

T Magazine Gift Guide

Bridal Guide (R) Magazine's New Etiquette for Today's Bride
 1,500 Great Gift Ideas
 Brain Quest Grade 3, revised 4th edition
 For Better
 Filipinx
 PC Mag
 Super Graphic
 The Highlights Book of Things to Do
 The New Parisienne
 Alessandra by Stewart Shining
 Pasta
 The Home Edit
 Black Food
 Let Your Mind Run
 The Curated Closet
 New York in Bloom
 The New York Times Cooking No-Recipe Recipes
 Thought-forms
 Feast
 Mrs. Everything
 I See a City
 The Artists' and Writers' Cookbook
 This Journal Is Overdue
 Scroogenomics
 Florine Stettheimer
 Juno Valentine and the Magical Shoes
 The New Paris
 Landslide
 PC Mag
 Story Map of Ireland
 Wholehearted Librarianship
 A Library of Misremembered Books
 Los Angeles Magazine
 New York Yankees 2020 Official Media Guide and Record Book
 PC Mag
 Tightrope
 Super Natural Simple
 Pacific Natural at Home
 Uncommon Quotes for Library Lovers

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ANNA ESMERALDA

Bridal Guide (R) Magazine's New Etiquette for Today's Bride
 Chronicle Books

“[Tramuta] draws back the curtain on the city’s hipper, more happening side—as obsessed with coffee, creativity, and brunch as Brooklyn or Berlin.” —My Little Paris The city long-adored for its medieval beauty, old-timey brasseries, and corner cafés has even more to offer today. In the last few years, a flood of new ideas and creative locals has infused a once-static, traditional city with a new open-minded sensibility and energy. Journalist Lindsey Tramuta offers detailed insight into the rapidly evolving worlds of food, wine, pastry, coffee, beer, fashion, and design in the delightful city of Paris. Tramuta puts the spotlight on the new trends and people that are making France’s capital a more whimsical, creative, vibrant, and curious place to explore than its classical reputation might suggest. With hundreds of striking photographs that capture this fresh, animated spirit—and a curated directory of Tramuta’s favorite places to eat, drink, stay, and shop—The New Paris shows us the storied City of Light as

never before. “The author’s vibrant and precise command of English frames this lively collection of insights about cultural change and stories regarding multiple chefs and merchants.” —Forbes “As the culinary scene in Paris evolves, a new palate of flavors and styles of eating have emerged, redefining what is ‘French cuisine.’ The New Paris documents these changes through the lens of bakers, coffee roasters, ice cream makers, chefs, and even food truck owners. A thoughtful, and delicious, look at how Paris continues to delight and excite the palates of visitors and locals.” —David Lebovitz, author of My Paris Kitchen
1,500 Great Gift Ideas Andrews McMeel Publishing
 The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. You don’t need a recipe. Really, you don’t. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You’ll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg

Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

Brain Quest Grade 3, revised 4th edition Clarkson Potter
The comic book universe is adventurous, mystifying, and filled with heroes, villains, and cosplaying Comic-Con attendees. This book by one of *Wired* magazine's art directors traverses the graphic world through a collection of pie charts, bar graphs, timelines, scatter plots, and more. *Super Graphic* offers readers a unique look at the intricate and sometimes contradictory storylines that weave their way through comic books, and shares advice for navigating the pages of some of the most popular, longest-running, and best-loved comics and graphic novels out there. From a colorful breakdown of the DC Comics reader demographic to a witty Venn diagram of superhero comic tropes and a Chris Ware sadness scale, this book charts the most arbitrary and monumental characters, moments, and equipment of the wide world of comics. Plus, this is the fixed format version, which includes high-resolution images.

For Better Vintage

One of the *New York Times*' most popular journalists presents groundbreaking scientific news about marriage. And, surprise: It's good news. We've all heard the statistic: Fifty percent of marriages end in divorce. It's enough to make many couples give up when the going gets rough, thinking that's what everybody else does. But what if it weren't true? What if, in fact, it's not only possible but often easier than you think to save a seemingly troubled relationship? These are the questions Tara Parker-Pope asked herself after her own divorce. An investigative journalist on the health and wellness beat, she turned to some of the top biologists, neuroscientists, psychologists, and other scientists for the facts about marriage and divorce. Those facts were more positive and provocative than she'd ever expected, and *For Better* offers page after page of astonishing, eye-opening good news. Parker-Pope presents the science behind why some marriages work and others don't; the biology behind why some spouses cheat and others remain faithful; the best diagnostic tools created by the most cutting-edge psychologists to assess the probability of success in getting married, staying married, or remarrying. There are questionnaires to uncover potentially damaging hidden attitudes toward spouses. There are tools to show the impact of routine, fresh activity and how small adjustments can make a huge difference. Tara Parker-Pope's genius is for exploring the science behind the big issues that affect our lives every day and translating that science into advice that we can use every day. *For Better* is the definitive guide to the most profound relationship of our lives.

Filipinx Ten Speed Press

NEW YORK TIMES BESTSELLER Deena Kastor was a star youth runner with tremendous promise, yet her career almost ended after college, when her competitive method—run as hard as possible, for fear of losing—fostered a frustration and negativity and brought her to the brink of burnout. On the verge of quitting, she took a chance and moved to the high altitudes of Alamosa, Colorado, where legendary coach Joe Vigil had started the first professional distance-running team. There she encountered the idea that would transform her running career: the notion that changing her thinking—shaping her mind to be more encouraging, kind, and resilient—could make her faster than she'd ever imagined possible. Building a mind so strong would take years of effort and discipline, but it would propel Kastor to the pinnacle of running—to American records in every distance from the 5K to the marathon—and to the accomplishment of earning America's first Olympic medal in the marathon in twenty

years. *Let Your Mind Run* is a fascinating intimate look inside the mind of an elite athlete, a remarkable story of achievement, and an insightful primer on how the small steps of cultivating positivity can give anyone a competitive edge.

PC Mag National Geographic Books

In her debut cookbook, acclaimed chef Angela Dimayuga shares her passion for Filipino food with home cooks. *Filipinx* offers 100 deeply personal recipes—many of them dishes that define home for Angela Dimayuga and the more than four million people of Filipino descent in the United States. The book tells the story of how Dimayuga grew up in an immigrant family in northern California, trained in restaurant kitchens in New York City—learning to make everything from bistro fare to Asian-American cuisine—then returned to her roots, discovering in her family's home cooking the same intense attention to detail and technique she'd found in fine dining. In this book, Dimayuga puts a fresh spin on classics: adobo, perhaps the Filipino dish best known outside the Philippines, is traditionally built on a trinity of soy sauce, vinegar, and garlic—all pantry staples—but add coconut milk, vinegar, and oil, and it turns lush and silky; ribeye steaks bring extra richness to bistek, gilded with butter and a bright splash of lemon and orange juice. These are the punches of flavor and inspired recipes that home cooks have been longing for. A modern, welcoming resource for this essential cuisine, *Filipinx* shares exciting and approachable recipes everyone will wholeheartedly embrace in their own kitchens.

Super Graphic Pasta

Los Angeles magazine is a regional magazine of national stature. Our combination of award-winning feature writing, investigative reporting, service journalism, and design covers the people, lifestyle, culture, entertainment, fashion, art and architecture, and news that define Southern California. Started in the spring of 1961, *Los Angeles* magazine has been addressing the needs and interests of our region for 48 years. The magazine continues to be the definitive resource for an affluent population that is intensely interested in a lifestyle that is uniquely Southern Californian.

The Highlights Book of Things to Do ALA Editions

A floral tour of the metropolis, filled with sumptuous photography: "A magical and unexpected look at New York . . . lovely and brilliant." —Laura Dowling, former chief floral designer at the White House From stylish floral studios and corner shops overflowing with fresh-cut blooms, through bustling flower markets, to blooming trees and lush public parks, an unexpected softer side of New York is revealed in photos juxtaposing floral beauty with exquisite botanical details found in the city's iconic architecture. Author and photographer Georgianna Lane adds to her acclaimed works *Paris in Bloom* and *London in Bloom* with this collection including: Parks and gardens Floral studios Market flowers Floral displays Field guides to locating and identifying common spring blooms A list of recommended locations and vendors A tutorial on how to create your own New York-style floral bouquet, and more "A bountiful and effervescent garden that brilliantly dots the landscape of the city that never sleeps." —Robert Wheeler, author of *Hemingway's Paris*

The New Parisienne powerHouse Books

NATIONAL BESTSELLER • With stark poignancy and political dispassion *Tightrope* addresses the crisis in working-class America while focusing on solutions to mend a half century of governmental failure. This must-read book from the authors of *Half the Sky* "shows how we can and must do better" (Katie Couric). "A deft and uniquely credible exploration of rural America, and of other left-behind pockets of our country. One of the most important books I've read on the state of our disunion."—Tara Westover, author of *Educated* Drawing us deep

into an “other America,” the authors tell this story, in part, through the lives of some of the people with whom Kristof grew up, in rural Yamhill, Oregon. It’s an area that prospered for much of the twentieth century but has been devastated in the last few decades as blue-collar jobs disappeared. About a quarter of the children on Kristof’s old school bus died in adulthood from drugs, alcohol, suicide, or reckless accidents. While these particular stories unfolded in one corner of the country, they are representative of many places the authors write about, ranging from the Dakotas and Oklahoma to New York and Virginia. With their superb, nuanced reportage, Kristof and WuDunn have given us a book that is both riveting and impossible to ignore.

Alessandra by Stewart Shining Abrams

Typically available only to sportswriters, broadcasters and Yankees front office staff, the New York Yankees 2020 Official Media Guide and Record Book is the ultimate insider’s resource and collectible. It contains stats and biographies of every player in the Yankees organization, hundreds of photos of Yankees past and present, and the definitive history of the club since its inception in 1903. The experts agree that the Yankees 2020 Official Media Guide and Record Book is the best and most comprehensive book about the Yankees anywhere

Pasta Penguin

How do you find a book when you can’t recall the title...or the author? This homage to a common reader’s dilemma is a gift the booklover in your life won’t soon forget. Readers know all too well the comedy and tragedy of forgetting the name of a must-find book. Inspired by this torturous predicament, artist Marina Luz creates paintings of books based on the descriptions we use when we can’t remember their titles—mining Internet book-search forums for the quirky, vague, and often hilarious language we come up with in these moments. This volume collects dozens of these imaginary books into a library all their own: Titles like “Cat, Possibly Named Henry,” “It Was All a Dream,” or “Something-Something, Beverly Hills” inspire dreaming up their contents, often as entertaining as trying to guess the real book behind them. A celebration of book love unlike any other, this petite book is a clever gift for bibliophiles that will spark knowing smiles. **PERFECT GIFT FOR BOOKLOVERS:** The collection will spark recognition for everyone who has encountered this phenomenon (so, virtually every reader) and especially those who have worked in a bookstore, who know intimately well how often this dilemma arises. This impulse-priced delight is an excellent way to make book-loving friends feel seen. **A UNIQUE APPRECIATION OF BOOK LOVE:** This is a loving tribute to the wonderful and bizarre ways that books leave impressions on our souls, if not always perfectly in our memories. It’s a fun and fresh appreciation of bibliophilia that still delivers long after the first read. Perfect for: • Bibliophiles • Booksellers • People seeking gifts for the booklovers in their life

The Home Edit HarperCollins

Jenni Kayne, the creator of the laid-back, luxe California lifestyle brand, shows us how to create spaces that encourage living well in comfort and style by featuring beautiful and inspiring interiors along with practical room-by-room tips. A known tastemaker and authority on style, Jenni Kayne spans the worlds of fashion, interiors, and entertaining. Inspired by organic textures, thoughtful simplicity, and natural landscapes, Kayne embodies an earthy and effortless aesthetic—one that is intentional and where beauty and authenticity exist in every detail. In her second book Kayne turns to interior design, sharing her beautifully designed interiors as well as the homes of other creative women who embrace a similar natural design ethos. The book introduces the homes by location, spanning varied landscapes and design characteristics: houses by the ocean, desert-style spaces,

mountain homes, and abodes in the city. Lovely photographs illustrate how the women live in these spaces, room by room, and include smaller styling vignettes showcasing collectibles and personal objects. Interviews discuss each woman’s design philosophy and her ideas for living well at home. With a mix of visual inspiration and practical tips and resources, Kayne encourages us to express our individual style through decor, showing us how to create beautiful interiors that help us to live joyfully and mindfully, treating life’s details with creativity and care.

Black Food ALA Editions

A beautiful, rich, and groundbreaking book exploring Black foodways within America and around the world, curated by food activist and author of *Vegetable Kingdom* Bryant Terry. **ONE OF THE TEN BEST COOKBOOKS OF THE YEAR:** The New Yorker, San Francisco Chronicle, Boston Globe • **ONE OF THE BEST COOKBOOKS OF THE YEAR:** The Washington Post, Time Out, NPR, Los Angeles Times, Food52, Glamour, New York Post, Minneapolis Star Tribune, Vice, Epicurious, Shelf Awareness, Publishers Weekly, Library Journal “Mouthwatering, visually stunning, and intoxicating, Black Food tells a global story of creativity, endurance, and imagination that was sustained in the face of dispersal, displacement, and oppression.”—Imani Perry, Professor of African American Studies at Princeton University In this stunning and deeply heartfelt tribute to Black culinary ingenuity, Bryant Terry captures the broad and divergent voices of the African Diaspora through the prism of food. With contributions from more than 100 Black cultural luminaires from around the globe, the book moves through chapters exploring parts of the Black experience, from Homeland to Migration, Spirituality to Black Future, offering delicious recipes, moving essays, and arresting artwork. As much a joyful celebration of Black culture as a cookbook, Black Food explores the interweaving of food, experience, and community through original poetry and essays, including “Jollofing with Toni Morrison” by Sarah Ladipo Manyika, “Queer Intelligence” by Zoe Adjonyoh, “The Spiritual Ecology of Black Food” by Leah Penniman, and “Foodsteps in Motion” by Michael W. Twitty. The recipes are similarly expansive and generous, including sentimental favorites and fresh takes such as Crispy Cassava Skillet Cakes from Yewande Komolafe, Okra & Shrimp Purloo from BJ Dennis, Jerk Chicken Ramen from Suzanne Barr, Avocado and Mango Salad with Spicy Pickled Carrot and Rof Dressing from Pierre Thiam, and Sweet Potato Pie from Jenné Claiborne. Visually stunning artwork from such notables as Black Panther Party creative director Emory Douglas and artist Sarina Mantle are woven throughout, and the book includes a signature musical playlist curated by Bryant. With arresting artwork and innovative design, Black Food is a visual and spiritual feast that will satisfy any soul.

Let Your Mind Run Washington Square Press

As standard-bearers for intellectual freedom, school and children’s librarians are in ideal positions to collaborate with educators to not only protect the freedom to read but also ensure that valued books which touch upon important topics are not quarantined from the readers for whom they were written.

The Curated Closet Chronicle Books

A New York Times Bestseller! Featured in Oprah Magazine’s Holiday Gift Guide Recommended by Rachael Ray as the perfect holiday gift Featured in InStyle’s Holiday Gift Guide Juno Valentine’s favorite shoes don’t light up. They don’t have wheels. They are, to be perfectly honest, the tiniest bit boring. But they’re still her favorite muddy-puddle-jumping, everyday-is-an-adventure shoes. One day, when they go missing, Juno discovers something amazing: a magical room filled with every kind of shoe she could possibly imagine! Juno embarks on an epic journey

through time and space, stepping into the shoes of female icons from Frida Kahlo and Cleopatra to Lady Gaga and Serena Williams. Each pair of shoes Juno tries brings a brand new adventure—and a step towards understanding that her very own shoes might be the best shoes of all. Parents and children alike will adore Instagram superstar Eva Chen's precocious debut picture book *Juno Valentine and the Magical Shoes*—a story that's equal parts fashion fairy-tale and guide to girl power—and fall in love with the brilliantly spirited Juno Valentine. Praise for *Juno Valentine and the Magical Shoes*: “[A] fresh take on a fairy tale.” —Forbes.com “Those who are 3, 13, or 30 can all enjoy the book.” —Vogue.com “Not only does this book pay homage to some of history's greatest women, it also gives them snaps for their fashion sense.” —Romper

New York in Bloom Highlights Press

NEW YORK TIMES BESTSELLER • From the stars of the Netflix series *Get Organized with The Home Edit* (with a serious fan club that includes Reese Witherspoon, Gwyneth Paltrow, and Mindy Kaling), here is an accessible, room-by-room guide to establishing new order in your home. “A master class on how to arrange even your most unattractive belongings—and spaces—in an aesthetically pleasing and easy-to-navigate way.”—*Glamour* (10 Books to Help You Live Your Best Life) Believe this: every single space in your house has the potential to function efficiently and look great. The mishmash of summer and winter clothes in the closet? Yep. Even the dreaded junk drawer? Consider it done. And the best news: it's not hard to do—in fact, it's a lot of fun. From the home organizers who made their orderly eye candy the method that everyone swears by comes Joanna and Clea's signature approach to decluttering. *The Home Edit* walks you through paring down your belongings in every room, arranging them in a stunning and easy-to-find way (hello, labels!), and maintaining the system so you don't need another do-over in six months. When you're done, you'll not only know exactly where to find things, but you'll also love the way it looks. A masterclass and look book in one, *The Home Edit* is filled with bright photographs and detailed tips, from placing plastic dishware in a drawer where little hands can reach to categorizing pantry items by color (there's nothing like a little ROYGBIV to soothe the soul). Above all, it's like having your best friends at your side to help you turn the chaos into calm. Includes a link to download and print the labels from a computer (you will need 8-1/2 x 11-inch clear repositionable sticker project paper, such as Avery 4397). *The New York Times Cooking No-Recipe Recipes* Grand Central Publishing

120 whole-food, vegetarian recipes for quick weeknight meals full of flavor, spice, color, and nutrition from the New York Times bestselling author of *Super Natural Cooking* **NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND THE KITCHN** • “There are many reasons to love Heidi Swanson's *Super Natural Simple*. It's great food with the best ingredients presented with a modern twist.”—Steve Sando, founder of Rancho Gordo When life gets busy, it often seems easier to order in or grab something on the go than to cook at home. But this is precisely when wholesome, nutrient-packed meals are needed the most. In *Super Natural Simple*, beloved blogger and New York Times bestselling author Heidi Swanson offers 120 smartly streamlined recipes—with minimal ingredients, timesaving tips, and creative flavor combinations—to make healthy home cooking completely doable. If you want approachable ways to work more vegetables onto your plate, these whole-food, vegetarian recipes, along with Heidi's power pantry of go-to dressings, drizzles, pastes, and butters, will help you create high-impact meals with total ease. Whether you're in the mood for a make-ahead morning, weeknight noodles, a one-bowl bake, or the best salads,

dishes like French Onion Breakfast Strata, Blistered Cherry Tomato Soba, Spicy Chickpeas with Kale and Coconut, and Big Raspberry-Rye Cookies are quick to prepare and beautiful on the table. Featuring gorgeous photographs that give you a peek into Heidi's sunny Southern California lifestyle, *Super Natural Simple* makes eating (and living!) well second nature.

Thought-forms Abrams

In this instant New York Times bestseller and “multigenerational narrative that's nothing short of brilliant” (*People*), two sisters' lives from the 1950s to the present are explored as they struggle to find their places—and be true to themselves—in a rapidly evolving world from #1 New York Times bestselling author Jennifer Weiner. Jo and Bethie Kaufman were born into a world full of promise. Growing up in 1950s Detroit, they live in a perfect “Dick and Jane” house, where their roles in the family are clearly defined. Jo is the tomboy, the bookish rebel with a passion to make the world more fair; Bethie is the pretty, feminine good girl, a would-be star who enjoys the power her beauty confers and dreams of a traditional life. But the truth ends up looking different from what the girls imagined. Jo and Bethie survive traumas and tragedies. As their lives unfold against the background of free love and Vietnam, Woodstock and women's lib, Bethie becomes an adventure-loving wild child who dives headlong into the counterculture and is up for anything (except settling down). Meanwhile, Jo becomes a proper young mother in Connecticut, a witness to the changing world instead of a participant. Neither woman inhabits the world she dreams of, nor has a life that feels authentic or brings her joy. Is it too late for the women to finally stake a claim on happily ever after? In “her most sprawling and intensely personal novel to date” (*Entertainment Weekly*), Jennifer Weiner tells a “simply unputdownable” (*Good Housekeeping*) story of two sisters who, with their different dreams and different paths, offer answers to the question: How should a woman be in the world?

Feast ALA Editions

The Artists' and Writers' Cookbook is a collection of personal, food-related stories with recipes from 76 contemporary artists and writers. Inspired by a book from 1961, *The (original) Artists' & Writers' Cookbook* included recipes from the likes of Marcel Duchamp, Man Ray, Marianne Moore, and Harper Lee. This new, vibrantly illustrated version includes stories and recipes from Anthony Doerr, Leanne Shapton, Joyce Carol Oates, John Currin and Rachel Feinstein, Ed Ruscha, Neil Gaiman, Edwidge Danticat, Aimee Bender, Gregory Crewdson, James Franco, Francesca Lia Block, Swoon, Nelson DeMille, Rick Moody and Laurel Nakadate, Nikki Giovanni, T.C. Boyle, Lev Grossman, Roz Chast, Heidi Julavits, Marina Abramović, Curtis Sittenfeld, Julia Alvarez, and many others. In *The Artists' and Writers' Cookbook*, Anthony Doerr lures us out into the wild to find huckleberries and happiness. Neil Gaiman makes a perfectly eerie cheese omelet while Ed Ruscha associates his cactus omelet with “a time of doom.” Yiyun Li eats rations in Beijing while Edwidge Danticat prepares a soup to celebrate freedom. Nelson DeMille reminisces about a meal he ate 40 years ago when serving in Vietnam; Kamrooz Aram recalls childhood “picnics” in his basement in Tehran during airraids. Sanford Biggers updates a soul food classic—“something tasty to lessen the bitter taste of consistent, systematic oppression.” Paul Muldoon and Aimee Bender conjure food-related apocalyptic visions. Marina Abramović shares a dish best consumed on top of a volcano, Elissa Schappell dreams of playing Serge Gainsbourg records to snails, and Padgett Powell tastes a dish that reverses time and space. Daniel Wallace woos with an eggplant sandwich. Francesca Lia Block tells us how to fall in love. The essays are at turns comedic and heart-wrenching, personal and apocalyptic, with recipes that are enchanting to read and recreate. One part

cookbook and one part intimate self-portrait, *The Artists' and Writers' Cookbook* is a portal into the kitchens and personal lives of an unmatched collection of contemporary artists and writers. *Mrs. Everything* Princeton University Press
Stephens is back with a newly curated collection of succinct

writings that will refresh your view of the profession and invigorate your work. He encourages curiosity and creativity in his students and all library workers by connecting trends from outside the profession to its bedrock values.

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