

### Welbilt Bread Machine Manual Abm 3400

*For over 50 years, Southern Living has been the authority on Southern food and cooking. inviting readers to share their beloved, often closely guarded recipes as a way to reflect the rich history and diversity of this unique region that is a bastion of great food. These recipes are like food memories passed down through generations of cooks that tell the story of the South. The trove of reader submissions included in the magazine over the past five decades have run the gamut from company-worthy pot roasts to rose geranium pound cake. Now, in Recipe Revival, we revisit many of those time-tested recipes and offer you so much more: Over 200 recipes encompassing breakfast and brunch, cocktails, dinner, desserts and more, both old and new. The notion of "recipe revival" is more than just turning up the flavor of an iconic dish by substituting a novel ingredient. A new generation of Southern cooks has become far more inventive with the way Southern ingredients are used today. With a wink to tradition, the rich coastal flavors of traditional Maryland crab cakes reappear as inspired crab-filled hush puppies. The cool sweet-and-sour brightness of vintage tomato aspic translates into a colorful high-summer pairing of heirloom tomatoes with field pea-nectarine salsa. Classic lemon bars achieve new and elegant heights as a delicious cheesecake with rustic shortbread crust. Recipe Revival is not only a nod to the past 50 years of sharing good food with friends and family, but also a beautiful cookbook that promises years and years of good food to come.*

*Praise for The Lean Six Sigma guide to Doing More with Less "At Frito Lay, we have applied many of the concepts and tools in this book, and we are realizing a five to seven times return on our annual Lean Six Sigma investment." —Tony Mattei, Lean Six Sigma Director, Frito Lay "Ecolab has experienced a sustainable, competitive advantage through Lean Six Sigma. The principles in this book are helping us drive greater value for our share-holders, better service for our customers, and talent development opportunities for our associates." —Jeffrey E. Burt, Vice President and Global Deployment Leader, Lean Six Sigma, Ecolab "This book gives excellent insights into Lean Six Sigma and its strong impact within different industries. We used Lean Six Sigma in numerous process improvement projects, which, in turn, helped to create momentum and set up a process improvement culture. Amid a challenging economic environment, we are accelerating this initiative globally." —Sathesh Mahadevan, Directeur des Processus, Société Générale "Our Lean Six Sigma deployment of the concepts and tools described in this book is transforming our business—with tangible benefits for our employees, customers, suppliers, and shareholders." —Jeffrey Herzfeld, Sr. Vice President and General Manager, Teva Pharmaceuticals USA "We have deployed the holistic Lean Six Sigma strategy described by Mark George across our enterprise. It is providing remarkable returns for Unum." —Bob Best, Chief Operating Officer, Unum "The Lean Six Sigma Guide to Doing More with Less presents a comprehensive view of operations transformation, the approaches required for success, leadership's role, and the competitive advantage that results. Transformational changes are enabling us to do more with less, by investing and working smarter." —Ted Doheny, President and COO, Joy Mining Machinery*

*139 recipes created especially for use in all types of bread machines.*

*Cookbook author and professional pastry chef Claes Larissson has gathered together delicious recipes for his very best cakes, pastries, cookies, and puddings. All of these treats are equally well-suited for a fancy party or rounding off a simple coffee break. Ranging from the divinely simple to the stunningly sophisticated, the sweets in The Big Book of Desserts and Pastries will become your go-to recipes for every occasion! Some of the delectable treats you'll master include: Vanilla Panna Cotta with Raspberry Syrup Cinnamon Waffles with Apple Cream Chocolate Mousse with Caramel and Almonds Vanilla Cakes with Lemon Curd Coffee Cheesecake Mixed Berry and Vanilla Crumble Chocolate Sandwich Cookies There is also an entire chapter devoted to basic recipes, like frostings, sauces, and edible decorations, so you can begin to experiment with different combinations and create your own amazing desserts! Beautiful full-color photographs illustrate the recipes, inspiring you to take your baking skills to new heights. Guided by the knowledge and techniques of this master pastry chef, you will find these recipes a joy to make and a delight to consume!*

*Spectrum Reading Workbook, Grade 3*

*Commodity Classification Under the Harmonized System*

*Entrees from Your Bread Machine*

*The Oater Kitchen Center Cookbook*

*An InWent Contribution to Public Administration Reform in Vietnam*

*Serve Yourself Sex Sells*

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*Strong reading skills are the basis of school success, and Spectrum Reading for grade 3 will help children triumph over language arts and beyond. This standards-based workbook uses engaging text to support understanding key details, knowledge integration, story structure, and main ideas. --Spectrum Reading will help your child improve their reading habits and strengthen their ability to understand and analyze text. This best-selling series is a favorite of parents and teachers because it is carefully designed to be both effective and engaging!The perfect building blocks for a lifetime of learning.*

*Rudy the zebra has a peculiar problem: hisstripes zag instead of zig. Unable to fit in withhis herd, he sets off on an adventure with thehope of finding someone like himself.On his journey, Rudy discovers a world full ofanimals with vibrant spots, dazzling points, andother mesmerizing patterns.But will he find what he is looking for?*

*Collects three hundred fifty favorite recipes from around the world, arranged by country of origin and providing step-by-step instructions, advice, and tips for preparation.*

*The Ultimate Guide and Cookbook for Milk Allergies, Lactose Intolerance, and Casein-Free Living*

*The Developer’s Guide*

*The Bread Machine Cookbook*

*Dough: Simple Contemporary Bread*

*A SECRET SORROW*

*The Best International Recipe*

*Dozens of Recipes for Gourmet Sweets and Sauces*

Winner of the Guild of Food Writers' Award for Best First Book, the Julia Child Award, the IACP Best Cookbook of the Year Award and a James Beard Foundation Book Award 'Richard is a master of his craft...ultra user-friendly...it might change the way you look at bread forever' Sunday Telegraph 'Once you've mastered the technique, it's child's play' Tony Turnbull, The Times 'An essential tome' Tom Parker Bowles Richard Bertine is renowned for his revolutionary and inspirational approach to breadmaking and Dough is an invaluable and beautiful guide to making simple, contemporary bread. Richard brings fun to breadmaking and with his easy approach, you will never want to buy a supermarket loaf again. Each of the five chapters begins with a slightly different dough - White, Olive, Brown, Rye and Sweet - and from this 'parent' dough you can bake a vast variety of breads really easily. Try making Fougasse for lunch, bake a Ciabatta to impress, create Tomato, Garlic & Basil Bread for a delicious canape or show off with homemade Doughnuts - each recipe is a delight.

The Long-awaited Revised Edition of the Classic Bread Machine Book This well-researched, top-selling bread machine cookbook is now revised to include two-pound loaves, bringing it up-to-date for today's machines. Bread machine bakers will be delighted with this collection of more than 130 delicious, original recipes. Enjoy fresh-baked breads at home using carefully tested recipes that include: · San Francisco Sourdough French Bread · Black Forest Pumpernickel · Zucchini-Carrot Bread · Russian Black Bread · Banana Oatmeal Bread · Coconut Pecan Rolls · Caramel Sliced Buns · Portuguese Sweet Bread · And much more! These wholesome, preservative-free recipes are accompanied with tips for baking the perfect loaf. Whether you're a newcomer to bread machine baking or a longtime enthusiast, this book will help you fill your kitchen with the delectable aroma of one freshly baked loaf after another.

The many benefits of home flour milling include taste and flavor and the appeal of making a healthy food that tastes good and is seriously nutritious. Home ground flour milling can also save countless dollars just in the cost of bread alone, especially for those with special dietary needs and restrictions, and improved health leads to reduced medical costs. This comprehensive how-to details the whole process behind home flour milling with features such as: The history of whole grains and grain anatomy Benefits of commercially milled flour vs home milled flour Tools and equipment for home flour milling Baking basics including mixing methods and techniques -- the importance of gluten and moisture Going with the grains -- a thorough description of grains such as barley, rye, kamut and buckwheat Nut flours such as almond Baking with freshly milled grains. There are also 100 recipes for tasty quick breads, rolls and buns, muffins, pancakes, coffee cakes, biscuit and scones, cookies, brownies and pastries, plus others that are gluten-free, dairy-free and vegan. The Home Ground Flour Book is ideal for anyone who wants to create their own flours.

In the face of today's environmental and economic challenges, doomsayers preach that the only way to stay off disaster is for humans to reverse course: to de-industrialize, re-localize, ban the use of modern energy sources, and forswear technology. But in this provocative and optimistic rebuke to the catastrophists, Robert Bryce shows how innovation and the inexcorable human desire to make things Smaller Faster Lighter Denser Cheaper is providing consumers with Cheaper and more abundant energy, Faster computing, Lighter vehicles, and myriad other goods. That same desire is fostering unprecedented prosperity, greater liberty, and yes, better environmental protection. Utilizing on-the-ground reporting from Ottawa to Panama City and Pittsburgh to Bakersfield, Bryce shows how we have, for centuries, been pushing for Smaller Faster solutions to our problems. From the vacuum tube, mass-produced fertilizer, and the printing press to mobile phones, nanotech, and advanced drill rigs, Bryce demonstrates how cutting-edge companies and breakthrough technologies have created a world in which people are living longer, freer, healthier, lives than at any time in human history. The push toward Smaller Faster Lighter Denser Cheaper is happening across numerous industries. Brevard individuals and companies, from long-established ones like Ford and Intel to upstarts like Aquion Energy and Khan Academy. And he zeroes in on the energy industry, proving that the future belongs to the high power density sources that can provide the enormous quantities of energy the world demands. The tools we need to save the planet aren't to be found in the technologies or lifestyles of the past. Nor must we sacrifice prosperity and human progress to ensure our survival. The catastrophists have been wrong since the days of Thomas Malthus. This is the time to embrace the innovators and businesses all over the world who are making things Smaller Faster Lighter Denser Cheaper.

Southern Classics Reinvigorated For Modern Cooks

More Bread Machine Magic

The Attack on Due Process at America's Universities

Renewal of Teaching Methods

The Essential Home-Ground Flour Book

Welbilt Bread Machine & Dough Maker, ABM2100, ABM2200T

The Laurel's Kitchen Bread Book is the classic bestselling cookbook devoted to baking light, healthy, delicious bread entirely from whole grains. This specially updated edition includes an entirely new chapter on making excellent whole-grain loaves in a bread machine. Now even the busiest among us can bake the delectable loaves for which Laurel's Kitchen is famous. New research proves what we've known all along: Eating whole grains really is better for your health! Here, the switch from "white" is made fun and easy. Like a good friend, the "Loaf for Learning" tutorial guides you step-by-step through the baking process. You'll make perfect loaves every time, right from the start. Here you'll find recipes for everything—from chewy Flemish Desem Bread and mouthwatering Hot Cross Buns to tender Buttermilk Rolls, foolproof Pita Pockets, tangy Cheese Muffins, and luscious Banana Bread—all with clear explanations and helpful woodcut illustrations. The brand-new chapter on bread machines teaches you to make light "electric" loaves from whole-grain flour. No matter what your schedule, you can come home to the wonderful smell of baking bread, fresh, hot, and ready to enjoy.

If ONE simple change could resolve most of your symptoms and prevent a host of illnesses, wouldn't you want to try it? Go Dairy Free shows you how! There are plenty of reasons to go dairy free. Maybe you are confronting allergies or lactose intolerance. Maybe you are dealing with acne, digestive issues, sinus troubles, or eczema—all proven to be associated with dairy consumption. Maybe you're looking for longer-term disease prevention, weight loss, or for help transitioning to a plant-based diet. Whatever your reason, Go Dairy Free is the essential arsenal of information you need to change your diet. This complete guide and cookbook will be your vital companion to understand dairy, how it affects you, and how you can eliminate it from your life and improve your health—without feeling like you're sacrificing a thing. Inside:
• More than 250 delicious dairy-free recipes focusing on naturally rich and delicious whole foods, with numerous options to satisfy those dairy cravings
• A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, milk, and much more
• Must-have grocery shopping information, from sussing out suspect ingredients and label-reading assistance to money-saving tips
• A detailed chapter on calcium to identify naturally mineral-rich foods beyond dairy, the best supplements, and other keys to bone health
• An in-depth health section outlining the signs and symptoms of dairy-related illnesses and addressing questions around protein, fat, and other nutrients in the dairy-free transition
• Everyday living tips with suggestions for restaurant dining, travel, celebrations, and other social situations
• Infant milk allergy checklists that describe indicators and solutions for babies and young children with milk allergies or intolerances
• Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-based options for every recipe

Everyone wants to know: How does Dominique do it? Dominique Ansel is the creator of the Cronut pastry, the croissant-doughnut hybrid that has taken the world by storm. But he's no one-hit wonder. Classically trained in Paris, leader of a three-Michelin-starred pastry kitchen in New York and now the proprietor of New York's highest-rated bakery, Dominique has become a modern-day Willy Wonka: the creator of wildly innovative, extraordinarily delicious and unbelievably popular desserts. Presented here are some of Dominique's most coveted recipes, organised by skill level and catering to both amateur and professional bakers. Beginners can conquer the Chocolate Pecan Cookies with the molten chocolate center; more experienced bakers will learn the secrets to the exquisite caramelised crust of this Cannelé de Bordeaux; and the most adventurous will tackle The At-Home Cronut. In this, his first cookbook, Dominique reveals not only the secrets to his hit desserts but he describes the stories of inspiration behind each of them. The most important element in any dish is not a particular brand of chocolate or a type of salt but rather the spark of imagination. At heart, Dominique Ansel is a book about innovation: how a cook can transform flour, sugar and butter into memories that last a lifetime; and how anyone, from any field, can try to add a little magic to their work.

Now in its sixth edition, *Cookery for the Hospitality Industry* remains Australia's most trusted and reliable reference for commercial cookery students and apprentice chefs.

**Cut Costs, Reduce Waste, and Lower Your Overhead**

**U.S. Navy Cook-Book**

**100 Days of Real Food**

**The New Artisan Bread in Five Minutes a Day**

**The Bread Lover's Bread Machine Cookbook**

**How We Did It, What We Learned, and 100 Easy, Wholesome Recipes Your Family Will Love**

**139 Exciting New Recipes Created Especially for Use in All Types of Bread Machines**

Love in the African bush. Esther's Well, a BWWM Romance. Peter Ramsey, a British aid worker finds himself assigned to a special project far out in the Ugandan bush, a land trapped in the grasp of a crippling drought. Charged with managing a well drilling project he believes that he faces at most, 10 days of discomfort based in a rural village, but little does he know that the beautiful local girl assigned as his guide and translator may well change his life forever.

With the help of this book you can create dishes for every meal -- with your bread machine.

Offers advice on using a bread machine and gathers recipes for sweet breads, pizza crust, flatbreads, savory loaves, sourdoughs, and whole grain breads

Best Bread Machine RecipesBetter Homes & Gardens Books

USB Embedded Hosts

A Best Recipe Classic

The Big Book of Desserts and Pastries

Nightly Adventures in Cooking for One [A Cookbook]

Easy Baking

138 Exciting Recipes Created Especially for Use in All Types of Bread Machines

The frugal cook

Bread bakers have been clamoring for more of Linda Rehberg and Lois Conway's magic. They've responded with More Bread Machine Magic, a collection of 140 of their best new recipes! More Bread Machine Magic offers perfected recipes for an array of baked delights, from sourdough and pumpernickel loaves to sweet, savory, fat-free, whole grain, and sugar-free breads. More imaginative than the generic recipes that come with the machine, each recipe-tested in more than a dozen machines-features step-by-step instructions, hints, and creative suggestions. Bakers naturally rich and delicious whole foods, with numerous options to satisfy those dairy cravings
• A comprehensive guide to dairy substitutes explaining how to purchase, use, and make your own alternatives for butter, cheese, cream, milk, and much more
• Must-have grocery shopping information, from sussing out suspect ingredients and label-reading assistance to money-saving tips
• A detailed chapter on calcium to identify naturally mineral-rich foods beyond dairy, the best supplements, and other keys to bone health
• An in-depth health section outlining the signs and symptoms of dairy-related illnesses and addressing questions around protein, fat, and other nutrients in the dairy-free transition
• Everyday living tips with suggestions for restaurant dining, travel, celebrations, and other social situations
• Infant milk allergy checklists that describe indicators and solutions for babies and young children with milk allergies or intolerances
• Food allergy- and vegan-friendly resources, including recipe indexes to quickly find gluten-free and other top food allergy-friendly options and fully tested plant-based options for every recipe

From the award-winning food editor of The Washington Post comes a cookbook aimed at the food-loving single. Joe Yonan brings together more than 100 inventive, easy-to-make, and globally inspired recipes celebrating solo eating. Dishes like Mushroom and Green Garlic Frittata, Catfish Tacos with Chipotle Slaw, and Smoked Trout, Potato, and Fennel Pizza will add excitement to any repertoire and forever dispel the notion that single life means starving, settling for take-out, or facing a fridge full of monotonous leftovers. Yonan also includes shopping and storage tips.

Ingredients. Serve Yourself makes cooking for one a deeply satisfying, approachable pleasure. And with such delectable meals, your solo status could be threatened if you're forced to share with others! Bread Machine Baking Revised

A BWwm Romantic Short Story

Recipe Manual

How Innovation Keeps Proving the Catastrophists Wrong

Bread Machine Recipes

Harlequin Comics

Women in Photography and Film

The New Artisan Bread in Five Minutes a Day is a fully revised and updated edition of the bestselling, ground-breaking, and revolutionary approach to bread-making—a perfect gift for foodies and bakers! With more than half a million copies of their books in print, Jeff Hertzberg and Zoé François have proven that people want to bake their own bread, so long as they can do it easily and quickly. Based on fan feedback, Jeff and Zoé have completely revamped their first, most popular, and now-classic book, *Artisan Bread in Five Minutes a Day*. Responding to their test kitchens to whip up more delicious baking recipes. They've also included a gluten-free chapter, forty all-new gorgeous color photos, and one hundred informative black-and-white how-to photos. They've made the "Tips and Techniques" and "Ingredients" chapters bigger and better than ever before, and included readers' Frequently Asked Questions. This revised edition also includes more than thirty brand-new recipes for Beer-Cheese Bread, Crock-Pot Bread, Panini, Pretzel Buns, Apple-Stuffed French Toast, and many more. There's nothing like the smell of freshly baked bread to fill a kitchen with warmth, eager appetites, and endless praise. Now, using Jeff and Zoé's innovative technique, you can create bread that rivals those of the finest bakers in the world in just five minutes of active preparation time.

After Lora Boda and Millie Apter discovered the joys of baking bread in electric bread machines, they decided to create and swap new recipes. Lora would rave about a newly developed recipe and send it to Millie, who would have disastrous results with it. What was going on? This mother-daughter team soon learned that the same recipe did not work in all machines, so it was back to the kitchen. After months of testing, they found that the amounts of ingredients and the order in which they are put into the machine affect the taste, crust, and the crumb of the bread. Thanks to them, now you too can discover the best ways to make bakery fresh bread at the touch of a button! Bread Machine Baking: Perfect Every Time has two features not found in other bread machine books: Each recipe is geared to a specific electric bread machine. All of the 75 recipes have been individually developed for and tested in every machine on the market. The innovative sweet and savory bread recipes, ranging from Lemon Mint Bread to Olive Onion Bread, and Granola Cranberry Bread to Chocolate Pecan Biscotti, were developed especially for this book.

In recent years, politicians led by President Obama and prominent senators and governors have teamed with extremists on campus to portray our nation's institutions of higher learning as awash in a violent crime wave—and to suggest (preposterously) that university leaders, professors, and students are indifferent to female sexual assault victims in their midst. Neither of these claims has any bearing to reality. But they have achieved widespread acceptance, thanks in part to misleading alarms from the Obama administration and biased media coverage led by The New York Times. The frenzy about campus rape has helped stimulate—and has been fanned by—ideologically skewed campus sexual assault policies and laws companies issued by federal bureaucrats to force the nation's all-too-compliant colleges and universities essentially to presume the guilt of accused students. The result has been a widespread disregard of such bedrock American principles as the presumption of innocence and the need for fair play. This book uses hard facts to set the record straight. It explores, among other things, nearly two dozen of the cases since 2010 in which students who in all likelihood would have or have subsequently been found not guilty in a court of law have, in a topsided process, been hastily and carelessly branded as sex criminals and expelled or otherwise punished by their colleges, often after being tarred and feathered by their fellow students. And it shows why all students—and, eventually, society as a whole—are harmed when our nation's universities abandon pursuit of truth and seek instead to accommodate the passions of the mob. As detailed in the new Epilogue, some encouraging events have transpired since this book was first published in October 2016. A majority of the judicial rulings in dozens of lawsuits by male students claiming their schools treated them unfairly and discriminated against them based on their gender have rebuked the schools for their handling of these cases. And Education Secretary Betsy DeVos called for fairness to accused students and accusers alike, revoked most of the guilt-presuming Obama-era policies, and began a protracted rule-making process designed to compel procedural fairness and nondiscrimination.

Since before the invention of photography, the female form has been used in art and various forms of entertainment because, after all, scantily clad women attract attention. Sex Sells takes a look at women in photos and on film. The book contains no nudity, but is intended for adults and mature young people. From piquant hand-colored "naughty" pictures to biographies of photographers, strippers, pinup girls and movie stars, this lavishly illustrated work will enlighten, amuse and entertain you. Baker's-Bread and Fermented Goods

The Ladies' Home Journal

A Guide to Whole-Grain Breadmaking: A Baking Book

Smaller Faster Lighter Denser Cheaper

Cookery for the Hospitality Industry

The Lean Six Sigma Guide to Doing More With Less

Perfect-Every-Time

Developers who want to access USB devices from their embedded systems will find a helpful resource in USB Embedded Hosts: The Developer' s Guide. This new book from the author of USB Complete shows how small systems can take advantage of the same wealth of USB devices available to conventional PCs. The book begins with a review of USB host communication protocols. Readers then learn which USB host requirements are relaxed for embedded systems and what new requirements some embedded systems must meet. To help in selecting a development platform, the book explores available hardware and software for USB host communications in small systems. The heart of the book focuses on communicating with USB devices. The topics (with example code) include USB drives, keyboards, virtual serial ports, network bridges, mics, speakers, video cameras, and printers, plus devices that don' t fit defined USB classes. Also discussed are systems that support both USB host and device functions. The example code is written for the BeagleBoard-xM open development board using a distribution of Linux targeted to small systems. Also covered is how to use Linux commands and utilities to learn about, monitor, and debug communications with USB devices.

After her nightmarish recovery from a serious car accident, Faye gets horrible news from her doctor, and it hits her hard like a rock: she can' t bear children. In extreme shock, she breaks off her engagement, leaves her job and confines herself in her family home. One day, she meets her brother' s best friend , and her soul makes a first step to healing.

#1 New York Times Bestseller The creator of the 100 Days of Real Food blog draws from her hugely popular website to offer simple, affordable, family-friendly recipes and practical advice for eliminating processed foods from your family's diet. Inspired by Michael Pollan's In Defense of Food, Lisa Leake decided her family's eating habits needed an overhaul. She, her husband, and their two small girls pledged to go 100 days without eating highly processed or refined foods—a challenge she opened to readers on her blog. Now, she shares their story, offering insights and cost-conscious recipes everyone can use to enjoy wholesome natural food—whole grains, fruits and vegetables, seafood, locally raised meats, natural juices, dried fruit, seeds, popcorn, natural honey, and more. Illustrated with 125 photographs and filled with step-by-step instructions, this hands-on cookbook and guide includes: Advice for navigating the grocery store and making smart purchases Tips for reading ingredient labels 100 quick and easy recipes for such favorites as Homemade Chicken Nuggets, Whole Wheat Pasta with Kale Pesto Cream Sauce, and Cinnamon Glazed Popcorn Meal plans and suggestions for kid-pleasing school lunches, parties, and snacks "Real Food" anecdotes from the Leakes' own experiences A 10-day mini starter-program, and much more.

Go Dairy Free

Bread Machine Magic

Bread Machine Baking

The Discovery That Revolutionizes Home Baking

Best Bread Machine Recipes

A Master Baker's 300 Favorite Recipes for Perfect-Every-Time Bread-From Every Kind of Machine

Recipe Revival