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KARLEE BARKER

Night + Market A&C Black JAMES BEARD AWARD WINNER • The acclaimed chef behind the Michelin-starred Mister Jiu's restaurant shares the past, present, and future of Chinese cooking in America through 90 mouthwatering recipes. ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: The New Yorker, San Francisco Chronicle • ONE OF THE BEST COOKBOOKS OF THE YEAR: Glamour • "Brandon Jew's affection for San Francisco's Chinatown and his own Chinese heritage is palpable in this cookbook, which is both a recipe collection and a portrait of a district rich in history."—Fuchsia Dunlop, James Beard Award-winning author of *The Food of Sichuan* Brandon Jew trained in the kitchens of California cuisine pioneers and Michelin-starred Italian institutions before finding his way back to Chinatown and the food of his childhood. Through deeply personal recipes and stories about the neighborhood that often inspires them, this groundbreaking cookbook is an intimate account of how Chinese food became American food and the

making of a Chinese American chef. Jew takes inspiration from classic Chinatown recipes to create innovative spins like Sizzling Rice Soup, Squid Ink Wontons, Orange Chicken Wings, Liberty Roast Duck, Mushroom Mu Shu, and Banana Black Sesame Pie. From the fundamentals of Chinese cooking to master class recipes, he interweaves recipes and techniques with stories about their origins in Chinatown and in his own family history. And he connects his classical training and American roots to Chinese traditions in chapters celebrating dim sum, dumplings, and banquet-style parties. With more than a hundred photographs of finished dishes as well as moving and evocative atmospheric shots of Chinatown, this book is also an intimate portrait—a look down the alleyways, above the tourist shops, and into the kitchens—of the neighborhood that changed the flavor of America.

Mugaritz. Vanishing Points Harper Collins From rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food

restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive recipes that have changed what it means to cook Chinese food in America Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco's Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness has infused each and every dish at Mission Chinese Food. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien is, at only thirty-three, the fastest-rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He's a veteran of fine-dining kitchens, sushi bars, an international pesto

competition, and a grocery-store burger stand. In 2013 Food & Wine named him one of the country's Best New Chefs and the James Beard Foundation awarded him its illustrious Rising Star Chef Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. The Mission Chinese Food Cookbook tracks the fascinating, meteoric rise of the restaurant and its chef. Each chapter in the story—from the restaurant's early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators, and is accompanied by detailed recipes for the addictive dishes that have earned the restaurant global praise. Mission Chinese's legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs today.

The Whole Beast: Nose to Tail Eating Ten Speed Press
Hot Dinners Best Cookbooks of 2022 "A gorgeous book, alive with colour and flavour, a dizzying marriage of Thai flavours and techniques with British ingredients. John Chantarasak demystifies and encourages, making his electrifying dishes accessible to all. Love it." – Marina O'Loughlin, The Sunday Times Food Critic "An innovative and beautiful book full of mouth watering recipes. The best introduction to cooking Thai food at home from my favourite new chef." – Jessie Ware "John is a talented chef, with a natural ability to produce thoughtful, delicious Thai food, and... has made a real contribution to the Thai food scene in the UK and beyond. So it's no surprise to open this book and find it full of insight and winning recipes - have it in your kitchen, you won't be disappointed!" – Andy Oliver, Chef Patron, Som Saa Kin Thai translates as 'Eat Thai' and is a collection of 80 delicious recipes that shine a light on lesser known Thai cuisine as well as more popular Thai food classics. Chapters are structured

by type of dish, from snacks and relishes to curries, stir-fries and salads, so you can easily find your favourites – from Roast Duck and Lychee Red Curry (gaeng daeng bpet) and Langoustine and Rhubarb Hot and Sour Soup (dtom yum goong) to Red Fire Greens with Yellow Soybean Sauce (pak kheo fai daeng) and Assorted Flavour One-bite Royal Snack (miang kham). As well as using ingredients native to Thailand, John explores the origins of the western ingredients, explaining their place in Thai cuisine, and how the competent home cook can use them to achieve Asian flavours. Pizza Czar Phaidon Press "[Poppy's] recipes are unshowy, unfussy (for all her Michelin training) and simply make you want to go skipping into the kitchen to cook."—Nigella Lawson, Nigella.com With Chef and TikTok sensation Poppy O'Toole you'll learn the basics, up your cooking game, with delicious results every time. This is a cookbook with no judgement. Together, we'll learn how to make incredible food at home. We'll start with the basics: 12 core recipes (or go-to skills) that everyone needs to know, like how to make a pasta sauce,

roast a chicken or make a killer salad dressing. Then we'll use these core skills as a base for delicious and adaptable recipes that will up your cooking game—the Staple, the Brunch, the Potato Hero (of course they make an appearance) and the Fancy AF. So, once you've nailed that classic tomato sauce (which I promise will become the new go-to in your kitchen), you can stir it through pasta, or bake it with eggs for the perfect Shakshuka and, before you know it, you'll be getting real fancy and making a show-stopping Chicken Parmigiana to impress your friends. I'll walk you through 75 delicious recipes, including: White Sauce: think Mac and Cheese and Bacon-y Garlicky Gratin. Dough: easy flatbreads for Halloumi Avo Breads and Salmon Tikka wraps. Emulsions: Chicken Caesar Salad with homemade mayo and next level Steak Béarnaise with Hollandaise and Crunchy Roast Chips. Meringue: from Eton Mess Pancakes through to Simply the Zest Lemon Meringue Pie Whether you're completely new to the kitchen or looking to elevate your basics with clever tricks, my step-by-

step guidance will help you nail delicious food every time. As a Michelin-trained chef with over ten years' experience in professional kitchens, I've done the years of training so you don't have to. It's okay to make a few mistakes along the way, and together, we'll help you fix them and achieve incredible results at home. I am passionate about the importance of great food at home, every day—it's what we all deserve. This is not just the food you want. It's the food you need.

Ana Ros Phaidon Press Like all top chefs, Nathan Outlaw is constantly evolving his cooking and creating fantastic new dishes in his kitchens. Here he shares his latest innovations in an exciting collection of over 70 recipes, every one of them photographed by David Loftus. The theme is simplicity: easy-to-prepare recipes based on sustainable species and easy-to-obtain ingredients. The book is divided into chapters by cooking technique: raw, cured, pickled and soured, smoked, steamed, poached, boiled and braised, grilled, barbecued, baked, pan-fried and deep-fried. Nathan begins each with

an explanation of the particular technique, revealing the secrets of his simple approach to it, and detailing the varieties he considers best suited to the technique. The recipes that follow are mouthwatering: Whisky-cured salmon with kohlrabi and horseradish yoghurt; Scallops with hazelnut butter and watercress; and Seafood burger with celeriac and apple salad, to name a few. And for those who are buying whole fish - or catching their own - there is a step-by-step illustrated guide to their preparation. Essentially, this is an elegant easy-to-use cookbook for all fish lovers looking for fresh inspiration in the kitchen. [White Teeth](#) Insight Editions The debut from rising star chef Gísli Matt of Slippurinn, the international destination restaurant in Iceland's Westman Islands Chef Gísli Matt built Slippurinn with his family in a historic shipyard building of a small town whose landscape was changed forever by the lava flow from a 1973 erupted volcano. In this most incredible environment, where plants grow on mountains created out of lava, Matt created a menu

that both respects the local and traditional and pushes boundaries of contemporary cuisine. His first book takes the reader right to the heart of Matt's fascinating culinary world and island life.

The Moro Cookbook Ten Speed Press

The owner of a beloved Paris wine shop, bar, and café shares the secrets of effortless French entertaining in this lushly photographed guide featuring 50 recipes for simple, grazing-style food. "Camille shows us that keeping it simple, trying new wines, and making food that's direct is all we need for a great experience."—Andrew Tarlow, owner of The Marlow Collective Inspired by the stylish, intimate, and laid-back vibes of La Buvette—a tiny wine shop that doubles as a bar and café—in Paris's 11th Arrondissement, this guide to wine, food, and Parisian lifestyle unlocks the secrets to achieving that coveted *je ne sais quoi* style of entertaining, along with revealing the best of the City of Light. La Buvette's owner, Camille Fourmont, offers a look into the wine notes she uses to stock her shop and the incredible recipes she prepares in the shop's miniscule

"kitchen" space. She also introduces some of Paris's best wine and food makers in intimate portraits. Included are fifty recipes for easy and delicious snacks and full meals perfect for impromptu grazing-style entertaining—with plenty of wine—such as Camille's "famous" Giant Beans with Citrus Zest; Pickled Egg with Furikake; Canned Sardines and Burnt Lemon; Baguette, Butter, and White Peach and Verbena Jam; and Crème Caramel. With tips on selecting wine and sourcing antique kitchenware, recreating the charm and ease of Parisian-style entertaining has never been so enjoyable. Whether you are traveling to Paris or bringing a piece of the City of Light into your home, you'll learn how to drink, eat, and shop like a true Parisian.

Poppy Cooks Mitchell Beazley

This cookbook, based on the game-changing web series *Chef's Night Out*, features stories of the world's best chefs' debauched nights on the town, and recipes for the food they cook to soak up the booze afterwards. MUNCHIES brings the hugely popular show *Chef's Night Out* (on VICE

Media's food website, MUNCHIES) to the page with snapshots of food culture in cities around the world, plus tall tales and fuzzy recollections from 70 of the world's top chefs, including Anthony Bourdain, Dominique Crenn, David Chang, Danny Bowien, Wylie Dufresne, Inaki Aizpitarte, and Enrique Olvera, among others. Then there are the 65 recipes: dishes these chefs cook when they're done feeding customers, and ready to feed their friends instead. With chapters like "Drinks" (i.e., how to get your night started), "Things with Tortillas," "Hardcore" (which includes pizzas, nachos, poutines, and more), and "Morning After" (classy and trashy dishes for the bleary-eyed next day), MUNCHIES features more than 65 recipes to satisfy any late-night craving and plenty of drinks to keep the party going. Chefs include: Shion Aikawa Jen Agg Iñaki Aizpitarte Erik Anderson Sam Anderson Wes Avila Joaquin Baca Kyle Bailey Jonathan Benno Noah Bernamoff Jamie Bissonnette April Bloomfield Robert Bohr And Ryan Hardy Danny Bowien Anthony Bourdain Stuart Brioza And Nicole Krasinski Gabriela Cámara

David Chang Han Chiang
 Michael Chernow And Dan
 Holtzman Leah Cohen
 Dominique Crenn
 Armando De La Torre
 Maya Erickson Konstantin
 Filippou Vanya Filopovic
 The Franks Paul Giannone
 Josh Gil Abigail Gullo Tien
 Ho Esben Holmboe Bang
 Brandon Jew Jessica
 Koslow Agatha Kulaga
 And Erin Patinkin Joshua
 Kulp And Christine
 Cikowski Taiji Kushima
 And Shogo Kamishima
 Arjun Mahendro And
 Nakul Mahendro Anne
 Maurseth Andrew
 Mcconnell Kavita Meelu
 Danny Minch Carlo
 Mirarchi Nicolai
 Nørregaard Masaru
 Ogasawara Enrique
 Olvera Matt Orlando Mitch
 Orr Rajat Parr Kevin
 Pemoulie Frank Pinello
 Rosio Sánchez Brad
 Spence Alon Shaya Phet
 Schwader Michael
 Schwartz Callie Speer
 Jeremiah Stone And
 Fabian Von Hauske Dale
 Talde Lee Tiernan
 Christina Tosi Isaac Toups
 Anna Trattles And Alice
 Quillet Alisa Reynolds
 Grant Van Gameren
 Michael White Andrew
 Zimmern
[La Buvette](#) Phaidon Press
 The Whole Beast: Nose to
 Tail Eating is a certified
 "foodie" classic. In it,
 Fergus Henderson --
 whose London restaurant,

St. John, is a world-
 renowned destination for
 people who love to eat
 "on the wild side" --
 presents the recipes that
 have marked him out as
 one of the most
 innovative, yet traditional,
 chefs. Here are recipes
 that hark back to a strong
 rural tradition of delicious
 thrift, and that literally
 represent Henderson's
 motto, "Nose to Tail
 Eating" -- be they Pig's
 Trotter Stuffed with
 Potato, Rabbit Wrapped in
 Fennel and Bacon, or his
 signature dish of Roast
 Bone Marrow and Parsley
 Salad. For those of a less
 carnivorous bent, there
 are also splendid dishes
 such as Deviled Crab;
 Smoked Haddock,
 Mustard, and Saffron;
 Green Beans, Shallots,
 Garlic, and Anchovies;
 and to keep the sweetest
 tooth happy, there are
 gloriously satisfying
 puddings, notably the St.
 John Eccles Cakes, and a
 very nearly perfect
 Chocolate Ice Cream.
*A Super Upsetting
 Cookbook About
 Sandwiches* Hardie Grant
 Publishing
 150 inspiring and
 authentic Italian recipes
 for meat, poultry, and
 game - from the world's
 most trusted authority on
 Italian cuisine. The Italian
 approach to cooking with

meat is to keep things
 straightforward and
 maximize the flavour. This
 book showcases simple,
 hearty dishes that are
 true to this tradition, from
 chicken cacciatore and
 braised beef with Barolo
 to osso buco and Roman
 lamb. With more than 150
 recipes, most published
 for the first time in
 English, it's
 comprehensive and
 authoritative,
 demystifying the different
 cuts, cooking methods,
 and techniques unique to
 each meat type - along
 with the side dishes that
 best complement them.

Seven Fires Clarkson
 Potter

Turkish-Cypriot dishes
 with a modern twist.

[Marvel Comics: Cooking
 with Deadpool](#) Random
 House

Named UK's best
 restaurant in the Estrella
 Damm National
 Restaurant Awards in
 2016 and 2017 and
 Number 1 in the 2017
 Square Meal UK Top 100
 Restaurants outside
 London For home cooks,
 Stephen Harris, the chef
 at the UK's #1 restaurant,
 The Sportsman, shares
 the age-old and modern
 techniques to perfect 50
 British classics. From all
 appearances, The
 Sportsman, in Whitstable,
 Kent, is a standard English

seaside pub. Following years of hard work, Stephen Harris has transformed this bucolic locale into an internationally acclaimed restaurant serving innovative regional cuisine that has earned it the top spot in Britain - and a cult following around the world. The simple, stylish recipes in Harris's debut cookbook epitomize all that's great about British cooking, and showcase his pared-back style, while his personal writings and memorabilia provide rare insight into an extraordinary life.

Slippurinn Hardie Grant Publishing

'Pastry is an art but it is also food so remember to stay in touch with your ingredients, reflect the seasons in your food and, for the love of God, don't use strawberries in December.' - Ravneet Gill. This is a book aimed at chefs and home bakers alike who FEAR baking. The message: pastry is easy. Written by pastry chef extraordinaire Ravneet Gill, this is a straight-talking no-nonsense manual designed to become THE baking reference book on any cookery shelf. This is the written embodiment of Ravneet's very special expertise as a patisserie

chef filled with the natural flair and razor-sharp wit that gives her such enormous appeal. Starting with a manifesto for pastry chefs, Ravneet then swiftly moves onto The Basics where she explains the principles of patisserie, which ingredients you just need to know (gelatine, fresh and dried yeast, flours, sugar, chocolate, cream and butter), how to line your tins, understanding fat content, what equipment you really need, oven temperatures and variables to watch out for. This section alone will give the reader enough knowledge of baking to avoid the pitfalls so many of us take when baking. Filled with her signature flair and razor-sharp wit, this is the pastry reference book for a new generation of aspiring bakers. 'Desserts are fundamental, and for this reason there should be a little room for a pastry chef to flap their wings like a butterfly, a little leeway for culinary cheekiness. Rav has this in spades.' - Fergus Henderson, St.JOHN, London 'Come for the cakes...stay for the sass.' - The Sunday Times 'Seriously good, and useful and beautiful little book.' - Felicity Cloake,

Food Writer 'Everything we love in the world of food right now.' - The Observer Food Monthly 50 '100 Most Influential Women in Hospitality.' - CODE Quarterly The Complete Nose to Tail Madras, Printed by the superintendent, Government Press The first cookbook from cult yakitori restaurant Yardbird in Hong Kong puts the spotlight on chicken - taking grilling to a whole new level Chicken is the world's best loved meat, and yakitori is one of the simplest, healthiest ways to cook it. At Yardbird in Hong Kong, Canadian chef Matt Abergel has put yakitori on the global culinary map. Here, in vivid style, with strong visual references to Abergel's passion for skateboarding, he reveals the magic behind the restaurant's signature recipes, together with detailed explanations of how they source, butcher, skewer, and cook the birds with no need for special equipment. Fire up the grill, and enjoy. The first comprehensive book about yakitori to be published in English, this book will appeal to home cooks and professional chefs alike.

The Beer Lover's Table

Bloomsbury Publishing
Deadpool brings his inimitable style, foul-mouthed humor, and notorious skill with a blade to the kitchen in this hilarious take on a traditional cookbook, featuring classic recipes with a Deadpool spin and a whole lotta chimichangas. No super hero takes food quite as seriously as Deadpool. In this gorgeously designed cookbook that paid reviewers have described as “glorious” and “the best cookbook I’ve ever read,” Deadpool offers his take on a curated collection of epicurean classics. Narrated by the wisecracking super hero (and sexy master chef) himself, this book also includes recipes inspired by some of his closest friends/enemies (Here’s lookin’ at you, Spidey) and his favorite meals, including chimichangas, tacos, pancakes, and hamburgers with no pickles. This comprehensive culinary guide is complete with recipe modification suggestions, illustrations, and mouthwatering full-color photography. This is the ultimate gift for seasoned cooks and Marvel fans alike!
[The Pastry Chef’s Guide](#)
Hardie Grant Publishing

‘This is the book I’ve been waiting for’ Nigel Slater
Master the British take on Italian cooking from one of London’s brightest chefs. Trullo offers the ultimate in warming comfort recipes for cold winter nights. Trullo is about serious cooking, but with a simple, laid-back approach. From creative antipasti and knockout feasts to the bold pasta dishes that inspired Trullo’s sister restaurant Padella, this is food that brings people together. ‘Food filled with emotion and cooked with heart. There are few people I’d rather cook for me’ Anna Jones ‘Trattoria-style cooking at its finest’ Stylist ‘Now you can make Siadatan’s very good food at home’ The Times
Quality Chop House
Phaidon Press
In his comprehensive first book, legendary pizza czar Anthony Falco teaches you everything you need to know to make pizza wherever you are, drawing from his singular experience opening pizzerias around the globe. If there’s one thing the entire world can agree on, it’s pizza. It just might be the world’s favorite food. In every climate, in every region, in every kind of kitchen, there’s pizza to be had, infused with local

flavor. In this definitive book, filled with hacks, tips, and secret techniques never before shared, International Pizza Consultant Anthony Falco brings the world of pizza to your kitchen, wherever you are. After eight years at the famous Brooklyn restaurant Roberta’s, culminating with his position as Pizza Czar, Falco pivoted from the New York City food scene to the world, traveling to Brazil, Colombia, Kuwait, Panama, Canada, Japan, India, Thailand, and all across the United States. His mission? To discover the secrets and spread the gospel of making the world’s favorite food better. Now the planet’s leading expert pizza consultant, he can make great pizza 8,000 feet above sea level in Bogotá or in subtropical India, and he can certainly help you do it at home. An exhaustive resource for absolutely any pizza cook, teaching mastery of the classics and tricks of the trade as well as completely unique takes on styles and recipes from around the globe, Pizza Czar is here to help you make world-class pizza from anywhere on the map. Important Note: For a correction to the extra-virgin olive oil quantity in

the recipe for Thin & Crispy Dough on page 57, and for instructions on using this book without a sourdough starter, see https://www.abramsbooks.com/errata/craft-errata-pizza-czar/* For corrections to the recipes for Thin & Crispy Dough on page 57 and Garlic, Caramelized Onion, Anchovy, and Breadcrumb Sicilian Pizza page 124, and for instructions on using this book without a sourdough starter, see https://www.abramsbooks.com/errata/craft-errata-pizza-czar/*

Brae Appetite by Random House

'Calum is the pie king' Jamie Oliver 'If you want to know how to make a pie, Calum is your go-to man!' Tom Kerridge Discover the definitive pie bible from self-confessed pastry deviant, chef and London's King of Pies, Calum Franklin. Calum knows good pies and in his debut cookbook, *The Pie Room*, he presents a treasure trove of recipes for some of his favourite ever pastry dishes. Want to learn how to create the ultimate sausage roll? Ever wished to master the humble chicken and mushroom pie? In this collection of recipes discover the secrets to 80 delicious and achievable

pies and sides, both sweet and savoury including hot pork pies, cheesy dauphinoise and caramelised onion pie, hot and sour curried cod pie, the ultimate beef Wellington and rhubarb and custard tarts.

Alongside the recipes Calum guides you through the techniques and tools for perfecting your pastry. Within these pages you'll find details including how to properly line pie tins, or how to crimp your pastry and decorate your pies so they look like true show-stoppers. Say hello to your new foodie obsession and get ready to create your very own pie masterpiece. 'I'd happily spend eternity eating chef Calum Franklin's pies.' Grace Dent

Core Abrams

If there is a sixth taste, it's the taste of stories. That's why, more than a cookbook, this book is an intimate and daring story about how Mugaritz experiences cooking, using creativity as the most suitable ingredient to inspire, surprise and provoke diners all over the world. For Andoni Luis Aduriz, food is the best pretext to cross borders and explore territories while transforming ideas into edible expressions. With this publication,

Mugaritz endeavour on dismantle paradigms, accelerating the present of gastronomy and, above all, projecting ramps into tomorrow, while keeping one same enthusiasm and illusion intact, the one of watching its audience walk on a tightrope without the fear of falling, enjoying outcomes that are as unusual as improbable.

Restaurant Nathan Outlaw Phaidon Press

An exclusive insight into the work and mind of the highly acclaimed chef Clare Smyth and her three-Michelin-starred restaurant, *Core* by Clare Smyth, in London's Notting Hill Clare Smyth's food is of superlative elegance and redefines modern British cuisine. Through *Core*'s dishes, Smyth shares stories of ingenuity, nostalgia and humour while at the same time showcasing outstanding produce from a collective of trusted suppliers, who like the team at *Core*, are dedicated and committed to excellence. This much-anticipated debut book includes 60 key recipes served at *Core* as well 70 other useful recipes for basics including stocks, sauces and breads, and tells the fascinating story of Smyth's journey and

philosophy that led to her opening and running one of the world's finest restaurants in

Best Sellers - Books :

- [Playground](#)
- [Verity By Colleen Hoover](#)
- [Twisted Love \(twisted, 1\)](#)
- [The Seven Husbands Of Evelyn Hugo: A Novel By Taylor Jenkins Reid](#)
- [I Will Teach You To Be Rich: No Guilt. No Excuses. Just A 6-week Program That Works \(second Edition\) By Ramit Sethi](#)
- [The Untethered Soul: The Journey Beyond Yourself](#)
- [Guess How Much I Love You By Sam Mcbratney](#)
- [Our Class Is A Family \(our Class Is A Family & Our School Is A Family\)](#)
- [Lord Of The Flies By William Golding](#)
- [Rich Dad Poor Dad: What The Rich Teach Their Kids About Money That The Poor And Middle Class Do Not!](#)