

# A Cheesemonger S History Of The British Isles

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*The Food of Spain* - Claudia Roden  
2016-09-22

Discover Spain's culture and cuisine  
Claudia Roden has spent five years researching and writing about the food of Spain, resulting in this definitive, passionate and evocative cookbook which takes in the different regions and looks at the history, the people and the culture at the heart of this country, and at that which binds it all together - the delicious food and recipes passed down through generations. From simple, rustic tapas and delicately flavoured soups, to elaborate celebratory dishes served on silver platters and cakes and desserts each with a story to tell, this is the book about Spain to learn from and to cook from.

**The Emperor's Feast** - Jonathan Clements 2021-02-11

'A galloping journey through thousands of years of Chinese culinary history . . . a timely reminder that the country's modern cuisine is the delicious fruit of a

rich, ancient and perhaps surprisingly multicultural tradition'  
FUCHSIA DUNLOP, SPECTATOR 'A tasty portrait of a nation' SUNDAY TELEGRAPH 'A splendid introduction to the complex history of China' GUARDIAN 'A terrific read . . . Jonathan Clements writes with erudition and humour' DAILY MAIL 'This book is itself a feast, each chapter a sumptuous course' Frederik L. Schodt, author of My Heart Sutra 'Witty and insightful' Derek Sandhaus, author of Drunk in China  
\*\*\*\*\* The history of China - not according to emperors or battles, but according to its food and drink. The Emperor's Feast is the epic story of a nation and a people, told through one of its most fundamental pillars and successful exports: food. Following the journeys of different ingredients, dishes and eating habits over 5,000 years of history, author and presenter Jonathan Clements examines how China's political, cultural and

technological evolution and her remarkable entrance onto the world stage have impacted how the Chinese - and the rest of the world - eat, drink and cook. We see the influence of invaders such as the Mongols and the Manchus, and discover how food - like the fiery cuisine of Sichuan or the hardy dishes of the north - often became a stand-in for regional and national identities. We also follow Chinese flavours to the shores of Europe and America, where enterprising chefs and home cooks created new traditions and dishes unheard of in the homeland. From dim sum to mooncakes to General Tso's chicken, The Emperor's Feast shows us that the story of Chinese food is ultimately the story of a nation: not just the one that history tells us, but also the one that China tells us about itself.

**Leon: Fast Vegetarian** - Henry Dumbleby 2014-05-12

'Leon is the future' - The Times Make the most of the fresh vegetables available in markets, allotments, veg boxes and supermarkets to quickly pull together delicious vegetarian meals. The philosophy at the heart of this book is about cooking and eating tasty, healthy fast food made from sustainable ingredients. Eating less - or no - meat has become key to the way many of us cook and this collection of more than 150 really simple, really fast recipes, is a treat for vegivores everywhere. The first part of the book offers Star Turns, those vegetable-based dishes that can stand alone as a whole meal, with ideas for Breakfast & Brunch, Pasta, Grains & Pulses, Pies & Bakes, Rice & Curry and Kids while the second part, Supporting Cast, explores accompaniments and smaller plates with chapters on Grazing Dishes, Sides, and Pickles, Salsas, Chutneys & Dressings. Recipes include: - Asparagus & Wild Garlic

Frittata - Jackson Pollock Salad - Squash Risotto - Black Bean Chocolate Chilli - Stuffed Aubergine Curry  
**The Philosophy of Cheese** - Patrick McGuigan 2020-10-08

From the first cheese, dating to 5000 BC, food journalist Patrick McGuigan travels through Feta's relation to ancient faiths, the influence of monks on Munster, the rise of Roquefort and the global trade of Gouda. Discover how the household staple of Cheddar stands as a symbol for industrialization, and what Rogue River Blue can tell us about the artisan cheese renaissance happening in the US today. If you've ever looked at a cheese rind and wondered "Can I eat this?," The Philosophy of Cheese will set you right. Alongside surprising and little-known stories of much-loved cheeses, this book will teach you how to effectively store your cheese, how to pair it with alcohol for an exquisite tasting and how to create the cheeseboard of your dreams.

**Reinventing the Wheel** - Bronwen Percival 2017-11-30

Wine and Spirits Book of the Year 2017 In little more than a century, the drive towards industrial and intensive farming has altered every aspect of the cheesemaking process, from the bodies of the animals that provide the milk to the science behind the microbial strains that ferment it. Reinventing the Wheel explores what has been lost as expressive, artisanal cheeses that convey a sense of place have given way to the juggernaut of homogeneous factory production. While Bronwen and Francis Percival lament the decline of farmhouse cheese and reject the consequences of industrialisation, this book's message is one of optimism. Scientists have only recently begun to reveal the significance of the healthy microbial communities that contribute to the

flavour and safety of cheese, while local producers are returning to the cheese-making methods of their parents and grandparents. This smart, engaging book sheds light on the surprising truths and science behind the dairy industry. Discover how, one experiment at a time, these dynamic communities of researchers and cheesemakers are reinventing the wheel.

*A Cheesemonger's Compendium of British & Irish Cheese* - Ned Palmer  
2021-11-11

'Palmer writes with pace and passion ... Full of flavour' Sunday Times A Cheesemonger's Compendium introduces 150 of the finest cheeses from across the British Isles. It is a perfect companion for all of us hooked by Ned Palmer's acclaimed Cheesemonger's History. Each cheese on Palmer's cheeseboard is accompanied by a morsel of history or a dash of folklore, a description of its flavours, and an enticing illustration. Palmer peppers his book with stories of eccentric and colourful cheesemakers and celebrates both traditional farmhouse and modern artisanal cheeses - fresh, mould-ripened, washed-rind, blue and hard. He explains how to buy your cheese like a monger, how to cut and store it, and how best to match it with drinks. The guide is completed by a brilliantly illustrated gazetteer.

**All Cheeses Great and Small: A Life Less Blurry** - Alex James 2012-03-01

This is the story of Alex James's transition from a leading light of the Britpop movement in the 1990s, to gentleman farmer, artisan cheese-maker and father of five.

*British Cheese on Toast* - Steve Parker 2020-09-03

'A collection of unusual and tempting recipes' Sunday Post A uniquely British phenomenon, there is something magical about cheese on toast. Two simple ingredients that,

when put together, are the greatest of comfort foods and the quickest of meals. At its most basic level, this staple of many a British teatime is a delicious pairing, as award-winning cheesemonger Steve Parker shows in this celebration of the nation's favourite cheeses British Cheese on Toast will take you on a tasting tour of British cheeses, showcasing the absolute best along the way. From Cheddar to Wensleydale via soft, blue, smoked and goat's, in this book you'll find over 100 recipes plus advice on which cheese to use with which type of bread, as well as suggestions for innovative sweet and savoury flavour combinations to take things to another level. With a handy guide to shops where artisan cheeses featured in the book can be bought, as well as tips on using supermarket and own-brand cheeses, British Cheese on Toast is a complete celebration of this traditional meal. The perfect gift for cheeselovers everywhere.

Recipes include: \*Isle of Mull Cheddar with Whiskey Soaked Haggis \*Waterloo with Roasted Cherries \*Tunworth with Roasted Garlic, Rosemary and Honey \*Grandma Singleton's Lancashire Macaroni Cheese \*Appleby's Cheshire with Apricots \*Real Yorkshire Wensleydale with Crystallised Ginger \*Old Winchester Aubergine Parmigiana \*Colston Bassett Stilton with Figs and Honey \*Cornish Blue with Tenderstem Broccoli and Almonds  
**Cheese, Wine, and Bread** - Katie Quinn  
2021-04-27

"Open-hearted and buoyant, the book weaves together her hands-on experiences in Europe and introduces us to a rich cast of people who make, sell and care about these traditions." -Jenny Linford, author of The Missing Ingredient In this delightful, full-color tour of France, England, and Italy, YouTube star Katie Quinn shares the stories

and science behind everyone's fermented favorites—cheese, wine, and bread—along with classic recipes. Delicious staples of a great meal, bread, cheese, and wine develop their complex flavors through a process known as fermentation. Katie Quinn spent months as an apprentice with some of Europe's most acclaimed experts to study the art and science of fermentation. Visiting grain fields, vineyards, and dairies, Katie brings the stories and science of these foods to the table, explains the process of each craft, and introduces the people behind them. What will keep readers glued to the book like a suspense novel is Katie's personal journey as an expat discovering herself abroad; Katie's vulnerability will turn readers into fans, and they'll finish the book feeling like they're her best friends, trusted with her innermost revelations. In England, Katie becomes a cheesemonger at Neal's Yard Dairy, London's preeminent cheese shop—the beginning of a journey that takes her from a goat farm in rural Somerset to a nationwide search for innovating dairy gurus. In Italy, Katie offers an inside look at Italian winemaking with the Comellis at their family-owned vineyard in Northeast Italy and witnesses the diversity of vintners as she makes her way around Italy. In France, Katie meets the reigning queen of bread, Apollonia Poilâne of Paris' famed Poilâne Bakery, apprentices at boulangeries in Paris learning the ins and outs of sourdough, and travels the country to uncover the present and future of French bread. Part artisanal survey, part travelogue, and part cookbook, featuring watercolor illustrations and gorgeous photographs, *Cheese, Wine, and Bread* is an outstanding gastronomic tour for foodies, cooks, artisans, and armchair travelers

alike.

**The Story of a Modern Woman** - Ella Hepworth Dixon 1895

*Borough Market: Edible Histories* - Mark Riddaway 2020-11-12

One of The Times Books of the Year 2020 Shortlisted for The Fortnum & Mason Food & Drink Awards 2021, Debut Food Book \_\_\_\_\_ 'Fascinating and entertaining - a pleasure to read.' Claudia Roden Have you ever stopped to wonder how our most beloved foods came to be the way they are now? As a nation of food-lovers we have been munching on fruit and veg, drinking tea and coffee and adorning our dishes with oils and spices for generations, but how did this happen? What is the history of our favourite foodstuffs? In this series of enlightening and highly entertaining essays, award-winning food writer Mark Riddaway travels back through the centuries to tell the fascinating, surprising and often downright bizarre stories of some of the everyday ingredients found at London's Borough Market. Discover how the strawberries we eat today had their roots in a clandestine trip to South America by a French spy whose surname happened to be Strawberry, why three-quarters of Britain's late-18th-century intake of tea was sold on the black market, and what Sigmund Freud found so fascinating about eel genitalia. From the humble apples and onions that we've grown on these shores for centuries, to more exotic ingredients like cinnamon and bananas that travel from across the world to finesse our food, *Borough Market: Edible Histories* offers a chance to digest the charming stories behind every last morsel.

*All about Battersea* - Henry S. Simmonds 1882

[Secret Britain](#) - Mary-Ann Ochota 2020-09-29

In this beautifully illustrated book, anthropologist and broadcaster Mary-Ann Ochota unearths more than fifty of Britain's most intriguing ancient places and artefacts and explores the mysteries behind them.

**Cheddar Gorge: A Book of English Cheeses** - John Squire 2018-10-18

Where can you read about a monstrous cheese big enough to hold a girl of 13 inside? Or that the invention of the bicycle directly, and poorly, impacted sales of cheddar? Or that some of the first cheese makers hid gold coins inside their wheels of dairy as a sales tool?

*British Food* - Colin Spencer 2011  
Cooking.

*Oyster Isles* - Bobby Groves  
2019-08-29

'Bobby's oyster travelogue is an ambitious, one-of-a-kind piece that shines a spotlight on the extraordinary and the everyday of the industry. It's the stuff that oyster bucket lists are made of' Julie Qiu, In A Half Shell blog 'A masterpiece' Sandy Ingber, Executive Chef of the Grand Central Oyster Bar, New York 'An amazing tome . . . The stories behind each oyster and location are informative, in depth, but, most importantly, fun' Michel Roux Jr The oyster. *Ostrea edulis*. 'Edible bones'. The Great British oyster is deeply embedded in our geographical, historical and socio-cultural landscape. Five-thousand-year-old oyster shells have been discovered in the northern reaches of Scotland, and oyster shells are littered along the extinct riverbeds deep beneath the London of today. A highly prized delicacy of the Romans, the oyster has always been a class leveller: an everyman food of the poor during the Victorian age to a food of decadence during the twentieth century. It is a superfood; a biological water meter; an ecological superpower. The oyster card, 'the world is your oyster' - it

has even crept into our language. Bobby Groves, Head of Oysters at the Chiltern Firehouse, takes us on a wonderful journey of the British oyster, a five-thousand-mile motorcycle odyssey of Britain's spectacular coastlines. He vividly brings to life this strange and marvellous creature, shining a light on its rich and vibrant history, its cultural impact and ecological importance as well as those oyster folk who work so hard to protect them. Part travelogue, part social history, *Oyster Isles* is a celebration of the much-loved yet much-misunderstood British oyster. [A Cheesemonger's History of The British Isles](#) - Ned Palmer 2019-10-24  
THE TOP 10 SUNDAY TIMES BESTSELLER  
Shortlisted for the André Simon Food and Drink Book Awards for 2019 'A beautifully textured tour around the cheeseboard' Simon Garfield 'Full of flavour' Sunday Times 'A delightful and informative romp' Bee Wilson, Guardian 'His encounters with modern-day practitioners fizz with infectious delight' John Walsh, Sunday Times Every cheese tells a story. Whether it's a fresh young goat's cheese or a big, beefy eighteen-month-old Cheddar, each variety holds the history of the people who first made it, from the builders of Stonehenge to medieval monks, from the Stilton-makers of the eighteenth-century to the factory cheesemakers of the Second World War. Cheesemonger Ned Palmer takes us on a delicious journey across Britain and Ireland and through time to uncover the histories of beloved old favourites like Cheddar and Wensleydale and fresh innovations like the Irish Cashel Blue or the rambunctious Renegade Monk. Along the way we learn the craft and culture of cheesemaking from the eccentric and engaging characters who have revived and reinvented farmhouse and artisan



traditions. And we get to know the major cheese styles - the blues, washed rinds, semi-softs and, unique to the British Isles, the territorials - and discover how best to enjoy them, on a cheeseboard with a glass of Riesling, or as a Welsh rarebit alongside a pint of Pale Ale. This is a cheesemonger's odyssey, a celebration of history, innovation and taste - and the book all cheese and history lovers will want to devour this Christmas.

**Cheese For Dummies** - Culture Magazine  
2012-08-02

An accessible guide to selecting, cooking with, and making cheese From a pungent Gorgonzola to the creamiest Brie, the world of cheese involves a vocabulary of taste second only to wine. With the rise of artisanal cheeses, this once humble food made from curdled milk is now haute cuisine. And to make the new world of cheese less intimidating, Laurel Miller and Thalassa Skinner have created a handy primer to selecting cheese, pairing cheese with wine, cooking with cheese, and making cheese. In *Cheese For Dummies*, everyday cheese lovers will learn how to become true cheese connoisseurs. Not only will readers get a look at how different cheeses are made around the world, in *Cheese For Dummies*, they'll develop enough of a palate to discern which cheese is right for them. Explains how to assemble the perfect cheese plate Includes recipes for cooking with cheese Details how to make five cheeses, including Mozzarella, Chevre, and Ricotta Supplemented with a 16-page photo insert With artisanal and imported cheeses now common to mainstream grocery stores, the everyday cheese lover needs more than simply his nose to make the best choice. Offering wise (and delicious!) advice on every page, *Cheese For Dummies* is a guide

for anyone interested in making every mealtime with cheese a special occasion.

[Cheese Sex Death](#) - Erika Kubick  
2021-10-26

From lauded cheesemonger and creator of the popular blog *Cheese Sex Death*, a bible for everything you need to know about cheese For many people, the world of artisan cheese is an intriguing but intimidating place. There are so many strange smells, unusual textures, exotic names, and rules for serving. Where should a neophyte begin? From evangelist cheesemonger Erika Kubick, this comprehensive book guides readers to become confident connoisseurs and worshippers of Cheesus. A preacher of the curd word, Kubick provides the Ten Commandments of Cheese, which breaks down this complex world into simplified bites. A welcoming sanctuary devoted to making cheese a daily part of life and gatherings, this book explores the many different styles of cheese by type, profiling commonly found and affordable wedges as well as the more rare and refined of rinds. Kubick offers divine recipes that cover everything from everyday crowd pleasers (think mac and cheese and baked brie) to festive feasts fit for holidays and gatherings. This cheese devotee outlines the perfect cheese plate formula and offers inventive yet easy-to-execute beverage pairings, including wine, beer, spirits, and non-alcoholic drinks. These heavenly spreads and recipes wring maximum indulgence out of minimal effort and expense. Filled with seductive photography and audacious prose, *Cheese Sex Death* is a delightfully approachable guide to artisan cheese that will make just about anyone worship at the altar of Cheesus.

**Scoff** - Pen Vogler 2020-11-05  
\*\*\*THE SUNDAY TIMES BESTSELLER\*\*\* A Book of the Year in the Daily Mail,

Independent, Spectator and The Times & Sunday Times Finalist for the Guild of Food Writers Food Book Award 2021 'Sharp, rich and superbly readable... Fascinating' Sunday Times 'Utterly delicious' Observer 'Superb' 'Book of the Week', The Times 'Terrific' 'Book of the Week', Guardian 'I loved it.' Monty Don 'A brilliant romp of a book.' Jay Rayner Avocado or beans on toast? Gin or claret? Nut roast or game pie? Milk in first or milk in last? And do you have tea, dinner or supper in the evening? In this fascinating social history of food in Britain, Pen Vogler examines the origins of our eating habits and reveals how they are loaded with centuries of class prejudice. Covering such topics as fish and chips, roast beef, avocados, tripe, fish knives and the surprising origins of breakfast, Scoff reveals how in Britain we have become experts at using eating habits to make judgements about social background. Bringing together evidence from cookbooks, literature, artworks and social records from 1066 to the present, Vogler traces the changing fortunes of the food we encounter today, and unpicks the aspirations and prejudices of the people who have shaped our cuisine for better or worse. 'With commendable appetite and immense attention to detail Pen Vogler skewers the enduring relationship between class and food in Britain. A brilliant romp of a book that gets to the very heart of who we think we are, one delicious dish at a time.' Jay Rayner  
World Cheese Book - DK 2015-06-01

**The Science of Cheese** - Michael Tunick 2014

Describes the science of cheese making, from chemistry to biology, in a lively way that is readable for both the food scientist and the artisanal hobbyist.

**The Devil's Atlas** - Edward Brooke-Hitching 2022-08-16

Packed with strange stories and spectacular illustrations, The Devil's Atlas leads you on an adventure through the afterlife, exploring the supernatural worlds of global cultures to form a fascinating traveler's guide quite unlike any other. From the author of the critically acclaimed bestsellers The Phantom Atlas, The Sky Atlas, and The Madman's Library comes a unique and beautifully illustrated guide to the heavens, hells, and lands of the dead as imagined throughout history by cultures and religions around the world. Packed with colorful maps, paintings, and captivating stories, The Devil's Atlas is a compelling tour of the geography, history, and supernatural populations of the afterworlds of cultures around the globe. Whether it's the thirteen heavens of the Aztecs, the Chinese Taoist netherworld of "hungry ghosts," Islamic depictions of Paradise, or the mysteries of the Viking mirror world, each is conjured through astonishing images and a highly readable trove of surprising facts and narratives, stories of places you'd hope to go, and those you definitely would not. A traveler's guide to worlds unseen, here is a fascinating visual chronicle of our hopes, fears, and fantasies of what lies beyond. DISCOVER THE BEYOND: From the depths of underworlds to the heights of heavens and everywhere else a life after death may be spent, this atlas explores the geography, history, and supernatural populations of the afterworlds of global mythologies. A GLOBAL SURVEY: From the demon parliament of the ancient Maya, to the eternal globe-spanning quest to find the Earthly Paradise, to the "Hell of the Flaming Rooster" of Japanese Buddhist mythology (in which

sinners are tormented by an enormous fire-breathing cockerel), The Devil's Atlas gathers together a wonderful variety of beliefs and representations of life after death. UNUSUAL AND UNSEEN: These afterworlds are illustrated with an unprecedented collection of images. They range from the marvelous "infernal cartography" of the European Renaissance artists attempting to map the structured Hell described by Dante and the decorative Islamic depictions of Paradise to the various efforts to map the Garden of Eden and the spiritual vision paintings of nineteenth-century mediums. EXPERT AUTHOR: Edward Brooke-Hitching is a master of taking visually-driven deep dives into unusual historical subjects, such as the maps of imaginary geography in The Phantom Atlas, ancient pathways through the stars in The Sky Atlas, and the literary oddities lining the metaphorical shelves of The Madman's Library. Perfect for: Obscure history and mythology enthusiasts Anyone with an interest in the occult Spiritual curiosity seekers Map lovers **Fabulosa!** - Paul Baker 2020-07-24 A Times Literary Supplement Book of the Year "Richly evocative and entertaining."—Guardian "An essential book for anyone who wants to Polari bona!"—Attitude "Exuberant, richly detailed. . . . A delightful read."—Tatler Polari is a language that was used chiefly by gay men in the first half of the twentieth century. It offered its speakers a degree of public camouflage and a means of identification. Its colorful roots are varied—from Cant to Lingua Franca to dancers' slang—and in the mid-1960s it was thrust into the limelight by the characters Julian and Sandy, voiced by Hugh Paddick and Kenneth Williams, on the BBC radio show Round the Horne ("Oh hello Mr Horne, how bona to vada your dolly old eek!"). Paul Baker recounts the

story of Polari with skill, humor, and tenderness. He traces its historical origins and describes its linguistic nuts and bolts, explores the ways and the environments in which it was spoken, explains the reasons for its decline, and tells of its unlikely reemergence in the twenty-first century. With a cast of drag queens and sailors, Dilly boys and macho clones, Fabulosa! is an essential document of recent history—a fascinating and fantastically readable account of this funny, filthy, and ingenious language.

Cider Country: How an Ancient Craft Became a Way of Life - James Crowden 2021-08-19

'James Crowden is Britain's best cider writer ... Cider Country is the book we've all been waiting for.' Oz Clarke Join James Crowden as he embarks on a journey to distil the ancient origins of cider, uncovering a rich culture and philosophy that has united farmer, maker and drinker for millennia.

**A Half Baked Idea** - Olivia Potts 2019-07-25

WINNER OF THE FORTNUM & MASON'S DEBUT FOOD BOOK AWARD 'A tender and beautifully written tour-de-force on love, grief, hope and cake. If this is not the book of the summer, I will eat my wig. An absolute triumph' THE SECRET BARRISTER 'An utterly beautiful, moving, bittersweet book on love and loss. I loved it' DOLLY ALDERTON

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When Olivia Potts was just twenty five, her mother died. Stricken with grief, she did something life changing and rather ridiculous: she gave up a high-flying legal career to study at the notoriously difficult Le Cordon Bleu, despite not being able to cook. No one ever told Olivia you couldn't bake your way to happiness - but



could you?

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'A brilliant, brave and beautiful book: funny and charming; utterly inspiring and life-affirming' Olivia Sudjic 'A heart-wrenching yet humorous portrayal of grief, a delicious collection of recipes, an inspirational tale of changing careers, and a feel good love story' Vogue 'Funny, sharp and sad. I laughed so much (and I cried)' Ella Risbridger, author of *Midnight Chicken* 'An honest, brave and funny account of what it is to love, to lose love and how to make macarons' Red

*Cheese and Culture* - Paul Kindstedt  
2012-04-01

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding environment, as well as defined by their social and cultural context. *Cheese and Culture* endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. *Cheese and Culture* embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval,

renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese"--Provided by publisher.

*Wanderers* - Kerri Andrews 2020-10-07  
Offering a beguiling view of the history of walking, *Wanderers* guides us through the different ways of seeing--of being--articulated by ten pathfinding women writers. "A wild portrayal of the passion and spirit of female walkers and the deep sense of 'knowing' that they found along the path."--Raynor Winn, author of *The Salt Path* "I opened this book and instantly found that I was part of a conversation I didn't want to leave. A dazzling, inspirational history."--Helen Mort, author of *No Map Could Show Them* This is a book about ten women over the past three hundred years who have found walking essential to their sense of themselves, as people and as writers. *Wanderers* traces their footsteps, from eighteenth-century parson's daughter Elizabeth Carter--who desired nothing more than to be taken for a vagabond in the wilds of southern England--to modern walker-writers such as Nan Shepherd and Cheryl Strayed. For each, walking was integral, whether it was rambling for miles across the Highlands, like Sarah Stoddart Hazlitt, or pacing novels into being, as Virginia Woolf did around Bloomsbury. Offering a beguiling view of the history of walking, *Wanderers* guides us through the different ways of seeing--of

being-articulated by these ten pathfinding women.

**100 Queer Poems** - Andrew McMillan  
2022-06-02

Mary Jean Chan and Andrew McMillan's luminous anthology, *100 Queer Poems*, is a celebration of thrilling contemporary voices and visionary poets of the past. Featuring Elizabeth Bishop, Langston Hughes, Ocean Vuong, Carol Ann Duffy, Kae Tempest and many more. \* A Guardian Best Poetry Book of the Year \* \* Shortlisted for the Books Are My Bag Readers Awards 2022 \* Encompassing both the flowering of queer poetry over the past few decades and the poets who came before and broke new ground, *100 Queer Poems* presents an electrifying range of writing from the twentieth century to the present day. Questioning and redefining what we mean by a 'queer' poem, you'll find inside classics by Elizabeth Bishop, Langston Hughes, Wilfred Owen, Charlotte Mew and June Jordan, central contemporary figures such as Mark Doty, Jericho Brown, Carol Ann Duffy, Kei Miller, Kae Tempest, Natalie Diaz and Ocean Vuong, alongside thrilling new voices including Chen Chen, Richard Scott, Harry Josephine Giles, Verity Spott and Jay Bernard. Curated by two widely acclaimed poets, Mary Jean Chan and Andrew McMillan, *100 Queer Poems* moves from childhood and adolescence to forging new homes and relationships with our chosen families, from urban life to the natural world, from explorations of the past to how we find and create our future selves. 'Abundantly rich and rewarding...capturing how queer poets and their work speak to one another across generations' *Attitude* 'More than a landmark volume... An anthology that marks the present moment and ushers in a new one' Okechukwu Nzelu, author of *Here Again Now*

**Few Eggs and No Oranges** - Vere Hodgson 1999

A look at how 'ordinary' people in London and Birmingham lived, worked and coped during World War II, through the diary of an "ordinary commonplace Londoner."

**Cheese** - Michel Roux 2017-10-19  
Cheese has been a lifelong passion for Michel Roux, initially inspired by early visits to French markets and fuelled by extensive travels around the world discovering new cheeses. Here he offers a wealth of advice on cheese and a fantastic collection of over 100 recipes for inventive canapés, comforting soups, tempting starters and snacks, sensational salads, original fish and meat dishes, mouth-watering pasta, rice and vegetable dishes, and delectable desserts. In addition to the great cheese classics, such as fondue, tartiflette, Parmesan soufflés and gnudi, Michel offers a host of creative ideas with original flavour combinations: try Roquefort pizza with pear, honey and almonds; roasted peppers with halloumi; or filo-wrapped feta and watermelon, for example. The recipes are versatile too, so you can use whichever cheeses are available to you. The ultimate guide to cooking with cheese from a legendary chef, this is a book for all cheese lovers.

[A Cheesemonger's History of the British Isles](#) - Ned Palmer 2019

A celebration of cheese to go perfectly with your Christmas Stilton

**A Dead Djinn in Cairo** - P. Djèlí Clark 2016-05-18

Alex Award-winning author P. Djèlí Clark, *A Dead Djinn in Cairo* is a Tor.com original historical fantasy set in an alternate early twentieth century infused with the otherworldly. Egypt, 1912. In Cairo, the Ministry of Alchemy, Enchantments and Supernatural Entities investigate disturbances between the mortal and

the (possibly) divine. What starts off as an odd suicide case for Special Investigator Fatma el-Sha'arawi leads her through the city's underbelly as she encounters rampaging ghouls, saucy assassins, clockwork angels, and a plot that could unravel time itself. At the Publisher's request, this title is being sold without Digital Rights Management Software (DRM) applied.

**The Book of Cheese** - Liz Thorpe  
2017-09-26

EXPLORE THE WORLD OF CHEESE BY ASKING YOURSELF ONE SIMPLE QUESTION: WHAT CHEESES DO I ALREADY LOVE? This is the first book of its kind to be organized not by country, milk type, or any other technical classification. The Book of Cheese maps the world of cheese using nine familiar favorites, what author Liz Thorpe calls the Gateway Cheeses. From basics like Swiss, blue, and cheddar, Liz leads the way to more adventurous types. Love Brie? Liz shows you how to find other Brie-like cheeses, from the mild Moses Sleeper to the pungent Fromage de Meaux. Her revolutionary approach allows food lovers to focus on what they really care about: finding more cheeses to enjoy. Complete with flavor and aroma wheels, charts guiding you through different intensities and availabilities, and gorgeous photography, this is the only book on cheese you will ever need.

**The Biscuit** - Lizzie Collingham  
2020-10-29

Bourbons. Custard Creams. Rich Tea. Jammie Dodgers. Chocolate Digestives. Shortbread. Ginger snaps. Which is your favourite? British people eat more biscuits than any other nation; they are as embedded in our culture as fish and chips or the Sunday roast. We follow the humble biscuit's transformation from durable staple for sailors, explorers and colonists to sweet luxury for the middling

classes to comfort food for an entire nation. Like an assorted tin of biscuits, this charming and beautifully illustrated book has something to offer for everyone, combining recipes for hardtack and macaroons, Shrewsbury biscuits and Garibaldi's, with entertaining and eye-opening vignettes of social history.

*The Oxford Companion to Cheese* -  
2016-10-25

Winner of the 2017 James Beard Award for Reference & Scholarship The discovery of cheese is a narrative at least 8,000 years old, dating back to the Neolithic era. Yet, after all of these thousands of years we are still finding new ways to combine the same four basic ingredients - milk, bacteria, salt, and enzymes - into new and exciting products with vastly different shapes, sizes, and colors, and equally complex and varied tastes, textures, and, yes, aromas. In fact, after a long period of industrialized, processed, and standardized cheese, cheesemakers, cheesemongers, affineurs, and most of all consumers are rediscovering the endless variety of cheeses across cultures. The Oxford Companion to Cheese is the first major reference work dedicated to cheese, containing 855 A-Z entries on cheese history, culture, science, and production. From cottage cheese to Camembert, from Gorgonzola to Gruyère, there are entries on all of the major cheese varieties globally, but also many cheeses that are not well known outside of their region of production. The concentrated whey cheeses popular in Norway, brunost, are covered here, as are the traditional Turkish and Iranian cheeses that are ripened in casings prepared from sheep's or goat's skin. There are entries on animal species whose milk is commonly (cow, goat, sheep) and not so commonly (think

yak, camel, and reindeer) used in cheesemaking, as well as entries on a few highly important breeds within each species, such as the Nubian goat or the Holstein cow. Regional entries on places with a strong history of cheese production, biographies of influential cheesemakers, innovative and influential cheese shops, and historical entries on topics like manorial cheesemaking and cheese in children's literature round out the Companion's eclectic cultural coverage. The Companion also reflects a fascination with the microbiology and chemistry of cheese, featuring entries on bacteria, molds, yeasts, cultures, and coagulants used in cheesemaking and cheese maturing. The blooms, veins, sticky surfaces, gooey interiors, crystals, wrinkles, strings, and yes, for some, the odors of cheese are all due to microbial action and growth. And today we have unprecedented insight into the microbial complexity of cheese, thanks to advances in molecular biology, whole-genome sequencing technologies, and microbiome research. The Companion is equally interested in the applied elements of cheesemaking, with entries on production methodologies and the technology and equipment used in cheesemaking. An astonishing 325 authors contributed entries to the Companion, residing in 35 countries. These experts included cheesemakers, cheesemongers, dairy scientists, anthropologists, food historians, journalists, archaeologists, and on, from backgrounds as diverse as the topics they write about. Every entry is signed by the author, and includes both cross references to related topics and further reading suggestions. The endmatter includes a list of cheese-related museums and a thorough index. Two 16-page color inserts and well over a hundred black and white images help bring the

entries to life. This landmark encyclopedia is the most wide-ranging, comprehensive, and reliable reference work on cheese available, suitable for both novices and industry insiders alike.

The Feasts of Autolytus - Elizabeth Robins Pennell 1896

*The Art of Plant-Based Cheesemaking, Second Edition* - Karen McAthy

2021-05-25

Expanded and updated second edition of the Gourmand World Cookbook Awards, 2018, Vegan Category Winner. Learn the craft of making authentic, delicious non-dairy cheese from acknowledged master plant-based cheesemaker Karen McAthy. Comprehensively updated and expanded, the second edition of the "plant-based cheesemaking bible" takes vegan cheesemaking to a new level. Containing over 150 full color photos and enhanced step-by-step instructions, coverage and new information includes: Eight new cheesemaking recipes plus dozens more from beginner to pro New coverage of "mixed method" fast-firming cultured cheeses Going beyond nuts and seeds and using legumes for cheesemaking Dairy-free cultured butter, coconut milk yogurt, oat and cashew milk yogurt, and sour cream Growing plant-based cultures, including rejuvelac, sprouting, fermentation, kefir, and probiotic capsules Lactic acid fermentation and how to use it in cheesemaking Expanded coverage of flavors, aging, rind curing and smoking, and working with white and blue molds New recipe section for cooking with dairy-free cheeses including Coeur a la Creme, Buttermilk Fried Tempeh and more. The Art of Plant-based Cheesemaking, Second Edition is a must-have for aspiring DIY non-dairy cheesemakers, vegans, and serious foodies alike. The texture, the sharpness, the

taste; you will be proud to serve up your creations.

**Great British Cheeses** - Jenny Linford  
2008-10-01

Great British Cheeses is the first visual guide to Britain's popular farmhouse cheeses. The book aims to offer general tips on choosing, buying and serving cheese, as well as describing over 300 specific varieties from around the British Isles.

Engaging text showcases the best new and traditional cheese varieties, as well as the lives and techniques of the independent farmers and cheese-makers who create them. The book concludes with a directory of suppliers of the featured cheeses. London-based food writer and enthusiast Jenny Linford has been a campaigner for high-quality, independently-produced food since starting as a freelance restaurant reviewer in 1991.

*Becoming a Writer, Staying a Writer* - J. Michael Straczynski  
2021-06-01

In the words of novelist Harlan Ellison, "The trick is not becoming a writer. The trick is staying a writer. New York Times bestselling author and British Academy Award nominee J. Michael Straczynski knew he wanted to be a writer ever since he was a child. What he didn't know was how to actually become, or stay, a writer. Now, he's giving fellow writers the comprehensive guide he wishes he had all along, personalized

tips and techniques that can't be found in any other book on writing. *Becoming a Writer, Staying a Writer* culls from Straczynski's more than thirty years of experience writing for film, television, books, and comics. Designed for writers in any stage of their career, this quirky, insightful and often humorous book provides an inside look at these industries with advice and wisdom covering such topics such as:

- What fledgling writers need to know to improve and sell their work—and avoid wasting valuable time
- Tips for experienced writers who want to get to the next level
- Staying disciplined when writing is your day job
- Why writers should never wait for inspiration
- Story-planning strategies that don't kill your spontaneity
- Expert techniques for effective, memorable world-building
- How to get an agent and survive the writer's journey in more personal relationships
- Revising and editing with precision
- When and how to reinvent yourself as an artist

*Becoming a Writer, Staying a Writer* includes Straczynski's unique, tried-and-true methodologies that will help storytellers sharpen their work so that it's polished and ready for publication. Part toolbox and part survival guide, this book will be an indispensable guide throughout your entire writing career, offering fresh and practical insights every step of the way.