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*Hobbies* 1949
*Every Man His Own Farrier* Francis Clater 1786
*Sunset* 1960
*The Magazine of Fantasy and Science Fiction* 1982
House & Garden 1939
**Bulletin of the United States Bureau of Labor Statistics** 1979
The United Nations Women's Group in Jamaica Present Festivals and Recipes United Nations Women's Group in Jamaica 1970
**Electro-economy Supplement, Devoted to Making Cooperative Electricity Pay Its Way** United States. Rural Electrification Administration
Eat My Words Janet Theophano 2016-01-26 Some people think that a cookbook is just a collection of recipes for dishes that feed the body. In Eat My Words: Reading Women's Lives through the Cookbooks They Wrote, Janet Theophano shows that cookbooks provide food for the mind and the soul as well. Looking beyond the ingredients and instructions, she shows how women have used cookbooks to assert their individuality, develop their minds, and structure their lives. Beginning in the seventeenth century and moving up through the present day, Theophano reads between the lines of recipes for dandelion wine, "Queen of Puddings," and half-pound cake to capture the stories and voices of these remarkable women. The selection of books looked at is enticing and wide-ranging. Theophano begins with seventeenth-century English estate housekeeping books that served as both cookbooks and reading primers so that women could educate themselves during long hours in the kitchen. She looks at A Date with a Dish, a classic African American cookbook that reveals the roots of many traditional American dishes, and she brings to life a 1950s cookbook written specifically for Americans by a Chinese émigré and transcribed into English by her daughter. Finally, Theophano looks at the contemporary cookbooks of Lynne Rosetto Kaspar, Madeleine Kamman, and Alice Waters to illustrate the sophistication and political activism present in modern cookbook writing. Janet Theophano harvests the rich history of cookbook writing to show how much more can be learned from a recipe than how to make a casserole, roast a chicken, or bake a cake. We discover that women's writings about food reveal--and revel in--the details of their lives, families, and the cultures they help to shape.
**Southern Living The Half-Hour Hostess** Editors of Southern Living Magazine 2011-04-26 From the most casual outdoor get-togethers to holiday gatherings that call for a little more planning, The Half-Hour Hostess makes it easy to entertain the Southern Living way. Between hectic work schedules, carpool duties, and volunteer activities, busy folks want to stop and take time to reconnect with their friends and families. But who has the time? Now you can entertain the easy way! Forget fussy dinner parties and complicated soirées- the recipes and ideas for our festive little gatherings come together in a mere 30 minutes or less. Instead of hosting a 5-course Christmas dinner, invite the girls over for a shopping break featuring Caramel-Cream Macchiato Coffee and Cream-Cheese Olive Spread. Send each of them home with a clever little Caramel Shopping Bag table decoration that you can assemble in just 15 minutes. With quick recipes, great decorating ideas, and countless tips, The Half-Hour Hostess helps readers get everything done in a snap. Taking its cue from the popular "Half-Hour Hostess" column in Southern Living magazine, every recipe in this book is ready in 30 minutes or less. We throw out the idea of traditional entertaining and replace it with fun and fast gatherings instead of the fussy parties that you'd expect in a traditional entertaining book. With a photograph-or two-on every spread, each turn of the page offers ideas that are as much fun to look at as they are to use. Seeing just what the recipe or decoration will look like will help readers put together a party in style.

**Good Housekeeping** 2008
The Literary World 1895
**The International Code of Signals, for the Use of All Nations** 1884
**How We Talk** Allan A. Metcalf 2000 Provides a study of the distinctive characteristics, dialects, cultural innovations, and ethnic eccentricities of American regional English, discussing the unique qualities of language in the South, New England, and the Midwest.
Two Tales 1892
**Dictionary of the German and English languages : Compiled from the works of Hilpert, Flügel, Grieb, Heyse, and others** G.J. Adler 2020-09-22 Reprint of the original, first published in 1869.
Vocabolario Universale Della Lingua Italiana Francesco Trinchera 1900*
**Recherche´ Entre´es - A Collection of the Latest and Most Popular Dishes** Charles Herman Senn 2017-11-22 This classic cook book contains a wonderful collection of recipes for producing delicious and easy-to-produce entrées. Written in simple, clear language and full of invaluable expert tips, "Recherché Entrées" would make for a worthy addition to culinary collections and is not to be missed by collectors of vintage cook books. Contents include: "Hot Sweets," "Cold Sweets," "Ices and How to Make Them," "Gateaux and Pastry," "Auxiliary Recipes," "Sweet Sauces, Hot and Cold," etc. Charles Herman Senn (1862 - 1934) was a German writer of cookery books. He wrote profusely on the subject, producing cook books for all manner of people and situations, but was particularly well-known for his vegetarian and confectionery recipes. Other notable works by this author include: "Breakfast and Supper Dishes" (1898), "A book of Salads: The Art of Salad Dressing" (1922), and "British Red Cross Society Cookery Manual" (1915). The Vintage Cookery Books series hopes to bring old wisdom and classic techniques back to life, as we have so much to learn from 'the old ways' of cooking. Not only can these books provide a fascinating window into past societies, cultures and every-day life, but they also let us actively delve into our own history - with a taste of what, how and when, people ate, drank, and socialised.
Better Homes and Gardens 1983-07
Gino's Italian Family Adventure Gino D'Acampo 2021-11-30 In his ultimate family cookbook, Gino takes inspiration from his upbringing in Napoli, transporting the classic methods and ingredients he grew up with to the modern family table. These are the meals Gino and his family eat time and time again. The recipes grew from years of cooking for and alongside his wife and three children. They represent the Italian way of cooking, catering to the whole family's diverse tastes in a way that is often effortless and always satisfying. Recipes range from crowd-pleasers to fresh takes on classics and include Lemon and rosemary roast chicken, Farfalle with broccoli and cheese, Seafood tagliatelle, Spicy pork ribs, Ultimate steak sandwich and Orange and pistachio tiramisu. Chapters are cleverly divided into family meal types such as Quick Recipes, Kids Are Out (meals for two) and Sunday Specials, making it easy to find the perfect dish for any occasion.
Ruhlman's Twenty Michael Ruhlman 2011-09-14 Presents twenty basic elements of cooking and explains their importance in order to become a better cook, from proper salting techniques to

mastering such basic ingredients as eggs and butter.

**Subject Guide to Books** 1922 Contents.--v.1. History, travel & description.

*The Women of Israel* Grace Aguilar 1851

jQuery 2 Recipes Arun Pande 2014-09-26 jQuery is often referred to as the 'write less, do more' JavaScript library. It allows a few clear lines of elegant, well-tested, code to replace many pages of complex hand-coded script, speeding development times and providing substantial cost savings. You will find jQuery 2 Recipes' problem-solution approach to be an excellent value and a feature-packed resource as you begin to include jQuery in your own projects. This book is bursting with fully-worked example recipes showing the core jQuery frameworks (jQuery, jQuery Mobile, jQuery UI) in action. Starting with fundamental principals and progressing to more advanced topics you'll be shown how to make the very best use of jQuery every step of the way. Early on, you'll learn to work confidently with dynamic data and to handle the jQuery events that form the foundation of your application. We'll then build on this foundation to demonstrate how fully working user-interface animations and AJAX data-validation can be constructed within jQuery. We'll show how add-on libraries like jQwidgets can be deployed to create professional quality apps for both the desktop and web with minimal coding. Finally, a full set of debugging and error-handling recipes is included to help you track down bugs and ensure your code is as robust as it can be.

**Quick Recipes on Symbian OS** Michael Aubert 2008-07-31 Symbian OS continues to be the top operating system for smartphones across the world, with the number of Symbian OS phones sold now well beyond the 100 million mark. As more and more developers realize the huge opportunities available designing with Symbian OS, one of the first major obstacles they face is the sheer length of time it takes to start producing functional C++ applications for Symbian OS phones. "Quick Recipes on Symbian OS" provides easy-to-use recipes for mastering common development tasks. The book's structured, time-focused approach to becoming familiar with the basics allows readers to get up and running quickly. From the Author This book is meant as an entry point into the Symbian OS C++ development ecosystem. Our goal is to allow you to create a working prototype of your application for Symbian OS withing 2 weeks, using only this book, a computer, an internet connection and a Symbian phone. Inside, you will find reusable modules implementing the most common tasks developers usually have to labour on, along with enough information for you to understand them and integrate them into your own application. This book can be used in several ways: - as a learning exercise. - to complement a university course. - as a reference to keep on your desk.

Android Game Recipes J. F. DiMarzio 2013-12-02 Android game apps are typically the most popular type of Android apps in the various Google Play, Amazon Appstore and other Android app stores. So, beyond the Android game tutorials out there, what about a day-to-day handy and complete code reference for Android game developers? Android Game Recipes is your first, reliable game coding reference for today's Android game apps. This book provides easy to follow real world game code problems and solutions, including source code. This book covers code recipe solutions that are common to 2D game development problems such as designing a game menu, collision detection, moving characters, moving backgrounds and more. This book also includes how to work with player input, how to add multiple levels, how to create game graphics for different screen resolution, and how to work with device sensors. After reading and using this book, you'll have the templated code snippets, solutions and frameworks to apply to your game app design to build your game, customize it, and then sell it on the Android app stores. What you'll learn • How to use this handy code reference for creating, designing, building and enhancing your game app for Android • What solutions are common to 2D game development problems such as: o Creating a game menu o Collision detection o Moving characters o Basic physics • How to master the fundamentals of OpenGL ES 2 on Android • How to create the best work with game graphics • Why is simple trajectory math important and how to use it • How to add multiple levels to your games for your app • How to store data Who this book is for This book is for intermediate Android developers and/or game developers looking

at Android. Table of Contents1. Getting Started 2. Loading an image 3. Splash screen 4. Menu 5. Reading Player Input 6. Loading a SpriteSheet 7. Scrolling a Background 8. Scrolling a Multi-layered Background 9. Syncing a Background to Character Movement 10. Creating a level from tiles 11. Moving a Character 12. Moving an Enemy 13. Moving a character with obstacles 14. Firing Weapons 15. Collision Detection 16. Keeping score 17. Keeping Time

**TV Guide** 2002

*The Librarian and Book World* 1922

**Bookseller** 1895 Vols. for 1871-76, 1913-14 include an extra number, The Christmas bookseller, separately paged and not included in the consecutive numbering of the regular series.

Recipe Journal E. S. Recipe Journals 2020-02-22 A unique and beatiful recipe journal. Write down all delicous in recipes you know or find in one well organised journal. Perfect gift idea for cooking lovers! This journal features : Unique floral design cover Allows notes for every recipe on difficulty level, cooking time, servings etc. Allergens side notes 120 pages of high quality paper 6 x 9 inch, perfect size to take with you or store in a kitchen drawer Makes a perfect gift for anyone who loves cooking! ****Ad to chart now, discounted price for limited time!******

The Examiner 1852

**Vocabolario universale della lingua italiana nuovamente compilato da Francesco Trinchera** Francesco Trinchera 1873

Cooking with Jack Lynne Tolley 2006 Recipes from the Jack Daniel's Distillery

**Carpentry and Building** 1881

**Printers' Ink** 1907

**JUNOS Cookbook** Aviva Garrett 2006-04-18 The Juniper Networks routing platforms are becoming the go-to solution for core, edge, metro and remote office networks, and JUNOS software is behind it all. The operating system is so full of industrial-strength routing protocols and IP innovations that those treading into the world of JUNOS will need clarification, explanation, and a showcase example or two. Look no further. This JUNOS Cookbook provides it all and more. Yes, you can mine through the 5,000 pages of documentation or take a two-thousand-dollar training course, but JUNOS's interprocess sophistication can be baffling unless you know the shortcuts and tricks, as well as those rays of illuminating comprehension that can come only from those who live with it. JUNOS Cookbook is the first comprehensive book about JUNOS software and it provides over 200 time-saving step-by-step techniques including discussions about the processes and alternative ways to perform the same task. It's been tested and tech-reviewed by field engineers who know how to take JUNOS out for a spin and it's applicable to the entire line of M-, T-, and J-series routers. JUNOS Cookbook will not only pay for itself the first few times you use it, it will make your network easier to manage and update. "Aviva Garrett has done a tremendous job of distilling the features of JUNOS software in a form that will be useful for a wide audience-students, field engineers, network architects, and other networking professionals alike will benefit from this book. For many people, this is the only book on JUNOS they will need."Pradeep Sindhu, CTO and Founder, Juniper Networks "This cookbook is superb. Aviva Garrett has masterfully assembled a complete set of practical real-world examples with step-by-step instructions. Security, management, routing: it's all here!"Stephen Gill, Research Fellow, Team Cymru "A technical time-saver for any NOC or SOC working with JUNOS. It's clear, concise, and informative recipes are are an invaluable resource. "Scott A. McIntyre, Security Officer, XS4ALL Internet B.V

Scientific American 1876

The International Code of Signals for the Use of All Nations United States. Hydrographic Office 1882

**Master Cook Deluxe** On-Line Sierra 1996 E-mail recipes to friends on the Internet--with a single button click. Import recipes from other programs, on-line bulletin boards and networks like America OnLine, Prodigy, and the Internet. Instantly analyze recipes with a built-in nutritional database of over 4,500 foods. Look up unfamiliar terms easily in an on-line cooking glossary. Create shopping lists automatically. MasterCook Deluxe can do all this and more. System Requirements: (Windows) 386/25MHz or better processor; CD-ROM drive; hard drive with 2MB available; SVGA 640x450 @256 colors; Windows 3.1 or higher; 4MB RAM (Win 3.1); 8MB (Win 95); sound card; mouse. (Macintosh) Mac Plus

or higher; CD-ROM drive; hard drive with 2MB available; System 6.0 or greater; 4MB RAM; mouse.

*News Letter* 1977