

The World Atlas Of Coffee: From Beans To Brewing Coffees Explored, Explained And Enjoyed

'Excellent' - Susy Atkins, the Telegraph For everyone and anyone who wants to understand more about gin, this is the definitive guide - covering the best gins the world has to offer, history and production methods, and the countries that have helped make gin a global success story. Never has there been a more striking revolution in the world of distilled spirits than the current renaissance of gin. With small craft distilleries popping up all over the world, from Texas to Tasmania, more varieties and techniques being used than ever before, and a tapestry of tastes from light and citrusy to big bold savoury notes, gin's appeal is extraordinarily wide and varied. From gin made in small batches from local botanicals, through to large facilities which make some of the world's most recognized gin brands, World Atlas of Gin looks at everything from the botanical to the bottle: how and where botanicals are grown and harvested and their role within the flavour of gin; producers and the stories behind their brands; exactly where, and how, gins are made; and, country by country, the best examples to try. Global cocktails are covered too, including the history and country of origin of some of the best-known mixed gin drinks. Discover the inspirational world of global street styles and the fascinating stories behind them, accompanied by hundreds of stunning photographs. Filled with eye-catching images of 100 styles from around the globe, The World Atlas of Street Fashion is a celebration of those who dare to think differently. Written by acclaimed fashion historian Caroline Cox, The World Atlas of Street Fashion celebrates the invention and creativity to be found in fashion all around the globe. From the Chinese skinheads of Beijing to the feminist funkeiras of São Paulo, the raggare of Stockholm to the Junglists of Whistler, this is world street style as you've never seen it before. Organized geographically by continent, this book examines street style in all its international diversity, by tracing the many and varied ways in which it has developed in different regions of the world, from the streets to the catwalk. From the famous to the niche, the rebellious to the downright revolutionary, The World Atlas of Street Fashion offers a ground-breaking portrait of world street style.

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.

A SCOTSMAN TRAVEL BOOK OF THE YEAR Stranded at Schiphol airport, Ben Coates called up a friendly Dutch girl he'd met some months earlier. He stayed for dinner. Actually, he stayed for good. In the first book to consider the hidden heart and history of the Netherlands from a modern perspective, the author explores the length and breadth of his adopted homeland and discovers why one of the world's smallest countries is also so significant and so fascinating. It is a self-made country, the Dutch national character shaped by the ongoing battle to keep the water out from the love of dairy and beer to the attitude to nature and the famous tolerance. Ben Coates investigates what makes the Dutch the Dutch, why the Netherlands is much more than Holland and why the colour orange is so important. Along the way he reveals why they are the world's tallest people and have the best carnival outside Brazil. He learns why Amsterdam's brothels are going out of business, who really killed Anne Frank, and how the Dutch manage to be richer than almost everyone else despite working far less. He also discovers a country which is changing fast, with the Dutch now questioning many of the liberal policies which made their nation famous. A personal portrait of a fascinating people, a sideways history and an entertaining travelogue, Why the Dutch are Different is the story of an Englishman who went Dutch. And loved it.

From beans to brewing - coffees explored, explained and enjoyed

The Barista Book

Coffee Obsession

Coffee

A Wizard of Earthsea

Oxford Atlas of the World

The World Atlas of Gin

From Steve Powers (Espo) in New York to Kid Zoom in Australia, taking in Banksy's London, Paris as transfigured by Honet and OX, and the gargantuan murals of the Brazilian twins 'Os Gêmeos', this geographical survey of urban art includes the latest works some of the most prolific and interesting artists from around the world. Since its genesis on the East Coast of the United States in the late 1960s, street art has travelled to nearly every corner of the globe, morphing into highly ornate and vibrant new styles. This unique atlas is the first truly geographical survey of urban art. Featuring specially commissioned works from major graffiti and street art practitioners, it offers you an insider's view of the urban landscape as the artists themselves experience it. Organized geographically, by continent and by city - from New York, Los Angeles and Montreal in North America, through Mexico City and Buenos Aires in Latin America, to London, Berlin and Madrid in Europe, as well as Sydney and Tokyo in the Pacific - it profiles more than 100 of today's most important artists and features over 700 astonishing artworks.

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. The worldwide bestseller - 1/4 million copies sold 'Written by a World Barista Champion and co-founder of the great Square Mile roasters in London, this had a lot to live up to and it certainly does. Highly recommended for anyone into their coffee and interested in finding out more about how it's grown, processed and roasted.' (Amazon customer) 'Whether you are an industry professional, a home enthusiast or anything in between, I truly believe this is a MUST read.' (Amazon customer) 'Informative, well-written and well presented. Coffee table and reference book - a winner' (Amazon customer) 'Very impressive. It's amazing how much territory is covered without overwhelming the reader. The abundant photos and images are absolutely coffee-table-worthy, but this book is so much more. I think it would be enjoyable for an obsessed coffee geek or someone who just enjoys their java.' (Amazon customer) For everyone who wants to understand more about coffee and its wonderful nuances and possibilities, this is the book to have. Coffee has never been better, or more interesting, than it is today. Coffee producers have access to more varieties and techniques than ever before and we, as consumers, can share in that expertise to make sure the coffee we drink is the best we can find. Where coffee comes from, how it was harvested, the roasting process and the water used to make the brew are just a few of the factors that influence the taste of what we drink. Champion barista and coffee expert James Hoffmann examines these key factors, looking at varieties of coffee, the influence of terroir, how it is harvested and processed, the roasting methods used, through to the way in which the beans are brewed. Country by country - from Bolivia to Zambia - he then identifies key characteristics and the methods that determine the quality of that country's output. Along the way we learn about everything from the development of the espresso machine, to why strength guides on supermarket coffee are really not good news. This is the first book to chart the coffee production of over 35 countries, encompassing knowledge never previously published outside the coffee industry.

'Written with authority and wit... the perfect guide to the rapidly changing beer scene' - the Guardian As craft brewing continues to go from strength to strength across the world, The World Atlas of Beer is the definitive and essential guide to beer, with information on brews ranging from the Trappist ales of Belgium to the wheat beers of Bavaria, Breton black beers, barrel-aged Californian beers, British bitters, Vietnamese bia hoi, traditional Finnish sahti, and the output of the hundreds of craft breweries around the world, from the USA and Canada, to Japan and even the Easter Islands. It explores the development of beer and the myriad brewing techniques in use today. Country by country the book considers a vast range of beer styles and traditions. Detailed maps describe crucial trends in major territories and features such as matching beer with food and how to pour different kinds of beer complete the picture. Now in a fully updated second edition, this book is the perfect companion to help you explore the best beers the world has to offer.

The World Atlas of Street Fashion

Coffee Art

The Obsessive Quest for the Perfect Coffee

World Atlas of Tea

A Journey into the Hidden Heart of the Netherlands: From Amsterdam to Zwarte Piet, the acclaimed guide to travel in Holland

How Much Should I Train?

The Coffee Recipe Book

The San Francisco Chronicle has called The World Atlas of Wine "a glorious book", and now, in its fourth edition, this treasured classic expands its coverage and enhances its beauty, with stunning updated full-color artwork throughout. 1,400 illustrations, 84 photos, 185 maps, 24 charts.

Perfect your barista technique with over 100 global coffee recipes from chai latte to ristretto - now available in PDF Take a journey from bean to cup with Coffee Obsession, which shows you how to make iconic coffees through step-by-step barista training. From the techniques of roasting, grinding, tamping and brewing to how to make a cappuccino, you'll learn everything you need to know to make the perfect coffee and about the beauty of latte art. Over 100 recipes include brews to suit every taste, from contemporary favourites such as the flat white to classic choices such as the ideal Irish coffee recipe. From french presses to cloth brewers you'll explore all the different equipment you need to create fantastically flavoured coffee, along with a guide through the flavour wheel and "cupping" tasting notes. You'll also go on a voyage through the life of a coffee bean and learn the ideal harvest seasons and roasts of each different bean, all combined with mouth-watering flavour profiles. Coffee Obsession is perfect for coffee lovers who want to make the best cup of coffee in the world in their own home.

The simple art and tradition of brewing the perfect cup--at home. Whether it's a morning drip or an evening espresso martini, amazing coffee is an artform. The Coffee Recipe Book is your guide to understanding how everything comes together for an artisanal coffee drink. With 50 different recipes ranging from classic cappuccino to specialty lattes, there's a delicious option for everyone.

Easily match the expertise of your favorite cafe, with the perfect mix of the techniques and tools needed to give your daily grind a good home. The Coffee Recipe Book includes: Day to night--Coffee

isn't just for morning anymore with drinks like Coconut Coffee Smoothie and Coffee Old-Fashioned. Use your bean--A complete guide to coffee beans will help you select the right roast for every brew. In the details--Understand how components like water, bean style, and serving method all mix into the perfect pour. Brew up the perfect coffee drink just like a barista--in the comfort of your own home.

Tyrone Slothrop, a GI in London in 1944, has a big problem. Whenever he gets an erection, a Blitz bomb hits. Slothrop gets excited, and then, "a screaming comes across the sky," heralding an angel of death, a V 2 rocket. Soon Tyrone is on the run from legions of bizarre enemies through the phantasmagoric horrors of Germany.

Gravity's Rainbow

The World Atlas of Wine

The Coffee Roaster's Handbook

Bills Sydney Food

From the leaf to the cup, the world's teas explored and enjoyed

Why the Dutch are Different

The World Atlas of Street Art and Graffiti

Ged, the greatest sorcerer in all Earthsea, was called Sparrowhawk in his reckless youth. Hungry for power and knowledge, Sparrowhawk tampered with long-held secrets and loosed a terrible shadow upon the world. This is the tale of his testing, how he mastered the mighty words of power, tamed an ancient dragon, and crossed death's threshold to restore the balance.

Go on a journey from bean to brew and explore the history of coffee, its production and how to become an expert barista at home. Are you a coffee lover who wants to learn how to extract the perfect brew? This coffee guide is a must-have for anyone looking for information and inspiration to experiment with different beans, methods, and flavours. Inside this essential go-to guide to all things coffee, you'll discover: - The essential coffee brewing methods and equipment to help you extract and brew all kinds of coffee with confidence - Explore the origins of coffee from how cherries are grown, the process of coffee harvesting, and processing into the coffee beans you know and love - A region-by-region tour of leading coffee-producing countries highlights local processing techniques and different coffee flavour profiles - Visual step-by-step techniques show you how to roast the beans, prepare an espresso shot, steam milk, and make delicious coffees, just like a barista! - Over 70 recipes to suit every taste from warming winter brews to refreshing iced coffees blends for a hot summer day - including dairy-free alternatives to milk too! Improve your appreciation and knowledge of one of the world's favourite pastimes - drinking coffee! Discover the incredible variety of coffee beans grown around the world with profiles from over 40 countries from far-flung places like Vietnam and Bolivia. Readers can delve into coffee tasting and use a tasters wheel to understand the nuances in flavour from bean to bean and understand which notes complement one another. A great gift to the coffee lovers in your life, they'll be able to delve into the preparation of coffee, from roasting, grinding to brewing. Easy step-by-step instructions will show you the common brewing equipment used to make different coffees. Using the techniques that you have learned, explore the recipe section and master the classics, such as the Americano, Flat White and Macchiato, to more unusual choices, like Caffè de Olla and Ice Maple Latte. Brew coffee at home like a pro and start your day right with The Coffee Book.

The 15th edition contains over 200,000 place names, more than any other world atlas, which means even small villages are included in the index and on the maps. It is a benchmark of cartographic excellence, trusted by governments, media and international organisations as well as being a go to reference source for households across the country. It's independent--apolitical and neutral, elegant in an attractive slipcase, and endlessly fascinating.

Produced by the world's leading atlas makers for over 100 years, it's bought by over 1 million people worldwide.

"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 ESSENTIAL NEW GUIDE TO THE BEERS OF THE WORLD

Smart Phone Dumb Phone

Explore the gins of more than 50 countries

A Coffee Lover's Companion with Brewing Tips and Over 50 Recipes

My First Big World Atlas

The Curious Barista's Guide to Coffee

More Than 350 Expressions Tasted - More Than 150 Distilleries Explored

“Cafes are where change happens and people feel most themselves. In this surprising book we see how Japan came of age in the café—where women became free, where people jazz and poetry could reign. And, of course, where coffee is at its perfectionist best. Always a congenial companion and teacher, Merry White shows us a whole society in a beautifully made cup.” —Corby Kummer, The Atlantic “Merry White's book is vital reading for anyone interested in culture and coffee, which has a surprising and surprisingly long history in Japan. Tracing the evolving role of the country's cafes, and taking us on armchair visits to some of the best, White makes us want to board a plane immediately to sample a cup brewed with ‘kodawari,’ a passion bordering on obsession. “ —Devra First, The Boston Globe "Coffee Life in Japan features highly engaging history and ethnographic detail on coffee culture in Japan. Many readers will delight in reading this work. White provides an affectionate, deeply felt, well reasoned book on coffee, cafes, and urban spaces in Japan."—Christine Yano, author of Airborne Dreams: "Nisei" Stewardesses and Pan American World Airways "Combining unmistakable relish for the subject with decades of academic expertise, Merry White skillfully demonstrates that the café, not the teahouse, is a core space in urban Japanese life. Her portrait of their endurance, proliferation, and diversity aptly illustrates how coffee drinking establishments accommodate social and personal needs, catering to a range of tastes and functions. It is a lovely and important book not only about the history and meanings of Japan's liquid mojo, but also about the creation of new urban spaces for privacy and sociality." —Laura Miller, author of Beauty Up: Exploring Contemporary Japanese Body Aesthetics

Most of us can't make it through morning without our cup (or cups) of joe, and we're not alone. Coffee is a global beverage: it's grown commercially on four continents and consumed enthusiastically on all seven—and there is even an Italian espresso machine on the International Space Station. Coffee's journey has taken it from the forests of Ethiopia to the fincas of Latin America, from Ottoman coffee houses to “Third Wave” cafés, and from the simple coffee pot to the capsule machine. In *Coffee: A Global History*, Jonathan Morris explains both how the world acquired a taste for this humble bean, and why the beverage tastes so differently throughout the world. Sifting through the grounds of coffee history, Morris discusses the diverse cast of caffeinated characters who drank coffee, why and where they did so, as well as how it was prepared and what it tasted like. He identifies the regions and ways in which coffee has been grown, who worked the farms and who owned them, and how the beans were processed, traded, and transported. Morris also explores the businesses behind coffee—the brokers, roasters, and machine manufacturers—and dissects the geopolitics linking producers to consumers. Written in a style as invigorating as that first cup of Java, and featuring fantastic recipes, images, stories, and surprising facts, *Coffee* will fascinate foodies, food historians, baristas, and the many people who regard this ancient brew as a staple of modern life.

Bringing planet earth to life, this colourful and fun addition to Lonely Planet Kids takes you on a trip around the world that you'll never forget. Filled with continental and regional maps, lively text, an entry for every country on the planet, plus mind-blowing facts, and an emphasis on the species that live on our planet, this is an essential resource for young readers wanting to learn about the world. With 240 pages of illustrated maps, engaging infographics, mind-blowing photography and a large dose of humour, this fun and informative world guide, written by children's author and wildlife enthusiast Alexa Ward, is the definitive guide to what our planet is really like. From exploration of indigenous peoples all over the globe, to illustrations of festivals in Brazil and each country's individual history, young readers will be enticed to go on a journey to some of the furthest corners of the globe, learning intriguing facts as they go. Take a trip around the world that you'll never forget with the Amazing World Atlas! About Lonely Planet Kids: Lonely Planet Kids - an imprint of the world's leading travel authority Lonely Planet - published its first book in 2011. Over the past 45 years, Lonely Planet has grown a dedicated global community of travellers, many of whom are now sharing a passion for exploration with their children. Lonely Planet Kids educates and encourages young readers at home and in school to learn about the world with engaging books on culture, sociology, geography, nature, history, space and more. We want to inspire the next generation of global citizens and help kids and their parents to approach life in a way that makes every day an adventure. Come explore!

Bill Granger explores the whole food culture in Sydney, from the food trends to beachside eating society. The author highlights the best culinary spots in Sydney, the places where he shops for ingredients, and what inspires his recipes.

The Official Downton Abbey Afternoon Tea Cookbook

Stuff Every Coffee Lover Should Know

The World Atlas of Whisky

A Modern Guide for Everyone

The World Atlas of Tattoo

The First Book of Earthsea

Craft Coffee

This atlas is packed with information about the way in which communities and cultures across the world have been shaped by their local

environments and it looks at the ideas and initiatives which are shaping the future.

There's nothing like a good cup of coffee in the morning, right? Most people simply buy their espresso, latte, or macchiato from their local coffee shop and be done with it. To others, however, their morning cup of coffee is more than just a swipe of a credit card and a quick energy boost—it's an art form. With this book, world-renowned latte artist and barista Hiroshi Sawada offers step-by-step instructions on how to make more than fifty delicious coffee drinks. Including recipes for some of the popular drinks in this world—lattes, americanos, cappuccinos, espressos, mochas—and world-class tips from Sawada himself, this coffee compendium is the premier guide for aspiring baristas and amateur home brewers alike. These invaluable skills can be applied either at home or in a professional setting—helping even the most seasoned barista hone their craft. In addition to the recipes, learn the intricacies of the pour, about the different varieties of beans and how to store them, and all the crucial elements necessary to make the perfect cup.

In official partnership with Downton Abbey and with over 150 stunning photographs featuring stills from across the series and right up to the latest film release, this collection of 70 delicious tea recipes is a lavish celebration of the elegant institution of afternoon tea. With a foreword by Gareth Neame, executive producer of Downton Abbey, this carefully curated selection of tea recipes spans the world of Downton, from intimate afternoon tea taken in the drawing-room to glamorous tea parties in the garden, covering different types of tea, curds, preserves and creams, as well as classic recipes and serving suggestions for accompaniments such as scones and biscuits, cakes and tarts, sandwiches and savoury bites. With a brief history of tea at Downton Abbey and guide to the etiquette and decorum for afternoon tea, the book is and full of photographs and quotes from Downton characters, so you can recreate the rich traditions and flavours of Downton Abbey Afternoon Tea time and time again.

While Scotland gave birth to whisky, its progeny now populate all four corners of the globe - from the U.S. to Japan, South Africa to Scandinavia. Today whisky sales are booming, making the timing perfect for this massive, witty, gorgeously illustrated volume. An ideal whisky "bible" for either connoisseur or neophyte, THE WORLD ATLAS OF WHISKY covers the history, process, distilleries and expressions of the world great whiskies, complete with detailed maps and 150 labels.

An A-Z of coffee, from growing & roasting to brewing & tasting

God in a Cup

A Complete Guide to the Wines and Spirits of the World

How to Make Coffee

Barista Tips * Recipes * Beans from Around the World

Coffee Life in Japan

Coffee Atlas of Ethiopia

Starting with basic skills and patterns, readers will learn how to create the crema (the froth that acts as a canvas in the coffee cup) and how to produce the hearts, rosettas and tulips that will be used as the basis to form more complicated artworks. There are 60 designs to try, including The Swan, The Unicorn, and frothy 3-D babyccino animals. Dhan Tamang is a world-renowned latte artist particularly known for his use of colour, and now you too can create impressive multicolored designs following Dhan's step-by-step instructions. By the end of this book you will be able to free pour, etch, stencil and sculpt stunning images, which will delight family members and dinner party guests alike.

An illustrated lifestyle cookbook on the Swedish tradition of fika--a twice-daily coffee break--including recipes for traditional baked goods, information and anecdotes about Swedish coffee culture, and the roots and modern incarnations of this cherished custom. Sweden is one of the world's top coffee consuming nations, and the twice-daily social coffee break known as fika is a cherished custom. Fika can be had alone or in groups, indoors or outdoors, while traveling or at home. A time to take a rest from work and chat with friends or colleagues over a cup and a sweet treat, fika reflects the Swedish ideal of slowing down to appreciate life's small joys. In this adorable illustrated cookbook, Anna Brones and Johanna Kindvall share nearly fifty classic recipes from their motherland—from cinnamon buns and ginger snaps to rhubarb cordial and rye bread—allowing all of us to enjoy this charming tradition regardless of where we live.

Coffee has never been better, or more interesting, than it is today. Coffee producers have access to more varieties and techniques than ever before and we, as consumers, can share in that expertise to make sure the coffee we drink is the best we can find. Where coffee comes from, how it was harvested, the roasting process and the water used to make the brew are just a few of the factors that influence the taste of what we drink. Champion barista and coffee roaster James Hoffmann examines these key factors, looking at varieties of coffee, the

influence of terroir, how it is harvested and processed, the roasting methods used, through to the way in which the beans are brewed. Country by country - from Bolivia to Zambia - he then identifies key characteristics and the methods that determine the quality of that country's output. Along the way we learn about everything from the development of the espresso machine, to why strength guides on supermarket coffee are really not good news. This is the first book to chart the coffee production of over 35 countries, encompassing knowledge never previously published outside the coffee industry. For everyone who wants to understand more about coffee and its wonderful nuances and possibilities, this is the book to have.

How Much Should I Train is for anyone looking for a deeper understanding of how to modify training programs for the best results. The Volume Landmarks can be applied to all areas of sport, fitness, and health promotion. This book outlines how to properly dose training volumes in an individually periodized approach, with considerations for dieting and athlete development over time. The Volume Landmarks are a set of tools to help ensure the athlete is always making progress, by steering clear of both undertraining and overtraining. They also play a vital role in guiding athletes towards progressing in key areas without having to make the sacrifice of deconditioning in others. In a nutshell, the Volume Landmarks provide a clear and unambiguous approach for how to periodize training volumes over time. For more from Renaissance Periodization follow us at: [@rpstrengt](https://renaissanceperiodization.com/Instagram)

An Introduction to the Volume Landmarks

The Science Behind the Bean

Amazing World Atlas 2

The Coffee Book

World Atlas of Beer

Fika

The Art of The Swedish Coffee Break, with Recipes for Pastries, Breads, and Other Treats [A Baking Book]

A cup of tea is an everyday pleasure for people the world over. And increasingly there is a dizzying array of teas to choose from - from robust black tea to elegant green tea and everything in between. In fact every tea has a fascinating story to tell about the place in which it grew - from soil, climate and altitude to the choices its producers made in processing it. Then there are the myriad ways in which that tea can be prepared for your daily cup. Tea mixologist Krisi Smith sets out what you need to know to appreciate teas of all descriptions - from harvesting and processing methods for different varieties to how to make the perfect cup. The world's key tea-growing regions and their best products are identified and their taste profiles explained - from China, Taiwan, Japan, India and Sri Lanka to Nepal, Vietnam and East Africa. The world of tea is fast-moving and Krisi also includes info on everything from blending teas to your own taste and some innovative recipes, to health benefits and the perfect kit to make your brew truly delicious.

An A-Z compendium of everything you need to know about coffee, from a champion barista. Coffee is more popular than ever before - and more complex. The Coffee Dictionary is the coffee drinker's guide to the dizzying array of terms and techniques, equipment and varieties that go into creating the perfect cup. With hundreds of entries on everything from sourcing, growing and harvesting, to roasting, grinding and brewing, three-time UK champion barista and coffee expert Maxwell Colonna-Dashwood explains the key factors that impact the taste of your drink. Illustrated throughout and covering anything from country of origin, variety of bean and growing and harvesting techniques to roasting methods, brewing equipment, tasting notes - as well as the many different coffee-based drinks - The Coffee Dictionary is the final word on coffee.

Provides maps and satellite photography that reflect the most recent political, economic, and demographic statistics, and presents articles addressing the environment and population matters in major cities of the world.

This pocket-sized handbook is the perfect gift for coffee connoisseurs, those looking to grind and brew their own beans, and anyone who appreciates a cup of coffee with or without caffeine. If you're like most people, you start every day with a hot cup of joe. But beyond your steaming morning mug, there's a whole culture of coffee waiting to be discovered. There are dozens of distinct brewing methods and recipes, with bean type, processing method, roast, and preparation working together to create unique tastes, textures, and aromas. Coffee is embedded in the traditions of many cultures around the world and is shared with others through ceremonies that integrate unique customs, foods, and accessories. Within the pages of this guide, coffee lovers of all levels will find useful information, helpful how-tos, and fascinating trivia about their beloved beverage, including · Highlights from Coffee History · Anatomy of the Coffee Cherry · Freshness in Coffee · Caffeine Content 101 · Popular Espresso Drinks · Coffee Cocktails So get ready to read about the world's best coffee-growing regions, learn how to host a coffee cupping like a pro, get tips for buying ethically sourced beans, and much, much more!

The Original and Classic Recipe Collection

Free Yourself from Digital Addiction

The Coffee Dictionary

A Manual

A How-To Guide for Home and Professional Roasters

The World Atlas of Coffee From beans to brewing - coffees explored, explained and enjoyed Hachette UK

Follow the ultimate coffee geeks on their worldwide hunt for the best beans. Can a cup of coffee reveal the face of God? Can it become the holy grail of modern-day knights errant who brave hardship and peril in a relentless quest for perfection? Can it change the world? These questions are not rhetorical. When highly prized coffee beans sell at auction for \$50, \$100, or \$150 a pound wholesale (and potentially twice that at retail), anything can happen. In *God in a Cup*, journalist and late-blooming adventurer Michaela Weissman treks into an exotic and paradoxical realm of specialty coffee where the successful traveler must be part passionate coffee connoisseur, part ambitious entrepreneur, part activist, and part Indiana Jones. Her guides on the journey are the nation's most heralded coffee business hotshots: Counter Culture's Peter Giuliano, Intelligentsia's Geoff Watts, and Stumptown's Duane Sorenson. With their obsessive standards and fiercely competitive baristas, these roasters are creating a new culture of coffee connoisseurship in America—a culture in which \$10 lattes are both a purist's pleasure and a way to improve the lives of third-world farmers. If you love a good cup of coffee—or a great adventure story—you'll love this unprecedented up-close look at the people and passions behind today's best beans. "Weissman illustrates how the origin, flavor compounds and socioeconomic impact of a cup of coffee are relevant now more than ever. . . . Tagging along behind the main characters in today's specialty coffee scene, [she] travels from the exotic to the expected to artfully deconstruct the connoisseur's cup of coffee." —Publishers Weekly

From bean to brew--a complete guide to coffee roasting for beginners and professionals alike Now you can master the art of coffee roasting--with its heavenly aromas and full-bodied flavors--all on your own. The *Coffee Roaster's Handbook* is packed with practical information for roasters of any level, whether you're just getting started or you're already a coffee-roasting connoisseur. From selecting and purchasing green coffee beans to storing and cupping your roasts, this colorfully illustrated handbook has all the comprehensive, roasting-related knowledge you'll need to create and enjoy your own delicious coffee. You'll find a deep dive on the science of coffee roasting, tips on how to spot bean defects, a how-to guide to evaluating your roasts, and so much more. Now, go forth and roast! The *Coffee Roaster's Handbook* includes: A brief history of coffee--Learn all about the origins of coffee, including primitive roasting methods, its introduction to worldwide trade markets, and its evolution to today. Essential roasting equipment--Explore helpful info about at-home and commercial equipment, from air-popper-style roasters to large drum roasters, and other important tools like thermometers, afterburners, and beyond. Quick reference guide--Discover an illustrated guide to roasting with a small or large drum roaster, from start to finish. Master the art of coffee roasting with *The Coffee Roaster's Handbook*!

How to Make Coffee explores the scientific principles behind the art of coffee making, along with step-by-step instructions of all the major methods, and which beans, roast, and grind are best for them. This book also covers topics such as: The history of the bean Chemical composition Caffeine and decaf Milk Roasting and grinding Machines and gadgets . . . and many more Caffeine is the most widely consumed mind-altering molecule in the world; we cannot get enough of it. How is it that coffee has such a hold? Its chemistry; the molecular structure of caffeine and the flavour-making phenols and fats that can be lured out from the bean by roasting, grinding and brewing. Making good coffee depends on understanding the science: why water has to be at a certain temperature, how roast affects taste, and what happens when you add cream. This book lays out the scientific principles for the coffee-loving non-scientist; stick to these and you will never drink an ordinary cup of joe again.

50 Coffee and Espresso Drinks to Make at Home

The Times Comprehensive Atlas of the World

Barefoot Books World Atlas

The New Rules of Coffee

A Global History

Lively and informative, The World Atlas of Tattoo is a superbly illustrated and compelling reference book that, through examining the meeting point between tattoo artists and their personal understanding of their environment, presents a well-informed and nuanced account of what has become a widespread art practice.

Organized geographically, each section is introduced by a short historical overview of the types of tattooing traditionally practised in that area of the world, enabling the reader to trace historical threads in the careers of some of the profiled tattooers, as well as marvel at how other artists have managed to create novel forms of tattooing that transcend any previous context. The book also tracks the movement of styles from their indigenous settings to diasporic communities, where they have often been transformed into creative, multicultural, hybrid designs. Written by an international team of scholars, historians and journalists, this comprehensive atlas will enlighten and excite anyone who is passionate about tattoo art in its many forms worldwide.

Do you pull out your phone at every idle moment? Do hours slip away as you mindlessly scroll? Has your smartphone added a level of detachment between you and the outside world? Sadly technology which should be a wonderful boon to us has started to blight our lives. The average adult spends nearly ten hours a day looking at digital screens, leading to unprecedented levels of stress, isolation, procrastination and inertia. The fact is that digital dependence is an addiction and should be treated as such. Allen Carr's Easyway is a breath of fresh air when it comes to addiction treatment. Tried and tested as an incredibly successful stop-smoking method, its principles have since been applied to other addictions such as alcohol, gambling and caffeine with outstanding results. Here, for the first time,

the Easyway method has been used to overcome digital addiction, and it really works! Smart Phone Dumb Phone rewires our relationship to technology. By unravelling the brainwashing process behind our addictive behaviour, we are freed from dependence and can reassert control over our time and productivity. Including 20 practical steps to help you along your way, this wonderful guide will release you from the clutches of your smartphone and allow you to live in the moment. It truly is the easyway.