

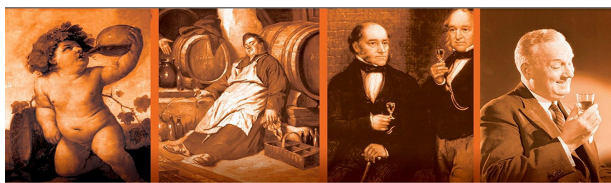
# DRINK

A CULTURAL HISTORY OF ALCOHOL



IAIN GATELY

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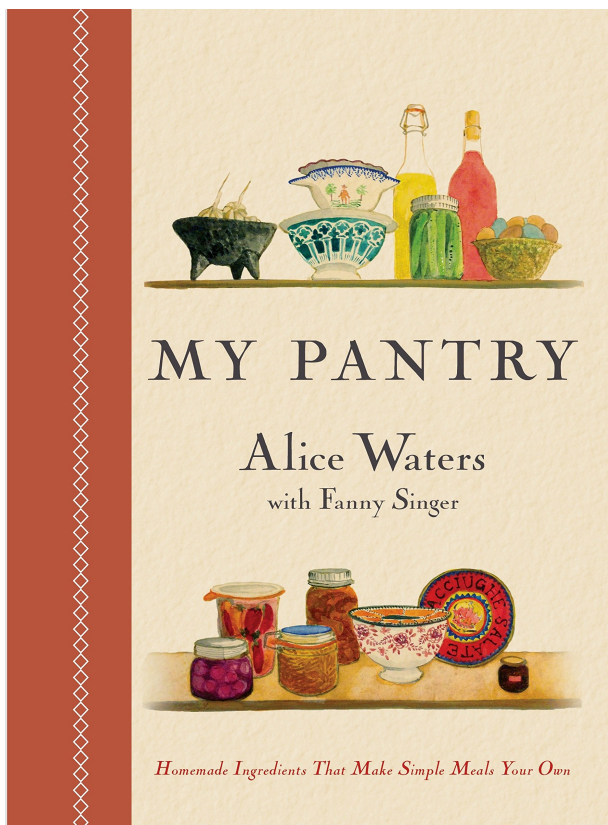
## Drink: A Cultural History of Alcohol

### Book Synopsis

A spirited look at the history of alcohol, from the dawn of civilization to the modern day. Alcohol is a fundamental part of Western culture. We have been drinking as long as we have been human, and for better or worse, alcohol has shaped our civilization. *Drink* investigates the history of this Jekyll and Hyde of fluids, tracing mankind's love/hate relationship with alcohol from ancient Egypt to the present day. *Drink* further documents the contribution of alcohol to the birth and growth of the United States, taking in the War of Independence, the Pennsylvania Whiskey revolt, the slave trade, and the failed experiment of national Prohibition. Finally, it provides a history of the world's most famous drinks—and the world's most famous drinkers. Packed with trivia and colorful characters,

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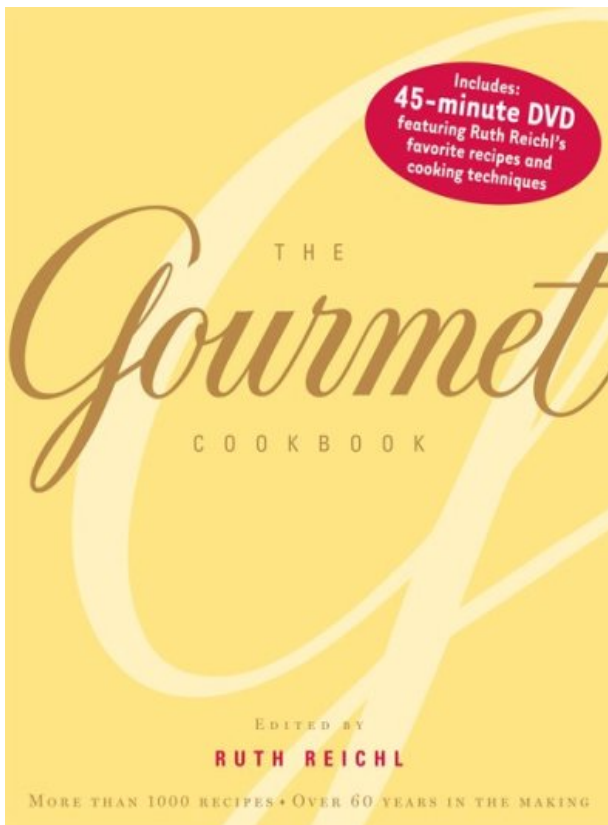
## **My Pantry: Homemade Ingredients That Make Simple Meals Your Own: A Cookbook**

### **Book Synopsis**

In this sweet, petite collection of essays and recipes, Alice Waters showcases the simple building-block ingredients she uses to create gratifying, impromptu meals all year long. In her most intimate and compelling cookbook yet, Alice invites readers to step not into the kitchen at Chez Panisse, but into her own, sharing how she shops, stores, and prepares the pantry staples and preserves that form the core of her daily meals. Ranging from essentials like homemade chicken stock, red wine vinegar, and tomato sauce to the unique artisanal provisions that embody Alice's unadorned yet delightful cooking style, she shows how she injects even simple meals with nuanced flavor and seasonal touches year-round. From fresh cheeses to quick pickles to sweets and spirits, these often-used

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## The Gourmet Cookbook: More than 1000 recipes

### Book Synopsis

For the past six decades, Gourmet magazine has shaped the tastes of America, publishing the best work of the foremost names in the world of food. To create this landmark cookbook, editor in chief and celebrated authority Ruth Reichl and her staff sifted through more than 50,000 recipes. Many were developed exclusively for Gourmet's test kitchens. Others came from renowned food writers and chefs and from the magazine's far-flung readers. Then the editors embarked on an extraordinary series of cook-offs to find the most unforgettable dishes, testing and retesting each one to ensure impeccable results. This collection, the only one of its kind, spans a vast range of cultures and cuisines. With it, you can go back to the time when Beef Wellington ruled the table or prepare something as

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