

How To Love Wine A Memoir And Manifesto

As recognized, adventure as competently as experience virtually lesson, amusement, as competently as promise can be gotten by just checking out a book **How To Love Wine A Memoir And Manifesto** also it is not directly done, you could take even more a propos this life, re the world.

We have enough money you this proper as well as easy quirk to acquire those all. We manage to pay for How To Love Wine A Memoir And Manifesto and numerous book collections from fictions to scientific research in any way. among them is this How To Love Wine A Memoir And Manifesto that can be your partner.

The Battle for Wine and Love - Alice Feiring 2009-05-05
An “entertaining and passionate” connoisseur tours the vineyards of Europe and California, arguing for an old-fashioned appreciation of authenticity (The New York Times). The drastic effects that influential wine critic Robert M. Parker Jr. has had on the winemaking industry are best described as wine Parkerization. Many vintners are leaving old techniques behind and turning to chemistry and technology in order to please Parker’s palate. This led to the disappearance of James Beard Foundation Award-winning writer Alice Feiring’s favorite wines—and she was determined to learn why. In a one-woman crusade that will have you wondering what exactly is in your glass, Feiring argues against the tyranny of homogenization, Big Wine, consultants, and, of course, Parker’s infamous one hundred-point scoring system. Traveling through the vineyards of the Loire and Champagne, to Piedmont and Spain, she searches for authentic Barolo, the last old-style Rioja, and the tastiest terroir-driven Champagnes. Feiring reveals what goes into the average bottle—the reverse osmosis, the

yeasts and enzymes, the sawdust and oak chips—and why she doesn’t find much to drink in California. She introduces rebel winemakers who are embracing old-fashioned techniques and making wines with individuality and soul. And finally Feiring explains what love’s really got to do with it all, in a delightful read for anyone who truly appreciates the good things in life.

Moosewood Restaurant Simple Suppers - Moosewood Collective 2010-11-03

The Moosewood Collective goes back to basics with Moosewood Restaurant Simple Suppers to deliver more than 175 fresh, imaginative, and quickly prepared dishes for the weeknight table that are also delicious and reliable. Whole grains. Fresh fruits and vegetables. Lean, nutrient-rich fish. We all know the virtues of a well-balanced diet—of choosing foods that nourish our bodies and respect the environment—but as the world around us gets busier and more complicated, we also know how difficult it can be to prepare a wholesome, satisfying supper. With an emphasis on healthful natural foods, Moosewood Restaurant has operated successfully

for more than thirty years and has been acclaimed as a driving force in the world of creative vegetarian cuisine. Shortcut Chili. Creamy Lemon Pasta. Warm French Lentil Salad. Pine Nut–Crusted Fish. Mocha Sorbet. From soups and pastas made with just a few pantry essentials to crisp salads, stir-fries, sandwiches, and desserts, these easy-to-prepare recipes are brilliant as is. However, the folks at Moosewood realize that flexibility is the cornerstone of weeknight cooking, so you'll find clever ingredient substitutions, alternative cooking methods, and serving suggestions alongside the recipes in Simple Suppers—it all depends on what's in the fridge and what sounds appetizing at the moment. Make extra Fresh Tomato and Mozzarella Salad on Monday and toss leftovers with hot pasta for Tuesday's supper. No onions for Black Beans with Pickled Red Onions? Try the beans over rice with Quick Avocado and Corn Salsa instead. The 175-plus recipes in Moosewood Restaurant Simple Suppers are as flexible as they are flavorful—the perfect go-to for a quick, healthy meal any day of the week, any time of year.

See No Stranger - Valarie Kaur 2020-06-16

An urgent manifesto and a dramatic memoir of awakening, this is the story of revolutionary love. Finalist for the Dayton Literary Peace Prize • “In a world stricken with fear and turmoil, Valarie Kaur shows us how to summon our deepest wisdom.”—Elizabeth Gilbert, author of *Eat Pray Love* How do we love in a time of rage? How do we fix a broken world while not breaking ourselves? Valarie Kaur—renowned Sikh activist, filmmaker, and civil rights lawyer—describes revolutionary love as the call of our time, a radical, joyful practice that extends in three directions: to others, to our opponents, and to ourselves. It enjoins us to see no

stranger but instead look at others and say: You are part of me I do not yet know. Starting from that place of wonder, the world begins to change: It is a practice that can transform a relationship, a community, a culture, even a nation. Kaur takes readers through her own riveting journey—as a brown girl growing up in California farmland finding her place in the world; as a young adult galvanized by the murders of Sikhs after 9/11; as a law student fighting injustices in American prisons and on Guantánamo Bay; as an activist working with communities recovering from xenophobic attacks; and as a woman trying to heal from her own experiences with police violence and sexual assault. Drawing from the wisdom of sages, scientists, and activists, Kaur reclaims love as an active, public, and revolutionary force that creates new possibilities for ourselves, our communities, and our world. See *No Stranger* helps us imagine new ways of being with each other—and with ourselves—so that together we can begin to build the world we want to see.

Wine Wars - Mike Veseth 2011-06-16

Writing with wit and verve, Mike Veseth (a.k.a. the Wine Economist) tells the compelling story of the war between the market trends that are redrawing the world wine map and the terroirists who resist them. Wine and the wine business are at a critical crossroad today, transformed by three powerful forces. Veseth begins with the first force, globalization, which is shifting the center of the wine world as global wine markets provide enthusiasts with a rich but overwhelming array of choices. Two Buck Chuck, the second force, symbolizes the rise of branded products like the famous Charles Shaw wines sold in Trader Joe's stores. Branded corporate wines simplify the worldwide wine market and

give buyers the confidence they need to make choices, but they also threaten to dumb down wine, sacrificing terroir to achieve marketable McWine reliability. Will globalization and Two Buck Chuck destroy the essence of wine? Perhaps, but not without a fight, Veseth argues. He counts on "the revenge of the terroirists" to save wine's soul. But it won't be easy as wine expands to exotic new markets such as China and the very idea of terroir is attacked by both critics and global climate change. Veseth has "grape expectations" that globalization, Two Buck Chuck, and the revenge of the terroirists will uncork a favorable future for wine in an engaging tour-de-force that will appeal to all lovers of wine, whether it be boxed, bagged, or bottled.

Reflections of a Wine Merchant - Neal I. Rosenthal
2008-04-29

A leading importer of limited-production wines of character and quality takes us on an intimate tour through family-owned vineyards in France and Italy and reflects upon the last three decades of controversy, hype, and change in the world of wine. In the late 1970s, Neal I. Rosenthal set out to learn everything he could about wine. Today, he is one of the most successful importers of traditionally made wines produced by small family-owned estates in France and Italy. Rosenthal has immersed himself in the culture of Old World wine production, working closely with his growers for two and sometimes three generations. He is one of the leading exponents of the concept of "terroir"—the notion that a particular vineyard site imparts distinct qualities of bouquet, flavor, and color to a wine. In *Reflections of a Wine Merchant*, Rosenthal brings us into the cellars, vineyards, and homes of these vigneron, and his delightful stories about his encounters, relationships,

and explorations—and what he has learned along the way—give us an unequalled perspective on winemaking tradition and what threatens it today. Rosenthal was featured in the documentary film *Mondovino* and is one of the more outspoken figures against globalization, homogenization, and the "critic-ization" of the wine business. He was also a major subject in Lawrence Osborne's *The Accidental Connoisseur*. His is an important voice in defense of the individual and the artisanal, and their contribution to our quality of life.

The Cannabis Manifesto - Steve DeAngelo 2015-09-22
Written by the founder and CEO of the world's largest medical cannabis dispensary, *The Cannabis Manifesto* delivers a clear, concise history of cannabis as a medicine, details the unintended consequences of prohibition, and considers its future as a regulated consumer product. Steve DeAngelo draws on his experience serving the sick as the head of the controversial Harborside Health Center and a colorful lifetime of working for social justice to present a compelling call for the legalization of this most controversial of plants. His provocative argument that there is no such thing as recreational cannabis challenges readers to rethink everything they thought they knew about marijuana—and teaches them how to use it responsibly. *The Cannabis Manifesto* answers essential questions about the plant, employing extensive research to fuel a thoughtful discussion around cannabis science and law while at the same time taking readers on a magical tour of a little-known world. DeAngelo explains how cannabis prohibition has warped our most precious institutions—from the family, to the workplace, to the doctor's office and the courtroom. His vivid narrative

provides a lively, behind-the-scenes look at Harborside's showdown with the federal government and details the life of a hippie who missed the sixties. In calling for a realistic national policy on a substance that has been used by half of all Americans, this essential primer will forever change the way the world thinks about cannabis, its benefits, and the laws governing its use.

Cork Dork - Bianca Bosker 2017-03-28

INSTANT NEW YORK TIMES BESTSELLER AND A NEW YORK TIMES CRITICS' PICK "Thrilling . . . [told] with gonzo élan . . . When the sommelier and blogger Madeline Puckette writes that this book is the Kitchen Confidential of the wine world, she's not wrong, though Bill Buford's Heat is probably a shade closer." –Jennifer Senior, The New York Times Professional journalist and amateur drinker Bianca Bosker didn't know much about wine—until she discovered an alternate universe where taste reigns supreme, a world of elite sommeliers who dedicate their lives to the pursuit of flavor. Astounded by their fervor and seemingly superhuman sensory powers, she set out to uncover what drove their obsession, and whether she, too, could become a "cork dork." With boundless curiosity, humor, and a healthy dose of skepticism, Bosker takes the reader inside underground tasting groups, exclusive New York City restaurants, California mass-market wine factories, and even a neuroscientist's fMRI machine as she attempts to answer the most nagging question of all: what's the big deal about wine? What she learns will change the way you drink wine—and, perhaps, the way you live—forever. "Think: Eat, Pray, Love meets Somm." –theSkimm "As informative as it is, well, intoxicating." –Fortune

How To Be a Woman - Caitlin Moran 2011-06-16

Listen to the brand new dramatisation of *How To Be a Woman*, narrated by Caitlin herself, as part of BBC Radio 4's Riot Girls season Selected by Emma Watson for her feminist book club 'Our Shared Shelf' It's a good time to be a woman: we have the vote and the Pill, and we haven't been burnt as witches since 1727. However, a few nagging questions do remain... Why are we supposed to get Brazilians? Should we use Botox? Do men secretly hate us? And why does everyone ask you when you're going to have a baby? Part memoir, part rant, Caitlin answers the questions that every modern woman is asking.

Horse Crazy - Sarah Maslin Nir 2020-08-04

ONE OF USA TODAY'S "20 SUMMER BOOKS YOU WON'T WANT TO MISS" In the bestselling tradition of works by such authors as Susan Orlean and Mary Roach, a New York Times reporter and Pulitzer Prize finalist explores why so many people—including herself—are obsessed with horses. It may surprise you to learn that there are over seven million horses in America—even more than when they were the only means of transportation—and nearly two million horse owners. Acclaimed journalist and avid equestrian Sarah Maslin Nir is one of them; she began riding horses when she was just two years old and hasn't stopped since. *Horse Crazy* is a fascinating, funny, and moving love letter to these graceful animals and the people who—like her—are obsessed with them. It is also a coming-of-age story of Nir growing up an outsider within the world's most elite inner circles, and finding her true north in horses. Nir takes readers into the lesser-known corners of the riding world and profiles some of its most captivating figures. We meet Monty Roberts, the California trainer whose prowess earned him the nickname "the man who listens to horses," and his pet deer; George and Ann Blair, who at their riding academy on a

tiny island in Manhattan's Harlem River seek to resurrect the erased legacy of the African American cowboy; and Francesca Kelly, whose love for an Indian nobleman shaped her life's mission: to protect an endangered Indian breed of horse and bring them to America. Woven into these compelling character studies, Nir shares her own moving personal narrative. She details her father's harrowing tale of surviving the Holocaust, and describes an enchanted but deeply lonely upbringing in Manhattan, where horses became her family. She found them even in the middle of the city, in a stable disguised in an old townhouse and in Central Park, when she chased down truants as an auxiliary mounted patrol officer. And she speaks candidly of how horses have helped her overcome heartbreak and loss. Infused with heart and wit, and with each chapter named after a horse Nir has loved, *Horse Crazy* is an unforgettable blend of beautifully written memoir and first-rate reporting.

How to Love Wine - Eric Asimov 2012-10-16

Eric Asimov, the acclaimed chief wine critic for the New York Times, has written a beautiful and thought-provoking combination memoir and manifesto, *How to Love Wine*. With charm, wit, and intelligence, Asimov tells how he went from writing beer reviews for his high school newspaper on Long Island to the most coveted job in the industry. He evaluates the current wine culture, discussing trends both interesting and alarming, and celebrates the extraordinary pleasures of wine while, at the same time, questioning the conventional wisdom about wine. Whether you're a connoisseur or a novice, already love wine or want to know it better, *How to Love Wine: A Memoir and Manifesto* is the book for you.

Wine With Food - Eric Asimov 2014-04-22

INDIEFAB Book of the Year Awards -- 2014 GOLD Winner for *Cooking 100* wines paired with more than 100 dishes, from two of the most respected experts in the business. Pairing wine and food can bring out the best qualities in each. But how do you hit upon the right combination? And is there just one? Do you fall back on the old rules or decide by cuisine or season? The choices can be perplexing, and fashions are constantly changing. Eric Asimov and Florence Fabricant have spent much of their careers enjoying this most delicious dilemma and now give readers the tools they need to play the game of wine and food to their own tastes. In this book, they sum up some of their most useful findings. Instead of a rigid system, *Wine with Food* offers guiding information to instill confidence so you can make your own choices. The goal is to break the mold of traditional pairing models and open up new possibilities. Asimov focuses on wines of distinction and highlights certain producers to look for. Fabricant offers dishes covering every course and drawing from diverse global influences-Clams with Chorizo, Autumn Panzanella, Duck Fried Rice, Coq au Vin Blanc, Short Ribs with Squash and Shiitakes. Sidebars explore issues related to the entire experience at the table-such as combining sweet with savory, the right kind of glass, and decanting. *Wine with Food* is both an inspiring collection of recipes and a concise guide to wine.

I Fell in Love with Your Mom on a Bus in India - Barry Hoffner 2019-08-20

Friendship. Travel. Courtship. Marriage. In this love story written primarily for his sons but inspirational for all, Barry Hoffner recounts his relationship, world travels, and early married life with his beloved Jackie. [Windows on the World Complete Wine Course](#) - Kevin Zraly

2009

Looks at how and where wine is made and how this affects its quality and pricing, including information on how the professionals taste and rate wine and a country-by-country tour of the latest vintages.

Women Winemakers - Lucia Albino Gilbert 2020-01-27

The passion, courage, and talent of women making their way in a male-dominated field are captured through conversations with women winemakers from throughout California and wine regions of France, Italy, New Zealand, Portugal, and Spain. Their stories are told through the lens of four career pathways and the cultural histories of each wine region.

Feeding the Fire - Joe Carroll 2015-05-12

Joe Carroll makes stellar barbecue and grilled meats in Brooklyn, New York, at his acclaimed restaurants Fette Sau and St. Anselm. In *Feeding the Fire*, Carroll gives us his top 20 lessons and more than 75 recipes to make incredible fire-cooked foods at home, proving that you don't need to have fancy equipment or long-held regional traditions to make succulent barbecue and grilled meats. *Feeding the Fire* teaches the hows and whys of live-fire cooking: how to create low and slow fires, how to properly grill chicken (leave it on the bone), why American whiskey blends so nicely with barbecued meats (both are flavored with charred wood), and how to make the best sides to serve with meat (keep it simple). Recipes nested within each lesson include Pulled Pork Shoulder, Beef Short Ribs, Bourbon-Brined Center-Cut Pork Chops, Grilled Clams with Garlic Butter, and Charred Long Beans. Anyone can follow these simple and straightforward lessons to become an expert.

We Are What We Eat - Alice Waters 2021-06-01

From chef and food activist Alice Waters, an impassioned

plea for a radical reconsideration of the way each and every one of us cooks and eats In *We Are What We Eat*, Alice Waters urges us to take up the mantle of slow food culture, the philosophy at the core of her life's work. When Waters first opened Chez Panisse in 1971, she did so with the intention of feeding people good food during a time of political turmoil. Customers responded to the locally sourced organic ingredients, to the dishes made by hand, and to the welcoming hospitality that infused the small space—human qualities that were disappearing from a country increasingly seduced by takeout, frozen dinners, and prepackaged ingredients. Waters came to see that the phenomenon of fast food culture, which prioritized cheapness, availability, and speed, was not only ruining our health, but also dehumanizing the ways we live and relate to one another. Over years of working with regional farmers, Waters and her partners learned how geography and seasonal fluctuations affect the ingredients on the menu, as well as about the dangers of pesticides, the plight of fieldworkers, and the social, economic, and environmental threats posed by industrial farming and food distribution. So many of the serious problems we face in the world today—from illness, to social unrest, to economic disparity, and environmental degradation—are all, at their core, connected to food. Fortunately, there is an antidote. Waters argues that by eating in a “slow food way,” each of us—like the community around her restaurant—can be empowered to prioritize and nurture a different kind of culture, one that champions values such as biodiversity, seasonality, stewardship, and pleasure in work. This is a declaration of action against fast food values, and a working theory about what we can do to change the course. As Waters makes clear, every decision we make about what we put in

our mouths affects not only our bodies but also the world at large—our families, our communities, and our environment. We have the power to choose what we eat, and we have the potential for individual and global transformation—simply by shifting our relationship to food. All it takes is a taste.

Godforsaken Grapes - Jason Wilson 2018-04-24

There are nearly 1,400 known varieties of wine grapes in the world—from altesse to zierfandler—but 80 percent of the wine we drink is made from only 20 grapes. In *Godforsaken Grapes*, Jason Wilson looks at how that came to be and embarks on a journey to discover what we miss. Stemming from his own growing obsession, Wilson moves far beyond the “noble grapes,” hunting down obscure and underappreciated wines from Switzerland, Austria, Portugal, France, Italy, the United States, and beyond. In the process, he looks at why these wines fell out of favor (or never gained it in the first place), what it means to be obscure, and how geopolitics, economics, and fashion have changed what we drink. A combination of travel memoir and epicurean adventure, *Godforsaken Grapes* is an entertaining love letter to wine.

The New York Times Essential Book of Cocktails (Second Edition) - Steve Reddicliffe 2022-11-22

This updated edition contains more than 400 classic and contemporary craft cocktail recipes, paired with exceptional writing and the authoritative voice of *The New York Times*. Cocktail hour is one of America’s most popular pastimes and a favorite way to entertain. What better place to find the secrets of craft cocktails than *The New York Times*? Steve Reddicliffe, the “Quiet Drink” columnist for *The Times*, brings his signature voice and expertise to this collection of delicious recipes from bartenders from around the world, with a special

emphasis on New York City. This informative guide includes: - Classics such as the Martini, Manhattan, Old Fashioned, and Negroni, served both straight up and with modern twists - New imaginative favorites inspired by the craft-distilling boom - Auxiliary recipes for signature ingredients, including brandied cherries and brown-butter bourbon, plus recipes for cordials, shrubs, bitters, and more - New chapters on non-alcoholic drinks, bourbon cocktails, and vermouth cocktails - A complete guide to home entertaining, setting up your personal bar, and how to build your own cocktail encyclopedia - Engaging essays from the biggest names in cocktail writing - Original interviews with ten bartenders and spirits professionals, including Ivy Mix of Leyenda in Brooklyn, Sother Teague of Amor y Amargo in Manhattan, and Victoria Eady Butler, master blender of Uncle Nearest bourbon Reddicliffe has carefully curated this essential collection, with memorable writing from famed *New York Times* journalists like Craig Claiborne, Toby Cecchini, Eric Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William Grimes, and many more. Discover over 400 recipes and the wit and wisdom of decades of this venerable paper’s best cocktail coverage.

The Naked Truth - Leslie Morgan 2019-05-21

“A formidable, addictive storyteller, Morgan provides a highly stimulating story of a midlife education in the messiness of modern sex and love. A steamy, liberating tale of self-exploration and self-love that encourages readers to ‘revel in your sexuality’” –Kirkus Reviews
Leslie Morgan, bestselling author of *Crazy Love* and *Mommy Wars*, was a mom turning fifty, reeling from divorce and determined to reclaim her life. In a radical

break with convention, she dedicated a year to searching for five new lovers, seeking the rapture absent in a life of minivans and mom jeans—and finding a profound new sense of self-worth. When Leslie Morgan divorced after a twenty-year marriage, both her self-esteem and romantic optimism were shattered. She was determined to avoid the cliché of the “lonely, middle-aged divorcée” lamenting her stretch marks and begging her kids to craft her online dating profile. Instead, Leslie celebrated her independence with an audacious plan: she would devote a year to seeking out five lovers in hopes of unearthing the erotic adventures and authentic connections long missing from her life. Clumsy and clueless at first, she overcame mortifying early missteps, buoyed by friends and blind faith. And so she found men at yoga class, the airport, and high school reunions—all without the torture of dating websites. Along the way she uncovered new truths about sex, aging, men, self-confidence, and what it means to be an older woman today. Packed with fearless, evocative details, *The Naked Truth* is a rare, unexpected, and wildly entertaining memoir about a soccer mom who rediscovers the magic of sexual and emotional connection, and the lasting gifts of reveling in your femininity at every age.

Authentic Wine - Jamie Goode 2013-02-12

Naturalness is a hot topic in the wine world. But what exactly is a natural wine? For this book, best-selling wine writer Jamie Goode has teamed up with winemaker and Master of Wine Sam Harrop to explore the wide range of issues surrounding authenticity in wine. Sam Harrop initially trained as a winemaker in New Zealand.

Restaurant Man - Joe Bastianich 2012-05-01

The New York Times Bestselling Book--Great gift for

Foodies “The best, funniest, most revealing inside look at the restaurant biz since Anthony Bourdain’s *Kitchen Confidential*.” –Jay McInerney With a foreword by Mario Batali Joe Bastianich is unquestionably one of the most successful restaurateurs in America—if not the world. So how did a nice Italian boy from Queens turn his passion for food and wine into an empire? In *Restaurant Man*, Joe charts a remarkable journey that first began in his parents’ neighborhood eatery. Along the way, he shares fascinating stories about his establishments and his superstar chef partners—his mother, Lidia Bastianich, and Mario Batali. Ever since Anthony Bourdain whet literary palates with *Kitchen Confidential*, restaurant memoirs have been mainstays of the bestseller lists. Serving up equal parts rock ‘n’ roll and hard-ass business reality, *Restaurant Man* is a compelling rags-to-riches chronicle that foodies and aspiring restaurateurs alike will be hankering to read.

Hungry for Wine - Cathy Huyghe 2015-09-16

Get ready to find some things you never expected to find in a book about wine. Things like regrets, migrant labor, war, financial crises, and post-apartheid economics. Things, too, like following a calling, and doing something even though it makes no sense, and creating the life you imagine for yourself. For the people you'll meet in these twelve chapters, wine does so much more than quench thirst. Wine is how they express themselves to the world. It's how they put food on the table for their families. It's how they carve their niche. Sometimes it's even their tool to fight repression and discrimination. *Hungry for Wine* is also a memoir about how the author went from simply liking the taste of wine, to tasting it every day, to writing about it 365 days a year, to traveling the world in search of

the people and the stories in this book. Some people see the world in a grain of sand. Now you can see it in a glass of wine. This book will change the way you look at wine. Forever.

Field Days - Jonah Raskin 2010-09-30

"This is an insider's view, and Raskin offers readers insights into a hidden California. The impact of his book is to return culture to agriculture in a state dominated by agribusiness."—Gerald Haslam, author of *The Great Central Valley: California's Heartland* "Jonah Raskin has lived and taught in this area for well over thirty years and has the credibility to write about the evolution of farming here. His book is a magical mixture of journalism and memoir. I loved his interviews with local farmers and growers. He explores the questions that we all are asking about our relationship to food and what it means to eat locally, who grows it, and will they be able to continue to do so."—Ianth Brautigan, author of *You Can't Catch Death: A Daughter's Memoir* "'Think global, buy local' takes on new meaning in this intriguing synthesis of memoir and reportage on the slow and local food movements."—Peter Laufer, author of *Wetback Nation* and *The Dangerous World of Butterflies* "Anyone wanting to know what it's like to live in the paradise that is Sonoma County must read *Field Days*. Jonah Raskin brings this blessed region and its communities of environmental champions vividly to life."—Jeff Cox, author of *The Organic Cook's Bible* and *The Organic Food Shopper's Guide* "In Jonah Raskin's wonderfully observant ramble through Sonoma County's farms, orchards, and vineyards, it becomes abundantly clear that American farming has not been killed off by agribusiness, or the Department of Agriculture's call to 'get big or get out'. With Raskin we meet a rich

community of amazing people who have stayed on the land, or gone back to it, sharing a new kind of ecologically informed consciousness about our intimate connections to the land and the people who work it. Anybody who reads this book, wherever they live, will gain a new appreciation of this new generation of farmers. Thanks to them, we're learning to eat well—a basic necessity in the hard times ahead."—Ernest Callenbach, author of *Ecotopia* "In *Field Days*, Jonah Raskin becomes the George Plimpton of organic farming. Instead of getting out on the playing field to measure his stuff against pro athletes, he toils long days beside farm workers. Soulful and always curious, Raskin traces the tradition of responsible farming practices in Northern California, and explores the meaning of living locally."—Bart Schneider, author of *The Man in the Blizzard*

All Boys Aren't Blue - George M. Johnson 2021-03-04

This powerful YA memoir-manifesto follows journalist and LGBTQ+ activist George M. Johnson as they explore their childhood, adolescence, and college years, growing up under the duality of being black and queer. From memories of getting their teeth kicked out by bullies at age five to their loving relationship with their grandmother, to their first sexual experience, the stories wrestle with triumph and tragedy and cover topics such as gender identity, toxic masculinity, brotherhood, family, inequality, consent, and Black joy. PRAISE FOR ALL BOYS AREN'T BLUE A moving and brilliant exploration of Black queerness. Stylist An exuberant, unapologetic memoir infused with a deep but clear-eyed love for its subjects. The New York Times An empowering read . . . All Boys Aren't Blue is an unflinching testimony that carves out space for Black queer kids to be seen. Huffington Post Powerful . . . All Boys Aren't

Blue is a game changer. Bitch Magazine All Boys Aren't Blue is a balm and testimony to young readers as allies in the fight for equality. Publishers Weekly

The Alice B. Toklas Cook Book - Alice B. Toklas
2021-05-18

"I'm drenched in cream, marinated in wine, basted in cognac, and thoroughly buttered by the end of The Alice B. Toklas Cook Book." –Eula Biss, New York Times bestselling author of *Having and Being Had* A beautiful new edition of the classic culinary memoir by Alice B. Toklas, Gertrude Stein's romantic partner, with a new introduction by beloved culinary voice Ruth Reichl. Restaurant kitchens have long been dominated by men, but, as of late, there has been an explosion of interest in the many women chefs who are revolutionizing the culinary game. And, alongside that interest, an accompanying appetite for smart, well-crafted culinary memoirs by female trailblazers in food. Nearly 70 years earlier, there was Alice. When Alice B. Toklas was asked to write a memoir, she initially refused. Instead, she wrote *The Alice B. Toklas Cook Book*, a sharply written, deliciously rich cookbook memorializing meals and recipes shared by Hemingway, Fitzgerald, Wilder, Matisse, and Picasso—and of course by Alice and Gertrude themselves. While *The Autobiography of Alice B. Toklas*—penned by Gertrude Stein—adds vivid detail to Alice's life, this cookbook paints a richer, more joyous depiction: a celebration of a lifetime in pursuit of culinary delights. In this cookbook, Alice supplies recipes inspired by her travels, accompanied by amusing tales of her and Gertrude's lives together. In "Murder in the Kitchen," Alice describes the first carp she killed, after which she immediately lit up a cigarette and waited for the police to come and haul her away; in

"Dishes for Artists," she describes her hunt for the perfect recipe to fit Picasso's peculiar diet; and, of course, in "Recipes from Friends," she provides the recipe for "Haschich Fudge," which she notes may often be accompanied by "ecstatic reveries and extensions of one's personality on several simultaneous planes." With a heartwarming introduction from *Gourmet's* famed Editor-in-Chief Ruth Reichl, this much-loved, culinary classic is sure to resonate with food lovers and literary folk alike.

The Art of Asking - Amanda Palmer 2014-11-11

FOREWORD BY BRENE BROWN and POSTSCRIPT FROM BRAIN PICKINGS CREATOR MARIA POPOVA Rock star, crowdfunding pioneer, and TED speaker Amanda Palmer knows all about asking. Performing as a living statue in a wedding dress, she wordlessly asked thousands of passersby for their dollars. When she became a singer, songwriter, and musician, she was not afraid to ask her audience to support her as she surfed the crowd (and slept on their couches while touring). And when she left her record label to strike out on her own, she asked her fans to support her in making an album, leading to the world's most successful music Kickstarter. Even while Amanda is both celebrated and attacked for her fearlessness in asking for help, she finds that there are important things she cannot ask for—as a musician, as a friend, and as a wife. She learns that she isn't alone in this, that so many people are afraid to ask for help, and it paralyzes their lives and relationships. In this groundbreaking book, she explores these barriers in her own life and in the lives of those around her, and discovers the emotional, philosophical, and practical aspects of *THE ART OF ASKING*. Part manifesto, part revelation, this is the story of an artist struggling

with the new rules of exchange in the twenty-first century, both on and off the Internet. THE ART OF ASKING will inspire readers to rethink their own ideas about asking, giving, art, and love.

The Essential New York Times Book of Cocktails - Thomas Nelson 2023-08-15

This cocktail book features more than 350 drink recipes old and new with great writing from The New York Times. Cocktail hour is once again one of America's most popular pastimes and one of our favorite ways to entertain. And what better place to find the secrets of great drink-making than The New York Times? Steve Reddicliffe, the "Quiet Drink" columnist for The Times, brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere, especially New York City. You will find treasured recipes they have enjoyed for years, including classics such as: Martini Old-Fashioned Manhattan French 75 Negroni Reddicliffe has carefully curated this essential collection, with memorable writing from famed New York Times journalists like Mark Bittman, Craig Claiborne, Toby Cecchini, Eric Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William Grimes, and many more. This compendium is arranged by cocktail type, with engaging essays throughout. Included are notes on how to set up your bar, stock, and run it—and of course hundreds of recipes, from Bloody Marys to Irish Coffees. The Essential New York Times Book of Cocktails is the only volume you will ever need to entertain at home.

You Had Me at Pet-Nat - Rachel Signer 2021-10-19

From the publisher of Pipette Magazine, discover a natural wine-soaked memoir about finding your passion—and falling in love. It was Rachel Signer's

dream to be that girl: the one smoking hand-rolled cigarettes out the windows of her 19th-century Parisian studio apartment, wearing second-hand Isabel Marant jeans and sipping a glass of Beaujolais redolent of crushed roses with a touch of horse mane. Instead she was an under-appreciated freelance journalist and waitress in New York City, frustrated at always being broke and completely miserable in love. When she tastes her first pétillant-naturel (pét-nat for short), a type of natural wine made with no additives or chemicals, it sets her on a journey of self-discovery, both deeply personal and professional, that leads her to Paris, Italy, Spain, Georgia, and finally deep into the wilds of South Australia and which forces her, in the face of her "Wildman," to ask herself the hard question: can she really handle the unconventional life she claims she wants? Have you ever been sidetracked by something that turned into a career path? Did you ever think you were looking for a certain kind of romantic partner, but fell in love with someone wild, passionate and with a completely different life? For Signer, the discovery of natural wine became an introduction to a larger ethos and philosophy that she had long craved: one rooted in egalitarianism, diversity, organics, environmental concerns, and ancient traditions. In You Had Me at Pét-Nat, as Signer begins to truly understand these revolutionary wine producers upending the industry, their deep commitment to making their wine with integrity and with as little intervention as possible, she is smacked with the realization that unless she faces, head-on, her own issues with commitment, she will not be able to live a life that is as freewheeling, unpredictable, and singular as the wine she loves.

Liquid Memory - Jonathan Nossiter 2010-09-28

Jonathan Nossiter, acclaimed filmmaker and former sommelier, had his first taste of wine at the age of three in Paris, from his father's fingertip. For him, wine is "memory in its most liquid and dynamic form," as essential an expression of culture as cinema, books, baseball, painting, even sex. With great wit and passion, he celebrates wine and its enthusiasts—and defends both from those who tell us what to drink and how to think about it. In *Liquid Memory*, the American expatriate investigates the infinite mysteries of terroir, the historical sense of place that makes wine a living, thrilling expression of cultural identity that can stretch back centuries. The book is a deliriously joyful master class in locating the soul of a wine, and in learning to trust your own palate and desires. Nossiter, who has already created an uproar in the world of wine with his film *Mondovino*, arms us against the tyranny of snobs, critics, and charlatans who would prevent us from taking part in what should be a gloriously democratic bacchanalia. From the sacred wine shops and three-star restaurants of Paris to the biodynamic vineyards of Burgundy, from the hipster bistros of New York to film locations in Rio de Janeiro and Athens, this singular journey invites us to consider how power, misused, can sometimes mask an absence of taste—and how our own personal taste can combat power in any sphere. A controversial bestseller in Europe, *Liquid Memory* is sure to rile the establishment, enlighten the thirsty, and reveal the inner life of the world's most mysterious, contradictory, and jubilatory drink.

The Sweet Potato Queens' Book of Love - Jill Conner Browne 2004-11-30

To know the Sweet Potato Queens is to love them, and if you haven't heard about them yet, you will. Since the

early 1980s, this group of belles gone bad has been the toast of Jackson, Mississippi, with their glorious annual appearance in the St. Patrick's Day parade. In *The Sweet Potato Queens' Book of Love*, their royal ringleader, Jill Conner Browne, introduces the Queens to the world with this sly, hilarious manifesto about love, life, men, and the importance of being prepared. Chapters include: • The True Magic Words Guaranteed to Get Any Man to Do Your Bidding • The Five Men You Must Have in Your Life at All Times • Men Who May Need Killing, Quite Frankly • What to Eat When Tragedy Strikes, or Just for Entertainment • The Best Advice Ever Given in the Entire History of the World From tales of the infamous Sweet Potato Queens' Promise to the joys of Chocolate Stuff and Fat Mama's Knock You Naked Margaritas, this irreverent, shamelessly funny book is the gen-u-wine article.

By the Smoke and the Smell - Thad Vogler 2017-09-12
Spirits expert Thad Vogler, owner of the James Beard Award-winning Bar Agricole, takes readers around the world, celebrating the vivid characters who produce hand-made spirits like rum, scotch, cognac, and mezcal. From the mountains of Mexico and the forbidden distilleries of Havana, to the wilds of Scotland and the pastoral corners of France and beyond, this adventure will change how you think about your drink. Thad Vogler is one of the most important people in the beverage industry today. He's a man on a mission to bring "grower spirits"—spirits with provenance, made in the traditional way by individuals rather than by mass conglomerates—to the public eye, before they disappear completely. We care so much about the food we eat: how it is made, by whom, and where. Yet we are far less careful about the spirits we drink, often allowing the

biggest brands with the most marketing dollars to control the narrative. In *By the Smoke and the Smell*, Vogler is here to set the record straight. This remarkable memoir is the first book to ask the tough questions about the booze industry: where our spirits come from, who makes them, and at what cost. *By the Smoke and the Smell* is also a celebration of the people and places behind the most singular, life-changing spirits on earth. Vogler takes us to Normandy, where we drink calvados with lovable Vikings; to Cuba, a country where Vogler lived for a time, and that has so much more to offer than cigars, classic cars, and mojitos; to the jagged cliffs and crystal-clear lochs of Scotland; to Northern Ireland, Oaxaca, Armagnac, Cognac, Kentucky, and California. Alternately hilarious and heartfelt, Vogler's memoir will open your eyes to the rich world of traditional, small-scale distilling—and in the process, it will completely change the way you think about and buy spirits.

An Apple a Day - Emma Woolf 2012-05-07

Having met the man of her dreams (and wanting a baby together), Emma Woolf embarked on the hardest struggle of her life: to beat anorexia. At 32 years of age, she was functioning on an apple a day. This life-affirming true story is essential reading for anyone affected by eating disorders, and anyone interested in health and social issues.

My Fair Lazy - Jen Lancaster 2010-05-04

Readers have followed New York Times bestselling author Jen Lancaster through job loss, sucky city living, weight loss attempts, and 1980s nostalgia. Now, in this bitter and witty memoir, Jen chronicles her efforts to achieve cultural enlightenment, with some hilarious missteps and genuine moments of inspiration along the

way. Jen uses any means necessary on her quest to better herself: reading canonical literature, viewing classic films, attending the opera, researching artisan cheeses, and even enrolling in etiquette classes to improve her social graces. In Jen's corner is a crack team of experts, including Page Six socialites, gourmet chefs, an opera aficionado, and a master sommelier. She may discover that well-regarded, high-priced stinky cheese tastes exactly as bad as it smells, and that her love for Kraft American Singles is forever. But one thing's for certain: Eliza Doolittle's got nothing on Jen Lancaster—and failure is an option.

Doctors and Distillers - Camper English 2022-07-19

"At last, a definitive guide to the medicinal origins of every bottle behind the bar! This is the cocktail book of the year, if not the decade." —Amy Stewart, author of *The Drunken Botanist* and *Wicked Plants* "A fascinating book that makes a brilliant historical case for what I've been saying all along: alcohol is good for you...okay maybe it's not technically good for you, but [English] shows that through most of human history, it's sure beat the heck out of water." —Alton Brown, creator of *Good Eats* Beer-based wound care, deworming with wine, whiskey for snakebites, and medicinal mixers to defeat malaria, scurvy, and plague: how today's tipplers were the tonics of old. Alcohol and Medicine have an inextricably intertwined history, with innovations in each altering the path of the other. The story stretches back to ancient times, when beer and wine were used to provide nutrition and hydration, and were employed as solvents for healing botanicals. Over time, alchemists distilled elixirs designed to cure all diseases, monastic apothecaries developed mystical botanical liqueurs, traveling physicians concocted dubious intoxicating

nostrums, and the drinks we're familiar with today began to take form. In turn, scientists studied fermentation and formed the germ theory of disease, and developed an understanding of elemental gases and anesthetics. Modern cocktails like the Old-Fashioned, Gimlet, and Gin and Tonic were born as delicious remedies for diseases and discomforts. In *Doctors and Distillers*, cocktails and spirits expert Camper English reveals how and why the contents of our medicine and liquor cabinets were, until surprisingly recently, one and the same.

Select Wine Bibliographies - 2nd Edition - Warren R. Johnson 2023-01-24

Select Wine Bibliographies includes published works from the 1600s through 2023. All listings are works published in the English language. Each book includes an ISBN (when available), the format (hardcover, softcover, digital, or manuscript), as well as any notes that may list subsequent editions or other pertinent information. Thirteen major subjects are included with over 2300 listings. The goal is to first list first editions in hardcover when possible; otherwise, if later editions are more relevant, they become the primary source. Many of these works may have been published in additional formats. Thirteen major subjects are included with over 2300 listings.

Reality Hunger - David Shields 2010-02-25

Reality Hunger is a manifesto for a burgeoning group of interrelated but unconnected artists who, living in an unbearably artificial world, are breaking ever larger chunks of 'reality' into their work. The questions Shields explores - the bending of form and genre, the lure and blur of the real - play out constantly around us, and Reality Hunger is a radical reframing of how we might think about this 'truthiness': about literary

licence, quotation, and appropriation in television, film, performance art, rap, and graffiti, in lyric essays, prose poems, and collage novels. Drawing on myriad sources, Shields takes an audacious stance on issues that are being fought over now and will be fought over far into the future. Converts will see Reality Hunger as a call to arms; detractors will view it as an occasion to defend the status quo. It is certain to be one of the most controversial and talked about books of the season.

Finding Meaning in Wine - Michael Sinowitz 2023-08-01

This book examines controversies in American wine culture and how those controversies intersect with and illuminate current academic and cultural debates about the environment and about interpretation. With a specific focus on the United States of America, the methods that we use to discuss literature and other art are applied to wine-making and wine culture. The book explores the debates about how to evaluate wine and the problems inherent in numerical scoring as well as evaluative tasting notes, whether winemakers can be artists, the discourse in wine culture involving natural wine and biodynamic farming, as well as how people judge what makes a wine great. These interpretative commitments illuminate an underlying metaphysics and allegiance to a culture of reason or feeling. The discussions engage with a broad range of writers and thinkers, such as Roland Barthes, Susan Sontag, Louis Menand, Michael Pollan, Greg Garrard, John Guillory, Amitov Ghosh, Pierre Bourdieu, and Barbara Herrnstein-Smith. The book draws upon not only a number of texts produced by wine critics, wine writers, literary critics and theorists but also extensive interviews with wine writers and multiple California winemakers. These

interviews contribute to a unique reflection on wine and meaning. This book will be of great interest to readers looking to learn more about wine from cultural, literary, and philosophical perspectives.

Mapping Manhattan - Becky Cooper 2013-04-02

Armed with hundreds of blank maps she had painstakingly printed by hand, Becky Cooper walked Manhattan from end to end. Along her journey she met police officers, homeless people, fashion models, and senior citizens who had lived in Manhattan all their lives. She asked the strangers to “map their Manhattan” and to mail the personalized maps back to her. Soon, her P.O. box was filled with a cartography of intimate narratives: past loves, lost homes, childhood memories, comical moments, and surprising confessions. A beautifully illustrated, PostSecret-style tribute to New York, Mapping Manhattan includes 75 maps from both anonymous mapmakers and notable New Yorkers, including Man on Wire aerialist Philippe Petit, New York Times wine critic Eric Asimov, Tony award-winning actor Harvey Fierstein, and many more. Praise for Mapping Manhattan: “What an intriguing project.”—The New York Times “A tender cartographic love letter to this timeless city of multiple dimensions, parallel realities, and perpendicular views.” —Brain Pickings “Cooper’s beautiful project linking the lives of New Yorkers is one that will continue to grow.” —Publishers Weekly online

Soulbbatical - Shelley Paxton 2020-01-14

Part memoir, part manifesto, Soulbbatical is an invitation to become Chief Soul Officer of your own life—and to open up a whole new world of possibility. Former Harley-Davidson executive Shelley Paxton did just that. She walked away at the peak of her twenty-six-year marketing career and embarked on a profoundly personal

journey to reconnect with her true purpose and deepest desires. She called it her “Soulbbatical,” and it not only changed her life, it became her calling. Paxton had a wildly successful life by most definitions—iconic brands, executive titles, and a globe-trotting career that took her to over sixty countries. She had one of the coolest jobs in the world, yet couldn’t shake the feeling that she had lost herself along the way. Something was missing. Here, she takes you on a sometimes harrowing, often hilarious journey through the illness, divorce, addiction, and tragedy that finally woke her up. Suddenly she was rebelling for her best life, and embracing a new mission: to encourage others to live their most authentic, courageous, and purposeful lives—today. Soulbbatical is an unconventional, exhilarating, and totally badass road map to discovering what you really want—and getting it. Because no matter how far you’ve strayed from your soul’s true path, it’s never too late for transformation.

I'm Special - Ryan O'Connell 2015-06-02

NOW a NETFLIX series entitled Special from Executive Producer JIM PARSONS starring RYAN O'CONNELL as himself. From the beloved blogger turned voice of an online generation, an unforgettable and hilarious memoir-meets-manifesto exploring what it means to be a millennial gay man living with cerebral palsy, which VICE calls “a younger, gay version of Mary Karr's Lit.” People are obsessed with Ryan O'Connell's blogs. With tens of thousands reading his pieces on Thought Catalog and Vice, watching his videos on YouTube, and hanging on to each and every #dark tweet, Ryan has established himself as a unique young voice who's not afraid to dole out some real talk. He's that candid, snarky friend you consult when you fear you're spending too much time

falling down virtual k-holes stalking your ex on Facebook or when you've made the all-too-common mistake of befriending a psycho while wasted at last night's party and need to find a way to get rid of them the next morning. But Ryan didn't always have the answers to these modern-day dilemmas. Growing up gay and disabled with cerebral palsy, he constantly felt like he was one step behind everybody else. Then the rude curveball known as your twenties happened and things got even more confusing. Ryan spent years as a Millennial cliché: he had dead-end internships; dabbled in unemployment;

worked in his pajamas as a blogger; communicated mostly via text; looked for love online; spent hundreds on "necessary" items, like candles, while claiming to have no money; and even descended into aimless pill-popping. But through extensive trial and error, Ryan eventually figured out how to take his life from bleak to chic and began limping towards adulthood. Sharp and entertaining, I'm Special will educate twentysomethings (or other adolescents-at-heart) on what NOT to do if they ever want to become happy fully functioning grown-ups with a 401k and a dog.