

Cookbooks Etc.

Lee Adkins

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The Cookbook and Home Economics Collection includes books from the Young Research Library Department of Special Collections at UCLA, The Bancroft Library at The University of California, Berkeley, and the Prelinger Library. These fascinating books take us back to an America in the early decades of...
Due to a planned power outage, our services will be reduced today (June 15) starting at 8:30am PDT until the work is complete. We apologize for the inconvenience.
Cookbooks and Home Economics. I recently inherited a chef environment that has quite some stale nodes and environments and lot of old cookbooks. For e.g. the AWS console shows that I have around 150 instances running, but a knife status shows 700 nodes. Normally, I use ansible, so I understand how that works to a large extent. Cookbooks that are being discussed must be tied to a commercially-available book that someone can easily (within reason) purchase and hold in their hands. This means books available through Amazon, Barnes & Noble, Walmart, Waterstones, etc. E-Books cannot be included. The only exception to this rule is vintage books, which are not widely available for obvious reasons. Cookbooks Etc. Mostly about collecting cookbooks, food, recipes, knitting or crocheting -- those things that keep me sane...or make me crazy!
Saturday, June 20, 2015
The cover photo alone is enough to make you homesick for the south and all the summer veggies that many southerners plant in their summer gardens -- peas, corn, butter beans, turnip greens, a chunk of buttered cornbread, sweet tea in a mason jar and sliced tomatoes with dollops of sour cream dusted with black pepper! Did I say, "heaven on a blue plate"?