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A New York Times Bestseller Winner of the James Beard Award for General Cooking and the IACP Cookbook of the Year Award "The one book you must have, no matter what you 're planning to cook or where your skill level falls."—New York Times Book Review Ever wondered how to pan-fry a steak with a charred crust and an interior that's perfectly medium-rare from edge to edge when you cut into it? How to make homemade mac 'n' cheese that is as satisfyingly gooey and velvety-smooth as the blue box stuff, but far tastier? How to roast a succulent, moist turkey (forget about brining!)—and use a foolproof method that works every time? As Serious Eats's culinary nerd-in-residence, J. Kenji López-Alt has pondered all these questions and more. In *The Food Lab*, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don ' t work that well, and home cooks can achieve far better results using new—but simple—techniques. In hundreds of easy-to-make recipes with over 1,000 full-color images, you will find out how to make foolproof Hollandaise sauce in just two minutes, how to transform one simple tomato sauce into a half dozen dishes, how to make the crispiest, creamiest potato casserole ever conceived, and much more.

A Pressure Cooker Can Change Your Life Discover how you can make delicious meals in minutes using just one pot. Let Jill, The Veggie Queen, show you how easy and safe it is to make flavorful, healthy plant-based meals with vegetables, grains, beans and other legumes

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and fruit. With a pressure cooker, you can save time and money, lock in flavor and nutrition, decrease your energy costs and avoid a messy kitchen with only one pot to clean! Jill will show you how you can cut cooking time in half (or more!) compared to conventional stove top cooking. In *The New Fast Food*, you'll learn how to choose and use a pressure cooker, with timing charts for your favorite plant foods. You'll also find more than 100 recipes for everything from breakfast to dessert. Most of the recipes are gluten-free and all are vegan. *The New Fast Food* offers fast, colorful and tasty dishes such as: Orange Glazed Broccoli with Carrots and Kale Mashed Maple Winter Squash with Cinnamon Lemony Lentil and Potato Chowder Smoky Sweet Potato and Black Bean Chili Coconut Almond Risotto

Based on a wealth of empirical studies and case studies, this book explains the strategic choices companies have to make in order to remain consistent. In each chapter, real-life examples illuminate the key message managers should take away from the book. It offers a purely managerial viewpoint focused on what managers can do to manage the business environment in any situation.

A leading innovation scholar explains the growing phenomenon and impact of free innovation, in which innovations developed by consumers and given away “for free.” In this book, Eric von Hippel, author of the influential *Democratizing Innovation*, integrates new theory and research findings into the framework of a

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“ free innovation paradigm. ” Free innovation, as he defines it, involves innovations developed by consumers who are self-rewarded for their efforts, and who give their designs away “ for free. ” It is an inherently simple grassroots innovation process, unencumbered by compensated transactions and intellectual property rights. Free innovation is already widespread in national economies and is steadily increasing in both scale and scope. Today, tens of millions of consumers are collectively spending tens of billions of dollars annually on innovation development. However, because free innovations are developed during consumers' unpaid, discretionary time and are given away rather than sold, their collective impact and value have until very recently been hidden from view. This has caused researchers, governments, and firms to focus too much on the Schumpeterian idea of innovation as a producer-dominated activity. Free innovation has both advantages and drawbacks. Because free innovators are self-rewarded by such factors as personal utility, learning, and fun, they often pioneer new areas before producers see commercial potential. At the same time, because they give away their innovations, free innovators generally have very little incentive to invest in diffusing what they create, which reduces the social value of their efforts. The best solution, von Hippel and his colleagues argue, is a division of labor between free innovators and producers, enabling each to do what they do best. The result will be both increased producer profits and increased social welfare—a gain for all.

An anniversary edition of an influential book that introduced a groundbreaking approach to the study of

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science, technology, and society. This pioneering book, first published in 1987, launched the new field of social studies of technology. It introduced a method of inquiry—social construction of technology, or SCOT—that became a key part of the wider discipline of science and technology studies. The book helped the MIT Press shape its STS list and inspired the Inside Technology series. The thirteen essays in the book tell stories about such varied technologies as thirteenth-century galleys, eighteenth-century cooking stoves, and twentieth-century missile systems. Taken together, they affirm the fruitfulness of an approach to the study of technology that gives equal weight to technical, social, economic, and political questions, and they demonstrate the illuminating effects of the integration of empirics and theory. The approaches in this volume—collectively called SCOT (after the volume's title) have since broadened their scope, and twenty-five years after the publication of this book, it is difficult to think of a technology that has not been studied from a SCOT perspective and impossible to think of a technology that cannot be studied that way.

Distinguished scholar and library systems innovator Frederick Kilgour tells a five-thousand-year story in this exciting work, a tale beginning with the invention of writing and concluding with the emerging electronic book. Calling on a lifetime of interest in the growth of information technology, Kilgour brings a fresh approach to the history of the book, emphasizing in rich, authoritative detail the successive technological advances that allowed the book to keep pace with ever-increasing needs for information. Borrowing a concept from evolutionary theory--the notion of punctuated

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equilibria--to structure his account, Kilgour investigates the book's three discrete historical forms--the clay tablet, papyrus roll, and codex--before turning to a fourth, still evolving form, the cyber book, a version promising swift electronic delivery of information in text, sound, and motion to anyone at any time. The clay tablet, initially employed as a content descriptor for sacks of grain, proved inadequate to the growing need for commercial and administrative records. Its successor the papyrus roll was itself succeeded by the codex, a format whose superior utility and information capacity led to sweeping changes in the management of accumulated knowledge, the pursuit of learning, and the promulgation of religion. Kilgour throughout considers closely both technological change and the role this change played in cultural transformation. His fascinating account of the modern book, from Gutenberg's invention of cast-type printing five hundred years ago to the arrival of books displayed on a computer screen, spotlights the inventors, engineers, and entrepreneurs who in creating the machinery of production and dissemination enabled the book to maintain its unique cultural power over time. Deft, provocative, and accessibly written, *The Evolution of the Book* will captivate book lovers as well as those interested in bibliographic history, the history of writing, and the history of technology.

Hi, I'm Keshav, and my life is screwed. I hate my job and my girlfriend left me. Ah, the beautiful Zara. Zara is from Kashmir. She is a Muslim. And did I tell you my family is a bit, well, traditional? Anyway, leave that. Zara and I broke up four years ago. She moved on in life. I didn't. I drank every night to forget her. I called,

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messed, and stalked her on social media. She just ignored me. However, that night, on the eve of her birthday, Zara messaged me. She called me over, like old times, to her hostel room 105. I shouldn't have gone, but I did... and my life changed forever. This is not a love story. It is an unlove story. From the author of *Five Point Someone* and *2 States*, comes a fast-paced, funny and unputdownable thriller about obsessive love and finding purpose in life against the backdrop of contemporary India.

The fourth edition of this well-known text continues the mission of its predecessors "to help teachers link creativity research and theory to the everyday activities of classroom teaching. Part I (chs 1-5) includes information on models and theories of creativity, characteristics of creative people, and talent development. Part II (chapters 6-10) includes strategies explicitly designed to teach creative thinking, to weave creative thinking into content area instruction, and to organize basic classroom activities (grouping, lesson planning, assessment, motivation and classroom organization) in ways that support students' creativity. Changes in this Edition: Improved Organization -- This edition has been reorganized from 8 to 10 chapters allowing the presentation of theoretical material in clearer, more manageable chunks. New Material " In addition to general updating, there are more examples involving middle and secondary school teaching, more examples linking creativity to technology, new information on the misdiagnosis of creative students as ADHD, and more material on cross-cultural concepts of creativity, collaborative creativity, and linking creativity to state

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standards. Pedagogy & Design " Chapter-opening vignettes, within-chapter reflection questions and activities, sample lesson ideas from real teachers, and end-of-chapter journaling activities help readers adapt content to their own teaching situations. Also, a larger trim makes the layout more open and appealing and a single end-of-book reference section makes referencing easier. Targeted specifically to educators (but useful to others), this book is suitable for any course that deals wholly or partly with creativity in teaching, teaching the gifted and talented, or teaching thinking and problem solving. Such courses are variously found in departments of special education, early childhood education, curriculum and instruction, or educational psychology.

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