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This pioneering book elevates the senses to a central role in the study of food history because the traditional focus upon food types, quantities, and nutritional values is incomplete without some recognition of smell, touch, sight, hearing, and taste. Eating is a sensual experience. Every day and at every meal the senses of smell, touch, sight, hearing, and taste are engaged in the acts of preparation and consumption. And yet these bodily acts are ephemeral; their imprint upon the source material of history is vestigial. Hitherto historians have shown little interest in the senses beyond taste, and this book fills that research gap. Four dimensions are treated: • Words, Symbols and Uses: Describing the Senses – an investigation of how specific vocabularies for food are developed. • Industrializing the Senses – an analysis of the fundamental change in the sensory qualities of foods under the pressure of industrialization and economic forces outside the control of the household and the artisan producer. • Nationhood and the Senses – an exploration of how the combination of the senses and food play into how nations saw themselves, and how food was a signature of how political ideologies played out in practical, everyday terms. • Food Senses and Globalization – an examination of links between food, the senses, and the idea of international significance. Putting all of the senses on the agenda of food history for the first time, this is the ideal volume for scholars of food history, food studies and food culture, as well as social and cultural historians. Putting all of the senses on the agenda of food history for the first time, this is the ideal volume for scholars of food history, food studies and food culture, as well as social

and cultural historians. Welcome to the world's most exciting foodscape, Spain, with its vibrant marriage of rustic traditions, Mediterranean palate, and endlessly inventive cooks. The New Spanish Table lavishes with sexy tapas —Crisp Potatoes with Spicy Tomato Sauce, Goat Cheese-Stuffed Pequillo Peppers. Heralds a gazpacho revolution—try the luscious, neon pink combination of cherry, tomato, and beet. Turns paella on its head with the dinner party favorite, Toasted Pasta "Paella" with Shrimp. From taberna owners and Michelin-starred chefs, farmers, fishermen, winemakers, and nuns who bake like a dream—in all, 300 glorious recipes, illustrated throughout in dazzling color. ¡Estupendo! Treasury of easy-to-follow recipes for over 200 mouthwatering traditional dishes: borsch, shashlik of salmon, potato kotlety, pirozhki, blini, many more. Definition of terms. The mega-bestseller with more than 2 million readers, soon to be a Showtime/Paramount series starring Ewan McGregor as Count Alexander Rostov From the #1 New York Times-bestselling author of The Lincoln Highway and Rules of Civility, a beautifully transporting novel about a man who is ordered to spend the rest of his life inside a luxury hotel In 1922, Count Alexander Rostov is deemed an unrepentant aristocrat by a Bolshevik tribunal, and is sentenced to house arrest in the Metropol, a grand hotel across the street from the Kremlin. Rostov, an indomitable man of erudition and wit, has never worked a day in his life, and must now live in an attic room while some of the most tumultuous decades in Russian history are unfolding outside the hotel's doors. Unexpectedly, his reduced circumstances provide him entry into a much larger world of emotional discovery. Brimming with humor, a glittering cast of characters, and one beautifully rendered scene after another, this singular novel casts a spell as it relates the count's endeavor to gain a deeper understanding of what it means to be a man of purpose. Born in a surreal Moscow communal apartment where eighteen families shared one kitchen, Anya von Bremzen grew up singing odes to Lenin, black-marketeering Juicy Fruit gum at school, and longing for a taste of the mythical West. It was a life by turns absurd, drab, naively joyous, melancholy and, finally, intolerable. In 1974, when Anya was ten, she and her mother fled to the USA, with no winter coats and no right of return. These days, Anya is the doyenne of high-end food writing. And yet, the flavour of Soviet kolbasa, like Proust's madeleine, transports her back to that vanished Atlantis known as the USSR . In this sweeping, tragicomic memoir, Anya recreates seven decades of the Soviet experience through cooking and food, and reconstructs a moving family history spanning three generations. Her narrative is embedded in a larger historical epic: Lenin's bloody grain requisitioning, World War II starvation, Stalin's table manners, Khrushchev's kitchen debates, Gorbachev's disastrous anti-alcohol policies and the ultimate collapse of the USSR. And all of this is bound together by Anya's sardonic wit, passionate nostalgia and piercing observations. Mastering the Art of Soviet Cooking is a book that stirs the soul as well as the senses. Discover the fascinating details of Russian history, culture and eating habits and enjoy the tasty delights of the vast country that spans through 11 time zones and brings together more than 180 ethnic groups. Detailing the evolution and development of traditional Russian cooking, this book gives a better understanding of the foods that are now known as classical Russian dishes. Through the words of native Muscovite, Maria Depenweiller, who was born and raised in Moscow before immigrating to Canada, Russian Cuisine: Traditional and Contemporary Home Cooking covers not only Russian cooking methods such as the Russian oven samovar, but also the impact of Russian politics on its food. Discover how: The Soviet Revolution impacted Russian eating habits. Or how the Russian tea drinking tradition got started. Learn about the home cooking of the Russian Empire and try schi and rasstegai. Delight your guests with marvelous assortment of zakuski or ant hill torte from the classical Soviet cuisine. Complete the experience with suggested reading from the literature Russian classics and music accompaniment to match the mood. From table settings, to backyard gardens and pantry items, this book teaches you everything you need to know about Russian food. Examines the tension between intuitive and analytical ways of making sense of the world by exploring musical knowledge and experience. Seasoned Socialism considers the relationship between gender and food in late Soviet daily life. Political and economic conditions heavily influenced Soviet life and foodways during this period and an exploration of Soviet women's central role in the daily sustenance for their families as well as the obstacles they faced on this quest offers new insights into intergenerational and inter-gender power dynamics of that time. Food, both in its quality and quantity, was a powerful tool in the Soviet Union. This collection features work by scholars in an array of fields including cultural studies, literary studies, sociology, history, and food studies, and the work gathered here explores the intersection of gender, food, and culture in the post-1960s Soviet context. From personal cookbooks to gulag survival strategies, Seasoned Socialism considers gender construction and performance across a wide array of primary sources, including poetry, fiction, film, women's journals, oral histories, and interviews. This collection provides fresh insight into how the Soviet government sought to influence both what citizens ate and how they thought about food. Introduces the cooking and food habits of Russia, including such recipes as beet soup or borscht, stuffed pastries or pirozhki, and beef stroganoff; also provides brief information on the geography and history of the country. Pell's Equation is a very simple Diophantine equation that has been known to mathematicians for over 2000 years. Even today research involving this equation continues to be very active, as can be seen by the publication of at least 150 articles related to this equation over the past decade. However, very few modern books have been published on Pell's Equation, and this will be the first to give a historical development of the equation, as well as to develop the necessary tools for solving the equation. The authors provide a friendly introduction for advanced undergraduates to the delights of algebraic number theory via Pell's Equation. The only prerequisites are a basic knowledge of elementary number theory and abstract algebra. There are also numerous references and notes for those who wish to follow up on various topics. Have you ever wondered what Russian cuisine is like? Is it secretive like the Soviet Union once was? Is it bold and colorful like the Kremlin's architecture? No one's really quite sure until they read this cookbook. Here, we uncover the secrets of Russian cuisine in 30 recipes by exploring everything from appetizers all the way up to desserts and drinks. No dish will be left unturned and no glass will be left half full. We're here to explore Russia's intriguing cuisine until the very end, and so are you because we're bringing you along for the journey! "Joyce Toomre . . . has accomplished an enormous task, fully on a par with the original author's slave labor. Her extensive preface and her detailed and entertaining notes are marvelous." —Tatyana Tolstaya, New York Review of Books "Classic Russian Cooking is a book that I highly recommend. Joyce Toomre has done a marvelous job of translating this valuable and fascinating source book. It's the Fanny Farmer and Isabella Beeton of Russia's 19th century." —Julia Child, Food Arts "This is a delicious book, and Indiana University Press has served it up beautifully." —Russian Review " . . . should become as much of a classic as the Russian original . . . dazzling and admirable expedition into Russia's kitchens and cuisine." —Slavic Review "It gives a delightful and fascinating picture of the foods of pre-Communist Russia." —The Christian Science Monitor First published in 1861, this "bible" of Russian homemakers offered not only a compendium of recipes, but also instructions about such matters as setting up a kitchen, managing servants, shopping, and proper winter storage. Joyce Toomre has superbly translated and annotated over one thousand of the recipes and has written a thorough and fascinating introduction which discusses the history of Russian cuisine and summarizes Molokhovets' advice on household management. A treasure trove for culinary historians, serious cooks and cookbook readers, and scholars of Russian history and culture. One of Booklist's Must Read Nonfiction picks of 2019 The acclaimed author of A Replacement Life shifts between heartbreak and humor in this gorgeously told, recipe-filled memoir. A family story, an immigrant story, a love story, and an epic meal, Savage Feast explores the challenges of navigating two cultures from an unusual angle. A revealing personal story and family memoir told through meals and recipes, Savage Feast begins with Boris's childhood in Soviet Belarus, where good food was often worth more than money. He describes the unlikely dish that brought his parents together and how years of Holocaust hunger left his grandmother so obsessed with bread that she always kept five loaves on hand. She was the stove magician and Boris' grandfather the master black marketer who supplied her, evading at least one firing squad on the way. These spoils kept Boris' family—Jews who lived under threat of discrimination and violence—provided-for and protected. Despite its abundance, food becomes even more important in America, which Boris' family reaches after an emigration through Vienna and Rome filled with marvel, despair, and bratwurst. How to remain connected to one's roots while shedding their trauma? The ambrosial cooking of Oksana, Boris's grandfather's Ukrainian home aide, begins to show him the way. His quest takes him to a farm in the Hudson River Valley, the kitchen of a Russian restaurant on the Lower East Side, a Native American reservation in South Dakota, and back to Oksana's kitchen in Brooklyn. His relationships with women—troubled, he realizes, for reasons that go back many generations—unfold concurrently, finally bringing him, after many misadventures, to an American soulmate. Savage Feast is Boris' tribute to food, that secret passage to an intimate conversation about identity, belonging, family, displacement, and love. This classic cookbook offers so much more than a collection of recipes-it captures the spirit of the Russian people and their cuisine. From zavtrak (breakfast) to uzhin (dinner), Russians love to eat heartily. Originally published in

1947, *The Best of Russian Cooking* is a treasured classic that combines authentic Russian recipes with culinary tips and invaluable cultural insights. This expanded edition features a concise list of menu terms, sections on Russian table traditions and mealtimes, and a guide to special cooking utensils. A survey of the tastiest Russian cuisine, this book includes 300 recipes for popular dishes such as beef stroganoff and borscht, as well as many lesser-known dishes which are daily fare in Russia—kotleto (meatballs), piroshki (dumplings with meat or vegetables) and tvorjnik (cottage cheese cakes). *Pinocchio, The Tale of a Puppet* follows the adventures of a talking wooden puppet whose nose grew longer whenever he told a lie and who wanted more than anything else to become a real boy. As carpenter Master Antonio begins to carve a block of pinewood into a leg for his table the log shouts out, "Don't strike me too hard!" Frightened by the talking log, Master Cherry does not know what to do until his neighbor Geppetto drops by looking for a piece of wood to build a marionette. Antonio gives the block to Geppetto. And thus begins the life of Pinocchio, the puppet that turns into a boy. *Pinocchio, The Tale of a Puppet* is a novel for children by Carlo Collodi is about the mischievous adventures of Pinocchio, an animated marionette, and his poor father and woodcarver Geppetto. It is considered a classic of children's literature and has spawned many derivative works of art. But this is not the story we've seen in film but the original version full of harrowing adventures faced by Pinocchio. It includes 40 illustrations. In this "incredibly rich" (New York Times) definitive history of the Bolshoi Ballet, visionary performances onstage compete with political machinations backstage. A critical triumph, Simon Morrison's "sweeping and authoritative" (Guardian) work, *Bolshoi Confidential*, details the Bolshoi Ballet's magnificent history from its earliest tumults to recent scandals. On January 17, 2013, a hooded assailant hurled acid into the face of the artistic director, making international headlines. A lead soloist, enraged by institutional power struggles, later confessed to masterminding the crime. Morrison gives the shocking violence context, describing the ballet as a crucible of art and politics beginning with the disreputable inception of the theater in 1776, through the era of imperial rule, the chaos of revolution, the oppressive Soviet years, and the Bolshoi's recent \$680 million renovation. With vibrant detail including "sex scandals, double-suicide pacts, bribery, arson, executions, prostitution rings, embezzlement, starving orphans, [and] dead cats in lieu of flowers" (New Republic), Morrison makes clear that the history of the Bolshoi Ballet mirrors that of Russia itself. Sometimes, to move forward, we must look back. Gardening activity during American involvement in World War I (1917–1919) is vital to understanding current work in agriculture and food systems. The origins of the American Victory Gardens of World War II lie in the Liberty Garden program during World War I. This book examines the National War Garden Commission, the United States School Garden Army, and the Woman's Land Army (which some women used to press for suffrage). The urgency of wartime mobilization enabled proponents to promote food production as a vital national security issue. The connection between the nation's food readiness and national security resonated within the U.S., struggling to unite urban and rural interests, grappling with the challenges presented by millions of immigrants, and considering the country's global role. The same message—that food production is vital to national security—can resonate today. These World War I programs resulted in a national gardening ethos that transformed the American food system. 100 traditional yet surprisingly modern recipes from the far northern corners of Russia, featuring ingredients and dishes that young Russians are rediscovering as part of their heritage. IACP AWARD FINALIST • LONGLISTED FOR THE ART OF EATING PRIZE • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE WASHINGTON POST AND FORBES "A necessary resource for food writers and for eaters, a fascinating read and good excuse to make fermented oatmeal."—Bon Appétit Russian cookbooks tend to focus on the food that was imported from France in the nineteenth century or the impoverished food of the Soviet era. *Beyond the North Wind* explores the true heart of Russian food, a cuisine that celebrates whole grains, preserved and fermented foods, and straightforward but robust flavors. Recipes for a dazzling array of pickles and preserves, infused vodkas, homemade dairy products such as farmers cheese and cultured butter, puff pastry hand pies stuffed with mushrooms and fish, and seasonal vegetable soups showcase Russian foods that are organic and honest—many of them old dishes that feel new again in their elegant minimalism. Despite the country's harsh climate, this surprisingly sophisticated cuisine has an incredible depth of flavor to offer in dishes like Braised Cod with Horseradish, Roast Lamb with Kasha, Black Currant Cheesecake, and so many more. This home-style cookbook with a strong sense of place and evocative storytelling brings to life a rarely seen portrait of Russia, its people, and its palate—with 100 recipes, gorgeous photography, and essays on the little-known culinary history of this fascinating and wild part of the world. This classic book of essays from the mid-1980s blends humor, nostalgia and cultural commentary with the practical problems of adjusting one's digestion and cooking habits to a new country with completely different culinary traditions. Beloved by Russians at home and across the world, *Russian Cuisine in Exile* is now available in an English edition with authoritative commentaries by specialists whose experience writing about the late Soviet period and emigre culture help them explain the complex system of literary and cultural allusions threaded throughout Vail and Genis's volume. Автор книги решила проверить, насколько актуальны рецепты из Книги о вкусной и здоровой пище. Для этого она приготовила больше 100 блюд из книги и попросила свою бабушку поделиться воспоминаниями о советском времени. Итогом стала книга, в которой записана устная история одной семьи через призму старых рецептов. An Association of Jewish Libraries Sydney Taylor Honor Winner With a masterful mix of comic timing and disarming poignancy, Newbery Honoree Eugene Yelchin offers a memoir of growing up in Cold War Russia. Drama, family secrets, and a KGB spy in his own kitchen! How will Yevgeny ever fulfill his parents' dream that he become a national hero when he doesn't even have his own room? He's not a star athlete or a legendary ballet dancer. In the tiny apartment he shares with his Baryshnikov-obsessed mother, poetry-loving father, continually outraged grandmother, and safely talented brother, all Yevgeny has is his little pencil, the underside of a massive table, and the doodles that could change everything. With equal amounts charm and solemnity, award-winning author and artist Eugene Yelchin recounts in hilarious detail his childhood in Cold War Russia as a young boy desperate to understand his place in his family. Organized like a cookbook, *Books that Cook: The Making of a Literary Meal* is a collection of American literature written on the theme of food: from an invocation to a final toast, from starters to desserts. All food literatures are indebted to the form and purpose of cookbooks, and each section begins with an excerpt from an influential American cookbook, progressing chronologically from the late 1700s through the present day, including such favorites as *American Cookery*, *The Joy of Cooking*, and *Mastering the Art of French Cooking*. The literary works within each section are an extension of these cookbooks, while the cookbook excerpts in turn become pieces of literature—forms of storytelling and memory-making all their own. Each section offers a delectable assortment of poetry, prose, and essays, and the selections all include at least one tempting recipe to entice readers to cook this book. Including writing from such notables as Maya Angelou, James Beard, Alice B. Toklas, Sherman Alexie, Nora Ephron, M.F.K. Fisher, and Alice Waters, among many others, *Books that Cook* reveals the range of ways authors incorporate recipes—whether the recipe flavors the story or the story serves to add spice to the recipe. *Books that Cook* is a collection to serve students and teachers of food studies as well as any epicure who enjoys a good meal alongside a good book. A 2022 WNBA Great Group Reads Selection "Like a Drop of Ink in a Downpour is more ambitious than the average memoir. It's informed by Galina's and her parents' lessons on the value of art and culture and enriched by Alëna's beautifully constructed images and Galina's poetry." – Herb Randall, LA Review of Books Like a Drop of Ink in a Downpour traces Yelena Lembersky's childhood in Leningrad (Saint Petersburg) in the 1970s and '80s. Her life is upended when her family decides to emigrate to America, but instead her mother is charged with a crime and unjustly incarcerated. Told in the dual points of view, this memoir is a clear-eyed look at the reality of life in the Soviet Union during the Cold War, giving us an insider's perspective on the roots of contemporary Russia. It is also a coming-of-age story, heartfelt and funny, a testament to the unbreakable bond between mothers and daughters, and the healing power of art. When people think of Russian food, they generally think either of the opulent luxury of the tsarist aristocracy or of post-Soviet elites, signified above all by caviar, or on the other hand of poverty and hunger—of cabbage and potatoes and porridge. Both of these visions have a basis in reality, but both are incomplete. The history of food and drink in Russia includes fasts and feasts, scarcity and, for some, at least, abundance. It includes dishes that came out of the northern, forested regions and ones that incorporate foods from the wider Russian Empire and later from the Soviet Union. *Cabbage and Caviar* places Russian food and drink in the context of Russian history and shows off the incredible (and largely unknown) variety of Russian food. *More Than Borsch* explores the true nature of Russian and Ukrainian culture through classic recipes, culinary history, foodie literature, and enlightening tidbits, satiating both the stomach and the brain. The "captivating" (The New York Times), definitive biography of German Chancellor Angela Merkel, detailing the extraordinary rise and political brilliance of the most powerful—and elusive—woman in the world. Angela Merkel has always been an outsider. A pastor's daughter raised in Soviet-controlled East

Germany, she spent her twenties working as a research chemist, entering politics only after the fall of the Berlin Wall. And yet within fifteen years, she had become chancellor of Germany and, before long, the unofficial leader of the West. In this “masterpiece of discernment and insight” (The New York Times Book Review), acclaimed biographer Kati Marton sets out to pierce the mystery of Merkel’s unlikely ascent. With unparalleled access to the chancellor’s inner circle and a trove of records only recently come to light, she teases out the unique political genius that had been the secret to Merkel’s success. No modern leader so ably confronted Russian aggression, enacted daring social policies, and calmly unified an entire continent in an era when countries are becoming more divided. Again and again, she cleverly outmaneuvered strongmen like Putin and Trump, and weathered surprisingly complicated relationships with allies like Obama and Macron. Famously private, the woman who emerges from this “impressively researched” (The Wall Street Journal) account is a role model for anyone interested in gaining and keeping power while staying true to one’s moral convictions. At once a “riveting” (Los Angeles Review of Books) political biography, an intimate human portrait, and a revelatory look at successful leadership in action, *The Chancellor* brings forth one of the most extraordinary women of our time. A riveting history of the epic orbital flight that put America back into the space race. If the United States couldn’t catch up to the Soviets in space, how could it compete with them on Earth? That was the question facing John F. Kennedy at the height of the Cold War—a perilous time when the Soviet Union built the wall in Berlin, tested nuclear bombs more destructive than any in history, and beat the United States to every major milestone in space. The race to the heavens seemed a race for survival—and America was losing. On February 20, 1962, when John Glenn blasted into orbit aboard Friendship 7, his mission was not only to circle the planet; it was to calm the fears of the free world and renew America’s sense of self-belief. *Mercury Rising* re-creates the tension and excitement of a flight that shifted the momentum of the space race and put the United States on the path to the moon. Drawing on new archival sources, personal interviews, and previously unpublished notes by Glenn himself, *Mercury Rising* reveals how the astronaut’s heroics lifted the nation’s hopes in what Kennedy called the “hour of maximum danger.”

The food of Poland has long been overlooked, but the time is right for a reinvention. In *Polska*, young food writer Zuza Zak presents her contemporary take on Polish cuisine, with recipes for snacks and party foods, soups, preserves, breads, fish, meat and poultry, salads and veg, and cakes and desserts. She places Polish food within the context of the country’s history and geography, and tracks how it has developed and adapted to Poland’s ever-changing political and economic situation. With recipes including Tuna cured in bisongrass vodka, Courgette islands with dill flowers, and Mini doughnuts with rose filling, and lavish photography from the acclaimed Laura Edwards, *Polska* is a breath of fresh air. “Making use of recently released Soviet archival materials, *Hunger and War* investigates state food supply policy and its impact on Soviet society during World War II. It explores the role of the state in provisioning the urban population, particularly workers, with food, and in feeding the Red army; the medicalization of hunger; hunger in blockaded Leningrad; and civilian mortality from hunger and malnutrition in other home front industrial regions. New research reported here challenges and complicates many of the narratives and counter-narratives about the war. The authors engage such difficult subjects as starvation mortality, bitterness over privation and inequalities in provisioning, and conflicts among state organizations. At the same time, they recognize the considerable role played by the Soviet state in organizing supplies of food to adequately support the military effort and defense production, and in developing policies that promoted social stability amid upheaval. The book makes a significant contribution to scholarship on the Soviet population's experience of World War II as well as to studies of war and famine”—Provided by publisher. *Salt & Time* will transform perceptions of the food of the former Soviet Union, and especially Siberia—the crossroads of Eastern European and Central Asian cuisine—with 100 inviting recipes adapted for modern tastes and Western kitchens, and evocative storytelling to explain and entice. Why not try the restorative Solyanka fish soup (a famous Russian hangover cure), savor the fragrant Chicken with prunes or treat yourself to some Napoleon cake. In Alissa Timoshkina's words: “Often we need distance and time, both to see things better and to feel closer to them. This is certainly true of the food of my home country, Russia—or Siberia, to be exact. When I think of Siberia, I hear the sound of fresh snow crunching beneath my feet. Today, whenever I crush sea salt flakes between my fingers as I cook, I think of that sound. In this book, I feature recipes that are authentic to Siberia, classic Russian flavor combinations and my modern interpretations. You will find dishes from the pre-revolutionary era and the Soviet days, as well as contemporary approaches—revealing a cuisine that is vibrant, nourishing, exciting and above all relevant no matter the time or the place.” Offers a survey of commercial products created in Russia during the 1960s and 1970s through photographs and essays that describe the inspiration, design, and consumer success of each product. **NEW YORK TIMES BESTSELLER • A symphonic oral history about the disintegration of the Soviet Union and the emergence of a new Russia, from Svetlana Alexievich, winner of the Nobel Prize in Literature NAMED ONE OF THE TEN BEST BOOKS OF THE YEAR BY THE WASHINGTON POST AND PUBLISHERS WEEKLY • LOS ANGELES TIMES BOOK PRIZE WINNER NAMED ONE OF THE BEST BOOKS OF THE YEAR BY The New York Times • The Washington Post • The Boston Globe • The Wall Street Journal • NPR • Financial Times • Kirkus Reviews** When the Swedish Academy awarded Svetlana Alexievich the Nobel Prize, it cited her for inventing “a new kind of literary genre,” describing her work as “a history of emotions—a history of the soul.” Alexievich’s distinctive documentary style, combining extended individual monologues with a collage of voices, records the stories of ordinary women and men who are rarely given the opportunity to speak, whose experiences are often lost in the official histories of the nation. In *Secondhand Time*, Alexievich chronicles the demise of communism. Everyday Russian citizens recount the past thirty years, showing us what life was like during the fall of the Soviet Union and what it’s like to live in the new Russia left in its wake. Through interviews spanning 1991 to 2012, Alexievich takes us behind the propaganda and contrived media accounts, giving us a panoramic portrait of contemporary Russia and Russians who still carry memories of oppression, terror, famine, massacres—but also of pride in their country, hope for the future, and a belief that everyone was working and fighting together to bring about a utopia. Here is an account of life in the aftermath of an idea so powerful it once dominated a third of the world. A magnificent tapestry of the sorrows and triumphs of the human spirit woven by a master, *Secondhand Time* tells the stories that together make up the true history of a nation. “Through the voices of those who confided in her,” *The Nation* writes, “Alexievich tells us about human nature, about our dreams, our choices, about good and evil—in a word, about ourselves.” Praise for Svetlana Alexievich and *Secondhand Time* “The nonfiction volume that has done the most to deepen the emotional understanding of Russia during and after the collapse of the Soviet Union of late is Svetlana Alexievich’s oral history *Secondhand Time*.”—David Remnick, *The New Yorker* A James Beard Award-winning writer captures life under the Red socialist banner in this wildly inventive, tragicomic memoir of feasts, famines, and three generations Born in 1963, in an era of bread shortages, Anya grew up in a communal Moscow apartment where eighteen families shared one kitchen. She sang odes to Lenin, black-marketeered Juicy Fruit gum at school, watched her father brew moonshine, and, like most Soviet citizens, longed for a taste of the mythical West. It was a life by turns absurd, naively joyous, and melancholy—and ultimately intolerable to her anti-Soviet mother, Larisa. When Anya was ten, she and Larisa fled the political repression of Brezhnev-era Russia, arriving in Philadelphia with no winter coats and no right of return. Now Anya occupies two parallel food universes: one where she writes about four-star restaurants, the other where a taste of humble kolbasa transports her back to her scarlet-blazed socialist past. To bring that past to life, Anya and her mother decide to eat and cook their way through every decade of the Soviet experience. Through these meals, and through the tales of three generations of her family, Anya tells the intimate yet epic story of life in the USSR. Wildly inventive and slyly witty, *Mastering the Art of Soviet Cooking* is that rare book that stirs our souls and our senses. A culinary journey through Russia and Ukraine, Georgia, Armenia, and Azerbaijan, featuring essays and photographs on the country's foods, wines, restaurants, and dining traditions, and including hundreds of recipes for regional specialties. This Collection of Original Essays gives surprising insights into what foodways reveal about Russia's history and culture from Kievan times to the present. A wide array of sources - including chronicles, diaries, letters, police records, poems, novels, folklore, paintings, and cookbooks - help to interpret the moral and spiritual role of food in Russian culture. Stovelore in Russian folklife, fasting in Russian peasant culture, food as power in Dostoevsky's fiction, Tolstoy and vegetarianism, restaurants in early Soviet Russia, Soviet cookery and cookbooks, and food as art in Soviet paintings are among the topics discussed in this appealing volume. Celebrated Portland chef Bonnie Frumkin Morales brings her acclaimed Portland restaurant Kachka into your home kitchen with a debut cookbook enlivening Russian cuisine with an emphasis on vibrant, locally sourced ingredients. “With Kachka, Bonnie Morales has done something amazing: thoroughly update and modernize Russian cuisine while steadfastly holding to its traditions and spirit. Thank you comrade!” —Alton Brown From bright pickles to pillowy dumplings, ingenious vodka

infusions to traditional homestyle dishes, and varied zakuski to satisfying sweets, Kachka the cookbook covers the vivid world of Russian cuisine. More than 100 recipes show how easy it is to eat, drink, and open your heart in Soviet-inspired style, from the celebrated restaurant that is changing how America thinks about Russian food. The recipes in this book set a communal table with nostalgic Eastern European dishes like Caucasus-inspired meatballs, Porcini Barley Soup, and Cauliflower Schnitzel, and give new and exciting twists to current food trends like pickling, fermentation, and bone broths. Kachka's recipes and narratives show how Russia's storied tradition of smoked fish, cultured dairy, and a shot of vodka can be celebratory, elegant, and as easy as meat and potatoes. The food is clear and inviting, rooted in the past yet not at all afraid to play around and wear its punk rock heart on its sleeve. A James Beard Award-winning writer captures life under the Red socialist banner in this wildly inventive, tragicomic memoir of feasts, famines, and three generations. Born in 1963, in an era of bread shortages, Anya grew up in a communal Moscow apartment where eighteen families shared one kitchen. She sang odes to Lenin, black-marketeered Juicy Fruit gum at school, watched her father brew moonshine, and, like most Soviet citizens, longed for a taste of the mythical West. It was a life by turns absurd, naively joyous, and melancholy—and ultimately intolerable to her anti-Soviet mother, Larisa. When Anya was ten, she and Larisa fled the political repression of Brezhnev-era Russia, arriving in Philadelphia with no winter coats and no right of return. Now Anya occupies two parallel food universes: one where she writes about four-star restaurants, the other where a taste of humble kolbasa transports her back to her scarlet-blazed socialist past. To bring that past to life, Anya and her mother decide to eat and cook their way through every decade of the Soviet experience. Through these meals, and through the tales of three generations of her family, Anya tells the intimate yet epic story of life in the USSR. Wildly inventive and slyly witty, *Mastering the Art of Soviet Cooking* is that rare book that stirs our souls and our senses. In this “urgent and enthralling reckoning with family and history” (Andrew Solomon), an American writer returns to Russia to face a past that still haunts him. NAMED ONE OF THE NEW YORK TIMES CRITICS' TOP BOOKS OF THE YEAR Alex Halberstadt's quest takes him across the troubled, enigmatic land of his birth, where decades of Soviet totalitarianism shaped and fractured three generations of his family. In Ukraine, he tracks down his paternal grandfather—most likely the last living bodyguard of Joseph Stalin. He revisits Lithuania, his Jewish mother's home, to examine the legacy of the Holocaust and the pernicious anti-Semitism that remains largely unaccounted for. And he returns to his birthplace, Moscow, where his grandmother designed homespun couture for Soviet ministers' wives, his mother consoled dissidents at a psychiatric hospital, and his father made a dangerous living by selling black-market American records. Halberstadt also explores his own story: that of an immigrant growing up in New York, another in a line of sons separated from their fathers by the tides of politics and history. *Young Heroes of the Soviet Union* is a moving investigation into the fragile boundary between history and biography. As Halberstadt revisits the sites of his family's formative traumas, he uncovers a multigenerational transmission of fear, suffering, and rage. And he comes to realize something more: Nations, like people, possess formative traumas that penetrate into the most private recesses of their citizens' lives. More than 350 recipes from all fifteen republics of the Soviet Union offer samples of the country's vast diversity—from the robust foods of the Baltic states, to the delicate pilafs of Azerbaijan.