

## Tre Piani

In the writings of Nicola Vicentino (1555) and Gioseffo Zarlino (1558) is found, for the first time, a systematic means of explaining music's expressive power based upon the specific melodic and harmonic intervals from which it is constructed. This "theory of interval affect" originates not with these theorists, however, but with their teacher, influential Venetian composer Adrian Willaert (1490-1562). Because Willaert left no theoretical writings of his own, Timothy McKinney uses Willaert's music to reconstruct his innovative theories concerning how music might communicate extramusical ideas. For Willaert, the appellations "major" and "minor" no longer signified merely the larger and smaller of a pair of like-numbered intervals; rather, they became categories of sonic character, the members of which are related by a shared sounding property of "majorness" or "minorness" that could be manipulated for expressive purposes. This book engages with the madrigals of Willaert's landmark *Musica nova* collection and demonstrates that they articulate a theory of musical affect more complex and forward-looking than recognized currently. The book also traces the origins of one of the most widespread musical associations in Western culture: the notion that major intervals, chords and scales are suitable for the expression of happy affections, and minor for sad ones. McKinney concludes by discussing the influence of Willaert's theory on the madrigals of composers such as Vicentino, Zarlino, Cipriano de Rore, Girolamo Parabosco, Perissone Cambio, Francesco dalla Viola, and Baldassare Donato, and describes the eventual transformation of the theory of interval affect from the Renaissance view based upon individual intervals measured from the bass, to the Baroque view based upon invertible triadic entities.

New Jersey native John Holl searched from Sussex County to Cape May to find the best recipes New Jersey has to offer, and the result is this rich and unique cookbook celebrating the foods, flavors, cultures, and traditions of the Garden State. These 150 recipes include dishes featuring New Jersey's own produce — tomatoes, corn, cranberries, blueberries, apples — along with deep-fried boardwalk treats, late-night diner bites, and recipes contributed by casinos, bison and dairy farms, food trucks, old-school delis, famous bakeries, and more. You'll find Pork Roll Surprise, Cucumber Gazpacho, Ukrainian Holubtsi, Funnel Cake at Home, Tomato and Onion Salad, Jersey Green Clam Chowder, Sunday Gravy, Saltwater Taffy, Traditional Amish Chili, Classic Lawrenceville Mac & Cheese, Jersey Disco Fries, Fresh Jersey Corn Cakes, Honey Thyme Caramel, Black and Blue Cobbler — and a classic Taylor Ham, Egg, and Cheese Sandwich. Beautifully photographed, this collection is the ultimate tribute to New Jersey's best.

Conference organized by Fondation Harmoniques.

America's fast food culture reflects not only what we eat—foods that are processed and packaged for convenience—but also how we eat—munching as we multitask and not really tasting the super-sized meals we ingest. But in recent years, a more thoughtful philosophy about food has emerged. Developed in Italy, where fresh ingredients and artisanal techniques are prized, the Slow Food movement has rapidly gained a following in North America. The skeptics among us might wonder if it is possible truly to enjoy a Slow Food lifestyle—one based around local, seasonal ingredients—in our fast-paced world. In *Locavore Adventures*, acclaimed New Jersey chef and restaurateur Jim Weaver shares his personal story of how he came to solve this problem—building a local slow food culture that is ecologically responsible and also yields delicious results. Weaver tells of his odyssey founding the Central New Jersey chapter of Slow Food, connecting local farmers, food producers, and chefs with the public to forge

communities that value the region's unique bounty. More than forty recipes throughout the book, from Hot Smoked Brook Trout with Asparagus Puree and Pickled Cippolini Onions to Zuppa di Mozzarella, will inspire readers to be creative in their own kitchens. *Locavore Adventures* is a thoughtful memoir about growing a sustainable food culture and a guide to slowing down, savoring locally grown food, and celebrating life.

**THE BASIS FOR THE CANNES FILM FESTIVAL'S PALMA D'OR-NOMINATED FILM** Set in an upper-middle-class Tel Aviv apartment building, this best-selling and warmly acclaimed Israeli novel examines the interconnected lives of its residents, whose turmoils, secrets, unreliable confessions, and problematic decisions reveal a society in the midst of an identity crisis. On the first floor, Arnon, a tormented retired officer who fought in the First Intifada, confesses to an army friend with a troubled military past how his obsession about his young daughter's safety led him to lose control and put his marriage in peril. Above Arnon lives Hani, known as "the widow," whose husband travels the world for his lucrative job while she stays at home with their two children, increasingly isolated and unstable. When her brother-in-law suddenly appears at their door begging her to hide him from loan sharks and the police, she agrees in spite of the risk to her family, if only to bring some emotional excitement into her life. On the top floor lives a former judge, Devora. Eager to start a new life in her retirement, Devora joins a social movement, desperately tries to reconnect with her estranged son, and falls in love with a man who isn't what he seems. A brilliant novelist, Eshkol Nevo vividly depicts how the grinding effects of social and political ills play out in the psyche of his flawed yet compelling characters, in often unexpected and explosive ways.

In Israele, nei pressi di Tel Aviv, si erge una tranquilla palazzina borghese di tre piani. Il parcheggio è ordinatissimo, le piante perfettamente potate all'ingresso e il citofono appena rinnovato. Dagli appartamenti non provengono musiche ad alto volume, né voci di alterchi. La quiete regna sovrana. Eppure, dietro quelle porte blindate, la vita non è affatto dello stesso tenore. Al primo piano vive una coppia di giovani genitori, Arnon e Ayelet. Hanno una bambina, Ofri, che occasionalmente affidano alle cure degli anziani vicini in pensione. Ruth e Hermann sono persone educate, giunte in Israele dalla Germania, lui va in giro agghindato in giacca e cravatta, lei insegna pianoforte al conservatorio e usa espressioni come «di grazia». Un giorno Hermann, che da tempo mostra i primi sintomi dell'Alzheimer, «rapisce» Ofri per un pomeriggio, scatenando una furia incontenibile in Arnon, inconsciamente e, dunque, irrimediabilmente convinto che dietro quel gesto, in apparenza dettato dalla malattia, si celi ben altro. Al secondo piano Hani, madre di due bambini e moglie di Assaf, costantemente allestero per lavoro, combatte una silenziosa battaglia contro la solitudine e lo spettro della follia che, da quando sua madre è stata ricoverata in un ospedale psichiatrico, non smette mai di tormentarla. Un giorno Eviatar, il cognato che non vede da dieci anni, bussava alla sua porta e le chiede di sottrarlo alla caccia di creditori e malintenzionati con cui è finito nei guai. Hani non esita a ospitarlo e a trovare così un riparo alla sua solitudine. Salvo poi chiedersi se l'intera vicenda non sia un semplice frutto dell'immaginazione e dei desideri del suo io. Dovra, giudice in pensione che vive al terzo piano, avverte l'impellente bisogno di dialogare con il marito defunto e per farlo si serve di una vecchia segreteria telefonica appartenutagli. Ritorna in tal modo sul passato suo e di suo marito, sul loro ruolo di genitori-guardiani

della vita del figlio Arad, ruolo che ha spinto quest'ultimo dapprima a un tragico errore, poi a compiere un gesto estremo che lo ha escluso per sempre dalla loro vita. Sorto da una brillante idea narrativa: descrivere la vita di tre famiglie sulla base delle tre diverse istanze freudiane Es, Io, Super-io della personalità, Tre piani si inoltra nel cuore delle relazioni umane: dal bisogno di amore al tradimento; dal sospetto alla paura di lasciarsi andare. E, come nella Simmetria dei desideri, l'opera che ha consacrato sulla scena letteraria internazionale il talento di Eshkol Nevo, dona al lettore personaggi umani e profondi, sempre pronti, nonostante i colpi inferti dalla vita, a rialzarsi per riprendere a lottare. Il nuovo romanzo dell'autore della Simmetria dei desideri «Una potente allegoria delle nostre paure più profonde». Ran Bin-Nun, Yedioth Ahronoth «Il nuovo libro di Eshkol Nevo è l'esperienza letteraria più intensa che ho avuto quest'anno. Leggetelo. Non ve ne pentirete». Guy Meroz

Partendo da un'analisi dell'antica tradizione e della dottrina segreta dei Rosacroce, l'autore ne approfondisce la simbologia più occulta attraverso alcuni aforismi fondamentali e l'interpretazione della loro rappresentazione grafica. Tra gli altri argomenti, esamina l'unità della materia, i piani di coscienza, la metempsicosi e i sette principi cosmici che governano l'Universo. Tali principi si rifanno alla tradizione alchemica più classica il cui insegnamento per analogia viene ripreso da Magus Incognito. "Così in alto, come in basso", durante il proprio soggiorno sulla terra, l'anima umana progredisce in una sequenza il cui moto si evolve a forma di spirale e che conduce verso la propria evoluzione e liberazione. Illustrato con i 12 simboli dei Rosacroce.

Poet, novelist, dramatist, polemicist, and filmmaker Pier Paolo Pasolini continues to be one of the most influential intellectuals of post-war Italy. In *Pasolini: The Sacred Flesh*, Stefania Benini examines his corporeal vision of the sacred, focusing on his immanent interpretation of the Christian doctrine of the Incarnation and the "sacred flesh" of Christ in both Passion and Death as the subproletarian flesh of the outcast at the margins of capitalism. By investigating the many crucifixions within Pasolini's poems, novels, films, cinematic scripts and treatments, as well as his subversive hagiographies of criminal or crazed saints, Benini illuminates the radical politics embedded within Pasolini's adoption of Christian themes. Drawing on the work of theorists such as Ernesto De Martino, Mircea Eliade, Jean-Luc Nancy, Alain Badiou, Giorgio Agamben, and Slavoj Žižek, she shows how Pasolini's meditation on the disappearance of the sacred in our times and its return as a haunting revenant, a threatening disruption of capitalist society, foreshadows current debates on the status of the sacred in our postmodern world.

I centinaia di viaggi per via aerea o per fuoristrada di Rumi continuano sulle orme di decine di tracciati di vecchie poste secolari di carovanieri alla ricerca di pozzi d'acqua e di pozzi produttivi di petrolio di rifornieri di carburanti una miriade di campi petroliferi e per rilanciare l'agricoltura nel deserto in stato di abbandono da settemila anni. Col contributo di un gruppo di collaboratori locali elabora e sperimenta serre bio-climatiche a scopo agricolo e abitativo in una miriade di luoghi dove ha individuato risorse acquifere da immagazzinare e utilizzare in villaggi agricoli, zootecnici e abitativi con l'intento di ridurre la siccità e la desertificazione e la clandestinità a ridurre la fame nel mondo a creare una interminabile posti di lavoro in ambiente confortevole. As elite communities in medieval societies the Military Orders were driven by the ambition to develop built environments that fulfilled monastic needs as well as military requirements and, in addition, residential and representational purposes. Growing affluence and an international

orientation provided a wide range of development potential. That this potential was in fact exploited may be exemplified by the advanced fortifications erected by Templars and Hospitallers in the Levant. Although the history of the Military Orders has been the subject of research for a long time, their material legacy has attracted less attention. In recent years, however, a vast range of topics concerning the Orders' building activities has become the object of investigation, primarily with the help of archaeology. They comprise the choice of sites and building materials, provision and storage of food and water, aspects of the daily life, the design and layout of commanderies, churches and fortifications, their spatial arrangement, and the role these buildings played in their environmental context. This volume contains ten articles discussing the archaeology and architecture of buildings erected by the three major Military Orders in different geographical regions. They cover most countries of Western Europe and include a number of important fortifications in the Levant. These studies break new ground in the investigation of the built fabric of the Military Orders. Written by noted international scholars this publication is an important contribution to modern research on these institutions, which, in their association of monasticism and knighthood, were so typical for the Middle Ages. This contributed volume is a collection of international writings on dance, human rights, and social justice in the 20th and 21st centuries. The book illuminates and analyzes dance in contexts of oppression and its subversion, as well as in situations promoting access to dance, and those encouraging healing from human rights abuses through movement.

Ever tried a Turkish borek? Swedish kroppkakor? How about Cajun meat pie? Acclaimed photographer Brian Yarvin has traveled to neighborhood kiosks, festivals, and restaurants in ethnic neighborhoods throughout the northeastern United States to bring more than 100 traditional dumpling and filled-pie recipes from places as near as Flushing, Queens, to as far away as Uzbekistan and beyond. Starting with the basics of dough making, steaming, and frying, Yarvin provides mouthwatering color photographs and step-by-step instructions so that anyone can recreate their grandmother's pierogi or street-food favorite at home, using ingredients from the local supermarket. Also included are tips for where to buy hard-to-find ingredients, and—if you just can't stand the wait of making your own—ethnic neighborhoods where you can find ready-to-eat dumplings.

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