

Essential Scratch Sniff Guide To Becoming A Whiskey Know It All The

A large, comprehensive book of the best dessert recipes from The New York Times in every category -- so broad and rich, it can become a classic shelf staple
The Essential Scratch & Sniff Guide to Becoming a Wine ExpertHoughton Mifflin Harcourt

Take a stroll through the City by the Bay with renowned artist Wendy MacNaughton in this collection of illustrated documentaries. With her beloved city as a backdrop, a sketchbook in hand, and a natural sense of curiosity, MacNaughton spent months getting to know people in their own neighborhoods, drawing them and recording their words. Her street-smart graphic journalism is as diverse and beautiful as San Francisco itself, ranging from the vendors at the farmers' market to people combing the shelves at the public library, from MUNI drivers to the bison of Golden Gate Park, and much more. Meanwhile in San Francisco offers both lifelong residents and those just blowing through with the fog an opportunity to see the city with new eyes.

Themes: Popularity, Bullying, Mean Girls, Revenge, Social Media, Cruelty, Fiction, Tween, Emergent Reader, Chapter Book, Hi-Lo, Hi-Lo Books, Hi-Lo Solutions, High-Low Books, Hi-Low Books, ELL, EL, ESL, Struggling Learner, Struggling Reader, Special Education, SPED, Newcomers, Reading, Learning, Education, Educational, Educational Books. Cool girl Mia is perfection. And she knows it. She and her two besties rule the school. They declare what's hot and what's not. And the Scabs are definitely not. They are losers. One of the Scabs accidentally cracks Mia's phone. Mia loses her cool. She takes her popularity a step too far and uses her status to bully the girls who ruined her expensive phone. But being queen bee can change in an instant. And it does for Mia when a doctored Instagram post shows her making out with the school dweeb. Mia is floored at how fast she falls. Once the tables are turned, she learns how harsh she's been. White Lightning Books addresses a wide variety of themes and interests in a narrow range of reading levels, no higher than a 2.5. Students who struggle to read will often not recover from low reading achievement in elementary school if their particular interests are not addressed. Encouragement and finding the theme to hook them is key. These are not YA or elementary books—a fact younger teens will appreciate. Each book is approximately 100 pages with covers that will appeal to young teen readers. The titles in the White Lightning series are designed in a similar style. Students will know what to expect when they pick up a book: a fast-paced story, mature and age-appropriate topics, short chapters, and achievable reading success.

A Scratch-and-Sniff Book

Women of the Vine

Harley Quinn Annual (2014-) #1

A Connoisseur's Guide to the Single Malt Whiskies of Scotland

Donabe

The Beginner's Guide to Essential Oils

Over 230 scrumptious, quick & easy recipes for Garfield's favorite foods...lasagna, pizza and much more!

In the late 1970s, scratch and sniff stickers were used by teachers to reward their students for a job well done. By the early '80s, thousands of different styles had been produced. These stickers became so popular that children of all ages made collecting and trading them their favorite hobby. With '80s nostalgia becoming more and more popular today, many people are rediscovering these stickers and collecting them again. This guide is the ultimate resource for vintage scratch and sniff sticker collectors. Features include: Extensive company backgrounds for more than 40 sticker manufacturers; detailed checklists and price information; over 1400 photos of individual stickers and sheets to help you quickly and easily identify stickers by both manufacturer and scent name; licensed character, advertising, and foreign stickers; collecting tips, resources, and more! Relive your childhood while organizing and rebuilding your childhood sticker empire!

Presents a basic, scent-guided introduction to wines and wine appreciation, detailing wine's basic components to help the reader determine what kind of wine they like best.

Learn how to hack systems like black hat hackers and secure them like security experts Key Features Understand how computer systems work and their vulnerabilities Exploit weaknesses and hack into machines to test their security Learn how to secure systems from hackers Book Description This book starts with the basics of ethical hacking, how to practice hacking safely and legally, and how to install and interact with Kali Linux and the Linux terminal. You will explore network hacking, where you will see how to test the security of wired and wireless networks. You'll also learn how to crack the password for any Wi-Fi network (whether it uses WEP, WPA, or WPA2) and spy on the connected devices. Moving on, you will discover how to gain access to remote computer systems using client-side and server-side attacks. You will also get the hang of post-exploitation techniques, including remotely controlling and interacting with the systems that you compromised. Towards the end of the book, you will be able to pick up web application hacking techniques. You'll see how to discover, exploit, and prevent a number of website vulnerabilities, such as XSS and SQL injections. The attacks covered are practical techniques that work against real systems and are purely for educational purposes. At the end of each section, you will learn how to detect, prevent, and secure systems from these attacks. What you will learn Understand ethical hacking and the different fields and types of hackers Set

up a penetration testing lab to practice safe and legal hacking Explore Linux basics, commands, and how to interact with the terminal Access password-protected networks and spy on connected clients Use server and client-side attacks to hack and control remote computers Control a hacked system remotely and use it to hack other systems Discover, exploit, and prevent a number of web application vulnerabilities such as XSS and SQL injections Who this book is for Learning Ethical Hacking from Scratch is for anyone interested in learning how to hack and test the security of systems like professional hackers and security experts.

Busy cooks and comic strip fans alike will be delighted by Garfield...Recipes with Cattitude!, the newest title from best-selling cookbook publisher, Gooseberry Patch. Packed with over 230 purrfectly delicious, easy-to-make recipes, this cookbook features tons of cartoon fun with Garfield, the world's most famous fat cat. Whether it's breakfast, lunch or dinner, snacks or dessert, readers are sure to find something for everyone in this entertaining cookbook.

Handbook of Rocks, Minerals, and Gemstones

Wines of the Southern Hemisphere

Wine Isn't Rocket Science

Tasting Whiskey

Your stepping stone to penetration testing

A Beer Lover's Companion

Harry Potter film fans of all ages are sure to cherish this scratch & sniff hardcover guide to the Wizarding World's most famed sweets shop, Honeydukes!

Easy to understand and jargon-free, this visually appealing ebook helps you appreciate tasting, enjoying, and talking about wine. Can't smell honeysuckle in that glass of sauvignon blanc, or wondering which end of a bottle of chianti is the "nose"? With this immersive e-guide to all things wine you'll soon become an expert. Discover which wines you like and why, read about the journey from grape to glass, and build on your understanding with vibrant infographics in this fresh take on the world of wine. Explore red wines and white, and those all-important food and wine pairings, then get a handle on grape varieties and regions. Drink alongside your discoveries with fun wine tasting tests that cover wines from all over the world, and learn key wine facts in "Did you know" boxes. Wine: A Tasting Course is perfect for anyone looking for a practical guide to wine tasting that focuses on enjoying, understanding, and appreciating wine.

Announcing the completely revised and updated edition of The Wine Bible, the perennial bestselling wine book praised as "The most informative and entertaining book I've ever seen on the subject" (Danny Meyer), "A guide that has all the answers" (Bobby Flay), "Astounding" (Thomas Keller), and "A magnificent masterpiece of wine writing" (Kevin Zraly). Like a lively course from an expert teacher, The Wine Bible grounds the reader deeply in the fundamentals while layering on informative asides, tips, amusing anecdotes, definitions, glossaries, photos (all new for this edition), maps, labels, and recommended bottles. Karen MacNeil's information comes directly through primary research; for this second edition she has tasted more than 10,000 wines and visited dozens of wine regions around the world. New to the book are wines of China, Japan, Mexico, and Slovenia. And through it all the reader becomes ever more informed—and, because of the author's unique voice, always entertained: "In great years Pétrus is ravishing, elegant, and rich—Ingrid Bergman in red satin." Or, describing a Riesling: "A laser beam. A sheet of ice. A great crackling bolt of lightning."

Introduces the Gingerbread family who lives in a sweet world of candy.

The Essential Oils Book

The Indispensable Scratch & Sniff Guide to Cannabis

Learn Ethical Hacking from Scratch

Throw the Damn Ball

A Scratch and Sniff Adventure

The City in Its Own Words

An Insider's Guide to the Unique Pleasures of the World's Finest Spirits

A beautiful and lavishly photographed cookbook focused on authentic Japanese clay-pot cooking, showcasing beloved recipes and updates on classics, with background on the origins and history of donabe. Japanese clay pot (donabe) cooking has been refined over centuries into a versatile and simple method for preparing both dramatic and comforting one-pot meals. In Donabe, Tokyo native and cooking school instructor Naoko Takei Moore and chef Kyle Connaughton offer inspiring Japanese home-style recipes such as Sizzling Tofu and Mushrooms in Miso Sauce and Dashi-Rich Shabu-Shabu, as well as California-inspired dishes including Steam-Fried Black Cod with Crisp Potatoes, Leeks, and Walnut-Nori Pesto or Smoked Duck Breast with Creamy Wasabi-Green Onion Dipping Sauce. All are rich in flavor, simple to prepare, and perfect for a communal dining experience with family and friends. Donabe also features

recipes from luminary chefs such as David Kinch, Noma Shinobu, and Cortney Burns and Nick Balla, all of whom use donabe in their own kitchens. Collectible, beautiful, and functional, donabe can easily be an essential part of your cooking repertory.

Winemaking is as old as civilization itself and wine has always been more than just a drink. For thousands of years, from its origins in ancient Mesopotamia to its current status as a vast global industry, the history of wine has been directly related to major social, cultural, religious and economic changes. This fascinating and entertaining book takes a look at 100 bottles that mark a significant change in the evolution of wine and winemaking and captures the innovations and discoveries that have had the biggest impact on the history of 'bottled poetry'. From goatskin to the German Ratskeller casks and invention of the glass wine bottle, from the short onion-shaped bottles of the 1720s to the tall cylindrical bottles of the 1780s, why Bordeaux, Burgundy and Hoch have their own distinctive bottle shape to the distinctive Paul Masson carafe of the 1970s. Other stories cover the first cork-topped bottles to screw caps, bag-in-box, cans and cartons, early wine labels once glue was strong enough, the first wine labels to be produced by a vineyard (and not a merchant as previously) and commissioned artwork by the 20th century's most iconic artists for labels on high-end bottles; historically important and unique bottles: the oldest unopened, the most expensive sold at auction, the rarest; wines from the oldest vineyard in production, from the driest place on earth, from the highest and lowest vineyards and the most northern and southern. Oz Clarke also writes about the people who have influenced wine through the centuries, from the medieval Cistercian monks of Burgundy who first thought of place as an important aspect of wine's identity, through scientists like Pasteur and Peynaud who improved key technical aspects of winemaking, to 20th-century giants like Robert Mondavi and Robert Parker Jr. Oz also talks about famous vintages, from the 1727 Rudesheimer Apostelwein to the first Montana Marlborough Sauvignon Blanc in 1979 and today's cult wines from Bordeaux and California. Word Count - 55,000

A clever distillation of America's favorite libation, by the New York Times best-selling authors of The Essential Scratch & Sniff Guide to Becoming a Wine Expert Whiskey fever is sweeping the nation. Every day, craft distilleries are popping up in remote counties and urban centers, offering a wealth of great choices to consumers--and just as many puzzlements. Does the introduction of a simple "e" to go from whisky to whiskey mean anything? What's the difference between Scotch and Rye? What's Canadian whisky anyway? And what about the whiskeys of Scotland, Japan, and Ireland? Where's a humble Joe to start? In this witty kid-style book on an adult topic, Richard Betts boils down his know-how into twenty pages, cooling our "brown-sweat" anxieties and dividing whiskey into three simple categories: Grain, Wood, and Place. While most whiskey tomes are about as fun as a chemistry lesson, Betts makes the learning slide down easy, reassuring us that this exalted spirit is just distilled beer and, through a nasal romp, helping us figure out which kinds we love best. Humorous illustrations and scratch-and-sniff scents (vanilla, sandalwood, grass, and more) help would-be connoisseurs learn their personal preferences. Language label and Map to Your Desires included.

When Harley discovers that Ivy is being held captive in Arkham Asylum, she decides to help her out-by breaking in!

I Seem to Be a Verb

Culinary Cocktails

The Essential Scratch & Sniff Guide to Becoming a Whiskey Know-it-all

Unusual Wines

Honeydukes

Eat Your Drink

KleptoCats: It's Their World Now!

Volcanic vineyards listed as UNESCO World Heritage, a peace wine blending over 600 varieties from around the world, vines standing 15 metres tall in Italy and Portugal, ice wines from Quebec, a wine from the Gobi desert, Taiwan's huge yields, harvesting on 31 December, classical music among the vines, a Bordeaux made with dry ice, a sparkling wine for disgorging at home This book features the viticultural techniques of many countries; they are far enough off the radar to delight anyone who loves originality and hates standardization. Pierrick Bourgault (winner of the 2013 Grand Prix of the Association Francaise des Journalistes Agricoles) has spent twenty years travelling the world in a quest to unearth dozens of unusual wines. His guide ranges from conventional practices explained in an informative way to the least-known expertise and techniques. The book covers eight topics: Climates Terroirs Grape varieties Work in the vineyard Winemaking Color Aging Packaging"

From New York Times bestselling illustrator Wendy MacNaughton and bestselling author Isaac Fitzgerald--the stories behind the tattoos that chefs proudly wear, with their signature recipes. Winner of the International Association of Culinary Professionals [IACP] Cookbook Design Award. Chefs take their tattoos almost as seriously as their knives. From gritty grill cooks in backwoods diners to the executive chefs at the world's most popular restaurants, it's hard to find a cook who doesn't sport some ink. Knives & Ink features the tattoos of more than sixty-five chefs from all walks of life and every kind of kitchen, including 2014 James Beard Award-winner Jamie Bissonnette, Alaska-fishing-boat cook Mandy Lamb, Toro Bravo's John Gorham, and many more. Each tattoo has a rich, personal story behind it: Danny Bowien of Mission Chinese Food remembers his mother with fiery angel wings on his forearms, and Dominique Crenn of Michelin two-starred Atelier Crenn bears ink that reminds her to do "anything in life that you put your heart into." Like the dishes these chefs have crafted over the years, these tattoos are beautiful works of art. Knives & Ink delves into the wide and wonderful world of chef tattoos and shares their fascinating backstories, along with personal recipes from many of the chefs.

"The San Francisco Bay Shoreline Guide takes us on a walking and cycling journey around San Francisco Bay, unfolding the wonder, drama and beauty of one of the great estuaries of the world."--Robert Redford "From the bustling waterfronts of our cities and towns, to our wild, windswept, and thankfully, protected natural wetlands, this is our fantastic guide to all of the magnificence of the San Francisco Bay Shoreline. Grab it and go on world-class journeys in our own backyard. I'll see you along the trail!"--Doug McConnell, Television Producer

and Reporter "This guide helps to create an awareness and appreciation of San Francisco Bay."--Sylvia McLaughlin, co-founder of Save the Bay Praise from the previous edition "There are absorbing stories here for the armchair reader and detailed guides for the active explorer. Read, enjoy, and cultivate your roots in the region."—Harold Gilliam "Comprehensive and copiously illustrated, this Guide is a treasure-house of user-friendly information. It reveals the equivalent of a national park hitherto unknown in our midst."—Margot Patterson Doss "This book is a complete guide to the Bay Area. All that's missing are the smells, so perhaps the next edition should be scratch and sniff."—Robin Williams

Buckminster Fullers explorations as an architect, engineer, philosopher and futurist are extended into experimental book form through his collaboration with producer Jerome Agel and designer Quentin Fiore. I Seem to Be A Verbs utopian plans, clever insights and light-hearted musings rub elbows with revelatory and often jolting reminders that we are in motion, full of impulsive nerves, flowing blood and constant thought. This fun and challenging book is packed with images, dense layouts and narratives reading both front to back and in reverse. All this to remind us that we are verbs, not nouns! Buckminster Fuller was awarded 25 patents, invented the geodesic dome, the dymaxion car and was expelled from Harvard twice. I Seem to Be a Verb was originally published in 1970. I am convinced that creativity is a priori to the integrity of the universe and that life is regenerative and conformity meaningless. R. Buckminster Fuller.

Classic and Modern Japanese Clay Pot Cooking [A Cookbook]

Chefs and the Stories Behind Their Tattoos (with Recipes)

All Know Your Booze Before You Choose

San Francisco Bay Shoreline Guide

Wine A Tasting Course

The Bucket List: Beer

Disney: Mickey's Thanksgiving

Create your own artisanal "farm-to-glass" specialty cocktails using local, seasonal, unusual, and organic produce with this illustrated bartending guide from the renowned cocktail chef who is transforming modern mixology. Matthew Biancaniello, the former cocktail chef for the Hollywood Roosevelt Hotel's famous Library Bar, is creating cocktails the world has never tasted before. Going beyond the quotidian Whiskey Sour or Tom Collins, Biancaniello is mixing it up with imaginative drinks such as "The Heirloom Tomato Mojito", a twenty-five-year-aged balsamic vinegar and strawberry libation named "The Last Tango in Modena," and a fresh arugula-infused "Roquette." One of the fastest-rising and most unique talents in the world of bartending, Biancaniello crafts exciting new drinks based on farm-fresh, seasonal, organic ingredients. A complement to farm-to-table dining, his fresh take on cocktails is ushering in a new age of drinking: "farm-to-glass", and with the addition of his foraging and gardening methods, "ground to glass." Captured in gorgeous full-color photographs, the libations in Eat Your Drink are both aesthetically beautiful and delicious. Eat Your Drink explores cocktails that push boundaries though never-before-imagined flavor combinations. Following Biancaniello's lead, you too can learn to blend alcohol and food together to create an elevated cocktail experience that requires you to savor, explore and . . . eat your drink.

A hilarious collection of poetry by dogs—the perfect gift for lovers of literature and pups alike. "Dogs seldom make passes At dogs passing gasses." Are these the words of Dorothy Parker? Ogden Nash? Nope, the author is Sparky from Milton, Pennsylvania. Sparky, Snowy, Tucker, Louie, these canine laureates have written a volume of poetry displaying the brilliance and wit we've always suspected our dogs were hiding from us. They also, it turns out, revere the human geniuses who came before them, as you'll see with "There Is No Frigate Like A Pavement"—an homage to Emily Dickinson—and "Do Not Go Gentle." Yes, Dylan Thomas would love it.

Shows and describes different kinds of rocks and minerals, and tells how to identify rocks by testing for hardness, streak color, and density The national bestseller that turns you into "an expert at pairing wine with just about anything, from pizza and Lucky Charms to pad thai and Popeye's" (Maxim). Featured on Today and CBS This Morning Named one of the best books of the year by Food & Wine, Saveur, and Town & Country Sancerre and Cheetos go together like milk and cookies. The science behind this unholy alliance is as elemental as acid, fat, salt, and minerals. Wine pro Vanessa Price explains how to create your own pairings while proving you don't necessarily need fancy foods to unlock the joys of wine. Building upon the outsize success of her weekly column in Grub Street, Price offers delightfully bold wine and food pairings alongside hilarious tales from her own unlikely journey as a Kentucky girl making it in the Big Apple and in the wine business. Using language everyone can understand, she reveals why each dynamic duo is a match made in heaven, serving up memorable takeaways that will help you navigate any wine list or local bottle shop. Charmingly illustrated and bubbling with personality, Big Macs & Burgundy will open your mind to the entirely fun and entirely accessible wine pairings out there waiting to be discovered—and make you do a few spit-takes along the way. "The book explores all different kinds of combinations, including breakfast pairings like avocado toast and Rueda Verdejo, pairings for entertaining like shrimp cocktail & Valdeorras Godello, and even some pairings with popular Trader Joe's items." —Food & Wine "A smart, useful guide to drinking the world's great wine, whether you're pairing it with foie gras or Fritos." —Town & Country

Essential Scratch & Sniff Guide to Becoming a Whiskey Know-It-All

The Ultimate Scratch & Sniff Guide to Loving Beer

The New York Times Dessert Cookbook

Wine Pairings for the Real World

A Quick and Easy Guide to Understanding, Buying, Tasting, and Pairing Every Type of Wine

Discover 10 Wines You'll Like in 60 Seconds Or Less

From Grape to Glass

"An aromatherapy book that is such a pleasure to read . . . Contains such simple and delightful ideas" from the author of Natural BabyCare (The Herb Companion Magazine). Discover the fragrant Herbalist Colleen K. Dodt profiles the healing and cleaning powers of dozens of oils extracted from herbs, flowers, roots, barks, and resins. This comprehensive guide includes recipes for natural candles and ointments that will keep you feeling happy and smelling great. Fill your days with stimulating scents as you learn to use essential oils to wash your dishes, soothe sunburns, combat stress, and improve your life. "This book contains practical, holistic, and safety-oriented advice and recipes for the beginner." —AromaWeb

Give thanks with Mickey and all of his friends as they prepare for the most delicious holiday of the year in this board book with touch-and-feel elements and scents to scratch and sniff! Join Mickey and many other favorite Disney characters as they celebrate friendship and prepare an epic Thanksgiving meal. With four touch-and-feel elements and two delicious scents to scratch and sniff, this board book makes Thanksgiving to life like never before!

Pour a stiff drink and crack open this comprehensive guide to everything there is to know about the world's greatest whiskeys. Exploring the traditions behind bourbon, Scotch, Irish, and even Japanese whisky, you'll discover how unique flavors are created through variations of ingredients and different distilling techniques. With advice on how to collect, age, and serve whiskey, as well as suggestions for professional tasting, you'll be inspired to share your knowledge and invite your friends over for a delicious whiskey tasting party.

Legal in all 50 states, this entertaining, informative, and whimsically illustrated guide covers 4,000 years of weed and its significance—psychoactive, cultural, medical, sexual, and more—in just 22 chapters. Includes scratch-&-sniff scents. From the science behind the munchies to the botanical link between weed and beer; from weed's sexual upsides to its (literal) sexual downsides; from Tupac to Shakespeare, you'll sound better: This book may just be the greatest-ever gift for anyone from the cannabis connoisseur to the cannabis curious.

The Essential Scratch & Sniff Guide to Becoming a Wine Expert

Knives & Ink

1000 Adventures " Pubs " Breweries " Festivals

The One Minute Wine Master

Vintage Scratch & Sniff Sticker Collector's Guide

The Complete Guide

Big Macs & Burgundy

Jackson's guide is a connoisseur's reference for single malt whiskies of Scotland, featuring tasting notes and ratings for more than 340 labels, along with details on matching these liquors with food. 35 photos, 3 maps. Full-color illustrations.

Foreword by Master Cicerone Rich Higgins Discover everything there is to know about beer with this sensational companion guide, packed with trivia, entertaining games, and fascinating anecdotes about the origins of well-known and rare beers—and ten unique "scratch and sniff" chapter openers devoted to each style of brew. To truly know a beer, it isn't enough to taste it. You must breathe in its distinctive aroma—a specially balanced blend of natural ingredients that differentiate one style of beer from another. Divided by common beer types, each chapter of this one-of-a-kind beer guide opens with a scratch and sniff panel that introduces you to a specific blend and offers a tantalizing preview of its flavor. Beer expert Rich Higgins provides key information, background history, and activities—a wealth of insider knowledge that adds body, depth, and flavor to every page. There is even a section for designing your own signature beer labels. Whether you just want to discover more about favorite brews or are interested in becoming a home brew master, The Scratch & Sniff Guide to Beer is a delight for every beer fan.

The southern hemisphere is fast becoming the hottest source of delicious, affordable wine--and this is the first book to focus entirely on this burgeoning industry. Created by the renowned "World Wine Guys," Wines of the Southern Hemisphere provides the latest information on the best wineries in Argentina, Australia, Brazil, Chile, New Zealand, South Africa, and Uruguay. In addition, the guide features interviews with top winemakers and recipes to pair with their wines.

"Discover the wines that you like with this fun yet sophisticated quick-read. The choice in wines these days is endless and it is getting worse with thousands of new brands every few years. After taking a short flavor test, Master of Wine Jennifer Simonetti-Bryan points to the best wines for you. No fuss, no memorization required!"--

The Wine Bible

The Gingerbread Family

Llama Llama Yum Yum Yum!

Inside the World of Women Who Make, Taste, and Enjoy Wine

Garfield...Recipes with Cattitude!

The Scratch & Sniff Guide to Beer

Scratch N' Snitch

Rocket science is complicated, wine doesn't have to be! With information presented in an easy, illustrated style, and chock-full of the fool-proof and reliable knowledge of a seasoned oenophile, Wine Isn't Rocket Science is the guide you always wished existed. From how grapes are grown, harvested and turned into wine, to judging the color, aroma, and taste of the world's most popular varietals, to understanding terroir and feeling confident ordering and serving wine at any occasion, this book explains it all in the simplest possible way. Every page, every piece of information, and every detail is illustrated in charming and informative four-color drawings that explain concepts at a glance. Includes detailed information on the following varietals (wine made from a particular grape) in the order in which they're presented in the book: WhiteChardonnaySauvignon BlancCheninGewürztraminerViognierSemillonRieslingMarsanne BlendRolle-VermentinoMuscatPinot Grigio/GrisPinot BlancMuscadetSoaveAlbarinoTorrantesGruner VeltlinerAssyrtikoChampagneCavaProsecco RedPinot NoirCabernet-SauvignonMerlotCabernet-FrancMalbecPetit VerdotBordeaux BlendSyrahGrenacheMourvedreCarignanRhone/GSM BlendGamayNebbioloSangioveseBarberaValpolicella BlendAglianicoMontepulcianoNero D'AvolaNegroamaroZinfandelPetit SirahCarmenereTempranilloMenciaTouriga NacionalPinotageBlaufrankischLambruscoRose DessertPortSherry MarsalaMadeiraVin SantoSauternesTokaji Ice Wine

From the New York Times best-selling author of The Essential Scratch & Sniff Guide to Becoming a Wine Expert, everything you need to know about America's favorite recreational plant Who better to guide you through the distinctive scents of cannabis than Richard Betts, a Master Sommelier (one of fewer than 200 in the world) with an unrivaled nose and the author of three scratch-and-sniff books? In this novel book, Betts demystifies the differences between cannabis and hemp, indica and sativa, describes how each strain will make you feel, and more, aided by scents to truly allow readers understand the distinction between Train Wreck and Sour Diesel. With a short history lesson on where Mary Jane came from and how it became humanity's beloved pastime plus a guide to the most popular strains, this handbook is a fact-filled and fun guide to all things cannabis. And if you don't live in a state that has legalized marijuana, this book is the closest thing you'll have to toking up!

Llama Llama loves to eat! You can scratch and sniff some of Llama Llama's favorite treats, such as bananas, spaghetti, and more!

What's the difference between a pilsner and a stout? Why is water so important to beer? What's the best temperature to serve a lager, an ale, or a stout? What the heck is a hop anyways? There are few things in the world as beloved as beer. By far and away it is the most popular alcoholic beverage in the world, but there is so much more to this beverage than we know. Richard Betts breaks down the ingredients, the science, and the processes behind how beer is made. With this knowledge in hand, and some scratching and sniffing, you'll have the tools to make informed decisions about the brews that will make you smile every time. Cheers!

Michael Jackson's Complete Guide to Single Malt Scotch

From Bacchus to Bordeaux and Beyond

Everything You Need to Know to Get Started

Scratch & Sniff Book of Weed

A State Coastal Conservancy Book: Access Maps to the Entire San Francisco Bay Trail

Creating Personal Blends for Mind & Body

Meanwhile in San Francisco

This book takes you on a very different journey to wine country, inviting you to enjoy the remarkable stories of twenty dynamic women in the world of wine. These women share their lives, wine tips, pairings, and most important, enthusiasm for wine while imparting their rich life lessons and wine expertise—a wonderful way to share your love for wine with the enterprising women who help bring it to your table.

An indispensable guide for the beer lover--where to visit, when to go, what to drink, and everything in between. Finally--a beer-centric bucket list! Celebrating beer worldwide, this is a must-have for any beer aficionado. Whether you're planning a pub crawl, a weekend in the country, or a longer vacation, this book is a trove of ideas for the beer lover. As is to be expected, this lively guide to beer-related travel contains a comprehensive list of hundreds of breweries large and small--both long-standing and freshly minted--that are open for tours and tastings along with an in-depth look at their different approaches to brewing, philosophies about flavors and ingredients, and what makes their beers special. But this book digs deep into the world of beer and includes a multitude of ideas for exploring the world's best beer

destinations: the Pacific Northwest's gleaming modern taprooms; atmospheric English pubs; iconic breweries including San Francisco's Anchor Steam and the Czech Republic's original Pilsner; boisterous festivals from Munich's Oktoberfest to Denver's Great American Beer; and other points of interest such as Germany's pop-up beer gardens or a pub crawl in Dublin where you can hoist a Guinness at James Joyce's favorite pub. The book is liberally illustrated with atmospheric photos and reproductions of beer labels and logos and includes information on beer styles, food and beer pairings, drinking traditions, glassware, and a primer on brewing.

The essential beginner's guide to healing with essential oils. The Beginner's Guide to Essential Oils puts the power of natural healing in your hands. This simple guide distills the knowledge you need to unlock the potential of commonly found essential oils. Start making nourishing, all-natural, and affordable remedies to treat a variety of conditions--even make your own skin care and home cleaning products. Explore the many modern applications of essential oils, from herbal medicine to aromatherapy to natural beauty. Discover profiles detailing the aromas and therapeutic actions of 30 favorite essential oils. Breathe easy with guidelines for safe use during pregnancy and instructions on diluting formulas for babies and children. You can begin your journey right away with any of the 100 included recipes for health and home. In The Beginner's Guide to Essential Oils, you'll find: 30 essential oil profiles--Find practical applications, blending and substitution suggestions, and more for 30 common essential oils. 10 complementary oils--Learn the properties and best uses of 10 popular "carrier" oils you can use to dilute your essential oils. 100 useful recipes--Enjoy the benefits of essential oils with recipes for salves, sprays, roll-on perfumes, and more. Blend the healing power of essential oils into your life with The Beginner's Guide to Essential Oils!

The KleptoCats have taken over ... and they're here to stay. This guide has all you need to know about the cutest, most devious cats. It might just help you survive.

The History of Wine in 100 Bottles

Classic Poetry by Dogs