

# Tomato Rhapsody

The effects of time and temperature on the postharvest quality of fruits and vegetables are visually depicted in the Color Atlas of Postharvest Quality of Fruits and Vegetables. Through hundreds of vibrant color photographs, this unique resource illustrates how the appearance (e.g., color, shape, defects and injuries) of fruits and vegetables changes throughout their postharvest life and how storage temperature greatly contributes to critical quality changes. The book's extensive coverage describes 37 different fruits and vegetables from different groups that were stored at five specific temperatures and photographed daily after specified elapsed periods of time. Individual fruits and vegetables from the following groups are covered: subtropical and tropical fruits, pome and stone fruits, soft fruits and berries, cucurbitaceae, solanaceous and other fruit vegetables, legumes and brassicas, stem, leaf and other vegetable and alliums. Information is provided about each individual fruit/vegetable such as characteristics, quality criteria and composition; recommendations for storage, transport and retail; and effects of temperature on the visual and compositional quality of each individual fruit or vegetable, associated with photos of the appearance at particular times and temperatures. This visual documentation shows how important it is to handle fruits and vegetables at the right temperature and what happens if these recommendations are not followed. Also shown is the importance of the initial harvest quality of the fruit/vegetable and the expected shelf life as a function of quality at harvest, storage temperature and storage time. The Color Atlas of Postharvest Quality of Fruits and Vegetables will appeal to a diverse group of food industry professionals in the areas of processing, distribution, retail, quality control, packaging, temperature control (refrigerated facilities or equipment) and marketing as a reference tool and to establish marketing priority criteria. Academic and scientific professionals in the area of postharvest physiology and technology, food science and nutrition can also use the book as a reference either for their study or in class to help students to visualize changes in the appearance of fruit/vegetables as a function of time/temperature.

International trade in high value perishables has grown enormously in the past few decades. In the developed world consumers now expect to be able to eat perishable produce from all parts of the world, and in most cases throughout the year. Perishable plant products are, however, susceptible to physical damage and often have a potential storage life of only a few days. Given their key importance in the world economy, *Crop Post-Harvest Science and Technology: Perishables* devotes itself to perishable produce, providing current and comprehensive knowledge on all the key factors affecting post-harvest quality of fruits and vegetables. This volume focuses explicitly on the effects and causes of deterioration, as well as the many techniques and practices implemented to maintain quality through correct handling and storage. As highlighted throughout, regular losses caused by post-harvest spoilage of perishable products can be as

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much as 50%. A complete understanding, as provided by this excellent volume, is therefore vital in helping to reduce these losses by a significant percentage. Compiled by members of the world-renowned Natural Resources Institute at the United Kingdom's University of Greenwich, with contributions from experts around the world, this volume is an essential reference for all those working in the area. Researchers and upper-level students in food science, food technology, post-harvest science and technology, crop protection, applied biology and plant and agricultural sciences will benefit from this landmark publication. Libraries in all research establishments and universities where these subjects are studied and taught should ensure that they have several copies for their shelves.

In this moving debut novel, two estranged siblings must set aside their differences to deal with their mother's death and her hidden past--a journey of discovery that takes them from the Caribbean to London to California and ends with her famous black cake. In present-day California, Eleanor Bennett's death leaves behind a puzzling inheritance for her two children, Byron and Benny: a traditional Caribbean black cake, made from a family recipe with a long history, and a voice recording. In her message, Eleanor shares a tumultuous story about a headstrong young swimmer who escapes her island home under suspicion of murder. The heartbreaking journey Eleanor unfolds, the secrets she still holds back, and the mystery of a long-lost child, challenge everything the siblings thought they knew about their family, and themselves. Can Byron and Benny reclaim their once-close relationship, piece together Eleanor's true history, and fulfill her final request to "share the black cake when the time is right?" Will their mother's revelations bring them back together or leave them feeling more lost than ever? Charmaine Wilkerson's debut novel is a story of how the inheritance of betrayals, secrets, memories, and even names, can shape relationships and history. Deeply evocative and beautifully written, *Black Cake* is an extraordinary journey through the life of a family changed forever by the choices of its matriarch.

'Excellent book.' Nigella Lawson 'Charming, inspiring, uplifting... pure lovely.' Marian Keyes 'Read *Rhapsody in Green*. A novelist's beautiful, useful essays about her tiny garden.' India Knight 'Glorious...for anyone who loves fruit, vegetables, herbs and language. It makes you see them with new eyes.' Diana Henry 'A witty account of 'extreme allotmenting' for all obsessive gardeners' Mail on Sunday 'An extremely entertaining and inspiring story of one woman's passionate transformation of a small, irregular shaped urban garden into a bountiful source of food.' Woman & Home 'A gardening book like no other, this is the author's 'love letter' to her garden. She relays warm and witty stories about the trials and tribulations throughout her gardening year.' Garden News '...this inspirational, funny book, written by someone who hankers after a homesteader's lifestyle, will make you look at even your window box in a new, more productive light.' The Simple Things 'Gardening is not a hobby but a passion: a mess of excitement and compulsion and urgency and desire. Those who practise it are botanists, evangelists, freedom fighters, midwives and saboteurs; we kill; we bleed. No, I can't

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drop everything to come in for dinner; it's a matter of life and death out here.' Novelist Charlotte Mendelson has a secret life. Despite owning only six square metres of urban soil and a few pots, she is an extreme gardener; the creator of a tiny but bountiful edible jungle. And like all enthusiasts, she will not rest until you share her obsession. This is the story of an amateur gardener's journey to addiction: her attempts to buy lion dung from London Zoo and to build her own cold frame; her disinhibited composting and creative approach to design; her prejudices (roses, purple flowers, people with orchards); and her passions: quinces, salad-leaves, herbs, Japanese greens and ancient British apples. It is a story of where fantasy meets reality, of the slow onset of a consuming love and, most of all, of how gardening, however peculiar, can save your life.

Horticultural Reviews presents state-of-the-art reviews on topics in horticultural science and technology covering both basic and applied research. Topics covered include the horticulture of fruits, vegetables, nut crops, and ornamentals. These review articles, written by world authorities, bridge the gap between the specialized researcher and the broader community of horticultural scientists and teachers.

Now in two volumes and containing more than seventy chapters, the second edition of Fruit and Vegetable Phytochemicals: Chemistry, Nutritional Value and Stability has been greatly revised and expanded. Written by hundreds of experts from across the world, the chapters cover diverse aspects of chemistry and biological functions, the influence of postharvest technologies, analysis methods and important phytochemicals in more than thirty fruits and vegetables. Providing readers with a comprehensive and cutting-edge description of the metabolism and molecular mechanisms associated with the beneficial effects of phytochemicals for human health, this is the perfect resource not only for students and teachers but also researchers, physicians and the public in general.

A great food critic who can make or destroy the reputation of a chef with a stroke of his pen, Pierre Arthens faces his imminent death by trying to recall the one perfect flavor he sampled in his youth, a flavor that he believes forms the ultimate truth of his life.

For 25 years, ZAGAT has reported on the shared experiences of diners. Here are the results of the 2004 TORONTO RESTAURANT SURVEY, covering 704 restaurants. No matter the economic climate, Toronto's appetite for lively dining destinations continues unabated, inspiring ever bolder ventures. For every notable closing, there's another restaurateur waiting in the wings, often joined by an expensive team of architects and designers and ZAGAT SURVEY is always there to note the changes. So whether you are looking for the hippest restaurant, where to dine with celebs or find a lunch bargain, the new ZAGAT SURVEY 2004 Toronto Restaurant guide rates and reviews 704 of the city's best restaurants. Including 28 that were not in the previous edition. The newest guide delivers ZAGAT'S signature comprehensive coverage, rating each restaurant on appeal, decor, service and cost.

The most complete reference book about writers of motion pictures and movies-of-the-week. Includes credits and contact information as well

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as a cross-referenced index by film title/writer. Over 7000 screen-writers containing over 28,000 film listings; releasing information (date & studio), Academy Awards listings, index of literary agencies. Also includes listings of to-be-produced screenplays.

Southerners adore their appetizers, and this collection of 60 recipes-served up with a healthy dose of Southern hospitality-shows why. Smoked pecans on the sideboard, cheese straws on the coffee table, an array of hot dips on the dining table, and pickled shrimp on the porch are just some of the myriad dishes found in this volume that prove food is the life of the party. Tips on creating the ideal party flow, being a gracious host, arranging flowers, sending out invitations, and planning the perfect menu ensure any event will go off without a hitch. Both a lovely hostess gift and a party-planning idea book, *Southern Appetizers* is all anyone needs for a successful gathering with Southern style.

A re-issue of a bestseller which the 1960 film starring Nancy Kwan and William Holden is based Robert is the only resident of the Nam Kok hotel not renting his room by the hour when he meets Suzie at the bar. She becomes his muse and they fall in love. But even in Hong Kong, where many white expatriates have Chinese mistresses, their romance could jeopardize the things they each hold dear. Set in the mid-1950s, *The World of Suzie Wong* is a beautifully written time capsule of a novel. First published more than fifty years ago, it resonated with readers worldwide, inspiring a film starring William H. Holden, a ballet, and even a reggae song. Now readers can experience the romance of this groundbreaking story anew.

A French food critic faces his mortality in an “entertaining [and] witty” novel by the New York Times–bestselling author of *The Elegance of the Hedgehog* (Newsday). In the heart of Paris, in the same posh building made famous in *The Elegance of the Hedgehog*, Pierre Arthens, the greatest food critic in the world, is dying. Revered by some and reviled by many, Monsieur Arthens has been lording it over the world’s most esteemed chefs for years, passing judgment on their creations, deciding their fates with a stroke of his pen, destroying and building reputations on a whim. But now, during his final hours, his mind has turned to simpler things. He is desperately searching for that singular flavor, that sublime something once sampled, never forgotten, the flavor par excellence. Indeed, this flamboyant and self-absorbed man desires only one thing before he dies: one last taste. Thus begins a charming voyage that traces the career of Monsieur Arthens from childhood to maturity across a celebration of all manner of culinary delights. Alternating with the voice of the supercilious Arthens is a chorus belonging to his acquaintances and familiars—relatives, lovers, a would-be protégé, even a cat. Each will have his or her say about M. Arthens, a man who has inspired only extreme emotions in people. Here, as in *The Elegance of the Hedgehog*, Muriel Barbery’s story celebrates life’s simple pleasures and sublime moments while condemning the arrogance and vulgarity of power. “Lush and satisfying prose.” —Publishers Weekly

Two dynastic lines of pioneers, the Kings and the Woodses, led by three generations of intrepid women, brave wars, criminals, nature and the Klan to survive on the Texas plains. Reprint. NYT.

A dazzling epic of betrayal, love, and fate that spans five generations of an Indigenous Chicano family in the American West, from the author of the National Book Award Finalist *Sabrina & Corina* “There is one every generation—a seer who keeps the stories.” Luz “Little Light” Lopez, a tea leaf reader and laundress, is left to fend for herself after her older brother, Diego, a snake charmer and factory worker, is run out of town by a violent white mob. As Luz navigates 1930’s Denver on her own, she begins to have visions that transport her to her Indigenous homeland in the nearby Lost Territory. Luz recollects her ancestors’ origins, how her family flourished and how they were threatened. She bears witness to the sinister forces that have devastated her people and their homelands for generations. In the end, it is up to Luz to save

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her family stories from disappearing into oblivion. Written in Kali Fajardo-Anstine's singular voice, the wildly entertaining and complex lives of the Lopez family fill the pages of this multigenerational western saga. *Woman of Light* is a transfixing novel about survival, family secrets, and love, filled with an unforgettable cast of characters, all of whom are just as special, memorable, and complicated as our beloved heroine, Luz. The Gram-positive and spore-forming Bacilli are the most dominant group of bacteria that exist in various ecological niches on the earth. They represent one of the most important unmapped pools of biodiversity with immense potential of applications in agriculture, environment, and industry. As these bacteria are highly tolerant to stressful environment and enhance plant tolerance to harsh environment such as salinity, drought, and heavy metal toxicity, plant-associated Bacilli have high potential for promoting sustainable crop production. Many species of Bacilli are being commercially used as phytostimulator and biofertilizer. Some of them are applied as biopesticide for protecting crop plants from phytopathogens and insect pests. The Bacillus-based products are becoming popular in ecologically sound and climate resilient agricultural production system. In fact, Bacillus and allied species based formulations are already dominating the biopesticides market, although, to compete with other formulations and chemical alternatives, the biology of Bacillus had to be understood from perspective of such applications. Our understanding of the biology and molecular-basis of the beneficial effects of plant-associated Bacilli has greatly been progressed in recent years through genomics, metagenomics, post-genomics and metabolomics studies. The volume two of the series *Bacilli and Agrobiotechnology* comprehensively reviews and updates current knowledge of Bacilli as phytostimulant and biological control of plant pests. Better understanding the biology, ecology and mechanism of action of the beneficial strains of Bacilli will play a role in the development of products to support green biotechnology in agriculture and industries.

A village in Tuscany is the setting for this joyous debut—a novel that defies all our expectations as it puts a fresh, clever, captivating spin on the age-old tale of forbidden love. Rich in literary delights, filled with spectacular wordplay, and rife with the bawdy humor of Shakespeare's comedies, *Tomato Rhapsody* is the almost-true tale of how the tomato came to Italy—at once a brilliantly inventive fable of love, lust, and longing, and a dazzling feast for the imagination. This is a story born from love—a forbidden love—between Davido, an Ebreo tomato farmer, and Mari, a beautiful Catholic girl... But it's not only Davido and Mari who have secrets of the heart. Everyone around them yearns for something—from Davido's grandfather, who tenderly cultivates the tomato plant he stole on his voyages with Columbus, to Mari's villainous stepfather, whose eye is trained on his stepdaughter's virginity and his neighbor's land. Caught in the midst of these passions and machinations is a village full of eccentrics who speak in rhyme, celebrate the Feast of the Drunken Saint, and live a life untouched by the passage of time. The schemes and dreams of these men and women are about to change as what is forbidden becomes too delicious to resist. Tradition, religion, and good taste collide unforgettably in a story about the courage to pursue love and tomato sauce at all costs. Featuring more than 250 innovative recipes that respect and transcend regional food traditions. The basis of great cooking has always been the creative use of fresh, seasonal ingredients whether the kitchen is at home or in a high-end restaurant. At the renowned Black Trumpet restaurant, located in the historic seacoast city of Portsmouth, New Hampshire, Chef Evan Mallett and his staff reflect the constantly changing seasons of New England, celebrating the unique flavors and traditions of fished, farmed, and foraged foods in their ever-changing menus that rotate roughly every six weeks throughout the course of the year. From deep winter's comfort dishes to the first run of maple syrup during Mud Season; from the first flush of greens in early spring to the embarrassment of high summer's bounty and fall's final harvest Evan Mallett offers more than 250 innovative recipes that draw not only on classic regional foodways, but on the author's personal experiences with Mexican, Mediterranean, and other classic world cuisines. Recipes include inspired and delicious dishes such as: Quail Adobado with Quince

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Hash; Scallops with Couscous and Cider Cream; Lobster and Kelp Tamales; and Cauliflower and Chickpea Fritter with Curried Spinach Puree; as well as a wide range of soups, salads, starters, condiments, desserts, and cocktails. Black Trumpet not only tells the story of a great restaurant how the Black Trumpet became nationally famous as a model for local food sourcing and community involvement but it also traces the growth and evolution of the local food movement. In some ways, it can be viewed as a how-to manual for building a community around good food, featuring not only creative and delicious recipes, but autobiographical vignettes, and sidebars containing technical how-to information, profiles, anecdotes, and essays. In this cookbook, the trappings of technology are eschewed, and the bare-bones essentials of extracting flavor and combining both commonplace and unusual ingredients take center stage. Genuine flavor and hospitality are what set Black Trumpet apart, and this cookbook will reflect those special qualities and inspire a new generation of adventurous American cooks. " Aspiring dancer Alexandrie enters the Paris Opera Ballet in hopes of supporting her farming family, but finds her plans challenged by her growing love for enigmatic Impressionist artist Edgar Degas.

This book, chock full of color illustrations, addresses the main postharvest physiological disorders studied in fruits and vegetables. For a wide variety of fruits and vegetables, Postharvest Physiological Disorders in Fruits and Vegetables describes visual symptoms, triggering and inhibiting mechanisms, and approaches to predict and control these disorders after harvest. Color photographs illustrate the disorders, important factors, physiology, and management. The book includes a detailed description of the visual symptoms, triggering and inhibiting mechanisms, and possible approaches to predict and control physiological disorders. The mechanisms triggering and inhibiting the disorders are discussed in detail in each chapter, based on recent studies, which can help readers better understand the factors regulating each disorder. The description of possible approaches to predict and control each disorder can help growers, shippers, wholesalers, and retailers to determine the best management practices to reduce disorder incidence and crop losses. Features: Presents visual symptoms of postharvest physiological disorders that will help readers to precisely identify the disorders in fruits and vegetables Details mechanisms triggering and inhibiting the postharvest disorders Explains possible approaches to predict and control these disorders Suggests the best postharvest management approaches for each crop Although there are many scientific publications on postharvest physiological disorders, there are no recent reviews or books putting together the most recent information about the mechanisms regulating, as well as about the possible approaches to predict and control these disorders.

This unique book contains not only a comprehensive up-to-date summary of the achievements made in all areas of Nematology in South Africa over more than half a century, but it also combines this rather technical part with an insiders narrative of how Nematology started and developed. It also demonstrates how the South African community of nematologists gradually adapted to major changes in agriculture. These were due to a major political shift followed by socio-economic changes and this in an often challenging natural environment. At the same time this book is conceived as a useful source for young scientists to provide them with practical knowledge and critical insight in the field of Nematology. The information given is based primarily on research conducted by nematologists in South Africa. Most of this research was aimed at finding workable solutions for nematological problems confronted by both large-scale commercial producers and smallholding farmers. During a period when funding for scientific research is becoming increasingly scarce, the future demand and quest for practical solutions by applied research will only increase.

The ninety-two-year-old writer takes readers on a humorous, often irreverent tour of his assisted-living facility and its inhabitants.

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Designed as a practical desktop reference, this official publication of the American Society of Clinical Hypnosis is the largest collection of hypnotic suggestions and metaphors ever compiled. It provides a look at what experienced clinicians actually say to their patients during hypnotic work. A book to be savored and referred to time and again, this handbook will become a dog-eared resource for the clinician using hypnosis.

The vast amounts of ontologically unstructured information on the Web, including HTML, XML and JSON documents, natural language documents, tweets, blogs, markups, and even structured documents like CSV tables, all contain useful knowledge that can present a tremendous advantage to the Artificial Intelligence community if extracted robustly, efficiently and semi-automatically as knowledge graphs. Domain-specific Knowledge Graph Construction (KGC) is an active research area that has recently witnessed impressive advances due to machine learning techniques like deep neural networks and word embeddings. This book will synthesize Knowledge Graph Construction over Web Data in an engaging and accessible manner. The book will describe a timely topic for both early -and mid-career researchers. Every year, more papers continue to be published on knowledge graph construction, especially for difficult Web domains. This work would serve as a useful reference, as well as an accessible but rigorous overview of this body of work. The book will present interdisciplinary connections when possible to engage researchers looking for new ideas or synergies. This will allow the book to be marketed in multiple venues and conferences. The book will also appeal to practitioners in industry and data scientists since it will have chapters on both data collection, as well as a chapter on querying and off-the-shelf implementations. The author has, and continues to, present on this topic at large and important conferences. He plans to make the powerpoint he presents available as a supplement to the work. This will draw a natural audience for the book. Some of the reviewers are unsure about his position in the community but that seems to be more a function of his age rather than his relative expertise. I agree with some of the reviewers that the title is a little complicated. I would recommend "Domain Specific Knowledge Graphs".

Food Science and Technology: Trends and Future Prospects presents different aspects of food science i.e., food microbiology, food chemistry, nutrition, process engineering that should be applied for selection, preservation, processing, packaging, and distribution of quality food. The authors focus on the fundamental aspects of food and also highlight emerging technology and innovations that are changing the food industry. The chapters are written by leading researchers, lecturers, and experts in food chemistry, food microbiology, biotechnology, nutrition, and management. This book is valuable for researchers and students in food science and technology and it is also useful for food industry professionals, food entrepreneurs, and farmers.

An essential tool for assisting leisure readers interested in topics surrounding food, this unique book contains annotations

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and read-alikes for hundreds of nonfiction titles about the joys of comestibles and cooking.

In the tradition of *Memoirs of a Geisha* and *The Piano Teacher*, a heart-wrenching debut novel of family, forgiveness, and the exquisite pain of love When Amaterasu Takahashi opens the door of her Philadelphia home to a badly scarred man claiming to be her grandson, she doesn't believe him. Her grandson and her daughter, Yuko, perished nearly forty years ago during the bombing of Nagasaki. But the man carries with him a collection of sealed private letters that open a Pandora's Box of family secrets Ama had sworn to leave behind when she fled Japan. She is forced to confront her memories of the years before the war: of the daughter she tried too hard to protect and the love affair that would drive them apart, and even further back, to the long, sake-pouring nights at a hostess bar where Ama first learned that a soft heart was a dangerous thing. Will Ama allow herself to believe in a miracle?

This is the third volume in The Best of Growing Edge International series. This compilation of the best Growing Edge International magazine articles from the years of 2000-2005 in a chapter form covering hydroponic operations from around the world. All articles have a human interest angle of the growers and the who, what and why the got into hydroponics. This book will interest both hobbyists and commercial hydroponic growers.

Fruits and vegetables are one of the richest sources of ascorbic acid, other antioxidants and produce-specific bioactive compounds. A general consensus from health experts has confirmed that an increased dietary intake of antioxidant compounds found in most fresh produce types may protect against oxidative damage caused by free radicals and reduce the incidence of certain cancers and chronic diseases. Currently there is no book available which collectively discusses and reviews empirical data on health-promoting properties of all fresh produce types. This book will provide detailed information on identity, nature, bioavailability, chemopreventative effects, and postharvest stability of specific chemical classes with known bioactive properties. In addition, chapters discuss the various methodologies for extraction, isolation, characterization and quantification of bioactive compounds and the in-vitro and in-vivo anticancer assays. It will be an essential resource for researchers and students in food science, nutrition and fruit and vegetable production.

Christine Manfield's ode to Indian cooking quickly immerses you in the colour, spice, strong flavours and glorious chaos of the sub-continent ... a cookbook that's practical, yes, but also full of heart. *Gourmet Traveller* 'This is my story of India, a story gathered across many visits, connecting with people in various walks of life. The recipes I've collected along the way reflect the stories of countless mothers, grandmothers, daughters, sons of daughters, brothers, sisters and aunts, as told to me during my travels.'

*Tasting India* is a gastronomic odyssey through home kitchens, crowded alleyways, fine restaurants and street shacks to explore the masterful, complex and vibrant tapestry of Indian cuisine. Along the way, this captivating country comes alive as Christine Manfield describes its food, landscape, culture and traditions with her trademark passion, curiosity and expertise. This award

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winning cookbook has been fully revised in paperback and includes three new chapters on the Punjab, Gujarat and Hyderabad, plus Christine's insider tips on where to sleep, eat and shop throughout India. AWARDS International Cookbook of the Year, 2012 International Association of Culinary Professionals, New York Best Culinary Travel Book, 2012 IACP awards, New York Best Illustrated Book, 2012 Australian Book Industry Awards Finalist, Andre Simon 2012 Book Awards, London

Case histories are presented to illustrate the use of hypnosis in psychiatric therapy by Dr. Milton H. Erickson

This unique guide to one of today's hottest tourist destinations combines fascinating articles by a wide variety of writers, woven throughout with the editor's own indispensable advice and opinions—providing in one package an unparalleled experience of an extraordinary place. This edition on Tuscany and Umbria features: ? Articles, interviews, recipes, and quotes from writers, visitors, residents, and experts on the region, including Frances Mayes, Mario Batali, Erica Jong, Barbara Ohrbach, Faith Willinger, and David Leavitt. ? In-depth pieces about Florence and the hill towns of Tuscany and Umbria that illuminate the simple pleasures of local cuisine, the dazzling art treasures of the Uffizi, the civilized wilderness of Tuscan back roads, the many varieties of olive oil, the endearing quirks of the Italian character, and much more. ? Enticing recommendations for further reading, including novels, histories, memoirs, cookbooks, and guidebooks. ? An A–Z Miscellany of concise and entertaining information on everything from biscotti to Super-Tuscan wine, from the history of the Medicis to traveling with children. ? Spotlights on unusual shops, restaurants, hotels, and experiences not to be missed. ? More than a hundred black-and-white photographs and illustrations.

Tired of the same old tourist traps? Whether you're a visitor or a local looking for something different, Ohio Off the Beaten Path shows you the Buckeye State with new perspectives on timeless destinations and introduces you to those you never knew existed. Dine and dance aboard a Cuyahoga River cruise Shop Ohio's largest Amish and Swiss Mennonite communities Tour the historic homes of former Presidents So if you've "been there, done that" one too many times, get off the main road and venture Off the Beaten Path.

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