

Online Library The Slicing Pie Handbook Perfectly Fair Equity Splits For Bootstrapped Startups

Right here, we have countless book **The Slicing Pie Handbook Perfectly Fair Equity Splits For Bootstrapped Startups** and collections to check out. We additionally allow variant types and also type of the books to browse. The satisfactory book, fiction, history, novel, scientific research, as capably as various further sorts of books are readily affable here.

As this The Slicing Pie Handbook Perfectly Fair Equity Splits For Bootstrapped Startups, it ends up mammal one of the favored book The Slicing Pie Handbook Perfectly Fair Equity Splits For Bootstrapped Startups collections that we have. This is why you remain in the best website to see the amazing ebook to have.

C70 - MORENO GOOD

From Cozy Classics to New Twists on Holiday Favorites, *It's Always Time For Pie* Whether you're craving a comforting favorite or an exciting new flavor, a celebratory indulgence or a quick treat, the answer is always pie—and this collection is your ultimate guide. Taylor Harbin, creator of the blog All Purpose Flour Child, shares an outstanding variety of recipes that guarantee pie perfection, from no-fuss crowd-pleasers to achievable masterpieces. Taylor's easy method produces a crisp, flaky crust every time, and her simple, unique fillings are as effortless as they are delicious. Whether you're a beginner or a seasoned baker, Taylor's fun, approachable directions, flavored crusts and creative combinations are sure to have you rushing to roll out your dough. You'll find traditional pies, like Wild Blackberry Birthday Pie and Papa's Golden Pecan Pie, and familiar classics reimagined into pie form, like Beef Bourguignon Skillet Pie and Mocha Coconut Cream Pie. You'll also discover unique and inventive flavors, like Aperol Citrus Creamsicle Pie, Roasted Cherry Tomato Bloody Mary Galette and Swedish Cardamom Roll Hand Pies, that will show you just how versatile pie can be.

How does a suburban pizza joint end up profiled on national magazine covers and network TV news? (Hint: The secret is not in the sauce.) When Nick Sarillo decided to open a family-friendly pizza restaurant in the suburbs of Chicago, people thought he was nuts. Having worked as a carpenter for much of his adult life, he lacked any formal experience in restaurants or in managing a small business. Everyone told him no one else would ever care about his place the way he did. They warned he'd have to work 20-hour-days and monitor every employee just to stay in business. But Sarillo saw things differently, and set out to run his business in a radically different way. Today Nick's Pizza & Pub is one of the top ten busiest independent pizza restaurants in the country, with two locations that gross about six times the revenue of the typical pizza restaurant. And in an industry

where most employees leave within less than a year, Nick's annual turnover rate is less than 20 percent. How did he do it? The secret lies in Nick's purpose-driven culture, in which every employee—from the waiters to the chefs to the managers—is equipped with the tools necessary to do their jobs while also advancing the company's overall mission. The result is higher sales, a dedicated team, and a big little business that is beloved by the entire community. In *A Slice of the Pie* Sarillo tells the story of how he built his extraordinary culture and shows how anyone can follow his methods. For instance, Nick's managers engage the staff by tracking and rewarding unusual metrics, such as how many guests request a particular server or the average check amount of each carryout host. Likewise, team members of all ages and levels of experience are encouraged to express themselves, acquire new skills, and suggest ideas to help the business grow. *A Slice of the Pie* will help transform even the smallest, simplest, and most ordinary business into a successful, high-performance organization.

Making a delicious pie has never been easier with this extensive cookbook from the popular Chicago bakery. When Paula Haney first opened the Hoosier Mama Pie Company on March 14, 2009 (Pi day, appropriately enough), she worried whether her new business could survive by specializing in just one thing. But with a line around the block, Paula realized she had a more immediate problem: had she made enough pie? The shop closed early that day, but it has been churning out plenty of the Chicago's most delectable pies ever since. Specializing in hand-made, artisanal pies that only use locally sourced and in-season ingredients, Hoosier Mama Pie Company has become a local favorite and a national destination gaining praise from *Bon Appetit*, the Food Network, and Food & Wine as one of the top pie shops in the country. Now, *The Hoosier Mama Book of Pie* delivers all the sumptuous secrets of buttery crusts, fruity fillings, creams and custards, chess pies, over-the-top pies,

and even the stout and hearty savory pie. The practically oriented, easy-going, and accessible style of this book will help bakers both new and old make the perfect pie for every occasion. On top of all of this, *The Hoosier Mama Book of Pie* also includes tips on technique, fascinating historical anecdotes, and an emphasis on special seasonal recipes, as well as quiches, hand pies, and scones. This beautifully photographed and designed book has the classic retro feel of the mid-20th century golden age of pie, and all the warmth and personality of the Hoosier Mama Pie Co.'s cozy Chicago storefront. The focus on using local produce and employing the farm-to-table philosophy gives the book a contemporary twist, helping home bakers make the freshest, most delicious pies imaginable. Now readers can take a little piece of the Hoosier Mama Pie Company anywhere they go. Praise for the Hoosier Mama Book of Pie "Paula Haney . . . just put out a massive cookbook with her recipes . . . and it's something very special. The almost-400-page tome details Hoosier Mama's opening and development, as well as Haney's recipes for everything from crust to biscuits to custard fillings. The photos make everything look delicious and, to the above-average baker, everything seems relatively easy to execute." —Marah Eakin, *The AV Club* "Everything you could possibly want to know about proper pie making is covered . . . No facet of the process is too humble for discussion; the merits of salt in the crust is given as much thought as the best way to combine butter and flour. If you've ever wanted to learn the right way to crimp a pie, or how to make lattice work actually work, this is the book for you." —*Serious Eats*, naming Hoosier Mama a top dessert cookbook of 2013

A designer who's "turned pie crust decorating into an art form" shows how to embellish an ordinary crust—for a creation as beautiful as any cake (Martha Stewart). Everyone knows that serving a pie for dessert makes guests happy. And serving one with a beautifully designed crust that

makes guests swoon is even better. Pies can be as stunningly attractive as the most decorative cakes with the use of some basic techniques and the appropriate care when working with pie dough. The recipes and techniques in this book give any home baker the tools to create breathtaking works of pie art. From preparation of the dough to the last moments of baking, all methods are clearly presented using step-by-step photographs. A flat surface, rolling pin, sharp knife, and cookie cutters of different sizes and shapes make embellishing an ordinary pie crust easy. The 25 designs in this book, arranged by three levels of difficulty, range from graphic art styles to seasonal-inspired florals—offering the first guide to creating these stunning works of edible art. “[A] gorgeous cookbook...As the book progresses, so do your skills.” —Taste of Home

Four-time undefeated boxing world champion, cooking personality, and passionate health advocate, Laila Ali's *Food For Life* features over 100 sassy recipes that will help you “swap it out.” In Laila's kitchen, nutrition is King, but flavor is Queen! In her debut cookbook, Laila shows you how to make knockout meals in ways that work with your busy and demanding life, so you can eat healthy, delicious food without feeling hungry! *Food for Life* shares more than 100 of Laila's favorite recipes. Whether you're new to cooking, busy feeding a family, or ready to eat healthier, *Food for Life* will be your guidebook! In *Food for Life*, you'll find real-life recipes to bring simple, healthy, hearty, and satisfying food to the table, such as: - Stovetop Ratatouille - Oven-“Fried” Chicken - West Coast Southern Greens - The Greatest of All Time Burger (her father's favorite) - Heavenly Lemon Yogurt Cake

Chef Chloe, the first vegan winner of *Cupcake Wars*, brings her signature creativity and fun to the best part of every meal: Dessert! CHEF CHLOE'S first all-dessert cookbook, *Chloe's Vegan Desserts*, will satisfy your sweet tooth from morning to night with more than 100 recipes for cakes and cupcakes, ice cream and doughnuts and pies—oh my! And you just will not believe these delicious dishes are vegan. You can start the day with New York-Style Crumb Cake, light and zesty Lemon Poppy Seed Muffins, luscious Chocolate Babka, or decadent Tiramisu Pancakes (topped with a dollop of cool Coconut Whipped Cream). Here, too, are more than a dozen inventive, innovative, irresistible cupcake recipes, including *Chloe's Cupcake Wars'* Award-Winning Chocolate Orange Cupcakes with Candied Orange Peel, saffron- and cardamom-spiced Bollywood Cup-

cakes, and rich and boozy Chocolate Beer Cupcakes with Irish Whiskey Buttercream. Chloe's got you covered for the holidays with her Easy Apple Pie and Absolutely Perfect Pumpkin Pie, Holiday Trifle, Nuts for Hot Cocoa, and Pumpkin Spice Latte. She re-creates classic desserts and treats from Chocolate Chip Cookies to Classic Crème Brûlée, and veganizes store-bought favorites with her Oreo-style Chloe O's, Pumpkin Whoopie Pies, Animal Cookies, and Black-and-White Cookies—which are better (and healthier) than what you'll find at the grocery store. Chloe also serves up brand-new triumphs like her dreamy Lemon Olive-Oil Cake, Rosemary Ice Cream with Blueberry Sauce, Coconut Cream Pie, Chocolate Cream Pie, Coconut Sorbet with Cashew Brittle, and good-to-the-last-drop milkshakes. Who can possibly resist? Go ahead and lick that spoon—there are no worries when you bake vegan! With gorgeous color photography, clever tips, and a comprehensive section on vegan baking basics to get you started, *Chloe's Vegan Desserts* will be your new vegan dessert bible.

One day Sophie comes home from school to find two questions in her mail: “Who are you?” and “Where does the world come from?” Before she knows it she is enrolled in a correspondence course with a mysterious philosopher. Thus begins Jostein Gaarder's unique novel, which is not only a mystery, but also a complete and entertaining history of philosophy.

“Brutally beautiful — not like anything else you'll read this year, or any other.” - Cassandra Clare, #1 New York Times bestselling author of *Clockwork Angel* Kit and Fancy Cordelle are sisters of the best kind: best friends, best confidantes, and best accomplices. The daughters of the infamous Bonesaw Killer, Kit and Fancy are used to feeling like outsiders, and that's just the way they like it. But in *Portero*, where the weird and wild run rampant, the Cordelle sisters are hardly the oddest or most dangerous creatures around. It's no surprise when Kit and Fancy start to give in to their deepest desire—the desire to kill. What starts as a fascination with slicing open and stitching up quickly spirals into a gratifying murder spree. Of course, the sisters aren't killing just anyone, only the people who truly deserve it. But the girls have learned from the mistakes of their father, and know that a shred of evidence could get them caught. So when Fancy stumbles upon a mysterious and invisible doorway to another world, she opens a door to endless possibilities....

The *Tassajara Bread Book* has been a favorite among renowned chefs and novice

bakers alike for more than thirty years. In this deluxe edition, the same gentle, clear instructions and wonderful recipes are presented in a new paperback format with an updated interior design and full-color photos of the breads. Deborah Madison, author of *Vegetarian Cooking for Everyone*, says, “This little book has long been a guide for those who want to bake but don't know where to begin, as well as for those who want to go beyond and discover not just recipes, but bread making itself.”

What if you had colleges coming after you instead of the other way around? The hidden little secret of college admissions is that most schools are desperate... desperate for great kids who do things differently and will make their campuses vibrant and exciting. And you don't have to be an A student, the president of your student body, or the winner of the national spelling bee to do this. Any student can become someone that colleges compete for if you follow the recommendations in this book. *The Secret of NTAs: Unusual activities that make you stand out* *Breaking the Zone: Take advantage of where you're from and who you are* *Striking the Nerve: Decode what colleges believe in, then match those values* *Your Application Team: Getting references, teachers, and counselors to boost your odd* And much more No matter where you are in your high school career, you can start these things today and vastly increase your odds of getting into the competitive college of your choice.

“I've read a million sales books and taken almost a million classes in formal sales training, but your practical techniques make all those pale in comparison. It makes such sense!” -Jackie Schwartz, *Planet Einstein Pitch Ninja* provides practical steps for making your presentation dynamic and engaging by providing a simple framework that emphasizes body language and other non-verbal cues to effectively persuade an audience. *Pitch Ninja* is based on the Super-Awesome Presentation Zone Program that divides the space used by the presenter into three distinct zones: The Intimacy Zone is where you make personal connections with audience members The Excitement Zone is where you pump up the crowd and get them engaged in your message The Information Zone is where you convey the details of your presentation to decision makers Each zone has a specific set of behaviors including eye contact, arm movements, gestures and body position. The result is a highly engaging presentation that makes your ideas pop and dazzles your audience. Perfect for the beginner or seasoned professional, every speaker can be a Pitch Ninja!”

Create 75 beautiful and unique pies using

traditional techniques and modern tools from a couple who has baked their way to the top. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD52 Get ready for a new, fresh take on baking the ultimate feel-good dessert: pie! In *The New Pie*, Chris Taylor and Paul Arguin—winners of more than 500 awards for baking (including the Best of Show Award at the National Pie Championships)—re-examine the wholesome world of pie. Through traditional time-honored techniques, modern cooking methods (like *sous vide*), innovative flavors (birthday cake; Tahitian pineapple; and mocha "mystery"), and a love for kitchen gadgets (like immersion circulators and silicone texture mats), these legendary competition circuit pie experts reinvent the traditional pastime of pie-making. With step-by-step instructions and playful photography, you'll learn to make groundbreaking creations, including a magnificent Blueberry-Maple Pie with wood-grain lattice, the King Fluffernutter Pie, and a striped chocolate Pie of the Tiger. Whether you are a pie voyeur, new baker, or baking enthusiast you will find inspiration at every turn and pies to satisfy every craving.

When a deputy asks for help with a wedding proposal and a man connected to his future wife is found dead, Nora Pennington and her fellow readers investigate the connection to the woman's past and the secret she is hiding from everyone.

"How do we split up the equity ownership of our startup?" This guide provides a framework and process to help startup founders answer this common question. Equity ownership affects the culture and sense of wellbeing of a startup. Founders typically sacrifice a great deal of other life opportunities to work on a startup effort. In exchange for that sacrifice, a founder wants to feel the ownership equation with any co-founders is fair. In detail, this *Founder's Pocket Guide* walks entrepreneurs through the following elements:

- Take The Founder Test to make sure everybody deserves founder status
- Review the case for splitting your founder equity into equal parts
- Use the Equity Split Scorecard as a fair method to allocate more equity to highly skilled cofounders
- Solve common equity problems using founder vesting structures
- Answer common equity split questions like IP and founder-investors

Note that this guide does not go into how to use equity to attract employees or using equity to pay service providers, advisors, development companies, or other contractors. This guide focuses solely on the best practices of deciding the equity ownership split between the founders of a startup venture.

"The Calumet Book of Oven Triumphs!" by General Foods Corporation. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten—or yet undiscovered gems—of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

From the #1 bestselling author of *The Bomber Mafia*, the landmark book that has revolutionized the way we understand leadership and decision making. In his breakthrough bestseller *The Tipping Point*, Malcolm Gladwell redefined how we understand the world around us. Now, in *Blink*, he revolutionizes the way we understand the world within. *Blink* is a book about how we think without thinking, about choices that seem to be made in an instant—in the blink of an eye—that actually aren't as simple as they seem. Why are some people brilliant decision makers, while others are consistently inept? Why do some people follow their instincts and win, while others end up stumbling into error? How do our brains really work—in the office, in the classroom, in the kitchen, and in the bedroom? And why are the best decisions often those that are impossible to explain to others? In *Blink* we meet the psychologist who has learned to predict whether a marriage will last, based on a few minutes of observing a couple; the tennis coach who knows when a player will double-fault before the racket even makes contact with the ball; the antiquities experts who recognize a fake at a glance. Here, too, are great failures of "blink": the election of Warren Harding; "New Coke"; and the shooting of Amadou Diallo by police. *Blink* reveals that great decision makers aren't those who process the most information or spend the most time deliberating, but those who have perfected the art of "thin-slicing"—filtering the very few factors that matter from an overwhelming number of variables.

An engaging guide to excelling in today's venture capital arena Beginning in 2005, Brad Feld and Jason Mendelson, managing directors at Foundry Group, wrote a long series of blog posts describing all the parts of a typical venture capital Term Sheet: a document which outlines key financial and other terms of a proposed investment. Since this time, they've seen the series used as the basis for a number of college courses, and have been thanked by thousands of people who have used the infor-

mation to gain a better understanding of the venture capital field. Drawn from the past work Feld and Mendelson have written about in their blog and augmented with newer material, *Venture Capital Financings* puts this discipline in perspective and lays out the strategies that allow entrepreneurs to excel in their start-up companies. Page by page, this book discusses all facets of the venture capital fundraising process. Along the way, Feld and Mendelson touch on everything from how valuations are set to what externalities venture capitalists face that factor into entrepreneurs' businesses. Includes a breakdown analysis of the mechanics of a Term Sheet and the tactics needed to negotiate Details the different stages of the venture capital process, from starting a venture and seeing it through to the later stages Explores the entire venture capital ecosystem including those who invest in venture capitalist Contain standard documents that are used in these transactions Written by two highly regarded experts in the world of venture capital The venture capital arena is a complex and competitive place, but with this book as your guide, you'll discover what it takes to make your way through it.

Equity can be a powerful tool to attract resources and talent to your startup; dividing it up improperly can cause irreversible damage and derail an otherwise promising company. *Will Work for Pie* shows how to apply the logic of the aptly named Slicing Pie model for equity splits that has been used by thousands of startups all over the world to create a perfectly fair equity split. In this book, you'll learn what fairness looks like in a startup and how to achieve it: How the Slicing Pie model works and why it always creates a fair split What motivates employees and teams and how to build an effective incentive program How to determine the fair market value of just about anything your company needs A fascinating addition to the entrepreneur's library, *Will Work for Pie* speaks to both startup founders and early participants who are looking at team-building for a new company, as well as seasoned entrepreneurs who may be wary of equity splits following a bad experience (or two).

Нарізання пирога--це система, яка дозволить відкривати компанії навіть без фінансових вкладень; розподіляти капітал так, щоб кожен учасник компанії залишався щасливим та при своєму. Нарізання пирога це універсальна система, яка підходить для початку будь-яких стартапів та компаній на початкових стадіях їх становлення й дає відповіді на наступні питання: Як відкрити власну справу? Як

знайти партнерів, розподілити капітал та залишитись друзями? Як знайти фінансування? Як зібрати та працювати в команді? Що робити, коли хтось йде? Та багато інших корисних порад, які допоможуть вам на шляху створення бізнесу вашої мрії.

Elin Hilderbrand, author of the enchanting *Summer People* and *The Beach Club*, invites you to experience the perfect getaway with her sparkling new novel. Adrienne Dealey has spent the past six years working for hotels in exotic resort towns. This summer she has decided to make Nantucket home. Left flat broke by her ex-boyfriend, she is desperate to earn some fast money. When the desirable Thatcher Smith, owner of Nantucket's hottest restaurant, is the only one to offer her a job, she wonders if she can get by with no restaurant experience. Thatcher gives Adrienne a crash course in the business...and they share an instant attraction. But there is a mystery about their situation: what is it about Fiona, the Blue Bistro's chef, that captures Thatcher's attention again and again? And why does such a successful restaurant seem to be in its final season before closing its doors for good? Despite her uncertainty, Adrienne must decide whether to open her heart for the first time, or move on, as she always does. Infused with intimate Nantucket detail and filled with the warmth of passion and the breeze of doubt, *The Blue Bistro* is perfect summer reading.

Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

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 Elsen, 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 Genti & Hyers, two of the most sought-after food photographers working today. With its new and creative recipes, this may not be your mother's cookbook, but it's sure to be one that every baker from

novice to pro will turn to again and again. Every year students leave college to work in corporate jobs all over the world. Very few of them have been exposed to businesses and how they work. *Business Basics* provides a primer on the mechanics of how a business works to help students hit the ground running in their first job or internship. This book provides valuable insight into the structure and internal operations of for-profit and nonprofit businesses. It can help students get started on the right foot by understanding the basics, such as: * Organizational structure - from the Board of Directors to the entry-level employee. * Key business functions and how they work together. * Primary responsibilities and roles of different departments. * Business growth and evolution - from tiny startups to fortune 500 companies. This book is designed to complement the James S. Kemper Foundation's *Business Basics* Internship program and online course.

Entrepreneurs and early-stage company participants get taken advantage of so frequently that we hardly notice. Bad equity deals are the rule, not the exception. The *Slicing Pie Handbook* outlines a framework for perfectly fair equity splits for early-stage, bootstrapped startup companies. Based on the dynamic equity model popularized by the book *Slicing Pie*, a formula in use by entrepreneurs all over the world. The *Slicing Pie Handbook* will help you determine the right share for people who contribute the things you need to start your company including help, equipment, supplies, rent and even credit. You will learn how to fairly allocate equity when people contribute and how to fairly recover equity when people leave the company. Includes a special chapter for EU startups.

A Good Day to Bake is full of 70 sweet and savoury baking recipes for any day of the week, led by flavour. Going through the ritual of bringing out the measuring scales, pouring out flour, whipping up the eggs, stirring the batter and impatiently slicing up warm cake is a beautiful thing that deserves to be enjoyed all year round no matter the day, season or occasion. This is a cookbook that embraces simplicity, mindfulness and the therapeutic comforts of baking. The Great British Bake Off's 2016 contestant Benjamina writes so warmly about cakes and her recipes speak to a natural, seasonal and down-to-earth way of baking. Chapters include Herbs & Tea, Stone Fruit & Berries, Vegetables, Best of Beige, Spice Cupboard, and Chocolate. Because every day is a good day to bake.

One of Food52's most popular columnists and a New York Times bestselling author,

top food stylist Erin Jeanne McDowell shares her baking secrets and the science behind them. When people see Erin McDowell frost a perfect layer cake, weave a lattice pie crust, or pull a rich loaf of brioche from the oven, they often act as though she's performed culinary magic. "I'm not a baker," they tell her. But in fact, expert baking is not at all unattainable, nor is it as inflexible as most people assume. The key to freedom is to understand the principles behind how ingredients interact and how classic methods work. Once these concepts are mastered, favorite recipes can be altered and personalized almost endlessly. With the assurance born out of years of experience, McDowell shares insider tips and techniques that make desserts taste as good as they look. With recipes from flourless cocoa cookies and strawberry-filled popovers (easy), through apple cider pie and black-bottom crême brûlée (medium), to a statuesque layer cake crowned with caramelized popcorn (difficult), and "Why It Works," "Pro Tip," and make-ahead sidebars with each recipe, this exciting, carefully curated collection will appeal to beginning and experienced bakers alike.

Slicing Pie outlines a simple process for making sure that the founders and early employees of a start-up company get their fair share of the equity. You will learn: How to value the time and resources an individual brings to the company relative to the contributions of others; The right way to value intangible things like ideas and relationships; What to do when a founder leaves your company; How to handle equity when you have to fire someone. (4e de couv.).

115 recipes--wholesome new creations and celebrated favorites from the blog--from the husband and wife team behind *Two Peas & Their Pod* **TWO PEAS & THEIR POD** celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar bash for 200 guests to quick-and-easy healthy weeknight dinners like never-fail favorites like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert!), Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their healthy, inexpensive, time-saving, kid friendly meal roster; aspiring home cooks who want to eat-in delicious food more than they eat out; as well as anyone looking to share their love of food

and the giving spirit with their neighbors, TWO PEAS & THEIR POD will help readers bring home that (achievable!) slice of Americana, where families come together to enjoy fresh and nutritious meals and there's always a batch of still-warm cookies waiting on the counter.

A Financial Times Book of the Year 2020! Should companies be run for profit or purpose? In this ground-breaking book, acclaimed finance professor and TED speaker Alex Edmans shows it's not an either-or choice. Drawing from real-life examples spanning industries and countries, Edmans demonstrates that purpose-driven businesses are consistently more successful in the long-term. But a purposeful company must navigate difficult trade-offs and take tough decisions. Edmans provides a roadmap for company leaders to put purpose into practice, and overcome the hurdles that hold many back. He explains how investors can discern which companies are truly purposeful and how to engage with them to unleash value for both shareholders and society. And he highlights the role that citizens can play in reshaping business to improve our world. This edition has been thoroughly updated to include the pandemic, the latest research, and new insights on how to make purpose a reality.

Go beyond guacamole! Enjoy avocados in 70 delicious and different ways and improve your health with this cookbook devoted to the popular superfood. Research shows that adding an avocado a day to your diet can improve your overall health, but even most avocado lovers don't know what to do with them beyond adding a slice or two to a sandwich or mashing one into guacamole. Here are 70 simple and delicious tasty recipes for everything from breakfast to dessert, including Avocado Green Curry Noodles, Tequila, Citrus and Ginger Stuffed Avocados, Avocado Waffles, and Avocado Key Lime Pie. Author Lara Ferroni educates readers on the various kinds of avocados and how to pick them, store them, and even grow them! Home cooks will learn how to use avocado butter, oil, and honey, and how to incorporate avocados into any every meal of the day.

The Book of R is a comprehensive, beginner-friendly guide to R, the world's most popular programming language for statistical analysis. Even if you have no programming experience and little more than a grounding in the basics of mathematics, you'll find everything you need to begin using R effectively for statistical analysis. You'll start with the basics, like how to handle data and write simple programs, before moving on to more advanced topics, like producing statistical summaries of

your data and performing statistical tests and modeling. You'll even learn how to create impressive data visualizations with R's basic graphics tools and contributed packages, like ggplot2 and ggvis, as well as interactive 3D visualizations using the rgl package. Dozens of hands-on exercises (with downloadable solutions) take you from theory to practice, as you learn: -The fundamentals of programming in R, including how to write data frames, create functions, and use variables, statements, and loops -Statistical concepts like exploratory data analysis, probabilities, hypothesis tests, and regression modeling, and how to execute them in R -How to access R's thousands of functions, libraries, and data sets -How to draw valid and useful conclusions from your data -How to create publication-quality graphics of your results Combining detailed explanations with real-world examples and exercises, this book will provide you with a solid understanding of both statistics and the depth of R's functionality. Make The Book of R your doorway into the growing world of data analysis.

Updated with a brand-new selection of desserts and treats, the fully illustrated Sally's Baking Addiction cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, Sally's Baking Addiction, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with Sally's Candy Addiction and Sally's Cookie Addiction.

The Pie and Pastry Bible is your magic wand for baking the pies, tarts, and pastries of your dreams—the definitive work by the country's top baker. -More than 300 recipes, 200 drawings of techniques and equipment, and 70 color pictures of finished pies, tarts, and pastries -Easy-to-follow recipes for fruit pies, chiffon pies, custard pies, ice-cream pies, meringue pies, chocolate pies, tarts and tartlets,

turnovers, dumplings, biscuits, scones, crostadas, galettes, strudel, fillo, puff pastry, croissants (chocolate, too), Danish, brioche, sticky buns, cream puffs, and profiteroles -All kinds of fillings, glazes, toppings, and sauces, including pastry cream, frangipane, Chiboust, fruit curds, ice creams, fondant, fruit preserves, streusel, meringues, ganache, caramel, and hot fudge -A separate chapter featuring foolproof flaky, tender, and original crusts of every kind imaginable. Here are a few: Flaky Cream Cheese Pie Crust, Flaky Cheddar Cheese Pie Crust, Miracle Flaky Lard Pie Crust, and Flaky Goose Fat Pie Crust; Bittersweet Chocolate, Coconut, Ginger, and Sweet Nut Cookie Crusts; and Vanilla, Gingersnap, Chocolate, and Graham Cracker Crumb Crusts -Countless tips that solve any problem, including the secrets to making a juicy fruit pie with a crisp bottom crust and a lemon meringue pie that doesn't weep -How to make a tender and flaky pie crust in under three minutes -How to make the best brownie ever into a crustless tart with puddles of ganache -Exciting savory recipes, including meat loaf wrapped in a flaky Cheddar cheese crust and a roasted poblano quiche -Extensive decorating techniques for the beginning baker and professional alike that show you how to make chocolate curls, pipe rosettes, crystallize flowers and leaves, and more -Detailed information on ingredients and equipment, previously available only to professionals -The wedding cake reconceived as a Seven-Tier Chocolate Peanut Butter Mousse Tart -Pointers for Success follow the recipes, guaranteeing perfect results every time

Get the dough rolling and perfect your pie-making skills to bake beautiful, foolproof versions of the corner bakery classics and French patisserie favorites—plus a host of whimsical, modern pies and tarts of all kinds like sky-high meringue pies, uniquely flavored fruit pies with intricate lattice-woven tops, and lush elegant tarts. The Perfect Pie is the definitive guide to gorgeous pies and tarts. Maybe you want to master homespun pies that celebrate seasonal produce, or get creative with pastry-encased canvases for modern flavor profiles. No matter your pie preference, this collection will inspire you to bake. We've tested our way to the best techniques for building foolproof bakery-quality pies from the crust up: Learn how to create the flakiest pie crust from dough that's a breeze to roll. Become the expert in classics like Sweet Cherry Pie and also wow with pies that show off interesting flavors like Blueberry Earl Grey Pie (tea is infused into the filling and an adorning glaze) or Browned Butter Butternut Squash Pie with

Sage. Make meringues that don't weep, or fruit filling for Deep-Dish Apple Pie that doesn't shrink under the tall-standing top crust. Discover the world of tarts like Chocolate-Hazelnut Raspberry Mousse Tart with looks that deceive its simplicity (we top crispy store-bought puff pastry with a quick mousse), sleek sesame brittle-decorated Chocolate-Tahini Tart, and rustic galettes. When you're ready to up your game, learn to design intricate pie tops (think: braided edges for Pecan Pie; a herringbone lattice pattern for Ginger Plum Pie; creative cutouts for Apricot, Vanilla Bean, and Cardamom Pie; and candied peanut clusters for Peanut Butter and Concord Grape Pie), fashion pies big (slab pies for a crowd) and small (muffin tin pies, jar pies, and pie pops), and use ingredients you never thought to put in pie like husk cherries or rose water.

The authors document how four forces—exponential technologies, the DIY innovator, the Technophilanthropist, and the Rising Billion—are conspiring to solve our biggest problems. "Abundance" establishes hard targets for change and lays out a strategic roadmap for governments, industry and entrepreneurs, giving us plenty of reason for optimism.

For many researchers, Python is a first-class tool mainly because of its libraries for storing, manipulating, and gaining insight from data. Several resources exist for individual pieces of this data science stack, but only with the Python Data Science Handbook do you get them all—IPython, NumPy, Pandas, Matplotlib, Scikit-Learn, and other related tools. Work-

ing scientists and data crunchers familiar with reading and writing Python code will find this comprehensive desk reference ideal for tackling day-to-day issues: manipulating, transforming, and cleaning data; visualizing different types of data; and using data to build statistical or machine learning models. Quite simply, this is the must-have reference for scientific computing in Python. With this handbook, you'll learn how to use: IPython and Jupyter: provide computational environments for data scientists using Python NumPy: includes the ndarray for efficient storage and manipulation of dense data arrays in Python Pandas: features the DataFrame for efficient storage and manipulation of labeled/columnar data in Python Matplotlib: includes capabilities for a flexible range of data visualizations in Python Scikit-Learn: for efficient and clean Python implementations of the most important and established machine learning algorithms

IACP AWARD FINALIST • The expert baker and bestselling author behind the Magnolia Network original series Zoë Bakes explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. "Zoë's relentless curiosity has made her an artist in the truest sense of the word."—Joanna Gaines, co-founder of Magnolia NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In Zoë Bakes Cakes, bestselling author and expert baker Zoë

François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut-Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil's Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë's expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

Erin Jeanne McDowell, New York Times contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. The Book on Pie starts with the basics, including techniques, conversions, make-a-heads, and styling tricks, before diving into 100 of her unique and intriguing recipes. Find everything from classics like apple and pumpkin, to more inspired recipes like Hand-Pie Ice Cream Sandwiches and Chinese BBQ Pork and Scallion Pie. Erin takes every recipe a step further with Pie-deas: ideas for swapping doughs, crusts, and toppings for infinitely customizable pies. Mix and match Pumpkin Spice Pie Dough and Dark Chocolate Drippy Glaze, or the Chive Compound-Butter Crust with the Croque Madame Pielets . . . the possibilities are endless. Look no further than The Book on Pie for the only book on pie you'll ever want or need.