

Chicken Eggs River Cottage Handbook No 11

In the fourteenth River Cottage Handbook, Gill Meller shows how to keep pigs and cook with pork. Keeping a herd of pigs brings a lot of enjoyment – they are curious, intelligent and (often) lovable animals, with plenty of character. When the time comes, they can provide you with a fine carcass that can be turned into all manner of tasty things. The River Cottage ethos is all about knowing the story behind what's on the plate, and as Gill Meller explains in this accessible and comprehensive guide, by rearing and butchering your own pigs you'll be able to create a full range of delicious pork products in the most sustainable, economical and hands-on way possible. Pigs & Pork gives expert advice on choosing whether to keep your own pigs, on sourcing them and setting up their home, and on feeding and caring for them. Gill also explains how you can arrange for the pigs' eventual slaughter, and how to find a good butcher or carry out your own butchery at home and identify the different cuts of meat. And even if you are buying your pork from the butcher, there is plenty to inspire. In the mouth-watering recipe section you will find the ultimate roast pork, farmhouse pâtés, pork scratchings, brawn, sausages, rillettes, pork pies, Scotch eggs and black pudding, as well as instructions for how to home-cure your own bacon, ham and salami. And of course, there are guidelines for setting up a proper hog roast to cater for large numbers, River Cottage-style – simply the perfect fare for an outside gathering. Whether you are just after the secret to sensational crackling, or you want to go the whole hog and set up your own sty, this book will guide you on the road to pork heaven.

Putting food on the table for the family quickly and economically doesn't mean you have to compromise on quality. This book shows how Hugh's approach to food can be adapted to suit any growing, working family, or busy young singles and couples for that matter. Breakfast, baking, lunchboxes, quick suppers, healthy snacks, eating on the move and weekend cooking for the week ahead - all these, and more, will be covered in River Cottage Every Day. As Hugh says: 'I make no prior assumptions about where you shop, what you may or may not know about growing vegetables or keeping livestock, whether you can tell the difference between a swede and turnip, or know what to do with a belly of pork and a breast of lamb. Instead, I'll show you easy and confidence-inspiring ways with cuts of meat, types of fish and other ingredients you may not have tried before. And I'll offer you new approaches that I hope will breath new life to familiar staples, like rice, spuds, beans, and your daily bread. Above all, I intend to tempt you irresistibly towards a better life with food, with a whole raft of recipes that I think you will love. I hope some of them will become your absolute favourites, and the favourites of your dear friends and beloved family. I hope that the dishes you like best will infiltrate and influence your cooking, giving you increased confidence and fresh ideas. In short, I hope that before long, cooking simple and delicious food from the best seasonal ingredients becomes second nature and first priority for you, not just once in a while, but every day.'

Provides an understanding of British fish, from their natural habitats to what sauce they go best with to how to respect their seasonality, in keeping with the River Cottage ethos. This book explains the ins and outs of procuring a good fish, as well as how to buy and catch fish in an ethical way, and how to prepare it for the kitchen.

Chicken tonight? Fried, flambéed, roasted, barbecued, smoked, stewed, grilled, put in a sandwich or made into soup ... the versatility of chicken knows no bounds and this book contains every recipe for chicken that you will ever need. From Double-crust Chicken Pie, the Best Roast Chicken and Chicken Pâté to Baked Italian Meatballs, Confit Chicken, Butter Chicken and Chicken in a Mountain there are recipes old and new to tempt and inspire you. This is a culinary world tour, with over 200 recipes using a vast array of flavours, and a chicken lover's feast.

Issues to do with animal ethics remain at the heart of public debate. In Beyond Animal Rights, Tony Milligan goes beyond standard discussions of animal ethics to explore the ways in which we personally relate to other creatures through our diet, as pet owners and as beneficiaries of experimentation. The book connects with our duty to act and considers why previous discussions have failed to result in a change in the way that we live our lives. The author asks a crucial question: what sort of people do we have to become if we are to sufficiently improve the ways in which we relate to the non-human? Appealing to both consequences and character, he argues that no improvement will be sufficient if it fails to set humans on a path towards a tolerable and sustainable future. Focussing on our direct relations to the animals we connect with the book offers guidance on all the relevant issues, including veganism and vegetarianism, the organic movement, pet ownership, and animal experimentation.

Quick, easy and healthy recipes from River Cottage: all dairy-free and gluten-free, and irresistibly delicious

A thoroughly practical guide to curing and smoking meat, fish, cheese, and vegetables at home. River Cottage, a long-standing pioneer for high-quality sustainable food, is all about knowing the whole story behind what's put on the table. In true River Cottage form, this accessible, compact guide is bursting with essential information for sourcing, butchering, smoking, and curing the whole hog, cow, chicken, fish, and vegetable. Steven Lamb, a respected charcuterie authority, breaks down the traditional methods of curing and smoking to their most simple procedures, with abundant visual resources and 50 recipes. With some salt, pepper, and sugar from the pantry, it's easy to turn good-quality produce into fantastic, exciting food. This thorough, timely handbook begins with a detailed breakdown of tools (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process, including a section on which cuts are best for various methods of curing and smoking. Lamb then dives into each method--from dry-curing to fermentation, brining to smoking--in a straightforward, comprehensive manner. And for each technique, there are many delicious recipes, including chorizo Scotch eggs, hot smoked mackerel, prosciutto, and dry-cured bacon.

This is a black and white edition of Food For a Happy Gut, previously published in hardback in 2017 by Headline Home. If you would like the original colour illustrated version of Food For a Happy Gut it is available in hardback. 'Both me and my trillions of gut microbes love these great recipes!' Tim Spector 'I love working with Naomi. She is a force of nature and her brilliant books have the power to change lives.' Hugh

Fearnley-Whittingstall *The Gut Feeling* is full of recipes that will calm your digestion, soothe your gut and delight your tastebuds. Nutritionist, bestselling author and River Cottage teacher, Naomi Devlin, has distilled everything she knows about keeping your gut healthy into 100 delicious recipes. A gut-friendly diet need not mean the elimination of all your favourite foods. In this book, Naomi will show you how you can turn your gut into a hub of microbial diversity with lots of plant food, a wide range of meats and fats, plenty of raw cheese, slow-cooking, fermented foods and of course prebiotic and probiotic foods. *The Gut Feeling* is full of tasty, healthy recipes and advice and will feed both your tastebuds and your microbes, leaving you content both inside and out. CALM: Breakfasts Soups Salads & Vegetables Meals Treats NOURISH: Breakfasts Soups Salads & Vegetables Meals Treats HEAL: Pickled & Preserved Sprinkled Dressed Drinks & Tonics *Animals and Ethics 101* helps readers identify and evaluate the arguments for and against various uses of animals, such: - Is it morally wrong to experiment on animals? Why or why not? - Is it morally permissible to eat meat? Why or why not? - Are we morally obligated to provide pets with veterinary care (and, if so, how much)? Why or why not? And other challenging issues and questions. Developed as a companion volume to an online "Animals & Ethics" course, it is ideal for classroom use, discussion groups or self study. The book presupposes no conclusions on these controversial moral questions about the treatment of animals, and argues for none either. Its goal is to help the reader better engage the issues and arguments on all sides with greater clarity, understanding and argumentative rigor. Includes a bonus chapter, "Abortion and Animal Rights: Does Either Topic Lead to the Other?"

In the thirteenth River Cottage Handbook, Steven Lamb shows how to cure and smoke your own meat, fish and cheese. Curing and smoking your own food is a bit of a lost art in Britain these days. While our European neighbours have continued to use these methods on their meat, fish and cheese for centuries, we seem to have lost the habit. But with the right guidance, anyone can preserve fresh produce, whether living on a country farm or in an urban flat – it doesn't have to take up a huge amount of space. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, it's easy to take good-quality ingredients and turn them into something sensational. *Curing & Smoking* begins with a detailed breakdown of any kit you might need (from sharp knives to sausage stuffers, for the gadget-loving cook) and an explanation of the preservation process – this includes a section showing which products and cuts are most suitable for different methods of curing and smoking. The second part of the book is organised by preservation method, with an introduction to each one, and comprehensive guidance on how to do it. And for each method, there are, of course, many delicious recipes! These include chorizo Scotch eggs, salt beef, hot smoked mackerel, home-made gravadlax ... and your own dry-cured streaky bacon sizzling in the breakfast frying-pan. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs as well as illustrations, this book is the go-to guide for anyone who wants to smoke, brine or air-dry their way to a happier kitchen.

'Eating more healthily isn't about denial. For example, reducing one's dependence on wheat flour and dairy ingredients, which don't appear at all in this book, turns out to be a delicious voyage of discovery. New grains, new oils, new tastes, new combinations: it all adds up to a new zest for life.' Hugh Fearnley-Whittingstall Ever lack the time or inspiration to cook a nourishing meal after a hectic day? Delicious, health-giving food doesn't have to be time-consuming and complicated. In *River Cottage Light & Easy* Hugh Fearnley-Whittingstall delivers wholesome delights with zero compromise on taste for all occasions – from brilliant breakfasts to goodness on the go, from crunchy salads to simple roasts and hotpots, from nutrient-packed fish dishes to lighter breads, baking and treats (we all need those!). Each recipe is dairy-free and wheat-free, and all are guaranteed to bring a fresh energy and vitality to your everyday cooking and eating. The 170 flavour-hitting recipes include: easy almond milk, pumpkin seed drop scones, savoury buckwheat galettes, wheat-free spinachy wraps, rye grissini, swede and smoky bacon soup, fragrant Asian broth, raw courgette and fennel salad with peanut dressing, Nordic slaw with rye crumbs, fish-rizo with broad beans, speedy fish and tomato curry, easiest ever storecupboard fishcakes, spiced beef with bashed beans, aromatic nutty chicken, lamb and cashew curry, smashed roast Jerusalem artichokes, beetroot burgers, perky pestos, feisty salsas, rhubarb, apple and ginger pie, peach and orange sorbet, chocolate and avocado mousse, chestnut marmalade muffins and life-loving brownies... With striking photography from Simon Wheeler, this beautiful book provides solutions to creating the most nourishing and healthy of meals as quickly and easily as possible.

In the fifteenth River Cottage Handbook, Tim Maddams offers a comprehensive guide to harvesting and preparing game, and a host of delicious recipes. Game offers some of the most intense, delicate, rich and varied meat around. And not only is it delicious, it can also be a healthy and more nutritious alternative to traditional red meats. Here, Tim Maddams gives an accessible guide to obtaining, assessing, preparing and cooking game, including pheasant, grouse, venison, partridge, hare, rabbit, boar and duck. Tim begins by describing the characteristics of game species, then discusses ethical and sustainable hunting, preservation and seasonality. Next he gives a step-by-step guide to skinning, feathering and butchering techniques (and if you don't have a fresh supply, how to buy game meat). Lastly he shares his seriously tasty recipes from the River Cottage kitchen, such as Slow-roast spiced soy duck, Quick-smoked duck, Lasagne of game and wild mushrooms, Partridge with pumpkin and cider, Goose sausages, Gamekeeper's pie and Roasted hen pheasant with all the trimmings. With an introduction by Hugh Fearnley-Whittingstall and colour photography throughout, *Game* is the indispensable guide to enjoying wild meat. In the third of the River Cottage Handbook series, Daniel Stevens explains the ins and outs of baking, and inspires us to abandon ready-sliced loaves for a world of delicious breads baked at home. First, Daniel examines the key ingredients in baking (flour, yeast, salt and water), explains the science behind the seemingly alchemic processes, and advises on the right kit to get started. He then demonstrates how to make yeast and non-yeast breads, as well as enriched doughs and home-started sourdough, and includes sixty recipes, covering everything from the simple white loaf and familiar classics such as ciabatta, naan and pizza bread, to fresh new challenges like potato bread, rye, tortilla, croissants, doughnuts and bagels. The handbook is completed by full-colour photographs throughout, including step-by-step photos, instructions for building your own bread oven, and a directory of equipment and useful addresses.

'This is a book about feeding children, but these recipes are for adults too. I don't think there should be any sharp distinctions between 'baby food', 'children's food' and 'grown-up food'. It's a spectrum the whole family can be on, the food each person eats becoming a little more sophisticated and seasoned as they mature.' Nikki Duffy brings the River Cottage ethos to feeding children, and shows that it's never too early to involve the youngest family members in mealtimes. Her delicious seasonal purées and simple, wholesome recipes put the needs and wants of babies and toddlers first, whilst offering up dishes that will delight adults too. With clear advice on nutrition and weaning, *The River Cottage Baby & Toddler Cookbook* is the perfect starting point for your child's great food adventure. Start the day with breakfasts like blueberry pancakes, apple muesli or eggy bread, followed by simple and delicious meals like fishcakes, meatballs, shepherd's pie, home-made pizza, falafel, mackerel pâté, pea risotto or roasted fish with tomato sauce. Nice little puddings include baby baked apples with chocolate, rhubarb crumble and a classic rice pudding. With an introduction by Hugh Fearnley-Whittingstall, this book will put real food on the table for the whole family to share.

De Kookbijbel is de langverwachte opvolger van *De smaakbijbel*: even handig en ingenieus, maar vooral ook net zo'n feest om te lezen als zijn beroemde voorganger. 'De Kookbijbel is een praktisch handboek, bedoeld om creatieve koks hun eigen recepten te helpen ontwikkelen. Het is gebaseerd op een reeks recepten die, als je ze eenmaal doorhebt, vrijwel overal op toepasbaar blijken: op wat er in je koelkast ligt, op wat het seizoen of de markt te bieden heeft, of op waar jij op dat moment zin in hebt. Deze basisrecepten zijn ondergebracht in twaalf verhalen – brood, chocola, custard, etc. – en de overgang van het ene naar het andere recept betekent meestal niet meer dan een enkele aanpassing in de werkwijze of de ingrediënten. Als je bijvoorbeeld het maken van platbrood onder de knie hebt, zijn de overige recepten in dat verhaal – crackers, sodabrood, scones – slechts een kwestie van een simpele aanpassing. Met een beetje mazzel helpen deze

basisrecepten je om de kok te worden die ik altijd heb willen zijn: het type dat een kom pakt en een gerecht maakt waarvan de exacte hoeveelheden en ingrediënten elke keer variëren. Kortom, een instinctieve kok.' Niki Segnit 'Op dezelfde glasheldere manier als waarop in De Smaakbijbel onze smaakervaringen werden uitgeplozen, worden in de Kookbijbel onze activiteiten in de keuken onder de loep genomen. Zo wordt duidelijk hoe alles wonderbaarlijk samenhangt. Door de verwantschap tussen verschillende kooktechnieken en gerechten te laten zien wordt de syntaxis van het koken onthuld. Ik moet toegeven dat ik, als kookschrijver, behoorlijk jaloers ben op deze prestatie.' Yotam Ottolenghi 'Wow! Segnit ontrafelt hier het geheim van de kok.' Janneke Vreugdenhil 'Een kookboek 2.0. De kwartjes blijven vallen. Op dit boek heb ik heel lang gewacht.' Joël Broekaert

'The Fast Diet is ideal for those of us who can just about manage to be good, but lack the long distance rigour of saints.' - Allison Pearson 'I think I might just be part of a health revolution.' - Hugh Fearnley-Whittingstall FOLLOWING THE NO 1 BESTSELLING FAST DIET, this fabulous cook book offers 180 carefully crafted, nutritious, low-calorie recipes to enable you to incorporate the 5:2 weight-loss system into your daily life. Ranging from simple breakfasts to leisurely suppers, the recipes are all expertly balanced and calorie-counted by Spurs and Chelsea nutritionist Dr Sarah Schenker designed to fill you up and stave off hunger. There are also detailed menu plans and plenty of encouraging tips, including kitchen-cupboard essentials, the latest nutritional advice and a whole section of speedy meals for busy days. This book offers a groundbreaking companion guide to the Fast Diet. You will never have to worry about planning your fast days again.

'I love working with Naomi. She is a force of nature and her brilliant books have the power to change lives.' Hugh Fearnley-Whittingstall Bestselling author of River Cottage Gluten Free, Naomi Devlin's second book, Food for a Happy Gut, is full of recipes that will calm your digestion, soothe your gut and delight your tastebuds. Giulia Enders' Gut, Michael Mosley's The Clever Guts Diet and the work of Tim Spector among others has helped us realise how vital gut health is to our body, brain and mental health. But a gut-friendly diet need not mean the elimination of favourite foods or hard-to-follow diets. Nutritionist and River Cottage teacher, Naomi Devlin will show you how to keep your gut happy. Move over clean food, this book will take you back to local produce, good home cooking and a wonderfully diverse range of ingredients. Naomi will help you turn your gut into a hub of microbial diversity with lots of plant food, a wide range of meats and fats, plenty of raw cheese, slow-cooking, fermented foods and of course prebiotic and probiotic foods. First calm your gut. If your gut is sensitive, the first section is full of low FODMAP ingredients, seafood, broths and probiotics to soothe your digestion. Then nourish your gut with beneficial foods full of fibre, pre- and probiotics. And finally there are herbs, pickles and teas full of healing properties to stimulate and regulate digestion when you need a little extra help. Neither strict plan or dogma, Naomi's recipes are based on plain good sense and proper science. Food for a Happy Gut is full of delicious, healthy recipes and advice and will feed both your tastebuds and your microbes, leaving you content both inside and out. Chapter breakdown: CALM: Breakfasts Soups Salads & Vegetables Meals Treats NOURISH: Breakfasts Soups Salads & Vegetables Meals Treats HEAL: Pickled & Preserved Sprinkled Dressed Drinks & Tonics

In the eleventh River Cottage Handbook, bestselling author Mark Diacono gives recipes and comprehensive guidance for keeping chickens. Chickens are a fantastic addition to a garden or outdoors space - you don't have to live in the back of beyond to have a few clucking around and giving you fresh eggs. They come in all shapes and sizes: some are layers, some are just born to strut. Mark Diacono begins at the basics, showing how you can raise chickens from eggs, and look after them once they start laying their own. The first part of Chicken & Eggs explains how to think ahead about what kind of chickens you want and how many to get, whether you are going for a breed that lays eggs regularly, or that you might eventually use for eating, or that simply looks decorative. You can choose from Orpingtons, Derbyshire redcaps, Muffed Old English Game, Leghorns and many more.

Become self-sufficient at home with this great two book collection. Self-sufficiency For Dummies Collection includes Growing Your Own Fruit & Veg For Dummies and Keeping Chickens For Dummies UK Edition. From planning a planting calendar to feeding and caring for new plants, Growing Your Own Fruit & Veg For Dummies shows readers how to grow the tastiest fruit and vegetables all year round Offering expert advice to the reader straight from the River Cottage Chicken Whisperer?, so whether you're looking to raise chickens for eggs, meat, or just the entertainment value and fun Keeping Chickens For Dummies is the perfect place to start Fresh eggs, vegetables and fruit straight from your garden. Get started with these great two books today!

Practical how-to advice for keeping chickens "For me, raising chickens, for eggs and meat, has been one of the most enjoyable aspects of our family farm. I am a great admirer of "chicken whisperer" Pammy Riggs, and with her two co-authors she has produced an admirably thorough guide to enjoying the pleasures and avoiding the pitfalls of keeping chickens. Get the book, and take the feathery plunge!" - Hugh Fearnley-Whittingstall Keeping Chickens For Dummies provides you with an introduction to all aspects of keeping chickens, from constructing a hutch to the correct feeding regime. It offers expert advice straight from the River Cottage 'Chicken Whisperer', so whether you're looking to raise chickens for eggs, meat, or just the entertainment value and fun - Keeping Chickens For Dummies is the perfect place to start.

Keeping Chickens For Dummies: Shows you how to keep chickens in different conditions Offers guidance on choosing and purchasing chickens Gives great step-by-step advice on constructing the right housing Provides expert advice on how to feed and care for your chickens Alduin is bonded with the spirit of his falcon, Reesha, allowing him to fly with him and to see through his eyes. He discovered this gift when he became responsible for the falcon chick after it had been abandoned. The boy also has another gift: the ability to see both into the future and into the past. With the help of his special talents, and the support of his faithful companions, Erilea and Rael, Alduin discovers that it is his destiny to rescue the Mist Weaver, Kirstie, from the clutches of darkness. Book 1 of the »Chronicles of the Falconers of Nymath« by Osanna Vaughn of the »Legacy of Runes« saga.

PLANET CHICKEN is an eye-opening book about the bird we eat and mistreat the most. Hattie Ellis traces the chickens evolution and history in farming, and reveals the grotesque scandal of the modern chicken industry, and its effect on our health. But she also talks to chicken lovers around the world, from West Indian jerk-chicken stall holders to Provenal chefs, and to the pioneers who are bringing real chickens back to our tables. This will be a shocking and informative read, but also an inspiring one.

The abundance of seafood available from the northwest Gulf of Mexico includes hundreds of delicious species that are often overlooked by consumers. Celebrating this regional bounty, Texas Seafood showcases the expertise of longtime fishmongers and chefs PJ and Apple Stoops. Readers will find familiar fish like Red Snapper along with dozens of little-known finfish and invertebrates, including tunas, mackerels, rays, and skates, as well as bivalves, shrimps, crabs, and other varieties, many of which are considered "bycatch" (seafood that a fisher didn't intend to catch), but are no more difficult to prepare and are just as delicious as those commonly found at your local supermarket. The Stoopses provide a complete primer on sourcing these wild-caught delicacies, with fascinating details about habitats and life cycles as well as practical advice on how to discern quality. Texas Seafood concludes with simple, delectable recipes, many infused with the flavors of Apple's Thai heritage. Dishes such as Steamed Curried Crab, Crispy White Shrimp, Escolar on a Grill with Green Mango Salad, Cast Iron Roasted Gulf Coast Swordfish Steaks with Rio Grande Grapefruit, and Chicken-Fried Ribbonfish are just a few ways to savor the best of the Gulf.

First published as Hugh's Three Good Things in 2012. How often have you wished there was a magic formula to make cooking easier? Well, there is. Put just three good things together on a plate and, somehow, the whole is always greater and more delicious than the sum of its parts. Looking back over nearly two decades of professional cookery, Hugh Fearnley-Whittingstall has worked out the winning combinations. Salty, sweet, crunchy. Sharp, rich, crumbly. Hot, bland, crisp. Think scones with jam and

cream, fish and chips with mushy peas, or porridge with golden syrup and cream. Hugh has used this simple formula to create more than 175 inspiring recipes, both well-loved classics and brand new ideas, based on trios like squash, ricotta and ham; aubergine, tomatoes and chickpeas; clams, tomatoes and garlic; chicken, tomatoes and tarragon; pork, potatoes and apples; pasta, courgettes and mozzarella; strawberries, cream and shortbread; and chocolate, ginger and digestives ... The list goes on. With sumptuous photography from Simon Wheeler, this book will unlock a whole new world of fantastic food. Easy cooking with three delicious ingredients. It really is that simple.

In the seventh of the River Cottage Handbook series, John Wright explores the culinary delights of the British hedgerow. Hedgerows, moors, meadows and woods - these hold a veritable feast for the forager. In this hugely informative and witty handbook, John Wright reveals how to spot the free and delicious pickings to be found in the British countryside, and how to prepare and cook them. First John touches on the basics for the hedgerow forager, with an introduction to conservation, safety, the law, and all the equipment that you may need. Next he guides you through the tasty edible species to be found. Each one is accompanied by photographs for identification, along with their conservation status, habitat, distribution, season, taste, texture and cooking methods - not forgetting, of course, some fascinating asides and diversions about their taxonomy and history. Fifty species are covered, including bilberries, blackberries, raspberries, common mallow, dandelions, hedge garlic, horseradish, pignuts, nettles, sloes, sweet chestnuts, water mint, bulrushes and wild cherries. After this there is a section describing the poisonous species to steer clear of, with identifying photographs as well as warnings about nasty 'lookalikes'. Finally, there are thirty delicious recipes to show how you can make the most of your (edible) findings. Introduced by Hugh Fearnley-Whittingstall, Hedgerow is an indispensable household reference, and an essential book to have by your side for every trip into the countryside. In Fermentation, Rachel de Thample shines a light on one of the oldest methods of preserving food, which is just as relevant today, and shows you how to produce delicious and health-boosting ferments in your own kitchen. There are more than 80 simple recipes to make everything from sauerkraut and sourdough, kimchee and kombucha, to pickles and preserves, accompanied by thorough explanations of how the fermenting process works. With little more than yeast and bacteria, salt and time, a whole realm of culinary possibilities opens up. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful step-by-step photographs, this book will bring the art of fermentation to your kitchen.

Eenvoudige maar originele Italiaanse recepten van het beroemde Londense River Café.

Mushrooms, the first of a major new series of books on British natural history, provides a remarkable insight into the natural and human world of fungi. Peter Marren, in his inimitable, relaxed style, guides the reader through the extraordinary riches of this often overlooked group, from the amazing diversity of forms and lifestyles that populate the fungal landscape, to the pursuit of edible fungi for the pot, and the complexities of identification thrown up by our modern understanding of DNA. Throughout the book, the author tells a story rich in detail about how we have come to appreciate and, in some cases, fear the mushrooms and toadstools that are such an integral part of the changing seasons. Marren also provides a refreshingly candid view of our attempts to name species, the role of fungi in ecosystems, and our recent efforts to record and conserve them.

A foodie turned poultry farmer offers a practical guide to raising chickens in this part memoir, part chicken and egg cookbook. A love of eating and using quality ingredients led Tim Halket to build a hen house in the corner of his garden for a daily harvest of fresh eggs. Five Fat Hens is his insightful, often humorous, take on just what it's like to raise chickens at home. More than a DIY guide to keeping a few free-range birds, this cookbook is part memoir and part lifestyle manual. Halket takes readers through an entire year, skillfully combining meditations on his passion for cooking with original recipes, all starting with the premise that even the smallest garden can include a supply of delicious, fresh eggs. Neither a trained chef nor an experienced farmer, Tim's tips and recipes draw on his learning experiences and love for culinary experimentation. With recipes ranging from the highly original *Duelos y Quebrantos* and *Persian Chicken Supper* to variations on everyday Italian or French classics, to simple comfort food, this timely book is an engaging account of one man's appealing lifestyle that will inspire food lovers everywhere—whether they intend to keep chickens or not. "Good recipes, engagingly told." —The Spectator

2018 Award Winner - Best Parenting & Family - Pacific Book Review 2018 Award Winner - Bronze - Non-Fiction - Wishing Shelf Book Awards The award winning *Daddy Day Care* is an outrageously funny and honest guide to parenting for dads. Find out what happens when one dad stays at home during maternity leave to bring up his baby daughter. What is it like to be the only bloke in playgroup? How do you bluff your way through mum chat? How can your sidekick provide a cheap alternative to the gym? Aimed at dads (and curious mums) *Daddy Day Care* is illustrated with funny stick men, and offers a truly alternative look at the poo soaked chaos of full-time childcare. *Daddy Day Care* includes chapters on: weaning and feeding local playgroups a bluffers guide to parenting books sleeping and napping teething and first aid DIY and jobs around the house baby gadgets what to wear – for children and dads a brief history of fatherhood pottery cafes and raves Zen and the art of fatherhood Best served with beer – or strong coffee (for the chronically sleep-deprived parent). Reviews "Great book for new dads - an honest and funny account of what life with a baby is like" - A Mum Reviews "Very well written, so honest and funny too" - Life as Mum "This book is a great read, especially if you're a soon to be dad. Very funny and I found myself nodding along on almost every page!" - One Hull of a Dad "If you're looking for a gift for a new parent, or even an expectant one, this book is the answer" - Parent Game blog "Truly laugh-out-loud - five sticky fingers and five stars for this valiant manual in fathering" - Readers Favorite

Nothing beats a really good cheese. These days you can buy great dairy products locally, made using high-quality ingredients and with a unique flavour of their own. The next step is to try your hand at making yoghurt, labneh, mozzarella and even delicious matured cheeses yourself. The River Cottage ethos is all about knowing the whole story behind what you put on the table; and as Steven Lamb explains in this thorough, accessible guide, the key ingredient is milk. He shows you exactly what to do to take it from its liquid form to a wide range of dairy products, from clotted cream to a washed-rind cheese. There are also plenty of gorgeous recipes that make the most of cheese and other dairy goods – as you'd hope, they involve such pleasures as dunking carbs into a pot of melty cheese; biting down on a delicate cheese wafer; or whipping up the best ever cheesecake. With an introduction by Hugh Fearnley-Whittingstall and plenty of helpful photographs, this book is the indispensable guide to crafting and enjoying cheese and other dairy products.

In the tenth River Cottage Handbook, Nikki Duffy shows how to grow and cook with herbs. Herbs are the most liberating and confidence-boosting of ingredients: grow some and you feel like a proper gardener, bring some into the kitchen and you feel like a proper cook. They allow you to experiment and bring individuality to your cooking while, at the same time, anchoring you in sound culinary tradition because herbs are often responsible for those key flavours that 'make' a dish. Not only that but they are a step on

the road to a more self-sufficient, homegrown, organic way of eating. In the first part of the book, Nikki explains how to get the most from herbs. She outlines the basic choosing, picking and using guidelines. The second part is a catalogue of herbs, each with grow-your-own notes, flavour descriptions and mini-recipes. Among the forty herbs that Nikki describes are basil, bay, bergamot, chives, coriander, dill, fennel, horseradish, hyssop, marigold, marjoram, mint, parsley, perilla, rocket, rosemary, sage, scented geranium, tarragon, thyme, wild garlic and winter savory. Following this are over fifty wonderful and adaptable recipes for everything from herb-scented cakes and biscuits to soups, stuffings and tarts, where more than one herb is, or can be, used. With an introduction by Hugh Fearnley-Whittingstall and full-colour photographs, Herbs is a must-have book for every kitchen.

Chicken & Eggs River Cottage Handbook Bloomsbury Publishing

In the first of the River Cottage Handbook series, mycologist John Wright uncovers the secret habits and habitats of Britain's thriving mushrooms - and the team at River Cottage explain how to cook them to perfection. In the first of the River Cottage Handbook series, mycologist John Wright explains the ins and outs of collecting, including relevant UK laws, conservation notes, practical tips and identification techniques. He takes us through the 72 species we are most likely to come across during forays in Britain's forests and clearings: old friends the Chanterelle and Cep, as well as a whole colourful host of more unfamiliar names - edible species including the Velvet Shank, the Horn of Plenty, the Amethyst Deceiver, the Giant Puffball and the Chicken in the Woods, and poisonous types such as the Sickener, the Death Cap and the Destroying Angel. The handbook is completed by more than 30 simple and delicious mushroom recipes from the River Cottage team. With colour photographs throughout, line drawings, a user-friendly Key and an introduction by Hugh Fearnley-Whittingstall, the River Cottage Mushroom Handbook is a comprehensive and collectable guide, destined to be an indispensable household reference.

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