



which people of the Red River Delta make sense of their bodies, illness, and medicine. Traditional knowledge and practices have persisted but are now expressed through and alongside global medical knowledge and commodities. Western medicine has been eagerly adopted and incorporated into everyday life in Vietnam, but not entirely on its own terms." "David Craig addresses a range of contemporary fascinations in medical anthropology and the sociology of health and illness: from the trafficking of medical commodities and ideas under globalization to the hybridization of local cultural formations, knowledge, and practices. His book will be required reading for international workers in health and development in Vietnam and a rich resource for courses in cultural geography, anthropology medical sociology, regional studies, and public and international health."--BOOK JACKET. Title Summary field provided by Blackwell North America, Inc. All Rights Reserved.

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„Nikdy nev?? chemikovi, který neumí va?it.“ Co se stane, když pustíte do kuchyn? n?koho, kdo se vyzná v chemii? Bude výsledkem chutné jídlo, nebo exploze? V p?ípad? Ond?eje Dvo?áka vám garantujeme to první, a nádavkem dostanete ještě obrovské množství p?ekvapivých, zábavných, zajímavých a fundovaných informací o tom, jaké chemické a fyzikální procesy jsou odpovědné za st?edn? prope?ený hov?zí steak, omamnou v?ni smaženého ?ízku, k?upavou zeleninu, nadýchaný popcorn nebo tu nejlepší domácí zmrzlinu... vzorce ještě nikdy nebyly tak p?ístupné a zábavné! Držíte v rukou knihu, která nabízí skute?n? pestré ?tení. Výklad o chemických vlastnostech základních potravin jako cukr, mléko, máslo, maso ?i voda vyst?ídá exkurz do zákoutí mongolské kuchyn?. Od popisu principu vnímání chutí se dostaneme k tomu, pro? jsou n?které papri?ky opravdu hodn? pálivé, dozvíme se, za co je v kuchyni odpovědná Maillardova reakce a jen tak mimochodem se nau?íme, jak p?ipravit steak podle našich p?edstav. I taková totiž m?že být chemie: skute?n? praktická v?da, úzce propojená s našimi každodenními životy.

An essential tool for assisting leisure readers interested in topics surrounding food, this unique book contains annotations and read-alikes for hundreds of nonfiction titles about the joys of comestibles and cooking.

This book is known in the market for its strong consumer emphasis in which it takes a unique approach by using consumer products to illustrate chemical principles. Each area - chemistry and consumerism - reinforces the other in examinations of gasoline and petroleum, detergents, foods and food additives, plastics, and more.

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Mayonnaise "takes" when a series of liquids form a semisolid consistency. Eggs, a liquid, become solid as they are heated, whereas, under the same conditions, solids melt. When meat is roasted, its surface browns and it acquires taste and texture. What accounts for these extraordinary transformations? The answer: chemistry and physics. With his trademark eloquence and wit, Hervé This launches a wry investigation into the chemical art of cooking. Unraveling the science behind common culinary technique and practice, Hervé This breaks food down to its molecular components and matches them to cooking's chemical reactions. He translates the complex processes of the oven into everyday knowledge for professional chefs and casual cooks, and he demystifies the meaning of taste and the making of flavor. He describes the properties of liquids, salts, sugars, oils, and fats and defines the principles of culinary practice, which endow food with sensual as well as nutritional value. For fans of Hervé This's popular volumes and for those new to his celebrated approach, *The Science of the Oven* expertly expands the possibilities of the

kitchen, fusing the physiology of taste with the molecular structure of bodies and food.

????:Radiation detection and measurement

Many herbs and spices, in addition to their culinary use for taste, contain chemical compounds which have medicinal uses. For this reason, herbs and spices have been used for treating various ailments since ancient times. Modern scientific methods have enabled researchers to isolate bioactive compounds from herbs and spices and perform chemical analyses, which can be used to develop medicines to treat different diseases. This book series is a compilation of current reviews on studies performed on herbs and spices. Science of Spices & Culinary Herbs is essential reading for medicinal chemists, herbalists and biomedical researchers interested in the science of natural herbs and spices that are a common part of regional diets and folk medicine.

This book uses everyday practical examples to illustrate sensitivities of heat transfer problems to governing variables in a concise and readable format. Examples include cooling of a chip, sizing a solar collector for a pool, cooking a turkey, solar tanning, ice formation on a lake, and more. This book is intended for engineering researchers and advanced students concerned with Heat Transfer problems, as well as industry professionals in variety of settings. Professionals in electronics packaging, power generation, equipment design and manufacturing, components testing and analysis, and others, will benefit from a better understanding of applied heat transfer issues in their work.

Traditional Chinese edition of Sharks Fin and Sichuan Pepper:A Sweet-Sour Memoir of Eating in China, praised as one of the best travel food writings. Fuchsia Dunlop writes for Gourmet, Saveur, the Financial Times, and Time Out. In Traditional Chinese.

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A heartwarming collection of holiday mysteries full of merriment . . . and murder! Wreath Between the Lines by Daryl Wood Gerber The Agatha Award–winning author of Sifting Through Clues returns to the Cookbook Nook, where Jenna Hart is busy decking the halls and ducking a killer . . . The holidays are Jenna Hart’s favorite time of year, but just as she’s decorating the Cookbook Nook for all the festive events, her imperious older sister makes a surprise visit, anxious that her husband’s been more naughty than nice. To make matters worse, her father’s good friend Jake shows up on her doorstep with a frantic report that his friend has been murdered—trussed with Christmas lights and impaled with a tree star . . . Breaking the Mould by Victoria Hamilton In this Christmas-themed Vintage Kitchen Mystery from the author of Cast Iron Alibi, when the town’s resident Scrooge is found dead, Jaymie says Bah humbug! to murder . . . Now that Thanksgiving’s behind her, vintage cookware enthusiast Jaymie Leighton Müller is excitedly making plans for the upcoming Dickens Days festival—the town’s month-long celebration leading up to Christmas. With a hot cider booth on the village green to warm the hearts and bodies of the townsfolk and a diorama featuring a scene from A Christmas Carol, things are shaping up for a festive season—until the town’s local Scrooge is found murdered, a vintage pudding mould covering his cracked skull . . . The Twelve Dice of Christmas by Gail Oust Welcome to Serenity Cove, a peaceful Southern community where the residents like to play dice, play golf and, when foul play moves in, play detective . . . With Christmas fast approaching, Kate McCall and her dice-playing friends get into the holiday spirit by agreeing to help the elderly Eula Mae Snow













