

## **User Guide Wellcom A99**

**Presents a comprehensive study of every major position taken by Christian churches and theologians on world religions and religious pluralism. Original.**

**This book includes papers from the 5th International Conference on Robot Intelligence Technology and Applications held at KAIST, Daejeon, Korea on December 13–15, 2017. It covers the following areas: artificial intelligence, autonomous robot navigation, intelligent robot system design, intelligent sensing and control, and machine vision. The topics included in this book are deep learning, deep neural networks, image understanding, natural language processing, speech/voice/text recognition, reasoning & inference, sensor integration/fusion/perception, multisensor data fusion, navigation/SLAM/localization, distributed intelligent algorithms and techniques, ubiquitous computing, digital creatures, intelligent agents, computer vision, virtual/augmented reality, surveillance, pattern recognition, gesture recognition, fingerprint recognition, animation and virtual characters, and emerging applications. This book is a valuable resource for robotics scientists, computer scientists, artificial intelligence researchers and professionals in universities, research institutes and laboratories.**

**In America today, you can connect to your ethnic heritage in dozens of ways, or adopt an identity just for an evening. Our society is not a melting pot but a salad bar--a bazaar in which the purveyors of goods and services spend close to \$2 billion a year marketing the foods, clothing, objects,**

**vacations, and events that help people express their (and others') ethnic identities. This is a huge business, whose target groups are the "hyphenated Americans"--in other words, all of us. As immigrant groups gain economic security, they tend to reinforce--not relinquish--their ethnic identification. Marilyn Halter demonstrates that, to a great extent, they do it by shopping. And their purchasing power is enormous. How has the marketplace responded to this hunger? Instantly and wholeheartedly: tweaking old products and inventing new ones; launching new brands in supermarkets, new music groups, vacation itineraries, language courses, toys, greeting cards, et cetera. This nexus of business and ethnicity is already seen as the hottest consumer development of this decade, and Halter is uniquely qualified to describe its origins, the exponential growth of products and advertising, and the phenomenal sales of items from salsa to Chieftains CDs. She addresses her subject with an abundance of anecdotal evidence, telling examples of ethnic marketing, and interviews with entrepreneurs (many of them immigrants) who are vigorously seizing the opportunities offered by the business of ethnicity. Shopping for Identity is provocative, intriguing, and farseeing, illuminating an important aspect of our contemporary way of life while validating the yearning we all feel for connection to our roots.**

**"Chef" magazine called this book's author "the best-known ambassador of Indian food in the United States" . . . and the "Boston Herald" referred to her as "the renowned author and actress who] teaches home cooks about the sophistication and infinite diversity of Indian fare." "The New York Times" described her simply and succinctly as**

**"the Indian cuisine authority." For many years a best-selling cookbook, Madhur Jaffrey's seminal title on Indian cuisine now has been totally revised, redesigned, enlarged, and enhanced with 70 brand-new full-color photos. With chapters on meat, poultry, fish, and vegetables, as well as pulses, relishes, chutneys, and pickles, the author guides her readers through the delicious and colorful range of Indian food. More than 100 detailed recipes direct home chefs through step-by-step preparation of well-known classics like Tandoori-style Chicken and Naan Bread, as well as more unusual dishes including Salmon Steamed with Mustard Seeds and Tomato and Drunken Orange Slices. Ms. Jaffrey also presents comprehensive background information on spices and seasonings, kitchen equipment, authentic preparation techniques, and suggested menus. Taste-tempting color photos show prepared dishes.**

**European and American Consumer Societies in the Twentieth Century**

**Power, Production, and History in the Americas**

**Forms, Foundations, Methods**

**Shopping for Identity**

**Food, People and Society**

**We Are What We Eat**

**Globalization: The Reader**

*DIVThe history of banana cultivation and its huge impact on Latin American, history, politics, and culture./div*

*Winner of the Louis Roederer International Champagne Writer of the Year Award 2005 4000 Champagnes, unprecedented in scope, plunges readers into the culture, history, and potential of this treasured beverage. Rich in description and practical in its*

*application, 4000 Champagnes is divided into two main sections. The first is a passionate and comprehensive account of the Champagne region and its wines. It includes chapters on champagne's history, winemaking methodology, growing conditions, food matches, labels, a tour of the towns and villages of the French region, and sparkling wines from across the globe. In the book's groundbreaking and expansive section of tasting notes, Richard Juhlin provides the reader with practical information culled from his personal experiences at over 4000 tastings. A detailed portrait of each champagne house precedes a rating and description of each of the wines tasted there. Such depth of insight from a single source has never before been available. Written in Juhlin's authoritative and often humorous voice, 4000 Champagnes is an indispensable buying and tasting tool and an entertaining account of the history of champagne. The book includes several "best champagnes" lists, champagne statistics, telephone numbers and addresses of thousands of champagne producers, and a glossary. 4000 Champagnes is the supreme guide to a drink that has come to epitomize luxury and elegance.*

*This textbook is a systematic guide to the extensive field of spirituality. Kees Waaijman charts the multiform phenomenon of spirituality: the spirituality of ordinary people, the great spiritual traditions and the force of counter-movements. From the foundation of this survey he answers questions like: What exactly is spirituality? What forms can a scholarly approach take? Finally, the book provides methodic access to the study of spirituality, focusing on the following questions: Which are the different forms of spirituality and how can we describe them? How can spiritual texts be given a reliable reading? Which themes can be distinguished in the field of spirituality and what would be a meaningful way to address them? What do we mean by spiritual guidance and what can we learn from it? This textbook has no equal. It is indispensable to scholars wishing to study the subject,*

*but also to others who want to learn about spirituality.*

*Managing and Mining Graph Data is a comprehensive survey book in graph management and mining. It contains extensive surveys on a variety of important graph topics such as graph languages, indexing, clustering, data generation, pattern mining, classification, keyword search, pattern matching, and privacy. It also studies a number of domain-specific scenarios such as stream mining, web graphs, social networks, chemical and biological data. The chapters are written by well known researchers in the field, and provide a broad perspective of the area. This is the first comprehensive survey book in the emerging topic of graph data processing. Managing and Mining Graph Data is designed for a varied audience composed of professors, researchers and practitioners in industry. This volume is also suitable as a reference book for advanced-level database students in computer science and engineering.*

*Ethnic Food and the Making of Americans*

*4000 Champagnes*

*Sects Or New Religious Movements*

*Handbook of PI and PID Controller Tuning Rules*

*A Short History*

*Cults*

*An Invitation to Indian Cooking*

This book examines how it was possible and what it meant for ordinary factory workers to become effective unionists and national political participants by the mid-1930s. We follow Chicago workers as they make choices about whether to attend ethnic benefit society meetings or to go to the movies, whether to shop in local neighborhood stores or patronize the new A & P. As they made daily decisions like these, they declared their loyalty in ways that would ultimately have political significance. When the depression worsened in the 1930s, workers adopted new ideological perspectives and overcame

longstanding divisions among themselves to mount new kinds of collective action. Chicago workers' experiences all converged to make them into New Deal Democrats and CIO unionists. First printed in 1990, *Making a New Deal* has become an established classic in American history. The second edition includes a new preface by Lizabeth Cohen.

RENNER Studies on New Religions is an initiative supported by the Danish Research Council for the Humanities. The series was established to publish books on alternative spiritual movements from a wide range of perspectives. The books will appeal to an international readership of scholars, students, and professionals in the study of religion, theology, the arts, and the social sciences. It is hoped that this series will provide a proper context for scientific exchange between these often competing disciplines. Stimulated by travel, mass media and education, individuals have spent the twentieth century questioning organized religion, and at the start of a new millennium, many are turning to spirituality rooted in ancient practice, but modernized by secular experience. In this volume, an international group of authors surveys the religious and spiritual movements growing in popularity in Western Europe including (to name a few) theosophy, Transcendental Meditation, the Rosicrucians, the Occult, and Hare Krishna. This book is intended for those interested in US food habits and diets during the 20th century, American history, American social life and customs.

The vast majority of automatic controllers used to compensate industrial processes are of PI or PID type. This book comprehensively compiles, using a unified notation, tuning rules for these controllers proposed over the last seven decades (1935-2005). The tuning rules are carefully categorized

and application information about each rule is given. The book discusses controller architecture and process modeling issues, as well as the performance and robustness of loops compensated with PI or PID controllers. This unique publication brings together in an easy-to-use format material previously published in a large number of papers and books. This wholly revised second edition extends the presentation of PI and PID controller tuning rules, for single variable processes with time delays, to include additional rules compiled since the first edition was published in 2003. Sample Chapter(s). Chapter 1: Introduction (17 KB). Contents: Controller Architecture; Tuning Rules for PI Controllers; Tuning Rules for PID Controllers; Performance and Robustness Issues in the Compensation of FOLPD Processes with PI and PID Controllers. Readership: Control engineering researchers in academia and industry with an interest in PID control and control engineering practitioners using PID controllers. The book also serves as a reference for postgraduate and undergraduate students."

The Ends of Globalization

Madhur Jaffrey's Indian Cookery

Robot Intelligence Technology and Applications 5

Globalization

Wine Talk

Making a New Deal

Introducing Theologies of Religions

***This is the fourth volume in the highly acclaimed Global Transformations series. It follows in the footsteps of Global Transformations, The Global Transformations Reader and Governing Globalization. All these volumes have been widely adopted in***

***courses on globalization and global governance across the world, and Globalization Theory will find a place alongside these texts. This book focuses on elucidating leading theoretical approaches to understanding and explaining globalization, in both its current form and potential future shapes. It is divided into two parts: the first examines competing explanatory theories of globalization in its contemporary form, and the second looks at competing prescriptions for the future of globalization. The book's contributors are world-renowned experts in their field, including : Chris Brown, Alex Callinicos ,Michael Doyle, David Held, G. John Ikenberry, Andrew Kuper, Anthony McGrew, Layna Mosley, Thomas Pogge, Thomas Risse, Saskia Sassen and John Tomlinson. This book is designed for courses on globalization and global governance at both the graduate and undergraduate levels. It will be of interest to students in politics, international relations, social geography, and sociology. "Globalization" has become a popular buzzword for explaining today's world. The expression achieved terminological stardom in the 1990s and was soon embraced by the general public and integrated into numerous languages. But is this much-discussed phenomenon really an invention of modern times? In this work, Jürgen Osterhammel and Niels Petersson make the case that globalization is not so new, after all. Arguing that the world did not turn "global" overnight, the book traces the emergence of globalization over the past seven or eight centuries. In fact, the authors write, the phenomenon can be traced back to early modern large-scale trading, for example, the silk trade between China and the***

***Mediterranean region, the shipping routes between the Arabian Peninsula and India, and the more frequently traveled caravan routes of the Near East and North Africa--all conduits for people, goods, coins, artwork, and ideas. Osterhammel and Petersson argue that the period from 1750 to 1880--an era characterized by the development of free trade and the long-distance impact of the industrial revolution--represented an important phase in the globalization phenomenon. Moreover, they demonstrate how globalization in the mid-twentieth century opened up the prospect of global destruction through nuclear war and ecological catastrophe. In the end, the authors write, today's globalization is part of a long-running transformation and has not ushered in a "global age" radically different from anything that came before. This book will appeal to historians, economists, and anyone in the social sciences who is interested in the historical emergence of globalization.***

***This book brings an empirical social science perspective to a public issue on which observers, economists, and business gurus have freely unleashed their abstract models and jumbo schemes. Written by internationally acclaimed authors, the chapters engage empirically tractable issues that are basic to any overall understanding of the social origins, structures, and consequences of the current wave of globalization. The book brings together in one volume diverse issues related to globalization that are generally dealt with in separate publications, such as migration, social inequality, flows of capital, Americanization and cultural identities, citizenship and collective action, and***

***global governance. The diversity of topics and up to date discussion makes this book ideal as a text or supplementary reading for courses. As an argument for greater complexity, contingency and contradiction in contemporary debates on globalization, it is essential reading for any scholar or lay reader concerned about contemporary change. Fifteen years of research inform this study of cults and cult behavior, an analysis that explores the psychology of cult member's minds, how cults operate, and the development of several specific cults***

***Banana Wars***

***Spirituality***

***A Guide to Cults & New Religions***

***Industrial Workers in Chicago, 1919-1939***

***On Earth as it is in Heaven***

***Paradox of Plenty***

***Government Reports Announcements & Index***

Offers the first comprehensive overview of Indian cuisine. The classic guide to the foods of India—and a James Beard Foundation Cookbook Hall of Fame inductee—from the “queen of Indian cooking” (Saveur) and author of Madhur Jaffrey's Instantly Indian Cookbook and Vegetarian India. The book that introduced the rich and fascinating cuisine of India to America and a landmark work of culinary literature, An Invitation to Indian Cooking makes clear just how extraordinarily subtle, varied, and delicious the food of the subcontinent can be. From formal recipes for parties to the leisurely making of dals, pickles, and relishes, Jaffrey's “invitation” has proved irresistible for

generations of American home cooks.

Never before has there been a cookbook that encompasses the whole world of Latin American cooking. Elisabeth Ortiz is the first to introduce to Americans the entire range of this splendid cuisine, selecting out the vast territory that stretches from Mexico to Chile the most exciting foods of each region. She gives us full complement of dishes, from hors d'oeuvres to desserts, a feast of master recipes with hundreds of subtle variations that reflect the different cooking styles of South America's rich coastal areas, high mountainous regions, and boundless fertile plains. Among the enticing appetizers are "whims and fancies," the tiny filled tortillas from Mexico; from Colombia, crisp green plantain chips; from Ecuador, fresh bass seviche; from Guatemala, oyster seviche; from Chile and Argentina, hot, flaky turnovers, patties, and little pies, each succulently stuffed. For a fish course: red snapper in tangerine sauce from Brazil; escabeche, oil-and-vinegar-dressed fish from Peru; shad fillets in coconut milk from Colombia; or salt cod in chili and almond sauce from Mexico. Among the meats and poultry: from Argentina, veal stew bakes in a huge squash; from Peru, fresh ham with ground annatto and cumin, as well as roast lamb and kid in creamed garlic and mint from Mexico, veal in pumpkin seed sauce; from Brazil, the exuberant national dish, feijoada, with its several meats (from hocks to pig's tails), black beans, and manioc meal; pickled chicken from Chile; drunken chicken from Argentina; and the moles (poultry sauced in chilies and chocolate) that are the glory of Mexican

kitchens. There's a fresh new array of vegetables dished to brighten the table—peppers, tubers, greens, blossoms and beans. And salads of hearts of palms, Jerusalem artichokes, cactus (it comes in cans), and rooster's beak (or familiarly, *jícama*). With her keen palate and wide knowledge of Latin American cookery, Mrs. Ortiz add to the savor of the recipes by tracing the culinary strains that make up the exciting amalgam of flavors—Spanish, Portuguese, African, with hints of Middle Eastern influences, as they mingle with the indigenous cooking of Maya, Aztec, and Inca civilizations. For more than twenty years she has been unraveling the mysteries of the exotic culinary tradition, making fascinating new discoveries as she explored all parts of South America, visiting marketplaces, talking to local cooks, and sampling the specialties of different regions. Here, then, is the harvest of that search—the food itself, uncomplicated to prepare, tantalizing in its variety of flavors, fun to serve, and infinitely satisfying to savor; a whole new repertory of colorful dishes that will awaken even the most knowledgeable cooks to new delights.

Globalization: The Reader addresses the big issues: communications and global media, political economy, cultural homogeneity and heterogeneity, new technologies, tourism, beliefs, and identity.

Getting and Spending

Sameness in Diversity

A European Perspective of Consumers' Food Choices

Proceedings of the 6th International Conference on Robot

### Intelligence Technology and Applications

### Understanding New Religious Movements

### Unmasking the Cults

### Approaches and Controversies

A unique insight into the decision-making and food consumption of the European consumer. The volume is essential reading for those involved in product development, market research and consumer science in food and agro industries and academic research. It brings together experts from different disciplines in order to address the fundamental issues related to predicting food choice, consumer behavior and societal trust in quality and safety regulatory systems. The importance of the social and psychological context and the cross-cultural differences and how they influence food choice are also covered in great detail.

"What is Catholic theology? In order to reach an answer, the authors use various definitions of theology to identify the principal elements of the discipline, elements that include the human person, faith, the scriptures, philosophy, morality and everyday human experience. The authors also provide examples from the history of theology to highlight the dynamic nature of Catholic theology and its evolution in a variety of cultural and

historical settings."--BOOK JACKET.Title  
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America, Inc. All Rights Reserved  
Discussions of any religion can easily  
raise passions. But arguments tend to  
become even more heated when the religion  
under discussion is characterized as new.  
Divisions around the study of new  
religious movements (NRMs), or cults, or  
nontraditional or alternative or emergent  
religions are so acute that there is even  
controversy over what to call them. John  
Saliba strives to bring balance to these  
discussions by offering perspectives on  
new religions from different academic  
perspectives: history, psychology,  
sociology, law, theology, and counseling.  
This approach provides rich descriptions  
of a broad range of movements while  
demonstrating how the differing aims of  
the disciplines can create much of the  
controversy around NRMs. The new second  
edition has been updated and revised  
throughout and includes a new foreword by  
noted historian of religion, J. Gordon  
Melton. For classes in religion or the  
social sciences, or for interested  
individuals, *Understanding New Religious  
Movements* offers the most objective  
introduction possible.  
Bananas, the most frequently consumed

fresh fruit in the United States, have been linked to Miss Chiquita and Carmen Miranda, "banana republics," and Banana Republic clothing stores—everything from exotic kitsch, to Third World dictatorships, to middle-class fashion. But how did the rise in banana consumption in the United States affect the banana-growing regions of Central America? In this lively, interdisciplinary study, John Soluri integrates agroecology, anthropology, political economy, and history to trace the symbiotic growth of the export banana industry in Honduras and the consumer mass market in the United States. Beginning in the 1870s when bananas first appeared in the U.S. marketplace, Soluri examines the tensions between the small-scale growers, who dominated the trade in the early years, and the shippers. He then shows how rising demand led to changes in production that resulted in the formation of major agribusinesses, spawned international migrations, and transformed great swaths of the Honduran environment into monocultures susceptible to plant disease epidemics that in turn changed Central American livelihoods. Soluri also looks at labor practices and workers' lives, changing gender roles on the banana

plantations, the effects of pesticides on the Honduran environment and people, and the mass marketing of bananas to consumers in the United States. His multifaceted account of a century of banana production and consumption adds an important chapter to the history of Honduras, as well as to the larger history of globalization and its effects on rural peoples, local economies, and biodiversity.

What Is a Cult?

Managing and Mining Graph Data

Globalization Theory

A Cookbook

Banana Cultures

The Book of Latin American Cooking

An Introduction to Catholic Theology

*The web has its own language, aesthetics, issues, and problems; yet the infrastructure and rules of web site design are still in their infancy. Here, the author discusses how Web designers should collaborate with editors and engineers, have an acute understanding of the concept of real-time, master hypertext, know their audience, be wary of multimedia, and create sites that emphasize simplicity and clarity and that users can move through quickly. Includes numerous color reproductions of web pages. Annotation copyrighted by Book News, Inc., Portland, OR*

*This book gathers the Proceedings of the 6th International Conference on Robot Intelligence Technology and Applications (RITA 2018). Reflecting the conference's main theme, "Robotics and Machine Intelligence: Building Blocks for Industry 4.0," it features relevant and current research investigations into various aspects of these building blocks. The areas covered include: Instrumentation and Control, Automation, Autonomous Systems, Biomechatronics and Rehabilitation Engineering, Intelligent Systems, Machine Learning, Robotics, Sensors and Actuators, and Machine Vision, as well as Signal and Image Processing. A valuable asset, the book offers researchers and practitioners a timely overview of the latest advances in robot intelligence technology and its applications. A readable overview of the contemporary spiritual scene that defines, outlines and advocates several models or methods for studying Christian spirituality. Aimed at college undergraduates and useful for those in spiritual counseling and direction. McDonald's restaurants are found in over 100 countries, serving tens of millions of people each day. What are the cultural implications of this phenomenal success? The widely*

*read—and widely acclaimed—Golden Arches East argues that McDonald's has largely become divorced from its American roots and become a "local" institution for an entire generation of affluent consumers in Hong Kong, Beijing, Taipei, Seoul, and Tokyo. In the second edition, James L. Watson also covers recent attacks on the fast-food chain as a symbol of American imperialism, and the company's role in the obesity controversy currently raging in the U.S. food industry, bringing the story of East Asian franchises into the twenty-first century. Praise for the First Edition: "Golden Arches East is a fascinating study that explores issues of globalization by focusing on the role of McDonald's in five Asian economies and [concludes] that in many countries McDonald's has been absorbed by local communities and become assimilated, so that it is no longer thought of as a foreign restaurant and in some ways no longer functions as one." —Nicholas Kristof, New York Times Book Review "This is an important book because it shows accurately and with subtlety how transnational culture emerges. It must be read by anyone interested in globalization. It is concise enough to be used for courses in*

*anthropology and Asian studies."* —Joseph Bosco, *China Journal* "The strength of this book is that the contributors contextualize not just the food side of McDonald's, but the social and cultural activity on which this culture is embedded. These are culturally rich stories from the anthropology of everyday life." —Paul Noguchi, *Journal of Asian Studies* "Here is the rare academic study that belongs in every library."—*Library Journal*

*McDonald's in East Asia, Second Edition*  
*Faith, Healing, and Coercion*

RITA 2018

*The Subanu*

*Agriculture, Consumption, and Environmental Change in Honduras and the United States*  
*Food and Globalization in Modern America*  
*The Marketing of Ethnicity*

RITA 2018 Proceedings of the 6th International Conference on Robot Intelligence Technology and Applications Springer  
In this introduction to the Zondervan Guide to Cults and Religious Movements, Dr. Gomes defines the characteristics of a "cult of Christianity" and why such a group subverts the search for spiritual truth. He explains the emotional and spiritual appeal of cults, who is susceptible, and the techniques cult leaders use to attract members. This book, in dealing with a wide range of issues relating to cults and religious movements in general, complements the other books in the series, all of which focus on specific religious

groups. -- Why this series? This is an age when countless groups and movements, old and new, mark the religious landscape in our culture, leaving many people confused or uncertain in their search for spiritual truth and meaning. Because few people have the time or opportunity to research these movements fully, these books provide essential information and insights for their spiritual journeys. Except for this book, each book in the series has five sections: - A concise introduction to the group - An overview of the group's theology -- in its own words - Tips for witnessing effectively to members of the group - A bibliography with sources for further study - A comparison chart that shows the essential differences between biblical Christianity and the group -- The writers of these volumes are well qualified to present clear and reliable information and help us discern religious truth from falsehood.

Sokolov says that Columbus greatly influenced our eating habits when such New World delights as tomatoes, chocolate, green beans, chili peppers, and maize were introduced into cuisine throughout the world and when the delicacies of the Old World found their way into the cooking pots of America. Sokolov is the Leisure & Arts Editor of The Wall Street Journal.

"Practical theology" has recently emerged as a distinctive approach to the theological task. It is concerned with the way theological activity engages wider social, cultural, and ecclesial issues. Rather than seeing itself as a "branch" of theology, practical theology is a distinctive theological sensibility that highlights the ever-present need to "read the signs of the times" in the light of the Gospel message and the Christian tradition.

Veling begins his work by sketching the main contours of practical theology. He proceeds to explore some of its key elements (interpretation, context, scripture, tradition) before

reflecting on the deeper role of theology in church and society.

Golden Arches East

Understanding Christian Spirituality

Bringing Society Back in

Pastoral Challenge

A Social History of Eating in Modern America

### Principles for Building Smart Web Sites

Americans of the 1960s would have trouble navigating the grocery aisles and restaurant menus of today. Once-exotic ingredients—like mangoes, hot sauces, kale, kimchi, and coconut milk—have become standard in the contemporary American diet. Laresh Jayasanker explains how food choices have expanded since the 1960s: immigrants have created demand for produce and other foods from their homelands; grocers and food processors have sought to market new foods; and transportation improvements have enabled food companies to bring those foods from afar. Yet, even as choices within stores have exploded, supermarket chains have consolidated. Throughout the food industry, fewer companies manage production and distribution, controlling what American consumers can access. Mining a wealth of menus, cookbooks, trade publications, interviews, and company records, Jayasanker explores Americans' changing

eating habits to shed light on the impact of immigration and globalization on American culture.

The essays in this collection use the history of consumption to look at many aspects of social and political life. Discusses the history, beliefs, and practices of the Baha'i, Bhagwan Shree Rajneesh, est, Hare Krishnas, Jehovah's Witnesses, Mormons, Unification Church, and other modern cults

We Are What We Eat follows the fortunes of dozens of enterprising immigrant cooks and grocers, street hawkers and restaurateurs who have cultivated and changed the tastes of native-born Americans from the seventeenth century to the present. The book draws a surprisingly peaceful picture of American ethnic relations, in which "Americanized" foods like Spaghetti-Os happily coexist with painstakingly pure ethnic dishes and creative hybrids

New Religious Movements in Europe  
How Columbus Changed the Way the World Eats

Results from the 5th International Conference on Robot Intelligence Technology and Applications  
Why We Eat What We Eat  
Practical Theology  
Food Culture in India

Studies of a Sub-Visayan Mountain Folk of  
Mindanao