

## Arrosti Brasati Spezzatini Co

Patrizia Chen's childhood was suffused with the scent of simmering pots of cacciucco -- a local, hearty seafood stew -- and of the pittosporum blooming along the Tuscan coast. Her family's house and sumptuous garden in the Italian seaside town of Livorno are at the center of this captivating book that weaves together simple, delicious recipes with a love of home, family, nature, custom, and, above all, food. The family cook, Emilia, a feisty, temperamental woman from a nearby fishing village, dutifully produces bland white dishes for every family meal, as dictated by Patrizia's grandfather. But behind the kitchen door it's a different story. One day seven-year-old Patrizia is led by a wonderful smell into the kitchen, where Emilia is preparing a spicy red sauce bursting with garlic and onion. With one bite, Patrizia becomes hooked. In the spacious, sun-drenched kitchen and adjoining herb garden, Emilia takes Patrizia under her wing, disclosing the secrets of her favorite Tuscan dishes. Through vivid descriptions and charming anecdotes, Chen brings to life the white Carrara marble terraces, the coal-burning stoves, antique roses, and sacks of chestnut flour that fill the family house, kitchen, and garden. This delightful and evocative narrative will welcome you into the heart of Patrizia's Tuscan home and allow you to bring the robust flavors of Emilia's cooking into your own kitchen. From clambakes to wild strawberry bread, this practical primer on natural foods not only provides recipes for varied Native American dishes but also describes uses of ceremonial, medicinal, and sacred plants. 147 illustrations.

Finally a book that combines the fresh, exuberant flavors of great Italian food with the ease and comfort of a slow cooker. Michele Scicolone, a best-selling author and an authority on Italian cooking, shows how good ingredients and simple techniques can lift the usual "crockpot" fare into the dimension of fine food. Pasta with Meat and Mushroom Ragu, Osso Buco with Red Wine, Chicken with Peppers and Mushrooms: These are dishes that even the most discriminating cook can proudly serve to company, yet all are so carefree that anyone with just five or ten minutes of prep time can make them on a weekday and return to perfection. Simmered in the slow cooker, soups, stews, beans, grains, pasta sauces, and fish are as healthy as they are delicious. Polenta and risotto, "stir-crazy" dishes that ordinarily need careful timing, are effortless. Meat loaves come out perfectly moist, tough cuts of meat turn succulent, and cheesecakes emerge flawless.

Arrosti, brasati, spezzatini & co. Con espansione online The Art of Cooking The First Modern Cookery Book Univ of California Press

200 Favorite Recipes for Antipasti, Soups, Pasta, Main Dishes, and Desserts

The Gypsies

The Art of Cooking

Tom Kovac

Italy and the Potato: A History, 1550-2000

Pan'ino, the (reduced Price)

The 'fatal charm of Italy' has held Lord Byron - and millions of tourists ever since - in its spell. Yet, beneath 'the brilliant and vivacious surface', what are the realities of Italian life? Few writers have ever painted a portrait of their compatriots as crisp, frank and fearless as Luigi Barzini's. Cutting through the familiar clichés, he instructs us with a cascade of anecdotes and provides a marvellous guided tour through centuries of history. He examines Machiavelli and Mussolini, popes, pilgrims and prostitutes, cliques and conspiracies, Casanova and the crippling power of the Church. Yet alongside the Baroque exuberance and spectacular display, the love of life and the life of love, he also shows us a divided nation, injustice, ignorance, poverty and fear. All this is Italy, a country of dazzling achievement and an uncanny aptitude for getting round problems; both its virtues and its vices are celebrated in this sparkling book

Brazil is a vast country with a cornucopia of fabulous ingredients and a wealth of ethnic culinary influences; the result is one of the most exciting cuisines in the world. In this ground-breaking book, acclaimed young chef Thiago Castanho and internationally respected food writer Luciana Bianchi explore the best of Brazilian food and its traditions with more than 100 recipes that you'll want to try at home - wherever you live. The book includes recipes from a team of celebrated 'guest chefs' from all over Brazil, including Roberta Sudbrack, Rodrigo Oliveira and Felipe Rameh. Chapters celebrate the best food that Brazil's diverse cuisine has to offer including Small Bites, Street Food, Fish & Seafood and Meat & Poultry for Fire & Grill. Shot on location in Brazil by Rogerio Voltan, the book is a visual as well as culinary feast. As host nation for the World Cup in 2014 and the Olympics in 2016, Brazil will be the focus of international attention, so now is the perfect time to discover its vibrant food culture and cook some of its gutsy, flavourful dishes at home.

Questo libro nasce dall'interesse di Andrea Branzi per il rapporto tra la genetica e il design, tra la produzione di serie e le varianti infinite del genere umano. A partire dal tema dell'evoluzione genetica, la ricerca di Andrea Branzi ha affrontato l'idea dell'infinito umano: in altre parole, il formarsi delle folle a partire dalla coppia. Parallelamente, il progetto si Ã concretizzato in una collezione di ventimila vasi per Alessi, decorati uno ad uno con il disegno di una faccia diversa. Le leggi che governano la diffusione di uomo e oggetto vengono qui implicitamente accostate: la possibilitÃ di moltiplicare una "cosa" all'infinito - dimensione culturale, tecnicamente fuori dal mercato - appartiene infatti soltanto ad uno spazio mentale. La cultura produttiva moderna si Ã fermata all'idea della serie, ma l'infinito puÃ essere una dimensione possibile nel momento in cui lo si lascia intendere, rivelando un frammento di una dimensione illimitata. E tuttavia, nell'umano come nell'oggettuale, all'interno del panorama indistinto dell'infinito il singolo conserva la sua propria identitÃ , che lo individua e lo rende unico fra i molti.

Little has been written about the potato's Italian history. This book examines the important role it has played in Italy's social, cultural and economic history.

125 Easy Recipes for the Electric Slow Cooker

Menus, stories and places

Arrosti, brasati, spezzatini & co. Con espansione online

Native Harvests

American Indian Wild Foods and Recipes

Da Vittorio

At the age of twelve, Jan Yoors ran away from his cultural Belgian family to join a wandering band, a kumpania, of Gypsies. For ten years, he lived as one of them, traveled with them from country to country, shared both their pleasures and their hardships and came to know them as no one, no outsider, ever has. Here, in this firsthand and highly personal account of an extraordinary people, Yoors tells the real story of the Gypsies fascinating customs and their never-ending struggle to survive as free nomads in a hostile world. He vividly describes the texture of their daily life: the Gypsies as lovers, spouses, parents, healers, and mourners; their loyalties and enmities; their moral and ethical beliefs and practices; their language and culture; and the history and traditions behind their fierce pride. The exultant celebrations, the daring frontier crossings, the yearly horse fairs, the convoluted business deals in which Gypsy shrewdness combined with all the apparatus of modern technology are all brought to life in this memorable portrait of the most romanticized, yet

most maligned and least-known people on earth. An insiders story, *The Gypsies* lifts the veil of secrecy that for so long has enshrouded this race of strangers in our midst.

A groundbreaking handbook--the "method" companion to its critically acclaimed predecessor, *The Flavor Thesaurus*--with a foreword by Yotam Ottolenghi. Niki Segnit used to follow recipes to the letter, even when she'd made a dish a dozen times. But as she tested the combinations that informed *The Flavor Thesaurus*, she detected the basic rubrics that underpinned most recipes. *Lateral Cooking* offers these formulas, which, once readers are familiar with them, will prove infinitely adaptable. The book is divided into twelve chapters, each covering a basic culinary category, such as "Bread," "Stock, Soup & Stew," or "Sauce." The recipes in each chapter are arranged on a continuum, passing from one to another with just a tweak or two to the method or ingredients. Once you've got the hang of flatbreads, for instance, then its neighboring dishes (crackers, soda bread, scones) will involve the easiest and most intuitive adjustments. The result is greater creativity in the kitchen: *Lateral Cooking* encourages improvisation, resourcefulness, and, ultimately, the knowledge and confidence to cook by heart. *Lateral Cooking* is a practical book, but, like *The Flavor Thesaurus*, it's also a highly enjoyable read, drawing widely on culinary science, history, ideas from professional kitchens, observations by renowned food writers, and Segnit's personal recollections. Entertaining, opinionated, and inspirational, with a handsome three-color design, *Lateral Cooking* will have you torn between donning your apron and settling back in a comfortable chair.

As the breakout star of *The Real Housewives of New Jersey*, Teresa Giudice has quickly become a household name--and a *New York Times* bestselling author. Her first book, *Skinny Italian*, showcased the health benefits of Old World Italian cuisine. Now she returns with 60 more flavorful family recipes straight from Salerno--with an emphasis on preparing, serving, and eating meals with the ones you love. Teresa shares her simple, inexpensive, and "fabulicious" dishes, including: • Secret family recipes: Featuring her Mama's meatballs and her mother-in-law's *Ti Amo Tiramisu*, the dessert that loves you back. • Celebration cooking: From one-dish feasts to the perfect potluck take-alongs, including entertaining tips for any occasion. • Light lunches: Spotlighting lighter fare, smaller portions, and sensational salads (as well as Panini!). • Kid friendly meals: How to go beyond mac-and-cheese, and get little ones involved in the kitchen. Whether you're packing lunches or fixing a weekend feast, Teresa has just the recipe that will keep your family coming back for more--and living *La Bella Vita*!

Maestro Martino of Como has been called the first celebrity chef, and his extraordinary treatise on Renaissance cookery, *The Art of Cooking*, is the first known culinary guide to specify ingredients, cooking times and techniques, utensils, and amounts. This vibrant document is also essential to understanding the forms of conviviality developed in Central Italy during the Renaissance, as well as their sociopolitical implications. In addition to the original text, this first complete English translation of the work includes a historical essay by Luigi Ballerini and fifty modernized recipes by acclaimed Italian chef Stefania Barzini. *The Art of Cooking*, unlike the culinary manuals of the time, is a true gastronomic lexicon, surprisingly like a modern cookbook in identifying the quantity and kinds of ingredients in each dish, the proper procedure for cooking them, and the time required, as well as including many of the secrets of a culinary expert. In his lively introduction, Luigi Ballerini places Maestro Martino in the complicated context of his time and place and guides the reader through the complexities of Italian and papal politics. Stefania Barzini's modernized recipes that follow the text bring the tastes of the original dishes into line with modern tastes. Her knowledgeable explanations of how she has adapted the recipes to the contemporary palate are models of their kind and will inspire readers to recreate these classic dishes in their own kitchens. Jeremy Parzen's translation is the first to gather the entire corpus of Martino's legacy.

Gusto estetico

Cucina Povera

Benu

Lateral Cooking

Fabulicious!

Twenty-two Tea and Coffee Sets

*Because Befana's household chores kept her from finding the Baby King, she searches to this day, leaving gifts for children on the Feast of the Three Kings.*

*Presents more than two thousand recipes for traditional Italian dishes.*

*A beautiful new edition of one of the most beloved cookbooks of all time, from "the Queen of Italian Cooking" (Chicago Tribune). A timeless collection of classic Italian recipes—from Basil Bruschetta to the only tomato sauce you'll ever need (the secret ingredient: butter)—beautifully illustrated and featuring new forewords by Lidia Bastianich and Victor Hazan "If this were the only cookbook you owned, neither you nor those you cooked for would ever get bored." —Nigella Lawson Marcella Hazan introduced Americans to a whole new world of Italian food. In this, her magnum opus, she gives us a manual for cooks of every level of expertise—from beginners to accomplished professionals. In these pages, home cooks will discover: • Minestrone alla Romagnola • Tortelli Stuffed with Parsley and Ricotta • Risotto with Clams • Squid and Potatoes, Genoa Style • Chicken Cacciatora • Ossobuco in Bianco • Meatballs and Tomatoes • Artichoke Torta • Crisp-Fried Zucchini blossoms • Sunchoke and Spinach Salad • Chestnuts Boiled in Red Wine, Romagna Style • Polenta Shortcake with Raisins, Dried Figs, and Pine Nuts • Zabaglione • And much more This is the go-to Italian cookbook for students, newlyweds, and master chefs, alike. Beautifully illustrated with line drawings throughout, *Essentials of Classic Italian Cooking* brings together nearly five hundred of the most delicious recipes from the Italian repertoire in one indispensable volume. As the generations of readers who have turned to it over the years know (and as their spattered and worn copies can attest), there is no more passionate and inspiring guide to the cuisine of Italy.*

*In his new history of food, acclaimed historian Massimo Montanari traces the development of medieval tastes—both culinary and cultural—from raw materials to market and captures their reflections in today's food trends. Tying the ingredients of our*

diet evolution to the growth of human civilization, he immerses readers in the passionate debates and bold inventions that transformed food from a simple staple to a potent factor in health and a symbol of social and ideological standing. Montanari returns to the prestigious Salerno school of medicine, the "mother of all medical schools," to plot the theory of food that took shape in the twelfth century. He reviews the influence of the Near Eastern spice routes, which introduced new flavors and cooking techniques to European kitchens, and reads Europe's earliest cookbooks, which took cues from old Roman practices that valued artifice and mixed flavors. Dishes were largely low-fat, and meats and fish were seasoned with vinegar, citrus juices, and wine. He highlights other dishes, habits, and battles that mirror contemporary culinary identity, including the refinement of pasta, polenta, bread, and other flour-based foods; the transition to more advanced cooking tools and formal dining implements; the controversy over cooking with oil, lard, or butter; dietary regimens; and the consumption and cultural meaning of water and wine. As people became more cognizant of their physicality, individuality, and place in the cosmos, Montanari shows, they adopted a new attitude toward food, investing as much in its pleasure and possibilities as in its acquisition.

*The Pastry Chef's Companion*

*Essentials of Classic Italian Cooking*

*Food Recipes-Includes More Than 60 Purees Your Baby Will Love*

*An Italian Christmas Story*

*Genetic Tales*

*The Silver Spoon*

"Brava, Ms. Sheldon Johns, for bringing this cooking to us with such grace, and with a reverence that goes to the heart of the Italian cuisine." --InMamasKitchen.com "Cucina Povera is a delightful culinary trip through Tuscany, revered for its straightforward food and practical people. In this beautifully photographed book you will be treated to authentic recipes, serene landscapes, and a deep reverence for all things Tuscan." --Mary Ann Esposito, the host of PBS' Ciao Italia and the author of Ciao Italia Family Classics The no-waste philosophy and use of inexpensive Italian ingredients (in Tuscan peasant cooking) are the basis for this lovely and very yummy collection of recipes. --Diane Worthington, Tribune Media Services Italian cookbook authority Pamela Sheldon Johns presents more than 60 peasant-inspired dishes from the heart of Tuscany inside Cucina Povera. This book is more than a collection of recipes of "good food for hard times." La cucina povera is a philosophy of not wasting anything edible and of using technique to make every bite as tasty as possible. Budget-conscious dishes utilizing local and seasonal fruits and vegetables create everything from savory pasta sauces, crusty breads and slow-roasted meats to flavorful vegetable accompaniments and end-of-meal sweets. The recipes inside Cucina Povera have been collected during the more than 20 years Johns has spent in Tuscany. Dishes such as Ribollita (Bread Soup), Pollo Arrosto al Vin Santo (Chicken with Vin Santo Sauce), and Ciambellone (Tuscan Ring Cake) are adapted from the recipes of Johns' neighbors, friends, and local Italian food producers. Lavish color and black-and-white photographs mingle with Johns' recipes and personal reflections to share an authentic interpretation of rustic Italian cooking inside Cucina Povera.

Water is not only used in the domestic context, but also in agriculture and industry in the production of commercial goods, from food to paper. The water footprint is an indicator of freshwater use that looks at both direct and indirect use of water by a consumer or producer. The water footprint of an individual, community or business is defined as the total volume of freshwater that is used to produce the goods and services consumed by the individual or community or produced by the business. This book shows how the water footprint concept can be used to quantify and map the water use behind consumption and how it can guide reduction of water use to a sustainable level. With a number of case studies, it illustrates water use along supply chains and that water consumption at one place is often linked to water use at another. For example, it is calculated that it takes 15,000 litres of water to produce 1 kg of beef, or 8,000 litres of water to produce a pair of jeans. The book shows that imports of water-intensive products can highly benefit water-scarce countries, but also that this creates a dependency on foreign water resources. The book demonstrates how water-scarce regions sometimes, nevertheless, use lots of water for making export products. It raises the issue of sustainable consumption: how can consumers, businesses and governments get involved in reducing the water footprints of final consumer goods?

When Diana Henry was sixteen she started a menu notebook (an exercise book carefully covered in wrapping paper).

Planning a menu is still her favorite part of cooking. Menus can create very different moods; they can take you places, from an afternoon at the seaside in Brittany to a sultry evening eating mezze in Istanbul. They also have to work as a meal that flows and as a group of dishes that the cook can manage without becoming totally stressed. The 24 menus and 100 recipes in this book reflect places Diana loves, and dishes that are real favorites. The menus are introduced with personal essays in Diana's now well-known voice- about places or journeys or particular times and explain the choice of dishes. Each menu is a story in itself, but the recipes can also stand alone. The title of the book refers to how Italians end a meal in the summer, when it's too hot to cook. The host or hostess just puts a bowl of peaches on the table and offers glasses of chilled moscato (or even Marsala). Guests then slice their peach into the glass, before eating the slices and drinking the wine. That says something very important about eating - simplicity and generosity and sometimes not cooking are what it's about.

Native American cuisine comes of age in this elegant, contemporary collection that reinterprets and updates traditional Native recipes with modern, healthy twists. Andrew George Jr. was head chef for aboriginal foods at the 2010 Winter Olympics in Vancouver; his imaginative menus reflect the diverse new culinary landscape while being mindful of an ages-old reverence for the land and sea, reflecting the growing interest in a niche cuisine that is rapidly moving into the mainstream to become the "next big thing" among food trends. Andrew also works actively at making Native foods healthier and more nutritious, given that Native peoples suffer from diabetes at twice the rates of non-Natives; his recipes are lighter, less caloric, and include Asian touches, such as bison ribs with Thai spices, and a sushi roll with various cooked fish wrapped in nori. Other dishes include venison barley soup, wild berry crumble, seas asparagus salad, and buffalo tourtière. Full of healthy, delicious, and thoroughly North American fare, Modern Native Feasts is the first Native American foods cookbook to go beyond the traditional and take a step into the twenty-first century. Andrew George Jr. is a member of the Wet'suwet'en Nation in British Columbia. He participated on the first all-Native team at the Culinary Olympics in Frankfurt, Germany, and in 2012 was part of a group of chefs from twenty-five countries on a US State Department initiative called "Culinary Diplomacy: Promoting Cultural Understanding Through Food." His first book, A Feast for All Seasons, was published in 2010.

Pride and Pudding  
The Italians  
Rosemary and Bitter Oranges  
A Comprehensive Guide

A Comprehensive Resource Guide for the Baking and Pastry Professional

*The first book on San Francisco's three-Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award-winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33-course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room. Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East-meets-West approach.*

*Beautiful, and an instant classic' Nigella Lawson 'Really delicious, authentic pasta recipes' Jamie Oliver 'Every cook – from the novice to the seasoned chef – will learn something from this exquisite and delightful book' Jack Monroe The Italians have a secret . . . There are said to be over 300 shapes of pasta, each of which has a history, a story to tell, and an affinity with particular foods. These shapes have evolved alongside the flavours of local ingredients, and the perfect combination can turn an ordinary dish into something sublime. With a stunning cover design to celebrate its 10-year anniversary, The Geometry of Pasta pairs over 100 authentic recipes from critically acclaimed chef, Jacob Kenedy, with award-winning designer Caz Hildebrand's incredible black-and-white designs to reveal the science, history and philosophy behind spectacular pasta dishes from all over Italy. A striking fusion of design and food, The Geometry of Pasta tells you everything you need to know about cooking and eating pasta like an Italian.*

*La vera cuciniera genovese by Emanuele Rossi La cucina dei genovesi ha subito, nel corso della storia, dall'epoca delle Crociate dell'espansione verso Oriente, una complessa stratificazione gastronomica, conseguenza di incroci, importazioni, sintesi di elementi mediterranei o comunque di merci di cui il Mediterraneo è stato il filo conduttore. La cuciniera genovese risale al 1863 ed è da ritenersi il primo saggio completo della cucina del territorio genovese. Tra le innumerevoli ricette qui contenute ricordiamo: l'acciugata composta, i maccheroni con trippa, il riso alle castagne e latte, le gasse al pesto, i piccioni all'inferno, e più di 10 tipi diversi di farinate. PER ALTRI CLASSICI DELLA NARRATIVA, DELLA POESIA, DEL TEATRO E DELLA FILOSOFIA CLICCA SU BI CLASSICI, O DIGITA "BI CLASSICI" NELLA AMAZON SEARCH BAR! We are delighted to publish this classic book as part of our extensive Classic Library collection. Many of the books in our collection have been out of print for decades, and therefore have not been accessible to the general public. The aim of our publishing program is to facilitate rapid access to this vast reservoir of literature, and our view is that this is a significant literary work, which deserves to be brought back into print after many decades. The contents of the vast majority of titles in the Classic Library have been scanned from the original works. To ensure a high quality product, each title has been meticulously hand curated by our staff. Our philosophy has been guided by a desire to provide the reader with a book that is as close as possible to ownership of the original work. We hope that you will enjoy this wonderful classic work, and that for you it becomes an enriching experience.*

*With more than 4,800 terms and definitions from around the world plus ten appendices filled with helpful resources, The Pastry Chef's Companion combines the best features of a dictionary and an encyclopedia. In addition to the current terminology of every component of pastry, baking, and confectionary arts, this book provides important information about the origin and historical background of many of the terms. Moreover, it offers coverage of flavor trends, industry practices, key success factors, a resources list, illustrations, and phonetic pronunciations.*

*La Vera Cuciniera Genovese*

*Modern Native Feasts*

*La Povertà contenta, descritta, e dedicata a'ricchi non mai contenti*

*Teresa's Italian Family Cookbook*

*L'Italia agricola*

*Understanding AIDS*

**A radical, alternative guidebook to the history of San Francisco, complete with maps detailing walking and bike routes around the city.**

**Traditional and contemporary Italian recipes for vegetarian and nearly vegetarian dishes from the author of The Italian Slow Cooker. Over the ages, resourceful Italian cooks have devised countless ways to prepare vegetables—all incredibly flavorful and simple. In this book, Italian cooking authority Michele Scicolone shares recipes that she gathered during years of traveling in Italy. Some, like Green Fettuccine with Spring Vegetable Ragu and Easter Swiss Chard and Cheese Pie, came from talented home cooks. Others, such as Stuffed Cremini Mushrooms, were passed down through her family. She encountered still more, including One-Pot "Dragged" Penne, in restaurants and adapted dishes like Romeo's Stuffed Eggplant from the cookbooks she collects. Many recipes display the Italian talent for making much out of little:**

**Acquacotta, "Cooked Water," makes a sumptuous soup from bread, tomatoes, and cheese. In keeping with Italian tradition, some dishes contain small amounts of pancetta, anchovies, or chicken broth, but they are optional. Simple desserts—Rustic Fruit Focaccia, Plum Crostata—finish the collection. "[Scicolone's] methodology for vegetable cooking strives to extract the greatest amount of flavor and texture from every plant...Ambitious cooks will love the challenge of Scicolone's Swiss chard and ricotta pie. Some recipes call for typical Italian flavor enhancers, such as anchovies or pancetta; nevertheless, vegetarians will find lots to savor here, and meat eaters will deem many of the pasta sauces perfectly satisfying. And both camps will delight in the host of rich and sweet dessert offerings."—Booklist**

**AIDS has been recognised as a disease during the past few years and the incidence and number of deaths from AIDS have risen sharply recently both in North America and in Europe. Because the disease was previously unknown, because its fatality rate is so high, and because it strikes at distinctive subpopulations, the media have paid great attention to it. Dr Victor Gong and the nineteen other contributors to his book, written for a wide audience, have brought together the most**

**up-to-date information on AIDS. They draw from a wide range of experience in medicine, epidemiology, nursing, psychology, immunology, microbiology, social work, and interaction with the gay community, and explain the medical and immunological aspects of AIDS clearly, with a minimum of technical language. This fully documented book includes a glossary, and a summary of facts about AIDS in the form of questions and answers. It will be of value and interest to medical workers and laymen alike.**

**This volume is based on the work of Australian architect Tom Kovac, whose work aims to deny architecture of planes and right angles, with few straight lines in his designs. Projects in this first monograph on the architect's work include a variety of retail, commercial and residential designs, all in Australia and the Pacific Rim.**

**Tuscan Peasant Cooking**

**Recipes from the Legendary Italian Restaurant**

**The Water Footprint of Modern Consumer Society**

**30th Anniversary Edition**

**The Grownups' Guide to Living with Kids in Manhattan**

**How to eat a peach**

*- Ninety-four delicious recipes for Italy's answer to fast food - Chef Alessandro Frassica emphasizes the use of fresh ingredients in imaginative combinations What could be more simple than a pan'ino? Take some bread and butter, slice it through the middle and fill it. Seen in this way, the sandwich is almost an "anti-cuisine", a nomadic shortcut that allows for speed and little thought. But when Alessandro Frassica thinks about his pan'ino, he considers it in a different way, not as a shortcut, but as an instrument for telling stories, creating layers of tales right there between the bread and its butter. Because even if the sandwich is simple, it is not necessarily so easy to create. Alessandro searches for ingredients, and in the raw foods he finds people: producers of pecorino cheese from Benevento, anchovies from Cetara, 'nduja spicy salami from Calabria. Then he studies the combinations, the consistencies and the temperature, because a pan'ino is not just a random object; savoury must be complemented by sweet; tapenade softens and provides moisture; bread should be warmed but not dried; thus the sandwich becomes a simple way of saying many excellent things, including finding a complexity of flavours that can thrill in just one bite. The Top of Its Class! The Best Homemade Baby Food on the Planet was nominated for the 2012 International Association of Culinary Professionals annual Cookbook Awards competition. Considered the gold standard among cookbook awards and widely lauded as the most selective in the industry, the IACP has been presenting its cookbook awards for more than 25 years to promote quality and creativity in culinary writing and publishing. Past nominees include Julia Child, Mark Bittman, and Thomas Keller, among others. Food Made with Love Is Food You Can Trust! Preparing simple, homemade food in the comfort of your own kitchen is one of the greatest gifts you can give your little one. Not only does it allow you to nourish your child with the most pure and wholesome ingredients, but it also gives you the peace of mind of knowing what has gone into every bite your baby takes. Full of recipes to suit every age and stage—from six months all the way to twenty-three months—The Best Homemade Baby Food on the Planet shows you how simple and easy it is to prepare food your baby will go absolutely ga-ga for. From quick purées like Mighty Tasty Blueberry and Pear Mash and No-Cook Prune Purée, to new and nourishing meals like Sweet Omelet Surprise and Finger-Lickin' Good Lentils and Potato with Cheese, you'll find it a breeze to prepare any and all of the recipes you and your little one fancy. And to make things even more easy-peasy, you'll find each recipe also contains: —Two methods for preparation—stovetop or microwave—wherever applicable, so you can whip up recipes in whatever time you have. Many microwave options make it possible for meals to be made in less than 10 minutes. —An easy-to-spot snowflake icon on all recipes suitable for freezing, so you can make baby's meals at your convenience, or in batches, to save time and money. —A complete nutritional analysis, so you can be sure you're giving your child the best possible start. Make your own super-delicious, super-nutritious homemade baby food today—it's guaranteed to be the best thing that's ever crossed the high chair!*

*The life and times of the Great British Pudding, both savoury and sweet - with 80 recipes re-created for the 21st century home cook Jamie Oliver says of Pride and Pudding 'A truly wonderful thing of beauty, a very tasty masterpiece!' BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before then. By faithfully recreating recipes from historical cookery texts and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummeries, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.*

*If children were born with an instruction manual, parents would sigh in relief. Raising children is an awesome task, especially in New York City with its virtually limitless goods, services & activities. This guide to the special pleasures & challenges of raising children in Manhattan covers the city as a community resource & provides the information that every parent needs. The book educates parents by guiding them through the school application process, choosing doctors & caregivers, handling birthday parties, networking with other parents, dealing with emergencies, scheduling activities & play date etiquette. Also included are detailed listings of over 275 retail establishments specializing in children's goods & over 450 activities for children (classes, cultural activities & "boredom busters"). Business & services are not rated or reviewed, but are presented in an objective, easy to use, format.*

**The Best Homemade Baby Food: Your Baby's Early Nutrition**

**The History of British Puddings, Savoury and Sweet**

**The Italian Slow Cooker**

**Medieval Tastes**

**The Legend of Old Befana**

**Food, Cooking, and the Table**

From one of Italy's most legendary restaurants, a must-have cookbook for lovers of fine Italian cuisine. Founded in 1966 by Vittorio Cerea, Da Vittorio is today one of the most beloved restaurants in Italy. The first-ever cookbook from the Michelin three-star institution, this volume presents fifty never-before-published recipes adapted for discerning home chefs. Nestled in the foothills between Milan and Bergamo, Da Vittorio's renown lies in its artful seafood dishes and locally sourced ingredients. A blend of Italian tradition and culinary creativity, their cuisine is at once sophisticated and authentic, innovative and classic. From paccheri pasta with three different types of tomatoes and a fritto misto of fish and vegetables, to a chocolate-hazelnut cake, the recipes featured in this volume are accompanied by mouthwatering photographs and insightful anecdotes from the Cerea family.

Hidden San Francisco

The Geometry of Pasta

Healthy, Innovative, Sustainable Cuisine

Growing Up in a Tuscan Kitchen  
The First Modern Cookery Book  
Panorama