

## Canon Powershot Sd870 User Guide

MacLife is the ultimate magazine about all things Apple. It ’s authoritative, ahead of the curve and endlessly entertaining. MacLife provides unique content that helps readers use their Macs, iPhones, iPods, and their related hardware and software in every facet of their personal and professional lives.

The scientific story of first impressions—and why the snap character judgments we make from faces are irresistible but usually incorrect We make up our minds about others after seeing their faces for a fraction of a second—and these snap judgments predict all kinds of important decisions. For example, politicians who simply look more competent are more likely to win elections. Yet the character judgments we make from faces are as inaccurate as they are irresistible; in most situations, we would guess more accurately if we ignored faces. So why do we put so much stock in these widely shared impressions? What is their purpose if they are completely unreliable? In this book, Alexander Todorov, one of the world’s leading researchers on the subject, answers these questions as he tells the story of the modern science of first impressions. Drawing on psychology, cognitive science, neuroscience, computer science, and other fields, this accessible and richly illustrated book describes cutting-edge research and puts it in the context of the history of efforts to read personality from faces. Todorov describes how we have evolved the ability to read basic social signals and momentary emotional states from faces, using a network of brain regions dedicated to the processing of faces. Yet contrary to the nineteenth-century pseudoscience of physiognomy and even some of today’s psychologists, faces don’t provide us a map to the personalities of others. Rather, the impressions we draw from faces reveal a map of our own biases and stereotypes. A fascinating scientific account of first impressions. Face Value explains why we pay so much attention to faces, why they lead us astray, and what our judgments actually tell us.

EBONY is the flagship magazine of Johnson Publishing. Founded in 1945 by John H. Johnson, it still maintains the highest global circulation of any African American-focused magazine.

Managing and marketing through motivation.

Biology 12

Il Viaggio Di Vetri

From Brooklyn to Beverly Hills : Recipes from the Sweetest Life Ever

PC Magazine

Chivalry

EBONY

*From the proprietors of the renowned Brooklyn shop and cafe comes the ultimate pie-baking book for a new generation of bakers. Melissa and Emily Eisen, the twenty-something sisters who are proprietors of the wildly popular Brooklyn pie shop and cafe Four & Twenty Blackbirds, have put together a pie-baking book that's anything but humble. This stunning collection features more than 60 delectable pie recipes organized by season, with unique and mouthwatering creations such as Salted Caramel Apple, Green Chili Chocolate, Black Currant Lemon Chiffon, and Salty Honey. There is also a detailed and informative techniques section. Lavishly designed, Four & Twenty Blackbirds Pie Book contains 90 full-color photographs by Gentl & Hyers, two of the most sought-after food photographers working today. With its new and creative recipes, this may not be you mother's cookbook, but it's sure to be one that every baker from novice to pro will turn to again and again.*

*An updated travel guide recommends more than 450 restaurants, cafes, tea shops, wine bars, markets, pasta shops, bakeries, and kitchenware stores in Paris and includes fifty French recipes and an expanded glossary. Original. Tour.*

*Describes professional cooks at the turn of the century, their passion and idealism as well as their bizarre and misguided ideas, and the influential culinary style they engineered.*

*When Amelia Morris saw a towering, beautiful chocolate cake in Bon Appétit and took the recipe home to recreate it for a Christmas day brunch she was hosting, it resulted in a terrible (but tasty) mess that had to be served in an oversize bowl. It was also a revelation. Both delicious and damaged, it seemed a physical metaphor for the many curious and unexpected situations she's found herself in throughout her life, from her brief career as a six-year-old wrestler to her Brady Bunch-style family (minus the housekeeper and the familial harmony) to her ill-fated twenty-something job at the School of Rock in Los Angeles. As a way to bring order to chaos and in search of a more meaningful lifestyle, she finds herself more and more at home in the kitchen, where she begins to learn that even if the results of her culinary efforts fall well short of the standard set by glossy food magazines, they can still bring satisfaction (and sustenance) to her and her family and friends. Full of hilarious observations about food, family, unemployment, romance, and the extremes of modern L.A., and featuring recipes as basic as Toasted Cheerios and as advanced as gâteau de crêpes, BON APPÉTEMPT is sure to resonate with anyone who has tried and failed, and been all the better for it.*

Fishery Bulletin

Uncommon Recipes from the Celebrated Brooklyn Pie Shop

Bon Appetempt

Que Vive Los Tamales!

Mrs. Lilien's Cocktail Swatchbook

Face Value

Beautifully designed in the Pantone swatch book format, Mrs. Lilien's Cocktail Swatchbookis filled with 50 classic cocktail recipes for colorful entertaining. Interest bon vivant Mrs. Lilien (http://blog.mrsilien.com/) takes a fanciful approach to cocktail making in this retro-chic swatch book, which includes 20 recipes for blended cocktails, 20 recipes for shaken cocktails, and 10 recipes for punch bowls. Every classic recipe is accompanied with a modern twist and chic accouterments. Simply fan the book out to your desired recipe, look at the card, and instantly know which ingredients the cocktail requires from the glossy four-color photographs. The gorgeous cover design (complete with embossed flamingos!) is dazzling on a bar cart, coffee table, or at any cocktail party. Recipes include: Mrs. Palmer, Mrs. Basil Rita, Mrs. Collins, Mrs. Julep, Tequila Granita, Brunch Punch, Senorita Spin and many more!

Throughout history the fighting ship has been one of the finest expressions of technology of which any society, at any moment, is capable. Intended as a companion volume to The Archaeology of Ships of War, this book brings together a selection of many of the most important warship excavations, by some of the world's most respected maritime archaeologists.

"This cookbook, based on Michael and Daniel's successful Meatball Shop restaurant, is comforting and full of life. Written in an easygoing voice that is fun and inspiring, it reflects America's love affair with meatballs and now makes them accessible to everyone."—Scott Conant, chef and owner of Scarpetta restaurants, TV personality The Meatball Shop has quickly grown into a New York City dining destination. Food lovers from around the city and beyond are heading down to Manhattan's Lower East Side for a taste of this breakout comfort food phenomenon. In this fun and satisfying cookbook, chef Daniel Holzman and general manager Michael "Meatball Mike" Chernow open up their vault of secrets and share nearly 100 recipes—from such tried-and-true favorites as traditional Bolognese Meatballs and Mediterranean Lamb Balls to more adventurous creations like their spicy Mini-Buffalo Chicken Balls and Jambalaya Balls. Accompanying the more than twenty meatball variations are recipes for close to a dozen delectable sauces, offering endless options to mix and match: from Spicy Meat to Parmesan Cream to Mango Raisin Chutney. And what would a meatball meal be without succulent sides and simple salads to round out the menu: Creamy Potatoes, Honey Roasted Carrots, and Marinated Grilled Eggplant, just to name a few. You'll also find helpful tips on everything from choosing the best cuts of meat to creating the perfect breadcrumbs to building the ultimate hero sandwich. There may not be a Meatball Shop near you—but there's a meatball for everyone (and lots more) in this crowd-pleasing cookbook that will have them lining up outside your kitchen. "Daniel and Michael have built a business that is truly special, and this book is an accurate reflection of the kind of guys they are. Finally a book about balls written by two guys who have a big enough pair to impress even me."—Andrew Zimmern, chef, author, and host of Travel Channe's Bizarre Foods

Master your Nikon D7000 with this go-anywhere guide The Nikon D7000 is the first new mid-level Nikon DSLR camera that features full 1080p HD video with full-time autofocus. This full-color guide is packed with expert advice and full-color photos to both educate and inspire as you get better acquainted with your Nikon D7000. The handy trim size allows you to take it with you wherever you go so you can frequently refer to the top-notch tips, tricks, and techniques for getting unique and memorable photos and handling problematic shooting situations. Practical examples take you beyond the basics of the functions of each button and lavish photos exemplify the professional-level photographs that you can achieve. Walks you through the essential controls, features, and functions of the Nikon D7000 using step-by-step instructions Includes full-color images of each menu screen to reinforce your understanding Features full-color photos, how-to information, and no-fail formulas, all aimed at helping you get great digital photos with the D7000 Includes a grey and color checker card to help you capture perfect color in any environment Delves into the more advanced features of the D7000 Nikon D7000 Digital Field Guide goes beyond the owner's manual and is as an essential sidekick when using your D7000!

How to Cook the Rest of the Animal [A Cookbook]

Life of Napoleon Bonaparte

The Dean and DeLuca Cookbook

The Irresistible Influence of First Impressions

Incivnet

*"One of America's great chefs" (Vogue) shares how his drive to cook immaculate food won him international renown-and fueled his miraculous triumph over tongue cancer. In 2007, chef Grant Achatz seemingly had it made. He had been named one of the best new chefs in America by Food & Wine in 2002, received the James Beard Foundation Rising Star Chef of the Year Award in 2003, and in 2005 he and Nick Kokonas opened the conceptually radical restaurant Alinea, which was named Best Restaurant in America by Gourmet magazine. Then, positioned firmly in the world's culinary spotlight, Achatz was diagnosed with stage IV squamous cell carcinoma-tongue cancer. The prognosis was grim, and doctors agreed the only course of action was to remove the cancerous tissue, which included his entire tongue. Desperate to preserve his quality of life, Grant undertook an alternative treatment of aggressive chemotherapy and radiation. But the choice came at a cost. Skin peeled from the inside of Grant's mouth and throat, he rapidly lost weight, and most alarmingly, he lost his sense of taste. Tapping into the discipline, passion, and focus of being a chef, Grant rarely missed a day of work. He trained his chefs to mimic his palate and learned how to cook with his other senses. As Kokonas was able to attest: The food was never better. Five months later, Grant was declared cancer-free, and just a few months following, he received the James Beard Foundation Outstanding Chef in America Award. Life, on the Line tells the story of a culinary trailblazer's love affair with cooking, but it is also a book about survival, about nurturing creativity, and about profound friendship. Already much-anticipated by followers of progressive cuisine, Grant and Nick's gripping narrative is filled with stories from the world's most renowned kitchens-The French Laundry, Charlie Trotter's, el Bulli- and sure to expand the audience that made Alinea the number-one selling restaurant cookbook in America last year. Watch a Video*

*Follow two abolitionists who fought one of the most shockingly persistent evils of the world: human trafficking and sexual exploitation of slaves. Told in alternating chapters from perspectives spanning more than a century apart, read the riveting 19th century first-hand account of Harriet Jacobs and the modern-day eyewitness account of Timothy Ballard. Harriet Jacobs was an African-American, born into slavery in North Carolina in 1813. She thwarted the sexual advances of her master for years until she escaped and hid in the attic crawl space of her grandmother's house for seven years before escaping north to freedom. She published an autobiography of her life, Incidents in the Life of a Slave Girl, which was one of the first open discussions about sexual abuse endured by slave women. She was an active abolitionist, associated with Frederick Douglass, and, during the Civil War, used her celebrity to raise money for black refugees. After the war, she worked to improve the conditions of newly-freed slaves. As a former Special Agent for the Department of Homeland Security who has seen the horrors and carnage of war, Timothy Ballard founded a modern-day "underground railroad" which has rescued hundreds of children from being fully enslaved, abused, or trafficked in third-world countries. His story includes the rescue and his eventual adoption of two young siblings-Mia and Marky, who were born in Haiti. Section 2 features the lives of five abolitionists, a mix of heroes from past to present, who call us to action and teach us life lessons based on their own experiences: Harriet Tubman-The "Conductor"; Abraham Lincoln-the "Great Emancipator"; Little Mia-the sister who saved her little brother, Guesno Mardy-the Haitian father who lost his son to slave traders; and Harriet Jacobs-a teacher for us all.*

*From chef-owner of the popular all-vegetable New York City restaurant, Dirt Candy, a cookbook of nearly 100 vegetable recipes for home cooks everywhere. Amanda Cohen does not play by the rules. Her vegetable recipes are sophisticated and daring, beloved by omnivore, vegetarian, and vegan diners alike. Dirt Candy: A Cookbook shares the secrets to making her flavorful dishes—from indulgent Stone-Ground Grits with Pickled Shiitakes and Tempura Poached Egg, to hearty Smoked Cauliflower and Waffles with Horseradish Cream Sauce, to playfully addictive Popcorn Pudding with Caramel Popcorn. It also details Amanda's crazy story of building a restaurant from the ground up to its success, becoming one of the most popular restaurants in New York City—all illustrated as a brilliant graphic novel. Both a great read and a source of kitchen inspiration, Dirt Candy: A Cookbook is a must-have for any home cook looking to push the boundaries of vegetable cooking.*

*Connections between what people eat and who they are—between cuisine and identity—reach deep into Mexican history, beginning with pre-Columbian inhabitants offering sacrifices of human flesh to maize gods in hope of securing plentiful crops. This cultural history of food in Mexico traces the influence of gender, race, and class on food preferences from Aztec times to the present and relates cuisine to the formation of national identity. The metate and mano, used by women for grinding corn and chiles since pre-Columbian times, remained essential to preparing such Mexican foods as tamales, tortillas, and mole poblano well into the twentieth century. Part of the ongoing effort by intellectuals and political leaders to Europeanize Mexico was an attempt to replace corn with wheat. But native foods and flavors persisted and became an essential part of indigenista ideology and what it meant to be authentically Mexican after 1940, when a growing urban middle class appropriated the popular native foods of the lower class and proclaimed them as national cuisine.*

*From Snapshots to Great Shots (Using Flash and Natural Light for Portrait, Still Life, Action, and Product Photography)*

*Food and the Making of Mexican Identity*

*A Culinary Journey*

*A Chef's Story of Chasing Greatness, Facing Death, and Redefining the Way We Eat*

*PC World*

**EBony**

**Spago's pastry chef's recipes for such desserts as cr me br ul e, chocolate caramel tart, oatmeal raisin cookies, and souffl ed cr me fra che pancakes with strawberry sauce are accompanied by handy baking techniques, tricks, and personal anecdotes.**

**Whether you're a serious photographer or a hobbyist, the advice and instruction found in this comprehensive, best-selling guide to digital photography will help you advance your skills to produce consistent professional results. Real World Digital Photography addresses the wide range of topics surrounding digital photography, including up-to-date descriptions of the latest camera technologies, expert advice for taking better photographs, and tips and techniques for optimizing images to look their best in print and on the Web. Adventurous photographers can explore new sections explaining high dynamic range as well as panoramic and night photography. You'll also learn how to establish an effective, efficient workflow using Adobe Photoshop Lightroom and Adobe Photoshop — the two must-have tools for any serious photographer. In Real World Digital Photography, Third Edition you'll learn about: The essential technical considerations and professional skills to improve your photography How digital cameras work and the resulting impact on how and what you photograph Fundamentals of digital photography, including how to use lighting, composition, and lens choice to create compelling images How to establish a digital editing workflow that produces successful, repeatable, reliable results Practical image-editing techniques to improve tone and contrast, correct colors, enhance sharpness, and more How to photograph source images to create stunning high dynamic range and panoramic photographs The essential requirements of a professional color-managed workflow so that what you see is really what you print Expanding your creative options with night photography, time lapse, and stop motion photography As you're reading the book, share your photographs with the authors and others reading it via the book's Flickr group at flickr.com/groups/RealWorldDigitalPhotography.**

**Getting your Canon Speedlite to produce the light you need can be a real challenge. For those new to flash photography—or for anyone who has previously given up out of frustration—Speedlitter's Handbook is a revelation. Photographer Syl Arena takes you on a journey that begins with an exploration of light and color, moves through a comprehensive discussion of the Canon Speedlite family and all of the accessories and equipment available to the Speedlitter, then settles down to crafting great light in one photo shoot after another. Whether you want to create a classical portrait, shoot an event, or simply add a little fill light to a product shot, Speedlitter's Handbook shows you how. A fantastic in-depth resource illustrated with over 500 images, Speedlitter's Handbook covers: how to see the various characteristics and properties of light itself, as well as the differences between how your camera sees versus how you see all the buttons and dials of the entire Canon Speedlite family the basics of on-camera flash...and the necessity of getting your flash off the camera how to beautifully balance flash with the existing ambient light all the equipment necessary for great Speedlite shots how to get amazing shots with just one Speedlite how and when to use E-TTL versus manual flash the use of color gels to balance color, as well as create dramatic effects how to tame the sun—or any really bright light—with hi-speed sync and much, much more Whether you're shooting portraits, events, or sports, Speedlitter's Handbook is an essential resource that teaches you how to craft the light you need for any type of shot you want.**

**Life, on the Line**

**Mac Life**

**Learning to Craft Light with Canon Speedlites**

**Speedlitter's Handbook**

**CeMAP 2 Revision Guide**

**Desserts by the Yard**

*Ambrose Bukowski is a twelve-year-old with a talent for mismatching his clothes, for saying the wrong thing at the worst possible time, and for words. In short, he's a self-described nerd. Making friends is especially hard because he and his overprotective mother, Irene, have had to move so often. And when bullies at his latest school almost kill him by deliberately slipping a peanut into his sandwich to set off his allergy, it's his mother who has the extreme reaction. From now on, Ambrose has to be home-schooled. Then Ambrose strikes up an unlikely friendship with the landlord's son, Cosmo, an ex-con who's been in prison. They have nothing in common except for Scrabble. But a small deception grows out of control when Ambrose convinces a reluctant Cosmo to take him to a Scrabble club. Could this spell disaster for Ambrose?*

*Accompanied by tips on adapting a variety of new and traditional ingredients to the needs of the modern kitchen, a collection of four hundred taste-tempting recipes emphasizes fresh, wholesome, and stylish foods. Simultaneous. 50,000 first printing.*

*French cuisine is such a staple in our understanding of fine food that we forget the accidents of history that led to its creation. Accounting for Taste brings these "occidntals" to the surface, illuminating the magic of French cuisine and the mystery behind its historical development. Priscilla Parkhurst Ferguson explains how the food of France became French cuisine. This momentous culinary journey begins with Ancien R gime cookbooks and ends with twenty-first-century cooking programs. It takes us from Car me, the "inventor" of modern French cuisine in the early nineteenth century, to top chefs today, such as Daniel Boulud and Jacques P pin. Not a history of French cuisine, Accounting for Taste focuses on the people, places, and institutions that have made this cuisine what it is today: a privileged vehicle for national identity, a model of cultural ascendancy, and a pivotal site where practice and performance intersect. With sources as various as the novels of Balzac and Proust, interviews with contemporary chefs such as David Bouley and Charlie Trotter, and the film Babette's Feast, Ferguson maps the cultural field that structures culinary affairs in France and then exports its crucial ingredients. What's more, well beyond food, the intricate connections between cuisine and country, between local practice and national identity, illuminate the concept of culture itself. To Brillat-Savarin's famous dictum—"Animals fill themselves, people eat, intelligent people alone know how to eat"—Priscilla Ferguson adds, and Accounting for Taste shows, how the truly intelligent also know why they eat the way they do. "Parkhurst Ferguson has her nose in the right place, and an infectious lust for her subject that makes this trawl through the history and cultural significance of French food—from French Revolution to Babette's Feast via Balzac's suppers and Proust's madeleines—a satisfying meal of varied courses."—Ian Kelly, Times (UK)*

*Now that you've had your DSLR for a while, are you ready to take a much closer look at what creating a great image is all about? It's all about light! The ability to see, influence, modify, control, and create light will take your images from snapshots to great shots! In Lighting for Digital Photography: From Snapshots to Great Shots, photographer and bestselling author Syl Arena begins with a primer on light itself—how to see its direction, intensity, color, contrast, and hardness—and quickly moves on to discussions of shooting both indoors and outdoors in the many different conditions of natural or man-made light. Then the book digs in to begin creating light with photographic lights, whether that's small flash or big strobe, the pop-up flash on your DSLR or continuous lights. Follow along with Syl and you will: Learn the basics (and beyond) of light modifiers that make light bigger and softer, such as umbrellas, softboxes, beauty dishes, and diffusion panels Understand how to control and shape the light itself with flags, grids, snoots, and the zoom function on your flash Appreciate the color temperature of light (whether that's the sun, a light bulb, or a flash), and how to influence it with white balance settings on your camera and colored gels on your flash Learn how to take great pictures across many different genres, from product and still life images, to simple (and not so simple) portraits and group shots With Lighting for Digital Photography: From Snapshots to Great Shots, you'll learn not only how light behaves—you'll learn all you need to know to get started on the journey of creating and controlling light in order to make great shots. And once you've got the shot, show it off! Join the book's Flickr group, share your photos, and discuss how you get great shots at flickr.com/groups/lightingfromsnaphotstogreatshots.*

*The Cannon*

*The Triumph of French Cuisine*

*More Than 700 All-Time Favorites from My Life in Food*

*Word Nerd*

*The Path of Love*

*Details*

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Archer Training's CeMAP 2 Revision Guide is an excellent addition to your LIBF study material. Used by hundreds of people before you, this Guide helps you to understand the exam syllabus easily and speedily. 200 pages of bullet points, graphs, cartoons, newspaper cuttings and a complete test at the end.

For the first time ever, the legendary chef collects and updates the best recipes from his six-decade career. Featuring DVD clips demonstrating every technique a cook will ever need. In his more than sixty years as a chef, Jacques P pin has earned a reputation as a champion of simplicity. His recipes are classics. They find the shortest, surest route to flavor, avoiding complicated techniques. Now, in a book that celebrates his life in food, the world's most famous cooking teacher winnows his favorite recipes from the thousands he has created, streamlining them even further. They include Onion Soup Lyonnaise-Style, which Jacques enjoyed as a young chef while bar-crawling in Paris; Linguine with Clam Sauce and Vegetables, a frequent dinner chez Jacques; Grilled Chicken with Tarragon Butter, which he makes indoors in winter and outdoors in summer; Five-Peppercon Steak, his spin on a bistro classic; M   m   s Apple Tart, which his mother made every day in her Lyon restaurant; and Warm Chocolate Fondue Souffl   , part cake, part pudding, part souffl   , and pure bliss. Essential P   pin spans the many styles of Jacques's cooking: homey country French, haute cuisine, fast food Jacques-style, and fresh contemporary American dishes. Many of the recipes are globally inspired, from Mexico, across Europe, or the Far East. In the DVD clips included in the ebook, Jacques shines as a teacher, as he demonstrates all the techniques a cook needs to know. This truly is the essential P   pin.

*Examines chivalry in the context of the Middle Ages*

*Dirt Candy: A Cookbook*

*True Accounts of Slave Rescues: Then and Now*

*Accounting for Taste*

*The Four & Twenty Blackbirds Pie Book*

*Real World Digital Photography*

*Perfection Salad*

Showcases the computer graphics program's updated features while demonstrating fundamental and advanced Photoshop concepts and displaying professionally designed projects.

A debut cookbook from the chef of Philadelphia's award-winning Vetri Ristorante showcases the best in classic and innovative rustic Italian cuisine, accompanied by extensive wine notes that match each dish with an appropriate vintage.

The eagerly anticipated follow-up to the author's award-winning Bones and Fat, Odd Bits features over 100 recipes devoted to the "rest of the animal," those under-appreciated but incredibly flavorful and versatile alternative cuts of meat. We're all familiar with the prime cuts—the beef tenderloin, rack of lamb, and pork chops. But what about kidneys, tripe, liver, belly, cheek, and shank? Odd Bits will not only restore our taste for these cuts, but will also remove the mystery of cooking with offal, so food lovers can approach them as confidently as they would a steak. From the familiar (pork belly), to the novel (cockscomb), to the downright challenging (lamb testicles), Jennifer McLagan provides expert advice and delicious recipes to make these odd bits part of every enthusiastic cook's repertoire.

The Meatball Shop Cookbook

Popular Photography

Slave Stealers

Nikon D7000 Digital Field Guide

Odd Bits

The Food Lover's Guide to Paris