

The Curious Bartender An Odyssey Of Malt Bourbon Rye Whiskies

ULYSSES James Joyce's novel *Ulysses* is said to be one of the most important works in Modernist literature. It details Leopold Bloom's passage through Dublin on an ordinary day: June 16, 1904. Causing controversy, obscenity trials and heated debates, *Ulysses* is a pioneering work that brims with puns, parodies, allusions, stream-of-consciousness writing and clever structuring. Modern Library ranked it as number one on its list of the twentieth century's 100 greatest English-language novels and Martin Amis called it one of the greatest novels ever written. *ULYSSES* *Ulysses* is a modernist novel by Irish writer James Joyce. It is considered to be one of the most important works of modernist literature, and has been called "a demonstration and summation of the entire movement". *Ulysses* chronicles the peripatetic appointments and encounters of Leopold Bloom in Dublin in the course of an ordinary day, 16 June 1904. *Ulysses* is the Latinised name of Odysseus, the hero of Homer's epic poem *Odyssey*, and the novel establishes a series of parallels between its characters and events and those of the poem (the correspondence of Leopold Bloom to Odysseus, Molly Bloom to Penelope, and Stephen Dedalus to Telemachus). Joyce divided *Ulysses* into 18 chapters or "episodes". At first glance much of the book may appear unstructured and chaotic; Joyce once said that he had "put in so many enigmas and puzzles that it will keep the professors busy for centuries arguing over what I meant", which would earn the novel "immortality". James Joyce (1882-1941) was an Irish novelist and poet, considered to be one of the most influential writers in the modernist avant-garde of the early 20th century. Joyce is best known for *Ulysses*, the short-story collection *Dubliners*, and the novels *A Portrait of the Artist as a Young Man* and *Finnegans Wake*. *ULYSSES* As the day begins, Stephen Dedalus is displeased with his friend and remains aloof. A little later, he teaches history at Garrett Deasy's boys' school. *ULYSSES* Leopold Bloom begins his day by preparing breakfast for his wife, Molly Bloom. He serves it to her in bed along with the mail. *ULYSSES* As their day unfolds, Joyce paints for us a picture of not only what's happening outside but also what's happening inside their minds. *ULYSSES* Drawing on the characters, motifs and symbols of Homer's *Odyssey*, James Joyce's *Ulysses* is a remarkable modernist novel. It has lived through various criticisms and controversies and has undergone several theatre, film and television adaptations. It continues to remain a literary masterpiece. *ULYSSES*

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 favorites the Espresso Martini and Mojito.

"His practical experience blends perfectly with his academic knowledge in this informative and entertaining guide to making the perfect cocktail." Review for The Curious Bartender Volume I, The Daily Mail. Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. The Curious Bartender Volume II: The New Testament of Cocktails is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. He'll show you the tools of the trade, the techniques he swears by and how to experiment to create your own cocktail sensations. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this – the holy grail of cocktail books.

The intertwined histories of booze and medicine, from internationally-renowned cocktail expert Camper English. Alcohol and medicine have an inextricably intertwined history, with innovations in each altering the path of the other. The story stretches back to the ancient world, when beer and wine were used to provide nutrition, hydration, and act as solvents for healing botanicals. Over time, alchemists distilled elixirs designed to cure all diseases, monastic apothecaries developed mystical botanical liqueurs, travelling physicians concocted dubious intoxicating nostrums, and the drinks we're familiar with today began to take form. In turn, scientists studied fermentation and formed the germ theory of disease, and developed an understanding of elemental gasses and anesthetics. Modern cocktails like the Gimlet, Gin & Tonic, and Old Fashioned were born as delicious remedies for diseases and discomforts. In Doctors and Distillers, cocktail expert Camper English reveals how and why the contents of our medicine and liquor cabinets were, until surprisingly recently, one and the same.

One Man's Humble Quest to Become the Smartest Person in the World

The Curious Bartender's Rum Revolution

The Artistry & Alchemy of Creating the Perfect Cocktail

The Curious Bartender's Guide to Malt, Bourbon & Rye Whiskies

What the F#@# Should I Drink?*

A Hemingway Cocktail Companion

Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson. The Curious Bartender's Guide to Rum explores rum's remarkable history from its humble origins to its status as life-blood of the Royal Navy and its love affair with Cuba. Discover its darker past, with tales of devils, pirates, and its reputation as the revolutionary spirit. Now this fabled drink is in the midst of another revolution, transforming from uninspiring grog to premium product. Barrel-aged dark varieties are leading the charge and poised to attract existing Bourbon fans while the cocktail Renaissance that began in the early 2000s has recently expanded to include tiki and non-tiki rum cocktails. Is this entertaining primer you'll learn how rum is made, from the

Get Free The Curious Bartender An Odyssey Of Malt Bourbon Rye Whiskies

science of sugar cane and molasses to distillation and unique ageing techniques. Next, Tristan 's unrivalled mixology skills will help you master jazzed-up versions of the Mai Tai and Mojito, perfect a Planter ' s Punch, and keep you on trend with Brazil ' s famous Caipirinha and Batida cocktails, made with rum ' s sister spirit, cacha ç a. Let the rum revolution begin!

The Japanese word kanzashi originally referred to decorative pins as part of the traditional female hairstyles. These pins were often works of art in themselves, holding in place elaborate floral arrangements made with natural or silk flowers. Today, kanzashi encompasses flowers made from regular fabrics. Sylvie Blondeau shows you how to make 65 of these simply stunning designs. The projects are so easy and fun to make that you will soon be making them for every occasion. Perfect as accessories on clothing, jewellery, home decorations or table adornments for special occasions.

Mix cocktails like a pro in no time with more than 1,000 innovative recipes! Designed for every skill level, this behind-the-bar handbook boasts recipes for shots, cordials, and punches along with classic, mixed, hot, blended, and nonalcoholic drinks. Cocktail expert Cheryl Charming shows you how to: Choose and use glassware, mixers, and tools Mix hundreds of crowd-pleasing drinks Pick the perfect drink for every occasion Cure nasty hangovers Completely revised and updated, The Everything Bartender's Book, 3rd Edition packs 250 new recipes. Miss Charming reveals the secrets that every great bartender--or home host--needs to know!

"An essential companion and an exciting treat" - Marco Pierre White "Mr Lyan is king of cocktails" - Todd Selby Cocktails aren't just for fancy nights out and snobby home mixologists. In Good Things to Drink with Mr Lyan and Friends, Mr Lyan (the man behind the award-winning White Lyan and Dandelyan bars in London) shows you how 60 innovative and exciting cocktails can be part of your everyday life. Easy to make and beautifully photographed, the cocktails cover every mood and occasion, from sunny day drinks and winter warmers to Friday night cocktails and morning revivers. Mr Lyan perfects classics such as the Old Fashioned and the Manhattan, and experiments with new intriguing combinations and ingredients.

And a Bottle of Rum, Revised and Updated

More than 75 recipes for classic and iconic drinks

Wines of Lebanon

The Artistry and Alchemy of Creating the Perfect Cocktail

A coast to coast tour of the most exciting whiskey distilleries in the US, from small-scale craft operations to the behemoths of bourbon

The Curious Bartender's Gin Palace

"I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of The Curious Bartender's Gin Palace, The Wall Street Journal. Join the gin craze with this captivating introduction to the world of gin, plus recipes for perfect gin cocktails, brought to you by award-winning bartender and bestselling author Tristan Stephenson. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine "genever" to gin's commercialization. From the dark days of the Gin Craze in mid 18th Century London to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries have cropped up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-

edge of the most exciting developments, uncovering the alchemy of the gin production process, and the science. Follow Tristan's expertly honed recipes and to enjoy a Classic Martini, Negroni, Gimlet, Aviation, Martinez and Singapore Sling at home.

Recipient of the 2015 PEN New England Award for Nonfiction "The arrival of a significant young nonfiction writer . . . A measured yet bravura performance." —Dwight Garner, The New York Times James Joyce's big blue book, *Ulysses*, ushered in the modernist era and changed the novel for all time. But the genius of *Ulysses* was also its danger: it omitted absolutely nothing. Joyce, along with some of the most important publishers and writers of his era, had to fight for years to win the freedom to publish it. *The Most Dangerous Book* tells the remarkable story surrounding *Ulysses*, from the first stirrings of Joyce's inspiration in 1904 to the book's landmark federal obscenity trial in 1933. Written for ardent Joyceans as well as novices who want to get to the heart of the greatest novel of the twentieth century, *The Most Dangerous Book* is a gripping examination of how the world came to say Yes to *Ulysses*.

A captivating introduction to the world of fine whiskies, brought to you by bestselling author, restaurateur, bar-owner and world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whisky, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal 'aqua vitae' (water of life), through to the emergence of what we know as whisky. Explore the magic of malting, the development of flavour and the astonishing barrel-ageing process as you learn about how whisky is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whisky-based cocktails. This fascinating, entertaining and comprehensive book is sure to appeal to aficionados and novices alike.

"Rigorously researched and richly illustrated...Meticulous in detail and gleeful in its discoveries, this trip is a joyride for any whiskey lover." Publishers Weekly Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on a Stateside tour and learn all there is to know about the finest whiskey and bourbon America has to offer. Whiskey in America is a regional product that has evolved in different ways and at a differing pace depending on where you go. Tristan Stephenson's road trip enabled him to visit more than 40 unique distilleries, from long-established makers in the states that are the spiritual home of the industry - Kentucky and Tennessee - to newer craft-distillers in Indiana, Pennsylvania, and even California and Texas. In his own unique style, which is both fiercely entertaining and meticulously well-researched, Tristan weaves together the full and fascinating story of American whiskey, from its history and production methods to the origins of iconic cocktails still enjoyed in bars around the world today.

Mocktails

Gates of Fire

I, Lobster

The Curious Bartender: In Pursuit of Liquid Perfection

The New Testament of Cocktails

The Curious Bartender's Guide to Rum

An innovative, captivating tour of the finest gins and distilleries the world has to offer, brought to you by bestselling author and gin connoisseur Tristan Stephenson. The Curious Bartender's Gin Palace is the follow-up to master mixologist Tristan Stephenson's hugely successful books, 'The Curious Bartender' and 'The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies'. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine 'genever' to gin's commercialization and the dark days of the Gin Craze in mid 18th Century London, through to its partnership with tonic water - creating the most palatable and enjoyable anti-malarial medication - to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries are cropping up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process and the science of flavour before taking a tour through the most exciting distilleries and gins the world has to offer. Finally, put Tristan's mixology skills into practice with a dozen spectacular cocktails including a Purl, a Rickey and a Fruit Cup.

An innovative, captivating tour of the finest whiskies the world has to offer, brought to you by bestselling author and whisky connoisseur Tristan Stephenson. Tristan explores the origins of whisky, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal 'aqua vitae' (water of life), through to the emergence of what we know as whisky. Explore the magic of malting, the development of flavour and the astonishing barrel-ageing process as you learn about how whisky is made. In the main chapter, Tristan takes us on a journey through 56 distilleries around the world, exploring their remarkable quirks, unique techniques and flavours, featuring all new location photography from the Scottish Highlands to Tennessee. After that, you might choose to make the most of Tristan's bar skills with some inspirational whisky-based cocktails. This fascinating, comprehensive book is sure to appeal to whisky aficionados and novices alike.

Now revised, updated, and with new recipes, And a Bottle of Rum tells the raucously entertaining story of this most American of liquors From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where

rum delivered both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against "demon rum," Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum--once the swill of the common man--has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating.

*Currently making an impact on the international market, Lebanese wines are the products of a rich tradition dating back 5,000 years. *The Wines of Lebanon* explores the history and culture of winemaking, as well as its exceptional flavors and varieties. The region's modern wines, wineries and local heroes are profiled, complemented by a survey of bottle, label and equipment design. A thorough wine listing includes vineyard information, tasting notes, harvest reports and full contact details. Both a wine guide and a cultural history, extensively illustrated, and with commentary provided by a number of producers, laborers, experts and viticulturists, this is a valuable reference for connoisseurs, travellers and casual readers alike.*

The Curious Bartender's Whiskey Road Trip

Your complete guide to cocktails, martinis, mixed drinks, and more!

The Curious Bartender: Cocktails At Home

The Curious Bartender Volume II

The Ultimate Cigar Book

Doctors and Distillers

First published in 1993, *The Ultimate Cigar Book* has become a classic in its field, and is generally credited with having helped launch the current cigar smoking craze. It has been reprinted numerous times in the United States, and is now sold worldwide. No other book contains as much detailed and factual information on virtually every facet of cigar making and cigar smoking. And now this trendsetting been has been revised in this fourth edition for the aficionado of the future!

Forget 1492. This book starts out in B. C. (Before Columbus) and transports the cigar enthusiast on a fun and fact-filled adventure into virtually every realm of today's popular and growing cigar smoking pastime. Written by one of the most knowledgeable and internationally-celebrated pipe and cigar authors of our time, Richard Carleton Hacker's well-known wit and wisdom will keep the reader enthralled with every turn of the page, as he takes you on an information-packed would tour of cigars. Starting off with a history of cigar smoking, the author then shows us how cigars are made today (handmade, handrolled, and machine made), divulges the secrets of finding the "perfect" cigar, and discusses the ritual of smoking and how to properly care for and store our cigars. From there the book lists a number of innovative cigar

accessories, suggests which beers, wines, whiskeys, brandies, and cognacs go with what cigars, enlightens us with a chapter on cigar smoking celebrities, and concludes with the world's first International Compendium of virtually every cigar brand known today, complete with histories and observations on taste, according to the author's HPH (Highly Prejudiced Hacker-Scale) ratings. If that was not enough, there is even a dictionary of CigarSpeak! The Ultimate Cigar Book is the most comprehensive, factual, and up-to-date book for the cigar smoker or for those who just want to learn more about the fascinating and popular world of cigar smoking.

In this new small-format edition of Tristan Stephenson's original best-selling book, he explains the origins of the cocktail and showcases classic drinks alongside his own ingenious reinventions. A true master of his craft, in this book bartender, restaurateur, spirit consultant, brand owner, and drinks author Tristan 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 colorful 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. A captivating introduction to the world of fine whiskies, brought to you by bestselling author, restaurateur, bar-owner, and world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whiskey, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal "aqua vitae" (water of life), through to the emergence of what we know as whiskey. Explore the magic of malting, the development of flavor, and the astonishing barrel-ageing process as you learn about how whiskey is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whiskey-based cocktails. This fascinating, entertaining, and comprehensive book is sure to appeal to aficionados and novices alike.

Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson.

The Curious Bartender's Guide to Rum

Cocktails At Home

To Have and Have Another

Ulysses

The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies

Liquid Intelligence: The Art and Science of the Perfect Cocktail

From the authors of the bestselling and genre-defining cocktail book *Death & Co, Cocktail Codex* is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED

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AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar Death & Co. In Cocktail Codex, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each "family," you'll understand why some cocktails work and others don't, when to shake and when to stir, what you can omit and what you can substitute when you're missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for Cocktail Codex "Learn the template, and any cocktail you can think of is within reach."—Food & Wine "Too bad all college textbooks weren't this much fun."—Garden & Gun "A must for amateur and pro mixologists alike."—Chicago Tribune "If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you'll read this year, Cocktail Codex is packed with actual knowledge you can use in the real world. Please, please, can Cinema Codex be next?"—Steven Soderbergh, filmmaker

33,000 pages 44 million words 10 billion years of history 1 obsessed man Part memoir and part education (or lack thereof), The Know-It-All chronicles NPR contributor A.J. Jacobs's hilarious, enlightening, and seemingly impossible quest to read the Encyclopaedia Britannica from A to Z. To fill the ever-widening gaps in his Ivy League education, A.J. Jacobs sets for himself the daunting task of reading all thirty-two volumes of the Encyclopaedia Britannica. His wife, Julie, tells him it's a waste of time, his friends believe he is losing his mind, and his father, a brilliant attorney who had once attempted the same feat and quit somewhere around Borneo, is encouraging but, shall we say, unconvinced. With self-deprecating wit and a disarming frankness, The Know-It-All recounts the unexpected and comically disruptive effects Operation Encyclopedia has on every part of Jacobs's life -- from his newly minted marriage to his complicated relationship with his father and the rest of his charmingly eccentric New York family to his day job as an editor at Esquire. Jacobs's project tests the outer limits of his stamina and forces him to explore the real meaning of intelligence as he endeavors to join Mensa, win a spot on Jeopardy!, and absorb 33,000 pages of learning. On his journey he stumbles upon some of the strangest, funniest, and most profound facts about every topic under the sun, all while battling fatigue, ridicule, and the paralyzing fear that attends his first real-life responsibility -- the impending birth of his first child. The Know-It-All is an ingenious, mightily entertaining memoir of one man's intellect, neuroses, and obsessions and a soul-searching, ultimately touching struggle between the all-consuming quest for factual knowledge and the undeniable gift of hard-won wisdom.

Miskatonic University has a long-whispered reputation of being strongly connected to all things occult

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and supernatural. From the faculty to the students, the fascination with other-worldly legends and objects runs rampant. So, when Carter Weston's professor Dr. Thayerson asks him to search a nearby village for a book that is believed to control the inhuman forces that rule the Earth, Incendium Maleficarum, The Inferno of the Witch, the student doesn't hesitate to begin the quest. Weston's journey takes an unexpected turn, however, when he ventures into a tavern in the small town of Anchorhead. Rather than passing the evening as a solitary patron, Weston joins four men who regale him with stories of their personal experiences with forces both preternatural and damned. Two stories hit close to home as they tie the tellers directly to Weston's current mission. His unanticipated role as passive listener proves fortuitous, and Weston fulfills his goal. Bringing the book back to Miskatonic, though, proves to be a grave mistake. Quickly, Weston realizes he has played a role in potentially opening the gate between the netherworld and the world of Man. Reversing the course of events means forgetting all he thought he knew about Miskatonic and his professor and embracing an unknown beyond his wildest imagination.

Discover why rum is becoming the hottest spirit in the world right now with the latest and greatest offering from bestselling author and master mixologist Tristan Stephenson.

Into the Wild

The Alchemist Cocktail Book

4th Edition

Japanese Fabric Flowers

The Everything Bartender's Book

How to appreciate gin from still to serve

Interest in bourbon, America's native spirit and a beverage almost exclusively distilled in Kentucky, has never been greater. Thanks in part to the general popularity of cocktails and the marketing efforts of the bourbon industry, there are more brands of bourbon and more bourbon drinkers than ever before. In The Kentucky Bourbon Cocktail Book, Joy Perrine and Susan Reigler provide a reader-friendly handbook featuring more than 100 recipes including seasonal drinks, after-dinner bourbon cocktails, Derby cocktails, and even medicinal toddies. The book's introduction explains how the use of specific spirits and ingredients, glassware, and special techniques, such as muddling and infusions, accentuates the unique flavor of bourbon. Much of the book is devoted to recipes and instructions for the professional or at-home bartender, from classic drinks such as the Manhattan and the Mint Julep to drinks for special occasions, including the Candy Cane, Pumpkin Eggnog, and Kentucky Bourbon Sparkler. The authors complete the work with suggested appetizer pairings, a glossary of terms, and a bibliography of bourbon-related books.

His brother died in his arms, shot by a deputy marshall. He was beaten and tortured by the sheriff and state police. But

through it all he returned good for evil, love for hate, progress for prejudice, and brought hope to black and white alike. The story of John Perkins is no ordinary story. Rather, it is a gripping portrayal of what happens when faith thrusts a person into the midst of a struggle against racism, oppression, and injustice. It is about the costs of discipleship--the jailings, the floggings, the despair, the sacrifice. And it is about the transforming work of faith that allowed John to respond to such overwhelming indignities with miraculous compassion, vision, and hope.

Features recipes for Hemingway's favorite cocktails and looks at how they made their way into his works, while offering anecdotes about the celebrated author's drinking habits and frequent haunts.

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.

The Kentucky Bourbon Cocktail Book

The Most Dangerous Book

The Complete Bartender's Guide

Fundamentals, Formulas, Evolutions

Good Things to Drink with Mr Lyan and Friends

*The Answers to Life's Most Important Question of Your Day (in 75 F*cking Recipes)*

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 molecular mixology, cocktails have become far more interesting. In *The Book of Cocktail Alchemy*, rising star of the c Tristan Stephenson explores the art of preparing the perfect cocktail. Taking the classics, he explains their fascinating

introducing the colorful characters who inspired or created them and how they were intertwined within their history. Moving on, he reinvents each cocktail from his laboratory adding modern twists which are sure to amaze. Stick to the classics, stir up a Sazerac or a Rob Roy, or try some of his contemporary variations, and create a Green Fairy Sazerac topped with absinthe 'air' or a Insta-age Rob Roy with the 'age' on the side. Also included is a comprehensive reference section, covering techniques you will ever need, classic and modern. Using a mixture of science and an amazing aptitude for understanding the universal appeal of the cocktail, Tristan has created an exciting, essential anthology for any 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 bartending 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 secrets for classic cocktails. Enjoy a Manhattan, Negroni and Martini, discover lesser known vintage gems including the Martini and the Aviation as well as modern favourites the Espresso Martini and Mojito.

Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on a Stateside tour and learn all about the finest whiskey and bourbon America has to offer. Whiskey in America is a regional product that has evolved in many ways and at a differing pace depending on where you go. Tristan Stephenson's road trip enabled him to visit more than 20 distilleries, from long-established makers in the states that are the spiritual home of the industry—Kentucky and Tennessee—to craft-distillers in Indiana, Pennsylvania and even California and Texas. In his own unique style, which is both fiercely opinionated and meticulously well-researched, Tristan weaves together the full and fascinating story of American whiskey, from production methods to the origins of iconic cocktails still enjoyed in bars around the world today.

Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolution in the way we think about making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in a drink, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With Liquid Intelligence, his creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the laboratory. Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to improve classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Through rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques in this book. pages. Featuring more than 120 recipes and nearly 450 color photographs, Liquid Intelligence begins with the simple and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying fruit juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or pepper.

Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home. This is exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, charring, and washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. You will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats serving at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. Liquid Intelligence is about satisfying your palate and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of a new recipe or a one-of-a-kind journey into the next generation of cocktail making, Liquid Intelligence is the ultimate standard—every bartender or drink enthusiast should be without.

The Curious Bartender

The Remarkable Medicinal History of Beer, Wine, Spirits, and Cocktails

65 Decorative Kanzashi Flowers to Make

Cocktail Codex

The Curious Bartender's Guide to Gin

That Which Should Not Be

A consideration of the lobster in history, myth, art, literature, and cuisine

100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tippable time recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, The Alchemist Cocktail Book truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

Today's most important question: What the F#@ should I drink? It's all covered here! We've all been there: you come home from a long day and just want to have a drink-but which drink? There are so many options, how do you decide? What the F*#@ Should I Drink? has the answer! The follow-up to the wildly successful and deliciously offensive What the F*#@ Should I Make for Dinner?, What the F*#@ Should I Drink? provides over 75 recipes for everything from a Sidecar to a Moscow Mule to whatever the f*#@ a Caipirinha is. They're easy to mix and even easier to drink, and soon you'll forget the original question. With a "choose your adventure" style recipe guide-don't like the recipe in front of you? Choose another!-and wonderfully offensive directions, What the F*#@ Should I Drink? is f*#@ing fantastic, and it will make you feel f*#@ing fantastic too.*

Krakauer's page-turning bestseller explores a famed missing person mystery while unraveling the larger riddles it holds: the profound pull of the American wilderness on our imagination; the allure of high-risk activities to young men of a certain cast of mind; the complex, charged bond between fathers and sons. "Terrifying... Eloquent... A heart-rending drama of human yearning." —New York Times In April 1992 a young man from a well-to-do family hitchhiked to

Get Free The Curious Bartender An Odyssey Of Malt Bourbon Rye Whiskies

Alaska and walked alone into the wilderness north of Mt. McKinley. He had given \$25,000 in savings to charity, abandoned his car and most of his possessions, burned all the cash in his wallet, and invented a new life for himself. Four months later, his decomposed body was found by a moose hunter. How Christopher Johnson McCandless came to die is the unforgettable story of Into the Wild. Immediately after graduating from college in 1991, McCandless had roamed through the West and Southwest on a vision quest like those made by his heroes Jack London and John Muir. In the Mojave Desert he abandoned his car, stripped it of its license plates, and burned all of his cash. He would give himself a new name, Alexander Supertramp, and, unencumbered by money and belongings, he would be free to wallow in the raw, unfiltered experiences that nature presented. Craving a blank spot on the map, McCandless simply threw the maps away. Leaving behind his desperate parents and sister, he vanished into the wild. Jon Krakauer constructs a clarifying prism through which he reassembles the disquieting facts of McCandless's short life. Admitting an interest that borders on obsession, he searches for the clues to the drives and desires that propelled McCandless. When McCandless's innocent mistakes turn out to be irreversible and fatal, he becomes the stuff of tabloid headlines and is dismissed for his naiveté, pretensions, and hubris. He is said to have had a death wish but wanting to die is a very different thing from being compelled to look over the edge. Krakauer brings McCandless's uncompromising pilgrimage out of the shadows, and the peril, adversity, and renunciation sought by this enigmatic young man are illuminated with a rare understanding--and not an ounce of sentimentality. Mesmerizing, heartbreaking, Into the Wild is a tour de force. The power and luminosity of Jon Krakauer's storytelling blaze through every page.

An Epic Novel of the Battle of Thermopylae

The Know-It-All

Let Justice Roll Down

Discover why rum is becoming the hottest spirit in the world right now with the latest and greatest offering from bestselling author and master mixologist Tristan Stephenson

The Curious Barista's Guide to Coffee

The Battle for James Joyce's Ulysses

Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. "I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of The Curious Bartender's Gin Palace, The Wall Street Journal. Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. The Curious Bartender Volume II: The New Testament of Cocktails is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are, or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. He'll show you the tools of the trade, the techniques he swears by, and how to experiment to create your own cocktail sensations. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this—the holy grail of cocktail books.

Designated driver? Going back to work after lunch? Having a party with lots of teens and tweens or people who just don't want alcohol? When a cocktail isn't the right choice, it's time to enjoy a mocktail: delectable, refreshing soda- and juice-based blends that forgo the alcohol but keep the flavor. And there's more than a standard-issue Virgin Mary or a Shirley Temple on the menu here. Kester Thompson, a top bartender, understands that you can't just forget the tequila in the margarita or the rum in the daiquiri; the flavor won't be right

that way. Instead, he's whipped up a host of gourmet sensations, some meant for a sophisticated palate, others designed to please a thirsty child.

NATIONAL BESTSELLER • "Steven Pressfield brings the battle of Thermopylae to brilliant life."—Pat Conroy *At Thermopylae, a rocky mountain pass in northern Greece, the feared and admired Spartan soldiers stood three hundred strong. Theirs was a suicide mission, to hold the pass against the invading millions of the mighty Persian army. Day after bloody day they withstood the terrible onslaught, buying time for the Greeks to rally their forces. Born into a cult of spiritual courage, physical endurance, and unmatched battle skill, the Spartans would be remembered for the greatest military stand in history—one that would not end until the rocks were awash with blood, leaving only one gravely injured Spartan squire to tell the tale. . . .*

Master the dark arts of mixology

A Crustacean Odyssey

A History of the New World in Ten Cocktails

Recipes for the Finest Cocktails