Baladin La Birra Artigianale Tutta Colpa Di Teo

As the craft beer craze continues to sweep the nation, more and more people are deciding to try their hand at creating their own perfect brew. In Craft Beer for the Homebrewer, beer writer and certified cicerone (think sommelier for beer) Michael Agnew merges the passions of consumption and creation into one definitive guidebook, designed for the craft beer lover who also happens to be a homebrew enthusiast. Agnew presents dozens of recipes adapted by craft brewmasters for the homebrewer to make in his or her own kitchen, basement, garage, or patio. Based on the actual production beers of featured microbreweries, these recipes cover the entire range of beer styles--ambers and pales, IPAs, stouts and porters, Irish and Scottish ales, Belgians, and wheats--representing craft breweries from across the United States. Each recipe is accompanied by full-color photography, an ingredient list, instructions for both the mash and extract brewer, and historical and anecdotal notes about the brewery that provided it. Agnew prefaces the book with an introduction to the craft beer industry, briefly discussing the major ingredients and required equipment that homebrewers will encounter inside. With its meticulous selection of delicious beer varieties, Craft Beer for the Homebrewer offers a beautifully designed collection of microbrews for the homebrewer on the cutting edge of the craft beer scene.

Charlie Papazian, master brewer and founder and president of the American Homebrewer's Association and Association of Brewers, presents a fully revised edition of his essential guide to homebrewing. This third edition of the best-selling and most trusted homebrewing guide includes a complete update of all instructions, recipes, charts, and guidelines. Everything you need to get started is here, including classic and new recipes for brewing stouts, ales, lagers, pilseners, porters, specialty beers, and honey meads. The Complete Joy of Homebrewing, third edition, includes: Getting your home brewery together: the basics -- malt, hops, yeast, and water Ten easy lessons for making your first batch of beer Creating world-class styles of beer (IPA, Belgian wheat, German Kölsch and Bock, barley wine, American lagers, to name a few) Using fruit, honey, and herbs for a spicier, more festive brew Brewing with malt extracts for an unlimited range of strengths and flavors Advanced brewing techniques using specialty hops or the all-grain method or mash extracts A complete homebrewer's glossary, troubleshooting tips, and an up-to-date resource section And much, much more Be sure to check out Charlie's The Homebrewer's Companion for over 60 additional recipes and more detailed charts and tables, techniques, and equipment information for the advanced brewer.

In this "fascinating and dangerous" Scottish noir, a detective scours Glasgow's gritty streets for two missing teens in the wake of a rock star's death (The Times, Book of the Month, UK). July 1973. The Glasgow drug trade is booming and Bobby March, the city's own rock star hero, has just overdosed in a central hotel. But even that tragedy competes for headlines with the story of a thirteen-year-old girl who's gone missing. As Det. Harry McCoy knows only too well, every hour that goes by makes the Alice Kelly case more of a lost cause. Meanwhile, the niece of McCoy's boss has fallen in with a bad crowd and when she goes missing, McCoy is asked—off the books—to find her. McCoy has a hunch that there's a connection between these events. But time to prove it is running out, the papers are out for blood, and the department wants results fast. Justice must be served. The third novel in the acclaimed Harry McCoy series combines a "breathless and tense retro crime caper" with a pitch-perfect depiction of 1970s Glasgow—its music, hard men, political infighting, class divisions, and the moral questions at its heart (The Sun, UK).

From the US to Asia, discover the world's most innovative modern speakeasies and their signature drinks! Hidden entrances, dark spaces, low-volume music, smoke, women, crime, and obviously alcohol: that was the speakeasy in the days of Prohibition. These once-clandestine spots have now inspired keen bartenders to create their own contemporary versions, which evoke the vintage atmosphere and cocktails of the original. This book guides you to the most famous and trendy modern speakeasies, opening the doors of a hidden but charming world. It includes bars throughout the US, South America, Europe, Asia, and Australia and even provides some of their signature drink recipes!

Street food all'italiana. Il cibo di strada da leccarsi le dita

Adventures in Entrepreneurship from the Founder of Dogfish Head Craft Brewery

East

Food Marketing

La birra

Il gioco degli abbinamenti tra musica e birre

Piemonte

Un manuale, con oltre 400 immagini a colori, indispensabile per avventurarsi nelfavoloso mondo di questa bevanda, per conoscere i produttori più prestigiosi e permuoversi a proprio agio nel variegato panorama delle birre. Questo volume vi permetteràdi esplorare l'affascinante universo delle birre, sia industriali sia artigianali, scoprendonele diverse tipologie e lo stretto legame con i Paesi di origine. Oltre a noti-zie dicarattere storico e di costume, il libro affronta varie tematiche che vanno dal collezioni-smo agli stili, dalla degustazione all'homebrewing.

"La bellezza onirica delle piazze e dei palazzi barocchi, i colori vividi, i pini maestosi che svettano sulle iconiche rovine; e poi l'illustre storia che ne pervade le strade, il profumo del caffè che esce dai bar, le trattorie storiche, gli abitanti. Tutto, a Roma, è magico e affascinante". In questa guida: mangiare fuori, Foro Romano in 3D, gite di un giorno, itinerari nei musei vaticani.

Oggi anche l'Italia è sempre più lanciata verso la produzione di craft beer, ovvero la birra artigianale, ma perché ciò accadesse sono dovuti cadere molti luoghi comuni. La birra, infatti, non è un'unica bevanda chiara, gassata, dissetante. Al contrario, ha tanti stili diversi e ogni stile ha il suo colore, la sua schiuma e la sua gradazione alcolica; ha il suo bicchiere di servizio, le sue caratteristiche di spillatura e, ovviamente, la sua musica d'accompagnamento. Bere una English IPA in una public house di Londra, ascoltando i Clash, può essere totalmente diverso che ascoltare Frank Zappa sorseggiando un barley wine stravaccati sul divano di casa. Canticchiare i Velvet Underground degustando un lambic a Bruxelles è un'esperienza differente dal dissetarsi con una pils ceca nel bel mezzo di una dancehall in agosto. E poi: la birra può essere maturata in legno così come un buon dj può trasformare un vinile in un vero e proprio strumento, o l'amaro luppolato di una American Pale Ale può risultare ancor più fresco della chitarra dei NOFX. A suon di pinte vuole essere un viaggio tra le birre attraverso racconti, canzoni, gradazioni e interviste a produttori e mastri birrai. Ogni bevuta, un motivo musicale in testa, per dare una storia passata e futura alla nostra bevanda preferita. E non farci più prendere in giro dagli amici stranieri per i pochi litri pro-capite consumati nel Belpaese.

Con questa edizione ci siamo avvicinati a grandi passi alla soglia delle 1.000 botteghe segnalate: un obiettivo ambizioso, reso possibile dall'effervescenza della Capitale che, pure in periodi difficili come l'attuale, ci ha "regalato" l'apertura di tanti indirizzi golosi grazie anche al traino di fenomeni quali il biologico e le birrerie artigianali. Ne è venuta fuori una mappa del gusto che dimostra, qualora ce ne fosse ancora bisogno, che per fare la spesa nella Capitale ci sono (quasi) mille alternative alla G.D.O. Botteghe con una tradizione alle spalle, perpetuata di padre in figlio ed in grado di dar voce alle tantissime micro-produzioni di cui il nostro Paese è ricco. Questa guida, in definitiva, vuole essere uno strumento al servizio della diversità, contro la standardizzazione e l'omologazione dei sapori, un aiuto per mangiare meglio e più sano.

A Cultural Journey Into Terroir

Il mercante di utopie

Speakeasy

Secret Bars Around the World

Oltre 900 botteghe del gusto della Capitale segnalate per quartiere

111 luoghi di Milano che devi proprio scoprire

An Illustrated Guide to More Than 500 Plants Used in Brewing

This book investigates the birth and evolution of craft breweries around the world. Microbrewery, brewpub, artisanal brewery, henceforth craft brewery, are terms referred to a new kind of production in the brewing industry contraposed to the mass production of beer, which has started and diffused in almost all industrialized countries in the last decades. This project provides an explanation of the entrepreneurial dynamics behind these new firms from an economic perspective. The product standardization of large producers, the emergence of a new more sophisticated demand and set of consumers, the effect of contagion, and technology aspects are analyzed as the main determinants behind this 'revolution'. The worldwide perspective makes the project distinctive, presenting cases from many relevant countries, including the USA, Australia, Japan, China, UK, Belgium, Italy and many other EU countries.

Il food è diventata la nuova religione di consumo, la cultura dei giovani, l'argomento mediatico vincente, Expo incluso, ma ancora esiste un grande divario tra il successo del fenomeno e la sua interpretazione. Questo volume analizza le nuove tendenze di consumo dei foodies e contemporaneamente suggerisce alle aziende e agli imprenditori come operare in questi mercati sia per avere successo, sia per evitare dei guai: essere italiani aiuta, ma non è sufficiente! Il settore food è forse il più complesso nel quale operare, quello che richiede maggior equilibrio tra creatività e utilizzo di regole ormai consolidate e scientifiche. L'innovazione, vista come capacità di leggere i nuovi significati di consumo nel mondo alimentare, è la chiave per avere successo insieme al coraggio e alla coerenza imprenditoriale. E questo libro si propone come una risorsa operativa di riferimento nel settore.

From mass-produced lagers to craft-brewery IPAs, from beers made in Trappist monasteries according to traditional techniques to those created by innovative local brewers seeking to capture regional terroir, the world of beer boasts endless varieties. The diversity of beer does not only reflect the differences among the people and cultures who brew this beverage. It also testifies to the vast range of plants that help give different styles of beer their distinguishing flavor profiles. This book is a comprehensive and beautifully illustrated compendium of the characteristics and properties of the plants used in making beer around the world. The botanical expert Giuseppe Caruso presents scientifically rigorous descriptions, accompanied by his own hand-drawn ink images, of more than 500 species. For each one, he gives the scientific classification, common names, and information about morphology, geographical distribution and habitat, and cultivation range. Caruso provides detailed information about each plant's applications in beer making, including which of its parts are employed, as well as its chemical composition, its potential toxicity, and examples of beers and styles in which it is typically used. The book also considers historical uses, aiding brewers who seek to rediscover ancient and early modern concoctions. This book will appeal to a wide audience, from beer aficionados to botany enthusiasts, providing valuable information for homebrewers and professional beer makers alike. It reveals how botanical knowledge can open new possibilities for today's and tomorrow's brewers.

Paprika is a successful businesswoman, a New Yorker of Italian origin. Job and career consume her, forcing her to neglect her personal needs as well as her friends and family. Her heart is broken from a previous relationship and its consequences, and a rigid upbringing has made her a very introverted person. She wants a romantic relationship, but she doesn't know what she's doing. Not like Dill, a naïve and suave delivery boy with an angelic attitude, handsome, and always surrounded by beautiful women falling for him. He doesn't have a worry in the world, and this makes Paprika very nervous. But he's the guy who could help her with her feelings (and with...sex). Bridget Jones's Diary meets Sex and the City, with a pinch of The Devil Wears Prada in the new international hit by acclaimed creator MIRKA ANDOLFO (UNNATURAL, MERCY). Collects SWEET PAPRIKA #1-6

The Complete Joy of Homebrewing Third Edition

Roma Pocket

Roma Underground

Slow Food

A Globe-Trotting Journey Through the World of Beer

The Most Comprehensive Book for Home and Microbrewers

Mirka Andolfo's Sweet Paprika, Volume 1

Greg Noonan ' s classic treatise on brewing lagers, New Brewing Lager Beer, offers a thorough yet practical education on the theory and techniques required to produce high-quality beers using all-grain methods either at home or in a small commercial brewery. This advanced all-grain reference book is recommended for intermediate, advanced and professional small-scale brewers. New Brewing Lager Beers hould be part of every serious brewer ' s library.

This atlas is the ultimate beer lover's guide to the world, filled with stunning photography, great storytelling, intriguing beer destinations, fascinating historical perspectives, and firsthand accounts from brewers and bar owners around the globe. The most visually stunning and comprehensive beer atlas available, this richly illustrated book includes more beers and more countries than any other book of its kind. Including beer recommendations from Garrett Oliver, the famed brewmaster of Brooklyn Brewery, and written by "beer geographers" Nancy Hoalst-Pullen and Mark Patterson, this indispensable guide features more than 100 illuminating maps and over 200 beautiful color photos. The fascinating narrative explores beer history, geography, trends, and tasting on six continents (and how to order a beer in 14 languages!). Travel tips include the best breweries, beer festivals, and pubs in each location. Smart, compelling, and practical, this elegant book will help you discover the best beer wherever you are.

Beer is a drink as old as mankind--and still a favorite today, with more people than ever appreciating craft brews and unique flavors. Beer Sommelier takes readers on a visually stunning world tour of the beer-making process, presenting principal types from ten various traditions. Through detailed profiles and splendid photos, aficionados will be better able to understand and appreciate the subtle differences that distinguish each style.

While much has been written about the concept of terroir as it relates to wine, this book expands the concept into cuisine and culture more broadly. Bringing together stories of people farming, cooking and eating, the author focuses on a series of examples ranging from shagbark hicory nuts in Wisconsin to wines from northern California

la birra artigianale è tutta colpa di Teo

The Taste of Place

Panorama

The Case for Taste

Craft Beer for the Homebrewer

Research Anthology on Strategies for Maintaining Successful Family Firms

Mussolini's Death March

La birra non è una scoperta perché fa parte della natura intelligente e c'è da quando l'uomo ha cominciato a pensare (Arrigo Cipriani, dal libro) Questa guida al turismo birraio in giro per l'Italia [...] sarà uno strumento molto utile, per non dire indispensabile, per i sempre più mumerosi beerhunters italiani, assetati non solo di buone birre ma anche di arte, cultura e bellezze naturali, patrimoni in cui la nostra Italia non è seconda a nessuno al mondo. (Lorenzo Dabove in arte Kuaska, dal libro) Dagli anni Novanta l'Italia è stata protagonista di un rinascimento molto particolare: il rinascimento della birra di produzione nostrana, con metodi artigianali e ricette innovative. Dove assaggiare al meglio una birra alle castagne, o maturata in barrique, o speziata con erbe aromatiche? Dove gustarla in abbinamento con le eccellenze della produzione gastronomica della Penisola? Come inserire questa esperienza dei sensi in un percorso turistico affascinante e inedito? La via della birra vi condurrà in un grand tour dal nord al sud del Paese alla scoperta di questa nuova frontiera del made in Italy, facendovi scoprire i birrifici in cui si producono birre con lavorazione interamente artigianale. Potrete visitare i laboratori e scoprire tutti i segreti di questa bevanda antichissima che oggi trova in Italia un'originale espressione. La guida vi suggerisce anche itinerari suggestivi e vi consiglia dove pernottare e rifocillarvi nel corso delle vostre esplorazioni all'insegna della birra.

"Mix inebriante di rovine, arte sublime e vivace vita di strada, la capitale d'Italia è una delle città più romantiche e affascinanti al mondo". Dritti al cuore di Roma: le esperienze da non perdere, alla scoperta della vita in città, itinerari a piedi e giorno per giorno, il meglio di ogni quartiere, ristoranti, locali, shopping e architettura.

Cheers to beer design! The days of boring, mass-produced yellow fizz-water are all but over. These days, independent beer makers are creating a wide variety of interesting beers that exhibit a vast range of depth and flavor. Beer is more than a beverage--it's an artisan craft championed by talented people devoted to quality and good taste. And as craft beer and home brewing continue to grow by leaps and bounds, the culture of beer has made the shift from big business to an industry filled with people who truly care about what they make. And that attention to detail goes for the art and packaging as well as the brews themselves. Cool Beer Labels explores the art and design of beer culture from labels to cans to growlers and more. Inside you'll find: More than 400 full color examples of beer labels from craft and small breweries around the world Case studies from working designers Interviews with brewery owners and master brewers An exploration of breweries by region And more Whether you are a visual creative looking for packaging design inspiration or simply part of the growing community of people who enjoy home brewing, craft beers and beer culture, you're sure to enjoy cracking open a cold one and settling back to enjoy this art-filled celebration of beer.

Vivid eyewitness accounts from 43 survivors from the Italian army's short-lived and disastrous campaign on the Eastern Front. Recaptures in the words and sober reflections of the men who fought there the harrowing experience of this lunatic mission in which the Italians suffered roughly 75,000 dead."

The Craft Beer Book

Italia Caput Mundi

Baladin

The Botany of Beer

Birrerie d'Italia

Maintaining Sustainable Accounting Systems in Small Business

Family-owned businesses account for many of the small and medium-sized enterprises that exist around the world in various industries. Due to their unique make up, these firms are often heavily influenced by family dynamics that must be reconciled by family and non-family workers alike in order to ensure the sustainability of the business. As smaller businesses competing against an increasingly globalized economy and more directly impacted by economic instability, especially in the wake of the COVID-19 pandemic, these businesses must continue to improve their practices and processes in order to not only survive but thrive. The Research Anthology on Strategies for Maintaining Successful Family Firms discusses the strategies, sustainability, and human aspects of family firms in order to understand what sets them apart from other businesses and how they can survive and compete in a globalized economy. This book discusses the unique dynamic brought by family firms that offers both opportunities and challenges for a growing business. Covering topics such as corporate venturing, the family unit, and business ethics, this text is an essential resource for family firms, entrepreneurs, managers, business students, business professors, researchers, and academicians.

"The Life of Cheese is the definitive work on America's artisanal food revolution. Heather Paxson's engaging stories are as rich, sharp, and well-grounded as the product she scrutinizes. A must read for anyone interested in fostering a sustainable food system." Warren Belasco, author of Meals to Come: A History of the Future of Food "Heather Paxson's lucid and engaging book, The Life of Cheese, is a gift to anyone interested in exploring the wonderful and wonderfully complex realities of artisan cheesemaking in the United States. Paxson deftly integrates careful considerations of the importance of sentiment, value and craft to the work of cheesemakers with vivid stories and lush descriptions of their farms, cheese plants and cheese caves. While she beguiles you with the stories and tastes of cheeses from Vermont, Wisconsin and California, she also asks you to envision a post-pastoral ethos in the making. This ethos reconsiders contemporary beliefs about America's food commerce and culture, reimagines our relationship to the natural world, and redefines how we make, eat, and appreciate food. For cheese aficionados, food activists, anthropologists and food scholars alike, reading The Life of Cheese will be a transformative experience." Amy Trubek, author of The Taste of Place: A Cultural Journey into Terroir

"Connubio perfetto tra storia, arte, cultura e natura, dietro l'eleganza e l'apparenza austera il Piemonte nasconde un animo vitale e sorprendente, da scoprire a passo lento" (Giacomo Bassi, Autore Lonely Planet). Esperienze straordinarie: foto suggestive, i consigli degli autori e la vera essenza dei luoghi. Personalizza il tuo viaggio: gli strumenti e gli itinerari per pianificare il viaggio che preferisci. Scelte d'autore: i luoghi più famosi e quelli meno noti per rendere unico il tuo viaggio. In questa guida: le residenze reali; attività all'aperto; cultura e tradizioni.

Un libro che accompagna alla scoperta dell'evoluzione degli stili di birra, partendo dagli albori per arrivare fino alla rivoluzione artigianale che sta vivendo oggi la sua primavera. Un birraio in cucina insegna a conoscere e riconoscere i vari tipi di birra, ad abbinarli con soddisfazione al cibo e a dar loro la giusta collocazione in una delle cucine più amate al mondo, quella italiana. Completano il volume appendici su bicchieri, birrifici e birre artigianali italiane, cocktail con la birra e guida ai luppoli.

Manuale della birra

Recipes from America's Top Brewmasters

New Brewing Lager Beer

Eyewitness Accounts of Italian Soldiers on the Eastern Front

Creare esperienze nel mondo dei foodies

The Best Art & Design from Breweries Around the World

National Geographic Atlas of Beer

L'Associazione MoBI (Movimento Birrario Italiano) ha sguinzagliato decine di collaboratori – scelti fra gli appassionati più attivi ed esigenti – su tutto il territorio italiano per scoprire e descrivere i migliori locali birrari, realiz.zando la prima guida sull'argomento, con oltre 600 schede. Il fattore di.scriminante è la birra, italiana o estera ma sempre "craft", ossia artigianale. Ambiente, servizio, e offerta gastronomica sono descritti e tenuti in debita considerazione nelle schede, ma sempre in subordine a un giudizio ben ponderato sulla qualità dell'offerta birraria. La tipologia dei locali conside.rati comprende pub, brewpub bar, ristoranti, pizzerie, gastronomie, beer.shop... La scheda di ciascun locale comprende una sintetica ed esauriente descrizione corredata da tutti i dati utili alla visita quali, per esempio, le co.ordinate geografiche per il navigatore satellitare e la descrizione dettagliata dei mezzi pubblici. Completano la Guida un elenco aggiornato di tutti i microbirrifici presenti sul territorio italiano e alcuni articoli di cultura, storia e geografia birraria.

Author Ray Daniels provides the brewing formulas, tables, and information to take your brewing to the next level in this detailed technical manual.

The Botany of BeerAn Illustrated Guide to More Than 500 Plants Used in BrewingColumbia University Press

Accounting systems and sustainability management are vital for company management and performance. This is particularly difficult for small businesses. As such, it is necessary to understand the features and issues of sustainable accounting systems, with a particular focus on small business. Maintaining Sustainable Accounting Systems in Small Business is a critical scholarly resource that explores sustainability accounting systems with small businesses and how the economic, social, and environmental aspects are related to each other in the company's management and performance. Featuring coverage on a broad range of topics such as management control system, integrated reporting, and small and medium enterprises, this book is geared towards entrepreneurs, business managers, academicians, business professionals, and graduate-level students seeking practical information about the different sustainable accounting systems from strategic, organizational, and accounting perspectives.

Roma per il Goloso 2014

A Revolution in the Global Beer Industry

Crafting Food and Value in America

A suon di pinte

I segreti delle imprese che per "fare" usano la testa

The Life of Cheese

Roma

These beers represent a new authenticity and way of life.

A beautiful, new edition of the beloved fantasy hailed as "the stuff of epic tale telling" (Booklist), perfect for fans of Beauty and the Beast from New York Timesbest-selling author Edith Pattou. Rose has always longed for adventure, so when an enormous white bear appears one evening and makes her a mysterious offer, she accepts. In exchange for health and prosperity for her ailing family, she must live with the white bear in a distant castle. But Rose soon realizes that all isn't as it seems. As she tries to settle into her new life, she makes a devastating mistake. Now she must choose: return to her safe and loving family or go on a dangerous quest to fix what she has broken--and perhaps lose her heart along the way. A sweeping romantic epic as timeless as any fairy tale and thrilling as only the best fantasy novels can be.

"Il 'corpo multiforme' del made in Italy è ben vivo, atletico, reattivo, ammirato e pieno di estro e inventiva: è una risorsa fondamentale del nostro Paese e ha molte carte ancora da giocare nella sfida senza soste e fino all'ultimo respiro della competizione mondiale." Marco Fortis, dalla prefazione

Da quale parrucchiere si può avere sia taglio che miglior vista sul Duomo? Qual è il vicolo dove colpiva il Jack lo Squartatore milanese? E davvero c'è un cortile dove si possono ammirare i fenicotteri? Milano non è solo una città "da bere", è soprattutto da scoprire. Tra la Scala e il Duomo, tra i Navigli e il Quadrilatero della Moda, questa guida vi mostrerà la città dell'Expo 2015 come non l'avete mai vista.

The Ultimate Guide to Brewing Classic Beer Styles

Brewing Up a Business

Barley & Hops

Storia, caratteristiche e abbinamenti degli stili di birra

La via della birra

Economic Perspectives on Craft Beer

Un birraio in cucina

Questa non è una guida convenzionale: è stata scritta per tutti coloro che vogliono esplorare il lato antituristico e underground di Roma, toccandone il vivo e direi il fondo, fino alla compenetrazione assoluta con il suo sottobosco cittadino. Questa non è una guida convenzionale, non proporrà dunque percorsi tra le splendide rovine dei fori romani né passeggiate notturne intorno alla magnificente fontana di Trevi. Non rivelerà alcuna curiosità sulla vita di Nerone, Keats, Shelley o Caravaggio, né proporrà cene a base di carciofi alla giudìa nei vicoli del ghetto. Non intonerà stornelli trasteverini né versi del Belli. No. Questa è una guida scritta per l'antiturista e per il romano curioso, persone pronte a esplorare tutto quello che di genuinamente alternativo la metropoli oggi propone, nei suoi quartieri più underground, sulle sue strade sporche e disordinate. Il percorso è dei più matti, la modalità "a casaccio", il linguaggio maleducatissimo, la parola d'ordine "risparmio": attraverso un'esplorazione divertente, intensa e soprattutto libera delle zone meno conosciute della capitale, il lettore scoprirà l'anima più profonda e interessante della città. Ma soprattutto, imparerà a pensare alla romana. E scusate se è poco.

Discusses the history and spread of the International Slow Food Movement which was sparked in 1986 when Carlo Petrini organized a protest against plans to build a McDonald's fast food restaurant near the Spanish Steps in Rome, and discusses the movement's goals of preserving indigenous foods and eating traditions, and returning to dining as a social event.

Un grand tour attraverso l'Italia dei birrifici artigianali

Guida ai locali birrari

Beer Sommelier

A Journey Through the Culture of Beer

Designing Great Beers

Bobby March Will Live Forever

Cool Beer Labels