Jouan Cr422 Manual

At the heart of the on-going armed conflict in southern Thailand is a fundamental disagreement about the history of relations between the Patani Malays and the Thai kingdom. While the Thai royalist-nationalist version of history regards Patani as part of that kingdom "since time immemorial," Patani Malay nationalists look back to a golden age when the Sultanate of Patani was an independent, prosperous trading state and a renowned center for Islamic education and scholarship in Southeast Asia — a time before it was defeated, broken up, and brought under the control of the Thai state. While still influential, in recent years these diametrically opposed views of the past have begun to make way for more nuanced and varied interpretations. Patani scholars, intellectuals and students now explore their history more freely and confidently than in the past, while the once-rigid Thai nationalist narrative is open to more pluralistic interpretations. There is growing interaction and dialogue between historians writing in Thai, Malay and English, and engagement with sources and scholarship in other languages, including Chinese and Arabic. In The Ghosts of the Past in Southern Thailand, 13 scholars who have worked on this sensitive region evaluate the current state of current historical writing about the Patani Malays of southern Thailand. The essays in this book demonstrate that an understanding of the conflict must take into account the historical dimensions of relations between Patani and the Thai kingdom, and the ongoing influence of these perceptions on Thai state officials, militants, and the local population.
This volume on metabonomics provides detailed information on the procedures involved in nuclear magnetic resonance (NMR) spectroscopy, gas chromatography-mass spectrometry (GS-MS), liquid chromatography-mass spectrometry (LC-MS), and capillary electrophoresis-mass spectrometry (CE-MS). Chapters focus on technologies and chemometrics, generation of metabonomics data, extraction of meaningful information from data, drug development, toxicology, diagnostics, and describing metabonomics as an essential part of systems biology. Written in the highly successful Methods in Molecular Biology series format, chapters include introductions to their respective topics, lists of the necessary materials and reagents, step-by-step, readily reproducible laboratory protocols, and tips on troubleshooting and avoiding known pitfalls.
The acclaimed food and travel writer brings to life the people, countryside, and delicious food of Ireland in this James Beard Award–winning cookbook. Fast emerging as one of the world's hottest culinary destinations, Ireland is a country of small farms, artisanal bakers, cheese makers, and butteries. Farm-to-table dining has been practiced here for centuries. Meticulously researched and reported by Saveur magazine founder Colman Andrews, this sumptuous cookbook includes 250 recipes and more than 100 photographs of the pubs, the people, and the emerald Irish countryside taken by award-winning photographer Christopher Hirsheimer. Rich with stories of the food and people who make Ireland a wonderful place to eat, and laced with charming snippets of song, folklore, and poetry, The Country Cooking of Ireland ushers in a new understanding of Irish food.
Get to grips with pandas—a versatile and high-performance Python library for data manipulation, analysis, and discovery Key Features Perform efficient data analysis and manipulation tasks using pandas Apply pandas to different real-world domains using

step-by-step demonstrations Get accustomed to using pandas as an effective data exploration tool Book Description Data analysis has become a necessary skill in a variety of positions where knowing how to work with data and extract insights can generate significant value. Hands-On Data Analysis with Pandas will show you how to analyze your data, get started with machine learning, and work effectively with Python libraries often used for data science, such as pandas, NumPy, matplotlib, seaborn, and scikit-learn. Using real-world datasets, you will learn how to use the powerful pandas library to perform data wrangling to reshape, clean, and aggregate your data. Then, you will learn how to conduct exploratory data analysis by calculating summary statistics and visualizing the data to find patterns. In the concluding chapters, you will explore some applications of anomaly detection, regression, clustering, and classification, using scikit-learn, to make predictions based on past data. By the end of this book, you will be equipped with the skills you need to use pandas to ensure the veracity of your data, visualize it for effective decision-making, and reliably reproduce analyses across multiple datasets. What you will learn Understand how data analysts and scientists gather and analyze data Perform data analysis and data wrangling in Python Combine, group, and aggregate data from multiple sources Create data visualizations with pandas, matplotlib, and seaborn Apply machine learning (ML) algorithms to identify patterns and make predictions Use Python data science libraries to analyze real-world datasets Use pandas to solve common data representation and analysis problems Build Python scripts, modules, and packages for reusable analysis code Who this book is for This book is for data analysts, data science beginners, and Python developers who want to explore each stage of data analysis and scientific computing using a wide range of datasets. You will also find this book useful if you are a data scientist who is looking to implement pandas in machine learning. Working knowledge of Python programming language will be beneficial. Your Guide to the 10 Best of Everything in Seoul Discover the best of everything South Korea's capital city has to offer with the essential DK Eyewitness Top 10 Travel Guide Seoul. Top 10 lists showcase the best places to visit in Seoul, from Dongdaemun market to the grand royal palace of Gyeongbokgung. Seven easy-to-follow itineraries explore the city's most interesting areas - from the arty district of Insadong to Bukhansan National Park - while reviews of the best hotels, shops and restaurants in Seoul will help you plan your perfect trip.
Chemical composition, Biofuels, Marking, Test methods, Diesel fuels, Automotive fuels, Grades (quality), Climate, Liquid fuels, Vegetable oils, Motor vehicles, Esters (carboxylic), Fatty acids, Diesel engines
There's no better way to cultivate community, foster friendship, or simply nourish family than over heartwarming bowls of homemade soup. And here, soup lovers will find 60 terrific recipes, featuring such classics as creamy Tomato Soup with Grilled-Cheese Croutons plus international favorites like Thai Red Curry-Chicken Noodle Soup. Each recipe has suggested sides to make it a meal and tips for easy transporting, which makes them just right to bring to a soup swap where everyone can sample the offerings and then take home a variety of leftovers to enjoy all week. Whether taken to the party or savored at home, this trusted collection of soups, stews, and chowders is sure to satisfy all year long.
For more than 100 years, Aston Martin has created some of the most beautiful - and powerful - cars ever seen on road and track.

Here, the experts at evo magazine look back at its glorious history, with first-hand, behind-the-wheel reports, technical information and performance stats. From the earliest surviving models to the latest machines, the greatest Astons of all time are tried and tested, accompanied by jaw-dropping photography from the world-renowned evo photographers. Special features explore the stories behind the famous James Bond cars, from Goldfinger DB5 to Spectre DB10, as well as the story of Aston on track, from early racing prototypes to Le Mans glory. An in-depth study of a motoring icon, evo: Aston Martin is a roll call of motoring excellence and a must-have for all petrolheads.

This "slim but indispensable new guide" offers "practical tips and delicious recipes that will help reduce kitchen waste and save money" (The Washington Post). Despite a growing awareness of food waste, many well-intentioned home cooks lack the tools to change their habits. This handbook—packed with engaging checklists, simple recipes, practical strategies, and educational infographics—is the ultimate tool for using more and wasting less in your kitchen. From a scientist at the Natural Resources Defense Council come these everyday techniques that call for minimal adjustments of habit, from shopping, portioning, and using a refrigerator properly to simple preservation methods including freezing, pickling, and cellaring. At once a good read and a go-to reference, this handy guide is chock-full of helpful facts and tips, including twenty "use-it-up" recipes and a substantial directory of common foods.

An accessible explanation of climate change summarizes its science while sharing insights into its implications for the future, answering key questions from the role of fossil fuels to the economic costs of reducing carbon emissions.

Seventy-five percent of processed foods on supermarket shelves—from soda to soup, crackers to condiments—contain genetically engineered ingredients. The long-term effects of these foods on human health and ecology are still unknown, and public concern has been steadily intensifying. This new book from the Council for Responsible Genetics gathers the best, most thought-provoking essays by the leading scientists, science writers, and public health advocates. Collectively, they address such questions as: Are GM foods safe and healthy for us? Will GM food really solve world hunger? Who really controls the power structure of food production? Are GM foods ecologically safe and sustainable? Why is it so difficult to get GM foods labeled in the US? What kinds of regulations and policies should be instituted? How is seed biodiversity, of lack thereof, affecting developing countries? Should animals be genetically modified for food? How are other countries handling GM crops? Ultimately, this definitive book encourages us to think about the social, environmental, and moral ramifications of where this particular branch of biotechnology is taking us, and what we should do about it.

This comprehensive volume discusses the current scope of umbilical cord blood transplantation (UCBT), including recent controversies and future developments for improving clinical outcomes. Its twenty chapters introduce new applications in regenerative medicine and discuss the latest scientific, regulatory, clinical and investigational aspects of cord blood banking. Physicians from around the world provide a global collaboration which explores strategies for umbilical cord blood expansion, homing, unit selection, and combining of graft sources to improve patient outcomes. Umbilical Cord Blood Banking and

Transplantation also reviews advances in pediatric UCBT for hematologic and non-hematologic disorders as well as immune recovery, which is critical to preventing infection. Finally, it compares UCBT with other graft sources in an attempt to understand the optimal graft source for the individual patient. UCBT is an important option for many patients who need a transplant but do not have a family donor or a matched unrelated donor. The collective and timely knowledge presented here is essential reading for any regenerative medicine investigator, cord blood banker, transplant laboratory scientist or clinical physician interested in improving and expanding the applications of umbilical cord blood.

Trek is David Carsons first graphic design book in 5 years. It is the most comprehensive collection of his work since The End of Print published in the mid 90s and documents his travels to address young people in lectures and workshops around the world. Due to the huge success of his first book and the magazines he has directed hehas become the most sought after speaker in the field. His graphic talent evolves permanently and in his other vocation,teaching, his skill is legend. Carson has inspired an entire gen eration of design and art school students across the globe. Trek features excerpts from the highly successful Marshall McLuhan Project, plus work created for high-profile clients such as Nine Inch Nails and Quicksilver. David is based in South Carolina and Malibu. He works as author, music video and commercial director, advertising and magazine designer, consultant, lecturer and teacher.

This volume utilizes empirical and theoretical approaches to shed light on an exciting set of emerging, stimulating new uses of technology that stretch creativity beyond conventional limits.Understand how the social media revolution is pushing boundaries and challenging anyone involved in the management of people.

Unholy creations from the world's greatest authors and artists are bound together in this essential illustrated anthology of Luciferian literature. Charting the progress of the Prince of Darkness via the short stories, novels and poetry of centuries past, this Satanic sampler summons forth the Devil in a fascinating array of guises Authors and artists include: Charles Baudelaire, Aleister Crowley, Dante Alghieri, Goethe, J-K Huysmans, Matthew G Lewis, Charles Maturin, Mark Twain, Washington Irving, Christopher Marlowe, John Milton, Edgar Allan Poe, Felicien Rops, Francisco Goya, Jean Delville, Gustave Dore, Franz Von Stuck, Albrecht Durer

A challenging year of standards lies ahead. With the new Finish Line English Language Arts, Third Edition, your students can get the extra support they need to master the Common Core-based standards you teach every day. Finish Line supplements your core basal program with instruction and practice that are concise and simply presented. The workbook is divided into units that parallel the strands in the Common Core State Standards (CCSS) for ELA at grade level. Finish Line features a gradual release model--from teacher-led instruction to individual student work--in a four-part lesson format: Skill Introduction, Focused Instruction, Guided Practice, and Independent Practice. The book includes a full unit of writing standards for students to practice the writing process, learn how to answer open-ended questions, and apply grammar and usage conventions. Much like Common Core-based standards and assessments, the book requires students to do close reading of rigorous text. Unit reviews include traditional item

types and item types found on Common Core assessments. A glossary includes terms that appear in boldface throughout the book.

Build, Manage and Improve your infrastructure effortlessly. About This Book An up-to-date and comprehensive resource on Terraform that lets you quickly and efficiently launch your infrastructure Learn how to implement your infrastructure as code and make secure, effective changes to your infrastructure Learn to build multi-cloud fault-tolerant systems and simplify the management and orchestration of even the largest scale and most complex cloud infrastructures Who This Book Is For This book is for developers and operators who already have some exposure to working with infrastructure but want to improve their workflow and introduce infrastructure as a code practice. Knowledge of essential Amazon Web Services components (EC2, VPC, IAM) would help contextualize the examples provided. Basic understanding of Jenkins and Shell scripts will be helpful for the chapters on the production usage of Terraform. What You Will Learn Understand what Infrastructure as Code (IaC) means and why it matters Install, configure, and deploy Terraform Take full control of your infrastructure in the form of code Manage complete infrastructure, starting with a single server and scaling beyond any limits Discover a great set of production-ready practices to manage infrastructure Set up CI/CD pipelines to test and deliver Terraform stacks Construct templates to simplify more complex provisioning tasks In Detail Terraform is a tool used to efficiently build, configure, and improve the production infrastructure. It can manage the existing infrastructure as well as create custom in-house solutions. This book shows you when and how to implement infrastructure as a code practices with Terraform. It covers everything necessary to set up the complete management of infrastructure with Terraform, starting with the basics of using providers and resources. It is a comprehensive guide that begins with very small infrastructure templates and takes you all the way to managing complex systems, all using concrete examples that evolve over the course of the book. The book ends with the complete workflow of managing a production infrastructure as code—this is achieved with the help of version control and continuous integration. The readers will also learn how to combine multiple providers in a single template and manage different code bases with many complex modules. It focuses on how to set up continuous integration for the infrastructure code. The readers will be able to use Terraform to build, change, and combine infrastructure safely and efficiently. Style and approach This book will help and guide you to implement Terraform in your infrastructure. The readers will start by working on very small infrastructure templates and then slowly move on to manage complex systems, all by using concrete examples that will evolve during the course of the book.

whether you're on a budget or just feeling too lazy to put on pants, dining out every day is probably not feasible, so we've found the perfect way to bring the restaurant to you! We've got the lowdown on all the best copycat recipes. From KFC,

Original-Style Chicken to Olive Garden Burger Recipes, you'll be amazed by these real-deal takes on your restaurant faves. And if you're feeling inspired for more home-cooked meals, try any of our other recipes to feel good.

"Fifty master recipes, a primer with secrets for success, and visual inspiration for creating handmade doughnuts at home from Top Pot, Seattle's premium doughnut-maker. Dubbed "America's Best Doughnuts" by MSN, and awarded the honor of "Best Donuts Ever" by AOL, Top Pot is the biggest artisanal doughnut brand known to enthusiasts. Top Pot has also forged strong connections in the commercial and retail world, garnering exclusive contracts with Starbucks, Seattle's Best, Qwest Field, and Whole Foods. Just as Miette is THE boutique cakery, Top pot is THE gourmet doughnut bakery"--

Come back to Virgin River for New Year's Eve in this classic holiday romance from #1 New York Times bestselling author Robyn Carr. In Virgin River, holiday kisses don't end with Christmas—there's still the inaugural New Year's Eve party at Jack's Bar to attend. Locals and newcomers alike find themselves eager for that special countdown…and that midnight kiss. Drew Foley and Sunny Archer are each visiting Virgin River for the holidays. Sunny was dumped at the altar the previous New Year's Eve and is in no mood to celebrate. But her uncle and his fiancée drag her to Jack's Bar. Drew, getting over his own heartbreak, sees Sunny across the crowded room and he's instantly smitten. As the townspeople gather, two lonely revelers decide the best balm for their broken hearts might just be each other. Originally published in 2010

The most highly acclaimed pharmacology and toxicology text/reference used in Europe is now available in English. This excellent translation of Mutschler's Arzneimittelwirkungen combines a clear, informative narrative with 255 figures, 261 diagrams, and 198 tables to appeal to both new students and experts in pharmacy, pharmacology, and therapeutics. Drug structure and activity relationships are emphasized as an important dimension that is sometimes lacking in other pharmacology texts. Drug Actions is organized into three major sections covering general drug action and dosing principles, specific drug therapeutics, and toxicology. The first section provides an integrated overview of basic principles in pharmacology with chapters addressing pharmacokinetics, pharmacodynamics, drug side effects, drug interactions, chronopharmacology, rational and irrational drug combinations as well as drug developments and drug trials. The second section systematically describes specific drug actions with pharmacology, clinical indications, standard doses side effects, and contraindications described for each approved drug category. The third section addresses toxicology where specific drug toxicities are identified and treatment options for accidental and drug associated poisoning are presented. Topics covered include environmental, occupational, and nutritional exposure to toxins.

This cookbook from the passionate baker is "a pleasure to read . . . an unpretentious, cheery collection designed to 'convert fear-filled nonbakers to experts.'" —Publishers Weekly Kamran Siddiqi, the self-taught baker and talented young

blogger behind the Sophisticated Gourmet, delivers simple yet sophisticated recipes in his first book—a collection of more than seventy-five of his favorite homemade sweets. Designed to entice new bakers with his infectious passion for baking (and sugar in all its glorious forms), the pages are filled with classic favorites like Cream Scones and Chocolate Cake as well as lesser-known indulgences such as Chocolate–Brown Sugar Pavlova and Pistachio Polvorones. Kamran also believes in baking as a form of therapy, which comes through in such soothing balms as his Heartbreak Chocolate Truffle Cookies. With glorious photographs of each and every treat, Hand Made Baking is perfect for aspiring home cooks with an eye for the elevated taste and beauty of all things hand made. "Hand Made Baking feels lovely and personal, like you're peering into the kitchen of a friend who's invited you over for cake and coffee . . . draws you in and compels you to head straight for the kitchen." —Food Network

Clever and quirky cross-stitch patterns that proudly show off your love for all things literary Inside Book Riot's Lit Stitch, you'll find a number of badass, bookish cross-stitch patterns. Some of these are for bookmarks, others are for wall decor, and still others can take on a whole host of finished outcomes. What they have in common is their literary bent—the patterns speak to all manner of literary-minded book lovers, who are happy to display their nerdier sides. And what better way than through your own cross-stitch art to hang on your wall, prop on your desk, or even gift to friends and family. And most, if not all, are beginner friendly and can be completed in a few hours—instant stitchification! So grab yourself some excellent embroidery floss, hoops, and needles, and pick out one or more of these great cross-stitch patterns for your next project.

An ideal reference for scientists in natural and synthetic polymer research, this book applies basic biology as well as polymer and sugar chemistry to the study of cellulose, and it provides key requirements for understanding this complex science.

More than seventy amazing Irish pub recipes, from the classic favorites you love to the contemporary specialties sure to delight. Talk about the luck of the Irish! One of the most beloved of Irish institutions (there are more than one thousand in Dublin alone), the traditional pub has served generations as the venue for local gossip, sporting news, a ceilidh or two, literary soirees, real estate deals, political debates, revolutionary plots, and, lest we forget, for knocking back a pint of Guinness or a "ball of malt." The food's not bad either—as The Irish Pub Cookbook so deliciously demonstrates. It's a celebration of more than seventy pub classics: thick soups and stews; savory tarts and meaty pies; big bowls of salad (times change!); and desserts of the seconds-are-always-appropriate variety. There's shepherd's pie, fish and chips, seafood chowder, and whiskey bread pudding for those with a taste for the quintessential. Contemporary specialties such as Bacon, Blue Cheese, and Courgette Soup; Salmon Cakes with Dill and Wine Sauce; Braised Lambshanks with Red

Currants; and White Chocolate Terrine spotlight modern Irish cooking's richly deserved acclaim. Complete with pub photos, history, and lore, nobody leaves hungry when The Irish Pub Cookbook is in the kitchen. Praise for The Irish Pub Cookbook "In The Irish Heritage Cookbook, Johnson continues on her mission to inform Americans that contemporary Irish cooking means not just a rustic, stick-to-your-ribs Irish Stew with Brown Soda Bread, but also Green Tomato Tarte Tatin, as original and sophisticated as one found anywhere in Europe. The book reads like a tourist itinerary for hungry pub crawlers . . . and shares history on favorite pubs and their famous and infamous patrons and proprietors. Leigh Beish's full-page photos deliver elegant interpretations of humble pub grub like Bacon and Cabbage, and Ploughman's Lunch." —Publishers Weekly

This book has been written for the under-graduate students of Dairy Technology course being offered by different Dairy Science Colleges and various Agricultural and Deemed Universities across the country. 01 Introduction 02 Cream 03 Makkhan of Desi Butter 04 Creamery Butter 05 Table Spreads 06 Ghee and Butter Oil 07 Nutritional Aspect of Milk Fat 08 By-Products From Fat Rich Product Industry 09 Food Regulatory and Quality Assurance Aspects

Completely revised and updated, this comprehensive resource covers the epidemiology, pathogenesis, varied clinical manifestations, treatment and prevention of tuberculosis. All of the extra-pulmonary as well as pulmonary manifestations of tuberculosis are covered. Atypical mycobacterial infection is detailed. A special feature of this second edition is the new material on AIDS, which is now known to be complicated by tuberculosis infection.

The purpose of this second edition is to bring together the current rapid developments and activities in residues of veterinary drugs within the European Community. The EEC legislation is summarised. There is information on the Reference Laboratories, the Maximum Residues Limits (MRL) and the criteria for the methods to be used for routine analysis of residues by Member States and third countries wishing to export meat to the EC. The current state of examination of residues practised and the analytical methods used in Member States is described in detail. There is a section on quality assurance in the laboratory and also supporting information on residues and chemical/physical data of the most important veterinary drugs

This report was prepared by the 54th meeting of the Joint FAO/WHO Expert Committee on Food Additives which was dedicated to the evaluation of veterinary drugs. It contains reports on 9 compounds: cyhalothrin; cypermethrin; dicylanil; flumequine; ivermectin; lincomycin; melengestrol acetate; permethrin; trichlorfon. The reports cover chemical identity, properties, use, pharmokinetics, metabolism, tissue residues and their depletion, and analytical methods for the substances. This publication is meant for regulatory authorities, veterinary drug researchers and other interested professionals. Two other reports prepared at the meeting will be published. The report of the meeting will be published in

the WHO Technical Report Series and the toxicological monographs will be no. 45 in the WHO Food Additive Series. Enhance your organization's secure posture by improving your attack and defense strategies Key Features Gain a clear understanding of the attack methods, and patterns to recognize abnormal behavior within your organization with Blue Team tactics. Learn to unique techniques to gather exploitation intelligence, identify risk and demonstrate impact with Red Team and Blue Team strategies. A practical guide that will give you hands-on experience to mitigate risks and prevent attackers from infiltrating your system. Book Description The book will start talking about the security posture before moving to Red Team tactics, where you will learn the basic syntax for the Windows and Linux tools that are commonly used to perform the necessary operations. You will also gain hands-on experience of using new Red Team techniques with powerful tools such as python and PowerShell, which will enable you to discover vulnerabilities in your system and how to exploit them. Moving on, you will learn how a system is usually compromised by adversaries, and how they hack user's identity, and the various tools used by the Red Team to find vulnerabilities in a system. In the next section, you will learn about the defense strategies followed by the Blue Team to enhance the overall security of a system. You will also learn about an in-depth strategy to ensure that there are security controls in each network layer, and how you can carry out the recovery process of a compromised system. Finally, you will learn how to create a vulnerability management strategy and the different techniques for manual log analysis. By the end of this book, you will be well-versed with Red Team and Blue Team techniques and will have learned the techniques used nowadays to attack and defend systems. What you will learn Learn the importance of having a solid foundation for your security posture Understand the attack strategy using cyber security kill chain Learn how to enhance your defense strategy by improving your security policies, hardening your network, implementing active sensors, and leveraging threat intelligence Learn how to perform an incident investigation Get an in-depth understanding of the recovery process Understand continuous security monitoring and how to implement a vulnerability management strategy Learn how to perform log analysis to identify suspicious activities Who this book is for This book aims at IT professional who want to venture the IT security domain. IT pentester, Security consultants, and ethical hackers will also find this course useful. Prior knowledge of penetration testing would be beneficial.

America Now makes it easy for you to bring brief, thought-provoking essays on contemporary topics into your classroom, with reliable pedagogy and an expert reader's knowledge of what works for students. As series editor for The Best American Essays, Robert Atwan constantly scours a wide range of publications, bringing to America Now an unrivaled focus on today's best writing. Instructors tell us that their students want to respond to the essays in the book, and they praise the high-quality reading and writing instruction, critical thinking and reading questions, and model student essays

that help them do so. Over half of the readings in America Now are new to this edition and published since 2018, making it truly a book for today's composition course.

Hundreds of millions of people live with medical conditions that require lowering sodium intake-heart disease, hypertension, kidney disease, and diabetes, to name a few-and research shows most of us would be healthier if we consumed less salt. What could be a challenge becomes an opportunity in Low-So Good, a beautifully photographed guide about living a rich life with a low-sodium diet. Featuring signature swaps, a seven-day Taste Bud Reboot, a transformation workbook, 70+ recipes formuch-loved food (including fries, cake, and dips), and chapters filled with advice for every part of life, Low-So Good, is an indispensable tool for living well with less sodium. And with a focus on fresh ingredients and creative cooking, Low-So Good will empower anyone with any special diet to live well beyond their restrictions.

Presents hundreds of easy-to-prepare slow cooker recipes for dishes ranging from soups and roasts to cobblers and puddings.

The award-winning author of Mediterranean Street Food introduces readers to the sweet side of Middle Eastern cuisine with these seventy classic desserts. The seductive flavors of the Middle East have won over food lovers around the world, but the sweets of the region have remained largely unknown to Western palates—until now. Sweet Middle East, by doyenne of Middle Eastern cooking Anissa Helou, presents seventy classic desserts fragrant with spices, honey, dates, and nuts, and steeped in tradition. From Egyptian Bread Pudding to Turkish Fritters and Crispy Algerian "Crepes," this is a delectable tour of Middle Eastern treats you won't want to miss.

Ready to start this new journey into the Python's world? Python is the ideal language to learn for budding developers. It is a modern object-oriented programming language with easy to read code and an extensive internet bank of modules. It offers high-level dynamic data types, many built-in functions, and operators, classes, garbage collection, and supports dynamic typing. Python runs on just about any device. Python is an OSI approved open-source software application that makes it free to download and install. Python For Beginners: A crash course to learn Python Programming in 1 Week will take you through the basics of getting started with Python programming step by step. This tutorial will teach you everything you need to know to get you to the next programming level. The book covers all the Python basics, with follow-along examples and exercises, giving you a hands-on learning approach. By the time you have made your way through the book, you will be ready to tackle the beginner's and a few intermediate projects waiting for you at the end of it. This book covers where to and how to download and install Python. You will learn how to download and install PyCharm which is an integrated development environment where you will learn to write code. The content covers all the basics

such as variables, statements, functions, keywords, data types, and more. Python For Beginners: A crash course to learn Python Programming in 1 Week has everything you need to learn to comfortably move on to more advanced programming. It is an entry-level tutorial guide that makes Python easy and fun to learn. Get your copy Now

A look back at the recipients of the James Beard Foundation's Outstanding Chef Award from 1991 to 2010, featuring profiles, recipes, and photos. An inspiration for a generation of chefs, James Beard set the standard through his cooking, teaching, consulting, writing, and media appearances. In honor of Beard's unrivaled legacy as the father of the gourmet movement, the James Beard Foundation established the annual James Beard Awards, which recognize excellence in food, beverage, and other culinary industries. As the James Beard Foundation celebrates their 25th anniversary, this lush volume compiles the recipients of the prestigious Outstanding Chef Award, featuring a profile of each winner, along with sumptuous recipes and stunning photography. From Wolfgang Puck to Tom Colicchio, discover the culinary philosophy and passion behind each prizewinner's path to the kitchen, all contained in a beautiful collector's piece.

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