

Estratti E Succhi Slow 1

Eventually, you will categorically discover a supplementary experience and skill by spending more cash. nevertheless when? realize you acknowledge that you require to acquire those all needs gone having significantly cash? Why dont you try to acquire something basic in the beginning? Thats something that will lead you to comprehend even more on the order of the globe, experience, some places, as soon as history, amusement, and a lot more?

It is your very own times to feign reviewing habit. in the middle of guides you could enjoy now is Estratti E Succhi Slow 1 below.

Cytochrome P450 Paul R. Ortiz de Montellano 2007-02-05 Cytochrome P450: Structure, Mechanism, and Biochemistry, third edition is a revision of a review that summarizes the current state of research in the field of drug metabolism. The emphasis is on structure, mechanism, biochemistry, and regulation. Coverage is interdisciplinary, ranging from bioinorganic chemistry of cytochrome P450 to its relevance in human medicine. Each chapter provides an in-depth review of a given topic, but concentrates on advances of the last 10 years.

Slow Cooker: Ricette per la Slow Cooker (Crockpot) Eric Jones 2017-07-21 È difficile trovare il tempo, di questi giorni, per preparare un pasto sano a casa tra il lavoro e le attività del tempo libero. I pasti al microonde possono essere senza carattere e insapori e il cibo da asporto è pieno di calorie inutili in eccesso, per non parlare di quanto possa diventare rapidamente costoso. Le ricette per la Slow cooker sono un ottimo modo per risparmiare sui tempi di cottura, ma risultano ancor più come un pasto gustoso e nutriente, in grado di alimentare tutta la famiglia. Alcuni dei benefici sono i seguenti: • il cibo cuoce lentamente per un tempo più lungo • Permette ai sapori di insaporirsi in modo lento e regolare • È economico • Sicuro da usare • Efficiente • Più sano e più nutriente Indispensabile per un'alimentazione sana • Senza additivi artificiali o cibi trattati • Gli ingredienti più buoni e nutrienti • Con utili trucchi e suggerimenti • A misura di famiglia e bambini Questi pasti abbondanti sono facili da realizzare e tutte le ricette sono ben cronometrate in modo che il pasto possa cuocere tutta la giornata, mentre si è impegnati con tutti i tuoi altri impegni. È un gran bel libro da avere in casa sia per i principianti che esperti di cottura lenta! Perché non ci vogliono abilità culinarie soprannaturali per cucinare con una pentola di coccio! È semplice e divertente! Al massimo 20 minuti di preparazione, vi godrete il profumo e il sapore del cibo appena cucinato a casa! Non aspettate oltre e scaricate questo libro oggi stesso!

Homosexuality and Italian Cinema Mauro Giori 2017-11-18 This book is the first to establish the relevance of same-sex desires, pleasures and anxieties in the cinema of post-war Italy. It explores cinematic representations of homosexuality and their significance in a wider cultural struggle in Italy involving society, cinema, and sexuality between the 1940s and 1970s. Besides tracing the evolution of representations through both art and popular films, this book also analyses connections with consumer culture, film criticism and politics. Giori uncovers how complicated negotiations between challenges to and valorization of dominant forms of knowledge of homosexuality shaped representations and argues that they were not always the outcome of hatred but also sought to convey unmentionable pleasures and complicities. Through archival research and a survey of more than 600 films, the author enriches our understanding of thirty years of Italian film and cultural history.

The Juicing Bible Pat Crocker 2012-05

The Multiple Sclerosis Diet Book Roy Laver Swank 2011-06-08 Swank and Dugan provide complete background information on the development of the diet and the clinical tests that have proven its effectiveness. In addition to helpful sections on the lifestyle of the M.S. patient, Swank and Dugan offer tips on sticking to the diet, equipping the kitchen, shopping for healthful food, eating out (with some pertinent information on fast-food restaurants), and keeping the careful dietary records that are essential to continuing good nutrition. This is the low-fat diet that works in reducing the number and severity of relapses in M.S. patients — and The Multiple Sclerosis Diet Book provides the nutritious and tasty recipes that M.S. patients and their families can live with for years to come.

Juiceman Andrew Cooper 2016-01-14 The quick and easy way to stay healthy . . . Andrew Cooper's Juiceman delivers over 100 delicious recipes packed full of goodness. For all the family and for every occasion, there's something for everyone. Promising 100% natural and unprocessed nutrition, Juiceman is brimming with easy, delicious juices, smoothies, teas, tonics and nut milks, as well as energising breakfasts, healthy snacks and ice cream. It even offers some amazing ideas on what to do with waste pulp! Andrew, a juicing expert, has created a diverse range of recipes to help achieve and maintain optimum health. From medicinal juices, which combat dehydration or digestive problems, to smoothies, for detoxing and retoxing, Juiceman is packed with essential recipes, including: Green Ninja Juice Full Cream Cashew and Hemp Milk Blueberry Facial Smoothie Smoothie Breakfast Bowl Ultimate OJ Recovery Shake Immunity Boost Smoothie Skin Shot As well as these delicious and effortless recipes, Andrew provides a juice cleanse plan, exercise tips and advice for keeping fit.

Enciclopedia medica italiana 1978

Lidel lettura, illustrazioni, disegni, eleganze, lavoro

500 Juices & Smoothies Christine Watson 2008 This book covers all the essential blending techniques, and has information on buying, using and maintaining juicers and blenders. There are also troubleshooting tips, advice on choosing the perfect ingredients, decorating and garnishing drinks, followed by 500 fabulous recipes. It is the only guide to juices and blended drinks that you will ever need.

Man on Fire Jules Abels 1971

Hamlyn All Colour Cookery: 200 Juices & Smoothies 2008-10-06 Drinking daily juices and smoothies is a great way to get all the vitamins and nutrients you need to maintain a balanced diet, as well as being an easy and delicious way to keep hunger at bay. Hamlyn All Colour Cookbook: 200 Juices & Smoothies gives you a huge choice of quick, simple recipes that use all your favourite fruits and vegetables to ensure that your diet will never get dull! Every mouthwatering recipe is accompanied by fantastic colour photography, and it's all bound in a handy format, making this great-value book ideal for all!

Green Smoothies Fern Green 2015-12-29 A collection of 66 illustrated smoothies, juices, nut milks, and tonics to kick-start metabolism, fire up the mind, and promote whole-body health. An easy-to-follow and informative guide, this book pares smoothie-making back to its essence. Each recipe is presented in a highly visual spread, and grouped ingredients are displayed opposite finished smoothies and juices, providing at-a-glance instruction. Recipes like Dandelion Tonic, Popeye's Juice, Coconut Kale, and Pineapple Twist provide a simple introduction for the new smoothie maker, as well as new inspiration for the experienced blender. A seven-day detox plan with straightforward recipes energizes and invigorates.

Cucinare con la crock-pot (Slow Cooker: ricettario crock-pot) Jason Allan 2017-01-14 Cucinare con una pentola crock-pot è il metodo di cottura migliore del mondo. Preparati a un viaggio incredibile di ricette deliziose con la slow cooker.

The Silver Spoon Editors of Phaidon Press 2005-10-01 Presents more than two thousand recipes for traditional Italian dishes.

Itinerari. Tradizione e innovazione in pasticceria. Marco Nebbiai 2020-11-06 Il manuale offre un approfondito percorso nel mondo della pasticceria, affrontando molti temi di attualità dell'arte dolciaria. Nella parte iniziale, si trova una breve storia della pasticceria italiana, corredata dalla descrizione di prodotti tipici e ricette tradizionali. Poi vengono trattate, in modo scientifico, alcune tecniche che possono essere usate in laboratorio: il sottovuoto; la cottura a bassa temperatura; la vasocottura; l'essiccazione; ecc. È stata poi realizzata una vera e propria "guida alla creatività", che possa servire a ideare nuove preparazioni. Il libro analizza, inoltre, i temi delle allergie e delle intolleranze alimentari, illustrandone i problemi produttivi. L'ultima parte del manuale si occupa dell'analisi sensoriale, per fornire alcuni strumenti utili alla valutazione dei prodotti dolciari. Ogni capitolo è composto da una parte teorica e da alcune ricette, per consentire al lettore di mettere in pratica le nozioni acquisite.

Dictionary Catalog of the National Agricultural Library, 1862-1965 National Agricultural Library (U.S.) 1967

Italian Identity in the Kitchen, or, Food and the Nation Massimo Montanari 2013-07-16 How regional Italian cuisine became the main ingredient in the nation's political and cultural development.

Raw Vegetable Juices N. W. Walker 2003-09-30 What's missing on your bookshelf? This new addition!! The lack or deficiency of certain elements, such as vital organic minerals and salts from our customary diet is the primary cause of nearly every sickness and disease. How can we most readily furnish our body with the elements needed? It is hoped that this delightful book will prove to be of considerable help to those who wish to derive the utmost benefit from natural food.

Illustrated Excursions in Italy Edward Lear 1846

Food Wastage Footprint Food and Agriculture Organization of the United Nations 2013 "This study provides a worldwide account of the environmental footprint of food wastage along the food supply chain, focusing on impacts on climate, water, land and biodiversity, as well as economic quantification based on producer prices ..."--Introduction.

Le Nostre Ricette Disintossicanti & Dimagranti Per Slow Cooker Geoff Wells 2017-03-17 Amiamo i piatti per slow cooker perché sono semplici, convenienti e gustosi. Ancora migliori sono i piatti per slow cooker che vi aiutano a perdere peso e mettervi in forma. Se seguite una dieta vegana o vegetariana vi accorgete che state mangiando molti cibi ricchi di sostanze nutritive, pur assumendo poche calorie. Questo non significa che TUTTI i cibi vegani e vegetariani abbiano un basso apporto di calorie. Dovrete comunque controllare il vostro consumo di grassi e di cibi molto calorici, ma scoprirete anche che vi sentirete "pieni" più a lungo perché il vostro corpo starà ricevendo più sostanze nutritive del necessario. Alcune delle ricette sono indicate come disintossicanti. Tutte le ricette sono vegetariane o vegane e la maggior parte di esse vi aiuterà anche a perdere peso. Alcune delle ricette di dessert sono ad alto contenuto calorico, quindi usatele con parsimonia. Vorrete aggiungere subito questo libro di ricette salutari alla vostra collezione. Ecco la lista delle deliziose, nutrienti ricette che troverete in questo libro: Ricette per la Colazione Porridge con Mele e Cannella * Budino di Pane per Colazione * Quinoa alla Cannella * Porridge di Frutta & Noci per Colazione * Cereali Misti Caldi * Porridge di Mirtilli Rossi Notturmo * Torta di Pere e tè Chai ** Risotto Speziato * Ricette per Pranzo/Cena Stufato di Raccolto Autunnale * Spinaci e Fagioli Bianchi * Fagioli cotti Vegetariani/Vegani di Base Stufato di Fagioli Neri * Zuppa Disintossicante di Broccoli e Cavolfiore * Zuppa di Zucca Gialla e Pastinaca * Zuppa di Cavolo e Mela * Contorno di Cavolo e Mela * Fagioli

Cotti alla Canadese * Curry di Ceci con Spinaci e Cavolo riccio * Stufato di Radici Vegetali a Pezzi * Stufato di Curry al Cocco * Fagioli e Verdure al Curry * Fagioli Pinto Facili

Sustainable Bioenergy Production Lijun Wang 2014-04-18 Given the environmental concerns and declining availability of fossil fuels, as well as the growing population worldwide, it is essential to move toward a sustainable bioenergy-based economy. However, it is also imperative to address sustainability in the bioenergy industry in order to avoid depleting necessary biomass resources. Sustainable Bioenergy Production provides comprehensive knowledge and skills for the analysis and design of sustainable biomass production, bioenergy processing, and biorefinery systems for professionals in the bioenergy field. Focusing on topics vital to the sustainability of the bioenergy industry, this book is divided into four sections: Fundamentals of Engineering Analysis and Design of Bioenergy Production Systems, Sustainable Biomass Production and Supply Logistics, Sustainable Bioenergy Processing, and Sustainable Biorefinery Systems. Section I covers the fundamentals of genetic engineering, novel breeding, and cropping technologies applied in the development of energy crops. It discusses modern computational tools used in the design and analysis of bioenergy production systems and the life-cycle assessment for evaluating the environmental sustainability of biomass production and bioenergy processing technologies. Section II focuses on the technical and economic feasibility and environmental sustainability of various biomass feedstocks and emerging technologies to improve feedstock sustainability. Section III addresses the technical and economic feasibility and environmental sustainability of different bioenergy processing technologies and emerging technologies to improve the sustainability of each bioenergy process. Section IV discusses the design and analysis of biorefineries and different biorefinery systems, including lignocellulosic feedstock, whole-crop, and green biorefinery.

The Shifting Point, 1946-1987 Peter Brook 1994 Originally published: New York: Harper & Row, 1987.

Riforma medica 1993

Testing Treatments Imogen Evans 2011 This work provides a thought-provoking account of how medical treatments can be tested with unbiased or 'fair' trials and explains how patients can work with doctors to achieve this vital goal. It spans the gamut of therapy from mastectomy to thalidomide and explores a vast range of case studies.

Juicing for Beginners Rockridge Press 2013-08-23 Teaches "you how to start using juicing recipes today for weight loss and better health, with 100 ... juicing recipes, as well as a complete guide to starting your own juicing diet. Learn how to pick out the juicer and juicing recipes that are perfect for you. Discover the nutritional benefits of each ingredient, from oranges, to spinach, to wheatgrass, and find out how to create your own ... juicing recipes"--Amazon.com.

Libro di Ricette Per Slow Cooker: Pasti Salutari A Fuoco Lento (Crockpot) Will Sebastian 2017-07-21 Incredibili ricette per la tua Slow Cooker Sei pronto a tornare a casa dall'odore squisito di un pasto appena preparato? Vuoi che la tua famiglia si goda il cibo pi ù salutare e fresco che c'è? Non dici che è tempo di trattarti bene per una volta? Le Slow Cooker (pentole a cottura lenta) sono una fantastica alternativa per creare piatti deliziosi e nutrienti risparmiando tempo. Immagina essere in grado di accendere la tua slow cooker, buttarci dentro degli ingredienti e dimenticartene finché non senti un certo languorino, e zac! Torni a casa accolto dal profumo di cibo sano e salutare. Inoltre questi piatti saporiti ti aiuteranno a perder peso. Questo libro prevede una moltitudine di ricette apposite. Saziati e soddisfa la tua fame liberandoti delle maniglie dell'amore. Tutti i cibi deliziosi che potresti immaginare, in un unico comodissimo libro di ricette! A Seguire I Punti Chiave Di Questo LIBRO DI CUCINA Che Ti Migliorerà La Vita! • Semplice Procedimento Passo-Passo • Indice Dei Contenuti Rente Tutto Pi ù Semplice E Facile Da Seguire • Ottime Ricette!! • Per Un'Occhiata Veloce Vai Su E Clicca L'Opzione "Sfoggia Dentro" Per Vedere L'Indice Dei Contenuti! • Sii Fra I Primi Ad Avere La Possibilità Di Leggere Questo Libro Fra Altre Migliaia. Amerai le ricette che si trovano in questo libro. Ci sono piatti incredibili, quindi non importa quali siano i tuoi gusti, troverai sempre qualcosa di eccezionale da mettere a tavola per stupire tutti! Ricomincia a fare quello che ami, sii attivo e prendi la vita di petto. Il primo passo per perdere peso ed essere in forma è mangiare sano e guadagnare l'energia che ti serve attraverso pasti nutrienti. Clicca su COMPRA ADESSO per iniziare a cucinare bene, mangiare leggero e sentirti benissimo. Compra adesso, e anche tu potresti mangiare questi deliziosi pasti stasera stessa.

Bourbon Empire Reid Mitenbuler 2015-05-12 How bourbon came to be, and why it 's experiencing such a revival today Unraveling the many myths and misconceptions surrounding America 's most iconic spirit, Bourbon Empire traces a history that spans frontier rebellion, Gilded Age corruption, and the magic of Madison Avenue. Whiskey has profoundly influenced America 's political, economic, and cultural destiny, just as those same factors have inspired the evolution and unique flavor of the whiskey itself. Taking readers behind the curtain of an enchanting—and sometimes exasperating—industry, the work of writer Reid Mitenbuler crackles with attitude and commentary about taste, choice, and history. Few products better embody the United States, or American business, than bourbon. A tale of innovation, success, downfall, and resurrection, Bourbon Empire is an exploration of the spirit in all its unique forms, creating an indelible portrait of both bourbon and the people who make it.

Anthocyanins in Fruits, Vegetables, and Grains Giuseppe Mazza 2018-01-10 This text is a comprehensive reference covering the chemistry, physiology, chemotaxonomy, biotechnology and food technology aspects of the

anthocyanins. Topics discussed include types of anthocyanins, structural transformations, colour stabilization and intensification factors, biosynthesis and intensification factors, biosynthesis, analysis and functions of anthocyanins. An in-depth review of the literature discussing anthocyanins of fruits, cereals, legumes, roots, tubers, bulbs, cole crops, oilseeds, herbs, spices, and minor crops is included as well

The Slow Life Diaries Alice Agnelli 2021 Cos ' è lo slow living? Cosa vuol dire davvero fermarci per assaporare i piaceri della vita? Una tazza calda di the fumante, perdersi nell ' abbraccio di chi amiamo, ascoltare il rumore della pioggia... noi abbiamo deciso di partire, mettendo dentro a un van dell ' 83 tutto ci ò che conta: la nostra famiglia fatta di anime umane e di quadrupedi, il cibo che amiamo, i libri che leggiamo, la macchina fotografica, le nostre pentole e maglioni caldi, alla ricerca di ci ò che vuol dire per noi la felicità . Abbiamo percorso tutta l ' Europa, da Milano fino oltre Capo Nord, alla ricerca di Santa Claus e del nostro personale Natale tutti i giorni. Abbiamo accolto nuovi amici lungo la strada, bevuto il vento freddo del nord e assaporato il verde intenso dei fiordi norvegesi. Ci siamo ubriacati di tramonti sulle spiagge del Portogallo, ballato al rumore delle pizze appena sfornate della costiera amalfitana, divorando poi nuove albe perfette come tuorli d ' uovo sul litorale sardo.

The Ordinal of Alchemy Thomas Norton 2019

Alkaline Juices and Smoothies Stephan Domenig 2016-04 Kick-start your health makeover with 'Alkaline Juices and Smoothies', a fast track to weight loss, increased energy and a balanced body and mind.

How to Grow the Tomato George Carver 2017-07-09 This special reprint edition of "How To Grow The Tomato" was written by George Washington Carver, and first published in 1918 as USDA Bulletin No. 36. Carver covers topics including Preparation of the Soil, Fertilizers, Starting the Tomato Plant, Cultivation, Rooting Cuttings, and more. This short and informative book on how to grow great tomatoes is filled with over 100 old-fashioned, down-home and unusual tomato recipes for you to try out. IMPORTANT NOTE - Please read BEFORE buying! THIS BOOK IS A REPRINT. IT IS NOT AN ORIGINAL COPY. This book is a reprint edition and is a perfect facsimile of the original book. It is not set in a modern typeface and has not been digitally rendered. As a result, some characters and images might suffer from slight imperfections, blurring, or minor shadows in the page background. This book appears exactly as it did when it was first printed.

Beer in the Middle Ages and the Renaissance Richard W. Unger 2013-05-22 The beer of today—brewed from malted grain and hops, manufactured by large and often multinational corporations, frequently associated with young adults, sports, and drunkenness—is largely the result of scientific and industrial developments of the nineteenth century. Modern beer, however, has little in common with the drink that carried that name through the Middle Ages and Renaissance. Looking at a time when beer was often a nutritional necessity, was sometimes used as medicine, could be flavored with everything from the bark of fir trees to thyme and fresh eggs, and was consumed by men, women, and children alike, *Beer in the Middle Ages and the Renaissance* presents an extraordinarily detailed history of the business, art, and governance of brewing. During the medieval and early modern periods beer was as much a daily necessity as a source of inebriation and amusement. It was the beverage of choice of urban populations that lacked access to secure sources of potable water; a commodity of economic as well as social importance; a safe drink for daily consumption that was less expensive than wine; and a major source of tax revenue for the state. In *Beer in the Middle Ages and the Renaissance*, Richard W. Unger has written an encompassing study of beer as both a product and an economic force in Europe. Drawing from archives in the Low Countries and England to assemble an impressively complete history, Unger describes the transformation of the industry from small-scale production that was a basic part of housewifery to a highly regulated commercial enterprise dominated by the wealthy and overseen by government authorities. Looking at the intersecting technological, economic, cultural, and political changes that influenced the transformation of brewing over centuries, he traces how improvements in technology and in the distribution of information combined to standardize quality, showing how the process of urbanization created the concentrated markets essential for commercial production. Weaving together the stories of prosperous businessmen, skilled brewmasters, and small producers, this impressively researched overview of the social and cultural practices that surrounded the beer industry is rich in implication for the history of the period as a whole.

The Vermouth of Turin Fulvio Piccinino 2018

The Year 3000 Paolo Mantegazza 2010-11-01 First published in 1897, *The Year 3000* is the most daring and original work of fiction by the prominent Italian anthropologist Paolo Mantegazza. A futuristic utopian novel, the book follows two young lovers who, as they travel from Rome to the capital of the United Planetary States to celebrate their "mating union," encounter the marvels of cultural and scientific advances along the way. Intriguing in itself, *The Year 3000* is also remarkable for both its vision of the future (predicting an astonishing array of phenomena from airplanes, artificial intelligence, CAT scans, and credit cards to controversies surrounding divorce, abortion, and euthanasia) and the window it opens on fin de siècle Europe. Published here for the first time in English, this richly annotated edition features an invaluable introductory essay that interprets the intertextual and intercultural connections within and beyond Mantegazza's work. For its critical contribution to early science fiction and for its insights into the hopes, fears, and clash of values in the Western world of both Mantegazza's time and our own, this book belongs among the visionary giants of speculative literature.

Venice and the Veneto during the Renaissance: the Legacy of Benjamin Kohl Knapton, Michael Benjamin G. Kohl (1938-2010) taught at Vassar College from 1966 till his retirement as Andrew W. Mellon Professor of the

Humanities in 2001. His doctoral research at The Johns Hopkins University was directed by Frederic C. Lane, and his principal historical interests focused on northern Italy during the Renaissance, especially on Padua and Venice. His scholarly production includes the volumes *Padua under the Carrara, 1318-1405* (1998), and *Culture and Politics in Early Renaissance Padua* (2001), and the online database *The Rulers of Venice, 1332-1524* (2009). The database is eloquent testimony of his priority attention to historical sources and to their accessibility, and also of his enthusiasm for collaboration and sharing among scholars.

Lateral Cooking Niki Segnit 2018-09-20 'You could cook from it over a whole lifetime, and still be learning' Nigella Lawson 'A rigorous, nuts-and-bolts bible of a book' Jay Rayner, Observer 'Lateral Cooking...uncovers the very syntax of cookery' Yotam Ottolenghi 'Astonishing and totally addictive' Brian Eno The groundbreaking new book that reveals the principles underpinning all recipe creation, from the author of the bestselling *The Flavour Thesaurus* Do you feel you that you follow recipes slavishly without understanding how they actually work? Would you like to feel freer to adapt, to experiment, to play with flavours? Niki Segnit, author of the landmark book *The Flavour Thesaurus*, gives you the tools to do just that. *Lateral Cooking* is organised into 77 'starting-point' recipes, reducing the phenomenal variety of world cuisine down to its bare essentials – and then building it back up again. So, under 'Bread', we learn that flatbreads, oatcakes, buckwheat noodles, chapattis and tortillas are all variations on one theme. A few simple tweaks and you can make soda bread, scones or cobbler. And so on, through breads and batters, broths, stews and dals, one dish leading to another. *Lateral Cooking* is as inspirational and entertaining a read as it is a practical guide. Once you have the hang of each starting point, a wealth of flavour possibilities awaits, each related in Niki's signature combination of culinary science, history, chefs' wisdom and personal anecdote. You will realise that recipes that you had thought were outside of your experience are reassuringly similar to things you've made a dozen times before. It will give you the confidence to experiment with flavour, and adapt with the seasons or the contents of your fridge. You will, in short, learn to cook 'by heart' – and that's where the fun really begins.

The Book of Ice Creams & Sorbets Jacki Passmore 1986 Tells how to use and take care of ice cream machines, offers recipes for sorbets, ice creams, sherberts, and sauces, and gives tips on serving

Daily Dishonesty Lauren Hom 2014-09-02 A colorful compendium of little white lies, based on the award-winning, “bitingly honest” blog (Imprint). From the diet you’re going to start tomorrow to that call you were about to make when something (anything) else came up—life is full of little lies that get us through the day. With *Daily Dishonesty*, designer and blogger Lauren Hom pays homage to the (mostly) innocent foibles that make us human. With 150+ hilariously common lies, beautifully illustrated by Hom, *Daily Dishonesty* touches on topics from breakups, friendship, and growing up to slacking off and guilty pleasures, in hand-lettered mantras that are all too honest about our untruths. Praise for the *Daily Dishonesty* blog “Simply wonderful!” —SwissMiss “Cleverly and adorably displays lies.” —Complex Magazine “Really inspiring for those of you who want to dabble in hand lettering.” —Miss Moss