

Ready Steady Glow Fast Fresh Food Designed For Real Life

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. For those cooking for themselves for the first time, or for anyone who wants the weekly budget to go a bit further without sacrificing flavor, The Savvy Cook has all the answers. Although many of the recipes are gluten-free and/or vegan, this book is not about health fads, "antioxidants" or obscure ingredients; it's about honest, nourishing and delicious cooking that will make you glow both inside and out! Izzy's delicious recipes include Berry Oat Smoothie Boxes, Butternut Squash Pilaf with Garlic-Tahini Dressing, Sweet Potato and Salmon Cakes, and American Pancakes. With features that include menu plans, sneaky ways to cut down on meat and giving last-night's leftovers a make-over, this collection of nourishing and totally delicious recipes will be kind to your body, wallet and leisure time.

Explores the homogenization of American culture and the impact of the fast food industry on modern-day health, economy, politics, popular culture, entertainment, and food production.

In A Year Of Beautiful Eating, bestselling nutritional health coach Madeleine Shaw shows you how to eat your way to health and beauty all year round. With over 100 nutritious and wholesome recipes packed with flavour and medicinal benefits, Madeleine focuses on the importance of eating in tune with nature and supercharging your plate with what your body needs to look and feel beautiful

season by season. Toast the longer days of spring with Lamb Chops with Parsnip Mash and Asparagus; cool off with a Papaya and Peanut Salad in summer; embrace the autumn with a Pumpkin and Red Cabbage Salad with Miso Dressing and indulge in winter with Coconut Chocolate Chunk Cookies. No matter your mood, this is good, wholesome eating, every day of the year.

The Road

Everyday California Food
My Kitchen Year

Get The Glow
Good and Simple

Naturally Sweet and Indulgent Treats
Roll of Thunder, Hear My Cry

A totalitarian regime has ordered all books to be destroyed, but one of the book burners suddenly realizes their merit.

From the author of the bestselling Anam Cara comes a beautiful collection of blessings to help readers through both the everyday and the extraordinary events of their lives. John O'Donohue, Irish teacher and poet, has been widely praised for his gift of drawing on Celtic spiritual traditions to create words of inspiration and wisdom for today. In To Bless the Space Between Us, his compelling blend of elegant, poetic language and spiritual insight offers readers comfort and encouragement on their journeys through life. O'Donohue looks at life's thresholds—getting married, having children, starting a new job—and offers invaluable guidelines for making the transition from a known, familiar world into a new, unmappped territory. Most profoundly, however, O'Donohue explains “blessing” as a way of life, as a lens through which the whole world is transformed. O'Donohue awakens readers to timeless truths and shows the power they have to answer contemporary dilemmas and ease us through periods of change.

Life of Pi is a masterful and utterly original novel that is at once the story of a young castaway who faces immeasurable hardships on the high seas, and a meditation on religion, faith, art and life that is as witty as it is profound. Using the threads of all of our best stories, Yann Martel has woven a glorious spiritual adventure that makes us question what it means to be alive, and to believe.

Considered by many the greatest war novel of all time, All Quiet on the Western Front is Erich Maria Remarque's masterpiece of the German experience during World War I. I am young, I am twenty years old; yet I know nothing of life but despair, death, fear, and fatuous superficiality cast over an abyss of sorrow. . . . This is the testament of Paul Bäumer, who enlists with his classmates in the German army during World War I. They become soldiers with youthful enthusiasm. But the world of duty, culture, and progress they had been taught breaks in pieces under the first bombardment in the trenches. Through years of vivid horror, Paul holds fast to a single vow: to fight against the principle of hate that meaningless pits young men of the same generation but different uniforms against one another. . . . if only he can come out of the war alive. “The world has a great writer in Erich Maria Remarque. He is a craftsman of unquestionably first rank, a man who can bend language to his will. Whether he writes of men or of inanimate nature, his touch is sensitive, firm, and sure.”—The New York Times Book Review

7 Day Lunchbox Plan

Matching Texts to Readers for Effective Teaching

The 5am Club

Ready, Or Not? #1

Activities for Developing Phonological Awareness

Ready, Steady, Glow

100 Recipes for Fresh Juices and Superfood Smoothies

Discusses the use of leveled texts in kindergarten through eighth-grade classrooms, examines the "text base" needed for effective language literacy instruction, provides guidelines for creating a high-quality leveled book collection and matching books to readers, and explains how to analyze and level books.

The #1 international bestseller—now available in an updated American edition. Ditch fad diets forever and achieve lasting weight loss and vibrant health with this simple and proven ten-step plan from the nutritional therapist and celebrity consultant who is taking the world by storm. Plagued by a host of health issues throughout her tween problems, and excess weight—Amelia Freer struggled to make it through her busy day as the personal assistant to the Prince of Wales. When she discovered that what she ate had a major impact on how she felt, she made simple yet radical changes to her diet—no more sugar, dairy, or processed foods—and began feeling better almost in an instant. Inspired her to transform her life. She quit her job, went back to school, and became a nutritionist. In Eat, Nourish, Glow., Amelia shares the simple changes that have helped her, as well as her famous clients such as Sam Smith and Boy George, achieve dramatic results. In ten easy steps, Eat, Nourish, Glow, shows you how to gradually wean sugar and dairy; quit the snack habit; cut back on caffeine and alcohol; and incorporate nutrient-rich foods into your daily diet. Amelia also offers twenty-five delicious and simple recipes for every meal—including dessert—to ensure that your cravings for delicious foods are more than satisfied. Written in her gentle, friendly, and humorous style, an in-person consultation with Amelia—readers will feel supported, not scolded. With gorgeous color photos and beautiful design throughout, Eat, Nourish, Glow will inspire you to shift your food habits and get healthy, once and for all.

Includes an excerpt from Love on the brain.
Legendary leadership and elite performance expert Robin Sharma introduced The 5am Club concept over twenty years ago, based on a revolutionary morning routine that has helped his clients maximize their productivity, activate their best health and bulletproof their serenity in this age of overwhelming complexity. Now, in this life-changing author over a rigorous four-year period, you will discover the early-rising habit that has helped so many accomplish epic results while upgrading their happiness, helpfulness and feelings of aliveness. Through an enchanting—and often amusing—story about two struggling strangers who meet an eccentric tycoon who becomes their secret mentor, you through. How great geniuses, business titans and the world’s wisest people start their mornings to produce astonishing achievements A little-known formula you can use instantly to wake up early feeling inspired, focused and flooded with a fiery drive to get the most out of each day A step-by-step method to protect the quietest hour for exercise, self-renewal and personal growth A neuroscience-based practice proven to help make it easy to rise while most people are sleeping, giving you precious time for yourself to think, express your creativity and begin the day peacefully instead of being rushed “Insider-only” tactics to defend your gifts, talents and dreams against constant diversions so you enjoy fortune, influence and a magnificent impact on the world Part manifesto for mastery, part playbook for genius-grade productivity and part companion for a life lived beautifully. The 5am Club is a work that will transform your life. Forever.

Out of My Mind

Essential Glow

This Must Be the Place

Recipes to Eat Well and Thrive: A Cookbook

A Memeir

Delicious and Easy Recipes That Will Nourish You from the Inside Out

The Lemonade Cookbook

Discover a playful new take on Middle Eastern cuisine with more than 100 fresh, flavorful recipes. "Finally! Eden Grinshpan is letting us in on her secrets of her healthful and deliriously delicious cooking. Giant flavors, pops of color everywhere and dishes you'll crave forever. It's the Eden way!"—Bobby Flay NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY DELISH AND LIBRARY JOURNAL Eden Grinshpan's accessible cooking is full of bright tastes and textures that reflect her Israeli heritage and laid-back but thoughtful style. In Eating Out Loud, Eden introduces readers to a whirlwind of exciting flavors, mixing and matching simple, traditional ingredients in new ways: roasted whole heads of broccoli topped with herbaceous yogurt and crunchy, spice-infused dukkah; a toasted pita salad full of juicy summer peaches, tomatoes, and a bev of fresh herbs; and bakka that becomes pull-apart morning buns, layered with chocolate and tahini and sticky with a salted sugar glaze, to name a few. For anyone who loves a big, boisterous spirit both on the plate and around the table, Eating Out Loud is the perfect guide to the kind of meal—full of family and friends eating with their hands, double-dipping, and letting loose—that you never want to end.

In What's Gaby Cooking Everyday California, Gaby Dakin shares more than 125 of her favorite simple and fresh recipes and offers a glimpse into what it's like to "go coastal." It's about always having something tasty to eat, thanks to handy and delicious pantry staples (avocado oil, quinoa, limes! dark chocolate!), as well as an arsenal of easy and healthy recipes, like Chimichurri Cauliflower Rice Bowl with Grilled Fish, Taco Skillet Bake, and Street Corn Pizza. The book covers all the staples—avocado toast, grain bowls, greens, carbs, healthy mains, cocktails, and more. For Gaby, California is not so much a place but a state of mind, and this cookbook proves that no matter where you live, you can still apply the same philosophy. All it takes is finding the freshest produce you can, stocking up on some versatile pantry staples, and keeping flavors and techniques simple. After that, the only thing left to do is kick back, pour yourself a California Girl Margarita, and listen for those ocean waves.

Nutritional health coach and bestselling author Madeleine Shaw brings you 7 simple and delicious lunchbox recipes guaranteed to get you glowing through the week. In Our busy lives, it's hard to be healthy when you're pushed for time. Madeleine's lunchbox plan will give your beautiful body the good food it needs to function properly, and will help you to avoid the temptation for a processed sandwich or a plastic pasta pot. From super salads and soup to beautiful bowls of goodness, these recipes are all fast to prep and are the perfect quick fix of fresh, nourishing and filling food. Reach for your uppperware and give your lunchtime a lift! Own Your Glow is an inspirational, actionable, and wildly enriching companion for change. Celebrity wellness and lifestyle guru, Latham Thomas provides soulful principles that offer an illuminated path for examining life's challenges, helping you curate your path to greatness, while embracing your uniquely feminine attributes. Packed with rituals, meditations, and snackable lifestyle tips, Thomas provides a clear framework for harnessing your passion, developing spiritual fitness, and embracing true vulnerability. This guide is for anyone who wants to witness her own life transform and contribute to the positive change of the world around her. Combining spiritual, psychological, and self-reflective tools, Thomas offers an antidote to the hustle-hard, make-it-happen mainstream culture and fosters slowing down, intentionally, and self-care as a pathway to empowerment. How much more potent and powerful would we all be if we embraced our inherent talents, strengths, and feminine edge, rather than dwelling in patterns of self-criticism, doubt, and catty competition? Thomas invites you to step into a soulful, fulfilling life of freedom, transcending self-destructive habits and creating a blueprint for a more gratifying, centered, and bountiful way of living. Own Your Glow is an awakening roar for women to mobilize, become the masters of their lives, and hold their crowned heads up high, letting their relentless light from within shine bright for the world.

Life of Pi

A Year of Beautiful Eating

Own Your Morning, Elevate Your Life.

The Love Hypothesis

A Soulful Guide to Luminous Living and Crowning the Queen Within

Own Your Glow

The Missing Manual

Special edition slipcase edition of John Green's Paper Towns, with pop-up paper town. From the bestselling author of The Fault in our Stars. Quentin Jacobson has always loved Margo Roth Spiegelman, for Margo (and her adventures) are the stuff of legend at their high school. So when she one day climbs through his window and summons him on an all-night road trip of revenge he cannot help but follow. But the next day Margo doesn't come to school and a week later she is still missing. Q soon learns that there are clues in her disappearance . . . and they are for him. But as he gets deeper into the mystery - culminating in another awesome road trip across America - he becomes less sure of who and what he is looking for. Masterfully written by John Green, this is a thoughtful, insightful and hilarious coming-of-age story.

This book presents all the publicly available questions from the PISA surveys. Some of these questions were used in the PISA 2000, 2003 and 2006 surveys and others were used in developing and trying out the assessment.

Rachael Ray presents 125+ recipes straight from her home kitchen in upstate New York, and personal stories on loss, gratitude, and the special memories that make a house a home. " I wanted to write this book because for the first time in my fifty-two years, everyone on the planet was going through the same thing at the same time. We were all feeling the same fear, heartsickness, worry, and sadness, but due to the nature of the virus, it was hard to connect. I connect through cooking, and I noticed that I ’s what many others were doing as well. We took to the kitchen to share something of ourselves—and cooking became the discipline, diversion, and devotion that got us through. " You may think you know Rachael Ray after decades of TV appearances and dozens of books, but 2020 changed us all and it changed her, too—her life and her direction. During the early months of the pandemic in upstate New York, far away from her New York City television studio, Rachael Ray and her husband, John, went to work in their home kitchen hosting the only cooking show on broadcast TV. At her kitchen counter, with the help of her iPhone cameraman (John), Rachael produced more than 125 meals—everything from humble dishes composed of simple pantry items (One-Pot Chickpea Pasta or Stupid Good, Silly Easy Sausage Tray Bake) to more complex recipes that satisfy a craving or celebrate a moment (Porcini and Greens Risotto or Moroccan Chicken Tagine). This Must Be the Place captures the words, recipes, and images that will forever shape this time for Rachael and her family, offering readers inspiration to rethink and rebuild what home means to them now.

What, exactly, do you know about your body? Do you know how your immune system works? Or what your pancreas does? Or the myriad -- and often simple -- ways you can improve the way your body functions? This full-color, visually rich guide answers these questions and more. Matthew MacDonald, noted author of Your Brain: The Missing Manual, takes you on a fascinating tour of your body from the outside in, beginning with your skin and progressing to your vital organs. You'll look at the quirks, curiosities, and shortcomings we've all learned to live with, and pick up just enough biology to understand how your body works. You'll learn: That you shed skin more frequently than snakes do Why the number of fat cells you have rarely changes, no matter how much you diet or exercise -- they simply get bigger or smaller How you can measure and control fat That your hair is made from the same stuff as horses' hooves That you use only a small amount of the oxygen you inhale Why blood pressure is a more important health measure than heart rate -- with four ways to lower dangerously high blood pressure Why our bodies crave foods that make us fat How to use heart rate to shape an optimal workout session -- one that's neither too easy nor too strenuous Why a tongue with just half a dozen taste buds can identify thousands of flavors Why bacteria in your gut outnumber cells in your body -- and what function they serve Why we age, and why we can't turn back the clock What happens to your body in the minutes after you die Rather than dumbled-down self-help or dense medical text, Your Body: The Missing Manual is entertaining and packed with information you can use. It's a book that may well amaze your life. Reader comments for Your Brain: The Missing Manual: "Popular books on the brain are often minefields of attractive but inaccurate information. This one manages to avoid most of the hype and easy faculty generalizations while providing easy to read and digest information about the brain. It has useful tricks without the breathless hype of many popular books." -- Elizabeth Zwicky, The Usenix Magazine ". . .a unique guide that should be sought after by any who want to maximize what they can accomplish with their mental abilities and resources."-- James A. Cox, The Midwest Book Review - Wisconsin Bookwatch "If you can't figure out how to use your brain after reading this guide, you may want to return your brain for another."-- The Sacramento Book Review, Volume 1, Issue 2, Page 19 "It's rare to find a book on any technical subject that is as well written and readable as Your Brain: The Missing Manual. The book covers pretty much anything you may want to know about your brain, from what makes it up, through how it develops to how to mitigate the affects of aging. The book is easy reading, fact packed and highlighted notes and practical applications. So if you want to learn more about your brain, how it works, how to get the best out of it or just want to staff off the ravages of Alzheimer's (see chapter ten for details of how learning helps maintain your brain) then I can't recommend this book highly enough."-- Neil Davis, Amazon.co.uk "MacDonald's writing style is perfect for this kind of guide. It remains educational without becoming overly technical or using unexplained jargon. And even though the book covers a broad scope of topics, MacDonald keeps it well organized and easy to follow. The book captures your attention with fun facts and interesting studies that any person could apply to their own understanding of human ability. It has great descriptions of the brain and its interconnected parts, as well as providing full color pictures and diagrams to offer a better explanation of what the author is talking about." -- Janice Umrath, Biogoritics Magazine

Recipes & Tips for Using Essential Oils

Labeled Books (K-8)

Dispatches & Food from the Home Front

Sophie's World

Burn After Writing (Purple With Cats)

Fast, Fresh Food Designed for Real Life

The Oh She Glows Cookbook

Packed with jokes and riddles that increase students' awareness of the phonemes that make up words, this activity book is a playful, effective way to make learning literacy skills fun for the whole class.:

Journalist Walls grew up with parents whose ideals and stubborn nonconformity were their curse and their salvation. Rex and Rose Mary and their four children lived like nomads, moving among Southwest desert towns, camping in the mountains. Rex was a charismatic, brilliant man who, when sober, captured his children's imagination, teaching them how to embrace life fearlessly. Rose Mary painted and wrote and couldn't stand the responsibility of providing for her family. When the money ran out, the Walls retreated to the dismal West Virginia mining town Rex had tried to escape. As the dysfunction escalated, the children had to fend for themselves, supporting one another as they found the resources and will to leave home. Yet Walls discovered her parents with deep affection in this tale of unconditional love in a family that, despite its profound flaws, gave her the fiery determination to carve out a successful life. - - From publisher description.

Discover how simple and delicious eating well can be. Jasmine and Melissa Hemsley are revolutionizing how we eat. Experts on wholesome, nutritious cooking and living a healthy, fashionable lifestyle, the sisters teach people how to enjoy real food to feel happier and more energized. Their simple philosophy of eliminating gluten, grains, and refined sugars, while focusing on maximizing nutrition has revolutionized the way people think of "diet." And, the best part is, preparing such meals is easy and fun. Good + Simple has 140 beautiful recipes that are so tasty you'll forget that they're designed with nourishment in mind. Dishes such as Roasted Squash Soup with Coriander Pesto, Green Goddess Noodle Salad, Cauliflower Rice 3 Ways,

Roasted Chicken Thighs with Watercress Salsa Verde, Shrimp and Arugula with Zucchini Noodles, and Cannellini Vanilla Saigne Cake with Chocolate Avocado Frosting are packed with healthy, whole ingredients and taste wonderful. Also included is lots of helpful information from the sisters on making first steps and maintaining a healthy lifestyle; you'll find an at-a-glance guide to their principles of eating well, ten recipes to get you started, basic pantry ingredients to have on-hand, their signature bone broth recipe, and much more. With 140 vibrant photographs, tips on transforming leftovers, stocking your fridge and freezer, meals on the run, advice on mindful eating, and a one-week meal reset plan, as well as two weekly meal plans, Good + Simple is the perfect book for any home cook who loves food and wants to eat well every day.

The national bestseller. Write. Burn. Repeat. Now with new covers to match whatever mood you're in. "This book has made me laugh and cry, filled me with joy, and inspired me." -TikTok user camrynbanks Instagram, WhatsApp, Snapchat, TikTok, VSCO, YouTube...the world has not only become one giant feed, but also one giant confessional. Burn After Writing allows you to talk about your darkest thoughts and feelings. Through incisive questions and thought experiments, this journal helps you learn new things while letting others go. Imagine instead of publicly declaring your feelings for others, you privately declared your feelings for yourself? Help your heart by turning off the comments and muting the accounts that drive you into jealousy for a few moments a night. Whether you are going through the ups and downs of growing up, or know a few young people who are, you will flourish by finding free expression—even if through a few tears! Push your limits, reflect on your past, present, and future, and create a secret book that's about you, and just for you. This is not a diary, and there is no posting required. And when you're finished, toss it, hide it, or Burn After Writing.

Fast Food Nation

Eating Out Loud

The Juice Generation

A Novel

Out of the Dust (Scholastic Gold)

All Quiet on the Western Front

136 Recipes That Saved My Life: A Cookbook

Young Cassie Logan endures humiliation and witnesses the racism of the KKK as they embark on a cross-burning rampage, before she fully understands the importance her family attributes to having land of their own.

From one of America's foremost and pioneering juicing companies comes a beautifully illustrated guide to creating restorative and energizing juices and smoothies, as well as preparing nutrition-rich, blended superfoods. Welcome to the Juice Generation! Refresh, Restore, and Rejuvenate Get ready to live juicy with The Juice Generation. Fresh juices and superfood smoothies will help you feel energized and invigorate your skin and a clear mind. The revitalizing recipes and tips will make you feel lighter and brighter, inside and out. Featuring more than 100 refreshing, health-boosting, spirit-lifting recipes The Juice Generation offers practical, down-to-earth instructions for making restorative and great-tasting vegetable and fruit juices, smoothies, and tonics. Get on the Green Curve and move confidently from smoothies to green drinks Whether you're newly juice curious, or already an old pro, The Juice Generation's plan will lead you to the endless benefits and possibilities of squeezing, crushing, and grinding, and help you integrate the joys of juicing and blending into your busy life. Juicing Tools for Detoxing and Healing The Juice Generation includes detoxing cleanses as well as fu-fighting elixirs and plenty of recipes and great advice from some of its biggest supporters, including Blake Lively, Michelle Williams, Edward Norton, Jason Bateman, and Martha Stewart.

Considered by many to be mentally retarded, a brilliant, impatient fifth-grader with cerebral palsy discovers a technological device that will allow her to speak for the first time. Life is too short, you shouldn't deny yourself treats, and here Olivia offers a wonderful collection of naturally sweet and indulgent alternatives to enjoy in a nourishing way. Including over 100 ingenious raw and baked treats made without gluten, dairy and refined sugar, Olivia uses entirely natural ingredients to create sweets that are nutritious as well as delicious and indulgent. Featuring pancake cookies, slabs, tartes, cakes, puddings and crumbles, these quick and simple treats are better for you, taste amazing and will satisfy any sweet tooth.

Sounds Like Fun

Southern California Comfort Food from LA's Favorite Modern Cafeteria

The Dark Side of the All-American Meal

Over 100 Vegan Recipes to Glow from the Inside Out

Eat, Nourish, Glow.

What's Gaby Cooking

Paper Towns

In a nation on the brink of war, a young art student's star-crossed love begins to bloom in the first book of the New York Times bestselling epic fantasy trilogy by award-winning author Laini Taylor. Around the world, black handprints are appearing on doorways, scorched there by winged strangers who have crept through a slit in the sky. In a dark and dusty shop, a devil's supply of human teeth grown dangerously low. And in the tangled lanes of Prague, a young art student is about to be caught up in a brutal otherworldly war. Meet Karou. She fills her sketchbooks with monsters that may or may not be real; she's prone to disappearing on mysterious "errands"; she speaks many languages -- not all of them human; and her bright blue hair actually grows out of her head that color. Who is she? That is the question that haunts her, and she's about to find out. When one of the strangers -- beautiful, haunted Akiva -- lives his fire-colored eyes on her in an alley in Marrakesh, the result is blood and stardlight, secrets unveiled, and a star-crossed love whose roots drink deep of a violent past. But will Karou live to regret learning the truth about herself?

The New York Times bestseller from the founder of Oh She Glows "Angela Liddon knows that great cooks depend on fresh ingredients. You'll crave every recipe in this awesome cookbook!" —Isa Chandra Moskowitz, author of Isa Does It "So many things I want to make! This is a book you'll want on the shelf." —Sara Forte, author of The Sprouted Kitchen A self-trained chef and food photographer, Angela Liddon has spent years perfecting the art of plant-based cooking, creating inventive and delicious recipes that have brought her devoted fans from all over the world. After struggling with an eating disorder for a decade, Angela vowed to change her diet — and her life — once and for all. She traded the low-calorie, processed food she'd been living on for whole, nutrient-packed vegetables, fruits, nuts, whole grains, and more. The result? Her energy soared, she healed her relationship with food, and she got her glow back, both inside and out. Eager to share her realization that the food we put into our bodies has a huge impact on how we look and feel each day, Angela started a blog, ohsheglows.com, which is now an Internet sensation and one of the most popular vegan recipe blogs on the web. This is Angela's long-awaited debut cookbook, with a treasure trove of more than 100 mouthwatering, wholesome recipes — from revamped classics that even meat-eaters will love, to fresh and inventive dishes — all packed with flavor. The Oh She Glows Cookbook also includes many allergy-friendly recipes — with more than 90 gluten-free recipes — and many recipes free of soy, nuts,

sugar, and grains, too! Whether you are a vegan, "vegan-curious," or you simply want to eat delicious food that just happens to be healthy, too, this cookbook is a must-have for anyone who longs to eat well, feel great, and simply glow! The Lemonade Cookbook takes the bold flavors, and innovative dishes, and southern California lifestyle that have made the brand an instant hit and captures them in a fresh, beautifully-designed, full-color book. Like Los Angeles, Lemonade's cuisine is carefully blended with variety. L.A. is agents and movie gigs, surfers and yoga moms, students and celebrities, and a wide mix of different culinary traditions. At Lemonade the marketplace salads, unique sandwiches, and slow-simmered stew taste as though every culture stirred a bit into the pot—for example, the skirt steak with grilled onions and piquillo peppers with its smoky depth, pairs perfectly with the snappy salad of Chinese long beans, plums, and scallion vinaigrette. A comfortable place where locals and visitors enjoy a rotating daily spread of deliciousness, the recipes, more than 120 in all, stress simple cooking preparation with a global taste, and are a perfect fit for today's on-the-go lifestyles and perceptive palates. And, of course, it wouldn't be L.A. without the amazing desserts—from banana mascarpone layer cake to caramel fleur de sel macarons to peanut butter milk chocolate cookies, there are recipes for treats galore, plus ten different recipes for delicious flavors of lemonade. The Lemonade Cookbook: Southern California Comfort Food from L.A.'s Favorite Modern Cafeteria speaks to all cooks who want to make sophisticated highly-urban "comfort food" with ease.

NEW YORK TIMES BESTSELLER | NAMED ONE OF THE BEST BOOKS OF THE YEAR BY Los Angeles Times • NPR • Men's Journal • BookPage • Booklist • Publishers Weekly In the fall of 2009, the food world was rocked when Gourmet magazine was abruptly shuttered by its parent company. No one was more stunned by this unexpected turn of events than its beloved editor in chief, Ruth Reichl, who suddenly faced an uncertain professional future. As she struggled to process what had seemed unthinkable, Reichl turned to the one place that had always provided sanctuary. "I did what I always do when I'm confused, lonely, or frightened," she writes. "I disappeared into the kitchen." My Kitchen Year follows the change of seasons—and Reichl's emotions—as she slowly heals through the simple pleasures of cooking. While working 24/7, Reichl would "throw quick meals together" for her family and friends. Now she has the time to rediscover what cooking meant to her. Imagine kale, leaves dark and inviting, sautéed with chiles and garlic; summer peaches baked into a simple cobbler; fresh oysters chilling in a box of snow; plump chickens and earthy mushrooms, fricasseed with cream. Over the course of this challenging year, each dish Reichl prepares becomes a kind of stepping stone to finding joy again in ordinary things. The 136 recipes collected here represent a life's passion for food: a blistering ma po tolu that shakes Reichl out of the blues; a decadent grilled cheese sandwich that accompanies a rare sighting in the woods around her home; a rhubarb sundae that signals the arrival of spring. Here, too, is Reichl's enervating dialogue with her Twitter followers, who become her culinary supporters and lively confidants. Part cookbook, part memoir, part paean to the household gods, My Kitchen Year may be Ruth Reichl's most stirring book yet—one that reveals a refreshingly vulnerable side of the world's most famous food editor as she shares treasured recipes to be returned to again and again and again. Praise for My Kitchen Year "Ruth is one of our greatest storytellers today, which you will feel from the moment you open this book and begin to read. No one writes as warmly and engagingly about the all-important intersection of food, life, love, and loss. This book is a lyrical and deeply intimate journey told through recipes, as only Ruth can do." —Alice Waters "What will send this book to the top of bestseller lists is the lovely way Reichl describes how dishes come together, like the Greek chicken soup with lemon and egg known as avgolemono, and her talent for assembling a collection of recipes her legions of former Gourmet fans will want to make themselves." —The Washington Post "The recipes make for lovely reading, full of Reichl's elemental wisdom. . . . In the best way possible, My Kitchen Year is cozy, the reading equivalent of curling up next to a fire with a glass of red wine and perhaps the scent of bread in the oven waiting over." —Vogue "If anyone can convince us that a dessert, plus two more fabulous dishes, can turn a crummy day around, it's culinary writer Ruth Reichl, who knows firsthand just how powerful food can be." —O: The Oprah Magazine "The voice is pure Reichl in a way that makes the reader yearn for a house in the country with a pantry full of staples. . . . And as she finds solace through cooking, we find comfort too." —Eater (Fall 2015's Best Cookbooks)

Livia's Kitchen

Your Body: The Missing Manual

Portable nourishing recipes to live your glow on the go

Sample Questions from OECD's PISA Assessments

The Glass Castle

Eat fresh, Eat seasonal, Glow with health, all year round

PISA Take the Test Sample Questions from OECD's PISA Assessments

IN GET THE GLOW nutritional health coach to the stars Madeleine Shaw shows you that eating well can easily become a way of life, resulting in the hottest, healthiest and happiest you. Healthy eating shouldn't be about fad diets, starvation or deprivation. Instead, Madeleine's philosophy is simple: ditch the junk and eat foods that heal your gut so you can shine from head to toe and really get the glow. Lavishly illustrated with sumptuous photography, GET THE GLOW is a cookbook to be savoured. Madeleine shares 100 delicious, wheat- and sugar-free recipes bursting with flavour and nutritional value leaving you feeling full and nourished. Every mouth-watering dish is easy to make, contains ingredients that can be found in your local supermarket and won't break the budget. You'll lose weight, feel healthier and will glow on the inside and out. Including a six-week plan and advice on kitchen cupboard essentials and eating out, Madeleine's down-to-earth and practical guidance will help you to embrace GET THE GLOW as a lifestyle for good. This book will inspire you to fall back in love with food, life, and yourself.

Ready, Steady, GlowOrion

Acclaimed author Karen Hesse's Newbery Medal-winning novel-in-verse explores the life of fourteen-year-old Billie Jo growing up in the dust bowls of Oklahoma.

Fahrenheit 451

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

Daughter of Smoke & Bone

To Bless the Space Between Us

Odyssey

A Novel About the History of Philosophy

A Book of Blessings

NATIONAL BESTSELLER • WINNER OF THE PULITZER PRIZE • A searing, post-apocalyptic novel about a father and son's fight to survive, this "tale of survival and the miracle of goodness only adds to McCarthy's stature as a living master. It's gripping, frightening and, ultimately, beautiful" (San Francisco Chronicle). A father and his son walk alone through burned America. Nothing moves in the ravaged landscape save the ash on the wind. It is cold enough to crack stones, and when the snow falls it is gray. The sky is dark. Their destination is the coast, although they don't know what, if anything, awaits them there. They have nothing; just a pistol to defend themselves against the lawless bands that stalk the road, the clothes they are wearing, a cart of scavenged food—and each other. The Road is the profoundly moving story of a journey. It boldly imagines a future in which no hope remains, but in which the father and his son, "each the other's world entire," are sustained by love. Awesome in the totality of its vision, it is an unflinching meditation on the worst and the best: how far we are capable of; ultimate destructiveness, desperate tenacity, and the tenderness that keeps two people alive in the face of total devastation.

"Recipes + tips for using essential oils" -Cover

Nutritional health coach to the stars, and bestselling author of GET THE GLOW, Madeleine Shaw knows that life is a balancing act. Monday to Friday it's hard to juggle the demands of work and family with eating healthily, and the weekends are full of temptations that undermine our best efforts to get our glow. Madeleine offers the answer in READY, STEADY, GLOW, a beautiful and accessible cookbook designed for real life. READY, STEADY, GLOW is a book of two halves offering weekly recipes that can be made in less than 30 minutes, alongside sumptuous show-stopping meals perfect for the weekend. All recipes are eating- and sugar-free, bursting with flavour and nutritional value, and contain natural ingredients that can be found in your local supermarket. You'll be amazed by deceptively speedy breakfasts such as coconut and lime quinoa porridge with honey almond crumble; lunches on-the-go like courgette and haloumi frittas with lemon poppy yoghurt; and fuss-free, fridge-fix dinners such as Goan chicken curry. At the weekend, you can unwind and de-stress as Madeleine provides sumptuous brunches perfect for lazy days, along with impressive mains and desserts, designed to be shared. You'll be feasting - not fasting - on food that tastes so good you'll forget the things you're eating out with. Madeleine's expert yoga routine, trademark meal plans, inventive tricks for speedy preparation and specialist down-to-earth advice, READY, STEADY, GLOW is all you need to eat well and be well, for life.

The Savvy Cook