Nonetheless, the authors make a compelling case for optimism over dread as we face the exhilarating unknown. *Agent: John Brockman, Brockman Inc. (Feb.)*

I'd Rather Be in Charge: A Legendary Business Leader Shows You How to Find Joy, Power, and Pride at Work

Charlotte Beers. Perseus/Vanguard, $25.99 (256p) ISBN 978-1-59315-682-4

Former Ogilvy & Mather CEO and undersecretary of state Beers distills her considerable knowledge to help women lead, inspire, and influence others. She urges women to change how they view themselves at work and change the perception of those around them in order to make their potential apparent. To do this, women should understand that men work differently, and that the expectations placed on women in the workplace go beyond being able to run the show. Beers strongly advocates getting to know yourself so that taking charge is inevitable, and offers five questions to clarify your true nature. Along the way, Beers shares constructive and cautionary stories that illustrate positive, as well as negative, interactions and behavior. While she provides worthwhile advice throughout, her most valuable counsel is on the double-edged sword of communication and knowing when to take the lead. A role model and champion to all women who want to make the most of their careers, Beers offers useful guidance on how to seize opportunities, be influential, and shape events. *Agent: Jan Miller, Dupree Miller Literary Agency. (Feb.)*

Power Questions: Build Relationships, Win New Business, and Influence Others

Andrew Sobel and Jerold Panas. Wiley, $22.95 (224p) ISBN 978-1-118-11963-1

In both professional and personal dealings, trusted and positive relationships are paramount, and according to consultant Sobel (*Clients for Life*) and executive Panas (*Mega-Gifts*), the way to build and deepen those relationships is to ask the right questions. Chapter by chapter, the authors present stories from corporate leaders, a minister, a billionaire, an attorney, a medical center CEO, and others for whom "power questions" became a turning point. Sobel and Panas suggest power questions for moving a sale forward; inspiring employees to better performance; building rapport; changing the direction of a losing trend; and establishing reciprocity. Each chapter ends with a plan of action for putting the questions into practice. There's a heavily religious overtone to the book, and in fact many questions lead toward the spiritual. While thought provoking, this book is simply a treatise on the importance of relationships, and situations are rephrased as questions. Though the form may look useful, overall, the book doesn't offer enough substance. *(Feb.)*

Follow the Dog Home: How a Simple Walk Unleashed an Incredible Family Journey

Bob, Samantha, and Kevin Walsh. Sweet Tea (PGW, dist.), $19.95 (311p) ISBN 978-0-9839-0121-1

A tale of three generations of Walsh family dogs, this quaint book demonstrates the tremendous bond that can exist between humans and their canine pals. Written by Comcast SportsNet anchor Kevin Walsh (*The Marrow in Me*); his 72-year-old father, Bob; and his 10-year-old daughter, Samantha, the book spans 1941 to the present, with the three Walshes taking turns narrating. After moving to Wellesley, Mass., Kevin's beloved German shepherd, Beverly, becomes fascinated with a random home on their walking route, which turns out to be his father's childhood home. Bob relates stories about his first dog, Dee Dee; FlyBoy, the cocker spaniel who howled incessantly; and the saintly Claudia, who dug her own grave. Kevin Walsh shares tales of Danielle, the determined cairn terrier who digs through carpeting and the floorboard to get to a parakeet in the basement, and Susie, the golden retriever with a fondness for alcohol. Not all their dog relationships are easy, however—Bob's St. Bernard, Murphy, suddenly turns vicious and needs to be put down, and Daisy, the deaf dalmatian, cannot bear to be touched. Young Samantha, with her innocent love for her German shepherds Tiffany and Beverly and dreams of a life with eight kids of her own and lots of dogs, proves most charming. *Agent: Concierge Marketing. (Feb.)*

Lifestyle

Food

Preservation Kitchen: The Craft of Making and Cooking Pickles, Preserves, and Aigre-doux

Paul Virant. Ten Speed, $29.99 (304p) ISBN 978-1-6077-4100-8

Virant, noted chef of Vie restaurant, on the outskirts of Chicago, offers a vibrant and inviting introduction to the world of preserving. After deciding to serve local produce in his restaurant year-round, Virant started preserving summer staples to extend the seasons. As a result, he experimented with canning and pickling everything from snow peas to watermelon rind and cherry tomatoes. The fruits of his experimentation are shared in this quirky yet useful collection. Virant devotes the first half of the book to the art of preserving, how to do it safely, and the various ingredients he utilizes for his year-round bounty. In addition to pickling, canning, and preserving, he covers the art of making *aigre-doux*, a French sweet-sour condiment that may be unfamiliar to many. He also includes numerous unusual but appealing jams such as beer, peach saffron, and raspberry chocolate. The second half of the book focuses on recipes that use these preserved ingredients including braised chicken legs in pearl pasta with Swiss chard and pickled stems, rainbow trout with creamed ramps and morels, and raspberry brown butter cake with yogurt ice cream and elderflowers. Those interested in making the foray into extending summer's bounty through the cold winter months could have no better guide that Virant. *(Apr.)*

My Pizza

Jim Lahey. Clarkson Potter, $27.50 (192p) ISBN 978-0-307-88615-6

Lahey rose to fame with his recipe for a no-knead dough that bakes up both chewy and crisp. Via his Sullivan Street Bakery, he has been providing rustic breads to the best Manhattan restaurants for more than a decade and, for the past three years, his pizzeria called Co. has been rolling out the crust to create Roman-style pies both traditional and fantastical. In this follow-up to his 2009 *My Bread*, he borrows from his eatery's menu to offer a variety of red sauce, white sauce, and no sauce pizza in a