

Le Ricette Della Fertilità (saperi E Saperi)

Many of the earliest books, particularly those dating back to the 1900s and before, are now extremely scarce and increasingly expensive. Pomona Press are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork.

Catalogo delle seguenti mostre, tenute a Firenze dal 1 novembre 2009 al 9 maggio 2010:
Firenze 1829: arte, scienza e società, presso Palazzo Medici Riccardi ; La Tribuna di Galileo e la Specola fiorentina, presso il Museo di Storia Naturale, Sez. "La Specola" ; La fisica a Firenze nell'Ottocento : macchine e modelli da utilizzare, presso l'Istituto e Museo di Storia della Scienza (Museo Galileo) ; La didattica delle scienze nell'Ottocento, presso la Fondazione Scienza e Tecnica, Gabinetto di Fisica.

Explores the premise that everything having to do with food - its capture, cultivation, preparation, and consumption - represents a cultural act. Provides insights into many patterns of culinary behavior and tradition.

Benjamin G. Kohl (1938-2010) taught at Vassar College from 1966 till his retirement as Andrew W. Mellon Professor of the Humanities in 2001. His doctoral research at The Johns Hopkins University was directed by Frederic C. Lane, and his principal historical interests focused on northern Italy during the Renaissance, especially on Padua and Venice. His scholarly production includes the volumes *Padua under the Carrara, 1318-1405* (1998), and *Culture and Politics in Early Renaissance Padua* (2001), and the online database *The Rulers of Venice, 1332-1524* (2009). The database is eloquent testimony of his priority attention to historical sources and to their accessibility, and also of his enthusiasm for collaboration and sharing among scholars.

The Oldest Cuisine in the World

The Culture of Food

Knowledge, Power and the City

Let the Meatballs Rest, and Other Stories about Food and Culture

Food and the Novel

The Sources of a Science of Education

The History of British Puddings, Savoury and Sweet

A cumulative index to the "Iter Italicum" volumes 1-6, encompassing the indexes previously published to the individual volumes. Reorganised for ease of use, this invaluable aid to users of Kristeller's monumental work will greatly facilitate access to the huge amount of information found here.

The Anarchist Cookbook will shock, it will disturb, it will provoke. It places in historical perspective an era when "Turn on, Burn down, Blow up" are revolutionary slogans of the day. Says the author "This book... is not written for the members of fringe political groups, such as the Weatherman, or The Minutemen. Those radical groups don't need this book. They already know everything that's in here. If the real people of America, the silent majority, are going to survive, they must educate themselves. That is the purpose of this book." In what the author considers a survival guide, there is explicit information on the uses and effects of drugs, ranging from pot to heroin to peanuts. There is detailed advice concerning electronics, sabotage, and surveillance, with data on everything from bugs to scramblers. There is a comprehensive chapter on natural, non-lethal, and lethal weapons, running the gamut from cattle prods to sub-machine guns to bows and arrows.

Beautiful, and an instant classic' Nigella Lawson 'Really delicious, authentic pasta recipes' Jamie Oliver 'Every cook – from the novice to the seasoned chef – will learn something from this exquisite and delightful book' Jack Monroe *The Italians have a secret . . .* There are said to be over 300 shapes of pasta, each of which has a history, a story to tell, and an affinity with particular foods.

These shapes have evolved alongside the flavours of local ingredients, and the perfect combination can turn an ordinary dish into something sublime. With a stunning cover design to celebrate its 10-year anniversary, *The Geometry of Pasta* pairs over 100 authentic recipes from critically acclaimed chef, Jacob Kenedy, with award-winning designer Caz Hildebrand's incredible black-and-white designs to reveal the science, history and philosophy behind spectacular pasta dishes from all over Italy. A striking fusion of design and food, *The Geometry of Pasta* tells you everything you need to know about cooking and eating pasta like an Italian.

Laudato Si 'is Pope Francis' second encyclical which focuses on the theme of the environment. In fact, the Holy Father in his encyclical urges all men and women of good will, the rulers and all the powerful on earth to reflect deeply on the theme of the environment and the care of our planet. This is our common home, we must take care of it and love it - the Holy Father tells us - because its end is also ours.

Firenze scienza

Brazilian Food

The Epic History of the Italians and Their Food

36 Questions That Changed My Mind About You

Venice and the Veneto during the Renaissance: the Legacy of Benjamin Kohl

Cooking in Mesopotamia

Polpo E Spada: Catch of the Day

From Rabelais's celebration of wine to Proust's madeleine and Virginia Woolf's boeuf en daube in *To the Lighthouse*, food has figured prominently in world literature. But perhaps nowhere has it played such a vital role as in the Italian novel. In a book flowing with descriptions of recipes, ingredients, fragrances, country gardens, kitchens, dinner etiquette, and even hunger, Gian-Paolo Biasin examines food images in the modern Italian novel so as to unravel their function and meaning. As a sign for cultural values and social and economic relationships, food becomes a key to appreciating the textual richness of works such as Lampedusa's *The Leopard*, Manzoni's *The Betrothed*, Primo Levi's *Survival in Auschwitz*, and Calvino's *Under the Jaguar Sun*. The importance of the culinary sign in fiction, argues Biasin, is that it embodies the oral relationship between food and language while creating a sense of materiality. Food contributes powerfully to the reality of a text by making a fictional setting seem credible and coherent: a Lombard peasant eats polenta in *The Betrothed*, whereas a Sicilian prince offers a monumental macaroni timbale at a dinner in *The Leopard*. Similarly, Biasin shows how food is used by writers to connote the psychological traits of a character, to construct a story by making the protagonists meet during a meal, and even to call attention to the fictionality of the story with a metanarrative description. Drawing from anthropology, psychoanalysis, sociology, science, and philosophy, the author gives special attention to the metaphoric and symbolic meanings of food. Throughout he blends material culture with observations on thematics and narrativity to enlighten the reader who enjoys the pleasures of the text as much as those of the palate. Originally published in 1993. The Princeton Legacy Library uses the latest print-on-demand technology to again make available previously out-of-print books from the distinguished backlist of Princeton University Press. These editions preserve the original texts of these important books while presenting them in durable paperback and hardcover editions. The goal of the Princeton Legacy Library is to vastly increase access to the rich scholarly heritage found in the thousands of books published by Princeton University Press since its founding in 1905.

First published in 1899, "The School and Society "describes John Dewey's experiences

with his own famous Laboratory School, started in 1896. Dewey's experiments at the Laboratory School reflected his original social and educational philosophy based on American experience and concepts of democracy, not on European education models then in vogue. This forerunner of the major works shows Dewey's pervasive concern with the need for a rich, dynamic, and viable society. In his introduction to this volume, Joe R. Burnett states Dewey's theme. Industrialization, urbanization, science, and technology have created a revolution the schools cannot ignore. Dewey carries this theme through eight chapters: The School and Social Progress; The School and the Life of the Child; Waste in Education; Three Years of the University Elementary School; The Psychology of Elementary Education; Froebel's Educational Principles; The Psychology of Occupations; and the Development of Attention.

Although Francesco Petrarca (1304–74) is best known today for cementing the sonnet's place in literary history, he was also a philosopher, historian, orator, and one of the foremost classical scholars of his age. *Petrarch: A Critical Guide to the Complete Works* is the only comprehensive, single-volume source to which anyone—scholar, student, or general reader—can turn for information on each of Petrarch's works, its place in the poet's oeuvre, and a critical exposition of its defining features. A sophisticated but accessible handbook that illuminates Petrarch's love of classical culture, his devout Christianity, his public celebrity, and his struggle for inner peace, this encyclopedic volume covers both Petrarch's Italian and Latin writings and the various genres in which he excelled: poem, tract, dialogue, oration, and letter. A biographical introduction and chronology anchor the book, making Petrarch an invaluable resource for specialists in Italian, comparative literature, history, classics, religious studies, the Middle Ages, and the Renaissance.

The Evolutionary Bases of Consumption by Gad Saad applies Darwinian principles in understanding our consumption patterns and the products of popular culture that most appeal to individuals. The first and only scholarly work to do so, this is a captivating study of the adaptive reasons behind our behaviors, cognitions, emotions, and perceptions. This lens of analysis suggests how we come to make selections such as choosing a mate, the foods we eat, the gifts that we offer, and more. It also highlights how numerous forms of dark side consumption, including pathological gambling, compulsive buying, pornographic addiction, and eating disorders, possess a Darwinian etiology. Engaging and diverse in scope, the book maps consumption phenomena onto four key Darwinian modules: survival, reproduction, kin selection, and reciprocal altruism. As an interesting proposal, the author suggests that media and advertising contents exist in their particular forms because they are a reflection of our evolved human nature - negating the notion that they exist through the reverse causal link, as proposed by social constructivists. The link between evolutionary theory and consumption behaviors is detailed throughout the book via an examination of (among many others): appearance-enhancing products and services; financial and physical risk-taking; use of sexual imagery and the depictions of women in advertising; and television programs, movies, songs, music videos, literature, religion, and art. *The Evolutionary Bases of Consumption* will appeal to evolutionists who desire to explore new areas wherein evolutionary theory can be applied; consumer and marketing scholars who wish to learn about the ways in which biological-and evolutionary-based theorizing can be infused into the consumer behavior/marketing/advertising disciplines; as well as other interdisciplinary scholars interested in gaining knowledge about the power of evolutionary theory in explaining a wide range of behavioral phenomena.

City of Cities : a Project for Milan

Powerful knowledge and the powers of knowledge

The Geometry of Pasta

Slow Food Nation

A Chinese Herbal Reference for the West

Food is Culture

Batch Cooking

The 'knowledge turn' in curriculum studies has drawn attention to the central role that knowledge of the disciplines plays in education, and to the need for new thinking about how we understand knowledge and knowledge-building. *Knowing History in Schools* explores these issues in the context of teaching and learning history through a dialogue between the eminent sociologist of curriculum Michael Young, and leading figures in history education research and practice from a range of traditions and contexts. With a focus on Young's 'powerful knowledge' theorisation of the curriculum, and on his more recent articulations of the 'powers' of knowledge, this dialogue explores the many complexities posed for history education by the challenge of building children's historical knowledge and understanding. The book builds towards a clarification of how we can best conceptualise knowledge-building in history education. Crucially, it aims to help history education students, history teachers, teacher educators and history curriculum designers navigate the challenges that knowledge-building processes pose for learning history in schools.

- Ninety-four delicious recipes for Italy's answer to fast food - Chef Alessandro Frassica emphasizes the use of fresh ingredients in imaginative combinations. What could be more simple than a pan'ino? Take some bread and butter, slice it through the middle and fill it. Seen in this way, the sandwich is almost an "anti-cuisine", a nomadic shortcut that allows for speed and little thought. But when Alessandro Frassica thinks about his pan'ino, he considers it in a different way, not as a shortcut, but as an instrument for telling stories, creating layers of tales right there between the bread and its butter. Because even if the sandwich is simple, it is not necessarily so easy to create. Alessandro searches for ingredients, and in the raw foods he finds people: producers of pecorino cheese from Benevento, anchovies from Cetara, 'nduja spicy salami from Calabria. Then he studies the combinations, the consistencies and the temperature, because a pan'ino is not just a random object; savoury must be complemented by sweet; tapenade softens and provides moisture; bread should be warmed but not dried; thus the sandwich becomes a simple way of saying many excellent things, including finding a complexity of flavours that can thrill in just one bite.

In 2005, the Provincial Administration of Milan and a group of researchers from the city's polytechnic developed a new 'Strategic Plan' for Milan's urban region. This book examines the Milan Plan in detail, showing the project's insights into planning the

Let the Meatballs Rest: And Other Stories About Food and Culture (Arts & Traditions of the Table: Perspectives on Culinary History)

il prodigioso, il soprannaturale, il magico tra cultura dotta e cultura popolare

Sapori & saperi. Cibi, ricette e culture del mondo

The Lesser Evil

Knowing History in Schools

How Computer and Video Games are Preparing Your Kids for 21st Century

Success - and How You Can Help!

The Anarchist Cookbook

le collezioni, i luoghi e i personaggi dell'Ottocento

Che cosa sono le felicità d'Italia? La musica, il cibo, la biodiversità agricola, il paesaggio, la tradizione artistica e culturale. Ovvero tutto ciò che rende il nostro Paese e i suoi costumi speciali agli occhi degli stranieri che vengono a visitarlo o di quelli che ne apprezzano e adottano lo stile di vita. Ma perché queste 'felicità' hanno avuto origine proprio qui? Come mai la Penisola possiede una eredità tanto ricca e varia di questi tesori? Carlo Cattaneo sosteneva che la cultura e la felicità dei popoli non dipendano tanto dai mutamenti della 'superficie politica' quanto dall'influsso di alcune 'istituzioni' che agiscono inosservate nel fondo delle società. Sono creazioni del popolo (norme consuetudinarie, strutture organizzative, tradizioni culturali) che sono state elaborate dal basso e che contano più delle scelte dei governi per il progresso dell'umanità. Il libro racconta la storia di quattro di queste 'felicità': l'alimentazione, dipendente dall'originalità storica e geografica dell'agricoltura italiana; le città, con il loro patrimonio di bellezza, che per secoli hanno costituito la forma più alta di organizzazione della vita sociale; la musica e la canzone napoletana, esempi della creazione di un immaginario poetico da parte di un popolo; la tradizione cooperativa, che ha dato un'impronta di egualitarismo sociale e di avanzato civismo.

Polpo e Spada (Catch of the Day) celebrates a rich and detailed understanding of traditional fishing techniques and seafaring culture within the seafood cuisine of Southern Italy with vibrant recipes, insights, photographs, and drawings.

This book introduces the methodological and philosophical problems with which modern history of science is concerned, offering a comprehensive and critical review through description and evaluation of significant historiographical viewpoints.

Incorporating discussion of key problems in general historical writing, with examples drawn from a range of disciplines, this non-elementary introduction bridges the gap between general history and history of science. Following a review of the early development of the history of science, the theory of history as applied to science history is introduced, examining the basic problems which this generates, including problems of periodisation, ideological functions, and the conflict between

diachronical and anachronical historiography. Finally, the book considers the critical use, and analysis, of historical sources, and the possibility of the experimental reconstruction of history. Aimed primarily at students, the book's broad scope and integration of historical, philosophical and scientific matters will interest philosophers, sociologists and general historians, for whom there is no alternative introduction to the subject at this level.

*In this book, Sean Safford compares the recent history of Allentown, Pennsylvania, with that of Youngstown, Ohio. Allentown has seen a noticeable rebound over the course of the past twenty years. Facing a collapse of its steel-making firms, its economy has reinvented itself by transforming existing companies, building an entrepreneurial sector, and attracting inward investment. Youngstown was similar to Allentown in its industrial history, the composition of its labor force, and other important variables, and yet instead of adapting in the face of acute economic crisis, it fell into a mean race to the bottom. Challenging various theoretical perspectives on regional socioeconomic change, *Why the Garden Club Couldn't Save Youngstown* argues that the structure of social networks among the cities' economic, political, and civic leaders account for the divergent trajectories of post-industrial regions. It offers a probing historical explanation for the decline, fall, and unlikely rejuvenation of the Rust Belt. Emphasizing the power of social networks to shape action, determine access to and control over information and resources, define the contexts in which problems are viewed, and enable collective action in the face of externally generated crises, this book points toward present-day policy prescriptions for the ongoing plight of mature industrial regions in the U.S. and abroad.*

Oral and Written Transmission of Pharmacological Knowledge in Fifth- And Fourth-Century Greece

Prep and Cook Your Weeknight Dinners in Less Than 2 Hours

On the care of the common home

The School and Society

Paesaggio, arte, musica, cibo

Foodwise racconta le aziende della filiera agroalimentare in Italia nell'anno di Expo

Lines of Light

In this intriguing blend of the commonplace and the ancient, Jean Bottéro presents the first extensive look at the delectable secrets of Mesopotamia. Bottéro's broad perspective takes us inside the religious rites, everyday rituals, attitudes and taboos, and even the detailed preparation techniques involving food and drink in Mesopotamian high culture during the second

and third millennia BCE, as the Mesopotamians recorded them. Offering everything from translated recipes for pigeon and gazelle stews, the contents of medicinal teas and broths, and the origins of ingredients native to the region, this book reveals the cuisine of one of history's most fascinating societies. Links to the modern world, along with incredible recreations of a rich, ancient culture through its cuisine, make Bottéro's guide an entertaining and mesmerizing read.

Argues that video and computer games prepare today's children for success by teaching such critical skills as collaboration, prudent risk taking, strategy formulation, and ethical decision-making.

*The Lesser Evil is a psychological horror novel that takes place in the Buenos Aires of the 1990s featuring exciting prose, fascinating characters, with suspenseful and memorable scenes. Reminiscent of Angela Carter's *Infernal Desire* *Machines of Doctor Hoffman*, it was a finalist for the Planeta Biblioteca del Sur prize.*

Post-Democracy is a polemical work that goes beyond current complaints about the failings of our democracy and explores the deeper social and economic forces that account for the current malaise. Colin Crouch argues that the decline of those social classes which had made possible an active and critical mass politics has combined with the rise of global capitalism to produce a self-referential political class more concerned with forging links with wealthy business interests than with pursuing political programmes which meet the concerns of ordinary people. He shows how, in some respects, politics at the dawn of the twenty-first century returns us to a world familiar well before the start of the twentieth, when politics was a game played among elites. However, Crouch maintains that the experience of the twentieth century remains salient and it reminds us of possibilities for the revival of politics. This engaging book will prove challenging to all those who claim that advanced societies have reached a virtual best of all possible democratic worlds, and will be compelling reading for anyone interested in the shape of twenty-first-century politics.

Iter Italicum

Post-Democracy

The Flavors of Modernity

A Critical Guide to the Complete Works

Petrarch

Recipes and Culinary Adventures in Southern Italy

The Geisha who Bewitched the West

Drawing on philological studies, social history and anthropology, this book offers the first extended study of the recipes included in the Hippocratic Corpus. It examines the

links between oral and written traditions in the transmission of ancient pharmacological knowledge.

This book is about the history of food in Europe and the part it has played in the evolution of the European cultures over two millennia. It has been a driving force in national and imperial ambition, the manner of its production and consumption a means by which the identity and status of regions, classes and individuals have been and still are expressed. In this wide-ranging exploration of its history the author weaves deftly between the classes, regions and nations of Europe, between the habits of late antiquity and the problems of modernity. He examines the interlinked evolutions of consumption, production and taste, to show both what these reveal of the varied cultures and peoples of Europe in the past and what they suggest about the present. Cooking in large batches is the perfect way to save time and money. It also often turns out to be the healthier option – saving you from ready-meals and take-out; allows you to cook your produce when it's most fresh; and reduces how much food you throw away. In *Batch Cooking*, Keda Black shows you how to get ahead of the game by using just two hours every Sunday to plan what you are eating for the week ahead and get most of your prep out of the way. By Sunday evening, you are looking forward to five delicious weeknight meals, and enjoying an overwhelming sense of calm about the week ahead. The book covers thirteen menus, with an easy-to-follow shopping list and a handy guide for how to tweak your plans for the season or your dietary requirements. Each menu is broken down into the Sunday preparation time and a day-by-day method to finishing the recipe. Recipes include a heartening Lemongrass, Coconut, Coriander and Ginger Soup, a delightful Green Shakshuka with Feta and an astoundingly easy Pear Brownie.

THE WHOLE LIFE FERTILITY PLAN is an updated holistic resource on fertility health that contains everything you need to know to help you take control of your fertility NOW, including: - The effects of diet, exercise, medications & health conditions, plastics and chemicals, and more - Advantageous lifestyle changes - Myth, rumors, and truths about fertility - Men's fertility - Visiting a fertility clinic and IVF - Recent development in infertility treatments - Personal stories from Phillips and Grifo

An Introduction to the Historiography of Science

Paura e "maraviglia" in Romagna

Don't Bother Me Mom--I'm Learning!

Hippocratic Recipes

Why the Garden Club Couldn't Save Youngstown

Pride and Pudding

*By now most of us are aware of the threats looming in the food world. The best-selling *Fast Food Nation* and other recent books have alerted us to such dangers as genetically modified organisms, food-borne diseases, and industrial farming. Now it is time for answers, and *Slow Food Nation* steps up to the challenge. Here the charismatic leader of the Slow Food movement, Carlo Petrini, outlines many different routes by which we may take back control of our food. The three central principles of the Slow Food plan are these: food must be sustainably produced in ways that are sensitive to the environment, those who produce the food must be fairly treated, and the food must be healthful and delicious. In his travels around the world as ambassador for Slow Food, Petrini has witnessed firsthand the many ways that native peoples are feeding*

themselves without making use of the harmful methods of the industrial complex. He relates the wisdom to be gleaned from local cultures in such varied places as Mongolia, Chiapas, Sri Lanka, and Puglia. Amidst our crisis, it is critical that Americans look for insight from other cultures around the world and begin to build a new and better way of eating in our communities here.

The author of Women of the Pleasure Quarters shares the story of the famous geisha whose life inspired Puccini's Madame Butterfly, from her training and participation in secret geisha traditions to her defection from her lucrative career to marry the penniless actor and political maverick Otojiro Kawakami and her rise to international celebrity. Reprint.

In questo libro istituzioni, esperti e aziende si incontrano per tessere la trama di una delle maggiori e universalmente riconosciute eccellenze italiane: l'alimentazione. Nella prima parte del volume, i contributi di esperti e opinion leader del settore aprono il dibattito, che prosegue nella seconda parte con le interviste a esponenti di spicco di un selezionato gruppo di imprese dell'agroalimentare italiano. Un mondo variegato proprio come lo è il cibo con tutti i suoi significati. Il testo è interamente tradotto in inglese, con testo a fronte.

Global Urbanism is an experimental examination of how urban scholars and activists make sense of, and act upon, the foundational relationship between the 'global' and the 'urban'. What does it mean to say that we live in a global-urban moment, and what are its implications? Refusing all-encompassing answers, the book grounds this question, exploring the plurality of understandings, definitions, and ways of researching global urbanism through the lenses of varied contributors from different parts of the world. The contributors explore what global urbanism means to them, in their context, from the ground and the struggles upon which they are working and living. The book argues for an incremental, fragile and in-the-making emancipatory urban thinking. The contributions provide the resources to help make sense of what global urbanism is in its varieties, what's at stake in it, how to research it, and what needs to change for more progressive urban futures. It provides a heterodox set of approaches and theorisations to probe and provoke rather than aiming to draw a line under a complex, changing and profoundly contested set of global-urban processes. Global Urbanism is primarily intended for scholars and graduate students in geography, sociology, planning, anthropology and the field of urban studies, for whom it will provide an invaluable and up-to-date guide to current thinking across the range of disciplines and practices which converge in the study of urbanism.

Laudato Si'

Madame Sadayakko

Delizia!

The Whole Life Fertility Plan

The Transformation of the Rust Belt

Jade Remedies

Felicità d'Italia

Buon appetito! Everyone loves Italian food. But how did the Italians come to eat so well? The answer lies amid the vibrant beauty of Italy's historic cities. For a thousand years, they have been magnets for everything that makes for great eating: ingredients, talent, money, and power. Italian food is city food. From the bustle of medieval Milan's marketplace to the banqueting halls of Renaissance Ferrara; from street stalls in the putrid alleyways of

nineteenth-century Naples to the noisy trattorie of postwar Rome: in rich slices of urban life, historian and master storyteller John Dickie shows how taste, creativity, and civic pride blended with princely arrogance, political violence, and dark intrigue to create the world's favorite cuisine. Delizia! is much more than a history of Italian food. It is a history of Italy told through the flavors and character of its cities. A dynamic chronicle that is full of surprises, Delizia! draws back the curtain on much that was unknown about Italian food and exposes the long-held canards. It interprets the ancient Arabic map that tells of pasta's true origins, and shows that Marco Polo did not introduce spaghetti to the Italians, as is often thought, but did have a big influence on making pasta a part of the American diet. It seeks out the medieval recipes that reveal Italy's long love affair with exotic spices, and introduces the great Renaissance cookery writer who plotted to murder the Pope even as he detailed the aphrodisiac qualities of his ingredients. It moves from the opulent theater of a Renaissance wedding banquet, with its gargantuan ten-course menu comprising hundreds of separate dishes, to the thin soups and bland polentas that would eventually force millions to emigrate to the New World. It shows how early pizzas were disgusting and why Mussolini championed risotto. Most important, it explains the origins and growth of the world's greatest urban food culture. With its delectable mix of vivid storytelling, groundbreaking research, and shrewd analysis, Delizia! is as appetizing as the dishes it describes. This passionate account of Italy's civilization of the table will satisfy foodies, history buffs, Italophiles, travelers, students -- and anyone who loves a well-told tale.

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.

Inspired by the real psychology study popularized by the New York Times and its "Modern Love" column, this contemporary YA is

perfect for fans of Eleanor and Park. Two random strangers. Two secrets. Thirty-six questions to make them fall in love. Hildy and Paul each have their own reasons for joining the university psychology study that asks the simple question: Can love be engineered? The study consists of 36 questions, ranging from "What is your most terrible memory?" to "When did you last sing to yourself?" By the time Hildy and Paul have made it to the end of the questionnaire, they've laughed and cried and lied and thrown things and run away and come back and driven each other almost crazy. They've also each discovered the painful secret the other was trying so hard to hide. But have they fallen in love? Told in the language of modern romance -- texting, Q&A, IM -- and punctuated by Paul's sketches, this clever high-concept YA is full of humor and heart. As soon as you've finished reading, you'll be searching for your own stranger to ask the 36 questions. Maybe you'll even fall in love. Rights have sold in 19 territories!

Brazil is a vast country with a cornucopia of fabulous ingredients and a wealth of ethnic culinary influences; the result is one of the most exciting cuisines in the world. In this ground-breaking book, acclaimed young chef Thiago Castanho and internationally respected food writer Luciana Bianchi explore the best of Brazilian food and its traditions with more than 100 recipes that you'll want to try at home - wherever you live. The book includes recipes from a team of celebrated 'guest chefs' from all over Brazil, including Roberta Sudbrack, Rodrigo Oliveira and Felipe Rameh. Chapters celebrate the best food that Brazil's diverse cuisine has to offer including Small Bites, Street Food, Fish & Seafood and Meat & Poultry for Fire & Grill. Shot on location in Brazil by Rogerio Voltan, the book is a visual as well as culinary feast. As host nation for the World Cup in 2014 and the Olympics in 2016, Brazil will be the focus of international attention, so now is the perfect time to discover its vibrant food culture and cook some of its gutsy, flavourful dishes at home.

Strategic Planning for Contemporary Urban Regions

Why Our Food Should Be Good, Clean, and Fair

Pan'ino, the (reduced Price)

The Evolutionary Bases of Consumption

Global Urbanism