

Seattle Times Cookbook

Leslie Mackie, Andrew Cleary

Seattle Times Cookbook:

The Seattle Times Cookbook Sharon Lane.1985 The Seattle Times Guide to Cooking Techniques Nicole The Seattle Times Holiday Recipes Dorothy Neighbors, 196? The Food and Drink of Mindt, CeCe Sullivan, 1987-12 **Seattle** Judith Dern, 2018-08-10 Offers a comprehensive exploration of Seattle's cuisine from geographical historical cultural and culinary perspectives From glaciers to geoducks from the Salish Sea with swift currents sweeping wild salmon home from the Pacific Ocean to their original spawning grounds to settlers immigrants and restaurateurs Seattle's culinary history is vibrant and delicious defining the Puget Sound region as well as a major U S city Exploring the Pacific Northwest's history from a culinary perspective provides an ideal opportunity to investigate the area's Native American cooking culture along with Seattle's early boom years when its first settlers arrived Waves of immigrants from the mid 1800s into the early 1900s brought ethnic culinary traditions from Europe and beyond and added more flavor to the mix As Seattle grew from a wild frontier settlement into a major twentieth century hub for transportation and commerce following World War II its home cooks prepared many All American dishes but continued to honor and prepare the region s indigenous foods Taken altogether and described in the pages of this book it s quickly evident few cities and regions have culinary traditions as distinctive as The Official High Times Cannabis Cookbook Elise McDonough, Editors of High Times Magazine, 2012-03-09 This Seattle s informative and accessible cookbook ranges from pot brownies to THC infused Thanksgiving turkey an essential staple for any budding chef Cool Hunting magazine This first ever cookbook from High Times magazine the world's most trusted name when it comes to getting stoned is the deliciously definitive guide to cannabis infused cooking Easy accessible recipes and advice demystify the experience of cooking with grass and offer a cornucopia of irie appetizers and entrees stoner sweets cannabis cocktails and high holiday feasts for any occasion Offerings run the culinary ganja gamut from Time Warp Tamales and Sativa Shrimp Spring Rolls to Pico de Ganja Nachos and Pineapple Express Upside Down Cake Delectable color photos and recipes inspired by stoner celebrities such as Snoop Dogg Cheech and Chong and Willie Nelson are sure to spark your interest whether you re looking for the perfect midnight munchie or taking dinner to a higher level **Practical Data Analysis Cookbook** Tomasz Drabas, 2016-04-29 Over 60 practical recipes on data exploration and analysis About This Book Clean dirty data extract accurate information and explore the relationships between variables Forecast the output of an electric plant and the water flow of American rivers using pandas NumPy Statsmodels and scikit learn Find and extract the most important features from your dataset using the most efficient Python libraries Who This Book Is For If you are a beginner or intermediate level professional who is looking to solve your day to day analytical problems with Python this book is for you Even with no prior programming and data analytics experience you will be able to finish each recipe and learn while doing so What You Will Learn Read clean transform and store your data usng Pandas and OpenRefine Understand your data and explore the relationships between variables using Pandas and D3 is Explore a variety of techniques to classify and

cluster outbound marketing campaign calls data of a bank using Pandas mlpy NumPy and Statsmodels Reduce the dimensionality of your dataset and extract the most important features with pandas NumPy and mlpy Predict the output of a power plant with regression models and forecast water flow of American rivers with time series methods using pandas NumPy Statsmodels and scikit learn Explore social interactions and identify fraudulent activities with graph theory concepts using NetworkX and Gephi Scrape Internet web pages using urlib and BeautifulSoup and get to know natural language processing techniques to classify movies ratings using NLTK Study simulation techniques in an example of a gas station with agent based modeling In Detail Data analysis is the process of systematically applying statistical and logical techniques to describe and illustrate condense and recap and evaluate data Its importance has been most visible in the sector of information and communication technologies It is an employee asset in almost all economy sectors This book provides a rich set of independent recipes that dive into the world of data analytics and modeling using a variety of approaches tools and algorithms You will learn the basics of data handling and modeling and will build your skills gradually toward more advanced topics such as simulations raw text processing social interactions analysis and more First you will learn some easy to follow practical techniques on how to read write clean reformat explore and understand your data arguably the most time consuming and the most important tasks for any data scientist In the second section different independent recipes delve into intermediate topics such as classification clustering predicting and more With the help of these easy to follow recipes you will also learn techniques that can easily be expanded to solve other real life problems such as building recommendation engines or predictive models In the third section you will explore more advanced topics from the field of graph theory through natural language processing discrete choice modeling to simulations You will also get to expand your knowledge on identifying fraud origin with the help of a graph scrape Internet websites and classify movies based on their reviews By the end of this book you will be able to efficiently use the vast array of tools that the Python environment has to offer Style and approach This hands on recipe guide is divided into three sections that tackle and overcome real world data modeling problems faced by data analysts scientist in their everyday work Each independent recipe is written in an easy to follow and step by step fashion

Prison Recipes and Prison Cookbooks A.E. Stearns,2024-04-24 Prison Recipes and Prison Cookbooks provides an innovative exploration of U S based prison cookbooks using a narrative criminological approach The book relies on the voices of prison cookbook authors to argue that cookbook narratives are a form of communication with the free world Further the book undertakes thematic analyses of prison cookery and narratives to illuminate the intersections of incarceration with abolition gender literacy and dehumanization The reader is introduced to the power and symbolism of cell made food as well as the agency and resourcefulness of those who cook bake and write about food behind bars Prison Recipes and Prison Cookbooks is of interest to instructors of courses covering the sociology of food criminology human geography and anthropology The book is also appropriate for prison and probation services health organizations and anyone engaged in the

criminal legal system abolition movements or social reform Leslie Mackie's Macrina Bakery & Cafe Cookbook Leslie Mackie, Andrew Cleary, 2003-01-01 Nationally known chef Leslie Mackie opened Macrina in 1993 as an artisan bakery and lunch spot News of this exciting eatery spread quickly through Seattle and beyond making Macrina an American favorite This lavishly produced cookbook offers the same dishes developed from extensive research and travel found at Macrina More than 100 recipes range from a classic Rustic Potato Loaf or Raisin Brioche Twist to a delectable Raspberry Cinnamon Sugar Bread Pudding with Nectarine Compote to a tantalizing variety of lunch items including Butternut Squash and Apple Galette and Salmon Paillard on Mixed Greens with Mustard Vinaigrette The book features a special holiday section and gorgeous duotone photographs capture the setting its people and its inspiring displays of breads pastries and breakfast and lunch fare Working Class Foodies Cookbook Rebecca Lando, 2013-06-04 With 100 recipes featuring seasonal ingredients The Working Class Foodies Cookbook is perfect for you whether you re just learning how to cook shop at the farmers market or simply save money The author The CBD Cookbook for Beginners Mary J. White, 2019 The all you need to know guide for cooking with CBD CBD or cannabidiol is the latest most popular trend people are turning to for its myriad of touted benefits It's quoted to be a kind of full body massage at the molecular level New York Times Now you can incorporate CBD in your daily fare that will have you Making your own CBD butter oils tinctures and flour Entertaining with Spicy Nuts Lemon Cocktail Crackers Baked Artichoke Dip and Cheesy Olive Bites Enjoying a healthy meal with The Best Kale Salad or warm up with Coconut Chicken Curry Customizing your own CBD gummies or baking a decadent Orange Almond Cake for a celebration Creating pantry staples like CBD Ketchup or Honey so that you can add a dollop or garnish to your own personal favorite meal And of course no kitchen is complete without starters drinks salads and sides A perfect addition to any cookbook collection or a gift for those looking to add more CBD naturally into their diet Wild & Weedy Apothecary Doreen Shababy, 2024-11-06 This voluminous guide will help armchair naturalists and horticulturalists get the most out of nature's bounty without risking harm Publishers Weekly Just outside your doorstep or kitchen window a wild and weedy apothecary waits to be discovered Herbalist Doreen Shababy shares her deep abiding love for the earth and its gifts in this collection of herbal wisdom that represents a lifetime of work in the forest field and kitchen This herbalism guidebook is jam packed with dozens of tasty recipes and natural remedies including Glorious Garlic and Artichoke Dip Sunny Oatmeal Crepes Candied Catnip Leaves Lavender Lemonade Roseberry Tea Garlic Tonic Parsnip Hair Conditioner and Dream Charms made with Mugwort A sampling of the herbal lore legend and instruction found within these pages The difference between sweet faced flowers and flowers with attitude How to assemble a well stocked pantry The importance of gratitude Plant spirit communication basics How to use local wild herbs How to make poultices teas tinctures balms and extracts A great cross over herbal that brings the aspects of a medicinal herbal into the kitchen American Herb Association Quarterly If you have ever wanted to know more about the wonder of wild herbs Shababy will lead the way Deborah Duchon former publisher of

The Wild Foods Forum Those who dare delve into this book may emerge with catnip on their breath mud on their knees wild fruit juices on their hands and a mysterious satisfied smile the very image of a wild and weedy woman Come on Susun S Weed wise wild woman herbalist and author of the Wise Woman Herbal series Ivar's Seafood Cookbook The Crew at Ivar's, 2013-11-05 Keep clam and cook on with this seafood cookbook featuring 60 recipes from one of the most successful restaurants in the Pacific Northwest If Ivar s isn t a landmark it ought to be Serving local seafood salmon oysters clams halibut for 75 years it is one of the most successful restaurants in the Pacific Northwest With their first cookbook they serve up home cooking recipes from the restaurant s extensive repertoire of seafood dishes But what else would you expect from the folks whose motto is keep clam Ivar s has a lively history of creative self promotion from their wild giant dancing clams ads to their announced plan to introduce the iSpoon in 2015 The cookbook contains 60 of Ivar s best recipes tantalizing photography and a gathering of anecdotes and ephemera from three quarters of a century of restaurant adventures marketing feats and pranks and dedication to serving its customers Find out more at www ivars com **Seattle Cookbook** Chuck Johnson, Blanche Johnson, 2005-06 Savor Greater Seattle offers a sample of the local experience with a variety of cuisine that reflects the diversity of the area Half cookbook half restaurant guide it includes historical photographs and information about the premier restaurants Chef's Secrets ,2015-12-29 Chef's Secrets Revealed In Chef's Secrets more than 80 renowned chefs share the tricks timesaving techniques and kitchen wisdom they ve learned through years of experience Steven Raichlen on Building a Three Zone Fire on a Charcoal Grill Charlie Palmer on Roasting a Perfect Turkey Bruce Aidells on the Secret to Flavorful Pork Gary Guitard on Tempering Chocolate Plus techniques from Sara Moulton Marcus Samuelsson Norman Van Aken Roxanne Klein James Peterson Emily Luchetti and dozens of other top notch chefs Each technique is explained in the chef's own words along with a short revealing interview and a detailed profile of the chef s accomplishments With tips stretching from the basics how to peel ginger with a teaspoon to the extreme how to peel a tomato with a blow torch Chef's Secrets is an essential reference for any food lover's bookshelf Environmental Change and the World's Futures Jonathan Paul Marshall, Linda H. Connor, 2015-08-27 Climate change and ecological instability have the potential to disrupt human societies and their futures Cultural social and ethical life in all societies is directed towards a future that can never be observed and never be directly acted upon and yet is always interacting with us Thinking and acting towards the future involves efforts of imagination that are linked to our sense of being in the world and the ecological pressures we experience The three key ideas of this book ecologies ontologies and mythologies help us understand the ways people in many different societies attempt to predict and shape their futures Each chapter places a different emphasis on the linked domains of environmental change embodied experience myth and fantasy politics technology and intellectual reflection in relation to imagined futures The diverse geographic scope of the chapters includes rural Nepal the islands of the Pacific Ocean Sweden coastal Scotland North America and remote rural and urban Australia This book will appeal to

researchers and students in anthropology sociology environmental studies cultural studies psychology and politics

Cookbooks by Small Presses Paula Matta, 1988 Gastropolis Annie Hauck-Lawson, Jonathan Deutsch, 2008-12-01 This irresistible sampling of NYC s rich food heritage takes readers on a cultural and historical journey from Brooklyn to the Bronx and beyond Whether you re digging into a slice of cherry cheesecake burning your tongue on a piece of Jamaican jerk chicken or slurping the broth from a juicy soup dumpling eating in New York City is a culinary adventure unlike any other in the world Gastropolis explores the historical cultural and personal relationship between New Yorkers and the food they eat Beginning with the origins of local favorites such as Mt Olympus bagels and Puerto Rican lasagna the book looks back to early farming practices and the pre European fare of the Leni Lenape Essays trace the function of place and memory in Asian cuisine the rise of Jewish food icons the evolution of food enterprises in Harlem the relationship between restaurant dining and identity and the role of peddlers and markets in guiding the ingredients of our meals Touching on everything from religion to nutrition agriculture to economics and politics to psychology Gastropolis tells a multifaceted story of immigration amalgamation and the making of New York's distinctively delicious flavor Hedgebrook Cookbook Julie Rosten, Denise Barr, 2025-07-30 Founded in 1988 by visionary philanthropist Nancy Nordhoff and writer Sheryl Feldman Hedgebrook is a literary nonprofit that supports the work of visionary writers whose stories and ideas shape our culture a writer s retreat that hosts a global community of writers through residencies and programs exclusively dedicated to supporting the creative process of women writers Each evening at Hedgebrook residents gather in the kitchen to share a home cooked meal lovingly prepared using ingredients from Hedgebrook's own organic garden nourishing their bodies as well as their spirits through the retreat s unique approach to radical hospitality and it is in this spirit that Hedgebrook created The Hedgebrook Cookbook So delve into the mouth wateringly good recipes from their farmhouse kitchen gorgeous writing from their alumnae community and stunning photos of their grounds and culinary creations and let them bring the essence of radical hospitality from their table to yours The Joslin Diabetes Great Chefs Cook Healthy Cookbook Frances Giedt, Bonnie Sanders Polin Ph.D, Bonnie Sanders Polin, 2003-10 The authors and superstar chefs have come together to produce a cookbook of extraordinary food for special occasions The Creative Way Forward Jen Martin, 2024-09-17 Learn How to Creatively Adapt Improvise Solutions and Embrace Change Change is inevitable If there s one thing we can plan on it s that nothing will stay the same Yet change can also be challenging especially when it sunexpected In times of disruption when we most need to be creative we re often reactive We hang on to what we know instead of being open to the vast possibilities of what s next Professional coach and consultant Jen Martin shows us another way how to build your creative capacity and ability to improvise forward even during life s biggest twists and turns For those navigating any type of change whether at work or in life Jen shares research backed practices and tools to help you strengthen your agility and adaptability In this book you will learn The four part Change Curve for navigating transitions How to regulate your nervous system to be creative versus

reactive Why knowing what s core for you is critical for being adaptive Three powerful ways to reframe your perspective The type of curiosity you ll need in order to embrace what s next and How to creatively navigate detours and setbacks on the journey This book is a beautiful reminder that while the future is inherently uncertain it s precisely when we don't have all the answers that we often come up with the most interesting ideas and discover the creative way forward

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