

BREWING
ELEMENTS
SERIES

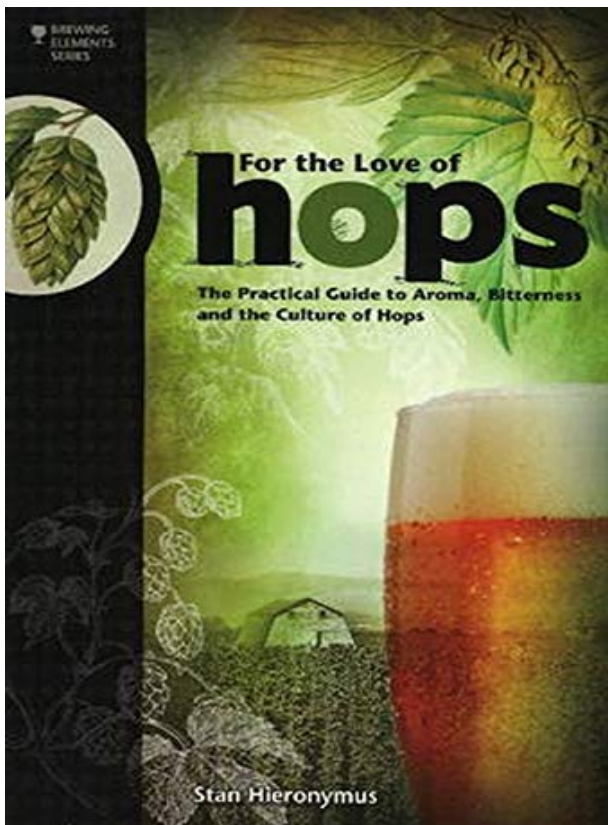


For the Love of **hops**

The Practical Guide to Aroma, Bitterness
and the Culture of Hops



Stan Hieronymus



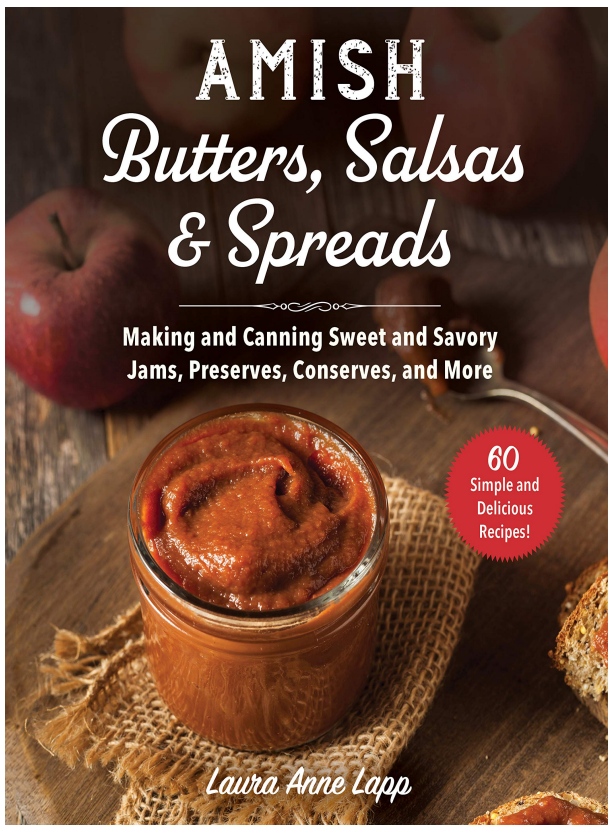
For The Love of Hops: The Practical Guide to Aroma, Bitterness and the Culture of Hops (Brewing Elements)

Book Synopsis

Stan Hieronymus expertly explains the nature of hops, their origins, hop quality and utilization--and even devotes an entire chapter to dry hopping. For the Love of Hops also includes a reference catalog of more than 100 varieties and their characteristics.

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Amish Butters, Salsas & Spreads: Making and Canning Sweet and Savory Jams, Preserves, Conserves, and More

Book Synopsis

60 traditional Amish recipes for apple butter, cranberry chutney, corn salsa, and more! The Amish are known for their canning practices, which are essential to communities of large families and even larger gardens. Written by Amish writer Laura Anne Lapp, *Amish Butters & Salsas* offers sixty classic recipes for all varieties of spreads, fruit butters, sweet and savory chutneys, salsas, and more. Recipes are written with Amish-style simplicity and no-nonsense instructions, perfect for novices and experienced preservationists alike. Recipes include a multitude of preserves that are perfect for storing in your own pantry or gifting to friends and family. Find recipes such as: Peach-ginger butter, Pumpkin spice butter, Tomato basil salsa, Amish wedding salsa, Amish church spread, Amish peanut butter.

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COLUMBUS PIZZA

A SLICE OF HISTORY



Columbus Pizza: A Slice of History (American Palate)

Book Synopsis

For nearly a century Columbus, Ohio pizza parlors have served up delicious meals by the tray and by the slice. This history goes back to the 1930s, when TAT Ristorante began serving pizza. Today, it is the oldest family-owned restaurant in the city. Over the years, a specific style evolved guided by the experiences and culinary interpretations of local pizza pioneers like Jimmy Massey, Romeo Sirij, Tommy Iacono, Joe Gatto, Cosmo Leonardo, Pat Orecchio, Reuben Cohen, Guido Casa and Richie DiPaolo. The years of experimentation and refinement culminated in Columbus being crowned the pizza capital of the USA in the 1990s. Author and founder of the city's first pizza tour Jim Ellison chronicles one of the city's favorite foods.

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