
Get Free Fisher Mfk Works Short Of Assortment An Story Or Stew A

Yeah, reviewing a ebook **Fisher Mfk Works Short Of Assortment An Story Or Stew A** could amass your near contacts listings. This is just one of the solutions for you to be successful. As understood, deed does not suggest that you have astonishing points.

Comprehending as skillfully as bargain even more than extra will have enough money each success. next to, the publication as skillfully as sharpness of this Fisher Mfk Works Short Of Assortment An Story Or Stew A can be taken as capably as picked to act.

KEY=STORY - HANA BAKER

A to Z of American Women Writers

[Infobase Publishing](#) Presents a biographical dictionary profiling important women authors, including birth and death dates, accomplishments and bibliography of each author's work.

A Stew or a Story

An Assortment of Short Works

[Counterpoint](#) Like the savory, simple dishes she favored, M. F. K. Fisher's writing was often "short, stylish, concentrated in flavor, and varied in form," writes Joan Reardon in her introduction to this eclectic, lively collection. Magazine writing launched and helped to sustain Fisher's long, illustrious career and in these fifty-seven pieces we experience again the inimitable voice of the woman widely known to have elevated food writing to a literary art. A Stew or a Story covers five decades of Fisher's writing for such notable and diverse publications as *Gourmet*, *Bon Appetit*, *Ladies Home Journal*, *Atlantic Monthly*, *Harper's Bazaar*, *The New York Times*, *The New Yorker*, and *Vogue*. But collected here also are articles nearly impossible to find from lesser-known, more ephemeral magazines. Essays on people, places, and of course food, mix here with delightful fiction to become a delectable feast.

Food on the Page

Cookbooks and American Culture

[University of Pennsylvania Press](#) In *Food on the Page*, the first comprehensive history of American cookbooks, Megan J. Elias chronicles cookbook publishing from the early 1800s to the present day. Examining a wealth of fascinating archival material, Elias explores the role words play in the creation of taste on both a personal and a national level.

Encyclopedia of journalism. 6. Appendices

[SAGE](#) "Written in a clear and accessible style that would suit the needs of journalists and scholars alike, this encyclopedia is highly recommended for large news organizations and all schools of journalism."--Starred Review, *Library Journal* Journalism permeates our lives and shapes our thoughts in ways we've long taken for granted. Whether we listen to National Public Radio in the morning, view the lead story on the Today show, read the morning newspaper headlines, stay up-to-the-minute with Internet news, browse grocery store tabloids, receive Time magazine in our mailbox, or watch the nightly.

New Books on Women and Feminism

The Book Review Digest

Annual cumulation

Food on Foot

A History of Eating on Trails and in the Wild

[Rowman & Littlefield](#) What did great adventurers eat during their expeditions to the far corners of the world? How did they view the role of food in their survival and wellbeing? What about hikers and backpackers today who set out to enjoy nature, pushing their own boundaries of comfort for adventure. How does food impact their experience? And what do they have in common with pilgrims and soldiers? Food is a significant element of our relationship with nature. Whether a historical expedition or a weekend camping trip, a journey made on foot requires sustenance. Without mastering our relationship with food we would have not been to the South Pole or summited Mt. Everest or expanded to the west of America. However, in the reporting of these expeditions so far food has rarely taken a central role. It is possible to take a different stance and look at our time on trails with food as the leading character. Here, Demet Güzey offers a fun and interesting read on the social and cultural history, developments and challenges in food on trails and in the wild. She explores personal accounts, news articles and anecdotes to highlight how food has accompanied us in mountaineering, desert travel, and pilgrimage, in the army or on the street. From tinned foods to foraging in the wild, worm-infested hardtack to palate-dulling army rations, loss of appetite in high altitude to starvation at the trenches, no stone is left unturned in this tour of how we manage food on foot, and how disasters happen when we do not manage it so well. Readers will delight in both the stories of many of the famous explorations and the more current journeys.

The Picnic

A History

[Rowman & Littlefield](#) Picnics are happy occasions and have always been a diversion from every day cares. We think of the picnic as an outdoor meal, set on a blanket, usually in the middle of the day, featuring a hamper filled with tasty morsels and perhaps a bottle of wine, but historically picnics came in many forms, served any time of the day. This first culinary history reveals rustic outdoor dining in its more familiar and unusual forms, the history of the word itself, the cultural context of picnics and who arranged them, and, most important, the gastronomic appeal. Drawing on various media and literature, painting, music, and even sculpture, Walter Levy provides an engaging and enlightening history of the picnic.

The Art of Eating

[Houghton Mifflin Harcourt](#) A commemorative keepsake edition of the food writing classic is a compilation of many of the author's best writings and features an introductory tribute by Fisher's leading biographer and quotes from some of today's top culinary names. Original.

A Short History of Sonoma

[University of Nevada Press](#) Sonoma is one of Northern California's most desirable places to live and a popular tourist destination, combining small-town charm, a colorful past, and its current role as the hub of one of the world's premier wine-producing regions. A Short History of Sonoma traces its past from the Native American peoples who first inhabited the valley, proceeding through the establishment of a mission by Spanish priests, the Bear Flag Revolt that began California's movement to become part of the United States, the foundation of what would become a celebrated wine industry, and its role today as the center of a sophisticated and highly envied food and wine culture. The book also addresses such topics as the development of local ranching and businesses and of transportation links to San Francisco that helped to make Sonoma and the surrounding Valley of the Moon a popular location for summer homes and resorts. It discusses the role of the nearby hot springs in attracting visitors and permanent residents, including people seeking cures for various ailments. There are also accounts of some of the famous people who lived in or near Sonoma and helped establish its mystique, including Mexican general Mariano Vallejo, the town's first leader; Hungarian winemaker Agoston Haraszthy, who first saw the region's potential for producing superior wines; and writers Jack London and M. F. K. Fisher, who made their homes in the Valley of the Moon, drawn by its beauty and bucolic lifestyle. A Short History of Sonoma is generously illustrated with vintage photographs. It is a delightful account of one of America's most charming towns and its evolution from rowdy frontier settlement to the paragon of sophisticated living that it is today.

Love in a Dish and Other Pieces

[Penguin UK](#) 'Poet of the appetites' John Updike M.F.K. Fisher's personal, intimate culinary essays are well-loved American classics, combining recipes with her anecdotes, reminiscences, cultural observations and passionate storytelling. Considered the greatest American prose writer by W. H. Auden, Fisher saw eating as inextricably bound up with living well. Whether reflecting on an epic lunch served by a fanatical waitress, the life-giving properties of wine, quails whose glorious smell 'would rouse Lazarus' or how the love of food can save a marriage, each piece is a perfectly-crafted work of art. Throughout the history of civilization, food has been more than simple necessity. In countless cultures, it has been livelihood, status symbol, entertainment - and passion. In the GREAT FOOD series, Penguin brings you the finest food writing from the last 400 years, and opens the door to the wonders of every kitchen.

Public Library Core Collection

A Selection Guide to Reference Books and Adult Nonfiction. Nonfiction

[H. W. Wilson](#) Wilson's Public Library Core Collection: Nonfiction (13th Edition, 2008) recommends reference and nonfiction books for the general adult audience. It is a guide to over 9,000 books (over 6,500 titles are new to this edition), plus review sources and other professional aids for librarians and media specialists. Acquisitions librarians, reference librarians and cataloguers can all use this reliable guide to building and maintaining a well-rounded collection of the most highly recommended reference and nonfiction books for adults. All titles are selected by librarians, editors, advisors, and nominators—all of them experts in public library services. The collection is a valuable tool for collection development and maintenance, reader's advisory, weeding your collection, and curriculum support. Richly enhanced records provide a wealth of useful information. All entries include complete bibliographic data as well as price, subject headings, annotations, grade level, Dewey classification, cover art, and quotations from reviews. Many entries also list awards, best-book lists, and starred reviews. Save Time: Efficiently organized and includes ""Starred"" titles Save Money: Allocate your resources to the best materials available Stay Relevant: Discover the best in important, contemporary categories Complete Coverage: Includes recommendations on periodicals and electronic resources, too Four-Year Subscription This Core Collection was originally sold as a four-year subscription. The core edition, published in 2008, delivers a library-bound volume with an extensive, selective list of recommended books. From 2009 to 2011 Wilson published extensive paperback supplements to the 2008 edition. A new cycle of materials will begin in 2012. However, the 2008 to 2011 materials are currently available. Buyers of them will receive all these materials immediately. All four years are only \$420. Uniquely Valuable There is nothing quite like Wilson Core Collections. The accumulated expertise of our selectors, and the unquestioned reputation of these collections, is invaluable. Wilson Core Collections are universally recognized as impartial and expert aids to collection development that assist and reinforce the judgement of librarians everywhere. Selection to a Wilson Core Collection is strong support to any challenged purchase. Contemporary Relevance This Core Collection includes broad updates in the areas of crafts; terrorism, and international security; environment and global warming; diseases and medicine; and religion, plus other contemporary topics that keep the library's collection as current as today's headlines. Other Key Features Classified Catalogue - A list arranged by Dewey Decimal Classification, with complete cataloguing information for each book. Author, Title, Subject and Analytical Index - An in-depth key to the information in Classified Catalogue—including author and title analytics for works contained in anthologies and collections. Richly enhanced records provide complete bibliographic data, price, subject headings, descriptive annotations, grade level, Dewey classification, evaluative quotations from a review, when available. Listing works published in the United States, or published in Canada or the United Kingdom and distributed in the United States, Public Library Core Collection: Nonfiction features extensive revisions in the areas of health, science and technology, personal finance, sports, cooking and gardening, and handicrafts. Biography, poetry and literary criticism continue to receive comprehensive treatment. Reference works in all subject fields are included.

Books That Cook

The Making of a Literary Meal

[NYU Press](#) Organized like a cookbook, Books that Cook: The Making of a Literary Meal is a collection of American literature written on the theme of food: from an invocation to a final toast, from starters to desserts. All food literatures are indebted to the form and purpose of cookbooks, and each section begins with an excerpt from an influential American cookbook, progressing chronologically from the late 1700s through the present day, including such favorites as American Cookery, the Joy of Cooking, and Mastering the Art of French Cooking. The literary works within each section are an extension of these cookbooks, while the cookbook excerpts in turn become pieces of literature--forms of storytelling and memory-making all their own. Each section offers a delectable assortment of poetry, prose, and essays, and the selections all include at least one tempting recipe to entice readers to cook this book. Including writing from such notables as Maya Angelou, James Beard, Alice B. Toklas, Sherman Alexie, Nora Ephron, M.F.K. Fisher, and Alice Waters, among many others, Books that Cook reveals the range of ways authors incorporate recipes--whether the recipe flavors the story or the story serves to add spice to the recipe. Books that Cook is a collection to serve students and teachers of food studies as well as any epicure who enjoys a good meal alongside a good book.

Eating Wildly

Foraging for Life, Love and the Perfect Meal

[Simon and Schuster](#) A Simon & Schuster eBook. Simon & Schuster has a great book for every reader.

Soups On

Soup is the ultimate comfort food, whether spicy hot or nicely chilled, chunky or smooth, light or hearty. But making homemade soup doesn't have to be an all-day kitchen project! This cookbook features one hundred soups that have been streamlined with shortcuts, making it simple to ladle out a hot and healthy dinner in the time it takes for a pizza to be delivered. Some are created with a few minutes of assembly time and a few hours in the oven or slowcooker; others can be stirred up on the spot. And each delicious dish has a picture of the finished recipe so you will know how to serve up a bowl that looks as good as it tastes. Whether you're serving one-pot dinners like Salmon Chowder and Root Beer-Braised Beef Stew, or delicious meal additions like Curried Carrot Bisque and Tangy Strawberry Soup, your family will cheer every time they hear that soup's on!

E

A Biography of the World's Most Famous Equation

[Pan Macmillan](#) Generations have grown up knowing that the equation $E=mc^2$ changed the shape of our world but never understanding what it actually means and why it was so significant. Here, Bodanis writes the biography of this great discovery and turns a seemingly impenetrable theory into a dramatic and accessible human achievement. Bodanis begins by introducing the science and scientists forming the backdrop to Einstein's discovery...

Bon Appetempt

A Coming-of-Age Story (with Recipes!)

[Grand Central Publishing](#) When Amelia Morris saw a towering, beautiful chocolate cake in Bon Appétit and took the recipe home to recreate it for a Christmas day brunch she was hosting, it resulted in a terrible (but tasty) mess that had to be served in an oversize bowl. It was also a revelation. Both delicious and damaged, it seemed a physical metaphor for the many curious and unexpected situations she's found herself in throughout her life, from her brief career as a six-year-old wrestler to her Brady Bunch-style family (minus the housekeeper and the familial harmony) to her ill-fated twenty-something job at the School of Rock in Los Angeles. As a way to bring order to chaos and in search of a more meaningful lifestyle, she finds herself more and more at home in the kitchen, where she begins to learn that even if the results of her culinary efforts fall well short of the standard set by glossy food magazines, they can still bring satisfaction (and sustenance) to her and her family and friends. Full of hilarious observations about food, family, unemployment, romance, and the extremes of modern L.A., and featuring recipes as basic as Toasted Cheerios and as advanced as gâteau de crêpes, BON APPÉTEMPT is sure to resonate with anyone who has tried and failed, and been all the better for it.

Serve It Forth

[Macmillan](#) Essays and anecdotes on the subject of gastronomy discuss the abuses of the potato, the furtive enjoyment of "secret eatings," and the culinary customs of ancient Greece, the Roman empire, and medieval Europe.

The Gastronomical Me

classic of food writing that redefined the genre, *The Gastronomical Me* is a memoir of travel, love and loss, but above all hunger. In 1929 M.F.K. Fisher left America for France, where she tasted real French cooking for the first time. It inspired a prolific career as a food and travel writer. In *The Gastronomical Me* Fisher traces the development of her appetite, from her childhood in America to her arrival in Europe, where she embarked on a whole new way of eating, drinking, and living. She recounts unforgettable meals shared with an assortment of eccentric characters, set against a backdrop of mounting pre-war tensions. Here are meals as seductions, educations, diplomacies, and communions, in settings as diverse as a bedsit above a patisserie, a Swiss farm, and cruise liners across oceans. In prose convivial and confiding, Fisher illustrates the art of ordering well, the pleasures of dining alone, and how to eat so you always find nourishment, in both head and heart.

The New York Times Index

The Averoigne Chronicles

The Complete Averoigne Stories of Clark Ashton Smith

Class Lives

Stories from across Our Economic Divide

[Cornell University Press](#) *Class Lives* is an anthology of narratives dramatizing the lived experience of class in America. It includes forty original essays from authors who represent a range of classes, genders, races, ethnicities, ages, and occupations across the United States. Born into poverty, working class, the middle class, and the owning class—and every place in between—the contributors describe their class journeys in narrative form, recounting one or two key stories that illustrate their growing awareness of class and their place, changing or stable, within the class system. The stories in *Class Lives* are both gripping and moving. One contributor grows up in hunger and as an adult becomes an advocate for the poor and homeless. Another acknowledges the truth that her working-class father's achievements afforded her and the rest of the family access to people with power. A gifted child from a working-class home soon understands that intelligence is a commodity but finds his background incompatible with his aspirations and so attempts to divide his life into separate worlds. Together, these essays form a powerful narrative about the experience of class and the importance of learning about classism, class cultures, and the intersections of class, race, and gender. *Class Lives* will be a helpful resource for students, teachers, sociologists, diversity trainers, activists, and a general audience. It will leave readers with an appreciation of the poignancy and power of class and the journeys that Americans grapple with on a daily basis.

Gerald and Elizabeth

[Isis Large Print Books](#) Gerald Brown is a handsome and brilliant young engineer - wrongfully accused of stealing diamonds from his South African firm. Why has he been framed? Elizabeth Burleigh is a beautiful and talented West End actress - compelled to deny herself what marriage could bring her. What is the secret that impairs her love? Gerald and Elizabeth are half-brother and sister. They are reunited in London and together they face the mysteries that have made them both so unhappy. In discovering the truth about their pasts, each finds the happiness for which neither had dared to hope.

From Betty Crocker to Feminist Food Studies

Critical Perspectives on Women and Food

[Liverpool University Press](#) Sheds light on the history of food, cooking, and eating. This collection of essays investigates the connections between food studies and women's studies. From women in colonial India to Armenian American feminists, these essays show how food has served as a means to assert independence and personal identity.

House of Windows

Portraits From a Jerusalem Neighborhood

[Crown](#) A brilliant and moving evocation of the rhythms of life (and the darker shadows below it) in a working-class quarter of the world's most fascinating and divided city. In the tradition of the literature of place perfected by such expatriate writers as M. F. K. Fisher and Isak Dinesen, Adina Hoffman's *House of Windows* compellingly evokes Jerusalem through the prism of the neighborhood where she has lived for eight years since moving from the United States. In a series of interlocking sketches and intimate portraits of the inhabitants of Musrara, a neighborhood on the border of the western (Jewish) and eastern (Arab) sides of the city—a Sephardic grocer, an aging civil servant, a Palestinian gardener, a nosy mother of ten—Hoffman constructs an intimate view of Jerusalem life that will be a revelation to American readers bombarded with politics and headlines. By focusing on the day-to-day pace of existence in this close-knit community, she provides a rich, precise, and refreshingly honest portrait of a city often reduced to cliché—and takes in the larger question of identity and exile that haunts Jews and Palestinians alike.

Practical Hints on Absorption Spectrometry

Ultra-Violet and Visible

[Springer](#)

Bread and Butter

[Anchor](#) *Kitchen Confidential* meets *Three Junes* in this mouthwatering novel about three brothers who run competing restaurants, and the culinary snobbery, staff stealing, and secret affairs that unfold in the back of the house. Britt and Leo have spent ten years running Winesap, the best restaurant in their small Pennsylvania town. They cater to their loyal customers; they don't sleep with the staff; and business is good, even if their temperamental pastry chef is bored with making the same chocolate cake night after night. But when their younger brother, Harry, opens his own restaurant—a hip little joint serving an aggressive lamb neck dish—Britt and Leo find their own restaurant thrown off-kilter. Britt becomes fascinated by a customer who arrives night after night, each time with a different dinner companion. Their pastry chef, Hector, quits, only to reappear at Harry's restaurant. And Leo finds himself falling for his executive chef—tempted to break the cardinal rule of restaurant ownership. Filled with hilarious insider detail—the one-upmanship of staff meals before the shift begins, the rivalry between bartender and hostess, the seedy bar where waitstaff and chefs go to drink off their workday—*Bread and Butter* is both an incisive novel of family and a gleeful romp through the inner workings of restaurant kitchens.

Mediterranean Clay Pot Cooking

Traditional and Modern Recipes to Savor and Share

[HarperCollins](#) A one-of-a-kind cookbook showcasing modern and authentic clay pot cooking from the premier expert on Mediterranean cuisines Paula Wolfert is legendary for her expertise on and explorations of Mediterranean cooking. Now, Wolfert shares her inimitable passion for detail and insatiable curiosity about cultural traditions and innovations, with *Mediterranean Clay Pot Cooking*. Here, the self-confessed clay pot "junkie"—having collected in her travels ceramic pots of all sorts: cazuelas, tagines, baking dishes, bean pots, Romertopf baking dishes, French diablós, ordinary casseroles, even Crockpots, which have a ceramic liner—shares recipes as vibrant as the Mediterranean itself along with the delightful stories behind the earthy pots, irresistible dishes, and outstanding cooks she has met along the way. Wolfert demystifies the process of clay pot cooking by which fresh ingredients are transformed slowly, richly, lusciously into magnificent meals. She shares 150 recipes featuring soups, fish and shellfish, poultry, meats, pasta and grains, vegetables and beans, pies and breads, eggs and dairy, and desserts. *Mediterranean Clay Pot Cooking* offers expert techniques and tips from Paula Wolfert, one of the world's foremost authorities on Mediterranean cuisine and now on clay pots. An introduction to this ancient and modern—and practically foolproof—way of cooking. A thorough clay pot primer, familiarizing you with the numerous names for different types of clay pots and tips on "Other Pots You Can Use." A delicious range of dishes, including Pumpkin Soup with Roquefort Cream; Wine-Marinated Chicken Thighs with Almonds and Sweet Tomato Jam; Fideos with Clams, Shrimps and Mussels; Tian of Leeks and Pancetta; Corsican Cheesecake; and

Roasted Peach Gratin Paula Wolfert in Mediterranean Clay Pot Cooking will seduce you with the pleasures and benefits of cooking in clay.

Encore Provence

New Adventures in the South of France

[Penguin UK](#) In his most delightful foray into the wonders of Provençal life, Mayle returns to France and puts behind him cholesterol worries, shopping by phone, California wines, and other concerns that plagued him after too much time away. Lyric, insightful, sparking with detail, "Encore Provence" brings readers a land where the smell of thyme in the field is no less than inspiring.

As They Were

[Vintage](#) This marvelous collection of autobiographical essays by the celebrated, much-adored Fisher covers her life, family, food and adventures.

Long Ago In France

The Years In Dijon

[Simon and Schuster](#) Recounts the author's three year stay in Dijon before the outbreak of World War II, and details the people encountered there

The Man Made of Words

Essays, Stories, Passages

[Macmillan](#) Collects the author's writings on sacred geography, Billy the Kid, actor Jay Silverheels, ecological ethics, Navajo place names, and old ways of knowing

Poet of the Appetites

The Lives and Loves of M.F.K. Fisher

[Macmillan](#) Christened by John Updike as the "poet of the appetites," M.F.K. Fisher changed the way Americans understood the art of living. But she was also a master mythologizer. This multifaceted portrayal is no less memorable than the personae Fisher crafted for herself.

Blockchain Chicken Farm

And Other Stories of Tech in China's Countryside

[FSG Originals](#) A New York Times Book Review Editors' Choice "A brilliant and empathetic guide to the far corners of global capitalism." --Jenny Odell, author of How to Do Nothing From FSGO x Logic: stories about rural China, food, and tech that reveal new truths about the globalized world In Blockchain Chicken Farm, the technologist and writer Xiaowei Wang explores the political and social entanglements of technology in rural China. Their discoveries force them to challenge the standard idea that rural culture and people are backward, conservative, and intolerant. Instead, they find that rural China has not only adapted to rapid globalization but has actually innovated the technology we all use today. From pork farmers using AI to produce the perfect pig, to disruptive luxury counterfeits and the political intersections of e-commerce villages, Wang unravels the ties between globalization, technology, agriculture, and commerce in unprecedented fashion. Accompanied by humorous "Sinofuturist" recipes that frame meals as they transform under new technology, Blockchain Chicken Farm is an original and probing look into innovation, connectivity, and collaboration in the digitized rural world. FSG Originals x Logic dissects the way technology functions in everyday lives. The titans of Silicon Valley, for all their utopian imaginings, never really had our best interests at heart: recent threats to democracy, truth, privacy, and safety, as a result of tech's reckless pursuit of progress, have shown as much. We present an alternate story, one that delights in capturing technology in all its contradictions and innovation, across borders and socioeconomic divisions, from history through the future, beyond platitudes and PR hype, and past doom and gloom. Our collaboration features four brief but provocative forays into the tech industry's many worlds, and aspires to incite fresh conversations about technology focused on nuanced and accessible explorations of the emerging tools that reorganize and redefine life today.

The Theoretical Foot

[Bloomsbury Publishing](#) An undiscovered novel by an iconic American food writer the publication of this enchanting portrait of 1930s bohemian life will be a major literary event 'I sank into The Theoretical Foot like a fat strawberry into whipped cream ... Intimate and moral, funny and wise, there is something incantatory about her style ... She is not just a great food writer. She is a great writer, full stop' Rachel Cooke, Observer Susan and Joe never want this perfect summer to end. It is the 1930s, and society frowns on the slack morals of couples living in sin but judgement is suspended at the haven on Lake Geneva where Joe's friend Sara and her lover Tim reside. Here, surrounded by orchards heavy with plums, they are thrust into an exotic milieu of artistic Americans. As morning gives way to afternoon and sunset brings the evening's festivities, the unseen tensions and desires of the group are revealed.

Among Friends

[North Light Books](#) There is a kind of withdrawal, courteous but cabalistic, that a person meets in trying to talk with Quakers about their faith, if he is not a member of the Society of Friends and is plainly not trying to become one. At the opposite end of the pole of discipline and self-control there is the dewy-eyed sentimentality of people of other Christian sects who think of Quakers as men of infinite brotherhood and patience, and of understanding, and good will and everything basically to be desired but left unattained in modern life, at least by non Quakers.

The Measure of Her Powers

An M.F.K. Fisher Reader

[Counterpoint](#) Any discussion of the great masters of American English must include the writings of Mary Frances Kennedy Fisher. For more than sixty years, in her writings about family, food, and travel, Fisher amassed a body of work that belongs on any shelf of classic American writing. Assembled here in this new edition is a generous selection from the books from throughout her career, arranged chronologically, and with this volume, we fortunate readers are now offered a magnificent, intimate survey of her life and writing. Whether reflecting on her father's affinity for the underdog or bravely navigating the trials of old age, Fisher's candor and wit are vigorous and infectious. Tales of travel, childhood memories, recipes massacred and perfected, meditations on World War II, and thoughts on cataract surgery—the range of stories on her palette is surprising and original. The Measure of Her Powers, finely edited by Dominique Gioia and introduced by Ruth Reichl, will captivate those who have never read Fisher and deepen the appreciation of her many fans.

Sister Age

[Vintage](#) In these fifteen remarkable stories, M.F.K. Fisher, one of the most admired writers of our time, embraces the coming of old age. With a saint to guide us, she writes, perhaps we can accept in a loving way "the inevitable visits of a possibly nagging harpy like Sister Age" But in the stories, it is the human strength in the unavoidable encounter with the end of life that Fisher dramatizes so powerfully. Other themes—the importance of witnessing death, the marvelous resilience of the old, the passing of vanity—are all explored with insight, sympathy and, often, a sly wit.

The Godstone and the Blackymor

[Good Press](#) "The Godstone and the Blackymor" by T. H. White. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten—or yet undiscovered gems—of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality

digital format.

Consider the Oyster

Pickle Partners Publishing M. F. K. Fisher, whom John Updike has called our “poet of the appetites,” here pays tribute to that most enigmatic of ocean creatures, the oyster. As she tells of oysters found in stews, in soups, roasted, baked, fried, prepared à la Rockefeller or au naturel—and of the pearls sometimes found therein—Fisher describes her mother’s joy at encountering oyster loaf in a girls’ dorm in the 1890s, recalls her own initiation into the “strange cold succulence” of raw oysters as a young woman in Marseille and Dijon, and explores both the bivalve’s famed aphrodisiac properties and its equally notorious gut-wrenching powers. Plumbing the “dreadful but exciting” life of the oyster, Fisher invites readers to share in the comforts and delights that this delicate edible evokes, and enchants us along the way with her characteristically wise and witty prose. “Consider the Oyster marks M. F. K. Fisher’s emergence as a storyteller so confident that she can maneuver a reader through a narrative in which recipes enhance instead of interrupt the reader’s attention to the tales. She approaches a recipe as a published dream or wish, and the stories she tells here...are also stories of the pleasures and disillusionments of dreams fulfilled.”—PATRICIA STORACE, *The New York Review of Books* “Since Lewis Carroll no one had written charmingly about that indecisively sexed bivalve until Mrs. Fisher came along with her *Consider the Oyster*. Surely this will stand for some time as the most judicious treatment in English.”—CLIFFTON FADIMAN