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An Irish Country Cookbook

To many, Imen McDonnell's life reads as a modern fairytale. Happily going about her business as a young American woman embarking upon a successful career in broadcast production, she was introduced to a dashing Irish farmer and fell instantly in love. In short order, Imen found herself leaving behind her work, her country, and her family and friends to start a life from scratch on a centuries-old family dairy farm in County Limerick. The Farmette Cookbook is more than just a cookbook, it's a chronicle of Imen's journey, embracing her new identity as a farmer's wife, discovering new tastes, feeding her family, and finding her way around the Irish kitchen, where traditional cooking trumps quick and convenient. Here, Imen shares her tried-and-true classic Irish recipes, infused with a contemporary American twist: from her Best Brown Bread, Fish-'n'-Chip Pie, and Richard's "Proper" Irish Coffee to Farmhouse Buttermilk Beignets, Hot-Smoked Burren Salmon Tacos, and an Irish Hedgerow Shandy. Highlighting farmhouse skills (such as butter and cheese making) and the use of local, wholesome ingredients, Imen invites us into her kitchen and her world, through stories and recipes, for a taste of the Irish countryside.

Irish Cooking Bible

From starters to puddings, a selection of recipes for delicious fare using the best of Irish ingredients is presented in this cookbook of traditional Irish cooking. The recipes are practical, easy, and quick to prepare, and include such favorites as Dublin Bay prawns, Kerry apple cakes, Irish stew, and the famous Irish coffee. Illustrations throughout.

Irish Traditional Cooking

Presents a collection of recipes from all across Ireland, including tried-and-true family recipes, modern takes on traditional fare, and dishes with international influences.

Traditional Irish Cooking

This book helps you discover the essence of Irish cuisine with this collection of over 70 fabulous recipes. It includes a comprehensive guide to Irish ingredients, featuring a full range of harvest fruits, fish and shellfish, meats and game, and vegetables. It contains over 400 colour photographs, easy-to-follow step-by-step instructions, informative cook's tips and variations throughout, plus a nutritional breakdown for every recipe. This beautifully photographed volume is the definitive guide to Irish food and cooking, bringing together the rich and varied ingredients, culinary customs and traditional recipes of Ireland. The book opens with a fascinating introduction to the history of Irish food and the factors that shaped Irish cuisine. A comprehensive guide to the Irish kitchen, it then looks at the culinary specialities as well as the everyday ingredients.

Our Irish Grannies' Recipes

This inspired collection of 150 authentic step-by-step dishes captures the heart and soul of Irish cooking. The recipes make the most of the wonderful local ingredients from wild and cultivated harvest fruits to meats, game, seafood and regional breads and brews. From boxty potato pancakes to beef and guinness casserole, this wonderful volume is for all those who want to discover the secrets of a traditional cuisine, and to visit the land through its recipes. Every recipe is shown in step by step photographs to ensure success.

Elegant Irish Cooking

Celebrated chef Kevin Dundon takes on time-honoured, traditional dishes and ingredients and gives them a twist as only he can. The result is delicious, easy-going food that is perfect for everything from leisurely dinner with friends to a quick family lunch. Think modern takes on Rib of Beef, Lamb Stew or Brown Soda Bread - all with easy-to-follow instructions for replicating at home and presented against a backdrop of gorgeous country landscapes. Kevin's passion for freshness mixed with both simplicity and flair permeates his cooking. Whether it's a Smoked Fish Chowder or Wicklow Venison in Mulled Wine, Kevin uses simple seasonal ingredients to spectacular effect. Family gatherings - Christmas, Easter, a summer BBQ - are catered for, as well as easy meals for everyday dinners, lunches and brunches. Kevin's magic touch will transform anyone's cooking. Organised into sections such as Soups, Breads, Fish and Seafood, Poultry and Game, Meat, Vegetarian, Salads and Side Dishes, Something Sweet and Storecupboard, Sauces and Stocks, this book will fill you with enthusiasm for fresh ingredients and delicious comfort food.

The Best of Irish Country Cooking

Providing an introduction to the art of Irish cookery, a collection of more than 250 traditional recipes includes dishes that range from Watercress Soup to Apple Amble Tart

The Irish Cookbook

Presents a collection of recipes for traditional Irish dishes, including breakfast foods, starters, soups, meat and game dishes, fish and seafood entrees, vegetables, cakes, desserts, puddings, tarts, preserves, and beverages.

Simply Delicious 2

A treasury of authentic Irish recipes offers modern approaches to canning and preserving while outlining the preparations for such fare as spiced oat crackers, homemade elderflower liqueur, and traditional Irish Christmas cake.

Donal's Meals in Minutes

For everyone who loves a spud, The Irish Potato Cookbook will help you create exciting meals that all the family will enjoy. The most versatile and adaptable of all vegetables, the potato is indelibly associated with Ireland. In this handy book, you will find a collection of delicious recipes including old favourites like colcannon, boxty and Dublin coddle, as well as exciting new suggestions such as Parmesan potato cakes, roast potatoes with garlic and rosemary, and even a delicious potato pizza.

Kitchen Hero

Modern Irish cooking at its best: in this outstanding book, award-winning TV chef Kevin Dundon shares over 80 original modern recipes inspired by traditional Irish themes and ingredients.

Classic Recipes of Ireland

The Irish Cookbook showcases the true depth of Irish cuisine, its ingredients, and its fascinating history, as never before Ireland's remarkably rich food heritage dates back millenia and, in The Irish Cookbook, acclaimed chef Jp McMahon captures its unique culinary origins and varied influences. Irish food is the summation of what the land and sea gives; the book's 480 home-cooking recipes celebrate the range and quality of Ireland's bounty, from oysters and seaweed on its west coast to beef and lamb from its lush green pastures, to produce and forage from throughout the island. Presenting best-loved traditional dishes together with many lesser-known gems, this book vividly evokes the warmth, hospitality, and culinary spirit of the Emerald Isle.

Real Irish Food

'Whether it's for friends, family or strangers, my heart fills with joy when I see everyone sat around my table enjoying my food'. A regular on ITV's This Morning and a columnist for London's Evening Standard, Clodagh's expert advice is in high demand on her daily IGTV cookery series @clodagh_mckenna. In this book she shows how you too can create stunning suppers using the very best seasonal produce, including the most efficient ways to prepare, what to serve and her handy tips for finishing your meal in style. Clodagh covers: * Part 1 - how to create a well-balanced and delicious menu, writing your shopping lists and creating a beautiful

table to set the scene * Part 2 - 120 recipes to take you through the year from Wild Garlic & Potato Soup to start a spring supper to autumnal comfort food like Roast Butternut Squash, Cashel Blue & Saffron Pappardelle and warming winter treats such as Star Anise & Orange Rice Pudding * Part 3 - ideas for easy nibbles to serve as soon as guests arrive, simple cocktails and even edible gifts to ensure everyone leaves with something to remember the evening by.

Best of Irish Home Baking

Based on the author's second series of programmes on RTE television, this book includes all the recipes from the television series as well as many additional ones that should enhance any cook's repertoire. The book offers advice on cooking techniques and choice of ingredients.

Full on Irish

Fresh, young and full of enthusiasm Donal Skehan is a real cooking talent. His passion for simple delicious and healthy home cooking will inspire novices and more experienced cooks alike to get in the kitchen.

The Complete Book of Irish Country Cooking

Bring the magic of Irish cooking to your own kitchen with the Irish Cooking Bible- more than 120 delicious recipes for simple country fare. Start with memorable breakfast dishes, such as Raisin Oat Scones, Corned Beef Hash or Irish Whiskey Cured Salmon. Or savor pub food classics like Lamb and Vegetable Pie, Beef Stew and Mussels in Beer Broth. You'll find everything from hearty soups and homemade breads to simple salads, sides and desserts. More than 80 full-page color photographs.

Traditional Cooking of Ireland

Ireland's rich culinary heritage is brought to life in this new edition of Darina's bestselling Irish Traditional Cooking. With 300 traditional dishes, including 100 new recipes, this is the most comprehensive and entertaining tome on the subject. Each recipe is complemented by tips, tales, historical insights and common Irish customs, many of which have been passed down from one generation to the next. Darina's fascination with Ireland's culinary heritage is illustrated with chapters on Broths & Soups, Fish, Game, Vegetables and Cakes & Biscuits. She uses the finest of Ireland's natural produce to give us recipes such as Sea Spinach Soup, Potted Ballycotton Shrimps with Melba Toast and Rhubarb Fool.

Lunch at 10 Pomegranate Street

Nearly 200 recipes for traditional Irish fare.

The Very Best of Traditional Irish Cooking

Talk about the luck of the Irish! One of the most beloved of Irish institutions (there

are more than one thousand in Dublin alone), the traditional pub has served generations as the venue for local gossip, sporting news, a ceilidh or two, literary soirees, real estate deals, political debates, revolutionary plots, and, lest we forget, for knocking back a pint of Guinness or a "ball of malt." The food's not bad either—as The Irish Pub Cookbook so deliciously demonstrates. It's a celebration of over 70 pub classics: thick soups and stews; savory tarts and meaty pies; big bowls of salad (times change!); and desserts of the seconds-are-always-appropriate variety. There's shepherd's pie, fish and chips, seafood chowder, and whiskey bread pudding for those with a taste for the quintessential. Contemporary specialties such as Bacon, Blue Cheese, and Courgette Soup; Salmon Cakes with Dill and Wine Sauce; Braised Lambshanks with Red Currants; and White Chocolate Terrine spotlight modern Irish cooking's richly deserved acclaim. Complete with pub photos, history, and lore, nobody leaves hungry when The Irish Pub Cookbook is in the kitchen.

Irish Food and Cooking

An evocative celebration of the food of Ireland with traditional dishes, beautifully photographed throughout.

Irish Pantry

In The Country Cooking of Ireland, internationally acclaimed food and travel writer Colman Andrews brings to life the people, countryside, and delicious food of Ireland. Fast emerging as one of the world's hottest culinary destinations, Ireland is a country of artisanal bakers, farmers, cheese makers, and butteries, where farm-to-table dining has been practiced for centuries. Meticulously researched and reported, this sumptuous cookbook includes 250 recipes and more than 100 photographs of the pubs, the people, and the emerald Irish countryside taken by award-winning photographer Christopher Hirsheimer. Rich with stories of the food and people who make Ireland a wonderful place to eat, and laced with charming snippets of song, folklore, and poetry, The Country Cooking of Ireland ushers in a new understanding of Irish food.

Kevin Dundon's Modern Irish Food

In Irish folk legend, the hero, mystic and warrior-king, Fionn MacCumhaill acquired his great knowledge by tasting a sacred salmon from the Boyne River. Similarly, it is hoped that Traditional Irish Cooking will inspire a tantalizing taste for both Ireland and its celebrated cuisine. Traditional Irish Cooking is not just an ordinary book of recipes, but also gives an insight into the Irish way of life. Containing around 100 recipes and 21 sauce recipes, it includes both traditional and classic dishes, as well as several "nouvelle Irish cuisine" recipes, endeavoring to combine the best of local ingredients in a more exotic and imaginative manner than that of classic country cuisine. Each of these recipes is accompanied by an anecdote to give the reader a flavor of Irish life: vivid descriptions of unfamiliar ingredients; quotes on food; restaurant and pub descriptions; local points of interest connected with food; short literary extracts; potted biographies of well-known Irish characters; and details on stout, porter, ale cider and whiskey. This incredibly comprehensive

and informative book will appeal to every reader, from the vegetarian to the most avid carnivore, and from the casual snack-maker to the professional chef, with most being quick, easy and simple to prepare, and each recipe having a step-by-step guide to preparation.

Grow, Cook, Nourish

Something smells good at 10 Pomegranate Street! Delicious, actually! In each apartment, someone is preparing a special dish to share with their neighbours. Mr Singh is making coconut dahl with his daughter while Maria mashes some avocados for her guacamole. Will everything be ready on time? Written and magnificently illustrated by Felicita Sala, this glorious celebration of community is filled with recipes from all over the world and simple instructions perfect for young chefs. Lunch at 10 Pomegranate Street is a visual feast to share and delight in.

Irish Country Cooking

Designed to entice people to try cooking as they did in Ireland years ago, this book contains chapters on kitchens, soups, the river and the lough, the seashore, the dairy, breads from hearth, the harvest, the garden, desserts and drinks, the farm, and farmyard fowl, fur and feather. There are also quotes from historical sources and traditional Irish lore.

A Little History of Irish Food

Classic Irish flavours for today Ireland is famed for the quality of its ingredients - from free range meat and dairy to the abundance of seafood from the waters around this island nation. Brian McDermott's cooking is influenced and inspired by Irish produce and traditions. From black pudding dipping fritters to Mammy's Irish stew, from mackerel on toast to Atlantic fish pie, from shortbread to scones, this book will bring you the many tastes of Ireland and a warm sense of home.

Breakfast * Soups * Seafood * Meat dishes * potatoes * Breads & cakes * sweet treats

The Irish Pub Cookbook

From New York Times, USA Today, and Globe and Mail bestselling author Patrick Taylor comes ten new short stories in the popular An Irish Country series paired with more than 140 delicious Irish family recipes in An Irish Country Cookbook. Told from the perspective of beloved housekeeper Kinky Kincaid, one of the cherished starring characters in Taylor's An Irish Country series, An Irish Country Cookbook explores Ireland's rich culture through its delicious dishes and stories of its charming people. These authentic tried-and-true family recipes have been passed down from generation to generation, and are the original comfort food for millions. Organized into sections such as: starters, soups, breads, mains, sides, sauces, desserts, cakes, candy and treats, and Ulster Christmas recipes, this cookbook brings the magic of Irish cooking and time-honored Irish traditions to life. The ten short stories starring Dr. Fingal Flahertie O'Reilly, Dr. Barry Laverty, and the colorful village of Ballybucklebo will delight fans of the series and new readers

alike. From starters to sauces, Irish soda bread to Christmas dinner, these memorable dishes will bring a taste of the world of the Irish Country books to every kitchen. At the Publisher's request, this title is being sold without Digital Rights Management Software (DRM) applied.

Irish Food and Folklore

Bread lies at the heart of the Irish baking tradition, and the range of breads, scones, tarts, cakes and biscuits still baked every day in Irish homes is truly enormous. Possibly the best known is brown bread - unique to every cook - the recipe often a closely guarded secret! These sixty tempting recipes are a selection of the best from the tradition and include soda breads, potato and griddle breads, gur cake, porter cake, barm brack and Christmas cake, buttermilk scones, pancakes, puddings and oaten biscuits. They will delight visitors and Irish people alike. Details of customs, folklore and Irish regional food traditions provide a fascinating background to the recipes and forty charming illustrations complete the mix.

The Irish Kitchen

TRANSFORM THE WAY YOU COOK DINNER WITH THE MEALS IN MINUTES PLAN OF ATTACK! Donal's Meals in Minutes is all about real, honest, fast food made with simple ingredients and clever cooking methods that are the building blocks for delicious home-cooked suppers. These recipes require minimum equipment and ingredients to deliver speedy suppers, ready to serve straight to the table! If you've been in a cooking rut, this is the book to change your approach to the kitchen. Donal has delivered 90 fuss-free, flavour-packed recipes, including many from his Meals in Minutes TV series. He has divided the book into six chapters based on how people shop and cook, allowing you to choose a delicious meal that suits the shape of your evening every night. One Pot: Throw it all in one pot, literally, and let the hob or oven do the work. Including Thai Chicken Stew, Cauliflower Mac & Cheese Bake and Mexican Tortilla Soup One Pan: Complete meals from one pan. Including Parsley Cream Cod with Spring Veg, Chimichurri Steak with Baby Gem & Spring Onion and Vietnamese Caramel Salmon with Bok Choy Quick Prep/Slow Cook: Minimal preparation but with a longer cook in the oven whilst you get on with other things. Including Piri Piri Roast Chicken, Slow-cooked Beef Ragu with Pappardelle and Roast Cauliflower Platter with Tahini Yoghurt Six Ingredients: Stripped back to basics with minimal ingredients. Including Chopping Board Tomato & Basil Pesto with Pasta, Basil Butter Grilled Salmon with Fennel & Tomato Salad and Beer & Mustard Pork Caesar Salad Grocery-store Suppers: Pick up something ready-made on the way home to jazz up some basic ingredients. Including Moroccan Sausage Meatballs with Harissa Couscous, Bulgogi Beef & Kale Pizza and Creamy Tomato & Chorizo Ravioli Soup Under 30 Minutes: On the table in under half an hour. Including Garlic & Rosemary Chicken with Confit Butter Tomato Sauce & Gnocchi, Marinated Feta Salad with Good Greens & Grains and Thai-style Veggie-packed Dirty Fried Rice

Irish Pub Cooking

"Irish Pubs, whether in Ireland or the U.S., evoke warmth, friendliness, and home-away-from-home atmosphere. These days, however, that atmosphere comes as much from the food as the drink. This book will show you how to recreate some of the best Irish pub recipes in your home, including both traditional favorites and contemporary updates."--Back cover.

Traditional Irish Cooking Set

Winner - Gourmand World Cookbook Awards: Best World Gourmand Cookbook 2017 Growing your own food is exciting but, when it comes to knowing how to make the most of your produce, it can be daunting. In *Grow, Cook, Nourish*, bestselling author Darina Allen draws on more than 30 years of experience gardening at Ballymaloe to take you through an extensive list of vegetables, herbs and fruits. Each entry includes explanations of different varieties, practical information on cultivation, growing and maintenance, plus instructions for the best ways to cook produce as well as preserve and utilise a glut. With more than 500 recipes, including dishes for every ingredient, Darina shows how to use your harvest to its full potential. Vegetables range from annual crops such as chicory, radishes and kohlrabi to perennials like asparagus and spinach. Fruits cover apples, currants and peaches as well as the more unusual and interesting myrtle berries, loquats and medlars. Plus a comprehensive list of herbs, edible flowers and foraged foods such as samphire, wild garlic and blackberries.

Best of Irish Traditional Cooking

In *The Irish Cookbook*, traditional Irish dishes are adapted to suit present-day tastes and lifestyles. It includes plenty of modern recipes using our finest fresh seafood, farmhouse vegetables, prime Irish meats and cheeses. The book will be invaluable to the reader for all occasions, whether they want a quick and easy snack, a family meal or are entertaining for a special occasion. The author passionately believes that tasty food that is good for you can be achieved by anyone, once they have a few basic skills and recipes. This is what she provides here, writing simply and clearly and avoiding the use of difficult culinary terms which might confuse the inexperienced cook. This is a revised and updated edition of the bestselling version which was first published in 1971.

The Art of Irish Cooking

People in Ireland are sometimes mortified by what Americans think of as "Irish food." That's because the real thing is much subtler and more delicious than any platter of overcooked corned beef and mushy cabbage could ever be. Real Irish food is brown soda bread so moist it barely needs the yolk-yellow butter; fragrant apple tarts with tender, golden crusts; rich stews redolent of meaty gravy and sweet carrots; crisp-edged potato cakes flipped hot from a skillet directly onto the plate. Forget meatloaf or mac and cheese—this stuff is the original comfort food. *Real Irish Food* is the first comprehensive cookbook to bring classic Irish dishes to America with an eye for American kitchens and cooks, and with tips and tricks to help reproduce Irish results with American ingredients. Transform plain white fish by baking it with grated sharp cheese, mustard, and crumbs. Discover that celery

takes on new life when sliced, simmered in chicken stock, and served in a lightly thickened sauce. Homemade Irish Sausages Potted Shrimp and Potted Salmon Finglas Irish Stew with Dumplings Whiskey Chicken and Roast Goose with Applesauce Boxty, Cally, Champ, and Colcannon Apple Snow, Almond Buns, and Summer Pudding Elderflower Lemonade, Black Velvet, and Ginger Beer Cherry Cake, Custard Tart, and Brandy Butter From hearty roasts to innovative vegetable dishes, from trays of fresh-baked scones to rich, eggy cakes, and from jams bursting with tart fruit to everything you can do with a potato, there's no food so warm and welcoming, so homey and family-oriented, so truly mouthwatering as real Irish food.

The Country Cooking of Ireland

Irish seaboard lore, recipes old & new, nutritional information & personal anecdote combine with the faintest hint of nostalgia in this refreshingly original mix of common sense & practical cookery.

Irish Potato Cookbook

Create a feast fit for a St. Patrick's Day celebration with this classic Irish recipe book and pie pan set. The book includes a wide range of favorite traditional and contemporary recipes to take you on a gastronomic tour of the Emerald Isle.

The Farmette Cookbook

Savor the delicious & authentic recipes of traditional Irish cooking Safe-keepers of Ireland's tastiest and most precious culinary traditions. grannies from all across the Emerald Isle have long kept secret the recipes that define Irish cooking. Passed down from generation to generation. traditional foods such as brown bread and potato soup have been served by grannies in thatch-roofed cottages and local village pubs for years. Eoin Purcell has compiled the best of his ancestors' recipes in the ultimate collection of authentic Irish cooking. Try your hand at traditional granny recipes such as: •Ravenscroft Guinness Beef Stew •A Traditional Dublin Coddle •Granny's Northern Irish Stuffing •Old-fashioned Soda Scones "A small book with a big heart." Irish Independent

Traditional Irish Cooking

Discover the delights of Irish home cooking with this collection of dishes from the Emerald Isle, from champ to dingle pies.

Real Irish Food

100 traditional recipes with historical information and beautiful landscape photography. Irelands rich culinary heritage is being rediscovered. Irish food has always been thought of as rustic and fillinghearty comfort food to get you through a cold winterbut a new strand of cooking is emerging, still based on Irelands rural heritage and favorite ingredients, but with a modern twist. A new wave of artisanal producers is bringing a variety of high-quality ingredients to a wider marketfrom

the freshest wild salmon and oysters to award-winning marsh-fed lamb, farmhouse cheeses, and whiskey. Delis, supermarkets, and gourmet food stores around the world are stocking and celebrating Irish fare for the first time, and the movement for seasonal Irish home cooking is gaining momentum. Written by accomplished Irish food writer Nuala Cullen, *The Best of Irish Country Cooking* takes a new look at traditional Irish fare. It is filled with mouthwatering, user-friendly recipes, seasonal cooking suggestions, festive Irish traditions, and gorgeous scenes of Irelands unspoiled landscapes. Seafood and vegetables feature heavily alongside time-honored favorites like Irish Stew, Pork and Apple Pie, and Christmas Pudding in the books six chapters (Appetizers, Soups, Mains, Sides and Salads, Desserts, Baking, and Preserves). Theres even an Irish cocktail recipe dating back to the 18th century! With lush photography and over 100 traditional, contemporary, and seasonal recipes, *The Best of Irish Country Cooking* is an essential guide to classic Irish cooking today. Written by accomplished Irish food writer Nuala Cullen, *The Best of Irish Country Cooking* takes a new look at Irelands culinary heritage, with over 100 traditional recipes and historical and seasonal information. The rustic classics are

Clodagh's Suppers

An evocative collection of best-loved recipes from Ireland, with a culinary history and guide to the regional ingredients.

The Irish Cookbook

The dishes presented in *Elegant Irish Cooking* are served in Ireland's best restaurants and homes.

Prannie Rhatigan's Irish Seaweed Kitchen

The Food & Folklore Series brings to life the traditions, folklore, and cooking styles of some of the world's most beloved cuisines. Each title begins with an introduction to the history and culture, then offers over 100 authentic recipes with helpful glossary and tips. Throughout the books, the recipes are illustrated with beautiful color photography paired with evocative black-and-white images of the people and countryside. A unique collection of culinary and cultural lore, as delicious as it is fascinating

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