

THE STONYFIELD FARM  
YOGURT COOKBOOK

By Meg Cadoux Hirshberg



The Stonyfield Farm Yogurt Cookbook, Meg Cadoux Hirshberg, Sandra Taylor, Sharon Smith, Chelsea Green Pub Co, 1995, 0964669501, 9780964669505, 224 pages. Cooking with yogurt -- the new secret ingredient for cooks hoping to combine delicious flavor with reduced fat and lower calories. Yogurt has become an important ingredient in many creative, health-conscious kitchens. This inventive collection of over three hundred outstanding recipes provides a wealth of tested and proven ideas for mixing the nutritional goodness of yogurt into everything from family breakfast waffles to rich-tasting entrees to elegant, special-occasion cheesecakes. In addition, the author provides tips for selecting the best yogurt, cooking with it, and making yogurt cheese. Included is a handy chart comparing calorie, cholesterol, and fat content of yogurt, cream cheese, sour cream, and mayonnaise. A new generation of wonderful yogurt recipes brought to you by the folks at the Stonyfield Farm Yogurt company in South Londonderry, New Hampshire..

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Cooking with Yogurt The Complete Cookbook for Indulging with the World's Healthiest Food, Judith Choate, 1994, Cooking, 163 pages. .

Celebrating Our Raw Nature Plant-Based Living Cuisine, Dorit, Aug 5, 2007, , 223 pages. In this all-encompassing introduction to a raw vegan diet, raw food expert and chef Dorit teaches you how to prepare spectacular raw dishes for every meal of the day. This ....

The Farm to Table Cookbook The Art of Eating Locally, Ivy Manning, Gregor Torrence, Apr 28, 2008, , 239 pages. A seasonally organized volume of recipes by leading chefs who are dedicated to the use of fresh and locally grown ingredients also instructs readers on how to incorporate farm ....

Goat Cheese , Maggie Foard, 2008, Cooking, 144 pages. Goat Cheese combines the recipes for foods you love with the natural goodness of goat cheese and goat's milk. With over 70 delicious recipes for appetizers, breakfast, lunch ....

The Greenmarket cookbook recipes, tips, and lore from the world famous urban farmers' market, Joel Patraker, Joan Schwartz, Jun 8, 2000, Business & Economics, 228 pages. Using Manhattan's famous Union Square market as their produce basket, the authors present recipes that make use of the freshest ingredients, divided according to season..

The Simplyraw Living Foods Detox Manual (Large Print 16pt), Natasha Kyssa, 2010, Cooking, 320 pages. When governments collapse, human philosophies fail and your life is crashing down around you, Rediscovering the Kingdom will become your guide through the treacherous storms of ....

Fried Chicken , Damon Lee Fowler, Mar 16, 1999, , 208 pages. Deep-fried, pan-fried, saut ed, and stir-fried; boned and fried, filled and fried; breaded, battered, and Southern-fried. Wherever in the world there are chickens, there is ....

Outstanding in the Field A Farm to Table Cookbook, Jim Denevan, Marah Stets, Jun 3, 2008, , 256

pages. Instead of bringing food to guests in a traditional restaurant setting, Jim Denevan brings diners to their food, creating what Alice Waters has called "the restaurant I always ....

Deviled Eggs 50 Recipes from Simple to Sassy, Debbie Moose, Jan 1, 2004, Cooking, 95 pages. A creative collection of deviled egg recipes features ideas that incorporate fresh herbs, mustard, smoked salmon, sun-dried tomatoes, blue cheese, bacon, chiles, and hot sauces ....

The Golden Door Cookbook 175 Recipes from the World's Most Luxurious Spa, Chef Michel Stroot, Sep 1, 1997, , 302 pages. A pioneer in the field of healthy cooking, chef Michael Stroot brings classic French cooking techniques and a European sensibility to California's freshest foods. Illustrated ....

Home Sausage Making How-to Techniques for Making and Enjoying 100 Sausages at Home, Susan Mahnke Peery, Charles Reavis, 2003, Cooking, 283 pages. Learn how to make savory Spanish chorizo, garlicky Polish kielbasa, Sweden's unique potato sausage, bratwurst and more. This new edition of the classic sausage-making guide ....

Cooking with yogurt -- the new secret ingredient for cooks hoping to combine delicious flavor with reduced fat and lower calories. Yogurt has become an important ingredient in many creative, health-conscious kitchens. This inventive collection of over three hundred outstanding recipes provides a wealth of tested and proven ideas for mixing the nutritional goodness of yogurt into everything from family breakfast waffles to rich-tasting entrees to elegant, special-occasion cheesecakes. In addition, the author provides tips for selecting the best yogurt, cooking with it, and making yogurt cheese. Included is a handy chart comparing calorie, cholesterol, and fat content of yogurt, cream cheese, sour cream, and mayonnaise. A new generation of wonderful yogurt recipes brought to you by the folks at the Stonyfield Farm Yogurt company in South Londonderry, New Hampshire.

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Imagine the creamiest, dreamiest, yummiest cheesecake you've ever tasted. Now imagine having it all for yourself whenever you want it! The Ultimate Cheesecake Cookbook makes homemade cheesecake so incredibly easy and fun, you'll be hard-pressed to find a more perfect dessert for every occasion. Famed radio personality Joey Reynolds and the queen of cheesecakes herself, Myra "Mother Wonderful" Chanin, have created lighthearted and simple-to-follow recipes for dozens of delicious cheesecakes--some fancy enough for your most formal dinner parties, some so easy

they're practically instant--in luscious flavors like Butter Nut, Apricot Almond, Strawberry Rhubarb, Chocolate Mint, Jomocha, and Ginger Pear. Joey and Myra also teach you how to make cheesecake muffing and cookies, as well as no-bake cheesecakes for those hot summer days, and they supply the key to creating your own custom cheesecake flavors. Click the book cover above to read more.

Traditionally the Book of Ruth is read during the Jewish holiday, Shavuot -- a holiday that celebrates the giving of the Torah (Old Testament) to the Jewish people. It is also a tradition during this holiday to spend the night studying the Old Testament (some people even stay up all night!). The year that I worked on the publicity for Reading Ruth, my sister and I decided to have our own study session during Shavuot and we read parts of this book together. We had a wonderful time reading the poems by Marge Piercy, Ruth Whitman, and Merle Feld and discussing the themes of the Book of Ruth -- including loss, the relationship between sisters, and the bond between mother-in-law and daughter-in-law. In addition to poetry, Reading Ruth includes essays, fiction, and personal narrative by famous Jewish women who are novelists, poets, rabbis, psychologists, and scholars. If you enjoy women studies and/or Bible studies you will enjoy Reading Ruth -- any time of the year! "With Reading Ruth, two creative scholars have brought together an amazingly eclectic group of Jewish novelists, essayists, poets, rabbis, psychologists, and scholars--including Cynthia Ozick, Marge Piercy, Francine Klagsbrun, and Nessa Rapoport--to explore one of the most beloved stories in the Bible. In lively essays, poetry, fiction, and personal narrative, the gamut of women's experience in the modern world is illuminated by this ancient story. Whether the essayists explore relationships between sisters, the complex bond between mother-in-law and daughter-in-law, the place of the "other" in society, the heartache of loss, the limitations of loyalty, or the elaborate connections of family, they give voice to an exciting array of thought and interpretation that endows this sacred tale with new life" Click the book cover above to read more.

Each spring Sarah, Max, and their children look forward to celebrating Shavuot with a mountain of delicious blintzes. But this year Sarah and Max are worried. Their pockets are empty, and with no extra money to spare, how can they afford to make a special treat like blintzes? Join Barbara Diamond Goldin's funny, big-hearted family in preparation for Shavuot, the Jewish holiday celebrating the day Moses received the Ten Commandments, and discover--as they do in a way that's sure to spark giggles--the true meaning of cooperation. Click the book cover above to read more.

Cheesecake Extraordinaire presents 121 recipes for one of the world's most delicious yet easy-to-make treats. From luscious Chocolate Toffee Cheesecake to lighter-than-air Creamy Lemon Cheesecake, each recipe is sure to please even the most discriminating dessert lover. Lavishly illustrated with full-color photos.

When it comes to the Ten Commandments, many theologians and spiritual leaders agree: the classic golden rules remain the best guiding principles available. Syndicated radio psychologist Dr. Laura Schlessinger utilizes these sacred Commandments to speak from her favorite pulpit of "do the right thing" therapy. Click to read more.

The Dairy-Free Cookbook contains over 150 dairy-free recipes for the millions who need or want to avoid milk products. In addition, it offers special chapters on eating out and feeding milk-intolerant babies and children. It is of great interest to those who keep kosher, are vegetarians, or must change to a low-cholesterol diet..

Her review of Jewish-American cuisine contains more than 300 kosher recipes, with added information on Jewish dietary laws and Jewish culture, drawing from both Sephardic and Ashkenazic traditions. She gives Old World cooking extensive coverage, including foods from Bukhara, Salonika, Israel and Georgia, and writes knowledgeably of New World adaptations.

Paperback - 210 pages (December 1997) Micah Pubns. Kalechofsky believe that eating meat violates the Jewish concept of health, nature, and animal rights (pikuach nefesh, ba'al tash-chit, and tsaar ba'aley chaim). This is a good resource for cooking vegetarian the Jewish way, and preparing

vegetarian meals for the holidays.

(\$22 before 30% discount) Hardcover - 208 pages (August 1998) Jewish Lights Pub The process of raising food harvested since ancient times and then transforming it into healthful vegetarian fare is rooted in the biblical and rabbinical references that are found in the valuable resource. You don't have to work on a kibbutz to read this book! Recipes for grapes, figs, dates, parsley, and pomegranates are included.

(\$23 before discount). Hardcover-224 pages (November 1997) Schocken. By the author of Jewish Cooking in America, here are mouth-watering recipes for breads, cakes, and cookies for all the holidays and any time of year, with tips and stories from the best Jewish bakers in the world. Color illustrations throughout.

(\$24 before discount). Hardcover - 240 pages (November 1997) St Martins Press. Could the phenomenal success of Emmy- and Tony-award-winning performer Mandy Patinkin be due to his mother's chicken soup? With lowered fat and sugar, this delicious collection brings together three generations, one extraordinary mom, and more than 150 irresistible ways to bring tradition and love to the family table.

(\$18 before discount). Reading level: All Ages. Hardcover (November 1995) Random House. Explaining how to introduce children to their Jewish heritage through the food associated with its holidays, seventy child-centered recipes and cooking activities offer a historical array of flavors. Lots of drawings.

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