

The Italian Garden An Irresistible Novel Of Passion Intrigue And Bitter Rivalry

A leading interior designer and a gardening journalist combine their expertise to provide readers with an authoritative volume on how to create and maintain gardens of all kinds, as well as how to appreciate their aesthetic appeal. 25,000 first printing.

Describes gardens found in the Napa Valley, including Francis Coppola's Victorian garden, the botanic gardens at Trefethen Vineyards, and Jack Chandler's sculpture garden

The Italian Garden An irresistible novel of passion, intrigue and bitter rivalry **Headline**

The gardens of stately homes are often spectacular in their own right and this sticker book encourages the reader to create an imaginative garden, laid out exactly as they feel inspired. Smaller stickers can be layered over the top of larger stickers to create garden features. A lovely addition to the Doll's House Sticker Book series.

Presents a selection of gardening articles published in American magazines in the first forty years of the twentieth century, covering topics ranging from wild gardens to formal ones.

This is volume two in a four-volume edition of primary source materials that document the histories of design across the long nineteenth century. Each volume is arranged by appropriate sub-themes and it is the first set of primary sources to be gathered together in this comprehensive and accessible format. Design refers to more than simply products and personalities or even cultural ideas, it involves consideration of ways of design thinking and applications as well as the philosophies and the other disciplines that impinge upon it. Here, the second volume looks at the designed objects, images, and spaces that were created in the period. These include discussion of design in interiors, industry, fashion, graphics, and architecture amongst others. The volumes will be of interest to a range of scholars and students, including those in art and design history, visual culture, and nineteenth-century material culture. They will also be of interest to a broad range of scholars working in areas including aesthetics, gender, politics and philosophy.

The 1890s saw a revolution in advertising. Cheap paper, faster printing, rural mail delivery, railroad shipping, and chromolithography combined to pave the way for the first modern, mass-produced catalogs. The most prominent of these, reaching American households by the thousands, were seed and nursery catalogs with beautiful pictures of middle-class homes surrounded by sprawling lawns, exotic plants, and the latest garden accessories—in other words, the quintessential English-style garden. America's Romance with the English Garden is the story of tastemakers and homemakers, of savvy businessmen and a growing American middle class eager to buy their products. It's also the story of the beginnings of the modern garden industry, which seduced the masses with its images and fixed the English garden in the mind of the American consumer. Seed and nursery catalogs delivered aspirational images to front doorsteps from California to Maine, and the English garden became the look of America.

Collects Italian recipes for sauces, breads, pizzas, pasta, soups, salads, desserts, and other vegetarian dishes and provides menus for vegetarian Italian meals

Who Decides? Competing Narratives in Constructing Tastes, Consumption and Choice explores how tastes are shaped, formed, delineated and acted upon by normalising socio-cultural processes, and, in some instances, how those very processes are actively resisted and renegotiated.

From acclaimed Philadelphia chef Marc Vetri comes a celebration of handcrafted, regional Italian cooking that advocates a hands-on, back-to-the-basics approach to cooking. Slow-cooked meats, homemade breads, and flavorful pastas are the traditional comfort-food classics that Italians have been roasting, baking, curing, and making in their own kitchens for generations--dishes that people actually want to cook and eat. Home cooks of every skill level will revel in the 120 recipes, such as sweet Fig and Chestnut Bread, rich Spinach and Ricotta Gnocchi, savory Slow-Roasted Lamb Shoulder, and fragrant Apple Fritters. But Rustic Italian Food is much more than just a collection of recipes. With detailed, step-by-step instructions for making terrines, dry-cured salami, and cooked sausage; a thorough guide to bread and pasta making; and a primer on classic Italian preserves and sauces, Rustic Italian Food is also an education in kitchen fundamentals. In this book Marc Vetri connects us directly to the essence of Italian food.

A collection of gluten-free versions of classic Italian dishes includes an assortment of pastas, sides and desserts while providing recommendations for gluten-free cooking, a glossary of alternative grains and flours and mail-order sources. Original.

A must-have addition for Instant Pot fans and those just getting to know its miraculous capabilities, with 100 recipes for favorite Italian dishes The Instant Pot has made getting dinner on the table easier than ever. And Italian food is a perfect partner for your Instant Pot—think rich and meaty braises, one-pot pastas, risotto, stuffed artichokes, and more. This authorized Instant Pot cookbook offers 100 delicious, sure-to-please recipes for weeknight cooking and beyond. Recipes take advantage of the Instant Pot's many settings, allowing you to perfectly sauté and simmer a variety of dishes with just the push of a button. Long-cooking foods like grains and beans (Fall Farro with Pears and Walnuts, Corona Beans with Tomato and Sage) as well as slow stews and braises (Tuscan Beef Stew, Chicken with Creamy Artichoke Sauce) finish in half the time of stovetop cooking. But other hacks and surprises abound, too—set-it-and-forget-it recipes for focaccia, quick pickles, no-oven-required cakes and cheesecakes, and even DIY ricotta.

This authoritative new series of guidebooks to the gardens of Europe is the perfect companion for any garden enthusiast, whether tourist or armchair traveler. Each title is a richly illustrated in-depth guide to over 100 gardens, from the famous to little-known hidden treasures, and features colorful photography and easy-to-read illustrations commissioned especially for this series. Also included are maps, directions, complete visitor information, special features, and neighboring sites of interest. Each guide, written by a gardening expert, begins with a comprehensive background on the country's garden history and local climate. The most significant gardens in each volume are featured in even greater detail, accompanied by illustrated plans of the gardens and close-up views of particular features. The numerous color photographs and maps show travelers what awaits at each garden. The Garden Lover's Guides are indispensable aids for those planning European travel itineraries. The Garden Lover's Guide to France covers the Baroque parterres of Versailles as well as the explosive patterns of color in Monet's garden at Giverny.

Striking out on her own path of independence, what will she leave in her wake? Set amid the wealth and beauty of sixteenth-century Europe, Judith Lennox's novel, *The Italian Garden*, transports her readers to a tempestuous world of love and betrayal. Perfect for fans of Rachel Hore and Dinah Jefferies. The du Chantonnay estate of Marigny on the Loire consumes the desires of two powerful men - bitter, worldly-wise Guillaume du Chantonnay, and ruthless Hamon de Bohun - who will stop at nothing to possess it. Toby Crow, a young soldier of fortune, is also drawn to Marigny, for his mysterious origins are somehow bound up with the chateau. Italy's most priceless beauty, exotic Joanna Zulian, would crown Marigny's perfection. But Joanna, bred a vagabond and newly escaped from a stifling marriage to the artist Gaetano, vows never again to be possessed by any man, nor obey any laws but her own. With the help of the adoring English doctor Martin and a reluctant Toby, Joanna forges her own path through war-ravaged Europe. And when Joanna comes at last to Marigny, it is to weave the whole intricate tale of the de Bohuns, the du Chantonnays, and her own colourful life into the Italian garden she designs. It will be her own legacy, a legacy fraught with danger... What readers are saying about *The Italian Garden*: 'I loved the time period, the colourful background of Venice... the development of the characters and the twists in the plot. Great writing' 'Another wonderful story of power and greed, but always with the thread of passion' 'Thoroughly absorbing read, was gripped throughout'

According to conventional wisdom, Italy was not an influential participant in the nationalistic and imperialistic discourses that world's fairs produced in countries such as Great Britain, France, and the United States. In the late nineteenth and early twentieth centuries, however, Italy hosted numerous national and international exhibitions expounding notions of national identity, imperial expansion, technological progress, and capitalist growth. *World's Fairs Italian-Style* explores world's fairs in Italy at the turn of the twentieth century in comparison to their more famous counterparts in France, England, and the United States. Cristina Della Coletta demonstrates that, because of its social fragmentation and hybrid history, Italy was a site of both hegemony and subordination – an aspiring imperial power whose colonization started from within. She focuses on two best-selling authors, Emilio Salgari and Guido Gozzano, and illustrates how these authors interpreted their age's 'exposition mentality.' Salgari and Gozzano's exposition narratives, Della Coletta argues, reveal Italy's uncertainties about own sense of national identity, and its belated commitment to Western imperialism. Of interest to students and scholars of literature, cultural history, and Italian, *World's Fairs Italian-Style* provides a fascinating glimpse into a hitherto unexplored area of study, and brings to light a cultural phenomenon that played a significant role in shaping Italy's national identity.

"The Woman's Way" by Charles Garvice. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten?or yet undiscovered gems?of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

Cucina Rustica, "the rustic 'kitchen,'" is Italian food at its simplest and freshest. With more than 250 recipes that use readily available ingredients in deliciously creative combinations, La Place and Kleiman offer a style of cooking and eating that's inviting, easy, and elegant.

The beloved chef presents her most accessible and affordable cookbook to date, a gathering of more than 100 Italian recipes that have become Lidia's go-to meals for her very own family—the best, the most comforting, and the most delicious dishes in her repertoire. In *Lidia's Favorite Recipes*, you'll find a fresh take on more than 100 of Lidia's signature and irresistibly reliable dishes, including: · Fried Mozzarella Skewers—Spiedini alla Romana · Escarole and White Bean Soup—Zuppa di Scarola e Cannellini · Ziti with Broccoli Rabe and Sausage—Ziti con Broccoli Rabe e Salsicce · Baked Stuffed Shells—Conchiglie Ripiene al Forno · Eggplant Parmigiana—Melanzane alla Parmigiana · Savory Seafood Stew—Zuppa di Pesce · Chicken Cacciatore—Pollo alla Cacciatore · Veal Ossobuco with Barley Risotto—Ossobuco di Vitello con Risotto d'Orzo · Cannoli Napoleon—Cannolo a Strati · Limoncello Tiramisù—Tiramisù al Limoncello From the classic sauces to the delicious desserts, these recipes have been revised and updated to be more concise and clear, but just as soul-satisfying as ever. With new information about the affordability, seasonality, and nutritional value of the ingredients, this book shows there is no question why these dishes are the easiest and most enjoyable to bring to the family table for your most memorable moments. Beautifully illustrated throughout with full-color photographs, *Lidia's Favorite Recipes* will give both new cooks and longtime fans something extraordinary to celebrate.

Garden Lovers will have to own this leading, fully updated guide! Produced by the Royal Horticultural Society, it reveals where to see plants growing in more than 1,000 British gardens--including 150 nurseries and demonstration gardens--that are open to the public. Each entry, which is listed alphabetically by country or region, includes a description, with highlights and key features; full contact details, including opening times, admission fees, and coded facilities; and brief directions. In addition, there are comprehensive regional maps at the back, and an alphabetical listing to help visitors choose the gardens with the very finest displays.

Luca and Poppy swore they'd be together forever, until one day when Luca suddenly broke off their relationship, telling Poppy to forget him and find happiness. His family needed him to marry a woman of similarly high standing and he couldn't let them down. Fast forward seven years and Poppy's been trapped in a storm while checking on her grandmother's castle in Scotland.

Shivering with fear, she hears the door burst open and the great silhouette of a man appears?revealing none other than Luca, the man she could never forget. Now the two must spend a candlelit night in the great, cold castle until the storm passes!

Examines eighteenth-century French and English landscape gardens as representations of nationalist expression.

Since the earliest Roman settlements, Italians have been expertly cultivating their land into beautiful and creative displays of nature, where terraces and walkways, plants and flowers, water and statuary are combined to provide a unique and inspiring setting. The Italian garden has greatly evolved throughout the ages, taking on different forms, favoring different plants, and serving different purposes. Early Italian gardens made use of citrus, still regarded as an essential element for its bright fruit and shiny leaves. The ancient art of the topiary was revived in the Renaissance for its drama and elegance, and the refined parterre was developed to spread forth from the great palazzos and provide a dramatic view from their upper stories. Later, in the nineteenth century, the influence of the English garden took hold, with its meandering paths, asymmetrical lakes, and blossoming trees. In *Italian Gardens*, author Judith Wade explores more than five hundred years of this tradition, discussing each of these developments and transporting the reader to thirty-seven of the most captivating gardens of Italy. Eleven regions are visited, from Lombardy and Piedmont in the north, to the island of Sicily in the south. Both small and grandiose, historic and contemporary gardens are featured. Travel with Wade to the aristocratic Villa Favorita in Lugano, where an avenue of cypresses welcomes those who approach; the English-style park of Villa Novare Bertani in Verona, with its seventeenth-century wine cellar; the eighteenth-century Avenue of the Camelias at Lucca's Villa Reale, where the American artist John Singer Sargent painted; and great examples of contemporary Italian landscapes, like La Mortella in Naples, which boasts more than eight hundred species of rare plants. As "living works of art" these changing displays of nature grow and bloom with the seasons. Smell the roses and lavender, feel the light spray of the fountain, and listen to the sound of your footsteps on the pebbles-- each locale is vividly portrayed in words and pictures, bringing the experience of each garden to life.

Richard Taylor, author of the best-selling *How to Read a Church*, joins forces with garden historian Andrew Eburne to produce the ultimate guide to historic and modern gardens. Gardens are amongst the fastest-growing visitor attractions today - in the UK alone 15 million people will visit a garden this year. *How to Read an English Garden* is the essential book for every garden lover. It provides an account of the different elements of gardens of all ages and explains their meaning and their history: here, you'll find the answer to such questions as: when were tulips introduced into our gardens, and what was 'tulip-mania'? What is a knot-garden, and what was the origin of its design? Who was 'Capability' Brown, and how did he get his name? Why are mazes such a common feature in English garden design? In addition, the book explains how lawns, flowerbeds, trees and ponds came to be a feature not just of grand houses but of gardens everywhere. Among the many subjects covered are: garden design, plant introductions and collectors, kitchen gardens, water gardens, and garden styles from around the world: English, American, Chinese and Moorish to name just a few. Clearly laid out and beautifully illustrated, *How to Read an English Garden* brings historic and modern gardens to life: a book to accompany garden visitors everywhere, or to be enjoyed and dipped into at home.

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