1. Record Nr. UNINA9910151586503321

Autore	Lovecraft H. P
Titolo	The Dunwich Horror
Pubbl/distr/stampa	Hoboken : , : Melville House, , 2016 ©2016
ISBN	1-61219-582-2
Descrizione fisica	1 online resource (60 pages)
Classificazione	FIC004000FIC015000
Disciplina	813.52
Soggetti	Horror fiction
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	"H. P. Lovecraft proclaimed his Dunwich Horror "so fiendish" that his editor at Weird Tales "may not dare to print it." The editor, fortunately, knew a good thing when he saw it. One of the core Cthulhu stories, The Dunwich Horror introduces us to the grim village of Dunwich, where each member of the Whateley family is more grotesque than the other. There's the grandfather, a mad old sorcerer; Lavinia, the deformed, albino woman; and Wilbur, a disgusting specimen who reaches full manhood in less than a decade. And above all, there's the mysterious presence in the farmhouse, unseen but horrifying, which seems to be growing. Wilbur tracks down an original edition of the Necronomicon and breaks into a library to steal it. But his reward eludes him: he gets caught, and the result is death by guard dog. Meanwhile, left unattended, the monster at the Whateley house keeps expanding, until the farmhouse explodes and the beast is unleashed to terrorize the poor, aggrieved village of Dunwich. As chilling today as it was upon its publication in 1929, The Dunwich Horror is a horrifying masterwork by the man Stephen King called "the twentieth century's greatest practitioner of the classic horror tale.""--

2. Record Nr. UNIORUON00282903

Titolo	Multimedia : from Wagner to virtual reality / edited by Randall Packer, Ken Jordan ; foreword by William Gibson
Pubbl/distr/stampa	New York ; London, : Norton, 2001
ISBN	03-930497-9-5
Descrizione fisica	XXXVIII, 458 p. : ill. ; 24 cm. -
Disciplina	006.7
Soggetti	SISTEMI MULTIMEDIALI MULTIMEDIALITA' (Arte)
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia

3. Record Nr. UNINA9910830995203321

Autore	Cauvain Stanley P
Titolo	Bakery food manufacture and quality [[electronic resource]] : water control and effects / / Stanley P. Cauvain and Linda S. Young
Pubbl/distr/stampa	Chichester, West Sussex ; ; Ames, Iowa, : Wiley-Blackwell, 2008
ISBN	1-282-01085-9 9786612010859 1-4443-0108-X 1-4443-0109-8
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (304 p.)
Altri autori (Persone)	YoungLinda S
Disciplina	641.815 664.752
Soggetti	Baked products Baking - Quality control
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 and index.

Nota di contenuto	Bakery Food Manufacture and Quality Water Control and Effects; Contents; Preface to the second edition; Preface to the first edition; 1 Water and Its Roles in Baked Products; Introduction; The composition and heat-related properties of water; Vapour pressure and relative humidity; Water hardness; Ionisation and solutions; The solubility of solids and their recrystallisation; Water of crystallisation; Vapour pressure of solutions; Osmotic pressure; Gases in a solution; Suspensions; Colloidal suspensions; Hydration; Water as a plasticiser; Surface tension and capillary action Gels and emulsionsWater in bakery ingredients; Using water as a processing tool; Assessing water in baked products; Conclusions; References; 2 The Role of Water in the Formation and Processing of Bread Doughs; Introduction; Wheat flour properties; The formation of bread doughs; Optimum bread dough water levels; Wheat flour water absorption capacity and its determination; Water levels in rye bread doughs; Pre-hydration of flour, wheat and other grains in the manufacture of bread and fermented products; Water in brews and sponges; Water and dough development The effects of dough ingredients on water levels in bread doughsDried gluten; Salt; Sugars; Enzymes; Non-wheat fibres; Other ingredients; Other factors affecting the level of water added to doughs; Dough and water temperatures; Water, dough rheology and moulding; Conclusions; References; 3 The Role of Water in the Formation and Processing of Batters, Biscuit and Cookie Doughs, and Pastes; Introduction; The formation of cake batters; Dissolution and hydration of ingredients in cake batters; Water levels in cake batters; Water-containing ingredients and their contribution to cake batters Flour properties and water levels in cake battersGases in cake batters; Wafer and other batters; Control of batter temperatures; Batter viscosity and its measurement; Formation and processing of biscuit and cookie doughs; The control of temperature in the manufacture of biscuit and cookie doughs; Formation and processing of short pastry doughs; Formation and processing of laminated doughs; The impact of ingredients on the water level in the formation of biscuit and cookie doughs and pastes; Biscuit dough and paste rheological properties; Compression-extrusion tests; Recording dough mixers Load-extension testsFundamental tests; Choux pastries; Bakery products not based on flour; Baked products; Fillings; Toppings and icings; Marshmallow; Jams and jellies; Conclusions; References; 4 The Contribution of Water During Processing, Baking, Cooling and Freezing; Introduction; Water in retarded unbaked doughs; The influence of moisture on white spot formation during the retarding of fermented doughs; The importance of relative humidity during proof of fermented doughs; The contribution of water (steam) to expansion and product structure during baking; Bread and fermented products Cakes
Sommario/riassunto	Water is the major contributor to the eating and keeping qualities and structure of baked products. Its management and control during preparation, processing, baking, cooling and storage is essential for the optimisation of product quality. This successful and highly practical volume describes in detail the role and control of water in the formation of cake batters, bread, pastry and biscuit doughs, their subsequent processing and the baked product. Now in a fully revised and updated second edition, the book has been expanded and developed through the inclusion of new information and referen