

Slicing Pie Handbook Eu Edition Perfectly Fair Equity Splits For Bootstrapped Eu Startups

A comprehensive introduction to statistics that teaches the fundamentals with real-life scenarios, and covers histograms, quartiles, probability, Bayes' theorem, predictions, approximations, random samples, and related topics.

New York Times bestseller The pie-making genius behind the popular Instagram account @lokokitchen reveals the secrets of her mind-blowing creations in this gorgeous full-color cookbook featuring 50 incredible sweet and savory pie and tart designs In a few short years, Lauren Ko made all hell bake loose, going from novice pie baker to internet star and creator of today's most surprising and delightful pie and tart designs. Her unique geometric style uses fruit and dough cut and woven into stunning shapes to highlight color and texture. With an elegant symmetry that matches their knockout flavor, her dazzlingly intricate and inventive designs look difficult to produce, but can be achieved with little more than a knife, ruler, and some patience. In Pieometry, Lauren reveals her secrets, sharing stories about her designs and the inspiration behind them. Warm and funny, she recounts the spectacular piesasters that led to some of her best creations, and breaks down her most beautiful designs, describing how to make naturally-colored dough, intricate weaves, and striking cut-out patterns. Pieometry provides clear, step-by-step instructions, accompanied by helpful photographs, which any patient baker can follow to build these pies from bottom crust to top in their own kitchens. Lauren makes it easy to mix and match doughs, fruits, fillings, and designs, and each recipe includes suggestions for alternative ingredients. Best of all, the beautiful finished pie and tart photos are just as much of a treat to look at as the pies are to eat. But even if you make a mistake here and there, her flavors save the day! When it comes to flavor, Pieometry offers a balance of sweet and savory pies that are a feast for the senses, including: Of a Shingle Mind: Honey ricotta tart with an herbed pastry shell and beets Berried Treasure: Lavender blackberry cream with a shortbread crust and berries Wave of Wonders: Cardamom coffee cream with a shortbread crust and pear Once in a Tile: Pumpkin black sesame pie with a black sesame crust C and Easy: Butternut bacon macaroni and cheese pie with a whole wheat cheddar chive crust Squiggle Room: Grilled cinnamon pineapple pie with a basic butter crust Whether you want to impress at the holidays or just spruce up a family meal, Pieometry is your guide to transforming a rustic traditional dessert into a modern masterpiece.

Get the dough rolling and perfect your pie-making skills to bake beautiful, foolproof versions of the corner bakery classics and French patisserie favorites--plus a host of whimsical, modern pies and tarts of all kinds like sky-high meringue pies, uniquely flavored fruit pies with intricate lattice-woven tops, and lush elegant tarts. The Perfect Pie is the definitive guide to gorgeous pies and tarts. Maybe you want to master homespun pies that celebrate seasonal produce, or get creative with pastry-encased canvases for modern flavor profiles. No matter your pie preference, this collection will inspire you to bake. We've tested our way to the best techniques for building foolproof bakery-quality pies from the crust up: Learn how to create the flakiest pie crust from dough that's a breeze to roll. Become the expert in classics like Sweet Cherry Pie and also wow with pies that show off interesting flavors like Blueberry Earl Grey Pie (tea is infused into the filling and an adorning glaze) or Browned Butter Butternut Squash Pie with Sage. Make meringues that don't weep, or fruit filling for Deep-Dish Apple Pie that doesn't shrink under the tall-standing top crust. Discover the world of tarts like Chocolate-Hazelnut Raspberry Mousse Tart with looks that deceive its simplicity (we top crispy store-bought puff pastry with a quick mousse), sleek sesame brittle-decorated Chocolate-Tahini Tart, and rustic galettes. When you're ready to up your game, learn to design intricate pie tops (think: braided edges for Pecan Pie; a herringbone lattice pattern for Ginger Plum Pie; creative cutouts for Apricot, Vanilla Bean, and Cardamom Pie; and candied peanut clusters for Peanut Butter and Concord Grape Pie), fashion pies big (slab pies for a crowd) and small (muffin tin pies, jar pies, and pie pops), and use ingredients you never thought to put in pie like husk cherries or rose water.

God only knows what possessed Bill Bryson, a reluctant adventurer if ever there was one, to undertake a gruelling hike along the world's longest continuous footpath—The Appalachian Trail. The 2,000-plus-mile trail winds through 14 states, stretching along the east coast of the United States, from Georgia to Maine. It snakes through some of the wildest and most spectacular landscapes in North America, as well as through some of its most poverty-stricken and primitive backwoods areas. With his offbeat sensibility, his eye for the absurd, and his laugh-out-loud sense of humour, Bryson recounts his confrontations with nature at its most uncompromising over his five-month journey. An instant classic, riotously funny, A Walk in the Woods will add a whole new audience to the legions of Bill Bryson fans.

Alfred Döblin (1878-1957) studied medicine in Berlin and specialized in the treatment of nervous diseases. Along with his experiences as a psychiatrist in the workers' quarter of Berlin, his writing was inspired by the work of Holderlin, Schopenhauer and Nietzsche and was first published in the literary magazine, Der Sturm. Associated with the Expressionist literary movement in Germany, he is now recognized as one of the most important modern European novelists. Berlin Alexanderplatz is one of the masterpieces of modern European literature and the first German novel to adopt the technique of James Joyce. It tells the story of Franz Biberkopf, who, on being released from prison, is confronted with the poverty, unemployment, crime and burgeoning Nazism of 1920s Germany. As Franz struggles to survive in this world, fate teases him with a little pleasure before cruelly turning on him. Foreword by Alexander Stephan Translated by Eugene Jolas>

Equity can be a powerful tool to attract resources and talent to your startup; dividing it up improperly can cause irreversible damage and derail an otherwise promising company. Will Work for Pie shows how to apply the logic of the aptly named Slicing Pie model for equity splits that has been used by thousands of startups all over the world to create a perfectly fair equity split. In this book, you'll learn what fairness looks like in a startup and how to achieve it: How the

Slicing Pie model works and why it always creates a fair split What motivates employees and teams and how to build an effective incentive program How to determine the fair market value of just about anything your company needs A fascinating addition to the entrepreneur's library, *Will Work for Pie* speaks to both startup founders and early participants who are looking at team-building for a new company, as well as seasoned entrepreneurs who may be wary of equity splits following a bad experience (or two).

Includes statistical data.

By showing that kitchen skill, and not budget, is the key to great food, *Good and Cheap* will help you eat well—really well—on the strictest of budgets. Created for people who have to watch every dollar—but particularly those living on the U.S. food stamp allotment of \$4.00 a day—*Good and Cheap* is a cookbook filled with delicious, healthful recipes backed by ideas that will make everyone who uses it a better cook. From Spicy Pulled Pork to Barley Risotto with Peas, and from Chorizo and White Bean Ragù to Vegetable Jambalaya, the more than 100 recipes maximize every ingredient and teach economical cooking methods. There are recipes for breakfasts, soups and salads, lunches, snacks, big batch meals—and even desserts, like crispy, gooey Caramelized Bananas. Plus there are tips on shopping smartly and the minimal equipment needed to cook successfully. And when you buy one, we give one! With every copy of *Good and Cheap* purchased, the publisher will donate a free copy to a person or family in need. Donated books will be distributed through food charities, nonprofits, and other organizations. You can feel proud that your purchase of this book supports the people who need it most, giving them the tools to make healthy and delicious food. An IACP Cookbook Awards Winner. Recently, the issue of inequality has regained attention in economic and political debates. Although this interest is welcome, the debate is still mostly focused on income or wealth distribution, which is an important aspect but does not present a complete view of inequality. Most of the theoretical and empirical studies produced by economists concern personal income distribution or factor income distribution. This is more evident in the studies of the evolution and characteristics of contemporary capitalism and globalization. *Varieties of Economic Inequality* considers both theoretical perspectives and empirical evidence of aspects such as income, gender, race, technology, power, region, education and class. Ultimately, this text rejects the idea of supposed long run constant factor shares, the positive effects of inequality and the greater importance of absolute level of income compared to its unequal distribution, and instead reveals the structural inequalities that exist within societies. This book advocates a move away from the focusing on inequality at the level of the individual and suggests policy for eradicating these various forms of inequality. It is suitable for those who study political economy, social inequality as well as economic theory and philosophy.

The classic work of political, economic, and historical analysis, powerfully introduced by Angela Davis In his short life, the Guyanese intellectual Walter Rodney emerged as one of the leading thinkers and activists of the anticolonial revolution, leading movements in North America, South America, the African continent, and the Caribbean. In each locale, Rodney found himself a lightning rod for working class Black Power. His deportation catalyzed 20th century Jamaica's most significant rebellion, the 1968 Rodney riots, and his scholarship trained a generation how to think politics at an international scale. In 1980, shortly after founding of the Working People's Alliance in Guyana, the 38-year-old Rodney would be assassinated. In his magnum opus, *How Europe Underdeveloped Africa*, Rodney incisively argues that grasping "the great divergence" between the west and the rest can only be explained as the exploitation of the latter by the former. This meticulously researched analysis of the abiding repercussions of European colonialism on the continent of Africa has not only informed decades of scholarship and activism, it remains an indispensable study for grasping global inequality today.

EBOOK: Corporate Finance: European Edition

Internationally bestselling novelist and American icon Tom Robbins delivers the long awaited tale of his wild life and times, both at home and around the globe. Tom Robbins' warm, wise, and wonderfully weird novels—including *Still Life With Woodpecker*, *Jitterbug Perfume*, and *Fierce Invalids Home From Hot Climates*—provide an entryway into the frontier of his singular imagination. Madcap but sincere, pulsating with strong social and philosophical undercurrents, his irreverent classics have introduced countless readers to natural born hitchhiking cowgirls, born-again monkeys, a philosophizing can of beans, exiled royalty, and problematic redheads. In *Tibetan Peach Pie*, Robbins turns that unparalleled literary sensibility inward, stitching together stories of his unconventional life, from his Appalachian childhood to his globetrotting adventures —told in his unique voice that combines the sweet and sly, the spiritual and earthy. The grandchild of Baptist preachers, Robbins would become over the course of half a century a poet-interruptus, an air force weatherman, a radio dj, an art-critic-turned-psychedelic-journeyman, a world-famous novelist, and a counter-culture hero, leading a life as unlikely, magical, and bizarre as those of his quixotic characters. Robbins offers intimate snapshots of Appalachia during the Great Depression, the West Coast during the Sixties psychedelic revolution, international roving before homeland security monitored our travels, and New York publishing when it still relied on trees. Written with the big-hearted comedy and mesmerizing linguistic invention for which he is known, *Tibetan Peach Pie* is an invitation into the private world of a literary legend.

Patrik Wikström and Robert DeFillippi bring together innovative, multidisciplinary perspectives on business innovation and disruption in the music industry. Authors from fields such as cultural studies, economics, management, media studies, musicology and human geography in North America, Europe and Asia focus on the "second wave" of digital disruption and the transformation of the music industry. The chapters are structured into three parts: the first part contextualizes changes in the music industry that have been driven by digital technologies since the end of the 1990s. The second part unpacks the impact of these disruptive technologies on business models in specific industry sectors and geographies, and the third and final part examines questions related to the emergence of subscription music services. Concluding chapters link back to the role of hackers as a subversive and innovative force in the music economy and

examine how hacker creativity can be facilitated and encouraged to generate the next big music industry innovation. This multifaceted look at the music business will serve as a resource for both undergraduate and graduate students, as well as established scholars and industry professionals.

The main driver of inequality—returns on capital that exceed the rate of economic growth—is again threatening to generate extreme discontent and undermine democratic values. Thomas Piketty's findings in this ambitious, original, rigorous work will transform debate and set the agenda for the next generation of thought about wealth and inequality.

Harvest sponsored version

Erin Jeanne McDowell, New York Times contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. The Book on Pie starts with the basics, including techniques, conversions, make-aheads, and styling tricks, before diving into 100 of her unique and intriguing recipes. Find everything from classics like apple and pumpkin, to more inspired recipes like Hand-Pie Ice Cream Sandwiches and Chinese BBQ Pork and Scallion Pie. Erin takes every recipe a step further with Pie-deas: ideas for swapping doughs, crusts, and toppings for infinitely customizable pies. Mix and match Pumpkin Spice Pie Dough and Dark Chocolate Drippy Glaze, or the Chive Compound-Butter Crust with the Croque Madame Pielets . . . the possibilities are endless. Look no further than The Book on Pie for the only book on pie you'll ever want or need.

What if you had colleges coming after you instead of the other way around? The hidden little secret of college admissions is that most schools are desperate... desperate for great kids who do things differently and will make their campuses vibrant and exciting. And you don't have to be an A student, the president of your student body, or the winner of the national spelling bee to do this. Any student can become someone that colleges compete for if you follow the recommendations in this book. The Secret of NTAs: Unusual activities that make you stand out Breaking the Zone: Take advantage of where you're from and who you are Striking the Nerve: Decode what colleges believe in, then match those values Your Application Team: Getting references, teachers, and counselors to boost your odds And much more No matter where you are in your high school career, you can start these things today and vastly increase your odds of getting into the competitive college of your choice.

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 #1 NEW YORK TIMES BESTSELLER! A TONIGHT SHOW STARRING JIMMY FALLON SUMMER READS NOMINEE! Named a Most Anticipated Book of 2021 by Newsweek ? Oprah Magazine ? The Skimm ? Marie Claire ? Parade ? The Wall Street Journal ? Chicago Tribune ? PopSugar ? BookPage ? BookBub ? Betches ? SheReads ? Good Housekeeping ? BuzzFeed ? Business Insider ? Real Simple ? Frolic ? and more! Two best friends. Ten summer trips. One last chance to fall in love. From the New York Times bestselling author of Beach Read comes a sparkling new novel that will leave you with the warm, hazy afterglow usually reserved for the best vacations. Poppy and Alex. Alex and Poppy. They have nothing in common. She's a wild child; he wears khakis. She has insatiable wanderlust; he prefers to stay home with a book. And somehow, ever since a fateful car share home from college many years ago, they are the very best of friends. For most of the year they live far apart—she's in New York City, and he's in their small hometown—but every summer, for a decade, they have taken one glorious week of vacation together. Until two years ago, when they ruined everything. They haven't spoken since. Poppy has everything she should want, but she's stuck in a rut. When someone asks when she was last truly happy, she knows, without a doubt, it was on that ill-fated, final trip with Alex. And so, she decides to convince her best friend to take one more vacation together—lay everything on the table, make it all right. Miraculously, he agrees. Now she has a week to fix everything. If only she can get around the one big truth that has always stood quietly in the middle of their seemingly perfect relationship. What could possibly go wrong?

Recipient of the 2015 PEN New England Award for Nonfiction "The arrival of a significant young nonfiction writer . . . A measured yet bravura performance." —Dwight Garner, The New York Times James Joyce's big blue book, Ulysses, ushered in the modernist era and changed the novel for all time. But the genius of Ulysses was also its danger: it omitted absolutely nothing. Joyce, along with some of the most important publishers and writers of his era, had to fight for years to win the freedom to publish it. The Most Dangerous Book tells the remarkable story surrounding Ulysses, from the first stirrings of Joyce's inspiration in 1904 to the book's landmark federal obscenity trial in 1933. Written for ardent Joyceans as well as novices who want to get to the heart of the greatest novel of the twentieth century, The Most Dangerous Book is a gripping examination of how the world came to say Yes to Ulysses.

The ultimate bartender's book, this richly illustrated hardcover compilation of 750 recipes comprises non-alcoholic drinks as well as sours, toddies, flips, slings, fizzes, coolers, rickeys, juleps, punches, and other refreshments.

A designer who's "turned pie crust decorating into an art form" shows how to embellish an ordinary crust—for a creation as beautiful as any cake (Martha Stewart). Everyone knows that serving a pie for dessert makes guests happy. And serving one with a beautifully designed crust that makes guests swoon is even better. Pies can be as stunningly attractive as the most decorative cakes with the use of some basic techniques and the appropriate care when working with pie dough. The recipes and techniques in this book give any home baker the tools to create breathtaking works of pie art. From preparation of the dough to the last moments of baking, all methods are clearly presented using step-by-step photographs. A flat surface, rolling pin, sharp knife, and cookie cutters of different sizes and shapes make embellishing an ordinary pie crust easy. The 25 designs in this book, arranged by three levels of difficulty, range from graphic art styles to seasonal-inspired florals—offering the first guide to creating these stunning works of edible art. "[A] gorgeous cookbook...As the book progresses, so do your skills." —Taste of Home

Follows the progress of a hungry caterpillar as he eats his way through a varied and very large quantity of food until, full at last, he forms a cocoon around himself and goes to sleep, only to emerge as a beautiful butterfly. Read by the author.

A People Magazine Best Children's Book of the Year ? "This touching novel is one to savor."—Booklist, Starred Review ? "A quiet story that may be the tiny push that someone thinking of giving up needs to keep going. . . . Sweetly satisfying."—Kirkus Reviews, Starred Review Fourteen-year-old Oscar Dunleavy is missing, presumed dead. His bike was found at sea, out past the end of the pier, and everyone in town seems to have accepted this as a teenage tragedy. But Oscar's best friend Meg knows he isn't dead. Oscar is an optimistic and kind boy who bakes the world's best apple tarts; he would never kill himself, and Meg is going to prove it. Through interwoven narratives, the reader learns what really happened to Oscar. Meg must confront the painful truth of Oscar's past six months—and the possibility that he might really be gone. Surrounded by grief and confusion, she starts to put the pieces back together. This story of love and friendship reminds us to keep hope in our hearts. For fans of The Thing About Jellyfish and kids who need a reminder that really, all you need is love.

A Financial Times Book of the Year 2020! Should companies be run for profit or purpose? In this ground-breaking book, acclaimed finance professor and TED speaker Alex Edmans shows it's not an either-or choice. Drawing from real-life examples spanning industries and countries, Edmans demonstrates that purpose-driven businesses are consistently

more successful in the long-term. But a purposeful company must navigate difficult trade-offs and take tough decisions. Edmans provides a roadmap for company leaders to put purpose into practice, and overcome the hurdles that hold many back. He explains how investors can discern which companies are truly purposeful and how to engage with them to unleash value for both shareholders and society. And he highlights the role that citizens can play in reshaping business to improve our world. This edition has been thoroughly updated to include the pandemic, the latest research, and new insights on how to make purpose a reality.

Everyone thinks they know the real Gordon Ramsay: rude, loud, driven, stubborn. But this is his real story...

Slicing Pie outlines a simple process for making sure that the founders and early employees of a start-up company get their fair share of the equity. You will learn: How to value the time and resources an individual brings to the company relative to the contributions of others ; The right way to value intangible things like ideas and relationships ; What to do when a founder leaves your company ; How to handle equity when you have to fire someone. (4e de couv.).

Bryson brings his unique brand of humour to travel writing as he shoulders his backpack, keeps a tight hold on his wallet and heads for Europe. Travelling with Stephen Katz--also his wonderful sidekick in *A Walk in the Woods*--he wanders from Hammerfest in the far north, to Istanbul on the cusp of Asia. As he makes his way round this incredibly varied continent, he retraces his travels as a student twenty years before with caustic hilarity.

A comprehensive analysis of European craft guilds through eight centuries of economic history Guilds ruled many crafts and trades from the Middle Ages to the Industrial Revolution, and have always attracted debate and controversy. They were sometimes viewed as efficient institutions that guaranteed quality and skills. But they also excluded competitors, manipulated markets, and blocked innovations. Did the advantages of guilds outweigh their costs? Analyzing thousands of guilds from 1000 to 1880, *The European Guilds* answers that question with vivid examples and clear economic reasoning. Sheilagh Ogilvie features the voices of honourable guild masters, underpaid journeymen, exploited apprentices, shady officials, and outraged customers, and follows the stories of the "vile encroachers"—women, migrants, Jews, gypsies, bastards, and others—desperate to work but hunted down by the guilds as illicit competitors. *The European Guilds* analyzes the toxic complicity between guild members and political elites, and shows how privileged institutions and exclusive networks prey on prosperity and stifle growth.

A sustainable lifestyle starts in the kitchen with these use-what-you-have, spend-less-money recipes and tips, from the friendly voice behind @ZeroWasteChef. In her decade of living with as little plastic, food waste, and stuff as possible, Anne-Marie Bonneau, who blogs under the moniker Zero-Waste Chef, has learned that "zero-waste" is above all an intention, not a hard-and-fast rule. Because, while one person eliminating all their waste is great, if thousands of people do 20 percent better it will have a much bigger impact on the planet. The good news is you likely already have all the tools you need to begin to create your own change at home, especially in the kitchen. In her debut book, Bonneau gives readers the facts to motivate them to do better, the simple (and usually free) fixes to ease them into wasting less--you can, for example, banish plastic wrap by simply inverting a plate over your leftovers--and, finally, the recipes and strategies to turn them into more sustainable, money-saving cooks. Rescue a loaf from the landfill by making Mexican Hot Chocolate Bread Pudding, or revive some sad greens to make a pesto. Save five bucks (and the plastic tub) at the supermarket with Yes Whey, You Can Make Ricotta Cheese, then use the cheese in a galette and the leftover whey to make sourdough tortillas. With 75 vegan and vegetarian recipes for cooking with scraps, creating fermented staples, and using up all your groceries before they become waste--including end-of-recipe tips on what to do with your ingredients next--Bonneau lays out an attainable vision of a zero-waste kitchen.

Cake can evoke thoughts of home, comfort someone at a time of grief or celebrate a birth or new love. It is a maker of memories, a marker of identities, and delicious! It was the year 878 A.D., and a man claims sanctuary in a small village home in Wessex. To the surprise of the villager, the man is not a passing vagabond but Alfred, King of the Anglo-Saxons. The village homemaker is happy to hide him from the marauding Danes, provided he keeps an eye on the cake she has baking in the oven. Preoccupied with how to re-take his kingdom, Alfred lets the cakes burn, and the incident passed in to folklore forever. From these seemingly ignoble beginnings, not only was Alfred able to reclaim his spot in history, but the humble villagers' cake has ascended in world culture as well. Alysa Levene looks at cakes both ancient and modern, from the Fruit Cake, to the Pound Cake, from the ubiquitous birthday cake to the Angel Food Cake, all the way up to competitive baking shows on television and our modern obsession with macaroons and cup cakes. Along the way, author Alysa Levene shows how cakes are so much more than just a delicious sugar hit, and reflects on how and why cakes became the food to eat in times of celebration. Cake reflects cultural differences, whether it is the changing role of women in the home, the expansion of global trade, even advances in technology. Entertaining and delightfully informative, *Cake: A Slice of History* promises to be a witty and joyous celebration of our cultural heritage.

The Ukrainian-born chef presents "a gorgeous love letter to the food of her homeland" with this vibrant and varied collection of recipes (SAVEUR). In *Mamushka*, Olia Hercules takes readers and home cooks on a culinary tour of Eastern Europe—from the Black Sea to Baku, Kiev to Kazakhstan. This beautifully illustrated cookbook features more than one hundred recipes for fresh, delicious, and unexpected dishes from this dynamic and often misunderstood region. Olia Hercules was born in Ukraine and lived in Cyprus for several years before moving to London and becoming a chef. In this gorgeous and deeply personal cookbook, she shares her favorite recipes from her home country with loving stories about her culinary upbringing and family traditions. "Forget what you think you know about Ukrainian food; with Olia Hercules, it's fun and colorful." —Epicurious

Winner of the 1974 National Book Award "A screaming comes across the sky. . ." A few months after the Germans' secret V-2 rocket bombs begin falling on London, British Intelligence discovers that a map of the city pinpointing the sexual conquests of one Lieutenant Tyrone Slothrop, U.S. Army, corresponds identically to a map showing the V-2

impact sites. The implications of this discovery will launch Slothrop on an amazing journey across war-torn Europe, fleeing an international cabal of military-industrial superpowers, in search of the mysterious Rocket 00000, through a wildly comic extravaganza that has been hailed in *The New Republic* as “the most profound and accomplished American novel since the end of World War II.”

A bursting-with-personality cookbook from Sister Pie, the boutique bakery that's making Detroit more delicious every day. “Everything you want in a pie cookbook: careful directions, baker's secret tips, inspired combinations, and a you-can-do-it attitude.”—Chicago Tribune IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND CHICAGO TRIBUNE

At Sister Pie, Lisa Ludwinski and her band of sister bakers are helping make Detroit sweeter one slice at a time from a little corner pie shop in a former beauty salon on the city's east side. The granddaughter of two Detroit natives, Ludwinski spends her days singing, dancing, and serving up a brand of pie love that has charmed critics and drawn the curious from far and wide. No one leaves without a slice—those who don't have money in their pockets can simply cash in a prepaid slice from the “pie it forward” clothesline strung across the window. With 75 of her most-loved recipes for sweet and savory pies—such as Toasted Marshmallow-Butterscotch Pie and Sour Cherry-Bourbon Pie—and other bakeshop favorites, the Sister Pie cookbook pays homage to Motor City ingenuity and all-American spirit. Illustrated throughout with 75 drool-worthy photos and Ludwinski's charming line illustrations, and infused with her plucky, punny style, bakers and bakery lovers won't be able to resist this book.

Jobs & Wozniak, Page & Brin, Ben & Jerry... any list of successful companies seems awash with cofounders who are a match made in business heaven. The benefits are obvious: by combining resources, knowledge, expertise and motivation, cofounders can often build something far more successful together compared to going solo. And yet... two-thirds of startups fail because of disagreements between founders. Why? Because cofounding isn't as simple as drawing up an agreement and shaking hands on it. In fact, there are seven steps required to build cofounding teams that win and last. *Cofounding The Right Way* will take you through these steps, one simple step at a time, from finding the right cofounders all the way through to structuring your team, splitting the equity, making sure everyone stays motivated and documenting it in your cofounding agreement. Is a partnership even right for you in the first place? That's Step No. 1! Get your cofounding team right, and you'll be in the best possible position to handle any challenge that's thrown in your direction. Get it wrong and not even the best business idea will be able to survive. Foreword by Mike Moyer, author of *Slicing Pie*.

Slicing Pie Handbook EU Edition Perfectly Fair Equity Splits for Bootstrapped EU Startups Createspace Independent Publishing Platform

Entrepreneurs and early-stage company participants get taken advantage of so frequently that we hardly notice. Bad equity deals are the rule, not the exception. The *Slicing Pie Handbook* outlines a framework for perfectly fair equity splits for early-stage, bootstrapped startup companies. Based on the dynamic equity model popularized by the book *Slicing Pie*, a formula in use by entrepreneurs all over the world. The *Slicing Pie Handbook* will help you determine the right share for people who contribute the things you need to start your company including help, equipment, supplies, rent and even credit. You will learn how to fairly allocate equity when people contribute and how to fairly recover equity when people leave the company. Includes a special chapter for EU startups.

“For fans of *The Handmaid's Tale*...a debut novel with a dark setting and an unforgettable heroine...is a riveting depiction of hard-won female empowerment” (*The Washington Post*). The Sin Eater walks among us, unseen, unheard Sins of our flesh become sins of Hers Following Her to the grave, unseen, unheard *The Sin Eater Walks Among Us*. For the crime of stealing bread, fourteen-year-old May receives a life sentence: she must become a Sin Eater—a shunned woman, brutally marked, whose fate is to hear the final confessions of the dying, eat ritual foods symbolizing their sins as a funeral rite, and thereby shoulder their transgressions to grant their souls access to heaven. Orphaned and friendless, apprenticed to an older Sin Eater who cannot speak to her, May must make her way in a dangerous and cruel world she barely understands. When a deer heart appears on the coffin of a royal governess who did not confess to the dreadful sin it represents, the older Sin Eater refuses to eat it. She is taken to prison, tortured, and killed. To avenge her death, May must find out who placed the deer heart on the coffin and why. “Very much reminiscent of *The Handmaid's Tale*...it transcends its historical roots to give us a modern heroine” (*Kirkus Reviews*). “A novel as strange as it is captivating” (*BuzzFeed*), *The Sin Eater* “is a treat for fans of feminist speculative fiction” (*Publishers Weekly*) and “exactly what historical fiction lovers have unknowingly craved” (*New York Journal of Books*).

This volume is a ground-breaking contribution to enlightenment studies and the international and cross-cultural history of print. The result of a five year research project, the volume traces the output and dissemination of books and how reading tastes changed in the years 1769-1794. Mapping the book trade of the Société Typographique de Neuchâtel (STN), a Swiss publisher-wholesaler which operated throughout Europe, the authors reconstruct the cosmopolitan elite culture of the later enlightenment, incorporating many engaging case studies. The STN's archives are uniquely rich in both detail and range, and while these archives have long attracted book historians (notably Robert Darnton, a leading scholar of the Enlightenment), existing work is fragmentary and limited in scope. By means of comparative study, the author considers the entire book market across Europe, making local, regional and chronological nuances, based on advanced taxonomies of subject content, author information, markers of illegality and much more. This volume is, in short, the most diverse and detailed study of the late 18th-century book trade yet, while offering fresh insights into the enlightenment. New York Times Bestseller A Summer Reading Pick for President Barack Obama, Bill Gates, and Mark Zuckerberg From a renowned historian comes a groundbreaking narrative of humanity's creation and evolution—a #1 international bestseller—that explores the ways in which biology and history have defined us and enhanced our understanding of what it means to be “human.” One hundred thousand years ago, at least six different species of humans inhabited Earth. Yet

today there is only one—homo sapiens. What happened to the others? And what may happen to us? Most books about the history of humanity pursue either a historical or a biological approach, but Dr. Yuval Noah Harari breaks the mold with this highly original book that begins about 70,000 years ago with the appearance of modern cognition. From examining the role evolving humans have played in the global ecosystem to charting the rise of empires, *Sapiens* integrates history and science to reconsider accepted narratives, connect past developments with contemporary concerns, and examine specific events within the context of larger ideas. Dr. Harari also compels us to look ahead, because over the last few decades humans have begun to bend laws of natural selection that have governed life for the past four billion years. We are acquiring the ability to design not only the world around us, but also ourselves. Where is this leading us, and what do we want to become? Featuring 27 photographs, 6 maps, and 25 illustrations/diagrams, this provocative and insightful work is sure to spark debate and is essential reading for aficionados of Jared Diamond, James Gleick, Matt Ridley, Robert Wright, and Sharon Moalem.

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