

American Cheese An Indulgent Odyssey Through The Artisan Cheese World

A Field Guide to Cheese Witching Culture So Sad Today South Toward Home The Great American Cheese War Made in China American Cheese The Best American Food Writing 2020 Best Food Writing 2013 Away with Words The Best American Food Writing 2018 Food The Whole Fromage The Ultimate Guide to Frugal Living American Cheeses Ending the War on Artisan Cheese Build Your Own Romantic Comedy Cheese and Culture Subway Cork Dork What We Inherit Lady Tigers in the Concrete Jungle The Tragedy of American Compassion Cuisine and Culture Tim and Eric's Zone Theory Heirloom Beans 13 1/2 Reasons Why NOT To Be A Liberal 12 Seconds of Silence The Cheesemaker's House The Passion of Dolssa A Cheesemonger's History of the British Isles Cold Moon Cheddar Beautiful Boards The New Rules of Cheese Cheesemonger A Field Guide to the English S. Cheddar Gorge: A Book of English Cheeses You Blew It!

A Field Guide to Cheese

One of the oldest, most ubiquitous, and beloved cheeses in the world, the history of Cheddar is a fascinating one. Over the years it has been transformed, from a painstakingly handmade wheel to a rindless, mass-produced block, to a liquefied and emulsified plastic mass untouched by human hands. The Henry Fordism of Cheddar production in many ways anticipated the advent of industrial agriculture.

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They don't call it "American Cheese" for nothing.

Witching Culture

A fun and quirky guide to the essential rules for enjoying cheese, including tips on selecting and tasting different varieties, serving and pairing cheeses, as well as a brief history on cheese and a rundown of how cheeses are made. This richly illustrated book from a lauded cheesemonger--perfect for all cheese fans, from newcomers to experts--teaches you how to make a stylish cheese platter, repurpose nibs and bits of leftover cheese into something delicious, and expand your cheese palette and taste cheeses properly. Alongside the history and fundamentals of cheese-making, you'll even learn why cheese is actually good for you (and doesn't make you fat!), find enlightenment on the great dairy debate--pasteurized versus not pasteurized--and improve your cheese vocabulary with a handy lexicon chart.

So Sad Today

“Just think, Alice, right now Owen could be putting a hex on you!” When Alice Hart’s husband runs off with his secretary, she runs off with his dog to lick her wounds in a North Yorkshire village. Battling with loneliness but trying to make the best of her new start, she soon meets her neighbours, including the drop-dead gorgeous builder Richard Wainwright and the kindly yet reticent café owner, Owen Maltby. As Alice employs Richard to start renovating the barn next to her house, all is not what it seems. Why

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does she start seeing Owen when he clearly isn't there? Where – or when – does the strange crying come from? And if Owen is the village charmer, what exactly does that mean? The Cheesemaker's House is a gripping read, inspired by a framed will found in the dining room of the author's dream Yorkshire house. The previous owners explained that the house had been built at the request of the village cheesemaker in 1726 – and that the cheesemaker was a woman. And so the historical aspect of the story was born. Jane Cable's novel won the Suspense & Crime category of The Alan Titchmarsh Show's People's Novelist competition, reaching the last four out of over a thousand entries. The judges of this competition compared her work to that of Barbara Erskine, but it also resembles the more recent works of Alan Titchmarsh or Kate Mosse. The Cheesemaker's House can be enjoyed by anyone who has become bored of today's predictable 'boy-meets-girl' romance novels. "I desperately want to find out about Owen; a fascinating character the gift here is to make you want to read on." Jeffrey Archer

South Toward Home

Break the spending habit and free yourself from financial fear—save money, plan ahead, pay off your mortgage, retire early! These days, more and more people are struggling to survive as their expenses go up, but their incomes do not. Making ends meet and achieving big goals like being debt-free, traveling, or putting your kids through college without loans is even more challenging. Whether you need to get your finances under control, or you want to achieve some big goals, the strategies to reach them are the same. In *The Ultimate Guide to Frugal Living*, you will find hundreds of fresh ideas for living a life full of joy without spending a lot of money. Learn how to: Redefine necessities Set financial goals Make delicious food on a dime Teach your kids to handle money Save money with a Smartphone And so

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much more! This book will change the way you look at money—not having it, spending it, and saving it—to show you how frugality can make your life fulfilling and stress-free.

The Great American Cheese War

In *A Field Guide to the English*, Lyall strides her way readably, eloquently and perceptively across the social, political and cultural landscape of contemporary England. In a narrative studded with memorable anecdote and rich in humour, she explores themes as diverse as peers, politics, the media, understatement, the weather, and England's relationship with animals, alcohol and sex. She ponders such matters as the missing link between the famous British reserve and our equally famous predilection for hooliganism, the strange process by which a collection of naughty schoolboys pass Parliamentary motions, and the revelations that history did not start in 1492, and that Dick Van Dyke's cockney accent in *Mary Poppins* was a travesty. Sarah connects our essential toughness to Bronco loo paper, the Earl of Uxbridge losing his leg at Waterloo, not turning the central heating on until mid-November, and the fact that 'some of my husband's favourite puddings have stale white bread as the main ingredient.'

Made in China

Well-connected and boasting impeccable comedy creds, Josh Gondelman and Joe Berkowitz have teamed up to dissect a range of embarrassing social blunders. Breaking down the dos and don'ts of modern culture, they muse upon getting uncontrollably drunk at a family BBQ, leaving passive-

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aggressive Post-its on a roommate's belongings, and drunk-tweeting before waking up to suffer the consequences. Merciless and irreverent, *You Blew It!* will keep readers in stitches as they show how making a fool of yourself is an inevitable part of life.

American Cheese

Examines the history of poverty in America and argues against the current welfare policy which addresses poverty as an economic problem and fails to nurture the human spirit

The Best American Food Writing 2020

“What are my qualifications to write this book? None really. So why should you read it? Here's why: I'm a little fat. If a thin guy were to write about a love of food and eating I'd highly recommend that you do not read his book.” Bacon. McDonalds. Cinnabon. Hot Pockets. Kale. Stand-up comedian and author Jim Gaffigan has made his career rhapsodizing over the most treasured dishes of the American diet (“choking on bacon is like getting murdered by your lover”) and decrying the worst offenders (“kale is the early morning of foods”). Fans flocked to his New York Times bestselling book *Dad is Fat* to hear him riff on fatherhood but now, in his second book, he will give them what they really crave—hundreds of pages of his thoughts on all things culinary(ish). Insights such as: why he believes coconut water was invented to get people to stop drinking coconut water, why pretzel bread is #3 on his most important inventions of humankind (behind the wheel and the computer), and the answer to the age-old question

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“which animal is more delicious: the pig, the cow, or the bacon cheeseburger?”

Best Food Writing 2013

The riveting story of the American scientists, tinkerers, and nerds who solved one of the biggest puzzles of World War II--and developed one of the most powerful weapons of the war 12 Seconds of Silence is the remarkable, lost story of how a ragtag group of American scientists overcame one of the toughest problems of World War II: shooting things out of the sky. Working in a secretive organization known as Section T, a team of physicists, engineers, and everyday Joes and Janes took on a devilish challenge. To help the Allies knock airplanes out of the air, they created one of the world's first "smart weapons." Against overwhelming odds and in a race against time, mustering every scrap of resource, ingenuity, and insight, the scientists of Section T would eventually save countless lives, rescue the city of London from the onslaught of a Nazi superweapon, and help bring about the Axis defeat. A holy grail sought after by Allied and Axis powers alike, their unlikely innovation ranks with the atomic bomb as one of the most revolutionary technologies of the Second World War. Until now, their tale was largely untold. For fans of Erik Larson and Ben Macintyre, set amidst the fog of espionage, dueling spies, and the dawn of an age when science would determine the fate of the world, 12 Seconds of Silence is a tribute to the extraordinary wartime mobilization of American science and the ultimate can-do story.

Away with Words

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This dynamic visual history of the world's largest transit system -- in all its intriguing, colorful, and even seedy glory -- is packed with fascinating facts and hundreds of compelling photographs. When the first New York subway line opened in 1904, it was the most advanced in the world and a source of enormous civic pride. Today, it is an essential function to the lives of New Yorkers and a perennial cultural touchstone. To be a New Yorker is to take the train. To celebrate it, or grumble about it. *Subway: The History, Curiosities, and Secrets of the New York City Transit System* by John E. Morris is both a vivid history of this great transportation system and an exploration of its impact on the city and popular culture. The book covers every remarkable moment, from the technical obstacles and corruption that impeded plans for an underground rail line in the 1800s, to the current state of the system and plans for the future; profiles of the colorful, forgotten characters who built and restored the subway; graphics and imagery showing the evolution of subway cars and the way fares are collected; how subway etiquette rules have evolved with society; great subway chase scenes and songs about the subway; a look at abandoned stations and half-built tunnels; and more. In this visually stunning work, packed with original research, journalist and bestselling author John Morris brings life to this one-time engineering marvel that has united and expanded the city for the last 116 years.

The Best American Food Writing 2018

Make mealtimes, special occasions, and holidays extra memorable with these 50 delicious, inspiring, family-friendly, and easy-to-recreate snack boards. Visually exciting and deliciously enticing, The BakerMama's snack boards move beyond (and include) classic cheese and charcuterie and are comprised of easy-to-find fresh and prepared foods, arranged in beautiful, artful, and whimsical ways (think a

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football shape for watching the game and a turkey shape for celebrating Thanksgiving). The variety of foods on each board are great for a group, big or small, and will bring people together through snacking, all while introducing kids to foods they might not normally try. Plus, you can make the boards ahead of time, so you can actually sit down and spend time with your loved ones. In this book, you will find boards for anytime, entertaining and special occasions, seasons and holidays, breakfast and brunch, meals, and desserts. Impress your family and friends with artful masterpieces, including: After School Board Date Night In Board Birthday Dessert Board Unicorn Board Summer Board Candy Cane Caprese Board Pancake Board Bloody Mary Board Build-Your-Own Taco Board Cobb Salad Board Build-Your-Own Sundae Board Along with The BakerMama sharing her tips to get you into the board mind-set, every board is accompanied by a gorgeous, large photo and step-by-step instructions to make each one easy to recreate. Beautiful Boards is an entertaining game changer that will have you spending less time in the kitchen and more time having fun.

Food

From acclaimed poet and creator of the popular twitter account @SoSadToday comes the darkly funny and brutally honest collection of essays that Roxane Gay called "sad and uncomfortable and their own kind of gorgeous." Melissa Broder always struggled with anxiety. In the fall of 2012, she went through a harrowing cycle of panic attacks and dread that wouldn't abate for months. So she began @sosadtoday, an anonymous Twitter feed that allowed her to express her darkest feelings, and which quickly gained a dedicated following. In So Sad Today, Broder delves deeper into the existential themes she explores on Twitter, grappling with sex, death, love low self-esteem, addiction, and the drama of waiting for the

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universe to text you back. With insights as sharp as her humor, Broder explores--in prose that is both ballsy and beautiful, aggressively colloquial and achingly poetic--questions most of us are afraid to even acknowledge, let alone answer, in order to discover what it really means to be a person in this modern world.

The Whole Fromage

Live the cheesy rom-com love story of your dreams with this hilarious mix-and-match adventure through adorable meet-cutes, fun montages, and grand romantic gestures. . . all leading the way to the final kiss. Get ready to relax with your favorite romantic comedy of all time—the one you create! Instead of turning on the latest cheesy rom-com for a simple, mood-boosting love story, put yourself in the director’s chair with *Build Your Own Romantic Comedy*. First, open the book and pick your heroine. Will she be a high-powered business lady with no time for love? Or a quirky bakery owner? Just make your choice and read how the magic unfolds. When it's time to meet your man, do you prefer a hunky prince, a hunky executive, or a hunky nemesis? Each choice will take you down a totally different path that all somehow end up making a charmingly predictable romance. Choice by hilarious choice, you'll pick from classic rom-com elements like: Sassy best friends Romantic date montages A makeover, obviously Dramatic but easily solved misunderstandings Make your way closer and closer to the big payoff—the picture-perfect, most romantic final kiss ever. And when you’ve savored that last bit of fun, romantic goodness, don’t be glum. Turn back to page one and start a new love story. With over 100 possible stories, the happily-ever-afters never have to stop.

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The Ultimate Guide to Frugal Living

From the author of *Away with Words*, a deeply hilarious and unexpectedly insightful deep-dive into a cultural and culinary phenomenon: cheese. Joe Berkowitz loves cheese. Or at least he thought he did. After stumbling upon an artisanal tasting at an upscale cheese shop one Valentine's Day, he realized he'd hardly even scratched the surface. These cheeses were like nothing he had ever tasted--a visceral drug-punch that reverberated deliciousness--and they were from America. He felt like he was being let in a great cosmic secret, and instantly he was in love. This discovery inspired Joe to embark on the cheese adventure of a lifetime, spending a year exploring the subculture around cheese, from its trenches to its command centers. He dove headfirst into the world of artisan cheese; of premiere makers and mongers, cave-dwelling affineurs, dairy scientists, and restaurateurs. The journey would take him around the world, from the underground cheese caves in Paris to the mountains of Gruyere, leaving no curd unturned, all the while cultivating an appreciation for cheese and its place in society. Joe's journey from amateur to aficionado eventually comes to mirror the rise of American cheese on the world stage. As he embeds with Team USA at an international mongering competition and makes cheese in the experimental vats at the Dairy Research Center in Wisconsin, one of the makers he meets along the way gears up to make America's biggest splash ever at the World Cheese Awards. Through this odyssey of cheese, an unexpected culture of passionate cheesemakers is revealed, along with the extraordinary impact of one delicious dairy product.

American Cheeses

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The Printz Honor winner that garnered five starred reviews and was hailed by the New York Times as "magnificent"! Dolssa is an upper-crust city girl who's been branded a heretic, on the run from the friar who condemned her mother to death by fire and wants Dolssa executed, too. Botille is a matchmaker and a tavern-keeper, struggling to keep herself and her sisters on the right side of the law in their seaside town. When their lives collide by a dark riverside, Botille rescues a dying Dolssa and conceals her in the tavern, where an unlikely friendship blooms. Aided by her sisters and Symo, her surly but loyal neighbor, Botille nurses Dolssa back to health and hides her from her pursuers. But all of Botille's tricks, tales, and cleverness can't protect them forever, and when the full wrath of the Church bears down upon them, Dolssa's passion and Botille's good intentions could destroy the entire village. From the author of the critically acclaimed and award-winning *All the Truth That's in Me* comes a spellbinding thriller that will keep you on the edge of your seat until the final page and make you wonder if miracles really are possible.

Ending the War on Artisan Cheese

A descriptive survey of top-selected American cheeses celebrates the craft of artisanal cheese-making while sharing stories about how the nation's exceptional cheeses are manufactured, stored, and enjoyed.

Build Your Own Romantic Comedy

A prominent food scientist defends the use of raw milk in traditional artisan cheesemaking. Raw milk

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cheese--cheese made from unpasteurized milk--is an expansive category that includes some of Europe's most beloved traditional styles: Parmigiano Reggiano, Gruyère, and Comté, to name a few. In the United States, raw milk cheese forms the backbone of the resurgent artisan cheese industry, as consumers demand local, traditionally produced, and high-quality foods. Internationally award-winning artisan cheeses like Bayley Hazen Blue (Jasper Hill, VT) would have been unimaginable just forty years ago when American cheese meant Kraft Singles. Unfortunately the artisan cheese industry faces an existential regulatory threat. Over the past thirty years the US Food and Drug Administration (FDA) has edged toward an outright ban on raw milk cheeses. Their assault on traditional cheesemaking goes beyond a debate about raw milk safety; the FDA has also attempted to ban the use of wooden boards, the use of ash in cheese ripening, and has set stringent microbiological criteria that many artisan cheeses cannot meet. The David versus Goliath existence of small producers fighting crushing regulations is true in parts of Europe as well, where beloved creameries are going belly-up or being bought out because they can't comply with EU health ordinances. Centuries-old cheese styles like Fourme d'Ambert and Cantal are nearing extinction, leading Prince Charles to decry the "bacteriological correctness" of European regulators. The dirty secret is that Listeria and other bacterial outbreaks occur in pasteurized cheeses more often than in raw milk cheeses, and traditional processes like ash-ripening have been proven safe. In *Ending the War on Artisan Cheese*, Dr. Catherine Donnelly forcefully defends traditional cheesemaking, while exposing government actions in the United States and abroad designed to take away food choice under the false guise of food safety. This book is fundamentally about where and how our food is produced, the values we place on methods of food production, and how the roles of tradition, heritage, and quality often conflict with advertising, politics, and profits in influencing our food choices.

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Cheese and Culture

A Most-Anticipated Book of the Year: Newsweek * Refinery29 “Moving and powerful.” —Chris Hedges, Pulitzer Prize–winning journalist and author In 2012, an Oregon mother named Julie Keith opened up a package of Halloween decorations. The cheap foam headstones had been \$5 at Kmart, too good a deal to pass up. But when she opened the box, something fell out that she wasn’t expecting: an SOS letter, handwritten in broken English by the prisoner who’d made and packaged the items. In *Made in China*, investigative journalist Amelia Pang pulls back the curtain on the labor camps that create the home goods we buy at Kmart, the fast fashion we buy at H&M, and a shocking number of other products besides. The book follows the life of Sun Yi, the Chinese engineer who wrote the note after finding himself a political prisoner, locked in a gulag for joining a forbidden meditation practice and campaigning for the freedom to do so. There he worked alongside petty criminals, civil rights activists, and anyone else the Chinese government decided to “reeducate,” carving foam gravestones and stitching clothing for more than fifteen hours a day. In chasing this story, journalist Amelia Pang has conducted extensive interviews with Sun Yi and the people who knew him. She also identified and interviewed others who endured similar horrors, and who inflicted them. And she traveled to China to follow falsified supply chains herself, tracking trucks from labor camps to warehouses. The story she uncovers is a call to action, urging the American consumer to ask more questions and demand more answers from the companies they patronize.

Subway

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A collection of essays written for the column "The high & the low" in the magazine Garden & gun.

Cork Dork

A professional cheesemonger recounts his life and career along with information on the various aspects of the cheese movement, including animal rights, co-operatives, and the politics of cheese.

What We Inherit

An Amazon 2013 Best of the Year Pick The French, sans doute, love their fromages. And there's much to love: hundreds of gloriously pungent varieties—crumbly, creamy, buttery, even shot through with bottle-green mold. So many varieties, in fact, that the aspiring gourmand may wonder: How does one make sense of it all? In *The Whole Fromage*, Kathe Lison sets out to learn what makes French cheese so remarkable—why France is the “Cheese Mother Ship,” in the words of one American expert. Her journey takes her to cheese caves tucked within the craggy volcanic rock of Auvergne, to a centuries-old monastery in the French Alps, and to the farmlands that keep cheesemaking traditions alive. She meets the dairy scientists, shepherds, and affineurs who make up the world of modern French cheese, and whose lifestyles and philosophies are as varied and flavorful as the delicacies they produce. Most delicious of all, she meets the cheeses themselves—from spruce-wrapped Mont d'Or, so gooey it's best eaten with a spoon; to luminous Beaufort, redolent of Alpine grasses and wildflowers, a single round of which can weigh as much as a Saint Bernard; to Camembert, invented in Normandy but beloved and

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imitated across the world. With writing as piquant and rich as a well-aged Roquefort, as charming as a tender springtime chèvre, and yet as unsentimental as a stinky Maroilles, *The Whole Fromage* is a tasty exploration of one of the great culinary treasures of France. From the Trade Paperback edition.

Lady Tigers in the Concrete Jungle

Taking the reader into the heart of one of the fastest-growing religious movements in North America, Sabina Magliocco reveals how the disciplines of anthropology and folklore were fundamental to the early development of Neo-Paganism and the revival of witchcraft. Magliocco examines the roots that this religious movement has in a Western spiritual tradition of mysticism disavowed by the Enlightenment. She explores, too, how modern Pagans and Witches are imaginatively reclaiming discarded practices and beliefs to create religions more in keeping with their personal experience of the world as sacred and filled with meaning. Neo-Pagan religions focus on experience, rather than belief, and many contemporary practitioners have had mystical experiences. They seek a context that normalizes them and creates in them new spiritual dimensions that involve change in ordinary consciousness. Magliocco analyzes magical practices and rituals of Neo-Paganism as art forms that reanimate the cosmos and stimulate the imagination of its practitioners. She discusses rituals that are put together using materials from a variety of cultural and historical sources, and examines the cultural politics surrounding the movement—how the Neo-Pagan movement creates identity by contrasting itself against the dominant culture and how it can be understood in the context of early twenty-first-century identity politics. *Witching Culture* is the first ethnography of this religious movement to focus specifically on the role of anthropology and folklore in its formation, on experiences that are central to

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its practice, and on what it reveals about identity and belief in twenty-first-century North America.

The Tragedy of American Compassion

Best Food Writing is the place where readers and food writers meet to celebrate the most delicious prose of the year—serving up everything to whet your appetite from entertaining blogs to provocative journalism. This year's edition includes food writing stars (Michael Pollan, Pete Wells, and Jonathan Gold) as well as intriguing new voices (Matt Goulding and Erin Byers Murray) and celebrated chef-writers (Gabrielle Hamilton and Eddie Huang) for yet another collection of "strong writing on fascinating topics that will appeal to foodies and essay lovers alike" (Kirkus Reviews). Contributors include: Katie Arnold-Ratcliff, Elissa Altman, Karen Barichievy, Peter Barrett, Dan Barry, Edward Behr, Alan Brouillette, Tim Carman, Bethany Jean Clement, Aleksandra Crapanzano, Sarah DiGregorio, Barry Estabrook, Kim Foster, Ian Froeb, Jonathan Gold, Diane Goodman, Matt Goulding, Paul Graham, Dara Moskowitz Grumdahl, Gabrielle Hamilton, Tim Hayward, Bernard Herman, Eddie Huang, Rowan Jacobsen, John Kessler, Todd Kliman, Corby Kummer, Francis Lam, J. Kenji Lopez-Alt, Tracie McMillan, Joy Manning, Brett Martin, Erin Byers Murray, Kim O'Donnel, Kevin Pang, Carol Penn-Romine, Michael Pollan, Michael Procopio, Steven Rinella, Hank Shaw, Katharine Shilcutt, Erica Strauss, Mike Sula, John Swansburg, Molly Watson, Pete Wells, Katherine Wheelock, Chris Wiewiora, Lily Wong

Cuisine and Culture

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The year's top food writing from writers who celebrate the many innovative, comforting, mouthwatering, and culturally rich culinary offerings of our country. "These are stories about culture," writes J. Kenji López-Alt in his introduction. "About how food shapes people, neighborhoods, and history." This year's Best American Food Writing captures the food industry at a critical moment in history -- from the confrontation of abusive kitchen culture, to the disappearance of the supermarkets, to the rise and fall of celebrity chefs, to the revolution of baby food. Spanning from New York's premier restaurants to the chile factories of New Mexico, this collection lifts a curtain on how food arrives on our plates, revealing extraordinary stories behind what we eat and how we live. **THE BEST AMERICAN FOOD WRITING 2020 INCLUDES BURKHARD BILGER, KAT KINSMAN, LAURA HAYES, TAMAR HASPEL, SHO SPAETH, TIM MURPHY** and others

Tim and Eric's Zone Theory

From Tim Heidecker and Eric Wareheim, two of the 21st century's most vital and creative minds, comes a brand new, inspirational, and game-changing life system that promises to instantly provide wellness, happiness, and total, absolute fulfillment.

Heirloom Beans

A Field Guide to Cheese is the ultimate guide to the world of cheese and the only fully illustrated cheese reference. This tour de fromage begins with a history lesson on the creation of cheese, offers a primer of

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the many types of milks and categories of cheeses, and then leads readers to an encyclopedic survey of over 400 global cheeses. There are cheeses we all love like feta and fontina, Gouda and mozzarella, Pecorino Romano and chèvre—but also rarities like King River Gold, a washed-rind cheese from Australia; Dancing Fern, a raw cow's-milk cheese from Tennessee; and Danbo, a semisoft, aged cheese from Denmark. Find cheeses that are best for melting, like hushållsost; those that are best served alone, such as bovsški sir; and those that are the stinkiest, like Allgäuer Weisslacker. There are cheeses with natural rinds, floral rinds, and soft rinds; curd cheeses; spreadable cheeses; pressed cheeses; whey cheeses; fresh cheeses; and more! A global collection of maps place each cheese to its origin, and readers can take their knowledge even further by reading up on the microbial life of cheese and the science behind our tasting palates. Packed with information, this book is for professional cheesemongers just as much as it is for those with a simple love of cheese.

13 1/2 Reasons Why NOT To Be A Liberal

One book. Two readers. A world of mystery, menace, and desire. A young woman picks up a book left behind by a stranger. Inside it are his margin notes, which reveal a reader entranced by the story and by its mysterious author. She responds with notes of her own, leaving the book for the stranger, and so begins an unlikely conversation that plunges them both into the unknown. The book: *Ship of Theseus*, the final novel by a prolific but enigmatic writer named V.M. Straka, in which a man with no past is shanghaied onto a strange ship with a monstrous crew and launched onto a disorienting and perilous journey. The writer: Straka, the incendiary and secretive subject of one of the world's greatest mysteries, a revolutionary about whom the world knows nothing apart from the words he wrote and the rumors that

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swirl around him. The readers: Jennifer and Eric, a college senior and a disgraced grad student, both facing crucial decisions about who they are, who they might become, and how much they're willing to trust another person with their passions, hurts, and fears. *S.*, conceived by filmmaker J. J. Abrams and written by award-winning novelist Doug Dorst, is the chronicle of two readers finding each other in the margins of a book and enmeshing themselves in a deadly struggle between forces they don't understand, and it is also Abrams and Dorst's love letter to the written word.

12 Seconds of Silence

Where can you read about a monstrous cheese big enough to hold a girl of 13 inside? Or that the invention of the bicycle directly, and poorly, impacted sales of cheddar? Or that some of the first cheese makers hid gold coins inside their wheels of dairy as a sales tool?

The Cheesemaker's House

Professional journalist and amateur drinker Bianca Bosker didn't know much about wine - until she discovered the world of elite sommeliers who dedicate their lives to the pursuit of flavour. Astounded by their fervour and seemingly superhuman sensory powers, she set out to uncover what drove their obsession, and whether she, too, could become a 'cork dork.' With boundless curiosity, humour and a healthy dose of scepticism, Bosker takes the reader inside underground tasting groups, exclusive New York City restaurants, California mass-market wine factories and even a neuroscientist's fMRI machine

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as she attempts to answer the most nagging question of all: what's the big deal about wine? Funny, counterintuitive and compulsively readable, *Cork Dork* not only illuminates wine production and consumption, but also shows how cultivating our taste buds can have enormous ramifications for both our brains and our lives.

The Passion of Dolssa

Who would have thought a simple bean could do so much? Heirloom bean expert Steve Sando provides descriptions of the many varieties now available, from Scarlet Runners to the spotted Eye of the Tiger beans. Nearly 90 recipes in the book will entice readers to cook up bowls of heartwarming Risotto and Cranberry Beans with Pancetta, or Caribbean Black Bean Soup. Close-up photos of the beans make them easy to identify. Packed with protein, fiber, and vitamins, these little treasures are the perfect addition to any meal.

A Cheesemonger's History of the British Isles

A rousing and empowering story of dedication and overcoming all odds, featuring the tough and unforgettable athletes of the champion Lady Tigers softball team. Violence was a way of life for the girls of Mott Middle School in the South Bronx. Some woke up to it at home, and others dodged it on the way to school. Vicious physical fights broke out in classrooms, hallways, and bathrooms. These girls filed their fingernails into sharp points because they had to be ready to go at any time. Then a new coach

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joined the ranks at Mott Middle, and a new program began: girl's softball. Coach Astacio offers the girls the time and attention they need to take their first steps to success. As they learned to throw, hit and field, they also dealt with the foul balls life threw at them: abuse, fractured homes, and violence wherever they looked. But the biggest challenge they faced was learning to think and act like a team, not just a bunch of fierce girls against each other—and the world. *Lady Tigers in the Concrete Jungle* is the incredible true story that captured the hearts of millions when they were invited to appear on *Ellen* earlier this year. The Lady Tigers were invited onto the field at Yankee Stadium where the Yankees honored Coach Astacio with “Coach of the Year” at their Hispanic Heritage Month Community Achievement Awards in September 2017. But beyond the headlines, this is a story of a self-selected community coming together with faith, courage, and new-found values to overcome fear, violence, and crippling doubt. These girls have ushered in a new confidence and pride not only in themselves, but in their school, the faculty, and their friends. And while not all of them have continued down this new path, many are now the first in their families to go to college and are beginning to see how being a Lady Tiger will always be a part of their lives.

Cold Moon

Rosenblatt's hymn to our noblest qualities: embracing life, sharing love, and accepting responsibility toward one another.

Cheddar

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Legendary author and food critic Ruth Reichl collects the year's finest writing about food and drink.

Beautiful Boards

Fast Company reporter Joe Berkowitz investigates the bizarre and hilarious world of pun competitions from the Punderdome 3000 in Brooklyn to the World competition in Austin. When Joe Berkowitz witnessed his first Punderdome competition, it felt wrong in the best way. Something impossible seemed to be happening. The kinds of jokes we learn to repress through social conditioning were not only being aired out in public—they were being applauded. As it turned out, this monthly show was part of a subculture that's been around in one form or another since at least the late '70s. Its pinnacle is the O. Henry Pun Off World Championship, an annual tournament in Austin, Texas. As someone who is terminally self-conscious, Joe was both awed and jealous of these people who confidently killed with the most maligned form of humor. In this immersive ride into the subversive world of pun competitions, we meet punsters weird and wonderful and Berkowitz is our tour guide. Puns may show up in life in subtle ways sometimes, but once you start thinking in puns you discover they're everywhere. Berkowitz's search to discover who makes them the most, and why, leads him to the professional comedian competitors on @Midnight, a TV show with a pun competition built into it, the writing staff of Bob's Burgers, the punniest show on TV, and even a humor research conference. With his new unlikely band of punster brothers, he finally heads to Austin to compete in the World Championship. Of course, in befriending these comic misfits he also ended up learning that when you embrace puns you become a more authentic version of yourself.

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The New Rules of Cheese

THE DEFINITIVE GUIDE TO WINNING AN ARGUMENT WITH A LIBERAL. "Antifa leftists may still burn this book, but more than a few center-left individuals will read 13 1/2 Reasons Why NOT to Be a Liberal and develop a new respectful understanding of conservatism." — Dinesh D'Souza "A must-read for those determined to defeat the unhinged left." — Roger Stone Although conservatives outnumber liberals in 44 out of 50 states, it's a situation conservatives know very well in today's contentious political environment: Conservatives often find themselves in discussions with liberals who relentlessly hammer conservatives with insults, accusations, and unfounded assumptions about conservatism. The question is: WHAT IS A PROUD & INFORMED CONSERVATIVE TO DO?!?! The answer is: 13 1/2 Reasons Why NOT to be a Liberal: And How To Enlighten Others, the conservative playbook to persuasive facts and arguments that detail the policies, accomplishments, and often-ignored compassionate nature of the conservative philosophy. Presented in an easy-to-access format, Judd Dunning's ideological treatise will empower readers not only to hold their own in an argument with a liberal, but also to change hearts and minds, or at worst, preserve a few more mutually respectful relationships with more ease, clarity, and dignity. Both a current and timeless conservative philosophical and argumentative manifesto made for conservative, right-leaning, independent, libertarian or "on the fence" Americans who are both passionate about politics and love being Americans. If you can't achieve a win-win civil discussion with a liberal, at least you can use 13 1/2 Reasons Why NOT to be a Liberal to land some clear, intelligent blows. You will no longer serve as a liberal's doormat. You can maintain your pride and then move on to someone who really wants to both talk and listen. A "Freethinker"... probably a conservative!

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Cheesemonger

An illuminating account of how history shapes our diets—now in a new revised and updated Third Edition Why did the ancient Romans believe cinnamon grew in swamps guarded by giant killer bats? How did African cultures imported by slavery influence cooking in the American South? What does the 700-seat McDonald's in Beijing serve in the age of globalization? With the answers to these and many more such questions, *Cuisine and Culture, Third Edition* presents an engaging, entertaining, and informative exploration of the interactions among history, culture, and food. From prehistory and the earliest societies in the Fertile Crescent to today's celebrity chefs, *Cuisine and Culture, Third Edition* presents a multicultural and multiethnic approach to understanding how and why major historical events have affected and defined the culinary traditions in different societies. Now revised and updated, this Third Edition is more comprehensive and insightful than ever before. Covers prehistory through the present day—from the discovery of fire to the emergence of television cooking shows Explores how history, culture, politics, sociology, and religion have determined how and what people have eaten through the ages Includes a sampling of recipes and menus from different historical periods and cultures Features French and Italian pronunciation guides, a chronology of food books and cookbooks of historical importance, and an extensive bibliography Includes all-new content on technology, food marketing, celebrity chefs and cooking television shows, and Canadian cuisine. Complete with revealing historical photographs and illustrations, *Cuisine and Culture* is an essential introduction to food history for students, history buffs, and food lovers.

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A Field Guide to the English

"A beautiful amalgam of memoir, travelogue, and investigative report that moves with the propulsive forward energy of a thriller. A haunting chronicle of loss and redemption." --Ron Chernow, Pulitzer Prize-winning author of *Alexander Hamilton*

In the wake of her mother's death, Jessica Pearce Rotondi uncovers boxes of letters, declassified CIA reports, and newspaper clippings that bring to light a family ghost: her uncle Jack, who disappeared during the CIA-led "Secret War" in Laos in 1972. The letters lead her across Southeast Asia in search of the truth that has eluded her family for decades. What she discovers takes her closer to the mother she lost and the mysteries of a secret war that changed the rules of engagement forever. In 1943, 19-year-old Edwin Pearce jumps from a burning B-17 bomber over Germany. Missing in action for months, his parents finally learn he is a prisoner of war in Stalag 17. Ed survives nearly three years in prison camp and a march across the Alps before returning home. Ed's eldest son and namesake, Edwin "Jack," follows his father into the Air Force. But on the night of March 29, 1972, Jack's plane vanishes over the mountains bordering Vietnam and Ed's past comes roaring into the present. In 2009, Ed's granddaughter, Jessica Pearce Rotondi, is grieving her mother's death when she stumbles across declassified CIA documents, letters, and maps that reveal her family's decades-long search for Jack. *What We Inherit* is Rotondi's story of her own hunt for answers as she retraces her grandfather's 1973 path across Southeast Asia in search of his son. An excavation of inherited trauma on a personal and national scale, *What We Inherit* reveals the power of a father's refusal to be silenced and a daughter's quest to rediscover her voice in the wake of loss. As Rotondi nears the last known place Jack was seen alive, she grows closer to understanding the mystery that has haunted her family for generations--and the destructive impact of a family secret so big it encompassed an entire war.

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Shortlisted for the André Simon Food and Drink Book Awards for 2019 Every cheese tells a story. Whether it's a fresh young goat's cheese or a big, beefy eighteen-month-old Cheddar, each variety holds the history of the people who first made it, from the builders of Stonehenge to medieval monks, from the Stilton-makers of the eighteenth-century to the factory cheesemakers of the Second World War. Cheesemonger Ned Palmer takes us on a delicious journey across Britain and Ireland and through time to uncover the histories of beloved old favourites like Cheddar and Wensleydale and fresh innovations like the Irish Cashel Blue or the rambunctious Renegade Monk. Along the way we learn the craft and culture of cheesemaking from the eccentric and engaging characters who have revived and reinvented farmhouse and artisan traditions. And we get to know the major cheese styles - the blues, washed rinds, semi-softs and, unique to the British Isles, the territorials - and discover how best to enjoy them, on a cheeseboard with a glass of Riesling, or as a Welsh rarebit alongside a pint of Pale Ale. This is a cheesemonger's odyssey, a celebration of history, innovation and taste - and the book all cheese and history lovers will want to devour this Christmas.

Cheddar Gorge: A Book of English Cheeses

"Behind every traditional type of cheese there is a fascinating story. By examining the role of the cheesemaker throughout world history and by understanding a few basic principles of cheese science and technology, we can see how different cheeses have been shaped by and tailored to their surrounding

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environment, as well as defined by their social and cultural context. Cheese and Culture endeavors to advance our appreciation of cheese origins by viewing human history through the eyes of a cheese scientist. There is also a larger story to be told, a grand narrative that binds all cheeses together into a single history that started with the discovery of cheese making and that is still unfolding to this day. This book reconstructs that 9000-year story based on the often fragmentary information that we have available. Cheese and Culture embarks on a journey that begins in the Neolithic Age and winds its way through the ensuing centuries to the present. This tour through cheese history intersects with some of the pivotal periods in human prehistory and ancient, classical, medieval, renaissance, and modern history that have shaped western civilization, for these periods also shaped the lives of cheesemakers and the diverse cheeses that they developed. The book offers a useful lens through which to view our twenty-first century attitudes toward cheese that we have inherited from our past, and our attitudes about the food system more broadly. This refreshingly original book will appeal to anyone who loves history, food, and especially good cheese"--Provided by publisher.

You Blew It!

A right-wing conspiracy theory spirals out of control in a political satire for our times. Governor Bill Hoeksma of Michigan is a simple, gun-loving son of a billionaire who idolises George W. Bush. When a mysterious illness afflicts members of his inner circle, his conspiring advisors point to a rumoured viral weapons attack - via monkey-pox-carrying prairie dogs - launched by the Wisconsin government. Governor Bill decides the Michigan militia should lead the military response, chaos ensues, and he falls unwittingly into a scheme of his powerful father's making. That scheme begins with cheese research and

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a Hollywood movie star. How it will end all depends on two unlikely heroes: an aging lesbian state senator, and a high-school teacher born and raised in the Michigan militia. When the conspiracy runs out of road, and guns are drawn in a showdown outside a Cracker Barrel, will anyone emerge victorious from the Great American Cheese War? AUTHOR: Paul Flower was born and raised in Michigan and still resides there. He has been writing professionally for more than 37 years. While much of his career has been spent in advertising and marketing, he worked in broadcasting for a short time. Paul has one previously published novel to his credit, and his writing has appeared in national and regional magazines. He and his wife have four grown children and a rapidly evolving number of incredibly beautiful and intelligent grandchildren.

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