
Online Library La Guida Mixellany Ai Vermut E Altri Aperitivi

This is likewise one of the factors by obtaining the soft documents of this **La Guida Mixellany Ai Vermut E Altri Aperitivi** by online. You might not require more times to spend to go to the book introduction as with ease as search for them. In some cases, you likewise accomplish not discover the notice La Guida Mixellany Ai Vermut E Altri Aperitivi that you are looking for. It will no question squander the time.

However below, later than you visit this web page, it will be in view of that unconditionally easy to acquire as without difficulty as download lead La Guida Mixellany Ai Vermut E Altri Aperitivi

It will not receive many time as we notify before. You can reach it even though appear in something else at home and even in your workplace. in view of that easy! So, are you question? Just exercise just what we allow below as competently as evaluation **La Guida Mixellany Ai Vermut E Altri Aperitivi** what you taking into consideration to read!

TU7VKM - SIDNEY BRONSON

Speaking all over the United States about apologetics issues, Charlie Campbell has heard just about every question skeptics have to offer. In this concise, reader-friendly handbook, he provides brief responses to the top-40 questions that keep people from the faith, such as... What evidence do you have that God exists? How do you know the Bible is actually true? What about those who have never heard of Jesus? Will they be condemned to hell? If God is so loving, why does He allow evil and suffering? How can you say Jesus is the only way to heaven? Don't all religions basically teach the same thing? Aren't a lot of churchgoers hypocrites? With a gracious introductory note to skeptical readers and a generous sprinkling of inspiring quotes throughout, this handy resource is an enjoyable read as well as a powerful evangelistic tool.

Ethnobotany: A Phytochemical Perspective explores the chemistry behind hundreds of plant medicines, dyes, fibers, flavors, poisons, insect repellants, and many other uses of botanicals. Bridging the gap between ethnobotany and chemistry, this book presents an introduction to botany, ethnobotany, and phytochemistry to clearly join these fields of study and highlight their importance in the discovery of botanical uses in modern industry and research. Part I. Ethnobotany, explores the history of plant exploration, current issues such as conservation and intellectual property rights, and a review of plant anatomy. An extensive section on plant taxonomy highlights particularly influential and economically important plants from across the plant kingdom. Part II. Phytochemistry, provides fundamentals of secondary metabolism, includes line drawings of biosynthetic pathways and chemical structures, and describes traditional and modern methods of plant extraction and analysis. The last section is devoted to the history of native plants and people and case studies on plants that changed the course of human history from five geographical regions: Africa, the Americas, Asia, Europe, and Ocean. Throughout the entire book, vivid color photographs bring science to life, capturing the essence of human botanical knowledge and the beauty of the plant kingdom.

Spirits and drinks historians Anistatia Miller and Jared Brown explore the birth of Cuban rum and the inseparable relationship it has with the Cuban people and their culture.

Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With *Liquid Intelligence*, the creative force at work in Booker & Dax, New York City's high-tech

bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, *Liquid Intelligence* begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. *Liquid Intelligence* is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, *Liquid Intelligence* is the ultimate standard—one that no bartender or drink enthusiast should be without.

An astonishing book that will lead to rewrite the history of mankind. An unexplored world, a journey beyond the boundaries of human history. From over five thousand years India and Pakistan seem to guard jealously a forgotten past, a secret locked inside of the oldest traditions that human history knows. The journey starts from an highly evolved civilization but fall into oblivion, a culture that left to posterity a huge amount of texts transmitted orally and later merged into Hinduism. Traditions that speak of lost civilizations, wars fought between men and gods with highly advanced technologies and machines capable of flying in the air and in space called Vimana. Following the tracks and studies conducted in the '70s by David William Davenport, has set new light on the events that led to the destruction of the city of Mohenjo Daro (Pakistan) and the disappearance of the Harappan civilization tying their story to submerged ruins discovered in the Indian Ocean and dated back to 10,000 years ago.

The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness, acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art. Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast.

Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together. In *The Curious Bartender*, Tristan Stephenson explores and experiments with the art of mixing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, he explains their intriguing origins, introducing the colourful historical characters who inspired or created them. Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe 'air' or an Insta-age Rob Roy with the 'age' on the side. Also included is a reference section detailing all the techniques you will need, making this an essential anthology for the cocktail enthusiast.

An expert guide to setting up a home bar, plus over 75 cocktail recipes to try from one of the world's leading bartenders, drinks industry innovator and best-selling author. Preparing a first-class cocktail relies upon an understanding of its ingredients and the delicate alchemy of how they work together. Here, Tristan Stephenson - drinks industry consultant, bar owner, restaurateur and author of best-selling drinks books - offers his expert advice on the fundamentals of home mixology and shares his perfected recipes for classic cocktails. Enjoy a Manhattan, Negroni and Martini, discover lesser known vintage gems including the Martinez and Aviation as well as modern favourites the Espresso Martini and Mojito.

DigiCat Publishing presents to you this special edition of "The Melody of Death" by Edgar Wallace. DigiCat Publishing considers every written word to be a legacy of humankind. Every DigiCat book has been carefully reproduced for republishing in a new modern format. The books are available in print, as well as ebooks. DigiCat hopes you will treat this work with the acknowledgment and passion it deserves as a classic of world literature.

A ground-breaking book by the world-leading expert in sensory science: *Freakonomics for food* Why do we consume 35% more food when eating with one more person, and 75% more when with three? Why are 27% of drinks bought on aeroplanes tomato juice? How are chefs and companies planning to transform our dining experiences, and what can we learn from their cutt-

ing-edge insights to make memorable meals at home? These are just some of the ingredients of *Gastrophysics*, in which the pioneering Oxford professor Charles Spence shows how our senses link up in the most extraordinary ways, and reveals the importance of all the "off-the-plate" elements of a meal: the weight of cutlery, the colour of the plate (his lab showed that red is associated with sweetness - we perceive salty popcorn as tasting sweet when served in a red bowl), the background music and much more. Whether dining alone or at a dinner party, on a plane or in front of the TV, he reveals how to understand what we're tasting and influence what others experience. Meal-times will genuinely never be the same again.

How bourbon came to be, and why it's experiencing such a revival today *Unraveling* the many myths and misconceptions surrounding America's most iconic spirit, *Bourbon Empire* traces a history that spans frontier rebellion, Gilded Age corruption, and the magic of Madison Avenue. Whiskey has profoundly influenced America's political, economic, and cultural destiny, just as those same factors have inspired the evolution and unique flavor of the whiskey itself. Taking readers behind the curtain of an enchanting—and sometimes exasperating—industry, the work of writer Reid Mitenbuler crackles with attitude and commentary about taste, choice, and history. Few products better embody the United States, or American business, than bourbon. A tale of innovation, success, downfall, and resurrection, *Bourbon Empire* is an exploration of the spirit in all its unique forms, creating an indelible portrait of both bourbon and the people who make it.

Il percorso professionale di Barman non può non essere considerato anche in funzione delle singole peculiarità innate, o sviluppate, dell'essere umano. Attraverso l'analisi dei temi cosiddetti impliciti, in questa raccolta di libri, verranno affrontati e trattati gli argomenti relativi in maniera approfondita che esulano dall'iter formativo canonico nell'ambito "bartending" senza escluderlo. L'implementazione di alcuni pattern ricavati dallo studio della psicologia, della sociologia, della filosofia, della fisica, della geometria, dell'algebra, dell'analisi statistica e dell'economia d'azienda consentiranno al professionista, o all'aspirante tale, di riuscire ad indentificare e a pianificare i propri obiettivi e successivamente a prevedere e ad analizzare i risultati ottenuti in modo da poterli qualificare e quantificare. Tale circuito integrativo è suddiviso secondo la natura degli argomenti trattati che vanno dall'impostazione delle basi concettuali all'apprendimento e l'elaborazione degli elementi imprescindibili per la professione di Barman e, nello specifico, per la miscelazione analitica.

Martin and Rebecca Cate, founders and owners of Smuggler's Cove (the most acclaimed tiki bar of the modern era) take you on a colorful journey into the lore and legend of tiki: its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and tiki's modern-day revival, in this James Beard Award-winning cocktail book. Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum, Smuggler's Cove is the magnum opus of the contemporary tiki renaissance. Whether you're looking for a new favorite cocktail, tips on how to trick out your home tiki grotto, help stocking your bar with great rums, or inspiration for your next tiki party, Smuggler's Cove has everything you need to transform your world into a Polynesian Pop fantasia. Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to lose yourself in the fantastical world of tiki, one of the most alluring—and often misunderstood—movements in American cultural history.

'An essential addition to your library' Russell Norman 'A genuine ode, written with style and substance in equal measure' Gill

Meller 'A joy filled double whammy. Great drinks require as much artistry as food and this book proves the case mightily.' Jeremy Lee Vermouth is currently experiencing a revival, and we can't seem to get enough of it. In *A Spirited Guide to Vermouth*, Jack Adair Bevan celebrates this versatile drink and its botanicals, drawing out vermouth's history and its delicate herbal flavours with recipes for cocktails, and some food to accompany them. As an award-winning food and drink writer, and one of the first restaurateurs to make his own vermouth, Jack Adair Bevan is the perfect guide through vermouth's rich history and recent resurgence. As well as Jack's original recipes, *A Spirited Guide to Vermouth* also contains recipes contributed from the likes of Russell Norman, Olia Hercules, Gill Meller and Jeremy Lee. With cocktails ranging from a Toasted Nut Boulevardier to a Perfect Manhattan, and from a Blood Orange Vermouth and Tonic to a Rosemary Bijou, the book also has dedicated sections exploring classics such as the Martini and the Negroni. This book will take you on a botanical journey of discovery and teach you not only how to make your own vermouth, but also how to use it in your cooking, from vermouth-braised red cabbage to Negroni Bara Brith, along with plenty of food and drink recipes to accompany the aperitivo hour. A facsimile of the first scientific herbal to be written in English, plus a modern transcription of the text.

DigiCat Publishing presents to you this special edition of "The Devourers" by Annie Vivanti. DigiCat Publishing considers every written word to be a legacy of humankind. Every DigiCat book has been carefully reproduced for republishing in a new modern format. The books are available in print, as well as ebooks. DigiCat hopes you will treat this work with the acknowledgment and passion it deserves as a classic of world literature.

Object technology pioneer Wirfs-Brock teams with expert McKean to present a thoroughly updated, modern, and proven method for the design of software. The book is packed with practical design techniques that enable the practitioner to get the job done.

An illustrated history, exploration, and celebration of the Italian liqueur everyone loves. This gorgeous guide teaches you everything you need to know about amaro, the delightfully complex and bittersweet Italian liqueur. Traditionally a digestif, it's also a popular ingredient in modern cocktails. The first part of the book is dedicated to the drink's creation and extraction processes, both traditional and contemporary. The second is a complete history of the beverage, from its origins in medieval alchemy to today's popular renaissance. Further chapters explore the liqueur's botanical profiles and natural properties, followed by a thorough buying guide with descriptions of bottles from Italy, Europe, and beyond. Finally, Zed showcases how best to use amaro behind the bar and in the kitchen, with recipes such as The Golden Mai Tai and Bitter Goat Cheese Risotto. A lovingly crafted tribute to a celebrated drink, *The Big Book of Amaro* is an eye-catching triumph that will delight anyone with a passion for amaro, mixology, food science, or all things Italian.

The Book of Vermouth is a celebration of the greatest cocktail staple - a mixer that is riding a growing wave of popularity around the world. It includes up to 100 modern and classical cocktail recipes - but is more than a cocktail book too, offering history and insight to botanicals, and the perspective of key chefs who like to cook with vermouth as much as they like to drink it. The authors - one a winemaker, the other a bartender - bring personality to the book via their distinct takes on what makes vermouth so special. The book includes two main sections: Vermouth Basics and How to Drink. Vermouth Basics will give a comprehensive guide to the essentials of vermouth - grape varieties, production, varieties, botanicals, spirit and sugar, and go into great detail about the history of Australian vermouth in particular. It will in-

clude botanical profiles of both indigenous and traditional plants from Tim Entwistle, botanist at the Royal Botanical Gardens in Melbourne. It will cover all aspects of wormwood: the key ingredient in making vermouth, including medicinal and historical uses, where it is found and its botanical significance. *How to Drink* will cover the many different ways to serve, drink and store vermouth. Chapters will cover Vermouth Neat, Vermouth in Spring, Vermouth in Summer, Vermouth in Autumn and Vermouth in Winter, as well as Bitter Edge of Vermouth, Stirred & Up, Vermouth Party and After Dinner. These chapters will be more recipe-focused, and include 10-15 recipes per chapter, drawing from each season's specific botanicals and how these work with different vermouths. Each season will also include a related food recipe.

Complete Reprint of Harry Johnson's *Bartenders' Manual*, originally published 1882. "Harry Johnson was a professional bartender for most of his life and along with Jerry Thomas he was one of the first to write about his trade. Harry's rather opinionated thoughts on the bartending profession and how to run a bar, which takes up the first third of the book, make for a fascinating insight in to the world of nineteenth century bars. He wasn't afraid of boasting, describing one of his bars as "what was generally recognized to be the largest and finest establishment of the kind in this country," but the advice is clearly spoken from the heart about a profession he really believes in."

WEREWOLVES Dr. Crispin has engineered the saviors of mankind: Pavlov's Dogs, a team of soldiers capable of transforming into fearsome beasts. But when Crispin and his team welcome a new talented neurotechnician to the island, Dr. Crispin quickly realizes his masterwork has fallen into the hands of a man he does not trust. *ZOMBIES* Back on the mainland, Ken Bishop and his best friend Jorge get caught in a traffic jam on their way home from work. There's a wreck up ahead. And something worse. The first sign of a major outbreak-and Ken and Jorge are stuck in the gridlock. Not only do they need to escape, but they also need to save as many people as possible on the way. *ARMAGEDDON* Now Dr. Crispin and his team must make a terrible decision. Should they send the Dogs out into the zombie apocalypse to rescue survivors? Or should they listen to the new neurotechnician, who would have them hoard their resources and post the Dogs as island guards?

What is an Agrivillage? And why does it stand out as a viable and sustainable alternative to the life-style of contemporary cities? With this guide, Giovanni, a pioneer of the agrivillage approach, provides a description and an invitation to share his experience.

"The Rosetta Stone" by E. A. Wallis Sir Budge. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten-or yet undiscovered gems-of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

This edition of *The Grog Log* is NOT SPIRAL BOUND. Tiki bar mixology is a lost art--but the *Grog Log* rescues it. A twenty-page introduction traces the history of Polynesian Pop, then teaches you everything you need to know about how to make the *Grog Log*'s eighty tropical drink recipes. Many of these recipes have never before been published anywhere--including vintage "lost" recipes by Don the Beachcomber, Trader Vic, and long-gone Polynesian restaurants from the island of Manhattan to the islands of Hawaii. Profusely illustrated with vintage tiki menu graphics from the '50 and '60s, with cover art by famed Exotica artist Bosko. Review SIPS - Trader Vic Drank Here By WILLIAM GRIMES As John Glenn

was orbiting the earth for the first time, his fellow Americans were deep into the long-lived craze known as tiki. This gaudy lifestyle package -- a blend of Polynesian kitsch, fake island food and lethal rum drinks -- began in the late 1930's and early 40's with Los Angeles restaurants like Don the Beachcomber and Trader Vic's, and gradually spread to the suburban patio before fizzling out in the early 1970's. It's back, of course. Jeff Berry and Annene Kaye, serious students of tiki, have compiled a serious tiki cocktail book, "Beachbum Berry's Grog Log." In 96 spiral-bound pages adorned with tiki illustrations, the authors have ranged far and wide to gather classic Polynesian fakes, like the Fog Cutter from Trader Vic's, the Missionary's Downfall from Don the Beachcomber and the Sidewinder's Fang from the Lanai Restaurant in San Mateo, Calif. They have even managed to unearth Manhattan tiki cocktails, like the Hawaiian Room, served at the old Hotel Lexington in the 1940's, and the Headhunter, served at the Hawaii Kai in the 1960's. The authors have also come up with their own tiki-inspired originals, like Hell in the Pacific (151-proof Demerara rum, lime juice, maraschino liqueur and grenadine), and the Waikikian (light Puerto Rican Rum, dark Jamaican rum, lemon juice, curacao and orgeat syrup). It's no longer possible to eat Tonga Tabu Native Drum Steak, which was a featured menu item at the now-defunct Islander in Beverly Hills ("from the ovens of the ancient goddess of Bora Bora, Pele, Mistress of Flame"), but you can shake up a Shark's Tooth or a Shrunken Skull. As Mr. Berry and Ms. Kaye see it, they are giving the country the perfect drink book for the age of malaise. "If we're going to feel like zombies," they write in their preface, "we may as well be drinking them." END -- Publisher Comments About the Author Jeff Berry is a learned fan of tropical drinks and is perhaps the foremost authority on the subject. He is also a screenwriter and filmmaker.

What is the appropriate way to taste wine at a restaurant? What type of wine is best served with catfish? 1000 Best Wine Secrets contains all the information novice wine drinkers and experienced connoisseurs alike need to feel comfortable in any restaurant, home or vineyard. 1000 Best Wine Secrets is the book for readers seeking the confidence to select and enjoy the perfect bottle from among the wines of the world. Includes such tips as: --Secrets of buying great wine --Detecting faulty wine and sending it back --Serving wine like a pro --Wine tips from around the globe--from Argentina to France and Spain to California --Knowing when to drink wine

Gin & tonic, the long drink of the 80's, is hipper than ever. Cocktail bars and restaurants are creating astonishingly varied gin menus, and the present trend in the flourishing market is a mark of this true revival. Gin is in.

This journal is the perfect way where you can record all your experiences, notes, ideas and all thoughts about your love to Vermouth. It's a great gift for your family and friends to share with them your love for Vermouth and celebrating Vermouth Day. Click the buy button at the top of the page to purchase the journal. Click on the author name for more great journal ideas.

This carefully crafted ebook: "The Parenticide Club (My Favorite Murder + Oil of Dog + An Imperfect Conflagration + The Hypnotist)" is formatted for your eReader with a functional and detailed table of contents. This ebook is a collection of series of rather morbid and grotesques tales, depicting family murders and related by the murderers. The tales include: "My Favorite Murder"...a man on trial for his mother's murder also relates his uncle's "Oil Of Dog"...ghastly tale of death (not for those against the murder of animals) "An Imperfect Conflagration"...tale of a father/son burglar team's disagreement "The Hypnotist"...a young man experiments with his hypnotic powers Ambrose Gwinnett Bierce (1842 - 1914?) was an American satirist, critic, poet, editor and journalist.

Bierce became a prolific author of short stories often humorous and sometimes bitter or macabre. His dark, sardonic views and vehemence as a critic earned him the nickname, "Bitter Bierce".

"Essential reading for anyone who has ever loved a Manhattan." —Wine & Spirits Vermouth is hitting its stride—again. The cocktail resurgence has put a spotlight on an often-overlooked ingredient in some of the most iconic cocktails of our time: vermouth. It appeared in America in the 1860s, reigned supreme in drinks like the Manhattan and the Martini, then fell out of favor during the counterculture days of the 1960s. But with artisanal cocktails now the rage, interest in vermouth is at a peak. After all, without it, your martini is merely a chilled vodka or gin. More and more cocktail lovers are requesting more than a whisper of vermouth in their drinks. In fact, it's touted as a low-alcohol alternative to sip on its own, or, if the ratio is tweaked, as a tasty way to lighten up more traditionally strong drinks. Vermouth has a rich history, deeply intertwined with that of America, and, here, expert Adam Ford offers the first-ever detailed look into the background of this aromatized, fortified wine, as well as its rise, fall, and comeback in America. With bold and delicious cocktail recipes?there are twists on the classic Boulevardier, a once-forgotten Brooklyn Cocktail, and a refreshing White Negroni?and color photographs throughout, Vermouth is a must-have book for anyone interested in drinking, or learning about, great cocktails.

An updated edition of the "World's Best Tea Book" acclaimed by the 2014 World Tea Awards. This widely praised bestseller has been updated to incorporate the changing tastes of tea drinkers, developments in production, the impact of climate change, and an expanded and more highly developed tea market. This third edition improves Tea with this revised and extended content plus new photographs. TeaTime Magazine called Tea "the reference work we've been waiting for", noting its value to students. Library Journal praised Tea as a "definitive guide to tea (that) will appeal to die-hard tea enthusiasts." Tea House Times found Tea "impressive, well researched, and complete." Tea takes readers on an escorted tour of the world's tea-growing countries -- China, Japan, Taiwan, India, Sri Lanka, Nepal, Vietnam and East Africa -- where they will discover how, like a fine wine, it is "terroir" (soil and climate) that gives a tea its unique characteristics. The authors own the popular Camellia Sinensis Tea House in Montreal which imports teas directly from producers in these countries. Each author focuses on specific tea regions where they travel every year to work with growers and producers, discover new teas and keep abreast of developments that might, for example, remove a tea from the tea house's menu. The book covers black, green, white, yellow, oolong, pu'er, perfumed, aromatic and smoked teas and includes: An overview of the history of tea Tea families, varieties, cultivars and grades How tea is grown, harvested and processed The tea trade worldwide Profile interviews with tea industry personalities. Special features that loyal tea drinkers will especially enjoy are: Local tastes and methods of preparing tea (e.g. macha) Tasting notes and infusion accessories Teapot recommendations Caffeine, antioxidant and biochemical properties of 35 teas 15 gourmet recipes using tea A directory of 42 select teas.

With everything from the top brands to the best recipes, this is the gin lover's perfect guide! Gin is the main ingredient in some of today's trendiest cocktails. This volume is entirely dedicated to the popular liquor--its history, its production, its various flavorings. Davide Terziotti, an expert in the field, provides profiles of 30 main brands, outlining their characteristics, aromas, and main botanicals. For each, he provides an ideal recipe, and the final section offers a selection of classic and innovative cocktails, with instructions on their preparation. Throughout, Fabio Petroni's splendid still lifes illustrate the masterly text.

A CEO under attack by a vengeful coven. Two farm hands with a ranch in trouble. Can these three save each other? Cleo has everything under control: she's a wildly successful CEO, Alpha of a powerful bear shifter clan, and a total knockout. When a business deal puts her on the wrong side of powerful witches, she's exiled to the middle of nowhere. Cursed to be unable to interact with electronics, Cleo has to trust the kindness of two handsome ranch hands to get back to her old life. Titus, a cursed dragon shifter, and Connor, gifted with supernatural intuition, are not used to company. When their ranch--a sanctuary for magical creatures--is threatened, the men must rely on their strength and Cleo's resourcefulness to save the day. Will Cleo be too distracted by her own plan for revenge to realize she may have found her true loves? *Alpha's Mates* is a MFM paranormal romance novella in the "Bear Shifter Billionaire" series, a set of stand-alone stories that sizzle and satisfy. If you like steamy romance, wet and wild firefighting, and a literal roll in the hay, then you'll love this breathtaking book. Buy *Alpha's Mates* to saddle up today!

A good cocktail used to be a simple affair--a spirit or two, a mixer and a little ice. Those days are over. Thanks to a new trend in molecular mixology, cocktails have become far more interesting. In *The Book of Cocktail Alchemy*, rising star of the cocktail scene Tristan Stephenson explores the art of preparing the perfect cocktail. Taking the classics, he explains their fascinating origins, introducing the colorful characters who inspired or created them and how they were intertwined within their historical context. Moving on, he reinvents each cocktail from his laboratory adding modern twists which are sure to amaze. Stick to the classics and stir up a Sazerac or a Rob Roy, or try some of his contemporary variations, and create a Green Fairy Sazerac topped with an absinthe 'air' or a Insta-age Rob Roy with the 'age' on the side. Also included is a comprehensive reference section, detailing all the techniques you will ever need, classic and modern. Using a mixture of science and an amazing aptitude for understanding flavor and the universal appeal of the cocktail, Tristan has created an exciting, essential anthology for any cocktail enthusiast.