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Southern Spirits

A spirited look at the history of alcohol, from the dawn of civilization to the modern day Alcohol is a fundamental part of Western culture. We have been drinking as long as we have been human, and for better or worse, alcohol has shaped our civilization. Drink investigates the history of this Jekyll and Hyde of fluids, tracing mankind's love/hate relationship with alcohol from ancient Egypt to the present day. Drink further documents the contribution of alcohol to the birth and growth of the United States, taking in the War of Independence, the Pennsylvania Whiskey revolt, the slave trade, and the failed experiment of national Prohibition. Finally, it provides a history of the world's most famous drinks-and the world's most famous drinkers. Packed with trivia and colorful characters, Drink amounts to an intoxicating history of the world.

The Complete Book of Spirits

Named a Best Science Book of 2014 by Amazon, Wired, the Guardian, and NBC Winner of the 2014 Gourmand Award for Best Spirits Book in the United States Finalist for the 2015 PEN/E. O. Wilson Literary Science Writing Award “Lively . . . [Rogers’s] descriptions of the science behind familiar drinks exert a seductive pull.” — New York Times Humans have been perfecting alcohol production for ten thousand years, but scientists are just starting to distill the chemical reactions behind the perfect buzz. In a spirited tour across continents and cultures, Adam Rogers takes us from bourbon country to the world’s top gene-sequencing labs, introducing us to the bars, barflies, and evolving science at the heart of boozy technology. He chases the physics, biology, chemistry, and metallurgy that produce alcohol, and the psychology and neurobiology that make us want it. If you’ve ever wondered how your drink arrived in your glass, or what it will do to you, Proof makes an unparalleled drinking companion. “Rogers’s book has much the same effect as a good drink. You get a warm sensation, you want to engage with the wider world, and you feel smarter than you probably are. Above all, it makes you understand how deeply human it is to take a drink.” — Wall Street Journal

The Science of Drinking

Describes the personal and professional life of the master of the horror genre behind "The Raven," including a discussion of his rocky relationship with his wealthy adoptive father and his time spent working as an editor and reviewer. 15,000 first printing.

Stuff Matters

"A journalistic excursion into lesser-known, forgotten, and misunderstood spirits from around the world, with recipes"--Provided by publisher.

The Joy of Home Distilling

The complete guide for beginner and intermediate distillers. Make your own brew at home! "If you're going to invest the \$100 or so to get a basic equipment and recipe kit, then you'll want to take care in ensuring that your first batch is brewed correctly." -Rick Morris, HowBrewBeer The Joy of Home Distilling is covers nearly every facet of distilling: Step-by-step instructions for the different processes, from bucket to bottle The difference between spirit types and how to produce each What yeast is, what it does, and how to ensure that you get a strong, complete fermentation What distillation is and common misconceptions about the process Legalities surrounding distilling alcohol at home Carbon filtering—when it's necessary, when to filter, and why you filter Flavoring and aging your spirits Keeping safety first when working with flammable materials, such as ethanol Yeast styles and nutritional requirements Different methods of distillation and equipment Post-distillation process And of course, fun drink recipes! (Try the Mudslide or the Cherry Bomb!) Author Rick Morris, who has been selling distillation equipment for over 25 years, even includes his own recipes for different types of spirits and drink recipes. By learning not just how to distill, but also what is happening at each step and why it is needed, readers will be armed with the information they need to experiment with their own spirits and concoct their own recipes. Easy to understand even for a first-time distiller, The Joy of Home Distilling is sure to become your number one distilling resource.

Ancient Brews: Rediscovered and Re-created

A captivating narrative history that traces liquor, beer, and wine drinking in the American South, including 40 cocktail recipes. Ask almost anyone to name a uniquely Southern drink, and bourbon and mint juleps--perhaps moonshine--are about the only beverages that come up. But what about rye whiskey, Madeira wine, and fine imported Cognac? Or peach brandy, applejack, and lager beer? At various times in the past, these drinks were as likely to be found at the Southern bar as barrel-aged bourbon and raw corn likker. The image of genteel planters in white suits sipping mint juleps on the veranda is a myth that never was--the true picture is far more complex and fascinating. Southern Spirits is the first book to tell the full story of liquor, beer, and wine in the American South. This story is deeply intertwined with the region, from the period when British colonists found themselves stranded in a new world without their native beer, to the 21st century,

when classic spirits and cocktails of the pre-Prohibition South have come back into vogue. Along the way, the book challenges the stereotypes of Southern drinking culture, including the ubiquity of bourbon and the geographic definition of the South itself, and reveals how that culture has shaped the South and America as a whole.

Drink?

"The Practical Distiller" by Samuel McHarry. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten—or yet undiscovered gems—of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

Good Drinks

A spirited, history-rich narrative on the art and science of alcohol discusses everything from fermentation and distillation to traditions and the effects of alcohol on the body and brain. 25,000 first printing.

Session Cocktails

One spirit, Ten cocktails, and Four Centuries of American History And a Bottle of Rum tells the raucously entertaining story of America as seen through the bottom of a drinking glass. With a chapter for each of ten cocktails—from the grog sailors drank on the high seas in the 1700s to the mojitos of modern club hoppers—Wayne Curtis reveals that the homely spirit once distilled from the industrial waste of the exploding sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where rum delivered both a cheap wallop and cash for the Revolution, to the plundering pirate ships off the coast of Central America, to the watering holes of pre-Castro Cuba, and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against “demon rum,” Hemingway fattening his liver with Havana daiquiris, and today’s bartenders reviving old favorites like Planter’s Punch. In an age of microbrewed beer and single-malt whiskeys, rum—once the swill of the common man—has found its way into the tasting rooms of the most discriminating drinkers. Awash with local color and wry humor, And a Bottle of Rum is an affectionate toast to this most American of liquors, a chameleon spirit that has been constantly reinvented over the centuries by tavern keepers, bootleggers, lounge lizards, and marketing gurus. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating. From the Hardcover edition.

Whisky Science

Bestselling author Sherman Alexie tells the story of Junior, a budding cartoonist

growing up on the Spokane Indian Reservation. Determined to take his future into his own hands, Junior leaves his troubled school on the rez to attend an all-white farm town high school where the only other Indian is the school mascot. Heartbreaking, funny, and beautifully written, *The Absolutely True Diary of a Part-Time Indian*, which is based on the author's own experiences, coupled with poignant drawings by Ellen Forney that reflect the character's art, chronicles the contemporary adolescence of one Native American boy as he attempts to break away from the life he was destined to live. With a forward by Markus Zusak, interviews with Sherman Alexie and Ellen Forney, and four-color interior art throughout, this edition is perfect for fans and collectors alike.

Full Spectrum

Presents a history of alcohol, discussing its social and economic impact and the tensions between those who saw alcohol as a healthy alternative to untreated water and the views of governments and religious bodies, which saw it as a source of social instability.

Talking to Strangers

Winner of the Fortnum and Mason Best Debut Drink Book Award 2017 From renowned booze correspondent Henry Jeffreys comes this rich and full-bodied history of Britain and the Empire, told through the improbable but true stories of how the world's favourite alcoholic drinks came to be. Read about how we owe the champagne we drink today to seventeenth-century methods for making sparkling cider; how madeira and India Pale Ale became legendary for their ability to withstand the long, hot journeys to Britain's burgeoning overseas territories; and why whisky became the familiar choice for weary empire builders who longed for home. Jeffreys traces the impact of alcohol on British culture and society: literature, science, philosophy and even religion have reflections in the bottom of a glass. Filled to the brim with fascinating trivia and recommendations for how to enjoy these drinks today, you could even drink along as you read So, raise your glass to the Empire of Booze!

The Absolutely True Diary of a Part-Time Indian

In *US of AA*, Miller shares the never-before-told story of how in the aftermath of prohibition America's top scientists helped launch a movement that would give rise to a multi-million-dollar treatment industry and a new government agency devoted to alcoholism that has made available millions of dollars for research. Despite the fact that this research showed that alcoholism is a complex disease requiring an array of treatment strategies, among which Alcoholics Anonymous (AA) is one of the least effective, money continued to flow to treatment facilities using approaches similar to AA. Five years in the making, his brilliant, in-depth investigative reporting into the history, politics and science of alcoholism will show how AA became our nation's de facto treatment policy, even as evidence for more effective remedies accumulated. *US of AA* is a character-driven, beautifully written exposé, full of secrecy, irony, liquor industry money, the shrillest of scare tactics and, at its center, a grand deception. In the tradition of *Crazy* by Pete Earley, and

David Goldhill's Catastrophic Care, US of AA shines a much-needed spotlight on the addiction treatment industry. It will forever change the way we think about the entire enterprise.

US of AA

A history of "the great American thirst"

Liquid Intelligence: The Art and Science of the Perfect Cocktail

More than 100 years after Prohibition was enacted, bartenders are actually excited about people not drinking again. From Dry January and alcohol-free bars opening around the country to people interested in abstaining from drinking for better health, the no-proof movement is one of today's fastest-growing lifestyle choices, as consumers become more mindful and re-examine their relationship to alcohol. The no-proof drinker could be anyone, and even traditional bars have taken note with no-alcohol offerings. What do the world's most talented bartenders concoct when they can't use booze? This book answers that question with 90 lush and sophisticated recipes that take the craft to new heights. Veteran reporter Elva Ramirez interviewed the biggest names in cocktails and collected recipes for vibrant no-proof drinks from the world's top bars in Paris, London, and New York. This is the start of a new era in no-proof drinking.

Booze Cakes

One of Smithsonian Magazine's Ten Best Books of the Year about Food A Forbes Best Booze Book of the Year Interweaving archaeology and science, Patrick E. McGovern tells the enthralling story of the world's oldest alcoholic beverages and the cultures that created them. Humans invented heady concoctions, experimenting with fruits, honey, cereals, tree resins, botanicals, and more. These "liquid time capsules" carried social, medicinal, and religious significance with far-reaching consequences for our species. McGovern describes nine extreme fermented beverages of our ancestors, including the Midas Touch from Turkey and the 9000-year-old Chateau Jiahu from Neolithic China, the earliest chemically identified alcoholic drink yet discovered. For the adventuresome, homebrew interpretations of the ancient drinks are provided, with matching meal recipes.

Alcoholica Esoterica

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 & Dax, 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 solutions—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.

Proof

And a Bottle of Rum

A spirited narrative on the fascinating art and science of alcohol, sure to inspire cocktail party chats on making booze, tasting it, and its effects on our bodies and brains, from "one of the best science writers around" (National Geographic)

The Artisan's Guide to Crafting Distilled Spirits

Scientific research has clearly established that drinking in moderation has many health benefits, including maintaining a healthy heart. Yet, many people do not know that drinking red wine protects the heart more than white wine, while beer, margaritas, and hard liquor are less effective in providing such protection. And while alcoholism is a serious problem requiring medical and psychological treatment, for those who are not addicted, drinking alcohol is not necessarily a bad habit. The problem is to distinguish between drinking sensibly and drinking insensibly. Dasgupta clearly outlines what constitutes healthy drinking and its attendant health benefits, offers advice on how to drink responsibly, and provides insight into just how alcohol works on the brain and the body. After reading this book, readers will enjoy their next drink with a fuller and safer understanding of why they're enjoying it.

Kick the DrinkEasily!

The scientist in the kitchen tells us more about what makes our foods tick. This sequel to the best-selling *What Einstein Told His Cook* continues Bob Wolke's

investigations into the science behind our foods—from the farm or factory to the market, and through the kitchen to the table. In response to ongoing questions from the readers of his nationally syndicated Washington Post column, "Food 101," Wolke continues to debunk misconceptions with reliable, commonsense answers. He has also added a new feature for curious cooks and budding scientists, "Sidebar Science," which details the chemical processes that underlie food and cooking. In the same plain language that made the first book a hit with both techies and foodies, Wolke combines the authority, clarity, and wit of a renowned research scientist, writer, and teacher. All those who cook, or for that matter go to the market and eat, will become wiser consumers, better cooks, and happier gastronomes for understanding their food.

Proof

New York Times Bestseller • New York Times Notable Book 2014 • Winner of the Royal Society Winton Prize for Science Books "A thrilling account of the modern material world." —Wall Street Journal "Miodownik, a materials scientist, explains the history and science behind things such as paper, glass, chocolate, and concrete with an infectious enthusiasm." —Scientific American Why is glass see-through? What makes elastic stretchy? Why does any material look and behave the way it does? These are the sorts of questions that renowned materials scientist Mark Miodownik constantly asks himself. Miodownik studies objects as ordinary as an envelope and as unexpected as concrete cloth, uncovering the fascinating secrets that hold together our physical world. In *Stuff Matters*, Miodownik explores the materials he encounters in a typical morning, from the steel in his razor to the foam in his sneakers. Full of enthralling tales of the miracles of engineering that permeate our lives, *Stuff Matters* will make you see stuff in a whole new way. "Stuff Matters is about hidden wonders, the astonishing properties of materials we think boring, banal, and unworthy of attention. It's possible this science and these stories have been told elsewhere, but like the best chocolatiers, Miodownik gets the blend right." —New York Times Book Review

What Einstein Told His Cook 2: The Sequel: Further Adventures in Kitchen Science

From the internationally bestselling author of *The Etymologicon*, a lively and fascinating exploration of humankind's favorite pastime. Almost every culture on earth has drink, and where there's drink there's drunkenness. But in every age and in every place drunkenness is a little bit different. It can be religious, it can be sexual, it can be the duty of kings or the relief of peasants. It can be an offering to the ancestors, or a way of marking the end of a day's work. It can send you to sleep, or send you into battle. *A Short History of Drunkenness* traces humankind's love affair with booze from our primate ancestors through to Prohibition, answering every possible question along the way: What did people drink? How much? Who did the drinking? Of the many possible reasons, why? On the way, learn about the Neolithic Shamans, who drank to communicate with the spirit world (no pun intended), marvel at how Greeks got giddy and Sumerians got sauced, and find out how bars in the Wild West were never quite like in the movies. This is a history of the world at its inebriated best.

The Art of the Shim

This is a book about the science behind whisky: its production, its measurement, and its flavor. The main purpose of this book is to review the current state of whisky science in the open literature. The focus is principally on chemistry, which describes molecular structures and their interactions, and chemical engineering which is concerned with realizing chemical processes on an industrial scale. Biochemistry, the branch of chemistry concerned with living things, helps to understand the role of grains, yeast, bacteria, and oak. Thermodynamics, common to chemistry and chemical engineering, describes the energetics of transformation and the state that substances assume when in equilibrium. This book contains a taste of flavor chemistry and of sensory science, which connect the chemistry of a food or beverage to the flavor and pleasure experienced by a consumer. There is also a dusting of history, a social science.

The Practical Distiller

What's the easiest way to tell species apart? Check their genitals. Researching private parts was long considered taboo, but scientists are now beginning to understand that the wild diversity of sex organs across species can tell us a lot about evolution. Nature's Nether Regions joyfully demonstrates that the more we learn about the multiform private parts of animals, the more we understand our own unique place in the great diversity of life.

Alcohol

There is no such thing as an alcoholic and there is no such disease as alcoholism! (as society understands it). Whether you agree with this statement or not, one thing is for sure, you will never see alcohol in the same light ever again after reading this book. Jason Vale takes an honest and hard hitting look at people's conceptions of our most widely consumed drug. Jason's major argument is there is no such thing as an 'alcoholic' and that we are conditioned to accept alcohol as a 'normal' substance in today's society despite the fact that it is the major cause of many of today's social problems and a wide range of health issues. This book is much more than a simple eye opener, it will: change the way you see alcohol forever; show you how to stop drinking; help you enjoy the process and enjoy your life so much more than you do now without having to drink alcohol. So open your mind and take a journey with Jason to explore the myths about the most used and accepted drug addiction in the world!

The Biology of Bananas

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 DeGroff, 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.

Wizards, Aliens, and Starships

The Spirits of America

An entertaining and informative study of the history and culture of alcoholic beverages traces the origins and development of various groups of beverages, including beer, wine, champagne, whiskey, rum, gin, tequila, and vodka, and features such trivia as "Great Country Drinking Songs," "10 Odd Laws," and other whimsical facts. Original.

Empire of Booze

A lively account of our age-old quest for brighter colors, which changed the way we see the world, from the best-selling author of *Proof: The Science of Booze*

Zero Proof

Ask a scientist about Hollywood, and you'll probably get eye rolls. But ask someone in Hollywood about science, and they'll see dollar signs: moviemakers know that science can be the source of great stories, with all the drama and action that blockbusters require. That's a huge mistake, says Randy Olson: Hollywood has a lot to teach scientists about how to tell a story—and, ultimately, how to do science better. With *Houston, We Have a Narrative*, he lays out a stunningly simple method for turning the dull into the dramatic. Drawing on his unique background, which saw him leave his job as a working scientist to launch a career as a filmmaker, Olson first diagnoses the problem: When scientists tell us about their work, they pile one moment and one detail atop another moment and another detail—a stultifying procession of "and, and, and." What we need instead is an understanding of the basic elements of story, the narrative structures that our brains are all but hardwired to look for—which Olson boils down, brilliantly, to "And, But, Therefore," or ABT. At a stroke, the ABT approach introduces momentum ("And"), conflict ("But"), and resolution ("Therefore")—the fundamental building blocks of story. As Olson has shown by leading countless workshops worldwide, when scientists' eyes are opened to ABT, the effect is staggering: suddenly, they're not just talking about their work—they're telling stories about it. And audiences are captivated. Written with an uncommon verve and enthusiasm, and built on principles that are applicable to fields far beyond

science, Houston, We Have a Narrative has the power to transform the way science is understood and appreciated, and ultimately how it's done.

Sober Curious

A world-renowned authority on the science of alcohol exposes its influence on our health, mood, sleep, emotions, and productivity -- and what we can and should do to moderate our intake. From after-work happy hour to a nightly glass of wine, we're used to thinking of alcohol as a normal part of our daily lives. In *Drink?*, neuropharmacology professor David Nutt takes a fascinating, science-based look at drinking to unpack why we should reconsider our favorite pastime. Using cutting-edge scientific research and years of hands-on experience in the field, Nutt delves into the long- and short-term effects of alcohol. He addresses topics such as hormones, mental health, fertility, and addiction, explaining how alcohol travels through our bodies and brains, what happens at each stage of inebriation, and how it effects us even after it leaves our systems. With accessible, easy-to-understand language, Nutt ensures that readers recognize why alcohol can have such a negative influence on our bodies and our society. In the vein of *This Naked Mind*, *Drink?* isn't preachy; it simply gives readers clear, evidence-based facts to help them make the most informed choices about their consumption.

A Short History of Drunkenness

An indispensable follow-up to his classic *Complete Book of Mixed Drinks*, Anthony Dias Blue presents *The Complete Book of Spirits*, a comprehensive collection of history, lore, and tasting tips, along with recipes for select cocktails. Here, in one concise and easy-to-use volume, is all the information a consumer needs to shop, mix, and sip like a spirits expert. From bathtub gin to mojito madness, Blue brings the dynamic history of the spirits industry alive, demonstrating that spirit making is not only one of mankind's oldest pursuits but also perhaps its most colorful. In ten captivating chapters, readers are treated to everything they ever wanted to know about their favorite liquors, including vodka, aquavit, tequila, and whiskey. Blue also provides step-by-step instructions on how to host spirit tastings to educate your palate and to help you and your friends discover your favorite brands and blends. For every chapter and every spirit, there is also a handy tasting-notes section, with Blue's expert comments and his favorites, along with price points. If you've ever wondered about the difference between potato and wheat vodkas, or between mescal and tequila or American and Irish whiskeys, or what makes single malt Scotch so desirable, look no further. With Anthony Dias Blue, America's leading wine and spirits expert, and *The Complete Book of Spirits* as your guides, you will take your enjoyment to a new level.

Drink

Proof

A serious and stylish look at sophisticated nonalcoholic beverages by a former Bon App tit editor and James Beard Award nominee. Blackberry-infused cold brew with

almond milk and coconut cream. Smoky tea paired with tart cherry juice. A bittersweet, herbal take on the Pimm's Cup. Writer Julia Bainbridge spent a summer driving across the U.S. going to bars, restaurants, and everything in between in pursuit of the question: Can you make an outstanding nonalcoholic drink? The answer came back emphatically yes, with elevated libations to satisfy the most discerning drinkers, like Verjus Spritz, Chicha Morada Agua Fresca, Salted Rosemary Paloma, and Tarragon Cider. With an extensive pantry section, tips for sourcing ingredients, and recipes curated from stellar bartenders around the country, Good Drinks shows that decadent brunch cocktails, afternoon refreshers, and evening digestifs can be enjoyed by anyone, whether they are drinking alcohol or not.

Edgar Allan Poe

A Best Book of the Year: The Financial Times, Bloomberg, Chicago Tribune, and Detroit Free Press Malcolm Gladwell, host of the podcast Revisionist History and author of the #1 New York Times bestseller Outliers, offers a powerful examination of our interactions with strangers -- and why they often go wrong. How did Fidel Castro fool the CIA for a generation? Why did Neville Chamberlain think he could trust Adolf Hitler? Why are campus sexual assaults on the rise? Do television sitcoms teach us something about the way we relate to each other that isn't true? While tackling these questions, Malcolm Gladwell was not solely writing a book for the page. He was also producing for the ear. In the audiobook version of Talking to Strangers, you'll hear the voices of people he interviewed--scientists, criminologists, military psychologists. Court transcripts are brought to life with re-enactments. You actually hear the contentious arrest of Sandra Bland by the side of the road in Texas. As Gladwell revisits the deceptions of Bernie Madoff, the trial of Amanda Knox, and the suicide of Sylvia Plath, you hear directly from many of the players in these real-life tragedies. There's even a theme song - Janelle Monae's "Hell You Talmbout." Something is very wrong, Gladwell argues, with the tools and strategies we use to make sense of people we don't know. And because we don't know how to talk to strangers, we are inviting conflict and misunderstanding in ways that have a profound effect on our lives and our world.

Houston, We Have a Narrative

More drink. Less Drunk. You deserve a great cocktail—and you don't have to over-indulge to get it! Shims—serious, low-alcohol cocktails—are where everyone can come together, whether it's for the one drink of the evening or when this is but the first of many. This book is your invitation to a world of delicious, sophisticated drinks which provide all their pleasures without walloping you over the head with booze. Celebrate two centuries of the cocktail with recipes for every taste, from the sunny cheerfulness of a Ben's Good Humor to slow sippers like the Bitter Giuseppe. Cheers!

Boozehound

Would life be better without alcohol? It's the nagging question more and more of us are finding harder to ignore, whether we have a "problem" with alcohol or not.

After all, we yoga. We green juice. We meditate. We self-care. And yet, come the end of a long work day, the start of a weekend, an awkward social situation, we drink. One glass of wine turns into two turns into a bottle. In the face of how we care for ourselves otherwise, it's hard to avoid how alcohol really makes us feel... terrible. How different would our lives be if we stopped drinking on autopilot? If we stopped drinking altogether? Really different, it turns out. Really better. Frank, funny, and always judgment free, *Sober Curious* is a bold guide to choosing to live hangover-free, from Ruby Warrington, one of the leading voices of the new sobriety movement. Drawing on research, expert interviews, and personal narrative, *Sober Curious* is a radical take down of the myths that keep so many of us drinking. Inspiring, timely, and blame free, *Sober Curious* is both conversation starter and handbook—essential reading that empowers readers to transform their relationship with alcohol, so we can lead our most fulfilling lives.

Distillery Operations

Mix, Bake, Buzz! *Booze Cakes* features step-by-step recipes for spiking delicious confections with spirits, wine, and beer. These delightfully tipsy desserts are perfect for dinner parties, potlucks, and pitch-ins! You'll find recipes for:

- **Classic Booze Cakes:** All the recipes your grandparents used to bake, including salty-sweet Honey Spice Beer Cake, bourbon-filled Lane Cake frosted with decadent bourbon buttercream, and teeny-tiny yet potent Tropical Fruitcake Cupcakes.
- **Cocktail Cakes:** These brand-new recipes are based on classic cocktails and mixed drinks: A tropical Piña Colada Cake, Mint Julep Cupcakes made with Kentucky bourbon, and creamy, chocolatey Rum-and-Coke Whoopie Pies.
- **Cake Shots:** For the perfect party snack, try bite-sized Long Island Iced Tea Cakes, decadent little Wine-Tasting Cakes, and every imaginable flavor of Jelly Cake Shot.
- **Cakes With A Twist:** These extraordinary cake recipes are made even better with alcohol. Enjoy a Jägermeister-powered Deutsch German Chocolate Cake, Shamelessly Rich Carrot Cake infused with 151-proof rum, and frosty, delicious Spiked Ice-Cream Cake.

Featured throughout are tips and tricks on baking with alcohol, serving suggestions for fun cocktail-cake parties, and yummy cocktail recipes to accompany your confections—plus a handy “Booze Meter” that tracks the total alcohol content in each of these decadent desserts Indulge yourself!

Nature's Nether Regions

Explaining the science behind science fiction and fantasy—from the probable to the impossible From space elevators to interstellar travel, science fiction and fantasy writers have come up with some brilliant, innovative ideas. Yet how plausible are these ideas—for instance, could Mr. Weasley's flying car in the Harry Potter books really exist? Which concepts might happen, and which ones wouldn't work? From the works of Ursula K. Le Guin to *Star Trek* and *Avatar*, this book delves into the most extraordinary details in science fiction and fantasy—such as time warps, shape changing, and rocket launches—and shows readers the physics and math behind the phenomena.

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