

Insalate Tradizionali Moderne Creative Ediz Illustrata

Elizabeth of Lancaster Sister. Wife. Traitor. One betrayal is all it takes to change history... June, 1380: Elizabeth Plantagenet – seventeen years old, spoilt, headstrong, fun-loving and intelligent — is about to be married. The Earl of Pembroke is an advantageous choice for all concerned, except Elizabeth, as the Earl is only eight years old. June, 1386: Scandalously pregnant by Sir John Holland, Duke of Exeter, whilst still married to the Earl, Elizabeth is hastily married again. As half-brother to King Richard II, Sir John is a man known to all for both his charm and self-interested scheming. Soon Elizabeth is drawn into the heart of a dangerous rebellion with her brother, King Henry IV, on one side, and her husband on the other. As tensions become a matter of life or death, Elizabeth is presented with an impossible choice of where to give her loyalty... “One of the best writers around... she outdoes even Philippa Gregory.” — The Sun “Extremely compelling historical fiction.” — Cosmopolitan “...packed with powerful emotions and tumultuous unfolding of an affair that changed the course of royal history, this is a novel in which to enjoy the past in all its rich colour and dramatic detail...” — Lancashire Evening Post “Anne O'Brien has joined the exclusive club of excellent historical novelists.” — Sunday Express

This autobiographical narrative provides an alternative perspective of World War I, recounting the experiences of a Roman schoolboy who volunteered to fight against the Allies after Italy surrendered in 1943. But he is not sent to the front. Instead, with professional soldiers from the Russian front and fanatical fascists, he fights in the civil war that raged in Mussolini's puppet state. He is captured in Milan after the German surrender and is spared execution by his captors, boys of his own age.

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

A roadmap to help home cooks round out and enhance any meal, for any occasion with 1001 recipes for every type of side dish imaginable. Every cook struggles over making side dishes, from choosing what goes best with the main course to getting stuck in a rut making the same tired green beans and rice. But this destined-to-be-dog-ear'd compendium of side dishes changes all that; more thorough than any other cookbook, our first complete compilation of side dishes offers 1,001 perfect recipes for tonight and every night, whether you only have a few minutes or need your next dinner-party go-to. Chapters are organized by type of side dish to help you find just what you're looking for. For weeknight inspiration, Basics You Can Count On offers quick-and-easy recipes like Skillet-Roasted Brussels Sprouts you can make in just 10 minutes. Having company? Choose elegant sides from Dinner Party Winners, like a stunning Pommes Anna or Pearl Couscous with Caramelized Fennel and Spinach. Tasked with bringing a side to a potluck? Potluck Favorites offers recipes that everyone will ask for, like Chopped Caprese Salad. Reimagining your holiday table? The Holiday chapter mixes reliable standbys like Creamy Mashed Potatoes and Classic Bread Stuffing, with fresh, seasonal dishes, like Farro Salad with Butternut Squash and Radicchio and Garlic-Scented Mashed Sweet Potatoes with Coconut Milk and Cilantro. A Bread Basket chapter is included as are creative sauces and toppings for taking things up a notch.

This enhanced edition of Martha Stewart's Cooking School includes 31 instructional step-by-step videos and hundreds of color photographs that demonstrate the fundamental cooking techniques that every home cook should know. Imagine having Martha Stewart at your side in the kitchen, teaching you how to hold a chef's knife, select the very best ingredients, truss a chicken, make a perfect pot roast, prepare every vegetable, bake a flawless pie crust, and much more. In Martha Stewart's Cooking School, you get just that: a culinary master class from Martha herself, with lessons for home cooks of all levels. Never before has Martha written a book quite like this one. Arranged by cooking technique, it's aimed at teaching you how to cook, not simply what to cook. Delve in and soon you'll be roasting, broiling, braising, stewing, sautéing, steaming, and poaching with confidence and competence. In addition to the techniques, you'll find more than 200 sumptuous, all-new recipes that put the lessons to work, along with invaluable step-by-step photographs to take the guesswork out of cooking. You'll also gain valuable insight into equipment, ingredients, and every other aspect of the kitchen to round out your culinary education. Featuring more than 500 gorgeous color photographs, Martha Stewart's Cooking School is the new gold standard for everyone who truly wants to know his or her way around the kitchen.

An absolute must-read for anyone who loves books In Closing Time, Joe Queenan shared how he became a voracious reader to escape a joyless childhood. Now, like many bibliophiles, he fears for the books that once saved him. In One for the Books, Queenan examines the entire culture of reading and what books really mean in people's lives today. What does it suggest if a person has no books displayed in his living room? Can an obsession with reading prove detrimental to one's well being? How useful are covers in selling books? Queenan's many fans—as well as anyone who loves books and reading—will want to join him on his unforgettably funny and moving journey.

Artist and scientist, draughtsman and inventor, these were the varied occupations of Leonardo. Carlo Pedretti concentrates on the paintings and drawings and tackles the problem of their complexity by tracing chronologically a number of the themes that run through Leonardo's work.--[book jacket].

A musician, musicologist, and self-defined "poet of research," Amelia Rosselli (1930–96) was one of the most important poets to emerge from Europe in the aftermath of World War II. Following a childhood and adolescence spent in exile from Fascist Italy between France, England, and the United States, Rosselli was driven to express the hopes and devastations of the postwar epoch through her demanding and defamiliarizing lines. Rosselli's trilingual body of work synthesizes a hybrid literary heritage stretching from Dante and the troubadours through Ezra Pound and John Berryman, in which playful inventions across Italian, English, and French coexist with unadorned social critique. In a period dominated by the confessional mode, Rosselli aspired to compose stanzas characterized by a new objectivity and collective orientation, "where the I is the public, where the I is things, where the I is the things that happen." Having chosen Italy as an "ideal fatherland," Rosselli wrote searching and often discomposing verse that redefined the domain of Italian poetics and, in the process, irrevocably changed the Italian language. This collection, the first to bring together a generous selection of her poems and prose in English and in translation, is enhanced by an extensive critical introduction and notes by translator Jennifer Scappettone. Equipping readers with the context for better apprehending Rosselli's experimental approach to language, *Locomotrix* seeks to introduce English-language readers to the extraordinary career of this crucial, if still eclipsed, voice of the twentieth century.

A hilarious story of secrets, betrayals, love, and wedding planning—from the author of *The Importance of Being Married* Jessica and Max are finally going to tie the knot, and Jessica is determined to have the biggest, best wedding ever. The only problem is, recently Max has been evasive—and when Jessica follows him and sees him in an apparent tryst with an attractive woman, it's the last straw. The next thing she knows, she's drunk at a bar, cozying up to the top rival of Max's firm, and letting some top-secret work details slip . . . details that could cost Max everything. The next morning Jessica is deeply ashamed of her actions, and when a series of events leads her to discover an important truth about her past, she realizes she shouldn't have doubted the only man she's ever loved. But as evidence of her own indiscretion surfaces, she knows that the same can't be said about her. Is her Big Day, as well as her job and reputation in jeopardy?

Today Santorini is visited by some 2.5 million people a year. But when Robert McCabe and his brother arrived there in 1954, they were the only visitors on the island. In this collection of stunning photographs from the 1950s and 1960s--reproduced as tritones of surpassing quality--McCabe has recorded the hardscrabble, yet often romantic, life of a vanished era. Picturesque whitewashed houses dug into the volcanic pumice; the harvest of the island's famous cherry tomatoes; the winding road to the ruins of ancient Thera--all this was captured by his lens. McCabe's photographs are complemented by two essays from the noted Greek journalist Margarita Pournara, one poetically evoking her grandmother's childhood on Santorini and the other explaining the geological forces that have given this volcanic island its dramatic form. A companion to McCabe's recent volume on Mykonos, this book will fascinate modern-day visitors to Santorini, as well as those who trace their roots to the Greek islands.

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. Laura Berk's *Development Through the Lifespan* is relied upon in classrooms worldwide for its clear, engaging writing style, exceptional multicultural and cross-cultural focus, cutting-edge consideration of the interrelationships between heredity and environment, rich examples, and long-standing commitment to presenting the most up-to-date scholarship. This new edition continues to offer students research-based practical applications that they can relate to their personal and professional lives. Laura Berk, renowned professor and researcher, has revised the text with new pedagogy, a heightened emphasis on the interplay between heredity and environment, and an enhanced focus on many social policy issues, while emphasizing the lifespan perspective throughout. The latest theories and findings in the field are made accessible to students in a manageable and relevant way. Berk's signature storytelling style invites students to actively learn beside the text's "characters." Students are provided with an especially clear and coherent understanding of the sequence and underlying processes of human development, emphasizing the interrelatedness of all domains—physical, cognitive, emotional, social—throughout the text narrative and in special features. Berk also helps students connect their learning to their personal and professional areas of interest. Her voice comes through when speaking directly about issues students will face in their future pursuits as parents, educators, health care providers, social workers, and researchers. As members of a global and diverse human community, students are called to intelligently approach the responsibility of understanding and responding to the needs and concerns of both young and old. While carefully considering the complexities of human development, Berk presents classic and emerging theories in an especially clear, engaging writing style, with a multitude of research-based, real-world, cross-cultural, and multicultural examples. Strengthening the connections among developmental domains and of theory and research with applications, this edition's extensive revision brings forth the most recent scholarship, representing the changing field of human development. NOTE: This is the standalone book, if you want the book/access code package order the ISBN below. 0205968988 / 9780205968985 *Development Through the Lifespan Plus NEW MyDevelopmentLab with Pearson eText -- Access Card Package* Package consists of: 0205909744 / 9780205909742 *NEW MyDevelopmentLab with Pearson eText -- Valuepack Access Card -- for Laura E. Berk* 0205957609 / 9780205957606 *Development Through the Lifespan*

A sweeping, breathtaking story of love and betrayal from the internationally bestselling author of *The Tea Planter's Wife* Ceylon, 1935. Louisa Reeve, the daughter of a successful British gem trader, and her husband Elliot, a charming, thrill-seeking businessman, seem like the couple who have it all. Except what they long for more than anything: a child. While Louisa struggles with miscarriages, Elliot is increasingly absent, spending much of his time at a nearby cinnamon plantation, overlooking the Indian ocean. After his sudden death, Louisa is left alone to solve the mystery he left behind. Revisiting the plantation at Cinnamon Hills, she finds herself unexpectedly drawn towards the owner, Leo, a rugged outdoors man with a checkered past. The plantation casts a spell, but all is not as it seems. And when Elliot's shocking betrayal is revealed, Louisa has only Leo to turn to . . .

Discover the Way of the Salad Award-winning chef and *Veganomicon* coauthor Terry Hope Romero knows her veggies. In *Salad Samurai*, she's back to teach you the way of the veggie warrior, rescuing salads from their bland, boring reputation and "side" status with more than 100 vibrant, filling entrees. This is your guide to real salad bushido: a hearty base, a zesty dressing, and loads of seriously tasty toppings. Based on whole food ingredients and seasonal produce, these versatile meatless, dairy-free dishes are organized by season for a full year of memorable meals (yes, salad can rock even the coldest days of winter). Dig in to: Spring Herb Salad with Maple Orange Tempeh Deviled Kale Caesar Salad Seared Garlic Chickpeas, Spinach, and Farro Seitan Steak Salad with Green Peppercorn Dressing Herbed Pea Ricotta, Tomatoes, and Basil Mushroom, Barley, and Brussels Harvest Bowl Tempeh Rubenesque Salad Pomegranate Quinoa Holiday Tabouli Seitan Bacon Wedge Salad and many more! With designations for gluten-free and raw-ready options and recipes that are work-friendly, weeknight-ready, high-protein, and loaded with superfoods, *Salad Samurai* shows you the way of the salad: killer dishes

that are satisfying, healthy, and scrumptious. Praise for Terry Hope Romero "This is exceptionally good food for vegans, vegetarians, and the rest of us who are trying to eat a more sustainable, healthy, plant-based diet." - Christian Science Monitor on Vegan Eats World "Exuberant and unapologetic...Moskowitz and Romero's recipes don't skimp on fat or flavor, and the eclectic collection of dishes is testament to the authors' sincere love of cooking and culinary exploration." - Saveur on Veganomicon

Nina's recipes are always vegetarian and often vegan. Her food philosophy is all about balance and fun. 'Good food comes from a good source and is made from scratch at home with love.' This is wholesome vegetarian food at its best, inspired by cooking from around the world. It captures many of the ongoing culinary trends today - home-cooked comfort meals, plant-based recipes, power bowls, sharing dishes, salads, smoothies and porridges - foods that can all be served in a bowl. The chapters are Morning Bowls, Comforting and Energising Soups, Fresh and Delicious Salads, Grain Bowls, Noodles, Zoodles and Pasta, Hearty Bowls, Gatherings and Sweets. With recipes including a Cosmic Green Smoothie; a Buddha Bowl; Creamy Avocado and Crispy Kale Soba Noodles; a Laksa Luxe Bowl; and Chai Poached Pears with Coconut Ice Cream, this book gives you easy recipes brimming with vitality and health.

From international bestseller Stephen King the first ebook ever published—a novella about a young man who hitches a ride with a driver from the other side. Riding the Bullet is “a ghost story in the grand manner” from the bestselling author of Bag of Bones, The Girl Who Loved Tom Gordon, and The Green Mile—a short story about a young man who hitches a ride with a driver from the other side.

Written as a series of interconnected essays—with recipes—Relæ provides a rare glimpse into the mind of a top chef, and the opportunity to learn the language of one of the world's most pioneering and acclaimed restaurants. Chef Christian F. Puglisi opened restaurant Relæ in 2010 on a rough, run-down stretch of one of Copenhagen's most crime-ridden streets. His goal was simple: to serve impeccable, intelligent, sustainable, and plant-centric food of the highest quality—in a setting that was devoid of the pretention and frills of conventional high-end restaurant dining. Relæ was an immediate hit, and Puglisi's “to the bone” ethos—which emphasized innovative, substantive cooking over crisp white tablecloths or legions of water-pouring, napkin-folding waiters—became a rallying cry for chefs around the world. Today the Jægersborggade—where Relæ and its more casual sister restaurant, Manfreds, are located—is one of Copenhagen's most vibrant and exciting streets. And Puglisi continues to excite and surprise diners with his genre-defying, wildly inventive cooking. Relæ is Puglisi's much-anticipated debut: like his restaurants, the book is honest, unconventional, and challenges our expectations of what a cookbook should be. Rather than focusing on recipes, the core of the book is a series of interconnected “idea essays,” which reveal the ingredients, practical techniques, and philosophies that inform Puglisi's cooking. Each essay is connected to one (or many) of the dishes he serves, and readers are invited to flip through the book in whatever sequence inspires them—from idea to dish and back to idea again. The result is a deeply personal, utterly unique reading experience.

This is really the **EASIEST COOKBOOK IN THE WORLD**. Every recipe has less than four steps and fewer than six ingredients, illustrated with more than 1,000 user-friendly photographs. No wonder it is an overnight international bestseller! Want a quick answer to "What should I eat?" Simple—with its clean design, large type, straightforward photos, and handy icons—will have you enjoying a meal in minutes. Through combinations of basic flavors and fresh ingredients, chef, food photographer, and cookbook author Jean-François Mallet helps anyone, the novice and gourmand alike, prepare tasty time-saving meals. His "at-a-glance" approach will change your relationship with your kitchen. You'll find yourself whipping up dishes as varied as Thai-Basil Beef, Saffron Risotto, Mozzarella and Fig Skewers, Salmon and Lentil Salad, Jumbo Shrimp Curry, and Pistachio and Cherry Cookies

Featuring more than 70 fresh, vibrant recipes to nourish and inspire, including quick and easy meals, soulful comfort food and store cupboard 'throw togethers', the dishes in wagamama your way are designed to be flexible for everyday and everyone. From vegan katsu curry and vegetarian firecracker to mandarin chicken salad, expect to find variations on wagamama classics as well as new favourites. Chapters include 'fast + easy', 'bowls of goodness', 'ways with the wok', 'something sweet' and 'sauces + sides'. Many of the recipes are either vegan or vegetarian, and for those that aren't there are alternative ingredient suggestions to create plant-based versions. With inspiring photography, wagamama your way provides all the ideas you need for easy, mindful nourishment.

Un manuale per corsi di Diritto dei trasporti dell'Unione Europea, una branca di crescente complessità segnata da una fortissima inter-relazione fra concorrenza, aiuti di Stato, servizi di interesse economico generale, tutela dei consumatori. Il volume, dopo una introduzione sulle principali disposizioni comunitarie, è diviso in cinque moduli: I. Trasporto aereo. II. Trasporto ferroviario. III. Servizi portuali. IV. Trasporto locale e piattaforme digitali. V. Diritti dei passeggeri. Il volume comprende le più importanti decisioni delle Corti UE che hanno aperto e configurato il mercato per servizi di trasporto trans-europei.

Follows the differing opinions and interpretations of Leonardo da Vinci since the sixteenth century.

Food is meant to be enjoyed, and Sophie Dahl would have it no other way. Growing up in a family of true food lovers, she began cooking at a young age and never looked back. Miss Dahl's Voluptuous Delights presents nearly one hundred of her tried-and-true recipes, organized around the four seasons and using the freshest ingredients available. Accented with her stories about how she came to know these foods and why she loves them, Miss Dahl's Voluptuous Delights provides a complete picture of what a meal should provide. From lemon-scented summer stews, to crisply burnished pies, to salads and soups for breezy lunches, to decadent desserts, Sophie Dahl cooks food that is indulgent, delicious, and wholesome.

Milan was one of the largest and most important cities in Renaissance Italy. Controlled by the Visconti and Sforza dynasties from 1277 until 1500, its rulers were generous patrons of the arts, responsible for commissioning major monuments throughout the city and for supporting artists such as Giovanni di Balduccio, Filarete, Bramante and Leonardo da Vinci. But the city was much more than its dukes. Milan had a distinct civic identity, one that was expressed, above all, through its neighbourhood, religious and charitable associations. This book moves beyond standard interpretations of ducal patronage to explore the often overlooked city itself, showing how the allegiances of the town hall and the parish related to those of the servants and aristocrats who frequented the Visconti and Sforza court. In this original and stimulating interdisciplinary study, Evelyn

Welch illustrates the ways in which the myths of Visconti and Sforza supremacy were created. Newly discovered material for major projects such as the cathedral, hospital and castle of Milan permits a greater understanding of the political, economic and architectural forces that shaped these extraordinary buildings. The book also explores the wider social networks of the artists themselves. Leonardo da Vinci, for example, is de-mythologised: far from being an isolated, highly prized court artist, he spent his almost eighteen years in the city working within the wider Milanese community of painters, sculptors, goldsmiths and embroiderers. The broad perspective of the book ensures that any future study of the Renaissance will have to re-evaluate the place of Milan in Italian cultural history.

Fortify A Step Toward Recovery O.W.L. Publishing

A heartwarming and hilarious novel from the Sunday Times bestselling author 'The feeling you get when you read a Milly Johnson book should be bottled and made available on the NHS' Debbie Johnson When five women become friends, it's one for all, and all for one! When dynamic, power-dressing Christie blows in like a warm wind to take over their department, five very different women find themselves thrown together at work. But none of them could have predicted the fierce bond of friendship that her leadership would inspire ... Anna, 39, is reeling from the loss of her fiancé, who ran off with a much younger woman. Her pride in tatters, these days Anna finds it difficult to leave the house. So when a handsome, mysterious stranger takes an interest in her, she's not sure whether she can learn to trust again? Then there's Grace, in her fifties, trapped in a loveless marriage with a man she married because, unable to have children of her own, she fell in love with his motherless brood. Grace worries that Dawn is about to make the same mistake: orphaned as a child, engaged to love-rat Calum, is Dawn more interested in the security that comes with his tight-knit, boisterous family? When a sexy, footloose rock singer catches her eye, will Dawn have the courage to follow her heart? At 28, Raychel is the youngest member of their little gang. And with a loving husband, Ben, and a cosy little nest for two, she would seem to be the happiest. But what dark secrets are lurking behind this perfect facade, that make sweet, pretty Raychel so guarded and unwilling to open up? Praise for Milly Johnson: 'Every time you discover a new Milly book, it's like finding a pot of gold' heat 'A glorious, heartfelt novel' Rowan Coleman 'Absolutely loved it. Milly's writing is like getting a big hug with just the right amount of bite underneath. I was rooting for Bonnie from the start' Jane Fallon 'Bursting with warmth and joie de vivre' Jill Mansell 'Warm, optimistic and romantic' Katie Fforde

Addie's Lament by Deloras Scott released on May 25, 1995 is available now for purchase.

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Il libro costituisce un'introduzione al diritto del mercato interno europeo ed illustra e analizza l'evoluzione della disciplina del mercato interno e le sue caratteristiche e categorie giuridiche principali (Cap. 1 – Raffaele Torino), la libera circolazione delle merci (Cap. 2 – Federico Raffaele), la libera circolazione delle persone (Cap. 3 – Filippo Palmieri), la libera prestazione dei servizi e il diritto di stabilimento (Cap. 4 – Arianna Paoletti) e la libera circolazione dei capitali e dei pagamenti (Cap. 5 – Ilaria Ricci).

After Words investigates how the suicide of an author informs critical interpretations of the author's works. Suicide itself is a form of authorship as well as a revision, both on the part of the author, who has written his or her final scene and revised the 'natural' course of his or her life, and on the part of the reader, who must make sense of this final act of writing. Elizabeth Leake focuses on twentieth-century Italian writers Guido Mor-selli, Amelia Rosselli, Cesare Pavese, and Primo Levi, examining personal correspondence, diaries, and obituaries along with popular and academic commemorative writings to elucidate the ramifications of the authors' suicides for their readership. She argues that authorial suicide points to the limitations of those critical stances that exclude the author from the practice of reading. In this innovative and accessible assessment of some of the key issues of authorship, Leake shows that in the aftermath of suicide, an author's life and death themselves become texts to be read.

Intensely private radio personality Art Bell, who lives in the middle of the desert 65 miles west of Las Vegas--where he broadcasts his radio shows--finally comes forward with his fascinating autobiography.

A career flavor scientist who has worked with such companies as Lindt, Coca-Cola and Cadbury organizes food flavors into 160 basic ingredients, explaining how to combine flavors for countless results, in a reference that also shares practical tips and whimsical observations.

The problem of pornography addiction has never been worse. With easy access to the most extreme pornographic material at the tip of our fingers, we are facing something our parents never did. In the palm of our hand we can be exposed to images, messages, and ideas that cripple our potential and distort our very nature. FORTIFY was specifically designed to help young people facing an addiction to pornography eventually reach long-lasting freedom. In this book you will find the tools, education, and resources necessary to help you or someone you love overcome this addiction.

This masterly account of Leonardo da Vinci and his vision of the world has long been recognized as the classic treatment of the Renaissance giant, offering unparalleled insight into Leonardo's intellect and vision at every stage of his artistic career. Martin Kemp, one of the world's leading authorities on Leonardo, takes us on a mesmerizing journey through the whole span of the great man's life, painting a fully integrated picture of his artistic, scientific, and technological achievements. Kemp shows how Leonardo's early training in Florence provided a crucial foundation in the "science of art," particularly perspective and anatomy, while his period in the service of the Sforzas of Milan enlarged his outlook to embrace a wide range of natural sciences and mathematics, as he searched for scientific rules governing both man and the universe. It was these rules, Kemp argues, which provided the basis for his imaginative reconstruction of nature in masterworks such as the Last Supper, The Mona Lisa, and St. John, which reveal his increasingly complex vision of man in the context of nature. And towards the end of his life, Leonardo became fascinated with the mathematics underlying the "design of nature," behind which lay the ultimate force of the "prime mover," as manifested with supreme power in his Deluge drawings. Covering every aspect of Leonardo's achievement, generously illustrated, and now including a new introductory chapter setting Leonardo's work in its historical context, this fully updated edition provides unparalleled insight into the mind of this central figure in western art. "Sensitive and original descriptions of the master's paintings... combining the achievements of Kenneth Clark's classic on the artist with V. P. Zubov's unsurpassed account of the scientist in the context of his age." --E. H. Gombrich, The Times Literary Supplement (on the first edition)

In this new book—a companion volume to his THE NEW CITY (now out of print)—the author demonstrates again the soundness and practicability of his planning theories. But here he is dealing with, and applying these planning-principles on a large scale, reaching far beyond the city's boundaries into adjacent regions, integrating agriculture and industry and merging vast territory into an organic self-sufficient entity. And here the author brings together an immense amount of heretofore unavailable information on this vital phase of planning. He unfolds a grand plan for better living, treating the whole complex subject as a major social, economic and political problem. The benefits of regional planning are many. Guided by an unselfish spirit it can restore order in the present chaos and regenerate the life of the people. A planned integration of agriculture and industry can bring our economic life into a sound and stable balance. By an organic development of the environment, toward the establishment of the good life, regional planning can create the condition to help us preserve our resources and our very life. In the present volume a good part is given to historical consideration together with facts, ways and means of achieving this task of regional planning. No utopian dreamer, Hilberseimer's plans are entirely feasible and his book should be read by many peoples of diverse professions. -- from dust jacket.

THE INSTANT NEW YORK TIMES BESTSELLER • NAMED ONE OF THE BEST NEW COOKBOOKS OF THE YEAR BY Epicurious • EATER • Stained Page • Infatuation • Spruce Eats • Publisher's Weekly • Food52 • Toronto Star The dazzling debut cookbook from Joanne Lee Molinaro, the home cook and spellbinding storyteller behind the online sensation

@thekoreanvegan Joanne Lee Molinaro has captivated millions of fans with her powerfully moving personal tales of love, family, and food. In her debut cookbook, she shares a collection of her favorite Korean dishes, some traditional and some reimaged, as well as poignant narrative snapshots that have shaped her family history. As Joanne reveals, she's often asked, "How can you be vegan and Korean?" Korean cooking is, after all, synonymous with fish sauce and barbecue. And although grilled meat is indeed prevalent in some Korean food, the ingredients that filled out bapsangs on Joanne's table growing up—doenjang (fermented soybean paste), gochujang (chili sauce), dashima (seaweed), and more—are fully plant-based, unbelievably flavorful, and totally Korean. Some of the recipes come straight from her childhood: Jjajangmyun, the rich Korean-Chinese black bean noodles she ate on birthdays, or the humble Gamja Guk, a potato-and-leek soup her father makes. Some pay homage: Chocolate Sweet Potato Cake is an ode to the two foods that saved her mother's life after she fled North Korea. The Korean Vegan Cookbook is a rich portrait of the immigrant experience with life lessons that are universal. It celebrates how deeply food and the ones we love shape our identity.

First published in 1891, Pellegrino Artusi's *La scienza in cucina e l'arte di mangiar bene* has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor – humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

An illustrated account of the life and work of a leading patron of the Italian Renaissance.

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