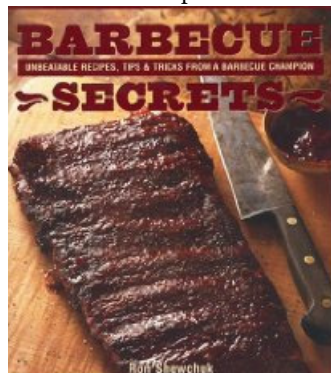




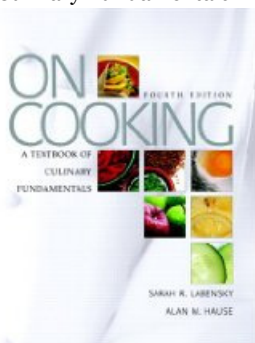
Hospitality

Barbecue Secrets: Unbeatable Recipes, Tips & Tricks from a Barbecue Champion



“From stories of the competitive barbecue circuit to recipes that will blow your guests away, [this book] is the ultimate guide to the barbecue lifestyle.”

On Cooking: a Textbook of Culinary Fundamentals



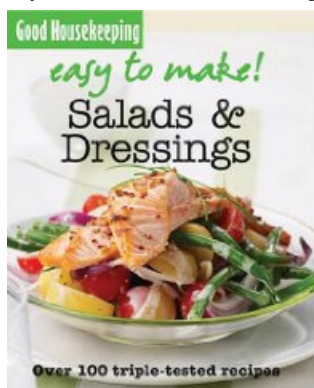
“Comprehensive and well written, and now offering a strong Media Program [this book] emphasizes an understanding of cooking fundamentals, explores the contemporary dining option of vegetarian cooking, discusses nutrition and special health issues, and provides information on other relevant topics such as culinary history and food science.”

More-with-less Cookbook

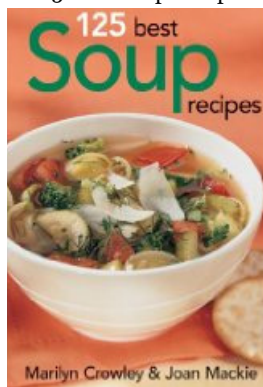


“500 recipes from Mennonite kitchens that tell us how to eat better and consume less of the world’s limited food resources.”

Easy to Make: Salads & Dressings



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Tablescapes: Setting the Table [video]