

Simply Raw 2017 Wall Calendar Vegetable Portraits And Raw Food Recipes

Right here, we have countless ebook **Simply Raw 2017 Wall Calendar Vegetable Portraits And Raw Food Recipes** and collections to check out. We additionally come up with the money for variant types and next type of the books to browse. The satisfactory book, fiction, history, novel, scientific research, as well as various new sorts of books are readily straightforward here.

As this Simply Raw 2017 Wall Calendar Vegetable Portraits And Raw Food Recipes , it ends going on being one of the favored ebook Simply Raw 2017 Wall Calendar Vegetable Portraits And Raw Food Recipes collections that we have. This is why you remain in the best website to look the amazing book to have.

The Photography of Modernist Cuisine - Nathan Myhrvold 2013

The Photography of Modernist Cuisine is a feast for the eyes that serves up the beauty of food through innovative and striking photography. In the team's newest book, simple ingredients, eclectic dishes, and the dynamic phenomena at work in the kitchen are transformed into vivid, arresting art in 300 giant images. Hundreds of jaw-dropping photographs include some of the most amazing images from Modernist Cuisine and Modernist Cuisine at Home as well as many new and unpublished photos. The Photography of Modernist Cuisine also takes you into The Cooking Lab's revolutionary kitchen and its photo studio on a visual tour that reveals the special equipment and techniques the Modernist Cuisine team uses to create its culinary inventions and spectacular images. Aspiring photographers will find useful tips on how to frame and shoot their own professional-quality photographs of food in both the restaurant and the home.

The God of Small Things - Arundhati Roy 2011-07-27

The beloved debut novel about an affluent Indian family forever changed by one fateful day in 1969, from the author of *The Ministry of Utmost Happiness* NEW YORK TIMES BESTSELLER • MAN BOOKER PRIZE WINNER Compared favorably to the works of Faulkner and Dickens, Arundhati Roy's modern classic is equal parts powerful family saga, forbidden love story, and piercing political drama. The seven-year-old

twins Estha and Rahel see their world shaken irrevocably by the arrival of their beautiful young cousin, Sophie. It is an event that will lead to an illicit liaison and tragedies accidental and intentional, exposing "big things [that] lurk unsaid" in a country drifting dangerously toward unrest. Lush, lyrical, and unnerving, *The God of Small Things* is an award-winning landmark that started for its author an esteemed career of fiction and political commentary that continues unabated.

The impact of disasters and crises on agriculture and food security: 2021 - Food and Agriculture Organization of the United Nations 2021-03-17 On top of a decade of exacerbated disaster loss, exceptional global heat, retreating ice and rising sea levels, humanity and our food security face a range of new and unprecedented hazards, such as megafires, extreme weather events, desert locust swarms of magnitudes previously unseen, and the COVID-19 pandemic. Agriculture underpins the livelihoods of over 2.5 billion people - most of them in low-income developing countries - and remains a key driver of development. At no other point in history has agriculture been faced with such an array of familiar and unfamiliar risks, interacting in a hyperconnected world and a precipitously changing landscape. And agriculture continues to absorb a disproportionate share of the damage and loss wrought by disasters. Their growing frequency and intensity, along with the systemic nature of risk, are upending people's lives, devastating livelihoods, and jeopardizing

our entire food system. This report makes a powerful case for investing in resilience and disaster risk reduction – especially data gathering and analysis for evidence informed action – to ensure agriculture’s crucial role in achieving the future we want.

Maine Farm - Stanley Joseph 1991

A tribute to the everyday rewards of rural living. The authors record the rhythms of their work and days, along the way providing advice and instruction on dozens of traditional country arts and crafts. 250 full-color photos.

World Food and Agriculture - Statistical Yearbook 2020 - Food and Agriculture

Organization of the United Nations 2020-10-20

This publication offers a synthesis of the major factors at play in the global food and agricultural landscape. Statistics are presented in four thematic chapters, covering the economic importance of agricultural activities, inputs, outputs and factors of production, their implications for food security and nutrition and their impacts on the environment. The Yearbook is meant to constitute a primary tool for policy makers, researchers and analysts, as well as the general public interested in the past, present and future path of food and agriculture.

Everyday Raw Detox - Meredith Baird
2013-03-01

Everyday offerings for a healthier diet and lifestyle. Finding pleasurable ways to incorporate healthy food into your diet is what this book is all about. Every offering provides a level of detox—whether you want to cleanse for a day, a week, or just simply exchange one meal—with tasty raw, vegan drinks and dishes. There are recipes for blended fruit or vegetable tonics, appetizers, soups, salads, and main dishes along with a special section of skin and body tonics. It includes 100 recipes.

You Look at Me Like an Emergency - Cig Harvey 2012

This is a visual autobiography exploring the photographer's central relationships over the course of more than a decade. Through rich, vibrant photographs and revealing writing, Harvey creates totems that mark key moments in her life.

Blue Violet - Cig Harvey 2021-05-04

A book of deeply personal and lush photographs, drawings, and writing, *Blue Violet* is Cig

Harvey's celebration of the natural world and the senses. *Blue Violet* is a vibrant meditation on the procession of seasons, sensory abundance, and the magic in everyday life. Part art book, botanical guide, historical encyclopedia, and poetry collection, *Blue Violet* is a compendium of beauty, color, and the senses. Plants, flowers, and our experience of the natural world are the threads that tie this unique book together.

Exploring the five senses, *Blue Violet* takes the reader on a personal journey through nature and the range of human emotions. As with her previous three titles--*You Look At Me Like An Emergency*, *Gardening at Night*, and *You an Orchestra You a Bomb*--this book invites the reader to pause, laugh, cry, create, and become more aware of the natural world. Images and text in a variety of forms (prose poetry, recipes, lists, research pieces, diagrams) focus on immediate experience to understand the vibrancy of the senses on memory and feelings.

Bread Revolution - Peter Reinhart 2014-10-21
Renowned baking instructor, and author of *The Bread Baker's Apprentice*, Peter Reinhart explores the cutting-edge developments in bread baking, with fifty recipes and formulas that use sprouted flours, whole and ancient grains, nut and seed flours, alternative flours (such as teff and grape skin), and allergy-friendly and gluten-free approaches. A new generation of bakers and millers are developing innovative flours and baking techniques that are designed to extract the grain's full flavor potential—what Reinhart calls “the baker’s mission.” In this lushly photographed primer, Reinhart draws inspiration from these groundbreaking methods to create master recipes and formulas any home baker can follow, including *Sprouted Sandwich Rye Bread*, *Gluten-Free Many-Seed Toasting Bread*, and *Sprouted Wheat Croissants*. In many instances, such as with sprouted flours, preferments aren't necessary because so much of the flavor development occurs during the sprouting phase. For grains that benefit from soakers, bigas, and sourdough starters, Reinhart provides the precise guidance that has made him such a trusted expert in the field. Advanced bakers will relish Reinhart's inventive techniques and exacting scientific explanations, while beginning bakers will rejoice in his demystification of ingredients and methods—and

all will come away thrilled by bread's new frontier. *Correction to the Sprouted Whole Wheat Bread recipe on page 63: The volume measure of water should be 1 ¾ cups plus 1 tablespoon, not 3 ¼ cups.

Sustainable Market Farming - Pam Dawling
2013-02-01

Growing for 100 - the complete year-round guide for the small-scale market grower. Across North America, an agricultural renaissance is unfolding. A growing number of market gardeners are emerging to feed our appetite for organic, regional produce. But most of the available resources on food production are aimed at the backyard or hobby gardener who wants to supplement their family's diet with a few homegrown fruits and vegetables. Targeted at serious growers in every climate zone, Sustainable Market Farming is a comprehensive manual for small-scale farmers raising organic crops sustainably on a few acres. Informed by the author's extensive experience growing a wide variety of fresh, organic vegetables and fruit to feed the approximately one hundred members of Twin Oaks Community in central Virginia, this practical guide provides: Detailed profiles of a full range of crops, addressing sowing, cultivation, rotation, succession, common pests and diseases, and harvest and storage Information about new, efficient techniques, season extension, and disease resistant varieties Farm-specific business skills to help ensure a successful, profitable enterprise Whether you are a beginning market grower or an established enterprise seeking to improve your skills, Sustainable Market Farming is an invaluable resource and a timely book for the maturing local agriculture movement. Pam Dawling is a contributing editor with Growing for Market magazine. An avid vegetable grower, she has been farming as a member of Twin Oaks Community in central Virginia for over twenty years, where she helps grow food for around one hundred people on three and a half acres, and provides training in sustainable vegetable production.

Sophie's World - Jostein Gaarder 2007-03-20
One day Sophie comes home from school to find two questions in her mail: "Who are you?" and "Where does the world come from?" Before she knows it she is enrolled in a correspondence

course with a mysterious philosopher. Thus begins Jostein Gaarder's unique novel, which is not only a mystery, but also a complete and entertaining history of philosophy.

The Organic Lawn Care Manual - Paul Boardway Tukey 2007-01-01

Explains how to make a lawn safe and environmentally friendly using organic methods, and how to pick the best grass for each climate and sunlight situation.

You an Orchestra You a Bomb - Cig Harvey
2017-11

Cig Harvey's third monograph, *You An Orchestra You A Bomb*, is a vibrant and bold book; possibly her most beautiful to date. It explores the photographer's relationship with life itself. It is a book about paying attention to and appreciating the fragile present. *You An Orchestra You A Bomb* captures moments of awe, makes icons of the everyday, and looks at life on the threshold between magic and disaster. Cig has always experienced the world viscerally but after a traumatic event, a raw heightened awareness of temporary nature of life permeates this new work. Through breathless moments of beauty, her images propel us to fathom the sacred in the split seconds of everyday. Cig's photographs are interwoven with her intimate poetry in this hauntingly beautiful book.

The UltraMetabolism Cookbook - Mark Hyman
2007-11-20

From the ten-time New York Times bestselling author of *Ultrametabolism*, *The Blood Sugar Solution*, and *Eat Fat, Get Thin* comes *The UltraMetabolism Cookbook*. The perfect companion to Dr. Hyman's New York Times bestseller, *Ultrametabolism*, *The UltraMetabolism Cookbook* has 200 convenient, easy-to-prepare, and, delicious recipes geared to each phase of the *Ultrametabolism* plan and designed to kick your metabolism into overdrive, change the way you eat, and establish a lifestyle shift to help you feel better and keep the weight off. The first part of the book takes the reader through the three-week detoxification of Phase I and offers a wide variety of delicious and easily prepared dishes like Roasted Shrimp, Turkey and Red Bean Chili, and Ratatouille. Phase II rebalances your metabolism in four weeks and offers the way to a healthy metabolism for life

with recipes for satisfying, flavor-packed appetizers like Curried Deviled Eggs with Cashews, as well as many more new salads, meats, fish, shellfish, soups, poultry, grains, vegetables, breakfast foods, snacks and, of course, lots of plant-based options and bean dishes for vegetarians. Based off cutting-edge nutritional science, these great recipes will help you integrate the UltraMetabolism way of eating into your lifestyle, from quick weeknight suppers to entertaining and holiday meals.

Everyday Raw Express - Matthew Kenney
2011-08-01

Many people love the philosophy behind and benefits of eating raw, but often the recipes take hours or even a period of several days to prepare. Everyday Raw Express offers delicious soups and smoothies, pastas and wraps, entrees and desserts all prepared in 30 minutes or less. Matthew Kenney is a chef, restaurateur, caterer, and food writer. He has appeared on the Today Show, the Food Network, and numerous morning and talk shows. Matthew splits his time between New York and Maine. Raw food in 30 minutes or less!

PLANTLAB - Matthew Kenney 2017-11-14

In PLANTLAB, world-renowned vegan chef Matthew Kenney serves up a truly unique and visually stunning cookbook emphasizing the art of plant-based cuisine. From Matthew Kenney, long considered a pioneer in raw and vegan cuisine, comes the first definitive vegan cookbook for serious foodies and chefs. Kenney's life work has been his commitment to plant-based innovation as well as culinary nutrition, and in PLANTLAB he employs inventive techniques and creative thinking in dishes that are visual masterpieces as well as delectable meals. Inspired by his experimental kitchen and laboratory located in Belfast, Maine, PLANTLAB will help redefine plant-based cuisine for home cooks and amp up their skills to create beautifully prepared, delicious vegan foods in their own kitchens. From root purees and soups to kale polenta and pizza, the 100+ recipes employ a modern, creative approach that builds on skills as you progress through the book. As the recipes get more advanced, so do the techniques, and by the end, you will be fermenting and using a smoke gun like a pro. Throughout, Kenney explores elements of the

lifestyle that go along with plant-based wellness, expanding on the science behind foods and explaining cutting-edge food technology and innovative techniques, such as using and making nut-based cheeses and artisanal chocolate.

Elegantly designed and gorgeously photographed, PLANTLAB celebrates innovative vegan cuisine at the highest level. It is a feast for the senses.

Moore's Rural New-Yorker - 1898

TRADOC Pamphlet TP 600-4 The Soldier's Blue Book - United States Government Us Army
2019-12-14

This manual, TRADOC Pamphlet TP 600-4 The Soldier's Blue Book: The Guide for Initial Entry Soldiers August 2019, is the guide for all Initial Entry Training (IET) Soldiers who join our Army Profession. It provides an introduction to being a Soldier and Trusted Army Professional, certified in character, competence, and commitment to the Army. The pamphlet introduces Soldiers to the Army Ethic, Values, Culture of Trust, History, Organizations, and Training. It provides information on pay, leave, Thrift Saving Plans (TSPs), and organizations that will be available to assist you and your Families. The Soldier's Blue Book is mandated reading and will be maintained and available during BCT/OSUT and AIT. This pamphlet applies to all active Army, U.S. Army Reserve, and the Army National Guard enlisted IET conducted at service schools, Army Training Centers, and other training activities under the control of Headquarters, TRADOC.

Gardens Maine Style - Rebecca Sawyer-Fay
2001-01-01

More than 200 luscious photographs present gardens from the length and breadth of Maine. Intimate, conversational text chronicles the diversity of Maine gardens.

Start Fresh - Tyler Florence 2011-06-07

Chef Tyler Florence believes that everybody deserves to eat delicious, flavorful food prepared with care and the freshest ingredients—and that goes for babies, too. In Start Fresh, he takes the expertise he has used to create his own line of organic baby food and presents quick, user-friendly recipes for 60 purees packed with simple, easy-to-digest fruits, vegetables, and grains straight from the earth—nothing fake or

processed allowed. A practical, charming little package from a caring dad and exceptional chef that thousands have come to trust, this book will give parents the tools they need to prepare nutritious food their babies will love to eat—for a truly fresh and healthy start.

The Old Farmer's Almanac 2020 - Old Farmer's Almanac 2019-09-03

It's another new year celebrating everything under the Sun, including the Moon, with The Old Farmer's Almanac, America's oldest continuously published periodical! Always timely, topical, and distinctively "useful, with a pleasant degree of humor," the Almanac has been beloved for centuries by people from all walks of life. As the nation's iconic calendar, the 2020 edition will forecast cultural, culinary, and other life-changing trends; preview notable astronomical events; provide time- and money-saving tips for gardeners of all varieties; set the hook for best fishing days; forecast traditionally 80 percent-accurate weather; and cover a range of related topics, including anniversaries, folklore, husbandry, home remedies, recipes, amusement, contests, and more--too much more to mention--all in the inimitable way it has done since 1792.

No Dig - Charles Dowding 2022-09-06

Work in partnership with nature to nurture your soil for healthy plants and bumper crops - without back-breaking effort! Have you ever wondered how to transform a weedy plot into a thriving vegetable garden? Well now you can! By following the simple steps set out in No Dig, in just a few short hours you can revolutionize your vegetable patch with plants already in the ground from day one! Charles Dowding is on a mission to teach that there is no need to dig over the soil, but by minimizing intervention you are actively boosting soil productivity. In fact, The less you dig, the more you preserve soil structure and nurture the fungal mycelium vital to the health of all plants. This is the essence of the No Dig system that Charles Dowding has perfected over a lifetime growing vegetables. So put your gardening gloves on and get ready to discover: - Guides and calendars of when to sow, grow, and harvest. - Inspiring information and first-hand guidance from the author - "Delve deeper" features look in-depth at the No Dig system and the facts and research that back it

up. - The essential role of compost and how to make your own at home. - The importance of soil management, soil ecology, and soil health. Now one of the hottest topics in environmental science, this "wood-wide web" has informed Charles's practice for decades, and he's proven it isn't just trees that benefit - every gardener can harness the power of the wood-wide web. Featuring newly-commissioned step-by-step photography of all stages of growing vegetables and herbs, and all elements of No Dig growing, shot at Charles's beautiful market garden in Somerset, you too will be able to grow more veg with less time and effort, and in harmony with nature - so join the No Dig revolution today! A must-have volume for followers of Charles Dowding who fervently believe in his approach to low input, high yield gardening, as well as gardeners who want to garden more lightly on the earth, with environmentally friendly techniques like organic and No Dig.

Gardening at Night - Cig Harvey 2015-03-23

Gardening at Night is an exploration of home, family, nature, and time. It's predecessor, You Look at Me Like an Emergency, captured journeys in finding and defining home, while Gardening at Night denotes settling into one's landscape, and creating life where you are. The narrative throughout has a delicious element of magical realism - the viewer is left with the feeling of waking within a dream. On the other hand there is familiarity in what she evokes - something primal and instinctual that points to each person's connection to nature. Seasons figure prominently as metaphors for the cycle of life, and interplays between shadow and light underscore the work. Each photograph and written vignette offers a tactile experience of things that ordinarily seem intangible - the secret life of birds, of barren winter trees, of the lake in spring time, or the girl in the window whose house you pass every day. The jewel-toned images are arresting and weighted, but punctuated, as always by Cig's characteristic whimsical style. The result is an intensely personal collection that captures an experience of the world that is at once otherworldly and yet instantly familiar.

New York in Bloom - Georgianna Lane 2019-03-12

Discover the floral heart of New York City in this

companion to the popular *Paris in Bloom* by acclaimed photographer Georgianna Lane. *New York in Bloom* leads you on a beautiful floral tour of the metropolis—past stylish floral studios and corner shops overflowing with fresh-cut blooms, through bustling flower markets, to blooming trees and lush public parks. With sumptuous photography, the unexpected, softer side of New York is revealed by juxtaposing floral beauty with exquisite botanical details found in the city's iconic architecture. Also included are field guides to locating and identifying common spring blooms, a list of recommended locations and vendors, and a tutorial on how to create your own New York-style floral bouquet. For anyone who loves New York City, flowers, and photography, *New York in Bloom* is a gorgeous gift and an essential addition to one's library of fine books.

London in Bloom - Georgianna Lane 2020-03-17
Acclaimed photographer Georgianna Lane explores the flower markets, gardens, and floral boutiques of London. *London in Bloom* showcases the floral abundance of the English capital's extraordinary parks, gardens, florists, and flower markets. In this companion to her popular books *Paris in Bloom* and *New York in Bloom*, Georgianna Lane takes us on a romantic floral tour of London, juxtaposing luscious blooms with intricate floral details found in the city's iconic architecture. The book also includes a detailed list of recommended parks, gardens, markets, and floral designers; a spring tour of blossoms and blooms; a field guide of common spring-blooming trees and shrubs; and step-by-step instructions for creating a London-style bouquet. For flower lovers and Anglophiles alike, *London in Bloom* offers a unique and irresistible view of London.

A World of Food - Carl Warner 2012
Acclaimed photographer Carl Warner invites you to explore colourful miniature landscapes made entirely of edible ingredients.

Corcoran Gallery of Art - Corcoran Gallery of Art 2011

This authoritative catalogue of the Corcoran Gallery of Art's renowned collection of pre-1945 American paintings will greatly enhance scholarly and public understanding of one of the finest and most important collections of historic American art in the world. Composed of more

than 600 objects dating from 1740 to 1945. *Strengthening Forensic Science in the United States* - National Research Council 2009-07-29
Scores of talented and dedicated people serve the forensic science community, performing vitally important work. However, they are often constrained by lack of adequate resources, sound policies, and national support. It is clear that change and advancements, both systematic and scientific, are needed in a number of forensic science disciplines to ensure the reliability of work, establish enforceable standards, and promote best practices with consistent application. *Strengthening Forensic Science in the United States: A Path Forward* provides a detailed plan for addressing these needs and suggests the creation of a new government entity, the National Institute of Forensic Science, to establish and enforce standards within the forensic science community. The benefits of improving and regulating the forensic science disciplines are clear: assisting law enforcement officials, enhancing homeland security, and reducing the risk of wrongful conviction and exoneration. *Strengthening Forensic Science in the United States* gives a full account of what is needed to advance the forensic science disciplines, including upgrading of systems and organizational structures, better training, widespread adoption of uniform and enforceable best practices, and mandatory certification and accreditation programs. While this book provides an essential call-to-action for congress and policy makers, it also serves as a vital tool for law enforcement agencies, criminal prosecutors and attorneys, and forensic science educators.

Outliers - Malcolm Gladwell 2008-11-18
From the bestselling author of *Blink* and *The Tipping Point*, Malcolm Gladwell's *Outliers: The Story of Success* overturns conventional wisdom about genius to show us what makes an ordinary person an extreme overachiever. Why do some people achieve so much more than others? Can they lie so far out of the ordinary? In this provocative and inspiring book, Malcolm Gladwell looks at everyone from rock stars to professional athletes, software billionaires to scientific geniuses, to show that the story of success is far more surprising, and far more

fascinating, than we could ever have imagined. He reveals that it's as much about where we're from and what we do, as who we are - and that no one, not even a genius, ever makes it alone. Outliers will change the way you think about your own life story, and about what makes us all unique. 'Gladwell is not only a brilliant storyteller; he can see what those stories tell us, the lessons they contain' Guardian 'Malcolm Gladwell is a global phenomenon ... he has a genius for making everything he writes seem like an impossible adventure' Observer 'He is the best kind of writer - the kind who makes you feel like you're a genius, rather than he's a genius' The Times

World Economic Situation and Prospects

2020 - United Nations 2020-01-16

This is the United Nations definitive report on the state of the world economy, providing global and regional economic outlook for 2020 and 2021. Produced by the Department of Economic and Social Affairs, the five United Nations regional commissions, the United Nations Conference on Trade and Development, with contributions from the UN World Tourism Organization and other intergovernmental agencies.

Jackson Pollock - Jackson Pollock 1999

Published to accompany the exhibition Jackson Pollock held the Museum of Modern Art, New York, from 1 November 1998 to 2 February 1999.

Paris in Bloom - Georgianna Lane 2017-03-14

Paris—City of Love, City of Light, City of Flowers. From elegant floral boutiques to lively flower markets to glorious blooming trees and expansive public gardens, flowers are the essential ingredient to the lush sensory bouquet that is Parisian life. With beautiful photography, Paris in Bloom transports readers on a stunning floral tour of the city, and provides recommendations to the best flower markets and a detailed guide to spring blooms. Timeless in content, Paris in Bloom is a book for Paris lovers to savor again and again, one to keep on the nightstand to conjure fond memories of their first visit and inspire dreams of the next.

Each Wild Idea - Geoffrey Batchen 2002-02-22

Essays on photography and the medium's history and evolving identity. In *Each Wild Idea*, Geoffrey Batchen explores a wide range of

photographic subjects, from the timing of the medium's invention to the various implications of cyberculture. Along the way, he reflects on contemporary art photography, the role of the vernacular in photography's history, and the Australianness of Australian photography. The essays all focus on a consideration of specific photographs—from a humble combination of baby photos and bronzed booties to a masterwork by Alfred Stieglitz. Although Batchen views each photograph within the context of broader social and political forces, he also engages its own distinctive formal attributes. In short, he sees photography as something that is simultaneously material and cultural. In an effort to evoke the lived experience of history, he frequently relies on sheer description as the mode of analysis, insisting that we look right at—rather than beyond—the photograph being discussed. A constant theme throughout the book is the question of photography's past, present, and future identity.

History of Tofu and Tofu Products (965 CE to 1984) - William Shurtleff; Akiko Aoyagi

2022-06-03

The world's most comprehensive, well documented, and well illustrated book on this subject. With extensive subject and geographic index. 640 photographs and illustrations - many color. Free of charge in digital PDF format.

The Image of the City - Kevin Lynch

1964-06-15

The classic work on the evaluation of city form. What does the city's form actually mean to the people who live there? What can the city planner do to make the city's image more vivid and memorable to the city dweller? To answer these questions, Mr. Lynch, supported by studies of Los Angeles, Boston, and Jersey City, formulates a new criterion—imageability—and shows its potential value as a guide for the building and rebuilding of cities. The wide scope of this study leads to an original and vital method for the evaluation of city form. The architect, the planner, and certainly the city dweller will all want to read this book.

Artisan Vegan Cheese - Miyoko Schinner

2013-03-14

Gourmet restaurateur and vegan food expert Miyoko Schinner shares her secrets for making

homemade nondairy cheeses that retain all the complexity and sharpness of their dairy counterparts while incorporating nutritious nuts and plant-based milks. Miyoko shows how to tease artisan flavors out of unique combinations of ingredients, such as rejuvelac and nondairy yogurt, with minimal effort. The process of culturing and aging the ingredients produces delectable vegan cheeses with a range of consistencies from soft and creamy to firm. For readers who want to whip up something quick, Miyoko provides recipes for almost-instant ricotta and sliceable cheeses, in addition to a variety of tangy dairy substitutes, such as vegan sour cream, creme fraiche, and yogurt. For suggestions on how to incorporate vegan artisan cheeses into favorite recipes, Miyoko offers up delectable appetizers, entrees, and desserts, from caprese salad and classic mac and cheese to eggplant parmesan and her own San Francisco cheesecake.

Training Manual for Organic Agriculture - I. Gomez 2017-09-01

The production of this manual is a joint activity between the Climate, Energy and Tenure Division (NRC) and the Technologies and practices for smallholder farmers (TECA) Team from the Research and Extension Division (DDNR) of FAO Headquarters in Rome, Italy. The realization of this manual has been possible thanks to the hard review, compilation and edition work of Nadia Scialabba, Natural Resources officer (NRC) and Ilka Gomez and Lisa Thivant, members of the TECA Team. Special thanks are due to the International Federation of Organic Agriculture Movements (IFOAM), the Research Institute of Organic Agriculture (FiBL) and the International Institute for Rural Reconstruction (IIRR) for their valuable documents and publications on organic farming for smallholder farmers.

Seeing Like a State - James C. Scott
2020-03-17

"One of the most profound and illuminating studies of this century to have been published in recent decades."—John Gray, *New York Times* Book Review Hailed as "a magisterial critique of top-down social planning" by the *New York*

Times, this essential work analyzes disasters from Russia to Tanzania to uncover why states so often fail—sometimes catastrophically—in grand efforts to engineer their society or their environment, and uncovers the conditions common to all such planning disasters.

"Beautifully written, this book calls into sharp relief the nature of the world we now inhabit."—*New Yorker* "A tour de force."—Charles Tilly, Columbia University
The Cultivator & Country Gentleman - 1896

Ancient Mesopotamia - A. Leo Oppenheim
2013-01-31

"This splendid work of scholarship . . . sums up with economy and power all that the written record so far deciphered has to tell about the ancient and complementary civilizations of Babylon and Assyria."—Edward B. Garside, *New York Times* Book Review
Ancient Mesopotamia—the area now called Iraq—has received less attention than ancient Egypt and other long-extinct and more spectacular civilizations. But numerous small clay tablets buried in the desert soil for thousands of years make it possible for us to know more about the people of ancient Mesopotamia than any other land in the early Near East. Professor Oppenheim, who studied these tablets for more than thirty years, used his intimate knowledge of long-dead languages to put together a distinctively personal picture of the Mesopotamians of some three thousand years ago. Following Oppenheim's death, Erica Reiner used the author's outline to complete the revisions he had begun. "To any serious student of Mesopotamian civilization, this is one of the most valuable books ever written."—Leonard Cottrell, *Book Week* "Leo Oppenheim has made a bold, brave, pioneering attempt to present a synthesis of the vast mass of philological and archaeological data that have accumulated over the past hundred years in the field of Assyriological research."—Samuel Noah Kramer, *Archaeology*
A. Leo Oppenheim, one of the most distinguished Assyriologists of our time, was editor in charge of the *Assyrian Dictionary of the Oriental Institute* and John A. Wilson Professor of Oriental Studies at the University of Chicago.