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Savor a rich, raw true as it melts in your mouth and know you're doing your body a favor! This sequel to Raw Food shows how you can eat sweets every day while providing your body with plenty of nutrition and vitality. Here you'll find recipes for luscious desserts, cakes, pastries, ice cream, cakes, cookies, and smoothies and other beverages. Enjoy fruit, organic vanilla powder, cocoa, and other unique super-foods in their purest form. How wonderful to be able to share a treat with family and friends that is delicious, healthy, and even good for the environment! All raw food goodies in this book are made with natural, authentic ingredients that are not heated over 42oC (108oF), and all the recipes are naturally free of white sugar, gluten, eggs, and lactose. Start your raw lifestyle with a dessert!

Imagine that the New York Times tomorrow released some amazing news. A health treatment has been discovered that literally cures most forms of heart disease. But not just that. This treatment has a dramatic impact on most of the diseases Westerners face, including cancer, obesity, autoimmune diseases, diabetes, osteoporosis, Alzheimer's, and many many others. And this treatment is so inexpensive to administer that two-thirds of the medical establishment can be shut down as no longer serving any useful function. It's really too much to believe, isn't it? But there's more. This treatment has miraculous implications for the environment. By applying this treatment, we can eliminate the largest source of global warming, and dramatically reduce the waste that is polluting our water supply. We'll also dramatically improve the health and animal population of our oceans and seas. And there's more. By applying this treatment, we'll dramatically increase the supply of arable land, lowering the cost food and allowing us to feed everyone on this planet. Starvation can become a thing of the past. And one last thing. This treatment also has enormous moral implications, allowing us to eliminate almost all of the pain and suffering we are inflicting on the animals, most of which is hidden away from view, but is morally repulsive to anyone exposed to this suffering. Now what if I told you that we don't have to wait for tomorrow's New York Times, that this treatment has been found, and that the amount of scientific data supporting the claims I just made is overwhelming. The "miracle" treatment is simple. It's eating a whole grain, plant-based diet. Skeptical? I'm not surprised. But by the end of this book you'll be exposed to the overwhelming amount of evidence that supports every claim made above. You'll also get to hear the counterarguments made by skept-

tics and you'll get to decide for yourself whether these claims are true. It's my hope that by the end of this book you'll be convinced and join our movement. You may just save your life and the planet in the bargain. This revolutionary book is Healthy Eating -- Healthy World: Unleashing the Power of Plant-based Nutrition by J. Morris Hicks, and it is the book that finally tackles all compelling reasons for adopting a plant-based diet -- from the environment to solving the world's hunger crisis. Additionally, T. Colin Campbell, acclaimed author of the bestselling book The China Study, provides a riveting foreword to Healthy Eating -- Healthy World. After reading this book, it'll be nearly impossible to ignore the truth: people were not meant to eat animals or animal products, and the time has come to stop.

DigiCat Publishing presents to you this special edition of "Scurvy, Past and Present" by Alfred F. Hess. DigiCat Publishing considers every written word to be a legacy of humankind. Every DigiCat book has been carefully reproduced for republishing in a new modern format. The books are available in print, as well as ebooks. DigiCat hopes you will treat this work with the acknowledgment and passion it deserves as a classic of world literature.

Presents recipes that feature cannabis as an ingredient, along with an introduction that covers topics such as the difference between hemp and cannabis, the plant's potency when eaten, different strains, and its fat content.

"Veganism is one of the hottest health trends going. But what do you do when half the people at your dinner table rebel against organic greens in favor of burgers, stew, and meat-based fare? And who has the time or inclination to prepare 2-3 different meals to please everyone? Hearty Vegan Meals for Monster Appetites gives 200 recipes that a die-hard comfort food eater will love. Utilizing substantial ingredients packed with flavor such as portabella mushrooms, sweet potatoes, whole grains, and beans readers can enjoy delicious burgers, stews, chilis, pastas, hearty main dishes, casseroles and comforting breads and desserts. Your family won't be missing out with recipes like Maple-Glazed doughnuts with Faux Bacon bits, crispy Mac 'n cheese balls, Patty melts and peanut butter cupcakes. Each dish is abundant and satisfying so that no one at the table feels shortchanged"--

Experience the real nourishment by her Happy and energizing food! Vegan, raw food chef, Sayuri Tanaka shares full of eye-opening tips and tricks! Over 120 mouth-watering recipes from smoothies, breakfasts, soups, dips, salads and dressings, Sayuri's famous salad toppings, main course by the

themes, Thai, Japanese, Mexican, Italian, Greek, Indian, B.

Discover the keys to a long life and optimal health at any age in this practical wellness guide and cookbook--with simple 7-ingredient recipes. Experts in food and medicine have been looking to a plant-based diet as the most holistic, effective, and universal path to health, especially when it comes to aging. This guide provides a comprehensive roadmap to staying vital and living a long life - using plant-based cuisine and simple daily self-care rituals that boost health and support healthy functioning in the body. Written by vegan chef Mark Reinfeld and naturopathic doctor Ashley Boudet, with expert oversight from physician and author Michael Klaper, MD, each chapter in The Ultimate Age-Defying Plan describes one aspect of the human body--including mental sharpness and neurological health, cardiovascular health, bone health, eye and vision, digestive health, and protection against major diseases such as diabetes, heart disease, and certain forms of cancer. They delve into the nutrients, food, and self-care practices necessary for healing and aiding this area of the self, including a list of recipes specifically targeted toward that area. Chef Mark's easy-to-prepare recipes are all seven ingredients or less, allowing readers to go vegan without stress.

Normal0MicrosoftInternetExplorer4 Hold on to Your Buns, the Burger Revolution Has Begun! The Best Veggie Burgers on the Planet takes the popular veggie burger to the next level of freshness and flavor, with more than one hundred daringly delicious, internationally inspired vegan burgers—burgers that stack up to any patty around (meat-full or meat-free) and will wow not only your vegetarian and vegan friends, but all the skeptics too. In fact, we're pretty confident they'd top the charts in any potluck popularity contest they might find themselves in. The incredible recipes you'll find inside have been expertly designed to suit your every craving and desire, and include such favorites as: Sweet Caramelized Onion Burgers Korean BBQ Burgers Garlicky Ranch Potato Burgers Jalapeño Cornbread Burgers Curried Chickpea and Broccoli Burgers Three Pepper Stir-Fry Burgers BLT and Avocado Burgers Black Bean Tamale Burgers with Mole Sauce Oktoberfest Kraut Burgers Sun-Dried Tomato and Artichoke Burgers With The Best Veggie Burgers on the Planet, you'll find 101 ways of looking at burgers in a whole new way. Let's get this "patty" started!

DIVEasy Affordable Raw kickstarts your raw food lifestyle with everything that you need to know. How do I organize my kitchen? What kind of ingredients should I buy? Pie for breakfast? Lisa Viger, author and raw food expert, easily breaks down the raw food lifestyle including health and environmental benefits of a raw food diet. She also answers common questions about nutrition, protein, and energy. And, with more than 100 recipes that are affordable, simple, and quick to prepare, you'll be enjoying a better-feeling, cleaner body in no time. Inside you'll find fantastic salads, entrees, desserts, condiments, cheeses, and more! Make amazing recipes like/div DIV- Grapefruit Pear and Candied Nut Salad with Blood Orange Dressing/divDIV- Almond Pumpkin Seed Vanilla Dried Cherry Cereal/divDIV- Avocado and Arugula Pizza/divDIV- Chocolate and Salted Caramel Pie! /divEasy Affordable Raw is a practical handbook and recipe book that makes the raw food lifestyle totally accessible for anyone, anywhere, even on a smaller budget.

Kaiseki, the cooking associated with the tea ceremony, is Japan's most sublime cuisine. Every effort is made to perfectly accommodate aroma, flavor, color, texture & serving ware to the season, guests & occasion. The techniques & principles that enable one to create a sense of harmony through a meal are given in this book.

Packed with lightweight, mouthwatering recipes for backcountry adventurers, Another Fork in the Trail is focused on delicious, easy-to-prepare recipes for those following vegetarian and vegan diets. It includes more than 120 recipes, all of which survived Laurie Ann March's rigorous testing, both at home and in the backcountry. Many of the recipes are gluten-free as well and thus suitable for the growing number of those suffering from celiac disease. From flavorful lunches, such as roasted tomato dip, to hearty dinners such as vegetable ratatouille, many of the recipes are prepared and dried at home, saving valuable time at camp. With recipes for desserts and baked goods in addition to the staples, the book covers menu planning and recipe creation and discusses other important considerations for the vegetarian and vegan outdoor adventurers.

Reproduction of the original: An Architect's Note-Book in Spain by M. Digby Wyatt

Scores of talented and dedicated people serve the forensic science community, performing vitally important work. However, they are often constrained by lack of adequate resources, sound policies, and national support. It is clear that change and advancements, both systematic and scientific, are needed in a number of forensic science disciplines to ensure the reliability of work, establish enforceable standards, and promote best practices with consistent application. Strengthening Forensic Science in the United States: A Path Forward provides a detailed plan for addressing these needs and suggests the creation of a new government entity, the National Institute of Forensic Science, to establish and enforce standards within the forensic science community. The benefits of improving and regulating the forensic science disciplines are clear: assisting law enforcement officials, enhancing homeland security, and reducing the risk of wrongful conviction and exoneration. Strengthening Forensic Science in the United States gives a full account of what is needed to advance the forensic science disciplines, including upgrading of systems and organizational structures, better training, widespread adoption of uniform and enforceable best practices, and mandatory certification and accreditation programs. While this book provides an essential call-to-action for congress and policy makers, it also serves as a vital tool for law enforcement agencies, criminal prosecutors and attorneys, and forensic science educators.

Expert vegan author team Celine Steen and Joni Marie Newman are back to provide vegans with an extremely informative and resourceful guide that will increase readers' confidence in the kitchen and help them create fantastic vegan meals. The Complete Guide to Even More Vegan Food Substitutions focuses on the latest new ingredients and substitutions readers can use to create stellar, plant-based meals at home, from any recipe. Did you know, for instance, that chia seeds can be used not only as an egg substitute and gelling agent, but in ice creams, baked goods, jams, and even cheeses? Or that coconut oil can easily be used to replace commercial vegan butters? How about making some decadent whipped cream from coconut cream? Or subbing savory jackfruit for shredded meat and French lentils for burgers? Inside, readers will learn how to not only substitute for dairy, eggs, meat, seafood and more (using more natural and vegetable-centric ingredients), but also how to make their own all-natural versions of these foods. While some of the ingredients and techniques discussed in the original book bear repeating, The Complete Guide to Even More Vegan Food Substitutions stands rightly on its own two feet, no matter if you're a new vegan or an old pro. Transitioning to the vegan lifestyle has never been easier!

This companion book to Amber Shea's trend-setting Practically Raw, sets the standard for flexible

raw sweets and treats. Practically Raw Desserts is a trove of scrumptious raw cakes, cookies, brownies, pies, puddings, candies, pastries, and frozen treats. All of chef Amber Shea Crawley's sweet creations allow substitution and adaptation for a non-raw kitchen. The recipes are free of dairy, eggs, gluten, wheat, soy, corn, refined grains, refined sugars, yeast, starch, and other nutrient-poor ingredients. Many recipes are also free of grains, oils, nuts, and added sugars. Ideal for beginners as well as seasoned raw foodists, Practically Raw Desserts is jam-packed with delicious, healthy-yet-indulgent treats that include: • Baklava Blondies • Summer Fruit Pizza • Tuxedo Cheesecake Brownies • Cashew Butter Cups • Confetti Birthday Cake • Pecan Shortbread Cookies • Deep-Dish Caramel Apple Pie • Dark Chocolate Sorbet With this flexible approach, you can delve into raw desserts at your own pace, even without special equipment or hard-to-find ingredients. The book provides recipe variations and ingredient substitutions that address many common food allergens. If you're looking for delicious and vibrant dessert recipes with maximum flavor and nutrition, then you'll love Practically Raw Desserts.

Combining the winning elements of proven training approaches, motivational stories, and innovative recipes, No Meat Athlete is a unique guidebook, healthy-living cookbook, and nutrition primer for the beginner, every day, and serious athlete who wants to live a meatless lifestyle. Author and popular blogger, Matt Frazier, will show you that there are many benefits to embracing a meat-free athletic lifestyle, including: - Weight loss, which often leads to increased speed- Easier digestion and faster recovery after workouts- Improved energy levels to help with not just athletic performance but your day-to-day life - Reduced impact on the planet Whatever your motivation for choosing a meat-free lifestyle, this book will take you through everything you need to know to apply your lifestyle to your training. Matt Frazier provides practical advice and tips on how to transition to a plant-based diet while getting all the nutrition you need; uses the power of habit to make those changes last; and offers up menu plans for high performance, endurance, and recovery. Once you've mastered the basics, Matt delivers a training manual of his own design for runners of all abilities and ambitions. The manual provides training plans for common race distances and shows runners how to create healthy habits, improve performance, and avoid injuries. No Meat Athlete will take you from the start to finish line, giving you encouraging tips, tricks, and advice along the way.

This cookbook, A Fork in the Trail, will forever change the way you eat on your outdoor adventures, whether backpacking in the wilderness, paddling, or even car camping. Inspired by foods from all over the world and the guiding principle of "if you wouldn't eat it at home, why eat it in the backcountry," Laurie Ann March has created 208 lightweight, mouth-watering recipes to turn an ordinary backcountry trip into a gourmet adventure. Some recipes are cooked and dehydrated before the trip, a process that's surprisingly easy. Preparing dishes such as Lemon Wasabi Hummus is as simple as adding boiling water. Other recipes, like Tropical Couscous and Chai Tea Pancakes, can be prepared in camp in just minutes. Laurie also demystifies backcountry baking; who wouldn't want to end a long day of hiking with comforting Pear Berry Crumble topped with Trail Yogurt? The author an, outdoor chef extraordinaire, has compiled only those recipes that survived ease of preparation and rigorous taste tests (by the author and many of her lucky friends). And of course, all are lightweight. Most recipes are found nowhere else: Garlic Shrimp with Orange and Balsamic Sauce, anyone? You'll also find kid-friendly recipes that they can make themselves In addition to the

recipes, A Fork in the Trail covers menu planning, recipe creation, and meal planning for families and larger groups.

An accessible plan for anyone transitioning to a healthy, plant-based diet that highlights delicious, easy vegan and raw recipes.

Flavorful Recipes to Suit Your Every Taste and Craving! Looking for more variety in your vegan cooking? Maybe a new type of muffin to make? Or perhaps a pasta or savory pie that's "just a little different," but full of flavor and taste? 500 Vegan Recipes gives you the array of dishes you've been searching for, while still including all your favorite comfort foods and traditional fare. It's everything you've been looking for in a cookbook, and will be a staple reference in your kitchen for years to come. Vegans and non-vegans alike can satisfy their every craving with the recipes inside, which feature international cuisines such as Indian and Cajun, as well as hearty main courses, sinful desserts, and comforting soups and breads. Individual recipes are also marked with such distinctions as Soy Free, Gluten Free, Low Fat, and Under 30 Minutes. Recipes include: Peanut Butter and Chips Granola Wheat Germ Raisin Pancakes Banana, Peanut, and Oat Breakfast Biscuits Blooming Onion Rolls Greek Phyllo Samosas Sesame-Bean Spread Edamame Caviar Rustic Tempeh-Spinach Pie Cranberry Chili Sweet Potato, Roasted Red Pepper and Corn Bisque Pumpkin Spinach Ravioli Mexican Shepherd's Pie Apple Curry Fauxsage Roasted Caramel Nut Tartlets Cherry Almond Cookies Gluten-Free Fudge Brownies With 500 Vegan Recipes, eating healthfully has never been easier—or more kind!

"Her recipes are inventive, balancing both raw and cooked foods, with an emphasis on health but never sacrificing taste . . . deliciously divine.." —Christy Morgan, The Blissful & Fit Chef Practically Raw's revolutionary practicality and flexible approach let you enjoy Chef Amber's delicious vegan dishes your own way, according to your budget and taste, every day or every once in a while, and as raw—or cooked—as you like. Certified raw chef Amber Shea has designed these recipes to be made with ordinary equipment and ingredients, and with the flexibility of many substitutions, cooking options, and variations. Ideal for beginners as well as seasoned raw foodists, Practically Raw has something for everybody, whether you want to improve your health and longevity, cope with food sensitivities, or simply eat fresher, cleaner, and better! Chef Amber's creative, satisfying recipes include: Almond Butter Sesame Noodles Vegetable Korma Masala Fiesta Taco Roll-Ups Primavera Pesto Pizza Maple-Pecan Kale Chips Cherry Mash Smoothies Parisian Street Crepes Warm Apple-Walnut Cobbler This beautiful new full-color edition (previously published by Vegan Heritage Press) includes a pantry guide, menus, money-saving and make-ahead tips, and nutrition information. "Beautiful and immensely helpful. The perfect cookbook for omnivores leaning toward veganism, as well as vegans leaning toward raw foods." —Vegan.com "Amber's easy-to-follow recipes make this healthful cuisine easy, joyfully approachable, and a veritable feast for the palate. Whether you're a raw food neophyte or have been enjoying this healthy lifestyle for years, Amber's fresh perspective is nothing less than 'rawsome.' Her Cocoa Corruption Smoothie is addictive." —Dynise Balcavage, author of The Urban Vegan

By showing that kitchen skill, and not budget, is the key to great food, Good and Cheap will help you eat well—really well—on the strictest of budgets. Created for people who have to watch every dollar—but particularly those living on the U.S. food stamp allotment of \$4.00 a day—Good and Cheap is a cookbook filled with delicious, healthful recipes backed by ideas that will make everyone who us-

es it a better cook. From Spicy Pulled Pork to Barley Risotto with Peas, and from Chorizo and White Bean Ragù to Vegetable Jambalaya, the more than 100 recipes maximize every ingredient and teach economical cooking methods. There are recipes for breakfasts, soups and salads, lunches, snacks, big batch meals—and even desserts, like crispy, gooey Caramelized Bananas. Plus there are tips on shopping smartly and the minimal equipment needed to cook successfully. And when you buy one, we give one! With every copy of Good and Cheap purchased, the publisher will donate a free copy to a person or family in need. Donated books will be distributed through food charities, nonprofits, and other organizations. You can feel proud that your purchase of this book supports the people who need it most, giving them the tools to make healthy and delicious food. An IACP Cookbook Awards Winner.

When it comes to traditional comfort food, most of the key ingredients are off-limits to health-conscious vegans. But giving up shepherd's pie, eggplant parm, and cheesy rice casserole was not an option for Julie Hasson, who took on the challenge to recreate flavors she loved, but without the cheese, eggs, butter, and cholesterol. The results are a mix of retro flavors, such as Nacho Cheesy Sauce and a lighter Cream of Mushroom Soup, and fresh, veggie-forward dishes like Mediterranean Stuffed Cabbage Rolls and Summer Corn Custard. The recipes come together quickly, focus on healthier substitutions without the trans-fats, and are endorsed by some of the toughest critics, Julie's college-aged children and their visiting friends! With recipes like Zucchini Basil Lasagna and Tamale Pie, you're guaranteed to find a casserole you'll love. You can even make your own casserole creations by pairing any of the super-simple sauces with your favorite veggies and rice or pasta. Of course, desserts are an important cap to any casserole-based meal: satisfy your sweet tooth with dishes like Rustic Bread Pudding. Now: dig in and feel good about it!

"World Health Organization, London School of Hygiene and Tropical Medicine, South African Medical Research Council"--Title page.

Throughout time, people have chosen to adopt a vegetarian or vegan diet for a variety of reasons, from ethics to economy to personal and planetary well-being. Experts now suggest a new reason for doing so: maximizing flavor -- which is too often masked by meat-based stocks or butter and cream. The Vegetarian Flavor Bible is an essential guide to culinary creativity, based on insights from dozens of leading American chefs, representing such acclaimed restaurants as Crossroads and M.A.K.E. in Los Angeles; Candle 79, Dirt Candy, and Kajitsu in New York City, Green Zebra in Chicago, Greens and Millennium in San Francisco, Natural Selection and Portobello in Portland, Plum Bistro in Seattle, and Vedge in Philadelphia. Emphasizing plant-based whole foods including vegetables, fruits, grains, legumes, nuts, and seeds, the book provides an A-to-Z listing of hundreds of ingredients, from avocados to zucchini blossoms, cross-referenced with the herbs, spices, and other seasonings that best enhance their flavor, resulting in thousands of recommended pairings. The Vegetarian Flavor Bible is the ideal reference for the way millions of people cook and eat today -- vegetarians, vegans, and omnivores alike. This groundbreaking book will empower both home cooks and professional chefs to create more compassionate, healthful, and flavorful cuisine.

Find Your Balance. Simply. Fresh, raw foods can nourish your body, calm your cravings, and energize you. And with raw food chef Judita Wignall's Raw & Simple, it's never been simpler to eat and live better. It's healthy, fun, and easy. Inside you'll find: No dehydrator necessary! Basic preparation tech-

niques with easy-to-find ingredients 100 delicious, simple recipes for breakfasts, soups, sides, starters, salads, main courses, snacks, and desserts Easy fermented recipes to help improve your digestion and strengthen your immune system No processed foods, trans fats, refined sugars, artificial flavorings and colorings, or preservatives "just real, wholesome foods, made simple All gluten-free recipes, with plenty of low-sugar options The nutritional benefits to keeping foods as close to their natural state as possible How to get all of your essential nutrients from a raw diet Tips and tricks for stocking your kitchen and living the raw lifestyle Lifestyle and weight loss strategies to help you achieve vibrant health Making smart, delicious food choices in a short amount of time is now easier than ever. Raw and Simple provides easy (and incredibly tasty!) recipes that will feed your body and spirit without requiring hours of prep work. Recipes include: Oatmeal Walnut Raisin Cookies, Apple Pie Smoothie, Winterland Salad, Cucumber Basil Soup, Creamy Kale Salad with Capers and Hazelnuts, Maple-Dijon Brussels Sprouts, Thai Veggie Noodles, Root Vegetable Slaw, Cherry-Hemp Muesli, Watermelon-Fennel-Mint Chiller, Strawberry Spinach Salad with Sweet Balsamic Vinaigrette, Colorful Cabbage Salad, Cauliflower Couscous, Carrot-Ginger Coconut Soup, Orange-Cranberry-Apple Relish, Herbed Pecan Pate, Orange-Almond Truffles Raw food chef and instructor Judita Wignall fully integrates her raw food platform with holistic health and wellness. It's not just about food -- it's about feeding your whole body and fueling your life!

Improved conditions of care for premature infants have led to markedly increased survival rates over the last few decades, particularly in very low and extremely low birth weight infants. Nutritional measures play a central role in the long-term outcome, health and quality of life of these premature infants. In this publication, leading experts from all 5 continents present the most recent evidence and critical analyses of nutrient requirements and the practice of nutritional care (with the focus on very low birth weight infants) to provide guidance for clinical application. After the introductory chapters, covering nutritional needs and research evidence in a more general manner, topics such as amino acids and proteins, lipids, microminerals and vitamins, parenteral and enteral nutrition as well as approaches to various disease conditions are addressed. Due to its focus on critical appraisals and recommendations, this book is of interest not only for the researcher who wants to keep up to date, but also for the clinician faced with premature infants in his practice.

A day-by-day guide to clean, raw eating Catch the wave of health and good living with this easy and delicious 21-day raw food plan. Mimi Kirk and her daughter, Mia Kirk White, developed the plan when they decided to team up and remind themselves of the benefits of eating all raw, all the time. They needed a plan that would work with their busy schedules, with meals that would fit into a set menu, but still allow them to mix and match foods. These recipes are so good, you'll make them again and again. Raw-Vitalize includes shopping lists, make-ahead prep ideas, and tips for eating on the go.

Everybody loves sushi. Now vegetarians can fully enjoy it too! American sushi expert Marisa Baggett has been working passionately for years to perfect sushi recipes that take full advantage of the freshest garden vegetables, herbs, tofu, mushrooms and spices available at your local farmer's market or co-op. Her innovative use of sustainable ingredients like fresh asparagus, apple, daikon radish, basil, tomatoes, beets, corn, shiitake mushrooms and cucumbers set her sushi recipes apart from all others you may have seen. This vegetarian cookbook offers completely new ways for localvores to

enjoy their community supported agriculture and market vegetables with sushi rice. This is the ultimate farm-to-table book with creative Asian flair! Marisa not only shows you how to make the usual thick and thin rolls but other types of sushi that are just as delicious—and even easier to make! These recipes are about combining delicious rice with tantalizing pairings you might not have tried or thought of before, such as: Apple & daikon radish Cucumber & peanut Spicy carrot & tomato Pomegranate & basil Ginger & beet Summer corn & pickled okra Sweet potato & shiitake mushrooms Strawberry & rhubarb All of Marisa's sushi recipes are extra simple to make. For example, her Tempura Avocado Hand Rolls are a snap to put together—even if you've never made sushi before! Marisa starts by giving surefire recipes for making perfect sushi rice every time. She provides tips on which vegetables work best with sushi rice and how to create your own original combinations. *Vegetarian Sushi Secrets* is a gem of a Sushi cookbook that shows you how to make foolproof thin rolls, thick rolls, inside-out rolls, hand rolls, bowl rice sushi and many more in no time at all!

Cooking in a way that's good for you and for the environment—not to mention delicious—doesn't have to be a pain; in fact, it can be sheer bliss. In *Blissful Bites: Vegan Meals That Nourish Mind, Body, and Planet*, Christy Morgan shows readers how to make healthy, delicious, animal-product free meals without a lot of effort. It's been long-accepted that giving up animal products also means giving up easy and enjoyable cooking, but that's just not true. *Blissful Bites* is a refreshing introduction to the idea that switching to a plant-based diet that uses locally grown and organic products can be easy and rewarding—for both body and mind. *Blissful Bites* includes more than 150 recipes that make eating every meal healthier and exciting. Morgan, known to her online audience as "The Blissful Chef," also delivers recipes that are easy for the typical home cook to follow, making a plant-based diet seem simpler and more delicious to implement than ever before. *Blissful Bites* is filled with unique recipes and plenty of tips on how to live a healthier, more environmentally friendly life, without sacrificing an ounce of taste.

A comprehensive collection of lifestyle information, including tips on eating, exercising, and fashion. The viral video star behind Dude Dad offers a humorous and heartfelt guide to helping expectant fathers survive and thrive during the wild ride that is forty weeks of pregnancy. Numerous apps and books exist to help expectant parents understand their baby's development by comparing their unborn child to a raspberry or a stalk of broccoli, but Taylor Calmus takes issue with that. First off, your baby is not some wimpy little vegetable. Your baby is a hardcore little lug nut who is straight-up growing organs on a weekly basis. Second, how big is a stalk of broccoli? And what the heck is a kumquat? Clearly this situation calls for a better approach. Enter . . . *A Dude's Guide to Baby Size*. • At week nine, your little shredder resembles the circumference of a guitar pick. • At week twenty-four, your budding jalapeño is the size of some concession-stand nachos. • By week thirty-four, your little lopper is now the size of a sixteen-inch largemouth bass that weighs four to five pounds! This book is full of fun facts about your growing baby, advice on how to help Mom-to-be, as well as ideas and encouragement for you on your journey from Dude to Dude Dad. Buckle up for a wild ride full of maternity metaphors, gnarly playlists for all the special occasions, new parenting tales, dos and don'ts for expecting dads, and even an entire chapter dedicated to beef brisket!

Natural Remedies and DIY Cleaners for a Safer, Natural Home *Natural Remedies for Your Home & Health* is a guidebook for using essential oils to keep your household naturally healthy and clean. It

includes simple homemade recipes for everyday purposes: skincare, haircare, cleaning, and medicine, with a few extra natural remedies along the way! Revamp your entire home with natural, safer products. *Natural Remedies for Your Home & Health* contains a wealth of information about natural essential oils, what they are, how they work, and how to use them safely. In this book, find several simple recipes for clean beauty products, and even everyday cleaning products. All of these practical recipes can be used on a regular basis. Plus, discover natural health tips and learn how to make some swaps in the laundry room that will save you time and money! 100 DIY all-natural recipes, numerous natural living tips, and valuable essential oil education—this book has it all. In *Natural Remedies for Your Home & Health*, author Laura Ascher, the wellness advocate and essential oils expert behind the blog and YouTube channel Our Oily House, teaches you how to: • Use essential oils safely and effectively to create a more natural lifestyle for your family • Feel empowered to put together homemade skincare products, haircare products, and DIY cleaners • Use essential oils for natural remedies for common ailments, and more! Readers of natural home and essential oil books like *The Healing Power of Essential Oils*, *Clean Mama's Guide to a Healthy Home*, or *Simply Living Well* will love *Natural Remedies for Your Home & Health*.

Presents recipes made with raw foods for trail mixes, parfaits, energy bars, juice blends, smoothies, soups, veggie chips, dips, candies, and cookies that contain less than 250 calories per serving.

This innovative vegan cookbook combines the best of both worlds—comfort food + ethnic cuisine. The result is *Fusion Food in the Vegan Kitchen*, a delicious, experimental type of cooking popular in California and quickly taking the vegan world by storm. Its focus is not only on fresh, local ingredients, but also the amazing flavors found in different world cuisines. Think Korean pulled "pork" sandwiches, jalapeno mac 'n' cheese, and Mexican hot chocolate cake. Traditional, with a twist! Author and California native Joni Marie Newman will treat you to more than 100 innovative recipes, all featuring whole foods ingredients that can be found at almost any grocery store or farmer's market—no store-bought faux meats, mayos, cheeses, or the like. Recipes will also feature low fat, soy free, and gluten free options for those with special dietary needs. Push the envelope on taste and take plant-based cooking to a whole new level with *Fusion Food in the Vegan Kitchen*.

With over 50,000 distinct species in sub-Saharan Africa alone, the African continent is endowed with an enormous wealth of plant resources. While more than 25 percent of known species have been used for several centuries in traditional African medicine for the prevention and treatment of diseases, Africa remains a minor player in the global natural products market largely due to lack of practical information. This updated and expanded second edition of the *Handbook of African Medicinal Plants* provides a comprehensive review of more than 2,000 species of plants employed in indigenous African medicine, with full-color photographs and references from over 1,100 publications. The first part of the book contains a catalog of the plants used as ingredients for the preparation of traditional remedies, including their medicinal uses and the parts of the plant used. This is followed by a pharmacognostical profile of 170 of the major herbs, with a brief description of the diagnostic features of the leaves, flowers, and fruits and monographs with botanical names, common names, synonyms, African names, habitat and distribution, ethnomedicinal uses, chemical constituents, and reported pharmacological activity. The second part of the book provides an introduction to African traditional medicine, outlining African cosmology and beliefs as they relate to healing and the use of

herbs, health foods, and medicinal plants. This book presents scientific documentation of the correlation between the observed folk use and demonstrable biological activity, as well as the characterized constituents of the plants.

Chock-full of decadent cakes, cookies, and candies, Peanut Butter Comfort is a delicious departure from your mother's PB&J. Here are recipes that showcase the rich, unmistakable flavor of peanut butter that we all love, as well as treats that highlight its subtlety and undeniable baking value. Averie Sunshine is a peanut butter aficionado; her easy-to-make recipes are imbued with her passion and creativity. Her vibrant, mouth-watering photographs bring each dish to life and will entice the casual snack-seeker and professional foodie alike. Recipes include: Peanut Butter-Filled Chocolate Brownie Cookies? Coconut Carrot Cake and Cream Cheese Cookies? Vegan Peanut Butter Chocolate Mousse? Chocolate Peanut Butter and Jelly Milkshakes? Savory Peanut Butter Hummus? Peanut Butter and Chocolate Snack Mix? Spicy Peanut Butter and Jelly Sweet Potato Fries? And More!Peanut Butter

Comfort displays an astounding assortment of sweet, rich, decadent, soothing, and comforting treats. Any lover of peanut butter or quality comfort food will easily go nuts for this book!

Practically Raw is the revolutionary, flexible approach to enjoying raw foods at your own pace, in your own way, according to your budget and taste. Certified raw chef Amber Shea has designed these dishes to be made with ordinary equipment and ingredients and gives substitutions, cooking options and variations for many recipes. Ideal for beginners as well as seasoned raw foodists, Practically Raw has something for everybody, whether you are exploring ways to improve your health and longevity, cope with food sensitivity, or lose weight. This innovative full-colour book provides a pantry guide, menus, money-saving and make-ahead tips, and nutrition information, as well as ingredient substitutions, variations and cooking method options so you can enjoy these dishes as raw or practically raw as you like.