

The Drunken Botanist The Plants That Create The Worlds Great Drinks

World's Best Cocktails
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HOLLAND GIANNA

World's Best Cocktails Fair Winds Press

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

The Drunken Botanist Simon and Schuster

From the authors of the bestselling and genre-defining cocktail book *Death & Co. Cocktail Codex* is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. **JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE** "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar *Death & Co.* In *Cocktail Codex*, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each "family," you'll understand why some cocktails work and others don't, when to shake and when to stir, what you can omit and what you can substitute when you're missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for *Cocktail Codex* "Learn the template, and any cocktail you can think of is within reach."—*Food & Wine* "Too bad all college textbooks weren't this much fun."—*Garden & Gun* "A must for amateur and pro mixologists alike."—*Chicago Tribune* "If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you'll read this year, *Cocktail Codex* is packed with actual knowledge you can use in the real world. Please, please, can *Cinema Codex* be next?"—Steven Soderbergh, filmmaker

An Amazonian Water Lily, The Quest to Make it Bloom, and the World it Created Clarkson Potter

A thoroughly updated edition of the 2003 classic that home and professional bartenders alike refer to as their cocktail bible. Gary Regan, the "most-read cocktail expert around" (*Imbibe*), has revised his original tome for the 15th anniversary with new material: many more cocktail recipes—including

smart revisions to the originals—and fascinating information on the drink making revival that has popped up in the past decade, confirming once again that this is the only cocktail reference you need. A prolific writer on all things cocktails, Gary Regan and his books have been a huge influence on mixologists and bartenders in America. This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, *The Joy of Mixology, Revised and Updated Edition* is the original drinks book for both professionals and amateurs alike.

Blotto Botany The Countryman Press

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

A Scientist's Quest for Nature's Next Medicines Chronicle Books

The Ultimate Bar Book — The bartender's bible and a James Beard nominee for the best Wine and Spirit book, 2008 *The cocktail book for your home: The Ultimate Bar Book* is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, *The Ultimate Bar Book* is nothing short of top-shelf. If you liked *PTD Cocktail Book*, *12 Bottle Bar* and *The Joy of Mixology*, you'll love *The Ultimate Bar Book*

The Ultimate Bar Book Storey Publishing

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

Wicked Plants Harper Collins

David Attenborough meets Lemony Snicket in *The Big Bad Book of Botany*, Michael Largo's entertaining and enlightening one-of-a-kind compendium of the world's most amazing and bizarre plants, their history, and their lore. *The Big, Bad Book of Botany* introduces a world of wild,

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

The New Craft of the Cocktail Algonquin Books

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

A Stirring Miscellany of the New Gin Revival Rizzoli Publications

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

The Plant Hunter Penguin

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The Big, Bad Book of Botany Unbound Publishing

A bitters-making handbook with a beautiful, botanical difference; three scientists present the backstories and exciting flavours of plants from around the globe, in a range of tasty, healthy tinctures.

The Indian Spirit Algonquin Books

"Revised edition: with new recipes and photography"--Cover.

A Photographic Tour of Early Distilleries Legare Street Press

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

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

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

The Year-Round Vegetable Gardener Algonquin Books

A full-color illustrated guide to the natural history of the most poisonous plants on earth This richly illustrated book provides an in-depth natural history of the most poisonous plants on earth, covering everything from the lethal effects of hemlock and deadly nightshade to the uses of such plants in medicine, ritual, and chemical warfare. Featuring hundreds of color photos and diagrams throughout, *Plants That Kill* explains how certain plants evolved toxicity to deter herbivores and other threats and sheds light on their physiology and the biochemistry involved in the production of their toxins. It discusses the interactions of poisonous plants with other organisms--particularly humans--and explores the various ways plant toxins can target the normal functioning of bodily systems in mammals, from the effects of wolfsbane on the heart to toxins that cause a skin reaction when combined with the sun's rays. This intriguing book also looks at plants that can harm you only

if your exposure to them is prolonged, the ethnobotany of poisons throughout human history, and much more. A must for experts and armchair botanists alike, *Plants That Kill* is the essential illustrated compendium to these deadly and intriguing plants. Provides an authoritative natural history of the most poisonous plants on earth Features hundreds of color illustrations throughout Looks at how and why plants produce toxins Describes the effects of numerous poisonous plants, from hemlock and deadly nightshade to poppies and tobacco Explains poisonous plants' evolution, survival strategies, physiology, and biochemistry Discusses the uses of poisonous plants in medicine, rituals, warfare, and more

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

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

Fundamentals, Formulas, Evolutions Random House

The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. Death & Co is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death & Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—Death & Co is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, Death & Co features more than 500 of the bar's most innovative and sought-after cocktails. But more than just a collection of recipes, Death & Co is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; Death & Co—like its namesake bar—is bold, elegant, and setting the pace for mixologists around the world.

On the Remarkable Achievements of Earthworms Univ of California Press

In 1837, while charting the Amazonian country of Guiana for Great Britain, German naturalist Robert Schomburgk discovered an astounding "vegetable wonder"—a huge water lily whose leaves were five or six feet across and whose flowers were dazzlingly white. In England, a horticultural nation with a mania for gardens and flowers, news of the discovery sparked a race to bring a live specimen back, and to bring it to bloom. In this extraordinary plant, named *Victoria regia* for the newly crowned queen, the flower-obsessed British had found their beau ideal. In *The Flower of Empire*, Tatiana Holway tells the story of this magnificent lily, revealing how it touched nearly every aspect of Victorian life, art, and culture. Holway's colorful narrative captures the sensation stirred by *Victoria regia* in England, particularly the intense race among prominent Britons to be the first to coax the flower to bloom. We meet the great botanists of the age, from the legendary Sir Joseph Banks, to Sir William Jackson Hooker, director of the Royal Botanic Gardens at Kew, to the extravagant flower collector the Duke of Devonshire. Perhaps most important was the Duke's remarkable gardener, Joseph Paxton, who rose from garden boy to knight, and whose design of a series of ever-more astonishing glass-houses--one, the Big Stove, had a footprint the size of Grand Central Station--culminated in his design of the architectural wonder of the age, the Crystal Palace. Fittingly, Paxton based his design on a glass-house he had recently built to house *Victoria regia*. Indeed, the natural ribbing of the lily's leaf inspired the pattern of girders supporting the massive iron-and-glass building. From alligator-laden jungle ponds to the heights of Victorian society, *The Flower of Empire* unfolds the marvelous odyssey of this wonder of nature in a revealing work of cultural history.

Why Calories Count Kopp Sisters Novel

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

Drunken Botanist Vintage

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

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