
A Chocolate Moose For Dinner

A Side of Murder
A Celebration of Home Cooking
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Sheep Blast Off!
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Chocolate-Covered Katie
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Cheetah Cubs
Royally Good Recipes From the Texas Hill Country's Rather Sweet Bakery and Cafe
[A Baking Book]
The Smitten Kitchen Cookbook
Charlie Cook's Favourite Book
Is There a Moose in Your Marriage?
A Book of Homophones
The Food, the Stories, the Sisterhood
It's All Easy
Dear Deer
A Children's Illustrated Book of Idioms
Stowed Away
The Sixteen Hand Horse
Mouthwatering Vegan
Chicken Cheeks (the Beginning of the Ends)
Over 80 Delicious Recipes That Are Secretly Good for You
At My Table
70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes: a Cookbook
Chocolate Mousse for Greedy Goose
What's Nude?
Barrafina

SANIYA JAEDEN

A Side of Murder Grand Central Life & Style

Have fun with language! This accessible, lighthearted look at language introduces homonyms and homophones. Playful rhymes and comical cartoons make both concepts memorable. Each corresponding pair of homonyms and homophones is printed in color for easy identification. At the end, readers are challenged to apply what they've learned—and they'll have fun doing so.

A Celebration of Home Cooking Sterling Publishing (NY)

A Chocolate Moose for Dinner

A Chocolate Moose for Dinner Aladdin
A little girl pictures the things her parents talk about, such as a chocolate moose, a gorilla war, and shoe trees.

A Chocolate Moose for Dinner

HarperCollins

Not satisfied being a frog, Pondlarker seeks a princess' kiss to fulfill his princely ambitions.

Houghton Mifflin Harcourt

Each letter of the alphabet introduces an aspect of pollution.

Sheep Blast Off! Lerner Digital™

In this hilarious sequel to *Punctuation Takes a Vacation*, the grammar focus is on nouns and verbs, and once again uproarious fun abounds. When Mr. Wright's class goes outside for Field Day, the words form their own teams inside, but discover they're ineffective because they've chosen to stick together (nouns and pronouns on one; verbs on another). In order to form sentences, they'll have to mingle, which results in another playful, instructional and humorous adventure!

Simple Recipes * Amazing Food * All

Plants Astor-Honor Incorporated

Depicts a little girl's visual images of her

parents' talking about such things as bells that peel, banking a fire, and a running nose.

Chocolate-Covered Katie Macmillan Children's Books

As she walks to the dog show with her beloved mutt, a little girl meets several dogs and their look-alike owners.

Nigella Express Macmillan

Humorous text and illustrations introduce a variety of homonyms and figures of speech.

Eggless Desserts Sanjay & Co

The #1 New York Times bestselling cookbook that will help anyone make delectable, healthy meals in no time! Gwyneth Paltrow is back to share more than 125 of her favorite recipes that can be made in the time it would take to order takeout (which often contains high quantities of fat, sugar, and processed ingredients). All the dishes are surprisingly tasty, with little or no sugar, fat, or gluten. From easy breakfasts to lazy suppers, this book has something for everybody. Yummy recipes include Chocolate Cinnamon Overnight Oats, Soft Polenta with Cherry Tomatoes, Chicken Enchiladas, Pita Bread Pizzas, Quick Sesame Noodles, and more! Plus, an innovative chapter for "on-the-go" meals (Moroccan Chicken Salad Wrap, Chopped Salad with Grilled Shrimp, and others) that you can take for lunch to work or school, to a picnic, or to eat while watching soccer practice!

A Chocolate Moose for Dinner Julian Messner

Nigella Lawson, the international bestselling author of such classic cookbooks as *How to Be a Domestic Goddess* and *Simply Nigella: Feel Good Food*, shares recipes of the meals that she loves to cook for friends and family. Warm, comforting, and inspiring, *Nigella's At My Table: A Celebration of*

Home Cooking offers a collection of recipes that are simple to prepare, giving you an opportunity to enhance your culinary skills and create a variety of delicious dishes—featuring a host of new ingredients to enrich classic flavors and tastes. From main courses including Chicken Fricassee, Hake with Bacon, Peas and Cider, and Chili Mint Lamb Cutlets through colorful vegetable dishes such as Eastern Mediterranean Chopped Salad and Carrots and Fennel with Harissa to treats of Emergency Brownies, Sticky Toffee Pudding, and White Chocolate Cheesecake, Nigella will help you serve up savory and sweet foods for a fine dining experience straight from your own kitchen. Includes more than 100 color photographs of dishes to whet your appetite.

Too-Loose the Chocolate Moose Penguin
An invitation to dinner leads to an investigation of murder in this cozy mystery by the author of *Iced Under*. It's June in Busman's Harbor, Maine, and Julia Snowden and her family are working hard to get their authentic Maine clambake business ready for summer. Preparations must be put on hold, however, when a mysterious yacht drops anchor in the harbor—and delivers an unexpected dose of murder... When Julia's old prep school rival Wyatt Jayne invites her to dinner on board her billionaire fiancé's decked-out yacht, Julia arrives to find a sumptuous table set for two—and the yachtsman dead in his chair. Suspicion quickly falls on Wyatt, and Julia's quest to dredge up the truth leads her into the murky private world of a mega-rich recluse who may not have been all that he seemed...
Praise for *Stowed Away* "The best culinary cozy series on the market today."—Criminal Element

Favorite Everyday Recipes from Our

Family Kitchen Turtleback

A chocolate moose has difficulty finding a career until he inadvertently creates chocolate mousse.

A Spanish Cookbook Clarkson Potter

A collection of poems written in the form of mathematical problems and grouped according to seasonal themes.

BOSH! Ten Speed Press

A little girl pictures the things her parents talk about, such as a chocolate moose, a gorilla war, and shoe trees.

The King Who Rained Aladdin

Paperbacks

The Best Little From-Scratch Bakery in

Texas The pastry case in Rebecca

Rather's bakery in Fredericksburg is

packed with ultra-buttery scones,

luscious cakes, cookies the size of

saucers, brownies as big as bricks, and

fruit pies that look as though they came

straight out of Grandma's oven. Since

the day Rebecca and her Rather Sweet

Bakery and Café came to town, life in

this Hill Country hamlet has been even

sweeter and the townsfolk now know

why she is the Pastry Queen. Everything

she makes is a lot like her: down-home

yet grand, and familiar yet one-of-a-kind.

A native Texan, Rather makes the most

of her Lone Star state's varied traditions,

whether looking to the kitchens of

Texas's Mexican and German

immigrants or to the cowboy culture of

her own forebears. Best of all, her

recipes aren't fussy—one of her best-

selling cakes stirs together in a single

saucepan. Add in a cupful of Texas

attitude and her made-from-scratch-

with-love philosophy, and you've got an

irresistible taste of American baking.

What's best at Rather Sweet? Rebecca's

customers all have their favorites (and

she is happy to cater to their cravings),

but here's just a taste of the perennial

best sellers: • Apple-Smoked Bacon and

Cheddar Scones • Texas Big Hairs
Lemon-Lime Tarts (the only big hair
Rebecca has ever had!) • Fourth of July
Fried Pies • Peach Queen Cake with
Dulce de Leche Frosting • Turbo-
Charged Brownies with Praline Topping •
All-Sold-Out Chicken Pot Pies • Kolaches
(pillowy yeasted buns with sweet or
savory fillings) • PB&J Cookies With over
125 surefire tested recipes and 100
photographs that richly capture small-
town life in the Hill Country, The Pastry
Queen offers a Texas-size serving of the
royal splendor of Rebecca's baked
goods—courtesy of the rather sweet gal
behind the case.

*Snowed Under and Other Christmas
Confusions* Multnomah

A little girl pictures the things her
parents talk about, such as a chocolate
moose, a gorilla war, and shoe trees.

Once Upon a Chef: Weeknight/Weekend
HarperCollins

Defines more than forty idioms using an
illustration of the literal meaning next to
an illustration of the actual idiomatic
meaning and with explanatory text.

Madeline and the Bad Hat Kensington
Cozies

Cheetah cubs play and purr just like
kittens. Someday they'll be able to run
faster than any other animal in the
world. Read along as cheetah cubs leap
and grow in this book.

**What Are Homonyms and
Homophones?** Grand Central Publishing
'Possibly the best Spanish cookbook
ever' Rachel Cooke, Observer Food
Monthly 'Barrafina is a tapas bar and the
best of its kind . . . the food is fantastic'

Giles Coren, The Times When Sam and
Eddie Hart opened Barrafina, their no-
reservations tapas bar and restaurant in
London's Soho, they had no idea how
successful it would be. Eight years, two
more branches and one Michelin star
later, Barrafina is always packed, always
stylish, always lively. And so is the food:
together with their Basque-born head
chef Nieves Barragan Mohacho, the
Harts are cooking the best Spanish food
in London today. In this cookbook they
share their secrets and recipes: this is
not difficult, fancy restaurant food, but
gutsy, fresh, sometimes delicate,
sometimes hearty food, that a home
cook will be able to prepare easily. First,
there is food to eat with your hands:
fried pimientos de Padron, salt cod
fritters and delicias, the Spanish
equivalent of Devils on Horseback. Then
cold meats; on to fish and shellfish -
from simple razor clams on the grill, to
more sophisticated dishes such as turbot
with cavolo nero; rice dishes and paellas;
big dishes of roast and braised meat -
from suckling pig for a special occasion
to rabbit stew or roast cumin-rubbed
pork with quince sauce; and desserts in
the form of chocolate and almond tarts,
cakes and the classic Crema Catalana.
There is everything here to help you
recreate great Spanish food at home.
With over 120 recipes, Nieves, Sam and
Eddie will whisk you through step-by-
step instructions, showing you
everything, from how to make the more
difficult things, such as arrocinna beans
with chorizo, morcilla and pork belly, to
how to cook a simple but perfect tortilla.