

The Poldark Cookery Book

Bring Upstairs and Downstairs Fare to Your Table Nibble on Sybil's Ginger Nut Biscuits during tea. Treat yourself to Ethel's Beloved Crepes Suzette. Feast on Mr. Bates' Chicken and Mushroom Pie with a room full of guests. With this collection of delicacies inspired by Emmy Award-winning series Downton Abbey, you'll feel as sophisticated and poised as the men and women of Downton when you prepare these upstairs and downstairs favorites. Each dish finds its roots within the kitchen of the grand estate, including: Mrs. Isobel Crawley's Smoked Salmon Tea Sandwiches Filet Mignon with Foie Gras and Truffle Sauce Walnut and Celery Salad with Pecorino Decadent Chocolate Almond Cake with Chocolate Sour Cream Icing Very Vanilla Rice Pudding You will love indulging in the splendors of another era with the snacks, entrees, and desserts from this masterpiece of a cookbook. As featured in Woman's World magazine and The Daily Mail UK!

GOLD WINNER of the 2020 Taste Canada Awards in Single-Subject Cookbooks Take the guesswork out of mealtime with over 100 essential, simple, and tasty one-pot and one-pan creations. Sometimes it feels impossible to get a home-cooked meal on the table. Between preparing the ingredients, following elaborate directions, and cleaning up the mess of pots and pans, feeding your family or hosting friends can feel like more effort than it's worth. Fortunately, there's a satisfying solution to help make stress-free, mess-free, and tasty meals a reality: one-pot cooking. Using one of six cooking vessels--skillet, sheet pan, Dutch oven, baking pan, roasting pan, and casserole dish--with Jan Scott's effortless recipes, you can bring a complete dish to the table using easy-to-find ingredients and a variety of foolproof techniques. Preparing food in one pot not only saves time, both in the prep and post-meal clean up, but these recipes are flexible and endlessly adaptable too. This collection of practical recipes, including Overnight French Toast Casserole, Barbecue Chicken Chili with Cornbread Dumplings, and Cherry Tomato and White Bean Skillet Bruschetta, brings ease, comfort, and bold flavour to everyday cooking. Whether you're braising Perfect Saucy Pulled Pork in a Dutch oven or whipping up Salted Chocolate Tahini Skillet Blondies, Oven to Table will reveal the wide-ranging versatility of just a few pieces of cookware. With dishes leaping from stove to centerpiece, Jan's wholesome recipes will streamline your kitchen routine and nourish your family and friends.

The Mediterranean diet is now recognised as one of the healthiest in the world. Robin Ellis shows how by simply following such guidelines as eating plenty of fresh fruit and vegetables, cooking with olive oil not butter, seasoning food with herbs and spices rather than salt, avoiding red meat, excluding foods such as white potatoes, white rice and white bread, by limiting dairy products and eating fish or shellfish at least twice a week, those with type 2 diabetes can help to improve their blood sugar levels and enjoy wonderful tasty dishes every day of the week. His recipe collection includes such favourites as Chicken Breast with Lemon and Caper Sauce, North African Lamb with Apricots and Bulgar Wheat, Simple Sea Bass, Pot Roasted Pork with Dried Mushrooms and Juniper Berries, Spaghettini in Walnut Sauce, to name just a few.

Filled with official, iconic images from BBC One's Poldark series one and two, The Poldark Colouring Book by Gwen Burns allows you to recreate the world of Poldark by colouring the pages in your own unique style. With intricate illustrations for you to bring to life on the page, taken from exclusive stills of the smash hit television series, this adult colouring book gives you the chance to bring your favourite scenes and characters to life before your eyes. From the charming Demelza, dastardly George Warleggan, the man Ross Poldark himself, and not forgetting Garrick the dog, all the favourite characters are included. Relive unforgettable moments from the series and immerse yourself in the beauty, history and adventure that is the world of Poldark.

What the Tudors ate and drank in 400 authentic recipes

The beloved TV chef offers the only cookbook you'll need to give any gathering--from a dinner for two to a wedding--a delectable, welcoming Italian flavor. No one throws a party like Lidia Bastianich! And now, in this delightful new cookbook, she gives us 220 fantastic recipes for entertaining with that distinctly Bastianich flare. From Pear Bellinis to Carrot and Chickpea Dip, from Campanelle with Fennel and Shrimp to Berry Tiramisu--these are dishes your guests will love, no matter the occasion. Here, too, are Lidia's suggestions for hosting a BBQ, making pizza for a group, choosing the perfect wine, setting an inviting table, and much more. Beautifully illustrated throughout with full-color photographs and filled with her trademark warmth and enthusiasm, this is Lidia's most festive book. Whether you're planning a romantic picnic for two, a child's birthday party, a holiday gathering, or a simple weeknight family dinner, Lidia's flavorful, easy-to-follow recipes and advice will have you calling to your guests: "Tutti a tavola a mangiare!"

Enjoy creating delicious authentic rustic recipes from 19th Century Italy with some of the original recipes that great cooks have been handing down for generations in this adaptation of Spring Books' Italian Cooking, originally published in London circa 1900. Included in Antique Italian: Original 19th Century Recipes are hundreds of authentic Italian recipes for classic Italian sauces, breads, pasta, poultry, meats, seafood and desserts, as well as some bits of history and wit which accompany most of these classic recipes. A must have for any cook who enjoys Italian food!! Originally authored by a 19th Century Englishwoman, this vintage cookbook contains classic Italian recipes along with interesting and entertaining references to 19th Century British and Italian societies. The recipes alone make this cookbook an invaluable addition to your recipe library, but the historical references give you an entertaining insight into life in 19th Century Europe. Regardless of whether your interests lean toward great Italian food itself or the history behind it, both cooks and historians alike will find this cookbook a great addition to your library collection. It was a meal worthy of the age, the house and the season . . . This beautiful edition of The Poldark Cookery Book, by author Winston Graham's wife, Jean M. Graham, presents the recipes and the wherewithal for you to cook up your very own Poldark feast.

Along with dozens of festive treats inspired by the Poldark novels, here you will find ample homely recipes for traditional West Country fare. From Figgy 'Obbin Pudding to the Nampara staple of Baked Pilchards, there are both inventively thrifty and sumptuously indulgent recipes aplenty that will delight fans of the Poldark series starring Aidan Turner and food enthusiasts alike. A collection of simple but tasty recipes from Robin Ellis based on the Mediterranean way of cooking. Includes such recipes as Chilled Curried Apple Soup; Sweet Potato, Fennel and Smoky Bacon au Gratin; Cauliflower Roasted with Garlic and Coriander Seeds; Turkish Spinach with Rice; Smoky Spanish Fish Stew; Chicken and Leeks with Lemon; Pork Chops Braised with Rosemary, Garlic and Thyme; Hazelnut Pasta; Chickpea, Leek and Fennel Curry; Peaches in Honey and Lime; and much more.

'We lolled in the sea until it was time to return for tea, another of Mother's gastronomic triumphs. Tottering mounds of hot scones; crisp paper-thin biscuits; cakes like snowdrifts, oozing jam; cakes dark, rich and moist, crammed with fruit;

brandy snaps brittle as coral and overflowing with honey. Conversation was almost at a standstill; all that could be heard was the gentle tinkle of cups, and the heartfelt sigh of some guest, accepting another slice of cake.' - My Family and Other Animals, Gerald Durrell In Dining with the Durrells, David Shimwell has delved into the Durrell family archives to uncover Louisa Durrell's original recipes for the scones, cakes, jams, tarts, sandwiches and more that are so deliciously described by the Durrell family. From her recipe for 'Gerry's Favourite Chicken Curry' to 'Dixie-Durrell Scones with Fig and Ginger Jam', and including the family stories and photos that accompany them, this book will transport you to long lunches enjoyed on the terrace of a strawberry-pink villa, sunshine-filled picnics among the Corfu olive groves and candlelit dinners overlooking the Ionian Sea.

On a wintry night in 1971, Masterpiece Theatre debuted on PBS. Fifty years later, America's appetite for British drama has never been bigger. The classic television program has brought its fans protagonists such as The Dowager Countess and Ross Poldark and series that include Downton Abbey and Prime Suspect. In Masterpiece: America's 50-Year-Old Love Affair with British Television Drama, Nancy West provides a fascinating history of the acclaimed program. West combines excerpts from original interviews, thoughtful commentary, and lush photography to deliver a deep exploration of the television drama. Vibrant stories and anecdotes about Masterpiece's most colorful shows are peppered throughout, such as why Benedict Cumberbatch hates Downton Abbey and how screenwriter Daisy Goodwin created a teenage portrait of Queen Victoria after fighting with her daughter about homework. Featuring an array of color photos from Masterpiece's best-loved dramas, this book offers a penetrating look into the program's influence on television, publishing, fashion, and its millions of fans.

The ninth novel in Winston Graham's classic Poldark saga, now a major TV series from Masterpiece PBS. Cornwall 1812 At Nampara, the Poldark family finds the new year brings involvement in more than one unexpected venture. For Ross and Demelza there is some surprising - and worrying - news. And Clowance, newly returned from her London triumphs, finds that her entanglement with Stephen Carrington brings not only happiness but heartache. As the armies battle in Spain, and the political situation at home becomes daily more obscure, the Poldark and Warleggan families find themselves thrust into a turbulent new era as complex and changing as the patterns of the Miller's Dance . . . In his Poldark series, Winston Graham explores the complications of love lost and the class struggle of early 19th-century England with a light comic touch. The Miller's Dance is followed by the tenth book in the series, The Loving Cup.

A lavishly illustrated companion to Winston Graham's beloved Poldark novels, reissued to coincide with the BBC series based on the novels. Graham's saga of Cornish life in the eighteenth century has enthralled readers throughout the world for seventy years and the wild landscapes that inspired the novels have - even today - remained relatively unchanged. Cornwall then was a perilous world of pirates and shipwrecks: of rugged coast and mysterious smugglers' coves, of windswept moors and picturesque villages such as Boscastle and Port Quin, and of beaches, tin mines and churches. With an introduction by Winston Graham's son, Andrew, and illustrated with stunning photographs, Poldark's Cornwall is a glorious evocation of the land of beauty, excitement, romance and imagination that Graham loved so well.

2020 IBPA Awards Winner! The Official Downton Abbey Cookbook presents over 100 recipes that showcase the cookery and customs of the Crawley household—from upstairs dinner party centerpieces to downstairs puddings and pies—and bring an authentic slice of Downton Abbey to modern kitchens and Downton fans. Whether adapted from original recipes of the period, replicated as seen or alluded to on screen, or typical of the time, all the recipes reflect the influences found on the Downton Abbey tables. Food historian Annie Gray gives a rich and fascinating insight into the background of the dishes that were popular between 1912 and 1926, when Downton Abbey is set—a period of tremendous change and conflict, as well as culinary development. With a foreword by Gareth Neame, executive producer and co-creator of Downton Abbey, and featuring over 100 stunning color photographs, The Downton Abbey Cookbook also includes a special section on hosting Downton-themed dinner parties and presents stills from across the TV series as well as the latest film. Notes on the etiquette and customs of the times, quotes from the characters, and descriptions of the scenes in which the foods appear provide vivid context for the dishes. The recipes are grouped by occasion, which include breakfast; luncheons and suppers; afternoon tea and garden parties; picnics, shoots and race meets; festivities; upstairs dinner; downstairs dinner; downstairs supper and tea; and the still room. From the upstairs menu: Cornish Pasties Sausage Rolls Oysters au Gratin Chicken Vol-au-Vents Cucumber Soup Soul a la Florentine Salmon Mousse Quail and Watercress Charlotte Russe From the downstairs menu: Toad-in-the-Hole Beef Stew with Dumplings Steak and Kidney Pie Cauliflower Cheese Rice Pudding Jam and Custard Tarts Gingerbread Cake Summer Pudding With these and more historic recipes—compelling to a contemporary palate and easy to replicate in today's kitchens—savor the rich traditions and flavors of Downton Abbey without end.

My Dog Eats Better Than Me is the ultimate recipe book for anyone who wants to nourish their precious canine friends by creating nutritious, satisfying and exciting meals and treats. My Dog Eats Better Than Me is a collection of recipes, tips and advice for dog lovers who understand that dogs are family and deserve to be catered for accordingly with nourishing, healthy, considered meals and treats. Authors Fiona Rigg and Jacqui Melville make this possible with more than 60 recipes across multiple chapters, from biscuits to main meals, from puppies to doggie celebrations. In this fully photographed, beautiful book (starring a cast of pooches, big, small and in-between), Fiona and Jacqui offer tips on dog nutrition, ingredients to use (and avoid) and storage tips as well as offering easy visual recipe references for people who are looking to prepare create a homemade diet for their dog. My Dog Eats Better Than Me also offers a bonus chapter on wellness that includes doggie yoga and spa treatments.

The World of Poldark explores the characters, the compelling stories and the era that Winston Graham's Poldark novels - and the television series - set out to recreate, the England that Ross Poldark returned to from the American War of Independence. England, and especially Cornwall, was then marked by social unrest and a deep division between rich

and poor. It was a place of tin mines and shipwrecks, of new money versus old, of harsh justice and great kindness. Amid the turmoil of eighteenth-century Cornwall, Ross comes back to a home in ruins, his father dead and his childhood sweetheart engaged to another - his own heart as battered as the country around him. Experience the great houses and the glorious landscapes and follow the cast of characters as their stories play out against the backdrop of Cornwall's wild beauty, through interviews with the actors, behind the scenes insights and in-depth information on costumes, props and locations. Packed full of behind the scenes photographs, *The World of Poldark* is the ultimate guide to the popular series. This is the 2015 edition of the memoir of BBC/Masterpiece Theatre actor Robin Ellis, the original Captain Ross Poldark in the BBC classic television series. This expanded edition includes an all-new chapter with recent photos documenting Robin's return to television as part of the new series produced by Mammoth Screen on behalf of the BBC and Masterpiece/PBS, with Aiden Turner as the new Poldark. First broadcast in the 1970s, this saga of thwarted love, passion and swashbuckling adventure set against hard times in 18th century Cornwall became an international sensation, popular in over 40 countries around the world. The memoir also describes the behind-the-scenes story of the original BBC/Masterpiece Theater series, the ongoing effect of 'Poldark perks' on Robin's life, and his transformation into a cookbook author. *Making Poldark* is also available as an audiobook, read by the author. The memoir also describes the behind-the-scenes story of the original TV series, the ongoing effect of 'Poldark perks' on Robin's life and his transformation into a cookbook author. *Making Poldark* is also available as an audiobook, read by the author. Back by popular demand, a lower-priced version of the must-have book from the genius behind the Fat Duck, the restaurant named best in the world by Restaurant magazine. The cookbook hailed by the Los Angeles Times as a "showstopper" and by Jeffrey Steingarten of Vogue as "the most glorious spectacle of the season...like no other book I have seen in the past twenty years" is now available in a reduced-price edition. With a reduced trim size but an identical interior, this lavishly illustrated, stunningly designed, and gorgeously photographed masterpiece takes you inside the head of maverick restaurateur Heston Blumenthal. Separated into three sections (History; Recipes; Science), the book chronicles Blumenthal's improbable rise to fame and, for the first time, offers a mouth-watering and eye-popping selection of recipes from his award-winning restaurant. He also explains the science behind his culinary masterpieces, the technology and implements that make his alchemical dishes come to life. Designed by acclaimed artist Dave McKean—and filled with photographs by Dominic Davies—this artfully rendered celebration of one of the world's most innovative and renowned chefs is a foodie's dream.

The twelfth book in Winston Graham's classic Poldark saga, now a major TV series from Masterpiece PBS. Cornwall 1818 We continue the tale of Ross and Demelza; of the wayward Valentine Warleggan, whose existence keeps open the old wounds of the feud between Ross and George; of Bella, the Poldarks' youngest daughter, whose precocious talent as a singer is encouraged by her old flame, Christopher Havergal, and by a distinguished French conductor, who has more in mind than Bella's music; of Clowance, the Poldarks' widowed daughter, who considers remarriage to one of two rival suitors; and of a murderer who stalks the villages of west Cornwall. In his Poldark series, Winston Graham explores the complications of love lost and the class struggle of early 19th-century England with a light comic touch. *Bella Poldark* is the final Poldark book.

The ultimate gift for any fan of the hit PBS series *POLDARK* starring Aidan Turner and Eleanor Tomlinson Be transported to the wild beauty of Cornwall as Ross Poldark returns home after the American Revolutionary War! The Official Poldark Coloring Book gives Poldark fans the chance to enjoy the characters and setting they have come to love in a more dynamic way than ever before. With 45 images from the TV series rendered in beautiful line art just waiting to be filled with color, this coloring book provides a Poldark experience unlike any other.

#1 NEW YORK TIMES BESTSELLER "Absorbing . . . impossible to resist." —The Washington Post As Europe erupts, can one young spy protect his queen? #1 New York Times bestselling author Ken Follett takes us deep into the treacherous world of powerful monarchs, intrigue, murder, and treason with his magnificent new epic, *A Column of Fire*. In 1558, the ancient stones of Kingsbridge Cathedral look down on a city torn apart by religious conflict. As power in England shifts precariously between Catholics and Protestants, royalty and commoners clash, testing friendship, loyalty, and love. Ned Willard wants nothing more than to marry Margery Fitzgerald. But when the lovers find themselves on opposing sides of the religious conflict dividing the country, Ned goes to work for Princess Elizabeth. When she becomes queen, all Europe turns against England. The shrewd, determined young monarch sets up the country's first secret service to give her early warning of assassination plots, rebellions, and invasion plans. Over a turbulent half century, the love between Ned and Margery seems doomed as extremism sparks violence from Edinburgh to Geneva. Elizabeth clings to her throne and her principles, protected by a small, dedicated group of resourceful spies and courageous secret agents. The real enemies, then as now, are not the rival religions. The true battle pitches those who believe in tolerance and compromise against the tyrants who would impose their ideas on everyone else—no matter what the cost. Set during one of the most turbulent and revolutionary times in history, *A Column of Fire* is one of Follett's most exciting and ambitious works yet. It will delight longtime fans of the Kingsbridge series and is the perfect introduction for readers new to Ken Follett.

85 authentic recipes for your manor or boarding house ... The mouthwatering Poldark cookery book you've dreamed about! The ultimate gift for Poldark fans! Divided into boarding house or manor, and complete with homey and festive dishes for breakfast, lunch, dinner, and dessert, this Poldark cookbook features these classic recipes from the show including: Cornish Pasties Ale-Battered Fried Fish Red Lion Mutton Pie Truro Turnip Gratin Blueberry and Lemon Posset Cornwall Honey Spiced Morning Bread And more! From Demelza's Cornwall kitchen to the majestic Warleggan Mansion; from the oak dining room of Trenwith Manor to the rustic ambiance of the Red Lion Boarding House?food is everywhere in Ross Poldark's Cornwall, England. Celebrate the magic that is PBS Masterpiece's hit series Poldark with

the unofficial kitchen companion to the award-winning series that everyone is watching. Featuring authentic recipes from Georgian England that have been modernized for the contemporary palate, *The Unofficial Poldark Cookbook* also includes the history behind the show, references to its characters and events, and tips on how to recreate meals from eighteenth-century Cornwall in the modern day. Learn to cook and eat like a miner, a ruthless banker, a scullery maid, or an heiress, and recreate the spirit of Poldark with this classic English cookbook in your homely kitchen or dining hall! What could be more satisfying than presenting friends and family with a perfectly crafted homemade dessert, fresh out of the oven? Yet for many, the idea of baking is intimidating; rolling out pie dough or making a cake from scratch is akin to climbing Mount Everest. *The Fearless Baker* is a beginner's baking guide written to empower home cooks with spot-on advice and a cache of go-to recipes. Renowned pastry chef Emily Luchetti guides novice bakers through her amazing recipes to troubleshoot their most common pitfalls. Charming color illustrations and photographs of real-life beginning bakers in action complete the instruction, turning even the most tentative baker into a fearless one.

Avonlea beckons in this cookbook inspired by the most famous Canadian children's book, L.M. Montgomery's *Anne of Green Gables*. "Kindred spirits" both young and old will enjoy experiencing late-nineteenth-century Prince Edward Island firsthand through the delicious recipes culled from the eight books in the *Anne of Green Gables* series. From Poetical Egg Salad Sandwiches, to Anne's Liniment Cake and Diana Barry's Favorite Raspberry Cordial, these recipes are easy to prepare and delicious to serve up any day, on a weekend, or for special occasions! With full-color photography, whimsical illustrations, and quotes and anecdotes from the books, get ready to be immersed in Anne Shirley's world. Pittsburgh was once a beleaguered steel town, but has transformed into a place that people are talking about—in only the best ways possible. The cuisine here is also evolving. Pittsburgh restaurant legends have laid a solid culinary foundation, encouraging a continuous stream of newbies to take risks applauded by stomachs everywhere! Creativity and sustainability are on the rise, but most importantly, the Pittsburgh food scene has remained unpretentious and relatable. The variety available runs the gamut of cuisine, flavor, and price, allowing both novice and expert foodies to experience culinary bliss. With recipes for the home cook from over 50 of the city's most celebrated eateries and showcasing over 200 full-color photos featuring mouth-watering dishes, famous chefs, and lots of local flavor, *Pittsburgh Chef's Table* is the ultimate gift and keepsake cookbook for both tourists and locals alike.

Actress Abbie Cornish and chef Jacqueline King are best friends who bonded over their love of food and self-care. A few years ago, Abbie, a novice cook, asked Jacqueline, a graduate of the culinary program at the National Gourmet Institute, for cooking lessons. Every Sunday, they would take trips to the local farmers' market, spend all day cooking, and then serve these dishes to their family and friends. *Pescan* is an extension of this tradition and all the food they explored together. Their way of eating—which they call *pescan*—is centered on plant-based, dairy-free dishes, but with high-protein seafood and eggs incorporated. The recipes, like Veggie Tempeh Bolognese, Artichoke Hummus with Za'atar, and Miso-Ginger Glazed Black Cod, are highly nutrient dense, incredibly energizing, and very accessible. *Pescan* is a collection of healthy recipes, but it's also a story of friendship, healing, and developing a more positive relationship with food.

The Stranger From the Sea is the eighth novel in Winston Graham's hugely popular Poldark series, and continues the story after the fifth TV series, which has become an international phenomenon, starring Aidan Turner. Cornwall 1810. The Poldark family awaits the return of Ross from his mission to Wellington's army in Portugal. But their ordered existence ends with Jeremy Poldark's dramatic rescue of the stranger from the sea. Stephen Carrington's arrival in the Poldark household changes all their lives. For Clowance and Jeremy in particular, the children of Ross and Demelza, Stephen's advent is the key to a new world – one of both love and danger. *The Stranger From The Sea* is followed by the ninth book in the Poldark series, *The Miller's Dance*.

Timed to coincide with the much anticipated *Downton Abbey* movie, this enticing collection of cocktails celebrates the characters, customs, and drinking way of life at *Downton Abbey*. Cocktails were introduced in the drawing rooms of *Downton Abbey* in the 1920s, when US prohibition inspired the insurgence and popularity of American-style bars and bartenders in Britain. This well-curated selection of recipes is organized by the rooms in the Abbey in which the drinks were served and spans everyday sips to party drinks plus hangover helpers and more. In addition to classic concoctions like a Mint Julep, Prince of Wales Punch, and Ginger Beer, this collection features character-specific variations such as *Downton Heir*, *Turkish Attaché*, *The Valet*, and *The Chauffeur*. The recipes reflect drinks concocted and served upstairs and down, as well as libations from village fairs, cocktail parties, and restaurant menus typical of the time. Features 40+ color photographs, including drink images photographed on the set of *Downton Abbey*.

Rare Bits is an account of humankind's progression from skewering meat to whipping up a batch of Strawberries Sarah Bernhardts. Ranging from Bismarcks to Green Goddess dressing, *Rare Bits* provides much food for thought. Stevens delves always deeper into the stories behind the familiar recipes, brushing aside spurious anecdotes to find the truth. This is culinary history at its most appetizing. Stevens's lively and dedicated search reminds us that cooking may be one of the most civilized and civilizing of human activities. Understanding the serendipitous, eccentric, or historic origins of famous recipes deepens appreciation for the living gestures they represent.

Shares family-friendly recipes from the actor's Italian heritage and his wife's British roots, including recipes for such dishes as baked salmon, sausage rolls, Tuscan tomato soup, and blueberry pie.

Revive your inner period cook and master the art of gode cookery with thirty-five recipes celebrating festivals throughout the year! Fancy a leap back in time to the kitchens in the Middle Ages, where cauldrons bubbled over hearths, whole oxen were roasted over spits, and common cooking ingredients included verjuice, barley, peafowl, frumenty, and elder flowers? You, too, can learn the art of gode cookery—or, at least, come close to it. With gorgeous and whimsical hand-drawn illustrations from beginning to end, *A Thyme and Place* is both a cookbook and a history for foodies and history buffs alike. Cohen and Graves revive old original medieval recipes and reimagine and modify them to suit modern

palates and tastes. Each recipe is tied directly to a specific calendar holiday and feast so you can learn to cook: • Summer harvest wine with elder flower, apples, and pears for St. John's Day (June 21st) • Right-as-rain apple cake for St. Swithin's Day (July 15th) • Wee Matilda's big pig fried pork balls with sage for Pig Face Day (September 14th) • Roasted goose with fig glaze and bannock stuffing for Michaelmas (September 29th) • Peasant duck ravioli and last of the harvest chutney for Martinmas (November 11th) • And many more! Accompanied by juicy fun facts and tidbits, these recipes will revive your inner period cook and allow you to impress your guests with obscure medieval knowledge. Keep the old culinary traditions of the Middle Ages alive, whip up some bellytimber, and fill the dinner table with food and friends at your next house banquet. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

This elegant coffee table cookbook highlights the luxe and elegance of the Christmas at Downton Abbey and features a collection of traditional British holiday recipes, from appetizers to desserts, that were popular during the Edwardian period. Take a seat at the Christmas table of Downton Abbey, the historic British estate at the heart of the popular PBS series. Downton fans will appreciate this enticing collection of classic British holiday recipes from the Edwardian era, evocative narratives about Christmas traditions, and seasonal anecdotes from the award-winning series. Colorful photographs of finished dishes, fan-favorite moments from the Christmas episodes, and excerpts of character quotes bring the spirit of the holidays to life.

The tenth book in Winston Graham's classic Poldark saga, now a major TV series from Masterpiece PBS. Cornwall 1813 A silver cup lies half-forgotten in a dank cave, amongst a pile of stolen goods. Yet the tiny vessel and its inscription *Amor gignit amorem* haunts the lives of the still-feuding Poldark and Warleggan families, as Ross, Demelza and the ambitious and powerful Sir George Warleggan watch their children make the decisions that will shape their destinies. In the closing years of the wars against Napoleon, for Jeremy and Clowance, and for arrogant, cynical Valentine Warleggan, these are troubled and momentous times . . . In his Poldark series, Winston Graham explores the complications of love lost and the class struggle of early 19th-century England with a light comic touch. The Loving Cup is followed by the eleventh book in the series, The Twisted Sword.

Afternoon tea is a revered and treasured English tradition—and no one knows better how to prepare and enjoy a proper tea than the residents of Downton Abbey. With this alluring and vibrant cookbook, fans of the PBS series and anglophiles alike can stage every stylish element of this cultural staple of British society at home. Spanning sweet and savory classics—like Battenberg Cake, Bakewell Tart, toffee puddings, cream scones, and tea sandwiches—the recipes capture the quintessential delicacies of the time, and the proper way to serve them. This charming cookbook also features a detailed narrative history and extols the proper decorum for teatime service, from tea gowns and tearooms to preparing and serving tea. Gorgeous food photographs, lifestyle stills from the television series and recent movie, and character quotes bring the characters of Downton Abbey—and this rich tradition—to life in contemporary times.

An engaging and interactive Downton Abbey–themed journal that encourages readers to record their own favorite recipes and notes alongside Downton-style quotes and tips. Following the worldwide success of NBC Carnival's Downton Abbey series, Mrs. Patmore's Recipe Journal gives fans and cooks alike the experience of recording their favorite meals in this beautiful themed journal. With dedicated lines for yield, ingredients, and method, plus ample space for additional notes, the journal provides ample opportunity to build a recipe book tailored to individual palate, diet, and cooking style and interests. With fan-favorite quotes from the hit series and classic cooking tips from Mrs. Patmore's kitchen featured throughout the pages, Mrs. Patmore's Recipe Journal creates an engaging experience for fans of the show and those looking to create a personalized recipe book.

Close your eyes and think of a place where the sky meets the sea; where the weather changes from moment to moment; and where the coastline is beautifully rugged and where surf breaks on endless sandy shores. This is Cornwall. In *Sea & Shore*, Emily Scott brings together the magic of this beautiful part of the world, with over 80 simple and seasonal recipes for the home cook. *Sea & Shore* is more than just a cookbook; it shares the connection between food, a sense of place and storytelling. With stunning photography, it translates experience and memories into ingredients that come together as simple, rustic dishes that anyone can easily recreate at home.

A sumptuous cookery book and the definitive guide to the life, times and tastes of the world's favourite Victorian cook Mrs Crocombe. As seen on English Heritage's The Victorian Way YouTube series. Mrs Crocombe is the star of English Heritage's wildly popular YouTube series, The Victorian Way. In delightful contrast to the high-octane hijinks of many YouTube celebrities, The Victorian Way offers viewers a gentle glimpse into a simpler time - an age when tea was sipped from porcelain, not from plastic cups; when mince pies were meaty and nothing was wasted; when puddings were in their pomp and no kitchen was complete without a cupboard full of copper pots and pans. Avis Crocombe really did exist. She was head cook at Audley End House in Essex from about 1878 to 1884. Although only a little is known about her life, her handwritten cookery book was passed down through her family for generations and rediscovered by a distant relative in 2009. It's a remarkable read, and from the familiar (ginger beer, custard and Christmas cake) to the fantastical (roast swan, preserved lettuce and fried tongue sandwiches), her recipes give us a wonderful window into a world of flavour from 140 years ago. *How to Cook the Victorian Way* is the definitive guide to the life, times and tastes of the world's

favourite Victorian cook. The beautifully photographed book features fully tested and modernised recipes along with a transcription of Avis's original manuscript, plus insights into daily life at Audley End by Dr Annie Gray and Dr Andrew Hann, and a foreword by the face of Mrs Crocombe, Kathy Hipperson. It showcases the best recipes from Mrs Crocombe's own book, alongside others of the time, brought together so that every reader can put on their own Victorian meal. It's a moreish smorgasbord of social history an absolute must for fans, foodies and anyone with an appetite for the past. Please note this is a fixed-format ebook with colour images and may not be well-suited for older e-readers.

"From the incomparable Winston Graham...who has everything that anyone else has, then a whole lot more." -The Guardian Demelza is a heartwarming, gripping, and utterly entertaining saga that brings to life an unforgettable cast of characters and one of the greatest love stories of our age. An impoverished miner's daughter, Demelza Carne is now married to Ross Poldark, who once rescued her from a fairground brawl. Her efforts to adapt to the ways of the gentry--and her husband--place her in hilarious and embarrassing situations, through which she becomes self assured, mannered and lovely, and the birth of her first child brings a joy she never experienced before. But tragedy strikes where least expected, and sows the seeds of an enduring rivalry for Ross Poldark and the powerful George Warleggan, and tests Ross and Demelza's marriage and their love... What Readers are Saying: "Even better than the first book in the series." "Wonderful characters, evocative sense of place and time." "If you haven't read the Poldark series, and care anything for Cornwall, the 18th century, historical romance in its truest form, historical fiction, or just a darn good story that will change you life, then you should read [these books]." "The Poldark series is the most powerful reading experience I have ever had." "These books have no equal in historical fiction. I have read them several times and am starting over again."

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