

Global Tequila And Mezcal Insights Just Drinks

Indulge your thirst for new ways to enjoy tequila and mezcal with 60+ recipes for agave cocktails from a James Beard Award-nominated author and New York Times spirits writer. From riffs on classics such as the Mezcal Mule and Oaxaca Old-Fashioned to new favorites such as Naked and Famous or Smoke and Ice, discover how to use mezcal and tequila to create cocktails in nearly every classic cocktail formula—from flip to sour to highball—that highlight the smoky, edgy flavors of these unique and popular spirits. Robert Simonson, author of *The Old-Fashioned* and *The Martini Cocktail*, covers a broad range of flavors with doable, delicious recipes that are easy to assemble, most only requiring three or four ingredients. This comprehensive, straightforward guide is perfect for tequila and mezcal enthusiasts looking for creative ways to enjoy agave spirits more often and in more varied ways—or for anyone who just likes to drink the stuff.

This collection of original chapters, written by prominent social scientists, elucidates the theory and practice of contemporary rural sociology. The book applies lessons from the careers of sociologists and their field research endeavors, covering a wide range of topics: agricultural production, processing, and marketing; international food security and rural development; degradation of the bio-physical environment across borders; and the study of community, family, health, and many other issues in an increasingly globalized world. The authors' candid accounts provide insight into possibilities for enhancing opportunity and equality and serving basic human needs.

For whisky professionals, connoisseurs and lovers, Jim McEwan is an icon like Steve Jobs, Paul McCartney and Pelé. Growing up in the small village of Bowmore on the "whisky island" of Islay, he started his career in 1963 at the age of 15 as a cask maker in the Bowmore distillery. This developed into an unprecedented career in which Jim was to shape and revolutionise the world of whisky like no other. The worldwide success of single malt whisky is inextricably linked to him. The highlight of his work was the revival of the Bruichladdich distillery, today one of the most innovative and respected representatives of the whisky world. How a journey began with two men and a dog that would lead to new universes of whisky is only part of the story that Jim McEwan tells here anecdotally and with much humour. Lavishly designed, lavishly illustrated and sumptuously appointed - a delight for lovers of wonderful books and wonderful drinks alike.

Tequila Aficionado Magazine, February 2020 National Margarita Day Issue After 20 years of bringing consumers and craft agave spirits like tequila, mezcal, sotol and raicilla together, Tequila Aficionado is now a print magazine. The electronic (PDF) version is always FREE for Subscribers. Visit bit.ly/subscribeTAMag to subscribe today. Tequila Aficionado Magazine is the ONLY direct-to-consumer magazine specifically for tequila, mezcal, sotol, bacanora and other agave spirits. In this issue of Tequila Aficionado Magazine: Must read tequila books Interview with Rhonda Withers, The Margarita Mum Subscriber only discounts to Nightclub & Bar 2020 and Tequila Tastings across the country Best fresh Margarita recipes anyone can splash together How to attract Millennials to your agave spirits brand Tequila Aficionado's latest reviews Tequila Aficionado Merchandise How to know your way around the NOM List February 2020 NOM List

Whatever your favourite tipple, when you pour yourself a drink, you have the past in a glass. You can likely find them all in your own kitchen — beer, wine, spirits, coffee, tea, cola. Line them up on the counter, and there you have it: thousands of years of human history in six drinks. Tom Standage opens a window onto the past in this tour of six beverages that remain essentials today. En route he makes fascinating forays into the byways of western culture: Why were ancient Egyptians buried with beer? Why was wine considered a "classier" drink than beer by the Romans? How did rum grog help the British navy defeat Napoleon? What is the relationship between coffee and revolution? And how did Coca-Cola become the number one poster-product for globalization decades before the term was even coined?

Aguardente, chicha, pulque, vino—no matter whether it's distilled or fermented, alcohol either brings people together or pulls them apart. Alcohol in Latin America is a sweeping examination of the deep reasons why. This book takes an in-depth look at the social and cultural history of alcohol and its connection to larger processes in Latin America. Using a painting depicting a tavern as a metaphor, the authors explore the disparate groups and individuals imbibing as an introduction to their study. In so doing, they reveal how alcohol production, consumption, and regulation have been intertwined with the history of Latin America since the pre-Columbian era. Alcohol in Latin America is the first interdisciplinary study to examine the historic role of alcohol across Latin America and over a broad time span. Six locations—the Andean region, Argentina, Brazil, Chile, Guatemala, and Mexico—are seen through the disciplines of anthropology, archaeology, art history, ethnohistory, history, and literature. Organized chronologically beginning with the pre-colonial era, it features five chapters on Mesoamerica and five on South America, each focusing on various aspects of a dozen different kinds of beverages. An in-depth look at how alcohol use in Latin America can serve as a lens through which race, class, gender, and state-building, among other topics, can be better understood, Alcohol in Latin America shows the historic influence of alcohol production and consumption in the region and how it is intimately connected to the larger forces of history.

A serious and stylish look at sophisticated nonalcoholic beverages by a former Bon Appétit editor and James Beard Award nominee. "Julia Bainbridge resets our expectations for what a 'drink' can mean from now on."--Jim Meehan, author of *Meehan's Bartender Manual* and *The PDT Cocktail Book* NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Bon Appétit - Los Angeles Times - Wired - Esquire - Garden & Gun Blackberry-infused cold brew with almond milk and coconut cream. Smoky tea paired with tart cherry juice. A bittersweet, herbal take on the Pimm's Cup. Writer Julia Bainbridge spent a summer driving across the U.S. going to bars, restaurants, and everything in between in pursuit of the question: Can you make an outstanding nonalcoholic drink? The answer came back emphatically: "Yes." With an extensive pantry section, tips for sourcing ingredients, and recipes curated from stellar bartenders around the country--including Verjus Spritz, Chicha Morada Agua Fresca, Salted Rosemary Paloma, and Tarragon Cider--Good Drinks shows that decadent brunch cocktails, afternoon refreshers, and evening digestifs can be enjoyed by anyone and everyone.

Alcohol meets alchemy in this fun and darkly fascinating collection of cocktail recipes to suit your every mood and whim. Astrology, tarot, palmistry, and other spiritual arts are having a moment--and that includes the spirits we enjoy during cocktail hour. With this deeply researched collection of intoxicating treats, readers will be able to mix a drink that reflects their interests and satisfies their curiosity. Over the course of five chapters, the authors map out esoteric philosophies that have fueled the dark arts of their times. Each recipe is presented in a double-page spread that includes an engaging history, clear instructions, and original photography.

Curious about druids? Try the Oak and Mistletoe, reminiscent of ancient European forests. Into voodoo? Enjoy a citrusy rum cocktail that's finished with Peychaud's bitters from an infamous New Orleans apothecary. If vodka's your jam try the Devil's Daughter, which pays tribute to England's most famous prophetess, Mother Shipton. More than just a collection of recipes, this dive into the occult tells you everything you need to stock your bar and kitchen with, while offering compelling background information on natural ingredients, botany, herbs, and spices--all points of interests that connect the cocktail enthusiast and the practitioner of magic. Whether you're serious about cocktails or the occult--or just getting acquainted with either one--this ingenious blend of mixology and magic will add a drop of mystery to every drink you make.

Divided Spirits tells the stories of tequila and mezcal, two of Mexico's most iconic products. In doing so, the book illustrates how neoliberalism influences the production, branding, and regulation of local foods and drinks. It also challenges the strategy of relying on "alternative" markets to protect food cultures and rural livelihoods. In recent years, as consumers increasingly demand to connect with the people and places that produce their food, the concept of terroir—the taste of place—has become more and more prominent. Tequila and mezcal are both protected by denominations of origin (DOs), legal designations that aim to guarantee a product's authenticity based on its link to terroir. Advocates argue that the DOs expand market opportunities, protect cultural heritage, and ensure the reputation of Mexico's national spirits. Yet this book shows how the institutions that are supposed to guard "the legacy of all Mexicans" often fail those who are most in need of protection: the small producers, agave farmers, and other workers who have been making tequila and mezcal for generations. The consequences—for the quality and taste of tequila and mezcal, and for communities throughout Mexico—are stark. Divided Spirits suggests that we must move beyond market-based models if we want to safeguard local products and the people who make them. Instead, we need systems of production, consumption, and oversight that are more democratic, more inclusive, and more participatory. Lasting change is unlikely without the involvement of the state and a sustained commitment to addressing inequality and supporting rural development.

The Mexico Tourism Policy Review provides an assessment of tourism-related policies, programmes and plans to support sustainable tourism development in Mexico. Policy recommendations focus on priority areas to help strengthen Mexico's tourism sector and take advantage of opportunities with ...

For anyone looking to expand their palate and discover a new favorite go-to drink, this inventive cocktail book is just the thing. Each chapter is based on a classic (like the Manhattan), but inside readers will discover numerous riffs (like swapping Irish whiskey for rye to make a Blackthorn, or substituting amaro for vermouth to make a Black Manhattan). More than 100 variations on 21 modern classic cocktail recipes are accompanied by helpful tips on keeping a well-stocked bar, garnishing drinks, and throwing a party. With bold coloring and classic recipes and intriguing variants, Cocktails with a Twist is a cocktail book unlike any other.

Photographs and text describe the growth and harvesting of agave, traditional methods of manufacturing tequila, and life in the town of Tequila and the tequila-making region of Jalisco, Mexico.

"Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus--and the first book to explain the ins and outs of the modern bar industry. This work chronicles Meehan's storied career in the bar business through practical, enlightening chapters that mix history with professional insight. Meehan's deep dive covers the essential topics, including the history of cocktails and bartending, service, hospitality, menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create a well-stocked bar--all brought to life in over 150 black- and-white illustrations by artist Gianmarco Magnani"--

The world population is expected to increase exponentially within the next decade, which means that the food demand will increase and so will waste production. There is a need for effective food waste management as wasted food leads to overutilization of water and fossil fuels and increasing greenhouse gas emissions from the degradation of food. Global Initiatives for Waste Reduction and Cutting Food Loss explores methods for reducing waste and cutting food loss in order to help the environment and support local communities, as well as solve issues including that of land space. Covering topics that include food degradation, enzymes, and microorganisms, this publication is designed for policymakers, environmentalists, engineers, government officials, researchers, scientists, academicians, and students.

2400 Reviews of Whiskey, Brandy, Vodka, Tequila, Rum, Gin, and Liqueurs from F. Paul Pacult's Spirit Journal.

Consumption of alcohol is a globally ubiquitous, often controversial activity, and business organizations in this sector are of significant social and economic relevance. This book draws on accounting records from the sector to reveal fresh and unique insights into the historic development of the production of alcoholic beverages. Offering a historic overview of the three major areas of the alcohol industry – brewing, distilling and wine – this book reveals the commonalities and differences which are present in the industry, while also highlighting its social impact. The editors bring together contributions from around the world, including Mexico, France, Japan and Ireland, to demonstrate how accounting has developed over time. Offering diverse geographical and historical perspectives, it explores multiple aspects of accounting within the industry, including internal control, earnings management, competition, and regulatory aspects. The fascinating insights into breweries, wineries, spirit distillers, vineyards and other related organizations provides a unique historic perspective of accounting systems, techniques and practices. Drawing on an international range of examples and rich archival material, this valuable research collection will be of great interest to researchers and advanced students of accounting and business history.

Connections between what people eat and who they are--between cuisine and identity--reach deep into Mexican history, beginning with pre-Columbian inhabitants offering sacrifices of human flesh to maize gods in hope of securing plentiful crops. This cultural history of food in Mexico traces the influence of gender, race, and class on food preferences from Aztec times to the present and relates cuisine to the formation of national identity. The metate and mano, used by women for grinding corn and chiles since pre-Columbian times, remained essential to preparing such Mexican foods as tamales, tortillas, and mole poblano well into the twentieth century. Part of the ongoing effort by intellectuals and political leaders to Europeanize Mexico was an attempt to replace corn with wheat. But native foods and flavors persisted and became an essential part of indigenista ideology and what it meant to be authentically Mexican after 1940, when a growing urban middle class appropriated the popular native foods of the lower class and proclaimed them as national cuisine.

Sensory evaluation methods are extensively used in the wine, beer and distilled spirits industries for product development and quality control, while consumer research methods also offer useful insights as the product is being

developed. This book introduces sensory evaluation and consumer research methods and provides a detailed analysis of their applications to a variety of different alcoholic beverages. Chapters in part one look at the principles of sensory evaluation and how these can be applied to alcoholic beverages, covering topics such as shelf life evaluation and gas chromatography – olfactometry. Part two concentrates on fermented beverages such as beer and wine, while distilled products including brandies, whiskies and many others are discussed in part three. Finally, part four examines how consumer research methods can be employed in product development in the alcoholic beverage industry. With its distinguished editor and international team of contributors, Alcoholic beverages is an invaluable reference for those in the brewing, winemaking and distilling industries responsible for product development and quality control, as well as for consultants in sensory and consumer science and academic researchers in the field. Comprehensively analyses the application of sensory evaluation and consumer research methods in the alcoholic beverage industry Considers shelf life evaluation, product development and gas chromatography Chapters examine beer, wine, and distilled products, and the application of consumer research in their production

A Deep Dive into the Complex and Vibrant Native Culture that is the Bedrock of Mexican Cuisine, with Over One Hundred Recipes, Including Moles, Pozoles, Chiles en Nogada, and More Mexican cuisine is ubiquitous in the American dining scene, yet it remains far removed from its roots. The Native Mexican Kitchen is an homage to the indigenous peoples and their culinary and cultural traditions that create Mexican cuisine, elevating it beyond Americanized tacos and tequila. With recipes by Mexican chef Noel Morales—born of Aztec and Omec blood, grandson to a mezcalero, and raised by native dancers—The Native Mexican Kitchen offers its readers the ability to recreate the flavors of centuries-old dishes in a modern kitchen. Morales shares well-known plates such as birria and barbacoa, and beloved market foods like tlayudas and tacos al pastor, as well as a few of his own vegetarian and seafood creations. Signature mezcal cocktails and decadent desserts adorn these pages, while the Medicinales section includes teas, tinctures, and baths of traditionally used herbs for a variety of ailments, such as colds, muscle tension, and infertility. Author Rachel Glueck provides rare access and insight into a Mexico that few foreigners or nationals see today, leading you through indigenous festivals with masked dancers, bountiful market places, and sacred pilgrimage sites. Unwrap the philosophies and customs of Mexico's native communities and discover the depth of this magical country and how you can welcome it into your own kitchen. Personal stories of mezcaleros, traditional cooks, and native healers are accentuated by 130 stunning photographs and are woven through with mouth-watering recipes. With pages bursting with color, culture, and wisdom, you'll discover a Mexico you never knew existed.

In this groundbreaking and deeply personal book, Ron Cooper—a leading voice in the artisanal mezcal movement, and the person largely responsible for popularizing the spirit in the United States—shares everything he knows about this storied, culturally rich, and now hugely in-demand spirit, along with 40 recipes. In 1990, artist Ron Cooper was collaborating with craftspeople in Oaxaca, Mexico, when he found mezcal—or, as he likes to say, mezcal found him. This traditional spirit was virtually unknown in the United States at the time, and Cooper founded Del Maguey Single Village Mezcal in order to import it. Finding Mezcal recounts Cooper's love affair with the spirit and the people who make it; its meteoric rise in popularity; and the delicate balance between sharing mezcal with the world and facilitating its preservation. Each chapter introduces a new mezcal, its producer, and its place of origin, while also covering mezcal production methods and the botany of the maguey (aka agave) plant, from which mezcal is distilled. Featuring 40 recipes developed for Del Maguey by chefs and bartenders from around the world, the book is copiously illustrated with photographs, as well as Cooper's artwork and that of his friend Ken Price, who illustrated Del Maguey's now-iconic labels.

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.

A James Beard Award-nominated bartender explores the history and culture of Latin American spirits in this stunningly photographed travelogue—with 100+ irresistible cocktails featuring tequila, rum, pisco, and more. TALES OF THE COCKTAIL SPIRITED AWARD® WINNER • IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY POPMATTERS “Ivy’s unique combination of taste, talent, and tenacity make her the ideal ‘spirit’ guide.”—Steven Soderbergh, filmmaker, professional drinker, and owner of Singani 63 Through its in-depth look at drinking culture throughout Latin America, this gorgeous book offers a rich cultural and historical context for understanding Latin spirits. Ivy Mix has dedicated years to traveling south, getting to know Latin culture, in part through what the locals drink. What she details in this book is the discovery that Latin spirits echo the Latin palate, which echoes Latin life, emphasizing spiciness, vivaciousness, strength, and variation. After digging into tequila and Mexico's other traditional spirits, Ivy Mix follows the sugar trail through the Caribbean and beyond, winding up in Chile, Peru, and Bolivia, where grape-based spirits like pisco and singani have been made for generations. With more than 100 recipes that have garnered acclaim at her Brooklyn bar, Leyenda, including fun spins on traditional cocktails such as the Pisco Sour, Margarita, and Mojito, plus drinks inspired by Ivy's travels, like the Tia Mia (which combines mezcal, rum, and orange curacao, with a splash of lime and almond orgeat) or the Sonambula (which features jalapeño-infused tequila, lemon

juice, chamomile syrup, and a dash of Peychaud's bitters), along with mouthwatering photos and gorgeous travel images, this is the ultimate book on Latin American spirits.

Features 65 drink recipes inspired by history's most loved novels.

Once little more than party fuel, tequila has graduated to the status of fine sipping spirit. How the Gringos Stole Tequila traces the spirit's evolution in America from frat-house firewater to luxury good. But there's more to the story than tequila as upmarket drinking trend. Author Chantal Martineau spent several years immersing herself in the world of tequila -- traveling to visit distillers and agave farmers in Mexico, meeting and tasting with leading experts and mixologists around the United States, and interviewing academics on either side of the border who have studied the spirit. The result is a book that offers readers a glimpse into the social history and ongoing impact of this one-of-a-kind drink. It addresses issues surrounding the sustainability of the limited resource that is agave, the preservation of traditional production methods, and the agave advocacy movement that has grown up alongside the spirit's swelling popularity. In addition to discussing the culture and politics of Mexico's most popular export, this book also takes readers on a colorful tour of the country's Tequila Trail, as well as introducing them to the mother of tequila: mezcal.

Hyunhee Park offers the first global historical study of soju, the distinctive distilled drink of Korea. Searching for soju's origins, Park leads us into the vast, complex world of premodern Eurasia. She demonstrates how the Mongol conquests of the thirteenth and fourteenth centuries wove together hemispheric flows of trade, empire, scientific and technological transfer and created the conditions for the development of a singularly Korean drink. Soju's rise in Korea marked the evolution of a new material culture through ongoing interactions between the global and local and between tradition and innovation in the adaptation and localization of new technologies. Park's vivid new history shows how these cross-cultural encounters laid the foundations for the creation of a globally connected world.

Learn about one of the most impactful distilleries in American history in this comprehensive tale Buffalo, Barrels, & Bourbon tells the fascinating tale of the Buffalo Trace Distillery, from the time of the earliest explorations of Kentucky to the present day. Author and award-winning spirits expert F. Paul Pacult takes readers on a journey through history that covers the American Revolutionary War, U.S Civil War, two World Wars, Prohibition, and the Great Depression. Buffalo, Barrels, & Bourbon covers the pedigree and provenance of the Buffalo Trace Distillery: The larger-than-life personalities that over a century and a half made Buffalo Trace Distillery what it is today Detailed accounts on how many of the distillery's award-winning and world-famous brands were created The impact of world events, including multiple depressions, weather-related events, and major conflicts, on the distillery Belonging on the shelf of anyone with an interest in American spirits and history, Buffalo, Barrels, & Bourbon is a compelling must-read.

From the authors of the bestselling and genre-defining cocktail book Death & Co, Cocktail Codex is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar Death & Co. In Cocktail Codex, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each "family," you'll understand why some cocktails work and others don't, when to shake and when to stir, what you can omit and what you can substitute when you're missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for Cocktail Codex "Learn the template, and any cocktail you can think of is within reach."—Food & Wine "Too bad all college textbooks weren't this much fun."—Garden & Gun "A must for amateur and pro mixologists alike."—Chicago Tribune "If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you'll read this year, Cocktail Codex is packed with actual knowledge you can use in the real world. Please, please, can Cinema Codex be next?"—Steven Soderbergh, filmmaker

Sample the country's most tantalizing tacos paired with equally inventive tequila-inspired cocktails—from seasoned food writer and libation enthusiast Katherine Cobbs. Tacos have been trending for years, and finally tequila is having its taco moment. While a crunchy, savory beef taco washed down with a frozen margarita is always acceptable, today the inspired options for what can be stuffed in an edible wrapper or blended with agave spirits are infinite. Behind the bar, the burgeoning array of top-shelf tequilas and mezcals available hold their own—and even outshine—liquor mainstays like vodka, gin, and bourbon. The ubiquitous tequila shot with requisite salt and lime chaser can't compete with the complex, nuanced flavors of the finely crafted blanco, reposado, and añejo tequilas and smoky mezcals that deserve sipping and savoring. Featuring authentic classics like Tacos Al Pastor and Baja-style fish tacos, Tequila & Tacos also includes entirely new spins on the taco—such as fried Brussels sprout tacos, spicy cauliflower tacos in Indian paratha shells, or tempura-battered seaweed tacos cradling ahi tuna—paired with uncannily delicious cocktails crafted with the finest agave spirits, like a traditional tart Paloma cocktail rimmed with spiced salt or an eye-opening Mezcal Manhattan. Curated from bars and taco stands around the country, this book is a must-have for the taco and tequila aficionado.

There are few greater pleasures in life than enjoying a wonderful glass of wine. So why does finding and choosing one you like seem so stressful? Now, becoming a happier, more confident wine drinker is easy. The first step is to forget all the useless, needlessly complicated stuff the "experts" have been telling you. In The New Wine Rules, acclaimed wine writer Jon Bonn  explains everything you need to know in simple, beautifully illustrated, easy-to-digest tidbits. And the news is good! For example: A wine's price rarely reflects its quality. You can drink ros  any time of year. Don't save a great bottle for anything more than a rainy day.

The first book to combine reference and practical how-to information from the most pioneering distillers around the world, and the first global catalog with photographs of every important craft spirit. Small-batch artisan spirits have arrived in a big way, with micro-distillery start-ups hitting record levels around the world and hand-crafted spirits crowding the top shelf. From vodka to rum to moonshine and more, Craft Spirits is your guide to which spirits to try and which pioneering distillers to watch. Craft Spirits will bring out your inner mixologist with cocktail recipes for each spirit it features, and will inspire you to shake or stir your own unique

signature cocktail. Tasting notes, step-by-step advice, and profiles of the key micro-distilleries in every category make this book a must-have for enthusiasts. Highlighting more than 250 of the most important craft spirits, *Craft Spirits* is the first book of its kind, and author Eric Grossman, a key influencer within the industry, brings his knowledge of craft spirits and international cocktail trends to its pages.

'Try this tequila oil, Hugito. Just as the alcohol hits your stomach, the chilli will as well and blow it back into your brain. It will take your head off.' Explorer Hugh Thomson takes on Mexico. It's 1979, Hugh Thomson is eighteen, far from home, with time to kill - and on his way to Mexico. When a stranger tells him there's money to be made by driving a car over the US border to sell on the black market in Central America, Hugh decides to give it a go. Throwing himself on the mercy of Mexicans he meets or crashes into, Hugh and his Oldsmobile 98 journey through the region, meeting their fate in the slums of Belize City. Thirty years on, Hugh returns - older but not necessarily wiser - to complete his journey.

Agave dates back to the Aztec civilization as an important crop in Mexico. Since the 1600s, the people of western Mexico have cultivated blue agave from the red volcanic soil that blankets the region, to make what we know as tequila. The Spirit of Tequila celebrates the tradition, culture, and myth of this iconic drink. Joel Salcido traveled across the state of Jalisco capturing images of distilleries and artisanal tequileras, including blue agave fields at sunset, the agave's pineapple-like centers (piñas), elegantly shadowed barrel rooms (añejos), and, of course, the agave farmers themselves. Nearly ninety photographs, taken with a medium format camera—some in full-color, some in duotone—reveal not only the tequila making process but also the region's traditions of culture and religion. Haunting and beautiful, a church spire is juxtaposed with a firework celebration in honor of the Virgen de Guadalupe. A Mexican charro rides through the streets of Arandas. Near Atotonilco, a horse pulls a traditional plow through the fields to irrigate. Exploring the rooms and techniques hidden in the distilleries of legendary tequilas Herradura, Sauza, Jose Cuervo, Don Julio, and others, *The Spirit of Tequila* celebrates a craft that is rooted deep in the culture of Mexico.

'Before mezcal I knew tequila. We danced together and had a good time. Then I found mezcal and we not only danced but we talked and talked. As a lover of whisky, mezcal was an easy step for me. And Tom is the person to tell you all about it.' Thomasina Miers, author and chef-owner of Wahaca restaurant chain 'Thomas, aside from having one of the early great beards of NYC, played some of the finest music ever to crawl into my drunken ears. He retains the same intimidating and generous approach to mezcal: know everything worth knowing about a subject, avoid the garbage, love it, and share.' James Murphy, LCD Soundsystem 'Before mezcal I knew tequila. We danced together and had a good time. Then I found mezcal and we not only danced but we talked and talked. As a lover of whisky, mezcal was an easy step for me. And Tom is the person to tell you all about it.' Thomasina Miers, author and chef-owner of Wahaca restaurant chain 'Thomas, aside from having one of the early great beards of NYC, played some of the finest music ever to crawl into my drunken ears. He retains the same intimidating and generous approach to mezcal: know everything worth knowing about a subject, avoid the garbage, love it, and share.' James Murphy, LCD Soundsystem The definitive guide to Mexico's best kept secret; Mezcal. Unlike its infamous offspring tequila, until recently you would have had to take a trip to Mexico to try this intriguing spirit. But with 'Mezcalerias' popping up everywhere from New York City to London, Tokyo and beyond, and mezcal increasingly seen on the menus of the most discerning and hippest bars, the agave plant-based alcohol is the cool new drink taking the world by storm. Embark on a regional tour of Mexico and discover local mezcal gems in this illustrated guide to the best 'mezcalerias' (mezcal bars) in the world, then work your way through more than 30 cocktail recipes from the world's best mezcal bartenders. From backyard heroes to big names, this is a comprehensive guide with over 100 varieties of mezcal, complete with a tasting wheel to help explain the subtleties of this intriguing drink and make you a connoisseur in no time.

The Encyclopaedia fills a gap in both the history of science and in cultural studies. Reference works on other cultures tend either to omit science completely or pay little attention to it, and those on the history of science almost always start with the Greeks, with perhaps a mention of the Islamic world as a translator of Greek scientific works. The purpose of the Encyclopaedia is to bring together knowledge of many disparate fields in one place and to legitimize the study of other cultures' science. Our aim is not to claim the superiority of other cultures, but to engage in a mutual exchange of ideas. The Western academic divisions of science, technology, and medicine have been united in the Encyclopaedia because in ancient cultures these disciplines were connected. This work contributes to redressing the balance in the number of reference works devoted to the study of Western science, and encourages awareness of cultural diversity. The Encyclopaedia is the first compilation of this sort, and it is testimony both to the earlier Eurocentric view of academia as well as to the widened vision of today. There is nothing that crosses disciplinary and geographic boundaries, dealing with both scientific and philosophical issues, to the extent that this work does. xi PERSONAL NOTE FROM THE EDITOR Many years ago I taught African history at a secondary school in Central Africa.

-Produced in nine Mexican states, mezcal has gained popularity among north-of-the-border cocktailians who have come to appreciate the complexity and tradition of this smoky, flavorful spirit. Mezcal can be made from any of fifty varieties of agave that are often harvested in the wild, and always roasted prior to fermentation, then ground with stones and animal power, and distilled in clay or copper pots. It is truly the most artisanal of spirits. The varieties of agave and the variations in manufacturing processes yield complexities not found in mezcal's more common cousin, tequila (which by law is made only from blue agave). For these reasons, enthusiasts make cogent arguments that mezcal is more akin to wine, with considerations such as varietals and terroir coming into play. Not to mention that the majority of this that's spirit available in the US is still produced using small-batch methods handed down for centuries. Mezcal brings you a smartly written and beautifully produced primer on mezcal history and production, as well as a guide to twenty-plus of the most common agave varietals used in production, and a tasting guide, complete with room for your own notes. It doesn't stop there, though: the expertly curated recipe section offers up a selection of over forty craft cocktails that take advantage of mezcal's unique qualities. Throughout, author Emma Janzen, the digital editor at *Imbibe* magazine and a mezcal devotee, busts mezcal myths, unravels its mysteries, interviews producers, before disclosing tasting tips readers won't find elsewhere---

Italy has grappa, Russia has vodka, Jamaica has rum. Around the world, certain drinks—especially those of the intoxicating kind—are synonymous with their peoples and cultures. For Mexico, this drink is tequila. For many, tequila can conjure up scenes of body shots on Cancún bars and coolly garnished margaritas on sandy beaches. Its power is equally strong within Mexico, though there the drink is more often sipped rather than shot, enjoyed casually among friends, and used to commemorate occasions from the everyday to the sacred. Despite these competing images, tequila is universally regarded as an enduring symbol of *lo mexicano*. ¡Tequila! Distilling the Spirit of Mexico traces how and why tequila became and remains Mexico's national drink and symbol. Starting in Mexico's colonial era and tracing the drink's rise through the present day, Marie Sarita Gaytán reveals the formative roles played by some unlikely characters. Although the notorious Pancho Villa was a teetotaler, his image is now plastered across the labels of all manner of tequila producers—he's even the namesake of a popular brand. Mexican films from the 1940s and 50s, especially Western melodramas, buoyed tequila's popularity at home while World War II caused a spike in sales within the whisky-starved United States. Today, cultural attractions such as Jose Cuervo's Mundo Cuervo and the Tequila Express let visitors insert themselves into the Jaliscan countryside—now a UNESCO-protected World Heritage Site—and relish in the nostalgia of pre-industrial Mexico. Our understanding of tequila as Mexico's spirit is not the result of some natural affinity but rather the cumulative effect of U.S.-Mexican relations, technology, regulation, the heritage and tourism industries, shifting gender roles, film, music, and literature. Like all stories about national symbols, the rise of tequila forms a complicated, unexpected, and poignant tale. By unraveling its

inner workings, Gaytán encourages us to think critically about national symbols more generally, and the ways in which they both reveal and conceal to tell a story about a place, a culture, and a people. In many ways, the story of tequila is the story of Mexico.

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