

# Octaphilosophy

*Presents a collection of jewelry pieces from a variety of contemporary designers.*

*The culinary philosophy of premiere chef André Chiang, whose Restaurant André is in the top 50 world's best restaurants list. Headed up by chef-owner André Chiang, Restaurant André's menu centres around his 'Octaphilosophy' taking into account Chiang's eight elements of gastronomy: salt, texture, memory, purity, terroir, south, artisan and uniqueness. Octaphilosophy, explores one year in his restaurant. Including snacks, mains and sweets over each season, and the stories and processes behind each dish, Chiang will share his unique approach to food combining the technical precision of Asian gastronomy with the Western culinary preference for produce,*

## Read Book Octaphilosophy

*producers and seasonality. This volume includes 150 recipes, 95 full dishes, 22 fermented juices and 33 basic recipes. Heavily illustrated with photos of the working kitchen, and the final results, Octaphilosophy will be one of the first cookbooks to capture the emerging gastronomic scene in Asia and its leading proponent. From award-winning chef Gabriel Kreuther, the definitive cookbook on rustic French cooking from Alsace Gabriel Kreuther is the cookbook fans of the James Beard Award-winning chef have long been waiting for. From one of the most respected chefs in the United States, this cookbook showcases the recipes inspired by Kreuther's French-Swiss-German training and refined global style, one that embraces the spirits of both Alsace, his homeland, and of New York City, his adopted home. Sharing his restaurant creations and interpretations of traditional Alsatian dishes, Kreuther will teach the*

## Read Book Octaphilosophy

*proper techniques for making every dish, whether simple or complex, a success. Recipes include everything from the chef's take on classic Alsatian food like the delicious Flammekueche (or Tarte Flambée) and hearty Baeckeoffe (a type of casserole stew) to modern dishes like the flavorful Roasted Button Mushroom Soup served with Toasted Chorizo Raviolis and the decadent Salmon Roe Beggar's Purse garnished with Gold Leaf. Featuring personal stories from the chef's childhood in France and career in New York as well as stunning photography, Gabriel Kreuther is the definitive resource for Alsatian cooking worthy of fine dining.*

*Bitor Arguinzoniz has achieved world fame as a grill genius with his restaurant Etxebarri, located in the farming community of Axpe, a tiny village nestled beneath mountains an hour's drive southeast of Bilbao. When he bought the restaurant building in the center of the*

## Read Book Octaphilosophy

*village more than twenty-five years ago, he and his family rebuilt it entirely themselves. He is self-taught and has only ever worked in one kitchen - his own - where he designed and built his famous adjustable-height grills. With no other reference than the oldest culinary technique in the world—fire—he grills using utensils designed by himself, uses specific woods and has an obsessive search for the best product, Arguinzoniz has revolutionized the way people roast meat, fish or vegetables. He cooks everything over a grill—even dessert—so everything has a unique taste to it. Michelin awarded Asador Etxebarri a Michelin star in 2010, describing the food as 'an unadulterated pleasure for lovers of simply grilled and roasted dishes...' and he is ranked number 6 in the San Pellegrino World's 50 Best Restaurants 2017. He rarely leaves the restaurant except to tend to his farm animals, which supply many of the raw ingredients for his tasting*

## Read Book Octaphilosophy

*menu. This book describes the man, his kitchen and his recipes in words and stunning photography.*

*Octaphilosophy*

*Yakitori, Yardbird, Hong Kong*

*Benu*

*Le Livre Blanc*

*To Exalt the Ephemeral: Alina Szapocznikow, 1962-1972*

*The Hand & Flowers Cookbook*

Internationally acclaimed star chef Rodolfo Guzmán of Boragó introduces the exciting world of high-end Chilean gastronomy. "It isn't every day that a restaurant knocks your socks off, but Boragó managed it with ease." —Financial Times

## Read Book Octaphilosophy

Chef Rodolfo Guzmán serves a dynamic, wildly imaginative tasting menu at his acclaimed Santiago restaurant Boragó, using only native Chilean ingredients – often reinventing his courses mid-service. The book combines his fascinating narratives about Chilean geography and ingredients, his never-before-published notebook sketches of dishes and creative processes, and gorgeous landscape and food photographs that introduce readers to the distinctive pleasures of Chilean culture and cuisine. This is rounded off by Guzmán's

## Read Book Octaphilosophy

selection of 100 savoury and sweet recipes exclusively chosen from the menu at Boragó. Sensuality and abjection in the sculpture of an artist who expressed the female experience unapologetically and presciently This catalog considers the pivotal turning points in the Polish artist Alina Szapocznikow's (1926-73) life and career from the late 1950s to the early 1970s. It considers her experimental approach to materials, ranging from plaster and bronze to her groundbreaking use of polyester resin in the mid-1960s. Szapocznikow's work maps her

## Read Book Octaphilosophy

engagement with her own body as it transformed from healthy to ailing. Her art amounts to a powerful meditation on what she once described as "a fleeting instant, a trivial instant ... our terrestrial passage." These sensual casts and sculptures of body parts are ecstatic and abject, playful and disturbing, direct and elusive. Unapologetic in their expression of the female experience, including that of terminal illness, Szapocznikow's works remain hauntingly relevant today. Featuring new photography, the publication aims to render the tactility and

## Read Book Octaphilosophy

spatiality of these works in brilliant new detail. This catalogue raisonne of Gerhard Richter's drawings encompasses all of his works in pencil, india ink, ballpoint pen, and other drawing media, on both paper and canvas since 1964. Whereas Richter's early drawings were oriented towards pure illustration, beginning in 1967, he began to use projected photographs as his point of departure. In addition to including many studies and working sketches for paintings, this book also contains preliminary works that Richter later came to consider as finished

## Read Book Octaphilosophy

drawings in their own right. This comprehensive examination presents more than 400 drawings, each with descriptive captions and background text, as well as essays by Dieter Schwarz and Birgit Pelzer that investigate this crucial component of one of the 20th century's most celebrated artist.

Very few of us actually plan our careers. In fact, many of us spend more effort planning what schools to go to, what co-curricular activities to join or where to go on holiday than what careers to go into. The reality, though, is that you will

## Read Book Octaphilosophy

spend around two-thirds of your adult life at work, and how that time is spent goes a long way towards determining your quality of life. In this inspirational collection of 20 interviews with some of Singapore's leading professionals, author Ronald Tay distills their lessons and insights into a power-packed guide to achieving success in work and life. Coming from diverse industries and fields of expertise, each interviewee reveals his or her journey from the tentative first steps, to the setbacks and difficulties, to finally tasting the fruits of their

## Read Book Octaphilosophy

choices and hard work. Discover their secrets to laying the foundations for a successful career! Ronald Tay is Executive Director at the UBS Business University, overseeing talent and leadership development in the Asia Pacific region. His contributions within the training development field have helped his firm win HRM's Best Training and Development Award two years in a row in 2012 and 2013. Ronald also lectures on Career Management topics at the Singapore Management University and National University of Singapore. He completed his

## Read Book Octaphilosophy

executive MBA from the University of Southern Illinois with distinctions earned in all his 11 course modules

Chicken and Charcoal

Big Bad Breakfast

Central

Cook it Raw

Ring Redux

Connect the Dots

**From the James Beard Award winner, Top Chef Masters contestant, and acclaimed author comes this fun, festive, and highly caffeinated ode to the joys and rituals**

## Read Book Octaphilosophy

**of the Southern breakfast, with over 125 recipes inspired by the author's popular restaurant in Oxford, Mississippi. John Currence is one of the most celebrated and well-loved chefs in the South. Among his string of highly successful restaurants in Oxford, Mississippi, Big Bad Breakfast holds a special place in diners' hearts: It is a gathering place where people from all walks come together to share the most important meal of the day, breakfast. Southerners know how to do breakfast right, and Currence has elevated it to an artform: dishes like Banana-Pecan Coffee Cake, Spicy Boudin and Poached Eggs, and Oyster Pot Pie are comforting, soulful, and packed with real Southern flavor. Big Bad Breakfast is full of delicious recipes that will make the day ahead that**

## Read Book Octaphilosophy

**much better--not to mention stories of the wonderful characters who fill the restaurant every morning, and a meditation on why the Southern breakfast is one of America's most valuable culinary contributions.**

**A personal chef monograph, and the first book, from globally-acclaimed chef Ana Roš of Hiša Franko in Slovenia Set near the Italian border in Slovenia's remote Soča valley, in the foothills of mountains and beside a turquoise river full of trout, Ana Roš tells the story of her life. Through essays, recollections, recipes, and photos, she shares the idyllic landscape that inspires her, the abundant seasonal ingredients from local foragers, the tales of fishing and exploring, and the evolution of her inventive and sophisticated food at Hiša Franko - where**

## Read Book Octaphilosophy

**she has elevated Slovenian food and become influential in the global culinary landscape.**

**A cookbook with over 100 vegetarian recipes for the home cook from the studio kitchen of world-renowned artist Olafur Eliasson. Discover the act of cooking and eating in a creative environment with Studio Olafur Eliasson: The Kitchen. Featuring over 100 vegetarian recipes cooked at Olafur Eliasson's studio kitchen, these recipes have served as nourishment and source of creative inspiration and communal discussion every day for his staff, artists, and guest collaborators, including René Redzepi and Alice Waters. Foreword by Alice Waters, who has cooked in the kitchen, and shares Olafur's vision for cooking and eating together as a daily**

## Read Book Octaphilosophy

**connection that inspires.**

**Painter, essayist and poet Etel Adnan works in various media, from painting, drawing, poetry, film and tapestry. This volume presents some of her work and accompanies her 2016 exhibition at the Serpentine Sackler Gallery in London.**

**Odd Apples**

**Studio Olafur Eliasson: The Kitchen**

**100 Great Philosophers Who Changed the World**

**Food Inspired by Nature**

**Failed Views**

**LIMA the cookbook**

**Massimo Bottura, the world's best chef, prepares extraordinary meals from ordinary and sometimes 'wasted'**

## Read Book Octaphilosophy

ingredients inspiring home chefs to eat well while living well. 'These dishes could change the way we feed the world, because they can be cooked by anyone, anywhere, on any budget. To feed the planet, first you have to fight the waste', Massimo Bottura Bread is Gold is the first book to take a holistic look at the subject of food waste, presenting recipes for three-course meals from 45 of the world's top chefs, including Daniel Humm, Mario Batali, René Redzepi, Alain Ducasse, Joan Roca, Enrique Olvera, Ferran & Albert Adrià and Virgilio Martínez. These recipes, which number more than 150, turn everyday ingredients into inspiring dishes that are delicious, economical, and easy to make.

Award-winning photographer Stuart Franklin's exploration of how we, as humans, are driven to visually document our

## Read Book Octaphilosophy

experiences and the world around us. Stuart Franklin took one of the most powerful photographs of the twentieth century - the 'tank man' in Tiananmen Square, Beijing, 1989. From his insightful position as a photographer, Franklin explores why we are driven to visually document our experiences and the world around us. He focuses on photography but traces this universal need through art, literature and science. Looking at photojournalism, war photography and work recording our culture, Franklin identifies some of its driving impulses: curiosity, outrage, reform and ritual; the search for evidence, for beauty, for therapy; and the immortalization of memory. As our understanding of 'documentary' continues to expand, Franklin considers photographic staging - where, perhaps, the future

## Read Book Octaphilosophy

of the genre may lie: in search of truth over fact. "This book traces what I shall call the documentary impulse. Here I mean the passion to record, with fidelity, the moments we experience and wish to preserve, the things we witness and might want to reform; or simply the people, places or things we find remarkable... Photography (and journalism) practised respectfully has the power to educate us all towards a greater understanding and empathy towards others." —Stuart Franklin

The extraordinary jewelry presented in this book is inspired by the beauty of the earth's natural treasures. The ingredients are diamonds, garnets, gold, silver, copper, jade, and sapphires, and they are shaped in the forms of eggplant, red pepper, Savoy cabbage, green peas, and squash. This unique and stunning book pairs the newest line of jewelry

## Read Book Octaphilosophy

from the acclaimed Hemmerle company with simple and elegant recipes by British chef Tamasin Day-Lewis. The name Hemmerle has been synonymous with fine jewelry for more than a century. Each piece of jewelry is exquisitely photographed alongside a sumptuous vegetable-centered dish, for which an easy-to-follow recipe is provided. Filled with the brilliant reds, greens, yellows, and purples that make vegetables and gems so appealing, this cookbook-cum-catalog is a feast for the eyes as well as the palate.

Le Livre Blanc is a cookbook that reinvents cuisine. Anne-Sophie Pic has taken the long-established culinary traditions of her family and her country, and re-imagined them through a contemporary and exhilarating approach to texture, form and flavor. The book includes 50 recipes that, like those of

## Read Book Octaphilosophy

another culinary inventor, Heston Blumenthal, both inspire and amaze. From foams and emulsions, to working with sous-vide and siphons, the recipes transform the everyday, and the not-so-everyday, into the extraordinary. Throughout the book Pic delivers insights into her creative process, including the interplay of imagination and memory in creating dishes, and the associations between flavours and textures that make her cooking unique.

The Eight Elements of Restaurant André

Room for Dessert

A Chef's Companion for Home

Pegan Diet Cookbook

The Spirit of Alsace, a Cookbook

Food & Beer

## Read Book Octaphilosophy

Chef Marc Lepine's debut cookbook, *Atelier*, is a celebration of a restaurant that has reinvigorated the fine-dining culture in Canada. It begins with "Origins," which traces Lepine's expansive career--from his relationship with food at an early age to his formal training in Europe and, eventually, the U.S. at Michelin-starred Alinea to the opening of *Atelier*. "Vision" explores a unique creative approach that is fueled by a

## Read Book Octaphilosophy

restless imagination and personal expression, while "Innovations" features a spirited collection of 48 artful dishes that critics and fans have come to love--Carrot Hoop, Octopus Terrarium, Dino Egg, and many more. Here, we'll see thought-provoking recipes inspired by local ingredients, seasonality, and pioneering techniques. This impressive and beautiful volume is an exciting tribute to a unique culinary philosophy. Featuring

## Read Book Octaphilosophy

beautiful photography by award-winning photographer Christian Lalonde, *Atelier* is an essential book for chefs, culinary professionals, and foodies with an interest in modern cuisine, food culture, and an unconventional approach to dining.

The first book on San Francisco's three-Michelin starred restaurant Benu and its chef Corey Lee, hailed by David Chang as one of the best chefs on earth. Since striking out

## Read Book Octaphilosophy

on his own from Thomas Keller's acclaimed French Laundry in 2010, Corey Lee has crafted a unique, James Beard Award-winning cuisine that seamlessly blends his South Korean heritage with his upbringing in the United States. Benu provides a gorgeously illustrated presentation of the running order of one of Lee's 33-course tasting menus, providing access to all the drama and pace of Benu's kitchen and dining room.

## Read Book Octaphilosophy

Forewords by Thomas Keller and David Chang are accompanied by additional short prose and photo essays by Lee, detailing the cultural influences, inspirations, and motivations behind his East&hyphen;meets&hyphen;West approach.

Who am I? What is justice? What does it mean to live a good life? Fully illustrated throughout, this engaging and accessible hardback book invites readers to contemplate the ideas of 100

## Read Book Octaphilosophy

key philosophers within the Western intellectual tradition. Covering philosophical, scientific, political and religious thought over a period of 2500 years, 100 Great Philosophers Who Changed the World serves as an excellent guide to this history of philosophy and the progress that has been made in interpreting the world around us. These figures include: • Aristotle • Jean-Jacques Rousseau • Karl Marx • Simone de Beauvoir • Noam

## Read Book Octaphilosophy

Chomsky • W.V.O Quine By presenting details of their lives and the concerns and circumstances that motivated them, this book makes philosophy come to life as a relevant and meaningful approach to thinking about the contemporary world.

The growing popularity of Peruvian cuisine throughout the world has made Lima, the capital of Peru, a destination city for food lovers. Virgilio Martinez is the most famous

## Read Book Octaphilosophy

young chef in Peru. His restaurant Central, in Lima, is among the best in the world and he has opened two LIMA restaurants in the heart of London. With this collection of more than 100 of Virgilio's fuss-free, contemporary recipes you can cook this fresh, vibrant, healthy food at home using your local fish, meat and vegetables - plus the superfoods for which Peruvian food is renowned.

Etel Adnan

## Read Book Octaphilosophy

The Cozy Christmas Movie Cookbook

Bread Is Gold

Drawings 1964-1999 ; Catalogue Raisonné

Regarding Cocktails

A Sparkling Collection of Dazzling  
Designs

Failed Views combines photographs of-or representing-nature. While the book is titled, Failed Views, it is this failure, either in the attempt to simulate nature or in nature being thwarted by itself, that makes these scenes worth considering. This book continues my use of humor as a way to engage the viewer as evidenced in previous projects such as Bird Watching and Book of Trees. Books allow the viewer

## Read Book Octaphilosophy

to enter into another world for a while and now feels like a good time to offer a humorous and peculiar experience of landscape.

Cook it Raw tells the story of an exciting collection of avant garde chefs who come together to create unique dining experiences that explore and question social, cultural and environmental issues. Held initially in Copenhagen to mark the 2009 climate change summit the first 'Raw' dinner challenged the chefs to examine the issue of sustainability. As the events have developed so too have the issues, themes and general philosophy of the group. Winter and the question of creativity (Collio-Italy), the Wilderness and culinary comradeship (Lapland) and tradition and the artisan (Iskikawa-Japan) have all been explored on the plate by the

## Read Book Octaphilosophy

likes of Rene Redzepi, Albert Adria, Alex Atala, Daniel Patterson, Magnus Nilsson, Inaki Aizparte, Massimo Bottura and Claude Bosi. Normally reserved for a select number of diners this book reveals for the very first time the 'Raw' collective's philosophy and creative endeavours. With contributions from leading food writers and 'Raw' supporters such as Antony Bourdain, Jeffrey Steingarten and Andrea Petrini; plus, over 400 behind-the-scenes images of the events and an inspiring collection of the chefs' own 'Raw' recipes, notes and anecdotes - Cook it Raw is an exclusive window into the world's most progressive culinary collective. Cook up Christmas cheer with inspiration from beloved holiday movies! 'Tis the season for cozy comforts, delicious holiday treats, and having a good cry while watching your

## Read Book Octaphilosophy

favorite Christmas movies! The Cozy Christmas Movie Cookbook: Mouthwatering Food to Enjoy During Your Favorite Holiday Films brings you 100 recipes inspired by America ' s most adored Christmas films, from Northpole to The Christmas Train, A Royal Christmas, and many more! Give the gift of seasonal fun to the holiday film-lover in your life, or enjoy the dozens of recipes—from snacks and small bites, to Christmas cookies and cakes, to warming drinks and cocktails, with a recommended film to watch with each—while curled up next to your Christmas tree, in the seasonal glow of your own home. Snack on popcorn treats as you wrap gifts, pipe frosting onto Christmas cookies with your favorite Lacey Chabert or Danica McKellar film on in the background, and bake up a storm for your next party. Have a lovely Christmas

## Read Book Octaphilosophy

with the perfect companion cookbook to the most wonderful time of year. You ' ll find yourself cozying up to your most cherished films with delectable recipes from this very special cookbook!

A curated collection of some of the most powerful and awe-inspiring Brutalist architecture ever built This Brutal World is a global survey of this compelling and much-admired style of architecture. It brings to light virtually unknown Brutalist architectural treasures from across the former eastern bloc and other far flung parts of the world. It includes works by some of the best contemporary architects including Zaha Hadid and David Chipperfield as well as by some of the master architects of the 20th century including Le Corbusier, Mies van der Rohe, Frank Lloyd Wright, Louis Kahn, Paul

## Read Book Octaphilosophy

Rudolph and Marcel Breuer.

Etxebarri

Ana Ros

Gabriel Kreuther

Learn The Eat Your Medicine Approach With 150 Recipes  
Combining The Best of Paleo And Vegan Diet For Absolute  
Lifelong Health. Includes Fully Vegan Recipes Options

Plant: Exploring the Botanical World

Gerhard Richter

The long-awaited cookbook from Tom Kerridge's  
legendary two-Michelin-star pub. The Hand &  
Flowers is the first (and only) pub in the world to  
acquire two Michelin stars. At this relaxed and

## Read Book Octaphilosophy

accessible dining space in the heart of Buckinghamshire, Tom Kerridge serves up innovative, sophisticated dishes that masterfully reinvent and elevate British classics for the twenty-first century. The incredible new cookbook presents 70 of the best dishes that have ever appeared on the menu, including Roast hog with salt-baked potatoes and apple sauce; Slow-cooked duck breast, peas, duck-fat chips and gravy; Smoked haddock omelette; Salt cod Scotch egg with red pepper sauce and picante chorizo; and Chocolate and ale cake with salted caramel and muscovado ice cream. With specially commissioned

## Read Book Octaphilosophy

photography by renowned photographer Cristian Barnett, The Hand & Flowers Cookbook is a stunning celebration of one of the world's best and most authentic restaurants.

Liar & Spy meets The Parker Inheritance in this whimsically complex story about human connection and the power we all have to determine our own fate. Is there anything more random than middle school? Sixth graders Oliver and Frankie don't think so. Their first few weeks have been full of weirdness -- lunchtime thievery, free beef jerky, and Matilda, the mysterious new girl who knows everything about

## Read Book Octaphilosophy

them, but has a lot to learn about making friends. But what if none of it is random at all? What if a reclusive genius is keeping an eye on them and making sure the tiny pieces of his puzzle fall into place, one by one, until strange, seemingly unconnected incidents snowball totally out of control? Imagine the odds! First a cardamom shortage takes down the school bully. Then a giant dog leads to some extracurricular spying. Soon Oliver is being followed and Matilda is hacking the FBI. And by the time they discover a gang of angry clowns and the world's largest game of Mousetrap, an insanely brilliant plan has been set in

## Read Book Octaphilosophy

motion that will change their lives forever. Connect the Dots is an intricately plotted story about the power of human connection and a chain of "coincidences" so serendipitous they must be destiny at work.

The ultimate gift for gardeners and art-lovers, featuring 300 of the most beautiful and pioneering botanical images ever Following in the footsteps of the international bestseller Map: Exploring the World, this fresh and visually stunning survey celebrates the extraordinary beauty and diversity of plants. It combines photographs and cutting-edge micrograph scans with watercolours, drawings, and prints to bring

## Read Book Octaphilosophy

this universally popular and captivating subject vividly to life. Carefully selected by an international panel of experts and arranged in a uniquely structured sequence to highlight thought-provoking contrasts and similarities, this stunning compilation of botanically themed images includes iconic work by celebrated artists, photographers, scientists, and botanical illustrators, as well as rare and previously unpublished images.

From perfect pink ladies to rough-skinned russets: a gorgeous study of the wondrous variety of apples William Mullan's obsession with apples began when he

## Read Book Octaphilosophy

saw his first Egremont Russet at a Waitrose grocery store outside of London. Fascinated by its gnarled, potato-like appearance and shockingly fresh, nutty flavor, Mullan began searching for, and photographing, rare apple varieties. In *Odd Apples*, each apple is lovingly rendered and styled according to its individual "personality"--a combination of its looks and its flavors. The apples are set against complementary brightly colored backdrops; they are peeled or unpeeled, cut or whole, skin shriveled or perfectly smooth and shiny. It is precisely this odd charm combined with the hitherto unknown that

## Read Book Octaphilosophy

makes these photographs fascinating studies of a supposedly commonplace fruit. Mullan embraces its idiosyncratic aesthetic qualities completely, and invites us, in this attractive gift book, to embark on a visual expedition into the world of the apple. By day, William Mullan (born 1989) works at an artisanal chocolate factory in Brooklyn, and by night, he photographs fruit. British-born, New York-based Mullan came to photography as an autodidact and his talent was quickly recognized. His Odd Appleproject developed into an influential and much talked-about series, reviewed by the New Yorker, the New York Times and

## Read Book Octaphilosophy

i-D Magazine, and released as a sold-out run of prints on his website.

Coming from the South

500 Gemstone Jewels

The Weight of the World

Delicious Jewels

Mouthwatering Food to Enjoy During Your Favorite Holiday Films

Quay

The extraordinary cuisine of Peruvian chef Virgilio Martínez of Central, one of the most admired emerging talents in the culinary world This exquisite

## Read Book Octaphilosophy

monograph from acclaimed Peruvian chef Virgilio Martínez follows the innovative and exciting tasting menu at his signature restaurant, Central, in Lima. Organized by altitude, each chapter highlights recipes, food, and documentary photographs, together with personal essays. His journeys and life as a chef are motivated by his insatiable curiosity and passion for the biodiversity of his land. "At Central we cook ecosystems." —Virgilio Martinez

Three sisters. An inherited Nantucket restaurant. One year before they can sell. Mandy, Emma and Jill are as close as three sisters who live hundreds of miles apart can be. They grew up together on Nantucket, but Mandy is the only one that stayed. Jill lives a

## Read Book Octaphilosophy

glamorous life in Manhattan as a co-owner of a successful executive search firm. Never married, she is in her mid-thirties and lives in a stunning, corner condo with breathtaking views of the city and Hudson river. Everyone thinks there's something going on with her partner, Billy, because as a workaholic, she spends more time with him than anyone else. But there's never been anything but friendship between them and Billy loves being a bachelor in NYC. Emma lives in Arizona and is an elementary school teacher and an aspiring photographer. She met her college professor husband, Peter, in grad school and they've been married for about fifteen years. In recent years, she's noticed that Peter has grown distant. But when

## Read Book Octaphilosophy

he shares a surprising secret, she doesn't see it coming and her world is turned upside down. Mandy followed her high school boyfriend, Cory to Boston College, and right after graduation, they married and settled in Dover, just outside of Boston. Cory joined a successful hedge fund, while Mandy took a job at a downtown financial services firm as an administrative assistant. She quit a year later, when Blake, the first baby came. Two years later, when Brooke was born, Cory left to open a competing Hedge Fund and they moved home to Nantucket. Now that the children are older, Mandy has more free time and is eager to do more than just volunteer with local charity events. But Cory doesn't want her to work. He thinks it doesn't

## Read Book Octaphilosophy

reflect well on him and appearances are everything to Cory. Though when Mandy finds something unusual in his gym bag, she begins to question what is really going on. When their beloved grandmother, Rose Ferguson passes peacefully in her sleep a week before her ninety-ninth birthday she leaves them quite a surprise. In addition to her Nantucket home, they learned that she was the silent owner of Mimi's Place, one of Nantucket's most popular year-round restaurants. There is of course, a catch--she left the restaurant equally to Mandy, Emma, and Jill--and also to Paul, the chef for the past twelve years. And before they can sell, all three girls need to work at the restaurant for a period of one year--or else their

## Read Book Octaphilosophy

shares will go to Paul—who was also Emma's first love. A 60-recipe book from an internationally acclaimed chef/brewer duo dedicated to elevating and pairing beer with high-end dining. The debut book by Danish gypsy brewer Jeppe Jarnit-Bjergsø of the bar Tørst, and Canadian chef Daniel Burns of the Michelin-starred restaurant Luksus—both in a shared space in Greenpoint, Brooklyn where they elevate beer to the level of wine in fine dining. With a dialogue running throughout the book, *Food & Beer* examines the vision and philosophy of this duo at the forefront of a new gastronomic movement. With a stunning, bold aesthetic, the design will highlight the dual visions of the authors and the spaces—Tørst, which is more

## Read Book Octaphilosophy

rustic and relaxed, and Luksus, which is more sleek and refined. Foreword by internationally renowned chef René Redzepi, co-owner of Noma, Copenhagen, the #3 restaurant in the world.

An exploration of the art and writing of Louise Bourgeois through the lens of her relationship with Freudian psychoanalysis From 1952 to 1985, Louise Bourgeois (1911-2010) underwent extensive Freudian analysis that probed her family history, marriage, motherhood, and artistic ambition--and generated inspiration for her artwork. Examining the impact of psychoanalysis on Bourgeois's work, this volume offers insight into her creative process. Philip Larratt-Smith, Bourgeois's literary archivist, provides an

## Read Book Octaphilosophy

overview of the artist's life and work and the ways in which the psychoanalytic process informed her artistic practice. An essay by Juliet Mitchell offers a cutting-edge feminist psychoanalyst's viewpoint on the artist's long and complex relationship with therapy. In addition, a short text written by Bourgeois (first published in 1991) addresses Freud's own relationship to art and artists. Featuring excerpts from Bourgeois's copious diaries, rarely seen notebook pages, and archival family photographs, *Louise Bourgeois, Freud's Daughter* opens exciting new avenues for understanding an innovative, influential, and groundbreaking artist whose wide-ranging work includes not only renowned large-scale sculptures but

## Read Book Octaphilosophy

also a plethora of paintings and prints.

Borago

The New School of Scale-to-Tail Cooking and Eating

Louise Bourgeois, Freud's Daughter

The Susan Grant Lewin Collection

The Documentary Impulse

Sun and Rain

Best Kitchen Basics takes the unique, gobsmackingly delicious basics from a world-renowned restaurant to the domestic kitchen. Best Kitchen Basics beats the revolutionary drum in the domestic kitchen—no longer are high-end techniques or recipes the sole domain of award-winning restaurants. Here, Mark Best breaks it down, putting the individual elements of

## Read Book Octaphilosophy

each recipe into the home cook's hands and empowering them to think differently. The book includes 100 original recipes built around thirty accessible ingredients—from eggplant to pumpkin and chocolate to eggs—and teaches how to use these ingredients as a base to create innovative recipes at varying levels of difficulty.

Regarding Cocktails is the only book from the late Sasha Petraske, the legendary bartender who changed cocktail culture with his speakeasy-style bar Milk & Honey. Here are 85 cocktail recipes from his repertoire—the beloved classics and modern variations—with stories from the bartenders he personally trained. Ingredients, measurements, and preparations are beautifully illustrated so that readers can make professional

## Read Book Octaphilosophy

cocktails at home. Sasha's advice for keeping the home bar, as well as his musings, are collected here to inspire a new generation of bartenders and cocktail enthusiasts.

The first cookbook from cult yakitori restaurant Yardbird puts the spotlight on chicken - taking grilling to a whole new level. Chicken is the world's best loved meat, and yakitori is one of the simplest, healthiest ways to cook it. At Yardbird in Hong Kong, Canadian chef Matt Abergel has put yakitori on the global culinary map. Here, in vivid style, with strong visual references to Abergel's passion for skateboarding, he reveals the magic behind the restaurant's signature recipes, together with detailed explanations of how they source, butcher, skewer, and cook the birds with no need for special equipment. Fire up

## Read Book Octaphilosophy

the grill, and enjoy. The first comprehensive book about yakitori to be published in English, this book will appeal to home cooks and professional chefs alike.

Have you been trying many different diets without any significant results? Do you find those diets too restrictive and demanding for your day-to-day life? Then the Pegan Diet can be the one diet you have always been looking for. If you are wishing for a diet that is effective, anti-inflammatory, but at the same time not extreme and environmentally friendly... well, look no further, because you may have just found the perfect diet for you. We all know the benefits to our organism that a whole food diet provides: minerals, vitamins, nutrients and phytonutrients. But we also know that our biochemicals are

## Read Book Octaphilosophy

very different from one another, and an extreme diet plan may not be perfect for all of us. This is why the Pegan diet was born. Born from the combination between the Vegan diet and the Paleo Diet, the Pegan Diet takes all the best benefits and insights from both, giving birth to the definitive diet for great health. Going Pegan means embracing the common sense eating philosophy that can give you health benefits that only a well-balanced feeding habit can give to our bodies: lots of vegetables and fibers and the right amount of protein. In this cookbook, you will find the best hand-picked recipes to embrace the Pegan lifestyle. Inside you will find: What exactly means going Pegan? What is the "Eat your medicine" approach? The food approved VS the food you should avoid

## Read Book Octaphilosophy

and why. The 3 big benefits a Pegan Diet will give you right away. The best recipe selection for Brunch, Appetizer, Lunch, Burgers, Wraps, Gluten-Free Pasta & Noodles, Sides, Dinner, Shakes and Desserts! And as a special treat for our reader, we know that some of you want to stick to a fully vegan diet...

That is why all of the meat recipes included in this book have their fully vegan option! So what are you waiting for, click the "Buy now" button and start to eat Pegan!

The Most Important Book of the Day [A Cookbook]

The Restaurant

Career Conversations

Take One Fish

Atelier: The Cookbook

## Read Book Octaphilosophy

### This Brutal World

*- Colorful presentation of 150 more than a hundred rings from the Susan Grant Lewin Collection- A who's who of contemporary art jewelry- Selected artists include: Claire Falkenstein and Arline Fisch (USA); Wendy Ramshaw (UK); Bruno Martinazzi, Giampaolo Babetto, and Annamaria Zanella (Italy); Friedrich Becker, Karl Fritsch, and Daniel Kruger (Germany); and David Bielander (Switzerland)- "Artists' Voices" section gives insight into individual approaches for creating each ring*

*Ring Redux presents more than a hundred avant-garde rings by renowned international artists who explore*

## Read Book Octaphilosophy

*this age-old jewelry form with great vitality and relevance to society today. In the essay "Riffs on Rings," Ursula Ilse-Neuman provides valuable insights into the astonishing variations on one of the most intimate and enduring forms of body adornment, revealing the profound and subtle differences in how these artists evoke the ring's potential to express ideas that extend beyond its ornamental role. The skill and audacity infused in these intimate sculptural forms is captured in stunning new color photographs. In the "Artists' Voices" section, the jewelers provide valuable perspectives on the conception and execution of their works. The collection of rings presented here has been*

## Read Book Octaphilosophy

*acquired over five decades by Susan Grant Lewin and will be exhibited at the SCAD Museum of Art, Savannah, Georgia.*

*The definitive guide to perfect pastry from the former elBulli apprentice and his destination restaurant in Bali Will Goldfarb showcases a menu of desserts and fine pastry work at Room4Dessert in Ubud, Bali, with an approach inspired by local ingredients and stunning surroundings. In this, his first book, with a foreword by Albert Adrià, Goldfarb lifts the curtain on his creativity, revealing the processes that form the basis of his stand-out desserts, exploring taste, texture, and flavor. Home*

## Read Book Octaphilosophy

*cooks can master basic recipes with the aid of step-by-step photography, then enter his creative world to see how staples can be turned into stunning masterpieces.*

*Forget everything you thought you knew about fish cookery with Take One Fish. There are no rules when it comes to cooking fish according to James Beard award winning chef Josh Niland, only an endless world of possibilities. With 60 mind-blowing recipes from just 15 global varieties of fish, this cookbook will take you on a gustatory journey – from elaborate to easy, small to large and – always – scale to tail. Josh’s multi award-winning and bestselling book, The Whole Fish Cookbook, revealed*

## Read Book Octaphilosophy

*the blueprint for a new and unprecedented kind of fish cookery. In this latest book, Josh continues to open our eyes to the potential of fish in the kitchen, starting from the moment we take our fish home and unpack it – yes that's right: bring it home, take it out of the plastic, let it breathe uncovered in your fridge. Then you are ready. With flair, colour and bucket loads of flavour, Take One Fish unpacks each of Josh's 15 fish to reveal their true culinary potential, from swordfish cotoletta to pot au feu, to tuna mapo tofu to an ethereal raw flounder. Celebrate the drips, crunchy bits, burnt edges and imperfections that are so central to Josh's mission – to get more people*

## Read Book Octaphilosophy

*having fun with fish ingenuity every day.*

*Much-anticipated book from culinary genius Peter Gilmore, one of the top 50 chefs in the world. Quay's stunning design and photography perfectly echoes Peter's nature-based philosophy and organic presentation.*

*Best Kitchen Basics*