

Tenminute Bento

Delicious CircusUnlock YouReal BentoThe Partnership CharterCook Korean!Pachinko (National Book Award Finalist)The Healthy LunchboxTrapped in a Video GameMarkets of ParisJapanese Soul CookingYum-Yum Bento BoxLunch at 10 Pomegranate StreetA Good Girl's Guide to MurderThe Big Bento Box of Unuseless Japanese InventionsAmerican Dirt (Oprah's Book Club)Ultimate BentoLunch Napkin ArtBentoUltimate BentoKawaii BentoTraumaYasufumi Fujii Dinosaur IllustrationsBeating the Lunch Box BluesTen-Minute BentoThe School Year Survival CookbookThe Egypt GameDonal's Super Food in MinutesThe Just Bento CookbookRoll of Thunder, Hear My CryPetfinder.com The Adopted Dog BibleThe Blue Zones KitchenGood OmensThe Logstash BookBento for BeginnersLean in 15The Enlightened KitchenLet's Make Ramen!Fever 1793French RootsEasy Japanese Cooking: Bento Love

Delicious Circus

A New York Times Top Ten Book of the Year and National Book Award finalist, Pachinko is an "extraordinary epic" of four generations of a poor Korean immigrant family as they fight to control their destiny in 20th-century Japan (San Francisco Chronicle). NEW YORK TIMES NOTABLE BOOK OF 2017 * A USA TODAY TOP TEN OF 2017 * JULY PICK FOR THE PBS NEWSHOUR-NEW YORK TIMES BOOK CLUB NOW READ THIS * FINALIST FOR THE 2018 DAYTON LITERARY PEACE PRIZE* WINNER OF THE MEDICI BOOK CLUB PRIZE Roxane Gay's Favorite Book of

2017, Washington Post NEW YORK TIMES BESTSELLER
* #1 BOSTON GLOBE BESTSELLER * USA TODAY
BESTSELLER * WALL STREET JOURNAL BESTSELLER *
WASHINGTON POST BESTSELLER "There could only be
a few winners, and a lot of losers. And yet we played
on, because we had hope that we might be the lucky
ones." In the early 1900s, teenaged Sunja, the adored
daughter of a crippled fisherman, falls for a wealthy
stranger at the seashore near her home in Korea. He
promises her the world, but when she discovers she is
pregnant--and that her lover is married--she refuses
to be bought. Instead, she accepts an offer of
marriage from a gentle, sickly minister passing
through on his way to Japan. But her decision to
abandon her home, and to reject her son's powerful
father, sets off a dramatic saga that will echo down
through the generations. Richly told and profoundly
moving, Pachinko is a story of love, sacrifice,
ambition, and loyalty. From bustling street markets to
the halls of Japan's finest universities to the pachinko
parlors of the criminal underworld, Lee's complex and
passionate characters--strong, stubborn women,
devoted sisters and sons, fathers shaken by moral
crisis--survive and thrive against the indifferent arc of
history. *Includes reading group guide*

Unlock You

The classic collaboration from the internationally
bestselling authors Neil Gaiman and Terry Pratchett,
soon to be an original series starring Michael Sheen
and David Tennant. "Good Omens . . . is something
like what would have happened if Thomas Pynchon,

Tom Robbins and Don DeLillo had collaborated. Lots of literary inventiveness in the plotting and chunks of very good writing and characterization. It's a wow. It would make one hell of a movie. Or a heavenly one. Take your pick."—Washington Post According to The Nice and Accurate Prophecies of Agnes Nutter, Witch (the world's only completely accurate book of prophecies, written in 1655, before she exploded), the world will end on a Saturday. Next Saturday, in fact. Just before dinner. So the armies of Good and Evil are amassing, Atlantis is rising, frogs are falling, tempers are flaring. Everything appears to be going according to Divine Plan. Except a somewhat fussy angel and a fast-living demon—both of whom have lived amongst Earth's mortals since The Beginning and have grown rather fond of the lifestyle—are not actually looking forward to the coming Rapture. And someone seems to have misplaced the Antichrist . . .

Real Bento

This book makes creating colorful, cute, and tasty Japanese-style lunches easy and fun! Learn how to craft your favorite foods into a variety of shapes—from caterpillars, cars, and puppy dogs to pretty flowers, princesses, and kitty cats to make the yummy, healthy lunches that are all the rage in Japan. Featuring chapters on Cuties & Critters, Fairy-Tale Friends, and Special Day Treats, plus a handy shopping guide, easy recipes for mini snacks, general tips and tricks, and so much more, Yum-Yum Bento Box is the perfect guide for beginner bento makers and expert chefs alike. Stop wasting money on pre-

packaged lunches—and start making beautiful, healthy bentos! Includes: · An introduction to Japanese Lunches · Packing a Bento Box · Bento Boxes, Tools, And Accessories · Ingredients · Cuties & Critters · Fairy-Tale Friends · Special-Day Treats

The Partnership Charter

Endpapers display photographs of the author and her family with descriptive notes pertaining to the novels about the Logan family.

Cook Korean!

A comic book cookbook with accessible ramen recipes for the home cook, including simple weeknight bowls, weekend project stocks, homemade noodles, and an array of delicious accompaniments, with insights and tips from notable ramen luminaries. **LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE • ONE OF THE YOUNG ADULT LIBRARY SERVICES ASSOCIATION'S GREAT GRAPHIC NOVELS FOR TEENS** Playful and instructive, this hybrid cookbook/graphic novel introduces the history of ramen and provides more than 40 recipes for everything you need to make the perfect bowl at home including tars, broths, noodles, and toppings. Authors Hugh Amano and Sarah Becan present colorful, humorous, and easy-to-follow comics that fully illustrate the necessary steps and ingredients for delicious homemade ramen. Along the way, they share preparation shortcuts that make weeknight

ramen a reality; provide meaty tidbits on Japanese culinary traditions; and feature words of wisdom, personal anecdotes, and cultural insights from eminent ramen figures such as chef Ivan Orkin and Ramen Adventures' Brian MacDuckston. Recipes include broths like Shio, Shoyu, Miso, and Tonkotsu, components such as Onsen Eggs, Chashu, and Menma, and offshoots like Mazemen, Tsukemen, and Yakisoba. Ideal for beginners, seasoned cooks, and armchair chefs alike, this comic book cookbook is an accessible, fun, and inviting introduction to one of Japan's most popular and iconic dishes.

Pachinko (National Book Award Finalist)

The first collected works of Yasufumi Fujii, famous for his dinosaurs and paleontology illustrations. The book is divided into seven themes: Theropoda, Sauropodomorpha, Thyreophora, Ornithopoda, Marginocephalia, the Pterosauria and Pliosauroida and Ichthyosaurs, and The Transition of Paleontology. A voluminous collection containing breathtakingly elaborate depictions of 194 species of dinosaurs and prehistoric animals.

The Healthy Lunchbox

A narratively rich cookbook of French and Californian recipes from longtime Chez Panisse executive chef Jean-Pierre Moulle and his wife, Denise Moulle. Jean-Pierre and Denise Moullé met on a street corner in Berkeley, California, in 1980; six months later they were married. French Roots is the story of their lives

told through the food they cook, beginning with the dishes of old-world France--the couple's birthplace--and focusing on the simple, pared-down preparations of French food common in the postwar period. The story then travels to the San Francisco Bay Area in the 1970s, where Jean-Pierre was appointed executive chef at Chez Panisse when California cuisine was just emerging as a distinctive and important style, and where Denise began importing French wine. Finally, the journey follows the couple to their homes in Sonoma, California, and Bordeaux to revisit the classic dishes of the Moullés' native country and hone the forgotten skills of foraging, hunting, and preserving. Exquisitely written, with recipes that are innovative and timeless, insights on cooking and thinking like a chef, and an insider's guide to the wines of Bordeaux, *French Roots* is much more than a cookbook—it's a guide to living the good life.

Trapped in a Video Game

THE INSTANT NEW YORK TIMES BESTSELLER
EVERYONE IS TALKING ABOUT! An addictive must-read mystery with shades of *Serial* and *Making a Murderer* about an investigation turned obsession, full of twists and turns and with an ending you'll never expect. Everyone in Fairview knows the story. Pretty and popular high school senior Andie Bell was murdered by her boyfriend, Sal Singh, who then killed himself. It was all anyone could talk about. And five years later, Pip sees how the tragedy still haunts her town. But she can't shake the feeling that there was

more to what happened that day. She knew Sal when she was a child, and he was always so kind to her. How could he possibly have been a killer? Now a senior herself, Pip decides to reexamine the closed case for her final project, at first just to cast doubt on the original investigation. But soon she discovers a trail of dark secrets that might actually prove Sal innocent . . . and the line between past and present begins to blur. Someone in Fairview doesn't want Pip digging around for answers, and now her own life might be in danger. And don't miss the sequel, *Good Girl, Bad Blood!* "The perfect nail-biting mystery."
--Natasha Preston, #1 New York Times bestselling author

Markets of Paris

A strong believer that cooking should be easy and enjoyable, Shirley Wong, also known by her online avatar, Little Miss Bento, shares how you can put together attractive and tasty bento boxes with ease and lots of fun! Follow Shirley's simple step-by-step guide and craft everyday foods such as rice, bread, eggs, cheese, fish cakes, sausages, carrots and cucumbers into various forms, from your favourite animals and characters to a memorable holiday scene. Make every day a treat with a personalised bento box!

Japanese Soul Cooking

It's late summer 1793, and the streets of Philadelphia are abuzz with mosquitoes and rumors of fever. Down

near the docks, many have taken ill, and the fatalities are mounting. Now they include Polly, the serving girl at the Cook Coffeehouse. But fourteen-year-old Mattie Cook doesn't get a moment to mourn the passing of her childhood playmate. New customers have overrun her family's coffee shop, located far from the mosquito-infested river, and Mattie's concerns of fever are all but overshadowed by dreams of growing her family's small business into a thriving enterprise. But when the fever begins to strike closer to home, Mattie's struggle to build a new life must give way to a new fight—the fight to stay alive.

Yum-Yum Bento Box

A collection of family-friendly, easy and inexpensive recipes used and honed over many years by Japanese mom Kanae Inoue. Real Bento is packed with the time-saving tricks that allow you to make bento box lunches each morning in just 10 minutes, using ingredients and recipes that will satisfy the whole family! The recipes are presented by flavor type and key ingredient, so it's easy for parents to find dishes their kids will love. In Real Bento, Inoue presents 200 recipes, divided into "main dishes" and "sides" for 22 completed bento boxes. The colorful photos and step-by-step instructions make this an incredibly practical and easy-to-use resource for busy households! In her recipes, Inoue places great emphasis on healthy, fresh and colorful foods that look and taste great when presented together. Her recipes include Japanese favorites and original recipes like: Teriyaki Chicken Stuffed Bell Peppers Ginger Salmon Broccoli

and Pasta Salad Beef and Egg Stir Fry Inoue got hooked on bento fifteen years ago, when she began making daily bento box lunches for her husband and herself to take to work, and later for their three children to take to school. She sees bento box lunches as a way of saving money and getting her family to eat fresher, healthier meals. This beginning bento book is a perfect tool for getting lunches packed and a family out the door on a busy morning!

Lunch at 10 Pomegranate Street

Bento includes over 70 quick, easy, and delicious box lunch ideas for your family.

A Good Girl's Guide to Murder

A collection of more than 60 easy-to-make, portable Japanese recipes from an award-winning cookbook author and television personality, including columns on "Spices, Seasoning and Tupperware for making Bento," and "White Rice is Good." Original.

The Big Bento Box of Unuseless Japanese Inventions

#1 New York Times Bestseller OPRAH'S BOOK CLUB PICK "Extraordinary." —Stephen King "This book is not simply the great American novel; it's the great novel of las Americas. It's the great world novel! This is the international story of our times. Masterful." —Sandra Cisneros También de este lado hay sueños. On this side, too, there are dreams. Lydia Quixano

Pérez lives in the Mexican city of Acapulco. She runs a bookstore. She has a son, Luca, the love of her life, and a wonderful husband who is a journalist. And while there are cracks beginning to show in Acapulco because of the drug cartels, her life is, by and large, fairly comfortable. Even though she knows they'll never sell, Lydia stocks some of her all-time favorite books in her store. And then one day a man enters the shop to browse and comes up to the register with a few books he would like to buy—two of them her favorites. Javier is erudite. He is charming. And, unbeknownst to Lydia, he is the jefe of the newest drug cartel that has gruesomely taken over the city. When Lydia's husband's tell-all profile of Javier is published, none of their lives will ever be the same. Forced to flee, Lydia and eight-year-old Luca soon find themselves miles and worlds away from their comfortable middle-class existence. Instantly transformed into migrants, Lydia and Luca ride *la bestia*—trains that make their way north toward the United States, which is the only place Javier's reach doesn't extend. As they join the countless people trying to reach *el norte*, Lydia soon sees that everyone is running from something. But what exactly are they running to? *American Dirt* will leave readers utterly changed. It is a literary achievement filled with poignancy, drama, and humanity on every page. It is one of the most important books for our times. Already being hailed as "a *Grapes of Wrath* for our times" and "a new American classic," Jeanine Cummins's *American Dirt* is a rare exploration into the inner hearts of people willing to sacrifice everything for a glimmer of hope.

American Dirt (Oprah's Book Club)

A complete guide to every street market and market district in Paris, with beautiful full color photographs throughout, supplemented by sidebars that list favorite wine bars, the famous bakery Poilane, and the best shopping streets in Paris.

Ultimate Bento

"A charming introduction to the basics of Korean cooking in graphic novel form, with 64 recipes, ingredient profiles, and more, presented through light-hearted comics. Playful and instructive, *Cook Korean!* is the intersection of cookbook and graphic novel in one easy-to-use package dedicated to this increasingly popular Asian cuisine. Illustrator Robin Ha presents colorful, humorous comics that fully illustrate all the steps and ingredients necessary for all 64 recipes in a clear, concise presentation (with no more than 2 pages per recipe on average). Recipes featured include Easy Kimchi (Makkimchi), Spicy Bok Choy (Cheonggyeongche Muchim), and Seaweed Rice Roll (Kimbap), among many other dishes. Each chapter includes personal anecdotes and cultural insights from Ha, providing an intimate entry point for those looking to try their hand at this cuisine. Perfect for beginners and seasoned cooks alike, *Cook Korean!* is accessible, fun, and inviting"--

Lunch Napkin Art

Eat more, exercise less, and lose fat Personal trainer

and Instagram sensation Joe Wicks (@thebodycoach) has helped thousands around the world lose fat and transform their bodies with his nutritious, quick-to-prepare meals—ready in just fifteen minutes and made from easy to find ingredients. In this essential cookbook and exercise guide, he reveals how to SHIFT body fat and get the lean physique of your dreams by eating better and exercising less with his signature HIIT (high intensity interval training) home workouts and 100 delicious recipes like: Incredible Hulk Smoothie • Big Barbecue Chicken Wrap • Quick Tortilla Pizza • Gnocchi with Sausage Ragu • Thai Beef Stir-Fry • Beet Protein Brownies Filled with gorgeous food shots, helpful how-to photos, and inspiring before-and-after shots of Joe's clients and their amazing body transformations, *Lean in 15* will help you discover how to keep your body healthy, strong, and lean—forever.

Bento

The first time Melanie Ross meets April Hall, she's not sure they have anything in common. But she soon discovers that they both love anything to do with ancient Egypt. When they stumble upon a deserted storage yard, Melanie and April decide it's the perfect spot for the Egypt Game. Before long there are six Egyptians, and they all meet to wear costumes, hold ceremonies, and work on their secret code. Everyone thinks it's just a game until strange things start happening. Has the Egypt Game gone too far?

Ultimate Bento

Best-selling author Dan Buettner debuts his first cookbook, filled with 100 longevity recipes inspired by the Blue Zones locations around the world, where people live the longest. Building on decades of research, longevity expert Dan Buettner has gathered 100 recipes inspired by the Blue Zones, home to the healthiest and happiest communities in the world. Each dish--for example, Sardinian Herbed Lentil Minestrone; Costa Rican Hearts of Palm Ceviche; Cornmeal Waffles from Loma Linda, California; and Okinawan Sweet Potatoes--uses ingredients and cooking methods proven to increase longevity, wellness, and mental health. Complemented by mouthwatering photography, the recipes also include lifestyle tips (including the best times to eat dinner and proper portion sizes), all gleaned from countries as far away as Japan and as near as Blue Zones project cities in Texas. Innovative, easy to follow, and delicious, these healthy living recipes make the Blue Zones lifestyle even more attainable, thereby improving your health, extending your life, and filling your kitchen with happiness.

Kawaii Bento

With these fun, easy and delicious recipes, anyone can venture into the world of bento boxes—no special tools or containers necessary! Hosts of popular NHK World cooking show Bento Expo, Marc Matsumoto and Maki Ogawa share their bento-making expertise on the pages of this stunningly photographed cookbook. As a Japanese-American, Marc is ideally placed to help Western readers add Japanese touches to their

lunches with easy-to-find ingredients. As a Japanese mom of teenage boys, Maki is an expert at creating simple yet delicious bento box combinations that can be put together easily every morning. Together they have created an accessible, authentic bento cookbook that everyone will enjoy. Ultimate Bento is packed with practical techniques, step-by-step instructions, and useful tips for 85 recipes that can be mixed-and-matched for 25 nutritionally balanced bento box lunches. Each bento in this book costs under \$3 per serving, so you and your family can save money while also eating healthier. Recipes include: Summer Rolls Japanese-style Coleslaw Wasabi Chicken Snap Pea Stir-Fry Yakitori Chicken Skewers Mini Stuffed Peppers Ginger Pork

Trauma

Easy recipes, fast food, all healthy. Super Food in Minutes is all about real, fast and delicious family food that just so happens to be good for you! Donal's latest book includes 90 delicious recipes, and tips and tricks, for healthy home cooks that will change the way you cook. Using 10 ingredients or less, each recipe uses streamlined, quick cooking methods with minimal effort and maximum results that help you make the most of your time spent in the kitchen. There are clear nutritional breakdowns, vegan, vegetarian and paleo options for each recipe, and a clean cook-friendly design. With Super Food in Minutes, you'll have exciting everyday dinners, made with healthy ingredients at the core, on the table in less than 30 minutes.

Yasufumi Fujii Dinosaur Illustrations

In *The Partnership Charter*, psychologist and business mediation expert David Gage offers a comprehensive guide to the art of establishing and maintaining a business partnership. The centerpiece of his approach is the Partnership Charter, a document that clearly outlines the goals, expectations, responsibilities, and relationships of the principals. The charter identifies potential sources of conflict and how they will be resolved, while addressing such sensitive issues as personal styles, values, money, and power. Illustrating every principle through engaging stories drawn from Gage's front-line experience consulting to business partners, as well as interviews with the founding partners of such successful businesses as Progressive Insurance Company and Manpower, Inc., *The Partnership Charter* dispels common myths and presents a practical framework for launching, building, and sustaining a thriving business partnership.

Beating the Lunch Box Blues

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.

Ten-Minute Bento

The classic trauma surgery text! This comprehensive and authoritative reference text covers prevention and pre-hospital care transport through trauma "scoring" as well as operative and non-operative management. Known for its current and practical coverage, the book features a commentary for each chapter written by a leading expert in the field.

The School Year Survival Cookbook

With these fun, easy and delicious recipes, anyone can venture into the world of bento boxes--no special tools or containers necessary! Hosts of popular NHK World cooking show Bento Expo, Marc Matsumoto and Maki Ogawa share their bento-making expertise on the pages of this stunningly photographed cookbook. As a Japanese-American, Marc is ideally placed to help Western readers add Japanese touches to their lunches with easy-to-find ingredients. As a Japanese mom of teenage boys, Maki is an expert at creating simple yet delicious bento box combinations that can be put together easily every morning. Together they have created an accessible, authentic bento cookbook that everyone will enjoy. Ultimate Bento is packed with practical techniques, step-by-step instructions, and useful tips for 85 recipes that can be mixed-and-matched for 25 nutritionally balanced bento box lunches. Each bento in this book costs under \$3 per

serving, so you and your family can save money while also eating healthier. Recipes include: Summer Rolls Japanese-style Coleslaw Wasabi Chicken Snap Pea Stir-Fry Yakitori Chicken Skewers Mini Stuffed Peppers Ginger Pork

The Egypt Game

Longing for more than yet another limp salad? Tired of tussling with the kids over junk food lunch kits? Sounds like you've got the lunch box blues. J. M. Hirsch has the fix. But it isn't a cookbook. Because when it comes to lunch, nobody has time to break out a recipe to bang out a brown bag special. Busy people need lunch ideas. Lots of them. And those ideas need to be healthy, fast, easy, affordable, and delicious. That's what *Beating the Lunch Box Blues* is—an idea book to inspire anyone daunted by the daily ordeal of packing lunch. Jammed with nearly 200 photos and more than 500 tips and meals, this book is designed to save families time, money, and their sanity. Whether you want to jazz up a grilled cheese, turn leftover steak into a DIY taco kit, or make pizza “sushi,” Hirsch has it covered. And because the best lunches often are built from the leftovers of great suppers, he has also included 30 fast and flavorful dinner recipes designed to make enough for tomorrow, too. Crazy good stuff like short ribs braised in a Rosemary-Port Sauce, Hoisin-Glazed Meatloaf, and kid-friendly classics such as Turkey Sloppy Joes and American Chop Suey. With ideas this easy and this delicious, there's no reason to let the lunch box blues get you down.

Donal's Super Food in Minutes

A new book designed for SysAdmins, Operations staff, Developers and DevOps who are interested in deploying a log management solution using the open source tool Logstash. In this book we will walk you through installing, deploying, managing and extending Logstash. We'll teach you how to: * Install and deploy Logstash. * Ship events from a Logstash Shipper to a central Logstash server. * Filter incoming events using a variety of techniques. * Output those events to a selection of useful destinations. * Use Logstash's awesome web interface Kibana. * Scale out your Logstash implementation as your environment grows. * Quickly and easily extend Logstash to deliver additional functionality you might need. By the end of the book you should have a functional and effective log management solution that you can deploy into your own environment.

The Just Bento Cookbook

Jesse Rigsby hates video games—and for good reason. You see, a video game character is trying to kill him. After getting sucked in the new game Full Blast with his friend Eric, Jesse starts to see the appeal of vaporizing man-size praying mantis while cruising around by jet pack. But pretty soon, a mysterious figure begins following Eric and Jesse, and they discover they can't leave the game. If they don't figure out what's going on fast, they'll be trapped for good!

Roll of Thunder, Hear My Cry

Petfinder.com The Adopted Dog Bible

Think inside the box--the beginner's guide to tasty bento boxes Easy, tasty, and healthy are three great aspects of any good meal. Combine them all together--in an easy to-go box--and you have the beauty of bento. In *Bento for Beginners*, you'll learn how this Japanese culinary art can help you build 60 appetizing, well-balanced lunches that can be taken just about anywhere. In addition to recipes, the book is filled with tons of tips and tricks on streamlining prep time, how to improve the storage life of your ingredients (without using preservatives), the right containers to use, and what foods make the best (and easiest) fusion dishes. There's so much to savor in these to-go treasure boxes. *Bento for Beginners* includes: Best of both worlds--Enjoy classic homemade Japanese foods as well as staples from Western and American cuisine. Off-the-shelf--Create lunches you'll be excited to eat using easy-to-find ingredients available at the grocery store. Save money--Put an end to spending \$5 to \$10 a day on lunch--the average cost of a filling homemade Japanese bento is about \$1.85. In the world of bento books, this one can take you to tasty new heights.

The Blue Zones Kitchen

Enlightened Kitchen is a Kodansha International publication.

Good Omens

From the authors of the bestselling cookbook *How to Feed a Family* and the bloggers behind *The Sweet Potato Chronicles* comes the cookbook that will help parents navigate the perils of the busy school year, one meal (and snack) at a time. *The School Year Survival Cookbook* is a fail-proof guide to the calendar-packed time that can break a parent's spirit: the school year. For families, cooking from September to June is about way more than just packing lunch boxes. It's trying to shoehorn a healthy dinner into already tight schedules that go in multiple directions; it's getting everyone fed before the school bus arrives; it's fuelling kids up for soccer practice and figuring out dinner when you get home after the dance recital. This book addresses every major food dilemma parents face during the 300-plus days of the school year, with 110 recipes and road-tested, guaranteed-to-work, effective strategies that will keep families on track even during the most hectic weeks. Learn how to become a lunch ninja that packs school lunches even the pickiest kid will love; master the art of the meal prep to save your sanity; celebrate the humble leftover and transform it into lunches and dinners that no one at the dinner table will ever complain about; fuel your active kids so that their brains and bodies are fed. From strategic dinners that become school lunches to double-duty baking that puts the "fast" in breakfast, *The School Year Survival Cookbook* is an indispensable guide for every parent, kitchen, and family.

The Logstash Book

Presents a collection of two hundred humorous and eccentric inventions from Japan, from the Drymobile and the Solar-Powered Torch to Duster Slippers for Cats and Walk 'n' Wash Ankle-attachable Laundry Tanks. Original. 50,000 first printing.

Bento for Beginners

Bento fever has recently swept across the West, fuelled not just by an interest in cute, decorative food, but by the desire for an economical, healthy approach to eating in these times of recession. A leading light in the popularization of bento has been Makiko Itoh, whose blog, Just Bento, boasts hundreds of thousands of subscribers, all of whom love her delicious recipes and practical bento-making tips. Now, for the first time, Itoh's expertise has been packaged in book form. The Just Bento Cookbook contains twenty-five attractive bento menus and more than 150 recipes, all of which have been specially created for this book and are divided into two main sections, Japanese and Not-so-Japanese. The Japanese section includes classic bento menus such as Salted Salmon Bento and Chicken Karaage Bento, while the Not-so-Japanese section shows how Western food can be adapted to the bento concept, with delicious menus such as Summer Vegetable Gratin Bento and Everyone Loves a Pie Bento. In addition to the recipes, Itoh includes sections on bento-making equipment, bento staples to make and stock, basic cooking techniques, and a glossary. A planning-chart section is included,

showing readers how they might organize their weekly bento making. In a market full of bento books that emphasize the cute and the decorative, this book stands out for its emphasis on the health and economic benefits of the bento, and for the very practical guidelines on how to ensure that a daily bento lunch is something that can easily be incorporated into anyone's lifestyle. This is the perfect book for the bento beginner, but will also provide a wealth of new bento recipe ideas and tips for Just Bento aficionados.

Lean in 15

Lunch is transformed into a trip to the circus through the power of a child's imagination! Clowns juggle pickles, lions leap through onions, and bears turn tomato slices into unicycle wheels as they combine the ingredients for a delicious hamburger. This is the first children's book translated to English from award-winning Japanese author Uco Nomura.

The Enlightened Kitchen

Everyday millions of Japanese people, young and old, leave their homes with a bento in hand. Bento (boxed lunches) are handmade every morning packed with tender-loving care to give their recipients a warm-hearted well-needed boost to finish off the day. In her first English-language release, TV chef and nutritionist Megumi Fujii has prepared 72 mouth-watering box lunch recipes that are easy to make but are overflowing with the hearty-goodness that is essential in

every Japanese bento. Her Ten-minute bento will not rely on visual designs seen on Flickr streams or on blogs. Instead she focuses on sharing everyday Japanese dishes created to satiate hunger and satisfy an ever expanding Japanese palette. Featured dishes: Mushroom Hamburg Steak Easy Korean Bibimbap Colorful Eggs & Ham Yuzu Chicken Avocado Salad Sandwich Open-face Spring Roll Bento Chicken Cutlet Bento Beef Bowl Bento Chicken Teriyaki Bento Salads Radish & Buckwheat Noodle Salad French Toast Salad Chinese-style Noodle Salad Desserts Cheesecake Balls Petite Muffins

Let's Make Ramen!

The old rules don't always apply to adopted dogs, whose training, past behaviors, and health histories may be a mystery. At last, here's the one-stop bible that acknowledges their special needs and covers every detail of daily life. In chapters reviewed by experts in veterinary medicine, nutrition, and training, pet parents will learn: Where to find your perfect canine companion All about breeds and mixed breeds and how you can adopt any type of dog Smart guidelines for adoption success Realistic expenses of dog care What to expect when you bring your new pup home (and long after) How to prevent runaways and protect your dog from all types of harm Clicker, target stick, and other re-training methods Humane ways to modify undesirable behaviors How to introduce new diets and take the guesswork out of feeding Holistic and conventional medical treatments Daily hygiene and caring for your sick pup inside and

out The impact of travel and changes at home What to do when it's time to say good-bye Plus recipes, doggy workouts, heartwarming true stories of adopted dogs and their happy parents, information on saving dogs on a larger scale, and much, much more!

Fever 1793

A Dad draws a decade's worth of superheroes, pets, videogame characters and pop-cultural icons on his kids' lunch napkins. And now he's put them in handy book form.

French Roots

The Healthy Lunchbox is full of suggestions and ideas to help you provide your child with an appetizing and appealing meal each day. It details what a healthy lunch should consist of, what children and adults of different ages should have while discussing

Easy Japanese Cooking: Bento Love

A collection of more than 100 recipes that introduces Japanese comfort food to American home cooks, exploring new ingredients, techniques, and the surprising origins of popular dishes like gyoza and tempura. Move over, sushi. It's time for gyoza, curry, tonkatsu, and furai. These icons of Japanese comfort food cooking are the dishes you'll find in every kitchen and street corner hole-in-the-wall restaurant in Japan—the hearty, flavor-packed dishes that everyone in Japan, from school kids to grandmas,

craves. In *Japanese Soul Cooking*, Tadashi Ono and Harris Salat introduce you to this irresistible, homey style of cooking. As you explore the range of exciting, satisfying fare, you may recognize some familiar favorites, such as ramen, soba, udon, and tempura. Others are lesser known Japanese classics—such as wafu pasta (spaghetti with bold, fragrant toppings like miso meat sauce), tatsuta-age (fried chicken marinated in garlic, ginger, and other Japanese seasonings), and savory omelets with crabmeat and shiitake mushrooms—that will instantly become standards in your kitchen as well. With foolproof instructions and step-by-step photographs, you'll soon be knocking out chahan fried rice, mentaiko spaghetti, saikoro steak, and more for friends and family. Ono and Salat's fascinating exploration of the surprising origins and global influences behind popular dishes is accompanied by rich location photography that captures the energy and essence of this food in everyday Japanese life, bringing beloved Japanese comfort food to Western home cooks for the first time.

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