

# Land Fish Rice Recipes Culinary

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## DOWNLOAD PDF LAND FISH RICE RECIPES CULINARY

**Food of the Islamic World** Houghton Mifflin Harcourt

Winner of the 2011 James Beard Foundation Award for International Cooking, this is the authoritative guide to stir-frying: the cooking technique that makes less seem like more, extends small amounts of food to feed many, and makes ingredients their most tender and delicious. The stir-fry is all things: refined, improvisational, adaptable, and inventive. The technique and tradition of stir-frying, which is at once simple yet subtly complex, is as vital today as it has been for hundreds of years—and is the key to quick and tasty meals. In *Stir-Frying to the Sky's Edge*, award-winning author Grace Young shares more than 100 classic stir-fry recipes that sizzle with heat and pop with flavor, from the great Cantonese stir-fry masters to the culinary customs of Sichuan, Hunan, Shanghai, Beijing, Fujian, Hong Kong, Macau, Taiwan, Singapore, and Malaysia, as well as other countries around the world. With more than eighty stunning full-color photographs, Young's definitive work illustrates the innumerable, easy-to-learn possibilities the technique offers—dry stir-fries, moist stir-fries, clear stir-fries, velvet stir-fries—and weaves the insights of Chinese cooking philosophy into the preparation of beloved dishes as Kung Pao Chicken, Stir-Fried Beef and Broccoli, Chicken Lo Mein with Ginger Mushrooms, and Dry-Fried Sichuan Beans.

**The Food of Sichuan** U of Minnesota Press

Recipes from the Garden of Contentment: Yuan Mei's *Manual of Gastronomy* is the first English edition of the *Suiyuan Shidan* 随园食单, one of the world's most famous books about food. It is both a culinary treatise and a cookbook, written in the late eighteenth century by the poet Yuan Mei 袁枚. This translation by Sean J. S. Chen conveys the charm, humor, and erudition of one of China's greatest writers. The book includes recipes for well-known yet exotic dishes such as bird's nest and shark's fin, and offers modern readers a unique perspective on Chinese history and culinary culture.

*The Revolutionary Chinese Cookbook* HarperCollins

The "buoyant and brainy Mexican cooking authority" (New York Times) and star of the three-time James Beard Award-winning PBS series *Pati's Mexican Table* brings together more than 150 iconic dishes that define the country's cuisine. Although many of us can rattle off our favorite authentic Mexican dishes, we might be hard pressed to name more than ten. Which is preposterous, given that Mexico has a rich culinary history stretching back thousands of years. For the last decade, Pati Jinich has sought out the culinary treasures of her home country, from birria, to salsa macha, to coyotas, to carne asada. Many of these dishes are local specialties, heirlooms passed down through generations, unknown outside of their original regions. Others have become national sensations.

Each recipe is a classic. Each one comes with a story told in Pati's warm, relatable style. And each has been tested in Pati's American kitchen to ensure it is the best of its kind. Together, these essential recipes paint a vivid picture of the richness of Mexico.

**Yuan Mei's Manual of Gastronomy** Berkshire Publishing Group

A comprehensive, contemporary portrait of China's culinary landscape and the geography and history that has shaped it, with more than 300 recipes. Vaulting from ancient taverns near the Yangtze River to banquet halls in modern Taipei, *All Under Heaven* is the first cookbook in English to examine all 35 cuisines of China. Drawing on centuries' worth of culinary texts, as well as her own years working, eating, and cooking in Taiwan, Carolyn Phillips has written a spirited, symphonic love letter to the flavors and textures of Chinese cuisine. With hundreds of recipes—from simple Fried Green Onion Noodles to Lotus-Wrapped Spicy Rice Crumb Pork—written with clear, step-by-step instructions, *All Under Heaven* serves as both a handbook for the novice and a source of inspiration for the veteran chef. -- Los Angeles Times: Favorite Cookbooks of 2016

*Coconut Lagoon* Food & Agriculture Org.

2018 James Beard Award Winner: Best American Cookbook Named one of the Best Cookbooks of 2017 by NPR, The Village Voice, Smithsonian Magazine, UPROXX, New York Magazine, San Francisco Chronicle, Mpls. St. Paul Magazine and others Here is real food—our indigenous American fruits and vegetables, the wild and foraged ingredients, game and fish. Locally sourced, seasonal, “clean” ingredients and nose-to-tail cooking are nothing new to Sean Sherman, the Oglala Lakota chef and founder of The Sioux Chef. In his breakout book, *The Sioux Chef's Indigenous Kitchen*, Sherman shares his approach to creating boldly seasoned foods that are vibrant, healthful, at once elegant and easy. Sherman dispels outdated notions of Native American fare—no fry bread or Indian tacos here—and no European staples such as wheat flour, dairy products, sugar, and domestic pork and beef. The Sioux Chef's healthful plates embrace venison and rabbit, river and lake trout, duck and quail, wild turkey, blueberries, sage, sumac, timsula or wild turnip, plums, purslane, and abundant wildflowers. Contemporary and authentic, his dishes feature cedar braised bison, griddled wild rice cakes, amaranth crackers with smoked white bean paste, three sisters salad, deviled duck eggs, smoked turkey soup, dried meats, roasted corn sorbet, and hazelnut-maple bites. *The Sioux Chef's Indigenous Kitchen* is a rich education and a delectable introduction to modern indigenous cuisine of the Dakota and Minnesota territories, with a vision and approach to food that travels well beyond those borders.

**Recipes from Hunan Province** Prospect Books (UK)

NAMED A MOST ANTICIPATED COOKBOOK OF SPRING 2018 BY BON APPETIT, FOOD & WINE, EPICURIUS, TASTING TABLE, ESQUIRE, GLOBE & MAIL, and PUBLISHERS WEEKLY "[Helou's] range of

knowledge and unparalleled authority make her just the kind of cook you want by your side when baking a Moroccan flatbread, preparing an Indonesian satay and anything else along the way."—Yotam Ottolenghi A richly colorful and exceptionally varied cookbook of timeless recipes from across the Islamic world In Feast, award-winning chef Anissa Helou—an authority on the cooking of North Africa, the Mediterranean, and the Middle East—shares her extraordinary range of beloved, time-tested recipes and stories from cuisines throughout the Muslim world. Helou has lived and traveled widely in this region, from Egypt to Syria, Iran to Indonesia, gathering some of its finest and most flavorful recipes for bread, rice, meats, fish, spices, and sweets. With sweeping knowledge and vision, Helou delves into the enormous variety of dishes associated with Arab, Persian, Mughal (or South Asian), and North African cooking, collecting favorites like biryani or Turkish kebabs along with lesser known specialties such as Zanzibari grilled fish in coconut sauce or Tunisian chickpea soup. Suffused with history, brought to life with stunning photographs, and inflected by Helou's humor, charm, and sophistication, Feast is an indispensable addition to the culinary canon featuring some of the world's most inventive cultures and peoples.

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## **COMFORT WITHIN YOUR REACHES**

*Palastine - a celebration of food from land and sea* Head of Zeus Ltd

In the Times Food Book of the Year 2018, Joudie Kalla, author of the bestselling *Palastine on a Plate*, introduces readers to more of the Middle East's best-kept secret - Palestinian cuisine. 'An important cuisine and culinary tradition that needs to be understood, celebrated, and enjoyed.' Anthony Bourdain 'This book goes to the heart of the relationship between food and identity, and conveys a sense of belonging through beautiful, compelling and, yes, joyous recipes. I just want to eat everything in it.' Nigella Lawson 'Baladi' means 'my home, my land, my country', and Joudie once again pays homage to her homeland of Palestine by showcasing the wide-ranging, vibrant and truly delicious dishes of this country. Baladi features recipes that are categorised according to the differing environments they hail from, such as the land, the sea, the forest, the orchard. Dishes are designed to complement one another, and Joudie explains which work well together as a meal, as well as the varied and diverse origins of the recipes. Joudie takes an entirely flexible approach, using influences from her homeland to create new dishes, and bringing her own twist to more traditional recipes. Experience the wonderful flavours of Palestine with: daoud basha (lamb meatballs cooked in a tamarind and tomato sauce served with caramelised onions and vermicelli rice) fatayer sabaneekh (spinach, sumac and onion patties) samak makli (fried fish selection with courgette, mint and yoghurt dip) atayef (soft pancakes filled with cream, cheese or nuts in an orange blossom sugar syrup), and many more sensational recipes. This highly illustrated cookery book is interspersed with shots of the landscape, streets and people of Palestine, and is perfect for anyone interested in the rich culinary culture of Palestine.

Washoku Ten Speed Press

Experience the sublime beauty and flavor of one of the oldest and most delicious cuisines on earth: the food of Shanghai, China's most exciting city, in this evocative, colorful gastronomic tour that features 100 recipes, stories, and more than 150 spectacular color photographs. Filled with galleries, museums, and gleaming skyscrapers, Shanghai is a modern metropolis and the world's largest city proper, the home to twenty-four million inhabitants and host to eight million visitors a year. "China's crown jewel" (Vogue), Shanghai is an up-and-coming food destination, filled with restaurants that specialize in international cuisines, fusion dishes, and chefs on the verge of the next big thing. It is also home to some of the oldest and most flavorful cooking on the planet. Betty Liu, whose family has deep roots in Shanghai and grew up eating homestyle Shanghainese food, provides an enchanting and intimate look at this city and its abundant cuisine. In this sumptuous book, part cookbook, part travelogue, part cultural study, she cuts to the heart of what makes Chinese food Chinese—the people, their stories, and their family traditions. Organized by season, My Shanghai takes us through a year in the Shanghai culinary calendar, with flavorful recipes that go beyond the standard, well-known fare, and stories that illuminate diverse communities and their food rituals. Chinese food is rarely associated with seasonality. Yet as Liu reveals, the way the Shanghainese interact with the seasons is the essence of their cooking: what is on a dinner table is dictated by what is available in the surrounding waters and fields. Live seafood, fresh meat, and ripe vegetables

and fruits are used in harmony with spices to create a variety of refined dishes all through the year. My Shanghai allows everyone to enjoy the homestyle food Chinese people have eaten for centuries, in the context of how we cook today. Liu demystifies Chinese cuisine for home cooks, providing recipes for family favorites that have been passed down through generations as well as authentic street food: her mother's lion's head meatballs, mung bean soup, and weekday stir-fries; her father-in-law's pride and joy, the Nanjing salted duck; the classic red-braised pork belly (as well as a riff to turn them into gua bao!); and core basics like high stock, wontons, and fried rice. In My Shanghai, there is something for everyone—beloved noodle and dumpling dishes, as well as surprisingly light fare. Though they harken back centuries, the dishes in this outstanding book are thoroughly modern—fresh and vibrant, sophisticated yet understated, and all bursting with complex flavors that will please even the most discriminating or adventurous palate.

#### **Recipes from a South Indian Kitchen** 4 Color Books

From the host of the television series and podcast MeatEater, the long-awaited definitive guide to cooking wild game, including fish and fowl, featuring more than 100 new recipes “As a MeatEater fan who loves to cook, I can tell you that this book is a must-have.”—Andrew Zimmern When Steven Rinella hears from fans of his MeatEater show and podcast, it's often requests for more recipes. One of the most respected and beloved hunters in America, Rinella is also an accomplished wild game cook, and he offers recipes here that range from his takes on favorite staples to more surprising and exotic meals. **Big Game:** Techniques and strategies for butchering and cooking all big game, from whitetail deer to moose, wild hogs, and black bear, and recipes for everything from shanks to tongue. **Small Game:** How to prepare appetizers and main courses using common small game species such as squirrels and rabbits as well as lesser-known culinary treats like muskrat and beaver. **Waterfowl:** How to make the most of available waterfowl, ranging from favorites like mallards and wood ducks to more challenging birds, such as wild geese and diving ducks. **Upland Birds:** A wide variety of butchering methods for all upland birds, plus recipes, including Thanksgiving wild turkey, grilled grouse, and a fresh take on jalapeño poppers made with mourning dove. **Freshwater Fish:** Best practices for cleaning and cooking virtually all varieties of freshwater fish, including trout, bass, catfish, walleye, suckers, northern pike, eels, carp, and salmon. **Saltwater Fish:** Handling methods and recipes for common and not-so-common species of saltwater fish encountered by anglers everywhere, from Maine to the Bahamas, and from Southern California to northern British Columbia. **Everything else:** How to prepare great meals from wild clams, crabs, crayfish, mussels, snapping turtles, bullfrogs, and even sea cucumbers and alligators. Whether you're cooking outdoors or in the kitchen, at the campfire or on the grill, this cookbook will be an indispensable guide for both novices and expert chefs. “Rinella goes to the next level and offers some real deal culinary know-how to make sure that your friends and family will dig what you put on the table.”—Guy Fieri “[A] must-read cookbook for those seeking a taste of the wild.”—Publishers Weekly (starred review)

The Cuisine of Western China, from New York's Favorite Noodle Shop Random House

The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and

delicious. You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

*The Magic of Tinned Fish* Penguin Books, Limited (UK)

Over 100 authentic, seasonal recipes from Persian cook and food blogger, Maryam Sinaiee. Nightingales and Roses offers you a true taste of Persian home cooking. Iranian food blogger and cook, Maryam Sinaiee, takes us through a full year in the Persian kitchen, explaining the stories and traditions behind each delicious dish. From Lamb and Aubergine Stew and Baked Fish with Tamarind to Rosewater Ice Cream and Saffron Rice Pudding, Maryam's recipes reveal the diverse range of flavours that make up this unique cuisine. Beautifully photographed throughout, this is the perfect introduction to real Iranian food.

#### **On Food and Cooking** Bloomsbury Publishing

More than 100 heirloom recipes from a dynamic chef and farmer working the lands of his great-great-great grandfather. From Hot Buttermilk Biscuits and Sweet Potato Pie to Salmon Cakes on Pepper Rice and Gullah Fish Stew, Gullah Geechee food is an essential cuisine of American history. It is the culinary representation of the ocean, rivers, and rich fertile loam in and around the coastal South. From the Carolinas to Georgia and Florida, this is where descendants of enslaved Africans came together to make extraordinary food, speaking the African Creole language called Gullah Geechee. In this groundbreaking and beautiful cookbook, Matthew Raiford pays homage to this cuisine that nurtured his family for seven generations. In 2010, Raiford's Nana handed over the deed to the family farm to him and his sister, and Raiford rose to the occasion, nurturing the farm that his great-great-great grandfather, a freed slave, purchased in 1874. In this collection of heritage and updated recipes, he traces a history of community and family brought together by food.

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*Recipes and Techniques for Every Hunter and Angler* Bloomsbury Publishing

"Not just a smart memoir about cross-cultural eating but one of the most engaging books of any kind I've read in years." —Celia Barbour, O, The Oprah Magazine After fifteen years spent exploring China

and its food, Fuchsia Dunlop finds herself in an English kitchen, deciding whether to eat a caterpillar she has accidentally cooked in some home-grown vegetables. How can something she has eaten readily in China seem grotesque in England? The question lingers over this “autobiographical food-and-travel classic” (Publishers Weekly).

*Deep Travels Through Japan's Food Culture* HarperCollins

Presents a collection of organic recipes from Minneapolis's landmark Spoonriver restaurant, featuring options for appetizers, soups, salads, entrées, breads, and desserts.

**The Science and Lore of the Kitchen** Ten Speed Press

From the endlessly inventive imaginations of star Spanish-American chef José Andrés and James Beard award-winning writer Matt Goulding, *Vegetables Unleashed* is a new cookbook that will transform how we think about—and eat—the vast universe of vegetables. Andrés is famous for his unstoppable energy—and for his belief that vegetables are far sexier than meat can ever be. Showing us how to creatively transpose the flavors of a global pantry onto the produce aisle, *Vegetables Unleashed* showcases Andrés's wide-ranging vision and borderless cooking style. With recipes highlighting everything from the simple wonders of a humble lentil stew to the endless variations on the classic Spanish gazpacho to the curious genius of potatoes baked in fresh compost, *Vegetables Unleashed* gives us the recipes, tricks, and tips behind the dishes that have made Andrés one of America's most important chefs and that promise to completely change our relationship with the diverse citizens of the vegetable kingdom. Filled with a guerilla spirit and brought to life by Andrés's globe-trotting culinary adventures, *Vegetables Unleashed* will show the home cook how to approach cooking vegetables in an entirely fresh and surprising way – and that the world can be changed through the power of plants.

*Recipes and stories from China's Yunnan province* Land of Fish and Rice/Recipes from the Culinary Heart of China

The basic principle of classic Chinese cuisine is a simple one: flavors should blend and textures should vary. In the nearly 140 recipes in this book, the various ingredients and methods used in following this seemingly simple principle are brought to life. With today's creative cook in mind, the authors demonstrate how to prepare dishes that harmonize in flavor, shape and texture, while explaining the historic and geographic traditions on which each is based. A special section on Kitchen Arts explains how to use the cleaver, wok, and steamer and includes complete instructions on the basic cutting methods, which are so important for authentic preparation. *The Art of Chinese Cuisine* is truly an engaging journey into the way of Chinese cooking and the history and customs of China's rich culinary traditions.

**Rice, Noodle, Fish** "O'Reilly Media, Inc."

A beautiful, rich, and groundbreaking book exploring Black foodways within America and around the world, curated by food activist and author of *Vegetable Kingdom* Bryant Terry. ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: *The New Yorker*, *San Francisco Chronicle*, *Boston Globe* • ONE OF THE BEST COOKBOOKS OF THE YEAR: *The Washington Post*, *Time Out*, *NPR*, *Los Angeles Times*, *Food52*, *Glamour*, *New York Post*, *Minneapolis Star Tribune*, *Vice*, *Epicurious*, *Shelf Awareness*,

*Publishers Weekly*, *Library Journal* “Mouthwatering, visually stunning, and intoxicating, *Black Food* tells a global story of creativity, endurance, and imagination that was sustained in the face of dispersal, displacement, and oppression.”—Imani Perry, Professor of African American Studies at Princeton University In this stunning and deeply heartfelt tribute to Black culinary ingenuity, Bryant Terry captures the broad and divergent voices of the African Diaspora through the prism of food. With contributions from more than 100 Black cultural luminaires from around the globe, the book moves through chapters exploring parts of the Black experience, from Homeland to Migration, Spirituality to Black Future, offering delicious recipes, moving essays, and arresting artwork. As much a joyful celebration of Black culture as a cookbook, *Black Food* explores the interweaving of food, experience, and community through original poetry and essays, including "Jollofing with Toni Morrison" by Sarah Ladipo Manyika, "Queer Intelligence" by Zoe Adjonyoh, "The Spiritual Ecology of Black Food" by Leah Penniman, and "Foodsteps in Motion" by Michael W. Twitty. The recipes are similarly expansive and generous, including sentimental favorites and fresh takes such as Crispy Cassava Skillet Cakes from Yewande Komolafe, Okra & Shrimp Purloo from BJ Dennis, Jerk Chicken Ramen from Suzanne Barr, Avocado and Mango Salad with Spicy Pickled Carrot and Rof Dressing from Pierre Thiam, and Sweet Potato Pie from Jenné Claiborne. Visually stunning artwork from such notables as Black Panther Party creative director Emory Douglas and artist Sarina Mantle are woven throughout, and the book includes a signature musical playlist curated by Bryant. With arresting artwork and innovative design, *Black Food* is a visual and spiritual feast that will satisfy any soul.

*The Sioux Chef's Indigenous Kitchen* HarperCollins

Winner of the Fortnum & Mason Cookery Book Award 2020 Shortlisted for the Guild of Food Writers Award 2020 Shortlisted for the James Beard Award 2020 'Cookbook of the year' Allan Jenkins, OFM 'No one explains the intricacies of Sichuan food like Fuchsia Dunlop. This book remains my bible for the subject' Jay Rayner A fully revised and updated edition of Fuchsia Dunlop's landmark book on Sichuan cookery. Almost twenty years after the publication of *Sichuan Cookery*, voted by the OFM as one of the greatest cookbooks of all time, Fuchsia Dunlop revisits the region where her own culinary journey began, adding more than 50 new recipes to the original repertoire and accompanying them with her incomparable knowledge of the dazzling tastes, textures and sensations of Sichuanese cookery. At home, guided by Fuchsia's clear instructions, and using just a few key Sichuanese storecupboard ingredients, you will be able to recreate Sichuanese classics such as Mapo tofu, Twice-cooked pork and Gong Bao chicken, or try your hand at a traditional spread of cold dishes comprising Bang bang chicken, Numbing-and-hot dried beef, Spiced cucumber salad and Green beans in ginger sauce. With spellbinding writing on the culinary and cultural history of Sichuan and accompanied by gorgeous travel and food photography, *The Food of Sichuan* is a captivating insight into one of the world's greatest cuisines. 'This book offers an unmissable opportunity to utilise the wok and cleaver, brave the fiery Mapo tofu and expand your technique with pot-stickers and steamed buns' Yotam Ottolenghi

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## REVIEW OF LAND FISH RICE RECIPES CULINARY

• Genteel society in early 19th century England proved resourceful in conjuring up their own rural entertainment. Dinner parties, amateur musicales, cards, charades and balls provided indoor amusement, while picnics, local excursions or taking the waters in fancy resorts took the restless upper crust out of doors. Lacking telephones and even telegrams Austen's characters relied on local mail delivery by their servants or trusted in the efficiency of the British Post to bring detailed, epistolary news into their information-starved lives. While the men discussed politics and their farming interests, most ladies devoted great mental and verbal energy to schemes for romance-encouraging or quashing. The fair sex plotted and surmised about their neighbors and relatives' affections for one another. In true Victorian style pregnancy was hushed over, but village gossips took great delight in pondering such weighty matters as one's birth, social station and probable inheritance. In addition the whims of older relatives must be humored at all cost, since they held the purse strings which could make or break the success of a young person's suit. Marriage after all was still more in the interest of the parents than for the sake of actual love. Twenty-one-year old Emma Woodhouse is the younger daughter and mistress of the home of her elderly father. Having recently lost her young governess/companion to marriage, Emma undertakes a new social challenge: to mentor in her turn 17-year-old Harriet-a recent graduate of a local boarding school. The plot revolves around Emma's subtle attempt to mold Harriet's immature heart in certain directions, indicated by insincere behavior on the part of various young men. Having frustrated what she considers an inferior proposal on Harriet's behalf, Emma gradually learns that she has meddled

too much and caused needless unhappiness. Several young couples court and become engaged in the course of this light novel, but all is not as it seems on the surface, due to a secret engagement and surprising twists of Cupid's darts. Harriet's heart is easily swayed by suggestions and appearances--without direct, verbal confirmation--so it is Emma who matures the most. She has long been sensitive of the good opinion of her 31-year-old neighbor, Mr. Knightly, who on two occasions finds it necessary to reprove her thoughtless behavior. What does she care, since she has already declared that will never marry--which would mean deserting her doting butdoddering father. This novel is Austen-lite, though in extensive format (over 400 pages), with many long letters which fill in the off stage action--which proves to be wherever our Emma is Not present. The heroine's own tender heart is swayed first by this man, then by another. The advent of young persons into the village of Highbury is welcomed by local society--ever appreciative of newcomers to the social mix. Inside these pages one encounters the typical village gossips and snobs of course, who make everyone's business their private agenda. Ah, how will these impetuous young persons sort out their feelings and relationships? Especially without antagonizing or distressing their elders? EMMA is almost a sly treatise on early Victorian social and moral restrictions, delightfully disguised as a novel.

• I enjoyed this novel, like all of Jane Austen's, because they are full of an admirable lightness. The character has flaws that she takes a long time to realize, showing a very real situation that happens to all of us. We all become pretentious when we do something right and we tend to want to repeat feats without considering the particularities of each condition. We want to be observers without look each situation with attention and we want to be wise without learning to listen.