

Ricette Bimby Pesce Vapore

Yeah, reviewing a books **ricette bimby pesce vapore** could add your close friends listings. This is just one of the solutions for you to be successful. As understood, expertise does not recommend that you have astonishing points.

Comprehending as skillfully as bargain even more than additional will present each success. next to, the broadcast as well as perception of this ricette bimby pesce vapore can be taken as well as picked to act.

Something from Tiffany's - Melissa Hill 2011-05-26

Doesn't every girl dream of getting . . . something from Tiffany's? 'The kind of book that you can't put down' - Sunday Independent It's Christmas Eve. And on 5th Avenue in New York City, two very different men are shopping for gifts for the women they love. Gary is buying his girlfriend Rachel a charm bracelet. Partly to thank her for paying for their holiday-of-a-lifetime to New York. But mainly because he's left his Christmas shopping far too late. Whereas Ethan's looking for something a little more special - an engagement ring for the first woman to have made him happy since he lost the love of his life. But when the two men's shopping bags get confused, and Rachel somehow ends up with Ethan's ring, the couples' lives become intertwined. And, as Ethan tries to reunite the ring with the woman it was actually intended for, he finds it trickier than expected. Does fate have other ideas for the couples? Or is there simply a bit of Tiffany's magic in the air . . .

The Changing South Pacific Serge Tcherkézoff 2008-12-01

The texts collected in this volume take an anthropological approach to the variety of contemporary societal problems which confront the peoples of the contemporary South Pacific: religious revival, the sociology of relations between local groups, regions and nation-States, the problem of culture areas, the place of democracy in the transition of States founded on sacred chiefdoms, the role of ceremonial exchanges in a market economy, and so forth. Each chapter presents a society seen from a specific point of view, but always with reference to the issue of collective identity and its confrontation with history and change. The collection thus invites the reader to understand how the inhabitants of these societies seek to affirm both an individual identity and a sense of belonging to the contemporary world. In doing so, it informs the reader about the contemporary realities experienced by the inhabitants of the South Pacific, with a view to contributing to an intercultural dialogue between the reader and these inhabitants.

The Red Wine Diet - Rosemary Conley 1999-12-07

The RED WINE DIET is the first of Rosemary Conley's books to be specifically aimed at men and will address the different concerns and problems faced by men in their search for healthy eating and optimum fitness. Diet plans, recipes, fat charts, weight loss advice all combine to make this concept interesting.

The Reducetarian Solution - Brian Kateman 2017-04-18

Brian Kateman coined the term "Reducetarian"—a person who is deliberately reducing his or her consumption of meat—and a global movement was born. In this book, Kateman, the founder of the Reducetarian Foundation, presents more than 70 original essays from influential thinkers on how the simple act of cutting 10% or more of the meat from one's diet can transform the life of the reader, animals, and the planet. This book features contributions from such luminaries as Seth Godin, Joel Fuhrman, Victoria Moran, Jeffrey Sachs, Bill McKibben, Naomi Oreskes, Peter Singer, and others. With over 40 vegan, vegetarian, and "less meat" recipes from bestselling cookbook author Pat Crocker, as well as tons of practical tips for reducing the meat in your diet (for example, skip eating meat with dinner if you ate it with lunch; replace your favorite egg omelet with a tofu scramble; choose a veggie burrito instead of a beef burrito; declare a meatless day of the week), *The Reducetarian Solution* is a life—not to mention planet!—saving book.

Terrine - Stéphane Reynaud 2011-08-01

Terrine presents a selection of recipes that bring together Stéphane Reynaud's passion for rural French cooking and his enthusiasm for modern cuisine. the book offers some well-loved favourites as well as some more surprising dishes that reflect contemporary tastes. Illustrated with beautiful photographs and providing a broad range of recipes, from meat to fish and vegetables, and even desserts.

ScandiKitchen: Fika and Hygge - Bronte Aurell 2018-07-11

A follow-up to the successful 'The ScandiKitchen' (published September 2015), this new book from Brontë Aurell features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream

confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

Animal 2 - K'Wan 2014-08-26

When Animal returns to Harlem, he is captured by Shai Clark and sentenced to death by the crime boss, only to discover that the executioner is actually his missing father, and the two band together to defeat a common enemy.

Architect's Pocket Book of Kitchen Design - Charlotte Baden-Powell 2006-08-11

As with the best-selling 'Architects Pocket Book' this title includes everyday information which the architect/designer normally has to find from a wide variety of sources and which is not always easily to hand. Focusing on kitchen design, this book is of use to the student as well as the experienced practitioner. It outlines all the information needed to design a workable kitchen, including ergonomics, services such as water and waste, appliances, and material choices for the floor, walls and ceiling. There is no similar compendium currently available.

Raising Vegetarian Children - Joanne Stepaniak 2002-10-16

This handbook aims to debunk the myth that vegetarian diets provide inadequate nutrition for growing children. Separate chapters address the needs of infants, preschoolers, school-age children, and teenagers. There are lots of child-friendly recipes, and a resources section.

25 Sales Secrets of Highly Effective Salespeople. [read by Stephan Schiffman]. - Stephan Schiffman

Journal & Proceedings of the Asiatic Society of Bengal - 1906

Includes section "Numismatic supplement," no. 5-45 (previously issued in the society's Journal, later in its Journal, 3rd ser.).

The Language and Literature of Chi Sin Sir Robert Kennaway Douglas 1875

Cook. Eat. Love. - Fearné Cotton 2017-10-10

When Fearné's not making us laugh onscreen or keeping us company on the radio, you'll find her in the kitchen cooking up a storm. Easy, healthy recipes that are fun to make and delicious to eat - these are the recipes Fearné loves and has become famous for. Recipes she can't wait to share with you, too. With chapters covering fresh and delicious breakfasts to start your day well; simple, sumptuous lunches to enjoy at home and on the run; and comforting dinners that show you how to eat the rainbow, *Cook. Eat. Love* provides over 100 recipes that will have you eating happily and healthily at every meal time. A pescatarian herself who cooks meat for her family, Fearné includes recipes that can cater for both and be packed with goodness either way. You'll also find plenty of ideas for elevenses, afternoon treats, baked goods and desserts that use plenty of natural ingredients to make those sweet treats guilt-free and just as satisfying. From Thai Coconut Soup to Quick and Healthy Pizzas; Roast Chicken Cashew and Chilli salad to Salted Caramel Chocolate Slice and Beetroot Cupcakes, *Cook. Eat. Love* is guaranteed to bring joy to your kitchen and beyond.

The Silver Spoon - Editors of Phaidon Press 2005-10-01

Presents more than two thousand recipes for traditional Italian dishes.

Diets Make you Fat, Eating makes you Skinny - Dr. Rafael Bolio 2006-10-23

Have you ever dreamed of a weight loss program where you can eat as much as you want of all those things that you crave and still lose excess body fat? This dream program is now yours. This is an ad libitum program where you lose fat because of what you eat and not because of what you limit. You will discover through personal experience that there is no need to reduce calories or limit food groups to eliminate excess body fat. You will also obtain targeted fat loss since more fat will be lost from the waistline than from other parts of the body. Even more important, you will learn to think, feel and act in a different way around food. No magical remedies are promised and no miracle pills are promoted. Only through a sensible program and disciplined attitude will

you be able to permanently rid yourself of excess fat. The book is divided into four parts. The first part explains why traditional diets are useless for long term weight loss, and how they may even worsen the problem. The second part presents a general outline of proven ways to permanently lose excess fat. The third part introduces a program which will not only help you nourish your body and lose excess fat; it will also reshape you to express your maximum genetic potential. The last part answers frequent questions made by my patients in relationship to this program. The philosophy of this program is the following: It is not what you eat in excess but what you are lacking in your daily menu that ruins your perfect metabolic balance and favors accumulation of excess body fat.

Scandi Kitchen: Mdsomur - Bronte Aurell 2021-05-11

Brontë Aurell, owner of the ScandiKitchen Café in London, brings her famous flair to over 65 Scandinavian-style recipes that perfectly capture the joy of summer eating.

Pedaling with a Purpose - Rev Johannes Myers 2018-02-27

Story and travels of Rev Johannes Myers. Since Feb 19, 1993, Rev Myers has cycled almost 265,000 miles in Canada and the United States. In 72 missionary bike tours, Rev Myers has performed evangelism, spoken at almost 1,100 churches, performed roadside counseling, helped after natural disasters, helped build homes with Habitat for Humanity and the Fuller Center for Housing, and promoted compassionate social action. With every revolution of his bike wheels, a prayer went up to Heaven. Rev Myers was born in Bavaria, Germany to parents who were Holocaust survivors. After spending 18 months in yeshiva training to be a rabbi, he dropped out. In December, 1975 during Hanukkah, Rev Myers bought an English New Testament and became a Jewish believer in Jesus. During Passover 1976, his family banished him and declared him dead. In 1979 after spending a year as an elementary school teacher, Johannes immigrated to the United States and became a naturalized citizen in 1984 while working at a college in Florida. In 1998, Johannes was ordained an Evangelical Christian minister.

Angels and Demons in Art - Rosa Giorgi 2005

This sumptuously illustrated volume analyzes artists' representations of angels and demons and heaven and hell from the Judeo-Christian tradition and describes how these artistic portrayals evolved over time. As with other books in the Guide to Imagery series, the goal of this volume is to help contemporary art enthusiasts decode the symbolic meanings in the great masterworks of Western Art. The first chapter traces the development of images of the Creation and the Afterworld from descriptions of them in the Scriptures through their evolution in later literary and philosophical works. The following two chapters examine artists' depictions of the two paths that humans may take, the path of evil or the path of salvation, and the punishments or rewards found on each. A chapter on the Judgment Day and the end of the world explores portrayals of the mysterious worlds between life and death and in the afterlife. Finally, the author looks at images of angelic and demonic beings themselves and how they came to be portrayed with the physical attributes--wings, halos, horns, and cloven hooves--with which we are now so familiar. Thoroughly researched by and expert in the field of iconography, *Angels and Demons in Art* will delight readers with an interest in art or religious symbolism.

MIXtipp: Party Ricette II (italiano) - Sabine Simon 2018-06-13

MIXI GIA'? Un party per guardare una partita di calcio, la festa della Prima Comunione, un brunch, una festa in giardino, la festa di Santa Claus - un motivo per festeggiare si trova sempre! E che cosa serve oltre alle belle persone ed il bell'ambiente? Esatto, "Partyfood" saporito e stuzzichini appetitosi! Con una buonissima insalata di cuscus ci sarà un'atmosfera così gioiosa che anche il più disinteressato al calcio verrà contagiato mentre si guarda la partita ed un mousse-au-chocolat-Trifl e perfezionerà di sicuro il prossimo party di Santa Claus! La Veggies-Crema da spalmare sul pane o la limonata di zenzero nel bicchiere - con queste ricette entusiasmerai i tuoi ospiti di qualsiasi party! La nostra autrice Sabine Simon sa di cosa parla: lei organizza i suoi Party ogni volta con tanto amore e cura per i dettagli. Lei ha accesa anche la nostra voglia di festeggiare - per questo motivo abbiamo raccolto in questo libro le ricette più adatte ai party, che fanno venire semplicemente la voglia di trascorrere qualcosa di diverso che soltanto una serata sul divano. Come sempre vale: tutte le ricette si possono preparare molto velocemente con il TM5® od il TM31®, pertanto avrai molto più tempo per festeggiare con i tuoi ospiti durante il party. Prova le tante ricette e crea la tua perfetta combinazione di Partyfood e Partydrinks!

Rules for Reformers - Douglas Wilson 2014-12-02

In *Rules for Reformers*, Douglas Wilson poaches the political craft of

radical progressives and applies it to Christian efforts in the current culture war. The result is a spicy blend of combat manual and cultural manifesto. *Rules for Reformers* is a little bit proclamation of grace, a little bit Art of War, and a little bit analysis of past embarrassments and current cowardice, all mixed together with a bunch of advanced knife-fighting techniques. As motivating as it is provocative, *Rules for Reformers* is just plain good to read. Thanks to Saul Alinsky's *Rules for Radicals: A Practical Primer for Realistic Radicals*--a book well-beloved by Barack Obama, Hillary Clinton, and many others--for much of the shrewd advice, and for none of the worldview.

J'aime London - Alain Ducasse 2014

London is home to a multitude of international cuisines and some of the world's best restaurants. Following the success of *J'aime Paris* and *J'aime New York*, Alain Ducasse compiles a list of his favourite eating haunts in England's capital, including restaurants, cafés, bars, markets, hotels and food specialists. He offers an invaluable list of places to visit alongside sumptuous photography. Glimpse the luxurious interiors of Balthazar, Keith McNally's Parisian-style brasserie in the heart of Covent Garden, or the elegant Georgian townhouse, York and Albany, that is Gordon Ramsay's ambitious venture in Regent's Park. Take note of Ducasse's recommendations for visiting Maltby Street Market - this is the place to come for pastrami-packed reuben sandwiches at Monty's Deli or a custard doughnut from the St. John Bakery. Read about the origins of La Fromagerie, London's bestloved cheese shop, which houses an on-site maturing cellar, pungent walk-in cheese room, delis and café. Covering seasonal hotspots, multicultural restaurants, classic London destinations and the best suppliers in the city, *J'aime London* is an invitation to discover the culinary offerings of the capital.

A Rainbow All Around Me Sandra L. Pinkney 2002

Presents photographs and simple text to suggest that the variety of colors in the rainbow and the variety of ethnic backgrounds makes the world colorful and interesting.

The New Fast Food - Jill Nussinow 2011-10-01

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 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

The Ice Book - Thomas Masters 2018-10-09

This work has been selected by scholars as being culturally important and is part of the knowledge base of civilization as we know it. This work is in the public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. To ensure a quality reading experience, this work has been proofread and republished using a format that seamlessly blends the original graphical elements with text in an easy-to-read typeface. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

The Official Harry Potter Baking Book - Joanna Farrow 2021-07-20

#1 NEW YORK TIMES BESTSELLER! Bake your way through Hogwarts School of Witchcraft and Wizardry! Inspired by the films, this is the ONE and ONLY official Harry Potter cookbook! Packed with over 40 recipes and gorgeous, eye-catching photography, this baking cookbook is a must-have for every Harry Potter fan. Delight in 43 tasty recipes inspired by the Harry Potter films! From Pumpkin Patch Pies to Owl Muffins, Luna's Spectrespecs Cookies to Hogwarts Gingerbread, *The Official Harry Potter Baking Cookbook* is packed with mouthwatering recipes that will, dare we say, ... ensnare the senses. Host a Great Hall-inspired feast for your friends or delight in a portion for one. Includes recipes for all kinds of delicious baked goods, as well as nutritional and dietary information.

This baking cookbook is great for everyone and includes gluten-free, vegetarian, and vegan recipes as well!

[Italian-English Bilingual Visual Dictionary](#) - DK 2015-06-02

Organized by such common subjects as Home, Work, Dining Out, Transportation, Health, and Sports, these bilingual visual dictionaries give students, travelers, and business people quick access to foreign terms in the simplest and most intuitive way.

[La Vera Cuciniera Genovese](#) - Emanuele Rossi 2018-06-12

La vera cuciniera genovese by Emanuele Rossi La cucina dei genovesi ha subito, nel corso della storia, dall'epoca delle Crociate dell'espansione verso Oriente, una complessa stratificazione gastronomica, conseguenza di incroci, importazioni, sintesi di elementi mediterranei o comunque di merci di cui il Mediterraneo è stato il filo conduttore. La cuciniera genovese risale al 1863 ed è da ritenersi il primo saggio completo della cucina del territorio genovese. Tra le innumerevoli ricette qui contenute ricordiamo: l'acciugata composta, i maccheroni con trippa, il riso alle castagne e latte, le gasse al pesto, i piccioni all'inferno, e più di 10 tipi diversi di farinate. PER ALTRI CLASSICI DELLA NARRATIVA, DELLA POESIA, DEL TEATRO E DELLA FILOSOFIA CLICCA SU BI CLASSICI, O DIGITA "BI CLASSICI" NELLA AMAZON SEARCH BAR! 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.

[Science in the Kitchen and the Art of Eating Well](#) - Pellegrino Artusi 2003-12-27

First published in 1891, Pellegrino Artusi's *La scienza in cucina e l'arte di mangiar bene* has come to be recognized as the most significant Italian cookbook of modern times. It was reprinted thirteen times and had sold more than 52,000 copies in the years before Artusi's death in 1910, with the number of recipes growing from 475 to 790. And while this figure has not changed, the book has consistently remained in print. Although Artusi was himself of the upper classes and it was doubtful he had ever touched a kitchen utensil or lit a fire under a pot, he wrote the book not for professional chefs, as was the nineteenth-century custom, but for middle-class family cooks: housewives and their domestic helpers. His tone is that of a friendly advisor - humorous and nonchalant. He indulges in witty anecdotes about many of the recipes, describing his experiences and the historical relevance of particular dishes. Artusi's masterpiece is not merely a popular cookbook; it is a landmark work in Italian culture. This English edition (first published by Marsilio Publishers in 1997) features a delightful introduction by Luigi Ballerini that traces the fascinating history of the book and explains its importance in the context of Italian history and politics. The illustrations are by the noted Italian artist Giuliano Della Casa.

[Math 2 A - Accelerate Education](#) 2021-05-28

[The Grownups' Guide to Living with Kids in Manhattan](#) - Diane Chernoff-Rosen 1998

If children were born with an instruction manual, parents would sigh in relief. Raising children is an awesome task, especially in New York City with its virtually limitless goods, services & activities. This guide to the special pleasures & challenges of raising children in Manhattan covers the city as a community resource & provides the information that every parent needs. The book educates parents by guiding them through the school application process, choosing doctors & caregivers, handling birthday parties, networking with other parents, dealing with emergencies, scheduling activities & play date etiquette. Also included are detailed listings of over 275 retail establishments specializing in children's goods & over 450 activities for children (classes, cultural activities & "boredom busters"). Business & services are not rated or reviewed, but are presented in an objective, easy to use, format.

[Pasta, Pretty Please](#) - Linda Miller Nicholson 2018-10-16

The pasta ninja and Instagram star Linda Miller Nicholson delivers her first cookbook, a stunning cornucopia of pasta in every color and shape, all created by hand using all-natural colors from vegetables, herbs, and

superfoods—and including 25 dough recipes, 33 traditional and modern shaping techniques, and the perfect fillings and sauces to make your creations sing! Linda Miller Nicholson began making pasta at age four, but started adding color to it several years ago to entice her son to eat more vegetables. Her creations became a viral sensation, attracting fans worldwide who are mesmerized by her colorful and flavorful designs. Now, with *Pasta, Pretty Please* home cooks can create dreamy, dazzling pastas in their own kitchens using only all-natural ingredients—flour, eggs, vegetables, herbs, and superfoods—that are true works of art. Playful and inviting, *Pasta, Pretty Please* includes recipes, techniques, tips, and inspiration. Linda starts with recipes for basic doughs—standard egg dough, various gnocchi doughs—and works her way up to recipes for dough in many colorful shades. She teaches you just how many colors are pastable and what kinds of pigmented vegetables, fruits, and spices you can use to color your pasta—such as mixing turmeric with parsley for just the right shade of chartreuse, or using activated charcoal powder to create black pasta. She also shows you how to roll out dough, cut and form many pasta shapes, and gives tips for retaining brilliant colors even when cooked. Once you've mastered the basics, you'll find recipes for more elaborate patterns and colors that are sure to impress your family and friends. Linda reveals how to layer colors to make multi-colored doughs in recipes including: Rainbow Cavatelli Polka Dot Farfalle Emoji Ravioli Avocado Gnocchi Hearts and Stripes Pappardelle Argyle Lasagna Sheets 6-Colored Fettucine You'll also find recipes for spectacular sauces and fillings, such as: Golden Milk Ragu Pecorino Pepper Sauce with Broccoli Roasted Tomatoes with Basil Oil and Burrata Spiced Lamb Yogurt Sauce Rustic Squash Filling Classic Ricotta Filling Pepperoni Pizza Filling Featuring beautiful pasta in a rainbow of colors and a variety of shapes, patterns, and sizes, *Pasta, Pretty Please* is an artistic treasure trove that will please the eye and the palate. Buon Appetito!

[Dr. Mozzi's Diet. Blood Types and Food Combinations. Ediz. Multilingue](#) - Pietro Mozzi 2017

[Persiana](#) - Sabrina Ghayour 2014-05-06

BEST COOKBOOK OF THE YEAR - Observer Food Monthly Awards 2014
Persiana: the new must have cookbook. Sabrina Ghayour's debut cookbook *Persiana* is an instant classic.... The Golden Girl - Observer Food Monthly A celebration of the food and flavours from the regions near the Southern and Eastern shores of the Mediterranean Sea, with over 100 recipes for modern and accessible Middle Eastern dishes, including Lamb & Sour Cherry Meatballs; Chicken, Preserved Lemon & Olive Tagine; Blood Orange & Radicchio Salad; Persian Flatbread; and Spiced Carrot, Pistachio & Coconut Cake with Rosewater Cream.

[Environment, Health, and Safety](#) - Lari A. Bishop 1997

[Read and Rise](#) - Sandra L. Pinkney 2006-01-01

Relays the message that through reading, African-American children can be inspired to become almost anything---pilot, teacher, firefighter, doctor, chef...even an astronaut.

[The Savoy Cocktail Book](#) Harry Craddock 2018-10-17

Everything you ever need to know about choosing and mixing drinks is right here in this rare and highly collectible volume. Written by a legendary mixologist, it's the ultimate bartender's book, bursting with 750 recipes. Consisting mostly of cocktails, it comprises nonalcoholic drinks as well as sours, toddies, flips, egg nogs, slings, fizzes, coolers, rickeys, juleps, punches, and a myriad of other delectable refreshments. Extensive coverage of wines introduces the products of Bordeaux, Burgundy, and Champagne, as well as Rhine wines, port, and sherry. This special edition is richly illustrated with unique color images from the original 1930 publication — dozens of period drawings that imbue the book with a lively Jazz Age spirit. A splendid gift for bartenders and housewarming parties, it's also a fine and comprehensive addition to home bars and libraries.

[The Veggie Queen](#) - Jill Nussinow 2005

A seasonal cookbook with more than 100 recipes to elevate the status of vegetables on your plate. A lighthearted look at vegetables to inspire people to eat more of them.

[Agent of Influence](#) - Jason Hanson 2019-06-04

In the spirit of Jocko Willink's *Extreme Ownership* and Chris Voss' *Never Split the Difference* comes the most empowering sales tool yet: a practical guide on how to use proven spy techniques to bolster your business strategies. Even if you've never seen a James Bond film or never met a real-life CIA agent, you should know that spies are geniuses at surviving covertly. Their ability to communicate in code is practically

written into their DNA. And while it's true that spies receive some of the best survival training in the world, there's another, more critical skill a spy must have to survive... business savvy. In *Agent of Influence*, bestselling author Jason Hanson, a former CIA special agent and founder of Spy Escape School, reveals how anyone can use spy tactics for increased success, from learning how to strategically plan your day to mastering the steps you'll need to embrace challenges and set achievable, personal goals. He teaches you how to develop a winning sales personality and target the perfect business opportunity using the SADR cycle—"spotting," "assessing," "developing," and "recruiting." With this invaluable and unique handbook, you will become a more productive, confident professional or entrepreneur. Discover how to use proven spy techniques to bolster your business strategies—from self-advocacy to selling to interviewing—and ultimately make more money. In our evolving age of entrepreneurship, corporate careers, and self-run businesses, Jason's message will appeal to those looking for a competitive leg up, and who entrust the insider secrets of spy practice to take them there.

Sonatas a 3 - Georg von Bertouch 2006-01-01

Pagination: xv + 210 pp. Performance parts available item: B144P at \$50.00 per set

Achtung-Panzer! - Heinz Guderian 1995

This is one of the most significant military books of the twentieth century. By an outstanding soldier of independent mind, it pushed forward the evolution of land warfare and was directly responsible for German armoured supremacy in the early years of the Second World War. Published in 1937, the result of 15 years of careful study since his days on the German General Staff in the First World War, Guderian's book argued, quite clearly, how vital the proper use of tanks and supporting armoured vehicles would be in the conduct of a future war. When that war came, just two years later, he proved it, leading his Panzers with distinction in the Polish, French and Russian campaigns. Panzer warfare had come of age, exactly as he had forecast. This first English translation of Heinz Guderian's classic book - used as a textbook by Panzer officers in the war - has an introduction and extensive background notes by the modern English historian Paul Harris.