

## Knife The Cult Craft And Culture Of The Cooks Knife

Highlighted by two hundred full-color photographs, a celebration of American crafts and decorative arts and the artists who create them showcases masterpieces of furniture, wood, ceramics, glass, fiber, jewelry, metal, and basketry from the past two centuries, along with a look at how craft has shaped American history, arts, vitality, and identity. 25,000 first printing.

The best table and chair projects from America's premier woodworking magazine are now together in one book. This collection of projects from the pages of Fine Woodworking will walk the reader through the process of building elegant works of furniture with the clear instruction and comprehensive drawings that Fine Woodworking is known for. The projects, designed by some of America's best woodworkers, will help build skills and result in furniture worthy of being passed down for generations. Included are projects that cover a broad range of styles, ensuring something for every taste. With such a wide range of furniture types covered this book will include something to appeal to every woodworker.

An in-depth exploration of the effects of different steels, heat treatments, and edge geometries on knife performance. This book provides ratings for toughness, edge retention, and corrosion resistance for all of the popular knife steels. Micrographs of over 50 steels. Specific recommended heat treatments for each steel. And answers to questions like: 1) Does a thinner or thicker edge last longer? 2) What heat treatment leads to the best performance? 3) Are there performance benefits to forging blades? 4) Should I use stainless or carbon steel? All of these questions and more are answered by a metallurgist who grew up around the knife industry.

This is the ultimate guide to sharpening with traditional waterstones for all owners of Japanese knives. Provided are step-by-step instructions on proper knife sharpening accompanied by over 120 color photos, plus black and white graphics for clarity. Details on the care for all major blade types are also provided, along with expert advice on the use of solid, abrasive materials, and steel. Important information on care for the waterstones is also provided to keep your sharpening stones useful for many years. Readers learn how to make knives sharp and obtain their very best performance. The expert, Dr. Rudolf Dick, explains special Japanese knives, helps you choose the correct sharpening stones, and provides a detailed guide for sharpening practice. A chapter on the pinnacle of sharpening, polishing Japanese swords, completes the standard work for all users and friends of Japanese knives.

Sharp is a knife skills class in book form and an introduction to the best knives you can buy from all over the world. From a premier knife purveyor and go-to knives expert, this comprehensive guide details the elements of buying and caring for good knives, including sharpening and knife skills. Step-by-step instructions and photography cover a range of techniques with 15 recipes from great chefs—including Stuart Brioza of State Bird Provisions and Melissa Perello of Frances—which feature all the cuts that mark an accomplished cook. Sharply packaged with a textured cover, a foil spine, and more than 150 striking photographs of knifemakers, coveted knives, and beautiful food, this is the cookbook, handbook, and visual journey for anyone wanting to hone their skills in the kitchen.

Looks at the power of effective persuasion, describing the mindset and tactics of persuasion professionals and detailing ways to protect oneself from becoming a victim of manipulation.

An Arab and a Jew open a restaurant together across the street from the United Nations.... It sounds like the beginning of an ethnic joke, but it's the axis around which spins this gutsy, fun-loving, and alarmingly provocative novel, in which a bean can philosophizes, a dessert spoon mystifies, a young waitress takes on the New York art world, and a rowdy redneck welder discovers the lost god of Palestine--while the illusions that obscure humanity's view of the true universe fall away, one by one, like Salome's veils. *Skinny Legs and All* deals with today's most sensitive issues: race, politics, marriage, art, religion, money, and lust. It weaves lyrically through what some call the "end days" of our planet. Refusing to avert its gaze from the horrors of the apocalypse, it also refuses to let the alleged end of the world spoil its mood. And its mood is defiantly upbeat. In the gloriously inventive Tom Robbins style, here are characters, phrases, stories, and ideas that dance together on the page, wild and sexy, like Salome herself. Or was it Jezebel?

Get answers to all your cooking science questions, and cook tastier, more nutritious food using fundamental principles, practical advice, and step-by-step techniques. Where does the heat come from in a chili pepper? Why is wild salmon darker than farmed? Does searing meat really "seal in" the juices? A good recipe goes a long way, but if you can master the science behind it, you'll be one step ahead. Using full-color images, stats and facts through infographics, and an engaging Q&A format to show you how to perfect your cooking, *The Science of Cooking* brings food science out of the lab and into your kitchen. Topics include meat and poultry, seafood, dairy, pulses and grains, fruits, vegetables, spices, herbs, baked goods, and more, making it perfect for perfecting everyday cooking as well as for special meals.

NAMED ONE OF THE BEST BOOKS OF THE YEAR BY People ? O: The Oprah Magazine ? Financial Times ? Kansas City Star ? BookPage ? Kirkus Reviews ? Publishers Weekly ? Booklist NEW YORK TIMES BESTSELLER "A stunner."—Justin Cronin "It's never the disasters you see coming that finally come to pass—it's the ones you don't expect at all," says Julia, in this spellbinding novel of catastrophe and survival by a superb new writer. Luminous, suspenseful, unforgettable, *The Age of Miracles* tells the haunting and beautiful story of Julia and her family as they struggle to live in a time of extraordinary change. On an ordinary Saturday in a California suburb, Julia awakes to discover that something has happened to the rotation of the earth. The days and nights are growing longer and longer; gravity is affected; the birds, the tides, human behavior, and cosmic rhythms are thrown into disarray. In a world that seems filled with danger and loss, Julia also must face surprising developments in herself, and in her personal world—divisions widening between her parents, strange behavior by her friends, the pain and vulnerability of first love, a growing sense of isolation, and a surprising, rebellious new strength. With crystalline prose and the indelible magic of a born storyteller, Karen Thompson Walker gives us a breathtaking portrait of people finding ways to go on in an ever-evolving world. "Gripping drama . . . flawlessly written; it could be the most assured debut by an American writer since Jennifer Egan's *Emerald City*."—The Denver Post "Pure magnificence."—Nathan Englander "Provides solace with its wisdom, compassion, and elegance."—Curtis Sittenfeld "Riveting, heartbreaking, profoundly moving."—Kirkus Reviews (starred review) Look for special features inside. Join the Circle for author chats and more.

Longlisted for the Booker Prize An astonishing, visceral autobiographical novel about a young man straddling two cultures: the university where he is studying English Literature and the disregarded world of London gang warfare. The unforgettable narrator of this compelling, thought-provoking debut goes by two names in his two worlds. At the university he attends, he's Gabriel, a seemingly ordinary, partying student learning about morality at a distance. But in his life outside the classroom, he's Snoopz, a hard living member of London's gangs, well-acquainted with drugs, guns, stabbings, and robbery. Navigating these sides of himself, dealing with loving parents at the same time as treacherous, endangering friends and the looming threat of prison, he is forced to come to terms with who he really is and the life he's chosen for himself. In a distinct, lyrical urban slang all his own, author Gabriel Krauze brings to vivid life the underworld of his city and the destructive impact of toxic masculinity. *Who They Was* is a disturbing yet tender and perspective-altering account of the thrill of violence and the trauma it leaves behind. It is the story of inner cities everywhere, and of the lost boys who must find themselves in their tower blocks.

Good knife skills can be the most important ingredient in preparing a dish. Mastering professional knife skills makes a cook not only faster but safer as well. *Kitchen Knife Skills* shows the home cook how to choose and care for knives, how to keep them sharp and how to make the best use of their most important features. This comprehensive guide details the standard professional techniques used by chefs the world over, allowing the home cook to work just like the professionals -- quickly, effectively and stylishly. Detailed, step-by-step photos and instructions show how to prepare anything in the kitchen, including: -Vegetables -Fruits -Herbs -Poultry and meat -Fish -Bread and cakes

From filleting a fish to fanning a piece of fruit, every knife and knife skill is described in detail in this outstanding resource book. Using this guide, anyone can cook like a professional chef.

KnifeThe Culture, Craft and Cult of Cook's KnifeHardie Grant Publishing

'Hayward, one of the... best food writers alive, every page a different blade, glintingly pictured and lovingly described. Kitchen porn but not sinister: A cook's gotta chop, a cook's gotta mince.' – Simon Schama in New York Times 'Both essential and informative, useful information and sheer blade porn. Tim Hayward explores the world of knives with enthusiasm and authority.' – Anthony Bourdain 'This is possibly the coolest book I have ever seen. Glorious in content, geeky in text and engaging in photography. This is every cook's must-have reference book! I love it.' – Tom Kerridge 'Tim Hayward is the most serious cookery writer I know. Whatever he says, I will listen. Whatever he writes, I will buy.' – Len Deighton 'A gleaming, razor-sharp paean to the chef's greatest weapon in Knife by Tim Hayward. Both eloquent and encyclopaedic, Knife is the ultimate book of blades' – Tom Parker Bowles, Mail on Sunday Knife is a love-letter to this essential culinary tool – its form, history and creation. The knife can be the most functional utensil or the most exquisite piece of design – avid collectors pay jaw-dropping sums for a piece of Japanese hand-crafted steel, made according to traditions that date back thousands of years. Through interviews with knife-makers, chefs and collectors, acclaimed food writer Tim Hayward explores how the relationship between cook and blade has shaped the both the knife itself, and the ways we prepare and eat food all over the world. From Damascus blades to Chinese cleavers and sushi knives, at the heart of Knife is a fascinating guide to 40 different types of knife, each with its own unique story, detailed description and stunning photographs. Lavishly illustrated and designed, and as cool, personal and desirable as the most intricately crafted deba, Knife opens up the world of this most covetable of culinary implements.

A perfect family is shattered when their daughter goes missing in this "brilliantly executed" New York Times bestselling thriller from a "master storyteller" (Providence Sunday Journal). You've lost your daughter. She's addicted to drugs and to an abusive boyfriend. And she's made it clear that she doesn't want to be found. Then, by chance, you see her playing guitar in Central Park. But she's not the girl you remember. This woman is living on the edge, frightened, and clearly in trouble. You don't stop to think. You approach her, beg her to come home. She runs. And you do the only thing a parent can do: you follow her into a dark and dangerous world you never knew existed. Before you know it, both your family and your life are on the line. And in order to protect your daughter from the evils of that world, you must face them head on. Journalist Walls grew up with parents whose ideals and stubborn nonconformity were their curse and their salvation. Rex and Rose Mary and their four children lived like nomads, moving among Southwest desert towns, camping in the mountains. Rex was a charismatic, brilliant man who, when sober, captured his children's imagination, teaching them how to embrace life fearlessly. Rose Mary painted and wrote and couldn't stand the responsibility of providing for her family. When the money ran out, the Walls retreated to the dismal West Virginia mining town Rex had tried to escape. As the dysfunction escalated, the children had to fend for themselves, supporting one another as they found the resources and will to leave home. Yet Walls describes her parents with deep affection in this tale of unconditional love in a family that, despite its profound flaws, gave her the fiery determination to carve out a successful life. -- From publisher description.

Don't miss the latest gripping, high-stakes thriller from Wattpad sensation Natasha Preston, author of the New York Times Bestseller, The Cellar. Of course, the dress was white. This is what I'm supposed to die in, I thought. Not many people knew what their last outfit would be. I pulled it over my head. It fit me perfectly. It had long, loose fitting sleeves, a modest neckline, and waves of material on the skirt. I hated it. There were no shoes, and I was afraid I'd have to run through the forest barefoot but there weren't a lot of options. Besides, I'd run barefoot over a bed of nails to get away. "Scarlett, are you ready?" he called. I looked in the mirror and took a deep breath. Time to fight for my life. Scarlett Garner doesn't remember anything before the age of four-until a car accident changes everything. She starts to remember pieces of a past that frighten her. A past her parents hid from her...and a secret that could get her killed.

Why are most of us so woefully uninformed about our kitchen knives? We are intimidated by our knives when they are sharp, annoyed by them when they are dull, and quietly ashamed that we don't know how to use them with any competence. For a species that has been using knives for nearly as long as we have been walking upright, that's a serious problem. An Edge in the Kitchen is the solution, an intelligent and delightful debunking of the mysteries of kitchen knives once and for all. If you can stack blocks, you can cut restaurant-quality diced vegetables. If you can fold a paper airplane, you can sharpen your knives better than many professionals. Veteran cook Chad Ward provides an in-depth guide to the most important tool in the kitchen, including how to choose the best kitchen knives in your price range, practical tutorials on knife skills, a step-by-step section on sharpening, and more—all illustrated with beautiful photographs throughout. Along the way you will discover what a cow sword is, and why you might want one; why chefs are abandoning their heavy knives in droves; and why the Pinch and the Claw, strange as they may sound, are in fact the best way to make precision vegetable cuts with speed and style. An Edge in the Kitchen is the one and only guide to the most important tool in the kitchen.

Dealing information to wealthy clients throughout the world, Vanessa Munroe hopes to leave her unconventional past behind her until a mission to find the missing daughter of a Texas oil billionaire forces her to return to the central Africa region of her youth.

A gargantuan, mind-altering comedy about the Pursuit of Happiness in America Set in an addicts' halfway house and a tennis academy, and featuring the most endearingly screwed-up family to come along in recent fiction, Infinite Jest explores essential questions about what entertainment is and why it has come to so dominate our lives; about how our desire for entertainment affects our need to connect with other people; and about what the pleasures we choose say about who we are. Equal parts philosophical quest and screwball comedy, Infinite Jest bends every rule of fiction without sacrificing for a moment its own entertainment value. It is an exuberant, uniquely American exploration of the passions that make us human - and one of those rare books that renew the idea of what a novel can do. "The next step in fiction...Edgy, accurate, and darkly witty...Think Beckett, think Pynchon, think Gaddis. Think." --Sven Birkerts, The Atlantic

A man shouldn't die with no understanding of why he's been murdered Renowned throughout the land of Ankhana as the Blade of Tyshalle, Caine has killed his share of monarchs and commoners, villains and heroes. He is relentless, unstoppable, simply the best there is at what he does. At home on Earth, Caine is Hari Michaelson, a superstar whose adventures in Ankhana command an audience of billions. Yet he is shackled by a rigid caste society, bound to ignore the grim fact that he kills men on a far-off world for the entertainment of his own planet—and bound to keep his rage in check. But now Michaelson has crossed the line. His estranged wife, Pallas Rill, has mysteriously disappeared in the slums of Ankhana. To save her, he must confront the greatest challenge of his life: a lethal game of cat and mouse with the most treacherous rulers of two worlds . . .

"Dictionary, n: A malevolent literary device for cramping the growth of a language and making it hard and inelastic. This dictionary, however, is a most useful work." Bierce's groundbreaking Devil's Dictionary had a complex publication history. Started in the mid-1800s as an irregular column in Californian newspapers under various titles, he gradually refined the new-at-the-time idea of an irreverent set of glossary-like definitions. The final name, as we see it titled in this work, did not appear until an 1881 column published in the periodical The San Francisco Illustrated Wasp. There were no publications of the complete glossary in the 1800s. Not until 1906 did a portion of Bierce's collection get published by Doubleday, under the name The Cynic's Word Book—the publisher not wanting to use the word "Devil" in the title, to the great disappointment of the author. The 1906 word book only went from A to L, however, and the remainder was never released under the compromised title. In 1911 the Devil's Dictionary as we know it was published in complete form as part of Bierce's collected works (volume 7 of 12), including the remainder of the definitions from M to Z. It has been republished a number of times, including more recent efforts where older definitions from his columns that never made it into the original book were included. Due to the complex nature of

copyright, some of those found definitions have unclear public domain status and were not included. This edition of the book includes, however, a set of definitions attributed to his one-and-only “Demon’s Dictionary” column, including Bierce’s classic definition of A: “the first letter in every properly constructed alphabet.” Bierce enjoyed “quoting” his pseudonyms in his work. Most of the poetry, dramatic scenes and stories in this book attributed to others were self-authored and do not exist outside of this work. This includes the prolific Father Gassalasca Jape, whom he thanks in the preface—“jape” of course having the definition: “a practical joke.” This book is a product of its time and must be approached as such. Many of the definitions hold up well today, but some might be considered less palatable by modern readers. Regardless, the book’s humorous style is a valuable snapshot of American culture from past centuries. This book is part of the Standard Ebooks project, which produces free public domain ebooks.

Think *Bladerunner* in the tropics... Be seduced, amazed, and shocked by one of the world’s greatest and strangest nations. Past, present, and future Brazil, with all its color, passion, and shifting realities, come together in a novel that is part SF, part history, part mystery, and entirely enthralling. Three separate stories follow three main characters: Edson is a self-made talent impresario one step up from the slums in a near future São Paulo of astonishing riches and poverty. A chance encounter draws Edson into the dangerous world of illegal quantum computing, but where can you run in a total surveillance society where every move, face, and centavo is constantly tracked? Marcelina is an ambitious Rio TV producer looking for that big reality TV hit to make her name. When her hot idea leads her on the track of a disgraced World Cup soccer goalkeeper, she becomes enmeshed in an ancient conspiracy that threatens not just her life, but her very soul. Father Luis is a Jesuit missionary sent into the maelstrom of 18th-century Brazil to locate and punish a rogue priest who has strayed beyond the articles of his faith and set up a vast empire in the hinterland. In the company of a French geographer and spy, what he finds in the backwaters of the Amazon tries both his faith and the nature of reality itself to the breaking point. Three characters, three stories, three Brazils, all linked together across time, space, and reality in a hugely ambitious story that will challenge the way you think about everything.

Discover blades of every class and style with more than 800 spectacular full-color images, along with descriptions of the makers who created them. The go-to resource for all things knives, blades, and edges.

NATIONAL BOOK AWARD FINALIST • NATIONAL BESTSELLER • An audacious, darkly glittering novel set in the eerie days of civilization’s collapse—the spellbinding story of a Hollywood star, his would-be savior, and a nomadic group of actors roaming the scattered outposts of the Great Lakes region, risking everything for art and humanity. Now an original series on HBO Max. Kirsten Raymonde will never forget the night Arthur Leander, the famous Hollywood actor, had a heart attack on stage during a production of *King Lear*. That was the night when a devastating flu pandemic arrived in the city, and within weeks, civilization as we know it came to an end. Twenty years later, Kirsten moves between the settlements of the altered world with a small troupe of actors and musicians. They call themselves *The Traveling Symphony*, and they have dedicated themselves to keeping the remnants of art and humanity alive. But when they arrive in St. Deborah by the Water, they encounter a violent prophet who will threaten the tiny band’s existence. And as the story takes off, moving back and forth in time, and vividly depicting life before and after the pandemic, the strange twist of fate that connects them all will be revealed. Look for Emily St. John Mandel’s new novel, *Sea of Tranquility*, coming in April 2022!

A murderer could be around every corner in this thrilling YA trilogy based on the board game *CLUE*! When a storm strikes at Blackbrook Academy, an elite prep school nestled in the woods of Maine, a motley crew of students—including Beth “Peacock” Picach, Orchid McKee, Vaughn Green, Sam “Mustard” Maestor, Finn Plum, and Scarlet Mistry—are left stranded on campus with their headmaster. Hours later, his body is found in the conservatory and it’s very clear his death was no accident. With this group of students who are all hiding something, nothing is as it seems, and everyone has a motive for murder. Fans of the *CLUE* board game and cult classic film will delight in Diana Peterfreund’s modern reimagining of the brand, its characters, and the dark, magnificent old mansion with secrets hidden within its walls.

Enjoy the best Japanese food at home with more than 100 dishes from the gastronomic megacity, including favorites such as miso, sushi, rice, and sweets. While many people enjoy an almost cult-like reverence for Japanese cuisine, they’re intimidated to make this exquisite food at home. In this comprehensive cookbook, Maori Murota demystifies Japanese cooking, making it accessible and understood by anyone interested in learning about her native food culture and eating well. Inspired by Murota’s memories of growing up in Tokyo—cooking at home with her mother and dining out in the city’s wonderful restaurants and stands—*Tokyo Cult Recipes* offers clear and concise information on key basic cooking techniques and provides guidance on key ingredients that home cooks can use to create authentic Japanese food anytime. *Tokyo Cult Recipes* is packed with dozens of mouthwatering, easy-to-make recipes for miso, sushi, soba noodles, bentos, rice, Japanese tapas, desserts, cakes, and sweets, accompanied by helpful step-by-step photographs. This fabulous cookbook is also a visual guide to this extraordinary city, bringing it colorfully to life in gorgeous shots of food markets, Tokyo street scenes, Japanese kitchen interiors, and more.

Anyone who wants to cook-- either professionally or at home-- needs to know how to use a knife. Holding and using knives correctly will not only help you work more safely, but also enable you to work faster, making you much more efficient in the kitchen.

Called “remarkable” (*The Wall Street Journal*) and “an ambitious, colossal debut novel” (*Publishers Weekly*), Helen DeWitt’s *The Last Samurai* is back in print at last. Helen DeWitt’s 2000 debut, *The Last Samurai*, was “destined to become a cult classic” (*Miramax*). The enterprising publisher sold the rights in twenty countries, so “Why not just, ‘destined to become a classic?’” (*Garth Risk Hallberg*) And why must cultists tell the uninitiated it has nothing to do with Tom Cruise? Sibylla, an American-at-Oxford turned loose on London, finds herself trapped as a single mother after a misguided one-night stand. High-minded principles of child-rearing work disastrously well. J. S. Mill (taught Greek at three) and Yo Yo Ma (Bach at two) claimed the methods would work with any child; when these succeed with the boy Ludo, he causes havoc at school and is home again in a month. (Is he a prodigy, a genius? Readers looking over Ludo’s shoulder find themselves easily reading Greek and more.) Lacking male role models for a fatherless boy, Sibylla turns to endless replays of Kurosawa’s masterpiece *Seven Samurai*. But Ludo is obsessed with the one thing he wants and doesn’t know: his father’s name. At eleven, inspired by his own take on the classic film, he sets out on a secret quest for the father he never knew. He’ll be punched, sliced, and threatened with retribution. He may not live to see twelve. Or he may find a real samurai and save a mother who thinks boredom a fate worse than death.

“I had experienced absolute freedom—I had felt that my body was without boundaries, limitless; that pain didn’t matter, that nothing mattered at all—and it intoxicated me.” In 2010, more than 750,000 people stood in line at Marina

Abramović's MoMA retrospective for the chance to sit across from her and communicate with her nonverbally in an unprecedented durational performance that lasted more than 700 hours. This celebration of nearly fifty years of groundbreaking performance art demonstrated once again that Marina Abramović is truly a force of nature. The child of Communist war-hero parents under Tito's regime in postwar Yugoslavia, she was raised with a relentless work ethic. Even as she was beginning to build an international artistic career, Marina lived at home under her mother's abusive control, strictly obeying a 10 p.m. curfew. But nothing could quell her insatiable curiosity, her desire to connect with people, or her distinctly Balkan sense of humor—all of which informs her art and her life. The beating heart of *Walk Through Walls* is an operatic love story—a twelve-year collaboration with fellow performance artist Ulay, much of which was spent penniless in a van traveling across Europe—a relationship that began to unravel and came to a dramatic end atop the Great Wall of China. Marina's story, by turns moving, epic, and dryly funny, informs an incomparable artistic career that involves pushing her body past the limits of fear, pain, exhaustion, and danger in an uncompromising quest for emotional and spiritual transformation. A remarkable work of performance in its own right, *Walk Through Walls* is a vivid and powerful rendering of the unparalleled life of an extraordinary artist.

A fantasy epic of freedom and empire, gods and monsters, love, loyalty, honour, and betrayal, from the acclaimed author of *GODBLIND*.

Sales of Japanese kitchen knives are booming in the U.S. But how many people have the skills to use these superbly-crafted tools to full advantage? Now, internationally renowned chef Hiromitsu Nozaki shares his expertise and insights in a book that will help anyone who owns a Japanese knife to maximize its performance. In *Japanese Kitchen Knives*, Nozaki teaches the reader how to use usuba, deba and yanagiba, the three main traditional Japanese knives. He explains many essential techniques, such as the importance of understanding blade angle and point of force, and illustrates these lessons by working with ingredients familiar to western readers, like carrots and rainbow trout. Color photos and Nozaki's commentary further clarify the process, and the pictures are taken from the chef's perspective for easier understanding (most other books take photos from the reverse perspective). Each technique is accompanied by recipes that require its use, and all recipes are very simple, using easy-to-acquire ingredients. Other sections include a look at artisanal Japanese knife — making and information on sharpening, storing and identifying the variety of Japanese knives. Specialty knives are shown on location, from the unique unagi eel knife in an unagi specialty restaurant to the colossal tuna filleting knife in Tsukiji fish market.

Instructs home cooks on basic knife skills, providing hundreds of step-by-step illustrations for both left- and right-handed users, in a guide that includes coverage of knife and cutting-board selection, as well as the steps for mastering such techniques as mincing, julienne slicing, and carving.

In this mind-altering romp—where the term “Metaverse” was first coined—you'll experience a future America so bizarre, so outrageous, you'll recognize it immediately • One of *Time's* 100 best English-language novels Only once in a great while does a writer come along who defies comparison—a writer so original he redefines the way we look at the world. Neal Stephenson is such a writer and *Snow Crash* is such a novel, weaving virtual reality, Sumerian myth, and just about everything in between with a cool, hip cybersensibility to bring us the gigathriller of the information age. In reality, Hiro Protagonist delivers pizza for Uncle Enzo's CosoNostra Pizza Inc., but in the Metaverse he's a warrior prince. Plunging headlong into the enigma of a new computer virus that's striking down hackers everywhere, he races along the neon-lit streets on a search-and-destroy mission for the shadowy virtual villain threatening to bring about infocalypse. Praise for *Snow Crash* “[*Snow Crash* is] a cross between *Neuromancer* and Thomas Pynchon's *Vineland*. This is no mere hyperbole.”—*The San Francisco Bay Guardian* “Fast-forward free-style mall mythology for the twenty-first century.”—William Gibson “Brilliantly realized . . . Stephenson turns out to be an engaging guide to an onrushing tomorrow.”—*The New York Times Book Review*

A *New York Times Book Review* Editors' Choice “So gripping you might start to question your own family's past.” —*Entertainment Weekly* “[One] of the most anticipated summer thrillers . . . Gentry's novel isn't primarily about the version of the self that comes from a name and a family of origin; instead, it draws our attention to the self that's forged from sheer survival, and from the clarifying call to vengeance.” —*New York Times Book Review* Anna's daughter Julie was kidnapped from her own bedroom when she was thirteen years old, while Anna slept just downstairs, unaware that her daughter was being ripped away from her. For eight years, she has lived with the guilt and the void in her family, hoping against hope that Julie is still alive. And then one night, the doorbell rings. A young woman who appears to be Julie is finally, miraculously, home safe. Anna and the rest of the family are thrilled, but soon Anna begins to see holes in Julie's story. When she is contacted by a former detective turned private eye, she is forced to wonder if this young woman is even her daughter at all. And if she isn't Julie, what is it that she wants? “So much about this novel is fresh and insightful and decidedly not like every other thriller . . . Good as *Gone* ranks as an outstanding debut, well worth reading. This is no mere *Gone Girl* wannabe.” —*Dallas Morning News*

In this ingenious study, Kathryn Rudy takes the reader on a journey to trace the birth, life and afterlife of a Netherlandish book of hours made in 1500. *Image, Knife, and Gluepot* painstakingly reconstructs the process by which this manuscript was created and discusses its significance as a text at the forefront of fifteenth-century book production, when the invention of mechanically-produced images led to the creation of new multimedia objects. Rudy then travels to the nineteenth century to examine the phenomenon of manuscript books being pillaged for their prints and drawings: she has diligently tracked down the dismembered parts of this book of hours for the first time. *Image, Knife, and Gluepot* also documents Rudy's twenty-first-century research process, as she hunts through archives while grappling with the logistics and occasionally the limits of academic research. This is a timely volume, focusing on questions of materiality at the forefront of medieval and literary studies. Beautifully illustrated throughout, its use of original material and its striking interdisciplinary approach, combining book and art history, make it a significant academic achievement. *Image, Knife, and Gluepot* is a valuable text for any scholar in the fields of medieval studies, the history of early books and publishing, cultural history or material culture. Written in Rudy's inimitable style, it will also be rewarding for any student enrolled in a course on manuscript production, as well as non-specialists interested in the afterlives of manuscripts and prints. The Royal Society of Edinburgh has generously contributed to this Open Access publication. Due to the

number and quality of the images in this book, we have provided the option of a more expensive hardback edition, printed on the best quality paper available, in order to present the images as clearly and beautifully as possible. We hope this range of options — the freely available PDF, HTML and XML editions; the economically priced EPUB, MOBI and paperback editions; and the more expensively printed hardback — will satisfy everyone. Furthermore the HTML edition allows readers to magnify the images of the manuscripts displayed in the book.

The kitchen is the heart of the home – it's where we spend leisure time as a family, where we feed ourselves and where we entertain our friends. The average western family spends more money on the kitchen than they do on a car or a vacation. We fill our kitchens with objects and tools that reflect our needs, tastes and desires. There is nowhere else in daily domestic life where design impinges quite as much as in the kitchen. Every item in the kitchen has its own story. Through 100 familiar objects, *The Modern Kitchen* maps the progress and development of this functional yet also wildly aspirational space. Why do the Le Creuset casserole dish and the wooden salad bowl exert such a cultural hold over us? Has the accumulation of electrical appliances led us to cook and eat differently? As well as studying the individual objects that have had such a huge impact on the way we live now, *The Modern Kitchen* examines kitchen design, economics, and gender politics through a series of essays. Embodying notions about class, gender, wealth, and health, the home kitchen and its layout, set-up, and contents, remains a neat illustration of our beliefs, tastes, aesthetics, and aspirations – the portrait of our domestic lives.

“A beautiful love letter to the very first processed food. Any book that contains a section on the joys of crisp sandwiches gets my vote.” – Jay Rayner “What an absolutely beautiful book... Pages of love letters to bread; everything it is, does, and how very special it is as a part of our food vocabulary. Wonderful words by Tim make this book perfect bedtime reading for any foodie but, more importantly, anyone who has ever eaten bread.” – Tom Kerridge “A book by Tim Hayward is eagerly anticipated. When the subject is his love of bread, its lore and great many uses, his sound, good sense noting the myriad ways in which bread enhances daily life makes this book a most inspiring read. He illuminates each page with his thoughts and love of food in the most endearing of voices.” – Jeremy Lee “A wonderful book and impossible to read without a smile on your face.” – Rob Long A loaf of bread means different things to different people. It's at once the centrepiece of the family table, it's the source of the demon gluten, the reassuring heft of an artisan sourdough, or the fluffy comfort of a white sandwich loaf – it's the best thing since... well, sliced bread. This is NOT a book about how to make bread. No kneading, no rising, no baking. *Loaf Story* is a food book about bread – not just the role it plays in people's lives all over the world, but how it has been adapted and used in so many dishes. It is food of poverty and yet now we routinely pay big money for an artisanal loaf. Why does it have such a hold on us? From the British and American white sliced loaf to the French baguette, Scandinavian rye, and the uber-trendy Japanese katsu sando, the cultural significance of the loaf is manifold. With recipes for 60 dishes that can be made on bread, in bread and with bread, including a look at the myriad uses for breadcrumbs, croutons, and hollowed-out loaves, as well as the hallowed doorstep sandwich and a classic BLT, *Loaf Story* is a heart-warming celebration of the staff of life.

As the number of gourmet home kitchens burgeons, so does the number of home cooks who want to become proficient users of the professional-caliber equipment they own. And of all kitchen skills, perhaps the most critical are those involving the proper use of knives. Norman Weinstein has been teaching his knife skills workshop at New York City's Institute of Culinary Education for more than a decade—and his classes always sell out. That's because Weinstein focuses so squarely on the needs of the nonprofessional cook, providing basic instruction in knife techniques that maximize efficiency while placing the least possible stress on the user's arm. Now, *Mastering Knife Skills* brings Weinstein's well-honed knowledge to home cooks everywhere. Whether you want to dice an onion with the speed and dexterity of a TV chef, carve a roast like an expert, bone a chicken quickly and neatly, or just learn how to hold a knife in the right way, *Mastering Knife Skills* will be your go-to manual. Each cutting, slicing, and chopping method is thoroughly explained—and illustrated with clear, step-by-step photographs. Extras include information on knife construction, knife makers and types, knife maintenance and safety, and cutting boards, as well as a 30-minute instructional DVD featuring Weinstein's most important techniques.

'Warning: contains tantalising graphic depictions of meat' *Esquire* 'This is a tome to splatter through constant use' *Harper's Bazaar* Tim Hayward's *Food DIY* - the first comprehensive manual for the DIY cook. Over recent years, across much of the world, people have started rejecting shop bought food and are getting into making it themselves. The DIY food movement is spreading. But why DIY? Because it's fun, an adventure, thrifty, a great way to get your hands gloriously dirty, and because at a time when skills like baking, preserving and curing are in danger of being lost forever, it's more important than ever to learn how things work. Most importantly though, when you do it yourself you can make sure that all the food you eat is absolutely delicious. In *Food DIY*, Tim Hayward, editor of influential food magazine *Fire & Knives* and enthusiastic DIYer, will show you: - How to make your own butter and cheese, sloe gin, suet pudding and potted lobster. - How to smoke, and cure fish and meats, air-dry bresaola and boerwoers, as well as pickle fish, game and vegetables. - He'll explain the mysteries of terrines and faggots, bread and buns, as well how to spit-roast a whole lamb, make a clam bake in a wheelbarrow, smoke a salmon in a gym locker and deep fry a turkey outdoors. - He'll teach you how to make your own takeaway: from delicious Peking duck and fried chicken to doner kebab and your morning cappuccino. 'The perfect guide to everything from salt beef to gravadlax, through jerkey, pickles and sloe gin' *Shortlist* 'If you fantasise over the perfect pork pie with a proper jelly layer and cut into each deli-bought version only to be disappointed, here is the answer' *Independent* 'If you like *Cooked*, and even if you didn't, check out Tim Hayward's new book, which promises to be a DIY classic' Michael Pollan 'As 'Urban Food DIY-er' Tim Hayward proves with his new book, making your own everything is much easier than you might think and a whole lot of fun . . . excellent inspiration for anyone who cherishes the art of producing good food' *Psychologies*

The critically acclaimed, award-winning, modern classic *Speak* is now a stunning graphic novel. "Speak up for yourself—we want to know what you have to say." From the first moment of her freshman year at Merryweather High, Melinda knows this is a big fat lie, part of the nonsense of high school. She is friendless—an outcast—because she busted an end-of-summer party by calling the cops, so now nobody will talk to her, let alone listen to her. Through her work on an art project, she is finally able to face what really happened that night: She was raped by an upperclassman, a guy who still attends Merryweather and is still a threat to her. With powerful illustrations by Emily Carroll, Laurie Halse Anderson's *Speak: The Graphic Novel* comes alive for new audiences and fans of the classic novel. This title has Common Core connections.

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