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Describes the preparation techniques and ingredients used to prepare food in Imperial Rome, with dozens of recipes for authentic dishes from the era.

"Cookery and Dining in Imperial Rome" by Apicius (translated by Joseph Dommers Vehling). Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten?or yet undiscovered gems?of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

IN THE EPIC HISTORICAL NOVEL SWORD OF HONOR, DAVID KIRK CONTINUES THE SAGA OF MUSASHI MIYAMOTO, THE GREATEST SWORDSMAN IN JAPANESE HISTORY, AS HE JOURNEYS TO THE ANCIENT CITY OF KYOTO TO FIGHT FOR HIS LIFE AND HIS IDEALS. Having

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survived the cataclysmic battle of Sekigahara, which established the mighty Tokugawa Shogunate, young Musashi Miyamoto travels through Japan determined to proclaim his revolutionary epiphany that the “way of the samurai,” the ancient code that binds warriors to their masters, needs to be abolished. But during the battle Musashi insulted an adept of the powerful Yoshioka school, and a price has been put on his head. Musashi is drawn to Kyoto, domain of the Yoshioka, driven by anger and certain that he will deal a crushing blow to the traditional samurai dogma by destroying the school. Musashi will learn, however, that the capital of the nation is rife with intrigue and potential rebellion against the newly established government, a struggle into which he unwittingly enters. Among other outcasts, Musashi will find the worth of his spectacular skill with the sword weighed against the deep cunning of manipulative Lords, and must make his reckoning with the Yoshioka, the way of the samurai, and ultimately his own nature. Only then will he be able to take one step closer to becoming the wise old sage who wrote The Book of Five Rings. Sword of Honor seamlessly blends meticulous research, mesmerizing action sequences, and a driving narrative to bring this extraordinary figure to life.

The story of the medieval genius whose 1202 book changed the course of mathematics in the West and helped bring on the modern era.

In this unconventional and accessible history, Italian best-seller Alberto Angela literally follows the money to map the reach and power of the Roman Empire. To see a map of the Roman Empire at the height of its territorial expansion is to be struck by its size, stretching from Scotland to Kuwait, from the Sahara to the North Sea. What was life like in the Empire, and how were such diverse peoples and places united under one rule? The Reach of Rome explores these questions through an ingenious lens: the path of a

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single coin as it changes hands and traverses the vast realms of the empire in the year 115. Admired in his native Italy for his ability to bring history to life through narrative, Alberto Angela opens up the ancient world to readers who have felt intimidated by the category or put off by dry historical tomes. By focusing on aspects of daily life so often overlooked in more academic treatments, *The Reach of Rome* travels back in time and shows us a world that was perhaps not very different from our own. And by following the path of a coin through the streams of commerce, we can touch every corner of that world and its people, from legionnaires and senators to prostitutes and slaves. Through lively and detailed vignettes all based on archeological and historical evidence, Angela reveals the vast Roman world and its remarkable modernity, and in so doing he reinforces the relevance of the ancient world for a new generation of readers.

This voyage of exploration chronicles twenty-four hours in the life of a Roman patrician, beginning at dawn on an ordinary day in the year 115 A.D., with Imperial Rome at the height of its power.

A fast-paced historical novel about two women with the power to sway an empire, from the New York Times and USA Today bestselling author of *The Alice Network* and *The Rose Code*. A.D. 69. The Roman Empire is up for the taking. Everything will change—especially the lives of two sisters with a very personal stake in the outcome. Elegant and ambitious, Cornelia embodies the essence of the perfect Roman wife. She lives to one day see her loyal husband as Emperor. Her sister Marcella is more aloof, content to witness history rather than make it. But when a bloody coup turns their world upside-down, both women must maneuver carefully just to stay alive. As Cornelia tries to pick up the pieces of her shattered dreams, Marcella discovers a hidden talent for influencing the most powerful men in Rome. In the end, though, there can only be one Emperor...and one Empress.

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Apicius, first century author of *De Re Conquinaria* (On Cookery), has been described as the most demanding of gourmets, and his amazingly sophisticated recipes have long been awaiting rediscovery with practical adaptation for the modern kitchen. In *The Roman Cookery of Apicius*, John Edwards has given us a new, close translation of Apicius' manual, coupled with his adapted and tested versions of 360 superb recipes. Most attractive for modern lovers of fine cookery is the enormous variety, originality and richness of flavours, achieved with entirely pure and natural ingredients. The many kinds of meats, vegetables, fish, fowl, shellfish, cheeses, fruits, nuts, herbs, spices, honey and wines - all familiar in themselves - here appear delectably transformed in surprising combinations. One can prepare these recipes and actually experience the distinctive dishes of Apicius' day, with flavours that range from the delicate and subtle to the hot and pungent, or the richly sweet. This is a perfect manual for food lovers and adventurous cooks, hoping to be inspired.

"The History of Rome, Books 27 to 36" by Livy (translated by Cyrus R. Edmonds). Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten or yet undiscovered gems of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

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