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OHLG1P - IZAI AH MARIELA

A delightful volume devoted to the delicate, charming treats that are the soul of France's neighborhood patisseries. With Felder's expert guidance, any home cook can now re-create the sweet enchantments and small indulgences that are the hallmark of many a holiday in France. Christophe Felder, along with his longtime collaborator, Camille Lesecq, are back with a new volume that focuses upon the delightful small pastries that are one of the highlights of the art of French baking. Both children and adults adore these often bite-size indulgences. Included here are all the fundamental recipes--the classics and the traditional favorites--along with original, inventive creations. Recipes include amandines, babas, biscuits, bostocks, creams, croquantes, croustillons, financiers, flans, madeleines, Alsatian manderlis, Napoleans, petits fours, sablés, tartlets, and much more. The book opens with a section on twenty-seven base recipes from which all others can be made, including pâte brisée, pâte sucrée, sablé breton, dacquoise, pâte à choux, feuilletée rapide, and crème pâtissière. It is then divided into chapters of increasing complexity, with a final chapter on "funny" cakes--playfully decorated small cakes designed to delight children or for parties. Each recipe comes with precise preparation and cooking times, step-by-step decorating tips, and suggestions for vegan and gluten-free alternatives--this seemingly petite package contains a wide range of sweet and simple pleasures to delight big and small gourmets alike.

Visionary baker Chad Robertson unveils what's next in bread, drawing on a decade of innovation in grain farming, flour milling, and fermentation with all-new ground-breaking formulas and techniques for making his most nutrient-rich and sublime loaves, rolls, and more—plus recipes for nourishing meals that showcase them. "The most rewarding thing about making bread is that the process of learning never ends. Every day is a new study . . . the possibilities are infinite."—from the Introduction More than a decade ago, Chad Robertson's country levain recipe taught a generation of bread bakers to replicate the creamy crumb, crackly crust, and unparalleled flavor of his world-famous Tartine bread. His was the recipe that launched hundreds of thousands of sourdough starters and attracted a stream of understudies to Tartine from across the globe. Now, in Bread Book, Robertson and Tartine's director of bread, Jennifer Latham, explain how high-quality, sustainable, locally sourced grain and flours respond to hydration and fermentation to make great bread even better. Experienced bakers and novices will find Robertson's and Latham's primers on grain, flour, sourdough starter, leaven, discard starter, and factoring dough formulas refreshingly easy to understand and

use. With sixteen brilliant formulas for naturally leavened doughs—including country bread (now reengineered), rustic baguettes, flatbreads, rolls, pizza, and vegan and gluten-free loaves, plus tortillas, crackers, and fermented pasta made with discarded sourdough starter—Bread Book is the wild-yeast baker's flight plan for a voyage into the future of exceptional bread.

Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a new twist. Her Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise. Cheryl trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appétit. This book will have 41 recipes and 80 photos.

Stunning recipes for patisserie, desserts and savouries with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso and matcha.

"This collection of recipes from the first year of Bake from Scratch magazine features endless inspiration for home bakers. From the essential brioche and rye bread to a classic 1-2-3-4 cake with seasonal flavor variations and easy French gâteaux, this hard-cover, high-quality cookbook will be the go-to resource for those looking to bake artisan goods at home."--Page [4] of cover.

"This book includes a comprehensive collection of 500 professionally formatted recipes covering all aspects of the pastry arts. Authorized by award winning pastry chefs Michael Mignano and Michael Zebrowski."--

A comprehensive treatise on the subject of sweet leavened doughs fermented with natural leaven
Is animal labour inherently oppressive, or can work be a source of meaning, solidarity, and social membership for animals? This challenging question drives this thought-provoking collection which explores the possibilities and complexities of animal labour as a site for interspecies justice. The book assembles an international and interdisciplinary group of scholars who carefully grapple with the many facets, implications, and entanglements of animal labour, and who, crucially, place animals at

the heart of their analyses. Can animals engage in good work and have humane jobs? What kinds of labour rights are appropriate for animal workers? Can animals consent to work? Would recognizing animals as workers improve their legal and political status, or simply reinforce the perception that they are beasts of burden? Can a focus on labour help to create or deepen bonds between animal advocates and other social justice movements? While the authors present a range of views on these questions, their contributions make clear that labour must be taken seriously by everyone interested in more just and ethical multispecies futures.

Learn how the essences of wildflowers can help your mental and spiritual health Drawn from the essence of wildflower blooms by the power of the sun, the Bach Flower remedies produce results which have confounded conventional medicine. Dr. Bach's revolutionary approach to healing through the personality of the patient aroused a storm of controversy. Yet seven decades have demonstrated its efficacy in thousands of cases. This volume includes three books in one: *Heal Thyself and The Twelve Healers* by Edward Bach, M.D.; and the *Bach Remedies Repertory* by F. J. Wheeler, M.D. In this comprehensive book you'll discover Dr. Bach's 38 remedies and their application to every situation. It also reveals Dr. Bach's findings on what disease actually is and the natural way to conquer it--by allowing the miraculous human organism to find its own path to true health. Here are just a few remedies to help you through tough times: Honeysuckle relieves feelings of homesickness Beech counters your aggravation with others Mimulus helps you overcome shyness Wild rose reverses feelings of apathy

One of the fastest growing dietary movements now has its first comprehensive guide to enjoying hundreds of naturally gluten-free recipes from around the world This ground-breaking book proves that eating gluten-free should never limit you on taste or culinary curiosity. With 350 naturally gluten-free recipes drawing from the broadest range of international food cultures, *The Gluten-Free Cookbook* brings home healthy cooking to an audience that is growing exponentially every day. This gorgeous book spotlights everyday dishes from more than 80 countries - showcasing the diversity of recipes that are deliciously gluten-free by design, rather than being reliant on ingredient substitutions. From breakfast to dinner and dessert (and everything in between), these are easy-to-use recipes for any time of day, making this an essential resource and a must-have reference. Gluten-free food has millions of fans and followers, with that number continuing to grow exponentially with our increased awareness of its health and dietary benefits and advantages. Expand your culinary repertoire, whether you are on a gluten-free diet or are simply looking to experiment with gluten-free menu options, with hundreds of recipes from around the globe, including Stewed Fava Beans (Egypt), Summer Rolls (Vietnam), Pea & Ham Soup (UK), Shrimp & Grits (US), Steak with Chimichurri Sauce (Argentina), Bibimbap (Korea), Pavlova (Australia), and Vanilla Flan (Mexico).

Bake like an Italian with this latest Silver Spoon treasure - a culinary inspiration and go-to kitchen companion *The Silver Spoon* is known throughout the world as the authoritative voice on Italian cuisine and the leading Italian culinary resource. *The Italian Bakery* is the first volume in the Silver Spoon library to focus on dolci - the Italian term for all sweet treats. Dishes found in bakeries throughout Italy's diverse regions come to life in 140 accessible classic and contemporary patisserie recipes, including a library of 50 core recipes for basic baking building blocks, each illustrated with step-by-step photography, geared toward novices and experienced bakers alike. Filled with cakes,

pastries, pies, cookies, sweets and chocolates, and frozen puddings, the collection showcases a wide range of delectable desserts suitable for everyday indulgences and special-occasion celebrations - the Italian way.

Any of the 160 mouth-watering recipes presented here will provide the high point of any meal - whether you are looking for a dazzling finale to a dinner, a stunning treat for a special day, or simply something to please yourself, your family or friends - you need look no further. This is the culinary guide to all things chocolate.

Jack London's adventurous tales of the Alaskan gold rush have intrigued readers for generations. *The Short Tales Classic* brings the favorite episode of Buck's dognapping to life for even the youngest audience. Blue level for transitional readers.

A beautiful adult coloring book of llama and alpaca designs of various styles that range from simpler to more complex for all levels of coloring enthusiasts. *Llama coloring book for adults, teens, and kids who love llamas, alpacas, and animals.* This llama coloring book for grownups features: *Contains 29 cute and fun llama designs. * Carefully chosen designs will provide hours of fun, stress relief, creativity, and relaxation. * Full-page designs are printed single side on high-quality pure white paper. * Relax and unwind as you color these adorable creatures. * Each page is 8 1/2 inches by 11 inches * Perfect gift idea for anyone who loves llamas! This 'Llama Coloring Book ' is a great way to help your children be more creative and will keep them busy for hours. Through this coloring book, you can help yourself relieve the stress inside of you and be a llama lover you ever be.

Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as confirmed or professional cooks. It is the world's largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film *Julie & Julia*. There are 100 illustrated recipes, explained step-by-step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake, black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white chocolate, chocolate marshmallow and violet tartlet, cream cheese and cherry velvet, pistachio crystalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.

C dric Grolet is simply the most talented pastry chef of his generation--he was named World's Best Pastry Chef in 2018. *Food & Wine* called his work "the apotheosis of confectionary creation." He fashions trompe l'oeil pieces that appear to be the most perfect, sparkling fruit but are, once cut, re-

vealed to be exquisite pastries with surprising fillings. They are absolutely unforgettable, both to look at and, of course, to eat. This lush cookbook presents Grolet's fruit-based haute-couture pastries like works of art. The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination--he begins the creation of each dessert by drawing. With 130 recipes featuring 45 fruits--citrus, berries, wild and exotic fruits, and even nuts--every pastry lover will want Fruit, for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making.

Are you looking for a hilarious sloth coloring book for your kid? This coloring book incorporates a variety of adorable designs and creates hours of coloring fun for girls and boys! Featuring drawings that are both realistic and whimsical, this coloring book is sure to please anyone who loves sloths. Here why this book well is the perfect gift: ★ 8.5* 11-inch (40pages) size is perfect for home use or on the go! ★ Soft-touch matte cover. ★ Beautiful and elegant Sloththemed cover well sure capture the heart of any Sloth lovers. ★ Durable materials for a quality feeling gift. Get your copy now by clicking" ADD TO BASKET "

Daniel Dennett shows that human freedom is not an illusion; it is an objective phenomenon, distinct from all other biological conditions and found in only one species - us. He argues that it is only recently that science has advanced to the point where we can see how we came to have our freedom. In Expositions, Philippe Hamon leads us on an engaging intellectual stroll through the spaces and representations of the nineteenth-century French metropolis. Inspired by the cultural histories of Walter Benjamin and Wolfgang Schivelbusch, Expositions explores the spatial and cultural logic of Haussmann's sweeping Paris boulevards, classic novels by Balzac and Zola, the Bon Marché department store, and the poetry of Baudelaire.

A collection of small desserts and pastries by notable chefs, accompanied by full-color photographs.

Finding Fire is a book about cooking with fire. Now with a new cover, it tells the story of how the UK-trained chef Lennox Hastie learnt the language of fire and the art of harnessing it. The book presents more than 80 recipes that celebrate the instinctive, focused cooking of ingredients at their simple best using one of the oldest, most fundamental cooking tools. In Finding Fire, Lennox explains the techniques behind creating a quality fire, and encourages readers to see wood as an essential seasoning that can be varied according to how it interacts with different ingredients. Recipes are divided by food type: seafood, vegetables, meat (including his acclaimed steak), fruit, dairy, wheat and bases. Alongside his recipes, Lennox tells of his journey from Michelin-star restaurants in the UK, France and Spain to Victor Arguinoniz's Asador Etxebarri in the Basque mountains and, ultimately, to Australia to open his own restaurant, Firedoor. The result, is an uncompromising historical, cultural and culinary account of what it means to cook with fire. In 2020, Lennox's story was featured on the critically acclaimed Netflix series Chef's Table, in season seven, BBQ. As well, he stars in David Chang's Ugly Delicious season two episode on steak. .

Coronary Heart Disease: Clinical, Pathological, Imaging, and Molecular Profiles presents a comprehensive picture of ischemic heart disease for practitioners, students, and investigators dealing with the varied facets of this complex subject. Individual chapters introduce the anatomy of the coronary blood vessels and cardiac development, while others consider current imaging modalities utilized for

ischemic heart disease, including stress echo, nuclear diagnostic tests, non-invasive coronary artery imaging, and coronary angiography. Imaging chapters provide key clinical information on techniques and indications, and include examples of both normal and abnormal patterns. The principle thrust of the book concerns coronary atherosclerosis, the pathology of which is presented in conjunction with the results of anatomic, non-invasive imaging and angiographic studies. Related chapters cover atherogenesis, presenting new insights into the pathophysiology of the vulnerable plaque, the role of progenitor cells in vascular injury, inflammation and atherogenesis, and the genomics of vascular remodeling. Additional topics covered include angina pectoris, acute coronary syndromes, healed myocardial infarction and congestive heart failure, catheter-based and surgical revascularization, and surgical treatment of myocardial infarction and its sequelae. With contributions from a diverse group of internationally-known physicians with broad experience in the diagnosis and treatment of coronary heart disease, this book will be a valuable resource for practitioners in clinical cardiology, thoracic surgery, pathology, and cardiovascular molecular research, as well as for students in training.

The essential guide to truly stunning desserts from pastry chef Francisco Migoya In this gorgeous and comprehensive new cookbook, Chef Migoya begins with the essential elements of contemporary desserts—like mousses, doughs, and ganaches—showing pastry chefs and students how to master those building blocks before molding and incorporating them into creative finished desserts. He then explores in detail pre-desserts, plated desserts, dessert buffets, passed desserts, cakes, and petits fours. Throughout, gorgeous and instructive photography displays steps, techniques, and finished items. The more than 200 recipes and variations collected here cover virtually every technique, concept, and type of dessert, giving professionals and home cooks a complete education in modern desserts. More than 200 recipes including everything from artisan chocolates to French macarons to complex masterpieces like Bacon Ice Cream with Crisp French Toast and Maple Sauce Written by Certified Master Baker Francisco Migoya, a highly respected pastry chef and the author of Frozen Desserts and The Modern Café, both from Wiley Combining Chef Migoya's expertise with that of The Culinary Institute of America, The Elements of Dessert is a must-have resource for professionals, students, and serious home cooks.

An introduction to forty of the finest pastry chefs in the world plus unique recipes for re-creating their tempting confections at home While pâtisserie has long been a popular subject, this book goes a step further to showcase the talented and inventive pastry chefs working today. The chefs' individual styles are explored through informative biographies and portraits of them in action, and these are accompanied by some ninety of their own recipes, many exclusive to the book. The featured chefs include Rosio Sanchez, pastry chef at Noma, recently voted World's Best Restaurant for the third year running; Bonnie Gokson, crowned "Queen of Confectionery" in Asia by wedding-event guru Colin Cowie; Nathaniel Reid, one of Dessert Professional's Top 10 Pastry Chefs in America; and World Chocolate Master, Carmelo Sciampagna. There are instructions for a mouth-watering variety of cakes, tarts, biscuits, petits fours, pastries, confectionery, chocolates, ice creams, and sorbets; and a final section, "Wonderland Confections," focuses on the world of celebratory cakes. Complete with hundreds of tempting images of patisserie, ranging from John Ralley's reinvented banana split to Christophe Roussel's lavender and orange macarons with apricot compote, The New Pâtisiers

offers a wealth of delicious and inspiring material for amateurs and professionals alike.

La Pâtisserie des Rêves is the name of the world famous French pastry shops. With four shops already open in France, the first shop in London opened in February 2014, bringing traditional French patisseries with a modern twist to the British capital. The book contains over 70 recipes for their signature pastries.

A collection of delicious and flavorful frozen treats made from simple, natural ingredients easily found in most pantries from Brooklyn's beloved and wildly popular ice cream emporium. The Van Leeuwen Artisan Ice Cream Book includes ice cream recipes for every palate and season, from beloved favorites like Vanilla to adventurous treats inspired by a host of international culinary influences, such as Masala Chai with Black Peppercorns and Apple Crumble with Calvados and Crème Fraîche. Each recipe—from the classic to the unexpected, from the simple to the advanced—features intense natural flavors, low sugar, and the best ingredients available. Determined to revive traditional ice cream making using only whole ingredients sourced from the finest small producers, Ben, Pete, and Laura opened their ice cream business in Greenpoint, Brooklyn, with little more than a pair of buttercup yellow trucks. In less than a decade, they've become a nationally recognized name while remaining steadfast to their commitment of bringing ice cream back to the basics: creating rich flavors using real ingredients. Richly illustrated, told in a whimsical style, and filled with invaluable, easy-to-follow techniques and tips for making old-fashioned ice cream at home, The Van Leeuwen Artisan Ice Cream Book includes captivating stories—and an explanation of the basic science behind these delicious creations. Enjoy these irresistible artisanal delights anytime—The Van Leeuwen Ice Cream Book shows you how.

Conversations Behind the Kitchen Door is Emmanuel Laroche's collection of dialogues with award-winning chefs from various backgrounds and cultures, sharing their personal experiences of where and why food culture is where it is today. Revisiting his childhood and life as a young adult in France, traveling throughout Europe, and eventually moving with his family to the United States, Emmanuel Laroche infuses his knowledge and curiosity of everything food-related within each page of Conversations Behind the Kitchen Door. His decades-long connection with StarChefs—a platform for culinary professionals that hosts the annual International Chef's Congress—gave Emmanuel the opportunity to meet and interview preeminent culinary talent, where he built a network of trending chefs, pastry chefs, and mixologists. Emmanuel's podcast Flavors Unknown, as well as his worldwide search for new foods and flavors, are at the core of Conversations Behind the Kitchen Door. Scores of chefs offer essential insights and entertaining observations about the food scene today—information that will be of interest to new and aspiring chefs, as well as foodies and home cooks who follow trends in restaurants and recipes. Readers will walk away from Conversations Behind the Kitchen Door with a deeper understanding of the minds and creative practices of famous chefs, as well as a map to begin to create sensational dishes of their own.

The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet Opéra Pâtisserie marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with the opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with Opéra Pâtisserie, Grolet returns to the essentials with a collection of hearty and accessible

recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7 a.m., it's time for viennoiseries and breads; at 11 a.m., it's pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it's time for the final batch of bread. Opéra Pâtisserie is the indispensable book for every pastry lover!

Massimo Bottura, the world's best chef, prepares extraordinary meals from ordinary and sometimes 'wasted' ingredients inspiring home chefs to eat well while living well. 'These dishes could change the way we feed the world, because they can be cooked by anyone, anywhere, on any budget. To feed the planet, first you have to fight the waste', Massimo Bottura Bread is Gold is the first book to take a holistic look at the subject of food waste, presenting recipes for three-course meals from 45 of the world's top chefs, including Daniel Humm, Mario Batali, René Redzepi, Alain Ducasse, Joan Rocca, Enrique Olvera, Ferran & Albert Adrià and Virgilio Martínez. These recipes, which number more than 150, turn everyday ingredients into inspiring dishes that are delicious, economical, and easy to make.

Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

New and innovative desserts from one of the world's best pastry chefs Lavishly illustrated, with step-by-step photography and detailed instructions for preparing more than 50 marvelous desserts This inspiring book of 50 fabulous desserts by chef Roger van Damme and his team is the result of 25 years of hard work at the apex of the culinary world. With a passion for innovation that goes beyond the traditional definition of a pastry chef, van Damme transforms seasonal products into new and original confections, and creates inspired combinations. With an international flair, this book takes us from Belgium to Barcelona, Paris, and beyond.

Two Chefs. 70+ Pastries. Unlimited Flavor. Take everything you know about pastry and throw it out the window. Vinesh Johny and Andrés Lara, two brilliant pastry chefs, educators and friends, come together to show you pastry like you've never tasted before. With years of experience teaching in renowned pastry schools around the world, this creative duo will show you how to build exquisite treats from the ground up, using delightfully unexpected flavor combinations and carefully layered textures. Whether you're looking to level up your home baking skills or you're a pastry pro looking for some inspiration, this collection of in-depth step-by-step recipes will amaze your dinner guests and leave you feeling like a pastry magician. Inspired by the amazing treats Vinesh and Andrés tasted while traveling the globe, these recipes are an exciting mash-up of all the delicious sweets the world has to offer. Give French classics a delicious makeover with recipes like Saffron Milk Brioche,

Rocky Chocolate Financier and Cinnamon Roll Crème Brûlée. Learn to incorporate key spices for a burst of unexpected flavor in the Szechuan Peppercorn Hazelnut Tart, play with your vegetables in the Carrot Confit Pumpkin Pie and celebrate texture with the Crunchy Potato Chip Tart. Detailed directions walk you through every recipe, while special tips on timing and assembly help you to perfect your creations. With this collection, you'll master essential techniques with ease and discover the imaginative, contemporary tricks that Vinesh and Andrés use to make the art of pastry their own.

A guest book should be more than just a place for your guests to sign their names. This beautifully designed wedding guest book is a true celebration of love and marriage. Inspiring quotations prompt your wedding guests to write their favorite memories, impressions of your wedding, or advice for a happy life together. Years from now this guest book will remain a treasured keepsake of your special day. Hardcover with a gloss finish 8.25" x 6" 110 lined quality white pages

This book offers comprehensive information on modern approaches to vulvar lesions, taking into ac-

count recent management recommendations and employing the consensus terminology of the International Society for the Study of Vulvovaginal Disease (ISSVD). Further, it breaks with past misconceptions and myths, and explains in detail the modern approach. The aim is to help clinicians perform the differential diagnosis of vulvar conditions and implement the new recommended treatments. The core chapters of the book are arranged in accordance with lesion presentation: red lesions, white lesions, patches and plaques, papules and nodules, erosions and ulcers, blisters, etc. For each lesion, the multidisciplinary management is fully explained, including clarifications of the role of gynecologists, dermatologists, physical therapists, pain specialists, sex therapists, and others. Clinical case presentations and numerous illustrations of treatment procedures are included, supplemented by informative online videos. A separate chapter is devoted to vulvar pain, which is increasingly becoming recognized as a growing problem. Here, again the past approaches are replaced with new paradigms. All of the authors are acknowledged experts in the field and the editor is a past president of the ISSVD. The book will be of value for all vulvar specialists and a wide range of other clinicians.