

Prosecco Made Me Do It: 60 Seriously Sparkling Cocktails

Do your ears perk up when you hear the telltale pop of a prosecco bottle? Do you think every drink is just a little bit nicer with bubbles? Prosecco is no longer just a sparkling wine, it’s a cultural phenomenon, a party in a glass. This beautifully illustrated book will introduce you to a whole world of bubbly beverages, and showcase the potential of Prosecco. From the classic bellini and fresh fruit mimosa, to a wide range of sparkling cocktails, the recipes in this book are light, fizzy, and fun. 60 delicious recipes are illustrated with bright and beautiful original artwork in a book that makes a lovely gift for your friends--or yourself!

Story of Molly Craig, an Australian aboriginal girl who escapes from an official government camp, set up as part of government policy to train young girls as domestic workers and integrate them into white society.

In *Rosé All Day*, wine writer Katherine Cole takes us on an entertaining survey of the history of the wine, moving from the goblets of King Louis XIV to the vineyards of Brad Pitt and Angelina Jolie. Cole explains in detail how rosé is created and then tells us where to find the good stuff. The book invites readers to journey from the sunny vineyards of southern France to the idyllic hillsides of Italy and beyond. Organized by region, each chapter includes an overview of the general characteristics of the area's wine, profiles of exciting producers, and tasting notes, along with specific recommendations for wines to taste. With atmospheric regional descriptions, savvy advice on wines to buy, creative food pairing suggestions, and pretty-in-pink illustrations, *Rosé All Day* is a colorful, spirited, essential resource that is sure to quench any wine lover's thirst.

Is it better for a martini to be shaken, not stirred? Does it matter which order you add the ingredients of a Long Island Iced Tea? How many ice cubes can you add to a margarita without compromising the flavour?

Cork Dork

You Had Me at Pet-Nat

A Couple Cooks ~ Pretty Simple Cooking

Little Pink Book of Cocktails

The Art of Living Everywhere and Eating Everything

The Story of Our Secrets

A Novel of Italy and the Second World War

Free yourself from toxic relationships with “the new gold standard in abuse recovery” from the founder of the Women’s Therapy Clinic (Jackson MacKenzie, author of *Whole Again*). Foreword by Lois P. Frankel, Ph.D., New York Times bestselling author of *Nice Girls Don’t Get the Corner Office*
ARE YOU A VICTIM OF SUBTLE ABUSE? Are you always the one apologizing? Constantly questioning and blaming yourself? Do you often feel confused, frustrated, and angry? If you answered yes to any of these questions, you’re not alone. Nearly half of all women—and men—in the United States experience psychological abuse without realizing it. Manipulation, deception, and disrespect leave no physical scars, but they can be just as traumatic as physical abuse. In this groundbreaking book, Avery Neal, founder of the Women’s Therapy Clinic, helps you recognize the warning signs of subtle abuse. As you learn to identify patterns that have never made sense before, you are better equipped to make changes. From letting go of fear to setting boundaries, whether you’re gathering the courage to finally leave or learning how to guard against a chronically abusive pattern, if He’s So Great, Why Do I Feel So Bad? will help you enjoy a happy, healthy, fulfilling life, free of shame or blame. “This book can open eyes for people who may have lost pieces of themselves along the way. Great examples and exercises. It is a companion from start to finish.” —Dr. Jay Carter, author of *Nasty People*
“No-nonsense insights and practical ways to regain control of and empower your life.” —Dr. George Simon, international bestselling author of *In Sheep’s Clothing*

Bubbly is a collection of more than 60 effortlessly stunning cocktail recipes featuring the most festive bottle behind the bar—champagne! With bright, seasonal flavors, simple techniques, and no pretense, author and photographer Colleen Jeffers shares her most irresistible sparkling cocktails, alongside quick-trick tips on topics like buying the right bottle of bubbly, keeping carbonation crisp, scoring cheap vintage glassware, and making simple syrup without a stove. Inside this beautiful book’s plush, gold foil cover, recipes include: French 75—tart, light, crisp, refreshing, and arguably the best known of all vintage champagne cocktails
Aperol Spritz—ideal for aperitivo hour
Paloma Punch—perfect for serving a crowd
Bubbly Mary—a modern brunch classic
MargaritaFizz—a deceptively simple and refreshing Holiday Mail—a cheery seasonal favorite
And many, many more! This book will quickly become your go-to resource for recipes that rely on fresh, easy-to-find ingredients for head turning flavor without an expert’s collection of bottles and tools. With an entire chapter devoted to brunch cocktails and another to party-ready punches, it’s a weapon every home cook needs in their entertaining arsenal. And with a plush, shiny gold foil hardcover, rounded corners, glossy art paper, and gorgeous photography, it’s a book you won’t want to hide on a shelf!
Inventive enough to appease the experienced cocktail creator but approachable enough for complete beginners, Bubbly proves that a splash of champagne can make any moment a cause for celebration. From the Author There aren’t hundreds of recipes in this book, because each one had to earn its place in your kitchen, the kitchen of a stranger who’s welcomed me in. I don’t take your precious leisure time—your seasons and gatherings and free moments lightly. The cost and effort I’ll ask you to spend on any one step or ingredient must be justified by a proportionate gain in flavor. I promise you that none of these drinks are dull, and that your loved ones will love them. I promise that I’ve described the absolute best way to make each drink without compromise, but also the simplest way to do so. The dry practicality that went into the development of these recipes found balance in the pure joy of dreaming them up and of imagining you enjoying each one. I pictured you in your own kitchens and couches and beaches and backyards, experiencing the pure bliss that is a perfectly mixed drink. I hope that you’ll return to these pages whenever you’re in need of that bliss, over and over again. —Colleen Jeffers

60 tantalising tequila and mezcál cocktails

The rosé-lover’s guide to entertaining with more than forty creative cocktails and party inspiration from the creator of the Crafts and Cocktails blog. This enchanting book extols the many virtues of rosé—and shows how to craft enticing cocktails with this beloved pink wine that’s versatile, affordable, and fashionable. Choose from tried-and-true classics like sours, spritzes, punches, and palomas—or experiment with contemporary concoctions like a Rosé-Aperol Spritz or even your own Rosé. Organized by gathering, each chapter includes recipes and styling ideas for rosé-perfect occasions throughout the year like Mother’s Day, pool parties, and bachelorette celebrations. You’ll also discover tabletop styling tips, food pairings, and plenty of clever bar techniques, such as creating rosé liqueurs, flavoring and garnishing with botanicals, and more.

Tequila Made Me Do It: 60 Tantalising Tequila and Mezcál Cocktails

Bubbly

Mocktails Made Me Do It

You’ll Grow Out of It

Gastronomad

Mocktails

If He’s So Great, Why Do I Feel So Bad?

#1 NEW YORK TIMES BESTSELLER ONE OF BARACK OBAMA’S FAVORITE BOOKS OF THE YEAR NAMED A BEST BOOK OF 2020 BY THE NEW YORK TIMES • THE WASHINGTON POST • NPR • PEOPLE • TIME MAGAZINE• VANITY FAIR • GLAMOUR 2021 WOMEN’S PRIZE FINALIST
“Bennett ’s tone and style recalls James Baldwin and Jacqueline Woodson, but it ’s especially reminiscent of Toni Morrison ’s 1970 debut novel, *The Bluest Eye*.” —Kiley Reid, *Wall Street Journal*
“ A story of absolute, universal timelessness ...For any era, it’s an accomplished, affecting novel. For this moment, it’s piercing, subtly wending its way toward questions about who we are and who we want to be....” — Entertainment Weekly
From The New York Times–bestselling author of *The Mothers*, a stunning new novel about twin sisters, inseparable as children, who ultimately choose to live in two very different worlds, one black and one white. The Vignes twin sisters will always be identical. But after growing up together in a small, southern black community and running away at age sixteen, it’s not just the shape of their daily lives that is different as adults, it’s everything: their families, their communities, their racial identities. Many years later, one sister lives with her black daughter in the same southern town she once tried to escape. The other secretly passes for white, and her white husband knows nothing of her past. Still, even separated by so many miles and just as many lies, the fates of the twins remain intertwined. What will happen to the next generation, when their own daughters’ storylines intersect? Weaving together multiple strands and generations of this family, from the Deep South to California, from the 1950s to the 1990s, Brit Bennett produces a story that is at once a riveting, emotional family story and a brilliant exploration of the American history of passing. Looking well beyond issues of race, *The Vanishing Half* considers the lasting influence of the past as it shapes a person’s decisions, desires, and expectations, and explores some of the multiple reasons and realms in which people sometimes feel pulled to live as something other than their origins. As with her New York Times–bestselling debut *The Mothers*, Brit Bennett offers an engrossing page-turner about family and relationships that is immersive and provocative, compassionate and wise.

60 delicious cocktails for crisp autumn and cosy winter, all beautifully bundled up in a lavishly illustrated cocktail gift book

Prosecco is no longer just a sparkling wi it’s a cultural phenomenon—a party in a glass. From food, wine, and spirits maven Amy Zavatto comes this beautifully illustrated introduction to a whole world of bubbly beverages. Prosecco Made Me Do It contains sixty delicious drink recipes paired with bright, fun, original artwork. Also included: a brief history of prosecco, purchasing and serving tips, and a guide to cordials, syrups, and liqueurs. From the classic bellini and fresh fruit mimosa to a wide range of sparkling cocktails, the recipes in Prosecco Made Me Do It are light, fizzy, and fun.

From the publisher of *Pipette Magazine*, discover a natural wine-soaked memoir about finding your passion—and falling in love. It was Rachel Signer’s dream to be that girl: the one smoking hand-rolled cigarettes out the windows of her 19th-century Parisian studio apartment, wearing second-hand Isabel Marant jeans and sipping a glass of Beaujolais redolent of crushed roses with a touch of horse mané. Instead she was an under-appreciated freelance journalist and waitress in New York City, frustrated at always being broke and completely miserable in love. When she tastes her first pétillant-naturel (pét-nat for short), a type of natural wine made with no additives or chemicals, it sets her on a journey of self-discovery, both deeply personal and professional, that leads her to Paris, Italy, Spain, Georgia, and finally deep into the wilds of South Australia and which forces her, in the face of her “Wildman,” to ask herself the hard question: can she really handle the unconventional life she claims she wants? Have you ever been sidetracked by something that turned into a career path? Did you ever think you were looking for a certain kind of romantic partner, but fell in love with someone wild, passionate and with a completely different life? For Signer, the discovery of natural wine became an introduction to a larger ethos and philosophy that she had long craved: one rooted in egalitarianism, diversity, organics, environmental concerns, and ancient traditions. In *You Had Me at Pét-Nat*, as Signer begins to truly understand these revolutionary wine producers upending the industry, their deep commitment to making their wine with integrity and with as little intervention as possible, she is smacked with the realization that unless she faces, head-on, her own issues with commitment, she will not be able to live a life that is as freewheeling, unpredictable, and singular as the wine she loves.

Sip, Eat, Drink

Cocktails & Parties for Life’s Rosiest Moments

A Natural Wine-Soaked Memoir

60 Wonderful Whiskey and Bourbon Cocktails

60 Seriously Sparkling Cocktails

Around the World in Eighty Wines

Winter Warmers: 60 Cozy Cocktails for Autumn and Winter

In this novel, computers can show people their romantic future, but two strangers can ’t see true love when it ’s right in front of them. A young librarian named Evelyn is obsessed with a new technology. She can ’t stop visiting the office of Dr. Chin, an “envisionist,” because she needs to know that she ’ll meet someone and be happy one day. Godfrey, another client, ends up at Dr. Chin ’s only because his fiancé insisted they know their fate before taking the plunge. But when Godfrey meets Evelyn in the waiting room, true love may be right in front of them, but they are too preoccupied—and too burdened by their pasts—to recognize it. This smart, fresh love story, with its quirky twists and turns, ponders life ’s big questions—about happiness, fate, and our very existence—as it follows Evelyn and Godfrey ’s quest for the elusive answers. Praise for *The Future for Curious People*
“ A whip-smart novel about the obsession of love and the love of obsession. ” —Aaron Gwyn, author of *Wynne ’s War*
“ Comic and Exuberant . . . A fine and tender tale for anyone who has tried to let go of the past and envision the future while falling in love. ” —Rhonda Riley, author of *The Enchanted Life of Adam Hope*

This complete guide to whiskey explores the history, traditions, and types along with tasting tips and 25 recipes for drinks and perfect pairings. Whiskey is not just your dad ’s drink. From Scotland ’s grand traditions to America ’s recent distillery boom, there ’s plenty to explore, appreciate, and enjoy. Whether you ’re a whiskey veteran or newly initiated to the “Water of Life,” *The Little Book of Whiskey* is your ideal guide to knowing your whiskey—and getting the most out of it. Award-winning food and spirits writer Lynda Baisley explains the storied origins of whiskey, the differences between Scotch and Bourbon, and what to look for when you sniff and sip. She also offers tips on how to host a whiskey tasting and recipes for perfect whiskey cocktails and foods that pair perfectly with your favorite malt.

People are busting out of static residential living and boring corporate serfdom and embracing a new life of freedom, beauty, adventure and joy. The movement is the gastronomad lifestyle - endless travel out of love for food and culture. Instead of living in one place, then becoming an occasional tourist on vacation (where you’re on the outside looking in), gastronomads become "temporary locals" wherever they go, immersing themselves in community and culture. But how? The secret is to travel and work at the same time! It's a world of endless possibilities. The gig economy, the sharing economy, the app economy and crowdsourced content - as well as ubiquitous internet and powerful mobile devices - enable almost anyone to live almost anywhere and still build a thriving, exciting and rewarding career. Journalist Mike Elgan has been living and writing about the gastronomad lifestyle for a decade, and shares all his secrets in this surprising book, including how to: pivot your career to become location independent grow your income and shrink your cost of living downsize to a small "home base" and spend half your rent abroad find dream locations to live explore the world's most amazing food cultures create a new life that brings you joy Going gastronomad is much more than embracing a way of life. It's a state of mind. Whether you're just thinking about traveling more - not as a tourist but as an intentional traveler - or want to quit your job, sell your home and spend the rest of your life exploring the world, this book will transform how you think about travel, food and life itself!

Add some sparkle to your life with this irresistible cocktail recipe book, featuring 50 drinks made from Prosecco, Cava, Lambrusco, Champagne, and other sparkling wines. An inspiring mix of classic cocktail recipes such as bellinis and mimosas, alongside exciting variations and twists, Let’s Get Fiztical offers tips, tricks, presentation ideas, and technical know-how to make your cocktails as sensational for the eye as they are for the palate. The introductory chapter, *A Beginner’s Guide to Bubbles*, explains the differences between sparkling wines to help you tell your spumante from your frizzante, or your extra-brut from your demi-sec. Everything you need to know is here, including the low-down on your fizz of choice, whether that’s a budget Cava or a fancy Champagne. From essential cocktail shaking techniques to the perfect glass shape, the Get The Party Started section gives you the drink mixing skills to impress your guests. Learn how to make your own syrups and infusions, how to pair flavours and how to present your drinks with style. Drink your way through the recipe-packed remainder of the book - master delicious classics, such as the Aperol Spritz and French 75, and discover how to make your drink a little bit special with creative reinventions and original cocktail recipes. If you ever feel the need for drinking day off, many recipes feature a "lose the booze" option with all the flavour but none of the hangover. Whatever your bubbly drink of choice, impress your guests and make every drink a celebration with Let’s Get Fiztical: cheers!

Celebrate Ros é

The True Story of Molly Craig

The Japanese Art of the Cocktail

101 Champagne Cocktails

Botanical Cocktails for Every Season

The Little Book of Whiskey

The Architecture of the Cocktail: Constructing The Perfect Cocktail From The Bottom Up

The Cocktail Garden offers cocktail recipes focused around the flavors and produce found throughout the seasons, all stunningly illustrated by internationally-renowned artist Adriana Picker. From summery raspberries and rich figs to citrus and white peaches, apples and pineapples, and infusions using a riot of herbs ∫ basil and thyme, to sage and lavender and other flavors found in the garden. There are drinks for long hot summer afternoons spent among flowers in the garden; wine spritzers for breezy evenings on the back porch; champagne cocktails for celebrations under the apple tree; nightcaps for wintry nights by the fireside; and fruity party punches for just-garden-party gathering with style.

Save water: Drink Prosecco Who doesn't love a chilled glass of Prosecco? Champagne's younger, more affordable Italian cousin is a light, dry sparkling wine, perfect for every occasion. From a summer tippie to a tasty cocktail, dinner accompaniment or festive fizz, you just can't beat it. And as global sales would indicate, Prosecco is the new black. Bubbling with Prosecco-infused wit and wisdom, and mixed with recipes for some of Italy's most iconic Prosecco cocktails ∫ the Spritz, Rossini, Mimosa ∫ The Little Book of Prosecco is a sparkling celebration of one of the world's best-loved wines that will have you reaching for a bottle and popping that cork in no time. Prosecco has only 90 calories per glass it that's less than a banana! [All you need is love, laughter and Prosecco!] Unknown

With an array of cocktails both classic and cutting edge, this brightly illustrated guide proves whiskey is for everyone. Okay, smoky, young, or old, whiskey is a versatile and lively spirit that's been the backbone of cocktails since the old-fashioned was new. From the highlands of Scotland to Bourbon County, Kentucky, whiskey distilleries have spread across the world, and today there are multitudes of styles and flavors to complement any manner of mixer. This beautifully illustrated book will introduce you to the wider world of malts while showcasing the true potential of whiskey and bourbon. Author Lance Mayhew, award-winning mixologist and Certified Specialist of Spirits, explains everything you need to know: how to choose the right spirit, mix the ultimate Manhattan, and find the perfect cocktail for any occasion. From grown-up scotch and sodas, celebratory mint juleps, or playful picklebacks, Whiskey Made Me Do It has recipes here for any mood, any event, and any drinker.

Nigella Christmas comprises reliable, practical, easy-to-follow recipes and inspiring and reassuring advice, presented in a gorgeous package that will make this the ultimate gift to yourself, your family and friends. Nigella Christmas will surely become an all-time perennial favourite, the book we will all reach for ∫ for minimum stress and maximum enjoyment ∫ at holiday season. Recipes include everything from Christmas cakes and puddings to quick homemade presents (cookies and chutneys); food to cook and freeze ahead; oven slow-cooking; ∫hero∫ ingredients; as well as party food and drinks. And, of course, exciting and inspiring variations for the Main Event ∫ from traditional turkey, festive ham and special trimmings; to a Swedish or Polish Christmas à la Nigella; to a vegetarian Christmas feast.

Let's Get Fiztical

Prosecco!

Italy's Iconic Sparkling Wine, with Cocktail Recipes and Lore

Rosé All Day

Sixty Champagne and Sparkling Wine Cocktails

The Little Book of Prosecco

Food, Family, Friends, Festivities: A Cookbook

To survive the Holocaust, a young Jewish woman must pose as a Christian farmer’s wife in this unforgettable novel from USA Today bestselling author Jennifer Robson—a story of terror, hope, love, and sacrifice, inspired by true events, that vividly evokes the most perilous days of World War II. It is the autumn of 1943, and life is becoming increasingly perilous for Italian Jews like the Mazin family. With Nazi Germany now occupying most of her beloved homeland, and the threat of imprisonment and deportation growing ever more certain, Antonia Mazin has but one hope to survive—to leave Venice and her beloved parents and hide in the countryside with a man she has only just met. Nico Gerardi was studying for the priesthood until circumstances forced him to leave the seminary to run his family’s farm. A moral and just man, he could not stand by when the fascists and Nazis began taking innocent lives. Rather than risk a perilous escape across the mountains, Nina will pose as his new bride. And to keep her safe and protect secrets of his own, Nico and Nina must convince prying eyes they are happily married and in love. But farm life is not easy for a cultured city girl who dreams of becoming a doctor like her father, and Nico’s provincial neighbors are wary of this soft and educated woman they do not know. Even worse, their distrust is shared by a local Nazi official with a vendetta against Nico. The more he learns of Nina, the more his suspicions grow—and with them his determination to much more than a charade. Yet both fear that every passing day brings them closer to being torn apart. .

Associated with the best rides down the French Riviera and sun-kissed beachside bars, rosé is sealing the spotlight with its crisp, refreshing taste and gorgeous rose hue. From wine expert Colleen Graham comes this perfectly pink primer on summers favorite drink. Rosé all day—yes way! In *Rosé Made Me Do It*, wine aficionado and cocktail consultant Colleen Graham explains everything you need to know: how to choose the right type of wine, which spirits and mixers blend well, and how to create crisp cocktails for every occasion. Featuring 60 rosé cocktails and punches from around the world, from sangrias and spritzes to bellinis and martinis, this cute illustrated guide invites you to drink pink!

This book details how the author came to realize her dream of working in the manga industry in Japan.

Become a certified fizz whiz with this illustrated guide to creating sixty ultra-refreshing spritz cocktails. The 60 spritz recipes in *Spritz Fever!* are in the cocktail style of the decade. Seeing as most spritzes are low(ish) in ABV (well, certainly lower than wine, anyway), they’re the ideal companion for any day-drinking event. Plus, as most Instagram feeds can attest, spritzes aren’t just a drink...they’re a lifestyle. These bubbly wonders speak to a careless Italian summer spent reclining by the beach in fine and flowing linen. What can be so easy to forget is that spritzes are so much more than just Aperol and bubbles. In this book, you’ll learn about the classic European liqueurs, like Cynar, Campari, Luxardo Bitter, Meletti, and more. Moreover, you’ll discover the nuances between prosecco, cava, and champagne can create different textures as the bubbles in each effervesce uniquely. Plus, read up on how citrus garnishes must be matched appropriately to each drink’s flavor profile and, of course, color. Above all, the perfect ratio of liqueur-to-bubbles changes for each recipe. *Spritz Fever!* explains all of this, alongside its dreamy illustrations. It’s time you get to the very essence of effervescence. Your next party guests will love all the cocktail recipes you glean from *Spritz Fever!*, and just in time for summer!

My Year Working in Japan As an Assistant Manga Artist

60 Delightful Cocktails for the Mindful Drinker

Funny Prosecco Lovers Journal, Blank Paperback Notebook 5.5 X 8.5 100 Pages with Glossy Soft Cover

60 Quarantine Cocktails to Make at Home

100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food

The Princess of Tennis

Rosé Made Me Do It

This visually-driven cookbook features fabulous mocktails to satisfy any taste, occasion, or season. The 80+ drinks are based on fruits, herbs, spices, syrups—fresh ingredients and bright flavors like ginger, citrus, turmeric, berries, hibiscus, persimmon, coconut, mint, and matcha—and span refreshing options like coolers, spritzes, and juices to warming punches, toddies, and teas. Learn the building blocks of crafting a perfect drink, from the essential tools—including the shakers and strainers found in any home bar—and unique and customizable made-from-scratch simple syrups, shrubs, purees, sugars, and salts. A visual guide to mocktail necessities distills the key components to choose from to build a stellar drink: the base; some sweetness; fruits & vegetables; fresh herbs & flowers; acid; dried spices & flowers; teas & coffee; garnishes, and ice. Beautiful color photography showcases the ingredients and elements of each drink, along with the luscious finished concoction.

Looking for a quick and easy Mimosa recipe? In this book you'll find 30 delicious and refreshing summer drinks recipes ranging in texture and flavor, ensuring that there would be something for everyone!

When life gives you lockdown, make quarantinis!

*This book might make it harder to excuse bad behavior, but it's proof positive that you don't need spirits to concoct complex, refreshing, and absolutely delicious cocktails! Watching your health? Shooting for dry January? Just want to try something new? There are plenty of reasons to pass on booze, but that doesn't mean you need to skip the delicious drinks. Featuring 60 stylish, beautifully illustrated recipes, *Mocktails Made Me Do It* is just what mindful drinkers need to satisfy their senses with novel mocktails. From pomelo juniper and tonics to probiotic piña colodas, this book has tons of brilliant ideas for expecting mothers, for anyone wanting to make healthier choices, and for amateur mixologists looking to expand their repertoire.*

A Novel

Recognizing and Overcoming Subtle Abuse

The Essential Guide to Your New Favorite Wine

Nigella Christmas

The Cocktail Garden

The Long Walk

A Collection of Champagne and Sparkling Cocktails*(New Years and Holiday Gifts, Home Bartender, Cocktail Recipes, Mixology, Wine & Spirits, Drinks & Beverages Cookbook, Simple Recipes)*

Prosecco Made Me Do It60 Seriously Sparkling CocktailsHarpCollins

In the trattorias and enotecas of Italy, Prosecco is another guest at the beckoning table, sipped liberally to end the workday, to begin a meal, to help digest the meal - with a sense of well-being that other cultures aspire to. Although delicious on its own, Prosecco's effervescence and refreshing acidity make it an ideal partner with a variety of other ingredients. It's gracefully light on the palate, yet Prosecco has enough body to maintain its character when mixed with fruits, berries, herbs, bitters, infusions or liqueurs, as artfully and effortlessly as it's done in Italy. From aperitivo to digestivo, this sparkling wine lover's guide is an "Italian Collection" of 88 eclectic drink recipes built on a foundation of delightfully versatile Prosecco - from faithfully re-created regional rituals to inventive, artisan cocktail-inspired notions and sophisticated party drinks.

The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In *The Japanese Art of the Cocktail*, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

“Corks popping, frothy liquid flowing, a cold crisp freshness . . . nothing quite so perfectly reflects the notion of ‘the best in life.’ This is a book for celebrants. It’s a book for romantics. It’s a book for the entertainer who wants a light, fresh concoction that can bring people together to accent the joys of the day. So break out the bubbly and toast!” -From *101 Champagne Cocktails*

“60 gin cocktail recipes that are just the ticket”

60 Perfectly Pink Punches and Cocktails

Exploring Wine One Country at a Time

The Vanishing Half

Mimosa Recipe Book

Prosecco made me do it

Prosecco Made Me Do It! Blank lined Journal Notebook size 5.5" x 8.5" (A5 approx) 100 pages Funny Prosecco Lovers Notebook Any fan of Prosecco would love this glossy paperback journal notebook, with a glass of bubbly fizz on the cover! Prosecco Made Me Do It! Funny Novelty Prosecco Notebook for a Prosecco Drinker! Do you know someone who is a fan of this popular Italian Sparkling Wine? This glossy paperback soft cover journal would make a great birthday present, Mother's Day, or Christmas gift for a Prosecco Lover. A great little Christmas Stocking Stuffer (or stocking filler) for a Prosecco Princess! Ideal for jotting down delicious Prosecco cocktail recipes and ideas, but can be used as notebook or journal. Measuring 5.5 x 8.5 inches (approximately A5) it should fit in a woman's purse (or handbag). Use it for keeping notes about projects, jotting down dates to remember (like upcoming girl's nights out with friends), useful information and contacts. Write 'to do' lists and reminders. Make a note of new recipes to try. Plan a birthday party, or start your Christmas lists! These are just a few suggestions for using this classically looking Prosecco notebook - I'm sure you can think of many more - but remember to try to drink sensibly, when jotting down cocktails and recipes - you don't want to spill your Prosecco on your fabulous notebook!

Inspired by Jules Verne's classic adventure tale, celebrated editor-in-chief of *The Wine Economist* Mike Veseth takes his readers Around the World in Eighty Wines. The journey starts in London, Phileas Fogg's home base, and follows Fogg's itinerary to France and Italy before veering off in search of compelling wine stories in Syria, Georgia, and Lebanon. Every glass of wine tells a story, and so each of the eighty wines must tell an important tale. We head back across Northern Africa to Algeria, once the world's leading wine exporter, before hopping across the sea to Spain and Portugal. We follow Portuguese trade routes to Madeira and then South Africa with a short detour to taste Kenya's most famous Pinot Noir. Kenya? Pinot Noir? Really! The route loops around, visiting Bali, Thailand, and India before heading north to China to visit Shangri-La. Shangri-La? Does that even exist? It does, and there is wine there. Then it is off to Australia, with a detour in Tasmania, which is so cool that it is hot. The stars of the Southern Cross (and the title of a familiar song) guide us to New Zealand, Chile, and Argentina. We ride a wine train in California and

rendezvous with Planet Riesling in Seattle before getting into fast cars for a race across North America, collecting more wine as we go. Pause for lunch in Virginia to honor Thomas Jefferson, then it's time to jet back to London to tally our wines and see what we have learned. Why these particular places? What are the eighty wines and what do they reveal? And what is the surprise plot twist that guarantees a happy ending for every wine lover? Come with us on a journey of discovery that will inspire, inform, and entertain anyone who loves travel, adventure, or wine.

With 50 gin-based cocktail recipes—from classics to contemporary twists—this is a must-have for anyone Gin the Mood for a good time. Ah gin, how we love you. Lifter of spirits, enhancer of vibes, reliever of stress, and instigator of stimulating conversations; where would we be without your reassuringly delicious qualities? And the best thing about gin? There's never not a good time to enjoy a gin cocktail, whether it's a restorative Corpse Reviver to shake off the hangover, a perfectly mixed G&T to sip at a leisurely lunch, a pre-prandial Negroni to whet the appetite, or a bone-dry Martini to enjoy as a night-cap. Gin the Mood showcases some of the most superlative examples—it's a celebration of the gin cocktail in its myriad forms. From the aforementioned classics to cutting-edge concoctions like the elderflower-infused Space Gin Smash, the 50 examples proffered here are must-tries for any self-respecting ginthusiast. Are you sitting comfortably? Then let us drink gin.

INSTANT NEW YORK TIMES BESTSELLER AND A NEW YORK TIMES CRITICS' PICK “Thrilling . . . [told] with gonzo élan . . . When the sommelier and blogger Madeline Puckette writes that this book is the Kitchen Confidential of the wine world, she’s not wrong, though Bill Buford’s Heat is probably a shade closer.” —Jennifer Senior, The New York Times Professional journalist and amateur drinker Bianca Bosker didn’t know much about wine—until she discovered an alternate universe where taste reigns supreme, a world of elite sommeliers who dedicate their lives to the pursuit of flavor. Astounded by their fervor and seemingly superhuman sensory powers, she set out to uncover what drove their obsession, and whether she, too, could become a “cork dork.” With boundless curiosity, humor, and a healthy dose of skepticism, Bosker takes the reader inside underground tasting groups, exclusive New York City restaurants, California mass-market wine factories, and even a neuroscientist’s fMRI machine as she attempts to answer the most nagging question of all: what’s the big deal about wine? What she learns will change the way you drink wine—and, perhaps, the way you live—forever. “Think: Eat, Pray, Love meets Somm.” —theSkimm “As informative as it is, well, intoxicating.” —Fortune

Spritz Fever!

Lockdown Made Me Do It

The Future for Curious People

Delicious Mimosa Recipes to Try at Home!

Our Darkest Night

Sparkling Perfection

An emotional, uplifting new novel from #1 bestseller Shari Low

From Emmy award-winning comedy writer Jessi Klein, You'll Grow Out of It hilariously and candidly explores the journey of the 21st-century woman. As both a tomboy and a late bloomer, comedian Jessi Klein grew up feeling more like an outsider than a participant in the rites of modern femininity. In You'll Grow Out of It, Klein offers - through an incisive collection of real-life stories - a relentlessly funny yet poignant take on a variety of topics she has experienced along her strange journey to womanhood and beyond. These include her transformation from Pippi Longstocking-esque tomboy to are-you-a-lesbian-or-what tom man, attempting to find watchable porn, and identifying the difference between being called "ma'am" and "miss" ("miss sounds like you weigh 99 pounds"). Raw, relatable, and consistently hilarious, You'll Grow Out of It is a one-of-a-kind book by a singular and irresistible comic voice.

The brand new novel from #1 bestseller Shari Low! Colm O' Flynn was loved by his close circle of family and friends, however his death came too soon for everyone to make peace with their past. Shauna, his second wife, adored him. But one night she broke their marriage vows, and didn't get time to ask Colm's forgiveness. Jess was the first Mrs O' Flynn. Her heart is set on someone new, but will the last one night stand she shared with Colm come back to haunt her? Colm's best friend, Dan, is recently divorced. Can he take a second shot at happiness if it means betraying the one person who always had his back? What no-one knows is that somewhere out there Colm left messages that could set them free to start over again. Can divine intervention help them find Colm's last wishes before it's too late to love again? Praise for Shari Low: 'I'd forgotten how enjoyable it is to read a Shari Low book but My One Month Marriage reminded me of the fun to be had in her words...funny, warm and insightful.' Dorothy Koomson 'Great fun from start to finish.' Jenny Colgan 'There are only two words for Shari Low: utterly hilarious. I laughed like a drain.' Carmen Reid 'One of the funniest books I've ever read!' Marisa Mackle 'More fun than a girl's night out!' OK! magazine 'A brilliant, light comical read with some fabulous twists and turns' Bookbag 'A thrilling page turner that grabs your attention from the off. Highly recommended' The Sun 'Totally captivating and it felt like I'd lost a new best friend when it came to the end' CloserMagazine 'Touching stuff' Heat

Men may have their little black book of cocktails - but now women have one just for them, in feminine pink, fashionably designed, and with a lovely textured cover embossed with red foil. What better way for busy girls to entertain than by using this fabulous little gem to help spark up their marvelous social lives... along with setting the right mood for that little hottie that is coming over? Inside, gals will find witty quotes and words of wisdom as well as fabulous drinks from Cosmos to Apoletinis to other fun and exciting and easy to make shots, drinks, and cocktails. Best-selling girlfriend expert Jennifer Worick, co-author of The Worst-Case Scenario Survival Handbook: Dating & Sex, provide an entertaining introduction.

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a 'pretty simple' approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Whiskey Made Me Do It

60 prickeInde Cocktails

Prosecco Made Me Do It

Gin the Mood

A Wine-Fueled Adventure Among the Obsessive Sommeliers, Big Bottle Hunters, and Rogue Scientists Who Taught Me to Live for Taste