

Apricots On The Nile A Memoir With Recipes

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Everything Is Under Control - Phyllis Grant 2020-04-21

One of Esquire's Best Cookbooks of 2020 and one of The Washington Post's Best Food Books of 2020 "In epigrammatic, nearly poetic diction, Grant . . . reminds us of how transformative the junctures where food and life collide can be." --The New York Times Book Review "What a beautiful, rich, and poetic memoir this is . . . Like the best chefs, Phyllis Grant knows how to make a masterpiece from a few simple ingredients: truth, taste, poignancy, and love."—Elizabeth Gilbert, author of *City of Girls* and *Eat, Pray, Love* Phyllis Grant's *Everything Is Under Control* is a memoir about appetite as it comes, goes, and refocuses its object of desire. Grant's story follows the sometimes smooth, sometimes jagged, always revealing contours of her life: from her days as a dancer struggling to find her place at Julliard, to her experiences in and out of four-star kitchens in New York City, to falling in love with her future husband and leaving the city after 9/11 for California, where her children are born. All the while, a sense of longing pulses in each stage as she moves through the headspace of a young woman longing to be sustained by a city into that of a mother now sustaining a family herself. Written with the transparency of a diarist, *Everything Is Under Control* is an unputdownable series of vignettes followed by tried-and-true recipes from Grant's table—a heartrending yet unsentimental portrait of the highs and lows of young adulthood, motherhood, and a life in the kitchen. *Esmond and Ilia* - Marina Warner 2022-06-14

By one of the finest English writers of our time, a luminous memoir that travels from southern Italy to the banks of the Nile, capturing a lost past both personal and historical. Marina Warner's father, Esmond, met her mother, Ilia, while serving as an officer in the British Army during the Second World War. As Allied forces fought their way north through Italy, Esmond found himself in the southern town of Bari, where Ilia had grown up, one of four girls of a widowed mother. The Englishman approaching middle age and the twenty-one-year-old Italian were soon married. Before the war had come to an end, Ilia was on her way alone to London to wait for her husband's return and to learn how to be Mrs. Esmond Warner, an Englishwoman. Ilia begins to learn the world of cricket, riding, canned food, and distant relations she has landed in, while Esmond, in spite of his connections, struggles to support his wife and young daughter. He comes up with the idea of opening a bookshop, a branch of W.H. Smith's, in Cairo, where he had spent happy times during the North African campaign. In Egypt, however, nationalists are challenging foreign influences, especially British ones, and before long Cairo is on fire. Deeply felt, closely observed, rich with strange lore, *Esmond and Ilia* is a picture of vanished worlds, a portrait of two people struggling to know each other and themselves, a daughter's story of trying to come to terms with a past that is both hers and unknowable to her. It is an "unreliable memoir"—what memoir isn't?—and a lasting work of literature, lyrical, sorrowful, shaped by love and wonder.

The Return - Lacey Sturm 2018-05-22

It's easy to go through days, weeks, even years on autopilot, moving from one activity to another, rarely taking the time to consider what it's all for anyway. Why did God make us? What does he want us to do with the time he has given us? And how can we find out? In her bestselling story-driven style, Christian rocker Lacey Sturm shares with readers the beautiful struggle of learning what one's unique gifts are and pursuing them wholeheartedly. She helps them see each day as a gift from God, find balance in their busy lives, and discover the joy of giving God's gifts back to him by using them to bring him glory. Young people especially will love this openhanded and openhearted take on what to do with their lives, as will those who

feel like they've been coasting or heading down the wrong path.

The Man in the White Sharkskin Suit - Lucette Lagnado 2009-10-13

"Poignant . . . deeply personal . . . an indelible history of the largely forgotten Jews of Egypt . . ." —Miami Herald In vivid and graceful prose, Lucette Lagnado re-creates the majesty and cosmopolitan glamour of Cairo in the years before Gamal Abdel Nasser's rise to power. With Nasser's nationalization of Egyptian industry, her father, Leon, a boulevardier who conducted business in his white sharkskin suit, loses everything, and departs with the family for any land that will take them. The poverty and hardships they encounter in their flight from Cairo to Paris to New York are strikingly juxtaposed against the beauty and comforts of the lives they left behind. An inversion of the American dream set against the stunning portraits of three world cities, Lucette Lagnado's memoir offers a grand and sweeping story of faith, tradition, tragedy, and triumph.

[Apricots on the Nile](#) - Colette Rossant 2004-04-20

Cairo, 1937: French-born Colette Rossant is waiting out World War II among her father's Egyptian-Jewish relatives. From the moment she arrives at her grandparents' belle époque mansion by the Nile, the five-year-old Colette finds companionship and comfort among the other "outsiders" in her home away from home -- the cooks and servants in the kitchen. The chef, Ahmet, lets Colette taste the ful; she learns how to make sambusaks for her new friends; and she shops for semits and other treats in the Khan-al-Khalili market. Colette is beginning to understand how her family's culture is linked to the kitchen...and soon she will claim Egypt's food, landscape, and people as her own. *Apricots on the Nile* is a loving testament to Colette's adopted homeland. With dozens of original recipes and family photographs, Colette's coming-of-age memoir is a splendid exploration of old Cairo in all its flavor, variety, and wide-eyed wonder.

Diasporic Tastes - Paula Torreiro Pazo 2016-12-31

Diasporic Tastes seeks to explore the culinary metaphors present in a selection of Asian American narratives written by a variety of contemporary authors. The intricate web of culinary motifs featured in these texts offers a fertile ground for the study of the real and imaginary [hi]stories of the Asian American community, an ethnic minority that has been persistently racialized through its eating habits. Thus, this book examines those literary contexts in which the presence of food images becomes especially meaningful as an indicator of the nostalgia of the immigrant, the sense of community of the diasporic family, the clash between generations, and the shocks of arrival and return. The reading of Asian American "edible metaphors" from these perspectives will prove particularly revealing in relation to the notions of home, identity, and belonging—all of them mainstays of the diasporic consciousness. (Series: Contributions to Asian American Literary Studies, Vol. 8) [Subject: Asian American Literature, Literary Criticism]~~
Food Lit: A Reader's Guide to Epicurean Nonfiction - Melissa Brackney Stoeger 2013-01-08
An essential tool for assisting leisure readers interested in topics surrounding food, this unique book contains annotations and read-alikes for hundreds of nonfiction titles about the joys of comestibles and cooking.

The Leopard Hat - Valerie Steiker 2007-12-18

In this tender loving memoir, Valerie Steiker evokes a magical childhood on the Upper East side of New York with a woman whose own losses led her to delight in family, beauty and life itself. Valerie Steiker's Belgian Jewish mother, Gisèle—who, as a child in Antwerp, was hidden from the Nazis—wasn't a typical

American mom. She spoke with throaty Belgian Rs and wore only high heels. Before her marriage, she had studied acting with Lee Strasburg and been a model in Mexico. With her vitality and elegance, she created a joyous childhood for Valerie and her sister. Together they tangoed through their vibrant Manhattan apartment, took in great art, and shared "women's hidden secrets." Gisèle's premature death left Valerie (at the time a junior at Harvard) unmoored, but in grieving and in finding her own path to womanhood, Valerie would ultimately grow to understand Gisèle more profoundly than she ever had as a child. Beautifully evocative of a glamorous and now-vanished world, *The Leopard Hat* is an extraordinary memoir about the warm and indelible bond between mother and daughter.

The Literary Life of Cairo - Samia Mehrez 2011-01-01

Readings from literary works that re-construct a century of Cairo's changing social life. Unlike *The Literary Atlas of Cairo*, which focuses on the literary geopolitics of the cityscape, this companion volume immerses the reader in the complex network of socioeconomic and cultural lives in the city. The seven chapters first introduce the reader to representations of some of Cairo's prominent profiles, both political and cultural, and their impact on the city's literary geography, before presenting a spectrum of readings of the city by its multiethnic, multinational, and multilingual writers across class, gender, and generation. Daunting images of colonial school experiences and startling contrasts of postcolonial educational realities are revealed, while Cairo's moments of political participation and oppression are illustrated, as well as the space accorded to women within the city across history and class. The city's marginals are placed on its literary map, alongside representations of the relationship between writing and drugs, and the places, paraphernalia, and products of the drug world across class and time. Together, *The Literary Atlas of Cairo* and *The Literary Life of Cairo* produce a literary geography of Cairo that goes beyond the representation of space in literature to reconstruct the complex network of human relationships in that space.

The World in My Kitchen - Colette Rossant 2006-09-26

"We are on our way to Le Havre. The train is going so fast that the landscape is all but a blur. From time to time, I can see a farm in the mist surrounded by a sea of green fields. I am excited but also scared. It is 1955, and we are on our way to New York." So begins the marvelous journey of Colette Rossant, just married to an American architect and about to leave France for a new life in the heart of New York City. At first, Colette finds Americans' manners to be as mystifying as their cuisine, but before long, she discovers the myriad charms of her adopted country. Between taking on an astoundingly diverse series of jobs, raising four children, and renovating a Soho town house, Colette develops her own flair for food -- and for superb food writing. In this spirited and deliciously entertaining memoir, Colette shares the unforgettable stories of her forty tumultuous years at the heart of American and international cuisine. The children's cooking school she starts for her daughter's friends turns into a starring role on a PBS television series. As *New York* magazine's "Underground Gourmet," she hails the city's staggering array of outstanding ethnic cuisine. Either with her husband and children, or on her own, she travels to Africa, China, Japan, and South America, exploring cuisine and culture around the globe. She rides camels through the Australian outback, barter lipsticks for fresh vegetables in Tanzania, and is almost arrested as a spy by the Chinese secret police -- just because she is trying to eat like a local. Charming, indomitable, endlessly curious and adventurous, Colette Rossant inspires us to savor every meal -- and every day. With a wonderful array of mouth-watering recipes, *The World in My Kitchen* is an irresistible celebration of family, food, and life.

Apricots on the Nile - Colette Rossant 2007-11-01

Cairo, 1937: French-born Colette Rossant is waiting out World War II among her father's Egyptian-Jewish relatives. From the moment she arrives at her grandparents' belle époque mansion by the Nile, the five-year-old Colette finds companionship and comfort among the other "outsiders" in her home away from home -- the cooks and servants in the kitchen. The chef, Ahmet, lets Colette taste the ful; she learns how to make sambusaks for her new friends; and she shops for semites and other treats in the Khan-al-Khalili market. Colette is beginning to understand how her family's culture is linked to the kitchen...and soon she will claim Egypt's food, landscape, and people as her own. *Apricots on the Nile* is a loving testament to Colette's adopted homeland. With dozens of original recipes and family photographs, Colette's coming-of-age memoir is a splendid exploration of old Cairo in all its flavor, variety, and wide-eyed wonder.

Memory and Ethnicity - Dario Miccoli 2013-12-05

In recent times, ethnicity and issues of origin have become a hotly debated topic among Jews both in Israel and in the Diaspora. This is particularly true both of Jews from the Middle East and North Africa, who for years had remained at the margins of the Israeli national narrative, as well as the Israeli Palestinian minority. Much the same may be said of Diaspora Jews. Among the public spaces where ethnicity has become more visible are museums, together with heritage centres, art galleries, and the Internet. The aim of *Memory and Ethnicity* is to investigate how ethnicity is represented and narrated in such spaces. How have groups of Jews from such different backgrounds as Morocco, Egypt, India or the US elaborated their past legacies and traditions vis-à-vis a variety of national narratives and cultural or political ideologies? This volume describes the emergence of a new museological scene -- that mirrors a multi-vocal Jewish and Israeli public sphere in which ethnicity has become central to a nation's cultural imagination. By considering museums as "places of memory" where an ethnic/communal identity is displayed, *Memory and Ethnicity* analyses which memories are preserved, and which suppressed. This study sets out to enrich the understanding of Israeli and Jewish cultural history, and also to deepen the field of museum studies from little investigated perspectives.

Mapping My Return - Salman Abu Sitta 2016

Refugees, Palestinian Arab; biography.

Return to Paris - Colette Rossant 2004-04-20

Paris, 1947: Colette Rossant returns to Paris after waiting out World War II in Cairo among her father's Egyptian-Jewish relatives. Initially, the City of Light seems gray and forbidding to the teenage Colette, especially after her thrill-seeking mother leaves her in the care of her bitter, malaisé grandmother. Yet Paris will prove the place where Colette awakens to her senses. Taken under the wing of Mademoiselle Georgette, the family chef, she develops a taste and talent for French cooking. The streets of Paris soon become Colette's own as she navigates the outdoor markets and café menus and emerges into her new, gastronomical self. *Return to Paris* is an extraordinary coming-of-age story that charts the course of Colette's culinary adventures -- replete with expertly crafted recipes and family photographs. An exploration of passion in all its flavor and texture, Colette's memoir will live in the hearts and palates of readers for years to come.

Grain Mains - Bruce Weinstein 2012-08-21

A long-overdue cookbook that takes whole grains from "good for you" side dish to sophisticated and satisfying main course. We all know that choosing whole grains over processed ingredients is better for our health, yet the likes of millet, quinoa, and barley are still stuck on the culinary sidelines. Bruce Weinstein and Mark Scarbrough bring these unheralded culinary superstars to the center of the plate, with more than 100 recipes showing that their range of textures and flavors is greater than any other food group, they're incredibly versatile, they're economical, and they can anchor a meal. Readers will be surprised at how easily and creatively whole grains can be used as the base for breakfast, dessert, and elegant entrees: Baked Barley Grits with Apples and Sausage will far outdo the standard cornmeal; and Millet Burgers with Olives, Sun-dried Tomatoes, and Pecorino won't leave anyone missing the meat. Tips on quick-cooking grains or precooking ahead of time make cooking with these hearty staples practical for weeknights, and many are appropriate (or can be modified) for vegetarian and vegan diets. *Grain Mains* is a modern manifesto for whole grains, with inventive and tantalizing recipes.

A Mostly French Food Processor Cookbook - Colette Rossant 1983

Lonely Planet Egypt - Lonely Planet

Cooking Cultures - Ishita Banerjee-Dube 2016-07

"Tracks the interplay of creativity, competition, desire, and nostalgia in the discrete ways people relate to food and cuisine in different societies"--

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The Waves - Virginia Woolf 1998

One of Woolf's most experimental novels, *The Waves* presents six characters in monologue - from morning until night, from childhood into old age - against a background of the sea. The result is a glorious chorus of voices that exists not to remark on the passing of events but to celebrate the connection between its various individual parts.

Reflections on Translation - Susan Bassnett 2011

This collection of essays brings together a decade of writings on translation by leading international translation studies expert, Susan Bassnett. The essays cover a range of topics and will be useful to anyone with an interest in how different cultures communicate.

Return to Paris - Colette Rossant 2004

1947 and Paris is recovering from the war. Abandoned by her mother, lonely, frightened and terribly homesick, Colette finds solace in her love for French food - roasted lamb stuffed with garlic, springtime strawberries bathed in creme fraiche, the first taste of truffle in a Left Bank restaurant.

Sephardi and Mizrahi Jews in America - Saba Soomekh 2015-12

Sephardi and Mizrahi Jews in America includes academics, artists, writers, and civic and religious leaders who contributed chapters focusing on the Sephardi and Mizrahi experience in America. Topics will address language, literature, art, diaspora identity, and civic and political engagement. When discussing identity in America, one contributor will review and explore the distinct philosophy and culture of classic Sephardic Judaism, and how that philosophy and culture represents a viable option for American Jews who seek a rich and meaningful medium through which to balance Jewish tradition and modernity. Another chapter will provide a historical perspective of Sephardi/Ashkenazi Diasporic tensions. Additionally, contributors will address the term "Sephardi" as a self-imposed, collective, "ethnic" designation that had to be learned and naturalized--and its parameters defined and negotiated--in the new context of the United States and in conversation with discussions about Sephardic identity across the globe. This volume also will look at the theme of literature, focusing on Egyptian and Iranian writers in the United States. Continuing with the Iranian Jewish community, contributors will discuss the historical and social genesis of Iranian-American Jewish participation and leadership in American civic, political, and Jewish affairs. Another chapter reviews how art is used to express Iranian Diaspora identity and nostalgia. The significance of language among Sephardi and Mizrahi communities is discussed. One chapter looks at the Ladino-speaking Sephardic Jewish population of Seattle, while another confronts the experience of Judeo-Spanish speakers in the United States and how they negotiate identity via the use of language. In addition, scholars will explore how Judeo-Spanish speakers engage in dialogue with one another from a century ago, and furthermore, how they use and modify their language when they find themselves in Spanish-speaking areas today.

Selves in Dialogue - Begoña Simal 2011

Selves in Dialogue: A Transethnic Approach to American Life Writing constitutes an explicit answer to the urgent call for a comparative study of American autobiography. This collection of essays ostensibly intends to cut across cultural, "racial" and/or "ethnic" boundaries, introducing the concept of "transethnicity" and arguing for its increasing validity in the ever-changing field of American Studies. Accordingly, the comparative analysis in *Selves in Dialogue* is implemented not by juxtaposing essays that pay "separate but equal" attention to specific "monoethnic" or "monocultural" traditions—as has been the usual strategy in book-length publications of this sort—, but by critically engaging with two or more different traditions in every single essay. Mixing rather than segregating. The transethnic approach proposed in this collection does not imply erasing the very difference and diversity that makes American autobiographies all the more thrilling to read and study. Group-specific research of an "intra-ethnic" nature should and will continue to

thrive. And yet, the field of American Studies is now ready to indulge more freely, and more knowledgeably, in transethnic explorations of life writing, in an attempt to delineate both the divergences and the similarities between the different autobiographies written in the US. Because of its unusual perspective, *Selves in Dialogue* can be of interest not only for specialists in life writing, but also for those working in the larger fields of American Literature, Ethnic Studies or American Studies.

Memories of a Lost Egypt - Colette Rossant 1999

A James Beard Award-winning journalist presents a combination memoir and cookbook in which she describes growing up in French colonial Egypt and presents a richly exotic collection of recipes that blend a variety of cultural influences. 10,000 first printing.

Risotto With Nettles - Anna Del Conte 2011-12-31

As featured in a BBC documentary Born in Milan, Anna del Conte grew up in Italy in a gentler time. When war came to Italy everything changed: her family had to abandon their apartment and the city for the countryside, where the peasants still ate well, but life was dangerous... As a teenager, Anna became used to throwing herself into a ditch as the strafing planes flew over, and was imprisoned, twice. Her story is informed and enlivened by the food and memories of her native land - from lemon granita to wartime risotto with nettles, from vitello tonnato to horsemeat roll, from pastas to porcini. Anna arrived in England in 1949 to a culinary wasteland. She married an Englishman and stayed on, and while bringing up her children, she wrote books which inspired a new generation of cooks. This is a memoir of a life seen through food - each chapter rounded off with mouthwatering recipes.

Insight Guides Egypt (Travel Guide eBook) - Insight Guides 2020-02-01

Insight Guides Egypt Travel made easy. Ask local experts. Comprehensive travel guide packed with inspirational photography and fascinating cultural insights. From deciding when to go, to choosing what to see when you arrive, this guide to Egypt is all you need to plan your perfect trip, with insider information on must-see, top attractions like the Pyramids of Giza, the Red Sea and the Thebes Necropolis, and cultural gems like cruising the Nile, discovering Aswan and exploring the Temple of Karnak. Features of this travel guide to Egypt: - Inspirational colour photography: discover the best destinations, sights and excursions, and be inspired by stunning imagery - Historical and cultural insights: immerse yourself in Egypt's rich history and culture, and learn all about its people, art and traditions - Practical full-colour maps: with every major sight and listing highlighted, the full-colour maps make on-the-ground navigation easy - Editor's Choice: uncover the best of Egypt with our pick of the region's top destinations - Key tips and essential information: packed full of important travel information, from transport and tipping to etiquette and hours of operation - Covers: Cairo; Giza, Memphis and Saqqara; the Oases of Egypt's Western Desert; Middle Egypt; Upper Egypt; Abu Simbel and Nubia; Alexandria; the Suez Canal; the Sinai; the Red Sea Looking for an easy way to get around? Check out Insight Guides Flexi Map Egypt for a clear and comprehensive trip around the country. About Insight Guides: Insight Guides is a pioneer of full-colour guide books, with almost 50 years' experience of publishing high-quality, visual travel guides with user-friendly, modern design. We produce around 400 full-colour print guide books and maps, as well as phrase books, picture-packed eBooks and apps to meet different travellers' needs. Insight Guides' unique combination of beautiful travel photography and focus on history and culture create a unique visual reference and planning tool to inspire your next adventure.

The Book of Spice: From Anise to Zedoary - John O'Connell 2016-07-12

At once familiar and exotic, spices are rare things, comforting us in favorite dishes while evoking far-flung countries, Arabian souks, colonial conquests and vast fortunes. John O'Connell introduces us to spices and their unique properties, both medical and magical, alongside the fascinating histories behind both kitchen staples and esoteric luxuries. A tasty compendium of spices and a fascinating history and wide array of uses of the world's favorite flavors—*The Book of Spice: From Anise to Zedoary* reveals the amazing history of spices both familiar and esoteric. John O'Connell's erudite chapters combine history with insights into art, religion, medicine, science, and is richly seasoned with anecdotes and recipes. Discover why Cleopatra bathed in saffron and mare's milk, why wormwood-laced absinthe caused eighteenth century drinkers to hallucinate and how cloves harvested in remote Indonesian islands found their way into a kitchen in ancient Syria. Almost every kitchen contains a bottle of cloves or a stick of cinnamon, almost every dish a pinch of

something, whether chili or cumin. The Book of Spice is culinary history at its most appetizing.

The River Cottage Family Cookbook - Hugh Fearnley-Whittingstall 2009

Recipes for the whole family.

Bethlehem - Nicholas Blincoe 2017-11-07

"[Bethlehem] brings within reach 11,000 years of history, centering on the beloved town's unique place in the world. Blincoe's love of Bethlehem is compelling, even as he does not shy away from the complexities of its chronicle." -- President Jimmy Carter Bethlehem is so suffused with history and myth that it feels like an unreal city even to those who call it home. For many, Bethlehem remains the little town at the edge of the desert described in Biblical accounts. Today, the city is hemmed in by a wall and surrounded by forty-one Israeli settlements and hostile settlers and soldiers. Nicholas Blincoe tells the town's history through the visceral experience of living there, taking readers through its stone streets and desert wadis, its monasteries, aqueducts, and orchards to show the city from every angle and era. His portrait of Bethlehem sheds light on one of the world's most intractable political problems, and he maintains that if the long thread winding back to the city's ancient past is severed, the chances of an end to the Palestine-Israel conflict will be lost with it.

Biting through the Skin - Nina Mukerjee Furstenau 2013-09-01

At once a traveler's tale, a memoir, and a mouthwatering cookbook, *Biting through the Skin* offers a first-generation immigrant's perspective on growing up in America's heartland. Author Nina Mukerjee Furstenau's parents brought her from Bengal in northern India to the small town of Pittsburg, Kansas, in 1964, decades before you could find long-grain rice or plain yogurt in American grocery stores. Embracing American culture, the Mukerjee family ate hamburgers and softserve ice cream, took a visiting guru out on the lake in their motorboat, and joined the Shriners. Her parents transferred the cultural, spiritual, and family values they had brought with them to their children only behind the closed doors of their home, through the rituals of cooking, serving, and eating Bengali food and making a proper cup of tea. As a girl and a young woman, Nina traveled to her ancestral India as well as to college and to Peace Corps service in Tunisia. Through her journeys and her marriage to an American man whose grandparents hailed from Germany and Sweden, she learned that her family was not alone in being a small pocket of culture sheltered from the larger world. *Biting through the Skin* shows how we maintain our differences as well as how we come together through what and how we cook and eat. In mourning the partial loss of her heritage, the author finds that, ultimately, heritage always finds other ways of coming to meet us. In effect, it can be reduced to a 4 x 6-inch recipe card, something that can fit into a shirt pocket. It's on just such tiny details of life that belonging rests. In this book, the author shares her shirt-pocket recipes and a great deal more, inviting readers to join her on her journey toward herself and toward a vital sense of food as culture and the mortar of community.

Memories and Adventures - Arthur Conan Doyle 1924

Travels in Central Asia - Ármin Vámbéry 1865

Madeleines in Manhattan - Colette Rossant 2008

It is 1955, and Colette Rossant, newly married, has just arrived in America with her husband Jimmy. She is twenty-two, a Frenchwoman in New York, bemused by American customs and most importantly by the food—the limp sandwiches, the ubiquitous mayonnaise, the iceberg lettuce. But post-war New York is humming and Colette and Jimmy discover a whole new world in Greenwich Village— theatre and avant-garde cinema, farmer's markets and Jewish delis. Colette slowly falls in love with her adopted country, relishing the brisket sandwiches at Katz's, the exquisite dim sum in Chinatown and the Italian pastries in Mulberry Street. *Madeleines in Manhattan* is the story of Rossant's journey from young housewife and passionate cook to acclaimed food writer, from the romantic early days of marriage to grandmotherhood, told with her unique ability to conjure up her memories through food.

The Zigzag Way - Anita Desai 2014-03-04

A young American in Mexico discovers his family's past—and a present-day danger—in this “elegant, exquisite” novel of suspense (Elle). Eric is a newly minted historian just out of graduate school, plagued by

self-doubt over both his past choices and his future options. With no clear direction, he follows his lover, Em, when she travels to the Yucatan for her scientific research, but ends up alone in this foreign place. And so he pursues his own private quest, tracing his family's history to a Mexican ghost town, where, a hundred years earlier, young Cornish miners—among them Eric's grandparents—toiled to the death. Now, in place of the Cornish workers, the native Huichol Indians suffer the cruelty of the mines. When he inquires into their lives, Eric provokes the ire of their self-appointed savior, Dona Vera. Known as the “Queen of the Sierra,” Dona Vera is the widow of a mining baron who has dedicated her fortune to preserving the Huichol culture. But her formidable presence belies a dubious past. The zigzag paths of these characters converge on the Day of the Dead, bringing together past and present in a moment of powerful epiphany. Haunting and atmospheric, with splashes of exuberant color and darker violence, *The Zigzag Way* is “a beautifully rendered combination of history, folklore, and modern fiction” (Entertainment Weekly), from a Booker Prize finalist. “Long before Jhumpa Lahiri . . . long before Monica Ali . . . another novelist was offering us exquisitely detailed portraits of bodies in transit [and] classes in the art of sly and sensuous fiction . . . Anita Desai was a global, migrant writer before such a thing was fashionable.” —Time “Almost unbearably suspenseful.” —The Boston Globe “A hypnotic journey.” —San Jose Mercury News

Shelf Life - Nadia Wassef 2021-10-05

“As a bookseller, I loved *Shelf Life* for the chance to peer behind the curtain of Diwan, Nadia Wassef's Egyptian bookstore—the way that the personal is inextricable from the professional, the way that failure and success are often lovers, the relationship between neighborhoods and books and life. Nadia's story is for every business owner who has ever jumped without a net, and for every reader who has found solace in the aisles of a bookstore.” —Emma Straub, author of *All Adults Here* “*Shelf Life* is such a unique memoir about career, life, love, friendship, motherhood, and the impossibility of succeeding at all of them at the same time. It is the story of Diwan, the first modern bookstore in Cairo, which was opened by three women, one of whom penned this book. As a bookstore owner I found this fascinating. As a reader I found it fascinating. Blunt, honest, funny.” —Jenny Lawson, author of *Broken (in the best possible way)* The warm and winning story of opening a modern bookstore where there were none, *Shelf Life: Chronicles of a Cairo Bookseller* recounts Nadia Wassef's troubles and triumphs as a founder and manager of Cairo-based Diwan. The streets of Cairo make strange music. The echoing calls to prayer; the raging insults hurled between drivers; the steady crescendo of horns honking; the shouts of street vendors; the television sets and radios blaring from every sidewalk. Nadia Wassef knows this song by heart. In 2002, with her sister, Hind, and their friend, Nihal, she founded Diwan, a fiercely independent bookstore. They were three young women with no business degrees, no formal training, and nothing to lose. At the time, nothing like Diwan existed in Egypt. Culture was languishing under government mismanagement, and books were considered a luxury, not a necessity. Ten years later, Diwan had become a rousing success, with ten locations, 150 employees, and a fervent fan base. Frank, fresh, and very funny, Nadia Wassef's memoir tells the story of this journey. Its eclectic cast of characters features Diwan's impassioned regulars, like the demanding Dr. Medhat; Samir, the driver with CEO aspirations; meditative and mythical Nihal; silent but deadly Hind; dictatorial and exacting Nadia, a self-proclaimed bitch to work with—and the many people, mostly men, who said Diwan would never work. *Shelf Life* is a portrait of a country hurtling toward revolution, a feminist rallying cry, and an unapologetic crash course in running a business under the law of entropy. Above all, it is a celebration of the power of words to bring us home.

Grizzlies & White Guys - Clayton Mack 1993

A BC Bestseller!

A Sephardi Sea - Dario Miccoli 2022-10-04

A Sephardi Sea tells the story of Jews from the southern shore of the Mediterranean who, between the late 1940s and the mid-1960s, migrated from their country of birth for Europe, Israel, and beyond. It is a story that explores their contrasting memories of and feelings for a Sephardi Jewish world in North Africa and Egypt that is lost forever but whose echoes many still hear. Surely, some of these Jewish migrants were already familiar with their new countries of residence because of colonial ties or of Zionism, and often spoke the language. Why, then, was the act of leaving so painful and why, more than fifty years afterward, is its memory still so tangible? Dario Miccoli examines how the memories of a bygone Sephardi

Mediterranean world became preserved in three national contexts—Israel, France, and Italy—where the Jews of the Middle East and North Africa and their descendants migrated and nowadays live. A Sephardi Sea explores how practices of memory- and heritage-making—from the writing of novels and memoirs to the opening of museums and memorials, the activities of heritage associations and state-led celebrations—has filled an identity vacuum in the three countries and helps the Jews from North Africa and Egypt to define their Jewishness in Europe and Israel today but also reinforce their connection to a vanished world now remembered with nostalgia, affection, and sadness.

[How to Feed a Dictator](#) - Witold Szablowski 2020-04-28

“Amazing stories . . . Intimate portraits of how [these five ruthless leaders] were at home and at the table.”
—Lulu Garcia-Navarro, NPR’s Weekend Edition Sunday Anthony Bourdain meets Kapuściński in this chilling look from within the kitchen at the appetites of five of the twentieth century’s most infamous

dictators, by the acclaimed author of *Dancing Bears*. What was Pol Pot eating while two million Cambodians were dying of hunger? Did Idi Amin really eat human flesh? And why was Fidel Castro obsessed with one particular cow? Traveling across four continents, from the ruins of Iraq to the savannahs of Kenya, Witold Szablowski tracked down the personal chefs of five dictators known for the oppression and massacre of their own citizens—Iraq’s Saddam Hussein, Uganda’s Idi Amin, Albania’s Enver Hoxha, Cuba’s Fidel Castro, and Cambodia’s Pol Pot—and listened to their stories over sweet-and-sour soup, goat-meat pilaf, bottles of rum, and games of gin rummy. Dishy, deliciously readable, and dead serious, *How to Feed a Dictator* provides a knife’s-edge view of life under tyranny.

[Cooking Cockroach](#) - Joey Truman 2018-12

Joey Truman, today’s “poet of the appetites,” pays tribute to food, and all who have eaten it, in *Whiskey Tit’s* first foray into food writing, *Cooking Cockroach*. Because starving to death is no excuse for a lousy meal.