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MARIANA KNOX

Tasting Rome Clarkson Potter

Food is everywhere in contemporary mediascapes, as witnessed by the increase in cookbooks, food magazines, television cooking shows, online blogs, recipes, news items and social media posts about food. This mediatization of food means that the media often interplays between food consumption and everyday practices, between private and political matters and between individuals, groups, and societies. This volume argues that contemporary food studies need to pay more attention to the significance of media in relation to how we 'do' food. Understanding food media is particularly central to the diverse contemporary social and cultural practices of food where media use plays an increasingly important but also differentiated and differentiating role in both large-scale decisions and most people's everyday practices. The contributions in this book offer critical studies of food media discourses and of media users' interpretations, negotiations and uses that construct places and spaces as well as possible identities and everyday practices of sameness or otherness that might form new, or renew old food politics.

Taste of Honey Time Inc. Books

While traveling the globe as the host of Food Network's hit TV shows Tyler's Ultimate and Food 911, Tyler Florence developed a unique perspective on how Americans like to eat and cook today—and on how to help them with their daily cooking challenges. In *Eat This Book*, Tyler draws inspiration from kitchens around the world to enliven America's favorite foods in more than 150 new real kitchen recipes for everyday occasions. Now you can wake up tired weeknight chicken with the zing of North African spices. Turn Sunday's same old spaghetti dinner into an authentic Italian *abbondanza* with Pappardelle Bolognese and Veal Saltimbocca alla Romana. Hit a home run on game day with Fresh Tortilla Chips, Guacamole, and Farmstand Salsa. Each recipe zeroes in on the bright notes of fresh, global fare and a handful of readily available ingredients that engage the senses and spark the palate, and all are as easy to prepare as they are flavorful. From the simple pleasures of midnight fridge raids to the exotic and sophisticated, *Eat This Book* satisfies an array of hunger pangs in chapters that truly speak to the way we eat today: *Eating* introduces pantry basics with a twist, like Lemon-Caper Mayonnaise and Ginger-Soy Vinaigrette; *Devouring* presents snacks and cocktail bites such as Toasted Almonds in Chile Oil and Sautéed Feta Cheese; *Noshing* offers crowd-pleasing fare for impromptu gatherings like Cold Sesame Noodles and Grilled Pizza with Mozzarella di Bufala; *Consuming* lays out easy dishes for weeknight suppers, including Roasted Chicken Stuffed with Lemon and Herbs and Pan-Seared Tuna with Avocado; *Tasting* harvests ideas from the summer garden such as Spanish Gazpacho and Roasted Corn with Parmesan and Cayenne; *Savoring* serves up hot pots for cold nights, like Braised Brisket and Buttery Turnips; and *Licking* the plate clean showcases irresistible desserts, including Peach and Blueberry Crostata and Chocolate Tart. Packed with the excitement of a culinary wanderlust fulfilled and all the comforts of coming

home again, *Eat This Book* proves there's really no reason to eat out when the food from your own kitchen can be so delicious.

Food in the Ancient World Routledge

A comprehensive cookbook and guide to honey "packed with good recipes [from] one of the absolute best food writers around" (Mollie Katzen, author of *Moosewood Cookbook*). Honey is a lot like olive oil: How do you know what type to select at the farmers' market or store? Are all honey bears created equal? What makes one variety different from another? Which is better for baking or best for savory dishes? Why is one darker than another, and what does that mean? These questions and more are answered in *Taste of Honey*. Marie Simmons reveals the life of a bee, and how the terroir of its habitat influences both the color and flavor of the honey it produces. Then she explains how these flavor profiles are best paired with certain ingredients in over sixty sweet and savory recipes including: Snacks and Breakfast: Flatbread with Melted Manchego, Rosemary and Honey; Honey, Scallion and Cheddar Scones; Honey French Toast with Peaches with Honey and Mint Main Dishes: Crispy Coconut Shrimp with Tangy Honey Dipping Sauce; Salmon with Honey, Miso and Ginger Glaze; Baby Back Ribs with Chipotle Honey Barbecue Sauce Salads and Vegetable Side Dishes: Pear, Stilton and Bacon Salad with Honey Dressing and Honey Glazed Pecans; Mango and Celery Salad with Honey and Lime Dressing; Roasted Eggplant Slices with Warmed Feta and Honey Drizzle Sweets: Honey Pear Tart with Honey Butter Sauce; Chunky Peanut Butter and Honey Cookies; Honey Zabaglione; Honey Panna Cotta; Micki's Special Honey Fudge Brownies Each recipe includes a guide for the type of honey that will work best with it, and ideas to experiment with. In addition, there are fast, simple things to do with honey at the end of each recipe chapter; a glossary covering forty different varieties of honey; information about its healing properties; and tidbits about bees and honey through history. Photos by Meg Smith capture the intimate life of the bee and its activity producing honey—along with the gorgeous food you can make with it. "Holy honey! *Taste of Honey*, with its lush photos and delectable recipes, not only teaches how to best use single-origin honey in the kitchen, it reminds us that honey is an almost magical substance, connecting us to our landscape, and to the hardworking honey bee. Marie Simmons's book has made robbing the hive even sweeter." —Novella Carpenter, author of *Farm City* "I'm a honey collector, too, but unlike Marie, I tend to stick to a drizzle of honey over cheese, toast, or hot cereal and the occasional dessert. There are so many more ideas here for using honey . . . And I do hope that the appeal of honey itself will lead us to care more for our struggling bee populations." —Deborah Madison, author of *Local Flavors*

A Thyme to Discover Andrews Mcmeel+ORM

Widely hailed as one of the most influential cookbooks of all time, this is the timeless classic guide to culinary creativity and flavor exploration, based on the wisdom of the world's most innovative chefs. Eight years in the making, *The Flavor Bible* is a landmark book that has inspired the greatest creations of innovative cooks and chefs by serving as an indispensable guide to creativity and flavor affinities in today's kitchen. Cuisine is undergoing a startling historic transformation: With the advent

of the global availability of ingredients, dishes are no longer based on geography but on flavor. This radical shift calls for a new approach to cooking -- as well as a new genre of "cookbook" that serves not to document classic dishes via recipes, but to inspire the creation of new ones based on imaginative and harmonious flavor combinations. The Flavor Bible is your guide to hundreds of ingredients along with the herbs, spices, and other seasonings that will allow you to coax the greatest possible flavor and pleasure from them. This astonishing reference distills the combined experience of dozens of America's most innovative culinarians, representing such celebrated and transformative restaurants as A Voce, Blue Hill, Café Atlántico, Chanterelle, Citronelle, Gramercy Tavern, the Herbfarm, Jardinière, Jean Georges, Le Bernardin, the Modern, and the Trellis. You'll learn to: explore the roles played by the four basic tastes -- salty, sour, bitter, and sweet -- and how to bring them into harmony; work more intuitively and effectively with ingredients by discovering which flavors have the strongest affinities for one another; brighten flavors through the use of acids -- from vinegars to citrus juices to herbs and spices such as Makrut lime and sumac; deepen or intensify flavors through layering specific ingredients and techniques; and balance the physical, emotional, mental, and spiritual aspects of cooking and serving an extraordinary meal. Seasoned with tips, anecdotes, and signature dishes from the country's most respected chefs and pastry chefs, The Flavor Bible is an essential book for every kitchen library. For more inspiration in the kitchen, look for The Vegetarian Flavor Bible and Kitchen Creativity.

Claudia Roden's Mediterranean Andrews Mcmeel+ORM

More and more of us want to ensure that what we eat doesn't deplete resources, cause animal or human suffering, or lead to pollution. And, at the same time, we also want delicious food! If you are concerned about the environment, but unsure how to make a difference, here is a handbook for finding and cooking environmentally friendly and ethically produced foods. Chef and environmentalist Jay Weinstein has written the bible for those who care about both the well-being of the world and flavorful food. He informs us: • When organics really matter • Where to source humanely-raised meats and other ethically produced foods • How to make choices with a clean conscience when dining out He also explores subjects ranging from genetically modified foods to being savvy about farmed fish, and why to avoid disposable wooden chopsticks and bottled water. By providing 100 healthy, sophisticated, and mouthwatering recipes, Jay Weinstein ensures that our ethical impulses are well rewarded. Dishes like Manchego-Potato Tacos with Pickled Jalapeños, Zucchini Spaghetti with Garlicky Clams and Grilled Bluefish, Pumpkin Basmati Rice Pilaf, and Coco-Vegetable Rice with Tamarind Chicken Skewers feature creative ways to use eco-friendly vegetables and legumes, sustainable seafood, and humanely raised animals.

The Sprouted Kitchen Ten Speed Press

A love letter from two Americans to their adopted city, Tasting Rome is a showcase of modern dishes influenced by tradition, as well as the rich culture of their surroundings. Even 150 years after unification, Italy is still a divided nation where individual regions are defined by their local cuisine. Each is a mirror of its city's culture, history, and geography. But cucina romana is the country's greatest standout. Tasting Rome provides a complete picture of a place that many love, but few know completely. In sharing Rome's celebrated dishes, street food innovations, and forgotten recipes, journalist Katie Parla and photographer Kristina Gill capture its unique character and reveal

its truly evolved food culture—a culmination of 2000 years of history. Their recipes acknowledge the foundations of Roman cuisine and demonstrate how it has transitioned to the variations found today. You'll delight in the expected classics (cacio e pepe, pollo alla romana, fiore di zucca); the fascinating but largely undocumented Sephardic Jewish cuisine (hraimi con couscous, brodo di pesce, pizzarelle); the authentic and tasty offal (guanciale, simmenthal di coda, insalata di nervitti); and so much more. Studded with narrative features that capture the city's history and gorgeous photography that highlights both the food and its hidden city, you'll feel immediately inspired to start tasting Rome in your own kitchen. eBook Bonus Material: Be sure to check out the directory of all of Rome's restaurants mentioned in the book!

The Dumpling Galaxy Cookbook Clarkson Potter

The ultimate gift for Poldark fans! 85 authentic recipes for your manor or boarding house...The mouthwatering Poldark cookery book you've dreamed about! Divided into boarding house or manor, and complete with homey and festive dishes for breakfast, lunch, dinner, and dessert, this Poldark cookbook features these classic recipes from the show including: Cornish Pasties Ale-Battered Fried Fish Red Lion Mutton Pie Truro Turnip Gratin Blueberry and Lemon Posset Cornwall Honey Spiced Morning Bread And more! From Demelza's Cornwall kitchen to the majestic Warleggan Mansion; from the oak dining room of Trenwith Manor to the rustic ambiance of the Red Lion Boarding House—food is everywhere in Ross Poldark's Cornwall, England. Celebrate the magic that is PBS Masterpiece's hit series Poldark with the unofficial kitchen companion to the award-winning series that everyone is watching. Featuring authentic recipes from Georgian England that have been modernized for the contemporary palate, The Unofficial Poldark Cookbook also includes the history behind the show, references to its characters and events, and tips on how to recreate meals from eighteenth-century Cornwall in the modern day. Learn to cook and eat like a miner, a ruthless banker, a scullery maid, or an heiress, and recreate the spirit of Poldark with this classic English cookbook in your homely kitchen or dining hall!

A Taste of Haiti Timber Press

Melina Davies treats everyone like family. Stop by her house and she'll whip you up a fluffy, buttery vegetable quiche with fresh greens in a homemade dressing. Visit her wildly popular L.A. restaurant and marketplace, Olive & Thyme, and she'll come by your table to see how you're enjoying your avocado and burrata toast. Ask her for tips on hosting the in-laws for dinner, and she'll walk you through her juicy roast chicken with thyme and which wine to serve and music to play. A consummate host and lauded chef, Davies brings her love of togetherness to Olive & Thyme, where the vibe is relaxed and warm and the food is fresh and delicious. Davies brings that same passion to her book, Olive & Thyme, which shares her most popular recipes (drawn from French, Californian, Italian, and Middle Eastern influences), along with her breezy, practical entertaining advice. With stunning photos by Ann Elliott Cutting and a foreword by chef Jet Tila (Chopped, Cutthroat Kitchen), Olive & Thyme is the ingredient every kitchen needs: a fun, inspirational guide to enjoying what matters most in life—family, friends, good food, and music.

The Best of Thymes Little, Brown

Author and herbalist Brittany Wood Nickerson understands that food is our most powerful medicine. In Recipes from the Herbalist's Kitchen she reveals how the kitchen can be a place of true

awakening for the senses and spirit, as well as deep nourishment for the body. With in-depth profiles of favorite culinary herbs such as dill, sage, basil, and mint, Nickerson offers fascinating insights into the healing properties of each herb and then shares 110 original recipes for scrumptious snacks, entrées, drinks, and desserts that are specially designed to meet the body's needs for comfort, nourishment, energy, and support through seasonal changes. Foreword INDIES Gold Award Winner IACP Cookbook Awards Finalist

Recipes from the Herbalist's Kitchen Univ of California Press

Prologue: a rendez-vous -- The cook -- Writer and author -- Origin and early development of modern cookbooks -- Printed cookbooks: diffusion, translation, and plagiarism -- Organizing the cookbook -- Naming the recipes -- Pedagogical and didactic aspects -- Paratexts in cookbooks -- The recipe form -- The cookbook genre -- Cookbooks for rich and poor -- Health and medicine in cookbooks -- Recipes for fat and lean days -- Vegetarian cookbooks -- Jewish cookbooks -- Cookbooks and aspects of nationalism -- Decoration, illusion, and entertainment -- Taste and pleasure -- Gender in cookbooks and household books -- Epilogue: cookbooks and the future

Food Tauris Parke Paperbacks

"A cookbook and poetry anthology with 150 nutritious international recipes and a wide survey of classic and contemporary poetry about food and ingredients, along with literary essays, playful culinary and historical notes, explanatory drawings, and photographs."--Provided by publisher.

Making Levantine Cuisine Berg

As seen in Food52, Los Angeles Times, and Bloomberg Two masters of composition—a chef and a perfumer—present a revolutionary new approach to creating delicious food. Michelin two-star chef Daniel Patterson and celebrated natural perfumer Mandy Aftel are experts at orchestrating ingredients. Yet even in a world awash in cooking shows and food blogs, they noticed, home cooks get little guidance in the art of flavor. In this trailblazing guide, they share the secrets to making the most of your ingredients via an indispensable set of tools and principles: • The Four Rules for creating flavor • A Flavor Compass that points the way to transformative combinations • The flavor-heightening effects of cooking methods • “Locking,” “burying,” and other aspects of cooking alchemy • The Seven Dials that let you fine-tune a dish With more than eighty recipes that demonstrate each concept and put it into practice, *The Art of Flavor* is food for the imagination that will help cooks at any level to become flavor virtuosos.

The Flavor Bible University of Illinois Press

Food preparation, consumption, and exchange are eminently social practices, and experiencing another cuisine often provides our first encounter with a different culture. This volume presents fascinating essays about cooking, eating, and sharing food, by anthropologists working in many parts of the world, exploring what they learned by eating with others. These are accounts of specific experiences - of cooking in Mombasa, shopping for organic produce in Vienna, eating vegetarian in Vietnam, raising and selling chickens in Hong Kong, and of refugees subsisting on food aid. With a special focus on the experience and challenge of ethnographic fieldwork, the essays cover a wide range of topics in food studies and anthropology, including food safety and food security, cultural diversity and globalization, colonial histories and contemporary identities, and changing ecological, social, and political relations across cultures. *Food: Ethnographic Encounters* offers readers a broad

view of the vibrancy of local and global food cultures, and provides an accessible introduction to both food studies and contemporary ethnography.

Healing Herbal Infusions Clarkson Potter

NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of *Once Upon a Chef*. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of *The Skinnytaste Cookbook* Jennifer Segal, author of the blog and bestselling cookbook *Once Upon a Chef*, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from *Marvelous Meatballs* to *Chicken Winners*, and *Breakfast for Dinner* to *Family Feasts*. Whether you decide on sticky-sweet *Barbecued Soy and Ginger Chicken Thighs*; an enlightened and healthy-ish take on *Turkey, Spinach & Cheese Meatballs*; *Chorizo-Style Burgers*; or *Brownie Pudding* that comes together in under thirty minutes, Jenn has you covered.

A History of Cookbooks Ten Speed Press

With African, French, Arabic and Amerindian influences, the food and culture of Haiti are fascinating subjects to explore. From the days of slavery to present times, traditional Haitian cuisine has relied upon staples like root vegetables, pork, fish, and flavour enhancers like *Pikliz* (picklese, or hot pepper vinegar) and *Zepis* (ground spices). This cookbook offers over 100 Haitian recipes, including traditional holiday foods and the author's favourite drinks and desserts. Information on Haiti's history, holidays and celebrations, necessary food staples, and cooking methods will guide the home chef on a culinary adventure to this beautiful island. Recipe titles are given in English, Creole, and French.

Modern Saudi Arabia John Wiley & Sons

Vegetarian, gluten-free meals, small bites, and sweets to feed the whole family Think eating real food and pleasing all the palates in a busy family with young kids is impossible? My Darling Lemon Thyme's Emma Galloway inspires you to think again. Now available for the first time in the US, popular special diets blogger Emma Galloway's family cookbook, *My Darling Lemon Thyme*, is a collection of 100 recipes that reflect the philosophy that natural, whole food should be flavorsome, fun, and easy to prepare. Beyond just recipes, we savor Emma's stories about life with a young, energetic family too. Meant for anyone who loves great food that is also good for you, these delightfully fresh recipes are 100% vegetarian and gluten-free—icing on the (naturally sweetened) cake. You'll find foods your grandparents would recognize, not the food-like products humankind has developed to make our lives easier but which seem to make us ever more unhealthy. Beyond any labels, this book is less about eliminating and more about embracing food as it's supposed to be: whole and unadulterated, fresh from the earth, prepared with minimal fuss, and eaten in a way that nourishes our bodies. Emma's personal belief is that everyone can benefit from eating less wheat, meat, and dairy in their diet. But her recipes are not just for those with food intolerances or allergies or for vegetarians. The recipes are for everyone who wants to enjoy a better life and celebrate nutritious, wholesome, real cooking. Quite simply, *My Darling Lemon Thyme* offers us another way of

eating, living, and being in the world, and in the kitchen. Extensive pantry-stocking instructions and a glossary are included.

Eat This Book Abrams

In nineteenth-century Europe and North America, an organized vegetarian movement began warning of the health risks and ethical problems of meat eating. Presenting a vegetarian diet as a cure for the social ills brought on by industrialization and urbanization, this movement idealized South Asia as a model. In colonial India, where diets were far more varied than Western admirers realized, new motives for avoiding meat also took hold. Hindu nationalists claimed that vegetarianism would cleanse the body for anticolonial resistance, and an increasingly militant cow protection movement mobilized against meat eaters, particularly Muslims. Unearthing the connections among these developments and many others, Julia Hauser explores the global history of vegetarianism from the mid-nineteenth century to the early Cold War. She traces personal networks and exchanges of knowledge spanning Europe, the United States, and South Asia, highlighting mutual influence as well as the disconnects of cross-cultural encounters. Hauser argues that vegetarianism in this period was motivated by expansive visions of moral, physical, and even racial purification. Adherents were convinced that society could be changed by transforming the body of the individual. Hauser demonstrates that vegetarians in India and the West shared notions of purity, which drew some toward not only internationalism and anticolonialism but also racism, nationalism, and violence. Finding preoccupations with race and masculinity as well as links to colonialism and eugenics, she reveals the implication of vegetarian movements in exclusionary, hierarchical projects. Deeply researched and compellingly argued, *A Taste for Purity* rewrites the history of vegetarianism on a global scale.

The Vegetarian Flavor Bible Bloomsbury Publishing USA

This beautifully illustrated guide to growing and cooking with fresh herbs offers 50 recipes that showcase the flavor of basil, sage, mint, and more. Cooking teacher and best-selling cookbook author Lynn Alley shows you how to make the most of fresh herbs, from your own garden to your own table. With profiles on mint, dill, rosemary, thyme, parsley, tarragon, sage, basil, cilantro, and oregano, Lynn proves that fresh herbs are an easy way to add flavor without a lot of fuss—or a lot of fat. *Cooking with Herbs* features recipes for seasonings, spreads, and dressings, as well as mouthwatering dishes like Apple, Sage, and Hazelnut Rounds; Cheddar, Mustard, Garlic, and Chive

Mac 'n' Cheese; Polenta with Two Cheeses, Basil, and Oregano; Potatoes Rosti with Indian Flavors; Savory Tomato Sorbet with Tarragon, Chervil, and Parsley; and Deep Chocolate and Peppermint Cheesecakes. Lynn also offers easy tips and techniques for starting your own container herb garden, from picking your plants to choosing the perfect spot—even if you don't have a yard!

Cooking with Herbs Clarkson Potter

This thematic encyclopedia examines contemporary and historical Saudi Arabia, with entries that fall under such themes as geography, history, government and politics, religion and thought, food, etiquette, media, and much more. The Kingdom of Saudi Arabia, known for its petroleum reserves and leadership role in the Middle East, is explored in this latest addition to the *Understanding Modern Nations* series. Organized into thematic chapters, *Modern Saudi Arabia* covers both history and contemporary daily life. Chapter topics include: Geography; History; Government and Politics; Economy; Religion and Thought; Social Classes and Ethnicity; Gender, Marriage, and Sexuality; Education; Language; Etiquette; Literature and Drama; Art and Architecture; Music and Dance; Food; Leisure and Sports; and Media and Popular Culture. Each chapter contains an overview of the topic and alphabetized entries on examples of each theme. A detailed historical timeline spans from prehistoric times to the present. Special appendices are also included, offering profiles of a typical day in the life of representative members of Saudi society, a glossary, key facts and figures about Saudi Arabia, and a holiday chart. This volume will be useful for readers looking for specific topical information and for those who want to read entire chapters to gain a deeper perspective on aspects of modern Saudi Arabia.

The Ethical Gourmet Page Street Publishing

From one of *Eater's* 38 best restaurants in America—which has been hailed by the *New York* magazine, *Michelin Guide*, and more for serving the freshest dumplings in New York City—comes the ultimate Chinese cookbook with 60 dumping recipes and dim sum-like sides. *New York Times* critic Pete Wells calls Helen You "a kind of genius for creating miniature worlds of flavor" and, indeed her recipes redefine the dumpling: Lamb and Green Squash with Sichuan pepper; Spicy Shrimp and Celery; Wood Ear Mushroom and Cabbage; and desserts such as Sweet Pumpkin and Black Sesame Tang Yuan. With information on the elements of a great dumpling, stunning photography, and detailed instructions for folding and cooking dumplings, this cookbook is a jumping-off point for creating your own galaxy of flavors. "Flushing jiaozi master Helen You's guide to what many consider the best shuijiao (or boiled Chinese dumplings) in town."—*New York* magazine

Best Sellers - Books :

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- [The Summer I Turned Pretty \(summer I Turned Pretty, The\)](#)
- [Things We Never Got Over \(knockemout\)](#)
- [Beyond The Story: 10-year Record Of Bts By Bts](#)
- [The Four Agreements: A Practical Guide To Personal Freedom \(a Toltec Wisdom Book\) By Don Miguel Ruiz](#)
- [The Woman In Me](#)
- [Jackie: Public, Private, Secret By J. Randy Taraborrelli](#)
- [The Light We Carry: Overcoming In Uncertain Times](#)

- [The Untethered Soul: The Journey Beyond Yourself By Michael A. Singer](#)
- [Haunting Adeline \(cat And Mouse Duet\)](#)