

Le Guide Michelin France 2019

Volume XIII includes scientific articles and reports from the 16th International Scientific Conference on the topic of „The science and digitalisation in help of business, education and tourism“, September 7th -8th , 2020, Varna, Bulgaria.

Amazing year with amaz-ing events. Food andHotel Indonesia 2019, Pub Restaurant andBar 2019 gained bigsuccess events last month, not to men-tions many other events such HotelInvestment Malaysia 2019 and manyother. There are upcoming hospitalityevents next month too and THINC 2019will held in Bali this September 5th, somanage your time to register and cometo this famousinvestment conference. Since its inception,the conference has been the founding grounds for some of themost defining hospitality trends in this part of the world. Each year,THINC Indonesia brings together nearly 250 industry stakeholders,business leaders and key decision-makers from close to 15 nations .Food and Hotel Malaysia 2019, The Malaysian premier trade onlyfood and hospitality show, Food & Hotel Malaysia (FHM), will beback for the 15th time from 24-27 September 2019 , makes sure yousave the date, and register as soon as you can. Read about FHM2019start on page 100 and just click there to register.Whats more on this edition, Hotel360 UK’s leading hospitalityevent dedicated to increasing hotel profitability! IdeaS Webinar ,Shanghai International Hospitality Design , and much more. Enjoy !

Real French home cooking with all the recipes from Rick's new BBC Two series. Over fifty years ago Rick Stein first set foot in France. Now, he returns to the food and cooking he loves the most ... and makes us fall in love with French food all over again. Rick’s meandering quest through the byways and back roads of rural France sees him pick up inspiration from Normandy to Provence. With characteristic passion and joie de vivre, Rick serves up incredible recipes: chicken stuffed with mushrooms and Comté, grilled bream with aioli from the Languedoc coast, a duck liver parfait bursting with flavour, and a recipe for the most perfect raspberry tart plus much, much more. Simple fare, wonderful ingredients, all perfectly assembled; Rick finds the true essence of a food so universally loved, and far easier to recreate than you think.

For a limited time, receive a free Fodor’s Guide to Safe and Healthy Travel e-book with the purchase of this guidebook! Go to fodors.com for details. Whether you want to climb the Eiffel Tower in Paris, sip wine in Burgundy, or indulge in French cuisine in Lyon, the local Fodor’s travel experts in France are here to help! Fodor’s Essential France guidebook is packed with maps, carefully curated recommendations, and everything else you need to simplify your trip-planning process and make the most of your time. This new edition has been FULLY-REDESIGNED with an easy-to-read layout, fresh information, and beautiful color photos. GET INSPIRED • AN ILLUSTRATED ULTIMATE EXPERIENCES GUIDE to the top things to see and do • PHOTO-FILLED “BEST OF” FEATURES on France’s Best Museums, France’s Best Small Towns, and France’s Best Cathedrals and Churches. • COLOR PHOTOS throughout to spark your wanderlust! • UP-TO-DATE and HONEST RECOMMENDATIONS covering the most recommended sights, restaurants, hotels, nightlife, shopping, performing arts, activities, and more GET PLANNING • MULTIPLE ITINERARIES to effectively organize your days and maximize your time • SPECIAL FEATURES on The Louvre and Versailles • COVERS: Paris, Versailles, Normandy, Burgundy, Lyon, the French Alps, Provence, the French Riviera, Nice, Marseilles, Monaco, Corsica, Bordeaux, and more. GET GOING • MORE THAN 70 DETAILED MAPS AND A FREE PULLOUT MAP to navigate confidently • TRIP-PLANNING TOOLS AND PRACTICAL TIPS on when to go, getting around, beating the crowds, and saving time and money • HISTORICAL AND CULTURAL INSIGHTS that provide rich context on the politics, art, architecture, cuisine, geography, and more • LOCAL WRITERS who will help you find the under-the-radar gems • FRENCH LANGUAGE PRIMER with useful words and essential phrases Planning on spending more time in France? Check out Fodor’s Paris and Fodor’s Provence and the French Riviera. ABOUT FODOR’S AUTHORS: Each Fodor’s Travel Guide is researched and written by local experts. Fodor’s has been offering expert advice for all tastes and budgets for over 80 years. For more travel inspiration, you can sign up for our travel newsletter at fodors.com/newsletter/signup, or follow us @FodorsTravel on Facebook, Instagram, and Twitter. We invite you to join our friendly community of travel experts at fodors.com/community to ask any other questions and share your experience with us! IMPORTANT NOTE: The digital edition of this guide does not contain all the images and the pull out map included in the physical edition.

Production, Mediation and Evaluation in the Digital Age

A Study of a French Village

Menaces sur la gastronomie française

Rick Steves Paris

Comprendre ce qui va changer

The Restaurant, A Geographical Approach

If you're passionate about eating well, you couldn't ask for a better travel companion than Alexander Lobrano's charming, friendly, and authoritative Hungry for Paris, the fully revised and updated guide to this renowned culinary scene. Having written about Paris for almost every major food and travel magazine since moving there in 1986, Lobrano shares his personal selection of the city's best restaurants, from bistros featuring the hottest young chefs to the secret spots Parisians love. In lively prose that is not only informative but a pleasure to read, Lobrano reveals the ambience, clientele, history, and most delicious dishes of each establishment—alongside helpful maps and beautiful photographs that will surely whet your appetite for Paris. Praise for Hungry for Paris “Hungry for Paris is required reading and features [Alexander Lobrano’s] favorite 109 restaurants reviewed in a fun and witty way. . . . A native of Boston, Lobrano moved to Paris in 1986 and never looked back. He served as the European correspondent for Gourmet from 1999 until it closed in 2009 (also known as the greatest job ever that will never be a job again). . . . He also updates his website frequently with restaurant reviews, all letter graded.”—Food Republic “Written with . . . flair and . . . acerbity is the new, second edition of Alexander Lobrano’s Hungry for Paris, which includes rigorous reviews of what the author considers to be the city’s 109 best restaurants [and] a helpful list of famous Parisian restaurants to be avoided.”—The Wall Street Journal “A wonderful guide to eating in Paris.”—Alice Waters “Nobody else has such an intimate knowledge of what is going on in the Paris food world right this minute. Happily, Alexander Lobrano has written it all down in this wonderful book.”—Ruth Reichl “Delightful . . . the sort of guide you read before you go to Paris—to get in the mood and pick up a few tips, a little style.”—Los Angeles Times “No one is ‘on the ground’ in Paris more than Alec Lobrano. . . . This book will certainly make you hungry for Paris. But even if you aren’t in Paris, his tales of French dining will seduce you into feeling like you are here, sitting in your favorite bistro or sharing a carafe of wine with a witty friend at a neighborhood hotspot.”—David Lebovitz, author of The Sweet Life in Paris “Hungry for Paris is like a cozy bistro on a chilly day: It makes you feel welcome.”—The Washington Post “This book will make readers more than merely hungry for the culinary riches of Paris; it will make them ravenous for a dining companion with Monsieur Lobrano’s particular warmth, wry charm, and refreshingly pure joie de vivre.”—Julia Glass “[Lobrano is] a wonderful man and writer who might know more about Paris restaurants than any other person I’ve ever met.”—Elissa Altman, author of Poor Man’s Feast

Enjoy the best of hotels and restaurants France has to offer, from tiny bistros to luxury hotels, with the MICHELIN Red Guide France! This year 4300 restaurants and 4500 hotels have been selected by the team of independent Michelin inspectors for the constant quality of their services. MICHELIN Red Guide France caters for individual tastes and budgets: Bib Gourmand for an affordable and enjoyable meal or starred restaurants for special occasions...You can also choose a hotel in all confidence from cosy guesthouses to luxury hotels. To add to your Michelin experience, you will also find a lively introduction to big cities, a themed and regional index, detailed mapping as well as information on tourist sights and attractions (minimal text is in the language of the country).

Provides a wealth of practical information on planning your visit - shopping, dining out, accommodation and seasonal events. Recommended sights and excursions for exploring destinations near and far, all graded to Michelin’s renowned star system. Maps and town plans from Michelin’s respected cartographers. Beautiful full colour illustrations and photographs throughout.

This edited collection is a novel book with contributions from eleven expert researchers on the history of tourism in Europe. This book explores the growth of tourism in contemporary postwar Europe, especially during the periods following the First and Second World Wars and the Spanish Civil War. It reveals both the work carried out by social agents and institutions to develop tourism, and the contribution of tourism in boosting the economy and the recovery of morale in the Old Continent Its origin is the International Congress Postguerres / Aftermaths of War, organized by the Department of History and Archeology of the University of Barcelona, ??in Barcelona, ??in June 2019. In this Congress, professors Carmelo Pellejero and Marta Luque coordinated the session Post-war and tourism in contemporary Europe, in which all the authors of the book participated.

A Woman's Place

Stern's Guide to the Cruise Vacation: 2018/2019 Edition

Michelin Guide 2017 Washington D.C.

Strasbourg, France

Catalogue

From Source to Sea: A Meander Down the Dordogne Valley

Le développement et la croissance de la société est le de consommation signifient-ils la fin de la gastronomie française ? Beaucoup pensent la gastronomie française menacée par un certain nombre d'évolutions : standardisation et perte de goût des produits agro-alimentaires, restauration rapide, régression du repas familial et du repas collectif au travail, augmentation du nombre de pays attractifs sur plan de la gastronomie... Si ces menaces et concurrences sont bien réelles, des signes d'espoir et de résilience se profilent, notamment grâce à l'engagement des Français envers l'art culinaire. Ne donneraient-ils pas ainsi raison au célèbre juriste Hollandais du XVIIe siècle, Grotius, qui n'hésitait pas à dire : « La France, le plus beau royaume après celui du Ciel » ? C'est cet amour gastronomique à la française que Patrice et Christine van Ackere défontinent ici avec soin. Ce livre riche d'entretiens avec un grand nombre de Chefs (étoilés ou non) français et étrangers, de présidents d'associations et d'instances gastronomiques, de directeurs de festivals, de producteurs ou d'exportateurs passionnera tous ceux qui attachent de l'importance à la gastronomie ainsi que les professionnels, premiers témoins des évolutions examinées et discutées. Suivez l'enquête de deux gastronomes auprès d'une multitude de professionnels de la gastronomie ! À PROPOS DES AUTEURS Christine van Ackere, biologiste et bio-chimiste de formation, organise depuis de nombreuses années des événements gastronomiques et culturels. Patrice van Ackere, qui a un profil atypique (officier général passé par l'ENA), a parcouru la moitié des pays du monde à la découverte des peuples et de leur gastronomie.

BRAND-NEW! The MICHELIN Guide goes to Washington! The iconic red-covered restaurant guide, covering the renowned dining scene of the nation's capital, helps both locals and visitors find great places to eat. All tastes and budgets are represented, with a great diversity of cuisines. Anonymous professional inspectors carefully select restaurants using Michelin's famed food star-rating system. Lots of photos and great maps accompany the objective reviews. Everything in the guide is recommended, so diners can feel confident in their choices. This book analyzes the way in which restaurants are geographical objects that reveal locational logics and strategies, and how restaurants weave close relationships with the space in which they are located. Originating from cities, restaurants feed off the urban environment as much as they feed it? participating in the qualification, differentiation and hierarchy of cities. Indeed, restaurants in both the city and the countryside maintain a dialogical relationship with tourism. They can be vital players in the establishment of emerging types of gourmet tourism, sometimes even constituting as gourmet tourist destinations in their own right. They participate in the establishment of necessary conditions for local development. Some restaurants are even praised as historic sites, recognized as part of the local heritage, which reinforces their localization and their identity as a gourmet tourist destination.

Pleasure plays a significant but often neglected role in the creation of consumer wellbeing and the relationship between the food consumption experience and healthy eating. This innovative collection focusses on the experiential and hedonic aspects of food and the sociocultural, economic, ideological, and symbolic factors that influence how pleasure can contribute to consumer health, food education, and individual and societal wellbeing. Food and Experiential Marketing uses a holistic perspective to explore how the experiential side of food pleasure may drive healthy eating behaviors in varied food cultures. It questions: Is food pleasure an ally or an enemy of developing and adopting healthy eating habits? Can we design healthy offline and online food experiences that are pleasurable? What are the features of food consumption experiences, and how do they contribute to consumer wellbeing? Providing an overview of experiential and cultural issues in food marketing, this book will be invaluable for consumer behavior and food marketing scholars, public policy professionals, and the food industry in understanding the importance of pleasure in promoting healthy eating behaviors.

Technology and Creativity

Lonely Planet Experience France

Restaurants

The Inventors, Rumrunners, Lawbreakers, Scientists, and Single Moms Who Changed the World with Food

Languedoc, Roussillon, Tarn Gorges

France

Looking for a great meal? Discover a selection of over 560 scrumptious restaurants, all recommended, in the MICHELIN Guide New York City 2019. Trained anonymous inspectors use the famous Michelin food star rating system to create the ultimate restaurant guide to the city, offering a wealth of tasty cuisines for all budgets. Visitors and locals alike can rely on this annually updated guide with its helpful maps, handy thematic indexes and objective descriptions for a memorable culinary experience. Our famous one, two and three stars identify establishments serving the highest quality cuisine - taking into account the quality of ingredients, the mastery of technique and flavors, the levels of creativity and, of course, consistency. In addition, the Bib Gourmand symbol (also known as the inspectors' favorites) highlights restaurants offering good quality at a good value. To enhance your visit, check out the Michelin Green Guide to New York City which details sites and attractions using the famed Michelin star-rating system so you can prioritize your trip based on your time and interest. Or try the new Michelin Map & Guide New York City, organized by neighborhood and highlights star-rated attractions in addition to where to eat, take a break, go shopping and enjoy nightlife in the area. For navigating your way around the city, pick up the Michelin New York City Laminated Map or the Streetwise Manhattan Laminated City Map by Michelin.

From the top of the Eiffel Tower to the ancient catacombs below the city, explore Paris at every level with the most up-to-date 2021 guide from Rick Steves! Inside Rick Steves Paris you'll find: Comprehensive coverage for spending a week or more in Paris Rick's strategic advice on how to get the most out of your time and money, with rankings of his must-see favorites Top sights and hidden gems, from Notre-Dame, the Louvre, and the Palace of Versailles to where to find the perfect croissant How to connect with culture: Stroll down Rue Cler for fresh, local goods to build the ultimate French picnic, marvel at the works of Degas and Monet, and sip café au lait at a streetside café Beat the crowds, skip the lines, and avoid tourist traps with Rick's candid, humorous insight The best places to eat, sleep, and relax with a glass of vin rouge Self-guided walking tours of lively neighborhoods and incredible museums and churches Detailed maps, including a fold-out map for exploring on the go Useful resources including a packing list, French phrase book, a historical overview, and recommended reading Updated to reflect changes that occurred during the Covid-19 pandemic up to the date of publication Over 700 bible-thin pages include everything worth seeing without weighing you down Coverage of the best arrondissements in Paris, including Champs-Élysées, the Marais, Montmartre, and more, plus day trips to Versailles, Chartres, Giverny, and Auvers-sur-Oise Make the most of every day and every dollar with Rick Steves Paris. Spending just a few days in the city? Try Rick Steves Pocket Paris.

In the late 1990s, there was an explosion of research on ionic liquids and they are now a major topic of academic and industrial interest with numerous existing and potential applications. Since then, the number of scientific papers focusing on ionic liquids has risen exponentially, including a few edited multi-author books covering the latest advances in ionic liquids chemistry and several volumes of symposium proceedings. Much of the content in these books and volumes is written using technical jargon that only scientists at the cutting edge of ionic liquids research will understand and ionic liquids are hardly covered in most modern chemistry textbooks. This is the first single-author book on ionic liquids and the first introductory book on the topic. It is written in a clear, concise and consistent way. The book provides a useful introduction to ionic liquids for those readers who are not familiar with the topic. It is also wide ranging, embracing every aspect of the chemistry and applications of ionic liquids. The book draws extensively on the primary scientific literature to provide numerous examples of research on ionic liquids. These examples will enable the reader to become familiar with the key developments in ionic liquids chemistry over recent years. The book provides an introduction to: ionic liquids; their nomenclature; history; physical, chemical and biological properties; and their wide ranging uses and potential applications in catalysis, electrochemistry, inorganic chemistry, organic chemistry, analysis, biotechnology, green chemistry and clean technology. Notable and important chapters include "The Green Credentials of Ionic Liquids" and "Biotechnology." The chapter on "Applications" includes sections with brief descriptions of recent research on the development of ionic liquids: - for the construction of a liquid mirror for a moon telescope - for use as rocket propellants - for use as antimicrobial agents that combat MRSA - as active pharmaceutical ingredients and antiviral drugs - for embalming and tissue preservation Science students, researchers, teachers in academic institutions and chemists and other scientists in industry and government laboratories will find the book an invaluable introduction to one of the most rapidly advancing and exciting fields of science and technology today.

Strasbourg, France. Travel Guide and Tourism. Strasbourg is the perfect overture to all that is idiosyncratic about Alsace walking a fine tightrope between France and Germany and between a medieval past and a progressive future, it pulls off its act in inimitable Alsatian style. Tear your gaze away from that mesmerising Gothic cathedral for just a minute and you'll be roaming the old town's twisting alleys lined with crooked half-timbered houses à la Grimm; feasting in the cosiest of winstubs (Alsatian taverns) by the canals in Petite France; and marvelling at how a city that does Christmas markets and gingerbread so well can also be home to the glittering EU Quarter and France's second-largest student population. But that's Strasbourg for you: all the sweeter for its contradictions and cross-cultural quirks. In the year 840 AD, on the death of the Emperor Charlemagne's son Louis the Pious, the great Frankish "Holy Roman" Empire was split into three parts. West Francia in the west became the heartland of modern France. East Francia in the east became Germany; and between them lay Middle Francia an area today made up of small states, Luxembourg Belgium, the Netherlands, and Switzerland.

Between Luxembourg and Switzerland middle Francia included the duchies of Alsace, Lorraine and Burgundy, which are today part of France. But this was not always the case. Alsace, and with it Strasbourg, only became French in the 17th century. Alsace was French from 1648 to 1871, but during this time it remained German-speaking. From 1871 until 1919, and again from 1940 to 1944, Alsace was annexed by Germany

Recipes and a Good Life Found in Freedom, Maine: A Cookbook

Rick Steves France 2019

Descriptions of Every Major Cruise Ship, Riverboat and Port of Call Worldwide.

The Tourist Region

Rick Stein's Secret France

Hotelier Indonesia

Discover the trailblazing women who changed the world from their kitchens. If "a woman's place is in the kitchen," why is the history of food such an old boys' club? A Woman's Place sets the record straight, sharing stories of more than 80 hidden figures of food who made a lasting mark on history. In an era when women were told to stay at home and leave glory to the men, these rebel women used the transformative power of food to break barriers and fight for a better world. Discover the stories of: Georgia Gilmore, who fueled the Montgomery Bus Boycott with chicken sandwiches and slices of pie Hattie Burr, who financed the fight for female suffrage by publishing cookbooks Kamaladevi Chattopadhyay, who, with just a few grains of salt, inspired a march for the independence of India The inventors of the dishwasher, coffee filter, the first buffalo wings, Veuve Clicquot champagne, the PB&J sandwich, and more. With gorgeous full-color illustrations and 10 recipes that bring the story off of the page and onto your plate, this book reclaims women's rightful place—in the kitchen, and beyond.

"This is the book with which to gain a full and thorough understanding of the wonderful world of cruising. Repeat cruisers and novices alike will gain from the volume of features, menus, daily schedules, photos, as well as details on every cruise ship and port of call throughout the world. This should be the encyclopedia for any cruise aficionado. (World of Cruising)"--Amazon.com.

Inside Lonely Planet's Experience France you'll travel through vibrant cities, rural villages, majestic mountains and swanky chateaux, discovering the secrets to French style, embarking on your own study of wines and cheeses and

immersing yourself in history, art and all things la belle France.

An evocative, gorgeous four-season look at cooking in Maine, with 100 recipes No one can bring small-town America to life better than a native. Erin French grew up in Freedom, Maine (population 719), helping her father at the griddle in his diner. An entirely self-taught cook who used cookbooks to form her culinary education, she now helms her restaurant, The Lost Kitchen, in a historic mill in the same town, creating meals that draw locals and visitors from around the world to a dining room that feels like an extension of her home kitchen. The food has been called “brilliant in its simplicity and honesty” by Food & Wine, and it is exactly this pure approach that makes Erin’s cooking so appealing—and so easy to embrace at home.

The Mother of Modern French Cooking

Yearbook of Varna University of Management

Food and Experiential Marketing

Hungry for Paris (second edition)

The Good Food Guide

Pleasure, Wellbeing and Consumption

This addition to the Michelin Green Guide series provides travellers with a comprehensive guide to the cultural and natural highlights of the Alsace Champagne.

He concludes his work with an investigation of the effects of the Revolution on life in Lourmarin following 1789.

The KM Cookbook serves up a menu of success stories and strategies for organizations wanting to know more about Knowledge Management Standard ISO30401 – whether they intend to pursue certification, or simply seek to use it as a framework to review their existing programme and strategy. The arrival of an internationally agreed standard and vocabulary, imbues fresh professional credibility to the field of Knowledge Management. Moving it on from a street food market of disparate approaches, it provides knowledge managers with a brand-new kitchen, and a moment during which they can pause and consider the service that they provide to their organisations. The KM Cookbook uses the metaphor of the restaurant, its cuisine, owner, chef, staff, ingredients, menu-planners, customers – and a restaurant critic, to serve up ISO 30401 on a plate for the readers. The second half of the book illustrates aspects of the standard by exploring sixteen different examples of KM in practice around the world, through the reflections of their own ‘KM chefs’. Case studies include: General Electric, World Bank, USAID, Schlumberger, PROCERGS, Médecins Sans Frontières, Transport for London, International Olympic Committee, TechnipFMC, Linklaters, Syngenta, Defence Science & Technology Laboratory, Financial Conduct Authority, Petroleum Development Oman, Saudi Aramco and MAPNA. This book will be invaluable for CKOs, CIOs, CEOs and knowledge and information managers seeking to gain professional recognition for their function and to review their approach within a new framework.

Let us guide you on every step of your travels. From deciding when to go, to choosing what to see when you arrive, Insight Guide France is all you need to plan your trip and experience the best of France, with in-depth insider information on must-see, top attractions like sophisticated Paris, the elegant Loire Valley châteaux, lavender-scented Provence, picturesque Dordogne, and hidden cultural gems like the picture-perfect villages of Alsace along the German border. This book is ideal for travellers seeking immersive cultural experiences, from exploring the Paris and Provence that inspired and hosted the likes of Matisse and Monet, visiting the battlefields and memorials to remember the war heroes of World Wars I and II, to discovering the joys of the various culinary and wine regions as well as the flurry of picturesque hill towns dotted around the country. - In-depth on history and culture: explore the country’s vibrant history and culture, and understand its modern-day life, people and politics - Excellent Editor’s Choice: uncover the best of France, which highlights the most special places to visit around the country - Invaluable and practical maps: get around with ease thanks to detailed maps that pinpoint the key attractions featured in every chapter - Informative tips: plan your travels easily with an A to Z of useful advice on everything from climate to tipping - Inspirational colour photography: discover the best destinations, sights, and excursions, and be inspired by stunning imagery - Inventive design makes for an engaging, easy-reading experience - Covers Paris and surroundings, the Nord, Champagne, Lorraine, Alsace, Normandy, Brittany, the Loire Valley, Poitou-Charentes, Burgundy, the Rhône Valley, the Alps, Auvergne, the Limousin, Aquitaine, the Midi-Pyrénées, Languedoc and Roussillon, Provence, the Côte d’Azur and Corsica. About Insight Guides: Insight Guides is a pioneer of full-colour guide books, with almost 50 years’ experience of publishing high-quality, visual travel guides with user-friendly, modern design. We produce around 400 full-colour print guide books and maps, as well as phrase books, picture-packed eBooks and apps to meet different travellers’ needs. Insight Guides’ unique combination of beautiful travel photography and focus on history and culture create a unique visual reference and planning tool to inspire your next adventure.

41st Edition Vol 26

A Co-Construction of Tourism Stakeholders

Fodor’s Essential France

Eisenhower’s Lieutenants: The Campaigns of France and Germany, 1944-1945

Lourmarin in the Eighteenth Century

Travel Guide and Tourism

La Mere Brazier was the most famous restaurant in France from the moment it opened in 1921. Its namesake, Eugénie Brazier, was the first woman ever to be awarded 6 Michelin stars. She was the inspiration and mentor for all modern French cooking. A masterclass on how to cook, this book reveals over 300 of Brazier’s recipes that stunned all of France - from her Bresse chicken in mourning (with truffles) to her lobster Aurora - as well as simple traditional recipes that anyone can easily follow at home. Written in her own words, each page captures the unique atmosphere of France, of French society, of French cooking and of the relationships between men and women.

As a comprehensive overview of French food from fine dining to street food and from Roman Gaul to current trends, this book offers anyone with an interest in French cuisine a readable guide to the country and its customs. In France, food is integral to the culture. From the Revolutionary cry for good bread at a fair price to the current embrace of American bagels and “French tacos,” this book tells the full story of French food. Food Cultures of France: Recipes, Customs, and Issues explores the highs and lows of French cuisine, with examples taken from every historical era and all corners of France. Readers can discover crêpes from Brittany; fish dumplings from Lyon; the gastronomic heights of Parisian restaurant cuisine; and glimpses of the cuisines of France’s overseas territories in Africa and the Caribbean and the impact of immigrant communities on the future of French food. Learn how the geography of France shaped the diet of its people and which dishes have withstood the test of time. Whether the reader knows all about French cuisine or has never tasted a croissant, this book will offer new insights and delicious details about French food in all its forms. Gives readers an easy-to-follow historical overview of French cuisine from ancient times to the present, with more in-depth coverage than is offered by most books on the subject in clear language, explains key terms and ingredients in French gastronomy and cooking Offers a portrait of present-day French food, including fast food, trends, and fusion cuisine Includes information on French overseas territories and influential immigrant communities inside of France Covers both well-known elements of French cuisine, such as gastronomy and fine dining, and lesser-known facets, including the “ham sandwich index” and the French love for Nutella Includes simple recipes for French classics and authentic dishes central to French cooking

Jointly published by Plunkett Lake Press and Indiana University Press This study of the American-led campaign in Europe in World War II analyzes command decisions at both the strategic and tactical levels. All the complex ingredients of armies at war — the burdens of history, the impact of technology, the roles of personalities, the confusions of the battlefield — are presented based on extensive scholarship. Field Marshal Montgomery and Ike’s lieutenants, Generals Omar N. Bradley, Jacob L. Devers, Courtney H. Hodges, George S. Patton, Jr., Alexander M. Patch, William H. Simpson, Leonard T. Gerow, J. Lawton Collins, and Matthew B. Ridgway, and others appear in the book. All major strategic and tactical decisions in the battles of the American offensive against Nazi Germany are covered, with descriptions of key terrain features and many personal insights drawn from various diaries. The book provides an assessment of the leadership and fighting capabilities of the Allied forces in the key European battles of World War II. “The publication of Eisenhower’s Lieutenants is an event of significance in American military writing... admirable... clearly the product of exhaustive, painstaking research.” — Drew Middleton, The New York Times “Eisenhower’s Lieutenants is an outstanding and highly recommended work. It offers the wealth of information, superb research and presentation, comprehensive treatment, and challenging reinterpretation one has come to expect from Weigley. It also points out once again that his reputation as one of our outstanding military historians is well deserved.” — Mark A. Stoler, Journal of American History “... outstanding book... highly professional study of command and operations in northwest Europe, 1944-45... the best account we have of the World War II campaigns from Normandy to the Elbe.” — Forrest C. Pogue, American Historical Review “The fullest account yet of the climactic campaign in northwestern Europe, from the planning of D-Day through the German surrender, with an interesting focus on the personalities involved in shaping the Allied forces, plans, and operations... precisely informative and broadly rewarding.” — Kirkus Reviews “... an excellent book.” — Calvin B. Peters, Journal of Political and Military Sociology “... by the dean of American military historians...” — Washington Post “I had thought I knew everything about World War II that I would ever want to know. I was wrong. Reading Eisenhower’s Lieutenants was a wonderfully enriching experience. I learned more than I ever would have thought possible. This will unquestionably become one of the great classics of American military history.” —Stephen E. Ambrose

Wander the lavender fields of Provence, climb the Eiffel Tower, and bite into a perfect croissant: with Rick Steves on your side, France can be yours! Inside Rick Steves France 2019 you'll find: Comprehensive coverage for planning a multi-week trip to France Rick’s strategic advice on how to get the most out of your time and money, with rankings of his must-see favorites Top sights and hidden gems, from the Louvre and the Palace of Versailles to neighborhood restaurants and delicate macarons How to connect with local culture: Stroll through open-air markets in Paris, practice your French with locals, or bike between rustic villages and vineyards Beat the crowds, skip the lines, and avoid tourist traps with Rick’s candid, humorous insight The best places to eat, sleep, and relax over a vin rouge Self-guided walking tours of lively neighborhoods and incredible museums Vital trip-planning tools, like how to link destinations, build your itinerary, and get from place to place Detailed maps, including a fold-out map for exploring on the go Useful resources including a packing list, French phrase book, a historical overview, and recommended reading Over 1,000 bible-thin pages include everything worth seeing without weighing you down Annually updated information on Paris, Chartres, Normandy, Mont St-Michel, Brittany, The Loire, Dordogne, Languedoc-Roussillon, Provence, The French Riviera, Nice, Monaco, The French Alps, Burgundy, Lyon, Alsace, Reims, Verdun, and much more Make the most of every day and every dollar with Rick Steves France 2019. Planning a one- to two-week trip? Check out Rick Steves Best of France.

Inter and Post-war Tourism in Western Europe, 1916-1960

Volume 13

Michelin Guide New York City 2019

Catalogue of the Library of the Graduate School of Design, Harvard University

le guide Michelin [2019]

FROM SOURCE TO SEA is the result of Valerie’s decision to drive, with a friend, the length of the Dordogne River in fits and starts, taking photos and notes with the idea of writing a book. This fascinating journey covers most aspects of the river’s fascinating history, from Early Man to the present day and touches on legends, geology, towns, villages, farming, nature, religious establishments, castles and what is on, in and by the river. Illustrations, mostly her own pen and ink drawings, and sketch maps enliven the text, which never dwells too long on any one topic, but skips briskly to the next, occasionally quoting some experiences of others who have written about the Dordogne’s numerous char

From cosmopolitan Paris to the sunny Cote d’Azur, from historical Normandy to the rocky Pyrenes, this new edition updates the best of towns, attractions, and landscapes of every region. 100 maps. of color photos.

Looking for a great meal? Discover a selection of 100 delicious restaurants, all recommended, in the MICHELIN Guide Washington, DC 2020. Trained anonymous inspectors use the famous Michelin food star rating system to create the ultimate restaurant guide to the city, offering a variety of tasty cuisines for all budgets. Both visitors and local diners can rely on this annually updated guide with its helpful maps and objective descriptions for an unforgettable culinary experience. Our famous one, two and three stars identify establishments serving the highest quality cuisine - taking into account the quality of ingredients, the mastery of technique and flavors, the levels of creativity and, of course, consistency. In addition, the Bib Gourmand symbol (also known as the inspectors’ favorites) highlights restaurants offering good quality at a good value. To accompany the restaurant and hotel guide, try the Michelin Green Guides for Washington DC for in-depth sightseeing options.

This edited book explores the digital challenge for cultural-creative organizations and industries, and its impact on production, meaning-making, consumption and valuation of cultural-creative products and experiences. Discussing digital changes such as user-generated content, social media, business model innovation and product development, the chapters challenge deep-seated definitions of creative individuals, organizations and industries, offering insights into how this creative aspect is argued and legitimized. Placing an emphasis on research that deals with the digital challenge, this collection theorizes its significance for the nature and dynamics of creative industries as well as its impact on the mediation of experiences and the creation and consumption of cultural-creative products.

La Mere Brazier

Insight Guides France (Travel Guide eBook)

An Introduction to Ionic Liquids

Food Cultures of France: Recipes, Customs, and Issues

Creating the Most Attractive Cities for Talented Citizens

Beyond Smart Cities

Tout le programme en schémas : une collection pour aborder le programme de façon synthétique et visuelle L’essentiel du cours : 2 pages de coursLe chapitre en un cliin d’œil : 2 pages de documents et

schémasMéthode et sujet corrigé : 2 pages pour s’entraîner

In geography, a region is one of the most obscure and controversial scientific research objects. However, the tourism sector frequently uses the term, both in the communication of tourism destinations and in daily-life vocabulary, to characterize spatial practices that overtake the scale of a place. That said, a geographic concentration of place, equipment and accommodation does not equate to a tourist region. In order to define the tourist region, this book presents the common thoughts and interpretations of it, which have been advanced by geographers since the beginning of the 20th Century. The Tourist Region also examines stakeholders’ logics that are identified in the practices of a tourist destination in a regional dimension, and explores the tourist region as a territorial co-construction. Finally, this book analyzes multi-level regional networks of tourist places, built according to tourist mobilities. By presenting several measurement methods of the tourist region, this book explains the spatial practices of tourists and anticipates the actions for tourism professionals.

Book One

The KM Cookbook

Stories and strategies for organisations exploring Knowledge Management Standard ISO30401

Le Guide Michelin France 2019

The Lost Kitchen

The Rough Guide to France