

# Lucky Peach Issue 19 Pho By David Chang

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Momofuku David Chang 2010-10-26 With 200,000+ copies in print, this New York Times bestseller shares the story and the recipes behind the chef and cuisine that changed the modern-day culinary landscape. Never before has there been a phenomenon like Momofuku. A once-unrecognizable word, it's now synonymous with the award-winning restaurants of the same name in New York City (Momofuku Noodle Bar, Ssäm Bar, Ko, Má Pêche, Fuku, Nishi, and Milk Bar), Toronto, and Sydney. Chef David Chang single-handedly revolutionized cooking in America and beyond with his use of bold Asian flavors and impeccable ingredients, his mastery of the humble ramen noodle, and his thorough devotion to pork. Chang relays with candor the tale of his unwitting rise to superstardom, which, though wracked with mishaps, happened at light speed. And the dishes shared in this book are coveted by all who've dined—or yearned to—at any Momofuku location (yes, the pork buns are here). This is a must-read for anyone who truly enjoys food.

The Nine Jeffrey Toobin 2008-09-30 Acclaimed journalist Jeffrey Toobin takes us into the chambers of the most important—and secret—legal body in our country, the Supreme Court, revealing the complex dynamic among the nine people who decide the law of the land. An institution at a moment of transition, the Court now stands at a crucial point, with major changes in store on such issues as abortion, civil rights, and church-state relations. Based on exclusive interviews with the justices and with a keen sense of the Court's history and the trajectory of its future, Jeffrey Toobin creates in *The Nine* a riveting story of one of the most important forces in American life today.

L.A. Son Roy Choi 2013-11-05 “Roy Choi sits at the crossroads of just about every important issue involving food in the twenty-first century. As he goes, many will follow.” —Anthony Bourdain From the maverick chef the New Yorker called “The David Chang of L.A.” and founder of the wildly popular Kogi taco trucks, comes a cookbook that's as inventive, creative, and border-crossing as the city to which it pays homage: Los Angeles. Los Angeles: A patchwork megalopolis defined by its unlikely cultural collisions; the city that raised and shaped Roy Choi, the boundary-breaking chef who decided to leave behind fine dining to feed the city he loved—and, with the creation of the Korean taco, reinvented street food along the way. Abounding with both the food and the stories that gave rise to Choi's inspired cooking, *L.A. Son* takes us through the neighborhoods and streets most tourists never see, from the hidden casinos where gamblers slurp fragrant bowls of pho to Downtown's Jewelry District, where a ten-year-old Choi wolfed down Jewish deli classics between diamond deliveries; from the kitchen of his parents' Korean restaurant and his mother's pungent kimchi to the boulevards of East L.A. and the best taquerias in the country, to, at last, the curbside view from one of his emblematic Kogi taco trucks, where people from all walks of life line up for a revolutionary meal. Filled with over 85 inspired recipes that meld the overlapping traditions and flavors of L.A.—including Korean fried chicken, tempura potato pancakes, homemade chorizo, and Kimchi and Pork Belly Stuffed Pupusas—*L.A. Son* embodies the sense of invention, resourcefulness, and hybrid attitude of the city from which it takes its name, as it tells the transporting, unlikely story of how a Korean American kid went from lowriding in the streets of L.A. to becoming an

acclaimed chef.

A Year with Swollen Appendices Brian Eno 2020-11-17 The diary and essays of Brian Eno republished twenty-five years on with a new introduction by the artist in a beautiful hardback edition. 'A cranium tour of one of the most creative minds of our age . . . [Eno] delivers razor-sharp commentary with devilish snarkiness and brutal honesty.' Wired At the end of 1994, Brian Eno resolved to keep a diary. His plans to go to the cinema, theatre and galleries fell quickly to the wayside. What he did do – and write – however, was astonishing: ruminations on his collaborative work with David Bowie, U2, James and Jah Wobble, interspersed with correspondence and essays dating back to 1978. These 'appendices' covered topics from the generative and ambient music Eno pioneered to what he believed the role of an artist and their art to be, alongside adroit commentary on quotidian tribulations and happenings around the world. An intimate insight into one of the most influential creative artists of our time, *A Year with Swollen Appendices* is an essential classic.

Asian Tofu Andrea Nguyen 2012-02-28 From sleek, silken tofu with delicate toppings to piping-hot fried satchels in a robust sauce, tofu provides a versatile canvas for the intricate flavors and textures that Asian and vegetarian cooks have long enjoyed. America has embraced tofu as a healthy, affordable ingredient. And while it has been welcomed into sophisticated mainstream dining, tofu is often hidden in Western guises and in limited applications. In her third intrepid cookbook, celebrated food writer and teacher ANDREA NGUYEN aims to elevate this time-honored staple to a new place of prominence on every table. *Asian Tofu's* nearly 100 recipes explore authentic, ancient fare and modern twists that capture the culinary spirit of East, Southeast, and South Asia. There are spectacular favorites from Japan, Korea, Thailand, Singapore, and India, as well as delicious dishes from Taipei, San Francisco, Santa Monica, and New York. Andrea demystifies tofu and interprets traditional Asian cuisine for cooks, sharing compelling personal stories and dispatches from some of the world's best tofu artisans along the way. For those who want to take their skills to the next level, the tofu tutorial clearly outlines tofu-making technique, encouraging readers to experiment with the unparalleled flavors of homemade varieties. But time-pressed cooks needn't fear: while a few recipes, such as Silken Tofu and Seasoned Soy Milk Hot Pot, are truly best with homemade tofu, most are terrific with store-bought products. Some traditional dishes combine tofu with meat in brilliant partnerships, such as Spicy Tofu with Beef and Sichuan Peppercorn and Tofu with Kimchi and Pork Belly, but this collection is predominantly vegetarian and vegan, including the pristinely flavored Spiced Tofu and Coconut in Banana Leaf and vibrant Spicy Lemongrass Tofu Salad. And innovations such as Okara Doughnuts reveal tofu's more playful side. For health- and eco-conscious eaters and home chefs who are inspired to make the journey from bean to curd, *Asian Tofu* is the perfect guide.

A Cook's Tour Anthony Bourdain 2010-09-17 From the host of *Anthony Bourdain: Parts Unknown* and bestselling author of *Kitchen Confidential*, this wonderful book sees Bourdain travelling the world discovering exotic foods. Dodging minefields in Cambodia, diving into the icy waters outside a Russian bath, Chef Bourdain travels the world over in search of the ultimate meal. The only thing Anthony Bourdain

loves as much as cooking is traveling, and A Cook's Tour is the shotgun marriage of his two greatest passions. Inspired by the question, 'What would be the perfect meal?', Anthony sets out on a quest for his culinary holy grail. Our adventurous chef starts out in Japan, where he eats traditional Fugu, a poisonous blowfish which can be prepared only by specially licensed chefs. He then travels to Cambodia, up the mine-studded road to Pailin into autonomous Khmer Rouge territory and to Phnom Penh's Gun Club, where local fare is served up alongside a menu of available firearms. In Saigon, he's treated to a sustaining meal of live Cobra heart before moving on to savor a snack with the Viet Cong in the Mecong Delta. Further west, Kitchen Confidential fans will recognize the Gironde of Tony's youth, the first stop on his European itinerary. And from France, it's on to Portugal, where an entire village has been fattening a pig for months in anticipation of his arrival. And we're only halfway around the globe. . . A Cook's Tour recounts, in Bourdain's inimitable style, the adventures and misadventures of America's favorite chef.

**Vietnamese Food Any Day** Andrea Nguyen 2019-02-05 Delicious, fresh Vietnamese food is achievable any night of the week with this cookbook's 80 accessible, easy recipes. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR • The Washington Post • Eater • Food52 • Epicurious • Christian Science Monitor • Library Journal Drawing on decades of experience, as well as the cooking hacks her mom adopted after fleeing from Vietnam to America, award-winning author Andrea Nguyen shows you how to use easy-to-find ingredients to create true Vietnamese flavors at home—fast. With Nguyen as your guide, there's no need to take a trip to a specialty grocer for favorites such as banh mi, rice paper rolls, and pho, as well as recipes for Honey-Glazed Pork Riblets, Chile Garlic Chicken Wings, Vibrant Turmeric Coconut Rice, and No-Churn Vietnamese Coffee Ice Cream. Nguyen's tips and tricks for creating Viet food from ingredients at national supermarkets are indispensable, liberating home cooks and making everyday cooking easier.

**Ethics and the Contemporary World** David Edmonds 2019-05-23 Arguments about ethics often centre on traditional questions of, for instance, euthanasia and abortion. Whilst these questions are still in the foreground, recent years have seen an explosion of new moral problems. Moral and political clashes are now as likely to be about sexuality and gender and the status of refugees, immigrants and borders, or the ethics of social media, safe spaces, disability and robo-ethics. How should we approach these debates? What are the issues at stake? What are the most persuasive arguments? Edited by best-selling philosophy author David Edmonds, *Ethics and the Contemporary World* assembles a star-studded line-up of philosophers to explore twenty-five of the most important ethical problems confronting us today. They engage with moral problems in race and gender, the environment, war and international relations, global poverty, ethics and social media, democracy, rights and moral status, and science and technology. Whether you want to learn more about the ethics of poverty, food, extremism, or artificial intelligence and enhancement, this book will help you understand the issues, sharpen your perspective and, hopefully, make up your own mind.

**wd~50** Wylie Dufresne 2017-10-17 The first cookbook from groundbreaking chef Wylie Dufresne—the story of wd~50, his pioneering restaurant on Manhattan's Lower East Side, and the dishes that made it famous. When it opened in 2003, wd~50 was New York's most innovative, cutting-edge restaurant. Mastermind Wylie Dufresne ushered in a new generation of experimental and free-spirited chefs with his wildly unique approach to cooking, influenced by science, art, and the humblest of classic foods like bagels and lox, and American cheese. A cookbook that doubles as a time capsule, wd~50 explores one of the most exciting decades in modern culinary history through the lens of an unforgettable restaurant—one that was so distinctive that upon its closing in 2014, New York Times critic Pete Wells was inspired to compare it to the notorious music venue CBGB, “with way nicer bathrooms.” With gorgeous photography, detailed recipes explaining Wylie's iconic creations, and stories from the last days of the restaurant, wd~50 is an essential piece of culinary memorabilia.

**Asian Dumplings** Andrea Nguyen 2011-03-22 The enhanced edition of Asian Dumplings

offers an enriched cookbook experience, including video guidance on key dumpling techniques combined with the convenience of having a portable learning tool at your fingertips. Shaping dumplings can be intimidating, so it's no wonder that students in Andrea's classes pay the most attention to her detailed and encouraging how-to demonstrations. With the enhanced Asian Dumplings ebook, you get an on-demand dumpling-making class in your own home that covers everything from entry-level shapes such as the half-moon and pea pod to the mesmerizing wrist swirl used to create Shanghai Spring Roll Skins. Featuring eleven videos that demystify dumpling shaping for cooks of all levels, the enhanced audio-visual component of Asian Dumplings brings Andrea into your kitchen to guide you through each master technique—any time, as many times as you need. Plump pot stickers, spicy samosas, and tender bāo (stuffed buns) are enjoyed by the million every day in dim sum restaurants, streetside stands, and private homes worldwide. Wrapped, rolled, or filled; steamed, fried, or baked—Asian dumplings are also surprisingly easy to prepare, as Andrea Nguyen demonstrates in Asian Dumplings. Nguyen is a celebrated food writer and teacher with a unique ability to interpret authentic Asian cooking styles for a Western audience. Her crystal-clear recipes for more than 75 of Asia's most popular savory and sweet parcels, pockets, packages, and pastries range from Lumpia (the addictive fried spring rolls from the Philippines) to Shanghai Soup Dumplings (delicate thin-skinned dumplings filled with hot broth and succulent pork) to Gulab Jamun (India's rich, syrupy sweets). Organized according to type (wheat pastas, skins, buns, and pastries; translucent wheat and tapioca preparations; rice dumplings; legumes and tubers; sweet dumplings), Asian Dumplings encompasses Eastern, Southeastern, and Southern Asia, with recipes from China, Japan, Korea, Nepal, Tibet, India, Thailand, Vietnam, Singapore, Malaysia, Indonesia, and the Philippines. Throughout, Nguyen shares the best techniques for shaping, filling, cooking, and serving each kind of dumpling. And she makes it easy to incorporate dumplings into a contemporary lifestyle by giving a thorough introduction to essential equipment and ingredients and offering make-ahead and storage guidance, time-saving shortcuts that still yield delectable results, and tips on planning a dumpling dinner party. More than 40 line drawings illustrate the finer points of shaping many kinds of dumplings, including gyōza/pot stickers, wontons, and samosas. Dozens of mouth-watering color photographs round out Asian Dumplings, making it the most definitive, inviting, inspiring book of its kind.

**Cooking at Home** David Chang 2021-10-26 NEW YORK TIMES BESTSELLER • The founder of Momofuku cooks at home . . . and that means mostly ignoring recipes, using tools like the microwave, and taking inspiration from his mom to get a great dinner done fast. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TASTE OF HOME David Chang came up as a chef in kitchens where you had to do everything the hard way. But his mother, one of the best cooks he knows, never cooked like that. Nor did food writer Priya Krishna's mom. So Dave and Priya set out to think through the smartest, fastest, least meticulous, most delicious, absolutely imperfect ways to cook. From figuring out the best ways to use frozen vegetables to learning when to ditch recipes and just taste and adjust your way to a terrific meal no matter what, this is Dave's guide to substituting, adapting, shortcutting, and sandbagging—like parcooking chicken in a microwave before blasting it with flavor in a four-minute stir-fry or a ten-minute stew. It's all about how to think like a chef . . . who's learned to stop thinking like a chef.

**The Frankies Spuntino** Frank Falcinelli 2010-06-14 A “witty guide” from the chef-owners of Brooklyn's neighborhood restaurant that “presents pared-down Italian food full of flavor, not pretense” (Bon Appétit). From urban singles to families with kids, local residents to the Hollywood set, everyone flocks to Frankies Spuntino—a tin-ceilinged, brick-walled restaurant in Brooklyn's Carroll Gardens—for food that is “completely satisfying” (wrote Frank Bruni in The New York Times). The two Franks, both veterans of gourmet kitchens, created a menu filled with new classics: Italian American comfort food re-imagined with great ingredients and greenmarket sides. This witty cookbook, with its gilded edges and embossed cover, may look old-fashioned, but the recipes are just what we want to eat now. The entire Frankies menu is adapted here for the home cook—from small

bites including Cremini Mushroom and Truffle Oil Crostini, to such salads as Escarole with Sliced Onion & Walnuts, to hearty main dishes including homemade Cavatelli with Hot Sausage & Browned Butter. With shortcuts and insider tricks gleaned from years in gourmet kitchens, easy tutorials on making fresh pasta or tying braciola, and an amusing discourse on Brooklyn-style Sunday "sauce" (ragu), *The Frankies Spuntino Kitchen Companion & Kitchen Manual* will seduce both experienced home cooks and a younger audience that is newer to the kitchen. "The team behind the popular Brooklyn eatery divulges light Italian secrets in this beautiful tome worthy of any bookshelf." -Entertainment Weekly "When we're craving the comforts of red sauce classics, the Frankie's cookbook is full of reliable recipes guaranteed to keep us satiated." -Time Out New York "A cookbook that's as useful as it is artfully conceived." -GQ

**Lucky Peach, Issue 8** David Chang 2013-09 Collects essays about the meat maids of China's Cho Lon market, cooking with flowers, and the lives of Chinese food delivery men, with recipes from Chris Ying, Peter Meehan, and Fuchsia Dunlop.

**Lucky Peach Presents 101 Easy Asian Recipes** Peter Meehan 2015 "Beholden to bold flavors and not strict authenticity, the editors of Lucky Peach present a compendium of recipes that hit the sweet spot between crave-worthy and stupid simple and are destined to become favorites."--Back cover.

*Medium Raw* Anthony Bourdain 2010-06-07 Anthony Bourdain's long-awaited sequel to *Kitchen Confidential*, the worldwide bestseller.

**The Sriracha Cookbook** Randy Clemens 2011 A volume of 50 unique recipes centering on the "rooster sauce" condiment that was named 2009's Ingredient of the Year by *Bon Appétit* reveals how it can add a twist to such dishes as Spicy Ceviche and Vietnamese-Style BBQ Short Ribs.

*The Banh Mi Handbook* Andrea Quynhgioa Nguyen 2014 An introduction to the popular Vietnamese sandwich shares dozens of recipes for classic through innovative modern varieties, including peppery grilled chicken, lemongrass pork and coconut curry tofu. 10,000 first printing.

*Salt, Fat, Acid, Heat* Samin Nosrat 2017-04-25 Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

**A Revolutionary Artist of Tibet** David P. Jackson 2016 Published in conjunction with an exhibition organized and presented by the Rubin Museum of Art, New York, September 5, 2014 through February 2, 2015.

**Lucky Peach Presents Power Vegetables!** Peter Meehan 2016 Presents vegetable recipes for everything from pickles shitakes and grilled scallions with romanesco to sweet potato burritos and falafel.

**Into the Vietnamese Kitchen** Andrea Nguyen 2011-06-01 An intimate collection of more than 175 of the finest Vietnamese recipes. When author Andrea Nguyen's family was airlifted out of Saigon in 1975, one of the few belongings that her mother hurriedly packed for the journey was her small orange notebook of recipes. Thirty years later, Nguyen has written her own intimate collection of recipes, *Into the Vietnamese Kitchen*, an ambitious debut cookbook that chronicles the food traditions of her native country. Robustly flavored yet delicate, sophisticated yet simple, the recipes include steamy pho noodle soups infused with the aromas of fresh herbs and lime; rich clay-pot preparations of catfish, chicken, and pork; classic bánh mì sandwiches; and an array of Vietnamese charcuterie. Nguyen helps readers shop for essential ingredients, master core cooking techniques, and prepare and serve satisfying meals, whether for two on a weeknight or 12 on a weekend.

*Eat, Pray, Love* Elizabeth Gilbert 2006 Traces the author's decision to quit her job and travel the world for a year after suffering a midlife crisis and divorce, an endeavor that took her to three places in her quest to explore her own nature,

experience fulfillment and learn the art of spiritual balance. (Biography & autobiography). Reissue. A best-selling book. Movie tie-in.

**My Asian Kitchen** Jennifer Joyce 2018-07-25 Jennifer Joyce: Jennifer Joyce is a successful American food writer, stylist and chef living in London. Her ten cookbooks, written for the US and UK markets, create mouth-watering dishes that are brought to life in stunning photographs. Jennifer is a regular contributor to UK publications including *Olive*, *BBC Good Food*, *The Guardian* newspaper and *Waitrose Kitchen* magazine. She runs cooking classes at London's *Divertimenti* as well as Leith's School of Food and Wine and has appeared in TV shows such as *Good Morning America* and *Good Food Live*. A modern Asian cookbook: Now, Jennifer Joyce shows how easy it is to create zingy, fresh, healthy Asian flavours at home. From grilled sticky skewers and steak tacos, salads, rice bowls and dumplings, to prawn katsu bao and miso-glazed ribs, *My Asian Kitchen* is an adventure in the dazzling diversity of modern Asian cooking. Bao buns, pho, sushi, poke bowls, gyoza, ramen and kimchi: Jennifer's exquisitely simple recipes, no-nonsense explanation of ingredients, hand-drawn diagrams and beautiful photographs are all you need to start cooking in your very own Asian Kitchen. If you are a fan of Asian cookbooks such as *Asian After Work*, *Complete Asian Cookbook*, *Thai Street Food*, *Lucky Peach* or David Chang's *Momofuku* you will love creating your own mouth-watering Asian dishes with Jennifer Joyce's *My Asian Kitchen*.

**Butterfly Yellow** Thanh Hà Lai 2019-09-03 Winner of the Scott O'Dell Award for Historical Fiction! Perfect for fans of Elizabeth Acevedo, Ibi Zoboi, and Erika L. Sánchez, this gorgeously written and deeply moving novel is the YA debut from the award-winning author of *Inside Out & Back Again*. 4 starred reviews! In the final days of the Việt Nam War, Hằng takes her little brother, Linh, to the airport, determined to find a way to safety in America. In a split second, Linh is ripped from her arms—and Hằng is left behind in the war-torn country. Six years later, Hằng has made the brutal journey from Việt Nam and is now in Texas as a refugee. She doesn't know how she will find the little brother who was taken from her until she meets LeeRoy, a city boy with big rodeo dreams, who decides to help her. Hằng is overjoyed when she reunites with Linh. But when she realizes he doesn't remember her, their family, or Việt Nam, her heart is crushed. Though the distance between them feels greater than ever, Hằng has come so far that she will do anything to bridge the gap.

*Lucky Peach* David Chang 2012 *Lucky Peach* is a journal of food writing, published on a quarterly basis by McSweeney's. It is a creation of David Chang, the James Beard Award-winning chef behind the *Momofuku* restaurants in New York, *Momofuku* cookbook cowriter Peter Meehan, and Zero Point Zero Production—producers of the Travel Channel's Emmy Award-winning *Anthony Bourdain: No Reservations*. The result of this collaboration is a mélange of travelogue, essays, art, photography, and rants in a full-color, meticulously designed format. Recipes will defy the tired ingredients—and-numbered-steps formula. They'll be laid out sensibly, inspired by the thought process that went into developing them. The aim of *Lucky Peach* is to give a platform to a brand of food writing that began with unorthodox authors like Bourdain, resulting in a publication that appeals to diehard foodies as well as fans of good writing and art in general. What's inside? -David Simon, creator of *The Wire* and *Treme*, remembers his father via pickles and cream. -Jonathan Gold and Robert Sietsema talk *Teletubbies* in Kansas City. -There's a "Choose Your Own Adventure"-style hunt for tacos through Texas and California. -Plus stuff from Harold McGee, Anthony Bourdain, Elvis Mitchell, and more!

**Soups & Stews** 2000

**Magic Ramen** Andrea Wang 2019-03-05 Inspiration struck when *Momofuku* Ando spotted the long lines for a simple bowl of ramen following World War II. *Magic Ramen* tells the true story behind the creation of one of the world's most popular foods. Every day, *Momofuku* Ando would retire to his lab—a little shed in his backyard. For years, he'd dreamed about making a new kind of ramen noodle soup that was quick, convenient, and tasty for the hungry people he'd seen in line for a bowl on the black market following World War II. Peace follows from a full stomach, he believed. Day after day, Ando experimented. Night after night, he failed. But Ando

kept experimenting. With persistence, creativity, and a little inspiration, Ando succeeded. This is the true story behind one of the world's most popular foods.

**The Language Instinct** Steven Pinker 2010-12-14 The classic book on the development of human language by the world's leading expert on language and the mind. In this classic, the world's expert on language and mind lucidly explains everything you always wanted to know about language: how it works, how children learn it, how it changes, how the brain computes it, and how it evolved. With deft use of examples of humor and wordplay, Steven Pinker weaves our vast knowledge of language into a compelling story: language is a human instinct, wired into our brains by evolution. The Language Instinct received the William James Book Prize from the American Psychological Association and the Public Interest Award from the Linguistics Society of America. This edition includes an update on advances in the science of language since The Language Instinct was first published.

**African Fractals** Ron Eglash 1999 Fractals are characterized by the repetition of similar patterns at ever-diminishing scales. Fractal geometry has emerged as one of the most exciting frontiers on the border between mathematics and information technology and can be seen in many of the swirling patterns produced by computer graphics. It has become a new tool for modeling in biology, geology, and other natural sciences. Anthropologists have observed that the patterns produced in different cultures can be characterized by specific design themes. In Europe and America, we often see cities laid out in a grid pattern of straight streets and right-angle corners. In contrast, traditional African settlements tend to use fractal structures—circles of circles of circular dwellings, rectangular walls enclosing ever-smaller rectangles, and streets in which broad avenues branch down to tiny footpaths with striking geometric repetition. These indigenous fractals are not limited to architecture; their recursive patterns echo throughout many disparate African designs and knowledge systems. Drawing on interviews with African designers, artists, and scientists, Ron Eglash investigates fractals in African architecture, traditional hairstyling, textiles, sculpture, painting, carving, metalwork, religion, games, practical craft, quantitative techniques, and symbolic systems. He also examines the political and social implications of the existence of African fractal geometry. His book makes a unique contribution to the study of mathematics, African culture, anthropology, and computer simulations.

**Lucky Peach Issue 22** David Chang 2017-02-28 Lucky Peach is a quarterly journal of food and writing. Each issue focuses on a single theme, and explores that theme through essays, art, photography, and recipes. The theme of Lucky Peach Issue 22 is Chicken.

**The Mission Chinese Food Cookbook** Danny Bowien 2015-11-10 From rising culinary star Danny Bowien, chef and cofounder of the tremendously popular Mission Chinese Food restaurants, comes an exuberant cookbook that tells the story of an unconventional idea born in San Francisco that spread cross-country, propelled by wildly inventive recipes that have changed what it means to cook Chinese food in America. Mission Chinese Food is not exactly a Chinese restaurant. It began its life as a pop-up: a restaurant nested within a divey Americanized Chinese joint in San Francisco's Mission District. From the beginning, a spirit of resourcefulness and radical inventiveness has infused each and every dish at Mission Chinese Food. Now, hungry diners line up outside both the San Francisco and New York City locations, waiting hours for platters of Sizzling Cumin Lamb, Thrice-Cooked Bacon, Fiery Kung Pao Pastrami, and pungent Salt-Cod Fried Rice. The force behind the phenomenon, chef Danny Bowien is, at only thirty-three, the fastest-rising young chef in the United States. Born in Korea and adopted by parents in Oklahoma, he has a broad spectrum of influences. He's a veteran of fine-dining kitchens, sushi bars, an international pesto competition, and a grocery-store burger stand. In 2013 Food & Wine named him one of the country's Best New Chefs and the James Beard Foundation awarded him its illustrious Rising Star Chef Award. In 2011 Bon Appétit named Mission Chinese Food the second-best new restaurant in America, and in 2012 the New York Times hailed the Lower East Side outpost as the Best New Restaurant in New York City. The Mission Chinese Food Cookbook tracks the fascinating, meteoric rise of the restaurant and its chef. Each chapter in the story—from the

restaurant's early days, to an ill-fated trip to China, to the opening of the first Mission Chinese in New York—unfolds as a conversation between Danny and his collaborators, and is accompanied by detailed recipes for the addictive dishes that have earned the restaurant global praise. Mission Chinese's legions of fans as well as home cooks of all levels will rethink what it means to cook Chinese food, while getting a look into the background and insights of one of the most creative young chefs today.

**The Look of the Book** Elaine Julia Wright 2012 Revision of the author's doctoral thesis, submitted to the Oriental Institute of Oxford University in 1997.

**Hoosiers and the American Story** Madison, James H. 2014-10-01 A supplemental textbook for middle and high school students, *Hoosiers and the American Story* provides intimate views of individuals and places in Indiana set within themes from American history. During the frontier days when Americans battled with and exiled native peoples from the East, Indiana was on the leading edge of America's westward expansion. As waves of immigrants swept across the Appalachians and eastern waterways, Indiana became established as both a crossroads and as a vital part of Middle America. Indiana's stories illuminate the history of American agriculture, wars, industrialization, ethnic conflicts, technological improvements, political battles, transportation networks, economic shifts, social welfare initiatives, and more. In so doing, they elucidate large national issues so that students can relate personally to the ideas and events that comprise American history. At the same time, the stories shed light on what it means to be a Hoosier, today and in the past.

**Eat This Book** Stacy Michelson 2021-03-23 Explore 99 of the world's most beloved, delicious, and misunderstood foods in this charming culinary compendium from artist extraordinaire Stacy Michelson. *Eat This Book* is part celebration, part education, packed with bite-size nuggets of knowledge about unique farmers' market finds, kitchen pantry staples, and fascinating global ingredients. You'll gain a new appreciation for seemingly familiar foods, and learn the backstory of some that have always seemed a bit more mysterious. Whether you're a novice cook or completely food obsessed, there's plenty here to feed your curiosity.

**To the Last Man** Jonathan D. Bratten 2020-10

**The Pho Cookbook** Andrea Quynhgiao Nguyen 2017 Winner of the 2018 James Beard Foundation Book Award for "Single Subject" category With this comprehensive cookbook, Vietnam's most beloved, aromatic comfort food—the broth and noodle soup known as pho—is now within your reach. Author Andrea Nguyen first tasted pho in Vietnam as a child, sitting at a Saigon street stall with her parents. That experience sparked a lifelong love of the iconic noodle soup, long before it became a cult food item in the United States. Here Andrea dives deep into pho's lively past, visiting its birthplace and then teaching you how to successfully make it at home. Options range from quick weeknight cheats to impressive weekend feasts with broth and condiments from scratch, as well as other pho rice noodle favorites. Over fifty versatile recipes, including snacks, salads, companion dishes, and vegetarian and gluten-free options, welcome everyone to the pho table. With a thoughtful guide on ingredients and techniques, plus evocative location photography and deep historical knowledge, *The Pho Cookbook* enables you to make this comforting classic your own.

**Lucky Peach** David Chang 2016-05-10 Lucky Peach is a quarterly journal of food and writing. Each issue focuses on a single theme, and explores that theme through essays, art, photography, and recipes. Lucky Peach #19's theme is Pho.

**The Beauty Myth** Naomi Wolf 2009-03-17 The bestselling classic that redefined our view of the relationship between beauty and female identity. In today's world, women have more power, legal recognition, and professional success than ever before. Alongside the evident progress of the women's movement, however, writer and journalist Naomi Wolf is troubled by a different kind of social control, which, she argues, may prove just as restrictive as the traditional image of homemaker and wife. It's the beauty myth, an obsession with physical perfection that traps the modern woman in an endless spiral of hope, self-consciousness, and self-hatred as she tries to fulfill society's impossible definition of "the

flawless beauty."

**Make Room for TV** Lynn Spigel 2013-11-26 Between 1948 and 1955, nearly two-thirds of all American families bought a television set—and a revolution in social life and popular culture was launched. In this fascinating book, Lynn Spigel chronicles the enormous impact of television in the formative years of the new medium: how, over the course of a single decade, television became an intimate part of everyday life. What did Americans expect from it? What effects did the new daily ritual of watching television have on children? Was television welcomed as an unprecedented "window on the world," or as a "one-eyed monster" that would disrupt households and corrupt children? Drawing on an ambitious array of unconventional sources, from sitcom scripts to articles and advertisements in women's magazines, Spigel offers the fullest available account of the popular response to television in the postwar years. She chronicles the role of television as a focus for evolving debates on issues ranging from the ideal of the perfect family and changes in women's role within the household to new uses of domestic space. The arrival of television did more than turn the living room into a private theater: it offered a national stage on which to play out and resolve conflicts about the way Americans should live. Spigel chronicles this lively and contentious debate as it took place in the popular media. Of particular interest is her treatment of the way in which the phenomenon of television itself was constantly deliberated—from how programs should be watched to where the set was placed to whether Mom, Dad, or kids should control the dial. *Make Room for TV* combines a powerful analysis of the growth of electronic culture with a nuanced social history of family life in postwar

America, offering a provocative glimpse of the way television became the mirror of so many of America's hopes and fears and dreams.

**No Useless Mouth** Rachel B. Herrmann 2019-11-15 In the era of the American Revolution, the rituals of diplomacy between the British, Patriots, and Native Americans featured gifts of food, ceremonial feasts, and a shared experience of hunger. When diplomacy failed, Native Americans could destroy food stores and cut off supply chains in order to assert authority. Black colonists also stole and destroyed food to ward off hunger and carve out tenuous spaces of freedom. Hunger was a means of power and a weapon of war. In *No Useless Mouth* Rachel B. Herrmann argues that Native Americans and formerly enslaved black colonists ultimately lost the battle against hunger and the larger struggle for power because white British and United States officials curtailed the abilities of men and women to fight hunger on their own terms. By describing three interrelated behaviors—food diplomacy, victual imperialism, and victual warfare—the book shows that, during this tumultuous period, hunger prevention efforts offered strategies to claim power, maintain communities, and keep rival societies at bay. Herrmann shows how Native Americans, free blacks, and enslaved peoples were "useful mouths"—not mere supplicants for food, without rights or power—who used hunger for cooperation and violence, and took steps to circumvent starvation. Her wide-ranging research on black Loyalists, Iroquois, Cherokee, Creek, and Western Confederacy Indians demonstrates that hunger creation and prevention were tools of diplomacy and warfare available to all people involved in the American Revolution. Placing hunger at the center of these struggles foregrounds the contingency and plurality of power in the British Atlantic during the Revolutionary Era.