

Sweet

Sweet

The luxurious celebrity cruise launching the trendy new diet sweetener Solu should be the vacation of a lifetime. But Laurel is starting to regret accepting her friend Viv's invitation. She's already completely embarrassed herself in front of celebrity host Tom Forelli—the hottest guy ever!—and she's too sick to even try the sweetener. And that's before Viv and all the other passengers start acting really strange. Tom knows that he should be grateful for this job and the chance to shed his former-child-star image. His publicists have even set up a 'romance' with a sexy reality star. But as things on the ship start to get wild, he finds himself drawn to a different girl. And when the hosting gig turns into an expose on the shocking side effects of Solu, it's Laurel that he's determined to save. Emmy Laybourne, author of the Monument 14 trilogy, takes readers on a dream vacation in Sweet that goes first comically, then tragically, then horrifyingly, wrong!

Sweet Spots

Sweet Spots thinks transversally across language and body, and between text and tissue. This assemblage of essays collectively proposes that words--that is, language that lands as written text--are more-than-human material. And, these materials, composed of forces and flows and tendencies, are capable of generating text-flesh that grows into a thinking in the making. The practice of acupuncture--and its relational thinking--often makes its presence felt to twirl the text-tissue of the bodying essays. Ficto-critical thinking is threaded throughout to activate concepts from process philosophy and use the work of other thinkers (William James, Felix Guattari and Gilles Deleuze, Baruch Spinoza, and Virginia Woolf, to name a few) to forge imaginative connections. Entangled in the text-tissue are an assortment of entities, such as bickering body parts, quivering jellyfish, heart pacemaker cells, a narwhal tooth, Taoist parables, always with ubiquitous, stretchy connective tissue--from gooey interstitial fluid to thick planes of fascia--ever present to ensure that the essaying bodies become, what Alfred North Whitehead calls the one-which-includes-the-many-includes-the-one. The essaying bodies orient towards the sweetest sweet spot which is found, not in the center, but slightly askew, felt in the reverbing more-than that carries their potential. Crucially, this produces a shift in perspective away from self-enclosed bodies and experts toward a care for the connective tissue of relation.

The Bitter Side of Sweet

For fans of Linda Sue Park and *A Long Way Gone*, two young boys must escape a life of slavery in modern-day Ivory Coast. Fifteen-year-old Amadou counts the things that matter. For two years what has mattered are the number of cacao pods he and his younger brother, Seydou, can chop down in a day. This number is very important. The higher the number the safer they are because the bosses won't beat them. The higher the number the closer they are to paying off their debt and returning home to Moke and Auntie. Maybe. The problem is Amadou doesn't know how much he and Seydou owe, and the bosses won't tell him. The boys only wanted to make some money during the dry season to help their impoverished family. Instead they were tricked into forced labor on a plantation in the Ivory Coast; they spend day after day living on little food and harvesting beans in the hot sun—dangerous, backbreaking work. With no hope of escape, all they can do is try their best to stay alive—until Khadija comes into their lives. She's the first girl who's ever come to camp, and she's a wild thing. She fights bravely every day, attempting escape again and again, reminding Amadou what it means to be free. But finally, the bosses break her, and what happens next to the brother he has always tried to protect almost breaks Amadou. The old impulse to run is suddenly awakened. The three band together as family and try just once more to escape. Tara Sullivan, the award-winning author of the astounding *Golden Boy*, delivers another powerful, riveting, and moving tale of children fighting to make a

difference and be counted. Inspired by true-to-life events happening right now, *The Bitter Side of Sweet* is an exquisitely written tour de force not to be missed.

Sweet Invention

A social, cultural, and--above all--culinary history of dessert, *Sweet Invention* explores the world's great dessert traditions, from ancient India to 21st-century Indiana. Each chapter begins with author Michael Krondl tasting and analyzing an icon of dessert, such as baklava from the Middle East or macarons from France, and then combines extensive scholarship with a lively writing style to spin an ancient tale of some of the world's favorite treats and their creators. From the sweet makers of Persia who gave us the first donuts to the sugar sculptors of Renaissance Italy whose creativity gave rise to the modern-day wedding cake, this authoritative read clears up numerous misconceptions about the origins of various desserts, while elucidating their social, political, religious--and even sexual--uses through the ages.

Good & Sweet

ONE OF THE BEST COOKBOOKS OF THE YEAR: *Los Angeles Times*, *Serious Eats* Groundbreaking recipes for real desserts—sweetened entirely by fruit and other natural, unexpectedly sweet ingredients—from a pastry cook who's worked at acclaimed restaurants in New York and France. Brian Levy spent years making pastries the traditional way, with loads of refined sugar and white flour, at distinguished restaurants, inns, and private homes in the United States and Europe. But he discovered another world of desserts—one that few bakers have explored—where there's no need for cane sugar or coconut sugar, for maple syrup or honey, or for anything like stevia. When Levy succeeded in making a perfect mango custard, harnessing only the natural sweetness of fruit with no added sugar, it was a breakthrough that inspired years of experimentation converting other desserts into nutritious indulgences. In *Good & Sweet*, Levy stretches this experiment across 100 recipes that ingeniously deploy fruit (dried, juiced, and fresh), nuts, grains, dairy, and fermented products to create sweet treats whose flavor is enriched by whole-food, feel-good ingredients. Every recipe offers substitutions for dietary restrictions and includes a flavorful sweetener that exceeds cane sugar, from freeze-dried sweet corn to coconut cream and apple cider. A Pistachio-Studded Peach Galette gets its wings from fresh fruit, dried apricots, and orange juice; chestnuts, golden raisins, and dried apples perform a *pas de trois* in Chestnut Ricotta Ice Cream; and dates, milk powder, and a touch of miso paste make for a dense, caramely Sticky Toffee Pudding Cake. With sweets like these—ones that nudge you toward mindful eating but don't compromise flavor—you'll never have to give up dessert.

Sweet Salt Air

On Quinnipeague, hearts open under the summer stars and secrets float in the Sweet Salt Air... Charlotte and Nicole were once the best of friends, spending summers together in Nicole's coastal island house off of Maine. But many years, and many secrets, have kept the women apart. A successful travel writer, single Charlotte lives on the road, while Nicole, a food blogger, keeps house in Philadelphia with her surgeon-husband, Julian. When Nicole is commissioned to write a book about island food, she invites her old friend Charlotte back to Quinnipeague, for a final summer, to help. Outgoing and passionate, Charlotte has a gift for talking to people and making friends, and Nicole could use her expertise for interviews with locals. Missing a genuine connection, Charlotte agrees. But what both women don't know is that they are each holding something back that may change their lives forever. For Nicole, what comes to light could destroy her marriage, but it could also save her husband. For Charlotte, the truth could cost her Nicole's friendship, but could also free her to love again. And her chance may lie with a reclusive local man, with a heart to soothe and troubles of his own. Bestselling author and master storyteller Barbara Delinsky invites you come away to Quinnipeague...

Molly on the Range

Through more than 120 recipes, the star of Food Network's *Girl Meets Farm* celebrates her Jewish and Chinese heritage and explores home, family, and Midwestern farm life. "This book is teeming with joy."—Deb Perelman, *Smitten Kitchen* In 2013, food blogger and classical musician Molly Yeh left Brooklyn to live on a farm on the North Dakota-Minnesota border, where her fiancé was a fifth-generation Norwegian-American sugar beet farmer. Like her award-winning blog *My Name is Yeh*, *Molly on the Range* chronicles her life through photos, new recipes, and hilarious stories from life in the city and on the farm. Molly's story begins in the suburbs of Chicago in the 90s, when things like Lunchables and Dunkaroos were the objects of her affection; continues into her New York years, when Sunday mornings meant hangovers and bagels; and ends in her beloved new home, where she's currently trying to master the art of the hotdish. Celebrating Molly's Jewish/Chinese background with recipes for Asian Scotch Eggs and Scallion Pancake Challah Bread and her new hometown Scandinavian recipes for Cardamom Vanilla Cake and Marzipan Mandel Bread, *Molly on the Range* will delight everyone, from longtime readers to those discovering her glorious writing and recipes for the first time. Molly Yeh can now be seen starring in *Girl Meets Farm* on Food Network, where she explores her Jewish and Chinese heritage and shares recipes developed on her Midwest farm.

A Venom Dark and Sweet

The enthralling conclusion to Judy I. Lin's *Book of Tea* duology—#1 New York Times bestseller *A Magic Steeped in Poison* and *A Venom Dark and Sweet*—is sure to enchant fans of Adrienne Young and Leigh Bardugo. A great evil has come to the kingdom of Dàxi. The Banished Prince has returned to seize power, his rise to the dragon throne aided by the mass poisonings that have kept the people bound in fear and distrust. Ning, a young but powerful *shénnóng-shi*—a wielder of magic using the ancient and delicate art of tea-making—has escorted Princess Zhen into exile. Joining them is the princess' loyal bodyguard, Ruyi, and Ning's newly healed sister, Shu. Together the four young women travel throughout the kingdom in search of allies to help oust the invaders and take back Zhen's rightful throne. But the golden serpent still haunts Ning's nightmares with visions of war and bloodshed. An evil far more ancient than the petty conflicts of men has awoken, and all the magic in the land may not be enough to stop it from consuming the world...

Sweet Days of Discipline

The story of a fourteen-year-old girl living in a boarding school in postwar Switzerland.

The Sweet Smell of Christmas

Celebrate the sights and smells of Christmas with this classic scratch-and-sniff book--a fragrant stocking stuffer perfect for any child! Join Little Bear as he prepares for the holidays, all the while giving readers a chance to smell six wonderful scents including apple pie, christmas tree, hot chocolate, and more! This delectable treat is a perfect way for families to spend the yuletide season.

Sweets to the Sweet

The author's third keepsake book offers a collection of her favorite recipes for cakes, pies, and other desserts for all occasions.

The Sweet Book of Candy Making

Create your own delicious, gorgeous, and professional-quality candies with *The Sweet Book of Candy Making*. Whether you're a beginner or a seasoned candy maker, you will find mouthwatering recipes and expert tips to inspire you—and satisfy your sweet tooth. Inside, you'll find: —Candy-making essentials: all you need to know about equipment, ingredients, and techniques, including step-by-step lessons on pulling

taffy, rolling truffles, filling peanut butter cups, and more —More than 50 recipes for sugar candies, fondant, caramels, toffee, fudge, truffles, chocolates, marshmallows, and fruit and nut candies —Troubleshooting tips for each type of candy —How to perfect the classics you love, from English Toffee to Chocolate Fudge to Peanut Brittle —Try your hand at something new: Pistachio Marzipan Squares, Passion Fruit Marshmallows, Mango-Macadamia Nut Caramels, Lemon Meringue Lollipops, and more —Decorating techniques to show off your tasty results Get started in your kitchen with *The Sweet Book of Candy Making!*

Stay Sweet

“A delectable mixture of ice cream and romance.” —Publishers Weekly (starred review) “For fans of Jenny Han.” —School Library Journal “A rare, enjoyable portrait of a woman-run business.” —Kirkus Reviews From the author of *The Last Boy and Girl in the World* and *The List* comes a bold and sweet summer read about first love, feminism, and ice cream. Summer in Sand Lake isn’t complete without a trip to Meade Creamery—the local ice cream stand founded in 1944 by Molly Meade who started making ice cream to cheer up her lovesick girlfriends while all the boys were away at war. Since then, the stand has been owned and managed exclusively by local girls, who inevitably become the best of friends. Seventeen-year-old Amelia and her best friend Cate have worked at the stand every summer for the past three years, and Amelia is “Head Girl” at the stand this summer. When Molly passes away before Amelia even has her first day in charge, Amelia isn’t sure that stand can go on. That is, until Molly’s grandnephew Grady arrives and asks Amelia to stay on to help continue the business...but Grady’s got some changes in mind...

Some Writer!

In this stunning, first-ever fully-illustrated biography of legendary author E.B. White, Sibert medalist and Caldecott Honor winner Melissa Sweet uses White’s letters, photos, and mementos, as well as her original collaged art, to tell the true story of one of the most beloved authors of all time.

All Four Stars

Eleven-year-old Gladys Gatsby loves food and cooking, so when she lands an assignment to write a restaurant review for a New York City newspaper, she will do anything to make it happen. Never risk the wrath of her fast-food-loving parents.

Sweet Sorrow

On the verge of marriage and a fresh start, Charlie Lewis can't stop thinking about the past, and the events of one particular summer. At sixteen he was failing his classes, and looking after his depressed father. If he thought about the future at all, it was with dread. Then Fran Fisher burst into his life. In order to spend time with Fran, Charlie became a different person: he joined the Company. The price of hope, it seems, is Shakespeare, Romeo and Juliet learned and performed in a theater troupe over the course of a summer. Now Charlie can't go the altar without coming to terms with his relationship with Fran, his friends, and his former self. -- adapted from jacket

Hot Sour Salty Sweet

Luminous at dawn and dusk, the Mekong is a river road, a vibrant artery that defines a vast and fascinating region. Here, along the world's tenth largest river, which rises in Tibet and joins the sea in Vietnam, traditions mingle and exquisite food prevails. Award-winning authors Jeffrey Alford and Naomi Duguid followed the river south, as it flows through the mountain gorges of southern China, to Burma and into Laos and Thailand. For a while the right bank of the river is in Thailand, but then it becomes solely Lao on its way to Cambodia. Only after three thousand miles does it finally enter Vietnam and then the South China Sea. It

was during their travels that Alford and Duguid—who ate traditional foods in villages and small towns and learned techniques and ingredients from cooks and market vendors—came to realize that the local cuisines, like those of the Mediterranean, share a distinctive culinary approach: Each cuisine balances, with grace and style, the regional flavor quartet of hot, sour, salty, and sweet. This book, aptly titled, is the result of their journeys. Like Alford and Duguid's two previous works, *Flatbreads and Flavors* ("a certifiable publishing event" —Vogue) and *Seductions of Rice* ("simply stunning"—The New York Times), this book is a glorious combination of travel and taste, presenting enticing recipes in "an odyssey rich in travel anecdote" (National Geographic Traveler). The book's more than 175 recipes for spicy salsas, welcoming soups, grilled meat salads, and exotic desserts are accompanied by evocative stories about places and people. The recipes and stories are gorgeously illustrated throughout with more than 150 full-color food and travel photographs. In each chapter, from Salsas to Street Foods, Noodles to Desserts, dishes from different cuisines within the region appear side by side: A hearty Lao chicken soup is next to a Vietnamese ginger-chicken soup; a Thai vegetable stir-fry comes after spicy stir-fried potatoes from southwest China. The book invites a flexible approach to cooking and eating, for dishes from different places can be happily served and eaten together: Thai Grilled Chicken with Hot and Sweet Dipping Sauce pairs beautifully with Vietnamese Green Papaya Salad and Lao sticky rice. North Americans have come to love Southeast Asian food for its bright, fresh flavors. But beyond the dishes themselves, one of the most attractive aspects of Southeast Asian food is the life that surrounds it. In Southeast Asia, people eat for joy. The palate is wildly eclectic, proudly unrestrained. In *Hot, Sour, Salty, Sweet*, at last this great culinary region is celebrated with all the passion, color, and life that it deserves.

Sweet Cream and Sugar Cones

San Francisco's Bi-Rite Creamery is as well known for its small-batch, handcrafted, show-stoppingly inventive ice cream as it is for the long line that snakes around the block. Guests young and old flock to the destination ice cream shop, craving a toasty banana split, a jewel-toned ice pop, a scoop of cooling sorbet, a mouthwatering ice cream sandwich, or one of the best ice cream cakes around. Lucky for ice cream lovers, Bi-Rite Creamery's secret is in plain sight: their irresistible goods are all made using top quality, farm-fresh, seasonal ingredients—locally sourced, whenever possible—and now you can bring their legendary creations into your home. This essential guide to making your own delicious ice cream and treats covers all the classic flavors and delectable variations, plus creative combinations like Orange-Cardamom, Chai-Spiced Milk Chocolate, Balsamic Strawberry, Malted Vanilla with Peanut Brittle and Milk Chocolate, and Honey Lavender. Driven by the Creamery's most popular flavors, each chapter in *Sweet Cream and Sugar Cones* serves as a meditation on a particular ingredient. Featuring recipes for Bi-Rite's famed cakes, frostings, pie crusts, and cookies, you can easily mix and match to create an infinite array of delicious custom frozen treats. Filled with step-by-step techniques and insider's secrets, this lavishly illustrated cookbook will turn your kitchen into a personal Bi-Rite Creamery (without the long line).

Ain't She Sweet?

The girl everybody loves to hate has returned to the town she'd sworn to leave behind forever. As the rich, spoiled princess of Parrish, Mississippi, Sugar Beth Carey had broken hearts, ruined friendships, and destroyed reputations. But fifteen years have passed, now she's come home -- broke, desperate, and too proud to show it. The people of Parrish don't believe in forgive and forget. When the Seawillows, Sugar Beth's former girlfriends, get the chance to turn the tables on her, they don't hesitate. And Winnie Davis, Sugar Beth's most bitter enemy, intends to humiliate her in the worst possible way. Then there's Colin Byrne...Fifteen years earlier, Sugar Beth had tried to ruin his career. Now he's rich, powerful, and the owner of her old home. Even worse, this modern-day dark prince is planning exactly the sort of revenge best designed to bring a beautiful princess to her knees. But none of them have reckoned on the unexpected strength of a woman who's learned survival the hard way. *Ain't She Sweet?* is a story of courage and redemption...of friendship and laughter...of love and the possibility of happily-ever-after.

Sweet Science

Today we do not expect poems to carry scientifically valid information. But it was not always so. In *Sweet Science*, Amanda Jo Goldstein returns to the beginnings of the division of labor between literature and science to recover a tradition of Romantic life writing for which poetry was a privileged technique of empirical inquiry. Goldstein puts apparently literary projects, such as William Blake's poetry of embryogenesis, Goethe's journals *On Morphology*, and Percy Shelley's "poetry of life," back into conversation with the openly poetic life sciences of Erasmus Darwin, J. G. Herder, Jean-Baptiste Lamarck, and Étienne Geoffroy Saint-Hilaire. Such poetic sciences, Goldstein argues, share in reviving Lucretius's *De rerum natura* to advance a view of biological life as neither self-organized nor autonomous, but rather dependent on the collaborative and symbolic processes that give it viable and recognizable form. They summon *De rerum natura* for a logic of life resistant to the vitalist stress on self-authorizing power and to make a monumental case for poetry's role in the perception and communication of empirical realities. The first dedicated study of this mortal and materialist dimension of Romantic biopoetics, *Sweet Science* opens a through-line between Enlightenment materialisms of nature and Marx's coming historical materialism.

Sweet, Soft, Plenty Rhythm

GMA BUZZ PICK • How do we find belonging when love is unrequited? A \"gorgeously written debut\" (Celeste Ng, best-selling author of *Little Fires Everywhere*) filled with jazz and soul, about the perennial temptations of dangerous love, told by the women who love Circus Palmer—trumpet player and old-school ladies' man—as they ultimately discover the power of their own voices. \"Elegant, unexpected and...unforgettable.\" —New York Times Book Review \"A modern masterpiece.\" —Jason Reynolds, best-selling author of *Look Both Ways* It's 2013, and Circus Palmer, a forty-year-old Boston-based trumpet player and old-school ladies' man, lives for his music and refuses to be tied down. Before a gig in Miami, he learns that the woman who is secretly closest to his heart, the free-spirited drummer Maggie, is pregnant by him. Instead of facing the necessary conversation, Circus flees, setting off a chain of interlocking revelations from the various women in his life. Most notable among them is his teenage daughter, Koko, who idolizes him and is awakening to her own sexuality even as her mentally fragile mother struggles to overcome her long-failed marriage and rejection by Circus. Delivering a lush orchestration of diverse female voices, Warrell spins a provocative, soulful, and gripping story of passion and risk, fathers and daughters, wives and single women, and, finally, hope and reconciliation.

The Vintage Sweets Book

\"It is hard not to be swept along by Adoree's enthusiasm for the past...\" - Sunday Times Style Magazine Angel Adoree invites you on a nostalgic journey to rediscover your childhood fascination with all things sweet. The *Vintage Sweets Book* shows you that with a 'spoonful of sugar' and a little imagination, you can create your favourite vintage sweets and party treats for every soirée. You'll learn to make love Hearts for your sweetheart, Parma Violets for your gran, Fruit Jellies for your friends, Sugared Mice for the kids, Jazzies for a party and a couple of naughty, sweetie-inspired cocktails for yourself. Each chapter is crammed with delightful retro sweet recipes, tempting cocktails and puddings inspired by the sweets, as well as craft projects to help bring the magic to life. To add a novel twist to your party there are inspired cocktails to go with sweets so the grown-ups can enjoy an extra treat once the kids are in bed. Sample amongst others the delights of a rose lollipop Cocktail, gin Fizz, rocktail, Parma Violet Cocktail, Sarsaparilla Cocktail or a Cough Candy Toddy! Your vintage sweets book includes... Sweetie know-how Sweet beginnings I always like to kill two birds with one stone so, in this chapter, I teach you all the basics of sweetie-making while taking you on a trip down memory lane. You'll learn to make Love Hearts for your sweetheart, Parma Violets for your gran, Fruit Jellies for your friends, Sugared Mice for the kids, Jazzies for a party and a couple of naughty, sweetie-inspired cocktails for yourself! Softball, firmball & hardball sweets Who was the first to discover that some beautiful alchemy takes place when you heat up sugar in a bit of water? Well, whoever they were, I hope they are luxuriating in heaven as we speak! And you will be too when you suck on the spoils of this chapter -Toffee Bonbons, Liquorice, Gumdrops, Marshmallows, Rum & Raisin Fudge,

Edinburgh Rock and other glorious delights. Soft-crack & hard-crack sweets Do you find it impossible to resist crunching on a firm sweet? Or do you have the self-discipline to keep sucking? Either way, the sugar thermometer will be your new best friend as you learn to take sugar up to molten temperatures to create your favourite hard sweets of yesteryear - Toffee, Nut Brittle, Rhubarb & Custard Sweets, Rock, Sherbet Dips - all the old favourites are here.

Writing Interactive Music for Video Games

“This book is a must read for newcomers and experienced composers wanting to learn more about the art of video game composition.” —Chuck Doud, Director of Music, Sony Computer Entertainment Worldwide Studios All You Need to Know to Create Great Video Game Music Written by the developer of Berklee School of Music’s pioneering game scoring program, this guide covers everything professional composers and music students need to know about composing interactive music for video games, and contains exclusive tools for interactive scoring—tools that were previously available only at Berklee. Drawing on twenty years of professional experience in the game industry, Michael Sweet helps you master the unique language of music storytelling in games. Next, he walks you through the entire music composition process, from initial conceptualization and creative direction through implementation. Inside, you’ll find dozens of examples that illustrate adaptive compositional techniques, from small downloadable games to multimillion dollar console titles. In addition, this guide covers the business side of video game composition, sharing crucial advice about contracts, pricing, sales, and marketing. Coverage includes Overcoming the unique challenges of writing for games Composing music that can adapt in real time to player actions Developing thematic ideas Using audio middleware to create advanced interactive scores Working effectively with game development teams Understanding the life of a video game composer Managing contracts, rights, estimating, and negotiation Finding work The companion website contains software tools to help you master interactive music concepts explored in this book, with additional resources and links to learn more about scoring for games. See Appendix A for details.

Sweet Dress Book

Fresh from Bunka, the Japanese publisher of Pattern Magic and Drape Drape, comes this stylish book for home sewers. Sweet Dress Book comes with six patterns you can use to make 23 different stylish outfits. An entire wardrobe in one little book! From these simple patterns, Yoshiko Tsukiori has created a collection of beautiful garments that you can easily make yourself, including blouses, camisoles, shifts, kimonos, coats, dresses, pants, and playsuits. These easy-to-follow patterns present a variety of designs and techniques that you can choose to incorporate, such as French sleeves, darts, straight-cut designs, and raglan sleeves, along with stylish detailing such as shirring and ruffles.

Sweet People Are Everywhere

Sweet People Are Everywhere, an illustrated picture book featuring a poem by internationally renowned writer and activist Alice Walker, is a powerful celebration of humanity. The poem addresses a young boy getting his first passport, taking the boy—and the reader—on a journey through a series of countries around the globe where “sweet people” can be found. Sweet People Are Everywhere, an illustrated picture book for children ages 4–8 (and readers of all ages) by internationally renowned writer and activist Alice Walker, focuses on a common thread of the “sweet people” who can be found all over the world. The poem addresses a young boy getting his first passport, taking the boy—and the reader—on a journey through a series of countries around the globe. The poem is a powerful celebration of humanity and globalism, embodying a generosity of spirit that is inspiring, timely, and timeless. After journeying through dozens of countries and pointing out the sweet people in each place, Walker writes these beautiful, hopeful, and haunting words: We are lost if we can no longer experience how sweet human beings can be. Promise me never to forget this. The book’s full-color illustrations by Quim Torres include a world map highlighting the many countries referenced, and the book includes an interview with Alice Walker. The evocative free verse poem was first

published in Walker's 2018 poetry collection *Taking the Arrow Out of the Heart*, winner of the NAACP Image Award for Outstanding Literary Work. *Library Journal* praised the book for its "poems of love and hope" and, in a starred review, *Booklist* commended Walker's "prodding wisdom of an elder suggesting that we can cope by taking comfort in beauty, friendship, and human kindness; by always expressing gratitude; and by turning inward to hold ourselves accountable for what we contribute." *Sweet People Are Everywhere* is Walker's sixth book for children, and it explores and builds on some of the same themes as her 2007 title *Why War Is Never a Good Idea*; her first children's book was *Langston Hughes: American Poet* (1974).

Sweet Sweat

Sweet Sweat, the only novel by Belgian artist Justine Frank, is unusual, to say the least—a blend of feminism, pornography, Judaism, and art, written in French in 1931. Its heroine is a Jewish girl named Rachel, born in the South of France, who has an outstanding talent for debauchery and crime. She takes up with the sybaritic Count Urdukas and sets out with him on an odyssey of pleasure and corruption marked by bizarre events in which horror and humor mingle. This comprehensive new edition of Frank's novel includes an essay and an extensive biography by Israeli American writer and artist Roe Rosen and a timeline tracing key moments in Frank's life, providing a definitive analysis of this once-scandalous novel and its historical and cultural contexts. [As he hovered] over the skinny body, his nostrils were filled with the aroma of horror-sweat that poured from Rachel. He was swept by the scent. His breathing became a guttural purr and his eyes glazed over. Oh, shrewd liqueur of tropical fruits! Ah, venomous crème de cassis! Hurrah, distilled, tyrannical sweetness, tainted neither by a salty tint nor sour hint! Never had the Count been caught by such a fire as was ignited by this sweetness... a carnivorous perfume, as seismic as epilepsy... A smut potion worthy of the sacred nostrils of the Pope! —Justine Frank, *Sweet Sweat*, 1931 Roe Rosen's paintings, films, and writings have become known for their historical and theological consciousness, novelistic imagination, and psychological ambition. His work addresses the representation of history, the political economy of memory, and the politics of identity, often exploring the tension between trauma, horror, humor, and truth. Rosen was born in Rehovot, Israel, in 1963, and received degrees in visual art from the School of Visual Arts and Hunter College, both in New York. He now lives in Israel, where he teaches art and art history at Bezalel Academy of Art and at Beit Berl College. In 1997 Rosen's controversial exhibition "Live and Die as Eva Braun" at The Israel Museum, Jerusalem, was aggressively attacked by Israeli politicians. It won critical praise, however, for its new approach to the representation of the memory of the Holocaust. Rosen's projects include the exhibition "Justine Frank (1900–1943): A Retrospective" (2009) and the films *Two Women and a Man* (2005) and *The Confessions of Roe Rosen* (2008). He has authored the books *A Different Face* (Shva, 2000), *Lucy* (Shadurian, 2000), *Sweet Sweat* (Babel, 2001), and *Ziona™* (Keter, 2007). Copublished with Extra City

Sweet Saturdays

Quinn Jacobs hasn't had a serious relationship in a long time. He's too busy running the family business, Bakey's--a nationwide bakery chain. He's only in town to get the newest store up and running. But he has noticed the woman in the cottage next to his. And Paula O'Neill has noticed him too. It's hard not to. Like her, he leaves for work early, and comes home late. Paula has a busy job at a local marketing agency but her favorite day of the week is Saturday when she works at her aunt's bakery, decorating cakes. When her aunt announces that she is retiring and wants Paula to take over the business, she is thrilled. Everything in her life is going so well. She's even started spending time with her new neighbor Quinn, who is funny and sweet and says that the area is growing on him. But there's one big problem, Quinn hasn't exactly shared what his family's business is with Paula, and Bakey's is going to be opening right across the street from her aunt's bakery. When they've opened in other locations, competing businesses haven't always survived. Will this kill their chance at romance too?

Sweet and Sour

A heartfelt middle-grade novel about ex-best friends, betrayals, and revenge that is best served sour. Revenge is sweet! For as long as she can remember, Mai has spent every summer in Mystic, Connecticut visiting family friends. And hanging out with her best-friend-since-birth, Zach Koyama, was always the best part. Then two summers ago everything changed. Zach humiliated Mai, proving he wasn't a friend at all. So when Zach's family moved to Japan, Mai felt relieved. No more summers together. No more heartache. But this year, the Koyamas have returned and the family vacation is back on. And if Mai has to spend the summer around Zach, the least she can do is wipe away the memory of his betrayal... by coming up with the perfect plan for revenge! Only Zach isn't the boy he used to be, and Mai's memories of their last fateful summer aren't the whole truth of what happened between them. Now she'll have to decide if she can forgive Zach, even if she can never forget.

Sweet Buttercup

While staying at their grandmother's ranch, sisters Tori and Miranda are practicing to compete in different events at the local horse show--but Ashley, a rude and conceited girl who is stabling her pony at the ranch, is constantly criticizing everything, their costumes, their ponies, Jewel and Buttercup, and generally draining the fun out of the summer.

Something Sweet

"As the creator of the immensely popular food blog overtimecook.com, Miriam Pascal shares her innovative, exciting, and delicious recipes with literally hundreds of thousands of eager home cooks. She now presents close to 100 brand-new, never-seen recipes plus a number of her readers' favorite treats...Miriam is a master at taking familiar kosher ingredients and combining them into creative treats that look beautiful, taste amazing, and aren't hard to create."--Dust jacket.

How Sweet It Is

What happens when the queen of romance falls for the king of horror--you get "a hilarious rom-com romp," perfect for fans of *Beach Read*. (Kirkus, starred review) Event planner Kate Sweet is famous for creating the perfect happily-ever-after moment for her clients' dream weddings. So how is it that her best friend has roped her into planning a bestselling horror writer's book launch extravaganza? But the second Kate meets—or rather, accidentally maims—the drop-dead-hot Drake Matthews, her well-ordered life quickly transforms into an absolute nightmare. Drake Matthews is tired of the spotlight and tired of his reputation as the Knight of Nightmares. He's really a nice guy! But he's not prepared for Kate, a fearless agent of chaos in steel-tipped stilettos, or for that sweet sting of attraction he feels for her. She's inspiring him to take his writing in a whole new direction—one that no one expects. Because now Kate and Drake are changing up the rules, and this plot twist might just surprise everyone . . . including themselves. "Fans of *The Hating Game* by Sally Thorne, *Red, White and Royal Blue* by Casey McQuiston, *Get a Life*, *Chloe Brown* by Talia Hibbert, and *Written in the Stars* by Alexandria Bellefleur will adore *How Sweet It Is*!" --The Nerd Daily As featured in: PopSugar: Must-Read July Books PopSugar: 12 Swoonworthy Romances to Read in One Sitting

The Sweet Rot

"THE SWEET ROT" is an edgy, dark, and twisted illustrated children's book from the mind of New York Punk Rock artist Joe Simko. Dedicating each page to a particular kid, a little rotter, we see their lives in the town of Pollilop Drop. These kids are fierce, pierced, and tatted with 'tude. Their home is a place filled with candy-colored rocks, pierced mushrooms, and malformed mumble bees. The Sweet Rot kids are isolated yet connected. Some are hopeful and some are doubtful. Some even have a twitch of the insanity, but all are endearing and will allure viewers of all ages from child to adult. Poetically written and stunningly beautiful artwork by Simko makes this book a must have.

Sweet

From the author of NYT bestsellers *Easy* and *Breakable* - a standalone novel in the *Contours of the Heart* series He's the love of her life, but he doesn't know it. She's his one moment of sacrifice in a lifetime of survival. He was damaged and wild, but resilient. She's always been obedient; now she's restless. Home for the summer between college and med school, Pearl Torres Frank knows two things: Boyce Wynn is the embodiment of everything she should run from, and everything she wants to run to. Rebellious and loud. Unconcerned with society's opinion of him. Passionate. Strong. Dangerous. And one more trait he hides from everyone but her: Sweet.

Sweet Vegan

Presents a collection of recipes for gluten-free desserts that include cakes, cookies, pies, and brownies, with discussions on ingredients and veganism.

Sweet Laba Congee

"Yan'er is excited to help her grandmother prepare Laba congee for the Laba congee festival. It's a lot of work--organizing, cleaning, and preparing the ingredients, then cooking it on a wood-burning stove. It smells so good, even a puppy can't resist the aroma. Then Yan'er must carry some of the Laba congee to share with men and women in the village. And after she finally fills her own belly, Yan'er discovers that leftover Laba congee has other uses, too."--Provided by publisher.

The Sweet Flypaper of Life (softcover)

"The people in these photographs had no walls up. They just accepted me and permitted me to take their photographs without any self-consciousness." —Roy DeCarava. *The Sweet Flypaper of Life* is a "poem" about ordinary people, about teenagers around a jukebox, about children at an open fire hydrant, about riding the subway alone at night, about picket lines and artist work spaces. This renowned, life-affirming collaboration between artist Roy DeCarava and writer Langston Hughes honors in words and pictures what the authors saw, knew, and felt deeply about life in their city. Hughes's heart-warming description of Harlem in the late 1940s and early 1950s is seen through the eyes of one grandmother, Sister Mary Bradley. As she guides the reader through the lives of those around her, we imagine the babies born, families in struggle, children yet flourishing. We experience the sights and sounds of Harlem as seen through her learned and worldly eyes, expressed here through Hughes's poetic prose. As she states, "I done got my feet caught in the sweet flypaper of life and I'll be dogged if I want to get loose." DeCarava's photographs lay open a world of sense and feeling that begins with his perception and vision. The ruminations go beyond the limit of simple observation and contend with deeper meanings to reveal these individuals as subjects worthy of art. While Hughes states "We've had so many books about how bad life is, maybe it's time to have one showing how good it is," the photographs bring us back to this lively dialogue and a complex reality, to a resolution that stands with the optimism of the photographic medium and the certainty of DeCarava's artistic moment. In 1952 DeCarava became the first African American photographer to win a John Simon Guggenheim Memorial Fellowship. The one-year grant enabled DeCarava to focus full time on the photography he had been creating since the mid-1940s and to complete a project that would eventually result in *The Sweet Flypaper of Life*, a moving, photo-poetic work in the urban setting of Harlem. DeCarava compiled a set of images from which Hughes chose 141 and adeptly supplied a fictive narration, reflecting on life in that city-within-a-city. First published in 1955, the book, widely considered a classic of photographic visual literature, was reprinted by public demand several times. This fourth printing, the Heritage Edition, is the first authorized English-language edition since 1983 and includes an afterword by Sherry Turner DeCarava tracing the history and ongoing importance of this book.

Home Is Where the Eggs Are

From the host of Food Network's *Girl Meets Farm* and bestselling author of the IACP award-winning *Molly on the Range*, a collection of cozy recipes that feel like celebrations. *Home Is Where the Eggs Are* is a beautiful, intimate book full of food that's best enjoyed in the comfort of sweatpants and third-day hair, by a beloved Food Network host and new mom living on a sugar beet farm in East Grand Forks, MN. Molly Yeh's cooking is built to fit into life with her baby, Bernie, and the naptimes, diaper changes, and wiggle time that come with having a young child, making them a breeze to fit into any sort of schedule, no matter how busy. They're low-maintenance dishes that are satisfying to make for weeknight meals to celebrate empty to-do lists after long workdays, cozy Sunday soups to simmer during the first (or seventh!) snowfall of the year, and desserts that will keep happily under the cake dome for long enough that you will never feel pressure to share. The flavors in this book draw inspiration from a distinctive blend of Molly's experiences--her Chinese and Jewish heritage, her time living in New York, her husband's Scandinavian heritage, and their farm in the upper Midwest. She uses seasonal ingredients that are common in her region while singlehandedly supporting the za'atar and sumac import industry in her small town. These influences come together into fuss-free crave-able meals that dirty as few dishes as possible and offer loads of prep-ahead, freezing, and substitution tips, such as: Babka Cereal Mozzarella Stick Salad Doughnut Matzo Brei Ham and Potato Pizza Chicken and Stars Soup Orange Blossom Creamsicle Smoothies Hand-pulled Noodles with Potsticker Filling Sauce Marzipan Chocolate Chip Cookies In *Home Is Where the Eggs Are*, the feeling of home starts in the kitchen; just melt some butter, fry an egg, and build a little memory around it.

Three's a Crowd

Routledge Applied Linguistics is a series of comprehensive textbooks, providing students and researchers with the support they need for advanced study in the core areas of English language and Applied Linguistics. Each book in the series guides readers through three main sections, enabling them to explore and develop major themes within the discipline. Section A, Introduction, establishes the key terms and concepts and extends readers' techniques of analysis through practical application. Section B, Extension, brings together influential articles, sets them in context, and discusses their contribution to the field. Section C, Exploration, builds on knowledge gained in the first two sections, setting thoughtful tasks around further illustrative material. This enables readers to engage more actively with the subject matter and encourages them to develop their own research responses. Throughout the book, topics are revisited, extended, interwoven and deconstructed, with the reader's understanding strengthened by tasks and follow-up questions. *Corpus-Based Language Studies*: covers the major theoretical approaches to the use of corpus data adopts a 'how to' approach with exercises and cases, affording students with the knowledge and tools to undertake their own corpus-based research gathers together influential readings from leading names in the discipline, including: Douglas Biber, Henry Widdowson, Michael Stubbs, Ronald Carter, and Michael McCarthy is supported by a website featuring long extracts for analysis by students with commentary by the authors. The accompanying website to this book can be found at <http://cw.routledge.com/textbooks/0415286239/>

Corpus-based Language Studies

An electric and intimate story of 1970s gay Atlanta through its bedazzling drag clubs and burgeoning rights activism. Coursing with a pumped-up beat, gay Atlanta was the South's mecca—a beacon for gays and lesbians growing up in its homophobic towns and cities. There, the Sweet Gum Head was the club for achieving drag stardom. Martin Padgett evokes the fantabulous disco decade by going deep into the lives of two men who shaped and were shaped by this city: John Greenwell, an Alabama runaway who found himself and his avocation performing as the exquisite Rachel Wells; and Bill Smith, who took to the streets and city hall to change antigay laws. Against this optimism for visibility and rights, gay people lived with daily police harassment and drug dealing and murder in their discos and drag clubs. Conducting interviews with many of the major figures and reading through deteriorating gay archives, Padgett expertly re-creates Atlanta from a time when a vibrant, new queer culture of drag and pride came into being.

A Night at the Sweet Gum Head

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