

Chili Cookoff Scorecard Template

The director of athletics at Johns Hopkins University traces the history of lacrosse and offers detailed explanations of the sport's techniques and strategies, presenting line drawings and action photographs to illustrate aspects of play.

The National Book Award Finalist and New York Times bestseller that became a guide and balm for a country struggling to understand the election of Donald Trump "A generous but disconcerting look at the Tea Party. . . . This is a smart, respectful and compelling book." —Jason DeParle, The New York Times Book Review When Donald Trump won the 2016 presidential election, a bewildered nation turned to *Strangers in Their Own Land* to understand what Trump voters were thinking when they cast their ballots. Arlie Hochschild, one of the most influential sociologists of her generation, had spent the preceding five years immersed in the community around Lake Charles, Louisiana, a Tea Party stronghold. As Jedediah Purdy put it in the *New Republic*, "Hochschild is fascinated by how people make sense of their lives. . . . [Her] attentive, detailed portraits . . . reveal a gulf between Hochschild's 'strangers in their own land' and a new elite." Already a favorite common read book in communities and on campuses across the country and called "humble and important" by David Brooks and "masterly" by Atul Gawande, Hochschild's book has been lauded by Noam Chomsky, New Orleans mayor Mitch Landrieu, and countless others. The paperback edition features a new afterword by the author reflecting on the election of Donald Trump and the other events that have unfolded both in Louisiana and around the country since the hardcover edition was published, and also includes a readers' group guide at the back of the book.

As the magazine of the Texas Exes, *The Alcalde* has united alumni and friends of The University of Texas at Austin for nearly 100 years. *The Alcalde* serves as an intellectual crossroads where UT's luminaries - artists, engineers, executives, musicians, attorneys, journalists, lawmakers, and professors among them - meet bimonthly to exchange ideas. Its pages also offer a place for Texas Exes to swap stories and share memories of Austin and their alma mater. The magazine's unique name is Spanish for "mayor" or "chief magistrate"; the nickname of the governor who signed UT into existence was "The Old Alcalde."

The *International Dictionary of Hospitality Management* is the must have companion for all those working or studying in the field of hospitality management. With over 728 entries, it covers everything you need to know, from a concise definition of back office systems, to management accounting and yield management. It covers all of the relevant issues in the field of hospitality management from both a sectoral level: * Lodging * Restaurants and Food service * Time-share * Clubs * Events As well as a functional one: * Accounting and Finance * Marketing * Strategic Management * Human Resources * Information Technology * Facilities Management An abridged version of the successful *International Encyclopedia of Hospitality Management*, its user friendly layout provides readers with quick and concise answers across this diverse area of industry.

The Icelandic Sagas About the First Documented Voyages Across the North Atlantic, the Saga of the Greenlanders and Eirik the Red's Saga

Anger and Mourning on the American Right

Of Hoof Prints and Heartbeats

The Rediscovery of the Ivory-billed Woodpecker

Herb of the Year(TM) 2021

Principles of Management

Chili Cook-off in a Box Handbook

A behind-the-scenes look at the popular Food Network program offers an episode guide, interviews with the Iron Chefs, and menus and recipes created for the show.

Peter Berley's mission is to show how the simple act of cooking food can enliven your senses and nourish your life--from going to the farmers' market and outfitting your kitchen with the simplest, most useful tools to learning techniques and sharing meals with friends and family. The much-admired former chef of Angelica Kitchen, one of New York City's finest restaurants, Berley takes you through the seasons, with more than two hundred sumptuous recipes that feature each ingredient at its peak. A cooking teacher for many years, Berley has kept the needs of his students continually in mind in this book. The recipes are written to feature the basic techniques and background information needed to create wonderful meals with fresh vegetables, fruits, and grains. He truly inspires both novice and experienced cooks to understand what they are doing and why, to learn to work with ingredients, and to apply their skills creatively. This wonderful book brings vegetarian cuisine to a whole new level.

State-of-the-art methods for finding, securing, and retaining the best corporate sponsors The authoritative guide to creating and closing deals with irresistible ROIs Event Sponsorship provides step-by-step guidelines for attracting, signing, and keeping sponsorship for any event, including festivals, conventions, expositions, sporting events, arts and entertainment spectacles, charity benefits, and much more. This hands-on resource presents successful strategies and tools for staying competitive in today's market by offering corporate sponsors the highest return possible on their investment. Leading experts give real-world advice for researching and targeting prospective companies, developing a sponsorship marketing plan, creating an effective proposal, selling the sponsorship, and negotiating a deal. Learn how to bring increased sponsorship dollars to any event by: Placing value on sponsorships Expanding the value of a sponsor Creating the best image for an event Networking with other event professionals worldwide With complete coverage including case studies, legal issues, the Internet, the sophisticated corporate customer, non-sports sponsorship opportunities, and an international view of sponsorship, Event Sponsorship is a powerful tool for event managers and other event professionals. THE WILEY EVENT MANAGEMENT SERIES-Series Editor, Dr. Joe Goldblatt, CSEP THE WILEY EVENT MANAGEMENT SERIES provides professionals with the essential knowledge and cutting-edge tools they need to excel in one of the most exciting and rapidly growing sectors of the hospitality and tourism industry. Written by recognized experts in the field, the volumes in the series cover the research, design, planning, coordination, and evaluation methods as well as specialized areas of event management.

This comprehensive compendium on parsley has been written by experts, interested members and friends of IHA and includes 28 articles, poetry, photos and illustrations inspired by this paragon in the herb garden, Parsley!

Building Community Food Webs

The Tanner Trilogy Boxed Set

Merriam-Webster's Rhyming Dictionary

The Science of Great Barbecue and Grilling

The Google Story

Strangers in Their Own Land

Iron Chef

Course: Principles of Management is the introductory course taken by most undergraduate business majors. Almost every text/course is organized around the four functions of management: planning, leading, organizing, and controlling (PLOC). What makes the texts different are their approach to the subject (principles vs. OB focused) and their strengths of coverage (high/strategic vs. low level/applied/skills). The aim of this text is to show how the four functions interact.

Explores the homogenization of American culture and the impact of the fast food industry on modern-day health, economy, politics, popular culture, entertainment, and food production.

She's a survivor. He's never forgotten her. Self-forgiveness is the toughest. A serial criminal from her past haunts Samantha Tanner. As she deals with accidents and death on her ranch, she gets help from unlikely places. Cole Branson's memories of Sam are stirred when constant threats from an unknown source escalate. He realizes his heart's desire, but will it be too late for them both? Fate presents them with a second chance. Will they take it, or will the menace that continues to plague the Tanner family triumph? *Of Hoof Prints and Heartbeats* is a gripping and compelling Book Two novel in *The Tanner Trilogy*. The past and present collide in a past love and a serial criminal, and you get to witness victories and defeats for the heroes and the villains.

“*The Grail Bird* is an enjoyable read . . . A powerful call for conservation, and an exciting bird adventure” (*The Boston Globe*). What is it about the ivory-billed woodpecker? Why does this ghost of the southern swamps arouse such an obsessive level of passion in its devotees, who range from respected researchers to the flakiest Loch Ness monster fanatics and Elvis chasers? Since the early twentieth century, scientists have been trying their best to prove that the ivory-bill is extinct. But every time they think they've finally closed the door, the bird makes an unexpected appearance. To unravel the mystery, author Tim Gallagher heads south, deep into the eerie swamps and bayous of the vast Mississippi Delta, searching for people who claim to have seen this rarest of birds and following up—sometimes more than thirty years after the fact—on their sightings. What follows is his own Eureka moment with his buddy Bobby Harrison, a true son of the South from Alabama. A huge woodpecker flies in front of their canoe, and they both cry out, “Ivory-bill!” This sighting—the first time since 1944 that two qualified observers positively identify an ivory-billed woodpecker in the United States—quickly leads to the largest search ever launched to find a rare bird, as researchers fan out across the bayou, hoping to document the existence of this most iconic of birds. “*The Grail Bird* is less an ecological study than a portrait of human obsession.”
—*The New York Times*

How David Beats Goliath

The Runaway Tortilla

Mindless Eating Solutions for Everyday Life

The Vinland Sagas

Access to Capital for Contingent-Fee Law Firms

The Official Book

In this paradigm-shattering book, leading behavioural economist and food psychologist Brian Wansink - dubbed the 'Sherlock Holmes of food' and the 'wizard of why' - offers a radical new philosophy for weight loss. The answer isn't to tell people what to do: it's to set up their living environments so that they will naturally lose weight. Using cutting-edge, never-before-seen research from his acclaimed Food and Brand Lab at Cornell University, Wansink reveals how innovative and inexpensive design changes - from home kitchens to restaurants, from grocery stores to schools and workplaces - can make it mindlessly easy for people to eat healthier and make it more profitable for the companies who sell the food. In *Slim by Design*, Wansink argues that the easiest, quickest and most natural way to reverse weight gain is to work with human nature, not against it. He demonstrates how schools can nudge kids to take an apple instead of a cookie, how restaurants can increase profits by selling half-size portions, how supermarkets can double the amount of fruits and vegetables they sell, and how anyone can cut plate refills at home by more than a third. Interweaving drawings, charts, floor plans and scorecards with new scientific studies and compelling insights that will make you view your surroundings in an entirely fresh way, this entertaining, eye-opening book offers practical solutions for changing your everyday environment to make you, your family and even your community slim by design.

This guide provides everything needed for humanitarian agencies and practitioners who want to improve their accountability and quality systems and are aiming for HAP certification. It will also be useful to government departments and international bodies interested in accountability and good practice in the humanitarian sector.

"Explains how robots walk, roll, swim, and even fly from place to place"--

How David Beats Goliath: Access to Capital for Contingent-Fee Law Firms addresses a little-known but critical flaw in America's system of justice. Average citizens and workers who have been injured or wronged through negligence or malfeasance are guaranteed their day in court. In practice, however, this bedrock legal right is compromised. The problem is a paucity of fair and reasonable funding for expenses incurred in the bringing of personal-injury and other lawsuits. Writing for trial attorneys who represent middle-class or even indigent clients, author and finance expert Michael J. Swanson outlines this complex problem in a clear and lucid book that every dedicated trial lawyer should own. "By temperament, training and the long traditions of their profession, contingent-fee

lawyers often fail to maximize the business needs of their practices,” says Swanson, “They especially fail to understand and control the cost of their capital structure.”

Lacrosse

Modern Italian Food and Wine [A Cookbook]

Soul Reborn

A Boo of Words, Motivations, and Inspirations

Mindless Eating

Event Sponsorship

The Essential Travel Guide

A puzzle-packed guide tailored to the interests of the older generation Are you over the age of 55? Looking for some great crossword puzzles? Better yet, how about a collection of crosswords that is tailored to your interests? Look no further. Crosswords For Seniors For Dummies fits the bill. This compilation of challenging and entertaining crossword puzzles is perfect for you if you want to challenge your brain, preserve mental fitness—and are just looking for some fun! It's a known fact that keeping the mind active and healthy can reduce the risk of such conditions as dementia; plus, puzzles have been proven to strengthen memory and mind function. Helps you maintain an active and productive mind by providing fun games designed to stimulate the brain Uses large print for easy reading Contains 150 puzzles arranged from easy to difficult that are specifically designed to pique the interest of those over 55 Timothy E. Parker is the Senior Crossword Puzzle Editor of USA Today Crosswords and the "World's Most Syndicated Puzzle Compiler" according to Guinness World Records So keep your mind sharp while you have a great time with Crosswords For Seniors For Dummies!

A food psychologist identifies hidden factors, motivations, and cues that cause overeating and offers practical solutions to help avoid these hidden traps and enjoy food without putting on excess pounds. New York Times Bestseller Named "22 Essential Cookbooks for Every Kitchen" by SeriousEats.com Named "25 Favorite Cookbooks of All Time" by Christopher Kimball Named "Best Cookbooks Of 2016" by Chicago Tribune, BBC, Wired, Epicurious, Leite's Culinaría Named "100 Best Cookbooks of All Time" by Southern Living Magazine For succulent results every time, nothing is more crucial than understanding the science behind the interaction of food, fire, heat, and smoke. This is the definitive guide to the concepts, methods, equipment, and accessories of barbecue and grilling. The founder and editor of the world's most popular BBQ and grilling website, AmazingRibs.com, “Meathead” Goldwyn applies the latest research to backyard cooking and 118 thoroughly tested recipes. He explains why dry brining is better than wet brining; how marinades really work; why rubs shouldn't have salt in them; how heat and temperature

differ; the importance of digital thermometers; why searing doesn't seal in juices; how salt penetrates but spices don't; when charcoal beats gas and when gas beats charcoal; how to calibrate and tune a grill or smoker; how to keep fish from sticking; cooking with logs; the strengths and weaknesses of the new pellet cookers; tricks for rotisserie cooking; why cooking whole animals is a bad idea, which grill grates are best; and why beer-can chicken is a waste of good beer and nowhere close to the best way to cook a bird. He shatters the myths that stand in the way of perfection. Busted misconceptions include:

- Myth: Bring meat to room temperature before cooking. Busted! Cold meat attracts smoke better.
- Myth: Soak wood before using it. Busted! Soaking produces smoke that doesn't taste as good as dry fast-burning wood.
- Myth: Bone-in steaks taste better. Busted! The calcium walls of bone have no taste and they just slow cooking.
- Myth: You should sear first, then cook. Busted! Actually, that overcooks the meat.

Cooking at a low temperature first and searing at the end produces evenly cooked meat. Lavishly designed with hundreds of illustrations and full-color photos by the author, this book contains all the sure-fire recipes for traditional American favorites and many more outside-the-box creations. You'll get recipes for all the great regional barbecue sauces; rubs for meats and vegetables; Last Meal Ribs, Simon & Garfunkel Chicken; Schmancy Smoked Salmon; The Ultimate Turkey; Texas Brisket; Perfect Pulled Pork; Sweet & Sour Pork with Mumbo Sauce; Whole Hog; Steakhouse Steaks; Diner Burgers; Prime Rib; Brazilian Short Ribs; Rack Of Lamb Lollipops; Huli-Huli Chicken; Smoked Trout Florida Mullet -Style; Baja Fish Tacos; Lobster, and many more.

Surviving the most difficult circumstances and toughest time of her life, it was the still voice of the Holy Spirit each day that filled her soul with words, inspirations, and motivation to make it through each painful moment. Cheryl Polote-Williamson realized that it was only her faith that would carry her through. Cheryl shares her most intimate conversations with her family, friends, and most importantly the Lord in this inspirational, motivational, and transformational user-friendly book.

An Operator's Manual and Cookbook

Around the World Matching Game

Meathead

The Alcalde

Killer Facebook Ads

Book Two of the Tanner Trilogy

Everything You Need to Host a Pie Contest

"New! An easy-to-use, alphabetical guide for creating rhymes. Features 55,000 headwords with pronunciations at every entry. Lists arranged alphabetically and by number of syllables, with thousands of cross-references to guide readers to correct entries."

The Knight Cancer Research Building (KCRB) is one of the most advanced oncology laboratories in the world, but the real

story chronicled in this book is how teamwork and culture give birth to innovation.

The all-time bestselling of the sagas in Penguin Classics, The Vinland Sagas are published here in a vibrant new translation. Consisting of The Saga of the Greenlanders and Eirik the Red's Saga, they chronicle the adventures of Eirik the Red and his son, Leif Eirikson, who explored North America 500 years before Columbus. Famous for being the first-ever descriptions of North America, and written down in the early thirteenth century, they recount the Icelandic settlement of Greenland by Eirik the Red, the chance discovery by seafaring adventurers of a mysterious new land, and Eirik's son Leif the Lucky's perilous voyages to explore it.

NATIONAL BESTSELLER • From the author of the New York Times bestseller Choke and the cult classic Fight Club, a cunningly plotted novel about the ultimate verbal weapon, one that reinvents the apocalyptic thriller for our times. "A harrowing and hilarious glimpse into the future of civilization." —Minneapolis Star-Tribune Ever heard of a culling song? It's a lullaby sung in Africa to give a painless death to the old or infirm. The lyrics of a culling song kill, whether spoken or even just thought. You can find one on page 27 of Poems and Rhymes from Around the World, an anthology that is sitting on the shelves of libraries across the country, waiting to be picked up by unsuspecting readers. Reporter Carl Streator discovers the song's lethal nature while researching Sudden Infant Death Syndrome, and before he knows it, he's reciting the poem to anyone who bothers him. As the body count rises, Streator glimpses the potential catastrophe if someone truly malicious finds out about the song. The only answer is to find and destroy every copy of the book in the country. Accompanied by a shady real-estate agent, her Wiccan assistant, and the assistant's truly annoying ecoterrorist boyfriend, Streator begins a desperate cross-country quest to put the culling song to rest.

Crosswords for Seniors For Dummies

Mastering the Big Green Egg® by Big Green Craig

The Modern Vegetarian Kitchen

Humanitarian Accountability and Quality Management

Commercial Horticulture

Everything You Need to Host a Chili Cook-off

The Dark Side of the All-American Meal

Like wine lovers who dream of traveling to Bordeaux or beer enthusiasts with visions of the breweries of Belgium, bourbon lovers plan their pilgrimages to Kentucky. Some of the most famous distilleries are tucked away in the scenic Bluegrass region, which is home to nearly seventy distilleries and responsible for 95 percent of all of America's bourbon production. Locals and tourists alike continue to seek out the world's finest whiskeys in Kentucky as interest in America's only native spirit continues to grow. In Kentucky Bourbon Country, now in its third edition, Susan Reigler offers updated, essential information and practical advice to anyone considering a trip to the state's distilleries (including the state's booming craft distillery

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sector) or the restaurants and bars on the Urban Bourbon Trail. Featuring more than two hundred full-color photographs and a bourbon glossary, the book is organized by region and provides valuable details about the Bluegrass -- including attractions near each distillery and notes on restaurants, lodging, shopping, and seasonal events in Kentucky's beautiful historic towns. In addition to providing knowledge about each point of interest, Kentucky Bourbon Country weaves in little-known facts about the region's best-kept secrets, such as the historic distillery used as a set in the movie *Stripes* and the fates of used bourbon barrels. Whether you're interested in visiting the place where your favorite bourbon is made or hoping to discover exciting new varieties, this handy and practical guide is the key to enjoying the best of bourbon.

72 game pieces w/art by Micah Player. Preschool+

The author of *Pie Contest in a Box* gets chili fans fired up with "a playful kit with judge and prize ribbons, scorecards and an instruction manual" (*Statesman*). Chili cook-offs, a fall tradition, have exploded in popularity over the last several years. Easy to organize and yummy to participate in, chili cook-offs are a perfect entertaining event. The booklet in *Chili Cook-Off in a Box* explains why chili cook-offs matter today, and describes the history of chili from pre-Columbian campfires to today's vegan versions. It gives instructions on how to organize the event around themes, such as five-alarm, vegetarian, carnivore's delight, red chili, green chili, etc., and has profiles of chili cook-off winners with prize-winning recipes and tips. Included in the ebook is a link to download and print the following items, which makes it easy to customize your own materials. Sheet to Track Entries (name, type of chili, designated number) Numbered Table Tents (so judges don't know whose chili is whose) Scorecards (rating taste, texture, appearance, creativity) Judge Badges Prize Ribbons for Contest Winners "It would make a fun gift book kit for a chilihead, and certainly is a must-have for anyone hosting a chili throwdown." -*Shockingly Delicious*

Master the critical leadership skills and solid understanding of today's theory needed to become an effective business leader in today's turbulent times with Daft's *THE LEADERSHIP EXPERIENCE*, 6E. Acclaimed author Richard Daft helps you explore the latest thinking in leadership theory and contemporary practices at work within organizations throughout the world. You will examine emerging topics, including enhancement of emotional intelligence, leadership vision and courage, leadership of virtual teams, and open innovation, and will connect those topics to recent world events such as ethical scandals and political turmoil. Packed with memorable examples and unique

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insights into actual leadership decisions, this full-color text includes crisp, clear visuals to reinforce the book's engaging presentation. This edition's proven applications, specifically designed for today's leadership theory and applications course, and a solid foundation grounded in established scholarly research make the topic of leadership come alive. In addition, THE LEADERSHIP EXPERIENCE is available with CengageNOW for the first time. CengageNOW provides an integrated text and online learning solution that enhances understanding of course content and offers opportunities to extend learning. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Technique and Tradition

It's Your Right

Fair Housing

The Grail Bird

Why We Eat More Than We Think

Lullaby

Collaboration for a Cure

In this Southwestern version of the Gingerbread Man, a tortilla runs away from the woman who is about to cook him.

In *Building Community Food Webs*, Ken Meter shows how grassroots leaders across the U.S. are constructing civic networks to create healthier and more equitable food systems. Overturning extractive economic structures, these inspired food leaders are engaging low-income residents, farmers, and local organizations in their quest to build stronger communities. Network-building takes a variety of forms and arises out of multiple activities. Farmers and researchers may convene to improve farming practices collaboratively. Food banks engage their clients to challenge the root causes of poverty. Municipalities invest large sums to protect farmland from development. *Building Community Food Webs* captures the essence of these efforts, and offers pragmatic insights for community food leaders anywhere.

A blue norther's a-blowing', and Miss Billie Armadilly is hankering to make a pot of chili! Only she needs to fix it all by herself because Tex the tarantula, Mackie the bluebird, and Taffy the horned toad are too busy to lend a hand. Well, she'll eat it all by herself, too! But then the smell of chili cooking in the cold night brings her friends one by one back to Miss Billie's door. What's a lady armadillo to do?

Make Smoking Your Second Language Craig Tabor lives, breathes, cooks and swears by the Big Green Egg®. This certified “Egg-head” knows the Big Green Egg® like the back of his hand—not only from winning multiple grilling competitions around the country and running one of the most popular Big Green Egg® blogs, craigtabor.com, but from adopting the mentality that there is nothing he won't grill. In this stellar comprehensive guide, Craig lays out everything you need to know to conquer and perfect cooking with

your Big Green Egg® and teaches you firsthand how to become a pro like him. Craig shows you how to set up your Big Green Egg® for success, from assembly, to maintenance, to lighting the coals just right for each recipe, ensuring the perfect temperature for the perfect cook. Once your fire is blazing, the real hard part begins: picking which recipe to try first! Go for comforting classics like Meat Candy (a.k.a. Pork Ribs) or Nashvegas Hot Grilled Chicken Sandwich. Try out meals with a twist like Sriracha Peach-Glazed Pork Chops or Jack Daniel's Tennessee Honey – Glazed Cedar-Planked Salmon. Or, grill a variety of delectable dishes you never imagined you could, like Seafood Paella, Chicago-Style Deep-Dish Pizza or Maple Bacon Oatmeal Cookies. And for those intimidating cuts of meat like brisket and pork shoulder? Not to worry—Craig walks you through how to trim, wrap, prep and cook them with helpful step-by-step photos. With Craig's expertise guiding you, it's only a matter of time before you become a master of the Big Green Egg®.

International Dictionary of Hospitality Management

Robots on the Move

The Art of Tough

Kentucky Bourbon Country

SPQR

The Guide to the HAP Standard

Slim by Design

Chili Cook-off in a Box Handbook Everything You Need to Host a Chili Cook-off Andrews McMeel Publishing

Expert Facebook advertising techniques you won't find anywhere else! Facebook has exploded to a community of more than half a billion people around the world, making it a deliciously fertile playground for marketers on the cutting edge. Whether you want to leverage Facebook Ads to generate "Likes," promote events, sell products, market applications, deploy next-gen PR, this unique guide is the ultimate resource on Facebook's wildly successful pay-per-click advertising platform. Featuring clever workarounds, unprecedented tricks, and little-known tips for triumphant Facebook advertising, it's a must-have on the online marketer's bookshelf. Facebook advertising expert Marty Weintraub shares undocumented how-to advice on everything from targeting methods, advanced advertising techniques, writing compelling ads, launching a campaign, monitoring and optimizing campaigns, and tons more. Killer Facebook Ads serves up immediately actionable tips & tactics that span the gambit. Learn what Facebook ads are good for, how to set goals, and communicate clear objectives to your boss and stakeholders. Master highly focused demographic targeting on Facebook's social graph. Zero in on relevant customers now. Get extraordinary advice for using each available ad element—headline, body text, images, logos, etc.—for maximum effect. How to launch a Facebook advertising campaign and crucial monitoring and optimizing techniques. Essential metrics and reporting considerations. Captivating case studies drawn from the author's extensive Facebook advertising experience, highlighting lessons from challenges and successes. Tasty bonus: a robust targeting appendix jam-packed with amazing targeting combos. Packed with hands-on tutorials and expert-level techniques and tactics for

executing an effective advertising campaign, this one-of-a-kind book is sure to help you develop, implement, measure, and maintain successful Facebook ad campaigns.

Three siblings. Dangerous threats. One act changes their lives forever. Betrayal, greed, and revenge bring two sisters and one brother closer together. From the wilds of Wyoming and Colorado, local law enforcement and the FBI discover who is behind the crimes against person and property. Carli and Ethan, Samantha and Cole, and Shaun and Fiona are given opportunities to find and hold on to love, as they rely on the support of family. The mystery in *Of Art and Air*, second chances in *Of Hoof Prints and Heartbeats*, and a return to the beginning in *Of Objects and Obsessions* takes the reader on an intriguing and riveting ride.

After serving in Congress for more than thirty years as both a congresswoman and a senator, Senator Boxer has proven herself to be a passionate advocate for significant issues of our time, including the military, civil rights, universal health care, and the environment. With a who's who of politics of the past three decades, Boxer shows all of the machinations that it takes to make government work, much of it off the record. Featuring figures beloved and reviled, Boxer's memoir takes us behind the scenes to show us what it has been like to deal with George W. Bush, John McCain, and Mitch McConnell, as well as Tip O'Neill, the Clintons, Obama, and so many more. Raised in a Jewish, working-class neighborhood in Brooklyn, NY, Boxer was a journalist who decided she could make a difference and ran for local office in California, inspired to fight tooth and nail to help bring that American dream of "a more perfect union" into fruition. Behind closed doors in secret negotiating rooms, Boxer has seen it all: petty squabbling, bare-knuckled dysfunctional debate, and vicious character assassinations. Drawing back the curtain, she leads readers in a master class in statecraft, revealing the truth behind controversial policies, temperamental elected officials, and sensational media headlines that have dominated our national discourse. In this passionate, heartfelt testament to one woman's life's work to improve democracy for all, Senator Boxer offers her views on how American government is flawed and can be rescued to ultimately flourish, but only with the full participation of the nation at large.

Pie Contest in a Box

Fast Food Nation

Armadillo Chili

Master Cutting-Edge Facebook Advertising Techniques

Fearlessly Facing Politics and Life

Parsley

The Leadership Experience

Pie Contest in a Box is for farmers' market foodies, retro cocktail party lovers, competitive-cooking-show fans, block partiers, and just about everyone else who shares a hankering for good times and good pie. In the blue-ribbon tradition of county fairs, community cook-offs, and competitive cooking shows such as Iron Chef America, Top Chef,

and Throwdown with Bobby Flay, Pie Contest in a Box represents a fun and inexpensive way to entertain. The kit features: * A Pie Contest Handbook, which orients judges to the history of pie, discusses why pie matters, outlines different categories of pie and official judging criteria, and includes prize-winning recipes * Pie Contest Judge Badges * Numbered Pie Toppers on Toothpicks * Pie Contest Scorecards * Pie Contest Prize Ribbons *Pie Contest in a Box* will have guests clamoring for a slice of blueberry or strawberry rhubarb, along with their scorecard and fork.

An inside look at the billion-dollar enterprise reveals how the Internet icon grew from a concept to a social phenomenon with a bold mission: to organize all of the world's information and make it easily accessible to people in more than one hundred languages. Reprint. 50,000 first printing.

A cookbook and wine guide celebrating the regional traditions and exciting innovations of modern Italian cooking, from San Francisco's SPQR restaurant. The Roman Empire was famous for its network of roads. By following the path of these thoroughfares, Shelley Lindgren, wine director and co-owner of the acclaimed San Francisco restaurants A16 and SPQR, and executive chef of SPQR, Matthew Accarrino, explore Central and Northern Italy's local cuisines and artisanal wines. Throughout each of the eight featured regions, Accarrino offers not only a modern version of Italian cooking, but also his own take on these constantly evolving regional specialties. Recipes like Fried Rabbit Livers with Pickled Vegetables and Spicy Mayonnaise and Fontina and Mushroom Tortelli with Black Truffle Fonduta are elevated and thoughtful, reflecting Accarrino's extensive knowledge of traditional Italian food, but also his focus on precision and technique. In addition to recipes, Accarrino elucidates basic kitchen skills like small animal butchery and pasta making, as well as newer techniques like sous vide—all of which are prodigiously illustrated with step-by-step photos. Shelley Lindgren's uniquely informed essays on the wines and winemakers of each region reveal the most interesting Italian wines, highlighting overlooked and little-known grapes and producers—and explaining how each reflects the region's unique history, cultural influences, climate, and terrain. Lindgren, one of the foremost authorities on Italian wine, shares her deep and

unparalleled knowledge of Italian wine and winemakers through producer profiles, wine recommendations, and personal observations, making this a necessary addition to any wine-lover's library. Brimming with both discovery and tradition, SPQR delivers the best of modern Italian food rooted in the regions, flavors, and history of Italy.