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The Gourmet Cookbook Ruth Reichl 2006 Gathers recipes published in Gourmet magazine over the last six decades, including beef Wellington, seared salmon with balsamic glaze, and other entrâees, hors d'oeuvres, side dishes, ethnic specialties, and desserts. Host Bibliographic Record for Boundwith Item Barcode 30112124394849 and Others 1865

Beginners Guide on Gourmet Mushroom Business Matilda Sean 2021-02-22 Mushrooms are fungi with a fruit large enough to be noticeable. There are thousands of variations in mushroom color, shape and texture. Gourmet mushrooms, such as oyster and shiitake are one of the best cash crops for small growers. Both the oyster and shiitake mushrooms are grown as a gourmet food in the West and Asia. Although, they are traditionally grown on logs outdoors and still are in many areas. Now, both can be grown indoors in bags, using straw or sawdust instead of logs. It is used in traditional Chinese medicine to treat flu, colds, cardiovascular disease and to enhance the immune system. Since shiitake mushrooms help the immune system, it has been show to be useful as a adjuvant cancer therapy when the extract, called lentinan, is used. Studies have also shown shiitake extracts may be helpful in controlling cholesterol and high blood pressure. Read more from this book all the health benefits and gains you could get from the gourmet mushroom business today.

Lessons in Gourmet Cooking Libby Hillman 2021-09-10 This work has been selected by scholars as being culturally important and is part of the knowledge base of civilization as we know it. This work is in the public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. To ensure a quality reading experience, this work has been proofread and republished using a format that seamlessly blends the original graphical elements with text in an easy-to-read typeface. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant. 2022-23 Travel Guide to Canada Julia Wall 2022-07-04 The Travel Guide to Canada is published annually by Globelite Travel Marketing Inc. This high-quality magazine includes detailed editorial sections on each of Canada’s Provinces and Territories, as well as feature sections on topics such as Indigenous Tourism, What’s New, Food and Drink, Cruising Rail and more.

Allergic to Death Peg Cochran 2012-08-07 Preparing calorie-conscious meals for the dieters of Woodstone, Connecticut, Gigi Fitzgerald knows a cheater when she sees one. And when murder is on the menu, she’s ready to get the skinny on whodunit... Business is looking up for Gigi’s Gourmet De-Lite, thanks to her newest client, restaurant reviewer Martha Bernhardt. Martha has the clout to put Gigi’s personal meal plans on everyone’s lips. But instead of dropping a few pounds, Martha drops dead from a severe peanut allergy...right after eating one of Gigi’s signature dishes. When the distractingly debonair Detective Mertz identifies traces of peanut oil in Martha’s last meal, Gigi suddenly finds her diet catering business on the chopping block. Now she’ll have to track down who tampered with her recipe before her own goose is cooked. Includes delicious– and healthy–recipes!

Chef in Your Backpack Nicole Bassett 2010-05 We all look forward to spring and summer, when the sun returns, the blooms bud, and we feel the urge to acquaint ourselves with the great outdoors. But camping and hiking trips, whether day treks or week-long journeys, beg an age-old question: what to bring along to eat? Chef in Your Backpack proves that camping and hiking meals don’t always have to be about stale sandwiches and bagged veggies. With a little ingenuity and know-how, and a bit of advance planning, you can be dining in high style around the campfire. Nicole Bassett is an outdoors enthusiast who has been developing and preparing outdoor meal recipes for years. She believes in the notion that a great yet easy-to-make meal is not only more satisfying, but is more nutritious and energizing for your hikes and treks. She also offers great tips for keeping your food safe from spoilage and not-so-friendly creatures, as well as nifty ideas like using film canisters to store spices, and using your camping mug as a measuring cup. Nicole offers a wide-range of meal ideas, from power breakfasts to soul-nurturing dinners, all of which can either be prepared in its entirety outdoors, or with a little preparation at home before you go

Lessons in Gourmet Cooking Libby Hillman 1963

Save Me the Plums Ruth Reichl 2019-04-02 NEW YORK TIMES BESTSELLER • Trailblazing food writer and beloved restaurant critic Ruth Reichl took the job (and the risk) of a lifetime when she entered the high-stakes world of magazine publishing. Now, for the first time, she chronicles her groundbreaking tenure as editor in chief of Gourmet. “A must for any food lover . . . Reichl is a warm, intimate writer. She peels back the curtain to a glamorous time of magazine-making. You’ll tear through this memoir.”—Refinery29 NAMED ONE OF THE BEST BOOKS OF THE YEAR By Real Simple • Good Housekeeping • Town & Country When Condé Nast offered Ruth Reichl the top position at America’s oldest epicurean magazine, she declined. She was a writer, not a manager, and had no inclination to be anyone’s boss. Yet Reichl had been reading Gourmet since she was eight; it had inspired her career. How could she say no? This is the story of a former Berkeley hippie entering the corporate world and worrying about losing her soul. It is the story of the moment restaurants became an important part of popular culture, a time when the rise of the farm-to-table movement changed, forever, the way we eat. Readers will meet legendary chefs like David Chang and Eric Ripert, idiosyncratic writers like David Foster Wallace, and a colorful group of editors and art directors who, under Reichl’s leadership, transformed stately Gourmet into a cutting-edge publication. This was the golden age of print media—the last spendthrift gasp before the Internet turned the magazine world upside down. Complete with recipes, Save Me the Plums is a personal journey of a woman coming to terms with being in charge and making a mark, following a passion and holding on to her dreams—even when she ends up in a place she never expected to be. Praise for Save Me the Plums “Poignant and hilarious . . . simply delicious . . . Each serving of magazine folklore is worth savoring. In fact, Reichl’s story is juicier than a Peter Luger porterhouse. Dig in.”—The New York Times Book Review “In this smart, touching, and dishy memoir . . . Ruth Reichl recalls her years at the helm of Gourmet magazine with clear eyes, a sense of humor, and some very appealing recipes.”—Town & Country “If you haven’t picked up food writing queen Ruth Reichl’s new book, Save Me the Plums, I highly recommend you fix that problem. . . . Reichl is in top form and ready to dish, with every chapter seeming like a dedicated behind-the-scenes documentary on its own.”—Soleil Ho, San Francisco Chronicle

Gourmet Tourism in India: A Feast for the Adventurous

Tray Gourmet Larry Berger 1992 The college cookbook spiced with academic humor. Great gift idea.

The Culinary Institute of America’s Gourmet Meals in Minutes Ben Fink 2004 “Gourmet Meals in Minutes” shows readers how to create a wide variety of mouthwatering, nutritious meals without spending all day in the kitchen.

Fodor’s Essential Croatia Fodor’s Travel Guides 2018-04-10 For a limited time, receive a free Fodor’s Guide to Safe and Healthy Travel e-book with the purchase of this guidebook! Go to fodors.com for details. Written by local experts, Fodor’s travel guides have been offering advice and professionally vetted recommendations for all tastes and budgets for 80 years. Cypress-lined beaches, sunny islands, perfectly-preserved medieval towns—Croatia is the European hot spot for beach lovers, cultural explorers, and yachting revelers. From outstandingly well-preserved ancient structures like Dubrovnik’s fortified bastions to the rolling vineyards of Istria, Croatia is loaded with interesting things to see and do, and Fodor’s Essential Croatia covers the best of them. This travel guide includes: ULTIMATE EXPERIENCES GUIDE and updated “Experience Croatia” chapter contains a brief introduction and spectacular color photos that capture the ultimate experiences and attractions throughout Croatia SPECIAL FEATURES: Features on Adriatic Sea cruises, Croatian wine, and an informative essay on the country’s history INDISPENSABLE TRIP PLANNING TOOLS: Each chapter opens with an orientation spread and planner that includes a map, short descriptions of each region, “Top Reasons to Go,” and information on getting here and around USEFUL ITINERARIES make it easy for travelers to plan a vacation to Croatia. A section on sailing the Croatian coast aids travelers in planning the perfect boating itinerary DISCOVERING RECOMMENDATIONS: Fodor’s Croatia offers savvy advice and recommendations from local writers to help travelers make the most of their time. Fodor’s Choice designates our best picks, from hotels to nightlife COVERS: Kvarner, Istria, Hvar, Zagreb, Slavonia, Zadar, Split, Diocletian’s Palace, and Dubrovnik

Gourmet Gifts Dinah Corley 2011 Presents one hundred recipes for creating gift baskets containing gourmet food, including such items as cookies, cakes, candy, relishes, salsa, and breads.

Seven Recipes for Success in Business Frank D. Briggs 2010-03-12 Improving profits and improving your commissions can be easier than you think. Success in business rests with customer service. In Seven Recipes for Success in Business, author Frank D. Briggs provides seven steps to help build your success and your companys success. Filled with personal examples and stories from almost forty years in business, Briggs demonstrates the importance of the customer and of providing quality customer service with seven simple concepts. He shows that, because the customer: Has a need, you have a job to do Has a choice, you must be the better choice Has sensibilities, you must be considerate Has urgency, you must be quick Is unique, you must be flexible Has high expectations, you must excel Has influence, you have the hope of more customers Seven Recipes for Success in Business details the importance of thinking of the customer first each and every time and treating the customer the way you would like to be treated. By following these simple concepts, success will flourish! because of the customer.

TheTravel Guide to Canada Julia Wall 2020-06-01 The Travel Guides to Canada are published annually by Globelite Travel Marketing Inc. This high-quality magazines includes detailed editorial sections on each of Canada’s Provinces and Territories, as well as feature sections on topics such as Indigenous Tourism, What’s New, Golf, Food and Drink, Cruising, Spas and more.

New Lessons in Gourmet Cooking Libby Hillman 1963

Mindernes vej Danielle Steel 2022-08-25 Hvad nu hvis? Dette spørgsmål sender en kvinde på en eventyrlig rejse igennem USA for at gense de mænd, hun engang elskede, men lod gå. Den berømte fotograf, Madison Allen, er ved at gennemgå sine personlige minder og papirer i sit eksklusive hus på Manhattan, da hun falder ned fra en stige. Et uheld der efterlader hende med mere end en brækket ankel - det forandrer hendes liv. Pludselig er Madisons travle dagligdag sat på pause, og efter et voldsomt skænderi med sin datter står hun i en sjælden livskrise. Med foden i gips og nøglerne til en lejet SUV kaster hun sig ud i et roadtrip gennem landet for at besvare spørgsmål om de tre mænd hun elskede, men aldrig giftede sig med, i de hårde år efter hun blev ladt alene med sine tre børn. Hun må vide, om de valg hun traf dengang, var de rigtige. Æn ting er sikkert - før hun kan forestille sig en fremtid, må hun konfrontere sin fortid

Innovation in Gourmet and Specialty Food and Drinks Carolyn Page 2013 Sensory, health and convenience are the three significant trends that are propelling the food industry into the 21st century. It is where these mega-trends converge that will provide the most valuable new product opportunities for manufacturers.

The Gourmet Farmer Deli Book Matthew Evans 2012 Foodi&Drink.

The Surreal Gourmet Bob Blumer 1992-09-01 This irreverent collection of 25 delicious recipes, each accompanied by an original, full-color work of surreal art, is the ultimate in hip kitchen entertainment. Written by Hollywood music manager Bob Blumer, The Surreal Gourmet is a cookbook with a sense of humor. All of the intensely flavored dishes can be prepared in less than 30 minutes, and each includes a wine selection and music to cook by.

Foodies Joseph Johnston 2009-12-04 This important new cultural analysis tells two stories about food. The first depicts good food as democratic. Foodies frequent ‘hole in the wall’ ethnic eateries, appreciate the pie found in working-class truck stops, and reject the snobbery of fancy French restaurants with formal table service. The second story describes how food operates as a source of status and distinction for economic and cultural elites, indirectly maintaining and reproducing social inequality. While the first storyline insists that anybody can be a foodie, the second asks foodies to look in the mirror and think about their relative social and economic privilege. By simultaneously considering both of these stories, and studying how they operate in tension, a delicious sociology of food becomes available, perfect for teaching a broad range of cultural sociology courses.

Toriko, Vol. 10 Mitsutoshi Shimabukuro 2012-07-23 The battle for the Century Soup continues as Toriko and friends face powerful members of Gourmet Corp.! Toriko will have to overcome the toughest foe of his life in Tommyrod, a diabolical freak who controls powerful insects. -- VIZ Media

Gourmet Delights Recipe Keeper Hedonistic Treas Press 2019-02-04 Some times it's so hard to keep up with all our favorite recipes. We find them on a website here and that food tracker there ... in a book from the library, or someone sends us an email! Sometimes we just need a place to keep them all organized and neat. Look no further - you have found the place! This handy recipe journal and organizer is the perfect solution for you to keep track of a full

150 of your favorite recipes! From spicy to sweet, foreign to domestic, and homestead to up-town, this is the place to keep all your recipes! The book is a fantastic size to make it easy for you to write in - it's a full 8.5X 11, printed black on white. There are index pages in the front to make it easy to keep track of where your recipes are located, and the recipe pages are numbered for you. This is a wonderful gift for your friends, family and acquaintances. It also works beautifully as a pet-lover's recipe book as well, to keep track of your favorite pet food creations. Now is a great time to get started organizing and cataloguing your best recipes - whether for entire meals, appetizers, soups, basic and fancy main courses, coffees, desserts and any other specialty cooking you can think of!

Poor Girl Gourmet Amy McCoy 2010-09-14 Love eating well but hate paying a lot? Amy McCoy’s cookbook, Poor Girl Gourmet (based on her popular blog of the same name), features decadent and delectable recipes for foodies with limited budgets, but sophisticated tastes. In Poor Girl Gourmet, McCoy breaks down the costs for each dish while also offering money-saving strategies, including tips for growing and preserving your own food, as well as ideas for quick and delicious family meals. Each recipe serves at least four people, so it’s perfect for families on a budget–because eating well while saving money is something that appeals to all of us. McCoy, knowing that a gourmet meal is enhanced by the proper wine, also reviews more than 25 affordable wine varietals and blends, with pairing suggestions for many of the dishes. And there is a chapter of splurges (\$15 to \$30 per entree for a family of four) for when you’re feeling fancy. Because gourmets, regardless of their budget, appreciate a gorgeous cookbook, Poor Girl Gourmet bucks the pared-down trend in cost-conscious cookbooks, and is illustrated throughout with McCoy’s own mouthwatering full-color photography.

Smart Casual Alison Pearlman 2015-05-06 Explores the evolution of gourmet restaurant style in recent decades, which has led to an increasing informality in restaurant design, and examines what these changes say about current attitudes toward taste.

WONDERFUL WINDING WORDS François PIALAT 2011-08-23 WONDERFUL WINDING WORDS Touring in four languages (Chinese, English, French, German) From François PIALAT Welcome to this phrase-book in 4 languages (Chinese, English, French and German) which let us discovers fluent words and expressions from our daily life. We are at the crossing of Asian and European civilisations which intermingle with each others. Each civilisation shows its spirit according to its experience. A flow of ideas carries away the reader, awaking his perception. Funny, baffling, picturesque, echoing...A colour, a fragrance, a scent beyond the words gives them their own sensibility. The hundred words chosen by the writer during his peregrinations and recollections are enriching our knowledge on our own vocabulary and the one of our neighbours - from here and abroad. We discover an unusual Anglo-Saxon world and the Far East is bringing its exotic touch. Each word may have a special resonance in the imaginary or in the reality. Short, a clever book to learn while amusing oneself, confirming the maxim: Truth in the Pyrenees, mistake beyond. After having studied in Bournemouth, England, Tübingen and Bochum, Germany, the French author discovers ethnology with the hill tribes of the Golden Triangle, Thailand. His passion for Asia leads him to study Asian languages and civilisations.

Living in the Raw Gourmet Rose Lee Calabro 2005 The author of the classic standard on raw food cuisine, Living in the Raw, expands her repertoire of live food dishes with innovative, elegant selections for entertaining or home enjoyment.Color photos.

Easy Gourmet Stephanie Le 2014-09-02 Make Delicious, Awe-Inspiring Dishes With Easy Gourmet Sometimes you just want to make something simple, but you don't want to skimp on taste. Stephanie Le, creator of the popular site, I am a Food Blog, has recipes that are a cinch to make, yet bursting with flavor. So, whether you are a new cook, suddenly cooking for a hungry family, or you've just always been intimidated by what goes on in the kitchen and are ready to take a stab at it, you'll make dishes that'll impress your family and friends. Stephanie will guide you through even the most complex techniques. In no time you'll be breezing through dishes like Maple-Glazed Duck, Miso Cod and Quinoa, Braised Beef Brisket and Raspberry Pistachio Pavlova. Her must-have recipes cover every meal and everything in-between, all paired with her signature stunning photography. No matter how little you know in the kitchen, you'll be able to produce amazing dishes that'll surprise your family and friends and have them wondering if you secretly ordered from their favorite restaurant.

Sensing in Social Interaction Lorenza Mondada 2021-07-31 This book offers a novel perspective on how people engage in sensing the materiality of the world as a way of social interaction. It proposes a conceptual and analytical advance in how to approach sensing as an intersubjective and interactional phenomenon within the framework of conversation analysis and ethnomethodology. Based on a uniquely rich set of video-recorded data, the author shows how people reacting to cheese in gourmet shops across Europe highlights the part the senses play in human behaviour and communication. The multimodal analysis of the case studies reveals the systematic features of looking, touching, smelling, and tasting in situated activities. By blending interdisciplinary research with real life, the volume puts together a theoretical and methodological framework for studying the embodied and linguistic dimensions of sensing in interaction.

The Paris Gourmet: Restaurants, Shops, Recipes, Tips Trish Deseine 2016-09-06 Trish Deseine, former BBC cooking show host who has sold more than one million cookbooks worldwide, shares tips on food and entertaining in the true Parisian style. In The Paris Gourmet, Trish Deseine serves up a definitive guide to French cuisine, divulging her secrets on all aspects of Gallic food and entertaining. Her practical advice covers everything from selecting produce at the market to setting a holiday table. She offers a sampling of her favorite French recipes and gives pointers for creating an authentic Parisian ambience in the dining room. Trish distills etiquette tips gleaned over two decades of living in France into lists of “rules” on all aspects of entertaining, from hosting a great cocktail party to being the perfect guest. Her extensive black book of foodie addresses in Paris and online is an essential resource for stocking your kitchen with indispensable cooking utensils and table trimmings, procuring the best French ingredients, or dining at her most treasured restaurants. There is a glossary of French cookery terms in this handsome book that features a leatherette binding and ribbon page marker. Trish has become one of France’s most celebrated food writers thanks to her unpretentious approach to food. This accessible guide provides all the information you need to delight in French culinary traditions and to host like a true Parisienne.

The Future of Gourmet Foods Emma Crates 2011 Consumer expectations of gourmet food are constantly evolving; this report analyses the latest trends in gourmet foods and considers what gourmet manufacturers need to do now to stay ahead of the competition.

Gourmet Meals in Crappy Little Kitchens Jennifer Schaertl 2010-04 Presents cooking advice on preparing gourmet meals despite limited kitchen space and a lack of expensive kitchen equipment or special ingredients, providing recipes for soups, appetizers, salads, entrees, side dishes, and desserts.

Leadership in the Master Apprentice Setup in Gourmet Restaurant Kitchens Pablo Reyes-Perez de Arce 2011 Apprentices form a large part of gourmet restaurant kitchens, and head chefs are obliged to hand down knowledge and skills. In the mean time, driving business while simultaneously teaching apprentices creates a paradox: there is not always time for head chefs to teach and for apprentices to learn. Consequently, the master-apprentice setup in the context of the gourmet restaurant kitchen holds complex dynamics influencing leadership, which often are ambiguous and therefore hard to make sense of. The ambiguity-centred perspective sees leadership as a contradictory phenomenon that can be used in different ways by different people. By combining the roles of leader, followers and context, the perspective offers valuable insights as it focuses on how leadership is interpreted and responded to in the ‘messy’ real world. However, this can indeed be a difficult task. Hence, three dominant metaphors for leadership are presented: head chef as parent, head chef as teacher and head chef as commander, helping to explain how leadership is constructed in the master-apprentice setup in gourmet restaurant kitchen. Because metaphors represent the individual’s construction of reality, it presents a more holistic view of the individual combined with the situational context of her or his life. Hence, metaphors provide a deeper approach to understanding leadership. To investigate how complex dynamics play out in real life, we have chosen to use a case study within the restaurant chain of Cofoco. Hence, the majority of data is collected through field studies. In this way, we are able to understand how a kitchen truly works from the inside. The case study highlights smaller perhaps less significant but no less important dynamics that provide results that are valuable. Conclusively, we demonstrate that leadership is indeed a complex matter. Therefore, leadership means understanding the subtle nuances of human interactions in a

Revue des Deux Mondes XLIX Annee-Troisieme Periode. Revue des Deux Mondes XLIX Annee-Troisieme Periode Revue des Deux Mondes XLIX Annee-Troisieme Periode.

Gourmet Rhapsody Muriel Barbery 2009-08-25 A French food critic faces his mortality in an “entertaining [and] witty” novel by the New York Times–bestselling author of The Elegance of the Hedgehog (Newsday). In the heart of Paris, in the same posh building made famous in The Elegance of the Hedgehog, Pierre Arthens, the greatest food critic in the world, is dying. Revered by some and reviled by many, Monsieur Arthens has been lording it over the world’s most esteemed chefs for years, passing judgment on their creations, deciding their fates with a stroke of his pen, destroying and building reputations on a whim. But now, during his final hours, his mind has turned to simpler things. He is desperately searching for that singular flavor, that sublime something once sampled, never forgotten, the flavor par excellence. Indeed, this flamboyant and self-absorbed man desires only one thing before he dies: one last taste. Thus begins a charming voyage that traces the career of Monsieur Arthens from childhood to maturity across a celebration of all manner of culinary delights. Alternating with the voice of the supercilious Arthens is a chorus belonging to his acquaintances and familiars—relatives, lovers, a would-be protégé, even a cat. Each will have his or her say about M. Arthens, a man who has inspired only extreme emotions in people. Here, as in The Elegance of the Hedgehog, Muriel Barbery’s story celebrates life’s simple pleasures and sublime moments while condemning the arrogance and vulgarity of power. “Lush and satisfying prose.” —Publishers Weekly

Glamour’s Gourmet on the Run Jane Kirby 1987 Gathers quick, international style recipes for soups, sandwiches, salads, meat, poultry, rice, fish, shellfish, and desserts

Innovation in Gourmet and Specialty Food and Drinks Carolyn Page 2006 Sensory, health and convenience are the three significant trends that are propelling the food industry into the 21st century. It is where these mega-trends converge that will provide the most valuable new product opportunities for manufacturers.

Gourmet and Health-Promoting Specialty Oils Robert Moreau 2015-08-25 The third volume in the AOCs PRESS MONOGRAPH SERIES ON OILSEEDS is a unique blend of information focusing on edible oils. These oils contain either unique flavor components that have lead to their being considered “gourmet oils,” or contain unique health-promoting chemical components. Each chapter covers processing, edible and non-edible applications, lipids, health benefits, and more related to each type of oil. Includes color illustrations of over 20 health-promoting specialty oils Comprehensive resource for the chemical and physical properties and extraction and processing methods of these specialty oils Describes and includes the health effects of over 50 different oils from plants, algae, fish, and milk

History in a Glass Ruth Reichl 2008-11-26 When Gourmet magazine debuted in the 1940s, America’s wineries were still reeling from the lingering effects of Prohibition and the loss of wines from war-torn Europe. But for every closed door, there was an open bottle: The bleak postwar years were actually a prelude to today’s unprecedented and widespread appreciation for the grape. New York Times bestselling author Ruth Reichl reread sixty-five years of wine articles in Gourmet to select the best for History in a Glass. The result is a rollicking tale of great meals, great walks, and wonderful drinks as Americans discover the pleasures of wine. These marvelous essays were written by men and women who were not only on hand to witness wine’s boom but, in many cases, helped to foster the environment that made it thrive. The early days after World War II provided a great opportunity for James Beard and Frank Schoonmaker to reacquaint oenophiles with the joys of European wines. Through tireless dispatches from the Continent, they inspired American vintners to produce world-class wines on their own rich soil. In subsequent pieces, an impressive, surprisingly diverse roster of writers revel in the sensual and emotional pleasures of wine: the legendary Gerald Asher reflects on the many faces of Chianti; Hillaire Belloc dispenses bits of wisdom by the glass to his niece on her wedding day; the science fiction titan Ray Bradbury rhapsodizes about the earthy pleasures of dandelion wine; Kate Colman explores the moral quandary surrounding a friend’s unintentionally generous gift of a rare Bordeaux; Hugh Johnson reports on Hungarian varieties during the height of Cold War tensions in the early 1970s; even Gourmet’s current spirits editor, James Rodewald, reminisces on the first time he fell in love—with a bottle of Pinot Noir. With an Introduction by Ruth Reichl, and covering more than six decades of epicurean delights, History in a Glass is an astonishing celebration of all things good and grape.