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Titolo	Activating the inanimate : visual vocabularies of performance practice / / edited by Celia Morgan and Filipa Malva
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ISBN	1-84888-121-5
Descrizione fisica	1 online resource (251 p.)
Collana	Critical Issues
Disciplina	792
Soggetti	Theater Performing arts
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	Preliminary Material / Celia Morgan and Filipa Malva -- Symbolic Language and the Mythical Middle Ground / Celia Morgan -- Looking at Postmodern Performances of Canonical Plays / Bilha Blum -- The Full and the Void in the Theatre of Robert Wilson / Marcelo de Andrade Pereira -- The Power of Images in Performance: Josef Svoboda's Scenography for Intolleranza 1960 at Boston Opera Company / Barbora Píhodoová -- Loïe Fuller and her Legacy: The Visual and the Virtual / Liora Malka Yellin -- Little Cinderella, Big Cinderella: Scenography as Performance / Filipa Malva -- Visionary Voice / Silent Clown / Andrew Cope -- Bioscenography: Towards the Scenography of Non-Representation / Parjad Sharifi -- From Verbal to Visual: References to Clothes in Shakespeare's Plays as Metaphor, Symbol and Concept for Costume Design / Pnina Black Porter -- Emotion and Memory: Clothing the Body as Performance / Jessica Bugg -- Dance Costumes on Display: Reflections and Practice / Sofia Pantouvaki -- Addressing the Absent: Drawing and Scenography / Kate Burnett -- The Explanatory Frame / Myer Taub -- Burning Man: Scenography for the Masses / Virginia L. Vogel -- Performance Art as Intervention in Everyday Life: Participation, the Public Sphere and the Production of Meaning / Alexandra Antoniadou -- Where is the Performance? What has Become of It? / Myfanwyn Ryan -- Old Arts in New Media: Qualified Ontologies of 'Live' in the Age of Media Casting / Adele Anderson -- 'Seed of the Image':

Image Metaphor as a Strategy of Creative Process and Ideological Resistance / Chee-Keng Lee -- Making from Scratch: A Transdisciplinary Research into the Historical and Social Production of Subjectivity / Haya Cohen -- Dancing Clowns and Desert Dunes: Challenging Traditional Imagery in Flamenco-Fusion / Idit Suslik -- Distances in Time and Space: Fictional Medieval Constructs of the Indian Other in the Colonial Imaginary / Sarah Bonnie.

2. Record Nr.	UNINA9910557339103321
Autore	Castanheira Isabel
Titolo	la ValSe-Food 2019
Pubbl/distr/stampa	Basel, Switzerland, : MDPI - Multidisciplinary Digital Publishing Institute, 2021
Descrizione fisica	1 online resource (156 p.)
Soggetti	Technology: general issues
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	<p>The seeds and fruits (or their parts) of Iberoamerican crops have high nutritional and functional properties which could be utilized in a wide range of foods. The crops included in this book are amaranth (<i>Amaranthus</i> spp.), quinoa (<i>Chenopodium quinoa</i>), kaniwa (<i>Chenopodium pallidicaule</i>), chia (<i>Salvia hispanica</i> L.), Andean maize (<i>Zea mays</i> L.), moringa (<i>Moringa oleifera</i>), yvaporu (<i>Plinia peruviana</i>), kurugua (<i>Sicana odorifera</i>), sacha inchi (<i>Plukenetia huayllabambana</i>), camu camu (<i>Myrciaria dubia</i>), mango (<i>Mangifera indica</i>), tarwi (<i>Lupinus mutabilis</i>), peanut (<i>Arachis hypogaea</i> L.) and taro (<i>Colocasia esculenta</i>), all of them still underutilized. Their cultivation is low; nevertheless, in recent years, the worldwide demand for some of them has increased immensely, resulting in an increase in their production. The ancient Iberoamerican crops have been widely recognized for their nutritional value by food scientists and food producers because they contain high-quality proteins and large quantities of micronutrients such as</p>

minerals, vitamins and bioactive compounds. In addition, they are gluten-free, which makes them suitable for people suffering from various gluten intolerances. This book summarizes the large amount of investigations in this field in the last year and provides knowledge within all the relevant areas of food science. The editors hope that this book will contribute to an increased use of these products in human nutrition by consumers worldwide.

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