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# Read PDF Craft Brews The Right Glass For The Right Beer Guidebook

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## World's Best Beers

## One Thousand Craft Brews from Cask to Glass

**Sterling Publishing Company, Inc.** *Raise a pint to the WORLD'S BEST BEERS! This extensive exploration of the 1,000 tastiest brews on earth is not your average guidebook—it's a complete look into the history, production, and flavor of every beer worth drinking. "Brewery Profiles" take you country-by-country to the finest breweries in places like Argentina, Japan, Germany, Belgium, Britain, and New Zealand, and provide fun facts, stats, and anecdotes. There's even an explanation of which beers go with which foods. Next time you eat shellfish, try it with a Pilsner. Having a hearty stout? It pairs perfectly with some vanilla ice cream. So drink up!*

# Beer School

## A Crash Course in Craft Beer

**Mango Media Inc.** Embark on a craft beer journey—from the science and art of brewing to glassware, storing, and tasting—from the men behind *The Craft Beer Channel*. Beer has come a long way in the 6,000 years since the first taste. The legends of the craft beer industry have made sure everyone's within reach of the perfect pint. But how do you get the right brew for you? And can you learn to make a beer that will add to the lager legacy? Welcome to *Beer School*, brought to you by the heroes of YouTube sensation *The Craft Beer Channel*, a guide to everything you need to know about the wide and wonderful beers of the world. In *Beer School*, Jonny and Brad explain the intricacies of the finest artisan craft brews including: ales, lagers, porters, stouts, IPSs, and bitters. The lads have the inside scoop on everything from hop varieties and barrel aging, to serving temperatures and glassware. *Beer School* helps you learn how to make beer and how to get the most out of every sip. You will learn about: grain, mash, water, hops, boil, yeast, fermentation, serving, storing, pouring, and tasting. "Brad and Jonny make understanding beer easy and nearly as fun as drinking it." —James Watt, founder of *BrewDog* "It's like sitting down with Jonny and Brad and having a few beers with them! Good fun, funny, interesting and you never quite know what's coming next." —Mark Dredge, author of *The Beer Bucket List*

## Craft Beer Brewery Guide to All 50 States

## A Comprehensive Travel Guide to Over 1000 Breweries, Taprooms, Beer Gardens & Brewpubs in the U.S.A

**Independently Published** A Great Gift for the Craft Beer Enthusiast - A Travel Guide to Craft Beer Breweries Across the United States You've heard of a wine trail, but what about an ale trail? On your next road trip, take a look at some of the nation's independent craft beer breweries. In this extensive guide, you'll find nearly every brewpub, watering hole, beer garden, and taproom in the United States. The listings include the address, phone number, and website for the featured brewery. For those that my personal favorite or

*have been recommended to me by close friends, I have also included a short description in the listing. Whether you're into IPAs, pilsners, or white ales, there is a brewery for you. In my book, *Craft Beer Brewery Guide to All 50 States*, I will show you how your next vacation can be made even more enjoyable by visiting a locally owned and operated brewery. These brewpubs and taprooms will provide you with a unique experience you won't soon forget. Beer enthusiasts will delight in the idea of taking a trip just to sample interesting local brews. In my book, I will show you where to go and how to travel to make the most of your stay, including daily itineraries with travel directions. The states are listed alphabetically, but I will show you how to go around the brewery trails geographically within the states. In this book, we'll discuss all aspects of enjoying the right pint of beer. When it comes to beer, you likely think of people sitting at a bar and drinking from a glass. However, properly serving and tasting beer is so much more than this. First, we're going to look at how to properly serve and store beer. Then we'll consider how best to drink beer. In order to properly serve and taste beer, you first need to make sure you have the right glassware. I will show you how to pick the right glassware for serving beer. We will also discuss brewery and taproom beer tasting etiquette. Tasting beer is much more than taking a swig and swallowing it down. When you taste and truly appreciate a good craft beer, you should be able to articulate your experience. With this book, you will learn how. This might seem simple, but just as you would with wine, there is a right way to properly taste your beer. I will also give you an extensive beer style guide to help you determine the differences between craft beers. Another important part of beer tasting is how to properly store your beer before drinking and then how to properly pour it into your selected glass. Beer should be treated just like any other perishable food. In this craft brewery guide, you will learn: History of Beer in America How to Serve Beer Different Types of Glasses for Beer Pouring and Storing Beer How to Drink Beer Beer Taste Ratings Beer Style Guide Brewery Etiquette State Breweries Listed by State, then by Geographic Region within that State Directional suggested itineraries so you can make the most of your trip BONUS: Glossary of common beer brewing terms This craft brewery guide to the United States is extensive, comprehensive, and makes a great gift for the beer lover in your life. Be sure to hit "Buy Now" to add this gem to your collection.*

## The Ultimate Book of Craft Beer

## A Compendium of the World's Best Brews

**Hardie Grant Publishing** *The Ultimate Book of Craft Beer is the bible for beer lovers and foodies everywhere. From simple lagers to complex stouts, scattered between all the sage advice and mouth-watering recipes, there are profiles on beers from around the world that you'll definitely want to try. Perfect for everyone from beginners to old hands, this fun and accessible book guides you from how*

*beer is made and how to store it, to what to look for when you're in a pub. This guide shows you how to identify the beer styles you might like to try with a 'if you like this, try this' section, how to make the most gooey indulgent chocolate brownies with beer, and when and how to add a little pizzazz to your cocktails with a splash or two of your favourite brew.*

## Craft Beer in Japan the essential guide

**Bright Wave Media, Inc.** *-The first English-language guide to Japanese craft beer. -Information on 219 present and forthcoming Japanese breweries. -Completely independent, in-depth analysis of 104 Japanese craft breweries and their beers. -Listing and evaluation of 136 brewpubs, bars, tap rooms, and stores where one can drink or purchase Japanese craft beer. -50 pages of essays on the development of and culture surrounding beer in Japan. -Guide to Japanese craft beer festivals.*

## The Oxford Companion to Beer

**OUP USA** *"Features more than 1,100 A-Z entries written by 166 of the world's most prominent beer experts"--Provided by publisher.*

## The Beer Wench's Guide to Beer

## An Unpretentious Guide to Craft Beer

**Voyageur Press (MN)** *"Leveraging her love and knowledge of fine beer, Ashley Routson's book highlights how and why craft beer is such a popular (and growing) industry"--*

## Great American Craft Beer

# A Guide to the Nation's Finest Beers and Breweries

**Hachette UK** *Great American Craft Beer* takes readers on a passionate and informative journey through the most palate pleasing ales and lagers produced in America today. Built on the inalienable truth that there is a beer out there for everyone, the book directs readers to focus on the flavors they already enjoy tasting, such as sweet fruits, roasted coffee, or bitter hops. More than 80 styles and 340 beer profiles are accompanied by full-color photographs and illustrations of the beers and beer labels. This unconventional approach allows drinkers of all experience levels to step right up to the bar and order their next pint with confidence. If you like the taste of . . . fresh orange tangy lemons ripe raspberries creamy pumpkin toasted caramel rich espresso banana dark chocolate smoked meats Try . . . Address Unknown IPA by Willimantic Brewing 312 Urban Wheat Ale by Goose Island Brewing Raspberry Tart by New Glarus Brewing Punkin Ale by Dogfish Head Craft Brewery Anchor Bock by Anchor Brewing Speedway Stout by Alesmith Brewing Hefeweizen by Live Oak Brewing Black Chocolate Stout by Brooklyn Brewery Smokestack Heritage Porter by East End Brewing Both a personal guide and companion to the exciting world of American craft beer, this unique book touches upon several subject areas, including not only beer, but food, travel, history, and the stories and personalities of those who brew America's best beers. It includes 25 perfect pairing recipes and profiles of some of the best brewpubs in the country.

## Champ and a Bit of Sunshine: A Cryptozoology & Craft Beer Adventure

Lulu.com

## Burlington Brewing: A History of Craft Beer in the Queen City

**Arcadia Publishing** *Burlington* has welcomed local farms, breweries and distilleries with open arms. The Queen City fosters a unique culture around beer and farm-to-table cuisine. Daniel Standiford established the city's first brewery in 1880. Prohibition ushered in a dry era that remained for more than a century until Greg and Nancy Noonan fought the law and established Vermont Pub & Brewery in

the late 1980s. Since then, breweries have popped up, from nationally recognized Magic Hat down to the city's first blendery, House of Fermentology. Authors Adam Krakowski and Jeff S. Baker II explore Burlington's sudsy history from early newspaper clippings to modern-day tastemakers, along with some delicious recipes.

## The Best Beer in the World

### One man's globe search for the perfect pint

**Ryland Peters & Small** Join award-winning beer writer Mark Dredge as he goes on a quest for the perfect pint. What's the best beer you've ever tasted? What's your favourite beer? Where can I drink your ultimate brew? These are questions that beer writer Mark Dredge is always being asked. And he doesn't have an answer... yet. This is his search for the world's best beer. Part city guide, part travelogue and part reference book, *The Best Beer in the World* takes you on a journey through North and South America, Europe, Asia and further afield in search of the essential bars and breweries, immersing you in the history and beer culture of each region and highlighting the key beers to try. Alongside this are the quintessential beer experiences from all four corners of the globe - whether that's searching for the best IPAs California has to offer, celebrating Oktoberfest in Brazil, downing fresh Bia Hoi on a scorching day in Hanoi or heading to Prague to drink unfiltered pilsner from the world's first lager brewery. So if you want to read interviews from London's best new craft brewers, see illustrated maps of the finest watering holes in Melbourne, understand the science of taste, unlock the secrets of beer nirvana in Portland, find out where the world's biggest beer festivals are or simply where to go for the perfect pint of Guinness in Dublin, all is explained here, along with the all-important answer to the question: what is *The Best Beer in the World*?

## Cheese & Beer

**Andrews McMeel Publishing** Gourmand Awards winner---Beer category, USA. "Like a lot of cheese experts, I'm convinced that the ultimate companion to cheese is, and always will be, great craft beer. Don't believe me? Try it for yourself. This beautiful, well-researched and tastefully written tome is the perfect accompaniment to your journey. Cheers!" ---Greg Koch, CEO & Co-Founder, Stone Brewing Co. / Stone Brewing World Bistro & Gardens "The rise in cheese connoisseurship has coincided with a delicious growth in quality beer appreciation. Janet draws on her keen palate to describe nuances in the many different beer styles and then

*recommends great cheese partners for each category. Cheese & Beer is an excellent guide that explains how different beers are crafted and what gives these different types their synergies with superior cheeses." ---Max McCalman, author, Mastering Cheese*

*Cheese & Beer capitalizes on the rapidly growing audience for craft beer in the U.S. and the enthusiasm these passionate beer fans have for good cheese. Enhanced by the author's reputation as a journalist and cheese authority, the book fills a wide-open niche for consumer guidance in pairing craft beer and cheese. The beer enthusiast who wants to know which cheeses to pair with an IPA, porter or Trappist ale can easily find a recommendation. Each style entry includes: Style Notes: a description of that beer style---what defines it from the brewer's perspective, and what to expect from the beverage in the glass. Beers to Try: Several recommended craft beers in that style, both domestic and imported. Some of the breweries included from across the country are: Boulevard Brewing (Kansas City, MO), Allagash Brewing (Portland, ME), Brooklyn Brewery (Brooklyn, NY), Firestone Walker (Paso Robles CA), Great Divide (Denver, CO), and Rogue Ales (Newport OR). Cheese Affinities: In general terms, what types of cheeses pair well with that style and why. Cheeses to Try: Brief profiles of three well-distributed cheeses (domestic and imported) specifically recommended for that style and why More Cheeses to Try: A list of other cheeses to pair with that beer style---so that every reader should be able to find at least a couple of the recommended cheeses The introductory chapter includes general advice on pairing cheese and beer; and on selecting, storing and presenting cheese. Six themed platters give readers ideas for entertaining with beer and cheese.*

## The New Craft Beer World

**Ryland Peters & Small** *With more amazing beers available than ever before, it's hard to know which ones to choose. That's where The New Craft Beer World comes in. Gathering together over 400 of the most innovative and tastiest beers you need to try, and divided into 50 different categories, you will find the best of the best each style has to offer. Every category comes with an explanation of the key characteristics of the style - whether it's an American IPA bursting with citrusy C-hops or an Imperial Stout full of dark roasted malts - along with an example of a classic brew and a selection of cutting edge versions that are certain to become instant favourites. So whether you're looking for bitter beers or balanced flavours, a hit of hops or a hint of coffee, the reviews will point you in the right direction to find the perfect beer to suit your tastebuds. Also included are interesting nuggets of beer information, covering everything from the catalyst that has caused the astonishing growth in craft beer through to matching beer with food and how to serve your drinks.*

## America's Best Brews

# The Definitive Guide to More Than 375 Craft Beers from Coast to Coast

**Taylor Trade Publishing** *This book describes and rates more than 375 of the best craft beers, identifies who actually makes them, explains how beer is made, guides you in homebrewing, lists beer festivals, and reveals America's top 25 breweries.*

## The Craft Beer Dictionary

# An A-Z of craft beer, from hop to glass

**Hachette UK** *Get to grips with the craft beer revolution, with this stylish and in-depth guide to the many complex terms and techniques, equipment and varieties that go into creating the perfect beer. Hundreds of entries cover every aspect of the craft beer world, from ingredients, brewing and storing through to tasting notes for the many different styles of beer available today. Written by award-winning beer expert Richard Croasdale and with stunning illustrations throughout, The Craft Beer Dictionary is an essential guide for the craft beer drinker.*

## 30-Second Beer

# 50 Essential Elements of Producing and Enjoying the

## World's Beers, Each Explained in Half a Minute

*Mutli-million dollar branded or small-scale craft creation? Lager or ale? Boldly quaffed or genteelly sipped? However you enjoy your beer, you may not know as much about it as you think. 30-Second Beer is here to enlighten you, with a trip around the world's beers, a look at brewing history, a dissection of the different sorts of brew and their unique characteristics, and an up-to-date overview of the current craft scene and the various (and ever-changing) fashions in beer drinking. 50 topics, divided under seven chapter headings, offering short, witty summaries, whether covering the basics or trade secrets. You'll pick up the knowledge without noticing--and by the time you reach the last page, you'll be able to hold your own with local beer experts anywhere in the world.*

## The United States of Craft Beer, Updated Edition

### A Guide to the Best Craft Breweries Across America

**Adams Media** *Discover the best craft beer breweries in America as you travel state by state with this fun and updated craft beer roadmap. From California to Maine, there are tons of great craft breweries to explore! In The United States of Craft Beer, beer expert and home-brewer Jess Lebow invites you along this state-by-state exploration of America's greatest breweries. From Jack's Abby Brewing in Massachusetts to Maui Brewing Company in Hawaii, this guide takes you to fifty of the best breweries in the country and samples more than fifty-handcrafted beers. Learn everything you want to know about the people who make the nation's best-tasting beers and the innovative brewing methods that help create the perfect batch. Now you can experience the ultimate bar crawl, as you sample and savor every delicious sip the United States has to offer!*

### Pennsylvania Breweries

**Stackpole Books** *A revised look at fifty-three breweries and brewpubs throughout the state of Pennsylvania introduces several new facilities, furnishing updated information on others, discussing the history of brewing in the region, and offering information on tours, food served, nearby accommodations and attractions, and the types of beers brewed. Original.*

## The New Brewer

## The Good Beer Guide to New England

**UPNE** *A comprehensive guide to the brewpubs and breweries of New England*

## BrewDog

## Craft Beer for the People

**Hachette UK** **\*\*FREE SAMPLER\*\*** *BrewDog is one of the world's fastest-growing food and drink brands. Well known for their crowdfunded, rapid expansion and iconoclastic approach, the company now has a wide range of award-winning craft beers (67 to date) that are stocked by every major retailer, 55 BrewDog-branded bars around the world and is just opening a major brewery in Ohio. Their first beer book will focus on explaining craft beer to the widest possible audience. It will include a survey of what makes craft beer great, how to understand different beer styles, how to cook with beer and match beers and food, right through to how to brew your own. It will be both a window into the BrewDog world and a repository of essential information. Designed in the highly individual style of the brand, the book will include quirky features such as spaces to place your drop of beer once you've ticked a particular beer off your 'to-drink' list and a DIY beer mat. We hope that you enjoy this free sampler.*

## The Book of Hops

## A Craft Beer Lover's Guide to Hoppiness

*The first fully illustrated guidebook for craft beer drinkers, pairing hyper-detailed photography with profiles of fifty of today's most sought-after hop varieties. Hops are beer's most important ingredient, offering a spectrum of distinct aromas, flavors, and bitterness to all the tasty brews we enjoy. With delicious varieties like the floral Cascade, bitter Galena, tropical Galaxy, or juicy Citra, this*

*heavily illustrated and deeply researched guidebook helps you navigate this ever-expanding field of choices with craft beer aficionado Dan DiSorbo and renowned macrophotographer Erik Christiansen. The Book of Hops profiles fifty of the most popular and important hops from around the world with notes on taste, composition, use, origin, history, and associated beer styles. A handy primer section explains the science, story, and production of beer using text, illustrations, and infographics, including a breakdown of key ingredients, the brewing process, and even the right glass for the right beer. The book also describes twenty key beer styles, from Pale Ales and Pilsners to Imperial Stouts and New England IPAs, with a brief history and summary of each style's taste profile. With hundreds of hand-picked craft beer recommendations throughout, this book is all you need to choose your next favorite brew.*

## Beer For Dummies

**John Wiley & Sons** *The fun and friendly guide to all things beer Beer has always been one of the world's most popular beverages; but recently, people have embraced the rich complexities of beer's many varieties. Now, with Beer For Dummies you can quickly and enjoyably educate your palate—from recognizing the characteristics of ales, lagers, and other beer styles to understanding how to taste and evaluate beer. The author, a beer connoisseur, shares his own expertise on this subject, revealing his picks for the best beer festivals, tastings, and events around the world as well as his simple tips for pouring, storing, and drinking beer like an expert brewmeister. New coverage on the various styles of beer found around the world including: real ale, barrel aged/wood aged beer, organic brews, and extreme beer Updated profiles on the flavor and body of each beer, explaining why beers taste the way they do, as well as their strengths and ideal serving temperatures How to spot the best beers by looking at the bottle, label, and a properly poured beer in its ideal glass The essentials on beer-and-food pairings and the best ways to introduce beer into your cooking repertoire From information on ingredients like hops, malt, and barley to the differences between lagers and ales, this friendly guide gives you all the information you need to select and appreciate your next brew.*

## In Praise of Beer

**Oxford University Press, USA** *"There is a supposed Chinese curse that says 'May you live in interesting times'. There is no doubt whatsoever that, when it comes to beer, these most certainly are extremely interesting times. In China, itself, the brewing of beer accelerated at an astonishing rate in the past couple of decades. Elsewhere, in a huge range of countries but perhaps best typified by the likes of the United States, United Kingdom and Australia, there is a burgeoning so-called craft sector, with a vast growth in the number of brewing companies. Here in California, as elsewhere, there is no end to the ingenuity of these brewers, who are forever*

*pushing the boundaries in terms of styles, ingredients and presentation of products that can either delight, disturb or distress the drinker, depending on perceptions, preferences and pre-conceived biases. No matter, the reality is that the beer world is emerging and exciting. There is an ongoing need for new brewers who are well-informed and capable - for which folks like me, whose day job has been to make a living out of teaching, are inordinately grateful. Equally, there seems to be a growing thirst from customers, not only for the beers themselves but also for an understanding of what they are drinking. Most of the books I have written over a quarter of a century have primarily been targeted at the producers of beer. This one, however, has been penned largely with the customer in mind, although I hope that won't stop those employed by brewing companies from reading it, because they sure need to know what I am preaching to the customer. Customers are becoming more knowledgeable and, therefore, more choosy and, yes, demanding. It's a good thing, provided they speak from a position of genuine understanding. I hope that this volume will help"--*

## How to Light Beer

# A Photographer's Guide to Working with Cans, Bottles, and Pours

**Peachpit Press** *In How to Light Beer, photographers Joe Lavine and Brad Bartholomew teach you how to light and photograph your favorite beers and create compelling shots every time. In this ebook for intermediate or advanced shooters you will learn about classic brews, focusing on differences in color, opacity, head, and bubble composition, and what they mean for your images. The authors will also explore lighting scenarios, styling the beer, and post-production techniques to enhance your final images. Follow along with Joe and Brad, and you will: Learn how to use a variety of lighting and post-production techniques to enhance your images Style your beer using different pouring techniques, glassware, cans, bottles, and backgrounds Develop specific game plans tailored to each beer, whether you're photographing a lager in a glass or pouring a stout from a can*

## 150 Great Australian Beers

# Your guide to craft beer and beyond

## **Hardie Grant Books**

Do you know your porters from your pales and your stouts from your saisons? Are you a home-brewing legend or a draught devotee? Or do you think dubbels and tripels are just spelling mistakes? Regardless of how much you know about beer or what you like to drink, **150 Great Australian Beers** is sure to have something to please your palate.

Join beer expert James Smith in his quest to discover 150 of Australia's greatest beers, whether they are incredibly 'sessionable', perfect examples of their style, off-the-wall with flavour or quirky and experimental.

Complete with the fascinating history of beer in Australia, a breakdown of the brewing process, style spotlights and guides on how to store, serve, enjoy and match beer, **150 Great Australian Beers** is perfect for anyone who has ever enjoyed a pint.

## Craft Beer World

# A guide to over 350 of the finest beers known to man

**Ryland Peters & Small** *Craft Beer World is the must-have companion for anyone who appreciates decent beer. The last few years have seen an explosion in the popularity of craft beers across the globe, with excellent new brews being produced everywhere from Copenhagen to Colorado, Amsterdam to Auckland. With more amazing beers available than ever before, it's hard to know which ones to choose. That's where Craft Beer World comes in. Gathering together over 300 of the most innovative and tastiest beers you need to try, and divided into 50 different categories, you will find the best of the best each style has to offer. Every category comes with an explanation of the key characteristics of the style - whether it's an American IPA bursting with citrusy C-hops or an Imperial Stout full of dark roasted malts - along with an example of a classic brew and a selection of cutting edge versions that are certain to become instant favourites. So whether you're looking for bitter beers or balanced flavours, a hit of hops or a hint of coffee, the reviews will point you in the right direction to find the perfect beer to suit your tastebuds. Also included throughout the book are interesting nuggets of beer information, covering everything from the catalyst that has caused the astonishing growth in craft beer through to matching beer with food and how to serve your drinks.* Mark Dredge is an award-winning beer writer and runs the popular blog *Pencil*

and Spoon where he writes about anything ale-related. Mark has won awards from the British Guild of Beer Writers in 2009, 2010 and 2011, his work is featured in leading publications across the globe and he's an international beer judge.

## Beer Lover's Virginia

### Best Breweries, Brewpubs & Beer Bars

**Rowman & Littlefield** *Beer Lover's Virginia* features over 100 breweries, brewpubs and beer bars geared towards beer enthusiasts looking to seek out the best brews throughout the state -from bitter, citrusy IPAs to rich, complex stouts. In this exciting and ever-evolving US craft beer marketplace, the state of Virginia is making their own strong impact on our nation's thriving beer scene. This comprehensive guide book will share all you need to know about its current environment, covering the entire beer experience for the proud, local beer lover and the traveling visitor alike, including information on: - breweries and beer profiles with tasting notes - brewpubs - notable craft beer bars - beer festivals, self-guided tours and beer bus tours - city trip itineraries with bar crawl maps - bonus appendix of food and clone beer recipes you can make at home

## Beer and Food

### Bringing together the finest food and the best craft beers in the world

**Ryland Peters & Small** *Beer and Food* is the definitive book about matching great food with the world's tastiest beers. Whether you have cooked dinner and don't know what beer to choose, or you've got a pale ale and can't decide what dish is best to serve with it, *Beer and Food* has all the information you could possibly need. It looks at the science of taste and how the ingredients in a brewery work with ingredients in a kitchen, examining the principles of matching beer and food, and looking at the flavours they share. Over the following pages, more than 35 beer styles are showcased, telling stories about the brews and picking perfect pairings for each, before delving into different cuisines and food types from around the world. Everything is covered, from sandwiches to curries to

*desserts and, of course, the best beers to enjoy with fast food. As well as the greatest pairings and suggestions of the best styles to try, there's a recipe section with over 50 dishes which use beer as an ingredient. With over 350 beers featured in total, chosen from all over the globe, it's the book for everyone who loves a drink and a tasty bite to eat.*

## Long Island Beer Guide

**Lulu.com**

## Year's Best Hardcore Horror Volume 2

**Red Room Press**

## The American Craft Beer Cookbook

## 155 Recipes from Your Favorite Brewpubs and Breweries

**Hachette UK** *Open a cold one and get cooking! Showcasing the diverse ways that beer can be used to enhance a meal, either as an ingredient or by pairing, John Holl's collection of 155 tasty recipes are designed for the beer-loving foodie. From twists on traditional favorites like American Wheat Beer Steamed Clams to unexpected surprises like Chocolate Jefferson Stout Cupcakes, you'll soon be amazing your friends with the culinary versatility of your favorite beverage.*

## Booze for Babes

## the Smart Woman's Guide to Drinking Spirits Right

**Hundred Proof Publishing Co.** *Booze for Babes empowers tipplers to drink better by teaching them how buy, drink and serve quality liquor in a fun and non-pandering way while highlighting lady bartenders, distillers and experts in the industry. Readers learn:*

- Why every lady should know her liquor
- A short history of ladies' on-again, off-again relationship with the hard stuff
- How to

*choose a quality gin, whiskey, rum, tequila, brandy, vodka or liqueur, and look cool doing it • How to tell a marketing ploy on a label from the real deal • How to train your palate and hone your taste • How to mix business and booze • How to build a well-equipped home bar • How to entertain with spirits in a way that honors old-fashioned traditions and impresses guests • Dozens of recipes for cocktails, bitters, vermouth, liqueurs, and more*

## My Beer Year

# Adventures with Hop Farmers, Craft Brewers, Chefs, Beer Sommeliers, and Fanatical Drinkers as a Beer Master in Training

**Shambhala Publications** *A love note to beer--appreciating the history, craftsmanship, and taste of craft beer as told by a woman striving for beer-expert status. As a journalist spurred by curiosity and thirst, Lucy Burningham made it her career to write about craft beer, traveling to hop farms, attending rare beer tasting parties, and visiting as many taprooms, breweries, and festivals as possible. With this as her introduction, Lucy decided to take her relationship with beer to the next level: to become a certified beer expert. As Lucy studies and sips her way to becoming a Certified Cicerone, she meets an eclectic cast of characters, including brewers, hop farmers, beer sommeliers, pub owners, and fanatical beer drinkers. Her journey into the world of beer is by turns educational, social, and personal—just as enjoying a good beer should be.*

## Beer 101 North

# Craft Breweries and Brewpubs of the Washington and

## Oregon Coasts

**McFarland** *Oregon and Washington have been leaders in the craft beer boom that began in the 1980s. The number of craft breweries and brewpubs in the U.S. has increased dramatically in recent years--almost 4700 were doing business as of mid-2016. Much of this growth has taken place in the metropolitan areas of Portland and Seattle and in sizable cities like Eugene, Salem, Spokane and Tacoma. Yet many breweries have opened in villages and small towns. The author visits more than three dozen in this exploration of the vibrant craft brew scene along the coast of the Pacific Northwest. Profiles of brewers and owners and descriptions of breweries and their settings are provided, along with tasting notes on more than 200 beers.*

## The London Craft Beer Guide

### The best breweries, pubs and tap rooms for the best artisan brews

**Random House** *"The most brilliant guide to the best beer and pubs in London by connoisseurs Jonny and Brad. Trust me they know their stuff!" - Jamie Oliver To beer or not to beer, that is the question. The London Craft Beer Guide features 40 of the best pubs, breweries and taprooms across the city. Organised around London boroughs from North to South, East to West, every corner is full of hidden gems to discover. Find new favourite brews with descriptions of the best to taste at each location, and pairings notes to enjoy alongside food. As well as the beer itself, this guide gives you unique insight into the people behind the casks, with exclusive interviews and photography that reveal the history and personality behind each sip. From mango-like IPAs to chocolaty stouts and crisp, puckering sour beers this is the ultimate guide for craft beer converts and those looking to find off-the-beaten-track tastes and flavours. Whether you're a Londoner looking for your new local, or a visitor hoping to navigate the city's best craft-brewing spots, The London Craft Beer Guide will provide plenty of inspiration.*

## Night Club & Bar

## Beer Pairing

## The Essential Guide from the Pairing Pros

**Voyageur Press (MN)** "A resource guide for both beginners and beer geeks explaining beer styles and characteristics, taste elements, interactions, and providing specific food pairings"--

## The Craft Brewery Cookbook

## Recipes To Pair With Your Favorite Beers

**Chronicle Books** Enjoy over seventy delicious, seasonal recipes from the country's best independent breweries in this cookbook and beer pairing guide—a must-have book for craft beer lovers, home cooks, and fans of homebrewing. Packed with bright, fresh, bold flavors and beer pairings to complement each dish, *The Craft Brewery Cookbook* brings the biergarten straight to your kitchen. Organized into chapters according to beer type, including hoppy ales, lagers and pilsners, wheat beers, and Belgian-style ales, this cookbook will help readers discover each beer's style and flavor profile and how it pairs with the accompanying recipes, each from a different American brewery. Whether you're a fan of fruited kettle sours or New England IPAs, this cookbook from the co-host of the podcast *Steal This Beer* will show you how to create the ideal meal to accompany your favorite brew. These mouthwatering dishes—seafood, meat, vegetarian, vegan, and desserts among them—are depicted in photographic detail, showcasing modern, flavorful food rather than typical pub food. This cookbook breathes new life into the concept of food and drink pairing by offering an inspired take on contemporary beer styles and cuisine. Sample recipes include: Spicy Fish Ceviche with Grilled Pineapple Jagerschnitzel with Mushroom Gravy Mushroom & Vegetable Dumplings with Mango Chili Nuoc Cham Merguez Spiced Lamb Burger Warm Farro, Mushroom, and Romanesco Salad Lemony White Bean and Sausage Soup Citrus Tres Leches Cake Air-Fried Chicken Wings with Honey Barbecue Sauce Smoked Adobo Chicken Kale Caesar Salad with Miso and Shrimp Grilled Pumpkin Flatbread Falafel

*and Spiced Yogurt Peanut Butter Bonbons And many more!*

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