

The Paris Gourmet Restaurants Shops Recipes Tips Flammarion Chic Lifestyle

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Immerse yourself in the exquisite world of Paris, exploring its most acclaimed gourmet restaurants, charming food shops, and authentic French recipes. Discover invaluable tips for cultivating a chic Parisian lifestyle, offering a sophisticated blend of culinary excellence and elegant living, reminiscent of classic Flammarion style guides.

Course materials cover topics from beginner to advanced levels.

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The Paris Gourmet: Restaurants, Shops, Recipes, Tips

Trish Deseine, former BBC cooking show host who has sold more than one million cookbooks worldwide, shares tips on food and entertaining in the true Parisian style. In *The Paris Gourmet*, Trish Deseine serves up a definitive guide to French cuisine, divulging her secrets on all aspects of Gallic food and entertaining. Her practical advice covers everything from selecting produce at the market to setting a holiday table. She offers a sampling of her favorite French recipes and gives pointers for creating an authentic Parisian ambience in the dining room. Trish distills etiquette tips gleaned over two decades of living in France into lists of "rules" on all aspects of entertaining, from hosting a great cocktail party to being the perfect guest. Her extensive black book of foodie addresses in Paris and online is an essential resource for stocking your kitchen with indispensable cooking utensils and table trimmings, procuring the best French ingredients, or dining at her most treasured restaurants. There is a glossary of French cookery terms in this handsome book that features a leatherette binding and ribbon page marker. Trish has become one of France's most celebrated food writers thanks to her unpretentious approach to food. This accessible guide provides all the information you need to delight in French culinary traditions and to host like a true Parisienne.

Paris Bon Appetit

A richly illustrated overview of where to sample the best food and drink in the French capital. Tempting the eyes and enticing the palate, this gourmet tour of Paris provides a panoramic survey of the epicenter of gastronomy. Divided into three chapters, this book guides the reader from the temptations of "Decadent Paris"

Paris Patisseries

An exquisitely photographed introduction to the great French tradition of baking—from the simple croissant to the light and flaky millefeuilles, drawn from the best pastry chefs in Paris. Temptations abound for the sweet tooth in Paris, from the hottest culinary trends to time-honored classics. Pâtisserie

is an integral part of the city's culinary tradition and the source of countless delectable creations that combine fruit, cream fillings, icings, frostings, mousses, and pastry. Readers will yield to sweet temptation as they discover the best pastries and cakes the city has to offer, including macarons, éclairs, baba au rum, tarts, mont blanc, polonaises, and oriental cakes. Twenty pastry chefs show off their artful creations and share their signature recipes, which are described in the context of their historical tradition, composition, and gastronomic properties. The evolution of the pastry art is also explained, focusing in particular on the new generation of Parisian pâtissiers and chocolatiers, buzzing with the creativity and ingenuity that are redefining their craft. The book includes an address book of the best pâtisseries and tea rooms in Paris along with twenty recipes from the city's most respected pastry chefs.

Timeless Paris

Artist and designer Marin Montagut takes readers inside twenty of his favorite quintessentially Parisian locations, seemingly untouched by time, that provide rich creative inspiration. Discover the studios and shops where artisans hand-craft and sell exquisite items on-site in charming Parisian locations where the skill has been passed on for decades—or centuries—of continuous operation. These often-hidden gems provide unique details that will inspire designers, artists, and creatives of all stripes. To source the unique elements that can define the character of a room, clients—such as the Metropolitan Museum—have ordered custom decorative curtain tassels from Passementerie Verrier since 1753. A visit to Boiseries Féau can transform even the humblest apartment into a château interior with a restored carved door or elaborate molding. A la Providence and its array of hardware and fittings from every decorative period is a home renovator's heaven. For the artist—the finest supplies and the dreamiest ateliers are peppered through the capital. Degas's graceful dancers were drawn with pigments from the Maison du Pastel, which has hand-rolled a mesmerizing palette of colors according to their secret trademarked formula since 1720. Fashion designers have chosen from the thousands of hat trimmings, buttons, ribbons, and sumptuous fabrics in stock at Ultramod since 1832. Revel in the city's artisanal traditions; this book is a vibrant source of inspiration in twenty quaint, time-less spots.

Living the Simply Luxurious Life

What can you uniquely give the world? We often sell ourselves short with self-limiting beliefs, but most of us would be amazed and delighted to know that we do have something special - our distinctive passions and talents - to offer. And what if I told you that what you have to give will also enable you to live a life of true contentment? How is that possible? It happens when you embrace and curate your own simply luxurious life. We tend to not realize the capacity of our full potential and settle for what society has deemed acceptable. However, each of us has a unique journey to travel if only we would find the courage, paired with key skills we can develop, to step forward. This book will help you along the deeper journey to discovering your best self as you begin to trust your intuition and listen to your curiosity. You will learn how to: - Recognize your innate strengths - Acquire the skills needed to nurture your best self - Identify and navigate past societal limitations often placed upon women - Strengthen your brand both personally and professionally - Build a supportive and healthy community - Cultivate effortless style - Enhance your everyday meals with seasonal fare - Live with less, so that you can live more fully - Understand how to make a successful fresh start - Establish and mastermind your financial security - Experience great pleasure and joy in relationships - Always strive for quality over quantity in every arena of your life Living simply luxuriously is a choice: to think critically, to live courageously, and to savor the everyday as much as the grand occasions. As you learn to live well in your everyday, you will elevate your experience and recognize what is working for you and what is not. With this knowledge, you let go of the unnecessary, thus simplifying your life and removing the complexity. Choices become easier, life has more flavor, and you begin to feel deeply satisfying true contentment. The cultivation of a unique simply luxurious life is an extraordinary daily journey that each of us can master, leading us to our fullest potential.

Lunch in Provence

A fresh and beautiful photographic celebration of romantic Provence, featuring thirty-five Mediterranean lunchtime recipes from a Michelin three-star chef. Lunch in Provence is a richly evocative blend of photographs, recipes, and literary and historical citations inspired by the beauty and unparalleled culinary tradition of Provence. Best-selling author and photographer Rachael McKenna trains her lens on the landscape, people, and food of one of the world's most beloved travel destinations. Thirty-five

recipes from chef Jean-André Charial feature classic Provençal recipes alongside modern offerings from his award-winning restaurant Oustau de Baumanière. From fortified medieval villages perched atop a mountain to wide sweeps of dappled waves below, from tidy rows of lavender and grapevines to pyramids of fresh produce and spices in the market, from flaky grilled sea bass with fresh ratatouille to racks of lamb in an herb crust with crisp asparagus, and from hazelnut clafoutis with cherries and raspberries to lemon tarts, all the sights and delights of Provence are extolled in their finest sun-soaked glory. Renowned food critic, author, and cooking-school chef Patricia Wells offers a very personal introduction drawn from years of visiting and living in Provence, where she revels in the fresh ingredients, dramatically beautiful landscape, lively local characters, and enviable languorous lifestyle.

The Practice of Everyday Life

Michel de Certeau considers the uses to which social representation and modes of social behavior are put by individuals and groups, describing the tactics available to the common man for reclaiming his own autonomy from the all-pervasive forces of commerce, politics, and culture. In exploring the public meaning of ingeniously defended private meanings, de Certeau draws on an immense theoretical literature in analytic philosophy, linguistics, sociology, semiology, and anthropology--to speak of an apposite use of imaginative literature.

Brands

Drawing on rich empirical material, this revealing book builds up a critical theory, arguing that brands have become an important tool for transforming everyday life into economic value. When branding lifestyles or value complexes onto their products, companies assume that consumers desire products for their ability to give meaning to their lives. Yet, brands also have a key function within managerial strategy. Examining the history of audience and market research, marketing thought and advertising strategy; the first part of this book traces the historical development of branding, whilst the second part evaluates new media, contemporary management and overall media economics to present the first systematic theory of brands: the brand as a key institution in information capitalism. It includes chapters on: consumption marketing brand management online branding the brand as informational capital. Richly illustrated with case studies from market research, advertising, shop displays, mobile phones, the internet and virtual companies, this outstanding book is essential reading for students and researchers of the sociology of media, cultural studies, advertising and consumer studies and marketing.

Olive Oil

Golden green, deep green, jade, limpid yellow or sun yellow in color; bitter, sweet, spicy, harmonious, soft, sweet, fruity, delicate or fiery in character; tasting of almond, apple, artichoke, mown hay or citrus fruits-- there are innumerable olive oils and each has its own personality. Like wines, the flavors of olive oil reflect the soils and climate in which the olives are grown. And like wine, olive oils have their grands crus and their exceptional years. In the first part of this book, Olivier Baussan, one of the great olive oil connoisseurs, takes you on a wonderful journey through the olive groves, presses and mills of the Mediterranean region. This is an invitation not only to discover the finest oils, but also to savor the conviviality of Provence, Corsica, Italy, Spain, Greece and Galilee. In the second part, the celebrated chef Jacques Chibois presents fifty recipes ranging from traditional baked sea bream prepared with Sicilian olive oil, to astonishing madeleines made with olive oil from Haute-Provence and pumpkin fritters made with Catalan olive oil. The final section, the Connoisseur's Guide, provides information on selecting, appreciating and buying fine olive oils. Illustrated with more than 150 color photographs, this is a book to be enjoyed again and again, both for its superb images and its extraordinary recipes. Thanks to the growing interest in healthy eating and the popularity of Mediterranean cuisine, olive oil has become fashionable. In some restaurants, olive oil rather than butter is served with the bread, while in others you are given a choice of oils for seasoning salads, pasta and vegetables. Until recently, the concept of the cru-- the term for a high-quality vineyard-- was restricted to wine, but it is now spreading to olive oil. As with wine, the flavor of an olive oil is determined by a range of factors, including olive variety, location, production methods and vintage. This book is an invitation to discover the world of fine olive oils through a gourmet's tour of Mediterranean groves. A selection of recipes perfected by the celebrated chef Jacques Chibois demonstrates how different oils can be used to great effect in a range of dishes. A Connoisseur's Guide provides information on olive production around the world, the

different varieties and their characteristics, and the classification system for olive oils, as well as the names and addresses of producers, shops and museums.

Food Culture in France

French cooking has been seen as the pinnacle of gastronomy. Food Culture in France provides an accessible tour of haute cuisine but also mainly the everyday food culture that sustains the populace. It illuminates the French way of life as well as showing what the popular cooking shows, such as Julia Child's, were based on. Readers will find the basics discussed in narrative chapters on food history, major foods and ingredients, cooking, typical meals, eating out, and diet and health. The information-packed volume is also indispensable for learning about regional cultivation and specialties that France is so famous for. The French appreciation for seasonal food is illuminated in descriptions of shopping, cooking, and eating habits. All students of French culture and language and Francophiles will benefit from the overview presented here.

Food Culture in Belgium

A guide to Belgium cookery that provides a historical overview and information about major foods and ingredients, cooking practices, typical meals, eating out, special occasions, and diet and health.

Parisian Chic

NEWYORK TIMES BESTSELLER Celebrity model Inès de la Fressange shares the well-kept secrets of how Parisian women maintain effortless glamour and a timeless allure. Inès de la Fressange—France's icon of chic—shares her personal tips for living with style and charm, gleaned from decades in the fashion industry. She offers specific pointers on how to dress like a Parisian, including how to mix affordable basics with high-fashion touches, and how to accessorize. Her step-by-step do's and don'ts are accompanied by fashion photography, and the book is personalized with her charming drawings. Inès also shares how to bring Parisian chic into your home, and how to insert your signature style into any space—even the office. The ultrachic volume is wrapped with a three-quarter-height removable jacket and features offset aquarelle paper and a ribbon page marker. Complete with her favorite addresses for finding the ultimate fashion and decorating items, this is a must-have for any woman who wants to add a touch of Paris to her own style.

Investing in Cultural Diversity and Intercultural Dialogue

This report analyses all aspects of cultural diversity, which has emerged as a key concern of the international community in recent decades, and maps out new approaches to monitoring and shaping the changes that are taking place. It highlights, in particular, the interrelated challenges of cultural diversity and intercultural dialogue and the way in which strong homogenizing forces are matched by persistent diversifying trends. The report proposes a series of ten policy-oriented recommendations, to the attention of States, intergovernmental and non-governmental organizations, international and regional bodies, national institutions and the private sector on how to invest in cultural diversity. Emphasizing the importance of cultural diversity in different areas (languages, education, communication and new media development, and creativity and the marketplace) based on data and examples collected from around the world, the report is also intended for the general public. It proposes a coherent vision of cultural diversity and clarifies how, far from being a threat, it can become beneficial to the action of the international community.

Architects of Buddhist Leisure

Buddhism, often described as an austere religion that condemns desire, promotes denial, and idealizes the contemplative life, actually has a thriving leisure culture in Asia. Creative religious improvisations designed by Buddhists have been produced both within and outside of monasteries across the region—in Nepal, Japan, Korea, Macau, Hong Kong, Singapore, Laos, Thailand, and Vietnam. Justin McDaniel looks at the growth of Asia's culture of Buddhist leisure—what he calls “socially disengaged Buddhism”—through a study of architects responsible for monuments, museums, amusement parks, and other sites. In conversation with noted theorists of material and visual culture and anthropologists of art, McDaniel argues that such sites highlight the importance of public, leisure, and spectacle culture from a Buddhist perspective and illustrate how “secular” and “religious,” “public” and “private,” are in many ways false binaries. Moreover, places like Lek Wiriaphan's Sanctuary of Truth in Thailand, Suñi

Tiên Amusement Park in Saigon, and Shi Fa Zhao's multilevel museum/ritual space/tea house in Singapore reflect a growing Buddhist ecumenism built through repetitive affective encounters instead of didactic sermons and sectarian developments. They present different Buddhist traditions, images, and aesthetic expressions as united but not uniform, collected but not concise: Together they form a gathering, not a movement. Despite the ingenuity of lay and ordained visionaries like Wiriyaphan and Zhao and their colleagues Kenzo Tange, Chan-soo Park, Tadao Ando, and others discussed in this book, creators of Buddhist leisure sites often face problems along the way. Parks and museums are complex adaptive systems that are changed and influenced by budgets, available materials, local and global economic conditions, and visitors. Architects must often compromise and settle at local optima, and no matter what they intend, their buildings will develop lives of their own. Provocative and theoretically innovative, *Architects of Buddhist Leisure* asks readers to question the very category of "religious" architecture. It challenges current methodological approaches in religious studies and speaks to a broad audience interested in modern art, architecture, religion, anthropology, and material culture.

Liquid Modernity

In this new book, Bauman examines how we have moved away from a 'heavy' and 'solid', hardware-focused modernity to a 'light' and 'liquid', software-based modernity. This passage, he argues, has brought profound change to all aspects of the human condition. The new remoteness and un-reachability of global systemic structure coupled with the unstructured and under-defined, fluid state of the immediate setting of life-politics and human togetherness, call for the rethinking of the concepts and cognitive frames used to narrate human individual experience and their joint history. This book is dedicated to this task. Bauman selects five of the basic concepts which have served to make sense of shared human life - emancipation, individuality, time/space, work and community - and traces their successive incarnations and changes of meaning. *Liquid Modernity* concludes the analysis undertaken in Bauman's two previous books *Globalization: The Human Consequences* and *In Search of Politics*. Together these volumes form a brilliant analysis of the changing conditions of social and political life by one of the most original thinkers writing today.

Artificial Hells

Since the 1990s, critics and curators have broadly accepted the notion that participatory art is the ultimate political art: that by encouraging an audience to take part an artist can promote new emancipatory social relations. Around the world, the champions of this form of expression are numerous, ranging from art historians such as Grant Kester, curators such as Nicolas Bourriaud and Nato Thompson, to performance theorists such as Shannon Jackson. *Artificial Hells* is the first historical and theoretical overview of socially engaged participatory art, known in the US as "social practice." Claire Bishop follows the trajectory of twentieth-century art and examines key moments in the development of a participatory aesthetic. This itinerary takes in Futurism and Dada; the Situationist International; Happenings in Eastern Europe, Argentina and Paris; the 1970s Community Arts Movement; and the Artists Placement Group. It concludes with a discussion of long-term educational projects by contemporary artists such as Thomas Hirschhorn, Tania Bruguera, Paweł Althamer and Paul Chan. Since her controversial essay in *Artforum* in 2006, Claire Bishop has been one of the few to challenge the political and aesthetic ambitions of participatory art. In *Artificial Hells*, she not only scrutinizes the emancipatory claims made for these projects, but also provides an alternative to the ethical (rather than artistic) criteria invited by such artworks. *Artificial Hells* calls for a less prescriptive approach to art and politics, and for more compelling, troubling and bolder forms of participatory art and criticism.

I Want Chocolate!

For millions of people, chocolate represents nostalgia, comfort, and the sheer joy of the irresistible. *I Want Chocolate!* offers a scintillating mix of chocolate recipes both simple and complex. For the kids, there's Chocolate French Toast, Sleeping Teddies, and Top Hats, while grown-ups can indulge in more sophisticated cakes, cookies, sauces, custards, mousses, tarts, and sweet cordials. The book simplifies key techniques to make easy work of batters, dips, and drops. A Tricks of the Trade section outlines equipment musts for any homegrown chocolatier. Deseine's treatment of this transcendently tasty ingredient covers all its forms, from eggs on Easter, to chocolate-flavored variations on old favorites like shortbread, to the sinfully rich Black Forest Trifle. 200 color photos are featured in this glorious array of holiday, seasonal, and anytime recipes to please even the most demanding chocoholic.

Kids Cook French

Thirty simple, classic French recipes to cook and eat as a family. Recipes and tips are presented in English and French.

Heterotopia and the City

Heterotopia, literally meaning 'other place', is a rich concept in urban design that describes a space that is on the margins of ordered or civil society, and one that possesses multiple, fragmented or even incompatible meanings. The term has had an impact on architectural and urban theory since it was coined by Foucault in the late 1960s but it has remained a source of confusion and debate since. *Heterotopia and the City* seeks to clarify this concept and investigates the heterotopias which exist throughout our contemporary world: in museums, theme parks, malls, holiday resorts, gated communities, wellness hotels and festival markets. With theoretical contributions on the concept of heterotopia, including a new translation of Foucault's influential 1967 text, *Of Other Space* and essays by well-known scholars, the book comprises a series of critical case studies, from Beaubourg to Bilbao, which probe a range of (post)urban transformations and which redirect the debate on the privatization of public space. Wastelands and terrains vagues are studied in detail in a section on urban activism and transgression and the reader gets a glimpse of the extremes of our dualized, postcivil condition through case studies on Jakarta, Dubai, and Kinshasa. *Heterotopia and the City* provides a collective effort to reposition heterotopia as a crucial concept for contemporary urban theory. The book will be of interest to all those wishing to understand the city in the emerging postcivil society and post-historical era. Planners, architects, cultural theorists, urbanists and academics will find this a valuable contribution to current critical argument.

Brave New Neighborhoods

First Published in 2004. Routledge is an imprint of Taylor & Francis, an informa company.

Édith Piaf

The world-famous French singer Édith Piaf (1915-63) was never just a singer. This book suggests new ways of understanding her, her myth and her meanings over time at home and abroad, by proposing the notion of an 'imagined' Piaf.

History of Worcestershire Sauce (1837-2012)

The movement may have introduced affluent Americans to the pleasure of French cuisine years before Julia Child, but it was Julia's lessons that expanded the audience for gourmet dining and turned lovers of French cuisine into cooks.

Setting the Table for Julia Child

The principal audience for this book seems to be deliberately and most certainly an academic one; that said, those practitioners from a business management or central/local government support-agency background might also find the text a useful resource. Intrinsically, those employed teaching and researching within the fields of entrepreneurship or regional economic development will find this publication an invaluable and indispensable reference tool. . . After an excellent, cohesive and informative introductory chapter, which places the book firmly in the field of regional entrepreneurship theory development, the reader is effortlessly prepared for the intellectually challenging read ahead. . . this book is well laid out and it is easy for the reader to pick up the thread of the argument, even after a lay-off. The endnotes after each chapter are useful and comprehensive, adding richness to the text through the additional information. The bibliography is as comprehensive as it is exhaustive. . . Professor Julien has given us a book that presents both an interesting and alternative perspective to the field of entrepreneurial cross-disciplinary research. Paul J. Ferri, *International Journal of Entrepreneurial Behaviour and Research* . . . it is my view that this book gives a very important contribution for the understanding of development of local entrepreneurship, through its cross-disciplinary approach. I see the book is especially interesting from an entrepreneurship and a regional development perspective. . . this book should inspire research that takes a more holistic approach using different levels of analysis and applies it to economic development at a local/territorial level, when studying entrepreneurship. Einar Lier Madsen, *International Small Business Journal* The reader who is interested in entrepreneurship and/or regional development will find this book a welcome contribution to the field. Rainer Harms, *Entrepreneurship and Innovation* For too long, researchers have regarded local dynamism

as the result of the actions of certain entrepreneurs. If this were the case, how could we explain the simultaneous presence of winning, stagnating or declining areas with very similar socioeconomic profiles within the same region? Departing from this restrictive and somewhat inadequate approach, Pierre-André Julien considers entrepreneurship as a collective behaviour specifically related to the dynamism of the milieu in which it develops. The author introduces a complex, innovative theory of local entrepreneurship, demonstrating that the emergence of new ventures and the development of existing enterprises cannot be understood without taking into account certain factors: locale, social capital, networking and entrepreneurial culture within a given area are all crucial to entrepreneurial growth. Expanding upon this theory, the book demonstrates how entrepreneurship can be fostered in order to support collective development. Various forms of partnership among socioeconomic actors are then analysed to highlight the social conventions and entrepreneurial culture that connect and intensify the energies at the root of local dynamism. This highly original book represents a departure from entrepreneurship literature that is largely limited to the study of entrepreneurs' behaviour. Its dynamic presentation of holistic theory will prove an extremely absorbing read for those with an academic or professional interest in business and management, entrepreneurship and regional development.

A Theory of Local Entrepreneurship in the Knowledge Economy

In the history of electronic communication, the last quarter of the nineteenth century holds a special place, for it was during this period that the telephone, phonograph, electric light, wireless, and cinema were all invented. In *When Old Technologies Were New*, Carolyn Marvin explores how two of these new inventions--the telephone and the electric light--were publicly envisioned at the end of the nineteenth century, as seen in specialized engineering journals and popular media. Marvin pays particular attention to the telephone, describing how it disrupted established social relations, unsettling customary ways of dividing the private person and family from the more public setting of the community. On the lighter side, she describes how people spoke louder when calling long distance, and how they worried about catching contagious diseases over the phone. A particularly powerful chapter deals with telephonic precursors of radio broadcasting--the "Telephone Herald" in New York and the "Telefon Hirmondo" of Hungary--and the conflict between the technological development of broadcasting and the attempt to impose a homogenous, ethnocentric variant of Anglo-Saxon culture on the public. While focusing on the way professionals in the electronics field tried to control the new media, Marvin also illuminates the broader social impact, presenting a wide-ranging, informative, and entertaining account of the early years of electronic media.

When Old Technologies Were New

This second decade of the millennium finds the world changing at a once unimaginable pace. Businesses, tangled in the interwoven threads of galloping globalization, technological advances, cultural diversity, economic recession and deep-rooted human social evolution, struggle to keep up with incessant changes; consequently and inexorably experiencing severe difficulties and disorientation. Executives, much bewildered, habitually turn to conventional, time-honoured strategies and practices, which increasingly fail to offer the much-sought answers and means to survival, competitiveness and growth. We are currently experiencing a business era of turbulence and dynamic change – an era that inherently rejects conventionality and orthodox business theory to reward businesses embracing agility, reflex-style adaptability, innovation and creativity. This turbulence is, however, not a parenthesis or even a pattern, but the new reality in which each business must reinvent and redefine itself. This is a new reality of stakeholders that shift focus from the external to the internal, from the tangible to the intangible, and from fact to perception. This book presents research and paradigms that transcend classical theory in order to examine how business practice is positively affected by these conditions. Across a multitude of sectors and organisational types, scholars of different business specialisations set the theoretical foundations of contemporary thinking and present their practical implementations.

Innovative Business Practices

Kenya, a land of safaris, wild animals, and Maasai warriors, perfectly represents Africa for many Westerners. This peerless single-source book presents the contemporary reality of life in Kenya, an important East-African nation that has served as a crossroads for peoples and cultures from Africa, the Middle East, and East Asia for centuries. As such, it is a land rich in cultural and ethnic diversity, where unique and dynamic traditions blend with modern influences. Students and general readers will be engrossed in narrative overviews highlighting Kenyan history, as well as the beliefs, vibrant

cultural expressions, and various lifestyles and roles of the Kenyan population. A chronology, glossary, and numerous photos enhance the narrative. Kenya today struggles with nation building. Its society comprises the haves and the have-nots and faces the challenges of the trend toward urbanization, with its attendant disruption of traditional social structures. For Kenyans, the preserving of traditional cultures is as important as making the statement that Kenya is a modern nation. Chapters on the land, people, and history; religion and worldview; literature, film, and media; art and architecture; cuisine and traditional dress; gender roles, marriage, and family; and social customs and lifestyle are up to date and written by a country expert. A chronology, glossary, and numerous photos enhance the narrative.

Culture and Customs of Kenya

Are the French masters at self-promotion, or is there really something behind all that bravado ? From fashion to food to the art of seduction — why do we all want their *je ne sais quoi* ? And, *sacrebleu*, how do we get it ? With tongue-in-cheek humor, this savvy guide takes us on a tour de France rich in history, anecdotes, and *crème-de-la-crème* addresses. The authors introduce us to seven French "tribes" and divulge their most enviable Gallic secrets, from what to take to dinner and why you should never arrive on time, to why written correspondence — from the thank you note to the sexy text — is everything. Covering wardrobe essentials and personal style advice, cult houseware products and infallible recipes, life-enhancing customs and *faux pas* to avoid, this indispensable guide filled with insider scoops unlocks — at last — the secrets for celebrating *la vie en rose*.

Ze French Do It Better

Never before has the everyday soundtrack of urban space been so cacophonous. Since the 1970s, sound researchers have attempted to classify noise, music, and everyday sounds using concepts such as Pierre Shafer's sound object and R. Murray Schafer's soundscape. Recently, the most significant team of soundscape researchers in the world has been concerned with the effects of sounds on listeners.

Sonic Experience

Glamor and indolence of life in the South of France as seen through Wharton's gaze.

Edith Wharton's French Riviera

Divided into four parts, this book examines the context of wine production, the wine consumer, and the social context of wine. It discusses themes like the historical, geographical, and cultural factors and the way they shape wine production and consumption, wine production, marketing differentiation, the contemporary wine consumer and lifestyle factors, and politics and the economics of wine. (Midwest).

Wine and Society

At a glance, high fashion and feminism seem unlikely partners. Between the First and Second World Wars, however, these forces combined femininity and modernity to create the new, modern French woman. In this engaging study, Mary Lynn Stewart reveals the fashion industry as an integral part of women's transition into modernity. Analyzing what female columnists in fashion magazines and popular women novelists wrote about the "new silhouette," Stewart shows how bourgeois women feminized the more severe, masculine images that elite designers promoted to create a hybrid form of modern that both emancipated women and celebrated their femininity. She delves into the intricacies of marketing the new clothes and the new image to middle-class women and examines the nuts and bolts of a changing industry—including textile production, relationships between suppliers and department stores, and privacy and intellectual property issues surrounding ready-to-wear couture designs. *Dressing Modern Frenchwomen* draws from thousands of magazine covers, advertisements, fashion columns, and features to uncover and untangle the fascinating relationships among the fashion industry, the development of modern marketing techniques, and the evolution of the modern woman as active, mobile, and liberated.

Dressing Modern Frenchwomen

The male market is exploding. Thanks to emerging social and cultural trends, men are becoming consumers to reckon with. In 1990 only 4% of men claimed to regularly use a skin care product. By 2015 the figure will have risen to 50%. *Branded Male* discusses the evolution of the male consumer

and the desire of marketers to tap into the still underdeveloped male market. Crammed with facts and anecdotes, it analyzes how to effectively brand products and services for the male market. Using a typical modern male's weekday as a template and examining all the influences affecting him, Branded Male considers his exposure to brands and the ways marketers can exploit these channels, taking you through popular strategies for marketing to men. In his trademark style, Mark Tungate paints a portrait of the male consumer. From razor blades to beer, from aftershave to hotels, he finds out which marketing messages have the most impact on male wallets. Men's bank balances may never be the same again.

Branded Male

Not by bread alone gathers essays on higher education, including some written especially for this book. They cover three key areas: the missions of higher education, public responsibility and qualifications. Together, these essays spell out a view of higher education as a key factor in developing modern societies built on the fundamental Council of Europe values of democracy, human rights and the rule of law. They also underline the key role of higher education in developing the ability of our societies to conduct intercultural dialogue. To fulfil its role, higher education needs to prepare for citizenship as well as for employment, for personal development as well as for the development of a broad knowledge base. Our vision of higher education and its multiple purposes must be reflected in the way we view qualifications. We also need to take a close look at how the public responsibility for higher education and research can best be exercised in a society with many actors, all of which have their own legitimate agendas. In this situation, public authorities have an overall responsibility for coherent education policies.

Not by Bread Alone

Trish Deseine revisits one hundred classic recipes from her childhood which have shaped her tastes and her cookery, dismissing once and for all the clichés about Irish food. Accompanied by sumptuous photography reflecting the special atmosphere of the Emerald Isle, Home is an emotional culinary tour which revisits traditional Irish ingredients like oats, kale, cream, apples, bacon and bread, and presents a new generation of Trish's favourite Irish chefs who have entrusted to Trish the secrets of some of their best recipes.

Home

A brand-new book of fashion secrets by New York Times best-selling author, model, and Parisienne extraordinaire, Ines de la Fressange. Ines de la Fressange's personal style is chic yet relaxed in every situation. While a navy-and-white-striped nautical top with slim, cropped jeans and flats is a classic French look, it's harder to pinpoint how Parisians unfailingly blend elegance and allure with such ease. In this sequel to her best seller Parisian Chic, the world's favorite style icon demonstrates how to achieve her quintessentially Parisian look throughout the year. Her style secrets start with the building blocks of wardrobe staples--an LBD that can be dressed up or down, timeless riding boots you'll wear for a lifetime, or the perfect pair of jeans--which she combines with panache to suit every situation, adding seasonal items like costume bangles, a top in this season's on-trend color, or the right shade of lip color.

Parisian Chic Look Book

Historical translations and underground transfers of knowledge and values between cultural domains merit more attention. This book discusses the past, present and future of meaning. It shows how management of meaning in organizations fuels sociocultural evolution in complex societies, changing semantic fields of possible meanings ahead.

The Management of Meaning in Organizations

There is no country in the world where food and cooking are so passionately and intricately woven into the lives, hearts and minds than in France. In this book, Trish Deseine shows the reader all there is to know about mastering French cuisine, from hosting chic dinner parties to cooking truffles and lobster.

Nobody Does It Better

This volume provides a history of human decoration and adornment.

Fashion, Costume, and Culture

Contemporary food goes way beyond avocado and quinoa salads. Delicious Places presents the new wave of cafés, restaurants and entrepreneurs that are writing a fresh chapter on culinary culture. Food culture has come a long way. New restaurants, bars and cafés are born out of fresh ideas that, with a clever twist, lead to an -unprecedented culinary experience that -balances location and concept--and ultimately influences a new world of food. Delicious Places collects the examples that execute the business idea in the best possible way. Single-dish restaurants, traditional -pasticcerias, fisherman cooperatives with the freshest produce or high-end restaurants in the mountains. They offer a unique experience that starts the moment you set foot in the door and spans from the interiors to the branding, and behind the scenes to the supply chains and sustainable procedures. Take a seat at the table and feast your senses one by one--the mind will follow

Delicious Places