

Top Knife The Art

The World's Greatest Knife Book Vascular Trauma Educated Complete Book of Knife Skills The Photoshop and Painter Artist Tablet Book Knives 2016 Art of the Knife The Way of the Knife The Wonder of Knifemaking The Disaster Artist Trick Knife Throwing Classics: How to Throw Knives / The Art of Knife Throwing The Gathering Storm Knives 2017 Art and Design in Modern Custom Folding Knives Zen and the Art of Motorcycle Maintenance Pieometry How to Paint with a Knife Knives, Knife Fighting, And Related Hassles The Butchering Art Close to the Knives The Knife of Never Letting Go Inspire Your Home The Book of Mormon Knife The Ultimate Guide to Knife Throwing The 10 Best Knife Fighting Techniques The Complete Book Of Knife Fighting Top Knife The Art of Fiction Knife Hank Reinhardt's Book of Knives TOP KNIFE: The Art & Craft of Trauma Surgery The ABSITE Review The Short Knife Elegant Pie Knives 2019 Modern Etiquette Made Easy Three Uses of the Knife The Phantom Tollbooth Knives 2020

The World's Greatest Knife Book

Fine knives for discerning taste! Whether a knife is a utilitarian tool to be used, maintained and respected; an object of art to be admired; or an example of fine craftsmanship passed down from generation to generation, countless examples are showcased in Knives 2016 with full descriptions and specifications of each model. Modern flipper folders featuring bronze bushings and ball bearing pivot systems share space with traditional hunters and pocketknives in jigged bone and wood handles. Everything from pearl-handle fighters to engraved folding daggers, chef's knives and "pack and field blades" are covered extensively, including professional full-color photography and information on blade steels, as well as guard, bolster and handle materials. The world's most complete Custom Knifemaker Directory includes names, addresses, emails, websites, phone numbers, specialties, patterns, technical information, list prices and tang stamps or marks. Find your dream knife and contact the maker today! Fascinating feature articles delve into filigree, inlay and pique, bloomery steel, meteorite, wares of the world, tactical folders, bayonets, color anodizing, hatchets, chopping froes and a whole lot more World's most comprehensive Custom Knifemaker Directory The latest trends in handmade knives State of the art mosaic damascus, sculpting, wire inlay, scrimshaw and engraving Familiarize yourself with the hottest new knives, state of the art materials, edged gadgets, mechanisms, embellishments, blade stock, locks and frames.

Vascular Trauma

Pursued by power-hungry Prentiss and mad minister Aaron, young Todd and Viola set out across New World searching for answers about his colony's true past and seeking a way to warn the ship bringing hopeful settlers from Old World.

Educated

Definitive and compulsively readable^{3/4}an illustrated guide to the use in knifefighting and beyond of contemporary knives by long-time Blade columnist and

master weaponsmith, Hank Reinhardt. Deadlier than the club, more ubiquitous than the sword, the knife is the universal edged weapon of all humankind. As our society has grown more advanced, and more reliant on technology, there has been an increased interest in the weapons of the past, and this sharp-edged guide to the use of the knife will whet the appetite of expert and layman alike. At the publisher's request, this title is sold without DRM (Digital Rights Management).

Complete Book of Knife Skills

This 4th edition of The ABSITE Review is the perfect study guide for surgery residents preparing for the American Board of Surgery In-Training Examination (ABSITE). Unlike ordinary textbooks that force the reader to wade through paragraph after paragraph of extraneous material, this review manual uses a streamlined outline and list format. By making it easier to find the essential points on each topic, this study guide allows the reader to spend more time studying the important facts and less time searching for them. Even though the information is presented in a simple manner, it still includes all topics found on the exam — from basic science to clinical knowledge in general surgery as well as surgical subspecialties. Each year, thousands of general surgery residents express anxiety over preparation for the ABSITE. With this book as their guide, they can feel a lot more confident.

The Photoshop and Painter Artist Tablet Book

Knives 2016

Discover blades of every class and style with more than 800 spectacular full-color images, along with descriptions of the makers who created them. The go-to resource for all things knives, blades, and edges.

Art of the Knife

James Beard nominee and Bravo's "Top Chef" contestant Chef John Tesar reveals the secrets to cooking the purest, beefiest, most delicious steak you've ever tasted. "I've had some phenomenal meals at Knife. Tesar really knows how to cook a steak, and this great book shows you how he does it!" – Aaron Franklin, author of The New York Times bestseller, Franklin Barbecue No one cooks a steak like legendary chef John Tesar. In his first ever cookbook, Knife reveals Chef Tesar's secrets to cooking the purest, beefiest, most delicious steak you've ever tasted. Infused with the flavor of Texas and Tesar's culinary genius, Knife goes "Back to the Pan," and shows you the method for cooking the perfect steak. Tesar doesn't stop at steak, though; this book is full of recipes for cooking lamb, pork, veal, and the best burgers ever. Tesar also offers up the recipes to his signature sides: Roasted Okra, Avocado Fries, and Bacon Jam, and foolproof versions of classic sauces. With recipes for your favorite juicy cuts of meat, as well as techniques for making mouthwatering dishes from underrated cheaper cuts, Knife is devoted to the celebration of steak in every form.

The Way of the Knife

Anyone who wants to cook-- either professionally or at home-- needs to know how to use a knife. Holding and using knives correctly will not only help you work more safely, but also enable you to work faster, making you much more efficient in the kitchen.

The Wonder of Knifemaking

Follows the efforts of Dragon Reborn Rand al'Thor to unite a fractured network of kingdoms and alliances to prepare for battle against the Shadow.

The Disaster Artist

This is the classic book on knife fighting from one of the world's foremost experts. From it, you will learn all the facets of the art: assassination methods, history and development of knife design and in-depth reviews of the techniques perfected by Fairbairn, Biddle, Applegate and others. Rare photos and never-before-published info on Oriental techniques.

Trick Knife Throwing Classics: How to Throw Knives / The Art of Knife Throwing

Knife fighting is ugly business, so you'd better know what you're doing if you ever find yourself in one. This book will show you the down-and-dirty reality of knife fighting, from choosing the best knife to devious street tricks commonly used to get in the first strike.

The Gathering Storm

Treasured by knife collectors, enthusiasts, knifemakers and dealers worldwide, the Knives book is presented in a proven formula of sections: bank of enthralling feature articles about the latest developments, history and transformation of knives, swords and edges of all types; trends photo/caption section showcasing the latest in blades, steels, styles and materials; state of the art photo/caption section parading scrimshawed, engraved, jewel-inlaid, etched, carved, sculpted and forge-welded, damascus and mosaic-damascus knives; factory trends section updating readers on the newest in factory or production knives; and a completely updated directory of custom knifemakers, their contact information, including websites and email addresses, technical information, specialties, materials, price ranges, tools, tang stamps and comments.

Knives 2017

This classic guide, from the renowned novelist and professor, has helped transform generations of aspiring writers into masterful writers—and will continue to do so for many years to come. John Gardner was almost as famous as a teacher of creative writing as he was for his own works. In this practical, instructive handbook, based on the courses and seminars that he gave, he explains, simply and cogently, the

principles and techniques of good writing. Gardner's lessons, exemplified with detailed excerpts from classic works of literature, sweep across a complete range of topics—from the nature of aesthetics to the shape of a refined sentence. Written with passion, precision, and a deep respect for the art of writing, Gardner's book serves by turns as a critic, mentor, and friend. Anyone who has ever thought of taking the step from reader to writer should begin here. From the Trade Paperback edition.

Art and Design in Modern Custom Folding Knives

Zen and the Art of Motorcycle Maintenance

"Warning: She spares no detail!" —Erik Larson, bestselling author of *Dead Wake* A Top 10 Science Book of Fall 2017, Publishers Weekly "Fascinating and shocking." —Kirkus Reviews (starred review) The gripping story of how Joseph Lister's antiseptic method changed medicine forever In *The Butchering Art*, the historian Lindsey Fitzharris reveals the shocking world of nineteenth-century surgery on the eve of profound transformation. She conjures up early operating theaters—no place for the squeamish—and surgeons, working before anesthesia, who were lauded for their speed and brute strength. These medical pioneers knew that the aftermath of surgery was often more dangerous than their patients' afflictions, and they were baffled by the persistent infections that kept mortality rates stubbornly high. At a time when surgery couldn't have been more hazardous, an unlikely figure stepped forward: a young, melancholy Quaker surgeon named Joseph Lister, who would solve the deadly riddle and change the course of history. Fitzharris dramatically recounts Lister's discoveries in gripping detail, culminating in his audacious claim that germs were the source of all infection—and could be countered by antiseptics. Focusing on the tumultuous period from 1850 to 1875, she introduces us to Lister and his contemporaries—some of them brilliant, some outright criminal—and takes us through the grimy medical schools and dreary hospitals where they learned their art, the deadhouses where they studied anatomy, and the graveyards they occasionally ransacked for cadavers. Eerie and illuminating, *The Butchering Art* celebrates the triumph of a visionary surgeon whose quest to unite science and medicine delivered us into the modern world.

Pieometry

The founder of The Plaza Hotel's Finishing Program spills her insider knowledge to help you become instantly more polished. In her debut book, *Modern Etiquette Made Easy*, the Queen of Good Manners Myka Meier takes formal etiquette that she learned while training under a former member of the Queen of England's household and breaks it down into five easy steps to help you feel 100 percent confident in the areas of social, dining, business, and networking etiquette. In this refreshingly entertaining etiquette guide, Myka combines her passion for etiquette and love of humor to share tips that are sure to give you a competitive edge in both your social and professional life. Through easy-to-follow chapters and relatable lessons, you'll learn how to: Create the best first impression Become the most coveted party guest Network like a pro Practice good table manners And

much, much more! Perfect for everyone who's ever gone for the cheek kiss as the new acquaintance offered a handshake, or hobbled home from a networking event in stilettos. Fitting for messy-bun millennials who find themselves suddenly adulting without a clue, or mid-career professionals hoping to revamp their image. Or really, for anyone at all—at the end of the day, we could all use some more respect and kindness, and *Modern Etiquette Made Easy* offers advice and insight like a friend. Pinkies down!

How to Paint with a Knife

Not One Knife is Unworthy. Every Photo is Exquisite! ––Art of the Knife showcases, in full color professional-grade photography, 500 of the world's finest art knives made. ––These are the artists' art knives - sculpted cutting machines embellished with scrimshaw, engraving, gold, precious stone inlays, carving and etching. ––It's a parade of pearl, ivory, mammoth tooth, Damascus, silver ware, exotic wood, diamonds, rubies and more. It will definitely be a conversation piece when displayed on your coffee table, as well as an inspiration for artists and knife makers alike.

Knives, Knife Fighting, And Related Hassles

Provides instructions for blending traditional drawing and painting skills with technological advances to create digital art.

The Butchering Art

The pie-making genius behind the popular Instagram account @lokokitchen reveals the secrets of her mind-blowing creations in this gorgeous full-color cookbook featuring 50 incredible sweet and savory pie and tart designs In a few short years, Lauren Ko made all hell bake loose, going from novice pie baker to internet star and creator of today's most surprising and delightful pie and tart designs. Her unique geometric style uses fruit and dough cut and woven into stunning shapes to highlight color and texture. With an elegant symmetry that matches their knockout flavor, her dazzlingly intricate and inventive designs look difficult to produce, but can be achieved with little more than a knife, ruler, and some patience. In *Pieometry*, Lauren reveals her secrets, sharing stories about her designs and the inspiration behind them. Warm and funny, she recounts the spectacular piesasters that led to some of her best creations, and breaks down her most beautiful designs, describing how to make naturally-colored dough, intricate weaves, and striking cut-out patterns. *Pieometry* provides clear, step-by-step instructions, accompanied by helpful photographs, which any patient baker can follow to build these pies from bottom crust to top in their own kitchens. Lauren makes it easy to mix and match doughs, fruits, fillings, and designs, and each recipe includes suggestions for alternative ingredients. Best of all, the beautiful finished pie and tart photos are just as much of a treat to look at as the pies are to eat. But even if you make a mistake here and there, her flavors save the day! When it comes to flavor, *Pieometry* offers a balance of sweet and savory pies that are a feast for the senses, including: *Of a Shingle Mind*: Honey ricotta tart with an herbed pastry shell and beets *Berried Treasure*: Lavender blackberry cream with a shortbread crust

and berries Wave of Wonders: Cardamom coffee cream with a shortbread crust and pear Once in a Tile: Pumpkin black sesame pie with a black sesame crust C and Easy: Butternut bacon macaroni and cheese pie with a whole wheat cheddar chive crust Squiggle Room: Grilled cinnamon pineapple pie with a basic butter crust Whether you want to impress at the holidays or just spruce up a family meal, Pieometry is your guide to transforming a rustic traditional dessert into a modern masterpiece.

Close to the Knives

It is the year 454AD. The Roman Empire has withdrawn from Britain, throwing it into the chaos of the Dark Ages. Mai has been kept safe by her father and her sister, Haf. But when Saxon warriors arrive at their farm, the family is forced to flee to the hills where British warlords lie in wait. Can Mai survive in a dangerous world where speaking her mother tongue might be deadly, and where even the people she loves the most can't be trusted?

The Knife of Never Letting Go

The “fierce, erotic, haunting, truthful” memoirs of an extraordinary artist, activist, and iconoclast who lit up late-twentieth-century New York (Dennis Cooper). One of the New York Times’ “50 Best Memoirs of the Past 50 Years” David Wojnarowicz’s brief but eventful life was not easy. From a suburban adolescence marked by neglect, drugs, prostitution, and abuse to a squalid life on the streets of New York City, to fame—and infamy—as an activist and controversial visual artist whose work was lambasted in the halls of Congress, all before his early death from AIDS at age thirty-seven, Wojnarowicz seemed to be at war with a homophobic “establishment” and the world itself. Yet what emerged from the darkness was a truly extraordinary artist and human being—an angry young man of remarkable poetic sensibilities who was inordinately sympathetic to those who, like him, lived and struggled outside society’s boundaries. Close to the Knives is his searing yet strangely beautiful account told in a collection of powerful essays. An author whom reviewers have compared to Kerouac and Genet, David Wojnarowicz mesmerizes, horrifies, and delights in equal measure with his unabashed honesty. At once savage and funny, poignant and sexy, compassionate and unforgiving, his words and stories cut like knives, leaving indelible marks on all who read them.

Inspire Your Home

The Book of Mormon

Knife throwing (chief of the impalement arts) is a popular exhibition at carnivals, western shows, and sideshows. The two classic booklets reprinted here cover knife styles, grip and throwing techniques, and a variety of trick throws sure to amaze an audience. How to Throw Knives, by Elmer Putts, was published in 1935, and The Art of Knife Throwing, by Frank Dean, was first published in 1937. Many knife stunts are dangerous. This collection is sold solely for entertainment purposes only.

Knife

Knife is a love-letter to this essential culinary tool - its form, history and creation. The knife can be the most functional utensil or the most exquisite piece of design - avid collectors pay jaw-dropping sums for a piece of Japanese hand-crafted steel, made according to traditions that date back thousands of years. Through interviews with knife-makers, chefs and collectors, acclaimed food writer Tim Hayward explores how the relationship between cook and blade has shaped the both the knife itself, and the ways we prepare and eat food all over the world. From Damascus blades to Chinese cleavers and sushi knives, at the heart of Knife is a fascinating guide to 40 different types of knife, each with its own unique story, detailed description and stunning photographs. Lavishly illustrated and designed, and as cool, personal and desirable as the most intricately crafted deba, Knife opens up the world of this most covetable of culinary implements.

The Ultimate Guide to Knife Throwing

Acclaimed as one of the most exciting books in the history of American letters, this modern epic became an instant bestseller upon publication in 1974, transforming a generation and continuing to inspire millions. This 25th Anniversary Quill Edition features a new introduction by the author; important typographical changes; and a Reader's Guide that includes discussion topics, an interview with the author, and letters and documents detailing how this extraordinary book came to be. A narration of a summer motorcycle trip undertaken by a father and his son, the book becomes a personal and philosophical odyssey into fundamental questions of how to live. The narrator's relationship with his son leads to a powerful self-reckoning; the craft of motorcycle maintenance leads to an austere beautiful process for reconciling science, religion, and humanism. Resonant with the confusions of existence, Zen and the Art of Motorcycle Maintenance is a touching and transcendent book of life.

The 10 Best Knife Fighting Techniques

Everyone knows that serving a pie for dessert makes guests happy. And serving one with a beautifully designed crust that makes guests swoon is even better. Pies are easy to make as stunningly attractive as the most decorative cakes using some basic techniques and the appropriate care when working with pie dough. The recipes and techniques presented in this book give any home baker the tools they need to create breathtaking works of pie art. From preparation of the dough to the last moments of baking, all methods are clearly presented using step-by-step photographs. A flat surface, rolling pin, sharp knife, different size and shaped cookie cutters make embellishing an ordinary pie crust easy. The 25 designs, arranged by three levels of difficulty, range from graphic art styles to seasonal-inspired florals. Beautifully decorated pies are a hit on social media, and until now there has not been a book on how to create these stunning works of edible art. Karin Pfeiff-Boschek is a master pie designer and explains in detail her textile-based methods used to reproduce her most popular top crust works of art.

The Complete Book Of Knife Fighting

Covers injuries to the upper and lower extremities as well as the internal organs; discusses everything from initial care and diagnostic options, through the management of specific injuries and special problems, to dealing with complications; describes the newest diagnostic modalities (such as color flow Doppler and MR angiography) as well as the latest interventional techniques; and addresses specific challenges such as minimal vascular injuries, endovascular grafts, iatrogenic vascular trauma, vascular trauma associated with illicit drug use, and compartment syndromes.

Top Knife

#1 NEW YORK TIMES, WALL STREET JOURNAL, AND BOSTON GLOBE BESTSELLER • One of the most acclaimed books of our time: an unforgettable memoir about a young woman who, kept out of school, leaves her survivalist family and goes on to earn a PhD from Cambridge University “An amazing story, and truly inspiring. It’s even better than you’ve heard.”—Bill Gates NAMED ONE OF THE TEN BEST BOOKS OF THE YEAR BY THE NEW YORK TIMES BOOK REVIEW • ONE OF PRESIDENT BARACK OBAMA’S FAVORITE BOOKS OF THE YEAR • BILL GATES’S HOLIDAY READING LIST • FINALIST: National Book Critics Circle’s Award In Autobiography and John Leonard Prize For Best First Book • PEN/Jean Stein Book Award • Los Angeles Times Book Prize Born to survivalists in the mountains of Idaho, Tara Westover was seventeen the first time she set foot in a classroom. Her family was so isolated from mainstream society that there was no one to ensure the children received an education, and no one to intervene when one of Tara’s older brothers became violent. When another brother got himself into college, Tara decided to try a new kind of life. Her quest for knowledge transformed her, taking her over oceans and across continents, to Harvard and to Cambridge University. Only then would she wonder if she’d traveled too far, if there was still a way home. “Beautiful and propulsive . . . Despite the singularity of [Westover’s] childhood, the questions her book poses are universal: How much of ourselves should we give to those we love? And how much must we betray them to grow up?”—Vogue NAMED ONE OF THE BEST BOOKS OF THE YEAR BY The Washington Post • O: The Oprah Magazine • Time • NPR • Good Morning America • San Francisco Chronicle • The Guardian • The Economist • Financial Times • Newsday • New York Post • theSkimm • Refinery29 • Bloomberg • Self • Real Simple • Town & Country • Bustle • Paste • Publishers Weekly • Library Journal • LibraryReads • BookRiot • Pamela Paul, KQED • New York Public Library

The Art of Fiction

Discover stunning custom knives! Throughout history, knives of untold numbers of styles, materials and designs have been carried as tools, weapons and adornments--and each knife has a distinct attraction all its own. That allure has helped custom knifemaking evolve, and continue to grow and thrive today. The pages of Knives 2019, 39th Edition give you the most elite crop of knives and makers that the world of blades has to offer. Knives 2019 showcases blades of every class and style with more than 800 spectacular full-color images, along with descriptions of the makers who created them. Inside this 39th edition of Knives you will find captivating feature articles on a wide variety of knife styles and designs, the latest trends and state of the art in materials, patterns and fabrication that will

not disappoint any knife enthusiast--whether you're a newcomer or a seasoned edge aficionado. In addition, you can utilize the completely updated Custom Knifemaker Directory to find the creator of your next favorite blade. Enthralling articles about the legendary Bowie knife, Wharncliffe edges, tomahawk evolution, dive knives, traveling with blades, tactical folders and more. Trends chapter with the hottest designs for flippers, daggers, sushi knives, fighters, straight razors, tantos, folding saws, ultra-thin setups and pocketknives. State of the Art chapter parades carved, sculpted, damascus, engraved, san mai steel and artisan knives from some of the world's most skilled craftsmaen. The comprehensive Custom Knifemaker Directory includes contact information, websites, specialties, materials, price ranges, tools, tang stamps and comments. Knives 2019 is your go-to resource for all things knives, blades and edges. Dive into the world's greatest knife book and discover the wonderful universe of custom blades.

Knife

Singular San Mai Steel -- Gold Veins -- Powerful Pattern Welds -- Factory Trends Section -- Black Beauty, Not Just Another Horse Story -- Hawks 'n Hatchets -- Refined Folders -- Military Units -- Directory -- Custom Knifemakers -- Knifemakers State-by-State -- Knifemakers Membership Lists -- Sporting Cutlers -- Importers -- Knifemaking Supplies -- Mail Order Sales -- Knife Services -- Organizations -- Publications -- Copyright

Hank Reinhardt's Book of Knives

Operative trauma surgery is a key element of surgical training world-wide, but many surgical trainees have only limited exposure to it throughout their training. The aim of this book is to provide a detailed technical guide for trauma surgery by two experienced surgical educators who are experts in the field. The original concept behind this text (compared to other operative surgery texts) is a special emphasis on intra-operative judgement, decision-making, and thought processes, as well as technical 'tips and tricks'. The book will be generously illustrated with black-and-white line drawings, but will NOT be a surgical atlas, because there will not be a step-by-step sequence of illustrations for each procedure. The illustrations will be incorporated into the text rather than appearing on separate pages. As such, the book will be an 'operative surgery' book, along the lines of such British classics as Peter Jones' 'Emergency Abdominal Surgery', Hugh Dudley's editions of 'Hamilton Bailey's Emergency Surgery' and Keen's 'Operative Surgery and Management'.

TOP KNIFE: The Art & Craft of Trauma Surgery

This book will help you take a badly wounded patient to the operating room, organize yourself and your team, do battle with some vicious injuries and come out with the best possible result. It is a practical guide to operative trauma surgery for residents and registrars, for general surgeons with an interest in trauma, and for isolated surgeons operating on wounded patients in military, rural or humanitarian settings. A surgical atlas may show you what to do with your hands but not how to think, plan and improvise. Here you will find practical advice on how to use your

head as well as your hands when operating on a massively bleeding trauma patient. The first part of this book presents some general principles of trauma surgery. The second part is about trauma surgery as a contact sport. Here we show you how to deal with specific injuries to the abdomen, chest, neck and peripheral vessels. The single most important lesson we hope you will derive from this book is to always keep it simple because, in trauma surgery, the simple stuff works.

The ABSITE Review

If you've ever wanted to learn how to throw knives or tomahawks, look no further than *The Ultimate Guide to Knife Throwing*. This comprehensive guide is perfect for everyone from novices who have never picked up a knife to seasoned knife and tomahawk throwers looking to compete in their first tournament. Bobby Branton has been a foremost expert in the field of knife throwing and handcrafting custom throwing knives for over thirty years and shares his expertise here with easy step-by-step directions. Branton shows readers two methods of throwing knives that are most popular with knife throwers today. He will also share his extensive knife-making experience by showing readers how to make a quality throwing knife on a budget. In addition to improving technical skills, this guide will also give readers a brief history of the sport—covering everyone from the pioneers of the sport to today's modern impalement artists. This book will give you the tools needed to learn everything from the basics of knife and tomahawk throwing to how to start your own knife and tomahawk throwing club. Readers will learn how to construct targets, learn the basic stance, basic knife and tomahawk grips, and the mechanics of throwing knives and tomahawks. Branton's guide gives an in-depth look at this fast-growing sport, with a strong emphasis placed on safety. *The Ultimate Guide to Knife Throwing* is a must for anyone interested in the sport of knife throwing. Skyhorse Publishing is proud to publish a broad range of books for hunters and firearms enthusiasts. We publish books about shotguns, rifles, handguns, target shooting, gun collecting, self-defense, archery, ammunition, knives, gunsmithing, gun repair, and wilderness survival. We publish books on deer hunting, big game hunting, small game hunting, wing shooting, turkey hunting, deer stands, duck blinds, bowhunting, wing shooting, hunting dogs, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to publishing books on subjects that are sometimes overlooked by other publishers and to authors whose work might not otherwise find a home.

The Short Knife

A journey through a land where Milo learns the importance of words and numbers provides a cure for his boredom.

Elegant Pie

Instagram star and founder of Inspire Me! Home Décor shares her creative and elegant interior design secrets so you can create a glamorous yet cozy home without spending a fortune. Farah Merhi launched Inspire Me! Home Decor in 2012 as a creative outlet during a transitional time in her life. Farah was about to graduate college and planned to attend law school. Going through the motions and

feeling unfulfilled in her career choice, she built up the courage to face her truth. Taking time off to figure herself out, Farah, through a remodel project in her home, had her “ah-ha” moment. The importance of taking care of your home, specifically in the way you clean, organize, and design, was instilled in her at a young age, but she didn’t realize how much of an impact her upbringing had until she owned her own home. Farah knew she had found her passion and calling, and was determined to inspire home owners to live their best lives in their homes. Farah believes that taking care of your home is essential to your peace of mind. Her design style is elegant and glamorous but infused with warmth and coziness, creating a welcoming feel with neutral color palletes, soft and inviting fabrics, and exquisite design details that can work in any room. She believes you can make a statement without sacrificing an inviting feel to your rooms. There is no right and wrong when it comes to designing your home and Farah encourages you to focus on the overall look and feel you desire, and her tips and advice will help guide you through the process. Starting with her most frequently asked questions about paint color versus wallpaper, lighting and rugs, home organization, and of course styling, Farah walks you through every room in the house from the mudroom to the kitchen and kids’ bedrooms. Along the way, she includes quick seasonal updates on a budget, suggested routines for maintaining your space, and her unique reward system, which includes small styling vignettes around your home. Woven throughout are Farah’s personal stories that will feel like you’re getting design advice from a close friend. Everyone deserves to walk into a beautifully decorated home every day—now you can, with the inspiration and practical tips in *Inspire Your Home*.

Knives 2019

Advice for amateur or professional knifemakers on heat-treating, choosing steel, and selecting tools for the knifemaker's shop.

Modern Etiquette Made Easy

The purpose of theater, like magic, like religion . . . is to inspire cleansing awe. What makes good drama? And why does drama matter in an age that is awash in information and entertainment? David Mamet, one of our greatest living playwrights, tackles these questions with bracing directness and aphoristic authority. He believes that the tendency to dramatize is essential to human nature, that we create drama out of everything from today’s weather to next year’s elections. But the highest expression of this drive remains the theater. With a cultural range that encompasses Shakespeare, Brecht, and Ibsen, *Death of a Salesman* and *Bad Day at Black Rock*, Mamet shows us how to distinguish true drama from its false variants. He considers the impossibly difficult progression between one act and the next and the mysterious function of the soliloquy. The result, in *Three Uses of the Knife*, is an electrifying treatise on the playwright’s art that is also a strikingly original work of moral and aesthetic philosophy.

Three Uses of the Knife

Presents a humorous ode to cinematic hubris, discussing the story of the

mysteriously wealthy misfit, Tommy Wiseau, the producer, director, and star of the "The Room," which later became an international cult film despite making no money at the box office.

The Phantom Tollbooth

A Pulitzer Prize-winning reporter's riveting account of the transformation of the CIA and America's special operations forces into man-hunting and killing machines in the world's dark spaces: the new American way of war The most momentous change in American warfare over the past decade has taken place away from the battlefields of Afghanistan and Iraq, in the corners of the world where large armies can't go. *The Way of the Knife* is the untold story of that shadow war: a campaign that has blurred the lines between soldiers and spies and lowered the bar for waging war across the globe. America has pursued its enemies with killer drones and special operations troops; trained privateers for assassination missions and used them to set up clandestine spying networks; and relied on mercurial dictators, untrustworthy foreign intelligence services, and proxy armies. This new approach to war has been embraced by Washington as a lower risk, lower cost alternative to the messy wars of occupation and has been championed as a clean and surgical way of conflict. But the knife has created enemies just as it has killed them. It has fomented resentments among allies, fueled instability, and created new weapons unbound by the normal rules of accountability during wartime. Mark Mazzetti tracks an astonishing cast of characters on the ground in the shadow war, from a CIA officer dropped into the tribal areas to learn the hard way how the spy games in Pakistan are played to the chain-smoking Pentagon official running an off-the-books spy operation, from a Virginia socialite whom the Pentagon hired to gather intelligence about militants in Somalia to a CIA contractor imprisoned in Lahore after going off the leash. At the heart of the book is the story of two proud and rival entities, the CIA and the American military, elbowing each other for supremacy. Sometimes, as with the raid that killed Osama bin Laden, their efforts have been perfectly coordinated. Other times, including the failed operations disclosed here for the first time, they have not. For better or worse, their struggles will define American national security in the years to come.

Knives 2020

[ROMANCE](#) [ACTION & ADVENTURE](#) [MYSTERY & THRILLER](#) [BIOGRAPHIES & HISTORY](#) [CHILDREN'S](#) [YOUNG ADULT](#) [FANTASY](#) [HISTORICAL FICTION](#) [HORROR](#) [LITERARY FICTION](#) [NON-FICTION](#) [SCIENCE FICTION](#)