

Wine Country Towel 2018 Calendar

Health Psychology is essential reading for all students and researchers of health psychology. Organized into four sections, the 6th edition is structured with a clear emphasis on theory and evidence throughout. This textbook maintains its popular and balanced approach between the biomedical and psychosocial model, while strengthening its focus on critical thinking and behaviour change. Key updates include:

- Learning objectives: Each chapter opens with a set of learning objectives, which clearly outlines the knowledge, understanding and skills you will acquire from each chapter.
- Case studies: Each chapter includes a case study to illustrate how the key theories and ideas are relevant to everyday life.
- Through the Eyes of Health Psychology: A brand new feature to show how a health psychologist might analyse each case study using the theories and concepts presented throughout the book.
- Health promotion: A whole chapter devoted to the theories and evidence relevant to behaviour change and includes a new section on integrated approaches and the drive to develop a new science of behaviour change.
- Thinking critically about: The process of thinking critically is introduced in the first chapter which describes how to think critically about theory, methods, measurement and research design. Each chapter has its own 'Thinking critically about ...' section at the end to highlight problems with specific theories and research areas. This section includes critical thinking questions and a 'Some problems with...' section to form the basis of class discussions and enable students to be more critical in their thinking and writing.

A USA Today Bestseller "Immersive, satisfying, tense--and timely: This is probably happening for real right now."--Lee Child "First-rate...Slick, heart-hammering entertainment."--The New York Times Book Review

On an early morning in November, a couple boards a private plane bound for Geneva, flying into a storm. Soon after, it simply drops off the radar, and its wreckage is later uncovered in the Alps. Among the disappeared is Matthew Werner, a banking insider at Swiss United, a powerful offshore bank. His young widow, Annabel, is left grappling with the secrets he left behind, including an encrypted laptop and a shady client list. As she begins a desperate search for answers, she determines that Matthew's death was no accident, and that she is now in the crosshairs of his powerful enemies. Meanwhile, ambitious society journalist Marina Tourneau has finally landed at the top. Now that she's engaged to Grant Ellis, she will stop writing about powerful families and finally be a part of one. Her entry into the upper echelons of New York's social scene is more appealing than any article could ever be, but, after the death of her mentor, she agrees to dig into one more story. While looking into Swiss United, Marina uncovers information that implicates some of the most powerful men in the financial world, including a few who are too close to home. The story could also be the answer to Annabel's heartbreaking search--if Marina chooses to publish it. The Banker's Wife is both a high-stakes thriller and an inside look at the personal lives in the intriguing world

of finance, introducing Cristina Alger as a powerful new voice in the genre. Our dogs are our best friends. They are always happy to see us. They comfort us in our times of need. They also eat our shoes, stain our carpets, and embarrass us in front of our guests. Based on the runaway web phenomenon, Dog Shaming features hilarious and adorable photos of petulant pups accompanied by notes detailing their misdeeds: waking sleeping babies, eating vomit, chasing postmen, unplugging alarm clocks, peeing on stuff, etc. So share in the shaming and laugh through your frustration as Dog Shaming reminds us that unconditional love goes both ways.

At the centre of this extraordinary historical narrative are two linked themes: the grinding down of the aborigines during the long rivalries of the quest for El Dorado, the mythical kingdom of gold; and, two hundred years later, the man-made horror of the new slave colony. In *The Loss of El Dorado*, V. S. Naipaul shows how the alchemic delusion of El Dorado drew the small island of Trinidad into the vortex of world events, making it the object of Spanish and English colonial designs and a Mecca for treasure-seekers, slave-traders, and revolutionaries. And through an accumulation of casual, awful detail, he takes us as close as we can get to day-to-day life in the Caribbean slave plantations – at the time thought to be more brutal than their American equivalents. In this brilliantly researched book, living characters large and small are rescued from the records and set in a larger, guiding narrative – about the New World, empire, African slavery, revolution – which is never less than gripping.

Heartbroken and hoping for a new start, Abi Howes takes a summer job in rural France at the Château Bellevue. The old château echoes with voices from the past, and soon Abi finds herself drawn to one remarkable woman's story, a story that could change the course of her summer--and her life. In 1938, Eliane Martin tends beehives in the garden of the beautiful Château Bellevue. In its shadow she meets Mathieu Dubosq and falls in love for the first time, daring to hope that a happy future awaits. But France's eastern border is darkening under the clouds of war, and history has other plans for Eliane... When she is separated from Mathieu in the chaos of German occupation, Eliane makes the dangerous decision to join the Resistance and fight for France's liberty. But with no end to the war in sight, her loyalty to Mathieu is severely tested. From the bestselling author of *Sea of Memories* comes the story of two remarkable women, generations apart, who must use adversity to their advantage and find the resilience deep within.

The Centers for Disease Control and Prevention (CDC) established the Vessel Sanitation Program (VSP) in the 1970s as a cooperative activity with the cruise ship industry. The program assists the cruise ship industry in fulfilling its responsibility for developing and implementing comprehensive sanitation programs to minimize the risk for acute gastroenteritis. Every vessel that has a foreign itinerary and carries 13 or more passengers is subject to twice-yearly inspections and, when necessary, re-inspection.

The pew edition of the prayer book of the Anglican Church of Canada. Includes: the Divine Office; Baptism and Reconciliation; the Holy Eucharist; the Proper of the Church Year; Pastoral Offices; Episcopal Offices; Parish Thanksgiving and Prayers; the Psalter; and Music. (ABC).

From managing social media stress to dealing with pandemics and other events beyond your control, this fully revised and updated edition of *The Anxiety Workbook for Teens* has the tools you need to put anxiety in its place. In our increasingly uncertain world, there are plenty of reasons for anyone to feel anxious. And as a teen, you're also dealing with academic stress, social and societal pressures, and massive changes taking place in your body, brain, and emotions. The good news is that there are a lot of effective techniques you can use—both on your own and with the help of a therapist or counselor—to reduce your feelings of anxiety and keep them from taking over your life. Now fully revised and updated, this second edition of *The Anxiety Workbook for Teens* provides the most up-to-date strategies for managing fear, anxiety, and worry, so you can reach your goals and be your best. You'll find new skills to help you handle school pressures and social media overload, develop a positive self-image, recognize your anxious thoughts, and stay calm in times of extreme uncertainty. The workbook also includes resources for seeking additional help and support if you need it. While working through the activities in this book, you'll find tons of ways to help you both prevent and handle your anxiety. Some of the activities may seem unusual at first. You may be asked to try doing things that are very new to you. Just remember—these are tools, intended for you to carry with you and use over and over throughout your life. The more you practice using them, the better you will become at managing anxiety. If you're ready to change your life for the better and get your anxiety under control, this workbook can help you start today. In these increasingly challenging times, teens need mental health resources more than ever. With more than 1.6 million copies sold worldwide, Instant Help Books for teens are easy to use, proven-effective, and recommended by therapists.

Primitive beers, country wines, herbal meads, natural sodas, and more The art of brewing doesn't stop at the usual ingredients: barley, hops, yeast, and water. In fact, the origins of brewing involve a whole galaxy of wild and cultivated plants, fruits, berries, and other natural materials, which were once used to make a whole spectrum of creative, fermented drinks. Now fermentation fans and home brewers can rediscover these "primitive" drinks and their unique flavors in *The Wildcrafting Brewer*. Wild-plant expert and forager Pascal Baudar's first book, *The New Wildcrafted Cuisine*, opened up a whole new world of possibilities for readers wishing to explore and capture the flavors of their local terroir. *The Wildcrafting Brewer* does the same for fermented drinks. Baudar reveals both the underlying philosophy and the practical techniques for making your own delicious concoctions, from simple wild sodas, to non-grape-based "country wines," to primitive herbal beers, meads, and traditional ethnic ferments like tiswin and

kvass. The book opens with a retrospective of plant-based brewing and ancient beers. The author then goes on to describe both hot and cold brewing methods and provides lots of interesting recipes; mugwort beer, horehound beer, and manzanita cider are just a few of the many drinks represented. Baudar is quick to point out that these recipes serve mainly as a touchstone for readers, who can then use the information and techniques he provides to create their own brews, using their own local ingredients. *The Wildcrafting Brewer* will attract herbalists, foragers, natural-foodies, and chefs alike with the author's playful and relaxed philosophy. Readers will find themselves surprised by how easy making your own natural drinks can be, and will be inspired, again, by the abundance of nature all around them.

With beguiling recipes and sumptuous photography, *A Kitchen in France* transports you to the French countryside and marks the debut of a captivating new voice in cooking. "This is real food: delicious, honest recipes that celebrate the beauty of picking what is ripe and in season, and capture the essence of life in rural France." —Alice Waters When Mimi Thorisson and her family moved from Paris to a small town in out-of-the-way Médoc, she did not quite know what was in store for them. She found wonderful ingredients—from local farmers and the neighboring woods—and, most important, time to cook. Her cookbook chronicles the family's seasonal meals and life in an old farmhouse, all photographed by her husband, Oddur. Mimi's convivial recipes—such as Roast Chicken with Herbs and Crème Fraîche, Cèpe and Parsley Tartlets, Winter Vegetable Cocotte, Apple Tart with Orange Flower Water, and Salted Butter Crème Caramel—will bring the warmth of rural France into your home.

Covers the history of Greek wine, topography, geography, climatic conditions, grape varieties grown and requirements for all classifications. Detailed entries on some of the most interesting producers by region make up the bulk of the text. Appendices cover wine legislation and native varieties. Maps, glossary, bibliography, index.

A bread manifesto and signature recipes from Poilâne, the internationally famous bakery that "revolutionized" bread in America --Alice Waters

Pat Albeck, who died in September 2017, was a prolific and well-known textile and homewear designer, affectionately known as 'the Queen of the Tea Towel'. Her obituary appeared in *The Times* and *the Guardian*, and she was the guest on *Desert Island Discs* a few years ago. Pat started designing in the 1950s and continued working throughout her life, including for John Lewis and Emma Bridgewater. She's best known for her work with the National Trust, for whom she designed some 300 tea towels from the 1970s to the present day.

Made for English-speaking people looking for good tips and good addresses in Provence.

The main theme of the Congress, 'Ethology for Health and Welfare', was chosen to reflect the prominence that applied ethology has in the field of animal welfare and to encourage the development of applied ethology in studies to promote

animal health. The location of this year's Congress within the Atlantic Veterinary College at the University of Prince Edward Island has provided the focus on veterinary aspects of ethology and welfare. Applied ethology continues to develop and expand, and we have showcased recent developments in play behaviour and other key topics.

Phoenix's dynamic food scene has deep culinary roots courtesy of a vibrant community of talented chefs, artisanal producers, and dedicated farmers.

Phoenix Cooks by award-winning food writer Christina Barrueta presents 100 signature chef-tested recipes designed for home cooks of all skill levels. From a refreshing yellow gazpacho to an epic Oscar-style tomahawk steak to comforting mesquite chocolate-chip cookies, this beautifully photographed cookbook of Silicon Desert's most popular dishes has something for everyone.

There's an epidemic sweeping the nation Symptoms include: *Acute embarrassment at the mere notion of 'making a fuss' *Extreme awkwardness when faced with any social greeting beyond a brisk handshake *An unhealthy preoccupation with meteorology Doctors have also reported several cases of unnecessary apologising, an obsessive interest in correct queuing etiquette and dramatic sighing in the presence of loud teenagers on public transport. If you have experienced any of these symptoms, you may be suffering from VERY BRITISH PROBLEMS. VERY BRITISH PROBLEMS are highly contagious. There is no known cure. Rob Temple's hilarious new book reveals all the ways in which we are a nation of socially awkward but well-meaning oddballs, struggling to make it through every day without apologising to an inanimate object. Take comfort in misfortunes of others. You are not alone.

The professional golfer provides tips on the grip, stance, and swing of successful golf shots

A celebration of real food and wholesome ingredients, Land and Sea brings sustainable eating to the table in true flavour and style. With advice on using the whole ingredient (no matter what it is); how you can make the most of leftovers; and how to be creative with herbs and spices, these recipes show you how to inject every mealtime with flavour and goodness. Inspired by her Dutch and German roots, Alexandra's storybook style recipes include family breakfasts of sweet-spiced, apple puffed pancakes - a traditional 'Dutch Baby' - warming lunches such as Hake, Prawn and Lemongrass Curry, and comforting dinners to share like Spatchcocked Persian-Spiced Peanut Butter Chicken. And with a whole chapter on how to make vegetable 'king', you'll also find lots of ideas to make the most from your bounty, such as Caramelised Carrot Tarte Tatin and Shepherdless Pie. Including beautiful photography and stunningly designed, these recipes will show you how to celebrate all that Land and Sea has to offer, to the full.

The countryside, towns and cities of Britain are full of churches. They represent some of the most iconic, beautiful and occasionally bizarre buildings in the country. They have a lot to say about our history, our art and our ideas. But how do you read them? Through charming illustrations, Rice's Church Primer reveals the basic grammar and vocabulary of church architecture throughout the United Kingdom. As Matthew Rice says, 'Once you can speak any language, conversations can begin, but without it communications can only be brief and brutish. The same is the case with Architecture:

an inability to describe the component parts of a building leaves one tongue-tied and unable to begin to discuss what is or is not exciting, dull or peculiar about it.' Rice's Church Primer explains the language of architecture in churches, from the restrained Norman style of William the Conqueror to the gilded excesses of the Baroque. The primer begins with an explanation of the basic 'Grammar' of churches: elevation, plan, fronts, vaults and towers. This allows the reader to easily understand what follows. Next comes the 'Vocabulary' of styles in chronological order, from ancient Saxon churches to modern cathedrals. Each period covers component parts like doors, windows, towers, pews, panelling and pulpits. Finally, there is a map pinpointing some of the best churches around the country, so you can practise your newfound fluency in real life. With Matthew Rice's elegant and witty illustrations to guide you, suddenly you'll understand why naves are necessary, why towers are built as tall as possible and why sometimes even the most respectable church needs a good flying buttress.

From Douglas Adams, the legendary author of one of the most beloved science fiction novels of all time, *The Hitchhiker's Guide to the Galaxy*, comes a wildly inventive novel—in trade paperback for the first time—of ghosts, time travel, and one detective's mission to save humanity from extinction. **DIRK GENTLY'S HOLISTIC DETECTIVE AGENCY** We solve the whole crime We find the whole person Phone today for the whole solution to your problem (Missing cats and messy divorces a specialty) Douglas Adams, the "master of wacky words and even wackier tales" (*Entertainment Weekly*) once again boggles the mind with a completely unbelievable story of ghosts, time travel, eccentric computer geniuses, Samuel Taylor Coleridge, the end of the world, and—of course—missing cats.

The complete guide to pregnancy, day-by-day No other pregnancy book provides this level of detail, allied with such extraordinary photographs, 3D scans and illustrations which reveal in unprecedented clarity exactly what is happening to you and your baby every single day. From early foetal development to how your hormones prepare you for birth, learn from world-class experts. Plus, obstetricians, midwives and parents advise on your baby's development, medical matters, your changing body, diet, fitness and much more. A special hour-by-hour rundown of what to expect during and immediately after birth, plus further reassurance for the first two weeks of your baby's life, will give a helping hand through the culmination of your pregnancy, from pain relief to those first intimate and unique moments between you and your child.

** Selected by 8 National Newspapers as a Book of the Year ** ** The New York Times Bestseller ** 'A page-turner that succeeds both at character and ideas' Chimamanda Ngozi Adichie A warm and immersive novel about ambition, power, women, friendship and finding your place in the world, from the bestselling author of *The Wife and The Interestings*. Greer Kadetsky is a shy college student when she meets the person who will change her life. Faith Frank, an influential and glamorous figure from the women's movement, inhabits a very different world to Greer's. But after a chance encounter Faith singles Greer out and invites her into her life, leading her down a thrilling path as it winds towards and away from her meant-to-be love story with high school sweetheart Cory and the future she had always imagined. Expansive and wise, compassionate and witty, *The Female Persuasion* is about the spark we all believe is flickering inside us, waiting to be seen and fanned by the right person at the right time.

The first book to present a new conceptual framework which offers an initial explanation

for the continuing and rapid success of such 'disruptive innovators' and their effects on the international hospitality industry. It discusses all the hot topics in this area, with a specific focus on Airbnb, in the international context.

It's drinks, it's chickens: It's the cocktail book you didn't know you needed! To add some extra happy to your happy hour, invite a chicken and pour yourself a drink. Author Kate Richards serves up cocktails made for Instagram with the spoils of her Southern California garden, chicken friends by her side. Enjoy any (or all) of the 60+ deliciously drinkable garden-to-glass beverages, such as: Lilac Apricot Rum Sour Meyer Lemon + Rosemary Old Fashioned Rhubarb Rose Cobbler Blackberry Sage Spritz Cantaloupe Mint Rum Punch Cocktails are arranged seasonally, and are 100% accessible for those of us without perpetually sunny backyard gardens at our disposal. Drinking with Chickens will quickly become a boozy favorite, perfect for gifting or for hoarding all for yourself. You don't need chickens to enjoy these drinks or the colorful photos, but be careful, because you may even find yourself aspiring to be, as Kate is, a home chixologist overrun by gorgeous, loud, early-rising egg-laying ladies, and in need of a very strong drink.

Bovine fascination with yoga is sweeping pastures throughout the world. Cows are turning to this ancient discipline in herds to reap the benefits of relaxation, improved flexibility, and increased milk production. Impossible? One might think so if this fascinating book didn't provide photographic proof of Guernseys, Holsteins and other contented cows demonstrating 45 classic yoga poses including: Downward Facing Bovine (Udder Mooca Svavasana) and Salutation (Hooven Skyhigh). Each amazing full-color photograph is accompanied by an inspiring quotation to motivate readers on their own path to self-fulfillment.

Amazon's Best Biographies and Memoirs of the Year List A moving celebration of what Bill Hayes calls "the evanescent, the eavesdropped, the unexpected" of life in New York City, and an intimate glimpse of his relationship with the late Oliver Sacks. "A beautifully written once-in-a-lifetime book, about love, about life, soul, and the wonderful loving genius Oliver Sacks, and New York, and laughter and all of creation."--Anne Lamott Bill Hayes came to New York City in 2009 with a one-way ticket and only the vaguest idea of how he would get by. But, at forty-eight years old, having spent decades in San Francisco, he craved change. Grieving over the death of his partner, he quickly discovered the profound consolations of the city's incessant rhythms, the sight of the Empire State Building against the night sky, and New Yorkers themselves, kindred souls that Hayes, a lifelong insomniac, encountered on late-night strolls with his camera. And he unexpectedly fell in love again, with his friend and neighbor, the writer and neurologist Oliver Sacks, whose exuberance--"I don't so much fear death as I do wasting life," he tells Hayes early on--is captured in funny and touching vignettes throughout. What emerges is a portrait of Sacks at his most personal and endearing, from falling in love for the first time at age seventy-five to facing illness and death (Sacks died of cancer in August 2015). Insomniac City is both a meditation on grief and a celebration of life. Filled with Hayes's distinctive street photos of everyday New Yorkers, the book is a love song to the city and to all who have felt the particular magic and solace it offers.

As a leader you are not only responsible for your own productivity, but for helping those on your team be as productive as possible, and not just at work, but at home as well.

Neen made this book easy to digest and implement the strategies immediately. It's not just a book of theory or unrealistic tips for someone who keeps laminated checklists for their family members. Neen provides nuggets of wisdom and then weaves in the insights from other experts that it is like 10 books rolled into one.--Back cover.

Acts is the sequel to Luke's gospel and tells the story of Jesus's followers during the 30 years after his death. It describes how the 12 apostles, formerly Jesus's disciples, spread the message of Christianity throughout the Mediterranean against a background of persecution. With an introduction by P.D. James

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai-style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

Would life be better without alcohol? It's the nagging question more and more of us are finding harder to ignore, whether we have a "problem" with alcohol or not. After all, we yoga. We green juice. We meditate. We self-care. And yet, come the end of a long work day, the start of a weekend, an awkward social situation, we drink. One glass of wine turns into two turns into a bottle. In the face of how we care for ourselves otherwise, it's hard to avoid how alcohol really makes us feel... terrible. How different would our lives be if we stopped drinking on autopilot? If we stopped drinking altogether? Really different, it turns out. Really better. Frank, funny, and always judgment free, Sober Curious is a bold guide to choosing to live hangover-free, from Ruby Warrington, one of the leading voices of the new sobriety movement. Drawing on research, expert interviews, and personal narrative, Sober Curious is a radical take down of the myths that keep so many of us drinking. Inspiring, timely, and blame free, Sober Curious is both conversation starter and handbook—essential reading that empowers readers to transform their relationship with alcohol, so we can lead our most fulfilling lives.

Part travel diary, part memoir, part history, and all cookbook, Lavender & Lovage is an invitation from Karen Burns-Booth to join her on a personal culinary journey through the

memories of the places she has lived and visited. Born from her eponymous award winning blog this book contains 160 unique recipes, all beautifully photographed by the author. They showcase the breadth and depth of her travel. Karen has lived and travelled all over the world and has brought some of her favourite recipes, experiences, and memories to share here with her readers. Karen focuses on the best of traditional recipes, preserving the ways of eating that kept our ancestors healthy, a vital contribution to the modern food landscape. If you would like to see the old made new again, to taste slow food instead of fast, to make food personal yet international, you will find it here.

“Fascinating...[Bamberger] knows the world of professional golf, and the pressures it exacts, like few others.” —The Wall Street Journal It’s one of the greatest comebacks of all time. And for Tiger Woods—his game, his body, and his life in shambles—getting back to the winner’s circle was only half the story. Here’s the rest of it. Tiger Woods’s long descent into a personal and professional hell reached bottom in the early hours of Memorial Day in 2017. Woods’s DUI arrest that night came on the heels of a desperate spinal surgery, just weeks after he told close friends he might never play tournament golf again. His mug shot and alarming arrest video were painful to look at and, for Woods, a deep humiliation. The former paragon of discipline now found himself hopelessly lost and out of control, exposed for all the world to see. That episode could have marked the beginning of Tiger’s end. It proved to be the opposite. Instead of sinking beneath the public disgrace of drug abuse and the private despair of a battered and ailing body, Woods embarked on the long road to redeeming himself. In *The Second Life of Tiger Woods*, Michael Bamberger, who has covered Woods since the golfer was an amateur, draws upon his deep network of sources inside locker rooms, caddie yards, clubhouses, fitness trailers, and back offices to tell the true and inspiring story of the legend’s return. Packed with new information and graced by insight, Bamberger’s story reveals how this iconic athlete clawed his way back to the top. Here you’ll meet the people who have shaped and saved Tiger’s life. It’s a disparate group: a Florida police officer, an old friend from Tiger’s boyhood, his girlfriend, his manager, his caddie. You’ll go inside the ropes and see Tiger’s interactions with fellow pros, with broadcasters and rules officials and Tour executives, with legends young (Rory McIlroy) and old (Jack Nicklaus) and in between (Fred Couples). On the Sunday before Masters Sunday, you’ll join Tiger as he takes a long, slow, contemplative walk across Augusta National, and you’ll be with him again seven days later in the splendid isolation of the tee at thirteen, in the rain, his right foot slipping while he swings his driver at 120 miles per hour. This is an intimate portrait of a man who has spent his life in front of the camera but has done his best to make sure he was never really known. Here is Tiger, barefoot, in handcuffs, showing a police officer a witty and self-deprecating side of himself that the public never sees. Here is Tiger on the verge of tears with his children at the British Open. Here is Tiger trying to express his gratitude to his mother at a

ceremony at the Rose Garden. In these pages, Tiger is funny, cold, generous, self-absorbed, inspiring—and real. The Second Life of Tiger Woods is not only the saga of an exceptional man but also a celebration of second chances.

Bamberger's bracingly honest book is about what Tiger Woods did, and about what any of us can do, when we face our demons head-on.

Welcome to tha Boss Dogg's Kitchen The first cookbook and recipe book from Tha Dogg: You've seen Snoop work his culinary magic on VH1's Emmy-nominated Martha and Snoop's Potluck Dinner Party, and now, Tha Dogg's up in your kitchen...with his first cookbook. Recipe book that delivers 50 recipes straight from Snoop's own collection: Snoop's cookbook features OG staples like Baked Mac & Cheese and Fried Bologna Sandwiches with Chips, and new takes on classic weeknight faves like Soft Flour Tacos and Easy Orange Chicken. And it don't stop...Snoop's giving a taste of the high life with remixes on upper echelon fare such as Lobster Thermidor and Filet Mignon. But we gotta keep it G with those favorite munchies too, ya know? From chewy Starbursts to those glorious Frito BBQ Twists, you should have an arsenal of snacks that'll satisfy. And of course, no party is complete without that Gin and Juice and other platinum ways to entertain. If you're a fan of celebrity cookbooks such as Bob's Burgers, Magnolia Table Cookbook, Margaritaville cookbook, or the Gilmore Girls Eat Like a Gilmore; the Doggfather's got you covered – complete with epic stories and behind-the-scenes photos that bring his masterpieces to life.

Over 200 recipes suited for all occasions, routine and special, from dinner parties to large events. Written by a husband and wife who are chefs in Canada.

A "gorgeous" (New York Times) memoir that braids the evolution of one of America's most iconic branding campaigns with the stirring tales of the women who lived behind its facade - told by the inheritor of their stories. In 1899, Allie Rowbottom's great-great-great-uncle bought the patent to Jell-O from its inventor for \$450. The sale would turn out to be one of the most profitable business deals in American history, and the generations that followed enjoyed immense privilege - but they were also haunted by suicides, cancer, alcoholism, and mysterious ailments. More than 100 years after that deal was struck, Allie's mother Mary was diagnosed with the same incurable cancer, a disease that had also claimed her own mother's life. Determined to combat what she had come to consider the "Jell-O curse" and her looming mortality, Mary began obsessively researching her family's past, determined to understand the origins of her illness and the impact on her life of Jell-O and the traditional American values the company championed. Before she died in 2015, Mary began to send Allie boxes of her research and notes, in the hope that her daughter might write what she could not. Jell-O Girls is the liberation of that story. A gripping examination of the dark side of an iconic American product and a moving portrait of the women who lived in the shadow of its fractured fortune, Jell-O Girls is a family history, a feminist history, and a story of motherhood, love and loss. In crystalline prose Rowbottom considers the roots of trauma not only in her own family, but in the American

