

Everything But Espresso

This edited collection studies the production and dissemination of popular music, tourism, cinema, fashion, broadcasting programmes, advertising and coffee in Western Europe in the twentieth century. Focussing on the supply side of popular culture, it addresses a field of study that is neglected in European historiography. Moreover, it provides a theoretical and methodological discussion that takes into account the inherent dynamics of content production and the role of cultural intermediaries in the change of cultural repertoires. Taking key developments in the culture industries in the USA as a point of reference, the book highlights particularities of cultural production in Europe. It identifies a greater autonomy of creatives, stronger influence of critics and a lesser concern with audience research as three characteristics of the production regime in Western Europe. It takes into view the transfer of popular culture across the Atlantic and between European countries and offers new insights into research on the cultural Americanisation of Europe. This book was originally published as a special issue of the *European Review of History*.

The Physics of Filter Coffee is a deep dive into the science behind coffee brewing. In the book, renowned astrophysicist Jonathan Gagné brings welcome scientific expertise to coffee making. Not only does the book contain numerous original ideas about coffee brewing, but Jonathan lays to rest many controversial ideas about coffee making.

Two years after lifesaving surgery left her infertile, Molly Hernandez is running full steam toward her goal of becoming a DEA Special Agent. She won't be distracted by falling in love with an Army veteran who's focused on settling down and making babies. Drew Atwater delayed marriage and family until his Army career ended. Now, he has a one-year plan to find the woman of his dreams. Unfortunately, the only woman he wants is a spirited cop determined to leave their peaceful town. While working with troubled teens, Molly and Drew discover they make a powerful team, but their opposing goals threaten to pull them miles apart. Can the power of unselfish love prove their future together will surpass any dream they could accomplish alone? New York's award-winning bakery Ovenly is world-renowned for their innovative and decadent treats. The Ovenly cookbook is packed with all of their greatest hits—the best ever chocolate-chip cookies, dense, crumbly shortbreads, buttery scones, and more! As self-taught, curious bakers, Agatha Kulaga and Erin Patinkin believe above all that baking (and eating!) should be an adventure. With their use of unexpected flavor combinations by playing with tradition, it's no wonder Ovenly has a dedicated fanbase. This updated second edition celebrates Ovenly's tenth anniversary and includes new recipes of bakeshop favorites such as the ooey-goey Hot Chocolate Cookie, the tart, moist Vegan Lemon Raspberry Quickbread, the Chewy Molasses Spice Cookie, and fresh twists on some of the bakery's newer recipes, which are also sure to be classics. With tips and anecdotes, exquisite photos, and pantry and kitchen tool essentials, Ovenly contains experimental yet perfected recipes for the most inventive and out-of-this-world pastries, desserts, and snacks.

From the bestselling author of *The 48 Laws of Power* and *The Laws of Human Nature*, a vital work revealing that the secret to mastery is already within you. Each one of us has within us the potential to be a Master. Learn the secrets of the field you have chosen, submit to a rigorous apprenticeship, absorb the hidden knowledge possessed by those with years of experience, surge past competitors to surpass them in brilliance, and explode established patterns from within. Study the behaviors of Albert Einstein, Charles Darwin, Leonardo da Vinci and the nine contemporary Masters interviewed for this book. The bestseller author of *The 48 Laws of Power*, *The Art of Seduction*, and *The 33 Strategies of War*, Robert Greene has spent a lifetime studying the laws of power. Now, he shares the secret path to greatness. With this seminal text as a guide, readers will learn how to unlock the passion within and become masters.

Mind-Blowing Cookies for Every Craving Up your cookie game to out-of-this-world incredible with *DisplacedHousewife* founder Rebecca Firth's amazing, all-new gourmet recipes. Whether you're looking for a cookie that can be mixed and baked in under an hour or something a little more complex, these desserts will dazzle your taste buds like never before. Choose from over 75 indulgent recipes, including: • Everything Chocolate Chip Cookies • Red Velvet Madeleines • Stuffed Pretzel Caramel Skillet Cookie • A Sugar Cookie for Every Occasion • Lemony White Chocolate Truffles • Peanut Butter Cup Meringues • The Holy Sh*t S'more Cookie • Ooey Goey Fudgy Brownies • Cold Brew Cookies • Gavin's Salted Caramel Blondies With insider tips and tricks to creating the best baked goods around, you'll be rocking the bake sale, delighting your coworkers and impressing your in-laws in no time. Cookie connoisseurs, rejoice!

A guide to selecting and brewing artisan coffees covers how to use standard kitchen tools to make professional-tasting coffees and espressos and is complemented by recipes for coffee-inspired treats.

Tough Los Angeles private detective Zen Moses finds an unwelcome surprise over a glass of beer in her favorite bar, *Father's Office*, when she stumbles over the body of her murdered long-lost cousin

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.

Multiple food allergies are on the rise, and Elizabeth Gordon knows how tough it can be to find meals that your whole family can enjoy safely. She also knows that busy moms don't have lots of time, and that the more economically you can cook, the better. Enter *Simply Allergy-Free*—a lifesaving cookbook, chock full of easy, reliable recipes that you can make any night of the week. Whether cooking for yourself or a family, *Simply Allergy-Free* has a wide range of recipes for you to enjoy, so that you don't feel stuck eating the same boring recipes week after week. Instead, you can now enjoy Beef Tostadas, Chicken Tikka Burgers, Creamy Thai Coconut Chicken, and other flavorful dishes that will keep

your menu varied and your body safe. And if you have a hankering for sweets, this book includes new mouth-watering dessert recipes, such as Caramel Kiss Cookies, Chocolate Pretzel Pie, and Hostess Cupcakes. Gordon's approach to allergen-free food simultaneously pleases both the most delicate digestive system and the most discriminating palate. The manager and chief barista of The Village Blend, a popular New York coffeehouse, Clare Cosi is hired to create a gourmet coffee and dessert bar for her ex-husband's upcoming wedding to magazine editor Breanne Summour, a difficult task that is complicated by a series of fatal "accidents" targeting people close to Breanne.

How to Make Coffee explores the scientific principles behind the art of coffee making, along with step-by-step instructions of all the major methods, and which beans, roast, and grind are best for them. This book also covers topics such as: The history of the bean Chemical composition Caffeine and decaf Milk Roasting and grinding Machines and gadgets . . . and many more Caffeine is the most widely consumed mind-altering molecule in the world; we cannot get enough of it. How is it that coffee has such a hold? Its all in the chemistry; the molecular structure of caffeine and the flavour-making phenols and fats that can be lured out from the bean by roasting, grinding and brewing. Making good coffee depends on understanding the science: why water has to be at a certain temperature, how roast affects taste, and what happens when you add cream. This book lays out the scientific principles for the coffee-loving non-scientist; stick to these and you will never drink an ordinary cup of joe again.

If you want to know how to brew the ultimate cup of coffee in the comfort of your own home (and save some money too!), then you want to read this book. You see, making great coffee boils down to doing a number of little things right, such as selecting the right beans and roasts, and creating the right blends; using the right coffee machine and grinder; using the right amount of grounds; brewing at correct temperatures and for the right amount of time; and more. If all that sounds complicated to you, don't worry--this book breaks it all down and teaches you, step by step, everything you need to know to brew heavenly cups of coffee that are the hallmark of true coffee maestros. In this book, you'll learn things like... How to pick the right coffee machine and get the most bang for your buck, regardless of your budget. (Please don't buy a drip brewer before reading this chapter!) Everything you need to know about coffee beans to master the art of creating incredible blends that create rich, complex coffee. You'll be blown away by how much better your coffee will be when you use this information. Why you should seriously consider getting a coffee grinder, and which types are the best for making coffee. The step-by-step, no-fail method of brewing sweet, decadent coffee every time. Say goodbye to coffee that's too weak or strong or bitter, and say hello sweet, aromatic indulgences. 30 delicious coffee recipes including classics that are to die for, espresso drinks that every coffee lover should try, holiday drinks that will make you cheer, and dessert drinks that are like heaven in a cup. And more... Brewing mouth-watering coffee and making your favorite coffee drinks are a breeze after reading this book! Scroll up and click the "Buy" button now to learn how to make coffee so good that your friends and family will rave.

His tantalizing revenge! Tycoon Marco Borsatto gave Stacey Jackson her first taste of pleasure...only to devastate her with accusations of treachery. Ever since, waitress Stacey has buried any hint of vulnerability behind a cool facade—she refuses to open herself up to hurt again. Except Marco isn't a man to forgive and forget! When he rescues Stacey from another man, one look at Stacey's luscious form is enough to remind him of her bitter betrayal—and their electrifying magnetism! Marco won't allow Stacey to slip through his fingers again: his touch will be his vengeance!

The popularity of espresso, coffee at its purest and most intense, has grown exponentially in the past decade. In this revised edition of his book on the ultimate coffee, Kenneth Davids provides a lucid, engaging examination of espresso's lore, legend, and culture. A finalist for the James Beard Award upon its original publication. Espresso is the perfect introduction to the world of specialty coffee.

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—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—with notes on lingo, varieties, roasting basics, and how to brew the perfect cup—makes this an ideal guide to the coffee obsessed. Drink up!

Write Android user interface (UI) tests using Google Espresso for Android. You'll cover all the major topics of writing functional UI automated tests using the Espresso testing framework, including different ways of running automated tests, architecting test projects in an easy and maintainable way, and using tools which help to implement automated tests with less effort. Android Espresso Revealed explains the basics of using Espresso to write automated UI tests, and how to customize the framework for advanced functionality. The author provides examples in both Java and Kotlin, and includes dealing with network operations in UI tests, testing application accessibility, implementing supervised monkey tests, and more. What You Will Learn Write Espresso tests with both Kotlin and Java including test project migration from Java to Kotlin Test web views inside the application under test Use Espresso to set up test devices or emulators to minimize test flakiness and run tests in Firebase Test Lab Verify and stub intents with Espresso-Intents Move test projects to AndroidX Test notifications or operate on third-party apps during Espresso test execution Apply different test architecture approaches to the test project to reduce maintenance effort Implement supervised monkey tests using Espresso and UIAutomator Who This Book Is For Engineers with experience of Android test automation will benefit from this book

44 SCOTLAND STREET - Book 2 The residents and neighbors of 44 Scotland Street and the city of Edinburgh come to vivid life in these gently satirical, wonderfully perceptive serial novels, featuring six-year-old Bertie, a remarkably precocious boy—just ask his mother. Back are all our favorite denizens of a Georgian townhouse in Edinburgh. Bertie the immensely talented six year old is now enrolled in kindergarten, and much to his dismay, has been clad in pink overalls for his first day of class. Bruce has lost his job as a surveyor, and between admiring glances in the mirror, is contemplating becoming a wine merchant. Pat is embarking on a new life at Edinburgh University and perhaps on a new relationship, courtesy of Domenica, her witty and worldly-wise neighbor. McCall Smith has much in store for them as the brief spell of glorious summer sunshine gives way to fall a season cursed with more traditionally Scottish weather. Full of McCall Smith's gentle humor and sympathy for his characters, Espresso Tales is also an affectionate portrait of a city and its people who, in the author's own words, "make it one of the most vibrant and interesting places in the world."

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

In Pour Your Heart Into It, former CEO and now chairman emeritus Howard Schultz illustrates the principles that have shaped the Starbucks phenomenon, sharing the wisdom he has gained from his quest to make great coffee part of the American experience. The success of Starbucks Coffee Company is one of the most amazing business stories in decades. What started as a single store on Seattle's waterfront has grown into the largest coffee chain on the planet. Just as remarkable as this incredible growth is the fact that Starbucks has managed to maintain its renowned commitment to product excellence and employee satisfaction. Marketers, managers, and aspiring entrepreneurs will discover how to turn passion into profit in this definitive chronicle of the company that "has changed everything... from our tastes to our language to the face of Main Street" (Fortune).

A sleuthing bookseller has her hands full with a hyperactive wedding planner, a meddlesome mother-of-the-bride—and murder... Bookstore-café owner Krissy Hancock has plenty to keep her occupied outside business hours, like preparing for her best friend's wedding. She's meeting Vicki's parents at the Pine Hills, Ohio, airport—it's the least she can do as maid of honor, even if her relationship with Mr. and Mrs. Patterson is a bit strained. Besides, her own dad is coming in on the same flight. But there are a few additional arrivals, too. Her father's brought a date—and the Pattersons, both actors, seem to have an entire entourage trailing behind them. Uninvited guests are a headache—especially when one turns out to be, allegedly at least, the most important wedding planner in all the world. Though Vicki and Krissy have already made arrangements for a small, simple party, Vicki's snobby drama queen mother has her own ideas. Cathy the wedding planner is raring to go, possibly energized by the chocolate-covered espresso beans she compulsively munches. But while the caffeine keeps her awake, it doesn't keep her alive—and after Cathy chokes on an espresso bean after being hit in the head, Krissy has to find out who ended her supposedly stellar career...

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.

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

What if everything you ever wanted isn't what you actually want? Twenty-something, suit-clad, and upwardly mobile, Joshua Fields Millburn thought he had everything anyone could ever want. Until he didn't anymore. Blindsided by the loss of his mother and his marriage in the same month, Millburn started questioning every aspect of the life he had built for himself. Then, he accidentally discovered a lifestyle known as minimalism...and everything started to change. That was four years ago. Since, Millburn, now 32, has embraced simplicity. In the pursuit of looking for something more substantial than compulsory consumption and the broken American Dream, he jettisoned most of his material possessions, paid off loads of crippling debt, and walked away from his six-figure career. So, when everything was gone, what was left? Not a how-to book but a why-to book,

Everything That Remains is the touching, surprising story of what happened when one young man decided to let go of everything and begin living more deliberately. Heartrending, uplifting, and deeply personal, this engrossing memoir is peppered with insightful (and often hilarious) interruptions by Ryan Nicodemus, Millburn's best friend of twenty years.

Malcolm Gladwell, host of the podcast Revisionist History and author of the #1 New York Times bestseller Outliers, offers a powerful examination of our interactions with strangers and why they often go wrong—now with a new afterword by the author. A Best Book of the Year: The Financial Times, Bloomberg, Chicago Tribune, and Detroit Free Press How did Fidel Castro fool the CIA for a generation? Why did Neville Chamberlain think he could trust Adolf Hitler? Why are campus sexual assaults on the rise? Do television sitcoms teach us something about the way we relate to one another that isn't true? Talking to Strangers is a classically Gladwellian intellectual adventure, a challenging and controversial excursion through history, psychology, and scandals taken straight from the news. He revisits the deceptions of Bernie Madoff, the trial of Amanda Knox, the suicide of Sylvia Plath, the Jerry Sandusky pedophilia scandal at Penn State University, and the death of Sandra Bland—throwing our understanding of these and other stories into doubt. Something is very wrong, Gladwell argues, with the tools and strategies we use to make sense of people we don't know. And because we don't know how to talk to strangers, we are inviting conflict and misunderstanding in ways that have a profound effect on our lives and our world. In his first book since his #1 bestseller David and Goliath, Malcolm Gladwell has written a gripping guidebook for troubled times.

Could their temporary vows... Become a marriage for real? When Isla MacLeay comes to the beautiful Caribbean island of El Valderon, the last thing she expects is to be forced into marriage. But the fiery Scottish redhead is in danger, and the only solution is for her to wear Dr. Diego Vasquez's ring. Isla is already nursing a broken heart...but now she must protect it from the man she could easily fall in love with—her husband!

A dazzlingly original and ambitious book on the history of female self-portraiture by one of today's most well-respected art critics. Her story weaves in and out of time and place. She's Frida Kahlo, Loïs Mailou Jones and Amrita Sher-Gil en route to Mexico City, Paris or Bombay. She's Suzanne Valadon and Gwen John, craving city lights, the sea and solitude; she's Artemisia Gentileschi striding through the streets of Naples and Paula Modersohn-Becker in Worpswede. She's haunting museums in her paint-stained dress, scrutinising how El Greco or Titian or Van Dyck or Cézanne solved the problems that she too is facing. She's railing against her corsets, her chaperones, her husband and her brothers; she's hammering on doors, dreaming in her bedroom, working day and night in her studio. Despite the immense hurdles that have been placed in her way, she sits at her easel, picks up a mirror and paints a self-portrait because, as a subject, she is always available. Until the twentieth century, art history was, in the main, written by white men who tended to write about other white men. The idea that women in the West have always made art was rarely cited as a possibility. Yet they have - and, of course, continue to do so - often against tremendous odds, from laws and religion to the pressures of family and public disapproval. In *The Mirror and the Palette*, Jennifer Higgie introduces us to a cross-section of women artists who embody the fact that there is more than one way to understand our planet, more than one way to live in it and more than one way to make art about it. Spanning 500 years, biography and cultural history intertwine in a narrative packed with tales of rebellion, adventure, revolution, travel and tragedy enacted by women who turned their back on convention and lived lives of great resilience, creativity and bravery.

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.

Chloe Masters' world changes in a heartbeat and all she did was touch a doorknob. James Nightshade has been on Chloe's mind since the day she met him. Arrogant and frustrating, she thought she had put him behind her when she chose Michael Slade. When the secret she is seeking leads to questions about the death of Nightshade's former girlfriend, she has no choice but to bring him into the investigation. A move she will come to regret. Danger awaits them around every corner as they search for answers. In the end a choice will need to be made, but is Chloe strong enough to make it?

"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

From the creator of the popular website *Ask a Manager* and New York's work-advice columnist comes a witty, practical guide to 200 difficult professional conversations—featuring all-new advice! There's a reason Alison Green has been called “the Dear Abby of the work world.” Ten years as a workplace-advice columnist have taught her that people avoid awkward conversations in the office because they simply don't know what to say. Thankfully, Green does—and in this incredibly helpful book, she tackles the tough discussions you may need to have during your career. You'll learn what to say when • coworkers push their work on you—then take credit for it • you accidentally trash-talk someone in an email then hit “reply all” • you're being micromanaged—or not being managed at all • you catch a colleague in a lie • your boss seems unhappy with your work • your cubemate's loud speakerphone is making you homicidal • you got drunk at the holiday party Praise for *Ask a Manager* “A must-read for anyone who works . . . [Alison Green's] advice boils down to the idea that you should be professional (even when others are not) and that communicating in a straightforward manner with candor and kindness will get you far, no matter where you work.”—Booklist (starred review) “The author's friendly, warm, no-nonsense writing is a pleasure to read, and her advice can be widely applied to relationships in all areas of readers' lives. Ideal for anyone new to the job market or new to management, or anyone hoping to improve their work experience.”—Library Journal (starred review) “I am a huge fan of Alison Green's *Ask a Manager* column. This book is even better. It teaches us how to deal with many of the most vexing big and little problems in our workplaces—and to do so with grace, confidence, and a sense of humor.”—Robert Sutton, Stanford professor and author of *The No Asshole Rule* and *The Asshole Survival Guide* “*Ask a Manager* is the ultimate playbook for navigating the traditional workforce in a diplomatic but firm way.”—Erin Lowry, author of *Broke Millennial: Stop Scraping By and Get Your Financial Life Together*

The worldwide bestseller - 1/4 million copies sold 'Written by a World Barista Champion and co-founder of the great Square Mile roasters in London, this had a lot to live up to and it certainly does. Highly recommended for anyone into their coffee and interested in finding out more about how it's grown, processed and roasted.' (Amazon customer) 'Whether you are an industry professional, a home enthusiast or anything in between, I truly believe this is a MUST read.' (Amazon customer) 'Informative, well-written and well presented. Coffee table and reference book - a winner' (Amazon customer) 'Very impressive. It's amazing how much territory is covered without overwhelming the reader. The abundant photos and images are absolutely coffee-table-worthy, but this book is so much more. I think it would be enjoyable for an obsessed coffee geek or someone who just enjoys their java.' (Amazon customer) For everyone who wants to understand more about coffee and its wonderful nuances and possibilities, this is the book to have. Coffee has never been better, or more interesting, than it is today. Coffee producers have access to more varieties and techniques than ever before and we, as consumers, can share in that expertise to make sure the coffee we drink is the best we can find. Where coffee comes from, how it was harvested, the roasting process and the water used to make the brew are just a few of the factors that influence the taste of what we drink. Champion barista and coffee expert James Hoffmann examines these key factors, looking at varieties of coffee, the influence of terroir, how it is harvested and processed, the roasting methods used, through to the way in which the beans are brewed. Country by country - from Bolivia to Zambia - he then identifies key characteristics and the methods that determine the quality of that country's output. Along the way we learn about everything from the development of the espresso machine, to why strength guides on supermarket coffee are really not good news. This is the first book to chart the coffee production of over 35 countries, encompassing knowledge never previously published outside the coffee industry.

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