

Tim Wendelboe Kaffe

The Ultimate Coffee Book Starting & Running a Coffee Shop The Practice of International Development Moon Norway The Coffee Book The Infinite Emotions of Coffee Modern Art Desserts Coffee Is Not Forever The Artisan Roaster Intangible Capital in Global Value Chains Samlinger Til Jydsk Historie Og Topografi Espresso Coffee Cafes and Bars Coffee - Philosophy for Everyone The Devil's Cup God in a Cup Where I Come From Prophetic City Perfect Espressos Christianity Good for the World? It's My Turn Coffee Life in Japan Coffee Obsession Child Wonder Bønner i by'n Coffee Isn't Rocket Science Houston Cooks The Professional Barista's Handbook Craft Coffee: A Manual Christmas in Austin Human Heart, Cosmic Heart Mason-Dixon Knitting Field Guide No. 3A Cup of Aloha Strange Peaches Modern Scandinavian Baking Odd Birds The Coffee Brewing Handbook All About Coffee Left Coast Roast Coffee and Coffeehouses

The Ultimate Coffee Book

Thomas Cowan was a 20-year-old Duke grad—bright, skeptical, and already disillusioned with industrial capitalism—when he joined the Peace Corps in the mid-1970s for a two-year tour in Swaziland. There, he encountered the work of Rudolf Steiner and Weston A. Price—two men whose ideas would fascinate and challenge him for decades to come. Both drawn to the art of healing and repelled by the way medicine was—and continues to be—practiced in the United

States, Cowan returned from Swaziland, went to medical school, and established a practice in New Hampshire and, later, San Francisco. For years, as he raised his three children, suffered the setback of divorce, and struggled with a heart condition, he remained intrigued by the work of Price and Steiner and, in particular, with Steiner's provocative claim that the heart is not a pump. Determined to practice medicine in a way that promoted healing rather than compounded ailments, Cowan dedicated himself to understanding whether Steiner's claim could possibly be true. And if Steiner was correct, what, then, is the heart? What is its true role in the human body? In this deeply personal, rigorous, and riveting account, Dr. Cowan offers up a daring claim: Not only was Steiner correct that the heart is not a pump, but our understanding of heart disease—with its origins in the blood vessels—is completely wrong. And this gross misunderstanding, with its attendant medications and risky surgeries, is the reason heart disease remains the most common cause of death worldwide. In *Human Heart, Cosmic Heart*, Dr. Thomas Cowan presents a new way of understanding the body's most central organ. He offers a new look at what it means to be human and how we can best care for ourselves—and one another.

Starting & Running a Coffee Shop

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with

step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), *Modern Art Desserts* will inspire a kitchen gallery of stunning treats.

The Practice of International Development

En kaffebar er et sted som setter kaffen i sentrum og bygger tak og vegger rundt den. Et sted det bagels, croissanter og andre bakverk er noe man kan få ved siden av kaffen, og ikke omvendte. I løpet av kort tid har Norge fått en kaffekultur av verdensformat. Vi har fått baristaer eller kaffekokker i verdenstoppen, og det har akkurat vært arrangert VM i baristakunst i Oslo. Denne boken er ikke bare en kaffebok. Den handler også om menneskene rundt kaffekoppen. Her

finner man fakta og fantasi, veiledning og villedning for alle som liker god kaffe ? enten de drikker den på stedet, tar den med eller lager kaffe for egen maskin. Dag Evjenth har laget boken i samarbeid med Tim Wendelboe, han driver sin egen kaffebar i Oslo, han er også norgesmester i baristakunst. Gjennomillustrert med fargefotografier.

Moon Norway

Drawing on the accounts of early European travelers, original Arabic sources on jurisprudence and etiquette, and treatises on coffee from the period, the author recounts the colorful early history of the spread of coffee and the influence of coffeehouses in the medieval Near East. Detailed descriptions of the design, atmosphere, management, and patrons of early coffeehouses make fascinating reading for anyone interested in the history of coffee and the unique institution of the coffeehouse in urban Muslim society

The Coffee Book

The gloves come off in this electric exchange, originally hosted by Christianity Today, as leading atheist Christopher Hitchens (author of *God Is Not Great*) and Christian apologist Douglas Wilson (author of *Letter from a Christian Citizen*) go head-to-head on this divisive question. The result is entertaining and provocative -- a glimpse into the ongoing debate.

The Infinite Emotions of Coffee

Sociologist Stephen Klineberg presents fascinating and groundbreaking research that shows how the city of Houston has emerged as a microcosm for America's future—based on an unprecedented thirty-eight-year study of its changing economic, demographic, and cultural landscapes. Houston, Texas, long thought of as a traditionally blue-collar black/white southern city, has transformed into one of the most ethnically and culturally diverse metro areas in the nation, surpassing even New York by some measures. With a diversifying economy and large numbers of both highly-skilled technical jobs in engineering and medicine and low-skilled minimum-wage jobs in construction, restaurant work, and personal services, Houston has become a magnet for the new divergent streams of immigration that are transforming America in the 21st century. And thanks to an annual systematic survey conducted over the past thirty-eight years, the ongoing changes in attitudes, beliefs, and life experiences have been measured and studied, creating a compelling data-driven map of the challenges and opportunities that are facing Houston and the rest of the country. In *Prophetic City*, we'll meet some of the new Americans, including a family who moved to Houston from Mexico in the early 1980s and is still trying to find work that pays more than poverty wages. There's a young man born to highly-educated Indian parents in an affluent Houston suburb who grows up to become a doctor in the world's largest medical complex, as well as a white man who struggles with being prematurely pushed out of the workforce when his company downsizes. This timely and

groundbreaking book tracks the progress of an American city like never before. Houston is at the center of the rapid changes that have redefined the nature of American society itself in the new century. Houston is where, for better or worse, we can see the American future emerging.

Modern Art Desserts

Offering philosophical insights into the popular morning brew, *Coffee -- Philosophy for Everyone* kick starts the day with an entertaining but critical discussion of the ethics, aesthetics, metaphysics, and culture of coffee. Matt Lounsbury of pioneering business Stumptown Coffee discusses just how good coffee can be. Caffeine-related chapters cover the ethics of the coffee trade, the metaphysics of coffee and the centrality of the coffee house to the public sphere. Includes a foreword by Donald Schoenholt, President at Gillies Coffee Company

Coffee Is Not Forever

Master the art and heart of Scandinavian baking--60+ authentic recipes Now you can whip up a slice of Scandinavian hospitality in the comfort of your own kitchen! *Modern Scandinavian Baking* is a complete guide for bakers of all levels who want to create the sweet and savory treats of Denmark, Norway, and Sweden. From breads, to pastries, cakes, and cookies, there's a simple and scrumptious recipe to delight everyone in this beautifully designed Scandinavian cookbook. Enjoy contemporary takes on classic bakes,

plus a comprehensive guide to stocking your pantry with Scandinavian staples, like rye flour, cardamom, baker's ammonia, and beyond. This Scandinavian cookbook includes: Baker's dozen--Discover 13 simple rules for achieving the best results with the recipes in this Scandinavian cookbook. Regional basics--Learn Scandinavian baking foundations, from the cultural origins of cornerstone foods, to techniques like kneading dough, and essential tools like potato ricers, rolling pins, and pastry brushes. Helpful tips--Get convenient pointers for serving and storing your baked goods, plus tips on how to adjust the recipes in this Scandinavian cookbook for specific allergens. If you've been searching for a Scandinavian cookbook that offers modern twists to the region's traditional baked goods, look no further--this one has you covered!

The Artisan Roaster

The World Intellectual Property Report 2017 examines the crucial role of intangibles such as technology, design and branding in international manufacturing. Macroeconomic analysis is complemented by case studies of the global value chains for three products – coffee, photovoltaic energy cells and smartphones – to give an insightful picture of the importance of intellectual property and other intangibles in modern production.

Intangible Capital in Global Value Chains

Houston's diverse food culture is celebrated in this

beautifully produced cookbook with recipes from over forty of the city's top chefsHouston's dining scene is a colorful culinary tapestry of local and international food traditions. Whether it's barbecue, Southern comfort food, or fine dining, H-town is emerging as a foodie destination--there has never been a more exciting time to eat in the Bayou City. Houston Cooks is an exciting collection of eighty signature dishes from forty of the city's leading restaurants. Designed with the home cook in mind, this exciting anthology celebrates a vibrant culinary scene with dishes including Harold in the Heights' shrimp and grits, Harlem Road BBQ's savory lamb chops, The Dunlavy's chocolate-covered cherry pie with stout and so much more. Houston is regarded as one of the best food cities in the country and with this book, readers can re-create recipes from their favorite restaurants in the comfort of their own homes.

Samlinger Til Jydsk Historie Og Topografi

Written by leading coffee technology specialists in consultation with some of the world's biggest coffee manufacturers, the second edition of the successful Espresso Coffee will once again comprehensively cover the current status of the chemistry and technology of espresso coffee. It comprehensively covers topics such as agronomy, green coffee processing, roasting/grinding, packaging, percolating and decaffeination techniques. It provides a comprehensive resource for those interested in the fundamental notions of coffee quality; with a point of reference given in the form of a detailed bibliography

to provide direction to the wider literature. Chapters Include: * Quality of espresso coffee * The plant * The raw bean * Roasting * Grinding * Packaging * Percolation * The cup * Physiology

Espresso Coffee

'A novel that everyone should read before they face their own family Christmas.' The Times When the four Essinger children gather in Austin for Christmas, they all bring their news. Nathan wants to become a federal judge. Susie's husband has taken a job in England. Jean has asked her boyfriend and (once-married) boss to meet her family. Paul has broken up with Dana, mother of their son Cal. But their parents have plans, too, and Liesel, the materfamilias, has invited Dana and Cal to stay, hoping to bring them back together. As the week unfolds, each of the Essingers has to confront the tensions and conflicts between old families and new.

Cafes and Bars

This lengthy volume includes color illustrations of coffee plants and covers topics from coffee history in Western Europe and London coffee houses to the chemistry of the coffee bean.

Coffee - Philosophy for Everyone

Welcome to The Artisan Roaster - your complete guide to setting up and running an artisan coffee roastery café from start-up to sale. This

comprehensive book covers everything you need to know to run a professional, rewarding business, from choosing a great location, fitting out your coffee roastery café, sourcing, roasting and blending specialty coffee, managing your staff and more. Written in an engaging and easy-to-read manner, yet packed with essential practical advice as well as fascinating facts on all-things-coffee, this book is designed to give you all the expert tips you'll need to hit the ground running in this exciting industry. David Rosa is an award-winning Australian coffee roaster with a twenty-year career in running a successful coffee roastery and brand. David's previous experience in consumer marketing and advertising proved invaluable in setting up his coffee roastery café. He currently runs coffee roasting and industry-related courses and provides private consultancy services. "David shares his expertise on all aspects of establishing a roastery and the various pitfalls of running a successful business. What David shares is invaluable, informative and concise. It perfectly reflects his enthusiasm, honesty, thirst for knowledge and not least, his sense of humour. I have no doubt this will be read, enjoyed and used as a guide for all new roasters as well as current roasters worldwide."

ANDREW MACKAY - COFI-COM TRADING

The Devil's Cup

Explore magnificent fjords, museum-hop in Oslo, and bask in the glow of northern lights: Get to know your inner Viking with Moon Norway. Inside you'll find: Flexible itineraries including three days in Oslo, the

best of Norway in one week, four days in Arctic Norway, and a two-week fjord road trip Strategic advice for outdoor adventurers, families, history buffs, foodies, road-trippers, and more Do more than sightsee: Hike to cliffs that soar over glacial lakes and take the perfect photo of Geirangerfjord's slender waterfalls. Hop in the car and drive over islets and skerries on the Atlantic Road, wander through fishing villages along Norway's dramatic coastline, or admire the architecture in cosmopolitan Oslo. Savor sustainable salmon at Michelin-starred restaurants, taste farm-to-table delicacies, or mingle with the locals at a neighborhood pub. See the impressive restored vessels at the Viking Ship Museum or trek to the best spots to see the mystical aurora borealis dance across the sky Discover the real Norway with expert insight from Norwegian transplant David Nikel Full-color photos and detailed maps throughout Helpful tools including a Norwegian phrasebook, packing suggestions, and travel tips for international visitors, families with kids, seniors and LGBTQ+ travelers Detailed background on the landscape, climate, wildlife, and culture With Moon Norway's practical tips and local insight, you can experience the best of Norway. Exploring more of Northern Europe? Try Moon Copenhagen & Beyond or Moon Iceland.

God in a Cup

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

Where I Come From

This fully-illustrated, highly-informative, and fun primer presents a whole new way to know and enjoy any type of coffee. In the same format as the highly-praised *Wine Isn't Rocket Science*. Rocket science is complicated, coffee doesn't have to be! With information presented in an easy, illustrated style, and chock-full of the fool-proof and reliable knowledge of a seasoned barista, **COFFEE ISN'T ROCKET SCIENCE** is the guide you always wished existed. From how coffee beans are grown, harvested and turned into coffee, the history and flavor profiles of beans from every country, making pour-overs, cold brew, and latte art, and the cultural practices of drinking coffee around the world, this book explains it all in the simplest way possible. All information is illustrated in charming and informative four-color drawings that explain concepts at a glance.

Prophetic City

The design of bars and cafes has played an important role in the development of architecture in the twentieth century. This influence has been felt particularly strongly over the past thirty years, in a time when these social spaces have contributed significantly to the rediscovery and reinvention of cities across Europe and North America. This volume presents and examines this significant urban architectural production, and discusses it against a background of the design of cafes and bars across the nineteenth and twentieth centuries. Major themes and developments are discussed and illustrated with case studies, from the functionalist pre-World War Two

architects in Central Europe representing modern society through the design of public spaces, right up to the design of sophisticated bars and cafes as part of the recent urban renaissance of Barcelona and Paris in 1980s and London in the '90s.

Perfect Espresso

The Infinite Emotions of Coffee provides a contemporary prism of the drink that so much of the world takes for granted every morning.

Technopreneur Halevy's travels to more than 30 countries on six continents shed light on how coffee has shaped and is influenced by different cultures through the bean's centuries-spanning journey of serendipity, intrigue, upheavals, revival, romance and passion. With more than three years of field research, over 180 color photographs, and richly illustrated infographics, this book is an immersive experience that brings alive the enduring allure of coffee and the nuanced emotions of both tradition-bound and avant-garde café cultures. Written in an engaging narrative, this travelogue entertains through numerous coffee-related tales from around the world. It celebrates all parts of the inextricably linked global coffee ecosystem, from growers, importers, and roasters to baristas and consumers. Readers will learn about the rich, mysterious and often amusing history of coffee; discover the latest hotbeds of coffee and the complex issues facing the coffee industry today; and meet the worldwide network of inspiringly spirited and passionately committed professionals whose relentless pursuit of excellence are pushing coffee to

unprecedented levels of quality. The histories of communication and coffee's impact on socialization are interconnected. From the combined perspectives of a computer scientist and a coffee culturalist, this book elucidates how coffee conversations have evolved from the age of exploration that characterized the 15th century through the Information Age where the Internet's spheres of influence in the world of coffee continue to expand.

--Vint Cerf, Father of the Internet and Chief Internet Evangelist of Google This book is the ultimate celebration of coffee from seed to cup. iBravo!

--Alejandro Mendez, 2011 World Barista Champion, El Salvador The scope of this collection of vignettes from around the world is unprecedented in coffee

literature. Its greatest strength is its unifying power that brings together all the players in the global coffee community. --Sarah Allen, Editor-in-Chief, Barista Magazine

Is Christianity Good for the World?

It's My Turn

Kona is one of the world's premium coffees. Given its small-scale cultivation on family farms, however, it has been especially susceptible to price swings and market gluts. A Cup of Aloha is a heartfelt portrait of the farmers, millers, landowners, merchants, and laborers who struggled to keep themselves and their industry alive. The author traces coffee's history in Hawaii--from its arrival in 1828 to Kona's position in

today's highly competitive specialty coffee market. Through the author's use of oral history interviews, readers will experience day-to-day life on a coffee farm and the challenges, natural and man-made, that inspired innovations and adaptations to the agricultural, economic, and social life in the Kona Coffee Belt.

Coffee Life in Japan

Winner of the prestigious Norwegian Booksellers' Prize *A Barnes & Noble Discover Great New Writers Selection (Holiday 2011)* A glorious evocation of a Norwegian childhood in the early sixties by an author short-listed for the 2009 Dublin IMPAC Award Little Finn lives with his mother in an apartment in a working-class suburb of Oslo. Life is a struggle to make ends meet, but he does not mind. When his mother decides to take a lodger to help pay the bills, he watches with interest as she freshens up their small apartment with new wallpaper and a sofa paid for in installments. He befriends their new male lodger, whose television is more tempting to him than his mother would like. When a half sister whom he never knew joins the household, Finn takes her under his wing over an everlasting summer on Håøya Island. But he can't understand why everyone thinks his new sister is so different from every other child. Nor can he fathom his mother's painful secret, one that pushes them ever farther apart. As summer comes to a close, Finn must attempt to grasp the incomprehensible adult world and his place within it. Child Wonder is a powerful and unsentimental portrait

of childhood. Roy Jacobsen, through the eyes of a child, has produced an immensely uplifting novel that shines with light and warmth.

Coffee Obsession

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Child Wonder

Development analysts tend to give short shrift to the seemingly minor bureaucratic hitches faced by

practitioners—those who design, manage, implement, and evaluate aid projects. Often critical of foreign aid either for its apparent ineffectiveness at alleviating poverty or its purported neocolonial implications, the academic literature rarely acknowledges the experiences and pressures faced by practitioners themselves as they implement aid-funded development projects—the meetings, paperwork, negotiations, site visits, financial transactions, logistical arrangements, interviews, program activities, and beneficiary interactions—that keep projects running. And yet the impact of aid projects, and indeed the impact of development itself, often grows out of the daily activities and personal interactions of development practitioners. This unique book considers challenges from the perspective of development practitioners who confront technical, managerial, political, theoretical, and moral quandaries on a daily basis. With chapters written by expert practitioners on different aspects of design and management of international development activities, this book examines real issues and navigates the often contradictory demands of local development needs, including international donor imperatives; limited financial resources, time, information, and assurance of results; the competing pulls of administrative efficiency; and the desire to alleviate suffering. It also gives readers access to the crucial but little-heard voices of those who spend their professional lives designing and managing foreign aid projects, offering insight into what did or did not work on projects they have managed, implemented, or evaluated. These insights do not seek to identify universally right or wrong ways of doing development;

instead, they highlight pros and cons associated with various approaches and decisions. This book provides valuable insights for students and others interested in a development career, encourages practitioners to engage in reflection, and persuades researchers to further consider the influence of practice on project success or failure.

Bønner i by'n

From Alfred Peet's original shop on the corner of Walnut and Vine in Berkeley, to the small roasters opening each year, West Coast roasters have largely defined and refined how Americans drink and think about their morning cup of joe. They have turned a morning ritual into an obsession. Left Coast Roast is a caffeine-fueled guide to 55 key companies in Washington, Oregon, and Northern California Ñ from small artisan roasters like Heart, Coava, and Kuma and history-making icons like Peet's and Starbucks, to rapidly expanding shops like Portland's Stumptown and San Francisco's Blue Bottle. Profiles describe each company's background, roasting history, and style, and explain how to visit and order beans for home brewing. A coffee primer Ñ with notes on lingo, varieties, roasting basics, and how to brew the perfect cup Ñ makes this an ideal guide to the coffee obsessed. Drink up!

Coffee Isn't Rocket Science

Learn to start and run your own coffee bar with tips to brewing success The caffeine-lover in you has always

wanted to start your own coffee bar--and all the guidance you'll need is right here in your hands! Order up a double shot of success with this guide packed to the brim with all things coffee and business. In it, you will find expert advice on selecting the best coffee beans and cafe treats, foolproof methods for tracking sales and inventory, straightforward suggestions on developing effective marketing strategies, helpful tips on negotiating contracts with employees and suppliers, and so much more So tie that apron, grind those beans, and get started on that dream!

Houston Cooks

Travel the globe with your morning brew! From pale to dark roast, this coffee-lover's companion includes more than three hundred recipes and brewing methods. The popularity of coffee houses renders this volume an invaluable source of information. Authors Campbell and Smith traveled the globe researching the many ways to enjoy a cup of joe. Smith is the author of a companion work, *The Tea Book*, also by Pelican.

The Professional Barista's Handbook

The year is 1961. Seventy-year-old Cosimo Infante Cano, a Cuban-born artist in need of inspiration, follows his lover to Texas in what was to be a temporary sabbatical from their life in France. Unexpectedly, he finds himself stranded in San Antonio, nearly penniless, with little more than the

clothes on his back and an extraordinary pocket watch. His long hair and eccentric attire make him an odd sight in what he has been told is a conservative cultural backwater. Cosimo's French and Cuban passports put a cloud of suspicion over him as events elsewhere in the world play out. Algeria is in open revolt against France. Freedom Riders are being assaulted in Mississippi, and the Bay of Pigs debacle is front-page news. Cosimo confronts nightmares and waking terrors rooted in the horror he experienced during the Great War of 1914–1918. His friends—students, librarians, shopkeepers, laborers, lawyers, bankers, and even a parrot—coalesce around this elderly French artist as he attempts to return to what remains of his shattered life. His new friends feel empathy for his impoverished condition, but his unconventional actions and uncompromising ethics confuse them. He creates charming drawings he refuses to sell and paints a house simply for the pleasure of making a difference. In the process he forever alters the lives of those who thought they were helping him.

Craft Coffee: A Manual

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, is a comprehensive guide to improving your brew at home. The book 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.

Christmas in Austin

“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*

Human Heart, Cosmic Heart

A TV western star quits his successful series and returns to Dallas to make a documentary film that reveals the truth about his home town. His quest forces him to learn if he is capable of using his six-gun

for real as he moves from booze and radical politics in oil men's palaces into the infamous Carousel Club and the underworld of arms and dope smuggling in a city ripe for the murder of a President. "When anybody asks me what Dallas was like during the time of the Kennedy assassination, I always refer them to one book: Edwin "Bud" Shrake's STRANGE PEACHES." - Don Graham, Texas Monthly "A big novel, two parts anger to one part humorfast and surefire. And Edwin Shrake's narrative has been amply dosed with Dexadrine. There's not an ounce of fat on it." - New York Times Book Review

Mason-Dixon Knitting Field Guide No. 3

America's most prominent Latino chef shares the story behind his food, his family, and his professional journey Before Chef Aaron Sanchez rose to fame on shows like MasterChef and Chopped, he was a restless Mexican-American son, raised by a fiercely determined and talented woman who was a successful chef and restaurateur in her own right—she is credited with bringing Mexican cuisine to the New York City dining scene. In many ways, Sanchez, who lost his father at a young age, was destined to follow in his mother Zarela's footsteps. He spent nights as a child in his family's dining room surrounded by some of the most influential chefs and restaurateurs in New York. At 16, needing direction, he was sent by his mother to work for renowned chef Paul Prudhomme in New Orleans. In this memoir, Sanchez delves into his formative years with remarkable candor, injecting his story with adrenaline

and revealing how he fell in love with cooking and started a career in the fast-paced culinary world. Sanchez shares the invaluable lessons he learned from his upbringing and his training—both inside and outside the kitchen—and offers an intimate look into the chaotic and untraditional life of a professional chef and television personality. This memoir is Sanchez's highly personal account of a fatherless Latino kid whose talent and passion took him to the top of his profession.

A Cup of Aloha

Strange Peaches

Modern Scandinavian Baking

From the bestselling authors, a collection of three addicting knitting patterns that explore the fun and variety of Fair Isle colorwork knitting.

Odd Birds

Allen's insatiable, unquenchable curiosity drives him to explore coffee's catalytic effect upon world empires and mankind itself.

The Coffee Brewing Handbook

"Driven by a passion for great coffee and a search for the truth about espresso, Christine connects with

baristas and coffee experts around the world, refining her skills and research to become the ultimate authority on everything about espresso." -- Back cover.

All About Coffee

Coffee Obsession shows how to make latte, cappuccino, and all the iconic coffee styles perfectly with authentic recipes and step-by-step barista techniques. Take a journey from bean to cup in each of the coffee-producing nations, including Papua New Guinea, Ethiopia, and Tanzania. With more coffee recipes than other titles, and investigating the subject in far greater depth, this book is for coffee obsessives in search of the most perfect cup of coffee in the world.

Left Coast Roast

Want to gain freedom from your manipulative and self-centered parent? This book gives you the tools and coping strategies needed to break free from the grip of narcissism, by using my 4-step program P.A.C.E. The only person who should be controlling your life is you!

Coffee and Coffeehouses

The global coffee industry, which fuels the livelihoods of farmers, entrepreneurs, and consumers around the world, rests on fragile ecological foundations. In *Coffee Is Not Forever*, Stuart McCook explores the

transnational story of this essential crop through a history of one of its most devastating diseases, the coffee leaf rust. He deftly synthesizes agricultural, social, and economic histories with plant genetics and plant pathology to investigate the increasing interdependence of the world's coffee-producing zones. In the process, he illuminates the progress and prognosis of the challenges—especially climate change—that pose an existential threat to a crop that global consumers often take for granted. And finally, in putting a tropical plant disease at the forefront, he has crafted the first truly global environmental history of coffee, pushing its study and the discipline in bold new directions.

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