

## Meile Dishwashers User Guide

An instruction manual for the Miele dishwasher.

Remodelista: The A-Z Guide to Remodeling Your Home is a quick and useful guide to remodeling basics, excerpted from Remodelista. Remodelista.com is the go-to, undisputed authority for home design enthusiasts, remodelers, architects, and designers. Unlike sites that cater to all tastes, Remodelista has a singular and clearly defined aesthetic: classic pieces trump designs that are trendy and transient, and well-edited spaces take precedence over cluttered environments. High and low mix seamlessly here, and getting the look need not be expensive (think Design Within Reach meets Ikea). Remodelista decodes the secrets to achieving this aesthetic, with in-depth tours and lessons from 12 enviable homes; a recipe-like breakdown of the hardest-working kitchens and baths; dozens of do-it-yourself projects; "The Remodelista 100," a guide to the best everyday household objects; and an in-depth look at the ins and outs of the remodeling process. In a world of design confusion, Remodelista takes the guesswork out of the process.

Protect your investment! Choosing new tenants who will pay on time, respect your property, and stay for an extended period will make your life easier—and your business more profitable. This book guides you through the process of attracting, screening, choosing, and getting the best renters possible. Just as important, it shows how to avoid problem tenants. You'll learn how to: avoid discrimination complaints advertise effectively screen tenants over the phone show the unit evaluate applications examine credit reports check references make a rental offer reject applicants and much more. With Downloadable Forms: includes dozens of forms and checklists that will help you get the information you need without running afoul of the law —available for download (details inside).

Explaining how to get the most out of a small kitchen, a handy guide reveals how to transform a tiny space into a model of practical style and efficiency, with tips on how to eliminate unnecessary items and maximize limited shelf and countertop space, effortless entertaining, cook-friendly ways to set up a kitchen, select cooking equipment, and more, with forty recipes that are perfect for a small kitchen. Original. 15,000 first printing.

Modelling Social Problems and Health

The Itty Bitty Kitchen Handbook

Intelligence, Genes, and Success

Strategy, Analysis, Decision, Implementation

Housekeeping for Historic Homes and House Museums

Tipping Points

Struggling with debt? Frustrated about work? Just not satisfied with life? The Simple Dollar can change your life. Trent Hamm found himself drowning in consumer debt, working in a job he couldn't stand... and figured out how to escape that debt and build the fulfilling career he'd always dreamt about, all at the same time. Hamm shared his experiences at TheSimpleDollar.com—and built it into one of America's top personal finance websites. Now, The Simple Dollar is a book: packed with practical tips, tools, and lessons you can use to transform your life, too. This isn't just "another" personal finance book: it's profoundly motivating, empowering, practical, and 100% grounded in today's American realities. Trent Hamm will show you how to rewrite the rules, creating healthier relationships with money... and with your loved ones, too. With his help, you can get out of debt, start moving forward, and build the strong personal community that offers true happiness—no matter what happens to the economy. · Escape the plastic prison, and stop running to stand still 5 simple steps to eliminate credit card debt... and 5 more to start moving forward · Shift your life's balance towards more positive, stronger relationships Learn how to put the golden rule to work for you · Discover the power of goals in a random world Then, learn how to overcome inertia, and transform goals into reality · Navigate the treacherous boundaries between love and money Move towards deeper communication, greater honesty, and more courage

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.

**This book focuses on the modelling of contemporary health and social problems, especially those considered a major burden to communities, governments and taxpayers, such as smoking, alcoholism, drug use, and heart disease. Based on a series of papers presented at a recent conference hosted by the Leverhulme-funded Tipping Points project at the University of Durham, this book illustrates a broad range of modelling approaches. Such a diverse collection demonstrates that an interdisciplinary approach is essential to modelling tipping points in health and social problems, and the assessment of associated risk and resilience.**

**Using findings from the latest information in developmental psychology, neuroscience and education, this book debunks the assumed differences between male and female brain function and reveals the brain's remarkable plasticity and the influence of culture on identity. Reprint.**

**The Guide to Sustainable High Style**

**The Unofficial Guide to Flipping Properties**

**The Complete Guide to Drying Food, Plus 398 Recipes, Including Making Jerky, Fruit Leather & Just-Add-Water Meals**

**Federal Register**

**Exploring Strategy Text Only 10e**

**Waste Not, Want Not**

**A Social Approach**

**A scientific response to the best-selling *The Bell Curve* which set off a hailstorm of controversy upon its publication in 1994. Much of the public reaction to the book was polemic and failed to analyse the details of the science and validity of the statistical arguments underlying the book's conclusion. Here, at last, social scientists and statisticians reply to *The Bell Curve* and its conclusions about IQ, genetics and social outcomes.**

**A book containing a wealth of information and anecdote about bottling fruit and vegetables. Articles and recipes from various authors are compiled into this comprehensive manual. Contents Include: Bottling Soft Fruit, Bottling Stone Fruit, Bottling Various Fruits and Vegetables, Fruit Bottling, Home-bottled Fruits and How to do them, Bottling or Canning.**

**Everyday technology is constantly changing, and it's hard to keep up with it at times. What is all this talk about automation, STEM, analytics and super-computers, and how will it really affect my daily life at work and in the home? This book is a simple guide to everyday technology and analytics written in plain language. It starts with explaining how computer networks are increasing in speed so fast that we can do more in less time than ever before. It explains the analytical jargon in plain English and why robotics in the home will be aided by the new technology of the quantum computer. Richly furnished with over 200 illustrations, photos and with minimal equations, *A Simple Guide to Technology and Analytics* is a ready reference book for those times when you don't really understand the technology and analytics being talked about. It explains complicated topics such as automated character recognition in a very simple way, and has simple exercises for the reader to fully understand the technology (with answers at the back). It even has explanations on how home appliances work, which are very useful the next time you go shopping for a microwave or TV. Even the Glossary at the back can be used as a quick look-up explanation for those on the go.**

**This book is built on recipes written in an easy-to-follow manner accompanied by diagrams and crucial insights and knowledge on what they mean in the real world. This book is ideal for musicians and producers who want to take their music creation skills to the next level, learn tips and tricks, and understand the key elements and nuances in building inspirational music. It's good to have some knowledge about music production, but if you have creativity and a good pair of ears, you are already ahead of the curve and well on your way.**

**Operational Amplifiers**

**Cuisine and Culture**

**Bottling Fruit and Vegetables**

**(A Remodelista Short)**

**Home**

**Convection Oven Cookbook**

**Scientists Respond to The Bell Curve**

*This proven textbook guides readers to a thorough understanding of the theory and design of operational amplifiers (OpAmps). The core of the book presents systematically the design of operational amplifiers, classifying them into a periodic system of nine main overall configurations, ranging from one gain stage up to four or more stages. This division enables circuit designers to recognize quickly, understand, and choose optimal configurations. Characterization of operational amplifiers is given by macro models and error matrices, together with measurement techniques for their parameters. Definitions are given for four types of operational amplifiers depending on the grounding of their input and output ports. Many famous designs are evaluated in depth, using a carefully structured approach enhanced by numerous figures. In order to reinforce the concepts introduced and facilitate self-evaluation of design skills, the author includes problems with detailed solutions, as well as simulation exercises.*

*Reduce stress and improve academic success with this research-backed framework for change Many American students are overworked, stressed-out, and still underperforming relative to their global peers. *Overloaded and Underprepared: Strategies for Stronger Schools and Healthy, Successful Kids* gives you the tools you need to begin making immediate changes at your school, in the community, and at home to benefit all kids. It provides a concrete framework to reduce student stress while engaging kids in real learning. The book helps you identify areas for*

*improvement at your school, brainstorm poss ...*

*The AAMI recommended practice, Comprehensive guide to steam sterilization and sterility assurance in health care facilities, is a breakthrough standard in terms of its scope. AAMI has updated ST79 with the release of ST79:2010/A4:2013. Of particular importance, A4:2013 provides four new figures demonstrating the wrapping of items for steam sterilization and adds an annex focused on Moisture assessment. As of Oct. 25, 2013, purchasers of ST79 will receive ANSI/AAMI ST79:2010 and A1:2010 and A2:2011 and A3:2012 and A4:2014 as a single consolidated document. Among other changes from the 2006 edition of ST79, this revised and expanded second edition of ST79 includes guidance on the use and application of Class 6 emulating indicators, a chemical monitoring device fairly new to the United States. Because ST79 essentially consolidates five AAMI steam sterilization standards (whose content was reviewed and updated to reflect current good practice prior to being incorporated into ST79), it truly is a comprehensive guideline for all steam sterilization activities in healthcare facilities, regardless of the size of the sterilizer or the size of the facility, and provides a resource for all healthcare personnel who use steam for sterilization.*

*Operating Instructions for Dishwashers*

*How Bad Are Bananas?*

*Operating Instructions for Dishwashers*

*Price Management*

*Materials, Technology and Applications*

*Green Interior Design*

*The Ultimate Instant Pot Cookbook*

*Remodelista: A Guide to the 100 Most Beautiful, Useful Household Objects*

**First published in 1992, the aim of this volume is to provide an introduction to the range of UK published statistical sources now available to business users. It is not a comprehensive review of UK statistical publishing but a guide to key sources of information in selected subject areas of particular relevance to business users. The coverage, content, methods of collection and limitations of major titles and services in each subject area are described. Published statistics are important sources of information for business and industry and most statistics either come from official sources, produced by central government, or non-official sources such as trade associations, professional bodies, market research organizations and economic research institutes. Examples are used to show the strengths and weaknesses of statistical sources and to compare different sources. A bibliography of all the sources mentioned is included at the end of the book; Appendix 1 gives the names and addresses of contacts for further information and Appendix 2 is a list of selected abbreviations and acronyms.**

**The wildly popular YouTube star behind Clean My Space presents the breakthrough solution to cleaning better with less effort Melissa Maker is beloved by fans all over the world for her completely re-engineered approach to cleaning. As the dynamic new authority on home and living, Melissa knows that to invest any of our precious time in cleaning, we need to see big, long-lasting results. So, she developed her method to help us get the most out of our effort and keep our homes fresh and welcoming every day. In her long-awaited debut book, she shares her revolutionary 3-step solution: • Identify the most important areas (MIAs) in your home that need attention • Select the proper products, tools, and techniques (PTT) for the job • Implement these new cleaning routines so that they stick Clean My Space takes the chore out of cleaning with Melissa's incredible tips and cleaning hacks (the power of pretreating!) her lightning fast 5-10 minute "express clean" routines for every room when time is tightest, and her techniques for cleaning even the most daunting places and spaces. And a big bonus: Melissa gives guidance on the best non-toxic, eco-conscious cleaning products and offers natural cleaning solution recipes you can make at home using essential oils to soothe and refresh. With Melissa's simple groundbreaking method you can truly live in a cleaner, more cheerful, and calming home all the time.**

**This package includes a physical copy of Exploring Strategy text only 10th edition as well as access to the eText and MyStrategyLab. With over one million copies sold worldwide, Exploring Strategy has long been the essential introduction to strategy for the managers of today and tomorrow. From entrepreneurial start-ups to multinationals, charities to government agencies, this book raises the big questions about organisations - how they grow, how they innovate and how they change. With two new members added to the renowned author team, this tenth edition of Exploring Strategy has been comprehensively updated to help you: - Understand clearly the key concepts and tools of strategic management - Explore hot topics, including internationalisation, corporate governance, innovation and entrepreneurship - Learn from case studies on world-famous organisations such as Apple, H&M, Ryanair and Manchester United FC.**

**A beautiful, in-depth celebration of all things Maine, from expert home design brand Remodelista.**

**A Guide for Business Users**

**A Room-by-Room Guide to Optimizing Your Home for Health, Fitness, and Happiness**

**Architect's Pocket Book of Kitchen Design**

**How One Man Wiped Out His Debts and Achieved the Life of His Dreams**

**A History of Food and People**

## **Remodelista: The A-Z Guide to Remodeling Your Home A Design Lover's Guide to Inspired, Down-to-Earth Style**

*A collection of 200 easy, delicious recipes for the incredibly popular Instant Pot, packaged in a gorgeous hardcover format with more than 80 stunning photographs throughout. The well-tested, fully authorized recipes in The Ultimate Instant Pot Cookbook cover a range of flavors and occasions, making this the ultimate collection of recipes for the home cook who values the convenience of an electric pressure cooker. This is the only book you'll need when looking for tried-and-true classics like creamy tomato soup, ground beef stroganoff, chicken mushroom casserole, or peach cobbler; international favorites like carnitas, chicken tikka masala, or refried beans; and crave-worthy treats like French toast casserole and triple chocolate cheesecake. There are even easy entertaining recipes, like artichoke-spinach dip, and special occasion recipes such as the classic Thanksgiving favorites of mashed potatoes, creamed corn, and more. With special sections of vegetarian recipes and jams, jellies, and pickles, this collection goes deeper than other Instant Pot books and has something for everyone. And recipes for every meal of the day, from breakfast to dessert, make this book your one-stop source for mouthwatering meals all day long. Printed on high-quality paper and bound in a hardcover format filled with beautiful photographs, this is truly the ultimate book for gifting or self-purchase, and destined to become the beloved Instant Pot cookbook.*

*In this book, the world's foremost experts on pricing integrate theoretical rigor and practical application to present a comprehensive resource that covers all areas of the field. This volume brings together quantitative and qualitative approaches and highlights the most current innovations in theory and practice. Going beyond the traditional constraints of "pricetheory" and "price policy," the authors coined the term "price management" to represent a holistic approach to pricing strategy and tactical implementation. They remind us that the Ancient Romans used one word, pretium, to mean both price and value. This is the fundamental philosophy that drives successful price management where producer and customer meet. Featuring dozens of examples and case studies drawn from their extensive research, consulting, and teaching around the world, Simon and Fassnacht cover all aspects of pricing following the price management process with its four phases: strategy, analysis, decision, and implementation. Thereby, the authors take into account the nuances across industry sectors, including consumer goods, industrial products, services, and trade/distribution. In particular, they address the implications of technological advancements, such as the Internet and new measurement and sensor technologies that have led to a wealth of price management innovations, such as flat rates, freemium, pay-per-use, or pay-what-you-want. They also address the emergence of new price metrics, Big Data applications, two-sided price systems, negative prices, and the sharing economy, as well as emerging payment systems such as bitcoin. The result is a "bible" for leaders who recognize that price is not only a means to drive profit in the short term, but a tool to generate sustained growth in shareholder value over the longer term, and a primer for researchers, instructors, and students alike. Praise for Price Management "This book is truly state of the art and the most comprehensive work in price management." - Prof. Philip Kotler, Kellogg School of Management, Northwestern University "This very important book builds an outstanding bridge between science and practice." - Kasper Rorsted, CEO, Adidas "This book provides practical guidelines on value creation, communication and management, which is an imperative for businesses to survive in the coming era of uncertainty." - Dr. Chang-Gyu Hwang, Chairman and CEO, KT Corporation (Korea Telecom)*

*The new edition of this highly successful textbook draws on the authors' extensive industry experience and academic research to provide a concise and practical approach to developing and implementing strategies. Offering a highly readable text alongside an effective mix of theory, case studies and updated pedagogical features, the book covers both strategic and managerial elements of innovation. The tools described by the well-respected and authoritative author team can be used to improve performance in both service and manufacturing companies, and the text is an excellent practical resource for students and managers alike. This textbook caters primarily for MBA and executive students of Innovation Management. In addition, it is an essential text for upper level undergraduate and postgraduate students of Innovation Management, as well as for practitioners seeking to enhance their understanding of the subject. New to this Edition: - Updated and expanded coverage throughout based on a review of over 250 key publications on innovation management - 86 international case studies that illustrate both the theory and practice of managing innovation - Video interviews on the companion website to accompany case studies from each chapter, featuring high-profile business managers from around the world - Reflective questions for students at the end of each chapter, with suggested answers on the companion website*

*Part green-lifestyle guide, part popular science, How Bad Are Bananas? is the first book to provide the information we need to make carbon-savvy purchases and informed lifestyle choices and to build carbon considerations into our everyday thinking. The book puts our decisions into perspective with entries for the big things (the World Cup, volcanic eruptions, the Iraq war) as well as the small (email, ironing, a glass of beer). And it covers the range from birth (the carbon footprint of having a child) to death (the carbon impact of cremation). Packed*

*full of surprises – a plastic bag has the smallest footprint of any item listed, while a block of cheese is bad news – the book continuously informs, delights, and engages the reader. Solidly researched and referenced, the easily digestible figures, statistics, charts, and graphs (including a section on the carbon footprint of various foods) will encourage discussion and help people to make up their own minds about their consumer choices.*

*Plastic Films in Food Packaging*

*Introducing Multilingualism*

*Every Landlord's Guide to Finding Great Tenants*

*Wellness by Design*

*Buyers Guide*

*A Simple Guide to Technology and Analytics*

*The Ultimate Dehydrator Cookbook*

The dehydrator is an incredibly useful tool for long-term food storage and making the most of your garden harvest.

The value of the groceries purchases in the USA is over \$500 billion annually, most of which is accounted for by packaged foods. Plastic packaging of foods is not only ubiquitous in developed economies, but increasingly commonplace in the developing world, where plastic packaging is instrumental in decreasing the proportion of the food supply lost to spoilage. This new handbook is a combination of new material and updated chapters, chosen by Dr. Sina Ebnesajjad, from recently published books on this subject. Plastic Films in Food Packaging offers a practical handbook for engineers, scientists and managers working in the food packaging industry, providing a tailor-made package of science and engineering fundamentals, best practice techniques and guidance on new and emerging technologies. By covering materials, design, packaging processes, machinery and waste management together in one book, the authors enable the reader to take a lifecycle approach to food packaging. The Handbook addresses questions related to film grades, types of packages for different types of foods, packaging technologies, machinery and waste management. Additionally the book provides a review of new and emerging technologies. Two chapters cover the development of barrier films for food packaging and the regulatory and safety aspects of food packaging. Essential information and practical guidance for engineers and scientists working at all stages of the food packaging lifecycle: from design through manufacture to recycling Includes key published material on plastic films in food packaging, updated specifically for this Handbook, and new material on the regulatory framework and safety aspects Coverage of materials and applications together in one handbook enables engineers and scientists to make informed design and manufacturing decisions

An illuminating account of how history shapes our diets—now in a new revised and updated Third Edition Why did the ancient Romans believe cinnamon grew in swamps guarded by giant killer bats? How did African cultures imported by slavery influence cooking in the American South? What does the 700-seat McDonald's in Beijing serve in the age of globalization? With the answers to these and many more such questions, Cuisine and Culture, Third Edition presents an engaging, entertaining, and informative exploration of the interactions among history, culture, and food. From prehistory and the earliest societies in the Fertile Crescent to today's celebrity chefs, Cuisine and Culture, Third Edition presents a multicultural and multiethnic approach to understanding how and why major historical events have affected and defined the culinary traditions in different societies. Now revised and updated, this Third Edition is more comprehensive and insightful than ever before. Covers prehistory through the present day—from the discovery of fire to the emergence of television cooking shows Explores how history, culture, politics, sociology, and religion have determined how and what people have eaten through the ages Includes a sampling of recipes and menus from different historical periods and cultures Features French and Italian pronunciation guides, a chronology of food books and cookbooks of historical importance, and an extensive bibliography Includes all-new content on technology, food marketing, celebrity chefs and cooking television shows, and Canadian cuisine. Complete with revealing historical photographs and illustrations, Cuisine and Culture is an essential introduction to food history for students, history buffs, and food lovers.

"An essential introduction to sustainable domestic design." —Dwell magazine How to Achieve Style and Sustainability Green Interior Design is the most comprehensive guide to sustainable building, designing, and decorating on the market. This beautifully illustrated guide covers every detail of your home—from the drywall to the finial on the curtain rod—and how to find the most environmentally friendly versions of products and décor. This second edition of Green Interior Design is meant as much for the budget DIYer as it is for the luxury homebuilders looking to dip their toes into sustainability. Sprinkled among the chapters, readers will find: Digestible how-tos for quick updates Fun DIY projects Quick tips on repurposing and upcycling Helpful resources and buying guides Inspiring home tours Unconventional advice from designers (e.g., "Don't buy anything!") We hope readers carry this reference guide with them as they decorate apartments, furnish their first

properties, and build their dream homes from the ground up. The second edition's interactive structure allows you, the reader, to choose your own adventure: go into the weeds and get granular with purchasing decisions for your home, or take a more generalized approach to your green design project. Whichever path you choose, know that it's more important than ever before to act sustainably. "Going green" is more than just a trend: It's a global economic and social necessity.

UK Statistics

ANSI/AAMI St79: Comprehensive Guide to Steam Sterilization and Sterility Assurance in Health Care Facilities

Remodelista in Maine

Ethics in Electroconvulsive Therapy

Theory and Design

Effective strategy and implementation

The Simple Dollar

Introducing Multilingualism is a comprehensive and user-friendly introduction to the dynamic field of multilingualism. Adopting a compelling social and critical approach and covering important social and educational issues, the authors expertly guide readers through the established theories, leading them to question dominant discourses on subjects such as integration, heritage and language testing. This second edition has been fully revised and updated, featuring new chapters on multilingualism in new media, the workplace and the family. Other key topics include: language as a social construct language contact and variation language and identity the differences between individual and societal multilingualism translanguaging flexible multilingual education. With a wide range of engaging activities and quizzes and a comprehensive selection of case studies from around the world, this is essential reading for undergraduate students and postgraduate students new to studying multilingualism.

Few mental illness treatments are more reviled in the public mind than Electroconvulsive Shock Therapy. However, in reality, ECT is a safe and effective treatment for cases of clinical depression and catatonia that are unresponsive to drug therapy. Also, unlike drugs, ECT has relatively few side effects. The authors argue that it is time for this historically stigmatized procedure to be reevaluated. The authors make a strong case for greater professional and public attention to the procedure's benefits, offering historical coverage of ECT-related movements, legislation, public and practitioner sentiment and the introduction of competing treatments. This volume will not only garner the interest of mental health professionals, but will call on policy makers and ethicists to examine its arguments.

Remodelista: A Guide to the 100 Most Beautiful, Useful Household Objects is an in-depth listing of the most recommended and timeless household objects, excerpted from Remodelista. Remodelista.com is the go-to, undisputed authority for home design enthusiasts, remodelers, architects, and designers. Unlike sites that cater to all tastes, Remodelista has a singular and clearly defined aesthetic: classic pieces trump designs that are trendy and transient, and well-edited spaces take precedence over cluttered environments. High and low mix seamlessly here, and getting the look need not be expensive (think Design Within Reach meets Ikea). Remodelista decodes the secrets to achieving this aesthetic, with in-depth tours and lessons from 12 enviable homes; a recipe-like breakdown of the hardest-working kitchens and baths; dozens of do-it-yourself projects; "The Remodelista 100," a guide to the best everyday household objects; and an in-depth look at the ins and outs of the remodeling process. In a world of design confusion, Remodelista takes the guesswork out of the process.

Design your home to optimize your healthy lifestyle with this room-by-room guide from certified kitchen designer and wellness design consultant Jamie Gold. Like a lot of folks these days, you're committed to maintaining a healthy lifestyle. You watch your diet, stay active, meditate, and surround yourself with positive people. So why should your home be any different? Residential designer Jamie Gold has spent years defining the exciting new field of wellness design, which explores how simple changes to things like lighting, fixtures, storage, and outdoor space can make a huge difference in how you feel every day. Wellness by Design offers a room-by-room guide to refreshing your space so that it supports muscle and bone health, encourages clean eating, prevents disease, and promotes safety, fitness, serenity, and joy. Whether you're training for a marathon or recovering from an injury, building your dream home or decorating your new rental, the design of your home can help—or hinder—your active lifestyle. This book will help you keep your fitness goals and stay on track for a long and healthy life.

Overloaded and Underprepared

Delusions of Gender: How Our Minds, Society, and Neurosexism Create Difference

200 Deliciously Simple Recipes for Your Electric Pressure Cooker

Innovation Management

The Carbon Footprint of Everything

The Potential for Urban Water Conservation in California

Fun with the Family Virginia

Accompanied by a comprehensive step-by-step plan for weekly housecleaning, this handy home reference introduces more than two thousand different solutions for fast, easy, and effective ways to clean every area of the house, along with a host of time-saving tips, information on cleaning tools and products, and special instructions on cleaning more than three hundred common objects. Original.

Geared towards parents with children between the ages of two and twelve, Fun with the Family Virginia features interesting facts and sidebars as well as practical tips about traveling with your little ones.

Everything You Need to Know about Setting Up & Cooking in the Most Ridiculously Small Kitchen in the World-- Your Own

Hundreds of Ideas for Day Trips with the Kids

The Secret to Cleaning Better, Faster, and Loving Your Home Every Day  
2,001 Amazing Cleaning Secrets  
Clean My Space  
FL Studio Cookbook  
Strategies for Stronger Schools and Healthy, Successful Kids