

## Aperitifs The East

Featuring more than 100 recipes, Amaro is the first book to demystify the ever-expanding, bittersweet world, and is a must-have for any home cocktail enthusiast or industry professional. The European tradition of making bittersweet liqueurs--called amari in Italian--has been around for centuries. But it is only recently that these herbaceous digestifs have moved from the dusty back bar to center stage in the United States, and become a key ingredient on cocktail lists in the country's best bars and restaurants. Lucky for us, today there is a dizzying range of amaro available—from familiar favorites like Averna and Fernet-Branca, to the growing category of regional, American-made amaro. Starting with a rip-roaring tour of bars, cafés, and distilleries in Italy, amaro's spiritual home, Brad Thomas Parsons—author of the James Beard and IACP Award–winner Bitters—will open your eyes to the rich history and vibrant culture of amaro today. With more than 100 recipes for amaro-centric cocktails, DIY amaro, and even amaro-spiked desserts, you'll be living (and drinking) la dolce vita.

A cocktail book celebrating French conviviality with recipes featuring St-Germain liqueur. Bring an effortless French sensibility to any occasion with the transporting flavor of St-Germain, the captivating elderflower liqueur beloved by bartenders everywhere. How to Drink French Fluently contains more than 30 cocktail recipes by some of the top names in the bartending world including Jim Meehan, Jeffrey Morgenthaler, and Julie Reiner. Organized by time of day, with suggestions for brunch, aperitifs, and nightcaps, How to Drink French Fluently also includes information on pairing cocktails with food, the low-proof cocktail movement, and other entertaining tips and anecdotes sure to stimulate joie de vivre. Recipes include the ethereal East of Eden (an elegant brunch drink with gewurztraminer syrup and egg white), the refreshing and tropical Nudie Beach (a daytime sipper with honeydew and passionfruit), and the cozy Turn Down Service (a soporific pairing of scotch and tawny port).

Includes World War One In The Desert Illustration Pack- 115 photos/illustrations and 19 maps spanning the Desert campaigns 1914-1918 "Fresh and vivid memoir of an Australian horseman serving in the Palestine campaign. Includes a chapter 'Working with Lawrence' on the legendary T.E. Lawrence of Arabia. The author, Brisbane-born Captain Hector Dinning, was an officer in the "Light Horsemen" of the Australian Army in the Great War. He served with his unit in the Palestine campaign, journeying from Cairo in Egypt to Aleppo in Syria, and recounts his experiences in the Middle East. This book will especially interest anyone keen on T.E.. Lawrence 'of Arabia'. Dinning worked alongside the legendary Colonel and his portrait of him is especially valuable as it was written early (1920) before the legend of Lawrence had taken hold. Written in a direct, forceful and typically Australian style, this memoir will delight anyone interested in Lawrence, the Middle East and the Great War."-Print Edition

Whether you're a professional mixologist looking for a few new drink recipes to wow the crowd or simply a social drinker with plans to host an unforgettable party in your own home, the Playboy Bartender's Guide is the perfect handbook for "spiritual" success. Let Thomas Mario, former food and drink editor of Playboy magazine, tutor you in the fine art of the cocktail. Provides hundreds of valuable tips covering every detail of bartending, from drink-mixing and presentation to party-planning and stocking your bar; features some 1,400 mouth-watering cocktail recipes to suit every season, moods, and occasion; easy-to-use format organizes recipes by alcohol type; plus tips for throwing swinging theme parties at your pad.--Publisher description.

Based on the popular feature in the Saturday Wall Street Journal, How's Your Drink illuminates the culture of the cocktail. John F. Kennedy played nuclear brinkmanship with a gin and tonic in his hand. Teddy Roosevelt took the witness stand to testify that six mint juleps over the course of his presidency did not make him a drunk. Ernest Hemingway and Raymond Chandler both did their part to promote the gimlet. Eric Felten tells all of these stories and many more, and also offers exhaustively researched cocktail recipes.

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 include 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.

"An invaluable book for anyone following a plant-based diet." Ching He Huang, TV Chef and cookery author The first vegan cookbook to merge the science of flavour with the art of cooking, Cooking for the Senses explains how understanding sight, smell, touch, taste and sound can help you make flavourful, healthy food in your own kitchen. With over 100 simple plant-based recipes, this cookbook shows how the rich variety of flavours available to the vegan chef can be combined to make delicious plates of food from exotic carrot and lime leaf kebabs to comforting butternut squash and spinach curry. An extensive flavour encyclopaedia, drawing on the latest research into flavour and world cuisine, and a helpful guide to the science behind our senses means the home cook will never be stuck for ideas on what to make with vegetables. Whether you are a committed vegan, looking to eat less meat and dairy, or want to enjoy tasty vegetarian meals this first book on neurogastronomy will transform your cooking.

A bitters-making handbook with a beautiful, botanical difference; three scientists present the back-stories and exciting flavours of plants from around the globe, in a range of tasty, healthy tinctures.

This rollicking collection—personally selected by the author (in collaboration with his editor Tom Marksbury)—gathers the best of Ed McClanahan's work, making it a must-have for both long-time fans and newcomers alike. Comprised of fourteen works, I Just Hitched in from the Coast is an admixture of fiction and non-fiction, memoir and imagination. It includes such classics as "Fondelle, or: The Whore with a Heart of Gold," and the wry essay "The Day the Lampshades Breathed," chronicling McClanahan's time in the 1960s. In "The Essentials of Western Civilization," McClanahan imagines the affairs of Assistant Professor Harrison B. Eastep, MA, of Arbuckle State in Oregon, and of the gradual erosion of his dedication to academia. Weaving together Vietnam, rock and roll, a lackluster counterculture past, and the Great Plague of London, this is storytelling at its best by a master of the craft. The foremost stylist of the Yippie generation, McClanahan writes with bemused affection. He parlays his Southern sensibilities and California experiences with a mastery of language, to tantalize his readers with musings that are absurd, whimsical, outrageous, and, in the words of one reviewer, "wickedly sharp."

An elegant collection of over 100 recipes inspired by the Eastern Capital. With over 13.5 million residents squeezed in to 845 square miles, Tokyo stands as one of the world's most beguiling cities. On the surface it appears to be nothing but towering buildings and glaring lights. But once you get to know the city, its 23 wards reveal hidden alleyways, along many of which you can find singular drinking establishments. Tokyo Cocktails takes you inside the city's best bars and introduces you to bartenders and mixologists conjuring up drinks that reflect the city's essence, namely how thousands of years of tradition fuse with myriad contemporary influences. Featuring over 100 recipes that honor and reinvent classics and make the best of local ingredients, this book is the ideal cocktail enthusiast's guide to drinking like a local, whether

you're making a trip to Tokyo or staying at home and simply wishing you were there. Nicholas Coldicott lives in Tokyo and has written about the city's food and drink scenes for numerous publications, including Conde Nast Traveller, Time Out Tokyo, Japan Times, and Departures; he is also the author of the Wallpaper\* City Guides for Tokyo, Kyoto, and Osaka.

Continuing his comprehensive survey begun in *The Wines of Bordeaux and Western France*, John J. Baxevanis here focuses his attention on the viticulture regions that include some of the most illustrious names in the annals of wine: Champagne, Burgundy, and Beaujolais.

Baxevanis covers land use patterns, grape varieties and their characteristics, the history and distinctive qualities of the vintages, wine classification, and a region-by-region examination of wine availability, cultivation, maturation, composition, landscape, and ambiance.

This concluding volume of the *Literary Trails of North Carolina* trilogy takes readers into an ancient land of pale sand, dense forests, and expansive bays, through towns older than our country and rich in cultural traditions. Here, writers reveal lives long tied to the land and regularly troubled by storms and tell tales of hardship, hard work, and freedom. Eighteen tours lead readers from Raleigh to the Dismal Swamp, the Outer Banks, and across the Sandhills as they explore the region's connections to over 250 writers of fiction, poetry, plays, and creative nonfiction. Along the way, Georgann Eubanks brings to life the state's rich literary heritage as she explores these writers' connection to place and reveals the region's vibrant local culture. Excerpts invite readers into the authors' worlds, and web links offer resources for further exploration. Featured authors include A. R. Ammons, Gerald Barrax, Charles Chesnutt, Clyde Edgerton, Philip Gerard, Kaye Gibbons, Harriet Jacobs, Jill McCorkle, Michael Parker, and Bland Simpson. *Literary Trails of North Carolina* is a project of the North Carolina Arts Council.

This is a detailed study of Irish manuscript recipe books dating from the mid-seventeenth century to the close of the Georgian period (1830) from the perspective of historical archaeology. It is the first published study of the Irish collection of manuscript recipe books, as well as the first published archaeological study of the genre globally.

Not every revolution requires an insurrection, and not every renaissance begins in salons, galleries or cloistered chambers. The cocktail seemed an unlikely candidate to start either a revolution or a renaissance, but somehow over the past decade, it has managed to become the center of both. Today the cocktail is celebrated at week-long conferences and festivals that draw thousands. Taking cues from a wider culinary movement that's been building steam for decades, craft-cocktail bars (and the bartenders and writers who inhabit them) are digging in the depths of the drink's rich history and apply these fresh-taught lessons to new drinks, appropriating techniques and skills acquired everywhere from centuries-old handbooks. However, as fascinating as today's artisan-driven or tech-savvy craft-cocktail bars can be, there's also a need for cocktail comfort food for exciting drinks that have the benefit of being delicious, and that can be easily prepared by non-professionals. From Paul Clarke, the 2014 Best Cocktail & Spirits Writer and founder of the groundbreaking spirits blog, *The Cocktail Chronicles*, comes an approachable guide to the cocktail renaissance thus far and as the name implies a chronicle of the cocktails that have come along the way. *The Cocktail Chronicles* is not a lab manual for taking the cocktail experience to a molecular level; nor is it an historical monograph tracing the details of our forebears as they developed and mixed the drinks we enjoy today. Instead, *The Cocktail Chronicles* is a collection of approachable, and easily replicable drinks that all share the same thing: a common deliciousness and a role -- both big and small -- in the ongoing and thriving cocktail renaissance. This collection of expertly curated recipes represent a photo album of sorts snapshots of people encountered over the years, with some close friends and family members depicted alongside a few dimly remembered strangers. *The Cocktail Chronicles* believes cocktails should be fun: it doesn't demand the purchase of a new product for every recipe or require hours spent preparing a single ingredient -- that is a sure way to suck the joy right out of it. Life is complicated a good drink doesn't have to be. To that end, *The Cocktail Chronicles* has you covered."

A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. From Milan to Los Angeles, Venice to New York, the spritz—Italy's bitter and bubbly aperitivo cocktail—has become synonymous with a leisurely, convivial golden hour. But the spritz is more than just an early evening cocktail—it's a style of drinking. In *Spritz*, Talia Baiocchi and Leslie Pariseau trace the drink's origins to ancient Rome, uncover its unlikely history and culture, explore the evolution of aperitivo throughout Northern Italy, and document the spritz's revival around the world. From regional classics to modern variations, *Spritz* includes dozens of recipes from some of America's most lauded bartenders, a guide to building a spritz bar, and a collection of food recipes for classic Italian snacks to pair alongside.

Alcohol consumption goes to the very roots of nearly all human societies. Different countries and regions have become associated with different sorts of alcohol, for instance, the "beer culture" of Germany, the "wine culture" of France, Japan and sake, Russia and vodka, the Caribbean and rum, or the "moonshine culture" of Appalachia. Wine is used in religious rituals, and toasts are used to seal business deals or to celebrate marriages and state dinners. However, our relation with alcohol is one of love/hate. We also regulate it and tax it, we pass laws about when and where it's appropriate, we crack down severely on drunk driving, and the United States and other countries tried the failed "Noble Experiment" of Prohibition. While there are many encyclopedias on alcohol, nearly all approach it as a substance of abuse, taking a clinical, medical perspective (alcohol, alcoholism, and treatment). The *SAGE Encyclopedia of Alcohol* examines the history of alcohol worldwide and goes beyond the historical lens to examine alcohol as a cultural and social phenomenon, as well—both for good and for ill—from the earliest days of humankind.

Exploring the diversity of the microwave and how it can be part of a convenient and delicious diet, 350 inventive recipes include such suggestions as Fish Filets Brazilian Style and Double Chocolate Pudding. Original. Tour.

For the French, the fleeting interlude between a long workday and the evening meal to come is not meant to be hectic or crazed. Instead, that time is a much needed chance to pause, take a breath, and reset with light drinks and snacks. Whether it's a quick affair before dashing out the door to your favorite Parisian bistro or a lead-up to a more lavish party, *Aperitifs* about kicking off the night, rousing the appetite, and doing so with the carefree spirit of connection and conviviality. *Aperitif* celebrates that easygoing lifestyle with simple yet stylish recipes for both classic and modern French aperitif-style cocktails, along with French-inspired bites and hors d'oeuvres. Keeping true to the aperitif tradition, you'll find cocktail recipes that use lighter, low-alcohol spirits, fortified wines, and bitter liqueurs. The impressive drinks have influences from both Old World and New, but are always low fuss and served barely embellished--an easy feat to pull off for the relaxed host at home. *Aperitif* also offers recipes for equally breezy bites, such as Radishes with Poppy Butter, Gougères, Ratatouille Dip, and Buckwheat-Sel Gris Crackers. For evenings that are all about ease and approachability without sacrificing style or flavor, *Aperitif* makes drinking and entertaining at home as effortless, fun, and effervescent as the offerings themselves.

Former Merry Prankster Ed McClanahan assembles an irreverent and humorous collection of "coming-of-age to coming-of-old-age" stories. Enchanting readers with his signature prose, McClanahan details his eventful life in this mesmerizing fictionalized memoir.

Kick off the evening as the Italians do, with these recipes for drinks and small dishes from the best bars and restaurants of Venice, Milan, Turin, and beyond. *Aperitivo* takes the reader on a spirited ride through this cocktail culture, covering variations on all the classics including the Negroni, the Bellini, and the spritz and stopping at the chicest bars that have elevated this ritual to an art form. Many of the drinks are structured around vermouths and other botanical-infused liqueurs, which offer a new world of complex flavors. They yield enticingly simple cocktails that refresh—without stunning the palate (thanks to a lighter alcohol content). But *Aperitivo* is just as much about the food because in Italy, drinking and eating go hand in hand. Recipes feature fried sage leaves, oven-roasted eggplant, and carbonara tramezzini, as well as many delicious riffs on crostini, frittata, and focaccia. Whether planning a party or just having a friend over for a quick drink, *Aperitivo* brings a

whole new spirit of conviviality and true Italian style to the occasion.

Eastern Wines on Western Tables: Consumption, Trade and Economy in Ancient Italy offers an interdisciplinary and multifaceted research concerning wine trade and the Roman economy during Classical antiquity.

With more than 500 recommended restaurants, this is the third in a series of destination city guides for eco-gastronomic travelers--adventurous people who seek out quality, tradition, and fresh, seasonal, and locally grown ingredients when they explore the restaurants, markets, and bars of a city.

A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head chef Ramael Scully. Pandan leaves meet pomegranate seeds, star anise meets sumac, and miso meets molasses in this collection of 120 new recipes from Yotam Ottolenghi's restaurant. In collaboration with Nopi's head chef Ramael Scully, Yotam's journey from the Middle East to the Far East is one of big and bold flavors, with surprising twists along the way. Learn the art of mixing perfect drinks with Cocktails, the third "Best Cocktail Book in the World." Klaus St. Rainer, an award-winning expert voted "Bartender of the Year" in 2013, shares 70 cocktail recipes for all the key classics as well as his own signature creations. Whether you want to make a simple drink with just a few ingredients, prepare large quantities for a cocktail party, or even create a mocktail, this authoritative guide will have you mixing the perfect aperitif. The book's classy design and evocative photography will inspire you to find what tickles your taste buds, from the classic Dry Martini and Old Fashioned to the unusual Red Beet Gimlet and Caramellow Royale. Professional tips and techniques are revealed (should it be shaken or stirred?) and clear instructions make it easy. Cocktails teaches you the science of mixology so you can make the ultimate cocktail every time.

You can count on Rick Steves to tell you what you really need to know when traveling in Eastern Europe—including the Czech Republic, Slovakia, Poland, Hungary, Slovenia, and Croatia. Explore Eastern Europe's top cities, from the romantic spires of Prague and the steamy thermal baths of Budapest to charming Kraków and laid-back Ljubljana. Enjoy the imperial sights of Vienna and walking tours of exotic Dubrovnik. Then delve into the region's natural wonders: hike through the waterfall wonderland at Plitvice Lakes National Park, drive the winding road to the Julian Alps, and watch the sun dip slowly into the Adriatic from the Dalmatian Coast. Rick's candid, humorous advice will guide you to good-value hotels and restaurants. He'll help you plan where to go and what to see, depending on the length of your trip. You'll learn which sights are worth your time and money, and how to get around by train, bus, car, and boat. More than just reviews and directions, a Rick Steves guidebook is a tour guide in your pocket.

Expatriate Russian Ermochkine and Polish emigre Iglkowski examine the origins, myths, and mysteries surrounding Eastern Europe's cult spirit. Among other useful information, they point out that only Russian vodka is genuine, only Polish is true, and only Ukrainian is authentic. Meanwhile, they describe the various types and brands. Annotation : 2004 Book News, Inc., Portland, OR (booknews.com).

The New York Times bestselling author of My Paris Kitchen serves up more than 160 recipes for trendy cocktails, quintessential apéritifs, café favorites, complementary snacks, and more. Bestselling cookbook author, memoirist, and popular blogger David Lebovitz delves into the drinking culture of France in Drinking French. This beautifully photographed collection features 160 recipes for everything from coffee, hot chocolate, and tea to Kir and regional apéritifs, classic and modern cocktails from the hottest Paris bars, and creative infusions using fresh fruit and French liqueurs. And because the French can't imagine drinking without having something to eat alongside, David includes crispy, salty snacks to serve with your concoctions. Each recipe is accompanied by David's witty and informative stories about the ins and outs of life in France, as well as photographs taken on location in Paris and beyond. Whether you have a trip to France booked and want to know what and where to drink, or just want to infuse your next get-together with a little French flair, this rich and revealing guide will make you the toast of the town.

Forget the crass cocktail – the chic aperitif is the choice of the discerning drinker. From Campari to Champagne via vermouth, pastis, sherry and much more, shrewd boozehounds are falling for the particular charms of the aperitif. Call them sharpeners, sniffers, apéros or noggins, made light and gentle or strong and stiff, these are drinks to refresh the palate, gladden the heart and kick-start the appetite before lunch or dinner. In Aperitif drinks writer Kate Hawkings romps through the history of how these drinks came into being across the great nations of Europe and beyond. Covering the key wines and spirits that are drunk as aperitifs – what each one is, what to look for and how best to serve it – Kate looks at all manner of booze, explaining the role that each has played in the development of aperitif culture. With over 30 recipes plus many other easy-serve suggestions, Aperitif guides you through the wonderful world of this most civilised of drinking habits.

Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

An examination of the ways in which East Central Europe has been impacted by the interaction of politics, ideology, and diplomacy in the twentieth century.

Old Montreal: Pointe-a-Calliere and Place d'Youville, Place Jacques-Cartier and rue Saint-Paul, Rue de la Commune and VieuxPort, Champs de Mars and rue Notre-Dame Est, Place d'Armes, Rue Saint-Jacques and Old BusinessDistrictLachine Canal and Rapids: Lachine Canal, Lachine Village, The RapidsPare Jcan-DrapeauMont Royal and Environs.Parc Mont-Royal, Mont Royal Slopes, Westmount and Outremont, Outremont, WestmountDowntown: Chinatown, Boulevard Rene-Levesque Ouest, Rue Sainte-Catherine, Golden Square MilePlateau Mont-Royal and

Environs: The Village, Rue Saint-Denis, Little Italy, Quebec City and The Laurentians

Turn your favorite cartoon food into reality with these 70 recipes straight from the best comedy show on TV—The Simpsons. Everyone knows and loves The Simpsons. Now you can make the food you've seen in the show for thirty-one seasons right in the comfort of your own home faster than you can say, "Mmm...Donuts." Over the years, Simpsons episodes have featured, and sometimes revolved, around countless food items. Thanks to Homer Simpson's unending appetite and a writers' room full of food lovers, the show has a long list of truly iconic dishes. From Chief Wiggum's Chili to the Flaming Moe (a.k.a. Flaming Homer) to Super Squishees to Krusty Burgers, you'll find all those recipes and more in The Unofficial Simpsons Cookbook. Featuring 70 recipes that include many of the most classic Simpsons dishes, this cookbook includes easy-to-follow instructions for chefs of all ages and levels. Finally, you can make all your favorite meals straight from Marge's kitchen in no time!

A cocktail book introducing a new canon of low-proof drinks that highlight fresh flavors and facilitate conviviality, featuring more than 60 inventive and delicious recipes. Bartenders are increasingly moving away from strong, spirituous cocktails toward a lighter canon of low-alcohol drinks that you can drink all day. These drinks provide an occasion for more leisurely socializing through their "sessionability"—you can have a few at a time without having to go down for a nap. Driven by a renewed interest in aperitifs and the increasing availability of liqueurs and amari in the U.S., these drinks provide new creative opportunities for professional bartenders and home hosts alike. Session Cocktails explores this trend through the history and evolution of low-proof drinks, tips on building a low-ABV (alcohol by volume) bar, and more than 60 recipes appropriate for occasions ranging from brunch to the end of the night, contributed by some of the industry's best-known mixologists including Will Elliot, Natasha David, Dale DeGroof, and Leo Robitschek. In addition to drinks like the Mermaid Parade (Aperol, raspberry liqueur, grapefruit juice, and egg white), the Soft Shock (fino sherry, gin, lime, and mint), and Far East Side (sake, elderflower, tequila, and lemon), the book also features low-proof versions of your favorite classic cocktails.

Thirsty? Open up this cookbook and you'll find recipes for over 90 delectable cocktails, all with comprehensive instructions and detailed instructional photos. Not only is this a collection of exotic drinks, but it also doubles as an all-inclusive bar guide. This book contains the combined knowledge of 15 master mixologists from five different countries and each brings the specialties of their country to the table. Try a Sake Mojito on for size, or the mouthwatering Hanoi Hooker, the aptly named Coriander Collins or, for the perfect after-dinner treat, the Lychee Alexander. Asian Cocktails is divided by spirit and features sections for: Vodka & Sochu Rum & Tequila Gin Whiskey & Brandy Sake, Wine, & Champagne Non-alcoholic drinks Bar food In addition to these sections, there are instructions for Tools, Techniques, Glassware, and more. Asian Cocktails also includes directions to make syrups and infused spirits. Asian Cocktails has everything you need to start your own in home bar!

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