

Microsoft Exchange 2013 Cookbook Tender Peter De

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Get the most out of Microsoft Exchange with this comprehensive guide. Structured around a series of clear, step-by-step exercises it will help you deploy and configure both basic and advanced features for your enterprise.

This book is a practical, hands-on guide that provides the reader with a number of clear, step-by-step exercises."Microsoft Exchange 2013 Cookbook" is targeted at network administrators who deal with the Exchange server in their day-to-day jobs. It assumes you have some practical experience with previous versions of Exchange (although this is not a requirement), without being a subject matter expert.

This book is mainly targeted at the common network and system administrator who has to deal with server virtualization in their day to day job, primarily using Microsoft Hyper-V and System Center. It assumes you have some practical experience with previous versions of Hyper-V, although this is not a requirement; you don't need to be a subject matter expert.

With a focus on mailbox and high availability features, this book delivers the ultimate, in-depth reference to IT professionals planning and managing an Exchange Server 2013 deployment. Guided by Tony Redmond, a Microsoft MVP and award-winning author, you will: Understand major changes to Exchange Server architecture Get inside insights for planning your upgrade or deployment Examine the new web-based Exchange admin center (EAC) Take a deep dive into configuring mailboxes, distribution groups, and contacts; planning and managing the Managed Store; database availability groups; mailbox replication service; compliance, data leakage, and data loss prevention; site mailboxes; modern public folders

The eagerly anticipated follow-up to the author's award-winning *Bones and Fat*, *Odd Bits* features over 100 recipes devoted to the "rest of the animal," those under-appreciated but incredibly flavorful and versatile alternative cuts of meat. We're all familiar with the prime cuts—the beef tenderloin, rack of lamb, and pork chops. But what about kidneys, tripe, liver, belly, cheek, and shank? *Odd Bits* will not only restore our taste for these cuts, but will also remove the mystery of cooking with offal, so food lovers can approach them as confidently as they would a steak. From the familiar (pork belly), to the novel (cockscorn), to the downright challenging (lamb testicles), Jennifer McLagan provides expert advice and delicious recipes to make these odd bits part of every enthusiastic cook's repertoire.

Maybe she's on a photo shoot in Zanzibar. Maybe she's making people laugh on TV. But all Chrissy Teigen really wants to do is talk about dinner. Or breakfast. Lunch gets some love, too. For years, she's been collecting, cooking, and Instagramming her favorite recipes, and here they are: from breakfast all day to John's famous fried chicken with spicy honey butter to her mom's Thai classics. Salty, spicy, saucy, and fun as sin (that's the food, but that's Chrissy, too), these dishes are for family, for date night at home, for party time, and for a few life-sucks moments (salads). You'll learn the importance of chili peppers, the secret to cheesy-cheeseless eggs, and life tips like how to use bacon as a home fragrance, the single best way to wake up in the morning, and how not to overthink men or Brussels sprouts. Because for Chrissy Teigen, cooking, eating, life, and love are one and the same.

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.

Join the conversation . . . With more than one hundred women restaurateurs, activists, food writers, professional chefs, and home cooks—all of whom are changing the world of food. Featuring essays, profiles, recipes, and more, *Why We Cook* is curated and illustrated by author and artist Lindsay Gardner, whose visual storytelling gifts bring nuance and insight into their words and their work, revealing the power of food to nourish, uplift, inspire curiosity, and effect change. "Prepare to be blown away by Lindsay Gardner's illustrations. Her gift as an artist is part of this fluid conversation about food with some of the most intriguing women, and you'll never want it to end. *Why We Cook* highlights our voices and varied perspectives in and out of the kitchen and empowers us to reclaim our place in it." —Carla Hall, chef, television personality, and author of *Carla Hall's Soul Food* "Why We Cook is a wonderful, heartwarming antidote to these trying times, and a powerful testament

to unity through food.” —Anita Lo, chef and author of *Solo* and *Cooking Without Borders* “This book is a beautiful object, but it’s also much more than that: an essay collection, a trove of recipes, a guidebook for how we might use food to fight for and further justice. The women in its pages remind us that it’s in the kitchen, in the field, and around the table that we do our most vital work as human beings—and that, now more than ever, we must.” —Molly Wizenberg, author of *A Homemade Life* and *The Fixed Stars*

Beth Ann Fennelly is fearless in delineating the joys, absorptions, and—yes—jealousies of new motherhood. Having studied motherhood “as if for an exam,” reality proved “wilder and deeper and funnier” than anything she’d anticipated. *Tender Hooks* is Fennelly’s spirited exploration of parenting, with all its contradictions and complexities.

Thanks to the low-carb movement and the updated USDA food pyramid, we all know we should be eating more whole grains (the “good carbs”). But what exactly are whole grains? And how can we make them not only what we should eat, but what we really want to eat? In *Whole Grains Every Day, Every Way*, bestselling cookbook author Lorna Sass demystifies whole grains with a thorough grain-by-grain primer followed by more than 150 irresistible recipes. In this extensive guide to the wide range of fantastic whole grains available—many of which are gluten-free—Sass introduces home cooks to dozens of grains, including amaranth, barley, buckwheat, hominy, popcorn, polenta, Job’s tears, millet, oats, quinoa, brown rice, red rice, black rice, rye, triticale, sorghum, teff, farro, grano, green wheat, kamut, spelt, wheat berries, and wild rice. She shares tips for buying and storing these grains as well as the best and simplest way to cook them. And then there are the boldly flavored, contemporary recipes that will truly change the way you cook, covering soups, salads, main courses, and side dishes all the way to quick breads, cookies, and desserts, with a groundbreaking section on whole-grain baking outlining tempting, healthy options. *Whole Grains Every Day, Every Way* will delight carnivores and vegetarians alike with recipes such as Farro Salad with Prosciutto and Asparagus, Masa Harina–Beef Casserole, Posole with Pork and Chipotle, Millet with Gingered Beets and Orange, and Coconut–Black Rice Pudding. This is the book America has been asking for: the definitive guide that will make it easy and delicious for us to incorporate healthful whole grains into our diets with innovative recipes for every meal of the day.

For twenty-four years, in an odd and intimate warren of rooms, San Franciscans of every variety have come to the Zuni Café with high expectations and have rarely left disappointed. In *The Zuni Café Cookbook*, a book customers have been anticipating for years, chef and owner Judy Rodgers provides recipes for Zuni’s most well-known dishes, ranging from the Zuni Roast Chicken to the Espresso Granita. But Zuni’s appeal goes beyond recipes. Harold McGee concludes, “What makes *The Zuni Café Cookbook* a real treasure is the voice of Zuni’s Judy Rodgers,” whose book “repeatedly sheds a fresh and revealing light on ingredients and dishes, and even on the nature of cooking itself.” Deborah Madison (*Vegetarian Cooking for Everyone*) says the introduction alone “should be required reading for every person who might cook something someday.”

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