

Barista Guide

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The Coffee Guide - Alistair Boyd 2020-12-12

Coffee has been a staple drink for generations, ever since Europeans first tasted it in the fifteenth century. It is now the second most consumed beverage in the world after water. It is no surprise then that in the 21st century consumers are wanting more variety, better equipment, and greater choice in their favourite drink. We now see a plethora of equipment used not only in cafes, but at home where users are trying to master their machine and make barista quality results to not just save money but impress family and friends. Coffee equipment can be as rudimentary as stove top systems, used and preferred in some European countries, or as complicated and expensive as used in high street cafes that are both functional and elegant and make a statement on any kitchen bench top. The Coffee Guide is designed to enable those who have invested a little, or a lot, with a foundational knowledge of the process of extracting coffee oil from coffee beans to achieve maximum flavour. The Coffee Guide will also take the reader through milk frothing, presentation and cleaning to achieve great results. The information contained within follows over 15 years experience and passion for creating great coffee and has been learnt from working in cafes and side by side training of both home and professional baristas. The simple questions always asked are answered in this little guide as it is a step by step companion to enable baristas to review their own techniques and hone their skills to craft the perfect

beverage.

The Rookie's Guide to Espionage - Dave Sinclair 2018-02-07

Coffee Ninja Barista Manual - Steven Jackson 2017-11

The ultimate barista manual for all developing coffee professionals and businesses. Here Steven presents coffee by using some of the latest computer software. Including everything from where coffee comes from to latte art the knowledge within will give you the ammunition to get that job, build your skills and make you the barista you aspire to be. What makes a good coffee? Unfortunately, there are multiple answers to that question. But anyone can learn to be the best barista on the block. Making coffee can look like a complicated process but when it is broken down, it's easy. But like a chain, it only takes one link to break down for the final product to be compromised. This book goes through everything from the bean to the final beverage in a simple and visual way that hasn't been done before. In addition to the content in this book, you will gain access to extra printable charts and guides for you to keep and implement in your workplace. This includes a breakdown of over 60 espresso beverages, barista assessments and guide sheets. If you're a barista hoping to begin, improve or refine your skills, then this is the book for you. If you're a business hoping to achieve the same for yourself and/or your staff, this is the book for you. Inside is also access to free downloadable charts and

guides which can be used however the reader wishes. If you're looking for the tools to stay ahead and be a coffee ninja, this book is for you. [The Curious Barista's Guide to Coffee](#) - Tristan Stephenson 2015-03-12

The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness, acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art. Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast. [Left Coast Roast](#) - Hanna Neuschwander 2012-08-21

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—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.

[The Professional Barista's Handbook](#) - Scott Rao 2009-01-01

The Coffee Book - Anette Moldvaer 2021-08-03
Deepen your coffee knowledge, experiment with different beans, methods, and flavors, and become a barista at home with The Coffee Book and its 70 recipes. Discover the origins of coffee and its production before exploring over 40 country profiles, showcasing the incredible variety of beans grown around the world. Appreciate the nuances of flavor from bean to bean using the taster's wheel to identify different flavors and understand which notes complement one another. Master different roasting, grinding, tamping and brewing techniques, plus the equipment needed. Experiment with some 70 recipes, ranging from café culture classics, such as the Americano, to more adventurous flavor combinations like the Almond Fig Latte or the Hazelnut Frappé as well as non-dairy milk alternatives.

The Barista Book - Hiroshi Sawada 2018-03-20
There's nothing like a good cup of coffee in the morning, right? Most people simply buy their espresso, latte, or macchiato from their local coffee shop and be done with it. To others, however, their morning cup of coffee is more than just a swipe of a credit card and a quick energy boost—it's an art form. With this book, world-renowned latte artist and barista Hiroshi Sawada offers step-by-step instructions on how to make more than fifty delicious coffee drinks. Including recipes for some of the popular drinks in this world—lattes, americanos, cappuccinos, espressos, mochas—and world-class tips from Sawada himself, this coffee compendium is the premier guide for aspiring baristas and amateur home brewers alike. These invaluable skills can be applied either at home or in a professional setting—helping even the most seasoned barista hone their craft. In addition to the recipes, learn the intricacies of the pour, about the different varieties of beans and how to store them, and all the crucial elements necessary to make the perfect cup.

The Art and Craft of Coffee - Kevin Sinnott 2011-01-19
"In the decades that Kevin Sinnott has spent

meeting with and interviewing hundreds of coffee professionals, rather than crossing over to the dark side and becoming one himself, he has taken what he has learned and translated it from coffee geek-speak into English. Why? For the sole purpose of allowing you to better enjoy your coffee. In short, if you like coffee, you will love this book.” —Oren Bloostein, proprietor of Oren’s Daily Roast There is no other beverage that gives you a better way to travel the world than coffee. You can literally taste the volcanic lava from Sumatra, smell the spice fields of India, and lift your spirits to the Colombian mountaintops in your morning cup of joe. The Art and Craft of Coffee shows you how to get the most out of your coffee, from fresh-roasted bean to hand-crafted brew. In The Art and Craft of Coffee, Kevin Sinnott, the coffee world’s most ardent consumer advocate, educates, inspires, and caffeinates you. Inside you will find: Delicious recipes for dozens of coffee and espresso beverages

The Complete Idiot's Guide to Coffee and Tea - Travis Arndorfer 2006

A freshly brewed introduction to the caffeine subculture. For hot beverage novices and budding baristas, here is an essential introduction to the world of coffee and tea, from a basic history of each product, to advanced tips and tricks for blending, brewing, and using syrups and milk, to recipes from around the world. • Includes information on different types of beans and teas, available brewing equipment, and little-known secrets to making fabulous coffee- and tea-based drinks • Written by food and beverage writers who are experts in the field • Contains the finest recipes from worldwide barista champions

Coffee Isn't Rocket Science - Sebastien Racineux 2018-04-03

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.

The Barista's Guide to Espionage - Dave Sinclair 2018-02-12

Better shape up Bond. There's a new girl in town and she's come to kick some ass.

Craft Coffee - Jessica Easto 2017-11-14

“Build a better brew by mastering 10 manual methods, from French Press to Chemex, with this comprehensive guide.” —Imbibe Magazine Named a top food & drink book of 2017 by Food Network, Wired, Sprudge, and Booklist This comprehensive but accessible handbook is for the average coffee lover who wants to make better coffee at home. Unlike other coffee books, this one focuses exclusively on coffee—not espresso—and explores multiple pour-over, immersion, and cold-brew techniques on 10 different devices. Thanks to a small but growing number of dedicated farmers, importers, roasters, and baristas, coffee quality is at an all-time high. But for nonprofessionals, achieving café quality at home can seem out of reach. With dozens of equipment options, conflicting information on how to use that equipment, and an industry language that, at times, doesn’t seem made for the rest of us, it can be difficult to know where to begin. Craft Coffee: A Manual, written by a coffee enthusiast for coffee enthusiasts, provides all the information readers need to discover what they like in a cup of specialty coffee—and how to replicate the perfect cup day after day. From the science of extraction and brewing techniques to choosing equipment and deciphering coffee bags, Craft Coffee focuses on the issues—cost, time, taste, and accessibility—that home coffee brewers negotiate and shows that no matter where you are in your coffee journey, you can make a great cup at home. “Engaging and fun . . . I really can’t recommend Craft Coffee: A Manual enough. If you’re even mildly curious about brewing coffee at home, it’s absolutely worth a read.” —BuzzFeed

[The Coffee Boys' Step-by-Step Guide to Setting](#)

Up and Managing Your Own Coffee Bar - Hugh Gilmartin 2014-02-21

This is an entertaining but highly practical guide from the successful "Coffee Boys" authors that will enable you to open a coffee bar or sandwich bar that actually lasts and makes money. It presents a distillation of experience of the many dozens of coffee and sandwich businesses they have opened both personally and for clients. This work reveals and is based on the Great Formula (see six steps of contents) created by the authors within their own businesses and their consulting practice. It offers all the practical advice on location, raising finance, and devising a clear marketing plan.

Latte Art - Skyler Breone 2017-09-14

Latte Art! The Ultimate Barista's Guide To Stunning Coffee Art (Including Templates!) Are You Ready To Learn ALL About Latte Art? If So You've Come To The Right Place... No experience with latte art? No worries! This book is suited to the absolute beginner that's looking to get started with latte art, whether this be for your own enjoyment and as a means of impressing your guests or even to give your barista business a competitive advantage... the choice is yours! Here's A Preview Of What This Book Contains... An Introduction To Latte Art The Intricacies of Latte Art A Look Into The Origin and History of Latte Art The Science Behind the Art Explained Free Pouring Latte Art Etching Latte Art The Downlow on Milk for Your Lattes The Perfect Foam - Here's How to Make it What If I Don't Have an Espresso Machine? (Must Read!) Free Pouring Technique How to Practice Without Wasting too Much Coffee or Milk Pouring the Heart Shape Pouring the Rosette Shape Pouring the Tulip Shape Pouring the Flower Shape Etching and Drawing Techniques Etching the Snowflake Etching the Clock Design Etching the Fuel Gauge Design Etching The Floral Design The Simply Amazing Simple Swirl Pattern The Basic Spread And Much, Much More! Order Your Copy And Get Started With Coffee Art

The Curious Barista's Guide to Coffee -

Tristan Stephenson 2019-05-14

The essential compact compendium for the coffee enthusiast. This is the ultimate guide to the history, science, and cultural influence of coffee according to coffee aficionado and master

storyteller Tristan Stephenson. You'll explore the origins of coffee before discovering the varieties of coffee and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the Roasting section before delving into the Science and Flavor of Coffee and finding out how sweetness, bitterness, acidity, and aroma all come together. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Flat white, Latte, Cappuccino, and Macchiato. Other Brewing Methods features step-by-step guides to classic brewing techniques, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this is the definitive guide to the extraordinary world of coffee.

The New Rules of Coffee - Jordan Michelman 2018-09-25

An illustrated guide to the essential rules for enjoying coffee both at home and in cafes, including tips on storing and serving coffee, coffee growing, roasting and brewing, plus facts, lore, and popular culture from around the globe. This introduction to all things coffee written by the founders and editors of Sprudge, the premier website for coffee content, features a series of digestible rules accompanied by whimsical illustrations. Divided into three sections (At Home, At the Cafe, and Around the World), The New Rules of Coffee covers the basics of brewing and storage, cafe etiquette and tips for enjoying your visit, as well as essential information about coffee production (What is washed coffee?), coffee myths (Darker is not stronger!), and broadcasts from a new international coffee culture.

Barista - Jill Adams 2005

Is designed to give students a solid grounding for the tasks they may undertake, as well as providing an introduction to coffee and coffee making for anyone interested in learning more or developing their skills.

Barista Coffee Guide - NEW HOLLAND PUBLISHERS. 2022-07-04

Ever wondered how the professional barista can create all of those great designs on the top of

your coffee? This is the guide they read, and is your opportunity to learn and become your family's own barista. Written with advice and instructions from international award winning baristas this book provides a step by step breakdown of a variety of coffee art, designed to assist you to become an artist in your own coffee making. You will love the intricate designs, and be surprised at how easy they can be achieved. Also included are some fantastic cake and biscuit recipes containing coffee as an ingredient.

Coffee - Mary Banks 2015-09-01

There is nothing quite as satisfying as a well-made and aromatic cup of coffee. This in-depth guide explores all aspects of coffee and coffee use with clear, informative text and beautiful photographs throughout. The book begins with a fascinating discussion of the history of coffee growing and the rise of coffee houses and cafes around the world. A global tour covers the wonderful range of coffee beans grown today, explaining how the bean is grown and processed, sorted, graded and tasted. Comprehensive advice is then given on the wide range of coffee brewing equipment available, as well as how to make many of the best-known coffee drinks at home.

The Coffee Recipe Book - Daniel Lancaster 2019-12-24

The simple art and tradition of brewing the perfect cup--at home. Whether it's a morning drip or an evening espresso martini, amazing coffee is an artform. The Coffee Recipe Book is your guide to understanding how everything comes together for an artisanal coffee drink. With 50 different recipes ranging from classic cappuccino to specialty lattes, there's a delicious option for everyone. Easily match the expertise of your favorite cafe, with the perfect mix of the techniques and tools needed to give your daily grind a good home. The Coffee Recipe Book includes: Day to night--Coffee isn't just for morning anymore with drinks like Coconut Coffee Smoothie and Coffee Old-Fashioned. Use your bean--A complete guide to coffee beans will help you select the right roast for every brew. In the details--Understand how components like water, bean style, and serving method all mix into the perfect pour. Brew up the perfect coffee drink just like a barista--in the comfort of your

own home.

The Basic Barista's Guide - M Neli 2020-03
Being a barista has never been easier! With the speciality coffee industry booming at such a fast rate, we need more trained baristas out there. This book leaves the power of knowledge in your hands. It's up to you to make a difference in your career. You'll learn a range of basic concepts from pulling a shot, steaming milk, learning the recipes of different drinks, and troubleshooting all the things that could possibly go wrong when starting out in the industry as a rookie.

The Curious Bartender's Guide to Rum - Tristan Stephenson 2020-08-25

Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson.

The Barista Reference Book. Foundation - Alessandro Galtieri 2020

Coffee Obsession - DK 2014-07-01

More than 150 million Americans drink coffee each day. We're not the only nation obsessed: More than 2.25 billion cups of coffee are consumed in the world each day. In Coffee Obsession, we take a journey through the coffee-producing nations around the world, presenting the different styles, flavors, and techniques used to brew the perfect cup. We explore how coffee gets from bean to cup in each region, and what that means for the final product. Through clear step-by-step instruction, Coffee Obsession will teach you how to make latte, cappuccino, and other iconic coffee styles as if you were a professionally trained barista. With more than 130 classic coffee recipes to suit every taste, detailed flavor profiles and tasting notes, as well as recommended roasts from around the world, Coffee Obsession is like nothing else out on the market.

Dear Coffee Buyer - Ryan Brown 2018

Coffee - Kenneth Davids 1991

A guide to buying, brewing, & enjoying.

The Professional Barista's Handbook - Scott Rao 2008

Barista Coffee Guide - New Holland Publishers 2019-07-09

Ever wondered how the professional barista can

create all of those great designs on the top of your coffee? This is the guide they read, and is your opportunity to learn and become your family's own barista. Written with advice and instructions from international award winning baristas this book provides a step by step breakdown of a variety of coffee art, designed to assist you to become an artist in your own coffee making. You will love the intricate designs, and be surprised at how easy they can be achieved. Also included are some fantastic cake and biscuit recipes containing coffee as an ingredient.

Bruce Coville's Book of Nightmares - Bruce Coville 1995

Thirteen scary stories compiled by the popular author include the work of such favorites as Jane Yolen, Mark Garland, and Coville himself.

The Home Barista - Simone Egger 2016-06-14

For coffee enthusiasts everywhere, a charming handbook to becoming your own favorite barista. More than 100 million Americans start each day with a cup of coffee (many at no small price)! It's a fact : We love coffee. Now, in *The Home Barista*, two professionals reveal the secrets to brewing coffee worthy of the priciest cafés right in your own kitchen. Connoisseurs Simone Egger and Ruby Ashby Orr enlighten readers with insights and advice from crop to cup and beyond. Savvy, smart, and charmingly designed, *The Home Barista* guides you through the essentials—from understanding your bean's origins and establishing your palate to perfecting your technique. It's the essential coffee-lover's guide to turning a simple bean into a sensational beverage: Roast your own beans. (Is it worth it? How not to burn them!) Learn all the lingo you need to talk coffee like a pro. Master the elusive espresso (by refining tamp, time, and temperature). Create barista-worthy milk texture and foam designs. Try seven different ways to brew—from the French press to the Turkish ibrik.

East Texas Railroads and Locomotives Collection - 1853

Material compiled from various sources concerning railroads and locomotives which have operated in East Texas.

The Amnesiac's Guide to Espionage - Dave Sinclair 2017-12-06

Eva Destruction is Back! Eva is an MI6 agent

who wakes to find armed men in her apartment hell-bent on revenge. The only problem is, she has no idea what they're talking about. Someone has stolen the last sixth months' worth of her memories and the fate of the world rides on getting them back. On the eve of the G8 summit, Eva is thrown headlong into globe-trotting assassinations and gun battles on the trail of the mysterious plan known only as Halcyon. Together with a besotted CIA agent and a misogynistic MI6 operative, Eva races across the world to retrace her steps in the hopes of finding answers. With the clock ticking, Eva must track down those behind her memory loss, as well as battle a foe she can't remember. The globetrotting takes her from London, to exotic Macau casinos, to Hong Kong hydrofoils, to French castles, to English mansions, to a car chase between an ice-cream van containing a nuclear weapon and black SUVs through the streets of London. With betrayal at every turn, Eva discovers she can't trust anyone, including her own organisation. Eva must face down nuclear annihilation alone and she hasn't even had her coffee yet.

The Complete Idiot's Guide to Starting and Running a Coffee Bar - Susan Gilbert 2005

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The Barista's Guide To Espionage - Dave Sinclair 2017-11-22

Espresso from Bean to Cup - Nick Jurich 1991-11

ESPRESSO FROM BEAN TO CUP is the complete guide to espresso, cappuccino, caffè latte & coffee. Learn how to brew a perfect espresso, steam & foam milk, choose from the best coffee, & buy the right equipment - all in an easy to understand style acclaimed by both novices & professionals. "A joyful encyclopedic volume for espresso consumers."--DONALD N. SCHOENHOLT, SPECIALTIES EDITOR, TEA & COFFEE TRADE JOURNAL. "Anyone who wants to untangle caffè latte from caffè macchiato, steam from pump from thermal block machines, or burr from blade grinders needs this book. Its practical, reassuring instructions will have any beginner - or any professional - confidently making the 'smooth, delicious, & extraordinarily aromatic' espresso Nick Jurich promises."--CORBY KUMMER, SENIOR EDITOR, THE

ATLANTIC. "Clearly written & nicely illustrated, the book's strongest suits are its discussions of brewing principles & techniques. Overall, a great effort & one which belongs in the hands of all espresso lovers."--KEVIN KNOX, STARBUCKS COFFEE COMPANY. "ESPRESSO FROM BEAN TO CUP demystifies espresso, cappuccino, & their apparently arcane offspring; ristrettos, macchiato & others. Readers will enjoy Nick Jurich's easy style & emerge armed with the tools to make informed decisions & inspired drinks."--GEORGE HOWELL, THE COFFEE CONNECTION. To order contact: Missing Link Press, 3213 W. Wheeler Street, Suite 179, Seattle, WA 98199. (206) 285-9016.

The Coffee Book - Anette Moldvaer 2021-06-03
Deepen your coffee knowledge, experiment with different beans, methods, and flavours, and become a barista at home with *The Coffee Book* and its 70 recipes. Discover the origins of coffee and its production before exploring over 40 country profiles, showcasing the incredible variety of beans grown around the world. Appreciate the nuances of flavour from bean to bean using the taster's wheel to identify different flavours and understand which notes complement one another. Master different roasting, grinding, tamping and brewing techniques, plus the equipment needed. Experiment with some 70 recipes, ranging from café culture classics, such as the Americano, to more adventurous flavour combinations like the Almond Fig Latte or the Hazelnut Frappé, as well as non-dairy milk alternatives.

Coffee - Robert W. Thurston 2013-10-10
Coffee: A Comprehensive Guide to the Bean, the Beverage, and the Industry offers a definitive guide to the many rich dimensions of the bean and the beverage around the world. Leading experts from business and academia consider coffee's history, global spread, cultivation, preparation, marketing, and the environmental and social issues surrounding it today. They discuss, for example, the impact of globalization; the many definitions of organic, direct trade, and fair trade; the health of female farmers; the relationships among shade, birds, and coffee; roasting as an art and a science; and where profits are made in the commodity chain. Drawing on interviews and the lives of people working in the business—from pickers and

roasters to coffee bar owners and consumers—this book brings a compelling human side to the story. The authors avoid romanticizing or demonizing any group in the business. They consider basic but widely misunderstood issues such as who adds value to the bean, the constraints of peasant life, and the impact of climate change. Moving beyond simple answers, they represent various participants in the supply chain and a range of opinions about problems and suggested solutions in the industry. Coffee offers a multidimensional examination of a deceptively everyday but extremely complex commodity that remains at the center of many millions of lives. Tracing coffee's journey from field to cup, this handbook to one of the world's favorite beverages is an essential guide for professionals, coffee lovers, and students alike. Contributions by: Sarah Allen, Jonathan D. Baker, Peter S. Baker, Jonathan Wesley Bell, Clare Benfield, H. C. "Skip" Bittenbender, Connie Blumhardt, Willem Boot, Carlos H. J. Brando, August Burns, Luis Alberto Cuéllar, Olga Cuellar, Kenneth Davids, Jim Fadden, Elijah K. Gichuru, Jeremy Haggard, Andrew Hetzel, George Howell, Juliana Jaramillo, Phyllis Johnson, Lawrence W. Jones, Alf Kramer, Ted Lingle, Stuart McCook, Michelle Craig McDonald, Sunalini Menon, Jonathan Morris, Joan Obra, Price Peterson, Rick Peyser, Sergii Reminny, Paul Rice, Robert Rice, Carlos Saenz, Vincenzo Sandalj, Jinap Selamat, Colin Smith, Shawn Steiman, Robert W. Thurston, Steven Topik, Tatsushi Ueshima, Camilla C. Valeur, Geoff Watts, and Britta Zeitemann
[Home.Made Lifestyle Guide](#) - Sherianne Kramer 2021-02-01

Home.Made brings you the very first of its kind, lifestyle guide for expats, tourists and anyone working in the city of Amsterdam. Featuring guides to Dutch culture, shopping, eating out, things to do, health and wellness, and information relating to pets and children, this lifestyle guide is an essential to every expat's daily life. In this comprehensive lifestyle guide, *Home.Made* offers expats a detailed manual to navigating Amsterdam. Updated annually, this guide is a perfect handbook for Amsterdam-based expats and tourists alike. The guide offers the following features: - Tips on adjusting to Dutch culture, language, and ways of life -

Means of getting around the city - Where to buy food and home products - A comprehensive eating out guide that rates restaurants on quality and price - Everything you need to know as a lover of coffee in Amsterdam - Things to do in and around the city including museums, beaches, seasonal festivities and social spots - A shopping guide of the best shops in the city and where to buy clothes perfect for Dutch weather - Information on workspaces in the city - A baby and children feature that details child-friendly spots, stores for children and children's items, children's nanny and day-care services and resources to teach children about Dutch culture - Information on pet services, products, dog training and parks in the city - A health and wellness guide detailing everything you need to know about fitness, sports, spas, beauty and grooming - Tips on everyday things such as post, printing, laundry and ATMs - A list of useful apps that will help ease you into a Dutch lifestyle - A description of Dutch holidays - Contacts for

emergencies and repairs

The Curious Bartender's Guide to Malt, Bourbon & Rye Whiskies - Tristan Stephenson
2020-07-28

A captivating introduction to the world of fine whiskies, brought to you by bestselling author, restaurateur, bar-owner and world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whisky, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal 'aqua vitae' (water of life), through to the emergence of what we know as whisky. Explore the magic of malting, the development of flavour and the astonishing barrel-ageing process as you learn about how whisky is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whisky-based cocktails. This fascinating, entertaining and comprehensive book is sure to appeal to aficionados and novices alike.