

## What Katie Ate

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Kate

The Year I Stopped Trying

Katie and the Dream-eater

The End of Everything

Katie Chin's Everyday Chinese Cookbook

Kiss & Make Up

Put an Egg on It

Picture Cook

Raising Hope

Boards

Scrumptious from the Girl Who Ate Everything

Good and Cheap

Groundswell

Vegan Eats World

Les Marchés Français

What Katie Ate

Katie and the Cupcake War

What Katie Ate

Katie Loves the Kittens

Going There

What Katie Ate on the Weekend

The Mom 100 Cookbook

What Katie Ate

It's Not Complicated

Uncommon Arrangements

The Tricky Tooth

Chocolate-Covered Katie

Lighter Than My Shadow

What I Ate for Breakfast: Food worth getting out of bed for

The Shore

No Bones about It

Crazy Water, Pickled Lemons

A Chef's Book of Favorite Culinary Quotations

Durable Goods

Endless Summer Cookbook

Artisanal Cocktails

What the Great Ate

Girls in Trucks

We Wear Pants

*What Katie Ate*

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### MICAH WISE

*What Katie Ate* Tuttle Publishing

A NEW YORK TIMES NOTABLE BOOK OF 2020 NAMED A BEST BOOK OF THE YEAR BY \* THE WASHINGTON POST \* THE ECONOMIST \* NEW SCIENTIST \* PUBLISHERS WEEKLY \* THE GUARDIAN From one of the most dynamic rising stars in astrophysics, an “engrossing, elegant” (The New York Times) look at five ways the universe could end, and the mind-blowing lessons each scenario reveals about the most important concepts in cosmology. We know the universe had a beginning. With the Big Bang, it expanded from a state of unimaginable density to an all-encompassing cosmic fireball to a simmering fluid of matter and energy, laying down the seeds for everything from black holes to one rocky planet orbiting a star near the edge of a spiral galaxy that happened to develop life as we know it. But what happens to the universe at the end of the story? And what does it mean for us now? Dr. Katie Mack has been contemplating these questions since she was a young student, when her astronomy professor informed her the universe could end at any moment, in an instant. This revelation set her on the path toward theoretical astrophysics. Now, with lively wit and humor, she takes us on a mind-bending tour through five of the cosmos’s possible finales: the Big Crunch, Heat Death, the Big Rip, Vacuum Decay (the one that could happen at any moment!), and the Bounce. Guiding us through cutting-edge science and major concepts in quantum mechanics,

cosmology, string theory, and much more, *The End of Everything* is a wildly fun, surprisingly upbeat ride to the farthest reaches of all that we know.

*Kate* Simon and Schuster

Eggs are among the staples in most households around the world because they’re nutritious, a great source of protein, readily available, and affordable. They also happen to be delicious! *Put an Egg on It* is a collection of 65 simple breakfast, lunch, dinner, and dessert recipes that feature eggs. Featuring the basics on how to cook eggs, and including plenty of simple “comfort food” recipes, the book also features recipes from a variety of international cuisines including Mexican, Israeli, Greek, Spanish, Korean, Thai, Sri Lankan, Vietnamese, and Italian.

**The Year I Stopped Trying** Hachette Books

The acclaimed author and illustrator of *Chickens to the Rescue* has created a sweet, funny, and entirely irresistible new character—a little dog just bursting with good intentions. Katie is so excited when Sara Ann brings home three little kittens that she can’t stop herself from howling “AROOOO!” and trying to run after them. She loves them so much! But Katie’s enthusiasm frightens the kitties, and she’s sad when they run away from her. Don’t they know that she just wants to play? *Katie Loves the Kittens* is a 2009 Bank Street - Best Children’s Book of the Year.

**Katie and the Dream-eater** Workman Publishing

Renowned food photographer Davies shares her favorite simple dishes with a dazzling collection of recipes and beautiful images. Showcasing her extraordinary eye, this debut cookbook is a unique combination of food diary and how-to, with tips, tricks, and photos.

### The End of Everything Simon and Schuster

What was eating them? And vice versa. In *What the Great Ate*, Matthew and Mark Jacob have cooked up a bountiful sampling of the peculiar culinary likes, dislikes, habits, and attitudes of famous—and often notorious—figures throughout history. Here is food • As code: Benito Mussolini used the phrase “we’re making spaghetti” to inform his wife if he’d be (illegally) dueling later that day. • As superstition: Baseball star Wade Boggs credited his on-field success to eating chicken before nearly every game. • In service to country: President Thomas Jefferson, America’s original foodie, introduced eggplant to the United States and wrote down the nation’s first recipe for ice cream. From Emperor Nero to Bette Davis, Babe Ruth to Barack Obama, the bite-size tidbits in *What the Great Ate* will whet your appetite for tantalizing trivia.

### Katie Chin's Everyday Chinese Cookbook Simon and Schuster

This heartbreaking, hilarious, and brutally honest memoir shares the deeply personal life story of a girl next door and her transformation into a household name. For more than forty years, Katie Couric has been an iconic presence in the media world. In her brutally honest, hilarious, heartbreaking memoir, she reveals what was going on behind the scenes of her sometimes tumultuous personal and professional life - a story she’s never shared, until now. Of the medium she loves, the one that made her a household name, she says, “Television can put you in a box; the flat-screen can flatten. On TV, you are larger than life but smaller, too. It is not the whole story, and it is not the whole me. This book is.” Beginning in early childhood, Couric was inspired by her journalist father to pursue the career he loved but couldn’t afford to stay in. Balancing her vivacious, outgoing personality with her desire to be taken seriously, she overcame every obstacle in her way: insecurity, an eating disorder, being typecast, sexism . . . challenges, and how she dealt with them, setting the tone for the rest of her career. Couric talks candidly about adjusting to sudden fame after her astonishing rise to co-anchor of the TODAY show, and guides us through the most momentous events and news stories of the era, to which she had a front-row seat: Rodney King, Anita Hill, Columbine, the death of Princess Diana, 9/11, the Iraq War . . . In every instance, she relentlessly pursued the facts, ruffling more than a few feathers along the way. She also recalls in vivid and sometimes lurid detail the intense pressure on female anchors to snag the latest “get”—often sensational tabloid stories like Jon Benet Ramsey, Tonya Harding, and OJ Simpson. Couric’s position as one of the leading lights of her profession was shadowed by the shock and trauma of losing her husband to stage 4 colon cancer when he was just 42, leaving her a widow and single mom to two daughters, 6 and 2. The death of her sister Emily, just three years later, brought yet more trauma—and an unwavering commitment to cancer awareness and research, one of her proudest accomplishments. Couric is unsparing in the details of her historic move to the anchor chair at the CBS Evening News—a world rife with sexism and misogyny. Her “welcome” was even more hostile at 60 Minutes, an unrepentant boys club that engaged in outright hazing of even the most established women. In the wake of the MeToo movement, Couric shares her clear-eyed reckoning with gender inequality and predatory behavior in the workplace, and downfall of Matt Lauer—a colleague she had trusted and respected for more than a decade. Couric also talks about the challenge of finding love again, with all the hilarity, false-starts, and drama that search entailed, before finding her midlife Mr. Right. Something she has never discussed publicly—why her second marriage almost didn’t happen. If you thought you knew Katie Couric, think again. *Going There* is the fast-paced, emotional, riveting story of a thoroughly modern woman, whose journey took her from humble origins to superstardom. In these pages, you will find a friend, a confidante, a role model, a survivor whose lessons about life will enrich your own.

### Kiss & Make Up Workman Publishing Company

"Katie Chin has done us all a huge favor: she’s provided us with recipes for so many of the Chinese dishes we always wanted to cook but have never had clear and easy instructions to prepare..Thank you Katie Chin!" —Martha Stewart Home chefs will enjoy preparing these Chinese home cooking-inspired dishes with this easy-to-follow Chinese cookbook. Author Katie Chin's love of cooking blossomed at an early age—watching and later helping her renowned mother, Leeann Chin, prepare delicious Chinese dishes in her popular restaurants. Born in China, Leeann was an award-winning restaurateur and author revered for her ability to demystify Chinese cooking for the American home cook. Katie inherited her mom’s passion and talent, and has become a respected food writer and television personality in her own right. Sadly, Leeann passed away in 2010, but her recipes live on. Katie is eager to share her mother's food legacy with you in this book—an homage to Leeann's mastery of all that Chinese cooking has to offer. This treasury of family recipes includes many unique dishes that Leeann developed during a six-decade career in the food business, including time-honored classics that she herself learned from her mother in China. Some dishes reflect Leeann’s Chinese-American childhood or are recipes which Katie and Leeann developed while together. Others are creations that Katie has developed more recently. Woven throughout the book are fond memories and anecdotes from Katie's childhood, always involving cooking and eating with her mom. Katie Chin's *Everyday Chinese Cooking* is a celebration of Leeann Chin's amazing mastery of the complete array of flavors and techniques in Chinese cuisine, and her unique ability to make them accessible to Westerners. Katie provides tips and techniques which allow anyone to create a refined and tasty Chinese meal at home. Favorite Chinese recipes include: Firecracker Shrimp Mu Shu Pork Peking Duck Summer Rolls General Tso's Chicken Tangerine Beef Hoisin Lacquered Ribs Tea-Smoked Sea Bass Banana Wontons Five Spice Chocolate Cake And many more... Let yourself be inspired by the exquisite flavors of Leeann and Katie Chin's signature Chinese cuisine!

### Put an Egg on It Ten Speed Press

Booksmart meets *The Perks of Being a Wallflower* in this novel of overachieving, existential crises, growing up, and coming out, from the author of *Girl Crushed* and *Never Have I Ever*. Mary is having an existential crisis. She's a good student, she never gets in trouble, and she is searching for the meaning of life. She always thought she'd find it in a perfect score on the SATs. But by junior year, Mary isn't so sure anymore. The first time, it's an accident. She forgets to do a history assignment. She even crosses "history essay" off in her pristine planner. And then: Nothing happens. She doesn't burst into flames, the world doesn't end, the teacher doesn't even pull her aside after class. So she asks herself: Why am I trying so hard? What if I stop? With her signature wit and heaps of dark humor, Katie Heaney delivers a stunning YA novel the sprints full-force into the big questions our teen years beg—and adeptly unravels their web.

### Picture Cook Collins

A lush, full-color collection of 50 cocktail recipes using organic, sustainable produce, handcrafted ingredients, and local artisanal spirits, from the bar

manager at the award-winning Cyrus restaurant. Inspired by the bounty of Sonoma County's organic farms and local distilleries, Scott Beattie shakes up the cocktail world with his extreme twists on classic bar fare. In *ARTISANAL COCKTAILS*, Beattie reveals his intense attention to detail and technique with a collection of visually stunning and astonishingly tasty drinks made with top-shelf spirits, fresh-squeezed juices, and just-picked herbs and flowers. In creatively named recipes such as Meyer Beautiful (My, You're Beautiful), Hot Indian Date, and the Grapes of Roth, Beattie combines flavors and aesthetics as meticulously as a chef to produce party-worthy concoctions guests won't soon forget. "Scott Beattie of Healdsburg's Cyrus restaurant turns cocktail creation into an extreme sport." —Linda Murphy, San Francisco Chronicle "The most extreme practitioner of this cocktailian focus on fresh and local ingredients is Cyrus's Scott Beattie. The drinks Beattie makes with this bounty are uniformly gorgeous. And Beattie's virgin versions of several drinks are so good that you barely miss the booze." —Gourmet "This jewel box of a restaurant features an outstanding bar that showcases an innovative seasonal cocktail list overseen by mixologist Scott Beattie—his Manhattan made with vanilla-infused bourbon is a perfect counterpoint to a day of wine tasting." —Bon Appétit

### Raising Hope Grand Central Publishing

Eat Like the French In France, the best way to start dinner is to consult the markets; there, all of the country’s flavors are at your fingertips, from the bright and clear coastal Mediterranean to the French Alps, and the Basque regions near Spain, without ever leaving your kitchen. Brian DeFehr used the markets as inspiration to create dishes like Pear, Chestnut, and Radicchio salad; Braised Quails with Brussels Sprouts and Horseradish; Cherry Tomato and Basil Clafoutis; Seared Duck Breast and Caramelized Fennel; Crème Brûlée with Lavender Infusion, and more. All dishes are gluten-free, though you’d never even know it, and easily adapted to suit whatever seasonal produce is available where you are. Gorgeous photos pepper the whole book, making for a beautiful—and delicious—escape.

### Boards Abrams

What If the World Was Vegan? The true building blocks of cuisines across the planet are the spices, herbs, and grains—from basmati rice to buckwheat, coconut to caraway seeds. Apply those flavors to vegan staples such as seitan, or tofu and even straight-up vegetables, and the possibilities? If not endless, pretty darned expansive. So what if the world was vegan? Your own cooking is the answer to that question; fire up the stove and make a green curry, simmer a seitan date tagine stew, or hold a freshly made corn tortilla piled high with chile-braised jackfruit in your hand. Chart your course in the great, growing map of vegan food history. Award-winning chef, author of *Veganomicon*, and author of *Viva Vegan Terry Hope Romero* continues the vegan food revolution with more than 300 bold, delicious recipes based on international favorites. With chapters devoted to essential basics such as Spice Blends; The Three Protein Amigos; and Pickles, Chutneys & Saucier Sauces, you can make everything from salads to curries, dumplings and desserts. *Vegan Eats World* will help you map your way through a culinary world tour, whether you want to create a piergoui party or Thai feast, easy Indian chaat lunch or Your International House of Dinner Crepes.

### Scrumptious from the Girl Who Ate Everything Ballantine Books

“Really great graphics” —Mark Bittman, The New York Times “An ingenious cookbook” —Mark Wilson, Fast Company: DesignRECIPES WITHOUT READINGWith illustrations instead of text, *Picture Cook* will reinvent the way you make food. Over 50 homey recipes are distilled into their most basic components, each rendered step-by-step in enchanting line drawings like nothing ever before seen in a cookbook.Covering everything from omelets and lasagna to chocolate cake, this cheery bunch of recipes will cure your kitchenphobia, delight the design lover in you and satisfy every tummy in your path. Including a visual tutorial on knife skills, illustrated metric conversion chart, and an index especially organized for various dietary needs, *Picture Cook* makes the perfect gift for budding chefs, college students, or any home cook in need of some visual inspiration.

### Good and Cheap National Geographic Books

Katie is frustrated with her tricky loose tooth that won't fall out no matter how hard she tries.

### Groundswell America's Test Kitchen

The author of *The Comfort Table* cookbook series makes her fiction debut with a compelling novel in the tradition of Gigi Levangie Grazer about a young woman recovering from divorce who finds healing—and love—through surfing. A butterfly flaps its wings in New York City . . . and a groundswell forms in Mexico. Sometimes the biggest ripples come from the smallest events. Like the day that novice PA Emma Guthrie walks into world-famous movie star Garrett Walker’s trailer. When she walks out, she’s on her way to becoming Mrs. Emma Walker, trading her jeans and flip-flops for closets full of Chanel and the start of a successful screenwriting career. But when an incriminating text message throws her marriage into question, Emma flees New York City for a sleepy coastal town in Mexico. Here, she meets gorgeous, California-born Ben, who teaches her about the healing powers of surfing, shows her the joys of the simple life, and opens her up to the possibility of love. An irresistible insider’s glimpse into a glittering world, Katie Lee’s debut novel is a captivating story about how losing everything you thought you wanted can be the first step to finding what you need.

### Vegan Eats World Abrams

From bestselling author and the star of Food Network’s *The Kitchen, It’s Not Complicated* offers recipes designed to simplify cooking (and life!) After years of throwing lavish, carefully planned dinner parties, hosting numerous food shows, and jet-setting across the globe, Katie Lee has settled down. Having recently married the love of her life, Lee prefers quiet dinners with her family to multi-day cooking affairs for dozens of guests. Pasta every Sunday. Thick cut rib eyes. Ideas for cooking vegetables that go beyond roasting. A perfect brownie. In short, her life is guided by a new principle: Things don’t need to be complicated to be good. In *It’s Not Complicated*, Katie Lee, author, influencer, and Food Network star, offers 100 of her favorite recipes that are easy, yet exciting—and always delicious. Written for the veteran chef and kitchen novice alike, Lee’s recipes have few ingredients and simple steps that are meant to ease up your life. Perfect for weeknights, but special enough for having people over, *It’s Not Complicated* shares the recipes people really want: classic, unfussy sure-things. \*for full directions on the Creamy Spinach Artichoke Pasta, visit <https://www.abramsbooks.com/errata/craft-errata-its-not-complicated/>\*

### Les Marchés Français Oxford University Press, USA

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as

a master's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “Terrific!”; and Michael Pollan, who cited it as a “cool kickstarter.” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

#### What Katie Ate ABDO

Fun, flexible, unique holiday spreads, weeknight meal boards...even drinks and dessert options! Take boards beyond cheese and crackers and show off your effortless entertaining style with conversation-starting spreads that are sure to impress but give you the flexibility to make or buy components. Join food stylist, ATK cast member, and judge on the new Amazon Freevee competition show, ATK: The Next Generation Elle Simone Scott as she shares her tips for creating photo-worthy spreads, letting you in on trade secrets ranging from plating techniques to how she keeps things looking fresh on set (and all party long). Across 35 boards you'll find over 150 of ATK's foolproof recipes to build your board around or add that special homemade touch, from a platter-worthy Steak Frites to better-than-storebought dips, and everything in-between. Become an expert in stylish presentation: Elle gives tips with every recipe, letting you in on trade secrets like making the perfect cocktail garnish, how to swoosh hummus and dips with confidence, and how she keeps food looking fresh on set (and all party long). Gain confidence with the classics: Charcuterie and cheese board how-tos in the introduction help you achieve the perfect balance of texture, flavor, and visual appeal. With tips on arranging and ways to take your boards to the next level, you'll have an appetizer that looks as good as it tastes. Take boards beyond cheese and crackers: Push the boundaries of what a “board” is with ideas like a customizable baked potato and DIY Bloody Mary board, or grilled vegetable platter, proving that all different kinds of food are more fun when served as a board. And it's more than just snacks—even the grazing boards are hearty enough for dinner. Full-spread photos help you straddle the line between elegant and casual: The photography is both aspirational and inspirational; follow our tips to replicate it exactly or use it as a jumping-off point for your own creation. Choose your level of involvement: Whether you're in the mood to cook or you'd rather pick everything up at the grocery store (or something in between) we provide recipes with suggestions for store-bought alternatives.

#### *Katie and the Cupcake War* Henry Holt and Company (BYR)

On the hot Texas army base she calls home, Katie spends the lazy days of her summer waiting: waiting to grow up; waiting for Dickie Mack to fall in love with her; waiting for her breasts to blossom; waiting for the beatings to stop. Since their mother died, Katie and her older sister, Diane, have struggled to understand their increasingly distant, often violent father. While Diane escapes into the arms of her boyfriend, Katie hides in her room or escapes to her best friend's house—until Katie's admiration for her strong-willed sister leads her on an adventure that transforms her life. Written with an unerring ability to capture the sadness of growth, the pain of change, the nearly visible vibrations that connect people, this beautiful novel by the bestselling author of *Open House* reminds us how wonderful—and wounding—a deeper understanding of life can be.

#### What Katie Ate Random House

The Food Network star shares over 100 “mouthwatering” recipes for warm-weather entertaining (Bobby Flay). Katie Lee—co-host of Food Network's *The Kitchen*—is known for her summer soirees, and in *Endless Summer Cookbook*, she shares more than 100 recipes that are staples at these parties. For Katie, cooking isn't just about the food. It's about the whole experience: the atmosphere, the story that each ingredient tells, and, of course, the people who share the meal. Her vision of a complete entertaining experience continues with *Endless Summer Cookbook*—where the cooking reflects the distinctive flavors of her home in the Hamptons. The lush photography and fresh, easy recipes themselves evoke the delicious flavors of the best season of the cook's year. Included are salad Niçoise, peach blueberry cobbler, figs wrapped in prosciutto, a pizza thrown onto the grill, steak tacos served with avocado and fresh cilantro, and much, much more to let you indulge in the ultimate summer fantasy of lazy, luxurious days at the beach.

#### *Katie Loves the Kittens* Simon and Schuster

A mother and her two daughters spend a summer grappling with heartbreak, young love, and the weight of secrets in this “deeply felt family saga” (*Entertainment Weekly*) hailed as “one of the best beach reads of all time” (*Today*). Brian and Margot Dunne live year-round in Seaside, just steps away from the bustling boardwalk, with their daughters Liz and Evy. The Dunnes run a real estate company, making their living by quickly turning over rental houses for tourists. But the family's future becomes precarious when Brian develops a brain tumor, transforming into an erratic version of himself. Amidst the chaos and new caretaking responsibilities, Liz still seeks out summer adventure and flirting with a guy she should know better than to pursue. Her younger sister Evy works in a candy shop, falls in love with her friend Olivia, and secretly adopts the persona of a middle-aged mom in an online support group, where she discovers her own mother's vulnerable confessions. Meanwhile, Margot faces an impossible choice driven by grief, impulse, and the ways that small-town life has shaped her. Falling apart is not an option, but she can always pack up and leave the beach behind. “An emotional family drama...with endearing characters and deep insights” (*Glamour*), *The Shore* is a heartbreaking yet ultimately uplifting novel infused with humor about finding sisterhood, friendship, and love in a time of crisis. This big-hearted novel examines the grit and hustle of running a small business in a tourist town, the ways we connect with strangers when our families can't give us everything we need, and the comfort found in embracing the pleasures of youth while coping with unimaginable loss.