

Food Diy How To Make Your Own Everything Sausages To Smoked Salmon Sourdough To Sloe Gin Bacon To Buns

GinBig GinGin TonicaThe Ultimate Drink DirectoryLessons from GinThe Popular & the CanonicalGin Drinker's ToolkitFood for All SeasonsFermented Beverage ProductionA Recipe for Happiness and other storiesBrew It YourselfThe Professional Bartender's HandbookThe British LarderSeasonal FoodFood You Can ForageThe Oxford Companion to Spirits and CocktailsFifty Recipes to Stake Your Life OnNorthern Hospitality with The Portland Hunt + Alpine ClubThe Miracle Berry Diet CookbookEnjoying Gin Aaron Knoll Emanuele Mensah David T. Smith Dennis Wildberger Matt Jones David Johnson Mick Wüst Oliver Rowe Andrew G.H. Lea Jo Thomas Richard Hood Valerie Mellema Madalene Bonvini-Hamel Paul Waddington Tiffany Francis-Baker David Wondrich Charles Campion Andrew Volk Homaro Cantu Paul Kahan

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gin introduces the reader to the global artisan gin revolution highlighting the spirit s history and the ways that today s craft drinks makers have transformed the notion of what a gin can and should be new gins are hitting the market seemingly every day this book will help the reader make sense of this rapid expansion and contextualize them within gin s illustrious history from the renaissance apothecaries of europe to the streets of london to the small local distilleries and cocktail bars of the united states canada england spain australia and beyond this is the first book to take a closer look at the emerging new categories of gin and to place it

within context alongside the old guard it includes profiles of key players in the distilling world and hundreds of ideas for how to drink gin whether it is as a cocktail in a classic gin tonic or neat or as an aperitif or liqueur

everything the connoisseur could ever want to know about gin the spirit that sparked a worldwide distilling boom nothing communicates elegance and refinement like a martini nothing refreshes on a warm summer day like a gin tonic it is no accident that gin stands at the center of these iconic cocktails as its bold unique character leaves a lasting impression everywhere it appears big gin is the definitive exploration into this beloved spirit tracing its history from london s gin craze to the recent renaissance that sparked a worldwide distilling boom aficionados will find their appreciation for their favorite varieties deepened and discover new varieties to fall in love with while the cocktail connoisseur will uncover innovative craft offerings that are pushing the spirit in exciting directions inside you ll find the history of gin a breakdown of the botanicals that lend gin its unique character an in depth exploration of the predominant style london dry profiles of hendrick s tanqueray beefeater and other major players interviews with the master distillers who are both preserving tradition and pushing the spirit forward recipes for the perfect martini gin tonic negroni and other beloved gin based cocktails

aromatic refreshing delicious and a feast for the eyes the generously sized and creatively garnished gin tonica spanish style drink has taken the cocktail world by storm this simplest of drinks just gin tonic ice and a garnish is considered the national drink of spain with more gin brands and styles of tonic available than ever before and 40 inspired recipes here to try at home there has never been a better time to discover the joy of the gin tonica saludos spaniards love their gin and tonics in spain the bartender doesn t ask you what you want to drink he asks you how you want your gin and tonic prepared the trend started in the north of spain in basque country where you can walk into a bar and upon ordering you are presented with a cart teeming with gin and tonic options to create your very own bespoke drink a beautiful cocktail with a variety of herb and flower garnishes a spanish style gin and tonic or gin tonica is made with a premium gin and the best quality tonic water combined with bitters and various herbs spices flowers and fruits that will complement the botanicals of a specific gin it is served over ice in an oversized balloon glass the idea being that the shape enables the drinker to enjoy all the lovely aromas their drink gives off for a cocktail with only two ingredients the flavour potential is staggering

new redesigned for 2019 this is the only drink book that you will ever need inside it s pages are 10 000 new and classic recipes for cocktails shooters martinis frozen drinks mixers hi

balls and hot drinks every recipe includes specific ingredients measurements and instructions in easy to read form written and compiled by dennis a wildberger a master bartender with more than 25 years in the restaurant and nightclub business in addition to this remarkable collection of recipes sections include maintaining bar equipment proper glassware basic bar ingredients building the perfect cocktail and so much more the ultimate drink directory will replace every other bartender guide currently on your bookshelf

how a global industry icon was created right here in australia with insights stories and recipes from a co founder of four pillars gin how did a small business from a regional aussie town get voted the world s best gin producer three times four pillars gin a craft distillery in victoria s yarra valley today is not only an australian favourite but a global powerhouse co founder matt jones shares the secrets behind building a brand that started as a small cult favourite and has become a world leading success including stories recipes and business lessons from a decade of gin soaked archives lessons from gin has the ingredients you need to grow your own business and brand matt tells his side of the extraordinary four pillars story sharing what he and the team learned in a decade that changed the distilling industry in australia taking you on his journey as a creative brand strategist during the rise of social media he reveals how four pillars became a benchmark for excellence and a beloved household name you ll discover how true innovators think creatively and strategically with practical models for driving incredible growth in your own career and industry in lessons from gin you ll learn how to place creativity at the heart of your business design a brand that tells a story craft the kind of product excellence that wins fans and followers create experiences that engage and build a community of loyal believers develop a culture and lead a team of passionate people through a shared purpose and vision build a sustainable business anchored in genuine values and bold ambition lessons from gin gives four pillars fans real insight into how their favourite gin conquered the world it is a must read for entrepreneurs business owners marketers and leaders in any industry who want to craft a brand that people love to want

this volume ranges from the second world war to the postmodern considering issues of the popular and the competing criteria by which literature has been judged in the later twentieth century as well as tracing the transition from modernism to postmodernism the authors guide students through debates around the pleasures of the popular and the question of inter relations between mass and high cultures drawing further upon issues of value and function raised in aestheticism and modernism debating twentieth century literature 1900 1960 they examine contemporary literary prizes and the activity of judgement involved in english studies this text can be used alongside the other books in the series for a complete course on twentieth century literature or on its own as essential reading for students of mid to late

twentieth century writing texts examined in detail include du maurier s rebecca poetry by ginsburg and o hara dick s do androids dream of electric sheep puig s kiss of the spiderwoman beckett s waiting for godot heaney s new selected poems 1966 1987 gurnah s paradise barker s the ghost road

equip yourself to navigate the world of gin make the most of gin s resurgence in popularity with the gin drinker s toolkit leading beverage blogger mick wust craftypint com doesn t take himself or gin drinking too seriously and gives you the tools to navigate the world of gin without turning you into a tool yourself entertains and educates on the history of gin the distilling process gin styles mixes and glasses explores which gin to drink when gin drinker s toolkit is more like learning from a chat in a bar than sitting through a lecture it s like going to giniversity light and readable hardcover book that any gin drinker would love to read or receive funky illustrated compact design learn all about this classic spirit

a story of seasonal food throughout the year this is a touching and informative culinary journey exploring the way our lives and our food are intertwined it s a book of recipes but more than that it s a book about food and a book about an extraordinary chef whose career spans nearly two decades oliver rowe has cooked at the highest level and in this book he draws on his wealth of experience to bring seasonal food to life oliver trained at moro and went on to open konstam and award winning restaurant in king s cross there he focussed on local seasonal food and starred in bbc2 s the urban chef which tracked his efforts to uncover suppliers in and around london this book will not only help you understand food better it will make you want to engage with the food seasons in a new way

fermented beverage production second edition is an essential resource for any company producing or selling fermented alcoholic beverages in addition it would be of value to anyone who needs a contemporary introduction to the science and technology of alcoholic beverages this authoritative volume provides an up to date practical overview of fermented beverage production focusing on concepts and processes pertinent to all fermented alcoholic beverages as well as those specific to a variety of individual beverages the second edition features three new chapters on sparkling wines rums and latin american beverages such as tequila as well as thorough updating of information on new technologies and current scientific references

curl up with this delicious collection of bite sized treats from the queen of feel good fiction a recipe for happiness takes you through a year with no 1 bestselling author jo thomas and includes seven heartwarming short stories tons of mouth watering new recipes and some personal family memories for an insight into jo s life and loves along with an extract of her

most recent novel it s perfect for fans old and new jo thomas new novel a recipe for christmas is available to order now your favourite authors love jo thomas bursting with flavour adventure and romance ruth jones delicious and delightful jo sweeps you away to a better place with every book which are always filled with warmth love and a big spoonful of happiness veronica henry heart warming moving and romantic with beautiful settings what could be better katie fforde

a home brew revolution is underway no longer the preserve of 70s throwbacks a new wave of booze makers are brewing fermenting and infusing in their home kitchens making an exciting array of alcoholic drinks brew it yourself is a collection of more than 75 homegrown brewing recipes sure to put a fizz back into this popular pastime by adding a modern twist to some old favourites and introducing whole new range of drinks to tantalise the taste buds combining two of their passions alcohol and gardening authors richard hood and nick moyle the two thirsty gardeners take special care to explain the importance of the ingredients in each of their recipes whether grown in the garden foraged in the wild or bought from their local supermarket with drinks ranging from a classic elderflower sparkle to homemade absinthe richard and nick bring the art of brewing back to earth they ll tell you how to turn surplus fruit harvests into amazing wines and liqueurs introduce you to the ancient arts of mead and cider making guide you through some easy beer recipes from hop packed ipas to a striking viking ale use surprising ingredients such as lavender and nettles for some fun sparkling drinks and take you on a world booze cruise that includes a mexican pineapple tepache scandinavian mulled glogg and finnish lemon sima brew it yourself also debunks myths celebrates experimentation and takes the fear out of the science of fermentation it proves that creating your own tasty alcoholic drinks doesn t need to be complicated doesn t need to be costly and most importantly can be a whole lot of fun

this new book is written for the professional bartender a copy belongs behind every bar whether running a stand alone business or one incorporated into a restaurant hotel or food service operation the successful bartender needs product and equipment knowledge and a strong grasp of mixology this new book is more than just a recipe guide although it contains nearly 1 500 different cocktails and shooters this new book is fun and easy to read the recipes are in alphabetical order with suggested glassware ingredients and garnishes you will learn tips and tricks bar terminology measurements how to set up a bar glassware responsible serving issues garnishes bar games and tricks famous toasts and much more and you will find a special section on non alcoholic drinks

an informative beautiful photography filled edition that celebrates the seasonal bounty of

britain's produce as shown through the mind of one of the country's most exciting talents in this book madalene bonvini hamel brings her passion for seasonal locally sourced produce to the fore aiding her crusade to convert all who love food to thinking and eating seasonally this is a month by month tour of the best produce that the country has to offer paired and transformed in her own unique way madalene's own sumptuous food photographs created and styled by her own hands make the british larder cookbook an incredibly glowing testament to her immense talent and her admirable ethos

unless you are a farmer grower or food expert i bet your knowledge of what's in season and when is pretty slim despite a renaissance in british home cooking coupled with a rediscovery of local produce through farmers markets and enthusiastic celebrity chefs many of us are missing some pretty crucial information i mean what's the use of a fancy gooseberry recipe in november you want to know what's good to eat now and why without pouring through stacks of recipe books you need this book seasonal food is organized into twelve chapters one for each month of the year each chapter starts with a brief story about the month itself what's happening in the farming calendar food related customs and traditions followed by narrative sections covering what's in prime season fruit and veg meat fish and other seasonally influenced produce such as cheeses there are recipes with information such as traditions best regions etc and other basic suggestions about preparation and new for this edition and in response to a growing sophistication in seasonal eating in the uk it features gourmet foods that you can't source locally discover when to get the finest nectarines or the best month to treat yourself to vacherin cheese

an accessible and engaging illustrated guide to foraging for families and amateur naturalists when you know where to look each season nature provides a generous spread of tasty treats ripe for the picking foraging can be an adventure for the entire family and food you can forage is packed with photos illustrations and useful information to help you identify and find food in the wild as well as delicious recipes to try with your finds in this book tiffany francis explores a range of habitats revealing why plants grow where they do and which other living things live there too tiffany offers tips to help make the most of time spent outdoors wherever you are and her delightful text also explains everything from the birds to look out for along the coast to which bumblebees you're most likely to spot on your local heathland whether you prefer to avoid eating overly processed foods or just enjoy spending time outdoors with your family knowing how to ethically source food for free in the wild is a valuable and fun skill that anyone can learn

the oxford companion to spirits and cocktails presents an in depth exploration of the world of

spirits and cocktails in a ground breaking synthesis the companion covers drinks processes and techniques around the world as well as those in the us and europe it provides clear explanations of the different ways that spirits are produced including fermentation distillation and ageing alongside a wealth of new detail on the emergence of cocktails and cocktail bars including entries on key cocktails and influential mixologists and cocktail bars

warm up with the magic of the north craft cocktails scandinavian inspired food and everything good about colder climates in portland maine andrew and brian volk welcome guests into their restaurant like it s an extension of their home it s here in the james beard nominated portland hunt alpine club that they create innovative cocktails like lunar phases an award winning riff on the gin and tonic and the norseman a scandinavian old fashioned of sorts with aquavit they ve also perfected the classics behind the bar from the pimm s cup to hot buttered rum after the drinks northern hospitality moves on to food inspired by both portland and scandinavia the bar snacks are addictive green chile popcorn and smoked trout deviled eggs are just the beginning smorgasbords feature gravlax homemade pretzels and fresh cider pickles on a cold northern day swedish meatballs with spaetzle and nutmeg cream are sure to warm you up or go further from the known and try the clams with absinthe and bottarga features on ice fishing shucking oysters how to build a bonfire and après ski provide a sense of place and an experience as unique as the club itself with northern hospitality celebrate the seasons the way those in the north do with the warmth fun and a sense of wonder

experience the food revolution what if you could eliminate the sugar from your favorite comfort foods without sacrificing the flavors you love what if you could alter the taste of your meals so that even the most wholesome dish was as good as dessert what if the simple solution to years of frustrating health and dieting woes was a small mild tasting fruit what if this cookbook could change your life one of the most innovative chefs of our time homaro cantu unveils the amazing properties of the miracle berry and shares more than 150 carefully tested scrumptious and easy to follow recipes that can completely transform your diet how does it work the miracle berry temporarily blocks your ability to taste sour flavors and makes even the most bitter of foods mouthwateringly delicious when used correctly this extraordinary fruit allows you to replace the sugar and artificial sweeteners in your favorite recipes with low glycemic foods such as lemons limes vinegar and sour cream the miracle berry can make anyone s life just a little bit sweeter the miracle berry diet cookbook will answer all of your questions from how this tiny fruit works to where to get it and even how to grow it yourself you ll also learn how to mix flavor tripping cocktails for your friends the future of food is here you may never look at another cookbook again transform sour foods into extraordinary sweet tasting treats the miracle berry will alter your taste buds and add new

depth to bitter salty and spicy flavors it especially turns sour flavors into sweet ones eliminating the need for adding refined sugar or artificial sweeteners to your foods and beverages you can lose weight lower blood sugar levels and eat healthier with the miracle berry here is just a brief list of how the miracle berry can trick your taste buds lemons will taste like lemonade add lemon juice to your coffee instead of sugar limes will be as sweet as oranges even the most flavorless tomatoes will taste perfectly ripe bananas will have notes of passion fruit or pineapple hot sauce will have layers of pepper flavors not just heat pineapple will taste like pure candy more than 150 delicious recipes

enjoying gin gives comprehensive practical information while offering a working guide to the pleasures flavour intricacies and overall enjoyment of this evergreen and popular spirit

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