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With straightforward recipes you can trust from Mary Berry, the beloved judge of The Great British Baking Show, *Fast Cakes* is a must-have for all busy bakers. *Fast Cakes* is a definitive baking book from the queen of baking, Mary Berry. Mary has incorporated her all-in-one method of preparation into as many recipes as possible, so her recipes are now faster to make than ever--nearly 100 of the bakes take only ten minutes to make. There are scones, buns, cookies, bars, and breads perfect for any school or family party and, of course, fool-proof cakes for any occasion, from Honey & Almond Cake to Mary's First-Rate Chocolate Cake. *Fast Cakes* also includes many recipes perfect to make with kids, including Happy Face Cookies, Traffic Lights, and Jammy Buns. If you miss Mary's wisdom and inspiration from The Great British Baking Show, or simply want a brand-new companion to Mary Berry's Baking Bible, this is the cookbook for you, with more than 150 easy recipes to make with confidence.

An ecologically sustainable society cannot be achieved without citizens who possess the virtues and values that will foster it, and who believe that individual actions can indeed make a difference. Eco-Republic draws on ancient Greek thought--and Plato's Republic in particular--to put forward a new vision of citizenship that can make such a society a reality. Melissa Lane develops a model of a society whose health and sustainability depend on all its citizens recognizing a shared standard of value and shaping their personal goals and habits accordingly. Bringing together the moral and political ideas of the ancients with the latest social and psychological theory, Lane illuminates the individual's vital role in social change, and articulates new ways of understanding what is harmful and what is valuable, what is a benefit and what is a cost, and what the relationship between

public and private well-being ought to be. Eco-Republic reveals why we must rethink our political imagination if we are to meet the challenges of climate change and other urgent environmental concerns. Offering a unique reflection on the ethics and politics of sustainability, the book goes beyond standard approaches to virtue ethics in philosophy and current debates about happiness in economics and psychology. Eco-Republic explains why health is a better standard than happiness for capturing the important links between individual action and social good, and diagnoses the reasons why the ancient concept of virtue has been sorely neglected yet is more relevant today than ever.

Short though this novella may be, it contains all the compressed tension and unsettling ambience that we find in Minette's wide repertoire -- a chicken farm can be a dangerous place.

Not another book on breadmaking! A forgivable reaction given the length of time over which bread has been made and the number of texts which have been written about the subject. To study breadmaking is to realize that, like many other food processes, it is constantly changing as processing methodologies become increasingly more sophisticated, yet at the same time we realize that we are dealing with a food stuff, the forms of which are very traditional. We can, for example, look at ancient illustrations of breads in manuscripts and paintings and recognize products which we still make today. This contrast of ancient and modern embodied in a single processed foodstuff is part of what makes bread such a unique subject for study. We cannot, for example, say the same for a can of baked beans! Another aspect of the uniqueness of breadmaking lies in the requirement for a thorough understanding of the link between raw materials and processing methods in order to make an edible product. This is mainly true because of the special properties of wheat proteins, aspects of which are explored in most of the chapters of this book. Wheat is a product of the natural environment, and while breeding and farming practices can modify aspects of wheat quality, we millers and bakers still have to respond to the strong influences of the environment.

The first edition of Breadmaking: Improving quality quickly established itself as an essential purchase for baking professionals and researchers in this area. With comprehensively updated and revised coverage, including six new chapters, the second edition helps readers to understand the latest developments in bread making science and practice. The book opens with two introductory chapters providing an overview of the breadmaking process. Part one focuses on the impacts of wheat and flour quality on bread, covering topics such as wheat chemistry, wheat starch structure, grain quality assessment, milling and wheat breeding. Part two covers dough development and bread ingredients, with chapters on dough aeration and rheology, the use of redox agents and enzymes in breadmaking and water control, among other topics. In part three, the focus shifts to bread sensory quality, shelf life and safety. Topics covered include bread aroma, staling and contamination. Finally, part four looks at particular bread products such as high fibre breads, those made from partially baked and frozen dough and those made from non-wheat flours. With its distinguished editor and international team of contributors, the second edition of Breadmaking: Improving quality is a standard reference for researchers and professionals in the bread industry and all those involved in academic research on breadmaking science and practice. With comprehensively updated and revised coverage, this second

edition outlines the latest developments in breadmaking science and practice Covers topics such as wheat chemistry, wheat starch structure, grain quality assessment, milling and wheat breeding Discusses dough development and bread ingredients, with chapters on dough aeration and rheology

The material for these volumes has been selected from the past twenty years' examination questions for graduate students at University of California at Berkeley, Columbia University, the University of Chicago, MIT, State University of New York at Buffalo, Princeton University and University of Wisconsin.

Showcases the Web design and publishing tool's updated features, covering toolbars, palettes, site management tools, layout design, Cascading Style Sheets, and image maps.

Aimed at users who are familiar with Java development, "Spring Live" is designed to explain how to integrate Spring into your projects to make software development easier. (Technology & Industrial)

In this book, Dr. Li and his author team plan to emphasize why mouse models are useful in vivo systems for understanding disease mechanisms and developing therapeutic strategies in blood cancers. The authors do not intend to cover all types of blood cancers; instead, they will focus on some major ones such as leukemias and lymphomas. However, the authors will try to cover as much as they can the cancer types and point out that many blood cancers need to be studied in mouse disease models although they are still not available at present. A major focus in the book will be to show what we can or cannot learn from mouse disease models and to also show the critical contributions of mouse models in therapeutic drug development.

Triticale, the first successful human-made cereal grain, was produced in 1875 by crossing wheat with rye. This publication contains updated information on various aspects of triticale production, uses and marketing strategies worldwide; and it includes 13 country reports on the crop's production and research status.

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