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Broadband users, take heed of the DU Meter. Its sage advice can help you ensure you're getting the most out of your broadband connection, as well as keeping within whatever download or upload limits your ISP might employ. At its most basic, DU Meter is an animated line graph that displays the bandwidth you're using for uploads and downloads, in real time, in a small floating window. (Vista users can also install a gadget for the Sidebar that does almost everything the standalone application can do.) But DU Meter also can alert you when your total bandwidth usage—upstream or downstream—exceeds a limit you can configure, over either a short or long time period. For example, you can choose to have the program alert you if you exceed a set monthly download allotment, and/or you can set up alerts that warn if you've used a configurable amount of bandwidth within the past few seconds, minutes, hours, or days. With its ability to monitor and track both immediate bandwidth usage and longer-term usage trends, DU Meter can save you a lot of time and trouble, especially in a day and age when some broadband ISPs are cracking down on some customers for what the ISPs consider excessive downloading. —Andrew Brandt Go for the pancakes, stay for the shrimp cocktail. This seemingly timeless diner—the Golden Gate's only eatery—is nationally renowned for its pancakes (really!). But in the future it'll probably be remembered more as the home of the shrimp cocktail, which was introduced to Las Vegas here. Whatever meal you come here for, you can be sure it won't break the bank. Skip to main contentWith a black façade outside and black walls inside, this pastry shop feels like a luxury boutique—which makes sense, given the quality.PhotosReviewed by Lindsey TramutaLet's start with scale. Where are we between global flagship and neighborhood boutique? This is Claire Damon's flagship bakery and lab, and it's as much a favorite among neighborhood residents as it is among food-tourists who know to seek it out. With a black façade outside, black walls inside, and elegant typeface on the logo, Des Gâteaux et du Pain feels a bit like a luxury boutique. Which makes sense, since what Damon produces is nothing short of haute pâtisserie. Excellent! What can we find here, or what should we look for? Breads of all varieties, breakfast pastries—special mention for the chausson aux pommes, a variant of an apple turnover—and pâtisseries. The green absinthe tart is one of the shop's bestsellers. If money's no object, what goes in the cart? One of each pâtisserie—it's impossible not to want to try them all. And ... what if we're on a strict budget? Get the so-called Lipstick, a fruity tarte that evolves with the seasons Who else shops here? Discerning locals and pastry tourists familiar with Damon's work.More To Discover The United States Food and Drug Administration (FDA) is authorized under 21 C.F.R. § 20.891 to disclose non-public information to the Agence nationale de sécurité du médicament et des produits de santé (ANSM) regarding FDA-regulated drugs, including pre- and post-market activities, as appropriate, as part of cooperative law enforcement or cooperative regulatory activities. FDA is further authorized under section 706(c) of the Federal Food, Drug, and Cosmetic Act2 to share with a foreign government, as it deems appropriate and under limited circumstances, certain types of trade secret information. The Commissioner of Food and Drugs has certified ANSM as having the authority and demonstrated ability to protect trade secret information from disclosure. 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This text is not intended to create rights and obligations under international or other law. Signed on behalf of ANSM /S/ 09/19/2017 Dr. Dominique Martin Director General Agence nationale de sécurité du médicament et des produits de santé (ANSM) 143/147 bld Anatole France F-93285 Saint-Denis cedex Date 1 United States Code of Federal Regulations, Title 21, section 20.89. 2 United States Code, Title 21, section 379(c). The 25-hectare park is a prized family attraction. Kids come from across the city for its pony rides, ice-cream stands, puppet shows, pedal karts, sandpits, metal swingboats and merry-go-round. The playground has an entrance fee. Multi-label store et-i-kit – a play on 'etiquette' – stocks an extensive range of clothing and accessories from curated brands, including THEA by Thara and womenswear label Self-Portrait by London-based designer Han Chong. For jewellery, Vita Fede scores with its clean aesthetic; take the Mini Titan Thea Bracelet (\$360) in rose gold, finished with a hexagon cone detail. Situated a block from the Canal St-Martin in the 10th arrondissement, Du Pain et des Idées is your favorite corner bakery—only better. The owner, Christophe Vasseur, was named best boulanger in Paris in 2008, and for good reason. From hearth breads to viennoiseries, everything is crafted to perfection. If you're discerning about your bread, don't leave without a slab of the signature loaf, the pain des amis—masterfully crusted on the outside and airy and fluffy on the inside, just waiting to be buttered. But Vasseur's masterpiece is the chocolate-pistachio escargot pastry, a snail-shaped treat with pistachio paste slathered in between layers of puff pastry and punctuated with dark chocolate chips. This isn't an optional stop along your Paris visit—it's a must. But be aware: The shop is open only Monday to Friday. My friend, who lives in Paris, told me about this Boulangerie, Du Pain et des Idées, so in my latest visit to Paris in June, I had to go there and try it for myself. We bought cheese in a local outdoor market and then got some bread and cakes and headed for a picnic lunch on one of the benches near Canal St. Martin. If you love boulangeries, don't skip this one. Highly recommended! While this may look like a typical Parisian bakery at first glance, this couldn't be further away from the truth. The owner, Christophe Vasseur, used to be a successful fashion industry sales executive, but decided to switch careers altogether by pursuing his true passion: baking. To quote him, "I did not want to be just another baker. Rather, I wanted to be the baker". Mission accomplished, Christophe. The bakery Du Pain et des Idées opened in 2002 in one of the few remaining authentic, ancient boutiques of Paris, which has been in operation since 1889. As if the shop itself and the quality of the product wasn't enough, it's located in the beautiful 10th arrondissement, close to the lively Place de la République and the quaint Canal Saint-Martin, making it a true staple of any visit to Paris. If you only had one bakery to visit in Paris, it should be this one. Impeccable, warm customer service (a rarity in the City of Lights), delicious breads and delicacies, a beautiful location - I'm not sure how much better it can get. My tip: get the brioche sweet bread with the sugar crystals on top. Sugary goodness that melts in your mouth! See anything inaccurate? Let our Editors know Page 2 Situated a block from the Canal St-Martin in the 10th arrondissement, Du Pain et des Idées is your favorite corner bakery—only better. The owner, Christophe Vasseur, was named best boulanger in Paris in 2008, and for good reason. From hearth breads to viennoiseries, everything is crafted to perfection. 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