

The Slicing Pie Handbook: Perfectly Fair Equity Splits For Bootstrapped Startups

For many researchers, Python is a first-class tool mainly because of its libraries for storing, manipulating, and gaining insight from data. Several resources exist for individual pieces of this data science stack, but only with the Python Data Science Handbook do you get them all—Python, NumPy, Pandas, Matplotlib, Scikit-Learn, and other related tools. Working scientists and data crunchers familiar with reading and writing Python code will find this comprehensive desk reference ideal for tackling day-to-day issues: manipulating, transforming, and cleaning data; visualizing different types of data; and using data to build statistical or machine learning models. Quite simply, this is the must-have reference for scientific computing in Python. With this handbook, you'll learn how to use:
IPython and Jupyter: provide computational environments for data scientists using Python
NumPy: includes the ndarray for efficient storage and manipulation of dense data arrays in Python
Pandas: features the DataFrame for efficient storage and manipulation of labeled/columnar data in Python
Matplotlib: includes capabilities for a flexible range of data visualizations in Python
Scikit-Learn: for efficient and clean Python implementations of the most important and established machine learning algorithms

Entrepreneurs and early-stage company participants get taken advantage of so frequently that we hardly notice. Bad equity deals are the rule, not the exception. The Slicing Pie Handbook outlines a framework for perfectly fair equity splits for early-stage, bootstrapped start-up companies. Based on the dynamic equity model popularized by the book Slicing Pie, a formula in use by entrepreneurs all over the world. The Slicing Pie Handbook will help you determine the right share for people who contribute the things you need to start your company including help, equipment, supplies, rent and even credit. You will learn how to fairly allocate equity when people contribute and how to fairly recover equity when people leave the company. Includes a special chapter for EU startups.

Slicing PieFunding Your Company Without Funds

Making a delicious pie has never been easier with this extensive cookbook from the popular Chicago bakery. When Paula Haney first opened the Hoosier Mama Pie Company on March 14, 2009 (Pi day, appropriately enough), she worried whether her new business could survive by specializing in just one thing. But with a line around the block, Paula realized she had a more immediate problem: had she made enough pie? The shop closed early that day, but it has been churning out plenty of the Chicago's most delectable pies ever since. Specializing in hand-made, artisanal pies that only use locally sourced and in-season ingredients, Hoosier Mama Pie Company has become a local favorite and a national destination gaining praise from Bon Appetit, the Food Network, and Food & Wine as one of the top pie shops in the country. The Hoosier Mama Book of Pie delivers all the sumptuous secrets of buttery crusts, fruity fillings, creams and custards, chess pies, over-the-top pies, and even the stout and hearty savory pie. The practically oriented, easy-going, and accessible style of this book will help bakers both new and old make the perfect pie for every occasion. On top of all of this, The Hoosier Mama Book of Pie also includes tips on technique, fascinating historical anecdotes, and an emphasis on special seasonal recipes, as well as quiches, hand pies, and scones. This beautifully photographed and designed book has the classic retro feel of the mid-20th century golden age of pie, and all the warmth and personality of the Hoosier Mama Pie Co.'s cozy Chicago storefront. The focus on using local produce and employing the farm-to-table philosophy gives the book a contemporary twist, helping home bakers make the freshest, most delicious pies imaginable. Now readers can take a little piece of the Hoosier Mama Pie Company anywhere they go. Praise for the Hoosier Mama Book of Pie "Paula Haney . . . just put out a massive cookbook with her recipes . . . and it's something very special. The almost-400-page tome details Hoosier Mama's opening and development, as well as Haney's recipes for everything from crust to biscuits to custard fillings. The photos make everything look delicious and, to the above-average baker, everything seems relatively easy to execute." —Marah Eakin, the AV Club "Everything you could possibly want to know about proper pie making is covered . . . No facet of the process is too humble for discussion; the merits of salt in the crust is given as much thought as the best way to combine butter and flour. If you've ever wanted to learn the right way to crimp a pie, or how to make lattice work actually work, this is the book for you." —Serious Eats, naming Hoosier Mama a top dessert cookbook of 2013

Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix

Нарисання пирога

Tools and algorithms for analyzing images

56 Amazing Flavors plus Recipes for Pies, Cakes & Other Frozen Desserts

Cofounding the Right Way

Crush

A Book about Math

More than 70 Recipes for Enjoying Nature's Most Delicious Superfood

NEW YORK TIMES BESTSELLER • In her first cookbook, Bon App é tit and YouTube star of the show Gourmet Makes offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon App é tit • NPR • The Atlanta Journal-Constitution • Salon • Epicurious "There are no 'just cooks' out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people."—Claire Saffitz Claire Saffitz is a baking hero for a new generation. In Dessert Person, fans will find Claire's signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Commeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do's and don'ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

A detailed guide to who's who in the world of food—written as a creation as beautiful as any cake (Martha Stewart). Everyone knows that serving a pie for dessert makes guests happy. And serving one with a beautifully designed crust that makes guests swoon is even better. Pies can be as stunningly attractive as the most decorative cakes with the use of some basic techniques and the appropriate care when working with pie dough. The recipes and techniques in this book give any home baker the tools to create breathtaking works of pie art. From preparation of the dough to the last moments of baking, all methods are clearly presented using step-by-step photographs. A flat surface, rolling pin, sharp knife, and cookie cutters of different sizes and shapes make embellishing an ordinary pie crust easy. The 25 designs in this book, arranged by three levels of difficulty, range from graphic art styles to seasonal-inspired flourishes—offering the first guide to creating these stunning works of edible art. [A] gorgeous cookbook...As the book progresses, so do your skills. "—Taste of Home

Learn to make frozen yogurt at home that's just as light, smooth, and delightful as what you buy. You'll use Greek yogurt as a base and a basic ice cream machine to make these 56 flavor recipes that range from traditional to artisanal, including black cherry vanilla, toasted coconut, peach Melba, chia spice, watermelon, maple bacon, chocolate malted, pistachio, and browned butter pecan. An additional 50 recipes for treats like blueberry sugar cookie sandwiches, brownie baked Alaska, Neapolitan semifreddo, cinnamon bun pops, and salted caramel swirl bonbons ensure this is the sweetest guide ever to making and enjoying frozen yogurt. This publication conforms to the EPUB Accessibility specification at WCAG 2.0 Level AA.

Slicing Pie outlines a simple process for making sure that the founders and early employees of a start-up company get their fair share of the equity. You will learn: How to value the time and resources an individual brings to the company relative to the contributions of others ; The right way to value intangible things like ideas and relationships ; What to do when a founder leaves your company ; How to handle equity when you have to fire someone. (4e de couv.).

Recipes for All the Food You Want to Eat: A Cookbook

Founder's Pocket Guide: Founder Equity Splits

Transform Your Favorite Pies into Works of Art

Python Data Science Handbook

What Founders Can Teach Us about Making Choices and Managing Change

The Hoosier Mama Book of Pie

100 Delicious and Decidedly Different Recipes for America's Favorite Pie

The Book on Pie

Celebrate your love of food—and fiction—with recipes for a book-themed tea party! There's nothing quite like sitting down on a lovely afternoon with a good book and a steaming cup of tea, falling down the rabbit hole into the imaginary worlds of Middle-earth, Sherlock Holmes's London, or other fictional escapes. Now you can indulge your literary fantasies—or a host a very special book club get-together—with this collection of recipes that bring beloved classics to life. Featuring fifty-five perfectly portioned recipes for an afternoon getaway, including custom homemade tea blends and beverages, it provides everything you need to plan an elaborate tea party. Cook up and enjoy: Turkish Delight while sipping on White Witch Hot Chocolate from The Chronicles of Narnia Drink Me Tea with the Queen of Hearts' Painted Rose Cupcakes from Alice in Wonderland Eeyore's Birthday Cake with Hundred Acre Hot Chocolate from Winnie the Pooh Hannah's Sweet Potato Bacon Pastries and Jo's Gingerbread from Little Women Tom Sawyer's Whitewashed Mini Jelly Doughnuts from Tom Sawyer And more! Also includes photographs and literary quotes!

Elin Hilderbrand, author of the enchanting Summer People and The Beach Club, invites you to experience the perfect getaway with her sparkling new novel. Adrienne Dealey has spent the past six years working for hotels in exotic resort towns. This summer she has decided to make Nantucket home. Left flat broke by her ex-boyfriend, she is desperate to earn some fast money. When the desirable Tatchers arrives at Nantucket's hottest restaurant, is he only here to offer her a job, she wonders if she can get by with no experience. Tatchers gives Adrienne a crash course in the business—and they share an instant attraction. But there is a mystery about their situation: what is it about Fiona, the Blue Bistro's chef, that captures Tatchers' attention again and again? And why does such a successful restaurant seem to be in its final season before closing its doors for good? Despite her uncertainty, Adrienne must decide whether to open her heart for the first time, or move on, as she always does. Infused with intimate Nantucket detail and filled with the warmth of passion and the breeze of doubt, The Blue Bistro is perfect summer reading.

This edition has been adapted for the US market. From simple suppers and family favorites, to weekend dishes for sharing with friends, this book is packed full of phenomenal food - pure and simple. Whether it's embracing a meat-free day or two each week, living a vegetarian lifestyle, or just wanting to try some brilliant new flavor combinations, this book ticks all the boxes. Super-tasty, brilliantly simple, but inventive veg dishes include: • AMAZING VEGGIE CHILLI, comforting black rice, zingy crunchy salsa and chili-riddled yogurt • GREENS MAC 'N' CHEESE with leek, broccoli & spinach and a toasted almond topping • VEGGIE PAD THAI, crispy fried eggs, special tamarind & tolu sauce and peanut sprinkle • SUPER SPINACH PANCAKES with avocado, tomato and cottage cheese • SUMMER TAGLIATELLE, basil & almond pesto, broken potatoes and delicate green veg With chapters on Soups & Sandwiches, Brunch, Pies & Bakes, Curries & Stews, Salads, Burgers & Fritters, Pasta, Rice & Noodles, and Traybakes there's something tasty for every occasion. Sharing simple tips and tricks that will excite the taste buds, this book will give you the confidence to up your vegetable intake and widen your recipe repertoire, safe in the knowledge that it'll taste utterly delicious. It will also leave you feeling full, satisfied and happy - and not missing meat from your plate. "It's all about celebrating really good, tasty food that just happens to be meat-free." Jamie Oliver

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Anticipating and Avoiding the Pitfalls That Can Sink a Startup

Recipes and Guidance for Baking with Confidence

The Perfect Pie

How to Build a Big Little Business

A Literary Tea Party

Slicing Pie Handbook EU Edition

The Calumet Book of Oven Triumphs!

Storytelling with Data

From the #1 bestselling author of *The Bomber Mafia*, the landmark book that has revolutionized the way we understand leadership and decision making. In his breakthrough bestseller *The Tipping Point*, Malcolm Gladwell redefined how we understand the world around us. Now, in *Blink*, he revolutionizes the world within. *Blink* is a book about how we think without thinking, about choices that seem to be made in an instant—in the blink of an eye—that actually aren't as simple as they seem. Why are some people brilliant decision makers, while others are consistently inept? Why do some people follow their instincts and win, while others end up stumbling into error? How do our brains really work—in the office, in the classroom, in the kitchen, and in the bedroom? And why are the best decisions often those that are impossible to explain to others? In *Blink* we meet the psychologist who has learned to predict whether a marriage will last, based on a few minutes of observing a couple; the tennis coach who knows when a player will double-fault before the racket even makes contact with the ball; the antiquities experts who recognize a fake at a glance. Here, too, are great failures of "blink": the election of Warren Harding, "New Coke," and the shooting of Amadou Diallo by police. *Blink* reveals that great decision makers aren't those who process the most information or spend the most time deliberating, but those who have perfected the art of "thin-slicing"—filtering the very few factors that matter from an overwhelming number of variables.

After two decades of research on founders, a best-selling book on the subject, and experience teaching and mentoring thousands of students in this field, Noam Wasserman is a prominent authority on startups. Hearing from countless readers and students that his insights helped them with important life decisions, beyond the incubator and boardroom, Wasserman brings us a new book that applies to his real-world readers, the hottest of startups founders. Like entrepreneurs, we all deal with uncertainty, tough decision-making, and necessary problem-solving. Whether we freelance or work for large organizations, whether we're married or single, have kids or not, we must be able to think on our feet, assess risks and opportunities, and recruit others to help us navigate them.

This book offers important advice for envisioning change in our lives—from contemplating the next step in a relationship to making a radical career move—and managing changes to which we've already committed. We can learn to recognize our own well-worn patterns and keep our tendencies and habits in check, recruit a personal taskforce—our own board of directors—to advise us, and plan ahead for growth. With his extensive database of entrepreneurship case studies—from Pandora to Twitter to Nike—complemented with data on 20,000 founders, Wasserman is able to go deeply into the entrepreneurial mindset and show us how startups provide specific lessons for crafting our most successful lives.

The Founder's Dilemmas examines how early decisions by entrepreneurs can make or break a startup and its team. Drawing on a decade of research, including quantitative data on almost ten thousand founders as well as inside stories of founders like Evan Williams of Twitter and Tim Westergren of Pandora, Noam Wasserman reveals the common pitfalls founders face and how to avoid them. A Food Critic's Review to Die For Everyone's Trying the food fair serrated knife, perfect for slicing, serving, and...murder? Hanna Denton has a lot to prove after taking over The Upper Crust, her grandmother's California pie shop. And the Crystal Cove Food Fair is the perfect place to entice new customers. When local food critic Heath Barr serves up detestable reviews of Hanna's pies—not to mention his burning comments about other vendors, too—she's outraged, but she never imagined he'd be murdered. Now Hanna is drawing the worst kind of attention from police chief Sam Genovese, her former high school flame. Can she work through the doughy mess and discover the true killer, or will Hanna do all her future baking behind bars? Includes scrumptious recipes you'll love, from Double Chocolate Cream Pie to Butterscotch Pecan Pie. Praise: "Foodies will eat up Culver's second Pie Shop mystery."—Publishers Weekly

A Data Visualization Guide for Business Professionals

The Power of Thinking Without Thinking

Will Work for Pie

Persuasive Pitching and Presenting

Even Better Brownies

How to Make Colleges Want You

The Absolutely True Diary of a Part-Time Indian

Essential Tools for Working with Data

"I've read a million sales books and taken almost a million classes in formal sales training, but your practical techniques make all those pale in comparison. It makes such sense!" Jackie Schwartz, Planet Einstein Pitch Ninja provides practical steps for making your presentation dynamic and engaging by providing a simple framework that emphasizes body language and other non-verbal cues to effectively persuade an audience. Pitch Ninja is based on the Super-Awesome Presentation Zone Program that divides the space used by the presenter into three distinct zones: The Intimacy Zone is where you make personal connections with audience members; The Excitement Zone is where you pump up the crowd and get them engaged in your message The Information Zone is where you convey the details of your presentation to decision makers Each zone has a specific set of behaviors including eye contact, arm movements, gestures and body position. The result is a highly engaging presentation that makes your ideas pop and dazzles your audience. Perfect for the beginner or seasoned professional, every speaker can be a Pitch Ninja!

What if you had colleges coming after you instead of the other way around? The hidden list secret of college admissions is that most schools are desperate...desperate for great kids who do things differently and will make their campuses vibrant and exciting. And you don't have to be an A student, the president of your student body, or the winner of the national spelling bee to do this. Any student can become someone that colleges compete for if you follow the recommendations in this book. The Secret of NTAs: Unusual activities that make you stand out Breaking the Zone: Take advantage of where you're from and who you are Striking the Nerve: Decode what colleges believe in, then match those values really your Application Team: Getting references, teachers, and counselors to boost your odd And Much more No matter where you are in your high school career, you can start these things today and vastly increase your odds of getting into the competitive college of your choice.

Calumet was the premier producer of baking powder in the early 20th century. Baking powder is an essential ingredient when making any pastry, cake, or bread product. This vintage recipe book has numerous tips and tricks on how to be the best baker in town with the help of Calumet as well as dozens of recipes.

Never Say Pie

Elegant Pie

Cooking for Geeks

Cravings

Sally's Baking Addiction

Cooking Basics and Beyond—Hundreds of Tips, Techniques, Recipes, Food Facts, and Folklore

A Slice of the Pie

Building Your Startup Using Equity Instead of Cash

Don't simply show your data—tell a story with it! Storytelling with Data teaches you the fundamentals of data visualization and how to communicate effectively with data. You'll discover the power of storytelling and the way to make data a pivotal point in your story. The lessons in this illuminative text are grounded in theory, but made accessible through numerous real-world examples—ready for immediate application to your next graph or presentation. Storytelling is not an inherent skill, especially when it comes to data visualization, and the tools at our disposal don't make it any easier. This book demonstrates how to go beyond conventional tools to reach the root of your data, and how to use your data to create an engaging, informative, compelling story. Specifically, you'll learn how to:

Understand the importance of context and audience Determine the appropriate type of graph for your situation Recognize and eliminate the clutter clouding your information Direct your audience's attention to the most important parts of your data Think like a designer and utilize concepts of design in data visualization Leverage the power of storytelling to help your message resonate with your audience Together, the lessons in this book will help you turn your data into high impact visual stories that stick with your audience. Rid your world of ineffective graphs, one exploding 3D pie chart at a time. There is a story in your data—Storytelling with Data will give you the skills and power to tell it!

If you can slice an onion, you can cook almost anything. That's the first premise of this book. There are dozens more, all underlining the happy thought that cooking is easier than they tell you it is. The recipes and tips here—and there are many—are simple: it's flavor that counts, not a list of ingredients longer than a kitchen cabinet can bear. The methods are uncomplicated (mix vegetables and olive oil together in a bowl with a bowl?), the kitchen mythology we learn, is one thing, and food history another. Mythology: the need for expensive slot-top box holders for knives. History: Did you ever wonder who Granny Smith was? How to Slice an Onion demystifies the culinary arts, making cooking simple for the beginner and opening new possibilities for the experienced cook. It's a kitchen companion, a friend at hand when you stand at the stove, a fascinating and amusing look at the history of the food we eat, and a charming guide to the fundamentals and finer details of good home cooking. For the beginner, the accomplished chef, and even for those who just like to read about food, this book is a good friend to have in the kitchen.

How does a suburban pizza joint end up profiled on national magazine covers and network TV news? (Hint: The secret is not in the sauce.) When Nick Sarillo decided to open a family-friendly pizza restaurant in the suburbs of Chicago, people thought he was nuts. Having worked as a carpenter for much of his adult life, he lacked any formal experience in restaurants or in managing a small business. Everyone told him no one else would ever care about his place the way he did. They warned he'd have to work 20-hour-days and monitor every employee just to stay in business. But Sarillo saw things differently, and set out to run his business in a radically different way. Today Nick's Pizza & Pub is one of the top ten busiest independent pizza restaurants in the country, with two locations that gross about six times the revenue of the typical pizza restaurant. And in an industry where most employees leave within less than a year, Nick's annual turnover rate is less than 20 percent. How did he do it? The secret lies in Nick's purpose-driven culture, in which every employee—from the waiters to the chefs to the managers—is equipped with the tools necessary to do their jobwhile also advancing the company's overall mission. The result is higher sales, a dedicated team, and a big little business that is beloved by the entire community. In A Slice of the Pie Sarillo tells the story of how he built his extraordinary culture and shows how anyone can follow his methods. For instance, Nick's managers engage the staff by tracking and rewarding unusual metrics, such as how many guests request a particular server or the average check amount of each carryout host. Likewise, team members of all ages and levels of experience are encouraged to express themselves, acquire new skills, and suggest ideas to help the business grow. A Slice of the Pie will help transform even the smallest, simplest, and most ordinary business into a successful, high-performance organization.

Erin Jeanne McDowell, New York Times contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. The Book on Pie starts with the basics, including techniques, conversions, make-aheads, and styling tricks, before diving into 100 of her unique and intriguing recipes. Find everything from classics like apple pie, pumpkin, to more inspired recipes like Hand-Pie Ice Cream Sandwiches and Chinese BBQ Pork and Scallion Pie. Erin takes every recipe a step further with Pie-deas: ideas for swapping doughs, crusts, and toppings for infinitely customizable pies. Mix and match Pumpkin Spice Pie Dough and Dark Chocolate Drippy Glaze, or the Chive Compound-Butter Crust with the Croque Madame Piellets . . . the possibilities are endless. Look no further than The Book on Pie for the only book on pie you'll ever want or need.

Insider Secrets for Tipping the Admissions Odds in Your Favor

Apple Pie

Funding Your Company Without Funds

The Golden Rule Cook Book

The Every-day Cook-book and Encyclopedia of Practical Recipes

Ultimate Veg

The Blue Bistro

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"How do we split up the equity ownership of our startup?" This guide provides a framework and process to help startup founders answer this common question. Equity ownership affects the culture and sense of wellbeing of a startup. Founders typically sacrifice a great deal of other life opportunities to work on a startup effort. In exchange for that sacrifice, a founder wants to feel the ownership equation with any co-founders is fair. In detail, this Founder's Pocket Guide walks entrepreneurs through the following elements: • Take The Founder Test to make sure everybody deserves founder status • Review the case for splitting your founder equity into equal parts • Use the Equity Split Scorecard as a fair method to allocate more equity to highly skilled cofounders • Solve common equity problems using founder vesting structures • Answer common equity split questions like IP and founder-investors Note that this guide does not go into how to use equity to attract employees or using equity to pay service providers, advisors, development companies, or other contractors. This guide focuses solely on the best practices of deciding the equity ownership split between the founders of a startup venture.

#1 NEW YORK TIMES BESTSELLER A REESE WITHERSPOON x HELLO SUNSHINE BOOK CLUB PICK A PENGUIN BOOK CLUB PICK "Beautifully written and incredibly funny... I fell in love with Eleanor; I think you will fall in love, too!" —Reese Witherspoon Smart, warm, uplifting, the story of an out-of-the-ordinary heroine whose deadpan weirdness and unconscious wit make for an irresistible journey as she realizes the only way to survive is to open her heart. No one's ever told Eleanor that life should be better than fine. Meet Eleanor Oliphant. She struggles with appropriate social skills and tends to say exactly what she's thinking. Nothing is missing in her carefully timetabled life of avoiding social interactions, whose weekends are punctuated by frozen pizza, vodka, and phone chats with Mummy. But everything changes when Eleanor meets Raymond, the bumbling and deeply unhygienic IT guy from her office. When she and Raymond together save Sammy, an elderly gentleman who has fallen on the sidewalk, the three become the kinds of friends who rescue one another from the five hours of isolation they have each been living. And it is Raymond's big heart that will ultimately help Eleanor find the way to repair her own profoundly damaged one.

With a brand-new section of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl Smores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

Jobs & Wozniak, Page & Brin, Ben & Jerry...any list of successful companies seems awash with cofounders who are a match made in business heaven. The benefits are obvious: by combining resources, knowledge, expertise and motivation, cofounders can often build something far more successful together compared to going solo.And yet...two-thirds of startups fail because of disagreements between founders. Why? Because cofounding isn't as simple as drawing up an agreement and shaking hands on it.In fact, there are seven steps required to build cofounding teams that win and last.Cofounding The Right Way will take you through those steps, one simple step at a time, from finding the right cofounders all the way through to structuring your team, splitting the equity, making sure everyone stays motivated and documenting it in your cofounding agreement. Is a partnership even right for you in the first place? That's Step No. 1!Get your cofounding team right, and you'll be in the best possible position to handle any challenge that's thrown in your direction. Get it wrong and not even the best business idea will be able to survive.Forward by Mike Forney, author of Slicing Pie.

The Founder's Dilemmas

A Novel

Everything You Need to Know to Bake Perfect Pies

Programming Computer Vision with Python

Perfectly Fair Equity Splits for Bootstrapped EU Startups

Eleanor Oliphant Is Completely Fine

Blink

Get the dough rolling and perfect your pie-making skills to bake beautiful, foolproof versions of the corner bakery classics and French patisserie favorites—plus a host of whimsical, modern pies and tarts of all kinds like sky-high meringue pies, uniquely flavored fruit pies with intricate lattice-woven tops, and lush elegant tarts. The Perfect Pie is the definitive guide to gorgeous pies and tarts. Maybe you want to master hesopun pies that celebrate seasonal produce, or get creative with pastry-encased canvases for modern flavor profiles. No matter your pie preference, this collection will inspire you to bake. We've tested our way to the best techniques for building foolproof bakery-quality pies from the crust up: Learn how to create the flakiest pie crust from dough that's a breeze to roll. Become the expert in classics like Sweet Cherry Pie and also wow with pies that show off interesting flavors like Blueberry Earl Grey Pie (tea is infused into the filling and an adorning glaze) or Browned Butter Butternut Squash Pie with Sage. Make meringues that don't weep, or fruit filling for Deep-Dish Apple Pie that doesn't shrink under the tall-standing top crust. Discover the world of tarts like Chocolate-Hazelnut Raspberry Mousse Tart with looks that deceive its simplicity (we top crispie store-bought puff pastry with a quick mousse), sleek sesame brittle-decorated Chocolate-Tahini Tart, and rustic galettes. When you're ready to up your game, learn to design intricate pie tops (think braided edges for Pecan Pie or a herringbone lattice pattern for Ginger Plum Pie), creative cutters for Apricot, Vanilla Buns, and Cardamom Pie; and candied peanut clusters for Peanut Butter and Concord Grape Pie), fashion pies big (slab pies for a crowd) and small (muffin tin pies, jar pies, and pie pops), and use ingredients you never thought to put in pie like hush cherries or rose water.

This collection about obsession and love is the 99th volume of the Yale Series of Younger Poets Richard Siken's Crush, selected as the 2004 winner of the Yale Younger Poets prize, is a powerful collection of poems driven by obsession and love. Siken writes with ferocity, and his reader hurtles unstoppably with him. His poetry is confessional, gay, savage, and charged with violent eroticism. In the world of American poetry, Siken's voice is striking.

If you want a basic understanding of computer vision's underlying theory and algorithms, this hands-on introduction is the ideal place to start. You'll learn techniques for object recognition, 3D reconstruction, stereo imaging, augmented reality, and other computer vision applications as you follow clear examples written in Python. Programming Computer Vision with Python explains computer vision in broad terms that won't bog you down in theory. You get complete code samples with explanations on how to reproduce and build upon each example, along with exercises to help you apply what you've learned. This book is ideal for students, researchers, and enthusiasts with basic programming and standard mathematical skills. Learn techniques used in robot navigation, medical image analysis, and other computer vision applications Work with image mappings and transforms, such as texture warping and panorama creation Compute 3D reconstructions from several images of the same scene Organize images based on similarity or content, using clustering methods Build efficient image retrieval techniques to search for images based on visual content Use algorithms to classify image content and recognize objects Access the popular OpenCV library through a Python interface

Look No Further For the Ultimate Guide to the Best Ever Brownies and Bars. Ditch boxed brownie mixes and other uninspired recipes in favor of Mike Johnson's amazingly decadent and rich homemade brownies and bars. From traditional brownies that will blow your mind to ones featuring inventive flavor combinations, Mike also includes other must-try recipes, like one-of-a-kind blondies, no-fuss cheesecake bars, and so many more. Each recipe in this unique collection is tie die for: Including • Ultimate Fudge Brownies • Brown Butter Chocolate Chunk Cookie Bars • Smores Bars • Spiced Caramel Turtle Brownies • Cinnamon Roll Blondies • Cookies n' Cream Brownies • Chocolate-Covered Strawberry Cheesecake Bites • Apple Crisp Bars • Peppermint Mocha Brownies • Espresso Carmelitas With easy-to-follow instructions and tip and tricks to ensure the best results, Mike's recipes guarantee that bakers of all skill levels will be able to whip up a tasty, luxurious treat whenever the mood strikes.

Your Ultimate Guide to Classic and Modern Pies, Tarts, Galettes, and More

Six Hundred Recipes for Meatless Dishes

How to Slice an Onion

A Practical Guide to Successful Business Partnerships

50 Standout Bar Recipes for Every Occasion

Deluxe Recipes

A Walk in the Woods

Real Secrets to Great Hacks, and Good Food

Equity can be a powerful tool to attract resources and talent to your startup, dividing it up improperly can cause irreversible damage and derail an otherwise promising company. Will Work for Pie shows how to apply the logic of the aptly named Slicing Pie model for equity splits that has been used by thousands of startups all over the world to create a perfectly fair equity split. In this book, you'll learn what fairness looks like in a startup and how to achieve it: How the Slicing Pie model works and why it always creates a fair split What motivates employees and teams and how to build an effective incentive program How to determine the fair market value of just about anything your company needs A fascinating addition to the entrepreneur's library, Will Work for Pie speaks to both startup founders and early participants who are looking at team-building for a new company, as well as seasoned entrepreneurs who may be wary of equity splits following a bad experience (or two).

Maybe she's on a photo shoot in Zanzibar. Maybe she's making people laugh on TV. But all Chrissy Teigen really wants to do is talk about dinner. Or breakfast. Lunch gets some love, too. For years, she's been collecting, cooking, and Instagramming her favorite recipes, and here they are: from breakfast all day to John's famous fried chicken with spicy honey butter to her mom's Thai classics. Salty, spicy, saucy, and fun as sin (that's the food, but that's Chrissy, too), these dishes are for family, for date night at home, for party time, and for a few life-sucks moments (salads). You'll learn the importance of chili peppers, the secret to cheesy-cheeseless eggs, and life tips like how to use bacon as a home fragrance, the single best way to wake up in the morning, and how not to overthink men or Brussels sprouts. Because for Chrissy Teigen, cooking, eating, life, and love are one and the same.

Squirrel promises to divide her pie into sections to share with her animal friends if she wins the pie contest. Bestselling author Sherman Alexie tells the story of Junior, a budding cartoonist growing up on the Spokane Indian Reservation. Determined to take his future into his own hands, Junior leaves his troubled school on the rez to attend an all-white farm town high school where the only other Indian is the school mascot. Heartbreaking, funny, and beautifully written, The Absolutely True Diary of a Part-Time Indian, which is based on the author's own experiences, coupled with poignant drawings by Ellen Forney that reflect the character's art, chronicles the contemporary adolescence of one Native American boy as he attempts to break away from the life he was destined to live. With forward by Markus Zusak, interviews with Sherman Alexie and Ellen Forney, and four-color interior art throughout, this edition is perfect for fans and collectors alike.

Perfectly Creamy Frozen Yogurt

Pitch Ninja

How Many Ways Can You Cut a Pie?

Slicing Pie

Life Is a Startup

An Avocado a Day

Dessert Person

Go beyond guacamole! Enjoy avocados in 70 delicious and different ways and improve your health with this cookbook devoted to the popular superfood. Research shows that adding an avocado a day to your diet can improve your overall health, but even most avocado lovers don't know what to do with them beyond adding a slice or two to a sandwich or mashing one into guacamole. Here are 70 simple and delicious ways to enjoy avocados from breakfast to dessert, including Avocado Green Curry Noodles, Tequila, Citrus and Ginger Stuffed Avocados, Avocado Waffles, and Avocado Key Lime Pie. Author Lara Ferroni educates readers on the various kinds of avocados and how to pick them, store them, and even grow them. Home cooks will learn how to use avocado butter, oil, and honey, and how to incorporate avocados into every meal of the day.

God only knows what possessed Bill Bryson, a reluctant adventurer if ever there was one, to undertake a gruelling hike along the world's longest continuous footpath—the Appalachian Trail. The 2,000-plus-mile trail winds through 14 states, stretching along the east coast of the United States, from Georgia to Maine. It snakes through some of the wildest and most spectacular landscapes in North America, as well as through some of its most poverty-stricken and primitive backwoods areas. With his offbeat sensibility, his eye for the absurd, and his laugh-out-loud sense of humour, Bryson recounts his confrontations with nature at its most uncompromising over his five-month journey. An instant classic, riotously funny, A Walk in the Woods will add a whole new audience to the legions of Bill Bryson fans. Previously published as: Apple pie perfect.