Title

 $\begin{array}{c} \textbf{First Author}, \ \textit{College} \\ \textbf{Second Author}, \ \textit{University} \end{array}$

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About this Book

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Chapter 1

Example Chapter

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1.1 Introduction

Soup cranberry spritzer edamame hummus figs tomato and basil Bolivian rainbow pepper chili pepper vine tomatoes ultimate avocado dressing drizzle summer fruit salad. Peanut butter crunch coconut dill plums morning smoothie bowl strawberries spiced peppermint blast crunchy seaweed mangos green tea. Eating together dark chocolate pine nuts link red curry tofu noodles link lychee chocolate cookie red amazon pepper orange mediterranean luxury bowl hearts of palm Italian linguine puttanesca lemon tahini dressing picnic salad walnut mushroom tart almonds pumpkin.

1.1.1 Subsection

Cumin blueberry chia seed jam raspberry fizz banana bread blueberries red pepper ghost pepper banh mi salad rolls crispy peppermint walnut pesto tart sweet potato apricot. Cilantro lime vinaigrette link salad mushroom risotto green pepper summer soy milk falafel bites Bulgarian [@gravitation] carrot ultra creamy avocado pesto kimchi oranges cinnamon toast artichoke hearts enchiladas kale alfalfa sprouts muffins chocolate avocado onion.

Bananas casserole macadamia nut cookies sweet potato black bean burrito sandwiches balsamic vinaigrette picnic vitamin glow parsley winter crumbled lentils lemon red lentil soup Thai curry açai. Sparkling pomegranate punch naga viper Thai sun pepper couscous lemon asian pear lemon lime minty appetizer jalapeño basil raspberries.

Term 1 Definition 1Term 2 Definition 2

1.2 Methods

Cherry mediterranean vegetables cozy butternut pineapple salsa dragon fruit butternut mix ginger carrot spiced juice Thai basil curry avocado basil pesto fruit smash salted lemongrass crispy iceberg lettuce kung pao pepper apple vinaigrette portobello mushrooms vegan apples sesame soba noodles chocolate peanut butter dip candy cane winter.

- cool Thai super
- chili maple orange
- tempeh basmati

Scotch bonnet pepper Malaysian ginger lemongrass agave green tea entree shallots chia seeds spring peaches tempeh veggie burgers cool cucumbers overflowing cilantro cherry bomb cocoa a delicious meal creamy cauliflower alfredo sauce.

Sleepy morning tea cherry bomb pepper miso dressing bruschetta chilies spicy green papaya salad salty zesty tofu pad thai thyme cauliflower earl grey latte Italian pepperoncini paprika black bean wraps banana cookies hot spiced pumpkin chili. Cherries lentils garlic sriracha noodles pomegranate strawberry spinach salad coconut milk cool off tahini drizzle habanero golden comforting pumpkin spice latte mediterranean blood orange smash farro platter creamy cauliflower alfredo green onions green tea lime mint lime taco salsa.

1.2.1 Cross references

These cross references are disabled by default. To enable them, check the *Cross references* section on the README.md file.

Here's a list of cross references:

- Check fig. ??.
- Check tbl. 2.1.
- Check eq. 2.1.

Chapter 2

Introduction to Vegetable Lasagna

- First Author, Affiliation
- Second Author, Affiliation

Learning Objectives

- Objective
- Objective
- Objective

2.1 Introduction

Soup cranberry spritzer edamame hummus figs tomato and basil Bolivian rainbow pepper chili pepper vine tomatoes ultimate avocado dressing drizzle summer fruit salad. Peanut butter crunch coconut dill plums morning smoothie bowl strawberries spiced peppermint blast crunchy seaweed mangos green tea. Eating together dark chocolate pine nuts red curry tofu noodles lychee chocolate cookie red amazon pepper orange mediterranean luxury bowl hearts of palm Italian linguine puttanesca lemon tahini dressing picnic salad walnut mushroom tart almonds pumpkin.

Table 2.1: This is an example table.

Variable	Abbreviation	Definition
n x 1	AAA BBB CCC	thing thing thing

2.2 Math

Courtesy of MathJax

The Quadratic Formula:

$$x = -b \pm \sqrt{b^2 - 4ac} \frac{2}{a}.$$

Cauchy's Integral Formula:

$$f(a) = \frac{1}{2\pi i} \oint \frac{f(z)}{z - a} dz$$

Standard Deviation:

$$\sigma = \sqrt{\frac{1}{N} \sum_{i=1}^{N} (x_i - \mu)^2}$$

2.2.1 Bibiliographic References

Gumbo beet greens corn soko endive gumbo gourd. Parsley shallot courgette tatsoi pea sprouts fava bean collard greens dandelion okra wakame tomato. Dandelion cucumber earthnut pea peanut soko zucchini [@lantern].

Soup cranberry spritzer edamame hummus figs tomato and basil Bolivian rainbow pepper chili pepper vine tomatoes ultimate avocado dressing drizzle summer fruit salad. Peanut butter crunch coconut dill plums morning smoothie bowl strawberries spiced peppermint blast crunchy seaweed mangos green tea. Eating together dark chocolate pine nuts red curry tofu noodles lychee chocolate cookie red amazon pepper orange mediterranean luxury bowl hearts of palm Italian linguine puttanesca lemon tahini dressing picnic salad walnut mushroom tart almonds pumpkin.

2.3 Figure Images

This is the first subsection. Please, admire the gloriousnes of this graph: A cool graph

2.4 Tables

Tables need to be finalized *before* they are formatted in Markdown. It is recommended to use a Markdown table generator, rather than formatting tables in Markdown by hand. Some Markdown table generators will allow you to import tables created in Excel or CSV formats.

Table 2.2: This is an example table.

Index	Name
0	AAA BBB
2	CCC

2.5 More Elements

2.5.1 Math

Formula example: $\mu = \sum_{i=0}^{N} \frac{x_i}{N}$ Now, full size (with an equation label):

$$\mu = \sum_{i=0}^{N} \frac{x_i}{N} \tag{2.1}$$

2.5.2 Code

And a code sample:

def hello_world
 puts "hello world!"
end

hello_world

Check these unicode characters: ágséð
€ðŋ

References

 ${\rm Diaz,\,Chris.\,\,2021.\,\,\,"Lantern."\,\,Northwestern\,\,University\,\,Libraries.}$