

1. Record Nr.	UNISA996387581303316
Autore	Cartwright William <1611-1643.>
Titolo	To the right honovrable Philip Earle of Pembroke and Mountgomery [[electronic resource]] : Baron Herbert of Cardiffe and Shurland, Lord Par and Rosse of Kendall, Lord Fitzhugh Marmion, and Saint Quintine, Lord Warden of the Staneries, in the countie of Devon and Cornewall, Lord High Steward of the duchie of Cornewall, Chancellour of the Vniversity of Oxford, Lord Lieutenant of the counties of Kent, Cornewall and Wilts: Lord Chamberlaine of his Majesties most honourable houshold, knight of the most noble order of the Garter, and one of his Majesties most honourable privie counsell. Vpon his lordhips election of Chancellor of the Vniveristy of Oxford
Pubbl/distr/stampa	[London], : Printed for T.W., 1641
Descrizione fisica	1 sheet ([1] p.)
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Signed: William Cartwright. Place of publication suggested by Wing. Verse: "When studies now are blasted, and the times ..." Reproduction of original in the British Library.
Sommario/riassunto	eebo-0018

2. Record Nr.	UNINA9910777664103321
Autore	Fichte Johann Gottlieb <1762-1814.>
Titolo	The science of knowing [[electronic resource]] : J.G. Fichte's 1804 lectures on the Wissenschaftslehre // J.G. Fichte ; translated by Walter E. Wright
Pubbl/distr/stampa	Albany, : State University of New York Press, c2005
ISBN	0-7914-8322-3 1-4237-4417-9
Descrizione fisica	1 online resource (271 p.)
Collana	SUNY series in contemporary continental philosophy
Disciplina	193
Soggetti	Philosophy Thought and thinking
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	""THE SCIENCE OF KNOWING: J. G. Fichte's 1804 Lectures on the Wissenschaftslehre""; ""Contents""; ""Acknowledgments""; ""Introduction""; ""1. First Lecture: Monday, April 16, 1804""; ""2. Second Lecture: Wednesday, April 18, 1804""; ""3. Third Lecture: Thursday, April 19, 1804""; ""4. Fourth Lecture: Friday, April 20, 1804""; ""5. Fifth Lecture: Monday, April 23, 1804""; ""6. Sixth Lecture: Thursday, April 26, 1804""; ""7. Seventh Lecture: Friday, April 27, 1804""; ""8. Eighth Lecture: Monday, April 30, 1804""; ""9. Ninth Lecture: Wednesday, May 2, 1804""; ""10. Tenth Lecture: Thursday, May 3, 1804""; ""11. Eleventh Lecture: Friday, May 4, 1804""; ""12. Twelfth Lecture: Monday, May 7, 1804""; ""13. Thirteenth Lecture: Wednesday, May 9, 1804""; ""14. Fourteenth Lecture: Thursday, May 10, 1804""; ""15. Fifteenth Lecture: Friday, May 11, 1804 --N.B. Which Contains the Basic Proposition""; ""16. Sixteenth Lecture: Tuesday, May 15, 1804""; ""17. Seventeenth Lecture: Wednesday, May 16, 1804""; ""18. Eighteenth Lecture: Thursday, May 17, 1804""; ""19. Nineteenth Lecture: Friday, May 18, 1804""; ""20. Twentieth Lecture: Wednesday, May 23, 1804""; ""21. Twenty-first Lecture: Thursday, May 24, 1804""; ""22. Twenty-second Lecture: Monday, May 28, 1804""; ""23. Twenty-third Lecture: Wednesday, May 30, 1804""; ""24. Twenty-fourth Lecture: Thursday,

May 31, 1804""; ""25. Twenty-fifth Lecture: Friday, June 1, 1804""; ""26. Twenty-sixth Lecture: Monday, June 4, 1804""; ""27. Twenty-seventh Lecture: Wednesday, June 6, 1804""; ""28. Twenty-eighth Lecture: Friday, June 8, 1804""; ""Appendix""; ""Notes""; ""Acknowledgments""; ""Introduction""; ""Lecture I""; ""Lecture II""; ""Lecture III""; ""Lecture IV""; ""Lecture V""; ""Lecture VI""; ""Lecture VII""; ""Lecture VIII""; ""Lecture IX""; ""Lecture X""; ""Lecture XI""; ""Lecture XII""; ""Lecture XIII""; ""Lecture XIV""; ""Lecture XV""; ""Lecture XVI""; ""Lecture XVII""; ""Lecture XVIII""; ""Lecture XIX""; ""Lecture XX""; ""Lecture XXI""; ""Lecture XXIII""; ""Lecture XXIV""; ""Lecture XXV""; ""Lecture XXVI""; ""Lecture XXVII""; ""Lecture XXVIII""; ""German-English Glossary""; ""A""; ""B""; ""C""; ""D""; ""E""; ""F""; ""G""; ""H""; ""I""; ""L""; ""M""; ""N""; ""O""; ""P""; ""Q""; ""R""; ""S""; ""T""; ""U""; ""V""; ""W""; ""Z""; ""Index""; ""A""; ""B""; ""C""; ""D""; ""E""; ""F""; ""G""; ""H""; ""I""; ""J""; ""K""; ""L""; ""M""; ""N""; ""O""; ""P""; ""R""; ""S""; ""T""; ""U""; ""V""; ""W""; ""Z""

3. Record Nr.	UNINA9910958178303321
Autore	Townsend Elisabeth
Titolo	Lobster : a global history / / Elisabeth Townsend
Pubbl/distr/stampa	London : , : Reaktion Books, , 2012 London : , : Bloomsbury Publishing (UK), , 2023
ISBN	9786613588821 9781280493591 1280493593 9781861899958 1861899955
Edizione	[1st ed.]
Descrizione fisica	1 online resource (146 pages)
Collana	; Edible
Disciplina	641.395
Soggetti	Food - History Lobsters Food and society
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

Introduction: What is a Lobster? 1. From Fertilizer to the Dinner Table 2. From Main Course to Mass Market 3. Lobster Takes Centre Stage 4. Lobster Controversies 5. Killing and Cooking (Humanely) 6. The Future of Lobsters Recipes Select Bibliography Websites and Associations Acknowledgements Photo Acknowledgements Index

Sommario/riassunto

From pauper's food to cultural icon, this book tells the story of our relationship with the lobster, from coastal hunter-gatherers through the Industrial Revolution to modern times. As lobsters became a status symbol for the rich, they became the subjects of both artists and writers. The lobster has been depicted in Egyptian temples and Pompeian feasts; Dutch still lifes and Japanese woodcuts; Lewis Carroll's Alice's Adventures in Wonderland and Salvador Dali's Lobster Telephone. And the social history of its consumption takes us from the Stone Age, through the early European settlers in New England and Australia, to today's Japanese live lobster sashimi. The lobster has been transformed from a peasant food into a luxurious delicacy that reflects our changing ideas about diet and human consumption. Today's consumer is concerned about the ethics of eating lobster, and controversy rages about methods of killing them. Though scientists continue to debate whether lobsters can feel pain, concerns about cruelty have led to the invention of new machines that are intended to kill them humanely. There are also efforts to farm lobsters, to re-stock the seas with juveniles and to fish them sustainably. Lobster will appeal to anyone who loves this fascinating crustacean, or who has chased a lobster across a kitchen floor.
