



'A brilliantly simple guide to give anyone instant confidence choosing wine.' Russell Norman Which Wine When offers brilliant wine matches to the food we eat every day. This is for anyone who knows their sourdough from their sliced white but still finds themselves standing in the wine aisle making panicked decisions about what to drink based on special offers, a vague memory or a nice-looking label. Now you'll be able to look up dish or style of cooking and find three recommendations – and if the shop doesn't have what you want, Bert and Claire give you the words to ask for the type of wine you're looking for. From takeaways and snacks to Sunday lunches, home-cooked classics, cheese and desserts, these expert wine matches are fun, affordable and simple enough you can pop to a supermarket or local wine shop. Whether you're ordering a curry, taking a bottle to a friend's, going out for dinner, or vegging out on the sofa with a bowl of pasta, Which Wine When will turn even the most down-to-earth meal into a magical combination of what's on your plate and what's in your glass. Don't wander the wine aisle without it. What wine goes with your life? Any decent wine book can tell you what to drink with a grilled steak. But what's the best wine to pair with a blind date? For watching the Oscars? For a big birthday? Written by Diane McMartin, this inspired drinking guide matches wines and beers to the significant—and not so significant—events in life. Binge-watching Buffy the Vampire Slayer? Try a Riesling—refreshing but with depth. Dumped a jerk? Celebrate with a sparkling rosé. Here are hundreds of unexpected recommendations delivered in a voice that is fresh, hip, full of attitude, and as solidly informative as it is entertaining. It's everything you need to know to drink like an adult, even if you don't always behave like one.

A User's Guide

The Flowing Bowl - When and What to Drink

A Good Drink

Culinary Artistry

How to Drink Without Drinking

A Bold New Way to Pair Wine and Food

Booze & Vinyl

In the past few decades, many of us have become sophisticated about food, but we have not given the same attention to what we drink. In How to Drink, Victoria Moore aims to redress the balance, by showing how to drink well throughout the seasons and at all times of day. She explains how to make the most delicious coffee and juices; how to choose wine that complements your food; and how to make cocktails for every occasion--whether to serve a garden barbecue, as a cold weather aperitif, or just to unwind with at the end of the day. Here are recipes in the spring, sloe gin in the autumn, hot buttered rum in the winter, and year-round showstoppers including the world's best gin and tonic. Moore is also an impassioned advocate of unfairly maligned drinks such as sherry, Campari and saki, and gives fascinating historical background on different spirits as well as invaluable advice on creating your home bar. How to Drink is a hugely readable, browseable and authoritative handbook, whose aim is to inform, entertain and crucially, make sure you can find the right drink at the right time. "It doesn't need to be either difficult or expensive to drink as well as you eat. It just requires a little care..." "A splendid book. Victoria Moore is quite right--it's not how much you drink but how you drink." --Fergus Henderson, chef and co-owner, St. Johns Restaurant "I loved How to Drink. For the first time in years I have broken open a bottle of vodka for a Bloody Mary, remembered how much better mulled cider is than mulled wine, drawn a fresh kettle for tea..." --Joanna Weinberg, author of How to Feed Your Friends with Relish "Anyone who loves their food should heed this unmatched

the art of enjoying drink: Victoria Moore succinctly puts every sip in lively context, banishing the guilt from the pleasure of it all." --Rose Prince, author of The New English Kitchen

How to Drink Like a Writer

Bold Recipes for Bold Women

Drink

A Boston Cocktail Book

What the F\*ck Should I Drink?

Free-Range Cocktails for the Happiest Hour

Great Expectations