

The Fruit Hunters A Story Of Nature Obsession Commerce And Adventure Adam Leith Gollner

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The Orchard Book Crown Currency
Hunter the raccoon is not sure what he should do when his best friend Stripe starts acting up at preschool.
Working in the Bathtub Penguin
Each little cookbook in our SAVOR THE SOUTH® collection is a big celebration of a beloved food or tradition of the American South. From buttermilk to bourbon, pecans to peaches, one by one SAVOR THE SOUTH® cookbooks will stock a kitchen shelf with the flavors and culinary wisdom of this popular American regional cuisine. Written by well-known cooks and food lovers, the books brim with personality, the informative and often surprising culinary and natural history of southern foodways, and a treasure of some fifty recipeseach—from delicious southern classics to sparkling international renditions that open up worlds of taste for cooks everywhere. You'll want to collect them all. This Omnibus E-Book brings together for the first time the final 5 books published in the series. You'll find: Fruit by Nancie McDermott Corn by Tema Flanagan Ham by Damon Lee Fowler Pie by Sara Foster Rice by Michael W. Twitty Included are almost 250 recipes for these uniquely Southern ingredients.

The Inferior Princeton University Press
A collection of true love stories from the American slavery period relates the experiences of slave, free, and black-and-white couples who risked their lives in order to be together, from a Georgia couple who fled bounty hunters for England to a Missouri slave who escaped to Canada to be with his white Mormon love. Reprint. 25,000 first printing.

Life is Meals Simon and Schuster
The United States Department of Agriculture Pomological Watercolor Collection encompasses 7,497 botanical watercolor paintings of evolving fruit and nut varieties; alongside specimens introduced by USDA plant explorers from the late 19th and early 20th centuries. Assembled between 1886 and 1942, these remarkable, botanically accurate, watercolors were executed by some 21 professional artists (including nine women). Authored largely before the widespread application of photography, the watercolors were intended to aid accurate identification and examination of fruit varieties, for the nation's fruit growers. Documenting the transformation of American pomology, the science of fruit breeding and production, and the horticultural innovations accountable for contemporary fruit cultivation and consumption, the USDA's collection offers fascinating anthropological and horticultural insights on the fruits we ecstatically devour, and why. Encompassing fruit-suffused anecdotes and observations drawn from the fields of archaeology and anthropology, horticulture and literature, ancient representation and contemporary visual art, Atelier Éditions' kaleidoscopic examination of the USDA's pomological collection, offers readers an engaging, biophillic meditation upon the sweetest of all earth's produce.

the heart is a lonely hunter Simon and Schuster
At the turn of the nineteenth century—when most food in America was bland and brown and few people appreciated the economic potential of then-exotic foods—David Fairchild convinced the U.S. Department of Agriculture to finance overseas explorations to find and bring back foreign cultivars. Fairchild traveled to remote corners of the globe, searching for fruits, vegetables, and grains that could find a new home in American fields and in the American diet. In Fruits of Eden, Amanda Harris vividly recounts the exploits of Fairchild and his small band of adventurers and botanists as they traversed distant lands—Algeria, Baghdad, Cape Town, Hong Kong, Java, and Zanzibar—to return with new and exciting flavors. Their expeditions led to a renaissance not only at the dinner table but also in horticulture, providing diversity of crops for farmers across the country. Not everyone was supportive, however. The scientific community was concerned with invasive species, and World War I fanned the flames of xenophobia in Washington. Adversaries who believed Fairchild's discoveries would contaminate the purity of native crops eventually shut down his program, but his legacy lives on in today's modern kitchen, where navel oranges, Meyer lemons, honeydew melons, soybeans, and durum wheat are now standard.

The Servant Chelsea Green Publishing
“A beautifully written portrait of the people who collect and distribute wild mushrooms . . . food and nature writing at its finest.” —Eugenia Bone, author of Mycophilia
“A rollicking narrative . . . Cook [delivers] vivid and cinematic scenes on every page.” —The Wall Street Journal In the dark corners of America's forests grow culinary treasures. Chefs pay top dollar to showcase these elusive and enchanting ingredients on their menus. Whether dressing up a filet mignon with smoky morels or shaving luxurious white truffles over pasta, the most elegant restaurants across the country now feature one of nature's last truly wild foods: the uncultivated, uncontrollable mushroom. The mushroom hunters, by contrast, are a rough lot. They live in the wilderness and move with the seasons. Motivated by Gold Rush desires, they haul improbable quantities of fungi from the woods for cash. Langdon Cook embeds himself in this shadowy subculture, reporting from both rural fringes and big-city eateries with the flair of a novelist, uncovering along the way what might be the last gasp of frontier-style capitalism. Meet Doug, an ex-logger and crabber—now an itinerant mushroom picker trying to pay his bills and stay out of trouble; Jeremy, a former cook turned wild-food entrepreneur, crisscrossing the continent to build a business amid cutthroat competition; their friend Matt, an up-and-coming chef whose kitchen alchemy is turning heads; and the woman who inspires them all. Rich with the science and lore of edible fungi—from seductive chanterelles to exotic porcini—The Mushroom Hunters is equal parts gonzo travelogue and culinary history lesson, a fast-paced, character-driven tour through a world that is by turns secretive, dangerous, and quintessentially American.

Old Southern Apples Chelsea Green Publishing
What have we not done to live forever? Adam Leith Gollner, the critically acclaimed author of The Fruit Hunters, weaves together religion, science, and mythology in a gripping exploration of the most universal of human obsessions: immortality. Raised without religion, Adam Leith Gollner was struck by mankind's tireless efforts to cheat aging and death. In a narrative that pivots between profundity and hilarity, he brings us into the world of those whose lives are shaped by a belief in immortality. From a Jesuit priest on his deathbed to anti-aging researchers at Harvard, Gollner--sorting truth from absurdity--canvasses religion and science for insight, along with an array of cults, myths, and fringe figures. He journeys to David Copperfield's archipelago in the Bahamas, where the magician claims to have found "a liquid that reverses genes." He explores a cryonics facility, attends a costume party set in the year 2068 with a group of radical life-extensionists, and soaks in the transformative mineral waters at the Esalen Institute. Looking to history, Gollner visits St. Augustine, Florida, where Ponce de Leon is thought to have sought the fountain of youth. Combining immersive reporting, rigorous research, and lyrical prose, Gollner charts the rise of longevity science from its alchemical beginnings to modern-day genetic interventions. He delves into the symbolic representation of eternal life and its connection to water. Interlaced throughout is a compelling meditation on the nature of belief, showing how every story we tell about immortality is a story about the meaning of death. "Part journalist, part detective, part scientist" (New York Post), Adam Leith Gollner has written a rollicking and revelatory examination of our age-old notion of living forever.

The Secret of Our Success University Press of Florida
STOPMOUTH AND HIS family know of no other life than the daily battle to survive. To live, they must hunt rival species, or negotiate flesh-trade with those who crave meat of the freshest human kind. It is a savage, desperate existence. And for Stopmouth, considered slowwitted hunt-fodder by his tribe, the future looks especially bleak. But then, on the day he is callously betrayed by his brother, a strange and beautiful woman falls from the sky. It is a moment that will change his destiny, and that of all humanity, forever. With echoes of Tarzan, Conan the Barbarian, and The Truman Show, Peadar Ó Guilín's debut is an action—and idea-packed—blockbuster that will challenge your perceptions of humanity and leave you hungry for more.

A Hunter-Gatherer's Guide to the 21st Century Penguin
Selected by The New York Times Book Review as a Notable Book of the Year A revelatory tale of science, adventure, and modern myth. When the writer Donovan Hohn heard of the mysterious loss of thousands of bath toys at sea, he figured he would interview a few oceanographers, talk to a few beachcombers, and read up on Arctic science and geography. But questions can be like ocean currents: wade in too far, and they carry you away. Hohn's accidental odyssey pulls him into the secretive world of shipping conglomerates, the daring work of Arctic researchers, the lunatic risks of maverick sailors, and the shadowy world of Chinese toy factories. Moby-Duck is a journey into the heart of the sea and an adventure through science, myth, the global economy, and some of the worst weather imaginable. With each new discovery, Hohn learns of another loose thread, and with each successive chase, he comes closer to understanding where his castaway quarry comes from and where it goes. In the grand tradition of Tony Horwitz and David Quammen, Moby-Duck is a compulsively readable narrative of whimsy and curiosity.

The Third Savor the South Cookbooks, 5 Volume Omnibus E-book Simon and Schuster
A plane crashes on a desert island and the only survivors, a group of schoolboys, assemble on the beach and wait to be rescued. By day they inhabit a land of bright fantastic birds and dark blue seas, but at night their dreams are haunted by the image of a terrifying beast. As the boys' delicate sense of order fades, so their childish dreams are transformed into something more primitive, and their behaviour starts to take on a murderous, savage significance. First published in 1954, Lord of the Flies is one of the most celebrated and widely read of modern classics. Now fully revised and updated, this educational edition includes chapter summaries, comprehension questions, discussion points, classroom activities, a biographical profile of Golding, historical context relevant to the novel and an essay on Lord of the Flies by William Golding entitled 'Fable'. Aimed at Key Stage 3 and 4 students, it also includes a section on literary theory for advanced or A-level students. The educational edition encourages original and independent thinking while guiding the student through the text - ideal for use in the classroom and at home.

Sea Hunters of Indonesia Penguin
The Official Spider Test. What do you do when you see a spider? a. Lay on a BIG spidey smoocheroo. b. Smile, but back away slowly. c. Grab the closest object, wind up, and let it fly. d. Run away screaming. If you chose b, c, or d, then this book is for you! (If you chose a, you might be crazy.) I'm Trying to Love Spiders will help you see these amazing arachnids in a whole new light, from their awesomely excessive eight eyes, to the seventy-five pounds of bugs a spider can eat in a single year! And you're sure to feel better knowing you have a better chance of being struck by lightning than being fatally bit by a spider. Comforting, right? No? Either way, there's heaps more information in here to help you forget your fears . . . or at least laugh a lot!

Hunter's Best Friend at School Macmillan
ON A COLD, SNOWY NIGHT IN 1985, TWO MEN BEGGED FOR THEIR LIVES. In 1985, two 27-year-old friends left their suburban Detroit homes for a hunting trip in rural Michigan. When they did not return, their families and police suspected foul play. For 18 years, no one could prove a thing. Then, a relentless investigator got a witness to talk, and a horrifying story emerged. FOR NEARLY TWO DECADES, THEIR KILLERS WENT FREE. In 2003, this bizarre case hit the glare of the criminal justice system, as prosecutors charged two brothers, Raymond and Donald Duvall, with murder. With no bodies ever found, the case hinged on the testimony of one terrified witness who saw a bloody scene unfold-and who was still nearly too frightened to talk. THEN A WITNESS TOLD HER CHILLING STORY Now, the truth behind an 18-year-old mystery is revealed against the backdrop of an unusual, electrifyingly dramatic trial. Raymond and Donald Duvall bragged to friends that they killed their victims, chopped up their bodies and fed them to pigs. A Michigan jury soon had evidence of this brutally methodical execution-evidence that would lead a shocked courtroom through the heart of evil and beyond a shadow of a doubt.

Angels' Blood Penguin
A celebration of the beauty and rich history of heirloom varieties of fruits and vegetables. Fruits and vegetables have been a central part of our diets since time immemorial, and the history of their cultivation is rich with intriguing facts: Samuel Pepys's diary entry for August 22, 1663, reveals that "Mr Newburne is dead of eating Cowcumpers" (cucumbers); many tomato varieties were first bred in the United States and are still available, from "Striped German" to "Pink Ping Pong" to "Zapotec." Today, numerous traditional fruit and vegetable varieties—the so-called heirloom or heritage varieties—are disappearing, a catastrophic loss of horticultural heritage and genetic diversity. But gardeners have reason to be optimistic. A group of dedicated growers around the world is seeking to conserve surviving heritage varieties for their significant advantages over newer cultivars: they are more adaptable, they have good storage properties, and they often have a superior taste. Presented by season, this overview first tells the story of the cultivation of fruits and vegetables

through the ages, and then each type is discussed: where it originated, indigenous uses and folklore, how it got its name, legends and beliefs that have become attached to it, and the odd uses to which it has been put.

Green Hills of Africa Good Press

A woman defies expectations—including those of an arrogant earl—in the first regency romance in New York Times bestselling author Madeline Hunter's Fairbourne Quartet. Despite the limits of her sex, Emma Fairbourne intends to run her late father's prestigious London auction house. Of course, she's not addlepatented enough to do it openly and scare away her wealthy collectors. Instead, she and her friend concoct a deception, hiring a handsome and charming front man who will do her bidding... All would have proceeded smoothly—if it weren't for the maddening interference of Darius, the arrogant Earl of Southwaite, who was her father's "silent partner". Darius has no interest in running an auction house—and he's certainly not interested in allowing the lovely Miss Fairbourne to run it either, her ludicrous scheme notwithstanding. But headstrong Emma is like no other lady he has ever encountered, refusing to follow his dictates. Holding his temper in check, Darius decides to attack on a different front. There is another way to achieve her surrender, one far more pleasurable for both of them...

Darker than Night Harper Collins

This multicultural and interdisciplinary reference brings a fresh social and cultural perspective to the global history of food, foodstuffs, and cultural exchange from the age of discovery to contemporary times. Comprehensive in scope, this two-volume encyclopedia covers agriculture and industry, food preparation and regional cuisines, science and technology, nutrition and health, and trade and commerce, as well as key contemporary issues such as famine relief, farm subsidies, food safety, and the organic movement. Articles also include specific foodstuffs such as chocolate, potatoes, and tomatoes; topics such as Mediterranean diet and the Spice Route; and pivotal figures such as Marco Polo, Columbus, and Catherine de' Medici. Special features include: dozens of recipes representing different historic periods and cuisines of the world; listing of herbal foods and uses; and a chronology of key events/people in food history. I'm Trying to Love Spiders Pan Macmillan

A role-playing game-book based on the adventures of Havet Storm, the grandson of a Jedi Knight who discovers he has inherited The Force and eventually joins the Rebel Alliance. Readers have the chance to fight the evil Empire, Bounty Hunters and an assortment of evil space creatures.

Heirloom Fruits and Vegetables Harper Collins

Wonderlands of bounty and beauty, orchards offer an abundance of fruit in a wildlife haven full of diversity. A well-managed orchard works with nature to provide maximum harvest for minimal effort. Wade Muggleton has distilled 20 years of orchard know-how into this practical handbook to help you plan, plant and manage your orchard, whatever your garden size or budget. With his expert guidance you can have an orchard on any plot--garden, yard, allotment or smallholding--and both maximise your harvest and minimise your outlay. The book covers: Rootstocks and fruit varieties Planting plans Maintenance strategies Pruning Propagation Eco-friendly pest and disease management Harvesting Storing Preserving the harvest The diversity, history and heritage of apples and other fruit trees is fascinating, and Wade's passion for them is infectious. Let him draw you into a world of apples and pears, walnuts and cobnuts, cherries and plums; of ancient varieties such as quince, medlar and mulberry; and even of juicy apricots, figs and peaches. Imagine having organic fruit all year round from your own little nature haven and use Wade's tried and tested experience to create your perfect orchard.

Pawpaw Holmes Publishing Group LLC

A historical account of the role of fruit in the modern world explores the machinations of multi-national corporations in distributing exotic fruits, the life of mass-produced fruits, and the author's experience with unusual varieties that are unavailable in America.

An Illustrated Catalog of American Fruits & Nuts Univ. Press of Mississippi

How our collective intelligence has helped us to evolve and prosper Humans are a puzzling species. On the one hand, we struggle to survive on our own in the wild, often failing to overcome even basic challenges, like obtaining food, building shelters, or avoiding predators. On the other hand, human groups have produced ingenious technologies, sophisticated languages, and complex institutions that have permitted us to successfully expand into a vast range of diverse environments. What has enabled us to dominate the globe, more than any other species, while remaining virtually helpless as lone individuals? This book shows that the secret of our success lies not in our innate intelligence, but in our collective brains—on the ability of human groups to socially interconnect and learn from one another over generations. Drawing insights from lost European explorers, clever chimpanzees, mobile hunter-gatherers, neuroscientific findings, ancient bones, and the human genome, Joseph Henrich demonstrates how our collective brains have propelled our species' genetic evolution and shaped our biology. Our early capacities for learning from others produced many cultural innovations, such as fire, cooking, water containers, plant knowledge, and projectile weapons, which in turn drove the expansion of our brains and altered our physiology, anatomy, and psychology in crucial ways. Later on, some collective brains generated and recombined powerful concepts, such as the lever, wheel, screw, and writing, while also creating the institutions that continue to alter our motivations and perceptions. Henrich shows how our genetics and biology are inextricably interwoven with cultural evolution, and how culture-gene interactions launched our species on an extraordinary evolutionary trajectory. Tracking clues from our ancient past to the present, The Secret of Our Success explores how the evolution of both our cultural and social natures produce a collective intelligence that explains both our species' immense success and the origins of human uniqueness.

World Food Allen & Unwin

The true adventures of David Fairchild, a turn-of-the-century food explorer who traveled the globe and introduced diverse crops like avocados, mangoes, seedless grapes—and thousands more—to the American plate. “ Fascinating. ” —The New York Times Book Review • “ Fast-paced adventure writing. ” —The Wall Street Journal • “ Richly descriptive. ” —Kirkus • “ A must-read for foodies. ” —HelloGiggles In the nineteenth century, American meals were about subsistence, not enjoyment. But as a new century approached, appetites broadened, and David Fairchild, a young botanist with an insatiable lust to explore and experience the world, set out in search of foods that would enrich the American farmer and enchant the American eater. Kale from Croatia, mangoes from India, and hops from Bavaria. Peaches from China, avocados from Chile, and pomegranates from Malta. Fairchild's finds weren't just limited to food: From Egypt he sent back a variety of cotton that revolutionized an industry, and via Japan he introduced the cherry blossom tree, forever brightening America's capital. Along the way, he was arrested, caught diseases, and bargained with island tribes. But his culinary ambition came during a formative era, and through him, America transformed into the most diverse food system ever created. “ Daniel Stone draws the reader into an intriguing, seductive world, rich with stories and surprises. The Food Explorer shows you the history and drama hidden in your fruit bowl. It's a delicious piece of writing. ” —Susan Orlean, New York Times bestselling author of The Orchid Thief and The Library Book