

La Cucina Etica Facile Ricette Economiche Semplici Veloci E Gustose Per Principianti Studenti E Single

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Pride and Pudding - Regula Ysewijn 2016-02-24

The life and times of the Great British Pudding, both savoury and sweet - with 80 recipes re-created for the 21st century home cook Jamie Oliver says of Pride and Pudding 'A truly wonderful thing of beauty, a very tasty masterpiece!' BLESSED BE HE THAT INVENTED PUDDING The great British pudding, versatile and wonderful in all its guises, has been a source of nourishment and delight since the days of the Roman occupation, and probably even before then. By faithfully recreating recipes from historical cookery texts and updating them for today's kitchens and ingredients, Regula Ysewijn has revived over 80 beautiful puddings for the modern home cook. There are ancient savoury dishes such as the Scottish haggis or humble beef pudding, traditional sweet and savoury pies, pastries, jellies, ices, flummeries, junkets, jam roly-poly and, of course, the iconic Christmas pudding. Regula tells the story of each one, sharing the original recipe alongside her own version, while paying homage to the cooks, writers and moments in history that helped shape them.

Very Bad Poetry - Kathryn Petras 1997-03-25

Writing very bad poetry requires talent. It helps to have a wooden ear for words, a penchant for sinking into a mire of sentimentality, and an enviable confidence that allows one to write despite absolutely appalling incompetence. The 131 poems collected in this first-of-its-kind anthology are so glaringly awful that they embody a kind of genius. From Fred Emerson Brooks' "The Stuttering Lover" to Matthew Green's "The Spleen" to Georgia Bailey Parrington's misguided "An Elegy to a Dissected Puppy", they mangle meter, run rampant over rhyme, and bludgeon us into insensibility with their grandiosity, anticlimax, and malapropism. Guaranteed to move even the most stoic reader to tears (of laughter), Very Bad Poetry is sure to become a favorite of the poetically inclined (and disinclined).

500 Sushi - Caroline Bennett 2013-03-01

500 Sushi provides the home chef with everything needed to make delicious, authentic sushi at home. Making these flavorsome bites is easy with this exhaustive collection of recipes! Following the expert advice from the founder of Moshi Moshi Sushi, you will learn how to choose fresh fish and other ingredients and fuse them into delicious combinations. From toppings and fillings to seasonings and accompaniments, this book gives you the tips and knowledge you need to make this popular Japanese dish.

The Crowd - Gustave Le Bon 1897

Slow Food Nation - Carlo Petrini 2013-10-08

By now most of us are aware of the threats looming in the food world. The best-selling Fast Food Nation and other recent books have alerted us to such dangers as genetically modified organisms, food-borne diseases, and industrial farming. Now it is time for answers, and Slow Food Nation steps up to the challenge. Here the charismatic leader of the Slow Food movement, Carlo Petrini, outlines many different routes by which we may take back control of our food. The three central principles of the Slow Food plan are these: food must be sustainably produced in ways that are sensitive to the environment, those who produce the food must be fairly treated, and the food must be healthful and delicious. In his travels around the world as ambassador for Slow Food, Petrini has witnessed firsthand the many ways that native peoples

are feeding themselves without making use of the harmful methods of the industrial complex. He relates the wisdom to be gleaned from local cultures in such varied places as Mongolia, Chiapas, Sri Lanka, and Puglia. Amidst our crisis, it is critical that Americans look for insight from other cultures around the world and begin to build a new and better way of eating in our communities here.

Let the Meatballs Rest, and Other Stories about Food and Culture - Massimo Montanari 2012

Let the Meatballs Rest: And Other Stories About Food and Culture (Arts & Traditions of the Table: Perspectives on Culinary History)

Libro de Arte Coquinaria - Maestro Martino 2005

Pushing Up Daisies - M. C. Beaton 2016-09-20

New York Times bestseller M. C. Beaton's beloved Agatha Raisin—now the star of a hit show on Acorn TV and public television—is back on the case and poking around where she doesn't belong. Agatha Raisin, private detective, resident in the Cotswold village of Carsely, should have been a contented and happy woman... But in M.C. Beaton's Pushing Up Daisies, things are about to get a little less cozy. Lord Bellington, a wealthy land developer, wants to turn the community garden into a housing estate. And when Agatha and her friend Sir Charles Fraith attempt to convince Lord Bellington to abandon his plans, he scoffs, "Do you think I give a damn about what a lot of pesky villagers want?" So it's no surprise that some in the town are feeling celebratory when Agatha finds his obituary in the newspaper two weeks later. The villagers are relieved to learn that Bellington's son and heir, Damian, has no interest in continuing his father's development plans. Except the death was apparently murder, and the police see Damian as suspect number one—though Agatha finds plenty of others when he hires her to find the real killer. The good news is that a handsome retired detective named Gerald has recently moved to town. Too bad he was seen kissing another newcomer... Soon, another murder further entangles Gerald and Agatha in a growing web of intrigue as they work with her team of detectives work to uncover the killer's identity.

L'altrove negli occhi delle donne - Silvana Archetti 2015-05-06

Il libro raccoglie le testimonianze di sette donne immigrate provenienti da Brasile, Libano, Marocco, India, Albania, Ghana, Romania, che lasceranno un marchio indelebile e affascinante in colei che le ha intervistate, per un epilogo in cui l'autrice stessa deciderà di prendere la strada per il suo "nuovo mondo".

Giornale della libreria - 2006

The Blue Chair Jam Cookbook - Rachel Saunders 2010-09-21

Rachel Saunders's The Blue Chair Jam Cookbook is the definitive jam and marmalade cookbook of the 21st century. In addition to offering more than 100 original jam, jelly, and marmalade recipes, master jam artisan Rachel Saunders shares all of her technical preserving knowledge, as well as her unique jam maker's perspective on fruit. Rachel combines nostalgia with a modern, sustainable approach to creating fresh and vividly flavored preserves. The recipes are divided into chapters based on the seasons, and each chapter is organized by month and type of fruit. Sample recipes include Strawberry-Marsala Jam with Rosemary, Italian Lemon Marmalade, and Early Girl Tomato Jam. More than 100 stunning photographs by

Sara Remington illustrate each part of the preserving process—from the different stages of cooking to testing for doneness to the final canning stage. Each recipe includes an approximate yield and a suggested shelf life, in addition to details on recommended equipment, including Rachel's beloved copper jam pot. The Blue Chair Jam Cookbook gives all measurements by weight rather than volume, making it the most exact and reliable American jam book on the market. More than 20 recipe variations are provided, along with detailed information about common and rare fruits, hybrid varieties, and flavor combinations. Nothing is left to chance or overlooked; Rachel explains every aspect of jam and marmalade making in step-by-step detail. The Blue Chair Jam Cookbook is a one-of-a-kind, must-have resource for home and professional cooks alike.

Ten Restaurants That Changed America - Paul Freedman 2016-09-20

Featuring a new chapter on ten restaurants changing America today, a “fascinating . . . sweep through centuries of food culture” (Washington Post). Combining an historian’s rigor with a food enthusiast’s palate, Paul Freedman’s seminal and highly entertaining Ten Restaurants That Changed America reveals how the history of our restaurants reflects nothing less than the history of America itself. Whether charting the rise of our love affair with Chinese food through San Francisco’s fabled Mandarin; evoking the poignant nostalgia of Howard Johnson’s, the beloved roadside chain that foreshadowed the pandemic of McDonald’s; or chronicling the convivial lunchtime crowd at Schrafft’s, the first dining establishment to cater to women’s tastes, Freedman uses each restaurant to reveal a wider story of race and class, immigration and assimilation. “As much about the contradictions and contrasts in this country as it is about its places to eat” (The New Yorker), Ten Restaurants That Changed America is a “must-read” (Eater) that proves “essential for anyone who cares about where they go to dinner” (Wall Street Journal Magazine).

Bibliografia nazionale italiana - 1998

Deliciously Ella - Ella Woodward 2015-03-03

From the founder of the wildly popular food blog Deliciously Ella, 120 plant-based, dairy-free, and gluten-free recipes with gorgeous, full-color photographs that capture the amazing things we can do with natural ingredients. In 2011, nineteen-year-old Ella Woodward was diagnosed with a rare illness that left her bed-ridden, in chronic pain, and plagued by heart palpitations and headaches. When conventional medicine failed her, Ella decided to change her diet. She gave up meat, gluten, dairy, sugar, and anything processed—and the effects were immediate: her symptoms disappeared, her energy returned, and she was able to go off all her medication. A self-confessed sweet tooth, Ella taught herself how to make delicious, plant-based meals that delight the palette and improve overall well-being. Deliciously Ella is an essential, how-to guide to clean, plant-based eating, taking you through the best ingredients and methods for preparing easy, exciting meals. This is not a diet—it’s about creating a new mindset that embraces fantastic food. From sweet potato brownies to silky chocolate mousse and roasted butternut squash risotto and homemade fries and ketchup, Ella shares 100 brand-new recipes and twenty classics in her signature, elegant style. Packed with vivid photos and simple, foolproof instructions, Deliciously Ella provides a foundation for a pure, unprocessed, unrefined diet, so you can look and feel better while enjoying great food.

Two Kitchens - Rachel Roddy 2017-07-13

From the weekly Guardian Cook columnist and winner of the André Simon and Guild of Food Writers' comes a book of sumptuous recipes, flavours and stories from Rachel Roddy's two kitchens in Sicily and Rome. 'Rachel Roddy describing how to boil potatoes would inspire me. I want to live under her kitchen table. There are very, very few who possess such a supremely uncluttered culinary voice as hers, just now.' Simon Hopkinson 'This is a recipe book that reflects the way I cook and eat: uncomplicated, direct and adaptable Italian family food that reflects the season. The two kitchens of the title are my kitchens in Rome and Sicily. In a sense, though, we could have called the book "many kitchens" as I invite you to make these recipes your own.' For the last twelve years Rachel Roddy has immersed herself in the culture of Roman cooking, but it was the flavours of the south that she and her Sicilian partner, Vincenzo, often craved. Eventually the chance arose to spend more time at his old family house in south-east Sicily, where Rachel embraced the country's traditional recipes and the stories behind them. Here she shares over 120 of these

simple, everyday dishes from her two distant but connected kitchens. From tomato and salted ricotta salad, caponata and baked Sicilian pasta to lemon crumble, honeyed peaches and almond and chocolate cake, they are the recipes that you will want to cook again and again until you've made them your own. List of chapters: Vegetables and Herbs - Tomatoes; Aubergines; Peas; Broad Beans; Cauliflower; Potatoes; Onions; Herbs Fruit and Nuts - Lemons; Peaches; Oranges; Grapes and Figs; Almonds Meat, Fish and Dairy - Beef and pork; Chicken; White fish; Fresh anchovies and sardines; Eggs; Ricotta Storecupboard - Chickpeas; Lentils; Preserved anchovies; Flour; Bread Rachel's first book, Five Quarters: Recipes and Notes from a Kitchen in Rome, won the André Simon Food Book Award and the Guild of Food Writers' First Book Award in 2015.

Lola and Me - Chiara Valentina Segre 2015-06

When I first met Lola I was living in the countryside with my parents and brothers and sisters. Lola was lonely and ill then, but it was love at first sight, and I knew that I wanted to take care of her. A beautifully told, heart-warming story about friendship and survival, with a very surprising and satisfying ending.

Le Mie Ricette Preferite - Josh Seventh 2021-01-25

Il miglior ricettario dove puoi scrivere le tue ricette preferite Vuoi conservare e organizzare tutte le tue ricette di famiglia? Il nostro ricettario è fatto per tutto ciò di cui hai bisogno. È il modo perfetto per organizzare tutte le tue ricette preferite in un unico posto. Lo amerai. È semplice, ben progettato, facile da usare, chiaro e ben organizzato. Riguardo questo ricettario: - Registra nelle 130 pagine le tue ricette preferite - Dimensione perfetta: 17.78 x 25.4 cm (7" x 10" in) - Copertina PREMIUM morbida e lucida - Stampato su carta bianca - Spazio extra per note aggiuntive Un grande regalo per i tuoi amici e familiari che amano cucinare e hanno bisogno di registrare e catalogare le loro deliziose creazioni culinarie

The Green Kitchen - David Frenkiel 2013-04-01

David Frenkiel and Luise Vindahl are the new faces of exciting vegetarian food. Their Green Kitchen Stories blog has a cult following and continually inspires people around the world to cook super-tasty, healthy vegetarian recipes using only natural ingredients. In The Green Kitchen they delight meat-eaters and non meat-eaters alike as they share over 100 of their favourite family recipes. Combining everyday pantry staples with fresh, in-season produce, David and Luise tell the stories of their family kitchen, affirming just how easy it is to create nourishing, well-balanced dishes on a daily basis. Learn how to whip up herb and asparagus frittata for breakfast, fennel and coconut tart for lunch, and beet bourguignon for a supper to share with friends. Have your cake and eat it too with the nutritious frozen strawberry cheesecake on a sunflower crust, or indulge in the double chocolate raspberry brownie. Discover an array of soups, salads, juices and small bites that are simple to make but bold in flavour and stunning in presentation. Start your love-affair with vegetarian eating with The Green Kitchen. Featuring gorgeous photography throughout, this beautiful cookbook will inspire everyone to cook and eat food that is good for the body and soul.

Farmageddon - Philip Lymbery 2014-01-30

Farm animals have been disappearing from our fields as the production of food has become a global industry. We no longer know for certain what is entering the food chain and what we are eating - as the UK horsemeat scandal demonstrated. We are reaching a tipping point as the farming revolution threatens our countryside, health and the quality of our food wherever we live in the world. Farmageddon is a fascinating and terrifying investigative journey behind the closed doors of a runaway industry across the world - from the UK, Europe and the USA, to China, Argentina, Peru and Mexico. It is both a wake-up call to change our current food production and eating practices and an attempt to find a way to a better farming future.

La cucina etica facile. Ricette economiche, semplici, veloci e gustose. Per principianti, studenti e single - Emanuela Barbero 2012-01

The Opera of Bartolomeo Scappi (1570) - Terence Scully 2011-01-22

Bartolomeo Scappi (c. 1500-1577) was arguably the most famous chef of the Italian Renaissance. He oversaw the preparation of meals for several Cardinals and was such a master of his profession that he became the personal cook for two Popes. At the culmination of his prolific career he compiled the largest cookery treatise of the period to instruct an apprentice on the full craft of fine cuisine, its methods, ingredients, and recipes. Accompanying his book was a set of unique and precious engravings that show the

ideal kitchen of his day, its operations and myriad utensils, and are exquisitely reproduced in this volume. Scappi's Opera presents more than one thousand recipes along with menus that comprise up to a hundred dishes, while also commenting on a cook's responsibilities. Scappi also included a fascinating account of a pope's funeral and the complex procedures for feeding the cardinals during the ensuing conclave. His recipes inherit medieval culinary customs, but also anticipate modern Italian cookery with a segment of 230 recipes for pastry of plain and flaky dough (torte, ciambelle, pastizzi, crostate) and pasta (tortellini, tagliatelli, struffoli, ravioli, pizza). Terence Scully presents the first English translation of the work. His aim is to make the recipes and the broad experience of this sophisticated papal cook accessible to a modern English audience interested in the culinary expertise and gastronomic refinement within the most civilized niche of Renaissance society.

Studi sul lavoro - 1962

Inky Fingers - Anthony Grafton 2020-06-09

The author of *The Footnote* reflects on scribes, scholars, and the work of publishing during the golden age of the book. From Francis Bacon to Barack Obama, thinkers and political leaders have denounced humanists as obsessively bookish and allergic to labor. In this celebration of bookmaking in all its messy and intricate detail, renowned historian Anthony Grafton invites us to see the scholars of early modern Europe as diligent workers. Meticulously illuminating the physical and mental labors that fostered the golden age of the book—the compiling of notebooks, copying and correction of texts and proofs, preparation of copy—he shows us how the exertions of scholars shaped influential books, treatises, and forgeries. *Inky Fingers* ranges widely, tracing the transformation of humanistic approaches to texts in the seventeenth and eighteenth centuries and examining the simultaneously sustaining and constraining effects of theological polemics on sixteenth-century scholars. Grafton draws new connections between humanistic traditions and intellectual innovations, textual learning and craft knowledge, manuscript and print. Above all, Grafton makes clear that the nitty-gritty of bookmaking has had a profound impact on the history of ideas—that the life of the mind depends on the work of the hands.

The Ethics of Excellence - Paolo A. Ruggieri 2018-11-14

The Ethics of Excellence are the path to success, the inner strength that gives us value. They are the fundamental principles, commonly accepted throughout time, that are indispensable to anyone wishing to express their full potential. These principles are the simple truths that each of us knows and shares. Their violation results in failure and despair, while adherence to these values leads to the achievement of personal and professional goals. This ebook provides a clear description of how unethical actions impact our effectiveness, and what steps you can take now to free yourself from the vicious cycle of confusion and inefficiency.

Magic Cakes - Christelle Huet-Gomez 2015-09-10

Three cakes in one, this is every cake-lovers dream! Composed of just eggs, sugar, flour, butter and milk, and with a super simple preparation method, at first glance these recipes look just like any other cake recipe. But the magic in these cakes is in the cooking. Baked at a low temperature, the cake mixture divides itself into three layers, each with a distinct texture and taste: a dense, moist cake base; a delicate cream filling; and a light and fluffy sponge to top it off. The result is a cake like you've never tasted before - an explosion of textures and flavours in a moreish cake you just can't have one bite of! With chapters covering the Basics; Tutti-Frutti; Special and Occasion Cakes; and Savoury, there are a host of flavours at your fingertips, from the simple vanilla cake of chocolate hazelnut, to more exotic flavour combinations of raspberry and Matcha green tea. Take the magic cake to a whole new level with the occasion cakes - try the Valentine mango passion cake or the intense chocolate Easter cake. More than just cakes, there are recipes for cupcakes, pies, cheesecakes and brownies - all with the special 'magic' touch. So what are you waiting for? Discover the magic for yourself!

The Dietitian's Guide to Vegetarian Diets - Reed Mangels 2011

The Dietitian's Guide to Vegetarian Diets, Third Edition highlights trends and research on vegetarian diets and translates the information into practical ideas to assist dietitians and other healthcare professionals in aiding their clients. Evidence-based and thoroughly referenced, this text addresses diets throughout the life

cycle with chapters devoted to pregnancy and lactation, infants, children, adolescents, and the elderly, and highlights the benefits of using vegetarian diets in the treatment of hyperlipidemia, hypertension, type 2 diabetes, and obesity. Full of vital information on vegetarian nutritional needs and healthier, more satisfying diets, the Third Edition can be used as an aid for counseling vegetarian clients and those interested in becoming vegetarians, or serve as a textbook for students who have completed introductory coursework in nutrition.

The Path to Longevity - Luigi Fontana 2020-02-04

This easy-to-follow, comprehensive book outlines a lifestyle plan that integrates the principles of nutrition, diet, exercise, brain health and relationships that can help you not only live a long life but also a healthier more fulfilling life. The Path to Longevity is a summary of more than 20 years of research, clinical practice and Professor Luigi Fontana's accumulated knowledge on healthy longevity, using an evidence-based approach. Rather than trying to treat sick people with medicine, Professor Luigi Fontana set out to discover how we can avoid the chronic illnesses in our society, and live long, healthy lives.

Comunità religiosa e società civile nel pensiero di Kant - Pietro Quattrocchi 1975

How to Create a Vegan World - Tobias Leenaert 2017

In this thought-provoking book, Tobias Leenaert leaves well-trodden animal advocacy paths and takes a fresh look at the strategies, objectives, and communication of the vegan and animal rights movement. He argues that, given our present situation, with entire societies dependent on using animals, we need a very pragmatic approach. *How to Create a Vegan World* contains many valuable ideas and insights for both budding advocates for animals and seasoned activists, organizational leaders, and even entrepreneurs.

We Are the Weather - Jonathan Safran Foer 2019-09-17

In *We Are the Weather*, Jonathan Safran Foer explores the central global dilemma of our time in a surprising, deeply personal, and urgent new way. Some people reject the fact, overwhelmingly supported by scientists, that our planet is warming because of human activity. But do those of us who accept the reality of human-caused climate change truly believe it? If we did, surely we would be roused to act on what we know. Will future generations distinguish between those who didn't believe in the science of global warming and those who said they accepted the science but failed to change their lives in response? The task of saving the planet will involve a great reckoning with ourselves—with our all-too-human reluctance to sacrifice immediate comfort for the sake of the future. We have, he reveals, turned our planet into a farm for growing animal products, and the consequences are catastrophic. Only collective action will save our home and way of life. And it all starts with what we eat—and don't eat—for breakfast.

BNI. - 1997

Veganomicon - Isa Chandra Moskowitz 2007-11-02

A user-friendly volume by the author of *Vegan with a Vengeance* and *Vegan Cupcakes Take Over the World* contains 250 recipes that include a variety of gluten-free and tofu-free options for numerous occasions.

The Art of Cooking - Maestro Martino of Como 2005-01-03

Maestro Martino of Como has been called the first celebrity chef, and his extraordinary treatise on Renaissance cookery, *The Art of Cooking*, is the first known culinary guide to specify ingredients, cooking times and techniques, utensils, and amounts. This vibrant document is also essential to understanding the forms of conviviality developed in Central Italy during the Renaissance, as well as their sociopolitical implications. In addition to the original text, this first complete English translation of the work includes a historical essay by Luigi Ballerini and fifty modernized recipes by acclaimed Italian chef Stefania Barzini. *The Art of Cooking*, unlike the culinary manuals of the time, is a true gastronomic lexicon, surprisingly like a modern cookbook in identifying the quantity and kinds of ingredients in each dish, the proper procedure for cooking them, and the time required, as well as including many of the secrets of a culinary expert. In his lively introduction, Luigi Ballerini places Maestro Martino in the complicated context of his time and place and guides the reader through the complexities of Italian and papal politics. Stefania Barzini's modernized recipes that follow the text bring the tastes of the original dishes into line with modern tastes. Her knowledgeable explanations of how she has adapted the recipes to the contemporary palate are models of

their kind and will inspire readers to recreate these classic dishes in their own kitchens. Jeremy Parzen's translation is the first to gather the entire corpus of Martino's legacy.

Green Kitchen Travels - David Frenkiel 2014-09-15

Delicious, nutritious and healthy vegetarian and vegan food, inspired by flavors from around the world, from the Green Kitchen Stories family. The Green Kitchen Stories family David, Luise and their children are a family who love to travel. Hungry to see and taste more of the world, they embarked on an around-the-world trip with their seven-month-year-old. Start the day with indulgent almond pumpkin waffles from San Francisco, tuck into a raw beansprout pad thai from Thailand for lunch, and a Sri Lankan vegetable curry for supper. With easy to find ingredients and simple instructions, these recipes are sure to be a success. With stunning photography and food styling, as well as personal anecdotes and images from the authors' travels, Green Kitchen Travels shares modern and inspiring vegetarian, vegan and gluten-free recipes for all appetites.

Collect the Wworld. the Artist As Archivist in the Internet Age - Domenico Quaranta 2011-10

The last decade has seen an incredible growth in the production and distribution of images and other cultural artefacts. The internet is the place where all these cultural products are stored, classified, voted, collected and trashed. What is the impact of this process on art making and on the artist? Which kind of dialogue is going on between amateur practices and codified languages? How does art respond to the society of information? This is a book about endless archives, image collections, bees plundering from flower to flower and hunters crawling through the online wilderness. Alterazioni Video, Kari Altmann, Cory Arcangel, Gazira Babeli, Kevin Bewersdorf, Luca Bolognesi, Natalie Bookchin, Petra Cortright, Aleksandra Domanovic, Harm van den Dorpel, Constant Dullaart, Hans-Peter Feldmann, Elisa Giardina Papa, Travis Hallenbeck, Jodi, Oliver Laric, Olia Lialina & Dragan Espenshied, Guthrie Lonergan, Eva and Franco Mattes, Seth Price, Jon Rafman, Claudia Rossini, Evan Roth, Travess Smalley, Ryan Trecartin.

My First Cookbook - Angela Wilkes

Introduces the tools, recipes, and techniques necessary for such dishes as speedy pizzas and bread bears.

The Talisman Italian Cook Book - Ada Boni 1976

Canone Inverso - Paolo Maurensig 1999-11-15

A beautiful, oddly carved violin becomes the link between two generations of musicians, as they move from Hungary during the devastation of World War I, to Vienna and the approaching Anschluss, to a modern-day auction at Christie's in London. Reprint.

The Luneburg Variation - Paolo Maurensig 2016-09-13

"Not since White Knights of Reykjavik, George Steiner's riveting account of the 1972 world championship match between Boris Spassky and Bobby Fischer, has a writer demonstrated such stunning insight into the nurturing madness that compels chess play at the master level." - Publishers Weekly At the opening of this amazing fiction from Paolo Maurensig, *The Luneburg Variation*, a cadaver is discovered, the body of a wealthy businessman from Vienna, apparently a suicide without plausible motivation. Next to the body is a chessboard made of rags with buttons for pieces whose positions on the board may hold the only clue. As the plot of this passionately colored, coolly controlled thriller unfolds, we meet two chess players—one a clever, persecuted Jew, the other a ruthless, persecuting German—who have faced each other many times before and played for stakes that are nothing less than life itself.

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