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Renata de la Torre

Winner of the Jane Grigson Trust Award 2017 and the Aragonese Academy of Gastronomy\u2019s 2017 Prize for Research New Art of Cookery, Drawn from the School of Economic Experience, was an influential recipe book published in 1745 by Spanish friary cook Juan Altamiras. In it, he wrote up over 200 recipes for meat, poultry, game, salted and fresh fish, vegetables and sweet things in a chatty style aimed at readers who cooked on a modest budget. He showed that economic cookery could be delicious if flavors and aromas were blended with an appreciation for all sorts of ingredients, however humble, and for diverse food cultures, ranging from that of Aragon, his home region, to those of Iberian court and New World kitchens. This first English translation gives guidelines for today\u2019s cooks alongside the original text, and interweaves a new narrative portraying 18th-century Spain, its everyday life, and food culture. The author traces links between New Art\u2019s dishes and modern Spanish cookery, tells the story of her search to identify the book\u2019s author and understand the popularity of his book for over 150 years, and takes travelers, cooks, historians, and students of Spanish language, culture, and gastronomy on a fascinating journey to the world of Altamiras and, most important of all, his kitchen.

La cucina \u00e8 conoscenza, tradizione, creativit\u00e0, voglia di vivere e di condividere e in questa raccolta ll'arte della cucina si contamina, allegramente, anche di poesia. Le ricette in rima raccontano, con musicalit\u00e0 romanasca, la ghittoneria popolare. ll'arte di arrangiarsi, la fantasiosa qualit\u00e0 che il nostro paese mette in tavola come eccellenza culturale. Gli ingredienti in questi piatti di-versi sono: ironia, storia, geografia e temi sociali.

Pochi giorni frenetici di fine estate, in cui si corre davvero il rischio di far scoppiare la Terza guerra mondiale. Il presidente turco Bahadir mira ad occupare e riconquistare la parte greca dell\u2019isola di Cipro, proprio nei giorni in cui si trovano in vacanza in quella zona la figlia del presidente del Consiglio italiano e una sua amica, sotto la scorta di alcuni poliziotti. Impossibile pensare a una soluzione diplomatica, cos\u00ec pure lasciare in mani turche ostaggi che potrebbero essere preziosi oggetti di scambio per la Turchia, e per questo viene organizzata una missione di salvataggio, affidata ai Lagunari, un corpo speciale delle Forze Armate italiane; unica donna del gruppo Bianca, una soldatessa ben addestrata che dovr\u00e0 affrontare delle pericolose vicissitudini che metteranno a dura prova i suoi saldissimi nervi e il suo coraggio.

My Sweet Mexico

After years spent traveling and sampling sweets throughout her native Mexico, celebrated pastry chef Fany Gerson shares the secrets behind her beloved homeland\u2019s signature desserts in this highly personal and authoritative cookbook. Skillfully weaving together the rich histories that inform the country\u2019s diverse culinary traditions, My Sweet Mexico is a delicious journey into the soul of the cuisine. From yeasted breads that scent the air with cinnamon, anise, sugar, fruit, and honey, to pushcarts that brighten plazas with paletas and ice creams made from watermelon, mango, and avocado, Mexican confections are like no other. Stalwarts like Churros, Amaranth Aleg\u00fas, and Garibald\u00eda type of buttery muffin with apricot jam and sprinkles\u2014as well as Passion Fruit!Mezcal Trifle and Cheesecake with Tamarind Sauce demonstrate the layering of flavors unique to the world of dulces. In her typical warm and enthusiastic style, Gerson explains the significance of indigenous ingredients such as sweet maguey plants, mesquite, honeys, fruits, and cacao, and the happy results that occur when combined with Spanish troves of cinnamon, wheat, fresh cow\u2019s milk, nuts, and sugar cane. In chapters devoted to breads and pastries, candies and confections, frozen treats, beverages, and contemporary desserts, Fany places cherished recipes in context and stays true to the roots that shaped each treat, while ensuring they\u2019ll yield successful results in your kitchen. With its blend of beloved standards from across Mexico and inventive, flavor-forward new twists, My Sweet Mexico is the only guide you need to explore the delightful universe of Mexican treats.

Voices in the Kitchen

\u2013Literally, chilaquiles are a breakfast I grew up eating: fried corn tortillas with tomato-chile sauce. Symbolically, they are the culinary metaphor for how working-class women speak with the seasoning of their food.\u2013from the Introduction Through the ages and across cultures, women have carved out a domain in which their cooking allowed them to express themselves, strengthen family relationships, and create a world of shared meanings with other women. In Voices in the Kitchen, Meredith E. Abarca features the voices of her mother and several other family members and friends, seated at their kitchen tables, to share the grassroots world view of these working-class Mexican and Mexican American women. In the kitchen, Abarca demonstrates, women assert their own saz\u00f3n (seasoning), not only in their cooking but also in their lives. Through a series of oral histories, or charlas culinarias (culinary chats), the women interviewed address issues of space, sensual knowledge, artistic and narrative expression, and cultural and social change. From her mother\u2019s breakfast chilaquiles to the most elaborate traditional dinner, these women share their lives as they share their savory, symbolic, and theoretical meanings of food. The charlas culinarias represent spoken personal narratives, testimonial autobiography, and a form of culinary memoir, one created by the cooks-as-writers who speak from their kitchen space. Abarca then looks at writers-as-cooks to add an additional dimension to the understanding of women\u2019s power to define themselves. Voices in the Kitchen joins the extensive culinary research of the last decade in exploring the importance of the knowledge found in the practical, concrete, and temporal aspects of the ordinary practice of everyday cooking.

Traveling over the Dead

The travel experience filled with personal trauma; the pilgrimagethrough a war-torn place; the journey with those suffering: theserepresent the darker sides of travel. This book explores the writingsand texts of dark journeys and travels. In traveling over the dead,amongst the dying, and alongside the suffering, the authors give us atour of humanity\u2019s violence and misery. From this dark side,there comes great beauty and poignancy in the characterization ofplight; creativity in the comic, graphic, and graffiti sketches andcomments on life; and the sense of profound and spiritual journeysbeing undertaken, recorded, and memorialized.

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Learn the Colors and More with Cuquin and His Balloons

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