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## MARISA BRIA

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### *A Table in Venice Crown*

A game-changing collection of 60 new-fashioned chicken recipes from chef Tyler Kord and Food52, the award-winning online kitchen and home destination. Sautéed, fried, or nestled in a sheet pan, chicken is a clear winner for home cooks around the world—from jerk chicken and chicken adobo to Vietnamese chicken noodle soup, pho ga. But because chicken is so popular, you may feel like you've run out of new ways to love it. That's where Food52 and Tyler Kord come in, bringing you a clever collection of deliciously inventive chicken dishes. In this book, you'll find creative recipes for every occasion: Winning weeknight dinners and ambitious-but-worth-it weekend projects; meals to impress guests and satisfy picky kids; and cozy comfort foods to curl up with. Tyler's new classics will soon join your regular recipe lineup, with dishes like Roast Chicken with All of the Vegetables in Your CSA, Broiled Chicken Thighs with Plum Tomatoes & Garlic, Patrick's Fried Chicken with Spicy Pickles, and Tangy Rose's Lime-Glazed Wings. He throws in a few surprises, too, like Chicken & Kimchi Pierogies and Spicy Parmesan Chicken Potpie, along with an ingenious combination of chicken and lasagna (called Chickensagna, naturally). And thanks to handy how-tos on carving, trussing, spatchcocking, making stock from scratch, and much more, you'll learn every chicken trick in the--well--book. So even if chicken's already your trusty dinner go-to, Dynamite Chicken will have you eating lots more of it, and never getting bored.

### **Once Upon a Chef: Weeknight/Weekend** Sasquatch Books

The key to confident cooking lies not in learning to follow intricate recipes but rather in mastering a select handful of truly appealing yet straightforward dishes that invite experimentation and improvisation to reflect the seasons and the cook's own palate. In *Salt to Taste*, Chef Marco Canora presents a tempting repertoire of 100 soulful recipes that embody this philosophy perfectly: food that is comforting and familiar but with a depth of flavor and

timeless appeal that mark the dishes as true essentials of the contemporary table. Each meticulously written recipe offers insightful lessons drawn both from memories of his mother's cooking and his years as one of New York's most respected chefs, guiding the way to a delicious dish every time. Extensive chef's notes suggest ways to streamline the process and enhance the savory results, marrying the precision of the professional kitchen with the warmth of home cooking. Those looking to elevate their cooking from merely good to truly spectacular will find much here to inspire them, while those in need of culinary coaching will learn that creating greatness is within reach. With a little forethought, care, practice, and observation, any cook can quickly gain the confidence to "salt to taste."

### **Just One Cookbook** Harper Collins

Part love story, part cookbook, *Lunch in Paris* is a forthright and funny story of falling in love with a Frenchman and moving to the world's most romantic city. From gutting her first fish to discovering the French version of *Death by Chocolate*, Elizabeth finds that learning to cook and building a new life have a lot in common.

### My New Roots Marion Kane food sleuth®

*Squeaky Clean Keto* marries the principles of clean eating with the ketogenic diet, resulting in reduced inflammation, faster weight loss, and better overall health. It provides readers with the methods and principles of squeaky clean keto (no grains, dairy, alcohol, sweeteners, or nuts), 30 days of easy-to-follow meal plans, and over 130 delicious recipes that are big on flavor and will appeal to even the pickiest of eaters. This book will help readers lose weight, feel healthier, and identify whether or not certain common allergens are hindering their progress—all while eating an abundance of delicious foods that the entire family can enjoy. *Squeaky Clean Keto* makes weight loss on keto almost effortless, even for people who are self-proclaimed "slow losers." Food intolerances and inflammation caused by common keto foods like dairy, nuts, and sweeteners can slow weight loss, so when those things are completely removed from the diet, many see rapid results that they weren't getting on "regular" keto. After 30 days of squeaky clean keto, slowly reintroducing the

potentially offending foods can shine a light on which foods may have been stalling weight loss. With this information in hand, readers can decide to limit or omit those foods completely moving forward for a fully customized approach to the keto diet.

### Food52 Dynamite Chicken Hachette UK

NEW YORK TIMES BESTSELLER • There's something for everyone in these 125 easy, show-stopping recipes: fewer ingredients, foolproof meal-prepping, effortless entertaining, and everything in between, including vegan and vegetarian options! NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY BUZZFEED AND FOOD NETWORK "Those indulgent, comfort food-esque dishes [Tieghan is] known for aren't going anywhere. . . . You'll be hard-pressed to decide which one to make first."—Food & Wine We all want to make and serve our loved ones beautiful food—but we shouldn't have to work so hard to do it. With *Half Baked Harvest Super Simple*, Tieghan Gerard has solved that problem. On her blog and in her debut cookbook, Tieghan is beloved for her freshly sourced, comfort-food-forward recipes that taste even better than they look. *Half Baked Harvest Super Simple* takes what fans loved most about *Half Baked Harvest Cookbook* and distills it into quicker, more manageable dishes, including options for one-pot meals, night-before meal prep, and even some Instant Pot® or slow cooker recipes. Using the most important cooking basics, you'll whip up everyday dishes like Cardamom Apple Fritters, Spinach and Artichoke Mac and Cheese, and Lobster Tacos to share with your family, or plan stress-free dinner parties with options like Slow Roasted Moroccan Salmon and Fresh Corn and Zucchini Summer Lasagna. Especially for home cooks who are pressed for time or just starting out, *Half Baked Harvest Super Simple* is your go-to for hassle-free meals that never sacrifice taste.

**The Food52 Cookbook, Volume 2** Appetite by Random House  
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.

**PlantYou** Hachette UK

Take a bite out of Diana Gabaldon's New York Times bestselling *Outlander* novels, the inspiration for the hit Starz series, with this immersive official cookbook from *OutlanderKitchen* founder Theresa Carle-Sanders! "If you thought Scottish cuisine was all porridge and haggis washed down with a good swally of whiskey, *Outlander Kitchen's* here to prove you wrong."—*Entertainment Weekly* Claire Beauchamp Randall's incredible journey from postwar Britain to eighteenth-century Scotland and France is a feast for all five senses, and taste is no exception. From Claire's first lonely bowl of porridge at Castle Leoch to the decadent roast beef served after her hasty wedding to Highland warrior Jamie Fraser, from gypsy stew and jam tarts to fried chicken and buttermilk drop biscuits, there are enough mouth-watering meals along the way to whet the appetite of even the most demanding palate. Now professional chef and founder of *OutlanderKitchen.com* Theresa Carle-Sanders offers up this extraordinary cuisine for your table. Featuring more than one hundred recipes, *Outlander Kitchen* retells Claire and Jamie's incredible story through the flavors of the Scottish Highlands, the French Revolution, and beyond. Yet amateur chefs need not fear: These doable, delectable recipes have been updated for today's modern kitchens. Here are just a few of the dishes that will keep the world of *Outlander* on your mind morning, noon, and night: • *Breakfast: Yeasted Buckwheat Pancakes; A Coddled Egg for Duncan; Bacon, Asparagus, and Wild Mushroom Omelette* • *Appetizers: Cheese Savories; Rolls with Pigeons and Truffles; Beer-Battered Corn Fritters* • *Soups & Stocks: Cock-a-Leekie Soup; Murphy's Beef Broth; Drunken Mock-Turtle Soup* • *Mains:*

*Peppery Oyster Stew; Slow-Cooked Chicken Fricassee; Conspirators' Cassoulet* • *Sides: Auld Ian's Buttered Leeks; Matchstick Cold-Oil Fries; Honey-Roasted Butternut Squash* • *Bread & Baking: Pumpkin Seed and Herb Oatcakes; Fiona's Cinnamon Scones; Jocasta's Auld Country Bannocks* • *Sweets & Desserts: Black Jack Randall's Dark Chocolate Lavender Fudge; Warm Almond Pastry with Father Anselm; Banoffee Trifle at River Run* With gorgeous photographs and plenty of extras—including cocktails, condiments, and preserves—*Outlander Kitchen* is an entertainment experience to savor, a wide-ranging culinary crash course, and a time machine all rolled into one. Forget bon appétit. As the Scots say, it h do leòr!

**Ideas in Food** Hachette UK

**INSTANT NEW YORK TIMES BESTSELLER** Plant-based eating doesn't have to be complicated! The delicious recipes in this easy-to-follow cookbook are guaranteed to keep you inspired and motivated. Enter *PlantYou*, the ridiculously easy plant-based, oil-free cookbook with over 140+ healthy vegan recipes for breakfast, lunch, dinner, cheese sauces, salad dressings, dessert and more! In her eagerly anticipated debut cookbook, Carleigh Bodrug, the Founder of the wildly popular social media community *PlantYou*, provides readers with the ultimate full color guidebook that makes plant-based meal planning, grocery shopping and cooking a breeze. With every single recipe, you will find a visual infographic marking the ingredients you need, making it easy to shop, determine portion sizes, and dive into the delicious and nutritious dishes. Get ready for mouthwatering dishes like *Chocolate Chip Banana Bread Breakfast Cookies*, *Best Ever Cauli Wings*, and the *Big BOSS Burrito* that you simply won't believe are made from plants. "An instant kitchen classic...In your quest to find delicious food that also promotes health, both human health and the health of the planet and the animals we share our world with, you've come to the right place." —from the foreword by Dr. Will Bulsiewicz

**The Essential New York Times Cookbook: Classic Recipes for a New Century (First Edition)** Penguin

Go on a journey from bean to brew and explore the history of coffee, its production, and how to become an expert barista at home. Are you a coffee lover who wants to learn how to extract the perfect brew? This coffee guide and recipe book is a must-have for anyone looking for information and inspiration to

experiment with different beans, methods, and flavors. Inside this go-to guide to all things coffee, you'll discover: • The essential coffee brewing equipment to help you extract and brew all kinds of coffee with confidence • Explore the origins of coffee from how cherries are grown, the process of coffee harvesting, and processing into the coffee beans you know and love • A region-by-region tour of leading coffee-producing countries highlights local processing techniques and different coffee flavor profiles • Visual step-by-step techniques show you how to roast the beans, prepare an espresso shot, steam milk, and make delicious coffees, just like a barista! • Over 100 recipes to suit every taste including dairy-free alternatives to milk Improve your appreciation and knowledge of one of the world's favorite pastimes - drinking coffee! Discover the incredible variety of coffee beans grown around the world with profiles from over 40 countries from far-flung places like Vietnam and Bolivia. Readers can delve into coffee tasting and use a tasters wheel to understand the nuances in flavor from bean to bean and understand which notes complement one another. Delve into the preparation of coffee, from roasting, grinding to brewing. Easy step-by-step instructions will show you the common brewing equipment used to make different coffees. Using the techniques that you have learned, explore the recipe section which includes café culture classics, such as the americano, flat white, and macchiato, to more unusual choices, like caffè de olla and ice maple latte. Brew coffee at home like a pro and start your day right with *The Coffee Book*.

**A Boat, a Whale & a Walrus** Open Road Media

A food writer for the New York Times uses food to trace her relationship with "Mr. Latte," from first date through his first attempts to cook for her. Reprint. 35,000 first printing.

**Just a French Guy Cooking** W. W. Norton & Company

A compilation of food writer Marion Kane's memories, newspaper columns, and 80 recipes. Kane has been a food editor and writer at major newspapers for almost twenty years.

**Beyond Parsley** W. W. Norton

Author of the forthcoming *What She Ate: Six Remarkable Women and the Food That Tells Their Stories* (Summer 2017) In this captivating blend of culinary history and popular culture, the award-winning author of *Perfection Salad* shows us what happened when the food industry elbowed its way into the

kitchen after World War II, brandishing canned hamburgers, frozen baked beans, and instant piecrusts. Big Business waged an all-out campaign to win the allegiance of American housewives, but most women were suspicious of the new foods—and the make-believe cooking they entailed. With sharp insight and good humor, Laura Shapiro shows how the ensuing battle helped shape the way we eat today, and how the clash in the kitchen reverberated elsewhere in the house as women struggled with marriage, work, and domesticity. This unconventional history overturns our notions about the '50s and offers new thinking on some of its fascinating figures, including Poppy Cannon, Shirley Jackson, Julia Child, and Betty Friedan.

**Home Cooking** W. W. Norton & Company

Alex Talbot and Aki Kamozawa, husband-and-wife chefs and the forces behind the popular blog Ideas in Food, have made a living out of being inquisitive in the kitchen. Their book shares the knowledge they have gleaned from numerous cooking adventures, from why tapioca flour makes a silkier chocolate pudding than the traditional cornstarch or flour to how to cold smoke just about any ingredient you can think of to impart a new savory dimension to everyday dishes. Perfect for anyone who loves food, Ideas in Food is the ideal handbook for unleashing creativity, intensifying flavors, and pushing one's cooking to new heights. This guide, which includes 100 recipes, explores questions both simple and complex to find the best way to make food as delicious as possible. For home cooks, Aki and Alex look at everyday ingredients and techniques in new ways—from toasting dried pasta to lend a deeper, richer taste to a simple weeknight dinner to making quick “micro stocks” or even using water to intensify the flavor of soups instead of turning to long-simmered stocks. In the book's second part, Aki and Alex explore topics, such as working with liquid nitrogen and carbon dioxide—techniques that are geared towards professional cooks but interesting and instructive for passionate foodies as well. With primers and detailed usage guides for the pantry staples of molecular gastronomy, such as transglutaminase and hydrocolloids (from xanthan gum to gellan), Ideas in Food informs readers how these ingredients can transform food in miraculous ways when used properly. Throughout, Aki and Alex show how to apply their findings in unique and appealing recipes such as Potato Chip Pasta, Root Beer-Braised Short Ribs, and Gingerbread

Soufflé. With Ideas in Food, anyone curious about food will find revelatory information, surprising techniques, and helpful tools for cooking more cleverly and creatively at home.

**Dining with Friends** Victory Belt Publishing

A unique blend of stylish cookbook and earthy garden story, "The Cook and the Gardener" is a collection of 250 recipes derived from a centuries-old French kitchen garden. "A seasonal tribute to the symbiotic relationship between a chef and her provider of ingredients". -- "Austin Chronicle". 40 illustrations.

**Salt to Taste** Hardie Grant Publishing

Learn how to cook traditional Italian dishes as well as reinvented favorites, and bring Venice to life in your kitchen with these 100 Northern Italian recipes. Traveling by gondola, enjoying creamy risi e bisì for lunch, splashing through streets that flood when the tide is high—this is everyday life for Skye McAlpine. She has lived in Venice for most of her life, moving there from London when she was six years old, and she's learned from years of sharing meals with family and neighbors how to cook the Venetian way. Try your hand at Bigoli with Creamy Walnut Sauce, Scallops on the Shell with Pistachio Gratin, Grilled Radicchio with Pomegranate, and Chocolate and Amaretto Custard.

**Food52 A New Way to Dinner** Clarkson Potter

French Guy Cooking is a YouTube sensation with half a million subscribers. A Frenchman living in Paris, Alex loves to demystify cooking by experimenting with food and cooking methods to take the fear factor out of the kitchen. He wants to make cooking fun and accessible, and he charms his viewers with his geeky approach to food. In this, his debut cookbook, he shares 90 of his absolute favourite recipes, some of which feature step-by-step photography - from amazingly tasty toast and pizza ideas all the way to some classic but super-simple French dishes. Along the way, he offers ingenious kitchen hacks - a cheat's guide to wine, five knives you need in your kitchen, the secret to brilliant ramen - so that anyone can throw together great food without any fuss.

**Squeaky Clean Keto** Ten Speed Press

In this “dazzling” (John Irving) memoir, acclaimed New Yorker staff writer Tad Friend reflects on the pressures of middle age, exploring his relationship with his dying father as he raises two children of his own. “How often does a memoir build to a stomach-churning, I-can't-breathe climax in its final pages? . . . Brilliant, intensely moving.”—William Finnegan, Pulitzer

Prize-winning author of Barbarian Days **ONE OF THE BEST BOOKS OF THE YEAR:** The New Yorker Almost everyone yearns to know their parents more thoroughly before they die, to solve some of those lifelong mysteries. Maybe, just maybe, those answers will help you live your own life. But life doesn't stop to wait. In his fifties, New Yorker writer Tad Friend is grappling with being a husband and a father as he tries to grasp who he is as a son. Torn between two families, he careens between two stages in life. On some days he feels vigorous, on the brink of greatness when he plays tournament squash. On others, he feels distinctly weary, troubled by his distance from millennial sensibilities or by his own face in the mirror, by a grimace that's so like his father's. His father, an erudite historian and the former president of Swarthmore College, has long been gregarious and charming with strangers yet cerebral with his children. Tad writes that “trying to reach him always felt like ice fishing.” Yet now Tad's father, known to his family as Day, seems concerned chiefly with the flavor of ice cream in his bowl and, when pushed, interested only in reconsidering his view of Franklin Roosevelt. Then Tad finds his father's journal, a trove of passionate confessions that reveals a man entirely different from the exasperatingly logical father Day was so determined to be. It turns out that Tad has been self-destructing in the same way Day has—a secret each has kept from everyone, even themselves. These discoveries make Tad reconsider his own role, as a father, as a husband, and as a son. But is it too late for both of them? Witty, searching, and profound, In the Early Times is an enduring meditation on the shifting tides of memory and the unsteady pillars on which every family rests. *Korean American* Harper Collins

Fewer ingredients, big-time flavors—that's the magic of Big Little Recipes. Inspired by Food52's award-winning column, this clever cookbook features 60 new recipes that'll deliver wow-worthy results in five, four, three . . . or, yep, even two ingredients. **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE WASHINGTON POST** Put down the long grocery lists. Food52's Big Little Recipes is minimalism at its best. From pasta sauce you'll want by the gallon to chewy-dreamy oatmeal cookies, this cookbook is packed with crowd pleasers and smart techniques—showing just how much you can accomplish with essentials you can count on one hand. Can long-winded classics, like chili or eggplant Parmesan, work for busy weeknights? Why,

yes. Will chicken noodle soup taste even more chicken noodle-y with just three ingredients? Absolutely. Does subbing in olive oil for butter in lemon bars really make a difference? You bet. With Emma Laperruque by your side, you'll learn how to make every step count and flavor sing. (She'll even prove that water—yes, water—can be invaluable in everything from ultra-tender meatloaf to veggie burgers.) There's no shortage of extras, too. You'll find tons of need-to-know tips, mini-recipe spreads, and choose-your-own-adventure charts to give meal-planning a burst of energy: A fervent case for simpler homemade stock, a loving ode to canned tuna, a very good reason to always have bananas in your freezer, and more. This'll be your new sidekick for every meal—fresh-as-heck salads, brothy comfort foods, brawny meats, briny fishes, and hearty vegetables that'll take center stage. Big Little Recipes shows busy home cooks how to turn less into more.

**Buvette** Clarkson Potter

Cook in the Blank is the quick, easy way to cook everything from sheet-pan dinners to slow-cooker favorites with help from the pros at Food52. 20 fill-in-the-blank recipe templates spark creativity and nudge you out of ruts, paving the way for clever, easy-to-love meals that you can make your own, from chili to

burgers to sheet-pan chicken. Take inspiration from whatever's in your pantry, whatever you're craving, or whatever your dining companions shout out to fill in each blank. These foolproof formulas will add up to happy bellies and lots of brand-new dinner ideas.

**Half Baked Harvest Super Simple** Friends of Animals/Nectar Bat Press

This cookbook was written to help others make a ketogenic or very low carb diet a lifetime commitment. After a lifetime of obesity, following this way of eating began as a desperate plan to weight, and evolved into a journey to manage my health and not just my weight. While I enjoy eating the best foods of my life and losing weight, I also have come to appreciate that my overall health has improved. I no longer need any of the four medications that I was on before I started keto. I no longer wait in the car or at the hotel while my family hikes. Now I'm the one who suggests that we go for walk or go kayaking or play at the pool. My husband and I have been on a ketogenic diet since June 2013, yet one of our physicians still asks whether this "diet" is sustainable in spite of our having lost a combined 180 lbs! Moreover, my husband's blood pressure has gone from the verge of needing medication to being low normal. Still, the physician asks if we can

sustain it long term. In fact, more than one medical professional has told me that this way of eating is "too difficult to follow" or "too restrictive." One of the goals of this cookbook is to prove that notion wrong. This cookbook has the "everyday" recipes that my family and I have enjoyed on our very own journey to health. There are some low carb "treat," but the majority of the recipes in this book are the simple recipes that have become part of our day to day lives. There are delicious, filling breakfasts that will keep your tummy happy when it's tired of scrambled eggs and bacon and hearty sides that will never make you feel deprived. This is "diet" food that you will be proud to share at any potluck and your "carbivore" friends will expect you to share! I snuck in a few very low carb treats for birthdays, holidays, or special occasions because these are the foods with which we have also celebrated on our journey. It is my sincere wish that these recipes can help you sustain a very low carb diet as a delicious life style. You can learn more about my journey from my YouTube channel, Cooking Keto with Kristie at [https://www.youtube.com/channel/UCFGt\\_87bzIjXHzvsU8leOQ/videos](https://www.youtube.com/channel/UCFGt_87bzIjXHzvsU8leOQ/videos) . You can also follow my Facebook page, Simply Keto or my website at [www.cookingketowithkristie.com](http://www.cookingketowithkristie.com)

Best Sellers - Books :

- [If Animals Kissed Good Night By Ann Whitford Paul](#)
- [Flash Cards: Sight Words By Scholastic Teacher Resources](#)
- [It Starts With Us: A Novel \(2\) \(it Ends With Us\)](#)
- [Adult Children Of Emotionally Immature Parents: How To Heal From Distant, Rejecting, Or Self-involved Parents](#)
- [Guess How Much I Love You](#)
- [Harry Potter Paperback Box Set \(books 1-7\) By J. K. Rowling](#)
- [Dog Man: Twenty Thousand Fleas Under The Sea: A Graphic Novel \(dog Man #11\): From The Creator Of Captain Underpants](#)
- [Twisted Lies \(twisted, 4\) By Ana Huang](#)
- [The Psychology Of Money: Timeless Lessons On Wealth, Greed, And Happiness By Morgan Housel](#)
- [The Complete Summer I Turned Pretty Trilogy \(boxed Set\): The Summer I Turned Pretty; It's Not Summer Without You; We'll Always](#)