads. As the women's lives intersect, their hidden pasts spill into the present. Facing possible betrayal at every turn, all three must trust in a fragile, newfound loyalty, even as they discover how much they are willing to sacrifice to protect their families. "Vivid...secrets and lies mingle as easily as the scent of apricot blossoms and nargilah smoke. Wilkinson weaves in the miasma of fear and distrust that characterized Hussein's regime with convincing detail. Richly drawn characters and high-stakes plot." —Publishers Weekly

A Spice Odyssey

Esmond and Ilia

Chronicles of a Cairo Bookseller

The Flavor Thesaurus

Flavor Flours

A Sephardi Sea

**Throughout Maya Angelou's life, from her childhood in Stamps, Arkansas, to her world travels as a bestselling writer, good food has played a central role. Preparing and enjoying homemade meals provides a sense of purpose and calm, accomplishment and connection. Now in *Hallelujah! The Welcome Table*, Angelou shares memories pithy and poignant—and the recipes that helped to make them both indelible and irreplaceable. Angelou tells us about the time she was expelled from school for being afraid to speak—and her mother baked a delicious maple cake to brighten her spirits. She gives us her recipe for short ribs along with a story about a job she had as a cook at a Creole restaurant (never mind that she didn't know how to cook and had no idea what Creole food might entail). There was the time in London when she attended a wretched dinner party full of wretched people; but all wasn't lost—she did experience her initial taste of a savory onion tart. She recounts her very first night in her new home in Sonoma, California, when she invited M. F. K. Fisher over for cassoulet, and the evening Deca Mitford roasted a chicken when she was beyond tipsy—and created *Chicken Drunkard Style*. And then there was the hearty brunch Angelou made for a homesick Southerner, a meal that earned her both a job offer and a prophetic compliment: "If you can write half as good as you can cook, you are going to be famous." Maya Angelou is renowned in her wide and generous circle of friends as a marvelous chef. Her kitchen is a social center. From fried meat pies, chicken livers, and beef Wellington to caramel cake, bread pudding, and chocolate éclairs, the one hundred-plus recipes included here are all tried and true, and come from Angelou's heart and her home. *Hallelujah! The Welcome Table* is a stunning collaboration between the two things Angelou loves best: writing and cooking.**

**Readings from literary works that re-construct a century of Cairo's changing social life. Unlike *The Literary Atlas of Cairo*, which focuses on the literary geopolitics of the cityscape, this companion volume immerses the reader in the complex network of socioeconomic and cultural lives in the city. The seven chapters first introduce the reader to representations of some of Cairo's prominent profiles, both political and cultural, and their impact on the city's literary geography, before presenting a spectrum of readings of the city by its multiethnic, multinational, and multilingual writers across class, gender, and generation. Daunting images of colonial school experiences and startling contrasts of postcolonial educational realities are revealed, while Cairo's moments of political participation and oppression are illustrated, as well as the space accorded to women within the city across history and class. The city's marginals are placed on its literary map, alongside representations of the relationship between writing and drugs, and the places, paraphernalia, and products of the drug world across class and time. Together, *The Literary Atlas of Cairo* and *The Literary Life of Cairo* produce a literary geography of Cairo that goes beyond the representation of space in literature to reconstruct the complex network of human relationships in that space.**

**"We are on our way to Le Havre. The train is going so fast that the landscape is all but a blur. From time to time, I can see a farm in the mist surrounded by a sea of green fields. I am excited but**

also scared. It is 1955, and we are on our way to New York." So begins the marvelous journey of Colette Rossant, just married to an American architect and about to leave France for a new life in the heart of New York City. At first, Colette finds Americans' manners to be as mystifying as their cuisine, but before long, she discovers the myriad charms of her adopted country. Between taking on an astoundingly diverse series of jobs, raising four children, and renovating a Soho town house, Colette develops her own flair for food -- and for superb food writing. In this spirited and deliciously entertaining memoir, Colette shares the unforgettable stories of her forty tumultuous years at the heart of American and international cuisine. The children's cooking school she starts for her daughter's friends turns into a starring role on a PBS television series. As New York magazine's "Underground Gourmet," she hails the city's staggering array of outstanding ethnic cuisine. Either with her husband and children, or on her own, she travels to Africa, China, Japan, and South America, exploring cuisine and culture around the globe. She rides camels through the Australian outback, barter lipstick for fresh vegetables in Tanzania, and is almost arrested as a spy by the Chinese secret police -- just because she is trying to eat like a local. Charming, indomitable, endlessly curious and adventurous, Colette Rossant inspires us to savor every meal -- and every day. With a wonderful array of mouth-watering recipes, *The World in My Kitchen* is an irresistible celebration of family, food, and life.

**A Transethnic Approach to American Life Writing**

**Cooking Cultures**

**Avignon, France, September 10-14, 2001**

**Memory and Ethnicity**

**Western Canner and Packer**

**Sephardi and Mizrahi Jews in America**

In recent times, ethnicity and issues of origin have become a hotly debated topic among Jews both in Israel and in the Diaspora. This is particularly true both of Jews from the Middle East and North Africa, who for years had remained at the margins of the Israeli national narrative, as well as the Israeli Palestinian minority. Much the same may be said of Diaspora Jews. Among the public spaces where ethnicity has become more visible are museums, together with heritage centres, art galleries, and the Internet. The aim of *Memory and Ethnicity* is to investigate how ethnicity is represented and narrated in such spaces. How have groups of Jews from such different backgrounds as Morocco, Egypt, India or the US elaborated their past legacies and traditions vis-à-vis a variety of national narratives and cultural or political ideologies? This volume describes the emergence of a new museological scene – that mirrors a multi-vocal Jewish and Israeli public sphere in which ethnicity has become central to a nation's cultural imagination. By considering museums as “places of memory” where an ethnic/communal identity is displayed, *Memory and Ethnicity* analyses which memories are preserved, and which suppressed. This study sets out to enrich the understanding of Israeli and Jewish cultural history, and also to deepen the field of museum studies from little investigated perspectives.

For Donia Bijan's family, food has been the language they use to tell their stories and to communicate their love. In 1978, when the Islamic revolution in Iran threatened their safety, they fled to California's Bay Area, where the familiar flavors of Bijan's mother's cooking formed a bridge to the life they left behind. Now, through the prism of food, award-winning chef Donia Bijan unwinds her own story, finding that at the heart of it all is her mother, whose love and support enabled Bijan to realize her dreams. From the Persian world of her youth to the American life she embraced as a teenager to her years at Le Cordon Bleu in Paris (studying under the infamous Madame Brassart) to apprenticeships in France's three-star kitchens and finally back to San Francisco, where she opened her own celebrated bistro, Bijan evokes a vibrant kaleidoscope of cultures and cuisines. And she shares thirty inspired recipes from her childhood (Saffron Yogurt Rice with Chicken and Eggplant and Orange Cardamom Cookies), her French training (Ratatouille with Black Olives and Fried Bread and Purple Plum Skillet Tart), and her cooking career (Roast Duck Legs with Dates and Warm Lentil Salad and Rose Petal Ice Cream). An exhilarating, heartfelt memoir, *Maman's Homesick Pie* is also a reminder of the women who encourage us to shine.

Berry Candy... .. McConaghey affair, 1978 'Sponiage 2001 Cadillac Purchase. The anxieties, Municipality Government Ports of Coke Operation based my Employment Pension Taxes Insurances. I wasn't Obama 3/5/14 married. What's this Country's realm in enlisting Me. 12th of August sedation, 12th of August 69 B.C. Basillica. Since when Christians Utopia of Coke Pharmeceuticals per Obamacare's Quran. An ailing Surgery Operation Mother apologizing to her Children. Comatosed Harper Operation Escrow, Indentured Servant political pressures craves Unconstitutional. All this drama crazed Monarchy interests of Ink, 3/5 Civil Rights in whom he ever any College aspirations International Lobbyists Celebrities interest based this Author their Mother.

**Selves in Dialogue**

**FSTA Thesaurus**

**Jewish Memories across the Modern Mediterranean**

**Good Furniture Magazine of Furnishing & Decoration**

**Hallelujah! The Welcome Table**

Issues for Nov. 1957- include section: Accessions. Aanwinste, Sept. 1957-

“ As a bookseller, I loved *Shelf Life* for the chance to peer behind the curtain of Diwan, Nadia Wassef ' s Egyptian bookstore—the way that the personal is inextricable from the professional, the way that failure and success are often lovers, the relationship between neighborhoods and books and life. Nadia ' s story is for every business owner who has ever jumped without a net, and for every reader who has found solace in the aisles of a bookstore. ” —Emma Straub, author of *All Adults Here* “ *Shelf Life* is such a unique memoir about career, life, love, friendship, motherhood, and the impossibility of succeeding at all of them at the same time. It is the story of Diwan, the first modern bookstore in Cairo, which was opened by three women, one of whom penned this book. As a bookstore owner I found this fascinating. As a reader I found it fascinating.

Blunt, honest, funny. ” —Jenny Lawson, author of *Broken* (in the best possible way) The warm and winning story of opening a modern bookstore where there were none, *Shelf Life: Chronicles of a Cairo Bookseller* recounts Nadia Wassef ' s troubles and triumphs as a founder and manager of Cairo-based Diwan The streets of Cairo make strange

music. The echoing calls to prayer; the raging insults hurled between drivers; the steady crescendo of horns honking; the shouts of street vendors; the television sets and radios blaring from every sidewalk. Nadia Wassef knows this song by heart. In 2002, with her sister, Hind, and their friend, Nihal, she founded Diwan, a fiercely independent bookstore. They were three young women with no business degrees, no formal training, and nothing to lose. At the time, nothing like Diwan existed in Egypt. Culture was languishing under government mismanagement, and books were considered a luxury, not a necessity. Ten years later, Diwan had become a rousing success, with ten locations, 150 employees, and a fervent fan base. Frank, fresh, and very funny, Nadia Wassef's memoir tells the story of this journey. Its eclectic cast of characters features Diwan's impassioned regulars, like the demanding Dr. Medhat; Samir, the driver with CEO aspirations; meditative and mythical Nihal; silent but deadly Hind; dictatorial and exacting Nadia, a self-proclaimed bitch to work with—and the many people, mostly men, who said Diwan would never work. Shelf Life is a portrait of a country hurtling toward revolution, a feminist rallying cry, and an unapologetic crash course in running a business under the law of entropy. Above all, it is a celebration of the power of words to bring us home.

At once familiar and exotic, spices are rare things, comforting us in favorite dishes while evoking far-flung countries, Arabian souks, colonial conquests and vast fortunes. John O'Connell introduces us to spices and their unique properties, both medical and magical, alongside the fascinating histories behind both kitchen staples and esoteric luxuries. A tasty compendium of spices and a fascinating history and wide array of uses of the world's favorite flavors—The Book of Spice: From Anise to Zedoary reveals the amazing history of spices both familiar and esoteric. John O'Connell's erudite chapters combine history with insights into art, religion, medicine, science, and is richly seasoned with anecdotes and recipes. Discover why Cleopatra bathed in saffron and mare's milk, why wormwood-laced absinthe caused eighteenth century drinkers to hallucinate and how cloves harvested in remote Indonesian islands found their way into a kitchen in ancient Syria. Almost every kitchen contains a bottle of cloves or a stick of cinnamon, almost every dish a pinch of something, whether chili or cumin. The Book of Spice is culinary history at its most appetizing.

Cumin, Camels, and Caravans

“Coacoa” S... King Thames Ph.Dw ”

American Gardening

When the Apricots Bloom

Memories of a Lost Egypt

Apricots on the Nile

**A James Beard Award-winning journalist presents a combination memoir and cookbook in which she describes growing up in French colonial Egypt and presents a richly exotic collection of recipes that blend a variety of cultural influences. 10,000 first printing.**

**"Tracks the interplay of creativity, competition, desire, and nostalgia in the discrete ways people relate to food and cuisine in different societies"--**  
**By one of the finest English writers of our time, a luminous memoir that travels from southern Italy to the banks of the Nile, capturing a lost past both personal and historical. Marina Warner's father, Esmond, met her mother, Ilia, while serving as an officer in the British Army during the Second World War. As Allied forces fought their way north through Italy, Esmond found himself in the southern town of Bari, where Ilia had grown up, one of four girls of a widowed mother. The Englishman approaching middle age and the twenty-one-year-old Italian were soon married. Before the war had come to an end, Ilia was on her way alone to London to wait for her husband's return and to learn how to be Mrs. Esmond Warner, an Englishwoman. Ilia begins to learn the world of cricket, riding, canned food, and distant relations she has landed in, while Esmond, in spite of his connections, struggles to support his wife and young daughter. He comes up with the idea of opening a bookshop, a branch of W.H. Smith's, in Cairo, where he had spent happy times during the North African campaign. In Egypt, however, nationalists are challenging foreign influences, especially British ones, and before long Cairo is on fire. Deeply felt, closely observed, rich with strange lore, Esmond and Ilia is a picture of vanished worlds, a portrait of two people struggling to know each other and themselves, a daughter's story of trying to come to terms with a past that is both hers and unknowable to her. It is an "unreliable memoir"—what memoir isn't?—and a lasting work of literature, lyrical, sorrowful, shaped by love and wonder.**

**Colette Rossant's After-five Gourmet**

**Proceedings of the XIIth ISHS Symposium on Apricot Culture and Decline**

**Food Lit: A Reader's Guide to Epicurean Nonfiction**

**A Persian Heart in an American Kitchen**

**Shelf Life**

**Good Furniture and Decoration**

Designed for working people and sophisticated cooks with scant time, this cookbook provides recipes for more than 350 imaginative recipes that require a minimum of time and preparation

Cairo, 1937: French-born Colette Rossant is waiting out World War II among her father's Egyptian-Jewish relatives. From the moment she arrives at her

grandparents' belle époque mansion by the Nile, the five-year-old Colette finds companionship and comfort among the other "outsiders" in her home away from home -- the cooks and servants in the kitchen. The chef, Ahmet, lets Colette taste the ful; she learns how to make sambusaks for her new friends; and she shops for semits and other treats in the Khan-al-Khalili market. Colette is beginning to understand how her family's culture is linked to the kitchen...and soon she will claim Egypt's food, landscape, and people as her own. Apricots on the Nile is a loving testament to Colette's adopted homeland. With dozens of original recipes and family photographs, Colette's coming-of-age memoir is a splendid exploration of old Cairo in all its flavor, variety, and wide-eyed wonder.

Paris, 1947: Colette Rossant returns to Paris after waiting out World War II in Cairo among her father's Egyptian-Jewish relatives. Initially, the City of Light seems gray and forbidding to the teenage Colette, especially after her thrill-seeking mother leaves her in the care of her bitter, malaisé grandmother. Yet Paris will prove the place where Colette awakens to her senses. Taken under the wing of Mademoiselle Georgette, the family chef, she develops a taste and talent for French cooking. The streets of Paris soon become Colette's own as she navigates the outdoor markets and café menus and emerges into her new, gastronomical self. Return to Paris is an extraordinary coming-of-age story that charts the course of Colette's culinary adventures -- replete with expertly crafted recipes and family photographs. An exploration of passion in all its flavor and texture, Colette's memoir will live in the hearts and palates of readers for years to come.

Scottish Geographical Magazine

Insight Guides Egypt (Travel Guide eBook)

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Journal of the Department of Agriculture

Return to Paris

The Book of Spice: From Anise to Zedoary