

55mb Ebook Herbs Illustrated Encyclopedia

NOTE: This edition features the same content as the traditional text in a convenient, three-hole-punched, loose-leaf version. Student Value Editions also offer a great value; this format costs significantly less than a new textbook. Before purchasing, check with your instructor or review your course syllabus to ensure that you select the correct ISBN. Several versions of MyLab™ and Mastering™ platforms exist for each title, including customized versions for individual schools, and registrations are not transferable. In addition, you may need a Course ID, provided by your instructor, to register for and use MyLab and Mastering platforms. For undergraduate Principles of Management courses. This package includes MyLab Management. REAL managers, REAL experiences With a renewed focus on skills and careers, the new edition of this bestselling text can help better prepare individuals to enter the job market. Management, 14th Edition vividly illustrates effective management theories by incorporating the perspectives of real-life managers. Through examples, cases, and hands-on exercises, you'll see and experience management in action, helping you understand how the concepts you're learning about actually work in today's dynamic business world. Personalize learning with MyLab Management MyLab™ Management is an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. Within its structured environment, students practice what they learn, test their understanding, and pursue a personalized study plan that helps them better absorb course material and understand difficult concepts. 0134639685 / 9780134639680 Management, Student Value Edition Plus MyLab Management with Pearson eText -- Access Card Package Package consists of: 0134527704 / 9780134527703 Management, Student Value Edition 013452781X / 9780134527819 MyLab Management with Pearson eText -- Access Card -- for Management

Provides an introduction to Hinduism, Buddhism, Confucianism, Taoism, Islam, Judaism, Christianity, and the native traditions of the Americas, Australia, Africa, and Oceania

The book compiles a portion of the contributions presented during the symposium "Urbanisation, commerce, subsistence and production during the third millennium BC on the Iranian Plateau", which took place at the Maison de l'Orient et de la Méditerranée in Lyon, the 29-30 of April, 2014. The twenty papers assembled provide an overview of the recent archaeological research on this region of the Middle East during the Bronze Age. The socio-economic transformation from rural villages to towns and nations has prompted many questions into this evolution of urbanisation. What was the impact of interactions between cultures in the Iranian Plateau and the surrounding regions (Mesopotamia, the South Caucasus, Central Asia, Indus Valley)? What was the overall context during the Bronze Age on the Iranian Plateau? What was the extent and means of the expansion of the Kuro-Araxe culture? How did the Elamite Kingdom become established? What new knowledge has been contributed by the recent excavations and studies undertaken in the east of Iran? What was the influence of the Indus Valley culture, known as an epicentre of urbanisation in South Asia? What are the unique characteristics of the ancient cultures in Iran? While the urbanisation of early Mesopotamia has been the subject of much debate for several decades, this topic has only recently been raised in respect to the Iranian Plateau. This volume is the product of an international community from Iranian, European, and American institutions, consisting of recognised specialists in the archaeology of the Iranian Bronze Age. It provides an overview of the latest research, including abundant results from current on-going excavations. The current state of archaeological research in Iran, comprising many dynamic questions and perspectives, is presented here in the form of original contributions on the first emergence of towns in the Near and Middle East.

In this groundbreaking book that places Rootwork in its rightful spot among other magical traditions, Yvannah Lee McQuillar offers a fun and practical guide to improving your life with the help of African American folk magick. Rootwork begins with the basics, from explanations about the magical powers of the four elements (air, earth, fire, and water) to instructions on creating talismans, charms, and mojo bags. Also included are spells to help you: find your soul mate spice up your sex life get a new job improve your health discover your inner muse Accessible and easy to use, Rootwork offers the insights of a time-honored tradition as a means of self-empowerment and spiritual growth.

Baking and Pastry

Landscape and Landforms of Turkey

Text Bk Of Hotel Housekeeping

Dinner Pies

Western and Central Himalayas

Biology and Applications

Presenting three hundred recipes, a comprehensive book on American pie focuses on how to make this classic dessert at home, paying attention to ingredients, cooking utensils, oven temperatures, and of course, crust.

This textbook provides a basic introduction to ethnobiology with key concepts for beginners. It is also written for those who teach ethnobiology or related fields. The core issues and concepts, as well as approaches and theoretical positions are fully covered.

'Supply Chain Management' illustrates the key drivers of good supply chain management in order to help students understand what creates a competitive advantage. It also provides strong coverage of analytic skills so that students can gauge the effectiveness of the techniques described.

The seventh edition comes with significant revision of cognitive development throughout childhood, revised and updated chapters on adolescence, and more attention to emerging and early adulthood. It contains new research on everything from genetics to the timing of puberty, including brain development, life span disorders and cultural diversity.

Health Education & Community Pharmacy: For First Year Diploma

Rootwork

Our Great Wisdom Traditions

Casarett & Doull's Essentials of Toxicology

Using the Folk Magick of Black America for Love, Money and Success

Mastering the Art and Craft, Second Edition IM

This completely updated ninth edition provides in-depth information on the latest drug treatments for over 85 diseases and conditions including heart failure, acne, schizophrenia, viral hepatitis, and diabetes mellitus.

Presents an overview of the techniques of modern gastronomy, revealing science-inspired techniques for preparing food, and offers step-by-step instructions for four hundred recipes.

Maple Syrup Cookbook has convinced thousands of readers that maple syrup makes everything taste better. Now, the revised third edition of this classic cookbook features full-color photographs and a dozen of the author's favorite new recipes. In all, the book now offers more than 100 ways to enjoy maple syrup at every meal, including Buttermilk Corn Cakes, Banana Crêpes with Maple Rum Sauce (perfect for brunch), Maple Cream Scones, Lacy Sweet-Potato Patties, Maple Bacon Strata, Curried Pumpkin-Apple Soup, Creamy Maple Fondue, Maple-Glazed Brussels Sprouts, Orange-Maple Wings, Beet and Pear Relish, Maple-Roasted Root Vegetables, Steamed Brown Bread, Maple Onion Marmalade, Hot & Spicy Shrimp Kabobs, Chicken with Maple-Mustard Glaze, and Crispy Maple Spareribs. There are barbecue sauces and salad dressings and dozens of tempting desserts, from Almond Bars and Coffee Chip Cookies to Maple Apple Pie, Maple Pecan Pie, Maple-Ginger Ice Cream, and much more. There's even a recipe for Maple Bread-and-Butter Pickles. This is a treasure chest of delightful recipes you'll turn to again and again.

The end of communism has revived the historical debate about Russia's relations with both the West and the East. Some commentators viewed the Russian-Chechen war as a clash of civilizations, which would shape the future relationships between the new Russia and its Muslim periphery and perhaps lead to its disintegration. But the reality has challenged this scenario. This book surveys the public and private relations between Russia and Islam and concludes these are more complex than is usually recognized.

The Iranian Plateau during the Bronze Age

The Developing Person Through the Life Span

The World's Religions

Management, Global Edition

Management

Business Law, Alternate Edition: Text and Summarized Cases

Assess your comprehension and retention of Williams Obstetrics, Twenty-Fifth Edition with the only study guide keyed to that acclaimed text Here 's why this is the ultimate obstetrics study guide •More than 2,000 evidence-based, multiple-choice questions carefully selected to highlight key points from each chapter of Williams Obstetrics, Twenty-Fifth Edition•The answer key guides you to the pages in Williams Obstetrics, Twenty-Fifth Edition, that contain the explanations and further discussion -- the perfect way to strengthen your weak areas•More than 400 color images are included as question material•Organization follows the chronology of pregnancy, from Maternal and Fetal Anatomy and Physiology to Labor and Delivery, with additional sections on the Fetus and Newborn, Puerperium, Obstetric Complications, and Medical and Surgical Complications•Clinical case questions give your knowledge practical, real-world application

A delicious collection of great British pies and stews from the National Trust. This new edition has been updated and expanded to include more mouthwatering colour photography.A delicious collection of great British pies and stews from the National Trust. This new edition has been updated and expanded to include more mouthwatering colour photography.Delicious, slow-cooked ingredients simmering in the cooking pot or inside a homemade pastry crust are among life's greatest simple pleasures.Easy and economical, pies and stews are simple to make and can be thrown together in minutes, making a filling and nutritious meal that can be left to cook gently while you get on with the rest of your day. The ultimate comfort food, they make good use of inexpensive cuts of meat and are very versatile – ingredients can be altered or added depending on the season, mood or whatever is to hand in the cupboard.Laura Mason presents a selection of quality recipes for every palate, including beef, veal, lamb, pork, chicken (of course), game, fish and vegetables. From Lancashire Hotpot, Lamb Casserole and Chicken Pie to luxury Fish Pie with Potato Topping and Irish Stew with Dumplings, there is something here for everyone, whatever the occasion.

The #1 review book for the Family Medicine Board Examination – updated with a new full-color design! The renowned Family Practice Examination and Board Review is now Graber and Wilbur 's Family Medicine Examination & Board Review, the perfect way to prepare for the primary and recertification exam in family medicine and for licensure exams. This engagingly written study guide has been completely updated with a new full-color design and is enhanced by powerful new learning aids, including 50 additional questions to the already comprehensive final exam, and chapter-ending clinical pearls that consolidate high-yield information. You will also, of course, find the humor, wit, and approachable tone that have brought the book legends of enthusiastic – and appreciative – fans. New to this edition! Full color layout Clinical pearls at the end of each chapter to highlight key takeaways 50 brand new final exam questions Numbered cases for easy reference Outstanding features from the previous edition: More than 350 progressive case studies that reflect the realities of clinical practice and prepare you for your exams 29 chapters based on body system and elements of patient care A comprehensive final exam (nearly 200 questions) with answers referenced to pages in the book Detailed answer explanations that describe not only why an answer is correct, but why the other answers are wrong Comprehensive coverage of ALL topics on the boards and recertifying exam Super-effective learning aids such as Quick Quizzes, Helpful Tips, learning objectives, clinical pearls, and more Color photographs of conditions most easily diagnosed by appearance An outstanding refresher for primary care physicians, physician assistants, and nurse practitioners

This book on Turkish geomorphology offers location descriptions, based on their dynamics and evolution processes, including hydrology, tectonics, volcanism, slopes, coasts, ice/snow, and wind. It presents landforms as a result of evolution (Quaternary, Holocene, historic) and in relation to the elements determining and/or impacting this evolution (vegetation, soil, hydrology, geology, climate, sea level and human action) as well as the resulting landscapes. Richly illustrated with pictures from each site, including geomorphological maps and sections, it explains the risks associated with the geomorphological dynamics (on local and global scales), natural and/or cultural heritage (archaeology, prehistory, history, architectural specifications adapted to the landscape), as well as challenges for human society (endangered landscape, protection/conservation rules/statutes, posters/paintings).

Development of urbanisation, production and trade

Looseleaf for Living with Art

Murder in Baldur's Gate

Supply Chain Management

From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes

Ethnobotany of India, Volume 4

This is the revised, updated and enlarged second edition of the first detailed descriptive grammar in English dedicated to the Western Old Japanese. The grammar is divided into two volumes, with the first volume dealing with sources, script, phonology, lexicon, nominals and adjectives. The second volume focuses on verbs, adverbs, particles, conjunctions and interjections.

This book examines the problems in the field of energy and related areas (including chemistry, transport, aerospace, construction, metallurgy and engineering) that Ukrainian scientists are currently investigating. The research presented focuses on ensuring the operational reliability, durability and safety of energy equipment, as well as the development of control, diagnostics and monitoring systems in the energy sector. Further, the book explores the ecological consequences of energy facilities, particularly environmental pollution in large cities and industrial areas. Written mainly by representatives of the Council of Young Scientists of the Department of Physical and Technical Problems of Energy at the NAS of Ukraine, it is intended for researchers and engineers, as well as lecturers and postgraduates at higher education institutions interested in the control, diagnosis and monitoring of energy facilities.

The full text downloaded to your computer With eBooks you can: search for key concepts, words and phrases make highlights and notes as you study share your notes with friends eBooks are downloaded to your computer and accessible either offline through the Bookshelf (available as a free download), available online and also via the iPad and Android apps. Upon purchase, you will receive via email the code and instructions on how to access this product. Time limit The eBooks product do not have an expiry date. You will continue to access your digital ebook products whilst you have your Bookshelf installed. For undergraduates Principles of Management courses. REAL managers, REAL experiences With a renewed focus on skills and careers, the new edition of this bestselling text can help better prepare your students to enter the job market. Management, 14th Edition vividly illustrates effective management theories by incorporating the perspectives of real-life managers. Through examples, cases, and hands-on exercises, students will see and experience management in action, helping them understand how the concepts they ' re learning actually work in today ' s dynamic business world.

The wellspring to the future global growth in tourism is a commitment toward good policy and strategic planning. Tourism Policy and Planning: Yesterday, Today, and Tomorrow offers an introduction to the tourism policy process and how policies link to the strategic tourism planning function as well as influence planning at the local, national, and international level. This third edition has been fully revised and updated to reflect the many important developments in the travel and tourism industry and subsequent new policies and present planning process issues. The third edition features: A new chapter on policies regarding terrorism and its impact on tourism. New and updated content on managing sustainable tourism, obstacles and barriers to international travel, and strategic tourism planning. New case studies based on established and emerging markets throughout to illustrate real-life applications of planning and policy at the international, regional, national, and local level. New end of chapter summary and review questions to consolidate student learning. Accessible and up to date, Tourism Policy and Planning is essential reading for all tourism students.

Management, eBook, Global Edition

Stitching through the Seasons of a Flower Garden

Master the Perfect Crust and 255 Amazing Fillings, with Fruits, Nuts, Creams, Custards, Ice Cream, and More: Expert Techniques for Making Fabulous Pies from Scratch

Good Old-Fashioned Pies & Stews

Food Ethics

Systems, Decision and Control in Energy I

Dinner Pies includes 100 recipes for two-crust, one-crust, and no-crust pies. As a recognized master in the art of making pies, Ken Haedrich includes updated and perfected versions from the great savory pie traditions, including British, New England Yankee, and Southern – recipes for classics including cottage pie, shepard's pie and a best-ever chicken pot pie. But, as a world-eater and expert baker, Haedrich doesn't stop there. The remaining recipes span a variety of diverse cuisines, including French, Italian, Mexican, Spanish, Scandinavian, Middle Eastern and South African savory pies, among others.

Analyze, Understand, Appreciate Living with Art provides the tools to help students think critically about the visual arts. Using a wealth of examples, the first half of the text examines the nature, vocabulary, and elements of art, offering a foundation for students to learn to analyze art effectively. The latter half sets out a brief but comprehensive history of art, leading students to understand art within the context of its time and place of origin. High quality images from a wide range of periods and cultures bring the art to life, and topical essays throughout the text foster critical thinking skills. Taken together, all of these elements help students to better appreciate art as a reflection of the human experience and to realize that living with art is living with ourselves.

For undergraduate Principles of Management courses REAL Managers, REAL Experiences With a renewed focus on skills and careers, the new edition of this bestselling text can help better prepare your students to enter the job market. Management, Thirteenth Edition vividly illustrates effective management theories by incorporating the perspectives of real-life managers. Through examples, cases, and hands-on exercises, students will see and experience management in action, helping them understand how the concepts they're learning actually work in today's dynamic business world. Students will gain hands-on practice applying management concepts with MyManagementLab. They'll engage in real business situations with simulations, build their management skills by writing and talking about different management scenarios, have access to a video library to help put concepts into perspective, and more. Also available with MyManagementLab MyManagementLab is an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. Within its structured environment, students practice what they learn, test their understanding, and pursue a personalized study plan that helps them better absorb course material and understand difficult concepts. Please note that the product you are purchasing does not include MyManagementLab. MyManagementLab Join over 11 million students benefiting from Pearson MyLabs This title can be supported by MyManagementLab, an online homework and tutorial system designed to test and build your understanding. Would you like to use the power of MyManagementLab to accelerate your learning? You need both an access card and a course ID to access MyManagementLab. These are the steps you need to take: 1. Make sure that your lecturer is already using the system Ask your lecturer before purchasing a MyLab product as you will need a course ID from them before you can gain access to the system. 2. Check whether an access card has been included with the book at a reduced cost If it has, it will be on the inside back cover of the book. 3. If you have a course ID but no access code, you can benefit from MyManagementLab at a reduced price by purchasing a pack containing a copy of the book and an access code for MyManagementLab (ISBN:9781292090313) 4. If your lecturer is using the MyLab and you would like to purchase the product... Go to www.mymanagementlab.com to buy access to this interactive study programme. For educator access, contact your Pearson representative, to find out who your Pearson representative is, visit ww.pearson.com/replocator

Let them eat cake – and vegetables, too! Award-winning cookbook author Ken Haedrich serves up 150 delicious baked goods that are full of fresh fruits, vegetables, and herbs and go far beyond zucchini bread and carrot cake. From Bacon, Cheddar, and Fresh Corn Muffins to Fresh Fennel and Italian Sausage Pizza, Spaghetti Squash and Parmesan Quiche, and Brown Sugar Rhubarb Tart Squares, these scrumptious recipes add nutrition plus amazing flavor to every meal of the day. The breadth of this collection is stunning, and you'll be amazed that baked goods this tasty also deliver your daily dose of fresh vegetables.

Modernist Cuisine

Russia and Islam

Goldfrank's Toxicologic Emergencies, Tenth Edition (ebook)

The Harvest Baker

El arte y la ciencia de la cocina / The Art and Science of Cooking

The Embroidered Garden

Assess your knowledge and retention of Williams Obstetrics with the only study guide keyed to that trusted text There is no better way to understand and remember the information found in Williams Obstetrics, Twenty-Fourth Edition than this unique study guide. You will find everything you need for the most thorough assessment of your knowledge possible. It is all here in one comprehensive book: hundreds of full-color images, multiple-choice questions keyed to the world's premier obstetrics textbook, and clinical case questions to test your decision-making skills and ability to apply the content to real clinical situations. Here's why this is the best obstetrics review available: More than 2,100 evidence-based multiple-choice questions carefully selected to highlight key points from each chapter in Williams Obstetrics, Twenty-Fourth Edition The answer key guides you to the pages in Williams Obstetrics, Twenty-Fourth Edition that contains the answers and further discussion – the perfect way to strengthen your weak areas More than 450 color-images are included as question material Organization follows the chronology of pregnancy, from Maternal and Fetal Anatomy and Physiology to Labor and Delivery, with additional sections on the Fetus and Newborn, Puerperium, Obstetric Complications, and Medical and Surgical Complications Clinical case questions give your knowledge practical, real-world application The most detailed, comprehensive, and rigorously referenced text on obstetrics – a true must have for anyone in the field.

Técnicas rompedoras utilizadas por los mejores chefs del mundo "El libro más importante en las artes culinarias desde Escoffier." –Tim Zagat Una revolución está en marcha en el arte de la cocina. Al igual que el impresionismo francés rompió con siglos de tradición artística, en los últimos años la cocina modernista ha franqueado los límites de las artes culinarias. Tomando prestadas técnicas de laboratorio, los chefs de santuarios gastronómicos mundialmente reconocidos, como elBulli, The Fat Duck, Alinea y wd~50, han abierto sus cocinas a la ciencia y a la innovación tecnológica incorporando estos campos de conocimiento al genio creativo de la elaboración de alimentos. En Modernist Cuisine: El arte y la ciencia de la cocina, Nathan Myhrvold, Chris Young y Maxime Bilet –científicos, creadores y reconocidos cocineros– revelan a lo largo de estos seis volúmenes, de 2.440 páginas en total, unas técnicas culinarias que se inspiran en la ciencia y van de lo insospechado a lo sublime. Las 20 personas que componen el equipo de The Cooking Lab han conseguido nuevos y asombrosos sabores y texturas con utensilios como el baño María, los homogeneizadores y las centrifugas e ingredientes como los hidrocoloides, los emulsionantes y las enzimas. Modernist Cuisine es una obra destinada a reinventar la cocina. ¿Cómo se hace una tortilla ligera y tierna por fuera pero sabrosa y cremosa por dentro? ¿O patatas fritas espongosas por dentro y crujientes por fuera? Imagínese poder envolver un mejillón con una esfera de gelatina de su propio jugo, dulce y salado a la vez. O preparar una mantequilla sola a base de pistachos, fina y homogénea. Modernist Cuisine explica todas estas técnicas y le guía paso a paso con ilustraciones. La ciencia y la tecnología de la gastronomía cobran vida en miles de fotografías y diagramas originales. Las técnicas fotográficas más novedosas e impresionantes permiten al lector introducirse en los alimentos para ver toda la cocina en acción, desde las fibras microscópicas de un trozo de carne hasta la sección transversal de una barbacoa Weber. La experiencia de comer y cocinar bajo una perspectiva completamente nueva. Una muestra de lo que va a descubrir: Por qué sumergir los alimentos en una helada no detiene el proceso de cocción Cuando cocer en agua es más rápido que el vapor Por qué subir la parrilla no reduce el calor Por qué el horneado es principalmente un proceso de secado Por qué los alimentos fritos se doran mejor y saben más si el aceite se ha utilizado previamente Cómo pueden las modernas técnicas de cocina conseguir resultados perfectos sin el tiempo exacto o la buena suerte que requieren los métodos tradicionales Incluye aspectos cruciales como: Los sorprendentes principios científicos que encierran los métodos tradicionales de preparación de los alimentos, como asar, ahumar y saltar La guía más completa publicada hasta la fecha sobre la cocina al vacío, con las mejores opciones para baños María, materiales de envasado y equipos de sellado, estrategias de cocción y consejos para solucionar problemas Más de 250 páginas sobre carnes, pescados y marisco y 130 páginas sobre frutas, verduras y cereales, incluidas cientos de recetas paramétricas y técnicas paso a paso Extensos capítulos que explican cómo obtener conseguir resultados increíbles utilizando diversos espesantes, geles, emulsiones y espumas, incluidas recetas de muestra y muchas fórmulas Más de 300 páginas de nuevas recetas con presentaciones listas para servirse en restaurantes de alta cocina, además de recetas adaptadas de grandes chefs como Grant Achatz, Ferran Adrià, Heston Blumenthal, David Chang, Wylie Dufresne y David Kinch, entre otros Volumen 1: Historia y fundamentos Volumen 2: Técnicas y equipamiento Volumen 3: Animales y plantas Volumen 4: Ingredientes y preparaciones Volumen 5: Recetas listas para servir Volumen 6: Manual de cocina, impreso en papel resistente al agua, con recetas de ejemplo y exhaustivas tablas de referencia

FOOD ETHICS, 2E explores the ethical choices we make each time we eat. With twenty-six readings that bring together a diverse group of voices, this textbook dives into issues such as genetically modified foods, animal rights, population and consumption, the food industry's impact on pollution, centralized versus localized production, and more. In addition, this edition includes new introduction, new readings, a comprehensive index, and study questions that frame these significant issues for discussion and reflection. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Baldur's Gate is a fantastic medieval city with a long and storied history – a city on the verge of tearing itself asunder. Murder in Baldur's Gate presents the city – in the time of the Sundering, a period that will define the future of the Forgotten Realms. In addition to providing 64 pages of in-depth information on the city and its inhabitants, this product includes a harrowing 32-page adventure in which the player characters defend Baldur's Gate against an ancient evil long thought slain.

Tourism Policy and Planning

A Historical Survey

Williams Obstetrics, 24th Edition, Study Guide

Strategy, Planning, and Operation

Over 100 Recipes for Breakfast, Lunch & Dinner

150 Sweet & Savory Recipes Celebrating the Fresh-Picked Flavors of Fruits, Herbs & Vegetables

This book explores microbial symbiosis, with a particular focus on soil microorganisms, highlighting their application in enhancing plant growth and yield. It addresses various types of bacterial and fungal microbes associated with symbiotic phenomena, including rhizobium symbiosis, arbuscular mycorrhizal symbiosis, ectomycorrhizal symbiosis Presenting strategies for employing a diverse range of bacterial and fungal symbioses in nutrient fortification, adaptation of plants in contaminated soils, and mitigating pathogenesis, it investigates ways of integrating diverse approaches to increase crop production under the current conventional agroecosystem. Providing insights into microbial symbiosis, this book offers a valuable resource for researchers, graduate students and anyone in industry working on bio-fertilizers and their agricultural applications.

Ethnobotany of India: Volume 4: Western and Central Himalayas is the 4th volume of the 5-volume set, an informative book series on the ethnobotanical aspects of India. The books cover different regions, including Volume 1: Eastern Ghats and Deccan Volume 2: Western Ghats and West Coast of Peninsular India Volume 3: North-East India Western and Central Himalayas Volume 5: The Indo-Gangetic Region Each volume looks at the important ethnic plants of the specific region. Volume 4 covers the Western and Central Himalayas, the well-known mountain range on the Indian subcontinent. The unique flora and fauna of the Himalayas are varied, affected by climate, rainfall, al from climate change. The editors espouse that because indigenous non-Western societies form the vast majority of people now as well as in the past, a study of their plant interrelationships is necessary, and India is one of the most important regions of the old world for its ancient and culturally rich and diverse knowledge of ethnobotanical information that will be valuable to plant botanists and others working in and interested in ethnobotany. This important volume covers the ethnobotanical aspects of many plants of the region. It looks at ethnic diversity of people ethnic food plants and food preparation ethnomedical aspects of plants psychedelic plants and their possible l mystery ethnoveterinary medicinal plants ethno-conservation practices biodiversity heritage sites The volume includes the details of the plants used, their scientific names, the parts used, and how the plants are used, providing the what, how, and why of plant usage. The book is well illustrated with 20 color and 67 b/w illustrations. Toge presents the available ethnobotanical knowledge of India in one place. India's ancient and culturally rich and diverse information and use of ethnobotany will be valuable to those in the fields of botany and plant sciences, pharmacognosy and pharmacology, nutraceuticals, and others. The books also consider the threat to plant biodiversity in cultural diversity.

The critically acclaimed dean of The Pie Academy, Ken Haedrich, delivers a master class in pie making, with step-by-step photographic tutorials for perfect crusts and more than 250 recipes for pies of every flavor and style, from berry, fruit, nut, custard, chiffon, and cream pies, to freezer pies, slab pies, turnovers, and much more.

Whimsical, beautiful embroidery motifs created by an avid gardener—stitch roses, bees, or whole garden scenes. Kazuko Aoki has a unique talent for translating the beauty of the garden with needle and thread. By offering forty motifs, Aoki invites us to explore her gardens through embroidery. The forty motifs explore the roses and wildflowers that enjoy their nectar. The designs here are exquisite, detailed, and artfully rendered. Beyond the motifs themselves, Aoki also presents projects that feature the embroidery: brooches, notebook covers, pin cushions, and pouches. For those new to embroidery, detailed how-to illustrations are included.

The Developing Person Through Childhood and Adolescence

Introduction to Ethnobiology

Textbook Of Front Office Mgmt & Op

Dungeons & Dragons

Revised, Updated and Enlarged Second Edition

300 Tried-and-True Recipes for Delicious Homemade Pie

Check out a preview. Edition after edition, Berger's highly praised, bestselling text opens students' eyes to the ways children grow—and the ways that growth is investigated and interpreted by developmentalists. Staying true to the hallmarks that have defined Berger's vision from the outset, the Eighth Edition again redefines excellence in a child development textbook, combining thoughtful interpretations of the latest science with new skill-building pedagogy and media tools that can revolutionize classroom and study time.

This summarized case version of the best-selling title, BUSINESS LAW, ALTERNATE EDITION offers a comprehensive, authoritative, and student-friendly delivery of classic black-letter law blended with coverage of contemporary issues and cases. The cases, content, and features of the 12th edition have been thoroughly updated to represent the latest developments in business law. Excellent assortments of cases are included, ranging from precedent-setting landmarks to important recent decisions. Ethical, global, and corporate themes are integrated throughout. Numerous critical-thinking exercises challenge students to apply what they've learned to real-world issues. In addition, the text offers an unmatched range of support materials including innovative online teaching and learning resources. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

The standard-setting reference in medical toxicology—trusted as the leading evidencebased resource for poison emergencies A Dood's Core Title for 2017! For decades, one name has been synonymous with the most respected, rigorous perspectives on medical toxicology and the treatment of poisoned and overdosed patients: Goldfrank's Toxicologic Emergencies. Presented in full color, Goldfrank's delivers essential, patientcenteredcoverage of every aspect of poison management. The editors and authors are recognized as preeminent scholars in their specialties and provide unmatched coverage of all aspects of toxicologic emergencies, from pharmacology and clinical presentation to cutting-edge treatment strategies.

Goldfrank's Toxicologic Emergencies, Tenth Edition begins with an examination of medical toxicology principles and techniques. It then reviews the biochemical, molecular, and pathophysiologic basis of toxicology, followed by an intense focus on toxicologic principles related to special patient populations. Features Case studies enhance your understanding of the clinical application of the text material Practical focus on the pathophysiologic basis of medical toxicology The Antidotes in Depth sections delivers the expertise of toxicologists across the world as they present treatments for critically ill poisoned and overdosed patients and allow you to easily identify key issues related to the use of complex and often unfamiliar therapies

The principles of risk management, medicolegal decision making, patient safety, post mortem toxicology and the assessment of ethanol induced impairment described in chapters and Special Considerations emphasize the interface between medical toxicology, the law, and quality care

Graber and Wilbur's Family Medicine Examination and Board Review, Fourth Edition

Modernist Cuisine at Home

Handbook of Applied Therapeutics

Pie

Williams Obstetrics, 25th Edition, Study Guide