

[DOC] Edible Bible Crafts 64 Delicious Story Based Craft Ideas For Children

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Edible Bible Crafts-Sally Welch 2014-04-18 If you're looking for child-friendly Bible-themed cooking activities, this is the book for you!Sally Welch brings the Bible to life for 3-11s with her range of edible crafts, covering twelve Old Testament stories, twelve New Testament stories and eight key festivals from the church year. Each unit gives the Bible story in a children’s version, a short reflection on the passage, and a sweet and a savoury recipe idea.The recipes use readily available ingredients and equipment, require no cooking during the craft session and can be used in a variety of situations, including Sunday schools, midweek clubs and Messy Church events.The book also includes detailed information about set-up and preparation, tips on where to buy ingredients, and basic recipes to form the basis of the crafts, such as fairy cakes, biscuits, pastry, together with egg- and gluten-free alternatives.

Edible Insects-Arnold van Huis 2013 Edible insects have always been a part of human diets, but in some societies there remains a degree of disdain and disgust for their consumption. Insects offer a significant opportunity to merge traditional knowledge and modern science to improve human food security worldwide. This publication describes the contribution of insects to food security and examines future prospects for raising insects at a commercial scale to improve food and feed production, diversify diets, and support livelihoods in both developing and developed countries. Edible insects are a promising alternative to the conventional production of meat, either for direct human consumption or for indirect use as feedstock. This publication will boost awareness of the many valuable roles that insects play in sustaining nature and human life, and it will stimulate debate on the expansion of the use of insects as food and feed.

El-Hi Textbooks & Serials in Print, 2005- 2005

Ideas of the Great Philosophers-William S. Sahakian 1966 If you never understood why Plato's philosophy of Ideal Forms is called Realism, Ideas of the Great Philosophers makes ideal reading. This compact book provides a veritable brief history of philosophy, offering precise descriptions of the major branches of philosophical thought and exploring the contributions of great thinkers to the various fields of philosophic inquiry. -- Amazon.

Los Angeles Magazine- 2000-04 Los Angeles magazine is a regional magazine of national stature. Our combination of award-winning feature writing, investigative reporting, service journalism, and design covers the people, lifestyle, culture, entertainment, fashion, art and architecture, and news that define Southern California. Started in the spring of 1961, Los Angeles magazine has been addressing the needs and interests of our region for 48 years. The magazine continues to be the definitive resource for an affluent population that is intensely interested in a lifestyle that is uniquely Southern Californian.

Spa Princess Cookbook-Barbara Beery 2008-12-23 Pamper yourself like a princess! Spa Princess Cookbook has all the recipes you need for both sensational spa treatments and delicious edible treats. Soak in a Milk Chocolate Milk Bath, scrub your feet with Pink Peppermint Foot Glow, or sip a Peachy Keen Princess Smoothie. Create the fun and magic of spa at home!

Bake Through the Bible: 20 Fun Cooking Activities to Explore the Bible Story with Young Children-Susie Bentley-Taylor 2013-09-23 20 cooking activities to explore Bible truths with your child.

The Memory Cage-Ruth Eastham 2017-06-01 No child should have to live through a war. No child should have to see what Alex has seen. He's locked it all away in a secret place but, one day, the ticking time bomb in his mind has to detonate. Alex's family want to help, but they have other problems. Only Alex's beloved grandfather can answer his questions about family secrets. But Grandad is scarred by a war of his own - and his memories are fading fast as the effects of Alzheimer's grip him. Time is running out for Alex. Only by unlocking the terrors of the memory cage for both of them, can he hope to escape the nightmares. Ruth Eastham's The Memory Cage is a transfixing story about adoption, Alzheimer's, the strength of the relationships within families through testing times, and the effects our memories have on how we live the rest of our lives.

Tasty Bible Stories-Tami Lehman-Wilzig 2014-01-01 Enjoy food fit for the kings and queens of Israel with an innovative mix of Bible stories related to food and the recipes they inspire—from Adam and Eve’s apples to Noah’s grapes and Queen Esther’s feast. Includes tips on kitchen safety and metric conversions.

El-Hi Textbooks & Serials in Print, 2003- 2003

The Glass Castle-Jeannette Walls 2006-01-02 Journalist Walls grew up with parents whose ideals and stubborn nonconformity were their curse and their salvation. Rex and Rose Mary and their four children lived like nomads, moving among Southwest desert towns, camping in the mountains. Rex was a charismatic, brilliant man who, when sober, captured his children’s imagination, teaching them how to embrace life fearlessly. Rose Mary painted and wrote and couldn’t stand the responsibility of providing for her family. When the money ran out, the Walls retreated to the dismal West Virginia mining town Rex had tried to escape. As the dysfunction escalated, the children had to fend for themselves, supporting one another as they found the resources and will to leave home. Yet Walls describes her parents with deep affection in this tale of unconditional love in a family that, despite its profound flaws, gave her the fiery determination to carve out a successful life. -- From publisher description.

Ample Hills Creamery-Brian Smith 2014-04-15 Ample Hills Creamery is an ice-cream destination that attracts thousands of customers each day from near and far to Prospect Heights, Brooklyn. Lines wind around the block, spurred on by the chance to try one of their unforgettable flavors, and these and countless others will be dreamed up in kitchens across the country with the help of Ample Hills Creamery. Featuring recipes for the most sought-after flavors—including Salted Crack Caramel, Ooey Gooyey, and the Munchies—the book is organized by mood. Are you feeling nostalgic? Try a scoop of Black Cow Float. Or maybe you need a drink? Daddy’s Sundae, made with bourbon, will set you right. For kids and kids-at-heart, stories, activities, and hand-drawn characters appear throughout each chapter, offering games, helpful tips, and inspiration for creating new flavors. With mouthwatering photography and charming illustrations, Ample Hills Creamery is a definitive, cow-filled guide to making exceptionally delicious ice cream at home.

Pulses-Food and Agriculture Organization of the United Nations 2018-05-10 The aim of raising global awareness on the multitude of benefits of pulses was integral to the International Year of Pulses. This coffee table book is part guide and part cookbook—informative without being technical. The book begins by giving an overview of pulses, and explains why they are an important food for the future. It also has more than 30 recipes prepared by some of the most prestigious chefs in the world and is peppered with infographics. Part I gives an overview of pulses and gives a brief guide to the main varieties in the world. Part II explains step-by-step how to cook them, what to keep in mind and what condiments and instruments to use. Part III underscores the five messages that FAO conveys to the world about the impact pulses have on nutrition, health, climate change, biodiversity and food security. Part IV illustrates how pulses can be grown in a garden patch with easy gardening instructions and how they are grown in the world, highlighting major world producers, importers and exporters. Part V takes the reader on a journey around the world showing how pulses fit a region’s history and culture and visits 10 internationally acclaimed chefs as they go the market to buy pulses. Back at their restaurant or home, each chef prepares easy dishes and gives their best kept secrets. Each chef provides 3 recipes that are beautifully illustrated.

Perennial Vegetables-Eric Toensmeier 2007 Imagine growing vegetables that require the same care as the flowers in your perennial beds and bordersóno annual tilling and planting. They thrive and produce abundant and nutritious crops throughout the season. In Perennial Vegetables, author and plant specialist Eric Toensmeier introduces gardeners to a world of little-known and wholly under-appreciated plants. Ranging beyond the usual suspects (asparagus, rhubarb, and artichoke) to include such éminorci crops as ground cherry and ramps and the much sought-after, antioxidant-rich wolfberry (also known as goji berries), Toensmeier explains how to raise, tend, harvest, and cook with plants that yield great crops and satisfaction. Perennial vegetables are perfect as part of an edible landscape plan or permaculture garden. Profiling more than a hundred species, with dozens of colour photographs and illustrations, and filled with valuable growing tips, recipes, and resources, Perennial Vegetables is a groundbreaking and ground-healing book that will open the eyes of gardeners everywhere to the exciting world of edible perennials.

Plugged in-Patti M. Valkenburg 2017-01-01 Cover -- Half-title -- Title -- Copyright -- Dedication -- Contents -- Preface -- 1 Youth and Media -- 2 Then and Now -- 3 Themes and Theoretical Perspectives -- 4 Infants, Toddlers, and Preschoolers -- 5 Children -- 6 Adolescents -- 7 Media and Violence -- 8 Media and Emotions -- 9 Advertising and Commercialism -- 10 Media and Sex -- 11 Media and Education -- 12 Digital Games -- 13 Social Media -- 14 Media and Parenting -- 15 The End -- Notes -- Acknowledgments -- Index -- A -- B -- C -- D -- E -- F -- G -- H -- I -- J -- K -- L -- M -- N -- O -- P -- Q -- R -- S -- T -- U -- V -- W -- X -- Y -- Z

Future Foods-Heimo Mikkola 2017-10-04 It is anticipated that by 2050 we will have nine billion people to feed-how can we manage? As scarcities of agricultural land, water, forest, fishery and biodiversity resources, as well as nutrients and nonrenewable energy are foreseen, insect rearing is one solution for food and feed security in the future. In this book, we have nine chapters ranging from mushroom, insect, and earthworm farming to smart packaging and 3D printing of future foods. However, because of their biological composition, several issues should be considered, such as microbial safety, toxicity, palatability, and the presence of inorganic compounds. Specific health implications ought to be kept in mind especially if mushrooms, earthworms, or insects are reared on waste products. Allergies induced through insects' ingestion also deserve attention. A possible HACCP plan has been described considering pre-requirements in insect production and transformation.

The Last Chinese Chef-Nicole Mones 2008 Struggling to recover in the wake of her husband's premature death and stunned by a paternity suit against her husband's estate, food writer Maggie McElroy plans a trip to China to investigate the claim and to profile rising chef Sam Liang, who introduces her to the Chinese concept of food, while drawing her into his extended family and helping her come to terms with her life. Reprint.

Usha's Pickle Digest-Usha R Prabakaran 1998-10-26 Usha's Pickle Digest is not a fancy coffee-table book on pickling. It demolishes the myth that pickling is difficult, cumbersome and time consuming. In simple and straight-forward language, Usha presents 1000 mouth-watering pickle delicacies on a variety of vegetables and fruits, guaranteed to make even the connoisseur marvel. The author demonstrates that the fascinating world of Indian pickling is rich in variety and sophistication, and is in a class of its own. This book of 1000 usual and unusual pickle recipes, covers the whole gamut of the Indian pickling repertoire. The recipes have been adapted to suit various pilates without sacrificing authenticity.

Edible Medicinal and Non-Medicinal Plants-T. K. Lim 2016-02-02 Volume 10 is part of a multi compendium Edible Medicinal and Non-Medicinal Plants. This work is of significant interest to medical practitioners, pharmacologists, ethnobotanists, horticulturists, food nutritionists, botanists, agriculturists, conservationists and general public. 59 plant species with edible modified stems, roots and bulbs in the families Amaranthaceae, Cannaceae, Cibiotaecae, Convolvulaceae, Cyperaceae, Dioscoreaceae, Euphorbiaceae, Fabaceae, Iridaceae, Lamiaceae, Marantaceae, Nelumbonaceae, Nyctaginaceae, Nymphaeaceae, Orchidaceae, Oxalidaceae, Piperaceae, Poaceae, Rubiaceae, Simaroubaceae, Solanaceae, Tropaeolaceae, Typhaceae and Zingiberaceae. Topics covered include: taxonomy; common/ vernacular names; origin/ distribution; agroecology; edible plant parts/uses; botany; nutritive/medicinal properties, nonedible uses and selected references.

Growing Tasty Tropical Plants in Any Home, Anywhere-Byron E. Martin 2012-01-02 Enjoy fresh java brewed from your own coffee beans or juice from the orange tree growing in a sunny corner of your living room. Laurelynn G. Martin and Byron E. Martin show you how to successfully plant, grow, and harvest 47 varieties of tropical fruiting plants – in any climate! This straightforward, easy-to-use guide brings papaya, passionfruit, pepper, pineapples, and more out of the tropics and into your home. With plenty of gorgeous foliage, entrancing fragrances, and luscious fruits, local food has never been more exotic.

More Than Cookies & Punch-Tina Houser 2006 This book helps turn snack time into teaching time with simple, easy-to-make recipes, Bible stories and discussion questions. Ideal for Sunday school, home school or as a guide for family devotional time, kids will have fun learning about the Bible and will look forward to next week's snackivity! WP Stock Number E1501

Moving Out of Poverty-Deepa Narayan 2009-12-09 There is no peace with hunger. Only promises and promises and no fulfillment. If there is no job, there is no peace. If there is nothing to cook in the pot, there is no peace. - Oscar, a 57-year-old man, El Gorri n, Colombia They want to construct their houses near the road, and they

cannot do that if they do not have peace with their enemies. So peace and the road have developed a symbiotic relation. One cannot live without the other. . . . - A community leader from a conflict-affected community on the island of Mindanao, Philippines Most conflict studies focus on the national level, but this volume focuses on the community level. It explores how communities experience and recover from violent conflict, and the surprising opportunities that can emerge for poor people to move out of poverty in these harsh contexts. 'Rising from the Ashes of Conflict' reveals how poor people s mobility is shaped by local democracy, people s associations, aid strategies, and the local economic environment in over 100 communities in seven conflict-affected countries, including Afghanistan. The findings suggest the need to rethink postconflict development assistance. This is the fourth volume in a series derived from the Moving Out of Poverty study, which explores mobility from the perspectives of poor people in more than 500 communities across 15 countries.

Leiths Fish Bible-C. J. Jackson 2005 Leiths Fish Bibleis the only fish cookbook you will ever need. With innumerable recipes from all over the world, it has something for every occasion from a simple supper to an elegant dinner. As with every book from the classic Leiths series, all recipes are fool-proof, easy to use with an emphasis on proper technique. Here are many of the classics - dishes such as Sole Meuniere, Risotto Nero, Lobster Thermidor and Deep-fried Cod in Beer Batter - alongside the contemporary - Mackerel, Rice Noodle and Peanut Salad, Noisettes of Salmon with Cucumber and Fennel Salsa - and the exotic - Braised Octopus in Rioja, Seafood Laksa and Sushi Nigiri. Chapters are divided by fish groups (with alternative fish given for every recipe) with an extensive chapter on Shellfish as well as Preserved Fish. There is also detailed information on methods of preparation and cooking techniques such as filleting and boning, alongside preparing shellfish and home-smoking. This new edition has been revised, updated and redesigned with several new recipes and stunning new photographs. Comprehensive and authoritative, it is an essential book for every kitchen.

Fresh & Fermented-Julie O'Brien 2014 Eating naturally fermented, probiotic foods (such as kimchi) is one of the healthiest and most effective ways to improve digestion. Balance the digestive system and boost your immunity with healthful, simple, and delicious everyday meals using Firefly Kitchens' recipes for fermented kimchi, krauts, and carrots. Making homemade fermented foods is simple and delicious. With eighty-five recipes like Kimchi Kick-Start Breakfast, Smoked Salmon Rueben, and Flank Steak over Spicy Noodles, Fresh & Fermented makes it easy to include these healthy foods in every meal.

Fast Food Nation-Eric Schlosser 2012 Explores the homogenization of American culture and the impact of the fast food industry on modern-day health, economy, politics, popular culture, entertainment, and food production.

Whitebread Protestants-NA NA 2016-09-27 At the beginning of Whitebread Protestants, Daniel Sack writes "When I was young, church meant food. Decades later, it's hard to point to particular events, but there are lots of tastes, smells, and memories such as the taste of dry cookies and punch from coffee hour - or that strange orange drink from vacation Bible school." And so he begins this fascinating look at the role food has played in the daily life of the white Protestant community in the United States. He looks at coffee hours, potluck dinners, ladies' afternoon teas, soup kitchens, communion elements, and a variety of other things. A blend of popular culture, religious history and the growing field of food studies, the book will reveal both conflict and vitality in unexpected places in American religious life.

Backpacker- 2001-03 Backpacker brings the outdoors straight to the reader’s doorstep, inspiring and enabling them to go more places and enjoy nature more often. The authority on active adventure, Backpacker is the world’s first GPS-enabled magazine, and the only magazine whose editors personally test the hiking trails, camping gear, and survival tips they publish. Backpacker’s Editors’ Choice Awards, an industry honor recognizing design, feature and product innovation, has become the gold standard against which all other outdoor-industry awards are measured.

How to Cook Everything Vegetarian-Mark Bittman 2007-10-15 The ultimate one-stop vegetarian cookbook-from the author of the classic How to Cook Everything Hailed as “a more hip Joy of Cooking” by the Washington Post, Mark Bittman’s award-winning book How to Cook Everything has become the bible for a new generation of home cooks, and the series has more than 1 million copies in print. Now, with How to Cook Everything: Vegetarian, Bittman has written the definitive guide to meatless meals—a book that will appeal to everyone who wants to cook simple but delicious meatless dishes, from health-conscious omnivores to passionate vegetarians. How to Cook Everything: Vegetarian includes more than 2,000 recipes and variations—far more than any other vegetarian cookbook. As always, Bittman’s recipes are refreshingly straightforward, resolutely unfussy, and unfailingly delicious—producing dishes that home cooks can prepare with ease and serve with confidence. The book covers the whole spectrum of meatless cooking—including salads, soups, eggs and dairy, vegetables and fruit, pasta, grains, legumes, tofu and other meat substitutes, breads, condiments, desserts, and beverages. Special icons identify recipes that can be made in 30 minutes or less and in advance, as well as those that are vegan. Illustrated throughout with handsome line illustrations and brimming with Bittman’s lucid, opinionated advice on everything from selecting vegetables to preparing pad Thai, How to Cook Everything: Vegetarian truly makes meatless cooking more accessible than ever. Praise for How to Cook Everything Vegetarian “Mark Bittman’s category lock on definitive, massive food tomes continues with this well-thought-out ode to the garden and beyond. Combining deep research, tasty information, and delicious easy-to-cook recipes is Mark’s forte and everything I want to cook is in here, from chickpea fries to cheese soufflés.” —Mario Batali, chef, author, and entrepreneur “How do you make an avid meat eater (like me) fall in love with vegetarian cooking? Make Mark Bittman’s How to Cook Everything Vegetarian part of your culinary library.” —Bobby Flay, chef/owner of Mesa Grill and Bar American and author of the Mesa Grill Cookbook “Recipes that taste this good aren’t supposed to be so healthy. Mark Bittman makes being a vegetarian fun.” —Dr. Mehmet Oz, Professor of Surgery, New York-Presbyterian/Columbia Medical Center and coauthor of You: The Owner’s Manual

Organising and Planning Guide-Scottish Primary Mathematics Group 2002-09-13 "New Heinemann Maths" offers interactive, whole-class teaching, with structured development of mental calculation within the Framework. It covers planning and teaching; pupil material; structure and progression; support for more able children; and easy-to-manage assessment.

On Food and Cooking-Harold McGee 2007-03-20 Harold McGee’s On Food and Cooking is a kitchen classic. Hailed by Time magazine as “a minor masterpiece” when it first appeared in 1984, On Food and Cooking is the bible to which food lovers and professional chefs worldwide turn for an understanding of where our foods come from, what exactly they’re made of, and how cooking transforms them into something new and delicious. Now, for its twentieth anniversary, Harold McGee has prepared a new, fully revised and updated edition of On Food and Cooking. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new On Food and Cooking provides countless eye-opening insights into food, its preparation, and its enjoyment. On Food and Cooking pioneered the translation of technical food science into cook-friendly kitchen science and helped give birth to the inventive culinary movement known as “molecular gastronomy.” Though other books have now been written about kitchen science, On Food and Cooking remains unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout this new edition are: Traditional and modern methods of food production and their influences on food quality The great diversity of methods by which people in different places and times have prepared the same ingredients Tips for selecting the best ingredients and preparing them successfully The particular substances that give foods their flavors and that give us pleasure Our evolving knowledge of the health benefits and risks of foods On Food and Cooking is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

Bees Makes Tea-Lesley Sims 2013 With simple rhyming text and phonic repetition, this book is specially designed to develop essential language and early reading skills.

The Edible Balcony-Alex Mitchell 2012-02-14 You don't need a sprawling backyard or spacious raised beds to grow delicious fruits, vegetables, and herbs of your own. In The Edible Balcony, longtime urban gardener Alex Mitchell shows how to transform whatever space you have, from a balcony or rooftop to a fire escape or window box, into a profusion of fresh, seasonal produce. While raising your own produce is eco-friendly in itself, you'll learn how to plant, grow, and water as sustainably as possible to ensure your edible Eden remains green and productive all year long. Plus, with a collection of innovative, step-by-step projects for designing colorful pots and plant supports with recycled containers and other household paraphernalia, you'll double your eco-friendliness, avoid hours of shopping, and be able to infuse your space with your own personal flair and style. Who knew saving time, money, and the environment could be so much fun? A collection of practical advice, fabulous container projects, and stunning examples of how gardeners around the world are successfully transforming urban spaces into abundant fruit and vegetable plots, The Edible Balcony is your guide to creating attractive, responsible, and thoroughly rewarding small space gardens—and perhaps never having to settle for grocery store produce again.

Examined Life-Robert Nozick 1990-12-15 PHILOSOPHY/EASTERN RELIGIONS

The Daniel Plan-Rick Warren 2013-12-03 NEW YORK TIMES BESTSELLER The Daniel Plan is far more than a diet plan. It is an appetizing approach to achieving a healthy lifestyle by optimizing the five key essentials of faith, food, fitness, focus, and friends. Unlike the thousands of other books on the market, this book is not about a new diet, guilt-driven gym sessions, or shame-driven fasts. Your path to holistic health begins here, as Pastor Rick Warren and fitness and medical experts Dr. Daniel Amen and Dr. Mark Hyman guide you to incorporate healthy choices into your current lifestyle. The concepts in this book will encourage you to deepen your relationship with God and develop a community of supportive friends who will encourage you to make smart food and fitness choices each and every day. This results in gradual changes that transform your life as they help you: Conquer your worst cravings Find healthy replacement foods for the foods you love Discover exercise you enjoy Boost your energy and kick-start your metabolism Lose weight Think more clearly Explore biblical principles for health . . . and ultimately create an all-around healthy lifestyle It's time to feast on something bigger than a fad. Start your journey to impactful, long-lasting, and sustainable results today! Plus, get more from The Daniel Plan with The Daniel Plan Cookbook, The Daniel Plan Journal, and The Daniel Plan 365-Day Devotional.

Taste and See-Margaret Feinberg 2019-01-22 God is a foodie who wants to transform your supper into sacrament. Margaret Feinberg invites you on a global adventure to descend into a salt mine, knead bread, harvest olives, and pluck fresh figs. What you discover will forever change the way you read the Bible—and approach every meal. Plus, delicious recipes inside.

The Chocolate and Coffee Bible-Catherine Atkinson 2016-02-07 Celebrating our love of coffee and chocolate, here are cakes, pastries, brownies, desserts and more.

Speak-Laurie Halse Anderson 2019-08-22 A fiercely authentic, critically acclaimed and award-winning modern classic. 'Speak up for yourself - we want to know what you have to say.' From my first day at Merryweather High, I know this is a lie. Nobody will even talk to me, let alone listen - all because I called the cops on an end-of-summer party. But if I could only tell everyone why I called the police that night... If I could explain what happened to me... If I could speak... Then everything might change. 'With the rise of women finding their voices and speaking out about sexual assault in the media, this should be on everyone's radar... Powerful, necessary, and essential.' - Kirkus

El-Hi Textbooks & Serials in Print, 2000- 2000

City Shapes-Diana Murray 2016-06-21 Hunt for shapes of all kinds on this journey through a bustling city, illustrated by four-time Caldecott Honoree Bryan Collier! From shimmering skyscrapers to fluttering kites to twinkling stars high in the sky, everyday scenes become extraordinary as a young girl walks through her neighborhood noticing exciting new shapes at every turn. Far more than a simple concept book, City Shapes is an explosion of life. Diana Murray's richly crafted yet playful verse encourages readers to discover shapes in the most surprising places, and Bryan Collier's dynamic collages add even more layers to each scene in this ode to city living.

Fairy Tale Baking-Ramla Kahn 2015-10-29 Everyone has a favourite fairytale. The stories are timeless, magical and now, edible. Fairy Tale Baking features fully illustrated step-by-step guides to creating enchanting treats including cakes, cupcakes, cookies and tarts. Projects include Hansel and Gretel's gingerbread house, Cinderella's glass slipper and so much more. The recipes cater to cooks of all skill sets, from budding bakers to master chefs, so parents can bake along with smaller kitchen hands, and each fairytale comes with a show-stopping final project to inspire and amaze.