

Le Basi Delle Confetture 77 Ricette Illustrate Passo A Passo Ediz Illustrata

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The Instant Cook - Donna Hay 2009

Donna's groundbreaking book, THE INSTANT COOK, now comes in a beautiful paperback edition. Showcasing fuss-free recipes, Donna's trademark modern photography and styling - plus her tips on how to get the best results out of whatever you're making for cooking - this is the book to turn to when asked 'what's for dinner?'. Whether you need to whip up busy midweek fare for a famished family or present something chic and easy for a casual weekend dinner with friends ? time is on your side with Donna Hay's moreish collection of over 190 inspiring recipes. Donna gives her readers the know-how and confidence to create great meals that are filling and substantial at short notice: soup; salads; pasta; rice & noodles; chicken; meat; fish + seafood; vegetables; sweets. Each chapter also includes a new feature; in which Donna shows you one essential sauce or dish with three very clever twists for you to then create three very fresh and original meals and concludes with her ever-popular 'short order' ideas: quick dishes to serve on the side or as meals on their own; using simple methods and flavour combinations.

Food and Foodways in Italy from 1861 to the Present - Emanuela Scarpellini 2016-04-29

Despite being a universal experience, eating occurs with remarkable variety across time and place: not only do we not eat the same things, but the related technologies, rituals, and even the timing are in constant flux. This lively and innovative history paints a fresco of the Italian nation by looking at its storied relationship to food.

Memoirs of Sir Isaac Newton's Life - William Stukeley 2016

"Memoirs of Sir Isaac Newton's life" from William Stukeley. Antiquary, ed at Cambridge (1687-1765).

Fresh and Light - Donna Hay 2014

Fresh and Light is Donna Hay's answer to finding the perfect balance. Designed to complement her hugely popular existing repertoire, it is full of new recipes that combine fresh and flavoursome ingredients. Ditch the diet and find the balance - Fresh and Light is mindful of fat and carbohydrates, but focuses on flavour and variety, without the guilt. With chapters divided by meals, Fresh and Light offers a multitude of recipes for those times when you're seeking something a little more virtuous. Start your day the right way with five-grain porridge or asparagus, tomato and feta egg-white omelette. Store up an array of go-to recipes for fast but healthy weekday dinners such as lemon and goat's cheese roasted chicken, red quinoa, kale and haloumi salad or thai green curry chicken skewers. Treat yourself but feel a little more innocent doing it with Donna's chocolate, pistachio and almond biscotti or berry and ricotta slice. Donna shares her fool-proof recipes for light breakfasts, tasty lunch tips and fast dinner solutions to give you ideas for every time of the day. This book is the answer to that constant juggle for the perfect balance, with a focus on ease and flavour, but always leaving room for the little indulgences in life.

Regimen Sanitatis Salernitanum - John Ordranax 2018-10-22

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support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

Opera hactenus inedita Rogeri Baconi - Roger Bacon 1926

Spatial and Temporal Dimensions for Legal History - Massimo Meccarelli 2016-07-01

<http://dx.doi.org/10.12946/gplh6http://www.epubli.de/shop/buch/53894>"The spatiotemporal conjunction is a fundamental aspect of the juridical reflection on the historicity of law. Despite the fact that it seems to represent an issue directly connected with the question of where legal history is heading today, it still has not been the object of a focused inquiry. Against this background, the book's proposal consists in rethinking key confluences related to this problem in order to provide coordinates for a collective understanding and dialogue. The aim of this volume, however, is not to offer abstract methodological considerations, but rather to rely both on concrete studies, out of which a reflection on this conjunction emerges, as well as on the reconstruction of certain research lines featuring a spatiotemporal component. This analytical approach makes a contribution by providing some suggestions for the employment of space and time as coordinates for legal history. Indeed, contrary to those historiographical attitudes reflecting a monistic conception of space and time (as well as a Eurocentric approach), the book emphasises the need for a delocalized global perspective. In general terms, the essays collected in this book intend to take into account the multiplicity of the spatiotemporal confines, the flexibility of those instruments that serve to create chronologies and scenarios, as well as certain processes of adaptation of law to different times and into different spaces. The spatiotemporal dynamism enables historians not only to detect new perspectives and dimensions in foregone themes, but also to achieve new and compelling interpretations of legal history. As far as the relationship between space and law is concerned, the book analyses experiences in which space operates as a determining factor of law, e.g. in terms of a field of action for law. Moreover, it outlines the attempted scales of spatiality in order to develop legal historical research. With reference to the connection between time and law, the volume sketches the possibility of considering the factor of time, not just as a descriptive tool, but as an ascriptive moment (quasi an inner feature) of a legal problem, thus making it possible to appreciate the synchronic aspects of the 'juridical experience'. As a whole, the volume aims to present spatiotemporality as a challenge for legal history. Indeed, reassessing the value of the spatiotemporal coordinates for legal history implies thinking through both the thematic and methodological boundaries of the discipline."

Preserves - Lindy Wildsmith 2004

For those warm days of late summer and autumn, when the fruit is ripe and good, you'll love this inspiring collection of recipes for jams, pickles and liquers.

Chefs' Fridges - Carrie Solomon 2020-05-19

"Anyone with even the vaguest interest in food (or other people's houses generally) should order Carrie Solomon and Adrian Moore's newly released *Chefs' Fridges*."—British Vogue "If you've ever wondered what your favorite chef eats at home, now's your chance to find out. *Chefs' Fridges* hops all over the continents of North America and Europe, peeking inside the home fridges of Nancy Silverton, Hugh Acheson, Enrique Olvera, José Andrés, Jessica Koslow, and more acclaimed chefs."—Food & Wine Find out what's in some of the world's most esteemed chef's kitchens with this fascinating compendium that showcases more than

thirty-five of today's masters, including José Andrés, Christina Tosi, Alice Waters, Daniel Boulud, Nancy Silverton, Wylie Dufresne, Jean-Georges Vongerichten, Ludo Lefebvre, and Carla Hall—in up-close profiles and gorgeous color photos, plus two recipes for the dishes they like to cook at home. For authors Carrie Solomon and Adrian Moore, and demonstrably, to the rest of the world, chefs are intriguing creatures. Their creations shape our culture and become an indelible part of our experience. They make food delicious beyond our wildest dreams. But what happens when the chef whites come off and they head home? Filled with exclusive photographs and interviews granted especially for this book, *Chefs' Fridges* is a personal look into the refrigerators and kitchens of more than 35 of the world's most esteemed chefs, including twelve chefs with thirty-six Michelin stars shared between them. You will feel as if you are having a conversation with a great chef as they stand before an open fridge, deciding what to eat. Each chef's entry contains an anecdotal essay that sheds light on his or her personal and culinary background; numerous annotated full-bleed spreads of the contents of their refrigerators and freezers so you can see what makes their culinary clock tick; a short, straightforward Q&A section; an informal portrait in their kitchen; and recipes. The featured chefs include: Hugh Acheson, José Andrés, Dan Barber, Pascal Barbot, Kristian Baumann, Daniel Boulud, Sean Brock, Amanda Cohen, Dominique Crenn, Wylie Dufresne, Kristen Essig, Pierre Gagnaire, Carla Hall, Mason Hereford, Jordan Kahn, Tom Kitchin, Jessica Koslow, Ludo Lefebvre, Nadine Levy Redzepi, Barbara Lynch, Greg Marchand, David McMillan, Enrique Olvera, Ivan Orkin, Paco Perez, Anthony Rose, Marie-Aude Rose, Carme Ruscalleda, Nancy Silverton, Clare Smyth, Mette Soberg, Alex Stupak, Christina Tosi, Jean-Georges Vongerichten, and Alice Waters.

[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, flummers, 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.

Modern Classics - Donna Hay 2002

Renowned for recipes that make food look gorgeous and taste great yet require minimal effort, Donna Hay's cookbooks have become international successes. "Modern Classics" is no different. Chapters, including soups, salads, pastas, and pies, begin with a "basic" recipe. Step-by-step photos allow cooks to create increasingly sophisticated variations from this starter recipe.

Keeping House - Clara Sereni 2011-07-02

Food and its preparation play an integral role in this novel of a young Italian woman struggling to find her own identity in a family of strong personalities and colorful figures.

Aristotle's Animals in the Middle Ages and Renaissance - Emeritus Professor for Ancient & Medieval Philosophy Carlos Steel 1999

Aristotle's zoological writings with their wealth of detailed investigations on diverse species of animals have fascinated medieval and Renaissance culture. This volume explores how these texts have been read in various traditions (Arabic, Hebrew, Latin), and how they have been incorporated in different genres (in philosophical and scientific treatises, in florilegia and encyclopedias, in theological symbolism, in moral allegories, and in manuscript illustrations). This multidisciplinary and multilingual approach highlights substantial aspects of Aristotle's animals.

The Domestic Space Reader - Chiara Briganti 2012-11-23

Tune in to HGTV, visit your local bookstore's magazine section, or flip to the 'Homes' section of your weekend newspaper, and it becomes clear: domestic spaces play an immense role in our cultural consciousness. The Domestic Space Reader addresses our collective fascination with houses and homes by

providing the first comprehensive survey of the concept across time, cultures, and disciplines. This pioneering anthology, which is ideal for students and general readers, features writing by key scholars, thinkers, and writers including Gaston Bachelard, Mary Douglas, Le Corbusier, Homi Bhabha, Henri Lefebvre, Mrs. Beeton, Ma Thanegi, Diana Fuss, Beatriz Colomina, and Edith Wharton. Among the many engaging topics explored are: the impact of domestic technologies on family life; the relationship between religion and the home; nomadic peoples and housing; domestic spaces in art and literature, and the history of the bedroom, the kitchen, and the bathroom. The Domestic Space Reader demonstrates how discussions of domestic spaces can help us better understand our inner lives and challenge our perceptions of life in particular times and places.

Una Donna - Sibilla Aleramo 2018-06-13

Una Donna by Sibilla Aleramo Pubblicato per la prima volta nel 1906 e ripubblicato nel corso degli anni in molteplici edizioni, questo romanzo nasce dall'esperienza autobiografica dell'autrice ed è frutto di quei fermenti sociali che portarono alla nascita del femminismo, di cui la Aleramo stessa si sentì parte attiva. Nell'intento di rivelare, per la prima volta, "l'anima femminile moderna," con grande spirito realistico la Aleramo compone pagine di aperta denuncia e di critica sociale, affrontando argomenti come la povertà e l'ignoranza, le differenze regionali, il socialismo e naturalmente la condizione svantaggiata da cui la donna avrebbe dovuto riscattarsi. La sua immediata fortuna in Italia e nei paesi in cui fu tradotto segnalò una nuova scrittrice, che in seguito avrebbe fornito altre prove di valore, segnatamente nella poesia We are delighted to publish this classic book as part of our extensive Classic Library collection. Many of the books in our collection have been out of print for decades, and therefore have not been accessible to the general public. The aim of our publishing program is to facilitate rapid access to this vast reservoir of literature, and our view is that this is a significant literary work, which deserves to be brought back into print after many decades. The contents of the vast majority of titles in the Classic Library have been scanned from the original works. To ensure a high quality product, each title has been meticulously hand curated by our staff. Our philosophy has been guided by a desire to provide the reader with a book that is as close as possible to ownership of the original work. We hope that you will enjoy this wonderful classic work, and that for you it becomes an enriching experience.

Comparative Oriental Manuscript Studies - Comparative Oriental Manuscript Studies, COMSt 2015-01-21

The present volume is the main achievement of the Research Networking Programme 'Comparative Oriental Manuscript Studies', funded by the European Science Foundation in the years 2009-2014. It is the first attempt to introduce a wide audience to the entirety of the manuscript cultures of the Mediterranean East. The chapters reflect the state of the art in such fields as codicology, palaeography, textual criticism and text editing, cataloguing, and manuscript conservation as applied to a wide array of language traditions including Arabic, Armenian, Avestan, Caucasian Albanian, Christian Palestinian Aramaic, Coptic, Ethiopic, Georgian, Greek, Hebrew, Persian, Slavonic, Syriac, and Turkish. Seventy-seven scholars from twenty-one countries joined their efforts to produce the handbook. The resulting reference work can be recommended both to scholars and students of classical and oriental studies and to all those involved in manuscript research, digital humanities, and preservation of cultural heritage. The volume includes maps, illustrations, indexes, and an extensive bibliography.

Greek Medical Papyri - Rebecca Flemming 2001

[Tourism and Gastronomy](#) - Anne-Mette Hjalager 2003-08-27

This book draws together a group of international experts in order to develop a better understanding of the role, development and future of gastronomy and culinary heritage in tourism.

Preserving - Ginette Mathiot 2015-09-28

Classic French preserving techniques updated for a modern audience. A vibrant package crammed with every recipe you'll ever need to conserve, salt, pickle, and smoke your own fresh produce. Written by Ginette Mathiot and revised and updated by Clotilde Dusoulier of *Chocolate and Zucchini*. Preserving is an incredibly popular trend in food books and is growing. This book stands out as it includes techniques for smoking, pickling, and making charcuterie, allowing both home cooks and chefs to learn new preserving

techniques.

The Swallows of Monte Cassino - Frederika Randall 2013-10-14

The Strega Prize-winning author of *The Girl with a Leica* delivers a novel that hinges on one of the bloodiest World War II battles and those who fought it. In this highly original novel, Janeczek retells the four-month-long Battle of Monte Cassino from the point of view of the Maori, Gurkha, Polish, North African, small-town American and other Allied foot soldiers who fought and died under German fire near that 6th century Benedictine abbey. Twined through the battle is another story, a memory of the drowned and the saved in Janeczek's own family in wartime Eastern Europe, where Jews who did not go to Nazi death camps went to Soviet gulag camps, and sometimes survived, and even went on to fight at Monte Cassino. A powerful reflection on all the ways that rights can be taken from us. "Helena Janeczek's novel is this: a tattoo etched on the skin, and not painlessly. A vast design that brings together threads from all the various lives that converged in that legendary battle. The beauty of her tale lies in its structure, the way opposites converge: the chaos of battle and the silence of the defeated, ordinariness and the heroism of the powerless, carefully guarded memory and impetuous youth, the past perpetually intertwined with the present." —Roberto Saviano, author of *Gomorra*

Le basi delle confetture. 77 ricette illustrate passo a passo - Jody Vassallo 2011

[The Talisman Italian Cook Book](#) - Ada Boni 1976

Venice and the Veneto during the Renaissance: the Legacy of Benjamin Kohl - Knapton, Michael 2014

Benjamin G. Kohl (1938-2010) taught at Vassar College from 1966 till his retirement as Andrew W. Mellon Professor of the Humanities in 2001. His doctoral research at The Johns Hopkins University was directed by Frederic C. Lane, and his principal historical interests focused on northern Italy during the Renaissance, especially on Padua and Venice. His scholarly production includes the volumes *Padua under the Carrara, 1318-1405* (1998), and *Culture and Politics in Early Renaissance Padua* (2001), and the online database *The Rulers of Venice, 1332-1524* (2009). The database is eloquent testimony of his priority attention to historical sources and to their accessibility, and also of his enthusiasm for collaboration and sharing among scholars.

The Essential Book of Traditional Chinese Medicine - Yanchi Liu 1988

For more than four thousand years, Chinese scholars and medical practitioners have documented ways of maintaining health and treating illness, from theories of yin-yang and the zang-fu organs to the use of herbs and acupuncture. The Essential Book of Traditional Chinese Medicine marks the first time such concepts have been made accessible to Westerners in a comprehensive form.

[Sensing in Social Interaction](#) - Lorenza Mondada 2021-08-31

This book offers a novel perspective on how people engage in sensing the materiality of the world as a way of social interaction. It proposes a conceptual and analytical advance in how to approach sensing as an intersubjective and interactional phenomenon within the framework of conversation analysis and ethnomethodology. Based on a uniquely rich set of video-recorded data, the author shows how people reacting to cheese in gourmet shops across Europe highlights the part the senses play in human behaviour and communication. The multimodal analysis of the case studies reveals the systematic features of looking, touching, smelling, and tasting in situated activities. By blending interdisciplinary research with real life, the volume puts together a theoretical and methodological framework for studying the embodied and linguistic dimensions of sensing in interaction.

Collecting Recipes - Lennart Lehnhäus 2017-09-25

With a clear comparative approach, this volume brings together for the first time contributions that cover different periods of the history of ancient pharmacology, from Greek, Byzantine, and Syriac medicine to the Rabbinic-Talmudic medical discourses. This collection opens up new synchronic and diachronic perspectives in the study of the ancient traditions of recipe-books and medical collections. Besides the highly influential Galenic tradition, the contributions will focus on less studied Byzantine and Syriac sources as well as on the Talmudic tradition, which has never been systematically investigated in relation to

medicine. This inquiry will highlight the overwhelming mass of information about drugs and remedies, which accumulated over the centuries and was disseminated in a variety of texts belonging to distinct cultural milieus. Through a close analysis of some relevant case studies, this volume will trace some paths of this transmission and transformation of pharmacological knowledge across cultural and linguistic boundaries, by pointing to the variety of disciplines and areas of expertise involved in the process.

[Greek and Roman Textiles and Dress](#) - Mary Harlow 2014-09-30

Twenty chapters present the range of current research into the study of textiles and dress in classical antiquity, stressing the need for cross and inter-disciplinary study in order to gain the fullest picture of surviving material. Issues addressed include: the importance of studying textiles to understand economy and landscape in the past; different types of embellishments of dress from weaving techniques to the (late introduction) of embroidery; the close links between the language of ancient mathematics and weaving; the relationships of iconography to the realities of clothed bodies including a paper on the ground breaking research on the polychromy of ancient statuary; dye recipes and methods of analysis; case studies of garments in Spanish, Viennese and Greek collections which discuss methods of analysis and conservation; analyses of textile tools from across the Mediterranean; discussions of trade and ethnicity to the workshop relations in Roman fulleries. Multiple aspects of the production of textiles and the social meaning of dress are included here to offer the reader an up-to-date account of the state of current research. The volume opens up the range of questions that can now be answered when looking at fragments of textiles and examining written and iconographic images of dressed individuals in a range of media. The volume is part of a pair together with *Prehistoric, Ancient Near Eastern and Aegean Textiles and Dress: an interdisciplinary anthology* edited by Mary Harlow, Cécile Michel and Marie-Louise Nosch

Salt and Pepper - Jody Vassallo 2010-01-01

The full potential of salt and pepper as seasonings for main meals, appetizers and desserts is explored in this cookbook. Well-illustrated with color photographs throughout the book also includes recipes for rubs, marinades and preserves.

[Little Goose's Autumn](#) - Elli Woollard 2020-09-03

Little Goose's Autumn is a second stunning story from an exciting picture book pairing and the uplifting tale of a lively young goose finding her place in the world. As summer fades to autumn, a lively young goose feels a change in the air and senses she has something important to do – but what? The beavers are chopping wood, the squirrels are storing nuts in the ground and the bears are busy building a den. The plucky little goose tries to join in, but without great success. She realizes her wings weren't built for chopping wood, or burying food, or building a den, but they were built for something magnificent – they were built for flight . . . A beautiful, lyrical and hopeful story about finding your wings and your place in the world. Written by star picture book author, Elli Woollard with wonderful illustrations by rising talent, Briony May Smith, whose artwork brings an autumnal landscape of mountains and forests to life with truly breathtaking beauty.

Laboratories of Art - Sven Dupré 2014-04-25

This book explores the interconnections and differentiations between artisanal workshops and alchemical laboratories and between the arts and alchemy from Antiquity to the eighteenth century. In particular, it scrutinizes epistemic exchanges between producers of the arts and alchemists. In the fifteenth and sixteenth centuries the term *laboratorium* uniquely referred to workplaces in which 'chemical' operations were performed: smelting, combustion, distillation, dissolution and precipitation. Artisanal workshops equipped with furnaces and fire in which 'chemical' operations were performed were also known as laboratories. Transmutational alchemy (the transmutation of all base metals into more noble ones, especially gold) was only one aspect of alchemy in the early modern period. The practice of alchemy was also about the chemical production of things--medicines, porcelain, dyes and other products as well as precious metals and about the knowledge of how to produce them. This book uses examples such as the Uffizi to discuss how Renaissance courts established spaces where artisanal workshops and laboratories were brought together, thus facilitating the circulation of materials, people and knowledge between the worlds of craft (today's decorative arts) and alchemy. Artisans became involved in alchemical pursuits beyond a shared material culture and some crafts relied on chemical expertise offered by scholars trained

as alchemists. Above all, texts and books, products and symbols of scholarly culture played an increasingly important role in artisanal workshops. In these workplaces a sort of hybrid figure was at work. With one foot in artisanal and the other in scholarly culture this hybrid practitioner is impossible to categorize in the mutually exclusive categories of scholar and craftsman. By the seventeenth century the expertise of some glassmakers, silver and goldsmiths and producers of porcelain was just as based in the worlds of alchemical and bookish learning as it was grounded in hands-on work in the laboratory. This book suggests that this shift in workshop culture facilitated the epistemic exchanges between alchemists and producers of the decorative arts.

The Hospitallers, the Mediterranean and Europe - Nikolas Jaspert 2016-03-09

Modern study of the Hospitallers, of other military-religious orders, and of their activities both in the Mediterranean and in Europe has been deeply influenced by the work of Anthony Luttrell. To mark his 75th birthday in October 2007 twenty-three colleagues from ten different countries have contributed to this volume. The first section focuses on the crusading period in the Holy Land, considering the Hospital in Jerusalem, relations with the Assassins, finances, indulgences, transportation and the careers of the brothers and knights. The second and third sections move to the later Middle Ages, when the Hospitallers had their centre on Rhodes, and military and charitable activities in the East had to be supported with men and money from the West. The papers in the second section consider the Hospitallers on Rhodes, relations between Rhodes and the West and plans for crusades, while the third section includes papers on the Hospitallers in the Iberian Peninsula and in Hungary, the territorial administration of the Order of Montesa in Valencia, a plan to transfer the headquarters of the Teutonic Order from Prussia to Frisia, and a Hospitaller reconsideration of warfare and learning on the eve of the council of Trent. The final paper proposes new definitions and guidelines for future work on the military-religious orders. The authors include both well-known experts and younger scholars who promise to follow in the footsteps of Anthony Luttrell and to continue research into the Hospitallers and their fellow orders, these peculiar European communities *avant la lettre*.

Jams and Preserves - 2012

Materada - Fulvio Tomizza 2000

Francesco Koslovic—even his name straddles two cultures. And during the spring of 1955, in the village of Materada on the Istrian Peninsula, his two worlds are coming apart. Materada, the first volume of Fulvio Tomizza's celebrated Istrian Trilogy, depicts the Istrian exodus of the hundreds of thousands who had once thrived in a rich ethnic mixture of Italians and Slavs. Complicating Koslovic's own departure is his attempt to keep the land that he and his brother have worked all their lives. A picture of a disappearing way of life, a tale of feud and displacement, and imbued with the tastes, tales, and songs of his native Istria, Koslovic's story is a testament to the intertwined ethnic roots of Balkan history.

National Union Catalog - 1978

Includes entries for maps and atlases.

Pan'ino, the (reduced Price) - Maria Teresa Marco 2021-06-10

- Ninety-four delicious recipes for Italy's answer to fast food - Chef Alessandro Frassica emphasizes the use of fresh ingredients in imaginative combinations What could be more simple than a pan'ino? Take some bread and butter, slice it through the middle and fill it. Seen in this way, the sandwich is almost an "anti-cuisine", a nomadic shortcut that allows for speed and little thought. But when Alessandro Frassica thinks about his pan'ino, he considers it in a different way, not as a shortcut, but as an instrument for telling stories, creating layers of tales right there between the bread and its butter. Because even if the sandwich is simple, it is not necessarily so easy to create. Alessandro searches for ingredients, and in the raw foods he finds people: producers of pecorino cheese from Benevento, anchovies from Cetara, 'nduja spicy salami from Calabria. Then he studies the combinations, the consistencies and the temperature, because a pan'ino is not just a random object; savoury must be complemented by sweet; tapenade softens and provides moisture; bread should be warmed but not dried; thus the sandwich becomes a simple way of saying many excellent things, including finding a complexity of flavours that can thrill in just one bite.

The Dissemination of News and the Emergence of Contemporaneity in Early Modern Europe - Brendan

Dooley 2016-12-05

Modern communications allow the instant dissemination of information and images, creating a sensation of virtual presence at events that occur far away. This sensation gives meaning to the notions of 'real time' and of a 'present' that is shared within and among societies—in other words, a sensation of contemporaneity. But how were time and space conceived before modernity? When did this begin to change in Europe? To help answer such questions, this volume looks at the exchange of information and the development of communications networks at the dawn of journalism, when widespread public and private networks first emerged for the transmission of political news. What happened in Prague quickly reached Venice, and what happened in Naples was soon the talk of Hamburg. Gradually, enough became known about daily affairs around Europe for people to begin to think in terms of a 'shared present'. An analysis of contemporaneity adds a new dimension to the study of the origins of news and media history, as well as to the origins of a European identity. For whilst our understanding of the circulation of manuscript newsletters and printed reports has increased in recent years, much less is known about the impact of this burgeoning journalism on a pan-European scale. Each essay in this volume explores the ways in which this international impact helped foster a developing sense of contemporaneity that encompassed not just single countries, but Europe as a whole. Taken together the collection offers the first panoramic view of the way stories were born, grew and matured during their transmission from source to source, from country to country. The results published here suggest that a continent-wide network, including manuscript and print, for the transmission of stories from place to place, existed and was effective.

Treating Obesity with Personalized Cognitive Behavioral Therapy - Riccardo Dalle Grave 2018-08-02

This book describes a novel therapy for obesity that associates the traditional procedures of weight-loss lifestyle modification with specific, individualized cognitive behavioral procedures to address some obstacles that have been indicated by recent research to influence weight loss and maintenance. The Cognitive Behavioral Therapy for Obesity (CBT-OB) can be used to treat all classes of obesity, including patients with severe comorbidities and disability associated with obesity, who are not usually included in traditional weight-loss lifestyle modification treatments. The book describes the treatment program in detail, and with numerous clinical vignettes. It also discusses involving significant others in the change process and adapting the CBT-OB for patients with severe obesity, binge-eating disorder, medical and psychiatric comorbidity, and treated with weight-loss drugs or bariatric surgery. Lastly, a chapter is dedicated to the use of digital technology with CBT-OB in order to help patients monitor their food intake and physical activity and to addressing obstacles in real time. Thanks to the description of how to apply the latest, evidence-based CBT-OB to real world settings, this volume is a valuable useful tool for all specialists - endocrinologists, nutritionists, dietitians, psychologists, psychiatrists - who deal with obesity and eating disorders.

Migration Italy - Graziella Parati 2013-12-31

In terms of migration, Italy is often thought of as a source country - a place from which people came rather than one to which people go. However, in the past few decades, Italy has indeed become a destination for many people from poor or war-torn countries seeking a better life in a stable environment. Graziella Parati's Migration Italy examines immigration to Italy in the past twenty years, and explores the processes of cultural hybridization that have occurred. Working from a cultural studies viewpoint, Parati constructs a theoretical framework for discussing Italy as a country of immigration. She gives special attention to immigrant literature, positing that it functions as an act of resistance, a means to talk back to the laws that regulate the lives of migrants. Parati also examines Italian cinema, demonstrating how native and non-native filmmakers alike create parallels between old and new migrations, complicating the definitions of sameness and difference. These definitions and the complexities inherent in the different cultural, legal, and political positions of Italy's people are at the heart of Migration Italy, a unique work of immense importance for understanding society in both modern-day Italy and, indeed, the entire European continent.

Greek Medical Papyri - Nicola Reggiani 2019-09-23

The volume collects papers presented at the International Conference "Greek Medical Papyri - Text, Context, Hypertext" held at the University of Parma on November 2-4, 2016, as the final event of the ERC project DIGMEDTEXT, aimed primarily at creating an online textual database of the Greek papyri dealing

with medicine. The contributions, authored by outstanding papyrologists and historians of the ancient medicine, deal with a variety of topics focused on the papyrological evidence of ancient medical texts and contexts. The first part, devoted to "medical texts", contains some new reflections on important sources such as the Anonymus Londinensis and the Hippocratic corpus, as well as on specific themes like the pharmacological vocabulary, the official medical reports, the medical care in the Roman army. The second part collects papers about the "doctors' context", providing highlights from broader viewpoints like the analysis of the writing supports, the study of the ostraka from the Eastern Desert, the evidence of inscriptions and philosophical texts. The third part is entirely focused on the DIGMEDTEXT project itself: the team members present some relevant key issues raised by the digitisation of the medical papyri.

Labour Law and Industrial Relations in Recessionary Times - Anthony Forsyth 2014-01-14

This volume includes a number of papers written in English and published in the last fifteen years in which the Italian labour market faced many changes. The book not only provides the international readership with a frame of reference - in both conceptual and legal terms - that helps to appreciate the Italian Labour Law currently in force, but also represents a contribution to moving beyond the self-referential nature of the Italian debate on the reform of labour laws. As such, the book supplies the reform process of the Italian labour market with an international and comparative dimension which - in accordance with the programmatic approach of Marco Biagi - will also feed the debate at the national level.