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~~Cooker Aroma 20Cup Digital
Multicooker ~~How to Cook Rice
in a Rice Cooker (EASY)~~~~

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On July 28, a truck full of Aroma-brand rice cookers overturned a couple of blocks north of Mira Mesa Boulevard. "We were confused how that freaking big thing happened," an employee of a nearby ...

Named one of New York Times Top-20 Cookbooks of 2006. Have you ever wanted to host a full evening of Indian food, culture, and music? How about preparing a

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traditional Balinese banquet? Or take a trip to Cairo and enjoy an Egyptian feast? The Ethnomusicologists' Cookbook takes you around the world on a culinary journey that is also a cultural and social odyssey. Many cookbooks offer a snapshot of individual recipes from different parts of the world, but do nothing to tell the reader how different foods are presented together, or how to relate these foods to other cultural practices. For years, ethnomusicologists have visited the four corners of the earth to collect the

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music and culture of native peoples, from Africa to the Azores, from Zanzibar to New Zealand. Along the way, they've observed how music is an integral part of social interaction, particularly when it's time for a lavish banquet or celebration. Foodways and cultural expression are not separate; this book emphasizes this connection through offering over thirty-five complete meals, from appetizers to entrees to side dishes to desserts and drinks. A list of recommended CDs fills out the culinary experience, along with hints on how to present each dish and to

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organize the overall meal. The Ethnomusicologists' Cookbook combines scholarship with a unique and fun approach to the study of the world's foods, musics, and cultures. More than just a cookbook, it is an excellent companion for anyone embarking on a cultural-culinary journey.

This full-color text and practical clinical reference provides comprehensive information on herbal remedies for both large and small animal species. Key coverage includes clinical uses of medicinal plants, specific information on how to formulate herbal

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remedies, a systems-based review of plant-based medicine, and in-depth information on the different animal species--dog, cat, avian and exotic, equine, food animal, and poultry.

A detailed and comprehensive guide for growing and using gourmet and medicinal mushrooms commercially or at home. "Absolutely the best book in the world on how to grow diverse and delicious mushrooms."—David Arora, author of *Mushrooms Demystified* With precise growth parameters for thirty-one mushroom species, this

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bible of mushroom cultivation includes gardening tips, state-of-the-art production techniques, realistic advice for laboratory and growing room construction, tasty mushroom recipes, and an invaluable troubleshooting guide. More than 500 photographs, illustrations, and charts clearly identify each stage of cultivation, and a twenty-four-page color insert spotlights the intense beauty of various mushroom species. Whether you're an ecologist, a chef, a forager, a pharmacologist, a commercial grower, or a home gardener—this indispensable handbook will get you

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started, help your garden succeed, and make your mycological landscapes the envy of the neighborhood.

Hydrocolloids are among the most widely used ingredients in the food industry. They function as thickening and gelling agents, texturizers, stabilisers and emulsifiers and in addition have application in areas such as edible coatings and flavour release. Products reformulated for fat reduction are particularly dependent on hydrocolloids for satisfactory sensory quality. They now also find increasing applications in the health area as dietary

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fibre of low calorific value. The first edition of Handbook of Hydrocolloids provided professionals in the food industry with relevant practical information about the range of hydrocolloid ingredients readily and at the same time authoritatively. It was exceptionally well received and has subsequently been used as the substantive reference on these food ingredients. Extensively revised and expanded and containing eight new chapters, this major new edition strengthens that reputation. Edited by two leading international authorities in the field,

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the second edition reviews over twenty-five hydrocolloids, covering structure and properties, processing, functionality, applications and regulatory status. Since there is now greater emphasis on the protein hydrocolloids, new chapters on vegetable proteins and egg protein have been added. Coverage of microbial polysaccharides has also been increased and the developing role of the exudate gums recognised, with a new chapter on Gum Ghatti. Protein-polysaccharide complexes are finding increased application in food products and a new chapter on this

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topic as been added. Two additional chapters reviewing the role of hydrocolloids in emulsification and their role as dietary fibre and subsequent health benefits are also included. The second edition of Handbook of hydrocolloids is an essential reference for post-graduate students, research scientists and food manufacturers. Extensively revised and expanded second edition edited by two leading international authorities Provides an introduction to food hydrocolloids considering regulatory aspects and thickening characteristics

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Comprehensively examines the manufacture, structure, function and applications of over twenty five hydrocolloids

Winner of The IACP 2019 First Book Award presented by The Julia Child Foundation Like Madhur Jaffrey and Marcella Hazan before her, Naz Deravian will introduce the pleasures and secrets of her mother culture's cooking to a broad audience that has no idea what it's been missing. America will not only fall in love with Persian cooking, it'll fall in love with Naz." - Samin Nosrat, author of Salt, Fat, Acid,

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Heat: The Four Elements of Good Cooking Naz Deravian lays out the multi-hued canvas of a Persian meal, with 100+ recipes adapted to an American home kitchen and interspersed with Naz's celebrated essays exploring the idea of home. At eight years old, Naz Deravian left Iran with her family during the height of the 1979 Iranian Revolution and hostage crisis. Over the following ten years, they emigrated from Iran to Rome to Vancouver, carrying with them books of Persian poetry, tiny jars of saffron threads, and always, the knowledge that home can be found in a simple, perfect

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pot of rice. As they traverse the world in search of a place to land, Naz's family finds comfort and familiarity in pots of hearty aash, steaming pomegranate and walnut chicken, and of course, tahdig: the crispy, golden jewels of rice that form a crust at the bottom of the pot. The best part, saved for last. In *Bottom of the Pot*, Naz, now an award-winning writer and passionate home cook based in LA, opens up to us a world of fragrant rose petals and tart dried limes, music and poetry, and the bittersweet twin pulls of assimilation and nostalgia.

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In over 100 recipes, Naz introduces us to Persian food made from a global perspective, at home in an American kitchen.

During the Cold War, freedom of expression was vaunted as liberal democracy's most cherished possession—but such freedom was put in service of a hidden agenda. In *The Cultural Cold War*, Frances Stonor Saunders reveals the extraordinary efforts of a secret campaign in which some of the most vocal exponents of intellectual freedom in the West were working for or subsidized by the CIA—whether they knew it or

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not. Called "the most comprehensive account yet of the [CIA's] activities between 1947 and 1967" by the New York Times, the book presents shocking evidence of the CIA's undercover program of cultural interventions in Western Europe and at home, drawing together declassified documents and exclusive interviews to expose the CIA's astonishing campaign to deploy the likes of Hannah Arendt, Isaiah Berlin, Leonard Bernstein, Robert Lowell, George Orwell, and Jackson Pollock as weapons in the Cold War. Translated into ten languages, this classic

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work—now with a new preface by the author—is "a real contribution to popular understanding of the postwar period" (The Wall Street Journal), and its story of covert cultural efforts to win hearts and minds continues to be relevant today.

Overview of rainfed rice issues; Sustainability issues in rainfed rice farming; Rainfed rice ecosystems; Rainfed rice farming systems; Crop establishment in rainfed environments; Rainfed rice varietal development and improvement: breeding strategies, methods and

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outputs; Rice seed management; Soil and nutrient management; Rainfall, on-farm water and soil moisture management; Weed management; Pest, disease and rat management; Participatory farming systems technology development.

Widely regarded as a standard work in its field, this book introduces the range of processing techniques that are used in food manufacturing. It explains the principles of each process, the processing equipment used, operating conditions and the effects of processing on micro-

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organisms that contaminate foods, the biochemical properties of foods and their sensory and nutritional qualities. The book begins with an overview of important basic concepts. It describes unit operations that take place at ambient temperature or involve minimum heating of foods. Subsequent chapters examine operations that heat foods to preserve them or alter their eating quality, and explore operations that remove heat from foods to extend their shelf life with minimal changes in nutritional quality or sensory characteristics. Finally, the book reviews

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post-processing operations, including packaging and distribution logistics. The third edition has been substantially rewritten, updated and extended to include the many developments in food technology that have taken place since the second edition was published in 2000. Nearly all unit operations have undergone significant developments, and these are reflected in the large amount of additional material in each chapter. In particular, advances in microprocessor control of equipment, 'minimal' processing technologies, genetic

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modification of foods, functional foods, developments in 'active' or 'intelligent' packaging, and storage and distribution logistics are described. Developments in technologies that relate to cost savings, environmental improvement or enhanced product quality are highlighted. Additionally, sections in each chapter on the impact of processing on food-borne micro-organisms are included for the first time.

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