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Ice pie top models

If you do this correctly, you probably have a large list of A/B testing ideas in your pipeline. Some good (data-driven or careful analysis result), some mediocre ideas, some that you don't know how to evaluate. We can't test everything at once, and we all have a limited amount of traffic. You should have a way to prioritize all these ideas in a way that will help you test the highest potential ideas first. And this stupid stuff should never be tested from the start. How do we do that? There are many models for prioritisation, and although we found them useful, we also found that each one of them is missing one way or another. So we developed our own. Note: If you don't know what to test, check the ResearchXL model to come up with data-driven test tests. Come back to this post if you need a way to prioritize them wisely. What's wrong with existing prioritization models? Essentially, all models are wrong, but some are useful - George E. P. Box, a British statistician If you've been optimising the game for more than a minute, you've probably heard some prioritization framework (we've written about them before). The two most popular tends to be: PIE frameworkICE framework pie pie framework pie pie framework may be the most well-known conversion optimization space. It contains three variables: Potential – How much further improvements can be made on the pages? Importance - How valuable is traffic, etc.) Ease - How difficult is the attempt to apply a page or template? Image caption We have used this framework with customers. The only problem is that the criteria for each variable are too much open for interpretation. How do you objectively determine the potential test idea? If we knew in advance how many potential ideas there are, we would not need priority models. Or, for example, if you're part of a larger team, and you want to push your idea through, why not tack a few points of potential (since it's a subjective number anyway)? In an ideal world, frameworks would remove subjectivity. In addition, it is difficult to objectively put the importance of Ease, as well as the importance of Ease, as well as the importance. The wisdom of the crowd tends to be shockingly accurate, but still, we had similar feelings about this comment: ICE Score is the default prioritization framework for projects by GrowthHackers and was invented/popularized by GrowthHackers founder Sean Ellis. Here's the gist of it: Impact - What is easy implementation? Projects are a great product. We use it to manage growth ideas. But if I could guess what the impact would be, why should I even test it? This is a similar problem in the PIE framework in this aspect, but in addition you also have a problem How sure am I about the idea? Again, how do we find out in advance? As objective and experience-based as you want it, it's almost impossible to get a consistent and objective rating here. Again, it's easy to skewed too, if you really want to pursue the idea. Or even if we're really trying to score test ideas as accurately as possible, 2 scores out of 3 has a lot of gut feeling. Again a useful framework, but has its own problems. ICE (second version) There's another ICE framework, perhaps a little less well known in the optimization community. It's also an acronym that stands for: Impact - could measure sales growth, cost savings, etc. Anything that benefits the company. Cost - easy, how much does this idea cost to implement? Effort - how many resources are available and how much time is needed for this idea? This ICE framework is a little more accurate criteria for you to evaluate things. It also makes the scale smaller: you can only score things like 1 or 2, depending on whether you believe that the opportunity is high or low. Then add all the numbers, and you have a total score. You make decisions about this number. Image source Binary scale like this, avoid error central tendency. A smaller response scale tends to make things more accurate, too. As Jared Spool said: Every time you expand the scale to see higher resolution data it's probably a flag that the data means nothing. This one is better, but it's still not perfect - the potential impact is still quite subjective. And you can have a lot of ideas to all score 3 or 4. Then how can you prioritization framework. The strategy was also described as an optimized post. They also work in a binary point system: the image source, as you can see, expands to include many conversion-specific variables, such as mobile experience and targeting. This and the binary ICE framework were an inspiration when it came to creating our strong framework. We wanted something with specific variables and specific criteria, so not something that just said an impact – rather, it would give concrete and objective things to assess. After testing with different ideas, working with our optimization service customers, we finally reached a model that has really helped us and our customers prioritize our tests. Introducing: PXL Framework Problems with other prioritization frameworks in mind, here's what we developed: Grab your copy of this spreadsheet template here. Just click File > Make a Copy to have your customizable spreadsheet template here. It brings these 3 benefits: It makes any potential or impact rating more objective thelps promote data-based culture the makes easy implementation rating more aim for a good test idea is one that can affect user behavior. So instead of guessing what impact it might have, this framework asks you a number of questions about it. Did you change over the time noticeable in less than 5 seconds? -> show a group of people in control and then variation(s) can they distinguish after seeing it for 5 seconds? If not, you are likely to have less impact Is it to add or remove something? -> major changes like removing distractions or adding basic information tend to have more impact Is it to add or remove something? -> major changes like removing distractions or adding basic information tend to have more impact Is it to add or remove something? -> major changes like removing distractions or adding basic information tend to have more impact Is it to add or remove something? -> major changes like removing distractions or adding basic information tend to have more impact Is it to add or remove something? -> major changes like removing distractions or adding basic information tend to have more impact Is it to add or remove something? -> major changes like removing distractions or adding basic information tend to have more impact Is it to add or remove something? -> major changes like removing distractions or adding basic information tend to have more impact Is it to add or remove something? -> major changes like removing distractions or adding basic information tend to have more impact Is it to add or remove something? -> major changes like removing distractions or adding basic information tend to have more impact Is it to add or remove something? -> major changes like removing distractions or adding basic information tend to have more impact Is it to add or remove something. tested, prioritising prioritising priorities becomes pointless. At CXL, we've seen the power of solid conversion research, so many variables specifically require you to bring data: Is it addressed to a problem detected through user testing? Does it address the problem detected through qualitative feedback (surveys, surveys, interviews)? Does the hypothesis be supported by mouse tracking heat maps or eye monitoring? Does this deal with the knowledge found through digital analysis? Having weekly discussion tests on these 4 questions will be asked by everyone quickly to make people stop relying on just opinions. Data is an antidote to delusions - Alistar Croll & amp; Benjamin Yoskovitz (authors of Lean Analytics) Then we also put limits on ease in implementing bracketing responses according to estimate how long things take, forcing a decision based on time here makes it more objective. Less shots were fired in the dark. Grade PXL We did this on the assumption of a binary scale - you have to choose one or the other. So most variables because of their importance – how noticeable is the change, when something is added/removed, the ease of implementation. So for these variables, we'll say specifically how things are changing. For example, change the variable's noticeable characters in the 2 or 0 characters. Adaptability All organizations act differently, so it's naïve to think that the same prioritization model is equally effective for everyone. We built this model believing that you can and should customize the variable based on which is important to your business. For example, you may be working with a team of tangent branding or user experience, and it is very important that the hypothesis complies with brand guidelines. Add it as a variable. Maybe you're at startup, whose acquisition of the engine is fueled mainly by SEO. Perhaps your funding depends on this customer flow. So you could add a category as not interfering with SEO, which can change some title or copy tests. The point is that all organizations operate on different assumptions, but by customizing the template, you need a way to prioritize them. How to prioritize them is important for both the quality and optimisation of the tests and the efficiency of the organization. Our PXL model was made to eliminate as much subjectivity as possible while maintaining adaptability. It would be nice to know how this will affect your prioritization efforts. Try it here. Related posts, what can you do for other people's A/B test results? I can't believe you did this. Can you run multiple A/B tests at the same time? Stopping A/B tests: How many conversions are needed? What to do with unclear A/B test results? This article is about baked good. For a mathematical constant, see pi. Pie on see for info Pie (qualifier) Baked, stuffed pastry PieA pear pie The main ingredients Pie shellVariationsSweet pies, salty pies cookbook: Pie Media: Pie Pie pie is a baked dish that is usually made from pastry dough coat, which includes filling with various sweet or savoury ingredients. Sweet pies can be filled with meat (such as apple pie), nuts (pecan pie) or sweetened vegetables (rhubarb pie). Savoury pies can be filled with meat (such as meat pie or Jamaican patty), eggs and cheese (quiche) or a mixture of meat and vegetables (pot pie). Pies are defined as their crusts. The stuffed pie (also with a single crust or bottom crust) is a baking dish lined with pastries and the filling is placed on top of a pastry plate, but left open. The two-crust pie is stuffed entirely into the pastry last. Shortcrust pastry is a typical kind of pastry used in pie crusts, but many things can be used, including baking powder biscuits, mashed potatoes and crumbs. Pies can be of different sizes, ranging from bite size to those designed for several bird pies. Cooked birds were often placed by European royal chefs on top of a large pie to determine its contents. The word pie may be sourced by a magpie, a bird known for collecting odds and the association may be that medieval pies also contained a wide variety of animal meat, including chickens, crows, pigeons and rabbits. [2] One of 1,450 recipe grete pyes, which is recommended for support for magpie etymology, contained what Charles Perry called the odds and ends, including: ... beef, beef wheat, peaks, chickens, both mallard and veal ducks, rabbits, wooden taps and large birds such as peas and storks, plus beef bone marrow, hard-boiled egg yolks, dates, raisins and plums. [3] The history of Antiquity Early pies were flat, round or free-form crustcakes called galettes consisting of the bark of barley containing ground oats, wheat, rye or honey. These galettes evolved in the form of early sweet pastries or desserts, the evidence of which can be found on the tomb walls of Pharaoh Ramesses II, who ruled from 1304 to 1237 BC, located in the Valley of the Kings. [1] Sometime before 2000 BC, the recipe for chicken pie was written on the tablet Sumer. The ancient Greeks are thought to be from pie pie. Aristophanes's plays (5th century BC) mention sweet meat, including small pastries are served at Rome's festivities. The Romans made a simple pastry to cover the meat and chickens cooked from flour, oil and water, which remained in the juices. The Roman approach involves ... Birds or hams dough are called more in an attempt to prevent meat from drying during baking than actual pie in today's sense. [3] (Kate was not meant to eat; it filled a role that was later called puff paste.) The richer pastry, which is meant to be eaten, was used to make small pastries containing eggs or small birds served at banquets. The first written reference to the Roman pie is about rye dough, which was filled with a mixture of goat's cheese and meth. The 1st century Roman cookbook Apicius mentions a variety of recipes that include pie. [7] Author 160 BC, Roman statesman Marcus Porcius Cato (234–149 BC), who wrote De Agri Cultura, notes the recipe for the most popular pie/cake placenta. It was also more like a modern cheesecake on a pastry base, often used as a supply to the gods. With the development of the Roman Empire and its efficient road transport, the cooking of pies spread throughout Europe. The wealthy Romans combined many meat species into the pies, including mussels and other seafood. [8] Roman pie makers usually used vegetable oils, such as olive oil, to make their own dough. The pies remained the main subject of the coldest of the peoples travelling and working in the north. regional differences based on both locally grown and existing meat, as well as on locally grown cereal crops. In these colder countries, butter and lard were the main fats in use, which meant that pie cooks created dough that could be rolled flat and molded in different shapes. [6] Cornish pasty is an adaptation of pie that works for a man with everyday food needs. [1] The first reference was that the foodstuffs appeared in England (in latin context) as early as 12 December 2004. In the Medieval era of the Middle Ages, pies were usually seasoned meat pies made of... beef, sheep, wild duck, magpie - spiced with pepper, currant or dates. [8] Medieval era of the Middle Ages, pies were usually seasoned meat pies made of... beef, sheep, wild duck, magpie - spiced with pepper, currant or dates. [8] Medieval era of the Middle Ages, pies were usually seasoned meat pies made of... beef, sheep, wild duck, magpie - spiced with pepper, currant or dates. [8] Medieval era of the Middle Ages, pies were usually seasoned meat pies made of... beef, sheep, wild duck, magpie - spiced with pepper, currant or dates. [8] Medieval era of the Middle Ages, pies were usually seasoned meat pies made of... beef, sheep, wild duck, magpie - spiced with pepper, currant or dates. pies easier for most chefs to make. At the same time, by working with the baker, the chef could focus on preparing the stuffing. The earliest pie-like recipes refer to cherries (a word actually used for a basket or box), with straight sides and topped; open pies were called traps. The resulting hardened pastlet is not necessarily eaten, its function is to contain and store the fillings, although whether the servants could have eaten it after their masters had eaten the filling, it is not possible to prove. The thick crust was so strong that it had to be cracked to get into the filling over the surrounding case, its development leading to the recovery of crockery pie cases, which reduced the use of expensive flour. [10] Medieval pie crusts were often first baked to create a pot of baked dough with a removable top crust, hence the name of the pot. The first unequivocal reference to the pie in writing is the eating of 14th-century greig pies during the festive period is a tradition, as returning crusaders brought pie recipes containing meat, fruit and spices. [6] Some pies contained boiled rabbits, frogs[6], crows and pigeons. In 1390, Cury's English cookbook A Forme had a recipe for meat tar, which included pork, hard-boiled eggs and a ground blend of cheese mixed with spices, saffron and sugar. Taillevent, a 14th-century French chef, instructed the cauld hours of the creaks to make the pie shells and strengthen them so they could support the meat. one of his pies was high enough that it resembled a model castle, an illusion of enhanced miniature banners for nobles at the event. In the 1400s, the pies were birds because at that time the songbirds were a delicacy and were protected by the royal law. At the coronation of an 8-year-old English king VI (1422-1461) 1429. The phrases eat crow and four and 20 blackbirds are sayings about the timing when the crow and the blackbirds were eaten in pies. [2] Boiled birds often placed european royal chefs on top of a large pie to determine its contents, which led to its subsequent adaptation in pre-Victorian times as a porcelain ornament to release steam and identify a good pie. Apple pie was first referred to in writing in 1589, when the poet R. Green wrote: Your breath is like the seed of apple pies. Medieval England was an early form of sweet pies, but they were called unsweetened because sugar was a rare and costly symbol of wealth. [2] In the Middle Ages, a pie can be stuffed with several things, but the pastry has only one filling. 15th century – 21. Until the 15th century, recipes for custard and fruit pie, often with dried fruits such as dates and raisins, began to appear (fresh fruit was not widely used until the price dropped in the 16th century). At the end of the new years. Elizabeth's food author Gervase Markham called for the bake of Red Deer Venison, Wild Boar, Bacon, Swan, Elkes, Porps and other such upright dishes that need to be kept for a long time ... moyst, thick, rugged, of course and long lasting crust, and therefore all the others at room temperature, as they were brought... more than once. [3] The greatest pies of the era were dormant pies, which were baked with steam holes, which were then sealed with melted butter (which would confirm the pie's puncture) and then eaten for several months. [3] In Oliver Cromwell's Puritan era, some sources claim that eating mince pie was banned as a frivolous activity for 16 years, so that the underground activity became an underground activity to make and eat mince pie; The ban was lifted in the 1660s and 17th centuries, ben jonson described as a skilled pie chef, compared to a chef with a assurance builder who ... Makes citadels curious about poultry and fish and makes dry ditches, weeding pies and ramparts with immortal crusts. [3] Gervase Markham's 1615 book, The English Huswife, is a pie recipe that requires a whole leg of lamb and three pounds of suet..., with salt, cloves, mace, raisins, plums, dates and orange peel, which made a huge pie that could serve a large group. United States Pilgrim fathers and techniques at their disposal in the New World. The settlers' recipes were for English-style meat pies. [8] The newcomers used fruits and berries with which they were familiar with Europe, but also began to include North American vegetables and game games they do not know under the guidance of indigenous peoples. [13] The settlers preferred pies over bread because the pies needed less flour and did not need a brick bread oven, and because pies could be accompanied by a mix of ingredients to stretch their scarce provisions. Apple pie made with American apples became popular because apples were easy to dry and stored in barrels in winter. [14] As the pioneers spread west, pies continued to be an important food supply; although apple pies made from dried apples were popular, chefs often had to use fillers or substitutes to straighten out their barrels of apples, such as crushed crackers, vinegar-soaked potatoes, sour green tomatoes and soft-shelled river turtle meat. The first Thanksgiving was also to let birds and venisons that might have been in pies. The colonists appreciated the aspect of preserving the food of crust-covered pies, often seasoned with dried fruit, cinnamon, pepper and nutmeg. These first pies included pies based on berries and fruit, which were brought to the attention of North Indian Americans. The pies allowed colonial chefs to use around shallow pans to literally cut corners and create a regional variation of the shallow pie. In the late 1700s, cookbooks show a wide range of newly developed sweet pies. The pies were perfected by the waves of later immigrants. Pennsylvania Holland contributed to the production of aromatic, spiced and less sweet-style pies; French brought an approach to making pie butter and a variety of tart, galette and pâté (forcemeat meat and fish dough) recipes. [14] In the Swedish immigrants plains, recipes were brought in fish pie and berry pie; Finnish immigrants brought their recipes for pastries and meat pies. [14] In the northern states, pumpkin pie was popular, pumpkins were abundant. [14] After the British had established the Caribbean colonies, sugar became cheaper and more widely available, which meant that sweet pies could be easily made. [2] Molasses was popular with American pies due to the rum and slave trade on caribbean islands, although maple syrup was an important sweetener in the northern states, after indigenous peoples taught settlers how to knock maple trees and boil juice. [14] Midwest, cheese and cream pies access to large dairy farms. [14] In the South of the UNITED States, African-Americans enjoyed sweet potato pies because this type of potato is widespread. In the 1870s, a new diet was criticised by sarah tyson rorer, a cooking teacher and food editor, who warned the public about how much energy pies to take to be ed. [14] Rorer noted that all pie crusts ... to be condemned, his cookbook contained only apple tart, jelly and beseed crackers, pâté and hygienic pie, which was apple slices or pumpkin custard baked in cookie dough. In 1866, Harper's Magazine included an article in THE CW Gesner that said that while we... Cry for pie when we're babies, Pie will finally kill us because heavy crust can't digest. [3] Another factor that reduced the popularity of pies was industrialisation and the increasing movement of women into the labour market, which turned pie-making from a weekly ritual into a random endeavor on special occasions. [14] In the 1950s, there was a pie renaissance when old-fashioned pie recipes were rediscovered and a wide range of cross-cultural pies were studied. [14] Regional differences Domestic meat pie with beef and vegetables. Meat pies stuffed like steak, cheese, steak and kidney, minced meat or chicken and mushrooms are popular in the UK,[16] In Australia, South Africa and New Zealand as takeaway snacks. They are also served as an alternative to fish and chips in British chip shops. Pot pies layered with crust and peas). Frozen pot pies are often sold in individual serving sizes. Fruit pies can be served with a scoop of ice cream, a style known in North America as pie à la mode. A lot of sweet pies are served in à la mode. This combination, and perhaps also a name as well, is believed to have been popularized in the mid-1890s in the United States. Apple pie can be made with various apples: Golden Delicious, Pink Lady, Granny Smith and Roman beauty. [18] Popular culture in the United States says that there are few things as American mythology to the point that in 1902, The New York Times that Pie is a food heroic and noted that No pieeating people can ever be permanently defeated. [2] Slang expression to eat humble pie comes from a stuffy pie that was made from chopped or chopped or chopped guts of an animal, cheap offal stuffing ... Eaten. Slang expression to eat humble pie comes from a stuffy pie that was made from chopped or chopped guts of an animal, cheap offal stuffing ... Eaten. Slang expression to eat humble pie comes from a stuffy pie that was made from chopped or chopped guts of an animal, cheap offal stuffing ... Eaten. Slang expression to eat humble pie comes from a stuffy pie that was made from chopped guts of an animal, cheap offal stuffing ... Eaten. Slang expression it is a piece of pie, which means that something is simple, dates back to 1804. [20] Expression pie in the sky, to refer to an unlikely proposition or idea, dating from the 1911 Wobbly song by Joe Hill. [21] Pie Throwing a pie on a human face has been a staple of movie comedy since Ben Turpin became one of Mr. Flip's in 1909. [22] Lately, the sector has become a political act. Some activists throw cream pies at politicians and other public figures as a form of protest. Types Main Article: List of Pies Bacon and Egg Pie Butter Pie Pie Fish Pie Frito Pie Homity Pie Meat and Potato Pie Pastry Pork Pie Pie Quiche Rabbit Pie Scotpie Lamb Pie Lamb Pie Pie Pie Pie Pie Pie Pie Pie Steak and Kidney Pudding Tourtière Savory Pie And Jamaican Pies and Pie fruits. Fillings sweet or fruity are often mixed, such as strawberry rhubarb pie Banoffee pie Blackberry pie Black base pie Blueberry pie Black base pie Blueberry pie Buko pie Enon Pie Lemon Pie Lemon bee pie Mince pie Peanut pie Peanut pie Peanut pie Peanut pie Chestnut pie Chestnut pie Saskatoonberry pie Shoofly pie-pie stuffed molasses strawberry pie Sweet potato pie Sweet pie S Doughs Empanada Flan Galette List of Baked Goods List of Pies, Tarts and Flans Pirog Pirozhki Shortcrust Pastry Strudel Tart Pie American Cuisine Links ^ b c c d e f g History Pie. whatscookingamerica.net. In 2010, 13 March 2015. How Pie got its sweetness: the first pies were weird crow-meat casseroles. How do they dessert that we know and loved today? did we love?. Slate. 2 September 2019 – 18 November 1993. 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