

Livias Kitchen Naturally Sweet And Indulgent Treats

From London to Corsica to Paris -- as a young woman pursues the truth about her late mother, two captivating love stories unfurl in this captivating novel from the author of *The Guest List*. Kate Darling's enigmatic mother -- a once-famous ballerina -- has passed away, leaving Kate bereft. When her grandmother falls ill and bequeaths to Kate a small portrait of a woman who bears a striking resemblance to Kate's mother, Kate uncovers a mystery that may upend everything she thought she knew. Kate's journey to find the true identity of the woman in the portrait takes her to some of the world's most iconic and indulgent locales, revealing a love story that began in the wild 1920s and was disrupted by war and could now spark new love for Kate. Alternating between Kate's present-day hunt and voices from the past, *The Book of Lost and Found* casts light on family secrets and love -- both lost and found.

In *The Exquisite Book of Paper Flower Transformations*, artist Livia Cetti ups the ante with a host of grander and more intricate flowers and projects—more blooms, more petals, stronger stems, and bigger, bolder arrangements! Cetti will teach you how to play with size, shape, color, and texture to create 25 vibrant single stems in a variety of natural shapes—globes, spikes, bells, saucers, rectangles, cones, and arcs—including hydrangeas, coral charm peonies, honeysuckles, and paperwhites. Then, you'll use these elemental shapes to build the 15 bright, abundant arrangements, including bold wreaths, bountiful bouquets, fantastical gilded wall art, and blooming garlands.

Introducing new, neverbefore-seen techniques for dyeing paper and creating moldable leaves and petals, this gorgeous guide is perfect for crafters of all skill levels interested in making realistic and unique home decor, gifts, accessories, and entertaining essentials.

From New York Times bestselling author Livia Blackburne and illustrator Julia Kuo, here is *I Dream of Popo*. This delicate, emotionally rich picture book celebrates a special connection that crosses time zones and oceans as Popo and her granddaughter hold each other in their hearts forever. I dream with Popo as she rocks me in her arms. I wave at Popo before I board my flight. I talk to Popo from across the sea. I tell Popo about my adventures. When a young girl and her family emigrate from Taiwan to America, she leaves behind her beloved popo, her grandmother. She misses her popo every day, but even if their visits are fleeting, their love is ever true and strong. A smash debut novel from rising star Yasmin Angoe, *Her Name Is Knight* features an elite assassin heroine on a mission to topple a human trafficking ring and avenge her family. Stolen from her Ghanaian village as a child, Nena Knight has plenty of motives to kill. Now an elite assassin for a powerful business syndicate called the Tribe, she gets plenty of chances. But while on assignment in Miami, Nena ends up saving a life, not taking one. She emerges from the experience a changed woman, finally hopeful for a life beyond rage and revenge. Tasked with killing a man she's come to respect, Nena struggles to reconcile her loyalty to the Tribe with her new purpose. Meanwhile, she learns a new Tribe council member is the same man who razed her village, murdered her family, and sold her into captivity. Nena can't resist the temptation of vengeance--and she doesn't want to. Before she can reclaim her life, she must leverage everything she was and everything she is to take him down and end the cycle of bloodshed for good.

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The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

"I have always had faith that the best writers will rise to the top, like cream, sooner or later, and will become exactly as well-known as they should be—their work talked about, quoted, taught, performed, filmed, set to music, anthologized. Perhaps, with the present collection, Lucia Berlin will begin to gain the attention she deserves." -Lydia Davis

A MANUAL FOR CLEANING WOMEN compiles the best work of the legendary short-story writer Lucia Berlin. With the grit of Raymond Carver, the humor of Grace Paley, and a blend of wit and melancholy all her own, Berlin crafts miracles from the everyday, uncovering moments of grace in the Laundromats and halfway houses of the American Southwest, in the homes of the Bay Area upper class, among switchboard operators and struggling mothers, hitchhikers and bad Christians. Readers will revel in this remarkable collection from a master of the form and wonder how they'd ever overlooked her in the first place.

Inspired by a long fascination with Galileo, and by the remarkable surviving letters of Galileo's daughter, a cloistered nun, Dava Sobel has written a biography unlike any other of the man Albert Einstein called "the father of modern physics—indeed of modern science altogether." Galileo's Daughter also presents a stunning portrait of a person hitherto lost to history, described by her father as "a woman of exquisite mind, singular goodness, and most tenderly attached to me." Galileo's Daughter dramatically recolors the personality and accomplishment of a mythic figure whose seventeenth-century clash with Catholic doctrine continues to define the schism between science and religion. Moving between Galileo's grand public life and Maria Celeste's sequestered world, Sobel illuminates the Florence of the Medicis and the papal court in Rome during the pivotal era when humanity's perception of its place in the cosmos was about to be overturned. In that same time, while the bubonic plague wreaked its terrible devastation and the Thirty Years' War tipped fortunes across Europe, one man sought to reconcile the Heaven he revered as a good Catholic with the heavens he revealed through his telescope. With all the human drama and scientific adventure that distinguished Dava Sobel's previous book Longitude, Galileo's Daughter is an unforgettable story

NEW YORK TIMES BEST SELLER • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe.

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"Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

'My aim is to make changing the way you eat easy, attainable and non-threatening. I want to take food back to basics: simple, healthy, plant-based recipes, full of unprocessed natural ingredients that taste great. Just remember what you need to help you THRIVE (tasty, healthy recipes that increase vitality effortlessly).' Saskia Be fit and strong not skinny, happy not guilty with 100 healthy recipes for every day, deliciously free from meat, dairy and wheat. Saskia's delicious, easy-to-make recipes will prove to sugar addicts, hardened carnivores and dairy lovers that plant-based eating is delicious, fun and satisfying - as well as really good for you. Recipes are either quick and simple or can be made ahead, ingredients are affordable and easy to find, and you don't need lots of expensive equipment to make this food. As a ballet dancer, this diet gives Saskia all the energy and nutrition she needs to train, recover and perform but you don't have to be an athlete to benefit from this book. These recipes will overhaul your health, leave your skin healthy and glowing, give you energy to tackle every situation and occasion from gym work-outs to that special occasion for which you need to look for best, and give your body all the nutrients it needs to be healthy.

wench \ˈwɛnʃ\ n. from Middle English "wenschel," 1 a: a girl, maid, young woman; a female child. Situated in Ohio, a free territory before the Civil War, Tawawa House is an idyllic retreat for Southern white men who vacation there every summer with their enslaved black mistresses. It's their open secret. Lizzie, Reenie, and Sweet are regulars at the resort, building strong friendships over the years. But when Mawu, as fearless as she is assured, comes along and starts talking of running away, things change. To run is to leave everything behind, and for some it also means escaping from the emotional and psychological bonds that bind them to their masters. When a fire on the resort sets off a string of tragedies, the women of Tawawa House soon learn that triumph and dehumanization are inseparable and that love exists even in the most inhuman, brutal of circumstances— all while they bear witness to the end of an era. An engaging, page-turning, and wholly original novel, *Wench* explores, with an unflinching eye, the moral complexities of slavery.

Named a Best Book of the Month by CNN and MSNBC Named a Most Exciting New Book of

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Fall by PopSugar #1 New York Times bestselling author Philippa Gregory's new historical novel tracks the rise of the Tidelands family in London, Venice, and New England. Midsummer Eve 1670. Two unexpected visitors arrive at a shabby warehouse on the south side of the River Thames. The first is a wealthy man hoping to find the lover he deserted twenty-one years before. James Avery has everything to offer, including the favour of the newly restored King Charles II, and he believes that the warehouse's poor owner Alinor has the one thing his money cannot buy—his son and heir. The second visitor is a beautiful widow from Venice in deepest mourning. She claims Alinor as her mother-in-law and has come to tell Alinor that her son Rob has drowned in the dark tides of the Venice lagoon. Alinor writes to her brother Ned, newly arrived in faraway New England and trying to make a life between the worlds of the English newcomers and the American Indians as they move toward inevitable war. Alinor tells him that she knows—without doubt—that her son is alive and the widow is an imposter. Set in the poverty and glamour of Restoration London, in the golden streets of Venice, and on the tensely contested frontier of early America, this is a novel of greed and desire: for love, for wealth, for a child, and for home

The lives of two sisters--Nettie, a missionary in Africa, and Celie, a southern woman married to a man she hates--are revealed in a series of letters exchanged over thirty years

Collects recipes that use only natural sweeteners and seasonal products to create healthy and delicious meals.

In the follow-up to the USA Today-bestselling *The Hollow of Fear*, Charlotte Holmes finds herself involved in a fever-paced scheme to infiltrate a glamorous Yuletide ball where a priceless painting is one handshake away from being sold--and the secrets hidden behind it a bare breath from exposure.

From the author of the New York Times bestselling novels *The Handmaid's Tale*—now an Emmy Award-winning Hulu original series—and *Alias Grace*, now a Netflix original series. Imprisoned by walls of their own construction, here are three people, each in midlife, in midcrisis, forced to make choices--after the rules have changed. Elizabeth, with her controlled sensuality, her suppressed rage, is married to the wrong man. She has just lost her latest lover to suicide. Nate, her gentle, indecisive husband, is planning to leave her for Lesje, a perennial innocent who prefers dinosaurs to men. Hanging over them all is the ghost of Elizabeth's dead lover...and the dizzying threat of three lives careening inevitably toward the same climax.

As James Joyce was working on *Finnegans Wake*, he asked his friend T.S. Eliot to shepherd an early extract, simply known as 'Work in Progress' into print. This celebrated episode, *Anna Livia Plurabelle*, was the first part of Joyce's extraordinary text to be published in England, printed in pamphlet form in 1930. It became the best-known section of *Finnegans Wake*, and one of Joyce's favourites; revised and published independently more times than any other piece. This new edition in the Faber Modern Classics series includes a new foreword by Edna O'Brien. 'His writing is not about something; it is that something itself.' Samuel Beckett

Celebrate Chinese New Year with this sweet story of friendship and family! In this story designed to engage early readers, charming characters combine with simple text, lively illustrations, and laugh-out-loud humor to help boost kids' confidence and create lifelong readers! Chinese New Year is the most important holiday for Alex and her family, so it's even more special when she gets to share her favorite traditions with her best friend, Ethan.

Together, they join the Chinese New Year parade and get to help make the dragon dance. Then they prepare for the festivities by tidying up, decorating, and making dumplings. After that, it's time to open red envelopes, eat a great big feast, and enjoy the lantern festival!

Complete with fun facts about the holiday in the back of the book, young readers will want to revisit this story again and again. Exciting, easy-to-read books are the stepping stone a young reader needs to bridge the gap between being a beginner and being fluent.

Livia's KitchenRandom House

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Als een 30-jarige nogal eenzellige verpleegster plotseling door haar partner wordt verlaten, heeft ze moeite haar leven weer op te pakken.

Two lives. Two loves. One impossible choice. From the #1 New York Times bestselling author of the Reese's Book Club Pick *One Day in December* . . . "I read *The Two Lives of Lydia Bird* in a single sitting. What a beautiful, emotional gift Josie Silver has given us."—Jodi Picoult
Written with Josie Silver's trademark warmth and wit, *The Two Lives of Lydia Bird* is a powerful and thrilling love story about the what-ifs that arise at life's crossroads, and what happens when one woman is given a miraculous chance to answer them. Lydia and Freddie. Freddie and Lydia. They'd been together for more than a decade and Lydia thought their love was indestructible. But she was wrong. On Lydia's twenty-eighth birthday, Freddie died in a car accident. So now it's just Lydia, and all she wants is to hide indoors and sob until her eyes fall out. But Lydia knows that Freddie would want her to try to live fully, happily, even without him. So, enlisting the help of his best friend, Jonah, and her sister, Elle, she takes her first tentative steps into the world, open to life—and perhaps even love—again. But then something inexplicable happens that gives her another chance at her old life with Freddie. A life where none of the tragic events of the past few months have happened. Lydia is pulled again and again through the doorway to her past, living two lives, impossibly, at once. But there's an emotional toll to returning to a world where Freddie, alive, still owns her heart. Because there's someone in her new life, her real life, who wants her to stay.

Are you avoiding gluten but yearn for fresh bread, all your favourite takeaways or a naan bread with your curry? And for your sweet tooth do you crave jam doughnuts, bakery-style cookies and classic cakes? How to Make Anything Gluten Free is the first cookbook that shows you how to unlock all the food you truly miss eating – but nothing tastes or looks "gluten-free". Becky Excell has spent years developing delicious dishes and sharing them with her followers on Instagram. She is here to show you that a gluten-free life can be exciting and easy, without having to miss out on your favourite foods ever again. Why restrict yourself to the obvious soups, salads and fruit? What you really want are the recipes that you think you can't eat! From proper chicken chow mein to pad thai, doughnuts to lemon drizzle cake, cheesecake to profiteroles, French baguettes to pizza, plus dairy-free, vegan, veggie and low FODMAP options, Becky gives you all the recipes you'll ever need with tips and advice on how to make absolutely anything gluten-free.

Clean Cakes is the ultimate cookbook for anyone who enjoys baking as well as experimenting with new and alternative ingredients. It provides a wealth of ideas for cooking everything from spectacular cakes, energy-boosting muffins and wholesome loaves to stunning raw desserts and scrumptious tarts and pies, with distinctive flavour combinations and original twists on established classics. It will prove invaluable for anyone who for health or lifestyle reasons wants to eliminate gluten, dairy or refined sugar from their diet but who still wants to satisfy their sweet tooth and create their own nutritious guilt-free masterpieces. Henrietta Inman embraces nutritious whole food ingredients that are unprocessed, unrefined, natural, seasonal and local wherever possible. The first section shows how to stock your Clean Cakes larder, as well as including foundation recipes such as cashew cream, nut butters and homemade jams. Next come over 75 beautifully photographed recipes, from rich chocolate brownies, a show-stopping courgette, basil, lime and pistachio layer cake and raw desserts to five grain omega mix granola bars, spectacular fruit pies and enticing savoury tarts. These recipes are for everyone and show that cooking healthily doesn't have to mean compromising on flavour. Longlisted for the Center for Fiction First Novel Prize A Massachusetts Book Award "Must Read" Set amongst the scandal, wealth, and upstairs-downstairs politics of a Roman family, this "addictively readable first novel" (Kirkus Reviews) features the man who inspired the world's oldest cookbook and the ambition that led to his destruction. In the twenty-sixth year of Augustus Caesar's reign, Marcus Gavius Apicius has a singular ambition: to serve as culinary

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adviser to Caesar. To cement his legacy as Rome's leading epicure, the wealthy Apicius acquires a young chef, Thrasius, for the exorbitant price of twenty thousand denarii. Apicius believes that the talented Thrasius is the key to his culinary success, and with the slave's help he soon becomes known for his lavish parties and sumptuous meals. For his part, Thrasius finds a family among Apicius's household, which includes his daughter, Apicata; his wife, Aelia; and her handmaiden Passia, with whom Thrasius falls passionately in love. But as Apicius draws closer to his ultimate goal, his dangerous single-mindedness threatens his young family and places his entire household at the mercy of the most powerful forces in Rome. "A gastronomical delight" (Associated Press), *Feast of Sorrow* is a vibrant novel, replete with love and betrayal, politics and intrigue, and sumptuous feasts that bring ancient Rome to life.

As seen on The Today Show! One of the best summer mystery picks! Charlotte Holmes, Lady Sherlock, returns in the Victorian-set mystery series from the USA Today bestselling author of *A Conspiracy in Belgravia* and *A Study in Scarlet Women*, an NPR Best Book of 2016. Under the cover of "Sherlock Holmes, consulting detective," Charlotte Holmes puts her extraordinary powers of deduction to good use. Aided by the capable Mrs. Watson, Charlotte draws those in need to her and makes it her business to know what other people don't. Moriarty's shadow looms large. First, Charlotte's half brother disappears. Then, Lady Ingram, the estranged wife of Charlotte's close friend Lord Ingram, turns up dead on his estate. And all signs point to Lord Ingram as the murderer. With Scotland Yard closing in, Charlotte goes under disguise to seek out the truth. But uncovering the truth could mean getting too close to Lord Ingram--and a number of malevolent forces...

"Life is too short, you shouldn't deny yourself treats, and here Olivia offers a wonderful collection of naturally sweet and indulgent alternatives to enjoy in a nourishing way. Including over 100 ingenious raw and baked treats made without gluten, dairy and refined sugar, Olivia uses entirely natural ingredients to create sweets that are nutritious as well as delicious and indulgent. Featuring pancakes, cookies, slabs, tarts, cakes, puddings and crumbles, these quick and simple treats are better for you, taste amazing and will satisfy any sweet tooth."

In the sumptuous tradition of *Chocolat* and *Captain Corelli's Mandolin*, and already optioned for a major motion picture, comes a magical tale of romantic passion, culinary delight—and Italy. Captain James Gould arrives in wartime Naples assigned to discourage marriages between British soldiers and their gorgeous Italian girlfriends. But the innocent young officer is soon distracted by an intoxicating young widow who knows her way around a kitchen...Livia Pertini is creating feasts that stun the senses with their succulence—ruby-colored San Marzana tomatoes, glistening anchovies, and delectable new potatoes encrusted with the black volcanic earth of Campania—and James is about to learn that his heart may rank higher than his orders. For romance can be born of the sweet and spicy passions of food and love—and time spent in the kitchen can be as joyful and exciting as the banquet of life itself!

A kitchen classic for over 35 years, and hailed by Time magazine as "a minor masterpiece" when it first appeared in 1984, *On Food and Cooking* is the bible which food lovers and professional chefs worldwide turn to for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them into something new and delicious. For its twentieth anniversary,

Harold McGee prepared a new, fully revised and updated edition of *On Food and Cooking*. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new *On Food and Cooking* provides countless eye-opening insights into food, its preparation, and its enjoyment. *On Food and Cooking* pioneered the translation of technical food science into cook-friendly kitchen science and helped birth the inventive culinary movement known as "molecular gastronomy." Though other books have been written about kitchen science, *On Food and Cooking* remains unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout the new edition are:

- Traditional and modern methods of food production and their influences on food quality
- The great diversity of methods by which people in different places and times have prepared the same ingredients
- Tips for selecting the best ingredients and preparing them successfully
- The particular substances that give foods their flavors, and that give us pleasure
- Our evolving knowledge of the health benefits and risks of foods

On Food and Cooking is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

Become a pastry aficionado with this all-in-one pastry cookbook *Baking* beautifully golden, buttery pastries from scratch may seem intimidating--but all it takes is a tasty recipe and some trustworthy guidance. This pastry cookbook is for the home baker who wants to up their baking skills with picture-perfect pastries. This pastry cookbook includes step-by-steps and photos for fundamental dough-making techniques, like blind baking pie dough, kneading soft yeasted breads, laminating an airy puff pastry, and piping a light choux pastry; as well as dozens of recipes for flaky and flavorful sweet and savory pastries. This pastry cookbook includes:

- Knead-to-know--An overview covers pastry terminology, essential equipment and ingredients, as well as tips for prepping and handling your dough.
- Dough not 'doh'--Become an expert on pastry-making with easy-to-follow master dough recipes, as well as troubleshooting for any pastry problems.
- Pastry perfected--Try your hand at mouthwatering recipes for tarts, turnovers, eclairs, and more.

Uncover the secrets of pastry-making with the foolproof guidance of this pastry cookbook.

In *Gardens of the Roman Empire*, the pioneering archaeologist Wilhelmina F. Jashemski sets out to examine the role of ancient Roman gardens in daily life throughout the empire. This study, therefore, includes for the first time, archaeological, literary, and artistic evidence about ancient Roman gardens across the entire Roman Empire from Britain to Arabia. Through well-illustrated essays by leading scholars in the field, various types of gardens are examined, from how Romans actually created their gardens to the experience of gardens as

revealed in literature and art. Demonstrating the central role and value of gardens in Roman civilization, Jashemski and a distinguished, international team of contributors have created a landmark reference work that will serve as the foundation for future scholarship on this topic. An accompanying digital catalogue will be made available at: www.gardensoftheromanempire.org.

In a California garden on a rainy night, Cricket feels small and worthless. He hops up some steps and finds himself in a place filled with light and warmth and a tall, sparkling tree. He begins to sing but is scared into silence by two voices, one big and one small. It is then that he makes a marvelous discovery. Eve Bunting's text is filled with her customary tenderness and charm, and Timothy Bush has captured its mood in his luminous illustrations. Together they create a memorable holiday book about a cricket who discovers that though he may be small, he is not insignificant.

100% Cruelty Free & Vegan - Body Butters, Essential Oils, Natural Makeup, Masks, Lotions, Body Scrubs & More Learn how to create your own beautifying and nourishing skin care products with simple, effective recipes and tips using plant-based and toxin-free ingredients! If you are on a journey to make healthier skincare choices, allow this book to be your comprehensive guide. You will discover how to eliminate toxins from your skin care regimen and replace them with pure, organic and cruelty-free ingredients. These recipes will not only leave your skin feeling pampered and nourished, but you will also feel the economic benefits of making low-cost body care products right in your own home (while knowing that you are contributing to a healthier planet by using organic ingredients). Once you have tried and tested these formulas and begin to feel the positive effects of natural ingredients on your skin, you will never want go back to expensive and toxic commercial products. If you are ready to reap a radiant glow with the purest of ingredients and simplest of recipes, I invite you to read this book today!

Why This Book is Essential

- * This book helps you take body care into your own hands while removing toxic ingredients from your shelves.
- * This book will teach you on how to use plant-based organic materials to make skin care products.
- * This book will help you reap the benefits of an all-natural beauty care product with organic ingredients and gentle formulas.
- * This book gives you a comprehensive guide to using essential oils.
- * This book will show you how to use plants like beets, rose petals, flax seeds and many, many more to make luxurious body care products.
- * In this book you can start right away on making your own all natural beauty care products with ingredients sourced from your organic kitchen.
- * This book gives numerous DIY tips for all natural beauty care.

The Benefits You Will Receive from Homemade Organic Skin & Body Care

include:

- * The glamorous feel of all natural ingredients like Cocoa Butter, Sweet Almond Oil, Lavender Essential Oil, Bananas, Oats and many more.
- * The economic benefits from making your own spa-worthy products right in your kitchen.
- * Information specific to oily, dry and sensitive skin.
- * Nutrient packed skin care recipes like Rejuvenating Rosemary Bath Salts, Beautiful Beet Root Lip

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Gloss and Exhilarating Coffee Scrub. * Information on how to perform a patch test. * Learning many new effective recipes that benefit your skin and body. * Recipes to beautify, relax, pamper and nourish. * The peace of mind that goes with using organic, animal-cruelty-free body care products. * Many luscious reasons to give yourself that extra care that you so deserve. * Skin care formulas designed for your specific skin type. * The satisfying knowledge that your healthy and all-natural skin care products were made by you, sourced by you, and lovingly lavished on yourself. * Gives you numerous specific ways to stop the toxic cycle that dominates the commercial skin care industry. * Knowing the many benefits of using all natural and organic ingredients on your skin. Interested in learning more about making your own skin care products with organic ingredients? Purchase this book today to start reaping the benefits of non-toxic products, a pampered feel, and healthy glowing skin!

"Keen and ambitious, fourteen-year-old Livia Drusilla finds herself suddenly thrust into the perilous world of Roman politics when she overhears the plot to assassinate Julius Caesar--and when she reluctantly agrees to marry a prominent military officer for her family's sake"--back cover.

"Einkorn is one of the earliest forms of cultivated wheat, with wild strains that can be traced all the way back to the Fertile Crescent. Because of its lack of high molecular weight proteins, members of the gluten-free crowd have found that they can still enjoy einkorn without experiencing the same allergic reactions or uncomfortable side effects that comes with conventional weight. Now Carla Bartolucci, founder of the Jovial line of organic heirloom foods, shares 100 recipes for einkorn-based foods. Baking with einkorn produces much more flavor than regular wheat, and allows gluten-free home cooks to make recipes they can enjoy without aggravating any gluten sensitivities or overhauling their baking techniques. In these breads, crackers, breakfasts, desserts, pizzas, and other main dishes, you'll see how this versatile grain can be the key to cooking as you would with conventional wheat."

Various people at a backyard picnic offer their comments on a young girl's tightly curled, "nappy" hair.

Stefanie Moir is an international inspiration. In NATURALLY STEFANIE, she shares the delicious vegan recipes, goal-based workouts and daily rituals that have transformed her life and those of her thousands of fans. Discover how Stefanie can kickstart your journey to a healthier, happier and stronger you. - Nurture a healthy relationship with food - take a relaxed approach while relishing what you eat. - Learn new ways to cook with plants - it's not all lettuce and green juice! - Create a nourishing lifestyle - ditch diets and faddy fitness for good. - Weight train with confidence - feel strong in your own body. - Make food and exercise fun - no matter who you are! With over 100 plant-based recipes, tips for self-care and workout guides, NATURALLY STEFANIE's plant-powered way of life will help you feel your best. Whether you're a committed vegan and gym-goer or looking to add more plants and exercise to your life, Stefanie's enthusiasm is infectious. And wherever you are on your personal wellbeing journey, her passion will inspire you!

It's hard to be Nate Becker in a Bennett world. But we've always considered ourselves family. I travel the world as a TV producer, never able to spend much time with them. Which might be a good thing. Because my best friend's little sister has never felt like that to me. That sexy little spitfire has always caught my attention. If I don't stick around too long, Sebastian will never notice the way I look at her. But Alice Bennett has other plans. Her new restaurant would be a perfect feature on one of my network's shows. It's almost too easy to set up meetings with

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her. Invent excuses to need more information. To boss her around the way she seems to like. It's harmless, I tell myself. I'm moving to London in three weeks, I tell myself. I'm not going to upset Sebastian, I tell myself. Famous last words. I can't cross the line with her. We can't jeopardize the family relationships. But between stolen kisses and wicked-hot nights, it's spinning out of our control. When the chance of a lifetime comes knocking at my door, it's time to decide what has more allure—my career, or a chance with her?

Trained pastry chef, blogger, and mother of two Aran Goyoaga turned to gluten-free cooking when she and her children were diagnosed with gluten intolerance. Combining the flavors of her childhood in Bilbao, Spain, with unique artistry and the informal elegance of small-plate dining, Aran has sacrificed nothing. Dishes range from soups and salads to savory tarts and stews to her signature desserts. With delicate, flavorful, and naturally gluten-free recipes arranged by season, and the author's gorgeously sun-filled food photography throughout, *Small Plates and Sweet Treats* will bring the magic of Aran's home to yours. Fans of *Cannelle et Vanille*, those with gluten allergies, and cookbook enthusiasts looking for something new and special will all be attracted to this breathtaking book.

Youtuber and actress Tanya Burr is back with her very first cookbook, sharing her passion for baking and all her favourite recipes. As well as cakes and bakes, readers will love Tanya's delicious and simple puddings, loaves and pastries. From everyday staple bakes to sweet treats for special occasions, Tanya's got the perfect recipe, every time, including: - Tanya's Ultimate Celebration Cake - Banoffee Pie - Salted Caramel Cheesecake - Rhubarb and Custard Muffins - Earl Grey Tea Loaf - Tanya's Nanny's Apple Pie - Smarties Flapjacks So make yourself at home in the kitchen with Tanya and treat yourself, your friends and family to something delicious!

Sacred & Delicious is an award-winning vegetarian cookbook, a primer on Ayurveda (India's ancient wellness system), and a gorgeous food memoir that celebrates the healing power of food. Author Lisa Mitchell writes inspiring and clear prose about the power of the Ayurvedic system to sustain good health and reverse chronic health problems, recounting her own recovery. The book includes 108 recipes and more than 60 full-page color photos. Most of the dishes include vegan options, and all but two are gluten-free. Only ten of the recipes reflect traditional Indian cooking. The rest demonstrate how to apply the balancing principles of Ayurveda and the creative (yet subtle) use of spices to modern Western cuisines that many Westerners prefer. Mitchell shares the Vedic perspective on why food is sacred and how cooks can bring a sacred intention to their kitchen labors to approach food preparation as spiritual practice. Traditional blessings for food from various cultures are sprinkled throughout the book. In April 2019, *Sacred & Delicious* won silver medals in two prestigious book industry awards competitions: the IBPA Benjamin Franklin Awards (in the Body, Mind, Spirit category) and the Nautilus Awards (in the Food, Cooking, and Healthy Eating category). It also won the cookbook category in the Body, Mind, Spirit Book Awards and is a finalist in the Foreword INDIES Book of the Year Awards (to be announced in June).

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