

The Irish Grannys Pocket Book Of Bread And Baking

The Irish Cookbook showcases the true depth of Irish cuisine, its ingredients, and its fascinating history, as never before Ireland's remarkably rich food heritage dates back millenia and, in The Irish Cookbook, acclaimed chef Jp McMahon captures its unique culinary origins and varied influences. Irish food is the summation of what the land and sea gives; the book's 480 home-cooking recipes celebrate the range and quality of Ireland's bounty, from oysters and seaweed on its west coast to beef and lamb from its lush green pastures, to produce and forage from throughout the island. Presenting best-loved traditional dishes together with many lesser-known gems, this book vividly evokes the warmth, hospitality, and culinary spirit of the Emerald Isle.

Savor the delicious & authentic recipes of traditional Irish cooking Safe-keepers of Ireland's tastiest and most precious culinary traditions. grannies from all across the Emerald Isle have long kept secret the recipes that define Irish cooking. Passed down from generation to generation. traditional foods such as brown bread and potato soup have been served by grannies in thatch-roofed cottages and local village pubs for years. Eoin Purcell has compiled the best of his ancestors' recipes in the ultimate collection of authentic Irish cooking. Try your hand at traditional granny recipes such as:

•Ravenscroft Guinness Beef Stew •A Traditional Dublin Coddle •Granny's Northern Irish Stuffing •Old-fashioned Soda Scones "A small book with a big heart." Irish Independent

Presents traditional and contemporary Irish pub food recipes for appetizers, entrees, side dishes, and desserts.

A wonderful introduction to Ireland's most popular tourist attraction, The Wild Atlantic Way.

LONGLISTED FOR THE 2021 NATIONAL BOOK AWARD IN FICTION NATIONAL BESTSELLER ONE OF BARACK OBAMA'S FAVORITE SUMMER READS "One of the best novels I've read in 2021." – Dwight Garner, The New York Times "A perfect novel—taut and seductive." —Brandon Taylor, author of Real Life and Filthy Animals "Intimacies is a haunting, precise, and morally astute novel that reads like a psychological thriller.... Katie Kitamura is a wonder." —Dana Spiotta, author of Wayward and Eat the Document A novel from the author of A Separation, an electrifying story about a woman caught between many truths. An interpreter has come to The Hague to escape New York and work at the International Court. A woman of many languages and identities, she is looking for a place to finally call home. She's drawn into simmering personal dramas: her lover, Adriaan, is separated from his wife but still entangled in his marriage. Her friend Jana witnesses a seemingly random act of violence, a crime the interpreter becomes increasingly obsessed with as she befriends the victim's sister. And she's pulled into an explosive political controversy when she's asked to interpret for a former president accused of war crimes. A woman of quiet passion, she confronts power, love, and violence, both in her personal intimacies and in her work at the Court. She is soon pushed to the precipice, where betrayal and heartbreak threaten to overwhelm her, forcing her to decide what she wants from her life.

****SHORTLISTED FOR THE 2021 AN POST IRISH BOOK AWARDS**** Reclaim your kitchen without sacrificing time or flavour with simplified and doable classic recipes. Seriously great home cooked food never looked this good! Donal's 10th book is a celebration of real home cooking for modern day life. Everyday Cook is filled with speedy 15/30 minute meals, simple recipes using just one pot/pan/tray, comforting favourites, classic desserts, and recipes to batch cook and freeze for days where you don't have time to cook from scratch. These are recipes that will help you to manage life and all its twists and turns, while still allowing you to pull together meals that are nourishing, vibrant and delicious. With recipes including Crispy Hoisin Duck Lettuce Wraps, one-pan Oven-roasted Ratatouille, prep ahead Roast Cherry Tomato Pici, easy favourite Crispy Egg Fried Rice Bowls, freeze-able Smoky Fish Pie with Velvet Mash Topping, family favourite Key Lime Pretzel Pie and more - there's something for everyone. Armed with meal plan suggestions and Donal's helpful cooks notes, you'll turn to this book time and again to create a useful routine, make your kitchen work for you and bring ease, flavour and speed to your everyday cooking.

"Determined to reevaluate her life, Jude Murray flees America to take refuge in Faerie Hill Cottage, immersing herself in the study of Irish folklore and discovering hope for the future of the magical past"--Amazon.com.

"Perhaps the best book by the foremost stylist of his generation" (New York Times), J. D. Salinger's Franny and Zooey collects two works of fiction about the Glass family originally published in The New Yorker. "Everything everybody does is so--I don't know--not wrong, or even mean, or even stupid necessarily. But just so tiny and meaningless and--sad-making. And the worst part is, if you go bohemian or something crazy like that, you're conforming just as much only in a different way." A novel in two halves, Franny and Zooey brilliantly captures the emotional strains and traumas of entering adulthood. It is a gleaming example of the wit, precision, and poignancy that have made J. D. Salinger one of America's most beloved writers.

Irish Bread Baking for Today shows visitors to Ireland how easy it is to whip up a batch of griddle cakes or bake a gorgeous Irish soda cake. Recipes include: boxty and other potato breads, guinness bread, spotted dog, griddle scones, spelt bread, and many, many more. It's the perfect gift for those who want a taste of Ireland after they leave our shores and return home!

This middle-grade historical novel follows three young girls living very different lives who are connected by one bottle that makes two journeys across the ocean. It's 1854 and eleven-year-old Bones is a slave on a Virginia plantation. When she finds her name in the slave-record book, she rips it out, rolls it up, and sets it free, corked inside a bottle alongside the carved peach pit heart her long-lost father made for her. Across the Atlantic on the Isle of Wight, motherless Lady Bess Kent and her sister discover Bones's bottle half-buried on the beach. Leaving Bones's name where it began and keeping the peach pit heart for herself, Bess hides her mother's pearl-encrusted cross necklace in the bottles so her scheming stepmother, Elsie, can't sell it off like she's done with other family heirlooms. When Harry, a local stonemason's son, takes the fall for Elsie's thefts, Bess works with her seafaring friend, Chap, to help him escape. She gives the bottle to

Harry and tells him to sell the cross. Back across the Atlantic in Boston, Mary Margaret Casey and her father are at the docks when Mary Margaret spies something shiny. Her father fishes it out of the water, and they use the cross to pay for a much needed doctor's visit for Mary Margaret's ailing sister. As Bess did, Mary Margaret leaves Bones's name where it belongs. An epilogue returns briefly to each girl, completing the circle of the three unexpectedly interconnected lives. From prehistoric times to the present day this comprehensive history presents the story of Ireland in bite-size chunks. With illustrations throughout this is an attractive and practical guide to Ireland's colorful history.

From ice creams to Christmas trees, flying grannies to reading mermaids, haiku to rhyming verse, *Hopscotch in the Sky* takes children on a magical poetic journey through the seasons of the year. Funny and touching, sweet and sharp, these poems are full of life and verve. With a rainbow of enchanting illustration by award-winning artist Lauren O'Neill, winner of the Children's Books Ireland Award for Illustration in 2016. An accompanying ebook, *The Hopscotch in the Sky Poetry Kit*, will be free to download, introducing children to the poetic forms used in the book and chock-full of ideas to encourage readers to try their hand at writing their own poems. It will be especially helpful also to teachers who would like to include writing poetry as a classroom activity with their pupils. You can download it for free on the Little Island website.

Create exciting pub dishes to enjoy at home, every day or for special occasions!

Jamie has personally chosen his favourite subjects for this Food Tube series, DJ BBQ's BBQ recipes fulfil Jamie's high food standards of quality, flavour and fun. DJ BBQ's top BBQ set up advice, cooking techniques and collection of exciting barbeque recipes will transform your barbeque from entertaining to catertaining. Goodbye sad burnt sausages, hello Bodacious Burgers and Rad Rum Ribs! DJ BBQ's smokin' hot recipes include: Cherry-wood smoked chicken, Bodacious burgers and Classic Texan brisket, as well as Candied pork tenderloin, Kick-ass fish tacos and Grilled tomato slabs.

At last, a comprehensive cookbook to the hottest eating plan around! *500 Ketogenic Recipes* is the ultimate starter guide to getting healthy, building muscle, and managing blood sugar. The ketogenic diet emphasizes high ratios of healthy fats, moderate protein, and low carbohydrate intake. While the ketogenic diet isn't new -- there is newly emerging research that the ketogenic lifestyle may help reverse illness, promote longevity, and be the best diet for losing weight. Millions of people are transitioning to a ketogenic diet to look and feel their best. However, doing the ketogenic lifestyle the right way isn't always easy. How do you keep your macronutrients properly balanced? Which foods are keto-friendly and which aren't? *500 Ketogenic Recipes* is here with the answers. Low-carb queen and bestselling author Dana Carpender shows how to live the ketogenic lifestyle deliciously with 500 easy-to-prepare recipes for everything from snacks and appetizers, to main dishes, to drinks and dessert. *500 Ketogenic Recipes* makes staying in the ketogenic zone simple with hundreds of recipes, pantry and shopping lists, and ketogenic do's and don't's.

The New York Times bestselling collection, from the Man Booker prize-winner for *Wolf Hall* and *Bring Up the Bodies*, that has been called "scintillating" (New York Times Books Review), "breathtaking" (NPR), "exquisite" (The Chicago Tribune) and "otherworldly" (Washington Post). "A new Hilary Mantel book is an Event with a 'capital 'E.'"—NPR "A book of her short stories is like a little sweet treat."—USA Today (4 stars) "[Mantel is at] the top of her game."—Salon "Genius."—The Seattle Times One of the most accomplished, acclaimed, and garlanded writers, Hilary Mantel delivers a brilliant collection of contemporary stories In *The Assassination of Margaret Thatcher*, Hilary Mantel's trademark gifts of penetrating characterization, unsparing eye, and rascally intelligence are once again fully on display. Stories of dislocation and family fracture, of whimsical infidelities and sudden deaths with sinister causes, brilliantly unsettle the reader in that unmistakably Mantel way. Cutting to the core of human experience, Mantel brutally and acutely writes about marriage, class, family, and sex. Unpredictable, diverse, and sometimes shocking, *The Assassination of Margaret Thatcher* displays a magnificent writer at the peak of her powers.

Seven-year-old Michael and Eileen enjoy the adventures of encountering gypsies, their experiences at the fair, and their eventual immigration to the United States.

To many, Imen McDonnell's life reads as a modern fairytale. Happily going about her business as a young American woman embarking upon a successful career in broadcast production, she was introduced to a dashing Irish farmer and fell instantly in love. In short order, Imen found herself leaving behind her work, her country, and her family and friends to start a life from scratch on a centuries-old family dairy farm in County Limerick. *The Farmette Cookbook* is more than just a cookbook, it's a chronicle of Imen's journey, embracing her new identity as a farmer's wife, discovering new tastes, feeding her family, and finding her way around the Irish kitchen, where traditional cooking trumps quick and convenient. Here, Imen shares her tried-and-true classic Irish recipes, infused with a contemporary American twist: from her Best Brown Bread, Fish-'n'-Chip Pie, and Richard's "Proper" Irish Coffee to Farmhouse Buttermilk Beignets, Hot-Smoked Burren Salmon Tacos, and an Irish Hedgerow Shandy. Highlighting farmhouse skills (such as butter and cheese making) and the use of local, wholesome ingredients, Imen invites us into her kitchen and her world, through stories and recipes, for a taste of the Irish countryside.

A spellbinding middle grade fantasy about three sisters who go on a quest to break the curse that's haunted their family for generations. All Betty Widdershins wants is an adventure—one that takes her far away from Crowstone, the gloomy island where she's always lived. But instead of an adventure, Betty and her sisters, Fliss and Charlie, are given of a set of magical objects, each with its own powers: a scruffy carpet bag, a set of wooden nesting dolls, and a gilt-framed mirror. And these magical objects come with their own terrible secret: the sisters' family is haunted by a generations-long curse that prevents them from ever leaving their island—at the cost of death. The sisters set out to break the curse and free their family forever. But after stumbling upon a mysterious prisoner who claims to be able to help them, they find themselves in great danger. And in order to break the curse—and stay alive—they must unravel a mystery that goes back centuries, one that involves shipwrecks, smugglers, and sorcery of the most perilous kind.

This wonderful book gathers together a collection of delicious recipes featuring Ireland's favourite food. Here, the humble potato is transformed into classic dishes such as Dublin coddle, colcannon and boxty, while there are also recipes for adventurous new

suggestions including parmesan potato cakes and even potato pizza! The Pocket Irish Potato Cookbook will help you create exciting meals that all the family will enjoy. Includes a history of Ireland's relationship with the potato and heritage varieties. 'Eveleen Coyle, who runs the excellent Fab Food Trails in Dublin and around the country, has brought her publishing credentials to the fore by writing a lovely little ode to the potato.' - Marie-Claire Digby, Irish Times Magazine

Do you want to eat badass nourishing meals, but don't want to cook every single night? Do you want to reduce the honking 6 p.m. stress in your home? Do you want to spend less time and money shopping for arcane ingredients? Then get ready to discover the genius of batch cooking. Susan Jane White's brilliant new book shows you how to eat well all week while respecting your time, money and patience. Learn to create meals that will sit in your fridge, hang out on your shelves or wait patiently in your freezer, giving you much more return on your kitchen investment. So you can say yes to that bike ride with the kids or stay late at work to finish that report, because you took Three-Bean Chilli and Salted Coffee Caramels out of the freezer for dinner tonight. Clever batch. 'Susan Jane White is a delicious cross between Mary Poppins and Marie Kondo. She's going to sort out your time management with magic and style.' Melissa Hemsley

Why bibliometrics is useful for understanding the global dynamics of science but generate perverse effects when applied inappropriately in research evaluation and university rankings. The research evaluation market is booming. "Ranking," "metrics," "h-index," and "impact factors" are reigning buzzwords. Government and research administrators want to evaluate everything—teachers, professors, training programs, universities—using quantitative indicators. Among the tools used to measure "research excellence," bibliometrics—aggregate data on publications and citations—has become dominant. Bibliometrics is hailed as an "objective" measure of research quality, a quantitative measure more useful than "subjective" and intuitive evaluation methods such as peer review that have been used since scientific papers were first published in the seventeenth century. In this book, Yves Gingras offers a spirited argument against an unquestioning reliance on bibliometrics as an indicator of research quality. Gingras shows that bibliometric rankings have no real scientific validity, rarely measuring what they pretend to. Although the study of publication and citation patterns, at the proper scales, can yield insights on the global dynamics of science over time, ill-defined quantitative indicators often generate perverse and unintended effects on the direction of research. Moreover, abuse of bibliometrics occurs when data is manipulated to boost rankings. Gingras looks at the politics of evaluation and argues that using numbers can be a way to control scientists and diminish their autonomy in the evaluation process. Proposing precise criteria for establishing the validity of indicators at a given scale of analysis, Gingras questions why universities are so eager to let invalid indicators influence their research strategy.

There's nothing like the smell of freshly baked bread wafting from the oven, or the comfort of sitting down to a hot scone or a creamy bun. Let the women of the ICA guide you as they reveal the secrets to the perfect recipes for all their baked goods. Some recipes have been handed down through generations; others are less traditional. All are delicious. From the daily basics such as brown bread to more adventurous sourdoughs and fabulous occasion cakes and treats, The ICA Book of Bread and Baking answers all your needs.

This delightful recipe book celebrates old-fashioned Irish cooking that is enjoyed in farmhouses throughout the country. As well as providing recipes for traditional favourites such as soda bread and bacon and cabbage, the book includes plenty of traditions and history. For example, did you know that when making the annual Christmas cake, everyone in the house took a turn to stir the mixture for good luck, or that eating barm brack at Halloween could predict your fortunes for the rest of the year? The Irish Granny is on hand to teach you all you need to know about country cooking.

'Darina Allen is Ireland's Delia Smith and Mary Berry rolled into one' - The Times 'She is without doubt one of the most important people working in the food world today' - Skye Gyngell We all know cooking from scratch is healthier for our waistlines and our wallets, but pressed for time and inspiration, most of us turn to the same meals again and again. In this accessible and streamlined cookery primer, Darina Allen, of Ireland's world-renowned Ballymaloe Cookery School, shows how simple it is to rustle up delicious and nutritious meals using 25 of the most popular staple ingredients, from eggs and potatoes to tomatoes, rice and pasta. With advice on shopping well, wasting less and the essential equipment every kitchen needs, Darina shares her lifetime of experience to show you how to cook good food time and time again. Everybody loves a fool - especially made fluffy with ripe strawberries or tangy apple. From the author of The New Irish Table comes this celebration of the Emerald Isle's classic desserts. From lemony puddings and marmalade-slathered scones to fruit-filled tarts and berry-laden crumbles, these contemporary renditions of the traditional desserts of Ireland make perfect use of common staples such as oatmeal, fruit, dairy products, and, of course, whiskey. Steel-Cut Oat Pudding is enhanced with orange zest, nutmeg, and plump golden raisins. A chocolate, walnut, and caramel tart becomes a treat for grownups with a splash of the hard stuff. A final chapter offers the most memorable of holiday delectables including mincemeat tarts, Christmas pudding, and a really good fruitcake. A glossary and source list define and locate unusual ingredients. With gorgeous painterly photographs depicting the food and countryside, this wonderful cookbook serves as a sweet reminder of the people and cuisine of Ireland.

Ireland's rich culinary heritage is brought to life in this new edition of Darina's bestselling Irish Traditional Cooking. With 300 traditional dishes, including 100 new recipes, this is the most comprehensive and entertaining tome on the subject. Each recipe is complemented by tips, tales, historical insights and common Irish customs, many of which have been passed down from one generation to the next. Darina's fascination with Ireland's culinary heritage is illustrated with chapters on Broths & Soups, Fish, Game, Vegetables and Cakes & Biscuits. She uses the finest of Ireland's natural produce to give us recipes such as Sea Spinach Soup, Potted Ballycotton Shrimps with Melba Toast and Rhubarb Fool. The Ballymaloe Cookery School teacher and TV chef celebrates everything he is passionate about in his latest cookbook: first rate ingredients and the pleasure that comes from enjoying and sharing the result. Accompanying the recipes are Rory's charming illustrations and personal essays in praise of everything from hazelnuts to the humble hen. Investigating the death of a fellow officer, Eve Dallas receives a personal warning when a dead body is placed outside her home, and her subsequent experiences make her question her beliefs about right and wrong. Reissue. Enjoy the best of the Irish granny's baking recipes.

The Simplex Crossword formula has been hugely successful and made bestsellers of Books 1 to 6. Appearing daily in the Irish Times for over forty years, the crossword has attracted a devoted following. The Big Book of Simplex Crosswords combines the first two bestselling titles in the Simplex series in a new edition. Great value for crossword-addicts everywhere!

The Complete Guide to Cybersecurity Risks and Controls presents the fundamental concepts of information and communication technology (ICT) governance and control. In this book, you will learn how to create a working, practical control structure that will ensure the ongoing, day-to-day trustworthiness of ICT systems and data. The book explains how to establish systematic control functions and timely reporting procedures within a standard organizational framework and how to build auditable trust into the routine assurance of ICT operations. The book is based on the belief that ICT operation is a strategic governance issue rather than a technical concern. With the exponential growth of security breaches and the increasing dependency on external business partners to achieve organizational success, the effective use of ICT governance and enterprise-wide frameworks to guide the implementation of integrated security controls are critical in order to mitigate data theft. Surprisingly, many organizations do not have formal processes or policies to protect their assets from internal or external threats. The ICT governance and control process establishes a complete and correct set of managerial and technical control behaviors that ensures reliable monitoring and control of ICT operations. The body of knowledge for doing that is explained in this text. This body of knowledge process applies to all operational aspects of ICT responsibilities ranging from upper management policy making and planning, all the way down to basic technology operation.

“Ten days after the war ended, my sister Laura drove a car off a bridge.” These words are spoken by Iris Chase Griffen, married at eighteen to a wealthy industrialist but now poor and eighty-two. Iris recalls her far from exemplary life, and the events leading up to her sister’s death, gradually revealing the carefully guarded Chase family secrets. Among these is “The Blind Assassin,” a novel that earned the dead Laura Chase not only notoriety but also a devoted cult following. Sexually explicit for its time, it was a pulp fantasy improvised by two unnamed lovers who meet secretly in rented rooms and seedy cafés. As this novel-within-a-novel twists and turns through love and jealousy, self-sacrifice and betrayal, so does the real narrative, as both move closer to war and catastrophe. Margaret Atwood’s Booker Prize-winning sensation combines elements of gothic drama, romantic suspense, and science fiction fantasy in a spellbinding tale.

Niamh Greene's new novel *Coco's Secret* is a deeply moving reinvention story that will be enjoyed by fans of the modern day fairytales of Cecelia Ahern. Throw in Niamh's unique brand of heart-warming storytelling and readers are in for a real treat. Coco Swan has always been embarrassed by her name. With a name like Coco, she thinks people expect her to be as exotic and glamorous as the famous designer, not an ordinary-looking small-town antiques dealer who could win an award for living cautiously. But when a vintage Chanel handbag turns up in a box of worthless bric-a-brac, Coco's quiet world is turned upside down. Where did it come from? And is it just coincidence that it's the same bag Coco's late mother always wanted for her? When Coco discovers a mysterious, decades-old letter hidden in the bag's lining, she sets off on a quest to piece together the story behind it, stumbling across secrets that span three generations as she goes. Could the beautiful Chanel bag be about to teach Coco more than she wants to learn? Or will it show her just where her heart can take her if she lets it lead the way? *Coco's Secret* is a gripping and thoroughly satisfying story about a young woman finally finding courage to become the kind of woman she always had it in her to be. It will go straight to readers' hearts just like her previous bestselling novels, including the bestselling and award-nominated *Secret Diary of a Demented Housewife*. Her other novels are *Confessions of a Demented Housewife*, *Lessons from a Love Rat*, *Rules for a Perfect Life* and *A Message to Your Heart*.

The first novel in Jeffries's new *Hellions of Hallstead Hall* series that features five siblings whose outrageous behavior scandalizes London society--until they are forced to marry. Original.

An accessible book of 100 easy-to-make recipes for delicious dishes prepared in your air fryer, including roasting, frying, baking, dehydrating, and proofing bread. Authorized by Instant Brands. Air fryer ovens are wildly versatile appliances, and the newest model from Instant Brands, ranked #1 in the category, promises to be the best of them all. They have the requisite air fryer basket, as well as an oven rack, baking sheet, and rotisserie spit. The temperature settings are precise and wide-ranging, allowing you to do everything from dehydrating jerky and proofing bread dough to high-heat roasting and broiling. The *Ultimate Air Fryer Oven Cookbook* makes use of all of these functions and more! The recipes include family-friendly breakfasts such as baked oatmeal and breakfast burritos, snacks and appetizers such as vegetable spring rolls and Scotch eggs, and a wide variety of lunches and dinners for vegetarians and omnivores alike. Whether you have a fully equipped kitchen or a studio kitchenette, you can cook wholesome and delicious meals for any occasion, all with one countertop appliance.

Brian McDermott has built a national reputation as a chef on one simple belief - that tasty, healthy food based around traditional recipes and local produce is something every family can make and enjoy. As one of twelve children growing up in Burt in County Donegal, the focal point of the family was always his mother's kitchen table, and that childhood memory of the family coming together and connecting over her home cooking continues to inspire Brian as he shares his own passion for food with others. Whether it's cooking freshly-caught mussels for the fishermen at Greencastle pier or sharing his skills with others at his cookery school, Brian loves to celebrate the best of his home county's warmth and traditions.

This pocket sized cookery book includes all the classic Irish dishes from Boxty to Barm Brack.

'Angela's Ashes' is the memoir of retired schoolteacher Frank McCourt. He grew up in New York in the 1930s and in Ireland in the 1940s, in a large family, with an alcoholic father. It is a story of courage and survival against apparently overwhelming odds.

This no-holds-barred autobiography chronicles the remarkable life of Phil Robertson, the original Duck Commander and Duck Dynasty® star, from early childhood through the founding of a family business. LIVING THE DREAM Duck calls—though the source of his livelihood—are not what makes Phil Robertson the man he is today. When asked what matters in his life, he’s quick to say, “Faith, family, ducks—in that order.” It isn’t often that a person can live a dream, but Phil Robertson, aka The Duck Commander, has proven that it is possible with vision, hard work, helping hands, and an unshakable faith in the Almighty. Phil’s is the remarkable story of one man who followed the call he received from God and soon after invented a duck call that would begin an incredible journey to the life he had always dreamed of for himself and his family. In the love of his country, his family, and his

maker, Phil has finally found the ingredients to the “good life” he always wanted. If you ever wind up sitting face-to-face with Phil, you’ll see that his enthusiasm and passion for duck hunting and the Lord is no act—it is truly who he is. If you’ve watched the exceedingly popular A&E® program Duck Dynasty®, you already know the famed Phil Robertson. As patriarch of the Robertson clan and creator of Duck Commander duck calls, he fearlessly leads his family in a responsible work ethic and an active faith. But what you don’t know is his life before the show. In the pages of this book, you’ll learn of Phil’s colorful past and his wild road to the “happy, happy, happy” life he leads today. Before the “happy,” Phil’s passion for the outdoors and wild living led him down some shady paths. As a young husband and father, he became the proprietor of a rough bar and lived a life, as he says, of “romping, stomping, and ripping” for a number of years. He even left his wife and young boys for a short period of time. Through it all, Phil Robertson has lived his life as a “called” man. Called to live off the land, called to leave a starring role in Louisiana Tech football (playing ahead of Terry Bradshaw) for duck hunting, called to wild living, called to create a new kind of duck call—and finally, called to follow God and lead a life of faith. In this eye-opening and rousing book, you’ll find stories that will shock you, as well as those that will inspire you. You’ll get to know the man behind the legend, and you’ll come away better for it.

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