experiences of social inequalities experienced by these older lesbians, mainly brought out by the hegemonic institution of heteronormativity and patriarchy. This 
ethnography will be of interest to students and scholars across a range of disciplines in anthropology, sociology, geography and feminism.

Eggs or Anarchy: William Sitwell 2016-06-02 Eggs or Anarchy is one of the great, British stories of the Second World War yet to be told in full. It reveals the heroic 
tale of how Lord Woolton, Minister for Food, really fed Britain. As a nation at war, with supply routes under attack from the Axis powers and resources scarce, it was 
Woolton’s job to fulfill his promise to the British people, and Prime Minister Winston Churchill in particular, that there would be food on the shelves each week. 
Persuading the public to not resort to the black market and to manage on the very limited ration was one thing, but Woolton had to balance his side of the haggling 
and maintain supplies in time of crisis. A grammar school-educated genius, he was a fish out of water in Churchill’s cabinet and the PM himself doubted Woolton would 
survive due to the unrelenting criticism he faced from colleagues, the press and public. This is the story of how he battled to save his own career while using every trick 
in his entrepreneurial book to secure supplies. He battled to outwit unscrupulous dealers on the black market streets of cities within the British Empire - such as 
Alexandria in Egypt - persuading customs authorities to turn a blind eye to his import schemes. If Britain had gone hungry the outcome of the war could have been very 
different. This book, for the first time, finds out the real story of how Lord Woolton provided food for Britain and her colonies and discovers that for him there were 
days when it was literally a choice of ‘eggs or anarchy’.

Leaves from the Walnut Tree—Ann Taraschio 1997 Recipes from the Walnut Tree restaurant in WAles

Return to Real Cooking—Gailton Blackstone 2006-05-01 A Return to Real Cooking deals with cookery.

The Naked Chef—Jamie Oliver 2019-04-11 Jamie’s first book - the one that started it all. The Naked Chef was born out of the idea to strip down restaurant techniques 
to their bare essentials and create cool dishes for everyone to cook at home, and get boys back in the kitchen! It’s all about having a laugh with fun, delicious food from 
a young person’s perspective. Celebrating the 20th anniversary of The Naked Chef Penguin are re-releasing Jamie’s first five cookbooks as beautiful Hardback Anniversary Editions. The Naked Chef The Return of the Naked Chef Happy Days with the Naked Chef Jamie’s Kitchen Jamie’s Dinners Simply brilliant 
cooking, and Jamie’s recipes are a joy! Nigel Slater There is only one Jamie Oliver. Great to watch. Great to cook Delia Smith

The UP Saga—Susan M. Martin 2004-06-29 Fascinating look at the development of Malaysia’s plantations sector and the history of an innovative Scandinavian firm 
whose approach to local relations was quite different from that of the normal British colonial enterprise.

Cookery in Colour—Marguerite Patten 1960

Any One Can Bake—Royal Baking Powder Company 2013-08

Dinner and Supper Parties—Marguerite Patten 1971

The Retro Cookbook—Australian Women’s Weekly Weekly 2015-10-01 This is a trip down memory lane - a beautifully designed book with pages from old cookbooks 
showing what we used to eat, old advertisements showing what we used to buy and wonderful modern recipes alongside their beautiful modern photographs. These 
recipes are for finger food and sandwiches, snacks, afternoon teas, family dinners, the Sunday roast, and puddings. They contrast the way we eat now and the way 
things used to be.

Feeding the Nation—Marguerite Patten 2005 This book recalls how the housewives of Britain learned to make do and kept the nation ‘fighting fit’. Contains a vast 
collection of recipes, including Steak and Potato Pie, Stuffed Marrow and Eggless Sponge Pudding, showing how war-time food is still delicious. Includes food from 
street parties and other victory celebrations that marked the end of the war. These celebratory dishes feature both home cooking and inspiration from the countries of 
our allies. Savor the tastes of the war years with this nostalgic collection of recipes.

Forgiven Lives : Early History of a Coastal Village—Weichel, John 2004

The 30-minute Cook—Nigel Slater 1996 Following on from the success of Real Fast Food, this book satisfies both our appetite for quick home cooking and our 
imagination for food from other lands. It is aimed at those who want to recreate the food eaten on their travels, but find most recipes off-puttingly complicated, and the 
ready-made meals on the supermarkets bland and dull by comparison. This book contains 250 recipes and hundreds of ideas for the best fast food from many cuisines, 
including Indian, Thai, Chinese, Middle Eastern and Mexican.

Post War Kitchen—Marguerite Patten 2012-04-01

France and Ireland—Una Hunt 2015-07-31 Music, art and creative writing embody vital elements of the rich association between Ireland and France and this collection 
provides a tantalizing selection of their reciprocal influences across the arts. The book paints a vivid picture of composers, performers, poets and novelists on both 
sides of the Cotic Sea. Surprises abound, with music unexpectedly linking Ireland and France through George Alexander Osborne and Frederic Chopin; through 
Thomas Moore and Jean-Jacques Rousseau, through Irish-inspired French opera and a French-directed Irish orchestra. Words and music meet in a Kate O’Brien novel, a 
musical interpretation of Verlaine and the poetry of Paula Meehan, while the encounter of wine and music creates truly innovative experiences. Exploring the works 
and influence of a wide range of figures including James Joyce, Marcel Proust, Jacques Derrida, J.M. Synge, Helene Cixous, Eilean Ni Chuilleanain, Hector Berliner, 
Maurice Ravel, Noel Jordan and John Field, the essays collected here uncover a wealth of artistic interconnections between France and Ireland.*

Marguerite Patten’s Century of British Cooking—Marguerite Patten 2008-02-01 This book was Grub Street’s lead cookery title for 1999 and was a major publishing 
event since Marguerite Patten is one of Britain’s best known and loved cookery writers and often described as England’s Cookery Queen. Ainsley Harriott has dubbed 
her “the cookery icon of our times”. Each chapter of the book covers one decade of the century giving both history and recipes. The entire book is illustrated throughout 
in colour and black and white.