

Proof: The Science Of Booze

This book is a backstage pass into the world of small-scale distilling of whiskies, gins, vodkas, brandies, and more. The reader, the ultimate spirits aficionado, will learn how water and grain are transformed into the full range exquisite, timeless liquors. There are few books available that explore the actual craft of distilling in such detail. Most of the other spirits books chronicle the historical side of the distilling world or focus on the flavors of various vintages. Our book will be the consummate insider's guide to distilling techniques. Bill Owens' original photography, the result of two cross-country road trips, offers comprehensive illustration of the microdistilling world.

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

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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

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traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. *Liquid Intelligence* is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, *Liquid Intelligence* is the ultimate standard—one that no bartender or drink enthusiast should be without.

THE DEFINITIVE GUIDE TO ALCOHOL AND YOUR HEALTH Alcohol - a simple molecule that can induce so much pleasure and pain at the same time... As the most harmful drug in the UK, it has a profound and wide-reaching impact on our health and on society at large. *Drink?* is the first book of its kind, written by a scientist and rooted in 40 years of medical research and hands-on experience treating patients. Professor David Nutt cuts

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through the noise to explain the long- and short-term effects of alcohol, makes complex science digestible and takes readers through its journey inside the body and brain from the very first sip. Drink? holds the key to all the questions you want to know the answers to, covering mental health, sleep, hormones, fertility and addiction. It sheds light on what 'responsible drinking' truly means and equips us with the essential knowledge we all need to make rational, informed decisions about our consumption now and in the future.

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

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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.

Ultimate Guide to Spirits & Cocktails Bar Book

Why the Conventional Pregnancy Wisdom is Wrong and What You Really Need to Know

The Action of Alcohol on Man

Distillery Operations

How to Distill

Low-Alcohol Cocktails to Keep You Level

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Investigates the history of alcohol as a controversial and ubiquitous part of western culture and Christianity, tracing its use in ancient civilizations, profiling famous drinkers, and evaluating the role of alcohol in such events as the Revolution and the Prohibition. 20,000 first printing.

*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.*

90 no-alcohol cocktail recipes from top bartenders across the country
"Wolke is Martha Stewart with a PhD." —American Scientist
"Wolke, longtime professor of chemistry and author of the Washington Post column Food 101, turns his hand to a Cecil Adams style compendium of questions and answers on food chemistry. Is there really a difference between supermarket and sea salt How is

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sugar made? Should cooks avoid aluminum pans? Interspersed throughout Wolke's accessible and humorous answers to these and other mysteries are recipes demonstrating scientific principles. There is gravy that avoids lumps and grease; Portuguese Poached Meringue that demonstrates cream of tartar at work; and juicy Salt-Seared Burgers.... With its zest for the truth, this book will help cooks learn how to make more intelligent choices." —Publishers Weekly

The New Science of Alcohol and Your Health

A Good Drink

Relapse and the Symptoms of Sobriety

A Portrait of Islay and its whiskies

The Joy of Home Distilling

Every Silver Lining Has a Cloud

Expecting Better

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 Pi ñ a Colada Cake, Mint Julep Cupcakes made with Kentucky bourbon, and

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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!

Presents a look at the science of alcohol production and consumption, from the principles behind the fermentation, distillation, and aging of alcoholic beverages, to the psychology and neurobiology of what happens after it is consumed.

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

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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.

ProofThe Science of BoozeHoughton Mifflin Harcourt

A Short History of Drunkenness

An Enthusiast's Guide to the Artisan Distilling of Potent Potables

Edgar Allan Poe

Boozehound

Whisky Island

A Guide to Their History, Production, and Enjoyment

The Science of Booze

Worldwide - whisky has never been in better shape. Despite the recession, new distillation capacity is being added at a record pace and new consumers in new markets are entering the arena. Distillers are experimenting with new finishes, packaging and marketing techniques and amongst consumers there is a hunger for knowledge and informed commentary. The Science and Commerce of Whisky is written by two acknowledged authorities in the area and fills a significant gap in the literature. It will provide a uniquely authoritative overview of a developing and dynamic sector reflecting best current practice and combine this with a historical perspective, production expertise and insightful, expert market and marketing commentary. The

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style is readable and accessible and will appeal to undergraduates on appropriate degree courses, industry and craft practitioners and the many whisky enthusiasts around the world.

Nine out of ten people who quit drinking relapse at least once. Every Silver Lining Has a Cloud shows why its not just once without pithy slogans or trademarked solutions. From the author of *What the Early Worm Gets*, a startling book defining Alcoholism, heres a book explaining how and why relapse happens, how to hold it at bay and why every American should care. Sobriety is a state of illness and its symptoms, left untreated, lead directly to lapse. Addressing the Symptoms of Sobriety is essential. Why would any sober Alcoholic return to the misery? What are the Symptoms of Sobriety and how do Alcoholics and non-Alcoholics guard against them? What four overlooked stressors trip up recovery? Can you hit bottom sober? The narrative dashes along peaks of anger, joy, desperation, relief and hope interspersed with solid data on the disease and guidance for avoiding relapse traps. Its not enough to just stop drinking.

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* From kelly green to millennial pink, our world is graced with a richness of colors. But our human-made colors haven't always matched nature's kaleidoscopic array. To reach those brightest heights required millennia of remarkable innovation and a fascinating exchange of ideas between science and craft that's allowed for the most luminous manifestations of

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our built and adorned world. In *Full Spectrum*, Rogers takes us on that globe-trotting journey, tracing an arc from the earliest humans to our digitized, synthesized present and future. We meet our ancestors mashing charcoal in caves, Silk Road merchants competing for the best ceramics, and textile artists cracking the centuries-old mystery of how colors mix, before shooting to the modern era for high-stakes corporate espionage and the digital revolution that's rewriting the rules of color forever. In prose as vibrant as its subject, Rogers opens the door to Oz, sharing the liveliest events of an expansive human quest--to make a brighter, more beautiful world--and along the way, proving why he's "one of the best science writers around." *National Geographic

A serious and stylish look at sophisticated nonalcoholic beverages by a former *Bon Appétit* editor and James Beard Award nominee. □ Julia Bainbridge resets our expectations for what a □drink□ can mean from now on. □□ Jim Meehan, author of *Meehan's Bartender Manual* and *The PDT Cocktail Book* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY *Bon Appétit* □ *Los Angeles Times* □ *Wired* □ *Esquire* □ Garden & Gun 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 an extensive pantry section, tips for sourcing ingredients, and recipes curated from stellar

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bartenders around the country—including Verjus Spritz, Chicha Morada Agua Fresca, Salted Rosemary Paloma, and Tarragon Cider—Good Drinks shows that decadent brunch cocktails, afternoon refreshers, and evening digestifs can be enjoyed by anyone and everyone.

The Ultimate Guide to Making Your Own Vodka, Whiskey, Rum, Brandy, Moonshine, and More

A Cultural History of Alcohol

Drink?

Whiskies Galore

What Einstein Told His Cook: Kitchen Science Explained

Modern Medicinal Cocktails

In Pursuit of Sustainable Spirits

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

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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.

Island whiskies have long held a fascination and a powerful emotional draw on whisky drinkers the world over. Their special combination of heritage, mystique, and remote location captures the imagination; their highly distinctive flavours are often imitated but seldom bettered. There have been few books on island whisky and none written in recent years. But Whiskies Galore is not your average whisky book. It is not merely a catalogue of distilleries, but a story of discovery and adventure. Join Ian Buxton on a personal journey across Scotland's islands, where he learns to fish with high explosives, ends up hurling his dinner into the sea, and comes face to face with a basking shark. Combining an expert's knowledge of whisky with a travel writer's fondness for anecdote, and with a keen description of place, he provides a special treat for all who love the islands' magical drams.

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"The Oxford Companion to Spirits and Cocktails presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars"--

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 Romans got rat-arsed, and find out how bars in the Wild West were never quite like in

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the movies. This is a history of the world at its inebriated best.

Whisky

Drink

How to Make and Drink Whiskey

From absinthe & brandy to gin & whisky, the world's finest artisan spirits unearthed, explained & enjoyed

Booze Cakes

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

Sober Curious

Discover the techniques behind crafting your favorite concoctions from this first and only compilation of the renowned Formula List creations from Apotheke, the original New York City cocktail apothecary that applies mixology to the world of plant science wellness. With its 1800s-Parisian-absinthe-den vibe combined with an air of opium-den secrecy, Apotheke is a unique urban apothecary that provides a multi-sensory experience for its clientele. Talented botany-minded mixologists, dressed in lab coats labeled “Dispensing Chemist,” experiment behind the glowing marble bar with local and exotic herbs, botanicals, and tinctures. Much like herbalists and apothecaries have done for thousands of years, they balance science, art, and flavor cultivating healing ingredients in boundary-shattering cocktail formulas that offer the amazing healing

power of plants. In Apotheke, the creators of the popular speakeasy with locations in Manhattan and Los Angeles share their holistic approach to drinking well, delving into the use of alcohol as medicine, the story of the establishment's creation, and exploring the signature house-made ingredients; local and organic botanicals, tinctures, and produce; and ancient healing herbal combinations that have put the storied speakeasy on the map. With a beautiful design that echoes the award-winning décor of their establishments, this modern wellness handbook also features the first-ever compilation of fifty of Apotheke's renowned Formula List creations to recreate the flavorful medicinal mixology of Apotheke at home, with recipes such as Kale in Comparison, Forlorn Dragon, Sitting Buddha, and Paid Vacation. Cheers to good health!

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.

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available to the public. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

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.

Alcohol-Free Recipes for When You're Not Drinking for Whatever Reason

How the Science of Color Made Us Modern

Why We Drink and Abuse Alcohol

The Blissful Sleep, Greater Focus, Limitless Presence, and Deep Connection Awaiting Us All on the Other Side of Alcohol

Confections Spiked with Spirits, Wine, and Beer

The Absolutely True Diary of a Part-Time Indian

Apotheke

FREAKONOMICS meets WHAT TO EXPECT WHEN YOU'RE EXPECTING in this groundbreaking guidebook. Award-winning Emily Oster debunks myths about pregnancy to empower women while they're expecting. Pregnancy is full of rules. Pregnant women are often treated as if they were children, given long lists of items to avoid-alcohol, caffeine, sushi- without any real explanation from their doctors about why. They hear frightening and contradictory myths about everything from weight gain to sleeping on your back to bed rest from friends and pregnancy books. In EXPECTING BETTER, Oster shows that the information given to pregnant women is sometimes wrong and almost always oversimplified. When Oster was expecting her

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first child, she felt powerless to make the right decisions for her pregnancy so Oster drew on her own experience and went in search of the real facts about pregnancy using an economist's tools. Economics is the science of determining value and making informed decisions. To make a good decision, you need to understand the information available to you and to know what it means to you as an individual. EXPECTING BETTER overturns standard recommendations for alcohol, caffeine, sushi, bed rest, and induction while putting in context the blanket guidelines for fetal testing, weight gain, risks of pregnancy over the age of thirty-five, and nausea, among others. Oster offers the real-world advice one would never get at the doctor's office. Knowing that the health of your baby is paramount, readers can know more and worry less. Having the numbers is a tremendous relief-and so is the occasional glass of wine. This groundbreaking guidebook is as fascinating as it is practical. 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.

This book is not simply a reference book and collection of recipes, but also a travel guide through the international world of spirits and 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

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and brain. 25,000 first printing.

E-book Included

The Oxford Companion to Spirits and Cocktails

Liquid Intelligence: The Art and Science of the Perfect Cocktail

90 Non-Alcoholic Recipes for Mindful Drinking

A Complete Guide from Still Design and Fermentation through Distilling and Aging Spirits

How to Lose the Booze for Dry January, Sober October, and Any Other Alcohol-Free Month

Low-Alcohol Drinks for Any Occasion

A new generation of urban bootleggers is distilling whiskey at home, and cocktail enthusiasts have embraced the nuances of brown liquors. Written by the founders of Kings County Distillery, New York City's first distillery since Prohibition, this spirited illustrated book explores America's age-old love affair with whiskey. It begins with chapters on whiskey's history and culture from 1640 to today, when the DIY trend and the classic cocktail craze have conspired to make it the next big thing. For those thirsty for practical information, the book next provides a detailed, easy-to-follow guide to safe home distilling, complete with a list of supplies, step-by-step instructions, and helpful pictures, anecdotes, and tips. The final section focuses on the contemporary whiskey scene, featuring a list of microdistillers, cocktail and food recipes from the country's hottest mixologists and chefs, and an opinionated guide to building your own whiskey collection. Praise for The Kings County Distillery Guide to Urban Moonshining: "The moonshining world is notoriously full of orally-perpetuated misinformation and

the legitimate whiskey industry is full of marketing lies and half-truths; Spoelman and Haskell have thankfully defied those traditions and released an educational book of honesty and transparency.”

—Serious Eats

*This is a reissue edition of the previously published title **Peat Smoke and Spirit** (9780747245780), published in 2005. 'This is not simply an appreciation of whisky, but a voyage into the history and geography of a tiny Scottish island' **Daily Mail** Those who discover malt whisky quickly learn that the malts made on the Isle of Islay are some of the wildest and most characterful in the malt-whisky spectrum. In **Whisky Island**, Islay's fascinating story is uncovered: from its history and stories of the many shipwrecks which litter its shores, to the beautiful wildlife, landscape and topography of the island revealed through intimate descriptions of the austere beautiful and remote countryside. Interleaved through these different narrative strands comes the story of the whiskies themselves, traced from a distant past of bothies and illegal stills to present-day legality and prosperity. The flavour of each spirit is analysed and the differences between them teased out, as are the stories of the notable men and women who have played such an integral part in their creation.*

Intended for the craft whiskey distiller who aims to make excellent quality malt whiskey through artisan distillation methods, this manual gives detailed instructions on how to distill one barrel (53 gallons) of 120-proof malt whiskey. This manual adapts the all-grain recipes from the mashing (brewing) process used by commercial malt whiskey distilleries, and details the crucial double-distillation method employed by most of renowned malt whiskey producers.

*While some may wonder, “Does the world really need another flavored vodka?” no one answers this question quite so memorably as spirits writer and raconteur Jason Wilson does in **Boozehound**. (By the way, the short answer is no.) A unique blend of travelogue, spirits history, and recipe collection,*

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Boozehound explores the origins of what we drink and the often surprising reasons behind our choices. In lieu of odorless, colorless, tasteless spirits, Wilson champions Old World liquors with hard-to-define flavors—a bitter and complex Italian amari, or the ancient, aromatic herbs of Chartreuse, as well as distinctive New World offerings like lively Peruvian pisco. With an eye for adventure, Wilson seeks out visceral experiences at the source of production—visiting fields of spiky agave in Jalisco, entering the heavily and reverently-guarded Jägermeister herb room in Wolfenbüttel, and journeying to the French Alps to determine if mustachioed men in berets really handpick blossoms to make elderflower liqueur. In addition, Boozehound offers more than fifty drink recipes, from three riffs on the Manhattan to cocktail-geek favorites like the Aviation and the Last Word. These recipes are presented alongside a host of opinionated essays that cherish the rare, uncover the obscure, dethrone the overrated, and unravel the mysteries of taste, trends, and terroir. Through his far-flung, intrepid traveling and tasting, Wilson shows us that perhaps nothing else as entwined with the history of human culture is quite as much fun as booze.

Distilled

The Art of the Shim

Fundamentals of Distillery Practice

The Fever Called Living

The Complete Book of Spirits

Technology, Production and Marketing

The Kings County Distillery Guide to Urban Moonshining

Written specifically for use in the educational program of the production division

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of Seagram Distillers Corporation, this volume provides a fundamental explanation of the physical and chemical processes involved in the operation of a grain alcohol distillery.

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!

"Insightful tour de force... Farrell's writing is as informative as it is intoxicating" - Publishers Weekly As a bartender, Shanna Farrell not only poured spirits, but learned their stories--who made them and how. In *A Good Drink*, Farrell goes in search of the bars, distillers, and farmers who are driving a transformation to sustainable spirits. She meets mezcaleros in Guadalajara who are working to preserve traditional ways of producing mezcal; a London bar owner who has eliminated individual bottles and ice; and distillers in South Carolina who are bringing a rare variety of corn back from near extinction, among many others. Fo

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readers who have ever wondered who grew the pears that went into their brand or why their cocktail is an unnatural shade of red, *A Good Drink* will be an eye-opening tour of the spirits industry. For anyone who cares about the future of the planet, it offers a hopeful vision of change, one pour at a time.

Whisky: Technology, Production and Marketing explains in technical terms the science and technology of producing whisky, combined with information from industry experts on successfully marketing the product. World experts in Scotch whisky provide detailed insight into whisky production, from the processing of raw materials to the fermentation, distillation, maturation, blending, production of co-products, and quality testing, as well as important information on the methodology used for packaging and marketing whisky in the twenty-first century. No other book covers the entire whisky process from raw material to delivery to market in such a comprehensive manner and with such a high level of technical detail. Only available work to cover the entire whisky process from raw material to delivery to the market in such a comprehensive manner. Includes a chapter on marketing and selling whisky. Foreword written by Alan Rutherford, former Chairman and Managing Director of United Malt and Grain Distillers Ltd.

Good Drinks

The Dry Challenge

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Craft of Whiskey Distilling

Full Spectrum

The Art of Distilling Whiskey and Other Spirits

Zero Proof

The Science and Commerce of Whisky

“The definitive guide to giving up booze.”—People Foreword by Lo Bosworth For many people, drinking a glass of beer or wine after work is a part of everyday life. But did you know taking a break from drinking (even for just a month!) has extreme benefits and can be incredibly life-changing? From losing weight, to saving money, to sleeping better at night, the overall health and mental gains of going dry for a month are endless. Whether you’re eager to try Dry January or simply want to lessen your quarantine drinking habits in a positive and approachable way, as daunting as it may seem, you too can do it! Understandably, more and more people have been turning to alcohol as a coping mechanism to get through the pandemic, but maybe this is a good time to ask yourself: Are you waking up feeling out of sorts more often than you’d like to be? Offering friendly support and encouragement and filled with engaging activities to help you prepare –and complete – a full alcohol-free month, The Dry Challenge provides an easy step-by-step guide for completing your first Dry January, Sober October, or

any other alcohol-free month. You'll find plenty of booze-free activities from prompts to checklists to the best mocktail recipes around. From making a plan to sharing the news with friends and family (and what to do when someone tries to sabotage your boozeless journey) to getting back on track if you slip up and have a drink (or two), we got you covered. Trend journalist, on-air host, and lifestyle expert Hilary Sheinbaum has been participating in Dry January for the past four years. What started out as a bet with a friend to see who could go the longest without taking a sip of alcohol during January became a ritual she looked most forward to every year. As friends, family, and readers turned to her for advice on how to start their own dry month journeys, Hilary realized everyone's motivations differed greatly. The decision to give up alcohol is deeply personal and making the choice to stop drinking for any length of time can be discouraging given how normalized alcohol culture is in our society. Have you noticed we use every celebratory event as an excuse to get our drink on? But you don't have to do it alone! In The Dry Challenge, you'll find a best friend support system ready to help you tackle the challenges of forgoing alcohol for a month and encourage you every step of the way to the finish line. In The Dry Challenge, you'll:

- Discover the health, mental, and financial benefits of living a month without booze*
- Learn how to*

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combat social pressures from our current drinking culture · Find fun non-boozy activities everyone can participate in (including making delicious “zero-proof” drinks and throwing the best nonalcoholic shindigs)

Gorgeously packaged and filled with bold colors and graphics, The Dry Challenge is the ultimate interactive guide to staying booze free for one month (yes, this includes champagne!). Written with humor, compassion, and insight, this book will help you achieve your goal of completing an alcohol-free month, one less drink at a time.

In How to Distill, you'll learn every aspect of home distilling, from the fundamentals to controlling flavor development to packaging. Whether you want straightforward information for your first distillation or you're a home distiller looking to learn more and perfect your craft, you've come to the right place. In this book, certified industry expert and knowledgeable home distiller Aaron Hyde lays out the how and why of all the key processes, starting at the mash and fermentation, through distilling, and ending with expert information on aging and blending spirits. You'll find: An Overview of Distilling and the Process: The fundamentals of distillation, concise distillation theory, still design, distilled products, and ingredients are all covered. Pre-Distillation: Move on to learn about the fermentation process, making your own wash from sugar or cereal mashing grain. Distilling: The

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main event! A robust section on distilling covers modern distillation techniques, the distillation process, key decisions during distillation, process control, collection, and further distillation runs. Post-Distillation: Work your way through flavor development and control, polishing spirit, the aging process, quality considerations, blending, and packaging considerations. Recipes: Whether you're interested in making bourbon whiskey, scotch whisky, gin, rum, or vodka, you'll find an easy-to-follow recipe. With reliable, tested information throughout, this is the new standard for distilling.

Fortnum & Mason Food & Drink Awards Drink Book of the Year 2015.

Annual Spirited Awards - Nominated for Best New Spirits Book 2015.

Today's world of spirits is experiencing an explosive increase in craft distillers and pioneers of new distillates. It's about men and women tearing up rule books and creating new spirits with extraordinary personality and passion. This book uncovers the best spirits the world has to offer. These are not necessarily the best-known examples on the planet - though if they are good, they have a place here - but the best crafted and most interesting. Spirit by spirit Joel Harrison and Neil Ridley explain what you need to know to appreciate a spirit - its ingredients, its classic forms, the choices a distiller makes in creating it - and offer their picks to 'Drink Before You

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Expire' - the world's best examples of their type, from gin and rum to shochu and tequila. There are plenty of suggestions for how to drink too, with innovative and classic cocktails and their insider tips on getting the best out of your spirits.

Dudley presents an intriguing evolutionary interpretation to explain the persistence of alcohol-related problems. Providing a deep-time, interdisciplinary perspective on today's patterns of alcohol consumption and abuse, Dudley links the fruit-eating behavior of arboreal primates to the evolution of the sensory skills they use to identify ripe and fermented fruits that contain sugar and low levels of alcohol. In addition to introducing this new theory of the relationship between humans and alcohol, the book discusses the supporting research, implications of the hypothesis, and the medical and social impacts of alcoholism. The Drunken Monkey is designed for general readers, scholars, and students in comparative and evolutionary biology, biological anthropology, medicine, and public health.

The Drunken Monkey

Session Cocktails

On the Trail of the Rare, the Obscure, and the Overrated in Spirits

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How to Run a Small Distillery