

Coffee The Little Everything Guide To Coffee Drinks Styles Brews Beans And More

Have you always dreamed of running your very own cafe? Are you passionate about coffee and ready to keep folks caffeinated? Opening your own coffee-house is a business undertaking; it requires time, thought, and patience to succeed. To make your fantasy real and profitable, you need to understand both the challenges and opportunities you will face as a cafe or small business owner. From planning permissions to managing your margins to sorting out your first order of compostable cups, there are many intricacies to consider. Here is a practical guide to opening and running a successful Independent Coffee Shop, essential reading for all Entrepreneurs. In this book, you will learn: -Don't open your coffee shop until you have read this -How to select your coffee shop location -How to get a great team for your coffee shop -How to provide WOW service -How to choose what to sell in your coffee shop -The importance of a good layout in your coffee shop -How to choose the equipment for a new coffee shop -How to run your coffee shop -How to keep in financial control of your coffee shop -How to sell your coffee shop -The coffee shop success formula. '-Straight forward, independent, no-nonsense advice is not easy to find. This is a must-read book for every budding and existing coffee shop entrepreneur. Even if you do not own a coffee shop, read it for great business advice.'

Discover 340 Great Tips for a Perfect Cup of Coffee. This book will open your eyes and will teach you some things about coffee that you did not know before. If you are ready to expand your knowledge and participation in the world of coffee, then you will be happy to know that there are numerous resources available to help you learn the lingo and choose the brews that give you the greatest sense of satisfaction and enjoyment. Read this book for some ways to immerse yourself in the nuances of finding the best coffee beans and methods of preparing them. Enjoying a great cup of coffee is no longer a simple "push the button" process on a drip machine in the morning. This international beverage has made its way into the elite corners of specialty cafes and fine dining establishments across the globe. You can easily be a coffee connoisseur in no time with the information you will be learning in this book. Dive in and start enjoying your coffee, your way. Like many people, you probably love to start off each morning with a hot cup of coffee. But how much do you really know about what you are drinking? If you are curious about coffee, this book will teach you more about the different kinds of coffee and how to make the best cup possible. After reading this book, you should have a better understanding of what goes into making the perfect cup of coffee. Before long, you will be enjoying the most delicious cup of coffee that you have ever had. Just remember the tips from this book the next time you start brewing a fresh pot. Coffee exists due to a simple little bean. The coffee bean has sparked a very vast industry all over the world. There are so many different flavors and types of coffee enjoyed by people all over the world. Read this book for some helpful tips that you can use to make a wonderful cup of coffee. Use these tips to make a great pot of coffee each time. Don't be afraid to experiment. Enjoy it by yourself or with your family and friends. Using the hints from this book will help you make coffee that will keep you coming back for more. Once you read this book, you'll be much more knowledgeable about different tips to make a good cup of coffee. Whether you prefer it weak or strong, coffee is a great way to start a day. No matter what you choose, you will know everything you will need to make your coffee better. Coffee is one of those great tasting drinks that come in many different flavors and fashions. All different kinds of people drink coffee, and which type of coffee you drink depends on your personal tastes. Consider the book's helpful hints when selecting your next brand of coffee to make in your kitchen. Are you one of those gourmet coffee drinkers, or do you like your coffee out of a can? Do you like your coffee black, or are you going to add some mocha creamer to it? Remember what is being discussed in this book as you choose your next flavor and type of coffee to drink. After reading this book, you should have a better understanding of what goes into making the perfect cup of coffee. Before long, you will be enjoying the most delicious cup of coffee that you have ever had. Coffee beans are the most important element in a great cup of coffee. With all the beans and everything else that goes with coffee, it can be hard to learn how to make the best coffee. If coffee knowledge is something you are short on, then this book is for you. Nothing beats a good cup of coffee, whether in the morning or at night. But, did you know that there are certain things you should and shouldn't do to make the perfect cup of Joe? In this book, you will learn what it takes to be making the best coffee around. If you are interested in coffee than you need to get this book right now as it may be the most helpful book you'll ever read in this area.

Do you find it hard to set boundaries and take care of your own needs? Sowle helps you learn how to identify your own destructive behavior, regain self-esteem, and set healthy boundaries in all types of relationships.

“In the decades that Kevin Sinnott has spent meeting with and interviewing hundreds of coffee professionals, rather than crossing over to the dark side and becoming one himself, he has taken what he has learned and translated it from coffee geek-speak into English. Why? For the sole purpose of allowing you to better enjoy your coffee.

In short, if you like coffee, you will love this book.” —Oren Bloostein, proprietor of Oren’s Daily Roast There is no other beverage that gives you a better way to travel the world than coffee. You can literally taste the volcanic lava from Sumatra, smell the spice fields of India, and lift your spirits to the Colombian mountaintops in your morning cup of joe. The Art and Craft of Coffee shows you how to get the most out of your coffee, from fresh-roasted bean to hand-crafted brew. In The Art and Craft of Coffee, Kevin Sinnott, the coffee world’s most ardent consumer advocate, educates, inspires, and caffeinates you. Inside you will find: Delicious recipes for dozens of coffee and espresso beverages

The Little Coffee Know-It-All

The Ultimate Resource for Remote Employees, Hybrid Workers, and Digital Nomads

All you need to keep you - and your family - healthy

The Rough Guide to New Zealand

A Practical Handbook for Soda Fountain Operators Consisting of Over 2,000 Tested Formulas for Soda Fountain Products, with Complete Information on Fountain Service, Fountain Standards, Ice Cream Standards and Formulas, and Luncheonette Service : Including an Appendix of Manufacturers' Formulas : Together with Descriptive Information of Their Fountain Apparatus, Sundries, and Supplies

The Everything Guide to Stepparenting

The Everything Guide To Cooking Sous Vide

The Everything Guide to the MIND Diet

A collection of American culinary history including cookbooks, menus and ephemera from the 16th through to the 21st century. Through this culinary archive researchers can explore changing attitudes towards diet and health, homemaking, commercial dining and the industrialisation of food production. The material has been collected over many years by Jan Longone, an adjunct curator in the University of Michigan Special Collections Research Center, and her husband University of Michigan Emeritus Professor Daniel T. Longone.

“Build a better brew by mastering 10 manual methods, from French Press to Chemex, with this comprehensive guide.” —Imbibe Magazine Named a top food & drink book of 2017 by Food Network, Wired, Sprudge, and Booklist This comprehensive but accessible handbook is for the average coffee lover who wants to make better coffee at home.

Unlike other coffee books, this one focuses exclusively on coffee—not espresso—and explores multiple pour-over, immersion, and cold-brew techniques on 10 different devices. Thanks to a small but growing number of dedicated farmers, importers, roasters, and baristas, coffee quality is at an all-time high. But for nonprofessionals, achieving café quality at home can seem out of reach. With dozens of equipment options, conflicting information on how to use that equipment, and an industry language that, at times, doesn’t seem made for the rest of us, it can be difficult to know where to begin. Craft Coffee: A Manual, written by a coffee enthusiast for coffee enthusiasts, provides all the information readers need to discover what they like in a cup of specialty coffee—and how to replicate the perfect cup day after day. From the science of extraction and brewing techniques to choosing equipment and deciphering coffee bags, Craft Coffee focuses on the issues—cost, time, taste, and accessibility—that home coffee brewers negotiate and shows that no matter where you are in your coffee journey, you can make a great cup at home. “Engaging and fun . . . I really can’t recommend Craft Coffee: A Manual enough. If you’re even mildly curious about brewing coffee at home, it’s absolutely worth a read.” —BuzzFeed

The breakthrough diet that feeds your body--and your brain! Studies show that the MIND diet (short for "Mediterranean-DASH Intervention for Neurodegenerative Delay") can boost memory, cognition, and overall brain health. In fact, studies have shown that those who adhere to the MIND diet, a hybrid of the Mediterranean and DASH diets, lowered their risk of Alzheimer's by 53 percent! On this healthy eating plan, you focus on ten brain-healthy food groups while limiting unhealthy foods, including red meats, cheeses, and fried foods. You can even indulge in a glass of wine! The Everything Guide to the MIND Diet guides you through the plan, with shopping lists, meal plans, and 200 delicious recipes that won't leave you feeling deprived. So what are you waiting for? Open this easy-to-use guide to find all the tools you need for health, wellness, and longevity!

A guide to growing, roasting and brewing the world's best coffee, uncompromising and unapologetic.

Professional, Reassuring Advice for Coping with the Disorder and Breaking the Destructive Cycle

The Everything Guide to Being an Event Planner

The Home Barista

A Miscellany for Growing, Roasting, and Brewing, Uncompromising and Unapologetic

All you need to raise a happy, healthy, and confident Toddler

The Advertising Handbook

The Everything Guide to Remote Work

Coffee

An illustrated guide to the essential rules for enjoying coffee both at home and in cafes, including tips on storing and serving coffee, coffee growing, roasting and brewing, plus facts, lore, and popular culture from around the globe. This introduction to all things coffee written by the founders and editors of Sprudge, the premier website for coffee content, features a series of digestible rules accompanied by whimsical illustrations. Divided into three sections (At Home, At the Cafe, and Around the World), The New Rules of Coffee covers the basics of brewing and storage, cafe etiquette and tips for enjoying your visit, as well as essential information about coffee production (What is washed coffee?), coffee myths (Darker is not stronger!), and broadcasts from a new international coffee culture.

In this comprehensive guide, Jill Sutherland offers practical and realistic advice, designed to take would be sandwich bar owners from idea, to opening. Packed with top tips, real-life examples, checklists and anecdotes, it provides a stage-by-stage guide to your first year, from the planning of your business, to it's opening and becoming established. You'll learn how to: - Develop and research your sandwich bar 'idea' - Write a professional business plan - Find the right shop unit, and fit it out - Decide on suppliers - Manage food hygiene and health and safety - Create your menu and source produce - Budget, forecast and manage cash flow - Launch and generate interest - Employ and manage staff.

A guy walks into a bar... With this guide, aspiring comics will learn to navigate the complex world of comedy writing. Discover how to tap into your natural sense of humor through real-life examples and hands-on skill-building exercises. Learn the best ways to come up with ideas and write comedy that gets laughs--every time! Mike Bent, an accomplished stand-up comedian and teacher, provides the inside scoop on techniques to jump-start your comedy writing career, including how to: Develop comic characters for sketches and scenes Create and polish a standup routine Write for TV and movies Use the web to advance your comedy career Everyone loves a comedian. But breaking into this tough field is no laughing matter. After sharpening your comedy-writing skills with this practical (and funny!) guide, you'll feel comfortable adding humor to everyday situations and may even take a chance on your dream job in show business!

The new mom initiation ritual involves sleepless nights, an inexplicable obsession with baby booties, and more questions than answers. This take on everything baby offers new moms the Christian girlfriend advice she needs to feel confident in her new role

From Personality And Behavior to Nutrition And Health--a Complete Handbook

The Everything Guide to Borderline Personality Disorder

A Guide to the Best Coffee and Roasters from San Francisco to Seattle

From stand-up to sketch - all you need to succeed in the world of comedy

The Everything Guide To Raising A One-Year-Old

The Everything Guide to Writing Your First Novel

A Manual

All the tools, training, and techniques you need to succeed in day trading

CoffeeThe Little Everything Guide to Coffee Drinks, Styles, Brews, Beans, and More

Deepen your coffee knowledge, experiment with different beans, methods, and flavors, and become a barista at home with The Coffee Book and its 70 recipes. Discover the origins of coffee and its production before exploring over 40 country profiles, showcasing the incredible variety of beans grown around the world.

Appreciate the nuances of flavor from bean to bean using the taster's wheel to identify different flavors and understand which notes complement one another. Master different roasting, grinding, tamping and brewing techniques, plus the equipment needed. Experiment with some 70 recipes, ranging from café culture classics, such as the Americano, to more adventurous flavor combinations like the Almond Fig Latte or the Hazelnut Frappé as well as non-dairy milk alternatives.

Guides readers in writing and publishing a book, including creating authentic characters, editing, and finding an agent.

Successful selling is much more than qualifying prospects and making calls. If you're planning on entering the exciting field of sales, The Everything Guide to Being a Sales Rep is your unique career handbook, with constant "keep positive reminders" and practical applications throughout. Written by a seasoned-and successful-sales professional, The Everything Guide to Being a Sales Rep teaches you the proven five-prong approach to selling: Identifying and following the roadmap to sales success Understanding the psychology and motivation of sales Clarifying goals, prospects, and customer relationships Making time to sell, market, and follow up on products and services Keeping a positive attitude. With The Everything Guide to Being a Sales Rep, you'll learn how to use two of your most valuable assets-time and energy-to create an extraordinarily dynamic and profitable selling career.

A Modern Guide for Everyone

Destination Coffee

Guide To Open A Successful Coffee Shop

A Miscellany for growing, roasting, and brewing, uncompromising and unapologetic

Botanical Guide Through the Phipps Conservatories in Pittsburg and Allegheny

The Little Black Book of Coffee

Everything You Need to Know to Survive (and Love) Your First Year as a Mom

The Everything Guide to Comedy Writing

Starting a relationship with a new person is always an adventure, and that adventure comes with extra thrills when your significant other is also a parent. Not only do you have to incorporate one new person into your life; you have to welcome that personÆs children too. This guide will teach new and future stepparents how to: Meet and build relationships with potential stepchildren Handle situations involving the other biological parent Involve stepchildren in the wedding Be an involved stepparent without overstepping boundaries Make tough decisions about money, education, and more This comprehensive resource covers dozens of different situations ü from battling the wicked stepparent stereotype to mediating interactions between stepiblings. Written by a licensed mental health counselor and experienced stepparent, this book will help future stepparents start off their new lives on the right foot.

From the leading independent travel and style magazine Cereal comes Cereal City Guide: London: a portrait of the English capital offering a finely curated edit on what to see and do for discerning travelers and locals alike. Rich Stapleton and Rosa Park, Cereal ’ s founders, travel extensively for the magazine and were inspired to create a series of city guides that highlighted their favorite places to visit. Now, after building a loyal readership that counts on their unique, considered advice, they are relaunching the books with a fresh design and new content. Rather than a comprehensive directory of all there is to see and do, these Cereal City Guides offer instead an edit of points of interest and venues that reflect Cereal ’ s values, in both quality and aesthetic sensibility. Rich and Rosa have personally visited hundreds of venues in London, distilling their preferred locales down to their firm favorites. From the intimate local shops to the eclectic galleries that evoke London ’ s dual sense of history and modernity, these are the finds that that will offer a more personal take on the city. Meticulously researched and illustrated with original photography, each guide includes: photo essays of striking images of the city an illustrated neighborhood map interviews and essays from celebrated locals such as architectural designer John Pawson, fashion designer Margaret Howell, and more lists of essential architectural points of interest, museums, galleries, day trips outside the city, and unique goods to buy an itinerary for an ideal day in London Cereal City Guide: London is a design-focused portrait of an iconic city, offering a distinctive look at the best museums, galleries, hotels, restaurants, and shops. Also, check out Cereal City Guide: Paris and Cereal City Guide: New York.

Do you love throwing parties? Are you the most organized person you know? Can you thrive in a fast-paced environment? If so, event planning could be your perfect career choice! Seasoned event planner Jennifer Mancuso helps you to get started and succeed in this exciting field. This book’s insider tips and step-by-step guidance will teach you how to: Tailor events to each client - from a corporate dinner to an intimate wedding Market and network to keep business coming Hire vendors that your client will love Build a great reputation in your area and beyond Whether you’ve recently earned a hospitality degree or are simply looking for a fun career change, The Everything Guide to Being an Event Planner will help you break out of the routine and start a new, creative endeavor-one celebration at a time!

Borderline personality disorder’s bouts of violence and anger coupled with desperate and fixated love make it a traumatic and emotional rollercoaster for all those involved with it. Here is the professional yet compassionate guide you need to explore and understand the tumultuous world of BPD.

Optimize Brain Health and Prevent Disease with Nutrient-dense Foods
A Reference Work Covering the Principles and Practices of Advertising
Craft Coffee
The Curious Barista's Guide to Coffee
The Everything Guide To Careers In Law Enforcement
The Christian Mama's Guide to Baby's First Year
The Everything Guide to Raising a Toddler
The Little Everything Guide to Coffee Drinks, Styles, Brews, Beans, and More

If they call you a know-it-all, well, you've got the last laugh - the best coffee in town! So you think you know your coffee? Consider this book your advanced degree in all things java. You may think you know the how and why of roasting and brewing, but you nerds know nothing yet. This goes even further into everyone's favorite beverage. With even deeper history, techniques, science, and tasting guides than some of the other guides, you're going to obsess over this book for the ultimate coffee lover. The Little Coffee Know-It-All is not for the faint of heart. What's the best way to store coffee and why? How do you brew the perfect cup of joe? What's the premium coffee bean in the world? What's the roast with the most? What's the real reason to use a siphon coffee maker? In The Little Coffee Know-It-All, Shawn Steiman, Hawaii's own "Doctor Coffee," answers these questions and more in a fun, playful but scientifically rigorous manner. If you are serious about your coffee, this book is the perfect companion to your journey from coffee drinker to a being a coffee know-it-all.

As busy parents who are fast approaching your baby's twelve-month milestone, you need a helpful manual to guide your baby through developmental milestones like walking, talking, and engaging with others. The Everything Guide to Raising a One-Year-Old offers sound advice on getting through the next exciting-and challenging-year of your child's life. This all-new guide helps you transition smoothly from the baby years into the toddler years with expert advice that shows you how to: Encourage physical and emotional developments, such as walking and communicating needs Address day-to-day issues including toothbrushing, bedtime routines, and mealtime choices Deal with tantrums and developmental delays Choose childcare providers like daycare and babysitters Get your child to sleep Set the stage for potty training, provide nutrition, and ensure safety Written by a pediatrician and a Mom, The Everything Guide to Raising a One-Year-Old is full of practical and informative advice that will ensure that you and your little one enjoy a safe, healthy, and happy 12 to 24 months!

The new Rough Guide to New Zealandis the definitive guide to the world's adventure capital. Now in full-colour throughout, it contains dozens of tempting colour photos illustrating the country's iconic landmarks and its stupendously diverse scenery. Detailed accounts of every attraction along with crystal-clear maps and plans will show you the very best New Zealand has to offer- from white-sand beaches and vast kauri trees in the north to the hairline fiords and penguin colonies in the south. With expert guidance you won't put a foot wrong when experiencing Maori culture or simply striking out on multi-day hikes. At every point this guide steers you to little-known sights such as secluded hot pools or Wellington's best caf s. Insider tips, planning itineraries and author picks give you the inside scoop on the best accommodation across every price range, how to track down Marlborough's tastiest Sauvignon blancs and where the most delectable Maori hangi can be found. Make the most of your time with The Rough Guide to New Zealand.

The toddler years are a wondrous time of exploration and independence. A time when your little one begins to stretch his wings and test his boundaries. If you're prepared, you can enjoy the toddler years with ease and confidence. All you need is a little direction to change these often trying years into terrific memories. Filled with practical advice and sound strategies, this guide tells you how to: Prepare great meals your toddler will actually sit still for and eat Handle tantrums Toddler-proof a home Get your toddler on a regular sleep schedule You'll also get tips on handling technology and toddlers, a slew of activities to build brainpower, and recipes that help keep toddlers performing at their best. You no longer have to worry about the toddler years--with this helpful guide, you can have a happy, well-adjusted, and terrific toddler!

The Essential Guide to Your Favorite Perk-Me-up
Coffee Lovers Guide

The New Rules of Coffee
Step-by-Step Instructions for Vacuum-Sealed Cooking at Home

All the Tools You Need to Write and Sell Your First Novel

The Everything Guide to Nutrition

Everything You Need To Know Before Opening A Cafe: Coffee Shop Business Ideas

Cereal City Guide: London

For coffee enthusiasts everywhere, a charming handbook to becoming your own favorite barista More than 100 million Americans start each day with a cup of coffee (many at no small price)! It's a fact : We love coffee. Now, in The Home Barista, two professionals reveal the secrets to brewing coffee worthy of the priciest cafés right in your own kitchen. Connoisseurs Simone Egger and Ruby Ashby Orr enlighten readers with insights and advice from crop to cup and beyond. Savvy, smart, and charmingly designed, The Home Barista guides you through the essentials—from understanding your bean's origins and establishing your palate to perfecting your technique. It's the essential coffee-lover's guide to turning a simple bean into a sensational beverage: Roast your own beans. (Is it worth it? How not to burn them!) Learn all the lingo you need to talk coffee like a pro. Master the elusive espresso (by refining tamp, time, and temperature). Create barista-worthy milk texture and foam designs. Try seven different ways to brew—from the French press to the Turkish ibrik.

The indispensable Rough Guide to Laos is the definitive guide to this fascinating Southeast Asian country, taking you from the remote mountainous north to the sleepy south. It's packed with detailed, lively reviews of accommodation and restaurants to suit all budgets, plus practical information on things like border crossings and road and river travel. With comprehensive research, accompanied by stunning photographs, The Rough Guide to Laos is your essential companion, whether you want to follow the well-trodden route along the Mekong, or blaze your own trail. The guide's authoritative background section provides essential information on Laos's often turbulent history and teaches you about the country's fascinating hill tribes and vibrant festivals. And with dozens of clear, accurate maps The Rough Guide to Laos gets you under the skin of this dynamic country. Originally published in print in 2011. Make the most of your trip with The Rough Guide to Laos. Now available in ePub format.

This publication is the world's most extensive, hands-on and neutral source of information on international trade of coffee. It covers trade issues relevant to coffee growers, traders, exporters, transportation companies, certifiers, associations, authorities and others in coffee-producing countries. This third edition marks the 20th anniversary of this popular guide. It includes new material on climate change, the role of women in the coffee sector and comparison of sustainability schemes.

West Coast roasters have largely defined and refined how Americans drink and think about their morning cup of joe. They have turned a morning ritual into an obsession. Left Coast Roast is a caffeine-fueled guide to 55 key companies in Washington, Oregon, and Northern California—from small artisan roasters like Heart, Coava, and Kuma and history-making icons like Peet's and Starbucks, to rapidly expanding shops like Portland's Stumptown and San Francisco's Blue Bottle. Profiles describe each company's background, roasting history, and style, and explain how to visit and order beans for home brewing.

The Coffee Book

The Art and Craft of Coffee

A Little Book for Coffee Lovers All Over the World

Left Coast Roast

Practical, reassuring advice for creating healthy, long-lasting relationships

340 Great Tips for a Perfect Cup of Coffee

The Rough Guide to Laos

The Everything Guide to Codependency

The extravagantly beautiful island of Jamaica has it all. From the creative and rhythmic culture to the abundant and colorful vegetation, this island exudes vibrancy. Footprint Focus provides invaluable information on transport, accommodation, eating and entertainment to ensure that your trip includes the best of this spectacular island. • Essentials section with useful advice on getting to and around Jamaica. • Comprehensive, up-to-date listings of where to eat, sleep and play. • Includes information on tour operators and activities, from the tranquillity of the Blue Mountains to exploring lively Kingston. • Detailed maps for Jamaica and its key destinations. • Slim enough to fit in your pocket. With detailed information on all the main sights, plus many lesser-known attractions, Footprint Focus Jamaica provides concise and comprehensive coverage of one of the Caribbean's most lively islands.

Creating a perfectly cooked meal is easy when using the sous vide method. Sous vide means cooking "under vacuum," literally in a vacuum-sealed bag in a temperature-controlled water bath. Cylka gives home cooks all the essential information for preparing delicious food, and will have you cooking like a top chef in no time!

"Coffee is a language in itself." --Jackie ChanHave you ever been overwhelmed by the world of coffee and all the varieties out there? So was I! I wrote this book as a resource to help people become coffee literate when ordering, making and talking about the greatest drink in the world. So many people love coffee but stay in their comfort zone when it comes to making coffee at their home or ordering at their local shop, they find some varieties intimidating. I think people should embrace the quest to find their next favorite drink! This book contains a A-Z list of all important drinks to make or order tomorrow morning. As well as the most important information about coffee beans, brews, styles and its history and cultural role in our lives.I hope this book feeds your desire to know more about coffee and experiment with coffee in your everyday life!

Have you ever planned a trip with a friend and watched them sniff out the best cafes first, and the accommodation second? A caffeinated gourmand who loves to explore new scenes and try new flavours? Destination Coffee is a book for the coffee and travel lover. It showcases the world's greatest coffee cities, from Portland to Trieste, Melbourne to Rome, and uncovers coffee-drinking histories from around the world. It will guide you to the best cafe enclaves and help you to choose what to drink when you get there. Beautifully illustrated, Destination Coffee is a gift book that percolates with information on coffee styles and equipment, and includes insights from baristas and cafe latte artists on coffee's unshakeable place in popular culture, and why we're so completely obsessed with this mystical brew. Also included is a coffee tasting wheel and recipes for coffee cocktails. Illustrations by Manhattan-based artist Wenjia Tang.

The Coffee Exporter's Guide

An Enthusiast's Guide to Selecting, Roasting, and Brewing Exquisite Coffee

Start and Run a Sandwich and Coffee Shop

How to Bring Out the Best in Every Coffee Bean

A Complete Handbook to an Exciting And Rewarding Life of Service

The Dispenser's Formulary, Or, Soda Water Guide

Learn to Recognize and Change Codependent Behavior

The Everything Guide to Day Trading

Day trading can be perilous or profitable--depending upon the expertise of the trader. In this no-nonsense, take-no-prisoners guide, you learn how the market works and how to make it work for you. From screening stocks to conducting technical analyses, you learn everything active traders need to succeed in this tumultuous world, including: What goes on behind the scenes in the market How things can go wrong and how to reduce risk Which kind of technical analyses work--and why The best research and trading services to turn to for help The ins and outs of chart patterns, like Candlesticks, Triangles, and Head and Shoulders With real-life examples that illustrate the ups and downs inherent in this high-risk, high-profit business, this guide is all you need to trade wisely, quickly, and lucratively, no matter how new you are to the challenging game of day trading.

"Eat carbohydrates--but only if they're "good." Eat fiber--but only if it's soluble. Eat protein--but not too much. There are so many rules on the road to good nutrition, how can anyone know what to eat? With this guide, you'll find all you need to keep yourself and your family healthy, such as: Recipes for nutritionally balanced meals that taste good Tips for incorporating more fruits and vegetables Which foods contain the most beneficial vitamins How to safely transition to a vegetarian or vegan diet Why processed foods are so bad for you--and how to stop eating them And much, much more! With meal plans and grocery shopping guidelines, this complete guide is perfect for busy families or individuals on the go. Eating healthy is just a grocery store trip away!"

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

Discover the secret to being productive and successful when working from home with this essential guide to becoming a digital nomad. During COVID-19, working from home became the new normal. Now, both employers and employees find that the remote work they were forced to adjust to may be, well, better—financially, sustainably, and even in terms of overall morale and productivity. But working from home is not without its challenges. It can be difficult to eliminate distractions, strike a solid work/life balance, and maintain social connections that are crucial in the workplace. Whether you're trying to find and land a job from the comfort of your home, learning to manage a virtual team, or dream of living a digital nomad lifestyle, The Everything Guide to Remote Work has everything you need to be successful. You'll learn to optimize your own workplace culture, whether it's in your home office or a constantly changing backdrop. So whether your company continues to work remotely full time or you only have to go to the office a few days a week, you'll be armed with all the tools you'll need to make the most out of this new lifestyle.

Winning Secrets to a Successful - and Profitable - Career!

A Comprehensive Guide to the Bean, the Beverage, and the Industry

Insider Advice on Turning Your Creative Energy into a Rewarding Career

Jamaica Footprint Focus Guide

*Barista Tips * Recipes * Beans from Around the World*

The Everything Guide To Being A Sales Rep

There is no more challenging and rewarding career than law enforcement, but so few know where to start in order to break into this exciting field. Written by a seasoned law enforcement professional, The Everything Guide to Careers in Law Enforcement will help you navigate the application, hiring, and training process. This unique comprehensive handbook covers all aspects of job options available - from local and state police to National Park Rangers and Homeland Security officers. Inside, you'll find: Candidate requirements Desired qualities and education for applicants Where and how to apply to different agencies The future of law enforcement in the twenty-first century If you're curious about this rewarding yet unsung field, The Everything Guide to Careers in Law Enforcement is the accessible and essential guide you need to get started on your way to a fulfilling career!

Coffee: A Comprehensive Guide to the Bean, the Beverage, and the Industry offers a definitive guide to the many rich dimensions of the bean and the beverage around the world. Leading experts from business and academia consider coffee's history, global spread, cultivation, preparation, marketing, and the environmental and social issues surrounding it today. They discuss, for example, the impact of globalization; the many definitions of organic, direct trade, and fair trade; the health of female farmers; the relationships among shade, birds, and coffee; roasting as an art and a science; and where profits are made in the commodity chain. Drawing on interviews and the lives of people working in the business—from pickers and roasters to coffee bar owners and consumers—this book brings a compelling human side to the story. The authors avoid romanticizing or demonizing any group in the business. They consider basic but widely misunderstood issues such as who adds value to the bean, the constraints of peasant life, and the impact of climate change. Moving beyond simple answers, they represent various participants in the supply chain and a range of opinions about problems and suggested solutions in the industry. Coffee offers a multidimensional examination of a deceptively everyday but extremely complex commodity that remains at the center of many millions of lives. Tracing coffee's journey from field to cup, this handbook to one of the world's favorite beverages is an essential guide for professionals, coffee lovers, and students alike. Contributions by: Sarah Allen, Jonathan D. Baker, Peter S. Baker, Jonathan Wesley Bell, Clare Benfield, H. C. "Skip" Bittenbender, Connie Blumhardt, Willem Boot, Carlos H. J. Brando, August Burns, Luis Alberto Cuéllar, Olga Cuellar, Kenneth Davids, Jim Fadden, Elijah K. Gichuru, Jeremy Haggar, Andrew Hetzel, George Howell, Juliana

Jaramillo, Phyllis Johnson, Lawrence W. Jones, Alf Kramer, Ted Lingle, Stuart McCook, Michelle Craig McDonald, Sunalini Menon, Jonathan Morris, Joan Obra, Price Peterson, Rick Peyser, Sergii Reminny, Paul Rice, Robert Rice, Carlos Saenz, Vincenzo Sandalj, Jinap Selamat, Colin Smith, Shawn Steiman, Robert W. Thurston, Steven Topik, Tatsushi Ueshima, Camilla C. Valeur, Geoff Watts, and Britta Zeitemann

Rise and shine! From roasts to brews, coffee bean to coffee cup, this "Essential Guide to Your Favorite Perk-Me-Up" gets you into the espresso lane with more than 70 tempting recipes for hot, cold, and spirited coffee drinks, plus treats to make with coffee, and (of course) treats to eat with coffee. Also covers coffee's history, geography, processing and roasting, the art of tasting, and much more. From Caffe Latte to Coffee-Maple Whip, from Irish Coffee to a Midnight Martini, from Mocha Cheesecake to Viennese Sacher Torte, this is the perfect book for any coffee connoisseur!