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Rao
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Rao

The definitive guide
to the extraordinary
world of coffee from
growing and roasting
to brewing and

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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

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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

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roast coffee at home
Handbook Scott
in the fascinating

Rao
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

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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

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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

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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

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really is the essential
anthology for the
coffee enthusiast.

'A virtuoso feat ... a
book of panoramic
breadth' New York
Times Book Review
'A devastating
analysis ... Wright is
a master of knitting
together complex
narratives' The

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Observer Just as
Handbook Scott
Lawrence Wright's
Rao

The Looming Tower
became the defining
account of our
century's first
devastating event,
9/11, so The Plague
Year will become
the defining account
of the second. The
story starts with the

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initial moments of
Covid's appearance
in Wuhan and ends
with Joseph Biden's
inauguration in an
America ravaged by
well over 400,000
deaths - a mortality
already some ten
times worse than US
combat deaths in the
entire Vietnam War.

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This is an anguished,
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furious memorial to
a year in which all of
America's great
strengths - its
scientific
knowledge, its great
civic and intellectual
institutions, its spirit
of voluntarism and
community - were
brought low, not by

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a terrifying new
Handbook Scott
illness alone, but by
Rao
political

incompetence and
cynicism on a scale
for which there has
been no precedent.
With insight,
sympathy, clarity
and rage, The Plague
Year allows the
reader to see the

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unfolding of this
great tragedy,
talking with
individuals on the
front line, bringing
together many
moving and
surprising stories
and painting a
devastating picture
of a country literally
and fatally misled.

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'Maddening and
sobering - as

comprehensive an

account of the first

year of the pandemic

as we've yet seen'

Kirkus

“Build a better brew

by mastering 10

manual methods,

from French Press to

Chemex, with this

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comprehensive
Handbook Scott
guide.” —Imbibe
Rao
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

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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.

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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

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equipment options,
Handbook Scott
conflicting

Rao
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:

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Handbook Scott
Rao

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

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science of extraction

Handbook Scott

and brewing

Rao

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

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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

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home, it's
absolutely worth a
read." —BuzzFeed

In *Talking Art*,
acclaimed
ethnographer Gary
Alan Fine gives us
an eye-opening look
at the contemporary
university-based
master's-level art
program. Through

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Handbook. Scott
Rao

an in-depth analysis
of the practice of the
critique and other
aspects of the
curriculum, Fine
reveals how MFA
programs have
shifted the goal of
creating art away
from beauty and
toward theory.

Contemporary visual

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art, Fine argues, is no longer a calling or a passion—it's a discipline, with an academic culture that requires its practitioners to be verbally skilled in the presentation of their intentions.

Talking Art offers a remarkable and

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disconcerting view
into the crucial role
that universities play
in creating that
culture.

The Physics of Filter
Coffee is a deep dive
into the science
behind coffee
brewing. In the
book, renowned
astrophysicist

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Jonathan Gagné

Handbook Scott

brings welcome

Rao

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

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making.

Handbook.Scott
Rao
Are you curious to
know how or

struggle to make
latte art? it seems
like a hardship to be
a cafe barista or
home barista, unable
to serve a coffee
with a decent latte
art and there's not
much of materials on

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the internet that
could assist you on
this matter. The

author has been
through such
hardship and the sole
reason to write this
book to serve those
who need help to
understand further
on latte art pouring,
espresso-making,

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and milk frothing
with technical
explanation and
illustrations. This
book will cover how
to pick a suitable
coffee machine and
coffee grinder, up
until how to pour
various latte arts. For
coffee lovers who
want to go deeper to

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become a cafe
Handbook Scott
barista or home
Rao
barista, please have a
read on this
handbook to cut
short your barista
learning journey.
In this text, Roemer
proposes a new
future of socialism
based on a
redefinition of

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market socialism.

The Achille's heel of socialism has always been maintaining innovation and efficiency in an economy in which income is equally distributed. Roemer points out that large capitalist firms have already solved a

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similar problem: in those firms, profits are distributed to numerous shareholders, yet they continue to innovate and compete. The author argues for a modified version of socialism, not necessarily based on

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public ownership,
Handbook Scott
but founded on
Rao
equality of

opportunity and
political influence.

[How to Make the
Perfect Espresso
Espresso](#)

[Ultimate Coffee,
Second Edition](#)

[Everybody Latte
Arts!](#)

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Reference Book.
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Foundation

Eat This Poem

Professional Coffee

Brewing Techniques

Wearing Nametags
for a Friendlier

Society

Why We Do What
We Do in Life and

Business

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A Coffee Lover's
Handbook Scott
Companion with
Rao

Brewing Tips and
Over 50 Recipes

The Obsessive Quest
for the Perfect
Coffee

The Culture of
Practice and the
Practice of Culture
in MFA Education
The Craft and

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Science of Coffee
Handbook Scott
An Essential Guide
Rao
to Preparing and
Serving Espresso
Coffee
Commercially

***A literary
cookbook that
celebrates food
and poetry, two
of life's
essential***

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Pao*

**ingredients. In
the same way
that salt
seasons
ingredients to
bring out their
flavors, poetry
seasons our
lives; when
celebrated
together, our
everyday
moments and**

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Professional

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***meals are
richer and more
meaningful.***

***The twenty-five
inspiring poems
in this***

***book—from
such poets as***

Marge Piercy,

Louise Glück,

Mark Strand,

Mary Oliver,

Billy Collins,

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***Jane
Hirshfield—are
accompanied by
seventy-five
recipes that
bring the
richness of
words to life in
our kitchen, on
our plate, and
through our
palate. Eat This
Poem opens us***

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*up to fresh
ways of
accessing
poetry and
lends new
meaning to the
foods we cook.
For courses in
Introductory
Public
Relations.
Cutlip & Center
offers students*

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Pac

***the gold
standard in
public relations,
providing the
most up-to-date
reference in the
market. In the
new edition,
Glen Broom
continues the
work of Cutlip
and Center by
providing the***

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***most up-to-date
reference for
students.***

***'A manual for
the 21st-
century
citizen...***

***accessible,
refreshingly
critical,
relevant and
urgent' -***

Financial Times

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**'Fascinating
and deeply
disturbing' -
Yuval Noah
Harari,
Guardian Books
of the Year In
this New York
Times
bestseller,
Cathy O'Neil,
one of the first
champions of**

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Pao

***algorithmic
accountability,
sounds an
alarm on the
mathematical
models that
pervade
modern life --
and threaten to
rip apart our
social fabric.
We live in the
age of the***

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algorithm.

Handbook Scott

Increasingly,

Page

the decisions

that affect our

lives - where we

go to school,

whether we get

a loan, how

much we pay

for insurance -

are being made

not by humans,

but by

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*mathematical
models. In
theory, this
should lead to
greater
fairness:
everyone is
judged
according to
the same rules,
and bias is
eliminated. And
yet, as Cathy*

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***O'Neil reveals
in this urgent
and necessary
book, the
opposite is
true. The
models being
used today are
opaque,
unregulated,
and
incontestable,
even when***

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Pao*

***they're wrong.
Most troubling,
they reinforce
discrimination.
Tracing the arc
of a person's
life, O'Neil
exposes the
black box
models that
shape our
future, both as
individuals and***

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Rao
**as a society.
These
"weapons of
math
destruction"
score teachers
and students,
sort CVs, grant
or deny loans,
evaluate
workers, target
voters, and
monitor our**

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***health. O'Neil
calls on
modellers to
take more
responsibility
for their
algorithms and
on policy
makers to
regulate their
use. But in the
end, it's up to
us to become***

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*more savvy
about the
models that
govern our
lives. This
important book
empowers us to
ask the tough
questions,
uncover the
truth, and
demand
change.*

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Baristas

***'Machiavelli has
a new rival, and
Sun-tzu had
better watch
his back' - New
York Times
Around the
globe, people
are facing the
same problem -
that we are
born as
individuals but***

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Pao*

are forced to conform to the rules of society if we want to succeed. To see our uniqueness expressed in our achievements, we must first learn the rules - and then how to change them

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completely.

Charles Darwin

began as an

underachieving

schoolboy,

Leonardo da

Vinci as an

illegitimate

outcast. The

secret of their

eventual

greatness lies

in a 'rigorous

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Baristas

***apprenticeship':
by paying close
and careful
attention, they
learnt to
master the
'hidden codes'
which
determine
ultimate
success or
failure. Then,
they rewrote***

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Baristas

*the rules as a
reflection of*

their own

individuality,

blasting

previous

patterns of

achievement

open from

within. Told

through Robert

Greene's

signature blend

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Handbook Scott
Rao
***of historical
anecdote and
psychological
insight and
drawing on
interviews with
world leaders,
Mastery builds
on the
strategies
outlined in The
48 Laws of
Power to***

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***provide a
practical guide
to greatness -
and how to
start living by
your own rules.
From the
internationally
bestselling
author of The
48 Laws of
Power, The Art
Of Seduction,***

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**and The 33
Strategies Of
War.**

***The liberal arts
major is often
lampooned:
lacking in
"skills,"
unqualified for
a professional
career,
underemployed
. But studying***

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Baristas

***for the joy of
learning turns
out to be***

***surprisingly
practical.***

***Unlike career-
focused***

***education,
liberal***

***education
prepares***

***graduates for
anything and***

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Professional
Baristas

**everything--and
nervous "fuzzy
major"**

**students, their
even more
nervous
parents, college
career center
professionals,
and prospective
employers
would do well
to embrace**

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Baristas

*liberal arts
majors. Just*

*look to Silicon
Valley, of all
places, to see
that liberal arts
majors can
succeed not in
spite of, but
because of,
their education.*

*A Practical
Education*

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Baristas

***investigates
the real-world
experiences of
graduates with
humanities
majors, the
majors that
would seem the
least
employable in
Silicon Valley's
engineering-
centric***

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***workplaces.
Drawing on the
experiences of
Stanford
University
graduates and
using the
students' own
accounts of
their education,
job searches,
and first work
experiences,***

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Professional

***Randall Stross
provides
heartening
demonstrations
of how multi-
capable liberal
arts graduates
are. When
given a first
opportunity,
these majors
thrive in work
roles that no***

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Baristas
**one would have
predicted.**

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Pro
**Stross also
weaves the
students'
stories with the
history of
Stanford, the
rise of
professional
schools, the
longstanding
contention**

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*between
engineering
and the liberal
arts, the birth
of occupational
testing, and the
popularity of
computer
science
education to
trace the
evolution in
thinking about*

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Pao*
**how to prepare
students for
professional
futures. His
unique blend of
present and
past produces a
provocative
exploration of
how best to
utilize the
undergraduate
years. At a time**

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Baristas

***when
institutions of
higher learning
are increasingly
called on to
justify the
tangible merits
of the liberal
arts, A Practical
Education
reminds
readers that
the most useful***

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***training for an
unknowable
future is the
universal, time-
tested
preparation of
a liberal
education.***

***The Craft and
Science of
Coffee follows
the coffee plant
from its origins***

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Pao*
***in East Africa to
its current role
as a global
product that
influences
millions of lives
though
sustainable
development,
economics, and
consumer
desire. For
most, coffee is***

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Professional

Baristas
*a beloved
beverage.*

*However, for
some it is also
an object of
scientifically
study, and for
others it is
approached as
a craft, both
building on
skills and
experience. By*

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Professional

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Pao*

**combining the
research and
insights of the
scientific
community and
expertise of the
crafts people,
this unique
book brings
readers into a
sustained and
inclusive
conversation,**

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Pac*

**one where
academic and
industrial
thought
leaders, coffee
farmers, and
baristas are
quoted, each
informing and
enriching each
other. This
unusual
approach**

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Professional
Baristas
*guides the
reader on a
journey from
coffee farmer
to roaster,
market analyst
to barista, in a
style that is
both rigorous
and experience
based,
universally
relevant and*

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***personally
engaging. From
on-farming
processes to
consumer
benefits, the
reader is given
a deeper
appreciation
and
understanding
of coffee's
complexity and***

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***is invited to
form their own
educated
opinions on the
ever changing
situation,
including
potential routes
to further
shape the
coffee future in
a responsible
manner.***

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***Presents a
novel synthesis
of coffee
research and
real-world
experience that
aids
understanding,
appreciation,
and potential
action. Includes
contributions
from a***

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Pan
***multitude of
experts who
address***

***complex
subjects with a
conversational
approach.***

***Provides expert
discourse on
the coffee value
chain, from
agricultural and
production***

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*practices,
sustainability,
post-harvest*

*processing, and
quality aspects
to the economic
analysis of the
consumer value
proposition.*

*Engages with
the key
challenges of
future coffee*

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**production and
potential
solutions.**

**Over 128 pages
of 60 stunning
designs from
Britain's
champion latte
artist. From
free pouring to
etching,
stencilling and
more**

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designs for the
black belt*

*barista, you'll
have fun*

*emulating
innovative*

designs such as

The Swan, The

Unicorn, and

frothy 3-D

babyccino

animals. The

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**book even
includes 9
stencil patterns
for you to trace
and try.**

**Starting with
basic skills and
patterns,
readers will
learn how to
create the
crema (the
froth that acts**

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*as a canvas in
the coffee cup)
and how to
produce the
hearts, rosettas
and tulips that
will be used as
the basis to
form more
complicated
artworks. Dhan
Tamang is a
world-*

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*renowned latte
artist*
Handbook Scott
Rao
*particularly
known for his
use of colour,
and now you
too can create
impressive
multicoloured
designs
following
Dhan's step-by-
step*

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Pao*
**instructions. By
the end of this
book you will
be able to
create fabulous
designs to
delight family
members and
dinner party
guests alike.**

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Education
Weapons of**

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Destruction

Best Practices

Mastery

Espresso

Making

Perfection

A Literary Feast

of Recipes

Inspired by

Poetry

The Defining

Decade

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Craft Coffee
A Future for
Socialism

The Barista
Book

Coffee Art
From beans to
brewing -
coffees

explored,
explained and
enjoyed

The World Atlas

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of Coffee
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Barista
Techniques

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

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**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.**

When I started a

Page 90/182

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**coffee company in
April of 1988, my
approach to espresso
was formed from
these two disciplines
which can be
summed up in a tidy
little sound bite:
scientific precision
guided by artistry.
First and always
foremost: all
information is**

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geared to making an
espresso that is
characterized by a
heavy red-brown
symp called crema.
This crema features
an intense coffee
flavor that is free of
bitterness. Ideally,
espresso should
always taste like the
freshly ground coffee
smells. Texture is

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**featured always, and
should feel like a
pair of velvet**

**pajamas wrapped
around your tongue.**

- Introduction.

**One of the country's
most celebrated
roasters explains
how to choose, brew,
and enjoy the new
breed of artisan
coffees at home,**

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**along with 40
inventive recipes that
incorporate coffee or
taste good with a
cup. Blue Bottle
Coffee Company has
quickly become one
of America's most
celebrated roasters.
Famous for its
complex and
flavorful coffees,
Blue Bottle delights**

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**its devoted patrons
with exquisite pour-
overs, delicious
espressi, and
specialized brewing
methods. Yet as
coffee production
becomes more
sophisticated with
specialized
extraction techniques
and Japanese coffee
gadgets, the new**

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**artisan coffees can
seem out of reach.**

**The Blue Bottle
Craft of Coffee
explains this new
world from farm to
cup, exploring the
bounty of beans
available and the
intricate steps that
go into sourcing raw
coffee from around
the globe. Blue Bottle**

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Baristas

**founder James
Freeman coaches
you through brewing
the perfect cup of
coffee, using methods
as diverse as French
press, nel drip,
siphon, and more to
produce the best
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access to more
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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,
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**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,
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**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

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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

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production of over
35 countries,
encompassing
knowledge never
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outside the coffee
industry.

I have a history of
picking the wrong
guy. Gay? Player?
Momma's boy?
Check, check and
check. Now I can't

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**stop fantasizing
about one of the
customers at the
coffee shop I work at
between classes. It's
just a harmless
crush, right? It's not
like I ever see this
guy outside of the
coffee shop. It's not
like I'm going to see
him while attempting
to get birth control at**

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**the student clinic.
While wearing a
paper gown. While
sitting on an exam
table. Because he's
the doctor. Shoot.**

**Me. But what if, for
once, the man I've
had the dirtiest, most
scandalous fantasies
about turned out to
be everything but
wrong?**

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concerning railroads
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personality, social
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networks, identity
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and even the brain

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I set out with
the goal to
understand the
ways in which
the roast
profile affects
the flavor of

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Pro
the coffee.
Through a large
amount of

research and
experimentation,
I have developed
what I would
consider a
unified theory
of coffee
roasting with
regards to how
it affects the
flavors being

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Roast

developed in the
bean. This has
helped me
understand and
intentionally
manipulate the
flavor of
coffees that I
am roasting
since. I hope it
will be as
beneficial a
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year career in
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[she] travels from
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you want to read
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see, making great
coffee boils down
to doing a
number of little**

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as selecting the
right beans and
roasts, and
creating the right
blends; using the
right coffee
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grinder; using the
right amount of
grounds; brewing
at correct**

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