

Gin A Guide To The World S Greatest Gins Collins Little Books

Craft Gin Making is a detailed guide to entering the world of gin production. For beginners and experienced producers alike, it offers key insights and practical advice on what you need to get started and how to progress in this fascinating and growing craft. It covers both distilling and cold compounding, providing advice on equipment and detailing step-by-step processes, whilst discussing a wide variety of gin production issues. Topics covered include a brief history of gin and gin making; the tools, equipment and ingredients needed for the different methods of producing gin; the most common methods and how to achieve success in them; the practicalities of filtration, bottling, sealing and labelling; making flavoured gins; why things might go wrong and how to correct them and, finally, the legal aspects of gin production.

Gin introduces the reader to the global artisan gin revolution, highlighting the spirit's history and the ways that today's craft drinks-makers have transformed the notion of what a gin can and should be. New Gins are hitting the market seemingly every day. This book will help the reader make sense of this rapid expansion, and contextualize them within gin's illustrious history from the Renaissance apothecaries of Europe, to the streets of London, to the small local distilleries and cocktail bars of the United States, Canada, England, Spain, Australia and beyond. This is the first book to take a closer look at the emerging new categories of gin and to place it within context alongside the old guard. It includes profiles of key players in the distilling world and hundreds of ideas for how to drink gin – as a cocktail, in a classic gin & tonic or neat, as an aperitif or a liqueur.

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

Gin & tonic, the long drink of the 80's, is hipper than ever. Cocktail bars and restaurants are creating astonishingly varied gin menus, and the present trend in the flourishing market is a mark of this true revival. Gin is in.

An effective guide to learning how to build a large-scale distributed application using the wide range of functionalities in Gin Key Features Explore the commonly used functionalities of Gin to build web applications Become well-versed with rendering HTML templates with the Gin engine Solve commonly occurring challenges such as scaling, caching, and deployment Book Description Gin is a high-performance HTTP web framework used to build web applications and microservices in Go. This book is designed to teach you the ins and outs of the Gin framework with the help of practical examples. You'll start by exploring the basics of the Gin framework, before progressing to build a real-world RESTful API. Along the way, you'll learn how to write custom middleware and understand the routing mechanism, as well as how to bind user data and validate incoming HTTP requests. The book also demonstrates how to store and retrieve data at scale with a NoSQL database such as MongoDB, and how to implement a caching layer with Redis. Next, you'll understand how to secure and test your API endpoints with authentication protocols such as OAuth 2 and JWT. Later chapters will guide you through rendering HTML templates on the server-side and building a frontend application with the React web framework to consume API responses. Finally, you'll deploy your application on Amazon Web Services (AWS) and learn how to automate the deployment process with a continuous integration/continuous delivery (CI/CD) pipeline. By the end of this Gin book, you will be able to design, build, and deploy a production-ready distributed application from scratch using the Gin framework. What you will learn Build a production-ready REST API with the Gin framework Scale web applications with event-driven architecture Use NoSQL databases for data persistence Set up authentication middleware with JWT and Auth0 Deploy a Gin-based RESTful API on AWS with Docker and Kubernetes Implement a CI/CD workflow for Gin web apps Who this book is for This book is for Go developers who are comfortable with the Go language and seeking to learn REST API design and development with the Gin framework. Beginner-level knowledge of the Go programming language is required to make the most of this book.

The instant New York Times and USA Today bestseller! Change when you eat and change your body, your health, and your life! Diets don't work. You know you know that, and yet you continue to try them, because what else can you do? You can Fast. Feast. Repeat. After losing over eighty pounds and keeping every one of them off, Gin Stephens started a vibrant, successful online community with hundreds of thousands of members from around the world who have learned the magic of a Delay, Don't Deny® intermittent fasting lifestyle. Fast. Feast. Repeat. has it all! You'll learn how to work a variety of intermittent fasting approaches into your life, no matter what your circumstances or schedule. Once you've ignited your fat-burning superpower, you'll get rid of "diet brain" forever, tweak your protocol until it's second nature, and learn why IF is a lifestyle, not a diet. Fast. Feast. Repeat. is for everyone! Beginners will utilize the 28-Day FAST Start. Experienced intermittent fasters will strengthen their intermittent fasting practice, work on their mindset, and read about the latest research out of top universities supporting intermittent fasting as the health plan with a side effect of weight loss. Still have questions? Gin has you covered! All of the most frequently asked intermittent fasting questions are answered in the exhaustive FAQ section.

"I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of *The Curious Bartender's Gin Palace*, *The Wall Street Journal*. Join the gin craze with this captivating introduction to the world of gin, plus recipes for perfect gin cocktails, brought to you by award-winning bartender and bestselling author Tristan Stephenson. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine

“genever” to gin’s commercialization. From the dark days of the Gin Craze in mid 18th Century London to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries have cropped up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you’ll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process, and the science. Follow Tristan’s expertly honed recipes and to enjoy a Classic Martini, Negroni, Gimlet, Aviation, Martinez and Singapore Sling at home.

True tales of celebrity hijinks are served up with an equal measure of Hollywood history, movie-star mayhem, and a frothy mix of forty cocktail recipes. Humphrey Bogart got himself arrested for protecting his drinking buddies, who happened to be a pair of stuffed pandas. Ava Gardner would water-ski to the set of *Night of the Iguana* holding a towline in one hand and a cocktail in the other. Barely legal Natalie Wood would let Dennis Hopper seduce her if he provided a bathtub full of champagne. Bing Crosby’s ill-mannered antics earned him the nickname “Binge Crosby.” And sweet Mary Pickford stashed liquor in hydrogen peroxide bottles during Prohibition. From the frontier days of silent film up to the wild auteur period of the 1970s, Mark Bailey has pillaged the vaults of Hollywood history and lore to dig up the true—and often surprising—stories of seventy of our most beloved actors, directors, and screenwriters at their most soused. Bite-size biographies are followed by ribald anecdotes and memorable quotes. If a star had a favorite cocktail, the recipe is included. Films with the most outrageous booze-soaked stories, like *Apocalypse Now*, *From Here to Eternity*, and *The Misfits*, are featured, along with the legendary watering holes of the day (and the recipes for their signature drinks). Edward Hemingway’s portraits complete this spirited look at America’s most iconic silver-screen legends. “This book is like being at the best dinner party in the world. And I thought I was the first person to put a bar in my closet. I was clearly born during the wrong era.” —Chelsea Handler

Everything you need to know about gin in 128 pages, by the Gin Foundry. The perfect accompaniment to a gin & tonic, Gin Foundry have poured their expertise into one succinct expert read. Includes: The modern history of gin; How gin is made; What to look for when choosing gin; Deciphering gin labels; How to taste gin; Gin Foundry’s botanical flavour wheel; Gin styles; Best cocktails for different gin styles; Fruit gins and infusions; The perfect gin & tonic; Gin Foundry’s garnish/gin pairing guide. Plus much more...

The Craft of Gin explores the history of Gin production from its crude origins in medieval Europe to the finely honed spirits of twenty-first century craft distillers. The book describes how gin is made, the primary botanicals used in its production, tasting notes for fifty craft gins from around the world, and five interviews of leading craft gin distillers. The book is rounded out with two chapters dedicated to timeless gin cocktails, their background, how they are made and the best gins and ingredients that allows them to sing.

A complete overview and history of gin.

This beautifully presented Little Book is an excellent introduction to the world of gin. It includes a fascinating history of the product itself, how it’s made, how best to drink it and details of the world’s best gins. The book includes a description of the very best gins in the world. It is completely up-to-date, including details of new and emerging gins and manufacturers. Includes details of: Beefeater, Bombay Sapphire, City of London, Dingle, Edinburgh, Gordon’s, Liverpool, Portsmouth and many more. What’s more, an introduction explores the current gin boom and how distilleries are coping with this surge in demand, making this attractive Little Book a great introduction for anyone looking to learn about the history past and present of this popular drink. And also how best to enjoy it!

“An absorbing popular history of one of history’s most popular drinks” (Booklist). Gin has been a drink of kings infused with crushed pearls and rose petals, and a drink of the poor flavored with turpentine and sulfuric acid. Born in alchemists’ stills and monastery kitchens, its earliest incarnations were juniper flavored medicines used to prevent plague, ease the pains of childbirth, even to treat a lack of courage. In *The Book of Gin*, Richard Barnett traces the life of this beguiling spirit, once believed to cause a “new kind of drunkenness.” In the eighteenth century, gin-crazed debauchery (and class conflict) inspired Hogarth’s satirical masterpieces “Gin Lane” and “Beer Street.” In the nineteenth century, gin was drunk by Napoleonic War naval heroes, at lavish gin palaces, and by homesick colonials, who mixed it with their bitter anti-malarial tonics. In the early twentieth century, the illicit cocktail culture of Prohibition made gin—often dangerous bathtub gin—fashionable again. And today, with the growth of small-batch distilling, gin has once-again made a comeback. Wide-ranging, impeccably researched, and packed with illuminating stories, *The Book of Gin* is lively and fascinating, an indispensable history of a complex and notorious drink. “The Book of Gin is full of history that will make you grin . . . An enchanting read.” —Cooking by the Book

An A-Z compendium of everything you need to know about gin, from botanicals to the perfect G&T. The Gin Dictionary is the gin drinker’s guide to the many complex terms and techniques, equipment and varieties that go into creating the perfect drink. With hundreds of entries on everything from gin’s fascinating history to the new wave of distilleries making their mark, this book will guide you through all the key factors that impact the taste of this classic drink. Ingredients, distilling techniques, tasting notes, interesting asides and features on many gin-based drinks from around the world make this beautifully packaged book the indispensable guide to everything related to gin.

This beautifully presented Little Book is an excellent introduction to the world of gin. It includes a fascinating history of the product itself, how it’s made, how best to drink it and details of the world’s best gins.

The Bartender’s Guide to Gin has classic and modern-day cocktail recipes for gin lovers."

Gin & tonic, the drink of the eighties, is more fashionable than ever before. Bars, clubs, gin menus in restaurants - gin is everywhere. This beautifully compiled book is an essential guide for gin lovers in search of their own original take on this wonderfully complex drink. Richly illustrated, it covers the history of gin, the gin families with their distinct characteristics and distilled flavours, and the exciting, more recent developments in the marketing, the bottling and packaging of gin which is increasingly quirky, artistic and original. There is an overview of some of the smartest places to drink and discover a world of gin; hip and very cool. Beyond 'ice and a slice', how do you put together the perfect gin and tonic, from the amazing array of new infusions? What are the flavors and textures in food that best accompany this very particular drink? With foodpairing ideas and recipes to create at home... find your favorite glass, crack the ice and indulge! The perfect accompaniment to the booming "gininterest," this new edition includes a section on foodpairing (with new recipes!) with gin, and an overview of the most famous gin bars across the globe.

The ultimate guide to today’s exciting gin revival with a nod to the spirit’s rich history, featuring a comprehensive review of gin distilleries, ingredients and accoutrements, distilling methods, cocktail recipes, international bar guide, and creative contributions

from industry leaders. The Spirit of Gin is a comprehensive and entertaining illustrated guide to the classic spirit, with a sharp focus on the modern gin revival led by innovative craft-gin distillers, new ingredients and infusions, and growing interest in bars across the United States and overseas. The book details the colorful history of gin from its invention in eighteenth century London to today's worldwide resurgence; provides detailed coverage of the methods, ingredients, and accoutrements of modern makers and purveyors; gives coverage to popular gin bars and classic cocktails with eclectic sidebars and interviews; and provides a complete catalog of commercial and craft distilleries worldwide.

The perfect gift, this book is not a how-to guide. It won't tell you how to get your baby to sleep, how to deal with toddler tantrums, how to be a good parent, a cool parent, or even a renegade parent. It's a book about parenting that contains absolutely no useful advice whatsoever. Instead, Hurrah for Gin shares beautifully honest anecdotes and illustrations from the parenting front line that demonstrate it is perfectly possible to love your children with the whole of your heart while finding them incredibly irritating at the same time. From pregnancy to starting school, Hurrah for Gin takes you through the exciting, frustrating, infuriating, and wonderful whirlwind of parenthood, offering solidarity and a friendly hug after a tough day. Best served with gin.

Gin's resurgence is a global phenomenon and a new generation of gin makers are forging an exciting future. In Still Magic, Award-winning distiller, Marcel Thompson describes the building blocks to help you create high-quality gin, inexpensively and without fuss. Mother's Milk, Mother's Ruin, and Ladies' Delight. Dutch Courage and Cuckold's Comfort. These evocative nicknames for gin hint that it has a far livelier history than the simple and classic martini would lead you to believe. In this book, Lesley Jacobs Solmonson journeys into gin's past, revealing that this spirit has played the role of both hero and villain throughout history. Taking us back to gin's origins as a medicine derived from the aromatic juniper berry, Solmonson describes how the Dutch recognized the berry's alcoholic possibilities and distilled it into the whiskey-like genever. She then follows the drink to Britain, where cheap imitations laced with turpentine and other caustic fillers made it the drink of choice for poor eighteenth-century Londoners. Eventually replaced by the sweetened Old Tom style and later by London Dry gin, its popularity spread along with the British Empire. As people today once again embrace classic cocktails like the gimlet and the negroni, gin has reclaimed its place in the world of mixology. Featuring many enticing recipes, Gin is the perfect gift for cocktail aficionados and anyone who wants to know whether it should be shaken or stirred.

We're in the middle of a Gin Craze. Scarcely a day goes by without an established brand offering a fresh take on their established styles or, more likely, a new boutique distillery opening its doors - where gin is de rigueur. From Adnams to Zuidam; Beefeater to Bombay and London to Plymouth (and beyond) this new book from a best-selling drinks writer is the authoritative guide to the world of gin, and the first book to explore the explosion of innovative gin brands and the artisanal distillers that are reinventing this most English of drinks. With serious gin bars stocking well over 300 brands and adding still more, how do you choose? Is Edinburgh Gin a style, or just a brand name? Can a rose-flower and cucumber infusion properly be called gin? Can gin be aged in wood or does that just make it a strange tasting young whisky? And what tonic to choose, and why? In his inimitable style, best-selling drinks writer Ian Buxton will lead readers through the great gin trap with his latest no-nonsense guide to 101 Gins.

Master Rummy and Win Big around the Card Table! Read this book for FREE on Kindle Unlimited and let the games begin. When you read How to Play Rummy, you'll enter an exciting world of strategy, cunning, and adventure. Though many cultures claim to have invented this game, one thing is certain – its cross-cultural appeal. You'll also learn to play popular variants of this game like Gin Rummy, Contract Rummy, Shanghai Rummy, and Indian Rummy! One of the world's most popular card games, Rummy offers a fascinating blend of simplicity and complexity. The rules are simple, as you'll learn as you page through this book. It takes a minute to learn – but a lifetime to master. Inside this comprehensive guide, you'll discover everything you need to know about the game of Rummy: Easy-to-Understand Basics for Beginners Choosing a Total Score and the First Dealer How to Deal, How to Play, and How to Win Melding Rules and Techniques for Optimal Point Scores The Rummy Scoring System and the Value of Each Card Popular Optional Rules for Exciting Game play Gin Rummy Basics, Dealing Rules, and Gameplay How to Knock, Score, and Win Gin Rummy You'll even discover the subtle and cunning elements of strategy for both Rummy and Gin Rummy! Don't miss your turn to join the global (and local) community of Rummy players – Get your copy of How to Play Rummy right away! It's simple to download – Just scroll up and click the BUY NOW WITH ONE CLICK button on the right-hand side of your screen.

"World's First Guide to New Zealand Gin. Featuring 95 Gins from 36 Brands across the country"--Back cover.

There are hundreds and hundreds of different cocktails, but there are classics such as the Martini, Corpse Reviver, Tom Collins, Negroni and French 75 that have one luscious ingredient in common: gin. Here in The Little Black Book of Gin Cocktails you'll find a collection of all your favourite classic and contemporary gin cocktails.

'A fun cocktail of love, life and laughs' Mandy Baggot, bestselling author of 'One Christmas Star' and 'One Last Greek Summer' When life gives you lemons... add a splash of gin! A deliciously feel-good romantic comedy for fans of Sophie Randal When Liv's high-flying career goes off the rails, she finds herself working at a glitzy new gin bar to pay the bills. She's never let romance distract her, but with one very hot colleague, a mysterious online follower who might just be her soulmate, and a lot of cocktails, her dating life is about to be shaken up... But is Liv looking for a sparkling flirtation, or something a little stronger? Sometimes you have to face up to your past, seize your future, and mix your own recipe for happy ever after... *** Readers and reviewers have fallen in love with The Gin Lovers Guide to Dating: 'A refreshing, heartfelt romcom that will leave you guessing to the end' Sandy Barker, author of One Summer in Santorini 'The perfect blend of warmth, intrigue and spirit' Annie Robertson, author of My Mamma Mia Summer 'Funny, fresh and unexpectedly poignant, with a cast of characters you'd love to meet over a cocktail, Nina Kaye's sparkling debut marks her out as one to watch' Chrissie Manby, author of Three Days in Florence 'All the ingredients of a modern romcom that kept me guessing right up until the end' Helen Rolfe, author of The Little Cafe at the End of the Pier 'An entertaining look at life with engaging characters and a dash of intrigue - definitely one to move to the top of your reading pile!' Bella Osborne, author of A Walk in Wildflower Park 'What a fantastic debut - well-drawn characters, full of pace and a heroine to champion!' Christie Barlow, author of Love Heart Lane So many cocktails that had me licking my lips and reaching for the cocktail shaker... a really entertaining read' Kim the Bookworm 'a great escapist romance' 'Be warned - YOU WILL WANT COCKTAILS WHEN READING THIS BOOK!' 'Very well written and insightful.' 'This book made me laugh out loud at many occasions and I thoroughly enjoyed reading it.' 'an awesomely cute and comical book' 'a great laugh out loud book'

This book is a backstage pass into the world of small-scale distilling of whiskies, gins, vodkas, brandies, and more. The reader, the ultimate spirits aficionado, will learn how water and grain are transformed into the full range exquisite, timeless liquors. There are few books available that explore the actual craft of distilling in such detail. Most of the other spirits books chronicle the historical side of the distilling world or focus on the flavors of various vintages. Our book will be the consummate insider's guide to distilling techniques. Bill Owens' original photography, the result of two cross-country road trips, offers comprehensive illustration of the microdistilling world.

With Gin making record sales across Britain and the rest of the world, there's been a boom in new distilleries and a thirst for new ways to enjoy this juniper-based spirit. Enter Dan Jones, bestselling gin author and cocktail enthusiast, who will make you love this tasty drink even

more. Starting with the history of gin, Dan reveals how the first distilleries opened in the UK in the 1600s, explains the nuts and bolts of making the beverage, as well as all the different trends it has experienced. He'll take imbibers on a journey around the world to some of the top producers, uncovers new trends, and shares over 100 tasty recipes, from classic cocktails, batch drinks, new concoctions, homemade syrups and more, and answers all the gin questions you were afraid to ask. Featuring stylish photography and illustrations throughout, The Big Book of Gin is a comprehensive guide to the renaissance of one of the world's most celebrated spirits.

In need of some gin-spiration? Look no further!

A good cocktail used to be a simple affair--a spirit or two, a mixer and a little ice. Those days are over. Thanks to a new trend in molecular mixology, cocktails have become far more interesting. In The Book of Cocktail Alchemy, rising star of the cocktail scene Tristan Stephenson explores the art of preparing the perfect cocktail. Taking the classics, he explains their fascinating origins, introducing the colorful characters who inspired or created them and how they were intertwined within their historical context. Moving on, he reinvents each cocktail from his laboratory adding modern twists which are sure to amaze. Stick to the classics and stir up a Sazerac or a Rob Roy, or try some of his contemporary variations, and create a Green Fairy Sazerac topped with an absinthe 'air' or a Insta-age Rob Roy with the 'age' on the side. Also included is a comprehensive reference section, detailing all the techniques you will ever need, classic and modern. Using a mixture of science and an amazing aptitude for understanding flavor and the universal appeal of the cocktail, Tristan has created an exciting, essential anthology for any cocktail enthusiast.

Learn the complete history and compendium of gin and vodka, with tasting notes to help readers determine the best-known and highest-quality libations. Recipes for mixed drinks also included. 15 photos, 30 illustrations.

This is not an advanced guide, or going to be too technical or Scientific, it will be straight forward layman terms, basic fundamentals on creating a quality Gin for the first time, along with analogies to help paint a better understanding. We will cover the parts of the Still and what each part does, The process of Rectifying spirit, The heads, The hearts and the Tails and Maceration. Then we will look at the botanicals, botanical relationships, flavours and how to apply them to recipe building.

'You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive' Huffington Post In recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. The number of brands grows every day and bartenders - and consumers - are now beginning to re-examine gin as a quality base spirit for drinks both simple and complex. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavours are and how to get the most out of the brands you buy. With this book as your guide, discover: How gin is made What a botanical is and how they impact a gin's flavour What the difference between Dutch, London, Scottish, Spanish and American gins is How you drink them to maximise your pleasure Whether there is life beyond the gin & tonic (yes!) The body of the book covers 120 gins which Dave has tested four ways - with tonic, with lemonade, in a negroni and in a martini - and then scored. In addition, each gin is categorised according to an ingenious flavour camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it.

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