

Sentimenti Da Assaggiare Spezie Segrete Per Superare Lo Sciapo Del Vivere Quotidiano

For more than four thousand years, Chinese scholars and medical practitioners have documented ways of maintaining health and treating illness, from theories of yin-yang and the zang-fu organs to the use of herbs and acupuncture. The Essential Book of Traditional Chinese Medicine marks the first time such concepts have been made accessible to Westerners in a comprehensive form.

Describes the shocking scientific devices and techniques available to any group in a position to manipulate society

A survey of the entire field of America folklore-folkways jests, boasts, tall tales, ballads, and legendary heroes-from the era of colonization to the present age of mass culture.

Originally published for the centennial of Emily Dickinson's death in 1886, contains the drafts of three letters to a person Emily addresses as 'Master,' accompanied by an introduction and comments by the noted Dickinson manuscript scholar, R. W. Franklin

A Feast of Ice and Fire: The Official Game of Thrones Companion Cookbook

The Mortal Wound

Work is Theatre & Every Business a Stage

Broken Lives and Organizational Power

Emotional Communities in the Early Middle Ages

The Institute

Linus Hoppe has always lived in Realm One, an ideal world. Now, at 14, he must be tested by the Great Processor to determine where he deserves to live from here on. If he achieves a high score, nothing in his life will change. But if he scores too low, he'll be relegated to an inferior realm, possibly far from his family and friends. There's really nothing for Linus to worry about—unless, of course, he chooses to alter his destiny.

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Sedersi a tavola ha sempre avuto molteplici significati: odiarsi, amarsi, tradirsi, arrabbiarsi, lasciarsi andare ai ricordi come alla felicità. E' lì che l'uomo ha da sempre sviluppato ciò che lo caratterizza: le relazioni basate su sentimenti/emozioni. In questo libro ne sono stati scelti tredici, che per eccesso o difetto caratterizzano l'era moderna. Parlare di sentimenti è come giocare in cucina, per questo il risultato dipenderà dal giusto equilibrio tra gli elementi. I sentimenti possono interagire tra loro in modo sia positivo sia negativo, inducendone di nuovi se non mediati. L'esempio più classico è quello della gelosia: la sua assenza può oscurare il sentimento d'amore provato, facendoci risultare freddi, distaccati ed egocentrici, mentre, talvolta, quando appare eccessiva, la neghiamo vergognandocene, ci sentiamo in colpa. Tuttavia, è evidente a tutti come, se equilibrata, risulti "spezia" essenziale del processo di innamoramento.. Questo quindi è un libro che propone ricette ed emozioni che partono dalle tradizioni classiche per lasciare ai lettori la possibilità/bisogno di cimentarsi in cucina con piatti, sentimenti/spezie nuovi. Francesco Fresi, Psicoterapeuta, selezione e formazione del personale, scrittore, neuropsicologo e ricercatore universitario, si occupa dei disturbi emotivi (psicologici e psichiatrici) in età adolescenziale e adulta, scegliendo di affrontarli anche attraverso canali non didattici come la TV (Hotel Chiambretti), la radio (105 Kris and Kris), la carta stampata («Verò», «VIP», «TV», «Infamiglia», «Mabella») e non (All Running). Svolge la sua professione presso l'ospedale San Raffaele di Milano e il suo studio privato. www.francescofresi.it Enrico Smeraldi è Professore Emerito di Psichiatria presso l'Università Vita-Salute San Raffaele di Milano. Ha scritto per le più prestigiose riviste internazionali di psichiatria ed è autore di numerose pubblicazioni scientifiche: I disturbi dell'ansia (1991), I disturbi dell'umore (1 edizione 1993, il edizione 2010), Psichiatria clinica (1994), Competenze psichiatriche nella formazione medica (2004), Trattato Italiano di Psichiatria (I-III edizione) e la riproposizione commentata del Trattato di Psicopatologia di Eugene Minkowski (2003). Ha inoltre pubblicato con Sergio Zavoli i volti della mente. Viaggio nel pensiero ammalato (1977) e con Piero Coda L'Anima e la mente. Un tema a due voci (2010). Con Imprimator ha scritto L'arte di essere nonni (2015) e Brevi lezioni di psichiatria (2016).

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The essay is one of the richest of literary forms. Its most obvious characteristics are freedom, informality, and the personal touch—though it can also find room for poetry, satire, fantasy, and sustained argument. All these qualities, and many others, are on display in The Oxford Book of Essays. The most wide-ranging collection of its kind to appear for many years, it includes 140 essays by 120 writers: classics, curiosities, meditations, diversions, old favorites, recent examples that deserve to be better known. A particularly welcome feature is the amount of space allotted to American essays, from Benjamin Franklin to John Updike and beyond. This is an anthology that opens with wise words about the nature of truth, and closes with a consideration of the novels of Judith Krantz. Some of the other topics discussed in its pages are anger, pleasure, Gandhi, Beau Brummell, wasps, party-going, gangsters, plumbers, Beethoven, potato crisps, the importance of being the right size, and the demolition of Westminster Abbey. It contains some of the most eloquent writing in English, and some of the most entertaining.

The Children's Train

Asylums

A Book to Serve as a Companion in Time of Illness and Health : Based on the Lectures and Teaching of Naboru Muramoto

Dubliners

More Than 35 World-Renowned Cooks Reveal What They Eat at Home

The Abolition of Man

Linus Hoppe's not making us laugh onscreen or keeping us company on the radio, you'll find her in the kitchen cooking up a storm. Easy, healthy recipes that are fun to make and delicious to eat - these are the recipes Fearne loves and has become famous for. Recipes she can't wait to share with you, too. With chapters covering fresh and delicious breakfasts to start your day well; simple, sumptuous lunches to enjoy at home and on the run; and comforting dinners that show you how to eat the rainbow. Cook. Eat. Love provides over 100 recipes that will have you eating happily and healthily at every meal time. A pescatarian herself who cooks meat for her family, Fearne includes recipes that can cater for both and be packed with goodness either way. You'll also find plenty of ideas for elevenses, afternoon treats, baked goods and desserts that use plenty of natural ingredients to make those sweet treats guilt-free and just as satisfying. From Thai Coconut Soup to Quick and Healthy Pizzas; Roast Chicken Cashew and Chilli salad to Salted Caramel Chocolate Slice and Beetroot Cupcakes, Cook. Eat. Love is guaranteed to bring joy to your kitchen and beyond.

This highly original book is both a study of emotional criticism in the Early Middle Ages and a contribution to the debates among historians and social scientists about the nature of human emotions.

From an award-winning novelist, a stunning portrait of late Raj India—a sweeping saga and a love story set against a background of huge political and cultural upheaval. YOU ASK FOR MY NAME, THE REAL ONE, AND I CANNOT TELL. IT IS NOT FOR LACK OF EFFORT. In 1930, a great ocean wave blots out a Bengali village, leaving only one survivor, a young girl. As a maidservant in a British boarding school, Pom is renamed Sarah and discovers her gift for languages. Her private dreams almost die when she arrives in Kharagpur and is recruited into a secretive, decadent world. Eventually, she lands in Calcutta, renames herself Kamala, and creates a new life rich in books and friends. But although success and even love seem within reach, she remains trapped by what she is . . . and is not. As India struggles to throw off imperial rule, Kamala uses her hard-won skills—for secrecy, languages, and reading the unspoken gestures of those around her—to fight for her country's freedom and her own happiness.

This is a truly compelling, romantic and exciting book, and a fitting conclusion to the bestselling Alexander trilogy.

The Experience Economy

The Essential Book of Traditional Chinese Medicine

Frog and a Very Special Day

Healing Ourselves

Alexander: Child of a Dream

The History of Italy

Edward Bunker's life is beyond the imaginings of most fiction writers. He was born in Hollywood, California, the son of a stagehand and Busby Berkeley chorus girl, whose early divorce propelled him into a series of boarding homes and military schools. From the age of five he repeatedly ran away, roaming the city streets at night. A proud character, combined with an IQ of 152, resulted in a series of altercations with the authorities. He became the youngest ever inmate of San Quentin at the age of seventeen, and there he learned survival skills and faced down the toughest prisoners in the system. He was befriended by Mrs Louise Wallis, a former star of the silent screen and wife of movie mogul, Hal Wallis, who produced films starring Bogart, Cagney, Edward G. Robinson and George Raft. She introduced Bunker to her circle of friends, including Jack Dempsey, Tennessee Williams, Aldous Huxley and William Randolph Hearst, whose guest he was at San Simeon. A parole violation resulted in a spell crossing America as a fugitive on the FBI's most wanted list. His eventual capture led to Folsom prison. Encouraged by the example of Dostoevsky, Cervantes and Caryl Chessman, and by the kindness of Mrs Wallis, he determined to write his way out of prison. Bunker's first published novel, No Beast So Fierce, viewed by many including Quentin Tarantino as the finest crime novel ever written, changed his fortunes. It was filmed as Straight Time, starring Dustin Hoffman. He has written three other novels, The Animal Factory, Little Blue Boy and Dog Eat Dog, (all published by No Exit) admired by writers as diverse as William Styron and James Ellroy. He received an Oscar nomination for the screenplay of Runaway Train, and has appeared in a score of films, most notably his legendary role as Mr Blue in Reservoir Dogs. This blistering narrative is a memoir like no other.

In 1537 Francesco Guicciardini, adviser and confidant to three popes, governor of several central Italian states, ambassador, administrator, military captain—and persona non grata with the ruling Medici after the siege of Florence—retired to his villa to write a history of his times. His Storia d'Italia became the classic history of Italy—both a brilliant portrayal of the Renaissance and a penetrating vision into the tragedy and comedy of human history in general. Sidney Alexander's readable translation and abridgment of Guicciardini's four-volume work earned the prestigious 1970 P.E.N. Club translation award. His perceptive introduction and notes add much to the understanding of Guicciardini's masterpiece.

In the middle of the night, in a house on a quiet street in suburban Minneapolis, intruders silently murder Luke Ellis' parents and load him into a black SUV. The operation takes less than two minutes. Luke will wake up at The Institute, in a room that looks just like his own, except there's no window. And outside his door are other doors, behind which are other kids with special talents--telekinesis and telepathy—who got to this place the same way Luke did: Kalisha, Nick, George, Iris, and 10-year-old Avery Dixon. They are all in Front Half. Others, Luke learns, graduated to Back Half, "like the roach motel." Kalisha says, "You check in, but you don't check out." In this most sinister of institutions, the director, Mrs. Sigsby, and her staff are ruthlessly dedicated to extracting from these children the force of their extranormal gifts. There are no scruples here. If you go along, you get tokens for the vending machines. If you don't, punishment is brutal. As each new victim disappears to Back Half, Luke becomes more and more desperate to get out and get help. But no one has ever escaped from The Institute.

Sentimenti da "assaggiare"Spezie segrete per superare lo sciapo del vivere quotidianoImprimator editore

The Tree

Food and Drink Infographics, a Visual Guide to Culinary Pleasures

Brave New World Revisited

Science in the Kitchen and the Art of Eating Well

Il gioco del sentimento

Ever wonder what it's like to attend a feast at Winterfell? Wish you could split a lemon cake with Sansa Stark, scarf down a pork pie with the Night's Watch, or indulge in honeyfingers with Daenerys Targaryen? George R. R. Martin's bestselling saga A Song of Ice and Fire and the runaway hit HBO series Game of Thrones are renowned for bringing Westeros's sights and sounds to vivid life. But one important ingredient has always been missing: the mouthwatering dishes that form the backdrop of this extraordinary world. Now, fresh out of the series that redefined fantasy, comes the cookbook that may just redefine dinner . . . and lunch, and breakfast. A passion project from superfans and amateur chefs Chelsea Monroe-Cassel and Sariann Lehrer—and endorsed by George R. R. Martin himself—A Feast of Ice and Fire lovingly replicates a stunning range of cuisines from across the Seven Kingdoms and beyond. From the sumptuous delicacies enjoyed in the halls of power at King's Landing, to the warm and smoky comfort foods of the frozen North, to the rich, exotic fare of the mysterious lands east of Westeros, there's a flavor for every palate, and a treat for every chef. These easy-to-follow recipes have been refined for modern cooking techniques, but the authors can also attempt the authentic medieval meals that inspired them. The authors have also suggested substitutions for some of the more fantastical ingredients, so you won't have to stock your kitchen with camel, live doves, or dragon eggs to create meals fit for a king (or a khaleesi). In all, A Feast of Ice and Fire contains more than 100 recipes, divided by region: • The Wall; Rack of Lamb and Herbs; Pork Pie; Mutton in Onion-Ale Broth; Mulled Milk; Pease Porridge • The North: Beef and Bacon Pie; Honeyed Chicken; Aurochs with Roasted Leeks; Baked Apples • The South: Cream Swans; Trout Wrapped in Bacon; Stewed Rabbit; Sister's Stew; Blueberry Tarts • King's Landing: Lemon Cakes; Quails Drowned in Butter; Almond Crusted Trout; Bowls of Brown; Iced Milk with Honey • Dorne: Stuffed Grape Leaves; Duck with Lemons; Chickpea Paste • Across the Narrow Sea: Biscuits and Bacon; Tyrosi Honeyfingers; Wintercakes; Honey-Spiced Locusts There's even a guide to dining and entertaining in the style of the Seven Kingdoms. Exhaustively researched and reverently detailed, accompanied by passages from all five books in the series and photographs guaranteed to whet your appetite, this is the companion to the blockbuster phenomenon that millions of stomachs have been growling for. And remember, winter is coming—so don't be afraid to put on a few pounds. Includes a Foreword by George R. R. Martin

Dubliners is a collection of picturesque short stories that paint a portrait of life in middle-class Dublin in the early 20th century. Joyce, a Dublin native, was careful to use actual locations and settings in the city, as well as language and slang in use at the time, to make the stories directly relatable to those who lived there. The collection had a rocky publication history, with the stories being initially rejected over eighteen times before being provisionally accepted by a publisher—then later rejected again, multiple times. It took Joyce nine years to finally see his stories in print, but not before seeing a printer burn all but one copy of the proofs. Today Dubliners survives as a rich example of not just literary excellence, but of what everyday life was like for average Dubliners in their day. This book is part of the Standard Ebooks project, which produces free public domain ebooks.

Frog is excited - Hare has promised that today will be a very special day. But when Frog decides to find out why, none of his friends seem to know. Has Hare been playing a trick on him? No - Frog has forgotten his own birthday! Luckily his friends haven't - they're throwing him a surprise party to celebrate his special day.

Jen Beagin's funny, moving, fearless debut novel introduces an unforgettable character, Mona—almost 24, cleaning houses to get by, emotionally adrift. Handing out clean needles to drug addicts, she falls for a recipient who proceeds to break her heart in unimaginable ways. She decamps to Taos, New Mexico, for a fresh start, where she finds a community of seekers and cast-offs. But they all have one or two things to teach her—the pajama-wearing, blissed-out New Agers, the slightly creepy client with peculiar tastes in controlled substances, the psychic who might really be psychic. Always just under the surface are her memories of growing up in a chaotic, destructive family from which she's trying to disentangle herself. The story of her journey toward a comfortable place in the world and a measure of self-acceptance is psychologically acute, often surprising, and entirely human.

Giordano Bruno and Renaissance Science

Chefs' Fridges

Spaghetti Dinner: (cooklore Reprint)

Essays on the Social Situation of Mental Patients and Other Inmates

Pride and Pudding

Spezie segrete per superare lo sciapo del vivere quotidiano

The life cycle of a tree

When Aldous Huxley wrote his famous novel Brave New World, he did so with the sincere belief that the dystopian world he created was a true possibility given the direction of the social, political and economic world order. Written almost thirty years later, Brave New World Revisited is a re-evaluation of his predictions based on the changes he had witnessed in the meantime. In this twelve-part essay, Huxley argues that society is moving toward his dystopian vision even faster than he had originally assumed, and provides his own suggestions on how to bring an end to this decadent decline. Brave New World Revisited condemns symptoms of modern life such as overpopulation, propaganda and extreme government control while providing a staunch defence of individualism. Despite being published over fifty years ago, the problems identified in Brave New World Revisited are still startlingly relevant, lending a chilling credibility to Aldous Huxley' s unsettling predictions. HarperTorch brings great works of non-fiction and the dramatic arts to life in digital format, upholding the highest standards in ebook production and celebrating reading in all its forms. Look for more titles in the HarperTorch collection to build your digital library.

A total institution is defined by Goffman as a place of residence and work where a large number of like-situated, individuals, cut off from the wider society for an appreciable period of time, together lead an enclosed, formally administered round of life. Prisons serve as a clear example, providing we appreciate that what is prison-like about prisons is found in institutions whose members have broken no laws. This volume deals with total institutions in general and, mental hospitals, in particular. The main focus is, on the world of the inmate, not the world of the staff. A chief concern is to develop a sociological version of the structure of the self. Each of the essays in this book were intended to focus on the same issue—the inmate's situation in an institutional context. Each chapter approaches the central issue from a different vantage point, each introduction drawing upon a different source in sociology and having little direct relation to the other chapters. This method of presenting material may be irksome, but it allows the reader to pursue the main theme of each paper analytically and comparatively past the point that would be allowable in chapters of an integrated book. If sociological concepts are to be treated with affection, each must be traced back to where it best applies, followed from there wherever it seems to lead, and pressed to disclose the rest of its family.

A delightful look at the history and folklore of spaghetti and its arrival in America. Included are numerous historic and favorite spaghetti recipes.

Mr Blue: Memoirs of a Renegade

Art, History and Practice

Japanese Tea Culture

Alexander

Vocabolario Veneziano E Padovano Co'termini E Modi Correspondenti Toscani

Sentimenti da "assaggiare"

A must-have for every 21st-century foodie, this book gathers the best infographics of all things eating, drinking, and cooking. Whether it's the secrets of sashimi or stress-free party planning, this is gastro-guidance at its most visually appealing and expert, solving kitchen conundrums in simple and memorable graphics, while exploring visual...

"The innocence of childhood collides with the stark aftermath of war in this wrenching and ultimately redemptive tale of family, seemingly impossible choices, and the winding paths to destiny, which sometimes take us to places far beyond our imaginations." - Lisa Wingate, #1 New York Times Bestselling Author of Before We Were Yours and The Book of Lost Friends "Ardone's beautifully crafted

story explores the meaning of identity and belonging, recommended to fans of Elena Ferrante's Neapolitan novels." - The Library Journal "[The Children's Train] leaves you with a great sense of the importance of family and the tough decisions that must be faced as a result of that love." - Shelf Awareness Based on true events, a heartbreaking story of love, family, hope, and survival set in post-World War II Italy—written with the heart of Orphan Train and Before We Were Yours—about poor children from the south sent to live with families in the north to survive deprivation and the harsh winters. Though Mussolini and the fascists had been defeated, the war has devastated Italy, especially the south. Seven-year-old Amerigo lives with his mother Antonietta in Naples, surviving on odd jobs and his wits like the rest of the poor in his neighborhood. But one day, Amerigo learns that a train will take him away from the rubble-strewn streets of the city to spend the winter with a family in the north, where he will be safe and have warm clothes and food to eat. Together with thousands of other southern children, Amerigo will cross the entire peninsula to a new life. Through his curious, innocent eyes, we see a nation rising from the ashes of war, reborn. As he comes to enjoy his new surroundings and the possibilities for a better future, Amerigo will make the heartbreaking choice to leave his mother and become a member of his adoptive family. Amerigo's journey is a moving story of memory, indelible bonds, artistry, and self-exploration, and a soaring examination of what family can truly mean. Ultimately Amerigo comes to understand that sometimes we must give up everything, even a mother's love, to find our destiny. Translated from the Italian by Clarissa Botsford

The Renaissance philosopher Giordano Bruno was a notable supporter of the new science that arose during his lifetime: his role in its development has been debated ever since the early seventeenth century. Hilary Gatti here reevaluates Bruno's contribution to the scientific revolution, in the process challenging the view that now dominates Bruno criticism among English-language scholars.

This argument, associated with the work of Frances Yates, holds that early modern science was impregnated with and shaped by Hermetic and occult traditions, and has led scholars to view Bruno primarily as a magus. Gatti reinstates Bruno as a scientific thinker and occasional investigator of considerable significance and power whose work participates in the excitement aroused by the new science and its methods at the end of the sixteenth century. Her original research emphasizes the importance of Bruno's links to the magnetic philosophers, from Ficino to Gilbert; Bruno's reading and extension of Copernicus's work on the motions of the earth; the importance of Bruno's mathematics; and his work on the art of memory seen as a picture logic, which she examines in the light of the crises of visualization in present-day science. She concludes by emphasizing Bruno's ethics of scientific discovery.

First published in 1891, Pellegrino Artusi's La scienza in cucina e l'arte di mangiar bene has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book

has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor - humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook: it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the

fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

The Master Letters of Emily Dickinson

The Oxford Book of Essays

Pretend I'm Dead

Swiftiana

The Ends of the Earth

E Gil Altri Scritti Intorno a Dante

The first volume in a trilogy about the life and times of Alexander the Great describes the youth of the young prince as he grows to manhood in the court of King Philip, under the tutelage of the noted philosopher Aristotle, avenges the murder of his father, and embarks on his epic quest to conquer the world. Reprint.

"The restaurant industry in food (or other people's houses generally) should order Carrie Solomon and Adrian Moore's newly released Chefs' Fridges." "British Vogue "If you've ever wondered what your favorite chef eats at home, now's your chance to find out. Chefs' Fridges hops all over the continents of North America and Europe, peaking inside the home fridges of Nancy Silverton, Hugh Acheson, Enrique Olvera, José Andrés, Jessica Koslow, and more acclaimed chefs."-Food & Wine Find out what's in some of the world's most esteemed chef's kitchens with this fascinating compendium that showcases more than thirty-five of today's masters, including José Andrés, Christina Tosi, Alice Waters, Daniel Boulud, Nancy Silverton, Wylie Dufresne, Jean-Georges Vongerichten, Ludo Lefebvre, and Carla Hall-in up-close profiles and gorgeous color photos, plus two recipes for the dishes they like to cook at home. For authors Carrie Solomon and Adrian Moore, and demonstrably, to the rest of the world, chefs are intriguing creatures. Their creations shape our culture and become an indelible part of our experience. They make food delicious beyond our wildest dreams. But what happens when a chef whites come off and they head home? Filled with exclusive photographs and interviews granted especially for this book, Chefs' Fridges is a personal look into the refrigerators and kitchens of more than 35 of the world's most esteemed chefs, including twelve chefs with thirty-six Michelin stars shared between them. You will feel as if you are having a conversation with a great chef as they stand before an open fridge, deciding what to eat. Each chef's entry contains an anecdotal essay that sheds light on his or her personal and culinary background; numerous annotated full-blood spreads of the contents of their refrigerators and freezers so you can see what makes their culinary clock tick; a short, straightforward Q&A section; an informal portrait in their kitchen; and recipes. The featured chefs include: Hugh Acheson, José Andrés, Dan Barber, Pascal Barbot, Kristian Baumann, Daniel Boulud, Sean Brock, Amanda Cohen, Dominique Crenn, Wylie Dufresne, Kristen Essig, Pierre Gagnaire, Carla Hall, Mason Hereford, Jordan Kahn, Tom Kitchin, Jessica Koslow, Ludo Lefebvre, Nadine Levy Redzepi, Barbara Lynch, Greg Marchand, David McMillan, Enrique Olvera, Ivan Orkin, Paco Pérez, Anthony Rose, Marie-Aude Rose, Carme Ruscalleda, Nancy Silverton, Clare Smyth, Mette Søberg, Alex Stupak, Christina Tosi, Jean-Georges Vongerichten, and Alice Waters.

This economic growth lies in the value of experiences and transformations—good and services are no longer enough. We are on the threshold, say authors Pine and Gilmore, of the Experience Economy, a new economic era in which all businesses must orchestrate memorable events for their customers. The Experience Economy offers a creative, highly original, and yet eminently practical strategy for companies to script and stage the experiences that will transform the value of what they produce. From America Online to Walt Disney, the authors draw from a rich and varied mix of examples that showcase businesses in the midst of creating personal experiences for both consumers and businesses'. The authors urge managers to look beyond traditional pricing factors like time and cost, and consider charging for the value of the transformation that an experience offers. Goods and services, say Pine and Gilmore, are no longer enough. Experiences and transformations are the basis for future economic growth, and The Experience Economy is the script from which managers can begin to direct their own transformations.

The life and times of the Great British Pudding, both savoury and sweet - with 80 recipes re-created for the 21st century home cook Jamie Oliver says of Pride and Pudding 'A truly wonderful thing of beauty, a very tasty masterpiece!' BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before then. By faithfully recreating recipes from historical cookery texts and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummeries, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.

The Destiny of Linus Hoppe

How We Destroy Lasting Love

Il Comento Alla Divina Commedia

American Folklore

Pamela; Or Virtue Rewarded -

Cook. Eat. Love.

Originally published in 1902. Author: Richardson. Samuel Language: English Keywords: Literature Many of the earliest books, particularly those dating back to the 1900s and before, are now extremely scarce and increasingly expensive. Obscure Press are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork.

From its origins as a distinct set of ritualised practices in the sixteenth century to its international expansion in the twentieth, tea culture has had a major impact on artistic production, connoisseurship, etiquette, food, design and more recently, on notions of Japaneseess. The authors dispel the myths around the development of tea practice, dispute the fiction of the dominance of aesthetics over politics in tea, and demonstrate that writing history has always been an integral part of tea culture.

Examines how legal, cultural, and economic conditions favor divorce over marriage, and the damaging effects on society

A Novel

The History of British Puddings, Savoury and Sweet

The Sleeping Dictionary

How to Eat Well and Stay Well The Mediterranean Way