

The Slicing Pie Handbook Perfectly Fair Equity Splits For Bootstrapped Startups

The New York Times Best Seller A Barnes & Noble Best Fiction Book of 2020 A Goodreads Choice Awards Finalist Steel Magnolias meets Dracula in this '90s-set horror novel about a women's book club that must do battle with a mysterious newcomer to their small Southern town, perfect for murderinos and fans of Stephen King. Bonus features: • Reading group guide for book clubs • Hand-drawn map of Mt. Pleasant • Annotated true-crime reading list by Grady Hendrix • And more! Patricia Campbell's life has never felt smaller. Her husband is a workaholic, her teenage kids have their own lives, her senile mother-in-law needs constant care, and she's always a step behind on her endless to-do list. The only thing keeping her sane is her book club, a close-knit group of Charleston women united by their love of true crime. At these meetings they're as likely to talk about the Manson family as they are about their own families. One evening after book club, Patricia is viciously attacked by an elderly neighbor, bringing the neighbor's handsome nephew, James Harris, into her life. James is well traveled and well read, and he makes Patricia feel things she hasn't felt in years. But when children on the other side of town go missing, their deaths written off by local police, Patricia has reason to believe James Harris is more of a Bundy than a Brad Pitt. The real problem? James is a monster of a different kind—and Patricia has already invited him in. Little by little, James will insinuate himself into Patricia's life and try to take everything she took for granted—including the book club—but she won't surrender without a fight in this blood-soaked tale of neighborly kindness gone wrong.

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.).

A Washington Post bestselling cookbook Become the favorite family chef with 100 tested, perfected, and family approved recipes. The healthy cookbook for every meal of the day: Once upon a time, Jenn Segal went to culinary school and worked in fancy restaurants. One marriage and two kids later she created Once Upon a Chef, the popular blog that applies her tried and true chef skills with delicious, fresh, and approachable ingredients for family friendly meals. With the authority of a professional chef and the practicality of a busy working mom, Jenn shares 100 recipes that will up your kitchen game while surprising you with their ease. • Helpful tips on topics such as how to season correctly with salt, how to balance flavors, and how to make the most of leftovers. • Great recipes for easy weeknight family dinners kids will love, indulgent desserts, fun cocktails, exciting appetizers, and more. • Jenn Segal is the founder of Once Upon a Chef, the popular blog showcasing easy, family friendly recipes from a chef's point of view. Her recipes have been featured on numerous websites, magazines, and television programs. Fans of Chrissy Teigen, Skinnytaste, Pioneer Woman, Oh She Glows, Magnolia Table, and Smitten Kitchen will love Once Upon a Chef, the Cookbook. With 100 tested, perfected, and family approved recipes with helpful tips and tricks to improve your cooking. • Breakfast favorites like Maple, Coconut & Blueberry Granola and Savory Ham & Cheese Waffles • Simple soups, salads and sandwiches for ideal lunches like the Fiery Roasted Tomato Soup paired with Smoked Gouda & Pesto Grilled Cheese Sandwiches • Entrées the whole family will love like Buttermilk Fried Chicken Tenders • Tasty treats for those casual get togethers like Buttery Cajun Popcorn and Sweet, Salty & Spicy Pecans • Go to sweets such as Toffee Almond Sandies and a Classic Chocolate Lover's Birthday Cake

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).

Fans of Girl, Interrupted, Thirteen Reasons Why, and All the Bright Places will love this New York Times bestseller. "A haunting, beautiful, and necessary book that will stay with you long after you've read the last page."—Nicola Yoon, #1 New York Times bestselling author of Everything, Everything and The Sun Is Also a Star Charlotte Davis is in pieces. At seventeen she's already lost more than most people do in a lifetime. But she's learned how to forget. The broken glass washes away the sorrow until there is nothing but calm. You don't have to think about your father and the river. Your best friend, who is gone forever. Or your mother, who has nothing left to give you. Every new scar hardens Charlie's heart just a little more, yet it still hurts so much. It hurts enough to not care anymore, which is sometimes what has to happen before you can find your way back from the edge. A deeply moving portrait of a girl in a world that owes her nothing, and has taken so much, and the journey she undergoes to put herself back together. Kathleen Glasgow's debut is heartbreakingly real and unflinchingly honest. It's a story you won't be able to look away from. "Girl, Interrupted meets Speak."—Refinery29 "A dark yet powerful read."—Paste Magazine "One of the most affecting novels we have read."—Goop "Breathtaking and beautifully written."—Bustle "Intimate and gritty."—The Irish Times And don't miss Kathleen Glasgow's newest novel How to Make Friends with the Dark, which Karen M. McManus, the New York Times bestselling author of One of Us Is Lying, calls "rare and powerful."

The Tartine Way — Not all bread is created equal The Bread Book "...the most beautiful bread book yet published..." -- The New York Times, December 7, 2010 Tartine — A bread

bible for the home or professional bread-maker, this is the book! It comes from Chad Robertson, a man many consider to be the best bread baker in the United States, and co-owner of San Francisco's Tartine Bakery. At 5 P.M., Chad Robertson's rugged, magnificent Tartine loaves are drawn from the oven. The bread at San Francisco's legendary Tartine Bakery sells out within an hour almost every day. Only a handful of bakers have learned the techniques Chad Robertson has developed: To Chad Robertson, bread is the foundation of a meal, the center of daily life, and each loaf tells the story of the baker who shaped it. Chad Robertson developed his unique bread over two decades of apprenticeship with the finest artisan bakers in France and the United States, as well as experimentation in his own ovens. Readers will be astonished at how elemental it is. Bread making the Tartine Way: Now it's your turn to make this bread with your own hands. Clear instructions and hundreds of step-by-step photos put you by Chad's side as he shows you how to make exceptional and elemental bread using just flour, water, and salt. If you liked Tartine All Day by Elisabeth Prueitt and Flour Water Salt Yeast by Ken Forkish, you'll love Tartine Bread!

"I've read a million sales books and taken almost a million classes in formal sales training, but your practical techniques make all those pale in comparison. It makes such sense!" -Jackie Schwartz, Planet Einstein Pitch Ninja provides practical steps for making your presentation dynamic and engaging by providing a simple framework that emphasizes body language and other non-verbal cues to effectively persuade an audience. Pitch Ninja is based on the Super-Awesome Presentation Zone Program that divides the space used by the presenter into three distinct zones: The Intimacy Zone is where you make personal connections with audience members The Excitement Zone is where you pump up the crowd and get them engaged in your message The Information Zone is where you convey the details of your presentation to decision makers Each zone has a specific set of behaviors including eye contact, arm movements, gestures and body position. The result is a highly engaging presentation that makes your ideas pop and dazzles your audience. Perfect for the beginner or seasoned professional, every speaker can be a Pitch Ninja!"

Chained up in the hold of a French warship, Lusignan's only hope of escape rests with his captor - Captain Paul. A man with a mysterious past, Captain Paul is transporting Lusignan to exile in the West Indies. Little does he know that his mission is a sham. His prisoner is an innocent man, framed because he fell in love with a Count's daughter. Once the truth is revealed, Paul and Lusignan return to France, determined to seek justice. Inspired by the real life of American Revolutionary War hero John Paul Jones, "Captain Paul" is a rollicking melodrama, packed with action and romance. A fine precursor to Dumas' later classics, it's especially recommended for fans of naval adventures, like C.S. Forester's "Hornblower" series. Alexandre Dumas (1802 - 1870) was a hugely popular 19th Century French writer. Born of mixed French and Haitian heritage, Dumas first rose to prominence in Paris as a playwright, but later gained international fame with his historical fiction. Often co-authored with other writers, these stories wove together swashbuckling adventure, romance, and real events from France's past. Among the best known are "The Three Musketeers", and its sequels "Twenty Years After", and "Le Vicomte de Bragelonne: Ten Years Later". Set across four decades, this trilogy follows the rise of the dashing D'Artagnan—from hot-headed soldier to trusted captain under Louis XIV. Dumas' other novels include "The Count of Monte Cristo" and "The Black Tulip". His works have been adapted into more than 200 movies, including The Man in the Iron Mask starring Leonardo DiCaprio.

How does a suburban pizza joint end up profiled on national magazine covers and network TV news? (Hint: The secret is not in the sauce.) When Nick Sarillo decided to open a family-friendly pizza restaurant in the suburbs of Chicago, people thought he was nuts. Having worked as a carpenter for much of his adult life, he lacked any formal experience in restaurants or in managing a small business. Everyone told him no one else would ever care about his place the way he did. They warned he'd have to work 20-hour-days and monitor every employee just to stay in business. But Sarillo saw things differently, and set out to run his business in a radically different way. Today Nick's Pizza & Pub is one of the top ten busiest independent pizza restaurants in the country, with two locations that gross about six times the revenue of the typical pizza restaurant. And in an industry where most employees leave within less than a year, Nick's annual turnover rate is less than 20 percent. How did he do it? The secret lies in Nick's purpose-driven culture, in which every employee—from the waiters to the chefs to the managers—is equipped with the tools necessary to do their jobs while also advancing the company's overall mission. The result is higher sales, a dedicated team, and a big little business that is beloved by the entire community. In A Slice of the Pie Sarillo tells the story of how he built his extraordinary culture and shows how anyone can follow his methods. For instance, Nick's managers engage the staff by tracking and rewarding unusual metrics, such as how many guests request a particular server or the average check amount of each carryout host. Likewise, team members of all ages and levels of experience are encouraged to express themselves, acquire new skills, and suggest ideas to help the business grow. A Slice of the Pie will help transform even the smallest, simplest, and most ordinary business into a successful, high-performance organization.

Harvest sponsored version

"How do we split up the equity ownership of our startup?" This guide provides a framework and process to help startup founders answer this common question. Equity ownership affects the culture and sense of wellbeing of a startup. Founders typically sacrifice a great deal of other life opportunities to work on a startup effort. In exchange for that sacrifice, a founder wants to feel the ownership equation with any co-founders is fair. In detail, this Founder's Pocket Guide walks entrepreneurs through the following elements: • Take The Founder Test to make sure everybody deserves founder status • Review the case for splitting your founder equity into equal parts • Use the Equity Split Scorecard as a fair method to allocate more equity to highly skilled cofounders • Solve common equity problems using founder vesting structures • Answer common equity split questions like IP and founder-investors Note that this guide does not go into how to use equity to attract employees or using equity to pay service providers, advisors, development companies, or other contractors. This guide focuses solely on the best practices of deciding the equity ownership split between the founders of a startup venture.

NEW YORK TIMES BESTSELLER • In her first cookbook, Bon Appétit and YouTube star of the show Gourmet Makes offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • NPR • The Atlanta Journal-Constitution • Salon • Epicurious “There are no ‘just cooks’ out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people.”—Claire Saffitz Claire Saffitz is a baking hero for a new generation. In Dessert Person, fans will find Claire’s signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Cornmeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do’s and don’ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

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The Founder's Dilemmas examines how early decisions by entrepreneurs can make or break a startup and its team. Drawing on a decade of research, including quantitative data on almost ten thousand founders as well as inside stories of founders like Evan Williams of Twitter and Tim Westergren of Pandora, Noam Wasserman reveals the common pitfalls founders face and how to avoid them.

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.

This edition has been adapted for the US market. It was originally published in the UK. * Named one of the best cookbooks of the year by The New York Times, the Boston Globe, and Delish * “Enticing, inviting and delicious. Vegan and vegetarian dishes that are hard to resist (and why should you?).” —Yotam Ottolenghi “Sodha, who writes a vegan cooking column for The Guardian, has widened her scope in this exceptional volume, drawing on ingredients and techniques from throughout Asia to inspire a mix of mostly speedy, weeknight-friendly dishes... a glimpse of Ms. Sodha at her best.” —Melissa Clark, The New York Times “With verve and charm, Meera Sodha persuades all cooks to make her luscious plant-based food. Her honesty and wit shine bright in this accessible collection of recipes tailored for omnivores and busy people. Every page bursts with exciting ideas you'll want to cook up!” —Andrea Nguyen, author of Vietnamese Food Any Day and The Pho Cookbook Modern, vibrant, fuss-free food made from easy-to-find ingredients, East is a must-have whether you're vegan, vegetarian, or simply want to eat more delicious meat-free food. Meera Sodha's stunning new collection features brand-new recipes from a wide range of Asian cuisines. This cookbook is a collaboration between Sodha and the East Asian and South East Asian home cooks and gourmet chefs who inspired her along the way. There are noodles, curries, rice dishes, tofu, salads, sides, and sweets, all easy to make and bursting with exciting flavors. Taking you from India to Indonesia, Singapore, and Japan, by way of China, Thailand, and Vietnam, East will show you how to whip up a root vegetable laksa and a chard, potato, and coconut curry; how to make kimchi pancakes, delicious dairy-free black dal and chili tofu. There are sweet potato momos for snacks and unexpected desserts like salted miso brownies and a no-churn Vietnamese coffee ice cream.

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 odd 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.

Are you an RTL or system designer that is currently using, moving, or planning to move to an HLS design environment? Finally, a comprehensive guide for designing hardware using C++ is here. Michael Fingeroff's High-Level Synthesis Blue Book presents the most effective C++ synthesis coding style for achieving high quality RTL. Master a totally new design methodology for coding increasingly complex designs! This book provides a step-by-step approach to using C++ as a hardware design language, including an introduction to the basics of HLS using concepts familiar to RTL designers. Each chapter provides easy-to-understand C++ examples, along with hardware and timing diagrams where appropriate. The book progresses from simple concepts such as sequential logic design to more complicated topics such as memory architecture and hierarchical sub-system design. Later chapters bring together many of the earlier HLS design concepts through their application in simplified design examples. These examples illustrate the fundamental principles behind C++ hardware design, which will translate to much larger designs. Although this book focuses primarily on C and C++ to present the basics of C++ synthesis, all of the concepts are equally applicable to SystemC when describing the core algorithmic part of a design. On completion of this book, readers should be well on their way to becoming experts in high-level synthesis.

Filled with classic pie recipes such as apple and pecan, yet bolstered with modern pie innovations like pie pops, Thanksgiving Pie, and pies-in-a-jar, this is a collection of simple, straightforward recipes and stories of Amish life that will help bakers bring their families together around the table. Brimming with full-color photography of more than 100 recipes full of simple, wholesome ingredients and easy tried-and-true techniques that are sure to please any palate, this distinctive cookbook will help you bake the perfect Amish pie, whether you are a pie novice or a filled-pastry aficionado. Recipes include sweet and

savory fillings, basic crusts, fruit pies, cream pies, meringues, scrumptious toppings, and so much more. Sprinkled throughout are Sherry Gore's personal stories of Amish life and culture that are best enjoyed over—what else?—a slice of homemade pie!

Bestselling author Sherman Alexie tells the story of Junior, a budding cartoonist growing up on the Spokane Indian Reservation. Determined to take his future into his own hands, Junior leaves his troubled school on the rez to attend an all-white farm town high school where the only other Indian is the school mascot. Heartbreaking, funny, and beautifully written, *The Absolutely True Diary of a Part-Time Indian*, which is based on the author's own experiences, coupled with poignant drawings by Ellen Forney that reflect the character's art, chronicles the contemporary adolescence of one Native American boy as he attempts to break away from the life he was destined to live. With a forward by Markus Zusak, interviews with Sherman Alexie and Ellen Forney, and four-color interior art throughout, this edition is perfect for fans and collectors alike.

The be-all, end-all guide to cooking the perfect steak—from buying top-notch beef, seasoning to perfection, and finding or building the ideal cooking vessel—from the James Beard Award–winning team behind the New York Times bestseller *Franklin Barbecue*. “This book will have you salivating by the end of the introduction.”—Nick Offerman Aaron Franklin may be the reigning king of brisket, but in his off-time, what he really loves to cook and eat at home is steak. And it's no surprise that his steak is perfect, every time—he is a fire whisperer, after all, and as good at grilling beef as he is at smoking it. In *Franklin Steak*, Aaron and coauthor Jordan Mackay go deeper into the art and science of cooking steak than anyone has gone before. Want the real story behind grass-fed cattle? Or to talk confidently with your butcher about cuts and marbling? Interested in setting up your own dry-aging fridge at home? Want to know which grill Aaron swears by? Looking for some tricks on building an amazing all-wood fire? Curious about which steak cuts work well in a pan indoors? *Franklin Steak* has you covered. For any meat lover, backyard grill master, or fan of Franklin's fun yet authoritative approach, this book is a must-have. In *OBJECT THINKING*, esteemed object technologist David West contends that the mindset makes the programmer—not the tools and techniques. Delving into the history, philosophy, and even politics of object-oriented programming, West reveals how the best programmers rely on analysis and conceptualization—on thinking—rather than formal process and methods. Both provocative and pragmatic, this book gives form to what's primarily been an oral tradition among the field's revolutionary thinkers—and it illustrates specific object-behavior practices that you can adopt for true object design and superior results. Gain an in-depth understanding of: Prerequisites and principles of object thinking. Object knowledge implicit in eXtreme Programming (XP) and Agile software development. Object conceptualization and modeling. Metaphors, vocabulary, and design for object development. Learn viable techniques for: Decomposing complex domains in terms of objects. Identifying object relationships, interactions, and constraints. Relating object behavior to internal structure and implementation design. Incorporating object thinking into XP and Agile practice.

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Updated with a brand-new selection of desserts and treats, the fully illustrated *Sally's Baking Addiction* cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, *Sally's Baking Addiction*, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's *Candy Addiction* and *Sally's Cookie Addiction*.

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.

“Anyone who comes to pitch on Shark Tank should read this book first!” —Barbara Corcoran, ABC's *Shark Tank* “I have seen literally thousands of companies trying to raise capital and know that a great pitch deck is critical. This book gives you the playbook for creating yours.” —Naval Ravikant, cofounder and CEO, AngelList “I raised twice the amount of money I set out to in a mere five weeks. I'm naming my firstborn child after the Evans.” —Slava Menn, cofounder and CEO, Fortified Bicycle **HOW DO YOU LAUNCH THE VENTURE OF YOUR DREAMS? Get Backed** isn't just about startup fundraising. It's a handbook for anyone who has an idea and needs to build relationships to get it off the ground. Over the last 3 years, entrepreneurs Evan Loomis and Evan Baehr have raised \$45 million for their own ventures, including the second largest round on the fundraising platform AngelList. In *Get Backed*, they show you exactly what they and dozens of others did to raise money—even the mistakes they made—while sharing the secrets of the world's best storytellers, fundraisers, and startup accelerators. They'll also teach you how to use “the friendship loop”, a step-by-step process that can be used to initiate and build relationships with anyone, from investors to potential cofounders. And, most of all, they'll help you create a pitch deck, building on the real-life examples of 15 ventures that have raised over \$150 million. What's in the book? • The original pitch decks and fundraising strategies of 15 ventures that raised over \$150 million • Email scripts that will

get you a meeting with angel investors, venture capitalists, and potential board members • Pitching exercises developed by startup talent beds like Stanford University's d.school and Techstars • A breakdown of the 10 essential pitch deck slides, how to create them, and what questions you should answer with each • An overview of the 5 main funding sources for startups, the pros and cons of each, and who the big players are • A crash-course in visual and presentation design that will make any deck beautiful • Templates for 4 stories every entrepreneur should know how to tell • The story of one entrepreneur who showed up in Silicon Valley with no network and six months later had investments from Fred Anderson, Bono, and Peter Thiel Get Backed will show you exactly what it takes to get funded and will give you the tools to make any idea a reality.

The Physician Inventor is a practical roadmap for doctors, nurses, engineers, startups and others looking to protect their medical devices and methods. The purpose of this book is to equip you to make decisions. Caselaw and footnotes are intentionally kept to a minimum, focusing instead on functional knowledge, sensible advice, and useful anecdotes and examples. The nuances of medical devices are explored based on patent attorney Peter D. Sleman's years of experience with device manufacturers. This book will teach you how to: * Understand the various forms of intellectual property * Conduct a patent search to ensure that your invention is viable * Save thousands of dollars by hiring the right patent attorney * Utilize advanced prosecution techniques to minimize waste * Build an international strategy * Approach business partners with confidence and prudence

After two decades of research on founders, a best-selling book on the subject, and experience teaching and mentoring thousands of students in this field, Noam Wasserman is a prominent authority on startups. Hearing from countless readers and students that his insights helped them with important life decisions, beyond the incubator and boardroom, Wasserman brings us a new book that applies to everyday life his research on the methods of successful startup founders. Like entrepreneurs, we all deal with uncertainty, tough decision-making, and necessary problem-solving. Whether we freelance or work for large organizations, whether we're married or single, have kids or not, we must be able to think on our feet, assess risks and opportunities, and recruit others to help us navigate them. This book offers important advice for envisioning change in our lives—from contemplating the next step in a relationship to making a radical career move—and managing changes to which we've already committed. We can learn to recognize our own well-worn patterns and keep our tendencies and habits in check, recruit a personal taskforce—our own board of directors—to advise us, and plan ahead for growth. With his extensive database of entrepreneurship case studies—from Pandora to Twitter to Nike—complemented with data on 20,000 founders, Wasserman is able to go deeply into the entrepreneurial mindset and show us how startups provide specific lessons for crafting our most successful lives.

"Brutally beautiful — not like anything else you'll read this year, or any other." - Cassandra Clare, #1 New York Times bestselling author of Clockwork Angel Kit and Fancy Cordelle are sisters of the best kind: best friends, best confidantes, and best accomplices. The daughters of the infamous Bonesaw Killer, Kit and Fancy are used to feeling like outsiders, and that's just the way they like it. But in Portero, where the weird and wild run rampant, the Cordelle sisters are hardly the oddest or most dangerous creatures around. It's no surprise when Kit and Fancy start to give in to their deepest desire—the desire to kill. What starts as a fascination with slicing open and stitching up quickly spirals into a gratifying murder spree. Of course, the sisters aren't killing just anyone, only the people who truly deserve it. But the girls have learned from the mistakes of their father, and know that a shred of evidence could get them caught. So when Fancy stumbles upon a mysterious and invisible doorway to another world, she opens a door to endless possibilities....

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

Not even Lake Eden's nosiest residents suspected Hannah Swensen would go from idealistic newlywed to betrayed wife in a matter of weeks. But as a deadly mystery unfolds in town, the proof is in the pudding . . . When The Cookie Jar becomes the setting of a star-studded TV special about movies filmed in Minnesota, Hannah hopes to shine the spotlight on her bakery--not the unsavory scandal swirling around her personal life. But that's practically impossible with a disturbing visit from the shifty character she once believed was her one and only love, a group of bodyguards following her every move, and a murder victim in her bedroom. As suspects emerge and secrets hit close to home, Hannah and an old flame team up must serve a hefty helping of justice to an unnamed killer prowling around Lake Eden . . . before someone takes a slice out of her Features Over a Dozen Cookie and Dessert Recipes from The Cookie Jar "Hannah's fans will relish following Hannah's journey as she heals and becomes stronger, surrounded by the love of family and the many familiar, quirky residents of Lake Eden." --Booklist

Making a delicious pie has never been easier with this extensive cookbook from the popular Chicago bakery. When Paula Haney first opened the Hoosier Mama Pie Company on March 14, 2009 (Pi day, appropriately enough), she worried whether her new business could survive by specializing in just one thing. But with a line around the block, Paula realized she had a more immediate problem: had she made enough pie? The shop closed early that day, but it has been churning out plenty of the Chicago's most delectable pies ever since. Specializing in hand-made, artisanal pies that only use locally sourced and in-season ingredients, Hoosier Mama Pie Company has become a local favorite and a national destination gaining praise from Bon Appetit, the Food Network, and Food & Wine as one of the top pie shops in the country. Now, The Hoosier Mama Book of Pie delivers all the sumptuous secrets of buttery crusts, fruity fillings, creams and custards, chess pies, over-the-top pies, and even the stout and hearty savory pie. The practically oriented, easy-going, and accessible style of this book will help bakers both new and old make the perfect pie for every occasion. On top of all of this, The Hoosier Mama Book of Pie also includes tips on technique, fascinating historical anecdotes, and an emphasis on special seasonal recipes, as well as quiches, hand pies, and scones. This beautifully photographed and designed book has the classic retro feel of the mid-20th century golden age of pie, and all the warmth and personality of the Hoosier Mama Pie Co.'s cozy

Chicago storefront. The focus on using local produce and employing the farm-to-table philosophy gives the book a contemporary twist, helping home bakers make the freshest, most delicious pies imaginable. Now readers can take a little piece of the Hoosier Mama Pie Company anywhere they go. Praise for the Hoosier Mama Book of Pie “Paula Haney . . . just put out a massive cookbook with her recipes . . . and it’s something very special. The almost-400-page tome details Hoosier Mama’s opening and development, as well as Haney’s recipes for everything from crust to biscuits to custard fillings. The photos make everything look delicious and, to the above-average baker, everything seems relatively easy to execute.” —Marah Eakin, The AV Club “Everything you could possibly want to know about proper pie making is covered . . . No facet of the process is too humble for discussion; the merits of salt in the crust is given as much thought as the best way to combine butter and flour. If you’ve ever wanted to learn the right way to crimp a pie, or how to make lattice work actually work, this is the book for you.” —Serious Eats, naming Hoosier Mama a top dessert cookbook of 2013

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

“You can almost taste the food in Bill Buford’s *Dirt*, an engrossing, beautifully written memoir about his life as a cook in France.” —The Wall Street Journal What does it take to master French cooking? This is the question that drives Bill Buford to abandon his perfectly happy life in New York City and pack up and (with a wife and three-year-old twin sons in tow) move to Lyon, the so-called gastronomic capital of France. But what was meant to be six months in a new and very foreign city turns into a wild five-year digression from normal life, as Buford apprentices at Lyon’s best boulangerie, studies at a legendary culinary school, and cooks at a storied Michelin-starred restaurant, where he discovers the exacting (and incomprehensibly punishing) rigueur of the professional kitchen. With his signature humor, sense of adventure, and masterful ability to bring an exotic and unknown world to life, Buford has written the definitive insider story of a city and its great culinary culture.

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.

It is almost impossible to escape the Spanish Inquisition alive. However, Edgar Allan Poe’s unnamed narrator, after suffering innumerable tortures upon his body and soul in the hands of his tormenters, sees the light of the day at the very end of his sanity’s tether. Even despite the lack of supernatural elements, “The Pit and the Pendulum” (1842) has enjoyed and influenced several notable movie adaptations. Animations such as *The Flintstones*, TV series like “Crime Scene Investigation”, to films like Roger Corman’s “The Pit and the Pendulum” (1961), starring Vincent Price and some torture methods found in the “Saw” franchise, the story’s famous pendulum scene is a rather fruitful source of inspirations. Yet, despite the terrific torments, the story focuses primarily on how terror is implicitly depicted through the workings of the mind. Edgar Allan Poe (1809-1849) was an American poet, author, and literary critic. Most famous for his poetry, short stories, and tales of the supernatural, mysterious, and macabre, he is also regarded as the inventor of the detective genre and a contributor to the emergence of science fiction, dark romanticism, and weird fiction. His most famous works include “The Raven” (1845), “The Black Cat” (1843), and “The Gold-Bug” (1843).

Create 75 beautiful and unique pies using traditional techniques and modern tools from a couple who has baked their way to the top. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD52 Get ready for a new, fresh take on baking the ultimate feel-good dessert: pie! In *The New Pie*, Chris Taylor and Paul Arguin—winners of more than 500 awards for baking (including the Best of Show Award at the National Pie Championships)—re-examine the wholesome world of pie. Through traditional time-honored techniques, modern cooking methods (like *sous vide*), innovative flavors (birthday cake; Tahitian pineapple; and mocha “mystery”), and a love for kitchen gadgets (like immersion circulators and silicone texture mats), these legendary competition circuit pie experts reinvent the traditional pastime of pie-making. With step-by-step instructions and playful photography, you’ll learn to make groundbreaking creations, including a magnificent Blueberry-Maple Pie with wood-grain lattice, the King Fluffernutter Pie, and a striped chocolate Pie of the Tiger. Whether you are a pie voyeur, new baker, or baking enthusiast you will find inspiration at every turn and pies to satisfy every craving.

#1 NEW YORK TIMES BESTSELLER • Barack Obama’s lucid vision of America’s place in the world and call for a new kind of politics that builds upon our shared understandings as Americans, based on his years in the Senate “In our lowdown, dispiriting era, Obama’s talent for proposing humane, sensible solutions with uplifting, elegant prose does fill one with hope.”—Michael Kazin, *The Washington Post* In July 2004, four years before his presidency, Barack Obama electrified the Democratic National Convention with an address that spoke to Americans across the political spectrum. One phrase in particular anchored itself in listeners’ minds, a reminder that for all the discord and struggle to be found in our history as a nation, we have always been guided by a dogged optimism in the future, or what Obama called “the audacity of hope.” The Audacity of Hope is Barack Obama’s call for a different brand of politics—a politics for those weary of bitter partisanship and alienated by the “endless clash of armies” we see in congress and on the campaign trail; a politics rooted in the faith, inclusiveness, and nobility of spirit at the heart of “our improbable experiment in democracy.” He explores those forces—from the fear of losing to the perpetual need to raise money to the power of the media—that

can stifle even the best-intentioned politician. He also writes, with surprising intimacy and self-deprecating humor, about settling in as a senator, seeking to balance the demands of public service and family life, and his own deepening religious commitment. At the heart of this book is Barack Obama's vision of how we can move beyond our divisions to tackle concrete problems. He examines the growing economic insecurity of American families, the racial and religious tensions within the body politic, and the transnational threats—from terrorism to pandemic—that gather beyond our shores. And he grapples with the role that faith plays in a democracy—where it is vital and where it must never intrude. Underlying his stories is a vigorous search for connection: the foundation for a radically hopeful political consensus. Only by returning to the principles that gave birth to our Constitution, Obama says, can Americans repair a political process that is broken, and restore to working order a government that has fallen dangerously out of touch with millions of ordinary Americans. Those Americans are out there, he writes—"waiting for Republicans and Democrats to catch up with them."

Everybody wants more time, which is why on Discworld only the experts can manage it -- the venerable Monks of History who store it and pump it from where it's wasted, like underwater (how much time does a codfish really need?), to places like cities, where busy denizens lament, "Oh where does the time go?" While everyone always talks about slowing down, one young horologist is about to do the unthinkable. He's going to stop. Well, stop time that is, by building the world's first truly accurate clock. Which means esteemed History Monk Lu-Tze and his apprentice Lobsang Ludd have to put on some speed to stop the timepiece before it starts. For if the Perfect Clock starts ticking, Time -- as we know it -- will end. And then the trouble will really begin...

Winner of the 2018 James Beard Foundation Book Award (Baking and Desserts) A New York Times bestseller and named a Best Baking Book of the Year by the Atlantic, the Wall Street Journal, the Chicago Tribune, Bon Appétit, the New York Times, the Washington Post, Mother Jones, the Boston Globe, USA Today, Amazon, and more "The most groundbreaking book on baking in years. Full stop."—Saveur From One-Bowl Devil's Food Layer Cake to a flawless Cherry Pie that's crisp even on the very bottom, BraveTart is a celebration of classic American desserts. Whether down-home delights like Blueberry Muffins and Glossy Fudge Brownies or supermarket mainstays such as Vanilla Wafers and Chocolate Chip Cookie Dough Ice Cream, your favorites are all here. These meticulously tested recipes bring an award-winning pastry chef's expertise into your kitchen, along with advice on how to "mix it up" with over 200 customizable variations—in short, exactly what you'd expect from a cookbook penned by a senior editor at Serious Eats. Yet BraveTart is much more than a cookbook, as Stella Parks delves into the surprising stories of how our favorite desserts came to be, from chocolate chip cookies that predate the Tollhouse Inn to the prohibition-era origins of ice cream sodas and floats. With a foreword by The Food Lab's J. Kenji López-Alt, vintage advertisements for these historical desserts, and breathtaking photography from Penny De Los Santos, BraveTart is sure to become an American classic.

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