



By Bernie Glassman, Rick Fields

SHAMBHALA, United States, 2013. Paperback. Condition: New. Language: English. Brand new Book. Zen is not just about what we do in the meditation hall, but what we do in the home, the workplace, and the community. That's the premise of this book: how to cook what Zen Buddhists call "the supreme meal"--life. It has to be nourishing, and it has to be shared. And we can use only the ingredients at hand. Inspired by the thirteenth-century manual of the same name by Dogen, the founder of the Japanese Soto Zen tradition, this book teaches us how we can "enlarge the family we're feeding" if we just use some imagination. Bernie Glassman founded Greyston Bakery in Yonkers, New York, in 1982 to employ those whom other companies deem unemployable--the homeless, ex-cons, recovering addicts, low-skill individuals--with the belief that investing in people, and not just products, does pay. He was right. Greyston has evolved into an \$8 million-a-year business with clients all over New York City. It is the sole supplier of brownies to Ben & Jerry's Ice Cream, and has even sold cakes to the White House. But financial profit is only one of two bottom lines that Greyston is committed...





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## Reviews

Merely no words to spell out. It is amongst the most awesome publication i have read. Your life span will likely be transform as soon as you full reading this book.

-- Marvin Okuneva

Completely among the best publication I have got at any time go through. I have got go through and so i am confident that i will likely to read again once more down the road. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- Zachery Mertz