

## Magazine Good Housekeeping 1 January 2015 Uk Online Read View Free

Governor Lady is the fascinating story of one of the most famous political women of her generation. Nellie Tayloe Ross was elected governor of Wyoming in 1924—just four years after American women won the vote—and she went on to be nominated for U.S. vice president in 1928, named vice chairman of the Democratic National Committee the same year, and appointed the first female director of the Mint in 1932. Ross launched her career when her husband, William Bradford Ross, the preceding governor, died, leaving her widowed with four sons and no means of supporting them. She was an ironic choice to be such a pioneer in women's rights, since she claimed her entire life that she had no interest in feminism. Nevertheless, she believed in equal opportunity and advancement in merit irrespective of gender—core feminist values. The dichotomy between Ross's career and life choices, and her stated priorities of wife and mother, is a critical contradiction, making her an intriguing woman. Exhaustively researched and powerfully written, *Governor Lady* chronicles the challenges and barriers that a woman with no job experience, higher education, or training faced on the way to becoming a confident and effective public administrator. In addition to the discrimination and resentment she faced from some of her male associates, she also aroused the enmity of Eleanor Roosevelt, whom she displaced at the DNC. Born exactly one hundred years after the signing of the Declaration of Independence, Ross lived to celebrate the nation's bicentennial, so her long and remarkable life precisely spanned the second U.S. century. She was reared in the Victorian era, when upper- and middle-class women were expected to be domestic, decorative, and submissive, but she died as the women's movement was creating a multitude of opportunities for young women of the 1970s. Nellie's story will be of great interest to anyone curious about women's history and biography. The contemporary American career woman will especially identify with Ross's struggle to balance her career, family, and active personal life.

This collection of new essays recovers and explores a neglected archive of women's print media and dispels the myth of the interwar decades as a retreat to 'home and duty' for women. The volume demonstrates that women produced magazines and periodicals ranging in forms and appeal from highbrow to popular, private circulation to mass-market, and radical to reactionary. It shows that the 1920s and 1930s gave rise to a plurality of new challenges and opportunities for women as consumers, workers and citizens, as well as wives and mothers. Featuring interdisciplinary research by recognised specialists in the fields of literary and periodical studies as well as women's and cultural history, this volume recovers overlooked or marginalised media and archival sources, as well as reassessing well-known commercial titles. Designed as a 'go-to' resource both for readers new to the field and for specialists seeking the latest developments in this area of research, it opens up new directions and methodologies for modern periodical studies and cultural history.

Good Housekeeping's modern approach to tradition is archetypal of 1950s living as the post-war age of the consumer brought about massive changes in the home. Out with the old and in with the new; the open-plan, fitted kitchen with its brand new appliances was the housewife's domain. A renaissance of 50s-style living is now being witnessed in our ultra-modern society as we see a growing interest in the culture and skills that have been forgotten or recently ignored. Not only in philosophy, but also practically, in fashion, beauty and lifestyle, we are simultaneously looking back and pushing forwards under the influence of this effervescent decade. Lovingly selected from Good Housekeeping's archive, this nostalgic facsimile reproduction of the food, fashion, fiction and fitness features that formed the backbone of Britain's wartime homemaking is sure to delight and inspire. Including stories and adverts, along with cleaning and craft tips for the perfect housewife this is the ultimate window on to domestic life at the time and empathetic history.

"Today on Oprah," intoned the TV announcer, and all over America viewers tuned in to learn, empathize, and celebrate. In this book, Kathryn Lofton investigates the Oprah phenomenon and finds in Winfrey's empire—Harpo Productions, O Magazine, and her new television network—an uncanny reflection of religion in modern society. Lofton shows that when Oprah liked, needed, or believed something, she offered her audience nothing less than spiritual revolution, reinforced by practices that fuse consumer behavior, celebrity ambition, and religious idiom. In short, Oprah Winfrey is a media messiah for a secular age. Lofton's unique approach also situates the Oprah enterprise culturally, illuminating how Winfrey reflects and continues historical patterns of American religions.

"The most familiar strain of this debate to us today is formalism, which emphasized "purity" in art and culminated in the writing of the influential late modern critic, Clement Greenberg. The other critical position, he contends, is not as familiar to us today, partly because it was so overshadowed by formalist thought in the postwar period. This position emphasized the importance of "experience" over formal purity and is evident in the writing of Greenberg's rival, Harold Rosenberg, as well as in a number of American writers and critics from the first half of the century. *Struggle Over the Modern* reconstitutes this neglected yet important dimension of the avant-garde debate in American art criticism decade by decade."--Jacket.

Although the United States itself did not enter the war until April 1917, Canada enlisted the moment Great Britain engaged in the conflict in August of 1914. The Canadian contribution was great, as over 600,000 men and women came to serve in the war effort. Over 150,000 were wounded while near 67,000 gave their lives. The literature it generated, and continues to generate so many years later, is enormous and addresses all of its aspects. *The Canadian Experience of the Great War: A Guide to Memoirs* is the first attempt to identify all of the published accounts by Canadian veterans of their Great War experiences.

In 1939 Frank Luther Mott received a Pulitzer Prize for Volumes II and III of his *History of American Magazines*. In 1958 he was awarded the Bancroft Prize for Volume IV. He was at work on Volume V of the projected six-volume history when he died in October 1964. He had, at that time, written the sketches of the twenty-one magazines that appear in this volume. These magazines flourished during the period 1905-1930, but their "biographies" are continued throughout their entire lifespan--in the case of the ten still published, to recent years. Mott's daughter,

Mildred Mott Wedel, has prepared this volume for publication and provided notes on changes since her father's death. No one has attempted to write the general historical chapters the author provided in the earlier volumes but which were not yet written for this last volume. A delightful autobiographical essay by the author has been included, and there is a detailed cumulative index to the entire set of this monumental work. The period 1905-1930 witnessed the most flamboyant and fruitful literary activity that had yet occurred in America. In his sketches, Mott traces the editorial partnership of H. L. Mencken and George Jean Nathan, first on *The Smart Set* and then in the pages of *The American Mercury*. He treats *The New Republic*, the liberal magazine founded in 1914 by Herbert Croly and Willard Straight; the conservative *Freeman*; and *Better Homes and Gardens*, the first magazine to achieve a circulation of one million "without the aid of fiction or fashions." Other giants of magazine history are here: we see "serious, shaggy...solid, pragmatic, self-contained" Henry Luce propel a national magazine called *Time* toward its remarkable prosperity. In addition to those already mentioned, the reader will find accounts of *The Midland*, *The South Atlantic Quarterly*, *The Little Review*, *Poetry*, *The Fugitive*, *Everybody's*, *Appleton's Booklovers Magazine*, *Current History*, *Editor & Publisher*, *The Golden Book Magazine*, *Good Housekeeping*, *Hampton's Broadway Magazine*, *House Beautiful*, *Success*, and *The Yale Review*.

Carefully diagrammed recipes are presented together with information on cooking techniques, advice on microwave cooking, and a dictionary of herbs and spices.

Everything can be made keto! That's the message that food bloggers Matt Gaedke and Megha Barot want to deliver with their new book, *Keto Made Easy*. No more missing out on classics or favorite dishes, no more added costs with exotic new ingredients—in *Keto Made Easy*, Matt and Megha show you how to re-create non-keto recipes in easy, cost-effective, and delicious ways. Recipes include: • Crab Mac 'n' Cheese • Fish Tacos • Chicken Alfredo • Hush Puppies • Chocolate Chip Cookies • Navajo Fry Bread • Gyros • Skillet Pizza • Yellow Curry Keto Made Easy is on a mission to demonstrate to readers that every meal can be low-carb, satisfying, and great for the whole family.

Includes index.

Presents recipes for more than 1300 dishes together with information on cooking techniques, healthy eating, meal planning, food safety considerations, and an illustrated listing of fruits and vegetables.

Awesome S.T.E.A.M.-based science experiments you can do right at home with easy-to-find materials designed for maximum enjoyment, learning, and discovery for kids ages 8 to 12 Join the experts at the Good Housekeeping Institute Labs and explore the science you interact with every day. Using the scientific method, you'll tap into your own super-powers of logic and deduction to go on a science adventure. The engaging experiments exemplify core concepts and range from quick and simple to the more complex. Each one includes clear step-by-step instructions and color photos that demonstrate the process and end result. Plus, secondary experiments encourage young readers to build on what they've discovered. A "Mystery Solved!" explanation of the science at work helps your budding scientist understand the outcomes of each experiment. These super-fun, hands-on experiments include: • Building a solar oven and making s'mores • Creating an active rain cloud in a jar • Using static electricity created with a balloon to power a light bulb • Growing your own vegetables—from scraps! • Investigating the forces that make an

object sink or float • And so much more! Bursting with more than 200 color photos and incredible facts, this sturdy hard cover is the perfect gift for any aspiring biologist, chemist, physicist, engineer, and mathematician!

Good Housekeeping Book of British Food is a superb collection of imaginatively prepared, home-produced fare, using fresh ingredients and high-quality produce. The vast array of delectable ingredients that Britain has to offer are all included – succulent Scottish beef, tender Welsh lamb, Stilton and Cheddar cheese, young asparagus, tangy rhubarb, juicy Cox's apples and luxurious smoked salmon to name but a few. The triple-tested recipes represent the wide variety of British produce, whether recently introduced or grown here for centuries – food for any day of the year and every meal of the day. Many are favourite regional dishes, such as Scotch Broth, Irish Stew, Welsh Rabbit, Melton Mowbray Pork Pie, Bakewell Pudding and Soda Bread. And, of course, there are traditional recipes for the most recognized British dish, the Sunday roast. Tasty seasonal treats also abound, with recipes for a boozy Christmas Pudding, Easter biscuits and delicious pancakes. So whether you're looking for simple, yet interesting, everyday recipes, dishes to serve when entertaining, or vegetarian recipes to enjoy at any time, with this best of British cookbook, you'll have plenty of scrumptious ideas to hand.

Finally. A comprehensive collector's book and historical reference containing everything there is to know about antique and vintage electric waffle irons and the companies that made them. The author, a former science teacher, precision scientific instrument maker, and writer, has for years collected, researched, restored, and in some cases written about everything from antique pocket watches and cameras to old radios and vintage automobiles. Bill's passion for antique electric appliances has led to this first-of-its-kind book. The author's collection of waffle makers, all meticulously restored to like-new condition, numbers in the hundreds. In this book he shares with the reader everything he's learned over the years about these little marvels and the companies and people that created them. This 258 page book is profusely illustrated with never-before-published materials about waffles and waffle irons including patent drawings, historic paintings, factory-issued literature, and vintage photos and advertisements. Also included are hundreds of informative photos of restored waffle irons from the author's personal collection along with rare and unusual examples from the collections of noted toaster and appliance aficionados from around the country. This is no ordinary collector-type picture book. It's the culmination of hundreds of hours of research into the history of the electric appliance industry in 20th century America. Through exclusive interviews with the heirs of company founders, with former employees, and with archivists, historians, and librarians, the author has been able to compile in-depth histories of over 85 appliance manufacturers and retailers. For the first time the reader will find detailed biographies of many of the men who founded and ran the companies that gave the world the toasters, the ovens, the grills, and the other kitchen appliances that today we all take for granted.

We are what we eat, as the saying goes, but we are also how we eat, and when, and where. Our eating habits reveal as much about our society as the food on our plates, and our national identity is written in the eating schedules we follow and the customs we observe at the table and on the go. In *Three Squares*, food historian Abigail Carroll upends the popular understanding of our most cherished mealtime traditions, revealing that our eating habits have never been stable—far from it, in fact. The eating patterns and ideals we've inherited are relatively recent inventions, the products of complex social and economic forces, as well as the efforts of ambitious inventors, scientists and health gurus. Whether we're pouring ourselves a bowl of cereal, grabbing a quick sandwich, or congregating for a family dinner, our mealtime habits are living artifacts of our collective history—and represent only the latest stage in the evolution of the American meal. Our early meals, Carroll explains, were rustic affairs, often eaten hastily, without utensils, and standing up. Only in the nineteenth century, when

the Industrial Revolution upset work schedules and drastically reduced the amount of time Americans could spend on the midday meal, did the shape of our modern “three squares” emerge: quick, simple, and cold breakfasts and lunches and larger, sit-down dinners. Since evening was the only part of the day when families could come together, dinner became a ritual—as American as apple pie. But with the rise of processed foods, snacking has become faster, cheaper, and easier than ever, and many fear for the fate of the cherished family meal as a result. The story of how the simple gruel of our forefathers gave way to snack fixes and fast food, *Three Squares* also explains how Americans’ eating habits may change in the years to come. Only by understanding the history of the American meal can we help determine its future.

Who can say no to double-chocolate mousse cake, fresh cherry tarts, or a rich, smooth creme caramel? Now a new Good Housekeeping cookbook, another in a line of classics, reveals in its own clearly written and lavishly illustrated style how to master the art of dessert making. 800 color photographs.

"Examining how women were presented in farming and mainstream magazines over fifty years and interviewing more than 180 women who lived on farms, Lauters reveals that, rather than being victims of patriarchy, most farm women were astute businesswomen, working as partners with their husbands and fundamental to the farming industry"--Provided by publisher.

[Copyright: 3e03ca85a38a87ff25c74e0bb3d40cfb](https://www.goodhousekeeping.com/food-recipes/a3e03ca85a38a87ff25c74e0bb3d40cfb/)