

Leye Restaurants Lettuce Entertain You

Handbook of Hospitality Strategic Management provides a critical review of mainstream hospitality strategic management research topics. Internationally recognized leading researchers provide thorough reviews and discussions, reviewing strategic management research by topic, as well as illustrating how theories and concepts can be applied in the hospitality industry. This book covers all aspects of strategic management in hospitality. The depth and coverage of each topic is unprecedented. A must-read for hospitality researchers and educators, students and industry practitioners.

Joe is a little scoop of a boy that enjoys eating buttons. As he gets older, that bad habit slowly changes as he meets a few people along the way who help him get over eating buttons. Bill Shore has written a wise and inspiring book that shows us how to make the most of life and do something that counts. Like the cathedral builders of an earlier time, the visionaries described in this memoir share a single desire: to create something that endures. The great cathedrals did not soar skyward because their builders discovered new materials or financial resources; rather, the builders had a unique understanding of the human spirit that enabled them to use those materials in a new way. So, too, have the extraordinary people Bill Shore has met in his travels as one of the nation's leading social entrepreneurs, a new movement of citizens who are tapping the vast resources of the private sector to improve public life. Among them are: -Gary Mulhair, who has created unprecedented jobs and wealth at the largest self-supporting human-service organization of its kind, Pioneer Human Services of Seattle -Denver chef Noel Cunningham, who has committed his life to ending hunger and has galvanized a community to take action -Nancy Carstedt of the Chicago Children's Choir, which provides thousands of children with an introduction to music -Alan Khazei of City Year, which has become the model for President Clinton's vision of national service -Geoffrey Canada, who has created a safe haven for more than four thousand inner-city children in New York City, from Harlem to Hell's Kitchen These leaders, and many others described in these pages, have built important new cathedrals within their communities, and by doing so they have transformed lives, including their own.

As wine director for the Mina Group, Parr presides over the lists at some of the country's top restaurants. In "Secrets of the Sommeliers," Parr and journalist Mackay present a fascinating portrait of the world's top wine professionals and their trade.

Apr. 1935-Apr. 1939 include sections "Mining review" and "Real estate, building and commercial reviews."

Provides the 'whys' and 'hows' of customer service. Easy to read, very current, and full of references to all the latest research. Chapters cover financial and behavioural consequences of customer service, consumer trends, developing and maintaining a service culture, managing service encounters, CRM and much more.

For pure pleasure, few experiences are as satisfying as a chance to explore the world's great culinary traditions and landmarks—and here, in the latest title of our popular series of illustrated travel gift books, you'll find a fabulous itinerary of foods, dishes, markets, and restaurants worth traveling far and wide to savor. On the menu is the best of the best from all over the globe: Tokyo's freshest sushi; the spiciest Creole favorites in New Orleans; the finest vintages of the great French wineries; the juiciest cuts of beef in Argentina; and much, much more. You'll sample the sophisticated dishes of fabled chefs and five-star restaurants, of course, but you'll also discover the simpler pleasures of the side-street cafés that cater to local people and the classic specialties that give each region a distinctive flavor. Every cuisine tells a unique story about its countryside, climate, and culture, and in these pages you'll meet the men and women who transform nature's bounty into a thousand gustatory delights. Hundreds of appetizing full-color illustrations evoke an extraordinary range of tastes and cooking

techniques; a wide selection of recipes invites you to create as well as consume; sidebars give a wealth of entertaining information about additional sites to visit as well as the cultural importance of the featured food; while lively top ten lists cover topics from chocolate factories to champagne bars, from historic food markets to wedding feasts, harvest celebrations, and festive occasions of every kind. In addition, detailed practical travel information provides all the ingredients you'll need to cook up a truly delicious experience for even the most demanding of traveling gourmets.

The Chicago Food Encyclopedia is a far-ranging portrait of an American culinary paradise. Hundreds of entries deliver all of the visionary restauranteurs, Michelin superstars, beloved haunts, and food companies of today and yesterday. More than 100 sumptuous images include thirty full-color photographs that transport readers to dining rooms and food stands across the city. Throughout, a roster of writers, scholars, and industry experts pays tribute to an expansive--and still expanding--food history that not only helped build Chicago but fed a growing nation. Pizza. Alinea. Wrigley Spearmint. Soul food. Rick Bayless. Hot Dogs. Koreatown. Everest. All served up A-Z, and all part of the ultimate reference on Chicago and its food.

Join Bunny in this perfect Easter read as he takes a a top-secret trip to the library in a story that celebrates the love of reading! Bunny loves to sit outside the library with the kids and listen to summer story time. But when the weather gets cold and everyone moves inside, his daily dose of joy is gone. Desperate, Bunny refuses to miss out on any more reading time and devises a plan to sneak into the library at night . . . through the library's book drop! What follows is an adorable caper that brings an inquisitive, fuzzy bunny and his woodland pals up close and personal with the books they have grown to love. A warm celebration of the power of books, Bunny's Book Club is sure to bring knowing smiles to any child, parent, teacher, bookseller, and librarian who understands the one-of-a-kind magic of reading. "A sweet salute to reading."—Kirkus "Will make readers of all ages smile."—Shelf Awareness

Sketching is more popular than ever, but busy lives leave almost no room for sitting down with a pad and pen, and practicing. Many people give up on their potential hobby (and artistic outlet) because they feel they just don't have the time to lay the groundwork. Here's a secret though: you do have time each day to practice, you just need to incorporate sketching into your daily life. Sketch Now, Think Later covers the tools, techniques and tips that author and Urban Sketching Correspondent of Boston Mike Daikubara has developed in his more than 15 years as a practicing artist, and will show you how to fully dive into any sketching situation with limited time and tools, and still be able to produce memorable, great looking, fun sketches! A very practical, step-by-step guide to career success for those who lack top grades or family connections. Some people graduate from college, and employers covet them: They are the best and the brightest, with stellar grades and great connections, able to land their dream jobs with major corporations right after school. This book is not for those people. In The C Student's Guide to Success, leading advertising executive--and former C student--Ron Bliwas presents a program of ten can't-fail principles for climbing to the top using your brains and talents--rather than family connections or fancy degrees. Bliwas uses real-world stories of business leaders, revealing how they identified and overcame their own weaknesses, and vaulted ahead of peers who had money and family connections. In surveying the come-from-behind success stories of his subjects, Bliwas provides creative, insightful, down-to-earth advice for new graduates, the recently employed, and those with a few false starts under their belt. In ten simple chapters, Bliwas teaches you how to: _ Make the most of many mentors _ Trust your instinct _ Strive to be a better person than employee _ Take responsibility seriously _ Master the art of purposeful learning _ Take advantage of unexpected opportunities _ Sell what you believe _ Go where the stars aren't _ Be a smart risk-taker _ Overcome straight-line thinking Bliwas encourages readers to embrace unconventional strategies, unexpected opportunities, and their own

instincts, and to realize that opportunities for career growth exist everywhere—not just on the traditional path to job advancement.

Goose Island opened as a family-owned Chicago brewpub in the late 1980s, and it soon became one of the most inventive breweries in the world. In the golden age of light, bland and cheap beers, John Hall and his son Greg brought European flavors to America. With distribution in two dozen states, two brewpubs and status as one of the 20 biggest breweries in the United States, Goose Island became an American success story and was a champion of craft beer. Then, on March 28, 2011, the Halls sold the brewery to Anheuser-Busch InBev, maker of Budweiser, the least craft-like beer imaginable. The sale forced the industry to reckon with craft beer's mainstream appeal and a popularity few envisioned. Josh Noel broke the news of the sale in the Chicago Tribune, and he covered the resulting backlash from Chicagoans and beer fanatics across the country as the discussion escalated into an intellectual craft beer war. Anheuser-Busch has since bought nine other craft breweries, and from among the outcry rises a question that Noel addresses through personal anecdotes from industry leaders: how should a brewery grow?

Let Joseph Wesley Uhl be your guide to the entire world of tea; from peeks into tea production around the world to brewing your own blends at home. "Water is the mother of tea, a teapot its father, and fire the teacher." -- Chinese Proverb As one of the most consumed beverages in the world, a cup of tea is a common shared experience across cultures and traditions.

Companies and consumers alike are reawakening to the benefits of high-quality, unprocessed, natural beverages, and tea is a perfect obsession for anyone interested in artisan food and healthy eating. In *The Art and Craft of Tea*, entrepreneur and enthusiast Joseph Wesley Uhl brings to the story of tea its due reverence, making its history, traditions, and possibilities accessible to all. If you want to go beyond reading and enter your kitchen, Joseph offers "recipes" for creating your own tea blends using natural ingredients. Inside you'll find: - A detailed overview of tea's history and origins - Thoughtful descriptions of global brewing methods - Innovative ideas for iced tea, tea cocktails, and DIY blends.

A stunning collection of 70 witchcraft-inspired drink recipes with inspiration for creating your very own spirited cocktails to benefit your practice. For centuries, witches have been using spirits of all forms during rituals and celebrations. Now, today's modern witch can learn how to make the perfect powerful witchcraft cocktail. All you need is a delicious and easy recipe, a bottle of your favorite booze, and a desire to get witchy. In *WitchCraft Cocktails*, you will find 70 recipes for alcohol-based beverages that are sure to help you in your craft. Designed for healing, spells, offerings, and just plain fun, there's nothing these boozy drinks can't do! Need a love potion to help woo your lover? Maybe a tincture to heal a cold? Or perhaps you're looking for the perfect witch-themed signature cocktail to serve at your next gathering. Regardless of what you're looking for, this book has you covered and includes tips on how to use your witch's brew to further your practice—and have fun!

LONGLISTED for the NATIONAL BOOK AWARD A "blistering yet tender" (Publishers Weekly) memoir that chronicles one chef's journey from foraging on her family's Midwestern farm to running her own Michelin-starred restaurant and finding her place in the world. Iliana Regan grew up the youngest of four headstrong girls on a small farm in Indiana. While gathering raspberries as a toddler, Regan learned to only pick the ripe fruit. In the nearby fields, the orange flutes of chanterelle mushrooms beckoned her while they eluded others. Regan's profound connection with food and the earth began in childhood, but connecting with people was more difficult. She grew up gay in an intolerant community, was an alcoholic before she turned twenty, and struggled to find her voice as a woman working in an industry dominated by men. But food helped her navigate the world around her—learning to cook in her childhood home, getting her first

restaurant job at age fifteen, teaching herself cutting-edge cuisine while hosting an underground supper club, and working her way from front-of-house staff to running her own kitchen. Regan's culinary talent is based on instinct, memory, and an almost otherworldly connection to ingredients, and her writing comes from the same place. Raw, filled with startling imagery and told with uncommon emotional power, Burn the Place takes us from Regan's childhood farmhouse kitchen to the country's most elite restaurants in a galvanizing tale that is entirely original, and unforgettable.

A culinary expert and author teams up with The Culinary Institute of America to celebrate the contributions of Spain to world cuisine, presenting 125 recipes from leading chefs that exemplify the best in Spanish regional cuisine.

A comprehensive historical reference on metropolitan Chicago encompasses more than 1,400 entries on such topics as neighborhoods, ethnic groups, cultural institutions, and business history, and furnishes interpretive essays on the literary images of Chicago, the built environment, and the city's sports culture.

Atop the Paris Hotel & Resort in Las Vegas stands the Eiffel Tower Restaurant, a must-go attraction renowned for its exquisite French cuisine and its breathtaking panoramic view of the Strip. Acclaimed chef Jean Joho takes readers into his kitchen, where he shares 50 of his signature dishes: from teasing amuse bouche such as The Everest Spoons to delicate desserts like Alsace Apple Strudel and an assortment of soufflés. With a plush red suede cover and 75 photos capturing the food and ambience of Las Vegas's most romantic restaurant, The Eiffel Tower Cookbook brings a touch of Parisian magic back into the home kitchen.

Industry-driven curriculum that launches students into their restaurant and foodservice career! Curriculum of the ProStart(R) program offered by the National Restaurant Association. The National Restaurant Association and Pearson have partnered to bring educators the most comprehensive curriculum developed by industry and academic experts.

Brown Sugar Kitchen is more than a restaurant. This soul-food outpost is a community gathering spot, a place to fill the belly, and the beating heart of West Oakland, a storied postindustrial neighborhood across the bay from San Francisco. The restaurant is a friendly beacon on a tree-lined parkway, nestled low and snug next to a scrap-metal yard in this Bay Area rust belt. Out front, customers congregate on long benches and sprawl in the grass, soaking up the sunshine, sipping at steaming mugs of Oakland-roasted coffee, waiting to snag one of the tables they glimpse through the swinging doors. Deals are done, friends are made; this is a community in action. In short order, they'll get their table, their pecan-studded sticky buns, their meaty hash topped with a quivering poached egg. Later in the day, the line grows, and the orders for chef-owner Tanya Holland's famous chicken and waffles or oyster po'boy fly. This is when satisfaction arrives. Brown Sugar Kitchen, the cookbook, stars 86 recipes for re-creating the restaurant's favorites at home, from a thick Shrimp Gumbo to celebrated Macaroni & Cheese to a show-stopping Caramel Layer Cake with Brown Butter-Caramel Frosting. And these aren't all stick-to-your-ribs recipes: Tanya's interpretations of soul food star locally grown, seasonal produce, too, in crisp, creative salads such as Romaine with Spring Vegetables & Cucumber-Buttermilk Dressing and Summer Squash Succotash. Soul-food classics get a modern spin in the case of B-Side BBQ Braised Smoked Tofu with Roasted Eggplant and a side of Roasted Green Beans

with Sesame-Seed Dressing. Straight-forward, unfussy but inspired, these are recipes you'll turn to again and again. Rich visual storytelling reveals the food and the people that made and make West Oakland what it is today. Brown Sugar Kitchen truly captures the sense—and flavor—of this richly textured and delicious place.

This book by the National Institutes of Health (Publication 06-4082) and the National Heart, Lung, and Blood Institute provides information and effective ways to work with your diet because what you choose to eat affects your chances of developing high blood pressure, or hypertension (the medical term). Recent studies show that blood pressure can be lowered by following the Dietary Approaches to Stop Hypertension (DASH) eating plan—and by eating less salt, also called sodium. While each step alone lowers blood pressure, the combination of the eating plan and a reduced sodium intake gives the biggest benefit and may help prevent the development of high blood pressure. This book, based on the DASH research findings, tells how to follow the DASH eating plan and reduce the amount of sodium you consume. It offers tips on how to start and stay on the eating plan, as well as a week of menus and some recipes. The menus and recipes are given for two levels of daily sodium consumption—2,300 and 1,500 milligrams per day. Twenty-three hundred milligrams is the highest level considered acceptable by the National High Blood Pressure Education Program. It is also the highest amount recommended for healthy Americans by the 2005 "U.S. Dietary Guidelines for Americans." The 1,500 milligram level can lower blood pressure further and more recently is the amount recommended by the Institute of Medicine as an adequate intake level and one that most people should try to achieve. The lower your salt intake is, the lower your blood pressure. Studies have found that the DASH menus containing 2,300 milligrams of sodium can lower blood pressure and that an even lower level of sodium, 1,500 milligrams, can further reduce blood pressure. All the menus are lower in sodium than what adults in the United States currently eat—about 4,200 milligrams per day in men and 3,300 milligrams per day in women. Those with high blood pressure and prehypertension may benefit especially from following the DASH eating plan and reducing their sodium intake.

Hartwig presents this volume of Whole30-compliant menus and recipes for everyday social occasions from birthday parties to baby showers, movie night, tailgating, and more, all designed to mix and match to create the perfect menu whether the reader is the host or a guest.

From the public television host, a tour of the US's oldest and greatest dining spots—with "delightful tales, delicious recipes, and hundreds of photographs" (Ted Allen, host of Food Network's Chopped). Come along on a pilgrimage to some of the oldest, most historic restaurants in America. Each is special not only for its longevity but also for its historic significance, interesting stories, and, of course, wonderful food. The oldest Japanese restaurant in the country is profiled, along with stagecoach stops, elegant eateries, barbecue joints, hamburger shops, cafes, bars and grills, and two dueling restaurants that both claim to have invented the French dip sandwich. The bestselling author and host/producer of Barbecue America shares the charm, history, and appeal that made these establishments, some as many as three hundred years old, successful. Each profile contains a famous recipe, the history of the restaurant, a look at the

restaurant today, descriptions of some of its signature dishes, fun facts that make each place unique, and beautiful photos. It's all you need for an armchair tour of one hundred restaurants that have made America great. "Browne spent three years traveling more than 46,000 miles to profile the 100 restaurants, inns, taverns and public houses he selected as being the most historic, most interesting and most successful." —Orlando Sentinel "It is Browne's exploration of the history behind each place that I found most interesting...The White Horse Tavern gave him the Beef Wellington recipe. Peter Luger, the legendary Brooklyn Steakhouse, shared one for German Fried Potatoes and Katz's Delicatessen in New York City offered Katz's Noodle Kugel. And, Ferrara in Little Italy in New York City parted with its cannoli recipe." —Sioux City Journal "Ask any chef: It's not easy keeping a restaurant alive for a week, let alone a year or a decade. So what does it take to last a century? After five years of criss-crossing the country and gobbling up regional specialties from chowder to chili, Rick Browne reveals the answer to that question." —Ted Allen, host of Food Network's Chopped

Foodservice Management Fundamentals focuses on the tools necessary for managing foodservice operations in today's aggressive business environment. Reynolds & McClusky show readers how to position, manage, and leverage a successful food service operation—commercial and non-commercial—in a variety of venues. Using a menu-driven approach, the book will be full of management tools, best practices, and techniques. Reynolds brings a hospitality and business background while McClusky brings experience and expertise in nutrition & dietetics.

Hannah resents the traditions of her Jewish heritage until time travel places her in the middle of a small Jewish village in Nazi-occupied Poland.

The author describes his lifetime love affair with food and the culinary arts, from his first job at his grandfather's diner to his successful sojourn at Alain Ducasse New York and the forthcoming opening of his own restaurant.

With a thorough and in-depth analysis of the \$630 billion restaurant and foodservice industry, this handbook provides consumer spending data, market forecasts, trends assessments for all segments, and more. An analysis is presented of restaurant spending distribution in each state and dining statistics for each metro area. Over 700 website links are included in the handbook to guide readers to additional resources.

Beloved chef and best-selling author Lidia Bastianich shares, for the first time, the timeless recipes that have made her flagship restaurant, Felidia, a New York City dining legend for almost four decades. Ever since it opened its doors on Manhattan's Upper East Side in 1981, Felidia has been revered as one of the best Italian restaurants in the country. In these pages, Lidia and longtime Executive Chef Fortunato Nicotra share 115 of the recipes that capture the spirit of the Felidia menu past and present. From pastas and primi to appetizers and meats, and from breads and spreads to sides and soups, these are some of Lidia's absolute favorite dishes, lovingly adapted for home cooks to re-create in

their own kitchens. Here are recipes for old-school classics such as Pasta Primavera and Linguine with White Clam Sauce and Broccoli. Contemporary favorites include Pear and Pecorino Ravioli, Chicken Pizzaiola, Short Ribs Braised in Barolo, and Eggplant Flan with Tomato Coulis. Exquisite dessert recipes include Warm Nutella Flan, Open Cannolo and Limoncello Tiramisù, while Passion Fruit Spritz and Frozen Peach Bellini come from the restaurant's lively bar. Felidia is a beautifully illustrated, full-color cookbook that takes readers behind the scenes of the restaurant's storied history and is filled with the same warmth and hospitality that are the hallmark of all of Lidia's cookbooks. It's the next-best thing to enjoying an evening out at this award-winning eatery!

Looks at how and where wine is made and how this affects its quality and pricing, including information on how the professionals taste and rate wine and a country-by-country tour of the latest vintages.

Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Chefs & Restaurants" category The highly anticipated narrative-rich cookbook by Chicago's superstar chef, Paul Kahan, whose destination restaurant, The Publican, is known for its incredibly delicious pork- and seafood-centric, beer-friendly cooking. The Publican, often named one of Chicago's most popular restaurants, conjures a colonial American beer hall with its massive communal tables, high-backed chairs, deep beer list, and Kahan's hallmark style of crave-worthy heartland cooking that transcends the expected and is eminently cookable.

Cheers to The Publican is Paul Kahan's and Executive Chef Cosmo Goss's toast to the food they love to make and share, the characters who produce the ingredients that inspire them, and the other cooks they honor. Larded with rich story-telling and featuring more than 150 evocative photographs and 150 recipes for vegetables and salads, fish and seafood, meat, simple charcuterie, and breads and spreads, Cheers to The Publican is sure to be one of the most talked-about and cooked-from cookbooks of the year.

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This cookbook is the distillation of a life's work by a self-taught American chef who learned to cook by reading cookbooks and went on to become one of the world's most renowned chefs. O'Connell began his career with a catering business in an old farmhouse, cooking on a wood stove with an electric frying pan purchased for \$1.49 at a garage sale. (The pan was used for boiling, sautéing and deep frying for parties of up to 300 guests.) This experience sharpened his awareness of how much could be done with very little. The catering business evolved into a country restaurant and Inn which opened in 1978 in a defunct garage and which is now America's only 5 star Inn. Craig Claiborne raves, "the most magnificent inn I've ever seen, in this country or Europe, where I had the most fantastic meal of my life." This is not a typical "Chef's Cookbook" filled with esoteric, egomaniacal, and impossibly complicated recipes which only a wizard with a staff of eighty would ever attempt to produce. Rather, the recipes assembled here make up a practiced, finely honed repertoire of elegant, simple and straight-

forward dishes. Everyday ingredients are elevated to new heights through surprising combinations and seductive presentations. [A Consuming Passion] propels the home cook into a new world of American Haute Cuisine and provides the formulas for reproducing it at home. Careful and detailed instructions, all written by the author, assure success. NOTE: This edition does not include photos.

The opening of Tru in Chicago was the long-anticipated culmination of the dreams of executive chef Rick Tramonto and his partner, executive pastry chef Gale Gand. There Tramonto and Gand are free to unleash their superb culinary imaginations, serving wildly creative fare best described as progressive French-inspired cooking anchored in the finest European traditions. Tru reveals the secrets of Tramonto and Gand's award-winning cuisine—techniques and recipes they have evolved over the past twenty-five years of preparing some of the most delectable food in the world. This glorious cookbook offers more than seventy-five never-to-be-forgotten Tru favorites—starting with first courses such as Ricotta Gnocchi with Parmegiano-Reggiano Cream; greens such as Lemon Balm Salad with Yuzu Soy Dressing; and entrees including Black Trumpet Mushroom—Crusted Ahi Tuna and Roasted Beef Tenderloin with Truffled Potato Puree. Gale Gand provides recipes for an irresistible array of cheese courses and a variety of exquisite desserts, including Apricot Tart Tatin and Fromage Blanc Mousse with Blueberry Stew. Masterfully written recipes with careful attention to detail and easy step-by-step instructions will enable cooks of all levels to prepare and present unforgettable meals, enhance the dining ambience, and enjoy the taste of Tru perfection at home. Award-winning sommelier Scott Tyree suggests wines to complement every course. Tramonto and Gand also share the remarkable story of how they became two of the world's great chefs and how they made Tru a four-star restaurant. On every page, Tru reflects an abiding love for food, a great passion for the table, and attention to all that goes into producing superb meals. Tru is the ultimate cookbook for anyone who appreciates food as inventive as it is beautiful. NOTE: This edition does not include photos.

"A cookbook and wine guide from the San Francisco restaurant A16 that celebrates the traditions of southern Italy"--Provided by publisher.

Mitzvah Girls is the first book about bringing up Hasidic Jewish girls in North America, providing an in-depth look into a closed community. Ayala Fader examines language, gender, and the body from infancy to adulthood, showing how Hasidic girls in Brooklyn become women responsible for rearing the next generation of nonliberal Jewish believers. To uncover how girls learn the practices of Hasidic Judaism, Fader looks beyond the synagogue to everyday talk in the context of homes, classrooms, and city streets. Hasidic women complicate stereotypes of nonliberal religious women by collapsing distinctions between the religious and the secular. In this innovative book, Fader demonstrates that contemporary Hasidic femininity requires women and girls to engage with the secular world around them, protecting Hasidic men and boys who study the Torah. Even as Hasidic religious observance has become more stringent, Hasidic girls have unexpectedly become more fluent in secular modernity. They are fluent Yiddish speakers but switch to English as they grow older; they are increasingly modest but also fashionable; they read fiction and play games like those of mainstream American children but theirs have Orthodox Jewish messages; and they attend private Hasidic schools that freely adapt from North American public and parochial models. Investigating how Hasidic women and girls conceptualize the religious, the secular, and the modern, Mitzvah Girls offers exciting new insights into cultural production and change in nonliberal religious communities.

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