

The Good Pub Guide 2018

Looking for a great meal? Discover a selection of 855 scrumptious restaurants, all recommended, in the MICHELIN Guide New York City 2018. Trained anonymous inspectors use the famous Michelin food star rating system to create the ultimate restaurant guide to the city, offering a wealth of tasty cuisines for all budgets. Visitors and locals alike can rely on this annually updated guide with its helpful maps, handy thematic indexes and objective descriptions for a memorable culinary experience.

Now in its 47th edition, the beer-lovers' bible is fully revised and updated each year to feature recommended pubs across the United Kingdom that serve the best real ale. The GBG is completely independent, with listings based entirely on evaluation by CAMRA members. The unique breweries section lists every brewery--micro, regional and national--that produces real ale in the UK, and their beers. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included. This is the complete book for beer lovers and for anyone wanting to experience the UK's finest pubs.

Get your pub on with 10% more content than other beer and pub guides, and over 80 new entries this year The 36th edition of this much-loved guide is as invaluable as ever. Organized county by county, its comprehensive yearly updates and countless reader recommendations ensure that only the very best pubs make the grade. Here you will not only find classic country pubs, town centre inns, riverside retreats and historic havens, but also popular newcomers including gastro pubs and pubs specialising in malt whisky and craft beer. Discover the top pubs in each country for beer, food and accommodation, and find out the winners of the coveted titles of Pub of the Year and Landlord of the Year. Packed with hidden gems, The Good Pub Guide provides a wealth of honest, entertaining, up-to-date and indispensable information.

"You're never far from a great pub and an excellent pint with the Good Beer Guide to hand. Now in its 45th edition, the fully revised and updated Guide recommends pubs in England, Scotland, Wales, Northern Ireland and offshore islands that serve the best real ale. From country inns through urban style bars to backstreet boozers - if you love pubs, don't leave home without the Good Beer Guide"--Page 4 of cover.

The latest updated edition of the market-leading guide to Good Manufacturing Practice (GMP) in the food and drink industry This all-new, 7th edition of Food and Drink - Good Manufacturing Practice: A Guide to its Responsible Management features a wealth of new information reflecting changes in the industry and advances in science that have occurred since the publication of the last edition back in 2013. They include topics such as: Food Safety Culture, Food Crime and Food Integrity Management Systems, Food Crime Risk Assessment including vulnerability risk assessment and Threat Analysis Critical Control Point (TACCP), Security and Countermeasures, Food Toxins, Allergens and Risk Assessment, Provenance and authenticity, Electronic and digital traceability technologies, Worker Welfare Standards; Smart Packaging, Food Donation Controls and Animal Food Supply, Safety Culture; Provenance and integrity testing and Sustainability Issues. In addition to the new topics mentioned above, Food and Drink - Good Manufacturing Practice, 7th Edition offers comprehensive coverage of information in chapters on Quality Management

System; Hazard Analysis Critical Control Point (HACCP); Premises and Equipment; Cleaning and Sanitation; Product Control, Testing and Inspection; Heat Preserved Foods; Frozen Foods; Foods for Catering and Vending Operations; and much more. Comprises both general guidance and food sector-specific requirements for good manufacturing practice Incorporates all the most recent developments and changes in UK and EU law Provides a readable and accessible reference for busy managers in the food industry Food and Drink - Good Manufacturing Practice: A Guide to its Responsible Management, 7th Edition is a valuable reference for anyone in a managerial or technical capacity concerned with the manufacture, storage, and distribution of food and drink. The book is also a “must –read” for the recommended reading lists for food science, food technology and food policy undergraduate and postgraduate studies. IFST - the Institute of Food Science and Technology is the leading qualifying body for food professionals in Europe and the only professional qualifying body in the UK concerned with all aspects of food science and technology.

Get your pub on with Britain's bestselling travel guide for over 35 years. ***Featured in the Guardian, the Times and Mail Online and on BBC Radio 4*** Now in its 39th edition, The Good Pub Guide remains Britain's best-loved guide to pubs around the country. Organised county by county, yearly updates and reader recommendations ensure that only the best pubs make the grade. Whether you're seeking a countryside haven or a bustling city inn, a family friendly eatery or somewhere with great craft beer, The Good Pub Guide will never steer you wrong. It offers comprehensive information on everything from opening hours and prices to pub dogs, with starred reviews marking truly outstanding establishments. Discover the best in each county for beer, food and accommodation, and find out the winners of the coveted titles of 'Pub of the Year' and 'Landlord of the Year'. Packed with honest, entertaining and up-to-date information, this is the only pub guide you'll ever need and the perfect gift for any pub lover and opens with special contributions from James Blunt, Seedlip founder Ben Branson, Great British Bake Off winner Candice Brown and best-selling author Christopher Winn.

The definitive guide to craft beer in the Central United States from established beer experts. The perfect companion for beer-lovers.

The places found in this clubbing guide are the most positively reviewed and recommended by locals and tourists. Nightclubs Guide - Bars, Cocktail Bars, Dance Clubs, DJs, Gay Bars, Irish Pub, Karaoke, Lounges, Music Venues, Pubs, Sports Bars, Wine Bars and many more options to visit and enjoy your stay.

This ain't no cookbook. This ain't no memoir. This is Action Bronson's devotional, a book about the overwhelming power of delicious—no, f*cking amazing—food. Bronson is this era's Homer, and F*ck, That's Delicious is a modern-day Odyssey, replete with orgiastic recipes, world travel, siren songs, and weed. Illustrated, packed with images, and unlike any book in the entire galaxy, Bronson's F*ck, That's Delicious includes 40-plus recipes inspired by his childhood, family, tours, and travels. Journey from bagels with cheese that represent familial love to the sex and Big Macs of upstate New York fat camp and ultimately to the world's most coveted five-star temples of gastronomy. And: the tacos in LA. The best Dominican chimis. Jamaican jerk. Hand-

rolled pasta from Mario. Secrets to good eating from Massimo. Meyhem Lauren's Chicken Patty Potpie. And more! more! more! President Donald J. Trump lays out his professional and personal worldview in this classic work—a firsthand account of the rise of America's foremost deal-maker. "I like thinking big. I always have. To me it's very simple: If you're going to be thinking anyway, you might as well think big."—Donald J. Trump Here is Trump in action—how he runs his organization and how he runs his life—as he meets the people he needs to meet, chats with family and friends, clashes with enemies, and challenges conventional thinking. But even a maverick plays by rules, and Trump has formulated time-tested guidelines for success. He isolates the common elements in his greatest accomplishments; he shatters myths; he names names, spells out the zeros, and fully reveals the deal-maker's art. And throughout, Trump talks—really talks—about how he does it. Trump: The Art of the Deal is an unguarded look at the mind of a brilliant entrepreneur—the ultimate read for anyone interested in the man behind the spotlight. Praise for Trump: The Art of the Deal "Trump makes one believe for a moment in the American dream again."—The New York Times "Donald Trump is a deal maker. He is a deal maker the way lions are carnivores and water is wet."—Chicago Tribune "Fascinating . . . wholly absorbing . . . conveys Trump's larger-than-life demeanor so vibrantly that the reader's attention is instantly and fully claimed."—Boston Herald "A chatty, generous, chutzpa-filled autobiography."—New York Post

The New York Times best-selling book exploring the counterproductive reactions white people have when their assumptions about race are challenged, and how these reactions maintain racial inequality. In this "vital, necessary, and beautiful book" (Michael Eric Dyson), antiracist educator Robin DiAngelo deftly illuminates the phenomenon of white fragility and "allows us to understand racism as a practice not restricted to 'bad people' (Claudia Rankine). Referring to the defensive moves that white people make when challenged racially, white fragility is characterized by emotions such as anger, fear, and guilt, and by behaviors including argumentation and silence. These behaviors, in turn, function to reinstate white racial equilibrium and prevent any meaningful cross-racial dialogue. In this in-depth exploration, DiAngelo examines how white fragility develops, how it protects racial inequality, and what we can do to engage more constructively.

Britain's bestselling travel guide for over 30 years and the only truly independent guide of its kind. ***Featured in the Guardian, the Times and Mail Online and on BBC Radio 4*** The 37th edition of this much-loved book is as irreplaceable as ever. Organised county by county, its yearly updates and reader recommendations ensure that only the best pubs make the grade. Here you will not only find a fantastic range of countryside havens, bustling inns and riverside retreats, but also a growing number of gastropubs and pubs specialising in malt whiskey and craft beers. Discover the top pubs in each county for beer, food and accommodation, and find out the winners of the coveted titles of Pub of the Year and landlord of the Year. Packed with hidden gems, The Good Pub Guide continues to provide a wealth of honest, entertaining and up-to-date information on the countries drinking establishments.

The Good Food Guide 2018 - for the first time - reviews restaurants and awards hats across all capital cities in every Australian state and territory ȷ from Darwin, Hobart, Sydney and Melbourne to Perth, Brisbane, Adelaide and Canberra. Published by Fairfax

Media, it builds on a proud, 38-year tradition of culinary tradition, independent journalism and review. The Age Good Food Guide launched in 1979, followed by The Sydney Morning Herald Good Food Guide in 1984 and, most recently, the Brisbane Times Good Food Guide. The Good Food Guide 2018 merges the three previous Good Food Guides, and combines it with the content from NSW, Victoria and Queensland to include all states nationally. The extended reach of the Guide into previously uncharted regional foodie regions – including the Barossa Valley, Margaret River and King Island – helps ensure recognition of the crème de la crème of Australia's dining industry. The Good Food Guide 2018 is edited by Myffy Rigby and Roslyn Grundy.

Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

Brimming with gorgeous photos and witty text, this elegant book celebrates London's most renowned and historic pubs. For centuries the pub has been an essential part of London's cultural and social fabric. This beautifully illustrated book takes readers through the doors of 25 historically and architecturally significant London pubs. Through photographs specially commissioned for this project, readers can explore these institutions--from snob screens to 400-hundred-year-old flagstone floors. Engaging texts highlight what makes each pub so special; their place in London's history, the personalities who have frequented them, the events that occurred inside, and the ways pubs have contributed phrases such as "on the wagon" and "one for the road" to the modern lexicon. This book reveals why The Lamb and Flag in Covent Garden earned the nickname the "Bucket of Blood", and features a pub that Charles Dickens described as a "great rambling queer old place". Furthermore, the book muses over the chances that Casanova paid a visit to The Dog and Duck in Soho, and uncovers the location of Charles De Gaulle's favorite wartime watering hole. These and other amusing anecdotal histories make this fascinating and luxuriously illustrated book a must-have for anyone with a love for the good old London pub.

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Did you know that the majority of the world's food is produced by small-scale farmers? Most of the food you eat comes

from a farm, whether it's a crop, animal, dairy, fish or other type of farm. But farmers aren't the only food heroes out there. From the cultivation of food to its arrival at your table, different food heroes are involved every step of the way. Discover the important role these heroes play and the digital innovations that are helping them and our food systems to perform better. Find out what each of us – governments, farmers, businesses and the general public – can do to improve how our food is produced and learn how you can make a difference!

NEW YORK TIMES BEST SELLER • A Best Book of 2021: Entertainment Weekly, Good Morning America, Wall Street Journal, and more From the indie rockstar of Japanese Breakfast fame, and author of the viral 2018 New Yorker essay that shares the title of this book, an unflinching, powerful memoir about growing up Korean American, losing her mother, and forging her own identity. In this exquisite story of family, food, grief, and endurance, Michelle Zauner proves herself far more than a dazzling singer, songwriter, and guitarist. With humor and heart, she tells of growing up one of the few Asian American kids at her school in Eugene, Oregon; of struggling with her mother's particular, high expectations of her; of a painful adolescence; of treasured months spent in her grandmother's tiny apartment in Seoul, where she and her mother would bond, late at night, over heaping plates of food. As she grew up, moving to the East Coast for college, finding work in the restaurant industry, and performing gigs with her fledgling band--and meeting the man who would become her husband--her Koreanness began to feel ever more distant, even as she found the life she wanted to live. It was her mother's diagnosis of terminal cancer, when Michelle was twenty-five, that forced a reckoning with her identity and brought her to reclaim the gifts of taste, language, and history her mother had given her. Vivacious and plainspoken, lyrical and honest, Zauner's voice is as radiantly alive on the page as it is onstage. Rich with intimate anecdotes that will resonate widely, and complete with family photos, *Crying in H Mart* is a book to cherish, share, and reread.

The Good Pub Guide 2018 Random House

"An evidence-based guide to using the Mediterranean diet and your kitchen in the pursuit of optimal health"--Cover.
The Good Food Guide 2018 - for the first time - reviews restaurants and awards hats across all capital cities in every Australian state and territory ħ from Darwin, Hobart, Sydney and Melbourne to Perth, Brisbane, Adelaide and Canberra. Published by Fairfax Media, it builds on a proud, 38-year tradition of culinary tradition, independent journalism and review. The Age Good Food Guide launched in 1979, followed by The Sydney Morning Herald Good Food Guide in 1984 and, most recently, the Brisbane Times Good Food Guide. The Good Food Guide 2018 merges the three previous Good Food Guides, and combines it with the content from NSW, Victoria and Queensland to include all states nationally. The extended reach of the Guide into previously uncharted regional foodie regions ħ including the Barossa Valley, Margaret River and King Island ħ helps ensure recognition of the cr me de la cr me of Australia's dining industry. The Good Food

Guide 2018 is edited by Myffy Rigby and Roslyn Grundy.

From the school yards of the South Bronx to the tops of the "Billboard" charts, rap has emerged as one of the most influential cultural forces of our time. This pioneering anthology brings together more than 300 lyrics written over 30 years, from the "old school" to the present day.

Best Daym Takeout Drive-ins, diners and dives: Daymon Patterson, author of *Eating Across America*, is better known as Daym Drops, an American food critic, YouTube celebrity, and television presenter. He initially gained popularity on YouTube for his video review of a Five Guys takeout meal, which spawned a viral online song by the Gregory Brothers. He hosted *Best Daym Takeout*, a food-review oriented television program on the Travel Channel, based on his experiences and with certain aspects borrowed from his YouTube channel. "Best Daym Takeout", aired in 2013, with works featured on The Jimmy Fallon show. That's where Rachel Ray's Team found me, and brought me on for a few episodes before Rachel Ray offered me a position on the show as her Food Correspondent. I travel abroad, sampling dishes and many QSR locations, all to give them a Super Official Food Review from the front seat of my Truck. Cheap eats, food trucks and street food: Shows like *Diners, Drive-ins and Dives* have never been more popular. And they have inspired a movement. More and more, people are packing up their cars and road tripping in search of cheap eats, food trucks and street food. Daym Drops offers *Eating Across America* for all traveling foodies.

"The only source of real GMAT questions from past exams"--Cover.

This is a good guide for a sustainable lifestyle. It's as simple as that. Would you like to live more sustainably, but without putting a lot of time, effort or money into it? Then this is your book. It's filled with practical and positive tips on fashion, beauty, food, home, work, travel and leisure, and shows that stylish and sustainable go very well together. In particular, it demonstrates that it is about being good, not perfect: about smart choices, doing what you can and what suits you. With this modern handbook, sustainable fashion and lifestyle expert Marieke Eyskoot makes green living fun and doable. The right addresses, beautiful labels, great places, surprising facts and handy solutions – exactly what you need. Because doing good and feeling good at the same time: this is what everyone is looking for.

R Markdown: The Definitive Guide is the first official book authored by the core R Markdown developers that provides a comprehensive and accurate reference to the R Markdown ecosystem. With R Markdown, you can easily create reproducible data analysis reports, presentations, dashboards, interactive applications, books, dissertations, websites, and journal articles, while enjoying the simplicity of Markdown and the great power of R and other languages. In this book, you will learn Basics: Syntax of Markdown and R code chunks, how to generate figures and tables, and how to use other computing languages Built-in output formats of R Markdown: PDF/HTML/Word/RTF/Markdown documents and ioslides/Slidy/Beamer/PowerPoint presentations Extensions and applications: Dashboards, Tufte handouts, xaringan/reveal.js presentations, websites, books, journal articles, and interactive tutorials Advanced topics: Parameterized reports, HTML widgets, document templates, custom output formats, and Shiny documents. Yihui Xie is a software engineer at RStudio. He has authored and co-authored several R packages, including knitr, rmarkdown, bookdown, blogdown, shiny, xaringan, and animation. He has published three other books,

Dynamic Documents with R and knitr, bookdown: Authoring Books and Technical Documents with R Markdown, and blogdown: Creating Websites with R Markdown. J.J. Allaire is the founder of RStudio and the creator of the RStudio IDE. He is an author of several packages in the R Markdown ecosystem including rmarkdown, flexdashboard, learnr, and radix. Garrett Golemund is the co-author of R for Data Science and author of Hands-On Programming with R. He wrote the lubridate R package and works for RStudio as an advocate who trains engineers to do data science with R and the Tidyverse.

New York Times Bestseller A New York Times Best Cookbook of Fall 2018? “An indispensable manual for home cooks and pro chefs.” —Wired At Noma—four times named the world’s best restaurant—every dish includes some form of fermentation, whether it’s a bright hit of vinegar, a deeply savory miso, an electrifying drop of garum, or the sweet intensity of black garlic. Fermentation is one of the foundations behind Noma’s extraordinary flavor profiles. Now René Redzepi, chef and co-owner of Noma, and David Zilber, the chef who runs the restaurant’s acclaimed fermentation lab, share never-before-revealed techniques to creating Noma’s extensive pantry of ferments. And they do so with a book conceived specifically to share their knowledge and techniques with home cooks. With more than 500 step-by-step photographs and illustrations, and with every recipe approachably written and meticulously tested, The Noma Guide to Fermentation takes readers far beyond the typical kimchi and sauerkraut to include koji, kombuchas, shoyus, misos, lacto-ferments, vinegars, garums, and black fruits and vegetables. And—perhaps even more important—it shows how to use these game-changing pantry ingredients in more than 100 original recipes. Fermentation is already building as the most significant new direction in food (and health). With The Noma Guide to Fermentation, it’s about to be taken to a whole new level.

CAMRA's Good Beer Guide is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale. Now in its 45th edition, the guide is completely independent, with listings based entirely on evaluation and nomination by CAMRA members. The unique Breweries section contains a full listing of Britain's breweries - from national to micro - with information about their core beers. The 2019 edition of this acclaimed, highly trusted national guide - the home of the hats - reviews 500 restaurants around Australia and award the best eateries from Darwin to Hobart, Melbourne to Perth, and Sydney to Brisbane. The Age Good Food Guide was launched in 1979 and The Sydney Morning Herald Good Food Guide followed five years later. With the addition of The Brisbane Times, The Canberra Times and WA Today, the Good Food Guide is Australia's most trusted restaurant guide, compiled and edited by respected, independent critics. Reviewers arrive unannounced, pay for their own meals and are stringent judges, looking at service, ambiance, the X factor and, of course, the food. Hats are awarded to the best of the best. To achieve a hat is a pinnacle of a chef's career and a restaurant's history, and the term 'hatted' has become part of the Australian lexicon.

"A 22-volume, highly illustrated, A-Z general encyclopedia for all ages, featuring sections on how to use World Book, other research aids, pronunciation key, a student guide to better writing, speaking, and research skills, and comprehensive index"--

Britain's bestselling travel guide for over 35 years and the only truly independent pub guide of its kind. ***Featured in the Guardian, the Times and Mail Online and on BBC Radio 4*** The 38th edition of this much-loved book is as irreplaceable as ever. Organised county by county, its yearly updates and reader recommendations ensure that only the best pubs make the grade. Here you will not only find a fantastic range of countryside havens, bustling inns and riverside retreats, but also pubs known for their excellent food, some specialising in malt whiskey and craft beers. Discover the top pubs in each county for beer, food and accommodation, and find out the winners of the coveted titles of Pub of the Year and landlord of the Year. Packed with hidden gems, The Good Pub Guide continues to provide a wealth of honest, entertaining and

up-to-date information on the countries drinking establishments.

The Pubs found in this book are the most positively reviewed and recommended by locals and travelers. "TOP 1,000 PUBS" Gastropubs, Cocktail Bars, Sports Bars, Gay Bars, Wine Bars, Dance Clubs, Karaoke, Comedy Clubs, Music Venues, Adult Entertainment and many more options to visit, relax and enjoy your stay.

The definitive guide to buying, storing, and enjoying whole foods, in full color for the first time and revised and updated throughout. An inspiring and indispensable one-stop resource, The Essential Good Food Guide is your key to understanding how to buy, store, and enjoy whole foods. Margaret M. Wittenberg shares her insider's knowledge of products available at national retailers and natural foods markets, providing at-a-glance buying guides. Her ingredient profiles include detailed preparation advice, such as dried bean cooking times, cooking ratios of whole grains to water, culinary oil smoke points, and much more. She also clarifies confusing food labels, misleading marketing claims, and common misperceptions about everyday items, allowing you to maximize the benefits of whole foods cooking. With full-color photography, this new edition of The Essential Good Food Guide is fully revised with the most up-to-date advice on organics, heirloom grains and legumes, gluten-free cooking options, and the new varieties of fruits and vegetables popping up at farmers' markets across the country to help you make the most of your time in the grocery aisle and the kitchen.

"This book introduces you to R, RStudio, and the tidyverse, a collection of R packages designed to work together to make data science fast, fluent, and fun. Suitable for readers with no previous programming experience"--

The 2007 pet food recalls followed a multitude of pets getting sick and dying from contaminated food; now pet owners must take charge of what they feed their dogs and cats. With The Ultimate Pet Food Guide, veteran dog trainer, behaviorist, and author Liz Palika focuses on nutritional needs and covers every type of feeding, including controversial raw diets, homemade cooked food, and commercial foods. Palika also addresses introducing new foods; what "human foods" pets shouldn't eat; free-feeding; responsibility for food safety; where ingredients come from; and red flags in ingredients. Included are over fifty veterinarian- and pet-nutritionist-approved recipes and diets tailored to special-needs pets, such as puppies/kittens and pregnant, older, overweight and/or more sedentary animals.

'The Good Food Guide 2011' is a reliable single source for the best of eating out in the UK. Its objectivity and independence have been well established for over 50 years and it is committed to providing informative, well-written, fully researched reviews on a wide range of restaurants.

The #1 New York Times bestseller. Over 3 million copies sold! Tiny Changes, Remarkable Results No matter your goals, Atomic Habits offers a proven framework for improving--every day. James Clear, one of the world's leading experts on habit formation, reveals practical strategies that will teach you exactly how to form good habits, break bad ones, and master the tiny behaviors that lead to remarkable results. If you're having trouble changing your habits, the problem isn't you. The problem is your system. Bad habits repeat themselves again and again not because you don't want to change, but because you have the wrong system for

change. You do not rise to the level of your goals. You fall to the level of your systems. Here, you'll get a proven system that can take you to new heights. Clear is known for his ability to distill complex topics into simple behaviors that can be easily applied to daily life and work. Here, he draws on the most proven ideas from biology, psychology, and neuroscience to create an easy-to-understand guide for making good habits inevitable and bad habits impossible. Along the way, readers will be inspired and entertained with true stories from Olympic gold medalists, award-winning artists, business leaders, life-saving physicians, and star comedians who have used the science of small habits to master their craft and vault to the top of their field. Learn how to: • make time for new habits (even when life gets crazy); • overcome a lack of motivation and willpower; • design your environment to make success easier; • get back on track when you fall off course; ...and much more. Atomic Habits will reshape the way you think about progress and success, and give you the tools and strategies you need to transform your habits--whether you are a team looking to win a championship, an organization hoping to redefine an industry, or simply an individual who wishes to quit smoking, lose weight, reduce stress, or achieve any other goal.

#1 New York Times Bestseller Legendary venture capitalist John Doerr reveals how the goal-setting system of Objectives and Key Results (OKRs) has helped tech giants from Intel to Google achieve explosive growth—and how it can help any organization thrive. In the fall of 1999, John Doerr met with the founders of a start-up whom he'd just given \$12.5 million, the biggest investment of his career. Larry Page and Sergey Brin had amazing technology, entrepreneurial energy, and sky-high ambitions, but no real business plan. For Google to change the world (or even to survive), Page and Brin had to learn how to make tough choices on priorities while keeping their team on track. They'd have to know when to pull the plug on losing propositions, to fail fast. And they needed timely, relevant data to track their progress—to measure what mattered. Doerr taught them about a proven approach to operating excellence: Objectives and Key Results. He had first discovered OKRs in the 1970s as an engineer at Intel, where the legendary Andy Grove ("the greatest manager of his or any era") drove the best-run company Doerr had ever seen. Later, as a venture capitalist, Doerr shared Grove's brainchild with more than fifty companies. Wherever the process was faithfully practiced, it worked. In this goal-setting system, objectives define what we seek to achieve; key results are how those top-priority goals will be attained with specific, measurable actions within a set time frame. Everyone's goals, from entry level to CEO, are transparent to the entire organization. The benefits are profound. OKRs surface an organization's most important work. They focus effort and foster coordination. They keep employees on track. They link objectives across silos to unify and strengthen the entire company. Along the way, OKRs enhance workplace satisfaction and boost retention. In Measure What Matters, Doerr shares a broad range of first-person, behind-the-scenes case studies, with narrators including Bono and Bill Gates, to demonstrate the focus, agility, and explosive growth that OKRs have spurred at so many great organizations. This book will help a new generation of leaders capture the same magic.

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