

Longthroat Memoirs Soups Sex And Nigerian Taste Buds

Longthroat MemoirsThe Biology of Sea TurtlesThe Living Marine Resources of the Eastern Central AtlanticParis to the MoonLeaving IranContact LanguagesImagining Vernacular HistoriesMeals, Music, and MusesWellbeing EconomyStirring the PotBangkok BabylonButtermilk GraffitiWhatever Happened to Sunday Dinner?Food and Landscape: Proceedings of the 2017 Oxford Symposium on Food and CookeryBig Russ and MeZoe's Ghana KitchenThe Way We Eat NowThe Greenest BranchThe Settler's CookbookLongthroat MemoirsThe Vagina: A Literary and Cultural HistoryA History of English Romanticism in the Nineteenth CenturyA German Officer in Occupied ParisĔfọ Rírò and Other StoriesThe History of David GrieveThe Best American Food Writing 2019Among the Ibos of NigeriaRoadmap to HellLike A Mule Bringing Ice Cream To The SunA Stranger's PoseLook Homeward, AngelWill Write for FoodBrindisa: The True Food of SpainNew Daughters of AfricaThe Best American Food Writing 2019"Good-Morning, Rosamond!"On Food and CookingSummer KitchenLook Homeward, AngelMila's Meals

Longthroat Memoirs

New York Times best-selling author and James Beard Award winner Samin Nosrat collects the year's finest writing about food and drink. Best-selling author and winner of numerous awards, Samin Nosrat, selects the year's top food writing from writers who celebrate the many innovative, comforting, mouthwatering, and culturally rich culinary offerings of our country.

The Biology of Sea Turtles

The Living Marine Resources of the Eastern Central Atlantic

Paris to the Moon

From South Park to Kathy Acker, and from Lars Von Trier to Sex and the City, women's sexual organs are demonized. Rees traces the fascinating evolution of this demonization, considering how calling the 'c-word' obscene both legitimates and perpetuates the fractured identities of women globally. Rees demonstrates how writers, artists, and filmmakers contend with the dilemma of the vagina's puzzlingly 'covert visibility'. In our postmodern, porn-obsessed culture, vaginas appear to be everywhere, literally or symbolically but, crucially, they are as silenced as they are objectified. The Vagina: A Literary

and Cultural History examines the paradox of female genitalia through five fields of artistic expression: literature, film, TV, visual, and performance art. There is a peculiar paradox – unlike any other – regarding female genitalia. Rees focuses on this paradox of what is termed the 'covert visibility' of the vagina and on its monstrous manifestations. That is, what happens when the female body refuses to be pathologized, eroticized, or rendered subordinate to the will or intention of another? Common, and often offensive, slang terms for the vagina can be seen as an attempt to divert attention away from the reality of women's lived sexual experiences such that we don't 'look' at the vagina itself – slang offers a convenient distraction to something so taboo. *The Vagina: A Literary and Cultural History* is an important contribution to the ongoing debate in understanding the feminine identity

Leaving Iran

COOKBOOK OF THE YEAR 2016, Spectator

Contact Languages

Harold McGee's *On Food and Cooking* is a kitchen classic. Hailed by Time magazine as "a minor masterpiece" when it first appeared in 1984, *On Food and Cooking* is the bible to which food lovers and professional chefs worldwide turn for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them into something new and delicious. Now, for its twentieth anniversary, Harold McGee has prepared a new, fully revised and updated edition of *On Food and Cooking*. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new *On Food and Cooking* provides countless eye-opening insights into food, its preparation, and its enjoyment. *On Food and Cooking* pioneered the translation of technical food science into cook-friendly kitchen science and helped give birth to the inventive culinary movement known as "molecular gastronomy." Though other books have now been written about kitchen science, *On Food and Cooking* remains unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout this new edition are: Traditional and modern methods of food production and their influences on food quality The great diversity of methods by which people in different places and times have prepared the same ingredients Tips for selecting the best ingredients and preparing them successfully The particular substances that give foods their flavors and that give us pleasure Our evolving knowledge of the health benefits and risks of foods *On Food and Cooking* is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

Imagining Vernacular Histories

From sex slaves to drug mules, The Daily Beast's Rome Bureau Chief uncovers a terrifying and intricate web of criminal activity right on Europe's doorstep. Chasing the money from kidnapped Nigerian hair braiders to ISIS gunrunners, this is the story of modern slavery in Europe and how the plight of those most in need is being wilfully disregarded. Caught between Camorra arms dealers and Nigerian drug gangs along Italy's attractive coast, each year thousands of refugees and migrants are lured into their murky underworld. In this powerful exposé, investigative journalist Barbie Latza Nadeau follows the weapons trail, meets the sex-trafficked women trapped by black magic, the nuns who try to save them and the Italian police who turn a blind eye as the most urgent issues facing Europe play out in broad daylight.

Meals, Music, and Muses

Wellbeing Economy

This collection is set primarily within Nigeria, and the stories here cover varied social themes including spousal abuse, religious dogma, love, bravery, betrayal and vengeance. It speaks of the untamed resilience of the everyday Nigerian who is faced with the vicissitudes of life. We meet Sixtus the driver whose love of a particular delicacy has him biting off more than he can chew, and we laugh to our heart's delight. But all is not humorous in this collection; anything can happen in the city of Lagos, a man disappears after a Champions League semi-final and we are drawn into his wife's travails, we shine light on paedophilia through the keen eyes of a gossip, we take a peek at what love and lust looks like on the internet, then we head to Oguta where a ritual to revive a sick husband takes an unexpected turn. Despite the human tendency to betray and disappoint, we encounter stories that show how people tread life on a carpet of love and hope.

Stirring the Pot

Ernst Jünger was one of twentieth-century Germany's most important—and most controversial—writers. Decorated for bravery in World War I and the author of the acclaimed western front memoir *Storm of Steel*, he frankly depicted war's horrors even as he extolled its glories. As a Wehrmacht captain during World War II, Jünger faithfully kept a journal in occupied Paris and continued to write on the eastern front and in Germany until its defeat—writings that are of major historical and literary significance. Jünger's Paris journals document his Francophile excitement, romantic affairs, and fascination with botany and entomology, alongside mystical and religious ruminations and trenchant observations on the occupation and the politics of collaboration. While working as a mail censor, he led the privileged life of an officer,

encountering artists such as Céline, Cocteau, Braque, and Picasso. His notes from the Caucasus depict the chaos after Stalingrad and atrocities on the eastern front. Upon returning to Paris, Jünger observed the French resistance and was close to the German military conspirators who plotted to assassinate Hitler in 1944. After fleeing France, he reunited with his family as Germany's capitulation approached. Both participant and commentator, close to the horrors of history but often distancing himself from them, Jünger turned his life and experiences into a work of art. These wartime journals appear here in English for the first time, giving fresh insights into the quandaries of the twentieth century from the keen pen of a paradoxical observer.

Bangkok Babylon

""Good-Morning, Rosamond!"" by Constance Lindsay Skinner. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten—or yet undiscovered gems—of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

Buttermilk Graffiti

Paris. The name alone conjures images of chestnut-lined boulevards, sidewalk cafés, breathtaking façades around every corner--in short, an exquisite romanticism that has captured the American imagination for as long as there have been Americans. In 1995, Adam Gopnik, his wife, and their infant son left the familiar comforts and hassles of New York City for the urbane glamour of the City of Light. Gopnik is a longtime New Yorker writer, and the magazine has sent its writers to Paris for decades--but his was above all a personal pilgrimage to the place that had for so long been the undisputed capital of everything cultural and beautiful. It was also the opportunity to raise a child who would know what it was to romp in the Luxembourg Gardens, to enjoy a croque monsieur in a Left Bank café--a child (and perhaps a father, too) who would have a grasp of that Parisian sense of style we Americans find so elusive. So, in the grand tradition of the American abroad, Gopnik walked the paths of the Tuileries, enjoyed philosophical discussions at his local bistro, wrote as violet twilight fell on the arrondissements. Of course, as readers of Gopnik's beloved and award-winning "Paris Journals" in The New Yorker know, there was also the matter of raising a child and carrying on with day-to-day, not-so-fabled life. Evenings with French intellectuals preceded middle-of-the-night baby feedings; afternoons were filled with trips to the Musée d'Orsay and pinball games; weekday leftovers were eaten while three-star chefs debated a "culinary crisis." As Gopnik describes in this funny and tender book, the dual processes of navigating a foreign city and becoming a parent are not completely dissimilar journeys--both hold new routines, new languages, a new set of rules by which everyday life is lived. With singular wit and

insight, Gopnik weaves the magical with the mundane in a wholly delightful, often hilarious look at what it was to be an American family man in Paris at the end of the twentieth century. "We went to Paris for a sentimental reeducation-I did anyway-even though the sentiments we were instructed in were not the ones we were expecting to learn, which I believe is why they call it an education."

Whatever Happened to Sunday Dinner?

New York Times best-selling author and James Beard Award winner Samin Nosrat collects the year's finest writing about food and drink. Best-selling author and winner of numerous awards, Samin Nosrat, selects the year's top food writing from writers who celebrate the many innovative, comforting, mouthwatering, and culturally rich culinary offerings of our country.

Food and Landscape: Proceedings of the 2017 Oxford Symposium on Food and Cookery

"I believe we are on the cusp of an African food revolution. There is a longing to try something that is actually new, not just re-spun, and African cuisines are filling that gap. It's the last continent of relatively unexplored food in the mainstream domain. For too long Africans have kept this incredible food a greedy secret." - Zoe Adjonyoh Ghanaian food is always fun, always relaxed and always tasty! From Pan-roasted Cod with Grains of Paradise and Nkruma (Okra) Tempura to Coconut & Cassava Cake and Cubeb Spiced Shortbread, this is contemporary African food for simply everyone. If you're already familiar with good home-cooked Ghanaian food, you'll find new ways to incorporate typical flavours - such as plenty of fresh fish and seafood, hearty salads and spices with a kick. If you're new to it, you'll no doubt be surprised and delighted at the relative ease of cooking these tempting dishes. Most of the ingredients are easy to come by at supermarkets or local shops, and the recipes are super flexible - you can take the basic principles and adapt them easily to what you have available in your cupboard or fridge. Zoe's Ghana Kitchen will help you bring something truly exciting and flavour-packed to the kitchen. Get ready to bring African food to the masses.

Big Russ and Me

Iconic chef and world-renowned opera singer Alexander Smalls marries two of his greatest passions—food and music—in *Meals, Music, and Muses*. More than just a cookbook, Smalls takes readers on a delicious journey through the South to examine the food that has shaped the region. Each chapter is named for a type of music to help readers understand the spirit that animates these recipes. Filled with classic Southern recipes and twists on old favorites, this cookbook includes starters such as Hoppin' John Cakes with Sweet Pepper Remoulade and Carolina Bourbon Barbecue Shrimp and Okra Skewers, and main dishes like Roast Quail in Bourbon Cream Sauce and Prime Rib Roast with Crawfish Onion Gravy.

Complete with anecdotes of Smalls's childhood in the Low Country and examinations of Southern musical tradition, *Meals, Music, and Muses* is a heritage cookbook in the tradition of Edna Lewis's *A Taste of Country Cooking*.

Zoe's Ghana Kitchen

Morayo Da Silva, a cosmopolitan Nigerian woman, lives in hip San Francisco. On the cusp of seventy-five, she is in good health and makes the most of it, enjoying road trips in her vintage Porsche, chatting to strangers, and recollecting characters from her favourite novels. Then she has a fall and her independence crumbles. Without the support of family, she relies on friends and chance encounters. As Morayo recounts her story, moving seamlessly between past and present, we meet Dawud, a charming Palestinian shopkeeper, Sage, a feisty, homeless Grateful Dead devotee, and Antonio, the poet whom Morayo desired more than her ambassador husband. A subtle story about ageing, friendship and loss, this is also a nuanced study of the erotic yearnings of an older woman. "In dreamlike prose, *Manyika* dips in and out of her present, her past, in a story that argues always for generosity, for connection, for a vigorous and joyful endurance." Karen Joy Fowler, author of *The Jane Austen Book Club*.

The Way We Eat Now

This classic study includes the following chapters: I. From Liverpool to Onitsha II. The Ibo Country III. The Ibo Country (continued) IV. The Ibo Village V. Child Life VI. Courtship and Marriage VII. Ibo Men—Young and Old VIII. Ibo Women and Their Ways IX. Polygamy and Slavery X. Death and Burial Rites and Ceremonies XI. Sports and Pastimes XII. The Ibo at Work XIII. The Yam—The Ibo Staff of Life XIV. Palms—For Use and Profit XV. Some Arts and Crafts XVI. Arts and Crafts for Women XVII. Music XVIII. Trade and Currency XIX. War and Weapons XX. Some Aspects of Religion XXI. Sacrifice and Sacrifices XXII. Secret Societies XXIII. In the Shadow of Death XXIV. Chiefs and Their Orders XXV. Some Points of Etiquette XXVI. Fables—Folklore-Proverbs XXVII. The Day of Better Things XXVIII. Christianity and Islam

The Greenest Branch

The Settler's Cookbook

Annotation Contact Languages: *Pidgins and Creoles* aims to introduce the reader to the exciting and important field of pidgin and creole studies. The book deals with the linguistic, historical and social aspects of the development of pidgin and creole languages. Detailed case studies of individual pidgins and creoles are based around texts drawn from a range of

different types and contexts (mainly contemporary), with discussion and grammatical notes. Chapters are interspersed with exercises to consolidate and develop the reader's understanding.

Longthroat Memoirs

The Vagina: A Literary and Cultural History

A mesmerising collection of striking travel snapshots

A History of English Romanticism in the Nineteenth Century

Mila's Meals: The Beginning & The Basics is a collection of gluten-free, sugar-free, dairy-free nourishing wholefood recipes and food ideas for baby's first years (and the rest of the family too).

A German Officer in Occupied Paris

An award-winning food writer takes us on a global tour of what the world eats--and shows us how we can change it for the better Food is one of life's great joys. So why has eating become such a source of anxiety and confusion? Bee Wilson shows that in two generations the world has undergone a massive shift from traditional, limited diets to more globalized ways of eating, from bubble tea to quinoa, from Soylent to meal kits. Paradoxically, our diets are getting healthier and less healthy at the same time. For some, there has never been a happier food era than today: a time of unusual herbs, farmers' markets, and internet recipe swaps. Yet modern food also kills--diabetes and heart disease are on the rise everywhere on earth. This is a book about the good, the terrible, and the avocado toast. A riveting exploration of the hidden forces behind what we eat, *The Way We Eat Now* explains how this food revolution has transformed our bodies, our social lives, and the world we live in.

Ẹfọ Rírò and Other Stories

Via a selection of 52 Italian menus--one for each Sunday of the year--the author advocates for bringing back the sit-down family meal, in a book that includes such dishes as Ricotta Pie, Italian French Fries, Woodman's Pasta, Veal Piccata, Lasagne, Grandma Caponigri's Ragu Sauce and many more.

The History of David Grieve

The Best American Food Writing 2019

Sea turtles have existed for millions of years, making them fascinating subjects of study. In the last 20 years, the science of sea turtle biology has expanded at an exponential rate, leading to major advances in many areas. This book synthesizes the results of these advances and focuses on how these endangered marine reptiles operate in, adapt to, and are dependent upon particular features of their marine environment. New technology in data gathering, such as DNA analyses, remote sensing, and physiological monitoring techniques, has led to a much greater understanding of the biology of the sea turtle at all stages of their life history.

Among the Ibos of Nigeria

Roadmap to Hell

In the year 1115 young Hildegard arrives at the Abbey of St. Disibod dreaming of becoming a physician. But she soon finds out that as a girl she cannot attend the abbey school; instead, she must live in seclusion at the affiliated women's convent. Yet Hildegard refuses to be sidelined. Against fierce opposition from the head of the monks' cloister, she secures an apprenticeship with the abbey infirmary. As Hildegard's reputation as a healer begins to spread the prior's hostility escalates, but that is not the only challenge she must grapple with. She has also developed feelings for a fellow Benedictine that force her to re-examine the fundamental assumptions she has made about her life. Is the practice of medicine within the confines of the cloister her true calling? Or is a quiet existence of domestic contentment more desirable? With the pressures mounting and threatening to derail her carefully-laid plans, Hildegard becomes locked in a struggle that will either earn her an unprecedented freedom or relegate her to irrevocable oblivion. The Greenest Branch is the first in a two-book series based on the true story of Hildegard of Bingen, Germany's first female physician. Set against the backdrop of the oak forests and sparkling rivers of the Rhineland, it is a tale of courage, sacrifice, and love that will appeal to fans of Ken Follett, Elizabeth Chadwick, Umberto Eco, Margaret Frazer, and Conn Iggulden.

Like A Mule Bringing Ice Cream To The Sun

This multivolume field guide covers the species of interest to fisheries of the major marine resource groups exploited in the

Eastern Central Atlantic. The area of coverage includes part of FAO fishing area 34 and part of 47. The marine resource groups included are bivalves, gastropods, chitons, cephalopods, stomatopods, shrimps, lobsters, crabs, hagfishes, sharks, batoid fishes, chimaeras, bony fishes and sea turtles. The introductory chapter outlines the environmental, ecological, and biogeographical factors influencing the marine biota, and the basic components of the fisheries in the Eastern Central Atlantic. Within the field guide, the sections on the resource groups are arranged phylogenetically according to higher taxonomic levels such as class, order, and family.

A Stranger's Pose

In the colorful tradition of Orwell and Hemingway, Maugham and Theroux, Jerry Hopkins recalls his first decade as a Bangkok expatriate by profiling twenty-five of the city's most unforgettable characters. Among them are the man thought to be the model for Colonel Kurtz in *Apocalypse Now*, an advertising executive who photographs Thai bargirls for *Playboy*, an Oscar-winning screenwriter who moved there to die, a Catholic priest who has lived and worked in the Bangkok slums for 35 years, a circus dwarf turned computer programmer turned restaurateur, three Vietnam war helicopter pilots who opened a go-go bar, a pianist at one of the world's best hotels who ended up on the FBI's 10 Most Wanted list, a gem dealer who smuggles antiquities from Burma and Cambodia, a detective who tracks runaways who fake their deaths, and a documentary filmmaker who lives with elephants. All of them "escaped" to Thailand to re-invent themselves and live out their fantasies in one of the world's most notorious cities.

Look Homeward, Angel

Imagining Vernacular Histories is centered on the idea of engaging with indigenous African cosmologies that signal at pluriversality. In conversation with Toyin Falola's reading of the African pluriverse and his exploration of the idea of "ritual archives," the contributors to this volume rethink the historical archive in search of vernacular histories. Simultaneously, they recognize the contributions from various other disciplines in pluralizing the term vernacular. The book brings together a wide range of topics, such as reflections on African historiography; the relationship between memory, history and literature; gender relations; and the construction of historical archives. While appropriating Falola's conception of vernacular histories, the contributors collectively argue that pluriversality and ritual archives can potentially rescue African historical and creative scholarship from the sustained practices of epistemicide. Simultaneously, *Imagining Vernacular Histories* focuses on the emerging interdisciplinary conversations on constructing the pluriverse as well as on the geopolitics of knowledge production. Through a critical appreciation of Falola's engagement with the ideas of postcoloniality, decolonizing epistemologies, and pluriversality, this book locates his scholarship in relation to postcolonial theory emerging from the Global South.

Will Write for Food

The companion to the classic anthology *Daughters of Africa*—a major international collection that brings together the work of more than 200 women writers of African descent, celebrating their artistry and showcasing their contributions to modern literature and international culture. Contributors include: Chimamanda Ngozi Adichie • Yaa Daley Ward • Edwidge Danticat • Phillippa Yaa De Villiers • Esi Edugyan • Eve Ewing • Nikki Finney • Roxane Gay • Margo Jefferson • Barbara Jenkins • Imbolo Mbue • Nnedi Okorafor • Chinelo Okparanta • Minna Salami • Zadie Smith • and more! Twenty-five years ago, Margaret Busby's *Daughters of Africa* was published to international acclaim and hailed as “an extraordinary body of achievement . . . a vital document of lost history” (*Sunday Times*) and “the ultimate reference guide” (*Washington Post*). New *Daughters of Africa* continues that tradition for a new generation. This magnificent follow-up to the original landmark anthology brings together fresh and vibrant voices that have emerged from across the globe in the past two decades, from Antigua to Zimbabwe and Angola to the United States. Key figures, including Margo Jefferson, Nawal El Saadawi, Edwidge Danticat, and Zadie Smith, join popular contemporaries such as Chimamanda Ngozi Adichie, Imbolo Mbue, Yrsa Daley-Ward, Taiye Selasi, and Chinelo Okparanta in celebrating the heritage that unites them. Each of the pieces in this remarkable collection demonstrates an uplifting sense of sisterhood, honors the strong links that endure from generation to generation, and addresses the common obstacles female writers of color face as they negotiate issues of race, gender, and class and address vital matters of independence, freedom, and oppression. A glorious portrayal of the richness, magnitude, and range of these visionary writers, *New Daughters of Africa* spans a range of genres—autobiography, memoir, oral history, letters, diaries, short stories, novels, poetry, drama, humor, politics, journalism, essays, and speeches—demonstrating the diversity and extraordinary literary achievements of black women who remain underrepresented, and whose contributions continue to be underrated in world culture today.

Brindisa: The True Food of Spain

Africa's art of cooking is a key part of its history. All too often Africa is associated with famine, but in *Stirring the Pot*, James C. McCann describes how the ingredients, the practices, and the varied tastes of African cuisine comprise a body of historically gendered knowledge practiced and perfected in households across diverse human and ecological landscape. McCann reveals how tastes and culinary practices are integral to the understanding of history and more generally to the new literature on food as social history. *Stirring the Pot* offers a chronology of African cuisine beginning in the sixteenth century and continuing from Africa's original edible endowments to its globalization. McCann traces cooks' use of new crops, spices, and tastes, including New World imports like maize, hot peppers, cassava, potatoes, tomatoes, and peanuts, as well as plantain, sugarcane, spices, Asian rice, and other ingredients from the Indian Ocean world. He analyzes recipes, not as fixed ahistorical documents, but as lively and living records of historical change in women's knowledge and farmers'

experiments. A final chapter describes in sensuous detail the direct connections of African cooking to New Orleans jambalaya, Cuban rice and beans, and the cooking of African Americans' "soul food." *Stirring the Pot* breaks new ground and makes clear the relationship between food and the culture, history, and national identity of Africans.

New Daughters of Africa

In 1975, at the age of twenty-three, Farideh Goldin left Iran in search of her imagined America. She sought an escape from the suffocation she felt under the cultural rules of her country and the future her family had envisioned for her. While she settled uneasily into American life, the political unrest in Iran intensified and in February of 1979, Farideh's family was forced to flee Iran on the last El-Al flights to Tel Aviv. They arrived in Israel as refugees, having left everything behind including the only home Farideh's father had ever known. Baba, as Farideh called her father, was a well-respected son of the chief rabbi and dayan of the Jews of Shiraz. During his last visit to the United States in 2006, he handed Farideh his memoir that chronicled the years of his life after exile: the confiscation of his passport while he attempted to return to Iran for his belongings, the resulting years of loneliness as he struggled against a hostile bureaucracy to return to his wife and family in Israel, and the eventual loss of the poultry farm that had supported his family. Farideh translated her father's memoir along with other documents she found in a briefcase after his death. *Leaving Iran* knits together her father's story of dislocation and loss with her own experience as an Iranian Jew in a newly adopted home. As an intimate portrait of displacement and the construction of identity, as a story of family loyalty and cultural memory, *Leaving Iran* is an important addition to a growing body of Iranian-American narratives.

The Best American Food Writing 2019

"Good-Morning, Rosamond!"

"An unexpected joy of a book . . . it follows an emotional and culinary journey from childhood in pre-independence Uganda to London in the 21st century."—The Sunday Times Through the personal story of Yasmin Alibhai-Brown's family and the food and recipes they've shared together, *The Settler's Cookbook* tells the history of Indian migration to the UK via East Africa. Her family was part of the mass exodus from India to East Africa during the height of British imperial expansion, fleeing famine and lured by the prospect of prosperity under the empire. In 1972, expelled from Uganda by Idi Amin, they moved to the UK, where Yasmin has made her home with an Englishman. The food she cooks now combines the traditions and tastes of her family's hybrid history. Here you'll discover how shepherd's pie is much enhanced by sprinkling in some chili, Victoria sponge can be enlivened by saffron and lime, and the addition of ketchup to a curry can be life-changing . . .

“Alibhai-Brown paints a lively picture of a community that stayed trapped in old ways until it was too late to change . . . [a] brave book.”—The Guardian “For many of us food is the gateway experience into other cultures and lives. Yasmin’s personal story intertwined with the foods which mean so much to her touched me deeply. And made me hungry. You can’t ask for more.”—Gavin Esler, author of *Brexit Without the Bullshit: The Facts on Food, Jobs, Schools, and the NHS* “It’s beautifully written, as you would expect, and utterly fascinating. There are some wonderful dishes here too.”—Tribune

On Food and Cooking

Winner, 2019 James Beard Award for Best Book of the Year in Writing Finalist, 2019 IACP Award, Literary Food Writing Named a Best Food Book of the Year by the Boston Globe, Smithsonian, BookRiot, and more Semifinalist, Goodreads Choice Awards “Thoughtful, well researched, and truly moving. Shines a light on what it means to cook and eat American food, in all its infinitely nuanced and ever-evolving glory.” —Anthony Bourdain American food is the story of mash-ups. Immigrants arrive, cultures collide, and out of the push-pull come exciting new dishes and flavors. But for Edward Lee, who, like Anthony Bourdain or Gabrielle Hamilton, is as much a writer as he is a chef, that first surprising bite is just the beginning. What about the people behind the food? What about the traditions, the innovations, the memories? A natural-born storyteller, Lee decided to hit the road and spent two years uncovering fascinating narratives from every corner of the country. There’s a Cambodian couple in Lowell, Massachusetts, and their efforts to re-create the flavors of their lost country. A Uyghur café in New York’s Brighton Beach serves a noodle soup that seems so very familiar and yet so very exotic—one unexpected ingredient opens a window onto an entirely unique culture. A beignet from Café du Monde in New Orleans, as potent as Proust’s madeleine, inspires a narrative that tunnels through time, back to the first Creole cooks, then forward to a Korean rice-flour hoedduck and a beignet dusted with matcha. Sixteen adventures, sixteen vibrant new chapters in the great evolving story of American cuisine. And forty recipes, created by Lee, that bring these new dishes into our own kitchens.

Summer Kitchen

The go-to soup-to-nuts guide on how to really make money from food writing, both in print and online With recipe-driven blogs, cookbooks, reviews, and endless foodie websites, food writing is ever in demand. In this award-winning guide, noted journalist and writing instructor Dianne Jacob offers tips and strategies for getting published and other ways to turn your passion into cash, whether it's in print or online. With insider secrets and helpful advice from award-winning writers, agents, and editors, *Will Write for Food* is still the essential guide to go from starving artist to well-fed writer.

Look Homeward, Angel

Mila's Meals

The author offers a memoir of life with his father, a proud World War II veteran, describing growing up in 1950s Buffalo, the influence of his Catholic upbringing, and the importance of hard work, responsibility, and patriotism.

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