

Unbegrenzte S Terinnen 20frauen 20im

A collection of 120 recipes exploring the flavors of Jerusalem from the New York Times bestselling author of Plenty, one of the most lauded cookbooks of 2011. In Jerusalem, Yotam Ottolenghi and Sami Tamimi explore the vibrant cuisine of their home city—with its diverse Muslim, Jewish, and Christian communities. Both men were born in Jerusalem in the same year—Tamimi on the Arab east side and Ottolenghi in the Jewish west. This stunning cookbook offers 120 recipes from their unique cross-cultural perspective, from inventive vegetable dishes to sweet, rich desserts. With five bustling restaurants in London and two stellar cookbooks, Ottolenghi is one of the most respected chefs in the world; in Jerusalem, he and Tamimi have collaborated to produce their most personal cookbook yet.

Melissa Forti is the Italian Baker. In her tea room in an idyllic medieval town near Tuscany, she bakes beautiful cakes that combine Italian traditions with her own modern twists. This book is a collection of Melissa’s favourite tarts, celebration cakes, loaves, biscuits and coffee-time treats borne out of her unique style of baking. Every recipe is a treat, taking in deliciously popular Italian ingredients like olive oil, mascarpone, almonds and stunning fresh fruit. Melissa gives perennial favourites like carrot cake, brownies, chocolate cake and cheesecake a fresh, Italian makeover, as well as sharing traditional Italian recipes and others handed down through her family. Every cake and cookie tells a story, reflecting Melissa’s travels, her passion for good food and the love of her Italian heritage.

This beautiful volume offers a comprehensive overview of Impressionist landscape painting from an incomparable collection. During the 1860s, Claude Monet, Camille Pissarro, Pierre-Auguste Renoir, and Alfred Sisley joined forces to revolutionize art with light- flooded landscapes that dispensed with the conventional imagery of the time. In 1874, with their penchant for working out of doors in order to capture fleeting sensory impressions directly on the canvas, they came to be known as the "Impressionists." Berthe Morisot, Paul Cézanne, and Gustave Caillebotte became affiliated with the new tendency as well. More than a decade later, artists such as Paul Signac and Henri-Edmond Cross developed their pioneering ideas further, and in 1901, during his first year in Paris, the young Pablo Picasso too drew inspiration from the Impressionist style. No comparable collection provides such a comprehensive overview of Impressionist landscape painting and its development as the one assembled in recent decades by Hasso Plattner, founder of the Museum Barberini. On its basis, Ortrud Westheider, the director of the Museum Barberini, presents the history of French Impressionism. With its focus on the transitory moment, the artistry of the Impressionists continues to exert a powerful fascination. Guided by the interplay between light and atmosphere, they created exquisite and timeless images whose innovative spirit and vitality continue to delight viewers today.

From the author of the brilliant A Modern Way to Eat, a new collection of delicious, healthy, inspiring vegetarian recipes - that are so quick to make they’re achievable on any night of the week. Many more of us are interested in eating healthier food on a regular basis but sometimes, when we’re home late, tired after work, and don’t have time to buy lots of ingredients, it can just seem too complicated. In this brilliant new collection of recipes, Anna Jones makes clean, nourishing, vegetable-centred food realistic on any night of the week. Chapters are broken down by time (recipes for under 15, 20, 30 or 40 minutes) and also by planning a little ahead (quick healthy breakfasts, dishes you can make and re-use throughout the week). Anna’s new book is a truly practical and inspiring collection for anyone who wants to put dinner on the table quickly, without fuss, trips to specialist shops or too much washing up, but still eat food that tastes incredible and is doing you good.

[A Cookbook]

Healthy and Colourful Smoothies for Everyday

Men’s Adventure Magazines in Postwar America

100+ Easy, Healthy, and Delicious Plant-Based, Gluten-Free Recipes

Change Forces

Studies in Early Christian and Byzantine Homiletics

Its Description and Measurement

A beautifully photographed and modern vegetarian cookbook packed with more than 200 quick, healthy, and fresh recipes that explore the full breadth of vegetarian ingredients--grains, nuts, seeds, and seasonal vegetables--from Jamie Oliver’s London-based food stylist and writer Anna Jones. How we want to eat is changing. More and more people cook without meat several nights a week and are constantly seeking to push the boundaries of their own vegetarian repertoire. At the same time, people want food that is a little lighter, healthier, and easier on our wallets, and that relies less on dairy and gluten. Based on how Anna likes to eat day to day--from a blueberry and amaranth porridge, to a quick autumn root panzanella, to a pistachio and squash galette--A Modern Way to Eat is a cookbook for how we want to eat now.

Eleven Madison Park is one of New York City’s most popular fine-dining establishments, and one of only a handful to receive four stars from the New York Times. Under the leadership of Executive Chef Daniel Humm and General Manager Will Guidara since 2006, the restaurant has soared to new heights and has become one of the premier dining destinations in the world.

"Eleven Madison Park : the cookbook" is a sumptuous tribute to the unforgettable experience of dining in the restaurant, where the latest culinary techniques are married with classical French cuisine. The book features more than 125 sophisticated recipes, arranged by season, adapted for the home cook, and accompanied by stunning full-color photographs by Francesco Tonelli.

13 studies on Greek-speaking preachers and audiences in a period from the beginning of the second century A.D. to the beginning of the tenth century cover themes including the identity of Greek-speaking preachers, the circumstances of delivery, the different genres of homiletic, the adaptation of the tropes of Classical rhetoric by Christian preachers, the subject matter of sermons, exegetical approaches, the preparation, redaction and transmission of sermons, the audiences for sermons and their composition, the location and circumstances of preaching, and the interaction between preacher and audience. Each chapter is accompanied by a summary bibliography of the most important primary source and secondary literature.

110 vegetarian spring and summer recipes that provide nourishing and simple plant-based suppers while paying homage to the warm seasons—from the beloved author of Tender. Greenfeast: Spring, Summer is an eclectic and comprehensive collection of recipes, perfect for people who want to eat less meat, but don’t want to compromise on flavor and ease of cooking. With Nigel Slater’s famous one-line recipe introductions, the recipes are quick and easy and inspire you to dip into your pantry for ingredients. Invention recipes showcase the creative ingredients used such as Asparagus, Broad Beans & Eggs; Ricotta, Orange Blossom & Cherries; and Halloumi, Melon & Chile and provide a plant-based guide for those who wish to eat with the seasons.

The Social Use of Media

The Culture of the School and the Problem of Change

The Nordic Cookbook

The Uses and Abuses of a Concentration Camp, 1933-2001

Student Perceptions in the Classroom

Smoke Over Birkenau

Eleven Madison Park: The Next Chapter, Revised and Unlimited Edition

New York Times Bestseller A New York Times Best Cookbook of Fall 2018 "An indispensable manual for home cooks and pro chefs." —Wired At Noma—four times named the world’s best restaurant—every dish includes some form of fermentation, whether it’s a bright hit of vinegar, a deeply savory miso, an electrifying drop of garum, or the sweet intensity of black garlic.

Fermentation is one of the foundations behind Noma’s extraordinary flavor profiles. Now Renē Redzepi, chef and co-owner of Noma, and David Zilber, the chef who runs the restaurant’s acclaimed fermentation lab, share never-before-revealed techniques to creating Noma’s extensive pantry of ferments. And they do so with a book conceived specifically to share their knowledge and techniques with home cooks. With more than 500 step-by-step photographs and illustrations, and with every recipe approachably written and meticulously tested, The Noma Guide to Fermentation takes readers far beyond the typical kimchi and sauerkraut to include koji, kombuchas, shoyus, misos, lacto-ferments, vinegars, garums, and black fruits and vegetables. And—perhaps even more important—it shows how to use these game-changing pantry ingredients in more than 100 original recipes. Fermentation is already building as the most significant new direction in food (and health). With The Noma Guide to Fermentation, it’s about to be taken to a whole new level.

100 all-new plant-based recipes by bestselling author Deliciously Ella. "Deliciously magnificent!" --Kris Carr, author of the NYT-bestselling Crazy Sexy Diet Ella’s latest book features the most popular, tried-and-tested recipes from her supper clubs, pop-ups, and deli to show how delicious and abundant plant-based cooking can be. These simple vegan recipes cover everything from colorful salads to veggie burgers, falafel, creamy dips and sides, hearty one-pot curries and stews, speedy breakfasts, weekend brunches, muffins, cakes, and brownies. They’re the recipes that Ella’s thousands of customers have been asking for since the deli first launched in 2015, and each recipe has a beautiful photograph to show you how it should look. In addition to the more than 100 brand-new plant-based recipes, for the first time we are treated to a personal insight into Ella’s journey--how she grew her blog, which she began writing to help get herself well while suffering from illness, into a wellness brand--and all that she has learned along the way, as well as what drives the Deliciously Ella philosophy and her team’s passion for creating delicious healthy food. With diary excerpts that document the incredible journey that Deliciously Ella has taken and more than 100 irresistible recipes for every day using simple, nourishing ingredients, this stunning book will be a must-have for fans and food-lovers alike, and it’s also perfect for anyone looking to experiment with vegan cooking for the first time.

With this reader you receive an invitation to participate in a travel into actual fields of conceptional development and empirical research in the land of psychological orientated management studies. The authors focus on different perspectives as well as specific theoretical approaches in their common concern to contribute to the understanding and improvement of organizational development: (1) the organizational level including aspects of Marketing strategies, Quality Management and Training, (2) the level of interaction between superiors and subordinates referring to the theory of Transformational Leadership and (3) an individualistic level which emphasizes the employees’ personality and values. Organizational change is a challenge for organizations to develop concepts for training, learning processes in the workplace and interaction models between different hierarchical levels. At least, what is the appropriate leadership style in a changing context? Contents: Detlev Liepmann: Quality in Vocational Training: Evaluation and Transfer Dilemmas - Sierk A. Horn: Powerbrands: Resurrecting a Magic Concept - Dirk Hanebuth: Rethinking Kaizen: An empirical approach to the employee perspective - Jorg Felle/Katja Goihl: Transformational Leadership and Commitment - Matthias Kroeger/Kathrin Tartler: Multifactor Leadership Questionnaire: From the American to the German culture - Wim Nettelstroth: Personality and Organizational Behavior - Jorg Felle/Uwe Wolfradt: Values and Job Features as Antecedents for Occupational Stress, Work Motivation and Job Satisfaction - Felicia Tancill: Organizational Restructuring and Perceived Job Insecurity.

The definitive, home cooking recipe collection from one of the most respected and beloved culinary cultures Japan: The Cookbook has more than 400 sumptuous recipes by acclaimed food writer Nancy Singleton Hachisu. The iconic and regional traditions of Japan are organized by course and contain insightful notes alongside the recipes. The dishes - soups, noodles, rices, pickles, one-pots, sweets, and vegetables - are simple and elegant.

Ottolenghi Flavor

The Cookbook

Deliciously Ella Every Day

Deliciously Ella The Plant-Based Cookbook

100 Simple Vegan Recipes to Make Every Day Delicious

The Hasso Plattner Collection

Eleven Madison Park

Knowledge of the processes of educational change is said to be the missing ingredient in attempts to bring about educational innovation and reform. Whether these efforts involve grass roots innovation or large-scale societal reform, failure to understand and act on existing knowledge of the change process has accounted for the widespread lack of success in making educational improvements. This volume analyzes what is known about successful or productive change processes, and identifies corresponding action strategies at the individual, school, local and state levels. Included in this book is a major treatment of the topic of the 'ethics of planned change', a neglected topic in recent literature, especially since strategies for intervening in the change process are receiving more attention. This book is intended to be used by teachers in training and in service, teacher trainers, educational researchers, education historians and administrators.

What Do We Really Know about Herta Herzog?Exploring the Life and Work of a Pioneer of Communication Research

Available for the first time in an American edition, this debut cookbook, from bestselling authors Yotam Ottolenghi and Sami Tamimi of Plenty and Jerusalem, features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. Yotam Ottolenghi’s four eponymous restaurants’each a patisserie, deli, restaurant, and bakery rolled into one!are among London’s most popular culinary destinations. Now available for the first time in an American edition and updated with US measurements throughout, this debut cookbook from the celebrated, bestselling authors of Jerusalem and Plenty features 140 recipes culled from the popular Ottolenghi restaurants and inspired by the diverse culinary traditions of the Mediterranean. The recipes reflect the authors’ upbringing in Jerusalem yet also incorporate culinary traditions from California, Italy, and North Africa, among others. Featuring abundant produce and numerous fish and meat dishes, as well as Ottolenghi’s famed cakes and breads, Ottolenghi invites you into a world of inventive flavors and fresh, vibrant cooking.

At long last, Sarah Britton, called the lqueen bee of the health blogs! by Bon Appétit, reveals 100 gorgeous, all-new plant-based recipes in her debut cookbook, inspired by her wildly popular blog. Every month, half a million readers—vegetarians, vegans, paleo followers, and gluten-free gourmets alike!flock to Sarah’s adaptable and accessible recipes that make powerfully healthy ingredients simply irresistible. My New Roots is the ultimate guide to revitalizing one’s health and palate, one delicious recipe at a time: no fad diets or gimmicks here. Whether readers are newcomers to natural foods or are already devotees, they will discover how easy it is to eat healthfully and happily when whole foods and plants are at the center of every plate.

Easy Ideas for Every Day of the Week [American Measurements]

The Noma Guide to Fermentation

Theory, Research, and Practice

Can We Change Course Before It’s Too Late

200+ Satisfying Vegetarian Recipes (That Will Make You Feel Amazing) [A Cookbook]

Love is Served

One Pan Perfect

The book for the first time explores in-depth the life and work of Herta Herzog (1910-2010), an Austrian-American social psychologist. Herzog spent most of her working life in the United States, where she moved to in the 1930s, following her first husband Paul Lazarsfeld into migration and working with him at the famous Office of Radio Research in Princeton and Columbia. The chapters by scholars from the U.S., Israel, Germany and Austria show the amazing scope of Herzog’s work as both, one of the founders of empirical communication research and the “grand dame” of market and motivation research. Herzog crossed many borders, moving from Europe to the U.S. and back again, stepping over disciplinary lines as well as restrictions by gender.

Presents stories of women who lived and suffered alongside Liana Millu during months in a concentration camp, describing their struggle to overcome violence and tragedy

This collection of essays provides an overview of research on the social uses of media. Drawing on long traditions in both cultural studies and the social sciences, it brings together competing research approaches usually discussed separately. The topics include up-to-date research on activity and interactivity, media use as a social and cultural practice, and participation in a cultural, political and technological sense. This book explores three general areas of current scholarly study of the social aspects of media use. First, the introduction of interactive and so-called social media has had repercussions for the definition of media use, reception and even our perception of media effects. Second, the recognition that media constitute social practice, which utilizes media for its own goals, has been highly influential in communication research. Third, media provide many opportunities for participation in cultural and political issues. Yet media also shape participation in certain - and sometimes constraining - ways.

"Italian baker Melissa Forti presents 70 recipes--from small treats to spectacular cakes and Christmas breads--that will appeal to aspiring and seasoned bakers alike." -- Back cover.

A Modern Way to Cook: Over 150 Quick, Smart and Flavour-Packed Recipes for Every Day

My New Roots

A Compendium of Pairings, Recipes and Ideas for the Creative Cook

Impressionism

Alfred Wiener and the Making of the Holocaust Library

Greenfeast: Spring, Summer

Probing the Depths of Educational Reform

David Frenkiel and Luise Vindahl are the new faces of exciting vegetarian food. Their Green Kitchen Stories blog has a cult following and continually inspires people around the world to cook super-tasty, healthy vegetarian recipes using only natural ingredients. In The Green Kitchen they delight meat-eaters and non meat-eaters alike as they share over 100 of their favourite family recipes. Combining everyday pantry staples with fresh, in-season produce, David and Luise tell the stories of their family kitchen, affirming just how easy it is to create nourishing, well-balanced dishes on a daily basis. Learn how to whip up herb and asparagus frittata for breakfast, fennel and coconut tart for lunch, and beet bourguignon for a supper to share with friends. Have your cake and eat it too with the nutritious frozen strawberry cheesecake on a sunflower crust, or indulge in the double chocolate raspberry brownie. Discover an array of soups, salads, juices and small bites that are simple to make but bold in flavour and stunning in presentation. Start your love-affair with vegetarian eating with The Green Kitchen. Featuring gorgeous photography throughout, this beautiful cookbook will inspire everyone to cook and eat food that is good for the body and soul.

This book’s two primary objectives are to present theory and research on the role of learners’ achievement-related perceptions in educational contexts and to discuss the implications of this research for educational practices. Although contributors share the view that students’ perceptions exert important effects in achievement settings, they differ in diverse ways including their theoretical orientation, their choice of research methodology, the perceptions they believe are of primary importance, and the antecedents and consequences of these perceptions. They discuss the current status of their ideas and provide a forward look at research and practice.

Donna Hay returns with her new, gorgeously luxe hardcover cookbook One Pan Perfect to make life simple, easy and delicious for her millions of fans. Donna loves to make it easy for home cooks. Her stunning new cookbook, One Pan Perfect - featuring over 120 recipes for simple, easy, no-fuss deliciousness which only need one pot, pan, tray or bowl - will take you from the kitchen to the table in no time at all, and make your whole family happy. We all want to find ways to cook faster, smarter and tastier than ever before, to sit back and let big, punchy flavours do the heavy lifting with just a single pan, pot, tray or dish. One Pan Perfect is the only book you need to prepare almost-instant, all-in-one meals that are super-delicious and better for you. Think fast, tasty new twists on all your favourites, plus all-new flavour combinations to explore, ready to dial up your weeknight family dinners and lazy weekend lunches. One Pan Perfect is peppered with all the tips, tricks and how-tosto shortcut your way through the kitchen. You can even scan the QR codes throughout the book with your phone and bring the book to life through a series of instant videos that will lift your cooking game to new heights. This is fast, fresh deliciousness, all-in-one cooking at its absolute tastiest!

Alfred Wiener and the Making of the Holocaust Library combines the biography of Alfred Wiener and the history of the distinguished library and research institution he founded. From 1919, when he joined Germany's largest Jewish civil rights organisation, Wiener worked against the rising tide of right-wing extremism. With the coming to power of Hitler in 1933 he fled with his family to Amsterdam. There he set up the Jewish Central Information Office, which collected, collated and disseminated detailed information about events in Nazi Germany on a scale matched by no other organisation anywhere in the world. Moving his collection to London in 1939, Wiener made his resources available to the British government, thus providing Britain with a range and depth of intelligence about the enemy which could have come from nowhere else. Known by British civil

servants as 'Dr Wiener's Library', the Jewish Central Information Office adopted the name Wiener Library after the war when Wiener recast it as an academic institution. The book explores how, in the 1950s and 1960s the Library played a pioneering role in founding the serious academic study of the Nazi era and the Holocaust. The author traces the Library's financial plight during the 1970s and the remarkable revival of its fortunes in the 1980s.

The Flavor Thesaurus

The Buchenwald Report

Inspired Plant-Based Recipes for Every Season: A Cookbook

Preacher and Audience

A Cookbook

What Do We Really Know about Herta Herzog?

Green Kitchen Smoothies

NEW YORK TIMES BESTSELLER • The author of Plenty teams up with Ottolenghi Test Kitchen's Ixta Belfrage to reveal how flavor is created and amplified through 100+ super-delicious, plant-based recipes. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • NPR • The Washington Post • The Guardian • The Atlanta Journal-Constitution • National Geographic • Town & Country • Epicurious "Bold, innovative recipes . . . make this book truly thrilling."—The New York Times Level up your vegetables. In this groundbreaking cookbook, Yotam Ottolenghi and Ixta Belfrage offer a next-level approach to vegetables that breaks down the fundamentals of cooking into three key elements: process, pairing, and produce. For process, Yotam and Ixta show how easy techniques such as charring and infusing can change the way you think about cooking. Discover how to unlock new depths of flavor by pairing vegetables with sweetness, fat, acidity, or chile heat, and learn to identify the produce that has the innate ability to make dishes shine. With main courses, sides, desserts, and a whole pantry of "flavor bombs" (homemade condiments), there's something for any meal, any night of the week, including surefire hits such as Stuffed Eggplant in Curry and Coconut Dal, Spicy Mushroom Lasagne, and Romano Pepper Schnitzels. Chock-full of low-effort, high-impact dishes that pack a punch and standout meals for the relaxed cook, Ottolenghi Flavor is a revolutionary approach to vegetable cooking.

7 Ways to reinvent your favorite ingredients with more than 120 new, exciting and tasty recipes Naked Chef television personality Jamie Oliver has looked at the top ingredients we buy week in, week out. We're talking about those meal staples we pick up without thinking - chicken breasts, salmon fillets, ground beef, eggs, potatoes, broccoli, mushrooms, to name but a few. We're all busy, but that shouldn't stop us from having a tasty, nutritious meal after a long day at work or looking after the kids. So, rather than trying to change what we buy, Jamie wants to give everyone new inspiration for their favorite supermarket ingredients. Jamie will share 7 achievable, exciting and tasty ways to cook 18 of our favorite ingredients, and each recipe will include no more than 8 ingredients. Across the book, at least 70% of the recipes will be everyday options from both an ease and nutritional point of view, meaning you're covered for every day of the week. With everything from fakeaways and traybakes to family and freezer favorites, you'll find bags of inspiration to help you mix things up in the kitchen. Step up, 7 Ways, the most reader-focused cookbook Jamie has ever written.

Bright, clean, and hip recipes to enchant vegans, vegetarians, and omnivores alike, from plant-based haven Café Gratitude. Before it was a fixture on the L.A. dining scene and a magnet for celebrity diners, Café Gratitude was founded in the Bay Area with the simple ethos that joy derives from loving and being grateful for food, health, and good company. The dishes are named to double as affirmations of self. "I Am Fearless," "I Am Humble," and "I Am Open-Hearted" nod to the restaurant's core belief that food is just as much about spirit as it is about appetite. Since then, the café has evolved quite a bit. It's changed locations, expanded, and been the backdrop for more paparazzi shots than one can count. But the founding principles have remained the same, and the food continues to celebrate the flavors of plants with organic, from-scratch, and healthful ingredients free of animal products, processed soy, and, in almost all cases, refined sweeteners. Now, with Love is Served, Seizan Dreux Ellis, executive chef at Café Gratitude, brings Gratitude-quality meals to your table and the soul and mission of the restaurant to your home. Indulge in café favorites "I Am Awakening" (Raw Key Lime Pie) and "I Am Passionate" (Black Lava Cake) while cooking up hearty, nourishing dishes like Grilled Polenta with Mushroom Ragout ("I Am Warm-Hearted") and Radicchio, Roasted Butternut Squash, and Sundried Tomato Pesto Grain Salad ("I Am Gracious"). With unfussy methods and easy-to-access ingredients, this cookbook makes the wholesome satisfaction of the restaurant as accessible as ever for the home cook as it charms and inspires readers to change the way they look at food.

In Green Kitchen Smoothies, bestselling authors and bloggers David Frenkiel and Luise Vindahl share their favourite smoothie recipes, as well as some exciting ideas that will give you the confidence to create your own. Divided into two main sections, Simple Smoothies and Showstoppers, this is a book perfect for both smoothie enthusiasts and newbies. There are options for pre- and post-workout, bedtime and breakfast, and smoothies especially for kids (or adults) who need more greens in their diet. David and Luise also share their recipes for nut milks, juices, granola and more, which will add extra sustenance and texture to your drinks. From smoothie bowls to parfaits, milkshakes, popsicles and even desserts, this is a collection of irresistible, fun smoothies that you will love.

The Great International Baking Tradition Revisited by an Italian Lifestyle Enthusiast

NOPi

Cooperative Learning

Melissa Forti's Christmas Baking Book

7 Ways

A Modern Way to Eat

Exploring the Life and Work of a Pioneer of Communication Research

Originally published: London: Yellow Kite, an imprint of Hodder & Stoughton, an Hachette UK Company, 2016.

Leading international chef Magnus Nilsson 's take on home cooking. Magnus travelled throughout the Nordic region not only collecting recipes but photographing the landscape and people. The definitive guide to Nordic home cooking and its rich culinary offerings. Features 600 simple and authentic recipes from Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden, all of which can be easily recreated at home. Explains Nordic ingredients, cooking techniques and culinary history so anyone can cook their favourite Nordic dishes in the authentic way.

An in-depth introductory essay describes the history, culture, and artistry of men's adventure magazines of the 1950s-70s, while each chapter explores various subjects including the role of women and the portrayal of Nazis and Communists.

A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head chef Rameal Scully. Pandan leaves meet pomegranate seeds, star anise meets sumac, and miso meets molasses in this collection of 120 new recipes from Yotam Ottolenghi's restaurant. In collaboration with Nopi's head chef Rameal Scully, Yotam's journey from the Middle East to the Far East is one of big and bold flavors, with surprising twists along the way.

The Green Kitchen

Leader Behavior

Quick and Easy Recipes for Gluten-Free Snacks, Packed Lunches, and Simple Meals

Ottolenghi

The Rich Oberg Collection

Cultural and Social Scientific Perspectives on Audience Research

Japan: The Cookbook

The author of a popular food blog shares plant-based recipes designed to combat chronic illness and improve life quality without refined foods or deprivation.

Sarason challenges educators to understand that to continue to struggle for 'power over' rather than 'power with' overlooks the mutual interest of all parties that will stifle any real progress in education reform. In a classroom utilizing effective teaching practices students would respond to the question, 'How do you rate this book?' with all thumbs up. ?Choice

A unified interpretation of the historical, political and remembered culture of Dachau concentration camp, first published in 2001.

A career flavor scientist who has worked with such companies as Lindt, Coca-Cola and Cadbury organizes food flavors into 160 basic ingredients, explaining how to combine flavors for countless results, in a reference that also shares practical tips and whimsical observations.

Legacies of Dachau

Organizational Development and Leadership

Deliciously Ella

The Italian Baker

Including koji, kombuchas, shoyus, misos, vinegars, garums, lacto-ferments, and black fruits and vegetables

Delicious and Healthy Vegetarian Recipes for Every Day

From one of the world's top dining destinations, New York's three-Michelin-starred restaurant Eleven Madison Park, comes an updated single-volume collection of more than 80 recipes, stories, food photographs, and watercolor paintings from celebrated chef Daniel Humm. JAMES BEARD AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTIC Originally published as a two-volume, signed edition and limited to only 11,000 print copies, this revised edition of Eleven Madison Park: The Next Chapter refashions the deluxe slipcase edition into one high-quality, single volume. Of the 80 recipes and stories, more than 30 of the recipes are brand new and reflect the dishes being served at the restaurant now. Along with 30 brand-new food photos, there are also nearly 15 new watercolors and stories discussing the restaurant's recent renovation, among other topics. This collection reflects on the time during which Eleven Madison Park garnered scores of accolades, including four stars from the New York Times, three Michelin stars, seven James Beard Foundation awards, and the number one spot on the World's 50 Best Restaurants list. In this fresh package, Chef Daniel Humm describes his unparalleled culinary journey and inspiration.

In the closing weeks of World War II, advancing Allied armies uncovered the horror of the Nazi concentration camps. The first camp to be liberated in western Germany was Buchenwald, on April 11, 1945. Within days, a special team of German-speaking intelligence officers from the U.S. Army was dispatched to Buchenwald to interview the prisoners there. In the short time available to them before the inmates' final release from the camp, this team was to prepare a report to be used against the Nazis in future war crimes trials. Nowhere else was such a systematic effort made to talk with prisoners and record their firsthand knowledge of the daily life, structure, and functioning of a concentration camp. The result was an important and unique document, The Buchenwald Report.Shockingly, not long after the war ended The Buchenwald Report was almost lost forever. Only selected portions were entered as evidence at the Nuremberg trials. Professor Eugen Kogon, a prisoner at Buchenwald who assisted the Army specialists in conducting their interviews and writing the report, made use of the material gathered as a background source for his classic book, The Theory and Practice of Hell, but subsequently his copy was accidentally destroyed. Thus the complete report was never published, and both the original document and a precious handful of copies gradually disappeared. Recently-more than four decades later-a single, faded carbon copy was discovered, apparently the only one still in existence. It is translated from German and presented here in book form, as its authors intended, for the first time.The book is divided into two parts. The first, the Main Report, formally presents the interview team's findings. It describes in detail the camp's history, how it was organized and functioned, who the prisoners were, how they lived, and how they were treated by their Nazi captors. This part of the report is based on the camp's own incriminating files and records as well as on information obtained from the prisoners.The second part, the Individual Reports, is the heart of the book. Here are the eyewitness accounts of the camp inmates, statements taken while they were still behind the same barbed wire that had held them for so many years. The prisoners relate events so recent, so painful, that they can only speak with strong emotions but often with great eloquence. The interview team had the foresight to take these accounts and organize them according to specific topics, for example forced labor, daily camp life, punishments, resistance, or SS guards. As a result, the book goes beyond simply a collection of individual stories, providing instead a well-rounded portrayal of every aspect of Buchenwald concentration camp from the prisoners' point of view.The Buchenwald Report is one of the most remarkable and important documents to emerge from the Holocaust and World War II. It is a deposition against the monstrous crimes of the Nazis, damning testimony provided by their intended victims in a final act of defiance. These are the voices of people courageous enough to tarry a while longer in hell, so that they could tell the world the truth at last. Perhaps they already sensed that, as Milan Kundera was to put it, "the struggle of man against power is the struggle of memory against forgetting." After fifty years, and too many lapses of memory, we know they were right.

Jerusalem (EL)

Inspired Plant-Based Recipes from Southern California

The Predictable Failure of Educational Reform