

The Goddess Of Fried Okra Kindle Edition Jean Brashear

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The Healer
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The Faithful Spy

"Tiger-Lilies is actually a somewhat autobiographical book. In it, Lanier analyzes the relationship between a Northerner and a Southerner throughout the Civil War. As a Southerner who had fought for the Confederate army, Lanier had experienced the war firsthand, both on the battlefield and as a prisoner of war. These experiences are recognizable in the battle scenes especially, which are considered some of the most realistic representations of Civil War combat in literature. Ultimately, Tiger-Lilies can be interpreted as an anti-war novel and one of Lanier's less successful endeavors in the course of his career."--The History Engine.

Volume Feeding Institutions

The Whole Okra includes classic recipes like okra fries (as well as unexpected delights like okra seed pancakes and okra flower vodka), along with dishes from some of America's most beloved chefs, including: Spicy Okra by Marcus Samuelsson, Okra Soup by culinary historian Michael Twitty, Limpin' Susan by chef BJ Dennis, and Bhindi Masala by chef Meherwan Irani. A must-have for gardeners and food-lovers alike - The Whole Okra is a roving and rich collection of okra history, lore, recipes, craft projects, growing advice, and so much more.--COVER.

New Orleans

Inside you'll find fast and fresh dishes, many of which can be made in 30, 20, or even 10 minutes or less, start to finish. Superfast recipes such as Basil Okra 'n' Tomatoes, Sausage-Shrimp Gumbo Soup, Garlic Fried Chicken Breasts, and Broccoli Cornbread Mini-Muffins are kitchen-tested to ensure that they're both quick and delicious. Along with scrumptious recipes in

categories ranging from Streamlined Southern Favorites to Healthy 'n' Quick to Main Dishes in Minutes, you'll find make-ahead symbols that identify at a glance recipes that can be partially or totally made ahead. Prep and cook times let you choose recipes that fit your schedule. And at least one photo with every turn of the page makes this book as fun to look at as it is to cook from. Recipes rigorously kitchen-tested for convenience and variety. Enjoy quick and easy classics such as Chicken Parmesan, with a crispy crust topped with melted cheese, that you can have on the table in only 24 minutes; Tortellini Carbonara, a one-dish meal with a 5-minute prep time that dirties only one pan; and Apple Shortbread Crisp, with apples baked beneath a buttery shortbread cookie topping, that takes just 7 minutes to prepare. Chapters organized to fit busy lifestyles. Slow-Cooker Favorites lets you come home to a delicious dinner with entrées such as Company Pot Roast, Caribbean-Style Pork, and Thai Coconut Shrimp and Rice. Outdoor cooking has never been so easy with our Quickies From the Grill chapter, where you can sample Blue Cheese-Stuffed Chops, Garlic-Lime Chicken, and Swordfish Steaks With Basil Butter. Symbols and notations define extraconvenient recipes. Look beside the recipe titles for notations that show at a glance if recipes can be partially or totally prepared ahead, as well as recipes that can be made in 10, 20, or 30 minutes or less. These symbols take the guesswork out of mealtime preparation.

Natural Liberty

"The words of this work will carry themselves across even more generations. Like so many other great Oklahomans, Ron Wallace will make you feel the pride and passion, the history and honor of this place we call home, America, Oklahoma. (Red People) - Chief Gregory E. Pyle Choctaw Nation of Oklahoma

Now & Again

Dixieland jazz, Cajun Creole and Mardi Gras make New Orleans a legend. The new edition of this popular travel guide to the "Big Easy" captures these and other essential features of the city in vibrant photos and spicy prose, including literary excerpts by Tennessee Williams, Kate Chopin, and William Faulkner.

The Pharaoh's Kitchen

Once they had it all: a home with a man who adored her, three children they cherished, a life filled with passion and promise. Until one troubled child cost them everything. After a childhood of constant upheaval, all Cleo Formby wanted was to put down roots, to fill a house with family and love. When Malcolm Channing swept into her life, she gained it all: the home, the children, the love of a good man who adored her— Until their firstborn daughter tore their family apart, and even the love between Cleo and Malcolm wasn't strong enough to survive the devastation. Five years later, that daughter

returns, destitute—with a child in tow. Cleo and Malcolm are thrown together again...and realize that their love has never died. But both have ties to others now, and their daughter is no less troubled than before. Being in constant proximity yet unable to be together is a constant heartache, but the welfare of this little grandson has to take first place. When Malcolm's new life is shattered by treachery, can he and Cleo overcome the wounds of the past and find their way back to the magic that once filled the house that love built? (A companion story to *The Road Back Home*, a different perspective of the story seen through Ria's eyes and going beyond) "Jean Brashear's distinctive storytelling voice instantly draws in the reader. She writes with warmth and emotional truth." ~ #1 NY Times bestselling author Debbie Macomber

The Best of Gourmet

Five friends share life and laughter and love until unexpected temptation changes everything. The Book Babes reading group began as five women wanting to talk books—but now they've become family. There's romance author Ava Sinclair, organizer and backbone; happily-married mother of five Ellie Preston, the heart of the group; elegant art gallery owner Sylvie Everett; single mom and sociology professor Luisa Martinez; and ambitious attorney Laken Foster, the wild child of the bunch. For several years now, they've met monthly and discussed the current book a little—and dissected their lives and loves far more often. But now change is rippling through the group, begun by Laken's restlessness with her freewheeling life of serial hookups and sent into hyperdrive by Ava's suddenly-hot career, while Luisa's abusive ex tries to reclaim their teenage son and Sylvie faces her mother's decline. But it's when Ellie takes her first step into life after her children fly the nest and falls under the spell of the sexy artist who's teaching her to paint that the group's orbit begins to wobble on its axis, and life—for all of them and the men they love—will never be the same. And then there's the surprise Sweetgrass Springs connection. Jean Brashear's distinctive storytelling voice instantly draws in the reader. She writes with warmth and emotional truth." #1 NY Times bestselling author Debbie Macomber "An incredibly talented writer who can hit every note with enough clarity to bring the reader to tears, laughter or just 'Oh, my, this is an amazing story.' Jean Brashear will knock your socks off!" New York Times bestselling author Stella Cameron

Bon Appetit, Y'all

Indulge yourself with tasty and satisfying foods like pasta dishes, stir-fries, curries, risottos, noodle dishes, and sushi, all washed down with a glass of wine or beer. Stay active but don't bother with a formal exercise regimen, and set aside time every day to relax and unwind. You may find it hard to believe, but eating and living this way can help you stay lean and healthy, substantially reduce your risk of heart disease and cancer, and increase your chances of living longer. People from Mediterranean and Asian cultures have been living like this—and reaping the rewards—for more than 5,000 years. Now, in this unique cookbook and guide, Ric Watson and his wife, Trudy Thelander, demonstrate just how easy it is to realize the

benefits of the MediterrAsian way—benefits that numerous scientific studies have documented over the last half century. They explain the common features of Mediterranean and Asian lifestyles—abundant amounts of plant foods and fish, small amounts of red meat, moderate alcohol consumption, physical activity, and time set aside to relax—and show you step by step how to make them part of your life. When you eat the MediterrAsian way, there's no skimping on taste—or satisfaction. You'll feast on more than 150 delicious recipes, including favorites like Pasta Primavera, Thai Chicken Stir-Fry, and Ham, Mushroom, and Tomato Pizza. You'll savor the intriguing flavors of Vietnamese Shrimp and Vegetable Rice Paper Rolls, Moroccan Stew with Couscous, and Teriyaki Chicken Noodles. And if you're in the mood for a burger or hot dog, Watson and Thelander offer several deliciously healthy versions. The book walks you through MediterrAsian food basics, shows you how to substitute daily activities for time at the gym, and explains how to take time out to enjoy life and relax. To help you plan your meals, it provides an easy-to-follow five-step MediterrAsian Balanced Meal System. There's even a fourteen-day MediterrAsian plan as well as example lifestyle scenarios to help you get into the swing of things. Complete with 50 tempting color food photographs, *The MediterrAsian Way* is all you need to enjoy the benefits of MediterrAsian living—starting today!

Good Girls

Fully endorsed by Whole30, with a foreword by Whole30 co-founder Melissa Hartwig Urban As millions of people know, one of the toughest things about completing the Whole30 is figuring out what to eat the other 335 days of the year. Kirsten Buck, creator of Buck Naked Kitchen, struggled with her weight and chronic eczema for years before she transformed her life through food. She adopted a mostly paleo way of eating—gluten-free, grain-free, dairy-free, healthy fats, no refined sugars—and experienced dramatic weight loss. Soon after, she went on to win the first-ever "Next Whole30 Star" competition and is now a certified holistic nutritionist, sharing delicious and beautiful recipes on her blog and Instagram with thousands of fans. From her Pesto Chicken Salad Sandwich for lunch, to Moroccan Lamb Stew for dinner, to the stunning Summer Berry Galette to satisfy your sweet tooth, there is something for every taste—in addition to recipe basics for making your own mayo, yogurt, salad dressings, tahini, and more—which prove that healthy eating doesn't have to break the bank.

Ani's Raw Food Asia

Tori Amos: Piece by Piece

You've been to her kitchen, enjoyed her desserts, and mastered the essentials; now go with raw food goddess Ani Phyo

back to her roots for the first ever Asian raw food cookbook. Along with recipes from Korea, China, Japan, Thailand, Vietnam, India, Indonesia, and Hawaii and background information on traditional dishes, Ani's Raw Food Asia also offers essential tips on green living, well-being, longevity, fitness, beauty, and entertaining as inspired by a healthy Asian lifestyle. Recipes include: Mixed Vegetable Skewers with Almond-Butter Sauce, Creamed Curry Saag, Vegetable Tempura with Orange Lemongrass Dipping Sauce, Marinated Shiitake Mushroom Dumplings, Corn Fritters with a Hot and Sour Cucumber Dipping Sauce, Dosas, Moo Shoo Vegetables, and more.

Favorite Recipes of the South

A former rebellious teen turned billionaire's reunion with his teenage sweetheart...and a secret baby he never knew about From New York Times bestseller and USAToday bestselling Texas romance author Jean Brashear, the fourth book in the popular Sweetgrass Springs series, the story of the Gallagher heir who disappeared after a tragedy seventeen years ago: Jackson Gallagher's teenage rebellion cost him everything: his home, his family and the girl who could only love him in secret. Seventeen years later, a wildly successful multi-millionaire, he is drawn back to Sweetgrass Springs to confront his past: the father who banished him, the town that turned its back on him...and the woman he has never been able to forget. The last person Veronica Butler is ready to see is the man who made her believe they'd be together forever, then vanished and broke her heart. Widowed and struggling to hold onto her children's heritage, she refuses his help but has trouble resisting the way he makes her remember how deeply she once loved him...except that when he learns the secret she's been keeping all these years, she'll lose him all over again. "Jean Brashear writes with warmth and emotional truth. The depth of her understanding of human nature marks her as a writer to watch." ~Debbie Macomber, #1 New York Times bestselling author "Gifting readers with another emotionally charged romance, Ms. Brashear has a fine knack for commingling full-bodied characters, a fast-moving storyline and just the right measure of passion." ~Romantic Times Bookclub magazine "Jean Brashear has that "it" factor. She is an incredibly talented writer who can hit every note with enough clarity to bring the reader tears, laughter, or just, 'Oh, my, this is an amazing story.' " ~New York Times bestselling author Stella Cameron

Buck Naked Kitchen

Rice: Asia, Middle East, Africa, North and South America, Europe, Australia. Beverages and appetizers. Soups and salads. Vegetables. Poultry, meat, seafood, and fish. Breads and rolls. Desserts. Cakes and cookies. Pickles and chutneys. Kitchen hints.

On a Stick!

When Hugh Acheson (now a James Beard Award winner as a chef and author) moved from Ottawa to Georgia, who knew that he would woo his adopted home state and they would embrace him as one of their own? In 2000, following French culinary training on both coasts, Hugh opened Five and Ten in Athens, a college town known for R.E.M., and the restaurant became a spotlight for his exciting interpretation of traditional Southern fare. Five and Ten became a favorite local haunt as well as a destination—Food & Wine named Hugh a “Best New Chef” and at seventy miles away, the Atlanta Journal-Constitution named Five and Ten the best restaurant in Atlanta. Then came the five consecutive James Beard nominations. Now, after opening two more restaurants and a wine shop, Hugh is ready to share 120 recipes of his eclectic, bold, and sophisticated flavors, inspired by fresh ingredients. In *A New Turn in the South*, you’ll find libations, seasonal vegetables that take a prominent role, salads and soups, his prized sides, and fish and meats—all of which turn Southern food on its head every step of the way. Hugh’s recipes include: Oysters on the Half Shell with Cane Vinegar and Chopped Mint Sauce, shucked and left in their bottom shells; Chanterelles on Toast with Mushrooms that soak up the flavor of rosemary, thyme, and lemon; Braised and Crisped Pork Belly with Citrus Salad—succulent and inexpensive, but lavish; Yellow Grits with Sautéed Shiitakes, Fried Eggs, and Salsa Rossa—a stunning versatile condiment; Fried Chicken with Stewed Pickled Green Tomatoes—his daughters’ favorite dish; and Lemon Chess Pies with Blackberry Compote—his go-to classic Southern pie with seasonal accompaniment. With surprising photography full of Hugh’s personality, and pages layered with his own quirky writing and sketches, he invites you into his community and his innovative world of food—to add new favorites to your repertoire. From the Hardcover edition.

The All-American Cookbook

Rich in heritage, historical detail, and lore, this volume includes more than three-hundred regional recipes gathered from people all over the United States. 75,000 first printing. \$500,000 ad/promo. Tour.

Tiger-lilies

"A modern and fresh look at the diverse world of beans and pulses, including 125 recipes for globally inspired vegetarian mains, snacks, soups, and even desserts"--

The Goddess of Fried Okra

At head of title: Sage-Femme Collective.

The House That Love Built

UNEXPECTED UNDEAD BREAK-UP Nothing sucks the romance out of world travel like a boyfriend who may or may not have broken up with you in a hotel room in Brussels. Jane Jameson's sexy sire Gabriel has always been unpredictable, but the seductive, anonymous notes that await him at each stop of their international vacation, coupled with his evasive behavior over the past few months, finally push Jane onto the next flight home to Half Moon Hollow -- alone, upset, and unsure whether Gabriel just ended their relationship without actually telling her. Now the children's-librarian-turned-vampire is reviving with plenty of Faux Type O, some TLC from her colorful friends and family, and her plans for a Brave New Jane. Step One: Get her newly renovated occult bookstore off the ground. Step Two: Support her best friend, Zeb, and his werewolf bride as they prepare for the impending birth of their babyor litter. Step Three: Figure out who's been sending her threatening letters, and how her hostile pen pal is tied to Gabriel. Because for this nice girl, surviving a broken heart is suddenly becoming a matter of life and undeath.

Cool Beans

Two divergent influences--Southern cooking and French cuisine--come together in *Bon Appétit, Y'all*, a modern Southern chef's passionate and utterly appealing homage to her culinary roots. Espousing a simple-is-best philosophy, classically trained French chef and daughter and granddaughter of consummate Southern cooks, Virginia Willis uses the finest ingredients, concentrates on sound French technique, and lets the food shine in a style she calls "refined Southern cuisine." More than 200 approachable and delicious recipes are arranged by chapter into starters and nibbles; salads and slaws; eggs and dairy; meat, fowl, and fish main dishes; sides; biscuits and breads; soups and stews; desserts; and sauces and preserves. Collected here are stylishly updated Southern and French classics (New Southern Chicken and Dumplings, Boeuf Bourguignonne), rib-sticking, old-timey favorites (Meme's Fried Okra, Angel Biscuits), and perfectly executed comfort food (Mama's Apple Pie, Fried Catfish Fingers with Country Rémoulade). Nearly 100 photographs bring to life both Virginia's food and the bounty of her native Georgia. You'll also find a wealth of tips and techniques from a skilled and innovative teacher, and the stories of a Southern girl steeped to her core in the food, kitchen lore, and unconditional hospitality of her culinary forebears on both sides of the Atlantic. *Bon Appétit, Y'all* is Virginia's way of saying, "Welcome to my Southern kitchen. Pull up a chair." Once you have tasted her food, you'll want to stay a good long while.

Heritage

By the author of *A Wrinkle in Time*, the conclusion to the Polly O'Keefe stories finds Polly taking an unforgettable trip to Europe, all by herself. Sixteen-year-old Polly is on her way to the island of Cyprus, where she will work as a gofer. The trip was arranged by Maximiliana Horne, a rich, brilliant artist who, with her longtime companion, Dr. Ursula Heschel, recently became the O'Keefe family's neighbor on Benne Seed Island. Max and Polly formed an instant friendship and Max took over

Polly's education, giving her the encouragement and confidence that her isolated upbringing had not. Polly adored Max, even idolized her, until Max betrayed her. In Greece, Polly finds romance, danger, and unique friendships. But can she ever forgive Max? Books by Madeleine L'Engle A Wrinkle in Time Quintet A Wrinkle in Time A Wind in the Door A Swiftly Tilting Planet Many Waters An Acceptable Time A Wrinkle in Time: The Graphic Novel by Madeleine L'Engle; adapted & illustrated by Hope Larson Intergalactic P.S. 3 by Madeleine L'Engle; illustrated by Hope Larson: A standalone story set in the world of A Wrinkle in Time. The Austin Family Chronicles Meet the Austins (Volume 1) The Moon by Night (Volume 2) The Young Unicorns (Volume 3) A Ring of Endless Light (Volume 4) A Newbery Honor book! Troubling a Star (Volume 5) The Polly O'Keefe books The Arm of the Starfish Dragons in the Waters A House Like a Lotus And Both Were Young Camilla The Joys of Love

Nice Girls Don't Live Forever

The Whole Okra

Southern Living Complete Quick & Easy Cookbook

I choose to fight my battles through my music . . . I was born a feminist. And then at age five, when my strict Christian grandmother punished me, I realized, I'm not penetrating here. I'm just pissing people off. So I had to find another way to penetrate. I had to redefine what that word means. That word now is really about an opening, an entering into a separate space. And after the first phase of my life, I realized that it was okay to enter that space without having to be invaded . . . I like the idea of just being able to be inside. Not using penetration as a violent word. The idea of being able to find keys . . . music, using keys to get into a space that we couldn't before . . . Now, backstage at an undisclosed arena where the sweat of athletes is still perfuming my makeshift dressing room, my many conversations with Ann Powers have begun . . . "You come from the journalist side. I come from the artist side. It can become offensive. I'm sure from your side as well as from mine." "Well, it's true everyone expects us to be enemies. And in some ways we are. My job is interpretation. Yours is art, which often benefits from mystery . . ." Ann and I decided to strip our roles back to basics. We are both women born feminists in the 1960s. We are both married. We are both mothers. We are both in the music industry. Traditionally we are enemies. But for this project to be effective, I had to allow Ann to expose Tori Amos. And Tori Amos's inner circle. And me."—from the Introduction BUY TORI AMOS'S LATEST RECORDING, THE BEEKEEPER, ON EPIC RECORDS An intimate, eye-opening look inside the life of one of the most unique and adored performers of contemporary rock music From her critically acclaimed 1992 debut, Little Earthquakes, to the recent hit, Scarlet's Walk, Tori Amos has been a formidable force in

contemporary music, with one of the most dedicated fan bases in the industry. In *Tori Amos: Piece by Piece*, the singer herself takes readers beyond the mere facts, explaining the specifics of her creative process—how her songs go from ideas and melodies to recordings and passionately performed concert pieces. Written with acclaimed music journalist Ann Powers, *Tori Amos: Piece by Piece* is a firsthand account of the most intricate and intimate details of Amos's life as both a private individual and a very public performing musician. In passionate and informative prose, Amos explains how her songs come to her and how she records and then performs them for audiences everywhere, all the while connecting with listeners across the world and maintaining her own family life (which includes raising a young daughter). But it is also much more, a verbal collage made by two strong female voices – and the voices of those closest to Amos—that calls upon genealogy, myth, and folklore to express Amos's unique and fascinating personal history. In short, we see the pieces that make up – as Amos herself puts it—“the woman we call Tori.” With photos taken especially for this book by the photographer Loren Haynes, *Tori Amos: Piece by Piece* is a rare treat for both Tori listeners and newcomers alike, a look into the heart and mind of an extraordinary musician.

Texas Refuge

An anthology culled from issues of *Gourmet* magazine features menu plans for intimate and formal entertaining, and recipes for hors d'oeuvres, breads, soups, main dishes, side dishes, sauces, and desserts, as well as special presentations on the foods of s

Native Son

The bestselling memoir that's "irresistible. A kind of *Bridget Jones* meets *The French Chef*" (*Philadelphia Inquirer*) that inspired *Julie & Julia*, the major motion picture directed by Nora Ephron, starring Amy Adams as Julie and Meryl Streep as Julia. Nearing 30 and trapped in a dead-end secretarial job, Julie Powell reclaims her life by cooking every single recipe in Julia Child's legendary *Mastering the Art of French Cooking* in the span of one year. It's a hysterical, inconceivable redemptive journey -- life rediscovered through aspics, calves' brains and crv®me brvalv©e.

The Best of Gourmet 1987 Edition

An anthology culled from issues of *Gourmet* magazine features menu plans for intimate and formal entertaining, and recipes for hors d'oeuvres, breads, soups, main dishes, side dishes, sauces, and desserts, as well as special presentations on the foods of s

Texas Rebel

Small Victories, one of the most beloved cookbooks of 2016, introduced us to the lovely Julia Turshen and her mastery of show-stopping home cooking, and her second book, Feed the Resistance, moved a nation, winning Eater Cookbook of the Year in 2017. In Now & Again, the follow-up to what Real Simple called "an inspiring addition to any kitchen bookshelf," more than 125 delicious and doable recipes and 20 creative menu ideas help cooks of any skill level to gather friends and family around the table to share a meal (or many!) together. This cookbook comes to life with Julia's funny and encouraging voice and is brimming with good stuff, including: • can't-get-enough-of-it recipes • inspiring menus for social gatherings, holidays and more • helpful timelines for flawlessly throwing a party • oh-so-helpful "It's Me Again" recipes, which show how to use leftovers in new and delicious ways • tips on how to be smartly thrifty with food choices Now & Again will change the way we gather, eat, and think about leftovers, and, like the name suggests, you'll find yourself reaching for it time and time again.

Better Homes and Gardens Heritage of America Cookbook

"A well-crafted page-turner that addresses the most important issue of our time. It will keep you reading well into the night."—Vince Flynn A New York Times reporter has drawn upon his experience covering the occupation in Iraq to write the most gripping and chillingly plausible thriller of the post-9/11 era. Alex Berenson's debut novel of suspense, The Faithful Spy, is a sharp, explosive story that takes readers inside the war on terror as fiction has never done before. John Wells is the only American CIA agent ever to penetrate al Qaeda. Since before the attacks in 2001, Wells has been hiding in the mountains of Pakistan, biding his time, building his cover. Now, on the orders of Omar Khadri—the malicious mastermind plotting more al Qaeda strikes on America—Wells is coming home. Neither Khadri nor Jennifer Exley, Wells's superior at Langley, knows quite what to expect. For Wells has changed during his years in the mountains. He has become a Muslim. He finds the United States decadent and shallow. Yet he hates al Qaeda and the way it uses Islam to justify its murderous assaults on innocents. He is a man alone, and the CIA—still reeling from its failure to predict 9/11 or find weapons of mass destruction in Iraq—does not know whether to trust him. Among his handlers at Langley, only Exley believes in him, and even she sometimes wonders. And so the agency freezes Wells out, preferring to rely on high-tech means for gathering intelligence. But as that strategy fails and Khadri moves closer to unleashing the most devastating terrorist attack in history, Wells and Exley must somehow find a way to stop him, with or without the government's consent. From secret American military bases where suspects are held and "interrogated" to basement laboratories where al Qaeda's scientists grow the deadliest of biological weapons, The Faithful Spy is a riveting and cautionary tale, as affecting in its personal stories as it is sophisticated in its political details. The first spy thriller to grapple squarely with the complexities and terrors of today's world, this is a uniquely exciting and unnerving novel by an author who truly knows his territory.

The Healer

You expect to hear about restaurant kitchens in Charleston, New Orleans, or Memphis perfecting plates of the finest southern cuisine—from hearty red beans and rice to stewed okra to crispy fried chicken. But who would guess that one of the most innovative chefs cooking heirloom regional southern food is based not in the heart of biscuit country, but in the grain-fed Midwest—in Chicago, no less? Since 2008, chef Paul Fehribach has been introducing Chicagoans to the delectable pleasures of Lowcountry cuisine, while his restaurant Big Jones has become a home away from home for the city's southern diaspora. From its inception, Big Jones has focused on cooking with local and sustainably grown heirloom crops and heritage livestock, reinvigorating southern cooking through meticulous technique and the unique perspective of its Midwest location. And with *The Big Jones Cookbook*, Fehribach brings the rich stories and traditions of regional southern food to kitchens everywhere. Organized by region, *The Big Jones Cookbook* provides an original look at southern heirloom cooking with a focus on history, heritage, and variety. Throughout, Fehribach interweaves personal experience, historical knowledge, and culinary creativity, all while offering tried-and-true takes on everything from Reezy-Peezy to Gumbo Ya-Ya, Chicken and Dumplings, and Crispy Catfish. Fehribach's dishes reflect his careful attention to historical and culinary detail, and many recipes are accompanied by insights about their origins. In addition to the regional chapters, the cookbook features sections on breads, from sweet potato biscuits to spoonbread; pantry put-ups like bread and butter pickles and chow-chow; cocktails, such as the sazerac; desserts, including Sea Island benne cake; as well as an extensive section on snout-to-tail cooking, including homemade Andouille and pickled pigs' feet. Proof that you need not possess a thick southern drawl to appreciate the comfort of creamy grits and the skill of perfectly fried green tomatoes, *The Big Jones Cookbook* will be something to savor regardless of where you set your table.

Bon Appétit

Why do the world's most delicious foods taste even better served on a stick? Author and photographer Matt Armendariz answers the question with dozens of delightful recipes for party food, street-cart food, junk food, and more. From elegant hors d'oeuvres to humble everyday fare, it's all here: • deep-fried mac 'n' cheese • s'mores • antipasti • bacon-wrapped shrimp • fudge puppies • fish and chips and more! Plus tricks for using sticks and skewers like cocktail picks, sugarcane, and fresh rosemary, ideas for entertaining, and quick and easy recipes for delicious homemade marinades, dips, and sauces. See for yourself why everything tastes better On a Stick!

Julie and Julia

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.

The MediterrAsian Way

"Eudora Welty meets Sue Monk Kidd, and they lunch with Fannie Flagg" ~Just Janga reviews "Wholly original, funny and poignant" ~#1 New York Times bestselling author Susan Wiggs Every life has signposts. Every traveler has a history. Sometimes a detour is the only way home. Ex-cocktail waitress and "convenience store professional" Eudora "Pea" O'Brien is filled with grief and regret, low on cash and all alone. Headed down the hot, dusty back roads of Central Texas, Pea is convinced she'll find a sign leading her to the reincarnated soul of the sister who raised her. A sign that she's found her place in the world of the living again. At least that's what the psychic promised. In an unforgettably funny and poignant journey, Pea collects an unlikely family of strays: a starving kitten, a pregnant teenager and a sexy con man trying to go straight. She meets fierce martial arts master Glory and grandmotherly cafe owner Lorena, two sisters who haven't spoken to each other in years, though they live in the same tiny town. The two become Pea's unlikely gurus as she struggles to learn swordplay and the art of perfect fried okra. She'll have to master both if she's going to find what matters most—her own lost soul. "Stunning, powerful and raw. Pea is on a journey to heal herself, and find herself—and you will want to go with her to find her dear, dead sister—I do." ~New York Times bestselling author Stella Cameron "A wonderfully engaging story of one woman's search for self. Jean Brashear tugs on your heartstrings and won't let go." ~New York Times bestselling author Julia London "A fabulous read. Riveting. Original. Those characters grabbed my imagination and didn't let go." ~New York Times bestselling author Cathy Maxwell "Jean Brashear's distinctive storytelling voice instantly draws in the reader. She writes with warmth and emotional truth." ~ #1 NY Times bestselling author Debbie Macomber

Spring Fever

She can't stay in his world—and he can't leave his Brilliant, driven surgical superstar Caroline Malone is desperate to recover from the injury that threatens to end her career, and she'll try anything that might help her heal—including a rest away from it all in the remote Davis Mountains of west Texas. Half Latino, half Anglo, Diego Montalvo knows exactly how it feels to have fate change your life. Three years ago he lost men as a Special Forces medic, and almost lost his life. Now back in the valley he left to follow the call of ambition—and feeling a measure of peace at last—he's trying to make a new life combining his Western medical training with the nontraditional ways of his Latino heritage as a curandero or folk healer. Diego's hard-won peace vanishes when Caroline arrives. He understands her world—once it was all he wanted—and there is much he can teach her...if she'll let him. But if he succeeds in healing her, she'll return to a world that's not the world where

Diego is needed...or the one he needs.

Home Chefs of the World

The New York Times bestselling author of Summer Rental delivers her delicious new escapist novel about small towns, old flames, and deep secrets Annajane Hudgens truly believes she is over her ex-husband, Mason Bayless. They've been divorced for four years, she's engaged to a new, terrific guy, and she's ready to leave the small town where she and Mason had so much history. She is so over Mason that she has absolutely no problem attending his wedding to the beautiful, intelligent, delightful Celia. But when fate intervenes and the wedding is called to a halt as the bride is literally walking down the aisle, Annajane begins to realize that maybe she's been given a second chance. Maybe everything happens for a reason. And maybe, just maybe, she wants Mason back. But there are secrets afoot in this small southern town. On the peaceful surface of Hideaway Lake, Annajane discovers that the past is never really gone. Even if there are people determined to keep Annajane from getting what she wants, happiness might be hers for the taking, and the life she once had with Mason in this sleepy lake town might be in her future.

The Book Babes (Large Print Edition)

Good Girls by Karen Young released on Nov 24, 1997 is available now for purchase.

The Big Jones Cookbook

Provides recipes for New England-style, Southern, Cajun, Creole, Tex-Mex, and California dishes

A New Turn in the South

Judging from the evidence available from depictions of daily life on tombs and in historical texts, the ancient Egyptians were just as enthusiastic about good food and generous hospitality as are their descendants today. Magda Mehdawy and Amr Hussein have done extensive research on the cultivation, gathering, preparation, and presentation of food in ancient Egypt and have developed nearly a hundred recipes that will be perfectly recognizable to anyone familiar with modern Egyptian food. Beautifully illustrated with scenes from tomb reliefs, objects and artifacts in museum exhibits, and modern photographs, the recipes are accompanied by explanatory material that describes the ancient home and kitchen, cooking vessels and methods, table manners and etiquette, banquets, beverages, and ingredients. Traditional feasts and religious occasions with their own culinary traditions are described, including some that are still celebrated today. A glossary of

ingredients and place names provides a useful guide to unfamiliar terms.

A House Like a Lotus

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

American Feasts

Haunted by the woman he couldn't save, will this former detective give sanctuary to an actress being stalked by a madman?

Life of Pi

Provides a state-by-state collection of traditional Southern recipes for soups, salads, poultry, seafood, meat, stews, sauces, breads, and desserts

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