
Site To Download Cooking Clic Katzens Mollie Forest Broc Enchantad New The

When somebody should go to the books stores, search instigation by shop, shelf by shelf, it is truly problematic. This is why we give the books compilations in this website. It will very ease you to look guide **Cooking Clic Katzens Mollie Forest Broc Enchantad New The** as you such as.

By searching the title, publisher, or authors of guide you in reality want, you can discover them rapidly. In the house, workplace, or perhaps in your method can be every best area within net connections. If you aspire to download and install the Cooking Clic Katzens Mollie Forest Broc Enchantad New The, it is agreed easy then, past currently we extend the join to purchase and make bargains to download and install Cooking Clic Katzens Mollie Forest Broc Enchantad New The correspondingly simple!

KEY=ENCHANTED - ODONNELL LLOYD

THE ENCHANTED BROCCOLI FOREST-- AND OTHER TIMELESS DELICACIES

A collection of over 250 vegetarian recipes.

THE NEW ENCHANTED BROCCOLI FOREST

This second volume in Mollie Katzen's classic cooking series features over 200 vegetarian recipes and a bounty of kitchen guidance from one of America's dearest cookbook authors. Mollie first revised ENCHANTED BROCCOLI in 1995, adding lighter, easier-to-prepare versions of her signature recipes, plus a selection of new dishes and techniques. As with MOOSEWOOD, this new edition of ENCHANTED BROCCOLI is a companion volume to Mollie's new TV series, and features 16 pages of color food photography, plus 5 new recipes and a new section on making fresh pasta at home. Available in January 2000

VEGETARIAN TIMES

To do what no other magazine does: Deliver simple, delicious food, plus expert health and lifestyle information, that's exclusively

vegetarian but wrapped in a fresh, stylish mainstream package that's inviting to all. Because while vegetarians are a great, vital, passionate niche, their healthy way of eating and the earth-friendly values it inspires appeals to an increasingly large group of Americans. VT's goal: To embrace both.

VEGETARIAN TIMES

To do what no other magazine does: Deliver simple, delicious food, plus expert health and lifestyle information, that's exclusively vegetarian but wrapped in a fresh, stylish mainstream package that's inviting to all. Because while vegetarians are a great, vital, passionate niche, their healthy way of eating and the earth-friendly values it inspires appeals to an increasingly large group of Americans. VT's goal: To embrace both.

THE MOOSEWOOD COOKBOOK

40TH ANNIVERSARY EDITION

Ten Speed Press *The Moosewood Cookbook has inspired generations to cook simple, healthy, and seasonal food. A classic listed as one of the top ten best-selling cookbooks of all time by the New York Times, this 40th anniversary edition of Mollie Katzen's seminal book will be a treasured addition to the cookbook libraries of fans young and old. In 1974, Mollie Katzen hand-wrote, illustrated, and locally published a spiral-bound notebook of recipes for vegetarian dishes inspired by those she and fellow cooks served at their small restaurant co-op in Ithaca, NY. Several iterations and millions of copies later, the Moosewood Cookbook has become one of the most influential and beloved cookbooks of all time—inducted into the James Beard Award Cookbook Hall of Fame, and coined a Cookbook Classic by the International Association of Culinary Professionals. Mollie's Moosewood Cookbook has inspired generations to fall in love with plant-based home cooking, and, on the fortieth anniversary of that initial booklet, continues to be a seminal, timely, and wholly personal work. With a new introduction by Mollie, this commemorative edition will be a cornerstone for any cookbook collection that long-time fans and those just discovering Moosewood will treasure.*

VEGETARIAN TIMES

To do what no other magazine does: Deliver simple, delicious food, plus expert health and lifestyle information, that's exclusively vegetarian but wrapped in a fresh, stylish mainstream package that's inviting to all. Because while vegetarians are a great, vital, passionate niche, their healthy way of eating and the earth-friendly values it inspires appeals to an increasingly large group of

Americans. VT's goal: To embrace both.

VEGETARIAN TIMES

THE HEART OF THE PLATE

VEGETARIAN RECIPES FOR A NEW GENERATION

HMH *Delightfully unfussy meatless meals from the author of Moosewood Cookbook! With The Moosewood Cookbook, Mollie Katzen changed the way a generation cooked and brought vegetarian cuisine into the mainstream. In The Heart of the Plate, she completely reinvents the vegetarian repertoire, unveiling a collection of beautiful, healthful, and unfussy dishes—her “absolutely most loved.” Her new cuisine is light, sharp, simple, and modular; her inimitable voice is as personal, helpful, clear, and funny as ever. Whether it’s a salad of kale and angel hair pasta with orange chili oil or a seasonal autumn lasagna, these dishes are celebrations of vegetables. They feature layered dishes that juxtapose colors and textures: orange rice with black beans, or tiny buttermilk corn cakes on a Peruvian potato stew. Suppers from the oven, like vegetable pizza and mushroom popover pie, are comforting but never stodgy. Burgers and savory pancakes—from eggplant Parmesan burgers to zucchini ricotta cloud cakes—make weeknight dinners fresh and exciting. “Optional Enhancements” allow cooks to customize every recipe. The Heart of the Plate is vibrantly illustrated with photographs and original watercolors by the author herself.*

VEGETARIAN TIMES

To do what no other magazine does: Deliver simple, delicious food, plus expert health and lifestyle information, that's exclusively vegetarian but wrapped in a fresh, stylish mainstream package that's inviting to all. Because while vegetarians are a great, vital, passionate niche, their healthy way of eating and the earth-friendly values it inspires appeals to an increasingly large group of Americans. VT's goal: To embrace both.

SUNDAYS AT MOOSEWOOD RESTAURANT

ETHNIC AND REGIONAL RECIPES FROM THE COOKS AT THE

Simon and Schuster *Since its opening in 1973, Moosewood Restaurant in Ithaca, New York, has been synonymous with creative cuisine with a healthful, vegetarian emphasis. Each Sunday at Moosewood Restaurant, diners experience a new ethnic or regional*

cuisine, sometimes exotic, sometimes familiar. From the highlands and grasslands of Africa to the lush forests of Eastern Europe, from the sun-drenched hills of Provence to the mountains of South America, the inventive cooks have drawn inspiration for these delicious adaptations of traditional recipes. Including a section on cross-cultural menu planning as well as an extensive guide to ingredients, techniques, and equipment, Sundays at Moosewood Restaurant offers a taste for every palate. Moosewood Restaurant is run by a group of eighteen people who rotate through the jobs necessary to make a restaurant work. They plan menus, set long-term goals, and wash pots. Moosewood Restaurant contributes 1% of its profits from the sale of this book to the Eritrean Relief Fund, which provides food and humanitarian assistance to the Eritrean people. Moosewood Restaurant supports 1% For Peace, an organization working to persuade the government to redirect 1% of the Defense Department budget towards programs that create and maintain peace in positive ways.

VEGETARIAN TIMES

To do what no other magazine does: Deliver simple, delicious food, plus expert health and lifestyle information, that's exclusively vegetarian but wrapped in a fresh, stylish mainstream package that's inviting to all. Because while vegetarians are a great, vital, passionate niche, their healthy way of eating and the earth-friendly values it inspires appeals to an increasingly large group of Americans. VT's goal: To embrace both.

WELL FED WEEKNIGHTS

COMPLETE PALEO MEALS IN 45 MINUTES OR LESS

VEGETARIAN TIMES

THE MOOSEWOOD RESTAURANT COOKING FOR HEALTH

MORE THAN 200 NEW VEGETARIAN AND VEGAN RECIPES FOR DELICIOUS AND NUTRIENT-RICH DISHES

Simon and Schuster *Motivated by the simple principle that eating more vegetables, fruits, and whole grains keeps people healthier longer, the Moosewood Collective presents this all-new collection of more than 200 recipes that make whole foods wholly delicious. Moosewood Restaurant's cookbooks have long been an essential resource for creative recipes for home cooks, recipes that make mindful eating an unqualified pleasure. In this latest book, the Collective has carefully crafted recipes that celebrate local and*

environmentally sustainable food and that reflect the latest thinking on good nutrition. From soups to desserts, the dishes in this book are distinctive, adventurous, and globally inspired. Including plenty of vegan, gluten-free, and raw food options, the book has something to please every taste. Polenta with Greens and Eggs or Whole Grain Pancakes will get the day started right; appetizers such as Chickpea Crêpes and Pineapple Salsa with Blueberries are festive for a casual gathering; and Southwestern Black Bean Burgers are a great choice for a cookout. Tofu, Leek, and Almond Stuffed Portabellas and Quinoa and Collard Leaf Dolmas are elegant choices for a more formal occasion. Desserts like Figs Baked with Chèvre and Pistachios, Chocolate Bark, and Sweet Potato Pie with Pecan-Oat Crust are naturally sweet and packed with nutrients. Each recipe comes with a detailed nutritional analysis as well as menu and serving suggestions. The Collective discusses everything from eating locally to the Glycemic Index, and the ideas and information will prove useful to both new vegetarians and those who grew up cooking with the Moosewood Restaurant. Eating well feels good. Moosewood Restaurant Cooking for Health is all about cooking for pleasure and cooking for health. You can do both!

MOOSEWOOD RESTAURANT LOW-FAT FAVORITES

FLAVORFUL RECIPES FOR HEALTHFUL MEALS

Clarkson Potter *This is the low-fat book cooks who care about wholesome, vegetarian-inspired food have been waiting for, with more than 280 recipes that are as delicious and trustworthy as those in the Moosewood Collective's previous books. With fourteen chapters, ranging from savory soups and main course salads to creative side dishes and aromatic Mediterranean and Asian-inspired dishes, fat will not be missed in mouthwatering recipes like Guacamole with Asparagus, Chinese Orzo Vegetable Salad, Spring Vegetable Paella, Indian Potato Pancakes, and Creamy Dairyless Rice Pudding. Along with those creative dishes, there are also low-fat variations on familiar favorites such as Macaroni and Cheese, Shephard's Pie, and Dark Chocolate Pudding. An added bonus: the Moosewood Collective has made sure that the ingredients used in the recipes throughout the book are easily found in most well-stocked supermarkets. Along with nutritional and glossary guides that provide explanations of nutritional terms, instructions for how to glean the information you need from nutrition labels, a brief overview of vitamins and minerals, and guides to ingredients and cooking techniques, the Collective also offers tips and ideas for sustaining a low-fat lifestyle. They bake rather than fry, replace high-fat ingredients with healthy substitutes (no artificial ingredients allowed!), and use butter and oil very moderately, so that what is lost in fat is gained in bold, intense flavors. Moosewood Restaurant Low-fat Favorites is sure to set the kitchen standard not only for health-conscious cooks, but also for those who have come to rely on the Moosewood Collective's easy, earthy approach to cooking.*

THE VEGETABLE DISHES I CAN'T LIVE WITHOUT

Hachette Books *Sometimes we need a little inspiration when it comes to adding more vegetables to our plate. Thankfully for us, Mollie Katzen knows a thing or two about vegetables! On the 30th anniversary of her groundbreaking Moosewood Cookbook, Mollie presents just under 100 delicious vegetable side dishes in this delightful and beautiful cookbook. Whether you need an appetizer, a quick and easy snack for the kids, or something to accompany a main dish, this cookbook offers creative recipes and countless ways to infuse more vegetables into our diets. Both vegetarians and meat-eaters alike can benefit from these tasty and healthy side dishes, many of which you can even serve as stand-alone meals. The Vegetable Dishes I Can't Live Without is an assortment of mostly new recipes, with new twists on some old favorites. Presented in her signature style and with her classic hand-drawn illustrations, these are the recipes she loves the most, and the recipes her millions of fans will most cherish.*

HUNGRY FOR PEACE

HOW YOU CAN HELP END POVERTY AND WAR WITH FOOD NOT BOMBS

See Sharp Press *The de facto how-to manual of the international Food Not Bombs movement, which provides free food to the homeless and hungry and has branches in countries on every continent except Antarctica, this book describes at length how to set up and operate a Food Not Bombs chapter. The guide considers every aspect of the operation, from food collection and distribution to fund-raising, consensus decision making, and what to do when the police arrive. It contains detailed information on setting up a kitchen and cooking for large groups as well as a variety of delicious recipes. Accompanying numerous photographs is a lengthy section on the history of Food Not Bombs, with stories of the jailing and murder of activists, as well as premade handbills and flyers ready for photocopying.*

GET COOKING

150 SIMPLE RECIPES TO GET YOU STARTED IN THE KITCHEN

Harper Collins *Get Cooking is the first in a series of cookbooks geared toward beginners by Mollie Katzen, the author of the bestselling Moosewood Cookbook. Here are 125 foolproof, basic recipes for soups, homemade pasta, roast chicken, burgers, vegan specialities, chocolate chip cookies—and more—that anyone can enjoy making, no matter how inexperienced they are in the kitchen.*

THE G-FREE DIET

A GLUTEN-FREE SURVIVAL GUIDE

Hachette UK *For years, Elisabeth Hasselbeck couldn't figure out what was making her sick. She asked doctors and consulted nutritionists, but no one seemed to have any answers. It wasn't until spending time in the Australian Outback, living off the land on the grueling Survivor TV show, that, ironically, her symptoms vanished. Returning home, she pinpointed the food that made her sick -- gluten, the binding element in wheat. By simply eliminating it from her diet, she was able to enjoy a completely normal, healthy life. But that wasn't all. Hasselbeck discovered the myriad benefits that anyone can enjoy from a gluten-free diet: from weight loss and increased energy to even the alleviation of the conditions of autism. In this all-inclusive book, Hasselbeck shares her hard-earned wisdom on living life without gluten and loving it. She gives you everything you need to know to start living a gluten-free life, from defining gluten - where to find it, how to read food labels - to targeting gluten-free products, creating G-Free shopping lists, sharing recipes, and managing G-Free living with family and friends. Download the free companion app Eating Out G-Free.*

HOW TO GROW MORE VEGETABLES, NINTH EDITION

(AND FRUITS, NUTS, BERRIES, GRAINS, AND OTHER CROPS) THAN YOU EVER THOUGHT POSSIBLE ON LESS LAND WITH LESS WATER THAN YOU CAN IMAGINE

Ten Speed Press *The world's leading resource on biointensive, sustainable, high-yield organic gardening is thoroughly updated throughout, with new sections on using 12 percent less water and increasing compost power. Long before it was a trend, How to Grow More Vegetables brought backyard ecosystems to life for the home gardener by demonstrating sustainable growing methods for spectacular organic produce on a small but intensive scale. How to Grow More Vegetables has become the go-to reference for food growers at every level, whether home gardeners dedicated to nurturing backyard edibles with minimal water in maximum harmony with nature's cycles, or a small-scale commercial producer interested in optimizing soil fertility and increasing plant productivity. In the ninth edition, author John Jeavons has revised and updated each chapter, including new sections on using less water and increasing compost power.*

STILL LIFE WITH MENU

FIFTY NEW MEATLESS MENUS WITH ORIGINAL ART

A collection of recipes from simple soup and salad fare to elaborate feasts for holidays. Also includes appetizers and desserts.

FOXFIRE

Hachette UK *A captivating story of adventure and romance during the Great Depression, from the bestselling author of Katherine. 'Anya Seton takes us into other worlds, making us live for a few hours on a grand scale' (Women's Journal) Amanda Lawrence is a charming, sheltered socialite in the post-Depression New York of the 1930s. But when she falls in love with Jonathan Dartland, a part-Apache mining engineer, she decides to leave her privileged life behind. Amanda is infatuated with Dart's strength and self-reliance, but she has nothing and nobody to guide her when she follows him to Lodestone. Foxfire is the story of a beautiful New York girl, desperately seeking a happy marriage in the played-out mining towns of the arid Arizona desert. It was adapted for the screen and released in 1955 starring Jane Russell and Jeff Chandler. ANYA SETON (1904-1990) was the author of 10 bestselling historical novels: Dragonwyk, My Theodosia, The Turquoise, The Hearth & Eagle, Foxfire, Katherine, Avalon, The Winthrop Woman, Devil Water and Green Darkness.*

CUSTOM SOCKS

KNIT TO FIT YOUR FEET

Penguin *Whether you knit them toe-up or top-down, getting just the right fit on hand knit socks can be a major challenge! In Custom Socks, Kate Atherley sets out to teach knitters of all levels the skills and tools they need to understand sock fit, and to knit a pair of socks that fit properly. She calls on her years of experience as Knitty's Managing Technical Editor, where she has edited hundreds of sock patterns, to share this information in a way that is easy to understand with patterns that inspire. So go ahead and treat yourself to these 15 original sock patterns that are easily customizable and work with any needle configuration. Your feet will thank you!*

THE MOOSEWOOD COOKBOOK

RECIPES FROM MOOSEWOOD RESTAURANT, ITHACA, NEW YORK

A compilation of recipes from the Moosewood Restaurant with vegetarian and ethnic emphasis.

MOLLIE KATZEN'S RECIPES

SALADS

A collection of 50 hand-lettered salad recipes in a compact easel format.

THE VEGETARIAN EPICURE

Vintage *"262 recipes that bring vegetarian cooking to new gastronomic heights with talk about good food, the art of making fine breads, and menus designed to make every meal a delight and a celebration of life."--Cover.*

THE ANARCHIST COOKBOOK

Lulu.com *The Anarchist Cookbook will shock, it will disturb, it will provoke. It places in historical perspective an era when "Turn on, Burn down, Blow up" are revolutionary slogans of the day. Says the author "This book... is not written for the members of fringe political groups, such as the Weatherman, or The Minutemen. Those radical groups don't need this book. They already know everything that's in here. If the real people of America, the silent majority, are going to survive, they must educate themselves. That is the purpose of this book." In what the author considers a survival guide, there is explicit information on the uses and effects of drugs, ranging from pot to heroin to peanuts. There i detailed advice concerning electronics, sabotage, and surveillance, with data on everything from bugs to scramblers. There is a comprehensive chapter on natural, non-lethal, and lethal weapons, running the gamut from cattle prods to sub-machine guns to bows and arrows.*

MOOSEWOOD RESTAURANT COOKS AT HOME

MOOSEWOOD RESTAURANT COOKS AT HOME

Simon and Schuster *Winner of the 1995 James Beard Award for Best Vegetarian Cookbook Although many people think that cooking without meat means spending more time in the kitchen, the cooks at the world-renowned Moosewood Restaurant know this isn't so. Busy balancing home, work, and other commitments, they've been cooking for family and friends every day of the week for over twenty years. Moosewood Restaurant Cooks at Home is the result of that experience—over 150 carefully honed and tested recipes calling for the best ingredients, accompanied by time-saving tips and planning suggestions, add up to a delicious whole-foods cuisine that is versatile and healthful and can be prepared with a minimum of effort. This book contains dishes full of exciting flavors, sure to*

please every taste, from savory soups to substantial main-dish salads, from hearty stews to palate-teasing "small dishes." Sauces, salsas and dressings, and a collection of almost-instant desserts turn the simplest meal into an occasion. Chapters on techniques and menu planning, lists of recipes for special needs, including nondairy and vegan fare and kid-pleasing food, as well as an in-depth guide to stocking the meatless pantry (including a list of recommended convenience foods), make *Moosewood Restaurant Cooks at Home* the essential companion to everyday cooking.

QUIRKY COOKING

HOW TO COOK EVERYTHING VEGETARIAN

SIMPLE MEATLESS RECIPES FOR GREAT FOOD

Wiley *The ultimate one-stop vegetarian cookbook—from the author of the classic *How to Cook Everything* Hailed as "a more hip *Joy of Cooking*" by the *Washington Post*, Mark Bittman's award-winning book *How to Cook Everything* has become the bible for a new generation of home cooks, and the series has more than 1 million copies in print. Now, with *How to Cook Everything: Vegetarian*, Bittman has written the definitive guide to meatless meals—a book that will appeal to everyone who wants to cook simple but delicious meatless dishes, from health-conscious omnivores to passionate vegetarians. *How to Cook Everything: Vegetarian* includes more than 2,000 recipes and variations—far more than any other vegetarian cookbook. As always, Bittman's recipes are refreshingly straightforward, resolutely unfussy, and unfailingly delicious—producing dishes that home cooks can prepare with ease and serve with confidence. The book covers the whole spectrum of meatless cooking—including salads, soups, eggs and dairy, vegetables and fruit, pasta, grains, legumes, tofu and other meat substitutes, breads, condiments, desserts, and beverages. Special icons identify recipes that can be made in 30 minutes or less and in advance, as well as those that are vegan. Illustrated throughout with handsome line illustrations and brimming with Bittman's lucid, opinionated advice on everything from selecting vegetables to preparing pad Thai, *How to Cook Everything: Vegetarian* truly makes meatless cooking more accessible than ever. Praise for *How to Cook Everything Vegetarian* "Mark Bittman's category lock on definitive, massive food tomes continues with this well-thought-out ode to the garden and beyond. Combining deep research, tasty information, and delicious easy-to-cook recipes is Mark's forte and everything I want to cook is in here, from chickpea fries to cheese soufflés." —Mario Batali, chef, author, and entrepreneur "How do you make an avid meat eater (like me) fall in love with vegetarian cooking? Make Mark Bittman's *How to Cook Everything Vegetarian* part of your culinary library." —Bobby Flay, chef/owner of Mesa Grill and Bar Americain and author of the *Mesa Grill Cookbook* "Recipes that taste this good aren't supposed to be so healthy. Mark Bittman makes being a vegetarian fun." —Dr. Mehmet Oz, Professor of Surgery, New York-*

Presbyterian/Columbia Medical Center and coauthor of *You: The Owner's Manual*

LORD OF THE FAR ISLAND

CENTRAL TO THEIR LIVES

SOUTHERN WOMEN ARTISTS IN THE JOHNSON COLLECTION

Univ of South Carolina Press *Looking back at her lengthy career just four years before her death, modernist painter Nell Blaine said, "Art is central to my life. Not being able to make or see art would be a major deprivation." The Virginia native's creative path began early, and, during the course of her life, she overcame significant barriers in her quest to make and even see art, including serious vision problems, polio, and paralysis. And then there was her gender. In 1957 Blaine was hailed by Life magazine as someone to watch, profiled alongside four other emerging painters whom the journalist praised "not as notable women artists but as notable artists who happen to be women." In *Central to Their Lives*, twenty-six noted art historians offer scholarly insight into the achievements of female artists working in and inspired by the American South. Spanning the decades between the late 1890s and early 1960s, this volume examines the complex challenges these artists faced in a traditionally conservative region during a period in which women's social, cultural, and political roles were being redefined and reinterpreted. The presentation—and its companion exhibition—features artists from all of the Southern states, including Dusti Bongé, Anne Goldthwaite, Anna Hyatt Huntington, Ida Kohlmeyer, Lois Mailou Jones, Alma Thomas, and Helen Turner. These essays examine how the variables of historical gender norms, educational barriers, race, regionalism, sisterhood, suffrage, and modernism mitigated and motivated these women who were seeking expression on canvas or in clay. Whether working from studio space, in spare rooms at home, or on the world stage, these artists made remarkable contributions to the art world while fostering future generations of artists through instruction, incorporating new aesthetics into the fine arts, and challenging the status quo. Sylvia Yount, the Lawrence A. Fleischman Curator in Charge of the American Wing at the Metropolitan Museum of Art, provides a foreword to the volume. Contributors: Sara C. Arnold Daniel Belasco Lynne Blackman Carolyn J. Brown Erin R. Corrales-Diaz John A. Cuthbert Juilee Decker Nancy M. Doll Jane W. Faquin Elizabeth C. Hamilton Elizabeth S. Hawley Maia Jalenak Karen Towers Klacsmann Sandy McCain Dwight McInvaill Courtney A. McNeil Christopher C. Oliver Julie Pierotti Deborah C. Pollack Robin R. Salmon Mary Louise Soldo Schultz Martha R. Severens Evie Torrono Stephen C. Wicks Kristen Miller Zohn*

EVERYDAY VEGETARIAN: THE COMPLETE COLLECTION

Australian Women's Weekly *More people now, than ever before, are embracing a plant-based diet in some form. This special collection contains hundreds of our favourite meat-free recipes that show vegetarian food at its best, using simple, everyday ingredients from your local supermarket. So whether you're thinking about reducing your meat intake or have already made the switch, then this book is for you.*

BAKED

NEW FRONTIERS IN BAKING

Abrams *As featured on The Martha Stewart Show and The Today Show and in People Magazine! Hip. Cool. Fashion-forward. These aren't adjectives you'd ordinarily think of applying to baked goods. Think again. Not every baker wants to re-create Grandma's pound cake or cherry pie. Matt Lewis and Renato Poliafito certainly didn't, when they left their advertising careers behind, pooled their life savings, and opened their dream bakery, Baked, in Brooklyn, New York, a few years back. The visions that danced in their heads were of other, brand-new kinds of confections . . . Things like a Malt Ball Cake with Milk Chocolate Frosting, which captures the flavor of their favorite Whoppers candies (and ups the ante with a malted milk ball garnish). Things like spicy Chipotle Cheddar Biscuits that really wake up your taste buds at breakfast time. Things like a Sweet and Salty Cake created expressly for adults who are as salt-craving as they are sweet-toothed. Which is not to say that Lewis and Poliafito sidestep tradition absolutely. Their Chocolate Pie (whose filling uses Ovaltine) pays loving homage to the classic roadside-diner dessert. Their Baked Brownies will wow even the most discriminating brownie connoisseur. And their Chocolate Chip Cookies? Words cannot describe. Whether trendsetting or tried-and-true, every idea in this book is freshly Baked.*

HORN OF THE MOON COOKBOOK

Harper *The Horn of the Moon Café's vegetarian cookbook is one we've an been waiting for. It offers a splendid array of recipes perfected during many years of serving customers at the popular restaurant in Montpelier, Vermont. The café specializes in dishes that feature healthful, meatless meals with a gourmet, international flair. Ginny Callan's Horn of the Moon Cookbook contains irresistible ideas for every meal of the day, from Blackberry Buttermilk Coffeecake and a Brie with Fresh Herb Omelette for breakfast to Chilled Melon Soup and Asparagus Fettuccine for lunch to Mexican Vegetable Pie or Stuffed Shells Florentine for dinner. Desserts include Chocolate Cream Cheese Brownies, Mandarin Orange Cake, and Raspberry Pie. Using whole-grain flours and natural*

sweeteners, Ginny's dishes combine principles of good nutrition with loving attention to the taste, color, and texture of fresh, natural foods-and the results are delightful. Whether you're cooking a simple meal or preparing a banquet for a festive occasion, you'll find a wealth of pleasure in the *Horn of the Moon Cookbook*.

MOLLIE KATZEN'S RECIPES

SOUPS

Random House Digital, Inc. "A collection of fifty hand-lettered soup recipes in a sturdy, compact easel format for easy reference while cooking"--Provided by publisher.

LAUREL'S KITCHEN

A HANDBOOK FOR VEGETARIAN COOKERY & NUTRITION

EAT, DRINK, AND WEIGH LESS

A FLEXIBLE AND DELICIOUS WAY TO SHRINK YOUR WAIST WITHOUT GOING HUNGRY

Hachette UK From the dream team of Dr. Walter C. Willett, bestselling author of *Eat, Drink and Be Healthy*, and Mollie Katzen, author of the four million-copy bestselling *Moosewood Cookbook*, comes a new approach to weight loss *Eat, Drink, and Weigh Less* offers a medically sound, extremely effective program that shows people how they can lose weight by adding delicious food to their diet and making simple changes in what they eat throughout the day. It's flexible and adaptable--and it really works. It features a powerful way to chart your progress called the *Body Score*. The more you raise your *Body Score*, the more you will lower your weight! A quiz at the beginning of the book helps readers determine their *Body Score*; the chapters that follow explain easy dietary and behavioral steps readers can take to improve their scores. While the concept is simple, the science behind it is not. It represents years of top research conducted by Dr. Walter C. Willett, the head of Harvard School of Public Health's Department of Nutrition, including the famous Nurses Health Study. This study scored each of its over 84,000 participants on food choices, exercise schedule, and body mass--resulting in a number that accurately determined the nurses risk of heart disease. Now, for the first time, Dr. Willett has teamed up with mega-bestselling cookbook author Mollie Katzen to adapt a similar, much easier scoring system to create a user-friendly diet plan with fail-safe results. If you can raise your score, you will lower your weight--all while eating delicious, easy-to-prepare foods.

START SIMPLE

ELEVEN EVERYDAY INGREDIENTS FOR COUNTLESS WEEKNIGHT MEALS

HarperCollins From veteran food writer, recipe developer, and creator of the James Beard Award-winning *Jarry* magazine comes an innovative approach to vegetarian cooking. *What have I got to eat?* It's a question we ask every time we open up the refrigerator or pantry door. It might be eggs, some cheese, and half a loaf of bread, or a box of wilting greens, garlic, and some sweet potatoes. Though these ingredients may not seem like much to make a delicious meal, recipe developer and author Lukas Volger knows it's all you need. In *Start Simple* he offers a radically new, uncomplicated, and creative approach to cooking that allows you to use what you already have on hand to make great meals you didn't think were possible. Magic can happen with just a few ingredients: sweet potatoes, tortillas, eggs, cabbage, hearty greens, beans, winter squash, mushrooms, tofu, summer squash, and cauliflower. Volger advises readers to stock up on these eleven building blocks instead of shopping for a single recipe. A protein (tofu, beans, eggs) is a foundation. A crunchy garnish (cabbage, greens) is a finishing touch. Once these structural components of a meal are established, home chefs can throw in their own variations and favorite flavors—mixing, matching, and adding ingredients to customize their dishes. While *Start Simple* is a vegetarian cookbook—none of the recipes include meat—Volger's approach transcends categories. His methods aren't about subscribing to a specific dietary regimen; they are about simply recognizing and embracing the way people cook and eat today. Creating weekly meal plans based on intricate recipes sounds good, but it can be difficult to execute. Having a well-stocked pantry paired with a choose-you-own adventure guide to creating simple yet inventive meals is more practical for your average home cook.

I AM HUTTERITE

THE FASCINATING TRUE STORY OF A YOUNG WOMAN'S JOURNEY TO RECLAIM HER HERITAGE

Thomas Nelson "Your mother and father are running away," said a voice piercing the warm air. I froze and turned toward home. To a Hutterite, nothing is more shameful than that word, running away, *Weglaufen*..." In 1969, Ann-Marie's parents did the unthinkable. They left a Hutterite colony in Canada with seven children, and little else, to start a new life. Overnight, the family was thrust into a society they did not understand and which knew little of their unique culture. The transition was overwhelming. Desperate to be accepted, ten-year-old Ann-Marie was forced to deny her heritage in order to fit in with her peers. *I Am Hutterite* chronicles her quest to reinvent herself as she comes to terms with the painful circumstances that led her family to leave community life. Rich with

memorable characters and vivid descriptions, this ground-breaking narrative shines a light on intolerance, illuminating the simple truth that beneath every human exterior beats a heart longing for understanding and acceptance. "A superb memoir . . . this has the makings of a prairie classic." --AWARD JURY, SASK BOOK AWARDS "Honest, strong, clear, direct, it opens the door on what has been for so many of us a completely closed world." --WINNIPEG FREE PRESS