

Consider The Fork How Technology Transforms Way We Cook And Eat Bee Wilson

An award-winning food writer takes us on a global tour of what the world eats--and shows us how we can change it for the better Food is one of life's great joys. So why has eating become such a source of anxiety and confusion? Bee Wilson shows that in two generations the world has undergone a massive shift from traditional, limited diets to more globalized ways of eating, from bubble tea to quinoa, from Soylent to meal kits. Paradoxically, our diets are getting healthier and less healthy at the same time. For some, there has never been a happier food era than today: a time of unusual herbs, farmers' markets, and internet recipe swaps. Yet modern food also kills--diabetes and heart disease are on the rise everywhere on earth. This is a book about the good, the terrible, and the avocado toast. A riveting exploration of the hidden forces behind what we eat, The Way We Eat Now explains how this food revolution has transformed our bodies, our social lives, and the world we live in.

An authoritative introduction to the exciting new technologies of digital money Bitcoin and Cryptocurrency Technologies provides a comprehensive introduction to the revolutionary yet often misunderstood new technologies of digital currency. Whether you are a student, software developer, tech entrepreneur, or researcher in computer science, this authoritative and self-contained book tells you everything you need to know about the new global money for the Internet age. How do Bitcoin and its block chain actually work? How secure are your bitcoins? How anonymous are their users? Can cryptocurrencies be regulated? These are some of the many questions this book answers. It begins by tracing the history and development of Bitcoin and cryptocurrencies, and then gives the conceptual and practical foundations you need to engineer secure software that interacts with the Bitcoin network as well as to integrate ideas from Bitcoin into your own projects. Topics include decentralization, mining, the politics of Bitcoin, altcoins and the cryptocurrency ecosystem, the future of Bitcoin, and more. An essential introduction to the new technologies of digital currency Covers the history and mechanics of Bitcoin and the block chain, security, decentralization, anonymity, politics and regulation, altcoins, and much more Features an accompanying website that includes instructional videos for each chapter, homework problems, programming assignments, and lecture slides Also suitable for use with the authors' Coursera online course Electronic solutions manual (available only to professors)

We are not born knowing what to eat; as omnivores it is something we each have to figure out for ourselves. From childhood onward, we learn how big a "portion" is and how sweet is too sweet. We learn to enjoy green vegetables -- or not. But how does this education happen? What are the origins of taste? In First Bite, award-winning food writer Bee Wilson draws on the latest research from food psychologists, neuroscientists, and nutritionists to reveal that our food habits are shaped by a whole host of factors: family and culture, memory and gender, hunger and love. Taking the reader on a journey across the globe, Wilson introduces us to people who can only eat foods of a certain color; prisoners of war whose deepest yearning is for Mom's apple pie; a nine year old anosmia sufferer who has no memory of the flavor of her mother's cooking; toddlers who will eat nothing but hotdogs and grilled cheese sandwiches; and researchers and doctors who have pioneered new and effective ways to persuade children to try new vegetables. Wilson examines why the Japanese eat so healthily, whereas the vast majority of teenage boys in Kuwait have a weight problem -- and what these facts can tell Americans about how to eat better. The way we learn to eat holds the key to why food has gone so disastrously wrong for so many people. But Wilson also shows that both adults and children have immense potential for learning new, healthy eating habits. An exploration of the extraordinary and surprising origins of our tastes and eating habits, First Bite also shows us how we can change our palates to lead healthier, happier lives.

Winner of the Women's Prize for Fiction "No one writes like Ruth Ozeki—a triumph." —Matt Haig, New York Times bestselling author of The Midnight Library "Inventive, vivid, and propelled by a sense of wonder." —TIME "If you've lost your way with fiction over the last year or two, let The Book of Form and Emptiness light your way home." —David Mitchell, Booker Prize-finalist author of Cloud Atlas A boy who hears the voices of objects all around him; a mother drowning in her possessions; and a Book that might hold the secret to saving them both—the brilliantly inventive new novel from the Booker Prize-finalist Ruth Ozeki One year after the death of his beloved musician father, thirteen-year-old Benny Oh begins to hear voices. The voices belong to the things in his house—a sneaker, a broken Christmas ornament, a piece of wilted lettuce. Although Benny doesn't understand what these things are saying, he can sense their emotional tone; some are pleasant, a gentle hum or coo, but others are snide, angry and full of pain. When his mother, Annabelle, develops a hoarding problem, the voices grow more clamorous. At first, Benny tries to ignore them, but soon the voices follow him outside the house, onto the street and at school, driving him at last to seek refuge in the silence of a large public library, where objects are well-behaved and know to speak in whispers. There, Benny discovers a strange new world. He falls in love with a mesmerizing street artist with a smug pet ferret, who uses the library as her performance space. He meets a homeless philosopher-poet, who encourages him to ask important questions and find his own voice amongst the many. And he meets his very own Book—a talking thing—who narrates Benny's life and teaches him to listen to the things that truly matter. With its blend of sympathetic characters, riveting plot, and vibrant engagement with everything from jazz, to climate change, to our attachment to material

possessions, *The Book of Form and Emptiness* is classic Ruth Ozeki—bold, wise, poignant, playful, humane and heartbreaking.

Most of our everyday life experiences are multisensory in nature; that is, they consist of what we see, hear, feel, taste, smell, and much more. Almost any experience you can think of, such as eating a meal or going to the cinema, involves a magnificent sensory world. In recent years, many of these experiences have been increasingly transformed and capitalised on through advancements that adapt the world around us - through technology, products, and services - to suit our ever more computerised environment. *Multisensory Experiences: Where the senses meet technology* looks at this trend and offers a comprehensive introduction to the dynamic world of multisensory experiences and design. It takes the reader from the fundamentals of multisensory experiences, through the relationship between the senses and technology, to finally what the future of those experiences may look like, and our responsibility in it. This book empowers you to shape your own and other people's experiences by considering the multisensory worlds that we live in through a journey that marries science and practice. It also shows how we can take advantage of the senses and how they shape our experiences through intelligent technological design.

How Technologies Will Change Sports in the Digital Age

Riddley Walker

A History of Invention in the Kitchen

Multisensory Experiences

What the Cycles of History Tell Us About America's Next Rendezvous with Destiny

A History

SCION: A Secure Internet Architecture

Living in a "perfect" world without social ills, a boy approaches the time when he will receive a life assignment from the Elders, but his selection leads him to a mysterious man known as the Giver, who reveals the dark secrets behind the utopian facade.

Challenging the popular myth of a present-day 'information revolution', *Media Technology and Society* is essential reading for anyone interested in the social impact of technological change. Winston argues that the development of new media forms, from the telegraph and the telephone to computers, satellite and virtual reality, is the product of a constant play-off between social necessity and suppression: the unwritten law by which new technologies are introduced into society only insofar as their disruptive potential is limited.

A totalitarian regime has ordered all books to be destroyed, but one of the book burners suddenly realizes their merit.

A riveting narrative history of food as seen through 100 recipes, from ancient Egyptian bread to modernist cuisine. We all love to eat, and most people have a favorite ingredient or dish. But how many of us know where our much-loved recipes come from, who invented them, and how they were originally cooked? In *A HISTORY OF FOOD IN 100 RECIPES*, culinary expert and BBC television personality William Sitwell explores the fascinating history of cuisine from the first cookbook to the first cupcake, from the invention of the sandwich to the rise of food television. A book you can read straight through and also use in the kitchen, *A HISTORY OF FOOD IN 100 RECIPES* is a perfect gift for any food lover who has ever wondered about the origins of the methods and recipes we now take for granted.

When BIC, manufacturer of disposable ballpoint pens, wanted to grow, it looked for an idea beyond introducing new sizes and ink colors. Someone suggested lighters. *LIGHTERS?* With an idea that seemed crazy at first, that bright executive, instead of seeing BIC as a pen company—a business in the PEN “box”—figured out that there was growth to be found in the DISPOSABLE “box.” And he was right. Now there are disposable BIC lighters, razors, even phones. The company opened its door to a host of opportunities. *IT INVENTED A NEW BOX.* Your business can, too. And simply thinking “out of the box” is not the answer. True ingenuity needs structure, hard analysis, and bold brainstorming. It needs to start *THINKING IN NEW BOXES* —a revolutionary process for sustainable creativity from two strategic innovation experts from The Boston Consulting Group (BCG). To make sense of the world, we all rely on assumptions, on models—on what Luc de Brabandere and Alan Iny call “boxes.” If we are unaware of our boxes, they can blind us to risks and opportunities. This innovative book challenges everything you thought you knew about business creativity by breaking creativity down into five steps: • Doubt everything. Challenge your current perspectives. • Probe the possible. Explore options around you. • Diverge. Generate many new and exciting ideas, even if they seem absurd. • Converge. Evaluate and select the ideas that will drive breakthrough results. • Reevaluate. Relentlessly. No idea is a good idea forever. And did we mention Reevaluate? Relentlessly. Creativity is paramount if you are to thrive in a time of accelerating change. Replete with practical and potent creativity tools, and featuring fascinating case studies from BIC to Ford to Trader Joe’s, *Thinking in New Boxes* will help you and your company overcome missed opportunities and stay ahead of the curve. This book isn’t a simpleminded checklist. This is *Thinking in New Boxes*. And it will be fun. (We promise.) Praise for *Thinking in New Boxes* “Excellent . . . While focusing on business creativity, the principles in this book apply anywhere change is needed and will be of interest to anyone seeking to reinvent herself.”—Blogcritics “*Thinking in New Boxes* is a five-step guide that leverages the authors’ deep understanding of human nature to enable readers to overcome their limitations and both imagine and create their own futures. This book is a must-read for people living and working in today’s competitive environment.”—Ray O. Johnson, Ph.D., chief technology officer, Lockheed Martin “*Thinking In New Boxes* discusses what I believe to be one of the fundamental shifts all companies/brands need to be thinking about: how to think creatively, in order to innovate and differentiate our brands. We need to thrive and lead in a world of accelerating change and this book challenges us to even greater creativity in our thinking. One of the best business books I’ve read in a long time.”—Jennifer Fox, CEO, Fairmont Hotels & Resorts “As impressive as teaching new tricks to old dogs, *Thinking in New Boxes* is both inspirational and practical—a comprehensive, step-by-step guide to sharpening one’s wits in order to harness creativity in the workplace.”—Peter Gelb, general manager, Metropolitan Opera

A History of Food in 100 Recipes

The Weaponization of Social Media

Eat That Frog!

The Way We Eat Now

The American Plate

First Bite

The Net's Impact on Our Minds and Future

For nearly a century, scientific advances have fueled progress in U.S. agriculture to enable American producers to deliver safe and abundant food domestically and provide a trade surplus in bulk and high-value agricultural commodities and foods. Today, the U.S. food and agricultural enterprise faces formidable challenges that will test its long-term sustainability, competitiveness, and resilience. On its current path, future productivity in the U.S. agricultural system is likely to come with trade-offs. The success of agriculture is tied to natural systems, and these systems are showing signs of stress, even more so with the change in climate. More than a third of the food produced is unconsumed, an unacceptable loss of food and nutrients at a time of heightened global food demand. Increased food animal production to meet greater demand will generate more greenhouse gas emissions and excess animal waste. The U.S. food supply is generally secure, but is not immune to the costly and deadly shocks of continuing outbreaks of food-borne illness or to the constant threat of pests and pathogens to crops, livestock, and poultry. U.S. farmers and producers are at the front lines and will need more tools to manage the pressures they face. Science Breakthroughs to Advance Food and Agricultural Research by 2030 identifies innovative, emerging scientific advances for making the U.S. food and agricultural system more efficient, resilient, and sustainable. This report explores the availability of relatively new scientific developments across all disciplines that could accelerate progress toward these goals. It identifies the most promising scientific breakthroughs that could have the greatest positive impact on food and agriculture, and that are possible to achieve in the next decade (by 2030).

Journalist Walls grew up with parents whose ideals and stubborn nonconformity were their curse and their salvation. Rex and Rose Mary and their four children lived like nomads, moving among Southwest desert towns, camping in the mountains. Rex was a charismatic, brilliant man who, when sober, captured his children's imagination, teaching them how to embrace life fearlessly. Rose Mary painted and wrote and couldn't stand the responsibility of providing for her family. When the money ran out, the Walls retreated to the dismal West Virginia mining town Rex had tried to escape. As the dysfunction escalated, the children had to fend for themselves, supporting one another as they found the resources and will to leave home. Yet Walls describes her parents with deep affection in this tale of unconditional love in a family that, despite its profound flaws, gave her the fiery determination to carve out a successful life. -- From publisher description.

Suspension is probably the most misunderstood aspect of motorcycle performance. This book, by America's premier suspension specialist, makes the art and science of suspension tuning accessible to professional and backyard motorcycle mechanics alike. Based on Paul Thede's wildly popular Race Tech Suspension Seminars, this step-by-step guide shows anyone how to make their bike, or their kid's, handle like a pro's. Thede gives a clear account of the three forces of suspension that you must understand to make accurate assessments of your suspension's condition. He outlines testing procedures that will help you gauge how well you're improving your suspension, along with your riding. And, if you're inclined to perfect your bike's handling, he even explains the black art of chassis geometry. Finally, step-by-step photos of suspension disassembly and assembly help you rebuild your forks and shocks for optimum performance. The book even provides detailed troubleshooting guides for dirt, street, and supermoto--promising a solution to virtually any handling problem.

nating history, Wilson reveals the myriad innovations that have shaped our diets today. An insightful look at how we've changed food and how food has changed us, Consider the Fork reveals the astonishing ways in which the implements we use in the kitchen affect what we eat, how we eat, and how we relate to food.

Social media has been weaponized, as state hackers and rogue terrorists have seized upon Twitter and Facebook to create chaos and destruction. This urgent report is required reading, from defense experts P.W. Singer and Emerson T. Brooking.

Open Source

The Fourth Turning

Taking Control of the Customer Conversation

The U.S. Technology Skills Gap

What the Fork Are You Eating?

Between the World and Me

How to Navigate Clueless Colleagues, Lunch-Stealing Bosses, and the Rest of Your Life at Work

Every idea in this book is focused on increasing your overall levels of productivity, performance, and output and on making you more valuable in whatever you do. You can apply many of these ideas to your personal life as well. Each of these twenty-one methods and techniques is complete in itself. All are necessary. One strategy might be effective in one situation and another might apply to another task. All together, these twenty-one ideas represent a smorgasbord of personal effectiveness techniques that you can use at any time, in any order or sequence that makes sense to you at the moment. The key to success is action. These principles work to bring about fast, predictable improvements in performance and results. The faster you learn and apply them, the faster you will move ahead in your career - guaranteed! There will be no limit to what you can accomplish when you learn how to Eat That Frog!

Between the 18th and 19th centuries, Britain experienced massive leaps in technological, scientific, and economical advancement

'Walker is my name and I am the same. Riddley Walker. Walking my riddels where ever theyve took me and walking them now on this paper the same. There aint that many sir prizes in life if you take noatis of every thing. Every time will have its happenings out and every place the same. Thats why I finely come to writing all this down. Thinking on what the idear of us myt be. Thinking on that thing whats in us lorn and loan and oansome.' Composed in an English which has never been spoken and laced with a storytelling tradition that predates the written word, RIDDLEY WALKER is the world waiting for us at the bitter end of the nuclear road. It is desolate, dangerous and harrowing, and a modern masterpiece.

NATIONAL BESTSELLER • "A startling vision of what the cycles of history predict for the future."—USA Weekend William Strauss and Neil Howe will change the way you see the world—and your place in it. With blazing originality, *The Fourth Turning* illuminates the past, explains the present, and reimagines the future. Most remarkably, it offers an utterly persuasive prophecy about how America's past will predict its future. Strauss and Howe base this vision on a provocative theory of American history. The authors look back five hundred years and uncover a distinct pattern: Modern history moves in cycles, each one lasting about the length of a long human life, each composed of four eras—or "turnings"—that last about twenty years and that always arrive in the same order. In *The Fourth Turning*, the authors illustrate these cycles using a brilliant analysis of the post-World War II period. First comes a High, a period of confident expansion as a new order takes root after the old has been swept away. Next comes an Awakening, a time of spiritual exploration and rebellion against the now-established order. Then comes an Unraveling, an increasingly troubled era in which individualism triumphs over crumbling institutions. Last comes a Crisis—the Fourth Turning—when society passes through a great and perilous gate in history. Together, the four turnings comprise history's seasonal rhythm of growth, maturation, entropy, and rebirth. *The Fourth Turning* offers bold predictions about how all of us can prepare, individually and collectively, for America's next rendezvous with destiny.

This book describes the essential components of the SCION secure Internet architecture, the first architecture designed foremost for strong security and high availability. Among its core features, SCION also provides route control, explicit trust information, multipath communication, scalable quality-of-service guarantees, and efficient forwarding. The book includes functional specifications of the network elements, communication protocols among these elements, data structures, and configuration files. In particular, the book offers a specification of a working prototype. The authors provide a comprehensive description of the main design features for achieving a secure Internet architecture. They facilitate the reader throughout, structuring the book so that the technical detail gradually increases, and supporting the text with a glossary, an index, a list of abbreviations, answers to frequently asked questions, and special highlighting for examples and for sections that explain important research, engineering, and deployment features. The book is suitable for researchers, practitioners, and graduate students who are interested in network security.

Media,Technology and Society

What Every Technology Executive Must Know to Save America's Future

A Memoir

An Action Plan for Your Pantry and Plate

The Politics of Inclusion in Open Technology Cultures

The Age of Em

A History of How We Cook and Eat

#1 NEW YORK TIMES BESTSELLER • NATIONAL BOOK AWARD WINNER • NAMED ONE OF TIME'S TEN BEST NONFICTION BOOKS OF THE DECADE • PULITZER PRIZE FINALIST • NATIONAL BOOK CRITICS CIRCLE AWARD FINALIST • ONE OF OPRAH'S "BOOKS THAT HELP ME THROUGH" • NOW AN HBO ORIGINAL SPECIAL EVENT Hailed by Toni Morrison as "required reading," a bold and personal literary exploration of America's racial history by "the most important essayist in a generation and a writer who changed the national political conversation about race" (Rolling Stone) NAMED ONE OF THE MOST INFLUENTIAL BOOKS OF THE DECADE BY CNN • NAMED ONE OF PASTE'S BEST MEMOIRS OF THE DECADE • NAMED ONE OF THE TEN BEST BOOKS OF THE YEAR BY The New York Times Book Review • O: The Oprah Magazine • The Washington Post • People • Entertainment Weekly • Vogue • Los Angeles Times • San Francisco Chronicle • Chicago Tribune • New York • Newsday • Library Journal • Publishers Weekly In a profound work that pivots from the biggest questions about American history and ideals to the most intimate concerns of a father for his son, Ta-Nehisi Coates offers a powerful new framework for understanding our nation's history and current crisis. Americans have built an empire on the idea of "race," a falsehood that damages us all but falls most heavily on the bodies of black women and men—bodies exploited through slavery and segregation, and, today, threatened, locked up, and murdered out of all proportion. What is it like to inhabit a black body and find a way to live within it? And how can we all honestly reckon with this fraught history and free ourselves from its burden? *Between the World and Me* is Ta-Nehisi Coates's attempt to answer these questions in a letter to his adolescent son. Coates shares with his son—and readers—the story of his awakening to the truth about his place in the world through a series of revelatory experiences, from Howard University to Civil War battlefields, from the South Side of Chicago to Paris, from his childhood home to the living rooms of mothers whose children's lives were taken as American plunder. Beautifully woven from personal narrative, reimagined history, and fresh, emotionally charged reportage, *Between the World and Me* clearly illuminates the past, bravely confronts our present, and offers a transcendent vision for a way forward.

A practical guide by a certified chef and nutritionist reveals the chemical ingredients in products whose labels are designed to make consumers believe they are healthy, sharing aisle-by-aisle recommendations for making informed choices. Original. 15,000 first printing.

"Leisurely but lively.... A pure joy to read."--Los Angeles Times Since prehistory, humans have braved sharp knives, fire, and grindstones to transform raw ingredients into something delicious--or at least edible. But these tools have also transformed how we consume, and how we think about, our food. In *Consider the Fork*, award-winning food writer Bee Wilson takes readers on a wonderful and witty tour of the evolution of cooking around the world, revealing the hidden history of objects we often take for granted. Technology in the kitchen does not just mean the Pacojets and sous-vide machines of the modern kitchen, but also the humbler tools of everyday cooking and eating: a wooden spoon and a skillet, chopsticks and forks. Blending history, science, and personal anecdotes, Wilson reveals how our culinary tools and tricks came to be and how their influence has shaped food culture today. The story of how we have tamed fire and ice and wielded whisks, spoons, and graters, all for the sake of putting food in our mouths, *Consider the Fork* is truly a book to savor. New York Times bestselling author Daniel Suarez imagines a chilling future where technological advances are held hostage by the government in this thriller that perfectly blends "nail-biting suspense with accessible science" (Publishers Weekly). Physicist Jon Grady and his team have discovered a device that can reflect gravity—a triumph that will revolutionize the field of physics and change the future. But instead of acclaim, Grady's lab is locked down by a covert organization known as the Bureau of Technology Control. The bureau's mission: suppress the truth of sudden technological progress and prevent the social upheaval it would trigger. Because the future is already here. And its rewards are only for a select few. When Grady refuses to join the BTC, he's thrown into a nightmarish high-tech prison housing other doomed rebel intellects. Now, as the only hope to usher humanity out of its artificial dark age, Grady and his fellow prisoners must try to expose the secrets of an unimaginable enemy—one that wields a technological advantage half a century in the making.

A wooden spoon - most trusty and loveable of kitchen implements - looks like the opposite of 'technology', as the word is normally understood. But look closer. Is it oval or round? Slotted or solid? Does it have an extra-long handle to give your hand a place of greater safety from a hot skillet? Or a pointy bit at one side to get the lumpy bits in the corner of the pan? It took countless inventions, small and large, to get to the well-equipped kitchens we have now, where our old low-tech spoon (found, like the knife, in every culture) is joined by mixers, freezers and microwaves, but the story of human invention in the kitchen is largely unseen. Countless decisions, obsessions and preoccupations have gone into the making of your pots and pans. Indeed the very foods we eat speak of the time and the place we inhabit. From the birth of the fork in Italy as it discovered pasta, to culture wars over spoons in Restoration England, and tests for how to choose the perfect pan, *Consider the Fork* opens our eyes to the incredible creations that have shaped how and what we cook. Encompassing inventors, scientists, cooks and chefs, this is the previously unsung history of our kitchens.

A New Paradigm for Business Creativity

Can Law Keep Up?

Hacking Diversity

A Culinary History in 100 Bites

The Dark History of Food Fraud, from Poisoned Candy to Counterfeit Coffee

Science Breakthroughs to Advance Food and Agricultural Research by 2030

Time Travel

From the creator of the popular website Ask a Manager and New York's work-advice columnist comes a witty, practical guide to 200 difficult professional conversations—featuring all-new advice! There's a reason Alison Green has been called "the Dear Abby of the work world." Ten years as a workplace-advice columnist have taught her that people avoid awkward conversations in the office because they simply don't know what to say. Thankfully, Green does—and in this incredibly helpful book, she tackles the tough discussions you may need to have during your career. You'll learn what to say when □ coworkers push their work on you—then take credit for it □ you accidentally trash-talk someone in an email then hit "reply all" □ you're being micromanaged—or not being managed at all □ you catch a colleague in a lie □ your boss seems unhappy with your work □ your cubemate's loud speakerphone is making you homicidal □ you got drunk at the holiday party Praise for Ask a Manager "A must-read for anyone who works . . . [Alison Green's] advice boils down to the idea that you should be professional (even when others are not) and that communicating in a straightforward manner with candor and kindness will get you far, no matter where you work."—Booklist (starred review) "The author's friendly, warm, no-nonsense writing is a pleasure to read, and her advice can be widely applied to relationships in all areas of readers' lives. Ideal for anyone new to the job market or new to management, or anyone hoping to improve their work experience."—Library Journal (starred review) "I am a huge fan of Alison Green's Ask a Manager column. This book is even better. It teaches us how to deal with many of the most vexing big and little problems in our workplaces—and to do so with grace, confidence, and a sense of humor."—Robert Sutton, Stanford professor and author of *The No Asshole Rule* and *The Asshole Survival Guide* "Ask a Manager is the ultimate playbook for navigating the traditional workforce in a diplomatic but firm way."—Erin Lowry, author of *Broke Millennial: Stop Scraping By and Get Your Financial Life Together*

From the Internet's infrastructure to operating systems like GNU/Linux, the open source movement comprises some of the greatest accomplishments in computing over the past quarter century. Its story embraces technological advances, unprecedented global collaboration, and remarkable tools for facilitating distributed development. The evolution of the Internet enabled an enormous expansion of open development, allowing developers to exchange information and ideas

without regard to constraints of space, time, or national boundary. The movement has had widespread impact on education and government, as well as historic cultural and commercial repercussions. Part I discusses key open source applications, platforms, and technologies used in open development. Part II explores social issues ranging from demographics and psychology to legal and economic matters. Part III discusses the Free Software Foundation, open source in the public sector (government and education), and future prospects.

Law can keep up with rapid technological change by reflecting our evolving understanding of how humans use language to cooperate.

In 1990 David Kaufman decided to explore Peachtree Creek from its headwaters to its confluence with the Chattahoochee River. For thirteen years he paddled the creek, photographed it, and researched its history as the Atlanta area's major watershed. The result is *Peachtree Creek*, a compelling mix of urban travelogue, local history, and call for conservation. Historical images and Kaufman's evocative color photographs help capture the creek's many faces, past and present. Most Atlantans only glimpse Peachtree Creek briefly, as they pass over it on their daily commute, if at all. Looking down on the creek from Piedmont or Peachtree Roads, few contemplate how it courses through the city, where it originates and flows to. Fewer still—many fewer—would ever consider paddling down it, with its pollution and flash floods. Through his expeditions down Peachtree Creek and its five tributaries—North Fork, South Fork, Clear Creek, Nancy Creek, and Tanyard Creek—Kaufman takes readers through such places as Piedmont and Chastain Parks, which, aside from the polluted water, are beautiful, even bucolic. Other stretches of creek, like those draining Midtown and Atlantic Station, are channeled into massive culverts and choked with discarded waste from the city. One day, floating past the Bobby Jones Golf Course, he surprises a golfer searching for his stray ball along the creek bank; another he spends talking to a homeless man living under a bridge near Buckhead. Kaufman reveals fascinating aspects of Atlanta by examining how Peachtree Creek shaped and was shaped by the history of the area. Street names like Moore's Mill Road and Howell Mill Road take on new meaning. He explains the dynamics of water run off that cause the creek to go from a trickle to a torrent in a matter of hours. Kaufman asks how a waterway that was once people's source of water, power, and livelihood became, at its worst, an open sewer and flooding hazard. Portraying some of our worst mishandling of the environment, Kaufman suggests ways to a more sustainable stewardship of Peachtree Creek.

"Like many minencyclopedias, this one is studded with often intriguing facts."—Kirkus New York Post Required Reading and an Entertainment Weekly Top 3 Must-Read! From the chief historian at HISTORY® comes a rich chronicle of the evolution of American cuisine and culture, from before Columbus's arrival to today. Did you know that the first graham crackers were designed to reduce sexual desire? Or that Americans have tried fad diets for almost two hundred years? Why do we say things like "buck" for a dollar and "living high on the hog"? How have economics, technology, and social movements changed our tastes? Uncover these and other fascinating aspects of American food traditions in *The American Plate*. Dr. Libby H. O'Connell takes readers on a mouth-watering journey through America's culinary evolution into the vibrant array of foods we savor today. In 100 tantalizing bites, ranging from blueberries and bagels to peanut butter, hard cider, and Cracker Jack, O'Connell reveals the astonishing ways that cultures and individuals have shaped our national diet and continue to influence how we cook and eat. Peppered throughout with recipes, photos, and tidbits on dozens of foods, from the surprising origins of Hershey Bars to the strange delicacies our ancestors enjoyed, such as roast turtle and grilled beaver tail. Inspiring and intensely satisfying, *The American Plate* shows how we can use the tastes of our shared past to transform our future.

Technology and Policy

How the Food Revolution Has Transformed Our Lives, Our Bodies, and Our World

Fahrenheit 451

Work, Love, and Life when Robots Rule the Earth

The Glass Castle

21st Century Sports

Is a widening "skills gap" in science and math education threatening America's future? That is the seminal question addressed in The U.S. Technology Skills Gap, a comprehensive 104-year review of math and science education in America. Some claim this "skills gap" is "equivalent to a permanent national recession" while others cite how the gap threatens America's future economic, workforce employability and national security. This much is sure: America's math and science skills gap is, or should be, an issue of concern for every business and information technology executive in the United States and The U.S. Technology Skills Gap is the how-to-get involved guidebook for those executives laying out in a compelling chronological format: The history of the science and math skills gap in America Explanation of why decades of astute warnings were ignored Inspiring examples of private company efforts to supplement public education A pragmatic 10-step action plan designed to solve the problem And a tantalizing theory of an obscure Japanese physicist that suggests America's days as the global scientific leader are numbered Engaging and indispensable, The U.S. Technology Skills Gap is essential reading for those eager to see America remain a relevant global power in innovation and invention in the years ahead.

The Instant New York Times Bestseller! A Good Morning America* Book Club Pick! "Historical fiction at its best!"* A remarkable novel about J. P. Morgan's personal librarian, Belle da Costa Greene, the Black American woman who was forced to hide her true identity and pass as white in order to leave a lasting legacy that enriched our nation, from New York Times bestselling authors Marie Benedict and Victoria Christopher Murray. In her twenties, Belle da Costa Greene is hired by J. P. Morgan to curate a collection of rare manuscripts, books, and artwork for his newly built Pierpont Morgan Library. Belle becomes a fixture in New York City society and one of the most powerful people in the art and book world, known for her impeccable taste and shrewd negotiating for critical works as she helps create a world-class collection. But Belle has a secret, one she must protect at all costs. She was born not Belle da Costa Greene but Belle Marion Greener. She is the daughter of Richard Greener, the first Black graduate of Harvard and a well-known advocate for equality. Belle's complexion isn't dark because of her alleged Portuguese heritage that lets her pass as white--her complexion is dark

because she is African American. *The Personal Librarian* tells the story of an extraordinary woman, famous for her intellect, style, and wit, and shares the lengths she must go to--for the protection of her family and her legacy--to preserve her carefully crafted white identity in the racist world in which she lives.

Best Books of 2016 BOSTON GLOBE * THE ATLANTIC From the acclaimed bestselling author of *The Information and Chaos* comes this enthralling history of time travel—a concept that has preoccupied physicists and storytellers over the course of the last century. James Gleick delivers a mind-bending exploration of time travel—from its origins in literature and science to its influence on our understanding of time itself. Gleick vividly explores physics, technology, philosophy, and art as each relates to time travel and tells the story of the concept's cultural evolutions—from H.G. Wells to *Doctor Who*, from Proust to Woody Allen. He takes a close look at the porous boundary between science fiction and modern physics, and, finally, delves into what it all means in our own moment in time—the world of the instantaneous, with its all-consuming present and vanishing future.

Consider the Fork A History of How We Cook and Eat Basic Books

How is the internet changing the way you think? That is one of the dominant questions of our time, one which affects almost every aspect of our life and future. And it's exactly what John Brockman, publisher of *Edge.org*, posed to more than 150 of the world's most influential minds. Brilliant, farsighted, and fascinating, *Is the Internet Changing the Way You Think?* is an essential guide to the Net-based world.

The Challenger Sale

How We Learn to Eat

The Personal Librarian

Influx

Bitcoin and Cryptocurrency Technologies

Consider the Fork

A Novel

A firsthand look at efforts to improve diversity in software and hackerspace communities Hacking, as a mode of technical and cultural production, is commonly celebrated for its extraordinary freedoms of creation and circulation. Yet surprisingly few women participate in it: rates of involvement by technologically skilled women are drastically lower in hacking communities than in industry and academia. Hacking Diversity investigates the activists engaged in free and open-source software to understand why, despite their efforts, they fail to achieve the diversity that their ideals support. Christina Dunbar-Hester shows that within this well-meaning volunteer world, beyond the sway of human resource departments and equal opportunity legislation, members of underrepresented groups face unique challenges. She brings together more than five years of firsthand research: attending software conferences and training events, working on message boards and listservs, and frequenting North American hackerspaces. She explores who participates in voluntaristic technology cultures, to what ends, and with what consequences. Digging deep into the fundamental assumptions underpinning STEM-oriented societies, Dunbar-Hester demonstrates that while the preferred solutions of tech enthusiasts—their “hacks” of projects and cultures—can ameliorate some of the “bugs” within their own communities, these methods come up short for issues of unequal social and economic power. Distributing “diversity” in technical production is not equal to generating justice. Hacking Diversity reframes questions of diversity advocacy to consider what interventions might appropriately broaden inclusion and participation in the hacking world and beyond.

Bad food has a history. *Swindled* tells it. Through a fascinating mixture of cultural and scientific history, food politics, and culinary detective work, Bee Wilson uncovers the many ways swindlers have cheapened, falsified, and even poisoned our food throughout history. In the hands of people and corporations who have prized profits above the health of consumers, food and drink have been tampered with in often horrifying ways--padded, diluted, contaminated, substituted, mislabeled, misnamed, or otherwise faked. *Swindled* gives a panoramic view of this history, from the leaded wine of the ancient Romans to today's food frauds--such as fake organics and the scandal of Chinese babies being fed bogus milk powder. Wilson pays special attention to nineteenth- and twentieth-century America and England and their roles in developing both industrial-scale food adulteration and the scientific ability to combat it. As *Swindled* reveals, modern science has both helped and hindered food fraudsters--increasing the sophistication of scams but also the means to detect them. The big breakthrough came in Victorian England when a scientist first put food under the microscope and found that much of what was sold as “genuine coffee” was anything but--and that you couldn't buy pure mustard in all of London. Arguing that industrialization, laissez-faire politics, and globalization have all hurt the quality of food, but also that food swindlers have always been helped by consumer ignorance, *Swindled* ultimately calls for both governments and individuals to be more vigilant. In fact, Wilson suggests, one of our best protections is simply to reeducate ourselves about the joys of food and cooking.

Tapping into surging interest in the impacts of our food choices on ourselves and the wider world, Paul B. Thompson provides readers with a guided tour of the landscape of food ethics, applying more than thirty years of experience working with farmers, agricultural researchers, and food system activists. Thompson follows the ethics of diet and health from the ancient world to our current obesity crisis and goes on to examine diet and health issues, livestock welfare,

world hunger, social injustice in food systems, environmental ethics, Green Revolution technology, and GMOs from a philosophical standpoint.

Robots may one day rule the world, but what is a robot-ruled Earth like? Many think the first truly smart robots will be brain emulations or ems. Scan a human brain, then run a model with the same connections on a fast computer, and you have a robot brain, but recognizably human. Train an em to do some job and copy it a million times: an army of workers is at your disposal. When they can be made cheaply, within perhaps a century, ems will displace humans in most jobs. In this new economic era, the world economy may double in size every few weeks. Some say we can't know the future, especially following such a disruptive new technology, but Professor Robin Hanson sets out to prove them wrong. Applying decades of expertise in physics, computer science, and economics, he uses standard theories to paint a detailed picture of a world dominated by ems. While human lives don't change greatly in the em era, em lives are as different from ours as our lives are from those of our farmer and forager ancestors. Ems make us question common assumptions of moral progress, because they reject many of the values we hold dear. Read about em mind speeds, body sizes, job training and career paths, energy use and cooling infrastructure, virtual reality, aging and retirement, death and immortality, security, wealth inequality, religion, teleportation, identity, cities, politics, law, war, status, friendship and love. This book shows you just how strange your descendants may be, though ems are no stranger than we would appear to our ancestors. To most ems, it seems good to be an em. What's the secret to sales success? If you're like most business leaders, you'd say it's fundamentally about relationships-and you'd be wrong. The best salespeople don't just build relationships with customers. They challenge them. The need to understand what top-performing reps are doing that their average performing colleagues are not drove Matthew Dixon, Brent Adamson, and their colleagues at Corporate Executive Board to investigate the skills, behaviors, knowledge, and attitudes that matter most for high performance. And what they discovered may be the biggest shock to conventional sales wisdom in decades. Based on an exhaustive study of thousands of sales reps across multiple industries and geographies, *The Challenger Sale* argues that classic relationship building is a losing approach, especially when it comes to selling complex, large-scale business-to-business solutions. The authors' study found that every sales rep in the world falls into one of five distinct profiles, and while all of these types of reps can deliver average sales performance, only one-the Challenger- delivers consistently high performance. Instead of bludgeoning customers with endless facts and features about their company and products, Challengers approach customers with unique insights about how they can save or make money. They tailor their sales message to the customer's specific needs and objectives. Rather than acquiescing to the customer's every demand or objection, they are assertive, pushing back when necessary and taking control of the sale. The things that make Challengers unique are replicable and teachable to the average sales rep. Once you understand how to identify the Challengers in your organization, you can model their approach and embed it throughout your sales force. The authors explain how almost any average-performing rep, once equipped with the right tools, can successfully reframe customers' expectations and deliver a distinctive purchase experience that drives higher levels of customer loyalty and, ultimately, greater growth.

Peachtree Creek

Food Ethics for Everyone

21 Great Ways to Stop Procrastinating and Get More Done in Less Time

The Book of Form and Emptiness

A Natural and Unnatural History of Atlanta's Watershed

Is the Internet Changing the Way You Think?

Race Tech's Motorcycle Suspension Bible

This book outlines the effects that technology-induced change will have on sport within the next five to ten years, and provides food for thought concerning what lies further ahead. Presented as a collection of essays, the authors are leading academics from renowned institutions such as Massachusetts Institute of Technology, Queensland University of Technology, and the University of Cambridge, and practitioners with extensive technological expertise. In their essays, the authors examine the impacts of emerging technologies like artificial intelligence, the Internet of Things, and robotics on sports and assess how they will change sport itself, consumer behavior, and existing business models. The book will help athletes, entrepreneurs, and innovators working in the sports industry to spot trendsetting technologies, gain deeper insights into how they will affect their activities, and identify the most effective responses to stay ahead of the competition both on and off the pitch.

A Comprehensive Introduction

The Giver

Ask a Manager

From Field to Fork

Where the Senses Meet Technology

Likewar

Thinking in New Boxes