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# Coffret Tartes Sapin

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Reflections of a Solitary Hamster  
 The Chilbury Ladies' Choir  
 The Pie Book  
 Venice  
 Building a Meal  
 Animals  
 True Love at the Lonely Hearts Bookshop  
 Paul Bocuse in Your Kitchen  
 Stéphane Reynaud's Barbecue & Grill  
 Emily Windsnap and the Castle in the Mist  
 The Latin American Cookbook  
 Mesrine  
 And Their Children After Them  
 More Pies!  
 Gotham City Cocktails  
 The Initiates  
 World of Warcraft  
 Simplissime  
 The Polar Bear  
 The Big Green Book  
 My Hands  
 Duck and Penguin Are Not Friends  
 Tartes Sapin  
 Fruit: The Art of Pastry  
 Ottolenghi Test Kitchen: Shelf Love  
 Murder in the Oval Office  
 The Big Goodbye  
 L'arche  
 Magic Cakes  
 Lady Life  
 Contes Du Jour Et de la Nuit  
 Rapports des délégations ouvrières, contenant l'origine et l'histoire des diverses professions, l'appréciation des objets exposés, la comparaison des arts et des industries en France et à l'étranger, l'exposé des vœux et besoins de la classe laborieuse, et l'ensemble des considérations sociales intéressant les ouvriers  
 Three Times a Day  
 World War II: Infographics  
 Gabriel Kreuther  
 Chère Laurette - Coffret  
 Cook the Mountain  
 Sorceline  
 Cookies  
 Christmas Lights

*Coffret Tartes Sapin*

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## SIMONE EDDIE

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Reflections of a Solitary Hamster DK Publishing (Dorling Kindersley)

The friendship between a group of forest animals is brought to life in this enchanting book of comic-strips. Hamster is the selfish and narcissistic main character surrounded by affectionate friends who love him, warts and all.

The Chilbury Ladies' Choir Ducasse Books

"You might think there is little new to say about Venice, but Cees Nooteboom strolls down many under-explored alleyways in the city, his insights coloured by his knowledge of art and literature as well as his past experiences . . . Witty and meditative by turns, the overall effect is like being shown around by a wonderfully self-effacing, but impressively erudite guide" The Sunday Times BOOKS OF THE YEAR "Nooteboom has achieved the impossible: to say something new about the ageless city

about which everything has been said" ALBERTO MANGUEL "The whole book is the illuminating testimony of a man who cannot look away and so sees things that others, even those with more specialist knowledge, have missed, whether it be the color and consistency of the ropes on the vaporetto, the glistening hues and squirming movements of the fish at the market, or the wondrous effects that Tintoretto could achieve with dabs of white in 'the gleam of armour, the folds in a sleeve, the windings of a turban, the halo of a man of the air who, as in the Last Judgment, is flying through space, in a wide flowing cloak . . .'" GREGORY DOWLING, Wall Street Journal VENICE: "A dream of palaces and churches, of power and money, dominion and decline, a paradise of beauty." By the author of *Roads to Santiago* and *Roads to Berlin* With this treasury of his time spent in Venice over a period of fifty-five years, Nooteboom makes himself the indispensable companion for all lovers of "the sailing, amphibious city", and for every new visitor. Because he is a master storyteller with an inexhaustible curiosity, and always with a suitcase of books (to which new discoveries are added), he brings vividly and poetically to life not

only the tumultuous history of the Republic but along the way its doges, its villains, its heroes, its magnificent painters, its architects, its scholars, its skies, its canals and piazzas and alleyways, and on his expeditions its "bronze voices of time". Those who know and love this city and its literature will recognise Nooteboom - in Laura Watkinson's fine translation - as the dazzling heir and companion to Montaigne, Thomas Mann, Rilke, Ruskin, Proust, Brodsky, and Donna Leon. His homage to Venice is a generous introduction, learned and enchanting, and worthy of its magnificent subject. "His writing is lyrical and densely textured. He is a poet of time and memory" - COLIN THUBRON Translated from the Dutch by Laura Watkinson

*The Pie Book* Clarkson Potter

Considering six bistro favorites, Hervé This isolates the exact chemical properties that tickle our senses and stimulate our appetites. More important, he identifies methods of culinary construction that appeal to our memories, intelligence, and creativity.

*Venice* Scholastic Canada

A twinkling Christmas storybook, where the pictures move as you turn the pages.

*Building a Meal* Hachette UK

Learn to cook classic French cuisine the easy way with this French bestseller from professionally trained chef Jean-Francois Mallet. Taking cooking back to basics, *Simplissime* is bursting with easy-to-follow and quick recipes for delicious French food. Each of the 160 recipes in this book is made up of only 2-6 ingredients, and can be made in a short amount of time. Recipe steps are precise and simple, accompanied by clear photographs of each ingredient and finished dish. Cooking has never been so easy!

*Animals* Pantheon

Three cakes in one, this is every cake-lovers dream! Composed of just eggs, sugar, flour, butter and milk, and with a super simple preparation method, at first glance these recipes look just like any other cake recipe. But the magic in these cakes is in the cooking. Baked at a low temperature, the cake mixture divides itself into three layers, each with a distinct texture and taste: a dense, moist cake base; a delicate cream filling; and a light and fluffy sponge to top it off. The result is a cake like you've never tasted before - an explosion of textures and flavours in a moreish cake you just can't have one bite of! With chapters covering the Basics; Tutti-Frutti; Special and Occasion Cakes; and Savoury, there are a host of flavours at your fingertips, from the simple vanilla cake of chocolate hazelnut, to more exotic flavour combinations of raspberry and Matcha green tea. Take the magic cake to a whole new level with the occasion cakes - try the Valentine mango passion cake or the intense chocolate Easter cake. More than just cakes, there are recipes for cupcakes, pies, cheesecakes and brownies - all with the special 'magic' touch. So what are you waiting for? Discover the magic for yourself!

*True Love at the Lonely Hearts Bookshop* Hachette UK

From the acclaimed author of *I Will Never See the World Again*, this poignant coming-of-age novel finds moments of remarkable humor in a present-day Istanbul rife with economic and political hardships. Fazıl's comfortable existence studying literature is upended by his family's sudden financial ruin, followed swiftly by the death of his father. Forced to sell his belongings and move to an old boardinghouse, he discovers a new side of the city, populated by immigrants, poets, sex workers, and busboys, all struggling to get by. On a tip from a fellow resident, Fazıl finds work to support himself through university, as an extra on a TV show, where he meets two women who will change his life. Sila, a striking young student, shares his love of Virginia Woolf and uniquely understands his current predicament: once well-off, she

too has lost everything, after the government unjustly seized her father's business. While they begin a tentative romance, Fazıl is also drawn to the show's vivacious leading lady, Hayat, whose carefree, sensuous outlook differs so greatly from his own. Written from his prison cell, Ahmet Altan's latest novel offers a witty, insightful view of modern Turkey and the lives of its "new poor" that shows how we can find light in the darkest times.

*Paul Bocuse in Your Kitchen* Gecko

C dric Grolet is simply the most talented pastry chef of his generation--he was named World's Best Pastry Chef in 2018. Food & Wine called his work "the apotheosis of confectionary creation." He fashions trompe l'oeil pieces that appear to be the most perfect, sparkling fruit but are, once cut, revealed to be exquisite pastries with surprising fillings. They are absolutely unforgettable, both to look at and, of course, to eat. This lush cookbook presents Grolet's fruit-based haute-couture pastries like works of art. The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination--he begins the creation of each dessert by drawing. With 130 recipes featuring 45 fruits--citrus, berries, wild and exotic fruits, and even nuts--every pastry lover will want Fruit, for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making.

*Stéphane Reynaud's Barbecue & Grill* Abrams

Explore the hyperlocal approach of acclaimed chef Norbert Niederkofler, from his home in South Tyrol in the Italian Alps to the world and back. Norbert Niederkofler has dedicated his life and work to South Tyrol's culture and cuisine. He translates the beauty and vivid character of the mountains into his dishes at St. Hubertus, the only Michelin 3-starred restaurant with completely regional cuisine. Niederkofler's philosophy, summarized as "Cook the Mountain," is to choose local and seasonal ingredients only after talking to the producers and growers in person and to honor the ingredients by keeping food waste to a minimum. In the first volume of this 2-book set, brilliant photographs reveal both unspoiled landscapes and the agricultural and architectural changes humans have made in the past millennia. Striking portraits of locals capture the people and producers Niederkofler works with. Breathtaking food photography conveys the stunning ingredients and creations that Niederkofler develops. The second volume includes 80 of Niederkofler's recipes, divided into the four seasons to reflect his ethos of sustainability. Taken together, *Cook the Mountain* showcases the unique terroir and cuisine of South Tyrol through the eyes of Niederkofler, who has embraced his home and given it a new culinary identity.

*Emily Windsnap and the Castle in the Mist* Simon and Schuster  
Winner of: Gourmand Magazine Best US wine book translation  
Slate Cartoonist Studio Award nominee  
A graphic novel that explores the nature of one's vocation, this book offers a look at the daily devotion to craft in two dissimilar professions. Étienne Davodeau is a comic artist—he doesn't know much about the world of winemaking. Richard Leroy is a winemaker—he's rarely even read comics. But filled with good will and curiosity, the two men exchange professions, and Étienne goes to work in Richard's vineyards and cellar, while Richard, in return, leaps into the world of comics. Providing a true-life representation of how both professions work, this insightful book investigates two fascinating fields, exploring each man's motivations and ultimately revealing that their endeavors and aspirations are not much different.

**The Latin American Cookbook** Columbia University Press  
Betty and Maud are the best of friends, and so surely their stuffed toys are too! But despite what Betty and Maud might think, Duck and Penguin are definitely NOT friends. They do not want to swing together, they do not want to cook together, and they certainly DO NOT want to play baby dolls together...A side-

splitting insight into the secret world of toys, from former Dreamworks animator and illustrator Julia Woolf.

Mesrine Hardie Grant Publishing

Relaxed, flexible home cooking from Yotam Ottolenghi and his superteam. Whether they're conjuring up new recipes or cooking for themselves at home, the Ottolenghi Test Kitchen team do what we all do: they raid their kitchens. But then, they turn whatever they find into approachable creations with an 'Ottolenghi' twist. This instinct is in perfect sync with recent times, when we've all been standing in front of our kitchen shelves, our cupboards and our fridges, wondering what to cook with what we've got; how to put a can of chickpeas or a bag of frozen peas to good use, instead of taking an extra trip to the shops. For the first time, the team welcome us into their creative space. These dishes pack all the punch and edge we expect from Ottolenghi, but offer more flexibility to make them our own, using what we've got to hand. There's the ultimate guide to creamy dreamy hummus, a one-pan route to confit tandoori chickpeas and a tomato salad that rules them all. This book is all about feeding ourselves and our families with less stress and less fuss, but with all the 'wow' of an Ottolenghi meal. It's a notebook to scribble on and add to, to take its ethos and absolutely make it your own. This is how to cook, the OTK way.

**And Their Children After Them** Andrews McMeel Publishing

The mass of available data about World War II has never been as large as it is now, yet it has become increasingly complicated to interpret it in a meaningful way. Packed with cleverly designed graphics, charts and diagrams, World War II: Infographics offers a new approach by telling the story of the conflict visually.

Encompassing the conflict from its roots to its aftermath, more than 50 themes are treated in great detail, ranging from the rise of the Far Right in pre-war Europe and mass mobilization, to evolving military tactics and technology and the financial and human cost of the conflict. Throughout, the shifting balance of power between the Axis and the Allies and the global nature of the war and its devastation are made strikingly clear.

More Pies! Ballantine Books

The new pie bible to enthuse and satisfy any aspiring home cook. If you constantly crave delicious, home-baked pies then The Pie Book will be your new pie bible. Filled with a stunning range of over 200 tempting pie recipes for every occasion. Providing you with everything you need to produce satisfying, appetising pies that not only look impressive, but taste delicious. Featuring detailed instructions and a step-by-step section explaining how to create all of the 'need-to-know' pastries - savoury and sweet - making the art of pie baking more accessible than ever.

Organised by key ingredients so you can choose your 'pie of the day' according to what's in season, on offer, or already in your freezer. Whether you want to whip up an inexpensive, potato-topped fish pie for the whole family or a fabulously decadent sour cherry tart to crown a romantic meal for two, The Pie Book has everything you need to produce the results you want with ease.

**Gotham City Cocktails** Phaidon Press

Know someone who loves creatures? Animal lovers will fixate on this giant book presenting thirty-two big, bold images of friendly beasts. From a star of children's design in Sweden comes an exquisite array of animals rendered with whimsy and stylish splendor. Every oversize page highlights a different specimen, from an adorable sheep to an elegant flamingo, from an endearing hippo to a silly-looking snake. Each animal's name appears in a different eye-catching type treatment, making for an attractive graphic keepsake sure to find a prominent place in nurseries and bookshelves everywhere.

The Initiates Duck and Penguin

A wonderous exploration of all the amazing things we can do with our hands - perfectly pitched for the youngest of readers. With his accessible graphic illustrations, artist/designer Néjib takes us on a tour of the many things we can do with our hands. From saying hello to waving goodbye; from walking the dog to catching a ball; from sowing seeds or playing the piano to juggling balls or picking your nose; this delightful book is a celebration of what our hands are for and how essential they are throughout the day. Splashes of bright color add excitement and interest to the high-contrast black and white art. Children will appreciate the light touches of humor too as they develop a new appreciation for hands and explore all the verbs and phrases presented on each page. The smaller trim size is just right for little hands to explore on their own or with an adult at their side. My Hands can also be used as part of the early years' science curriculum with school age children.

**World of Warcraft** National Geographic Books

The first official book of its kind, DC Comics: The Official Gotham City Cocktail Book is the ultimate guide to crafting classic drinks inspired by the residents of Gotham City. Based on the colorful heroes, villains, and locations of Gotham City, this compendium of delectably enticing cocktails takes readers on a trip through the home of the Dark Knight. Featuring a collection of sophisticated libations, this unique book contains seventy recipes for delicious handcrafted cocktails, as well as a curated selection of tasteful bar bites to pair with the beverages. With drinks inspired by everyone from Batman himself to Poison Ivy, Commissioner Gordon, and the Joker, DC Comics: Batman: The Official Gotham City Cocktail Book includes step-by-step instructions and tips on how to craft the perfect cocktail, as well as beautiful full-color photography. A refined and elegant volume, this book is an essential addition to every fan's bar cart or bookshelf.

Simplissime HarperCollins

'A multifaceted dissection of the infamous noir film ... good reading for any American cinema buff' Kirkus Chinatown is the Holy Grail of 1970s cinema. Its ending is the most notorious in American film and its closing line of dialogue the most haunting. Here for the first time is the incredible true story of its making. In Sam Wasson's telling, it becomes the defining story of its most colorful characters. Here is Jack Nicholson at the height of his powers, embarking on his great, doomed love affair with Anjelica Huston. Here is director Roman Polanski, both predator and prey, haunted by the savage murder of his wife, returning to Los Angeles, where the seeds of his own self-destruction are quickly planted. Here is the fevered deal-making of "The Kid" Robert Evans, the most consummate of producers. Here too is Robert Towne's fabled script, widely considered the greatest original screenplay ever written. Wasson for the first time peels off layers of myth to provide the true account of its creation. Looming over the story of this classic movie is the imminent eclipse of the '70s filmmaker-friendly studios as they gave way to the corporate Hollywood we know today.

The Polar Bear HarperCollins UK

Histoire de la réalisation du film L'ennemi public numéro un retraçant la vie du gangster Jacques Mesrine abattu le 2 novembre 1979 par la police.

The Big Green Book Éditions Hurtubise

With over 150 irresistible recipes including tender yakitori, succulent roasts and ribs, as well as a selection of accompaniments, from minted grilled vegetables to a decadent baked camembert. Written in his well known eccentric style, Stephane never fails to entertain, and his passion for barbecuing is highly contagious.