
Oyster Mushrooms 1 Substrate Oyster Mushroom Cultivation

Tropical Mushrooms
 Biology, Cultivation and Applications of Mushrooms
 Radical Mycology
 Shiitake Growers Handbook
 Melliodora
 Methods of Soil Analysis, Part 2
 Taming the Truffle
 Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic
 Bioactive Molecules in Food
 Organic Mushroom Farming and Mycoremediation
 Fruits and Vegetable Wastes
 An Introduction to Mushroom
 The Essential Guide to Cultivating Mushrooms
 Mushroom Biotechnology
 Edible and Medicinal Mushrooms
 Coffee Biotechnology and Quality
 Mycelial Mayhem
 Edible Mushrooms
 Mushrooms of the Pacific Northwest, Revised Edition
 Mushrooms
 Mushrooms as Functional Foods
 Making Small Farms Work
 Biodegradation of Cellulose
 Emerging Research in Intelligent Systems
 EDIBLE MUSHROOMS & THEIR CULTIVATION
 Food Microbiology Based Entrepreneurship
 Mushroom Biology: Concise Basics And Current Developments
 The Greening of Gavin
 The Cultivation of Mushrooms
 Growing Mushrooms for Beginners: A Simple Guide to Cultivating Mushrooms at Home
 Growing Gourmet Mushrooms for Profit
 Growing Gourmet and Medicinal Mushrooms
 The Woodchip Handbook
 Advancing Frontiers in Mycology & Mycotechnology
 Small Scale Soil-less Urban Agriculture in Europe
 The Biology and Cultivation of Edible Mushrooms
 Rapport Et Documents Présentés À L'atelier de la FAO Sur la Technologie, L'utilisation Et L'assurance de Qualité Du Poisson
 Biochemical Engineering and Biotechnology of Medicinal Mushrooms
 Oyster mushroom cultivation using sawdust and paddy straw as substrate and quality analysis
 Make Money by Growing Mushrooms

*Oyster Mushrooms 1 Substrate Oyster
Mushroom Cultivation*

Downloaded from business.itu.edu
by guest

LEWIS SHAYLEE

Tropical Mushrooms Timber Press

Since the publication of the first edition, important developments have emerged in modern mushroom biology and world mushroom production and products. The relationship of mushrooms with human welfare and the environment, medicinal properties of mushrooms, and the global marketing value of mushrooms and their products have all garnered great attention. *Biology, Cultivation and Applications of Mushrooms* Storey Publishing, LLC

The book provides an introduction to the basics of fungi, discussing various types ranging from edible mushrooms to *Neurospora* - a model system for genetics and epigenetics. After addressing the classification and biodiversity of fungi, and fungi in different ecological niches, it describes the latest applications of fungi, their role in sustainable environments and in alleviating

stress in plants, as well as their role in causing plant and animal diseases. Further chapters explore the advances in fungal interactions research and their implications for various systems, and discuss plant-pathogen interactions. The book also features a section on bioprospecting, and is an extremely interesting and informative read for anybody involved in the field of mycology, microbiology and biotechnology teaching and research.

Radical Mycology World Scientific

Coffee Biotechnology and Quality is a comprehensive volume containing 45 specialised chapters by internationally recognised experts. The book aims to provide a guide for those wishing to learn about recent advances in coffee cultivation and post-harvest technology. It provides a quantitative and rational approach to the major areas of coffee research, including breeding and cloning, tissue culture and genetics, pest control, post-harvest technology and bioconversion of coffee industry residues into commercially valuable products. The chapters review recent experimental work, allowing a conceptual

framework for future research to be identified and developed. The book will be of interest to researchers and students involved in any area of coffee research. Consequently, plant breeders, microbiologists, biotechnologists and biochemical engineers will find the book to be a unique and invaluable guide.

Shiitake Growers Handbook Rockridge Press

From the basics of using mushroom kits to working with grain spawn, liquid cultures, and fruiting chambers, Stephen Russell covers everything you need to know to produce mouthwatering shiitakes, oysters, lion's manes, maitakes, and portobellos. Whether you're interested in growing them for your own kitchen or to sell at a local market, you'll soon be harvesting a delicious and abundant crop of mushrooms.

Meliiodora Amazon Publishers, USA

*2022 GardenComm Media Awards Gold Medal of Achievement
The first and only complete guide to sourcing and using woodchip—an abundant, inexpensive, and ecologically sustainable material—for savvy growers and landscapers at any scale, from farm to garden to greenhouse. The Woodchip Handbook is the essential guide to the many uses of woodchip both in regenerative agriculture and horticulture. Author Ben Raskin, Head of Horticulture and Agroforestry at the Soil Association, draws on his extensive practical experience using woodchip, provides the latest research from around the world, and presents inspiring case studies from innovative farmers. The book explores and unlocks the tremendous potential of woodchip to enhance soil health and plant growth: As a natural mulch for weed suppression, temperature buffering, and water conservation As a growing medium for propagating plants As a decomposing source of warmth for hotbeds in the greenhouse or hoop house As a carbon-rich compost ingredient that supports beneficial fungi and microorganisms As a powerful soil health booster, when applied as small-sized ramial chipped wood As an ideal substrate for growing many kinds of edible or medicinal mushrooms As a sustainable, versatile, and durable material for foot paths and ornamental landscaping Some of these techniques, like mulching—or the renewable harvest potential from coppicing and pollarding trees—have been around forever. Yet there is always new science to be discovered, such as the role that salicylic acid from willow woodchip can play in preventing tree diseases or promoting livestock health when used as a bedding material. Whether you are a commercial grower or farmer, a permaculture practitioner, or a serious home gardener producing your own fruit and vegetables, The Woodchip Handbook will show you how to get the most out of this readily available and renewable material.

Methods of Soil Analysis, Part 2 Springer Nature

This book offers a comprehensive review of the latest developments in medicinal mushroom biochemical engineering and biotechnology, and it also analyses the circular economy of mushroom bioproduction. Divided into 13 chapters, the book begins with a historical perspective of medicinal mushrooms, followed by authoritative chapters that explore the farming of medicinal mushrooms and bioeconomy, as well as the limitations of using medicinal mushrooms to produce metabolites. Subsequent chapters cover topics such as solid-state and submerged cultivation of medicinal mushroom mycelia in bioreactors, pilot and industrial bioreactor cultivation experiences, downstream processing of medicinal mushroom products, and biochemistry of medicinal mushroom bioactive compounds. Particular attention is given to the recent genetic engineering techniques applied in mushroom cultivation. The book closes with a chapter devoted to the health and clinical benefits of medicinal fungi, where readers will find expert insights into the therapeutic implications of medicinal fungi. In this book,

readers will find an authoritative perspective on the past, present and future of medicinal mushrooms, and will also learn about some recent clinical studies with isolates from these natural products. Given its breadth, this book will appeal to biotechnologists working in mushroom cultivation, as well as to professionals interested in traditional pharmacy and medicine.

Taming the Truffle Academic Press

“A comprehensive and personal tome on the production, business, promotion, and problem solving for the independent mushroom grower.” —Taylor Lockwood, renowned mushroom expert & photographer
Most supermarket mushrooms are bland and boring; products of an industrial process which typically relies on expensive equipment and harmful pesticides. Many people would like to add more flavorful and diverse fungi to their diets, but lack the knowledge or confidence to gather or grow their own. Do-it-yourself cultivation is a fun, exciting way to incorporate a variety of mushrooms into a sustainable lifestyle. Mycelial Mayhem is a straightforward, no-nonsense resource for the aspiring mushroom grower. This practical guide cuts through much of the confusion surrounding methods and techniques, helping the hobbyist or farmer to: Select regionally appropriate species for the home garden, farm-scale production, or an edible landscape Practice sustainable, environmentally friendly cultivation techniques, such as companion planting, to combat common garden pests and diseases Choose a successful, proven business approach to maximize profit and minimize frustration Many people find that DIY mushroom cultivation is not nearly as complicated as they expect, but a knowledgeable and experienced mentor is crucial to success. Whether your goal is to harvest homegrown gourmet mushrooms for your table, supplement your income by selling to friends and neighbors, or start a full-fledged niche business, Mycelial Mayhem is packed with the advice and resources you need to succeed with this rewarding and valuable crop. “After reading Mycelial Mayhem’s approachable primer to this age-old art I’m ready to invite the mysterious and captivating kingdom of fungi right into my own home.” —Langdon Cook, author of *The Mushroom Hunters Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic* Springer

The edited book consolidates information for profitable commercial cultivation of medicinal mushrooms. The book suggests a large number of substrates to the growers for use in commercial cultivation of Mushrooms. It also elucidates the conservation of wild endangered medicinal mushrooms. Mushrooms are the fungal fruiting bodies which can be seen by naked eyes and collected by hands. These are extremely heterogeneous organisms characterized by high levels of species diversity and are widespread in all environments. Researches conducted by score of mycologists and biotechnologists, have resulted in the continuous discovery of new species and the variability of environments where fungi can be harvested, including air, space the seabed. The fields of applications are unfolding a panorama of uses in varied fields, ranging from agriculture, bioremediation, forestry, food, cosmetics, medical, and in pharmaceutical sectors. The book comprises of three parts, first mentions their applications in Ayurvedic and traditional system of Chinese medicine for the cure of ailments. The truffles are delicious, while many others are recommended, as cure in deadly diseases like cancer, COVID-19, and HIV, as well as memory and longevity enhancer. *Lentinus*, *Ganoderma*, and *Cordyceps* are considered good as antioxidant and cure for inflammation. Second part deals with their occurrence in different habitats and seasons and their biology. Enzymes and mechanisms involved in biodegradation and anatomical details of rotting wood. The third part brings about the need of mushroom

technology in improving rural economy. This book is a useful read for researchers and students in agriculture, agronomy and researchers working on mushrooms.

Bioactive Molecules in Food Ten Speed Press

The discipline of Mushroom Biology, created by the authors of this book, has now been legitimized by references in the scientific literature and by two International Conferences devoted to the subject. This book sets the parameters of Mushroom Biology in a concise manner and also emphasizes trends and points out future directions which will lead to a greater utilization of mushrooms and mushroom products. The discipline was established to bring together persons who have in common scientific or commercial interests involving mushrooms. The authors' definition of mushroom is more broad than the usual mycological definition so that macrofungi other than Basidiomycetes can be included. Mushrooms may be edible, non-edible, poisonous or medicinal species, with hypogeous or epigeous fruiting bodies, and their texture may be fleshy or non-fleshy. Many aspects of Mushroom Biology are presented, including nutritional and medicinal uses, the role of mushrooms in bioremediation, biotechnology, and in the bioconversion of waste organic materials into forms that can enter the major nutrient cycles. Basic scientific studies involving mushroom species are also considered with an emphasis on genetics and breeding.

Organic Mushroom Farming and Mycoremediation Springer Nature

This revised and expanded edition of mushroom expert Bill Russell's popular Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic provides both novice and experienced mushroom foragers with detailed, easy-to-use information about more than one hundred species of these fungi, including twenty-five varieties not found in the previous guide. From the Morel to the Chanterelle to the aptly named Chicken of the Woods, mushrooms of the mid-Atlantic region can be harvested and enjoyed, if you know where to look. Each entry in this field guide contains a detailed description, current scientific classification, key updates and information from recent studies, and high-quality color photographs to aid in identification. Thoughtfully organized by season, the guide shows you how to locate and identify the most common mushrooms in the region and recognize look-alikes—and explains what to do with edible mushrooms once you've found them. Featuring over one hundred full-color illustrations and distilling Russell's fifty years of experience in hunting, studying, and teaching about wild mushrooms, Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic is an indispensable reference for curious hikers, amateur biologists, adventurous chefs, and mycophiles of all stripes.

Fruits and Vegetable Wastes Food & Agriculture Organization of the UN (FAO)

A practical introduction to growing and enjoying mushrooms at home Cultivating your own mushrooms is simple and satisfying once you've mastered a few basics. Growing Mushrooms for Beginners is full of advice, techniques, and step-by-step instructions for growing a range of edible and medicinal mushrooms at home, whether you have a sprawling backyard, a tiny balcony, or no outdoor space at all. Cultivation at a glance-- Get started with a straightforward guide to the basics of the cultivation process, and explore simple setups that require minimal space and investment. A variety of growing mediums-- Learn everything you need to know to successfully grow mushrooms on logs, straw, sawdust and woodchips, compost, and in mason jars. Project-specific pointers-- Find troubleshooting tips for every growing project, plus instructions for freezing, drying, and cooking with your harvest. Popular mushroom

profiles--Explore detailed profiles of 7 novice-friendly mushroom types, like oyster and lion's mane, including their unique characteristics, flavors, health benefits, and specific growing requirements. 30 culinary and medicinal recipes--Discover delicious recipes to showcase your mushroom harvest, from Cordyceps Tea to Tri-Mushroom Curry. Learn how to grow and utilize a wide variety of mushrooms at home with help from this beginner-friendly guide.

An Introduction to Mushroom ACSESS

An in-depth exploration of organic mushroom cultivation practices, groundbreaking research and myriad ways to incorporate mushrooms into your life "A clear, comprehensive guide that is a gift to amateur as well as professional mushroom growers. This book opens the doors wide to a diverse and fascinating fungal world."—Toby Hemenway, author of Gaia's Garden What would it take to grow mushrooms in space? How can mushroom cultivation help us manage, or at least make use of, invasive species such as kudzu and water hyacinth and thereby reduce dependence on herbicides? Is it possible to develop a low-cost and easy-to-implement mushroom-growing kit that would provide high-quality edible protein and bioremediation in the wake of a natural disaster? How can we advance our understanding of morel cultivation so that growers stand a better chance of success? For more than twenty years, mycology expert Tradd Cotter has been pondering these questions and conducting trials in search of the answers. In Organic Mushroom Farming and Mycoremediation, Cotter not only offers readers an in-depth exploration of best organic mushroom cultivation practices; he shares the results of his groundbreaking research and offers myriad ways to apply your cultivation skills and further incorporate mushrooms into your life—whether your goal is to help your community clean up industrial pollution or simply to settle down at the end of the day with a cold Reishi-infused homebrew ale. Inside, you'll find: The Fundamentals of Mushroom Cultivation Innovative Applications and Projects Using Fungi Basic Laboratory Construction, Equipment, and Procedures Starting Cultures and Spawn Generation Detailed descriptions of over 25 different genus The book first guides readers through an in-depth exploration of indoor and outdoor cultivation. Covered skills range from integrating wood-chip beds spawned with king stropharia into your garden and building a "trenched raft" of hardwood logs plugged with shiitake spawn to producing oysters indoors on spent coffee grounds in a 4x4 space or on pasteurized sawdust in vertical plastic columns. For those who aspire to the self-sufficiency gained by generating and expanding spawn rather than purchasing it, Cotter offers in-depth coverage of lab techniques, including low-cost alternatives that make use of existing infrastructure and materials. Cotter also reports his groundbreaking research cultivating morels both indoors and out, "training" mycelium to respond to specific contaminants, and perpetuating spawn on cardboard without the use of electricity. Readers will discover information on making tinctures, powders, and mushroom-infused honey; making an antibacterial mushroom cutting board; and growing mushrooms on your old denim jeans. Geared toward readers who want to grow mushrooms without the use of pesticides, Cotter takes "organic" one step further by introducing an entirely new way of thinking—one that looks at the potential to grow mushrooms on just about anything, just about anywhere, and by anyone. "This comprehensive introduction to growing and utilizing fungi has something for all mushroom-inclined readers . . . Both practical and passionate, Cotter offers extensive and detailed information."—Publishers Weekly

The Essential Guide to Cultivating Mushrooms Springer Nature

This book puts together all aspects of valorization of vegetable

and fruit wastes (VFWs) into different biocommodities and platform chemicals using fermentation and non-fermentation processes. VFWs are a special group of solid waste (biomass) that needs to be characterized to understand the nature of applications as raw materials and to propose an appropriate methodology for bioprocessing into value-added commodities. VFWs provide favorable conditions for the growth of microorganisms, and this opens up great opportunities for their use in fermentation processes. For example, VFWs can be used as a solid support, carbon, and nutrient source in fermentation for the production of a variety of value-added biocommodities such as enzymes, single-cell proteins, bioadsorbents, phenolic bioactive compounds, aroma and flavor compounds, and platform chemicals like lactic acid, bioethanol, and biobutanol.

Researchers and academics in the area of environmental science and engineering, chemical engineering, biotechnology, life science, and food science and technology, undergraduate and graduate students, industry professionals, and policymakers will find this publication useful. Bioprocessing of agro-wastes is a recent technology for developing novel bioproducts. This book will also be of interest to the general public as a reference for all those interested in waste management.

Mushroom Biotechnology Springer Nature

This book is first part of the 3 volume set focusing on basic and advanced methods for using microbiology as an entrepreneurial venture. This book deals with the concept of entrepreneurship skills for production, cost-benefit analysis and marketing of button, oyster, milky mushroom, Ganoderma sp, Single cell protein, Breads, Cheese, Yoghurt, Wine, Beer, Probiotics, Prebiotics fermented vegetables, and Fermented Fish etc. Chapters cover the applications of microorganisms in small and large scale production to achieve a sustainable output. This book provides essential knowledge and working business protocols from all related disciplines of food and dairy industry, probiotics industry, mushroom industry, beverage and baking industry, poultry industry, and aquaculture industry etc. This book is useful to graduate students, research scholars and postdoctoral fellows, and teachers who belong to different disciplines via botany, food microbiology, biotechnology, aquaculture microbiology and poultry microbiology. The other two volumes are focused on agriculture and industrial microbiology.

Edible and Medicinal Mushrooms Springer Nature

Mushroom Biotechnology: Developments and Applications is a comprehensive book to provide a better understanding of the main interactions between biological, chemical and physical factors directly involved in biotechnological procedures of using mushrooms as bioremediation tools, high nutritive food sources, and as biological helpers in healing serious diseases of the human body. The book points out the latest research results and original approaches to the use of edible and medicinal mushrooms as efficient bio-instruments to reduce the environment and food crises. This is a valuable scientific resource to any researcher, professional, and student interested in the fields of mushroom biotechnology, bioengineering, bioremediation, biochemistry, eco-toxicology, environmental engineering, food engineering, mycology, pharmacists, and more.

- Includes both theoretical and practical tools to apply mushroom biotechnology to further research and improve value added products
- Presents innovative biotechnological procedures applied for growing and developing many species of edible and medicinal mushrooms by using high-tech devices
- Reveals the newest applications of mushroom biotechnology to produce organic food and therapeutic products, to biologically control the pathogens of agricultural crops, and to remove or mitigate the harmful consequences of quantitative expansion and qualitative

diversification of hazardous contaminants in natural environment
Coffee Biotechnology and Quality Springer Science & Business Media

Comprehensive and timely, *Edible and Medicinal Mushrooms: Technology and Applications* provides the most up to date information on the various edible mushrooms on the market. Compiling knowledge on their production, application and nutritional effects, chapters are dedicated to the cultivation of major species such as *Agaricus bisporus*, *Pleurotus ostreatus*, *Agaricus subrufescens*, *Lentinula edodes*, *Ganoderma lucidum* and others. With contributions from top researchers from around the world, topics covered include: Biodiversity and biotechnological applications Cultivation technologies Control of pests and diseases Current market overview Bioactive mechanisms of mushrooms Medicinal and nutritional properties Extensively illustrated with over 200 images, this is the perfect resource for researchers and professionals in the mushroom industry, food scientists and nutritionists, as well as academics and students of biology, agronomy, nutrition and medicine.

Mycelial Mayhem Penn State Press

FROM THE AUTHOR'S PREFACE This book . . . is focused on the structure and function relationships of the four major hydrolytic enzymes, cellulases, cellobiohydrolases, b-glucosidases, and xylanases as it relates to their mechanism of action. It should be of interest to biotechnologists and industrial researchers interested in manipulating these enzymes to their full potential as catalysts for various current and new applications. It begins with an overview of the nature of cellulose and heteroxylan, followed by a description of the enzymes involved in its hydrolysis, their general structure, characteristics, and classification. Chapter 3 discusses how these various enzymes are integrated and associated for the efficient solubilization of cellulose and heteroxylan. This includes a review of the literature concerning the cellulosomes and other cellulolytic complexes. The chapter on production and purification provides an overview of this subject matter. . . . These first four chapters thus set the stage for the more comprehensive discussion of the mechanism of action of each of the primary hydrolases which follows. . . . [T]he data pertaining to the catalytic mechanism of both the retaining and inverting forms of these enzymes since such studies were initiated on cellulases . . . in 1954 is reviewed in Chapter 5. The book concludes with an overview of the mode of action of the enzymes and a discussion, citing a few examples, of how the modern methods of molecular biology, enzymology, and X-ray crystallography are being used to manipulate selected enzymes for a variety of biotechnological and industrial purposes. The information in this new book will be of value to scientists and researchers working in the areas of biochemistry, botany, crop science, ecology, microbiology and mycology, in addition to those in the forestry and forest product industries.

Edible Mushrooms Chinese University Press

Soil sampling for microbiological analysis; Statistical treatment of microbial data; Soil sterilization; Soil water potential; Most probable number counts; Light microscopic methods for studying soil microorganisms; Viruses; Recovery and enumeration of viable bacteria; Coliform bacteria; Autotrophic nitrifying bacteria; Free-living dinitrogen-fixing bacteria; Legume nodule symbionts; Anaerobic bacteria and processes; Denitrifiers; Actinomycetes; Frankia and the actinorhizal symbiosis; Filamentous fungi; Vesicular-arbuscular mycorrhizal fungi; Isolation of microorganisms producing antibiotics; Microbiological procedures for biodegradation research; Algae and cyanobacteria; Marking soil bacteria with lacZY; Detection of specific DNA sequences in environmental sample via polymerase chain reaction; Isolation and purification of bacterial DNA from

soil; Microbial biomass; Soil enzymes; Carbon mineralization; Isotopic methods for the study of soil organic matter dynamics ; Practical considerations in the use of nitrogen tracers in agricultural and environmental research; Nitrogen availability; Nitrogen mineralization, immobilization, and nitrification; Dinitrogen fixation; Measuring denitrification in the field; Sulfur oxidation and reduction in soils; Iron and manganese oxidation and reduction.

Mushrooms of the Pacific Northwest, Revised Edition John Wiley & Sons

This reference work provides comprehensive information about the bioactive molecules presented in our daily food and their effect on the physical and mental state of our body. Although the concept of functional food is new, the consumption of selected food to attain a specific effect existed already in ancient civilizations, namely of China and India. Consumers are now more attentive to food quality, safety and health benefits, and the food industry is led to develop processed- and packaged-food, particularly in terms of calories, quality, nutritional value and bioactive molecules. This book covers the entire range of bioactive molecules presented in daily food, such as carbohydrates, proteins, lipids, isoflavonoids, carotenoids, vitamin C, polyphenols, bioactive molecules presented in wine, beer and cider. Concepts like French paradox, Mediterranean diet, healthy diet of eating fruits and vegetables, vegan and vegetarian diet, functional foods are described with suitable case studies. Readers will also discover a very timely compilation of

methods for bioactive molecules analysis. Written by highly renowned scientists of the field, this reference work appeals to a wide readership, from graduate students, scholars, researchers in the field of botany, agriculture, pharmacy, biotechnology and food industry to those involved in manufacturing, processing and marketing of value-added food products.

Mushrooms John Wiley & Sons

Edible Mushrooms provides an advanced overview of the chemical composition and nutritional properties of nearly all species of culinary mushrooms. This unique compendium gathers all current literature, which has been dispersed as fragmentary information until now. The book is broken into five parts covering chemical and nutrient composition, taste and flavor components as well as health stimulating and potentially detrimental effects. Appendices provide helpful quick references on abbreviations, common names of mushrooms, fatty acid profiles, and an index of mushroom species. Mycologists, nutrition researchers, mushroom cultivators and distributors, and food and nutraceutical processors will benefit from this sweeping overview of edible mushrooms. - Thoroughly explores the chemical composition and nutritional value of both cultivated and wild growing mushroom species. - Gathers all the information available on mushroom compounds in order providing an easy comparison of nutritional properties and bioactive compounds. - Includes hundreds of current references allowing you to further your exploration of the topic by reviewing the detailed data in the primary literature.

Best Sellers - Books :

- [Stone Maidens By Lloyd Devereux Richards](#)
- [Atomic Habits: An Easy & Proven Way To Build Good Habits & Break Bad Ones By James Clear](#)
- [The Covenant Of Water \(oprah's Book Club\) By Abraham Verghese](#)
- [A Court Of Frost And Starlight \(a Court Of Thorns And Roses, 4\) By Sarah J. Maas](#)
- [The Wonderful Things You Will Be By Emily Winfield Martin](#)
- [The Complete Summer I Turned Pretty Trilogy \(boxed Set\): The Summer I Turned Pretty; It's Not Summer Without You; We'll Always](#)
- [Bluey And Bingo's Fancy Restaurant Cookbook: Yummy Recipes, For Real Life](#)
- [Spare](#)
- [A Court Of Wings And Ruin \(a Court Of Thorns And Roses, 3\)](#)
- [Icebreaker: A Novel \(the Maple Hills Series\) By Hannah Grace](#)