

## The Drunken Botanist The Plants That Create The World's Great Drinks

*A tree that sheds poison daggers; a glistening red seed that stops the heart; a shrub that causes paralysis; a vine that strangles; and a leaf that triggered a war. In Wicked Plants, Stewart takes on over two hundred of Mother Nature's most appalling creations. It's an A to Z of plants that kill, maim, intoxicate, and otherwise offend. You'll learn which plants to avoid (like exploding shrubs), which plants make themselves exceedingly unwelcome (like the vine that ate the South), and which ones have been killing for centuries (like the weed that killed Abraham Lincoln's mother). Menacing botanical illustrations and splendidly ghastly drawings create a fascinating portrait of the evildoers that may be lurking in your own backyard. Drawing on history, medicine, science, and legend, this compendium of bloodcurdling botany will entertain, alarm, and enlighten even the most intrepid gardeners and nature lovers.*

*Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With Liquid Intelligence, the creative force at work in Booker & Box, New York City's "high-tech bar," brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study-botched attempts and inspired successes—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, Liquid Intelligence begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. Liquid Intelligence is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, Liquid Intelligence is the ultimate standard—one that no bartender or drink enthusiast should be without.*

*The newly updated edition of David Wondrich's definitive guide to classic American cocktails. Cocktail writer and historian David Wondrich presents the colorful, little-known history of classic American drinks--and the ultimate mixologist's guide--in this engaging homage to Jerry Thomas, father of the American bar. Wondrich reveals never-before-published details and stories about this larger-than-life nineteenth-century figure, along with definitive recipes for more than 100 punches, cocktails, sours, fizzes, toddies, slings, and other essential drinks, along with detailed historical and mixological notes. The first edition, published in 2007, won a James Beard Award. Now updated with newly discovered recipes and historical information, this new edition includes the origins of the first American drink, the Mint Julep (which Wondrich places before the American Revolution), and those of the Cocktail itself. It also provides more detail about 19th century spirits, many new and colorful anecdotes and details about Thomas's life, and a number of particularly notable, delicious, and influential cocktails not covered in the original edition, rounding out the picture of pre-Prohibition tipples. This colorful and good-humored volume is a must-read for anyone who appreciates the timeless appeal of a well-made drink-and the uniquely American history behind it.*

*Drinking Like Ladies is dedicated to the proposition that a woman's place is behind the bar. . . or in front of it. . . or really any place she pleases. Acclaimed bartenders Kirsten Amann and Misty Kalkofen have scoured the globe collecting recipes--often from equally acclaimed female bartenders--pairing each tippie with a toast to a trailblazing lady. From gin to whiskey, tequila to punch, Drinking Like Ladies has a twist and a toast for every tippler, whatever your base spirit.*

*The Art and Science of Making Bitters*

*The Drunken Botanist*

*The Joy of Mixology, Revised and Updated Edition*

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

*In 100 Photographs*

*The Art of Mixology*

*The World's Most Fascinating Flora*

*The Spirit of Gin*

*An artfully playful collection of unexpected and remarkable facts about animals, illustrated by Swedish artist Maja Sjöström. Did you know that an octopus has three hearts? Or that octiches can't walk backward? These and many more fascinating and surprising facts about the animal kingdom (Bees never sleep! Starfish don't have brains!) are illustrated with whimsical detail in this charming collection.*

*In a truly comical look at the sinister side of our relationship with the natural world, Stewart has tracked down over a hundred of our worst ontological foes—creatures that infect, infect, and generally wreak havoc on human affairs. From the world's most painful hornet, to the flies that transmit deadly diseases, to millipedes that stop traffic, to the "bookworms" that devour libraries, to the Japanese beetles munching on your roses, Wicked Bugs delves into the extraordinary powers of six- and eight-legged creatures. With wit, style, and exacting research, Stewart has uncovered the most terrifying and titillating stories of bugs gone wild. It's an A to Z of insect enemies, interspersed with sections that explore bugs with kinky sex lives ("She's Just Not That Into You"), creatures lurking in the cupboard ("Fear No Weevil"), insects eating your tomatoes ("Gardener's Dirty Dozen"), and phobias that feed our (sometimes) irrational responses to bugs ("Have No Fear"). Intricate and strangely beautiful etchings and drawings by Briony Morrow-Cribbs capture diabolical bugs of all shapes and sizes in this mixture of history, science, murder, and intrigue that begins—but doesn't end—in your own backyard.*

*Cocktail bitters are an essential part of any bartender's tool kit, elevating good drinks into great ones. Discover the fascinating story of how bitters came to be a key ingredient in cocktails and try one of the 50 recipes provided by some of the world's best bars. Bitters, those little bottles you will find in any bar worth its salt, are the unsung heroes of the cocktail world. Where would the Manhattan be without orange bitters? Cocktail historian and founder of his eponymous bitters company, Dr Adam Elmegraib presents the results of almost a decade of research into bitters, guiding you from the early days of snake-oil salesmen through to the birth of the cocktail, Prohibition, and the renaissance of bitters as an essential part of the contemporary bar scene. Adam outlines each of the key botanicals that go into different bitters and explains the science of flavor, describing how each characteristic can be deployed for maximum impact, and summarizes the key techniques for making great cocktails. Most importantly, Adam provides 50 cocktail recipes created by him and some of the world's leading bartenders. These exceptional drinks showcase the different characteristic of bitters and how they can be used to refine a cocktail in unique ways.*

*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, cafes, 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.*

*The Earth Moved*

*Amaro*

*A Spirited History from Alchemists' Stills and Colonial Outposts to Gin Palaces, Bathtub Gin, and Artisanal Cocktails*

*The Posh Book: Garden-Inspired Bouquets That Tell a Story*

*Drunken Botanist*

*A Photographic Tour of Early Distilleries*

*75 modern cocktails from the world's leading female bartenders; Includes toasts to extraordinary women in history*

*Drinking Distilled*

*Award-winning author Amy Stewart takes readers on an around-the-world, behind-the-scenes look at the flower industry and how it has sought—for better or worse—to achieve perfection. She tracks down the hybridizers, geneticists, farmers, and florists working to invent, manufacture, and sell flowers that are bigger, brighter, and sturdier than anything nature can provide. There's a scientist intent on developing the first genetically modified blue rose; an eccentric horticultural legend who created the most popular lily; a breeder of gerberas of every color imaginable; and an Ecuadorean farmer growing exquisite roses, the floral equivalent of a ruby diamond. And, at every turn she discovers the startling intersection of nature and technology, of sentiment and commerce.*

*Revised edition: with new recipes and photography*—Cover

*"An absorbing popular history of one of history's most popular drinks" (Booklist), Gin has been a drink of kings infused with crushed pearls and rose petals, and a drink of the poor flavored with turpentine and sulfuric acid. Born in alchemists' stills and monastery kitchens, its earliest incarnations were juniper flavored medicines used to prevent plague, ease the pains of childbirth, even to treat a lack of courage. In The Book of Gin, Richard Barnett traces the life of this beguiling spirit, once believed to cause a 'new kind of drunkenness.'" In the eighteenth century, gin-crazed debauchery (and class conflict) inspired Hogarth's satirical masterpieces "Gin Lane" and "Beer Street." In the nineteenth century, gin was drunk by Napoleonic War naval heroes, at lavish gin palaces, and by homesick colonials, who mixed it with their bitter anti-malarial tonics. In the early twentieth century, the illicit cocktail culture of Prohibition made gin—often dangerous bathtub gin—fashionable again. And today, with the growth of small-batch distilling, gin has once-again made a comeback. Wide-ranging, impeccably researched, and packed with illuminating stories, The Book of Gin is lively and fascinating, an indispensable history of a complex and notorious drink. "The Book of Gin is full of history that will make you grin. . . An enchanting read."—Cooking by the Book*

*"At last, a definitive guide to the medicinal origins of every bottle behind the bar! This is the cocktail book of the year, if not the decade."—Amy Stewart, author of The Drunken Botanist and Wicked Plants "A fascinating book that makes a brilliant historical case for what I've been saying all along: alcohol is good for you...okay maybe it's not technically good for you, but [English] shows that through most of human history, it's sure beat the heck out of water."—Alton Brown, creator of Good Eats Beer-based wound care, deworming with wine, whiskey for snakebites, and medicinal mixers to defeat malaria, scurvy, and AIDS today's sippers are the mix of old. Alcohol and Medicine have an inextricably intertwined history, with innovations in each altering the path of the other. The story stretches back to ancient times, when beer and wine were used to provide nutrition and hydration, and were employed as solvents for healing botanicals. Over time, alchemists distilled elixirs designed to cure all diseases, monastic apothecaries developed mystical botanical liqueurs, traveling 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 gases and anesthetics. Modern cocktails like the Old-Fashioned, Gimlet, and Gin and Tonic were born as delicious remedies for diseases and discomforts. In Doctors and Distillers, cocktails and spirits expert Camper English reveals how and why the contents of our medicine and liquor cabinets were, until surprisingly recently, one and the same.*

Master the dark arts of mixology

Wicked Plants

From Absinthe Cocktail to Whiskey Smash, a Salute in Stories and Drinks to "Professor" Jerry Thomas, Pioneer of the American Bar

The Weed That Killed Lincoln's Mother and Other Botanical Atrocities

Schott's Original Miscellany

Doctors and Distillers

Bitters

A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas

The Essential, New York Times–Bestselling Guide to Botany and Booze "A book that makes familiar drinks seem new again . . . Through this horticultural lens, a mixed drink becomes a cornucopia of plants."—NPR's Morning Edition "Amy Stewart has a way of making gardening seem exciting, even a little dangerous." —The New York Times
Sake began with a grain of rice. Scotch emerged from barley, tequila from agave, rum from sugarcane, bourbon from corn. Thirsty yet? In The Drunken Botanist, Amy Stewart explores the dizzying array of herbs, flowers, trees, fruits, and fungi that humans have, through ingenuity, inspiration, and sheer desperation, contrived to transform into alcohol over the centuries. Of all the extraordinary and obscure plants that have been fermented and distilled, a few are dangerous, some are downright bizarre, and one is as ancient as dinosaurs—but each represents a unique cultural contribution to our global drinking traditions and our history. This fascinating concoction of biology, chemistry, history, etymology, and mixology—with more than fifty drink recipes and growing tips for gardeners—will make you the most popular guest at any cocktail party.

An opinionated, illustrated guide for cocktail beginners, covering the basics of spirits plus making and drinking cocktails, written by celebrated craft cocktail bartender Jeffrey Morgenthaler. This easy-reading, colorful introduction for cocktail beginners, with approximately 100 succinct lessons on drinking culture, spirits, and cocktail making, is delivered in the pithy, wry style Morgenthaler is known for in his instructional videos and writing for beverage publications. Novices will learn how to order a drink, how to drink with the boss, how to drink at the airport, and more. Twelve perfect starter recipes—ranging from a Dry Gin Martini to a Batched Old-Fashioned (perfect for the flask)—plus thirty original illustrations round out this distillation for new enthusiasts.

The Drunken BotanistAlgonquin Books

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 AWARDS® 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 Death and the Maiden 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

The Alchemist Cocktail Book

The Illustrated Compendium of Amazing Animal Facts

Bold Recipes for Bold Women

A Proper Drink

A World History of Women and Alcohol

Classic Cocktails and Curious Concoctions

The Birth of Bourbon

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 tippie 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 Bannanberry Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

The ultimate guide to today's exciting gin revival with a nod to the spirit's rich history, featuring a comprehensive review of the gin distilleries, ingredients and accoutrements, distilling methods, cocktail recipes, international bar guide, and creative contributions from industry leaders. The Spirit of Gin is a comprehensive and entertaining illustrated guide to the classic spirit, with a sharp focus on the modern gin revival led by innovative craft-gin distillers, new ingredients and infusions, and growing interest in bars across the United States and overseas. The book details the colorful history of gin from its invention in eighteenth century London to today's worldwide resurgence; provides detailed coverage of the methods, ingredients, and accoutrements of modern makers and purveyors; gives coverage to popular gin bars and classic cocktails with eclectic sidebars and interviews; and provides a complete catalog of commercial and craft distilleries worldwide.

A thoroughly updated edition of the 2003 classic that home and professional bartenders alike refer to as their cocktail bible. Gary Regan, the "most-read cocktail expert around" (Imbibe), has revised his original tome for the 15th anniversary with new material: many more cocktail recipes—including smart revisions to the originals—and fascinating information on the drink making revival that has popped up in the past decade, confirming once again that this is the only cocktail reference you need. A prolific writer on all things cocktails, Gary Regan and his books have been a huge influence on mixologists and bartenders in America. This brand-new edition fills in the gaps since the book's first printing, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own. The Joy of Mixology, Revised and Updated Edition is the original drinks book for both professionals and amateurs alike.

Whiskey making has been an integral part of American history since frontier times. In Kentucky, early settlers brought stills to preserve grain, and they soon found that the limestone-filtered water and the unique climate of the scenic Bluegrass region made it an ideal place for the production of barrel-aged liquor. And so, bourbon whiskey was born. More than two hundred commercial distilleries were operating in Kentucky before Prohibition, but only sixty-one reopened after its repeal in 1933. As the popularity of America's native spirit increases worldwide, many historic distilleries are being renovated, refurbished, and brought back into operation. Unfortunately, these spaces, with their antique tools and aging architecture, are being dismantled to make way for modern structures and machinery. In The Birth of Bourbon, award-winning photographer Carol Peachee takes readers on an unforgettable tour of lost distilleries as well as facilities undergoing renewal, such as the famous Old Taylor and James E. Pepper distilleries in Lexington, Kentucky. This beautiful book also includes spaces that well-known brands, including Maker's Mark, Woodford Reserve, Four Roses, and Buffalo Trace, have preserved as a homage to their rich histories. Using a technique known as high-dynamic-range imaging – a process that produces rich saturation, intensely clarified details, and a full spectrum of light – Peachee reveals the vibrant life lingering in artifacts from worn cypress fermenting tubs to extravagant copper stills. This lavish celebration of bourbon's heritage will delight whiskey aficionados, history buffs, and art lovers alike.

500 Signature Drinks from the World's Best Bars and Bartenders

Botanical Cocktails for Every Season

Drinking Like Ladies

On the Remarkable Achievements of Earthworms

The Good, the Bad, and the Beautiful

The Curious Stories of 43 Amazing North American Native Plants

The New Craft of the Cocktail

The Story of Baseball

The Art of Mixology offers a stunning anthology of cocktail recipes to make at home. You'll find an informative introduction packed with all the essential knowledge any experienced or novice mixologist could ever need and over 200 recipes to suit every occasion. The drinks are grouped within sections on Gin & Vodka; Rum, Whiskies, and Brandy; Bubbles; Something Different; and Mocktails, and the drinks range from a Singapore Sling, a Buck's Fizz, and a Cosmopolitan to a Highland Fling, a Brandy Julep, and a Baby Bellini.

A bitters-making and botanical dictionary, three scientists present the back stories and exciting flocks of plants from around the globe, in a range of tasty, healthy tinctures. International Herb Association's 2017 Thomas DeBaggio Book Award Winner 2016 Silver Nautlius Book Award Winner History, literature, and botany meet in this charming tour of how humans have relied on plants to nourish, shelter, heal, clothe, and even entertain us. Did you know that during World War II, the US Navy paid kids to collect milkweed 's fluffy white floss, which was then used as filling for life preservers? And Native Americans in the deserts of the Southwest traditionally crafted tattoo needles from prickly pear cactus spines. These are just two of the dozens of tidbits that Tammi Hartung highlights in the tales of 43 native North American flowers, herbs, and trees that have rescued and delighted us for centuries.

Impossible to read at one sitting, but utterly unputdownable, Schott's Original Miscellany is a unique collection of fabulous trivia. What other book boasts an index that includes shoelace lengths, sign language, and the seven deadly sins; dueling and dwarves; the hair color of Miss America and the Hampton Court maze? Where else can you find, packed onto one page, the names of golf strokes, a history of the Hat Tax, cricketing dismissals, nouns of assemblage, an unofficial motto of the US Postal Service, and the flag of Guadeloupe? Where else but Schott's Original Miscellany will you stumble across John Lennon's cat, the supplier of bagpipes to the Queen, the labrador of Hercules, and the brutal methods of murder encountered by Miss Marple? A book like no other, Schott's Original Miscellany is entertaining, informative, unpredictable, and utterly addictive.

The Spirited World of Bittersweet, Herbal Liqueurs, with Cocktails, Recipes, and Formulas

Fundamentals, Formulas, Evolutions

100+ Recipes for Making Delicious Elixirs, With or Without Booze

The Cocktail Garden

World's Best Cocktails

Girly Drinks

The Cocktail Companion

Cocktail Codex

"A Finalist for the Spirited Award for Best New Book on Drinks Culture, History or Spirits" "At last, the feminist history of booze we've been waiting for!" —Amy Stewart, author of The Drunken Botanist The James Beard Award-winning history of women drinking through the ages Strawberry daiquiris. Skinny martinis. Vodka sodas with lime. These are the cocktails that come in sleek-stemmed glasses, bright colors and fruity flavors—these are the Girly Drinks. From the earliest days of civilization, alcohol has been at the center of social rituals and cultures worldwide. But for centuries, women's drinking was considered "unladylike." In this book, you'll discover the places where women have long been considered "places for men" when, without women, they might not even exist? With whip-smart insight and boundless curiosity, Girly Drinks unveils an entire untold history of the female distillers, drinkers and brewers who have played a vital role in the creation and consumption of alcohol, from ancient Sumerian beer goddess Ninkasi to iconic 1920s bartender Ada Coleman. Filling a crucial gap in culinary history, O'Meara dismantles the long-standing patriarchal traditions at the heart of these very drinking cultures, in the hope that readers can proudly have what she's having.

The Cocktail Garden offers cocktail recipes focused around the flavors and produce found throughout the seasons, all stunningly illustrated by internationally-renowned artist Adriana Packer. From summery raspberries and rich figs to citrus and white peaches, apples and pineapples, and infusions using a riot of herbs – basil and thyme, to sage and lavender and other flavors found in the garden. There are drinks for long hot summer afternoons spent among flowers in the garden: wine spritzers for breezy evenings on the back porch: champagne cocktails for celebratory and fruity party punches for that garden party gathering with style. Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near ever-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you're a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, Bitters has a dozen recipes for customized blends--ranging from Apple-Pecan to Root Beer Bitters--as well as tips on sourcing ingredients and step-by-step more than seventy cocktail recipes that showcase bitters' diversity and versatility. classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman's manifesto, Bitters is a celebration of rediscovered virtues of bitters.

A chic and empowered approach to mixing drinks in style. A Woman's Drink is the ultimate cocktail book for ladies. Filled with gorgeous cocktails and favorite drinks from notable women, this chic package celebrates a new cocktail culture that's distinctly and unapologetically feminine. Inspired by Brooklyners Elsa and Ramona, the cocktails here capture the joys and pleasures of making the perfect drink at home. Whether you're drinking solo, drinking with a plus one, or drinking with a crowd, there's a recipe for every occasion. Featuring 50 mixed drinks—including Elderflower Bellinis—the cocktails in this book are strong, spirited, and bold, just like the women who drink them.

Cattail Moonshine & Milkweed Medicine

¡Tequila!

The Big, Bad Book of Botany

Flower Confidential

The Book of Gin

Liquid Intelligence: The Art and Science of the Perfect Cocktail

Imbibe! Updated and Revised Edition

Girl Waits with Gun

David Attenborough meets Lemny Snicket in The Big Bad Book of Botany, Michael Largo's entertaining and enlightening one-of-a-kind compendium of the world's most amazing and bizarre plants, their history, and their lore. The Big, Bad Book of Botany introduces a world of wild, wonderful, and weird plants. Some are so rare, they were once more valuable than gold. Some found in ancient mythology hold magical abilities, including the power to turn a person to stone. Others have been used by assassins to kill kings, and sorcerers to revive the dead. Here, too, is vegetation with astonishing properties to cure and heal, many of which have long since been lost with the advent of modern medicine. Organized alphabetically, The Big, Bad Book of Botany combines the latest in biological information with bizarre facts about the plant kingdom's oddest members, including a species that is more poisonous than a cobra and a prehistoric plant that actually "walked." Largo takes you through the history of vegetables and fruits and their astonishing agricultural evolution. Throughout, he reveals astonishing facts, from where the world's first tree grew to whether plants are telepathic. Featuring more than 150 photographs and illustrations, The Big, Bad Book of Botany is a fascinating, fun A-to-Z encyclopedia for all ages that will transform the way we look at the natural world.

Wicked Plants is an exciting global journey, providing the secrets to successful cocktail making, their history and provenance, and where to seek out the world's best bars and bartenders, from London to Long Island and beyond. Cocktail and liquor connoisseur Tom Sandham provides a comprehensive appraisal of global cocktail culture, highlighting the trends and techniques that make the finest drinks popular in their native climes and across the world. Cocktail lovers will appreciate personal tips from key bartenders such as Jim Meehan and Dale de Groff in New York and Tony Conigliaro and Salvatore Calabrese in London, while cutting-edge recent award winners point to the future with their new daring flavor combinations. At last, discerning drinkers can learn more about what to drink and where, then bring back their coolest cocktail experiences to enjoy at home.

Drink to health with this vibrant collection of tasty cocktails that promote wellness from the inside out. Inspired by the seasons, each of these 24 cocktail recipes includes ways to enjoy the drink "clean" (sans alcohol) or "dirty" (with alcohol), with ingredients aimed at promoting health. From a refreshing and revitalizing rhubarb and coconut sparkler (the optional splash of gin makes this perfect for a summer baby shower), to inflammation-busting turmeric in a spicy, non-alcoholic version of a Moscow Mule, each drink is equal parts eye-catching, healthful, and most of all, delicious. Part One is dedicated to 75 recipes for elements of a perfect cocktail--flavored ice, infusions, foams, syrups, and more--making this book an essential source for anyone looking to up their mixology game with new and innovative ingredients and techniques.

Britain is awash, the sea creeps into the land, brambles and forest swamp derelict towns. Food production has moved overseas and people are forced to move to the cities for work. The countryside is empty. A chorus, the herd voice of feral cows, wander this newly wild land watching over changing times, speaking with love and exasperation. Jesse and his puppy Mister Malks roam the woods until his family are forced to leave for London. Lee runs from the terrible restrictions of the White Town where he grew up. Isolde leaves London on foot, walking the abandoned A12 in search of the truth about her mother.

A Guide to Cocktail History, Culture, Trivia and Favorite Drinks

Wicked Bugs

Salt Lick

Botany at the Bar

Distilling the Spirit of Mexico

The bitter and twisted history of one of the cocktail world's most fascinating ingredients

A Woman's Drink

Clean + Dirty Drinking

*This title uncovers the enlightening botanical history and the fascinating science and chemistry of over 150 plants, flowers, trees, fruits, and fungi.*

*From the New York Times best-selling author of The Drunken Botanist comes an enthralling novel based on the forgotten true story of one of the nation's first female deputy sheriffs. Constance Kopp doesn't quite fit the mold. She towers over most men, has no interest in marriage or domestic affairs, and has been isolated from the world since a family secret sent her and her sisters into hiding fifteen years ago. One day a belligerent and powerful silk factory owner runs down their buggy, and a dispute over damages turns into a war of bricks, bullets, and threats as he unleashes his gang on their family farm. When the sheriff enlists her help in convicting the men, Constance is forced to confront her past and defend her family -- and she does it in a way that few women of 1914 would have dared. "A smart, romping adventure, featuring some of the most memorable and powerful female characters I've seen in print for a long time. I loved every page as I followed the Kopp sisters through a too-good-to-be-true (but mostly true!) tale of violence, courage, stubbornness, and resourcefulness." -- Elizabeth Gilbert*

*A New York Times Bestseller Through 100 Evocative, often stunning photographs, as well as the stories that accompany them, Sports Illustrated visits the great arc of baseball, America's past time. From the dawn of the professional era, through the days of Babe Ruth, the westward expansion and the thrilling championships of today, baseball's rich and remarkable history is here. Inspiring events such as Jackie Robinson's breaking the color barrier, Lou Gehrig's Luckiest Man speech and one-handed pitcher Jim Abbott's 1993 no-hitter live in a continuum with stirring photos of the game's most beloved and largest personalities such as Hank Aaron, Willie Mays, Mickey Mantle, Cal Ripken Jr., Bryce Harper and many more. SPORTS ILLUSTRATED's unmatched storytelling is in high form in a book that renders exquisite anecdotes, and explores baseball's cultural heritage and uniquely American character, all in unforgettable style.*

*Italy has grappa, Russia has vodka, Jamaica has rum. Around the world, certain drinks—especially those of the intoxicating kind—are synonymous with their peoples and cultures. For Mexico, this drink is tequila. For many, tequila can conjure up scenes of body shots on Cancún bars and coolly garnished margaritas on sandy beaches. Its power is equally strong within Mexico, though there the drink is more often sipped rather than shot, enjoyed casually among friends, and used to commemorate occasions from the everyday to the sacred. Despite these competing images, tequila is universally regarded as an enduring symbol of lo mexicano. ¡Tequila! Distilling the Spirit of Mexico traces how and why tequila became and remains Mexico's national drink and symbol. Starting in Mexico's colonial era and tracing the drink's rise through the present day, Marie Sarita Gaytán reveals the formative roles played by some unlikely characters. Although the notorious Pancho Villa was a teetotaler, his image is now plastered across the labels of all manner of tequila producers—he's even the namesake of a popular brand. Mexican films from the 1940s and 50s, especially Western melodramas, buoyed tequila's popularity at home while World War II caused a spike in sales within the whisky-starved United States. Today, cultural attractions such as Jose Cuervo's Mundo Cuervo and the Tequila Express let visitors insert themselves into the Jalisco countryside—now a UNESCO-protected World Heritage Site—and relish in the nostalgia of pre-industrial Mexico. Our understanding of tequila as Mexico's spirit is not the result of some natural affinity but rather the cumulative effect of U.S.-Mexican relations, technology, regulation, the heritage and tourism industries, shifting gender roles, film, music, and literature. Like all stories about national symbols, the rise of tequila forms a complicated, unexpected, and poignant tale. By unraveling its inner workings, Gaytán encourages us to think critically about national symbols more generally, and the ways in which they both reveal and conceal to tell a story about a place, a culture, and a people. In many ways, the story of tequila is the story of Mexico.*

*The Consummate Guide to the Bartender's Craft*

*Everything You Need to Know to Think Like a Master Mixologist, with 500 Recipes*

*The Year-Round Vegetable Gardener*

*A User's Manual*

*A Stirring Miscellany of the New Gin Revival*

*The Louse That Conquered Napoleon's Army & Other Diabolical Insects*

*The Untold Story of How a Band of Bartenders Saved the Civilized Drinking World*

*How to Grow Your Own Food 365 Days a Year, No Matter Where You Live*

In The Earth Moved, Amy Stewart takes us on a journey through the underground world and introduces us to one of its most amazing denizens. The earthworm may be small, spineless, and blind, but its impact on the ecosystem is profound. It ploughs the soil, fights plant diseases, cleans up pollution, and turns ordinary dirt into fertile land. Who knew? In her witty, offbeat style, Stewart shows that much depends on the actions of the lowly worm. Charles Darwin devoted his last years to the meticulous study of these creatures, praising their remarkable abilities. With the august scientist as her inspiration, Stewart investigates the worm's subterranean realm, talks to oligochaetologists—the unsung heroes of earthworm science—who have devoted their lives to unearthing the complex life beneath our feet, and observes the thousands of worms in her own garden. From the legendary giant Australian worm that stretches to ten feet in length to the modest nightcrawler that wormed its way into the heart of Darwin's last book to the energetic red wigglers in Stewart's compost bin, The Earth Moved gives worms their due and exposes their hidden and extraordinary universe. This book is for all of us who appreciate Mother Nature's creatures, no matter how humble.

"Like a favorite recipe, a posy is meant to be savored and shared. Try it yourself, and ... welcome a bit of floral enchantment into your life." —Amy Stewart, author of The Drunken Botanist Inspired by the Victorian-era language of flowers, a posy is a small, round bouquet of flowers, herbs, and plants meant to convey a message, such as dahlias for gratitude, sunflowers for adoration, or thyme for bravery. These floral poems have become Teresa Sabankaya's signature. Brides want them for their weddings, but a posy is a lovely gift any time of year, and one that readers can easily put together from their garden or with blooms from their local florist. In The Posy Book, Sabankaya shares step-by-step instructions, floral recipes for more than 20 posies, and ideas for seasonal variations. A modern floral dictionary, with 12 original paintings by celebrated illustrator Maryjo Koch, will help readers craft their own posies filled with personal meaning.

A narrative history of the craft cocktail renaissance, written by a New York Times cocktail writer and one of the foremost experts on the subject. A Proper Drink is the first-ever book to tell the full, unflinching story of the contemporary craft cocktail revival. Award-winning writer Robert Simonson interviewed more than 200 key players from around the world, and the result is a rollicking (if slightly tipsy) story of the characters—bars, bartenders, patrons, and visionaries—who in the last 25 years have changed the course of modern drink-making. The book also features a curated list of about 40 cocktails—25 modern classics, plus an additional 15 to 20 rediscovered classics and classic contenders—to emerge from the movement.

Even in winter's coldest months you can harvest fresh, delicious produce. Drawing on insights gained from years of growing vegetables in Nova Scotia, Nikl Jabbour shares her simple techniques for gardening throughout the year. Learn how to select the best varieties for each season, the art of succession planting, and how to build inexpensive structures to protect your crops from the elements. No matter where you live, you'll soon enjoy a thriving vegetable garden year-round.

Dr Adam Elmegirab's Book of Bitters