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Food Sake Tokyo is the ideal guide for indulging in the best of Tokyo dining and drinking, whether you're a first-time visitor or a Japanophile foodie keen on discovering new favorites. "The Examiner" Chef, educator and food journalist Yukari Sakamoto has just published a new book: Food Sake Tokyo, a fabulous guide to the city's eats. Go Yukari!

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Food Sake Tokyo identifies a manageable  
number of eateries, provides a map and  
brief description, then leaves the rest up to  
you. Most of these places are in popular  
areas, but just off the beaten path--down  
an alley here, around a quiet corner there.

Japanese cuisine.

Sake, Japanese rice wine, can be confusing  
to the wine scholar. Anthony Rose's new

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book brings clarity to the subject with explanations of the history, cultural significance, brewing methods and industry structure. A thorough analysis of the wine's signature flavours follows along with detailed profiles of the most important producers.

**NEW YORK TIMES BESTSELLER** □

Hailed by Anthony Bourdain as

□heartbreaking, horrifying, poignant, and inspiring,□ 32 Yolks is the brave and

affecting coming-of-age story about the making of a French chef, from the culinary

icon behind the renowned New York City restaurant Le Bernardin. **NAMED ONE**

**OF THE BEST BOOKS OF THE YEAR**

**BY NPR** In an industry where celebrity

chefs are known as much for their salty talk and quick tempers as their food, Eric

Ripert stands out. The winner of four

James Beard Awards, co-owner and chef

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of a world-renowned restaurant, and recipient of countless Michelin stars, Ripert embodies elegance and culinary perfection. But before the accolades, before he even knew how to make a proper hollandaise sauce, Eric Ripert was a lonely young boy in the south of France whose life was falling apart. Ripert's parents divorced when he was six, separating him from the father he idolized and replacing him with a cold, bullying stepfather who insisted that Ripert be sent away to boarding school. A few years later, Ripert's father died on a hiking trip. Through these tough times, the one thing that gave Ripert comfort was food. Told that boys had no place in the kitchen, Ripert would instead watch from the doorway as his mother rolled couscous by hand or his grandmother pressed out the buttery dough for the treat he loved above all others, tarte aux pommes. When an

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eccentric local chef took him under his wing, an eleven-year-old Ripert realized that food was more than just an escape: It was his calling. That passion would carry him through the drudgery of culinary school and into the high-pressure world of Paris's most elite restaurants, where Ripert discovered that learning to cook was the easy part—surviving the line was the battle. Taking us from Eric Ripert's childhood in the south of France and the mountains of Andorra into the demanding kitchens of such legendary Parisian chefs as Joël Robuchon and Dominique Bouchet, until, at the age of twenty-four, Ripert made his way to the United States, *32 Yolks* is the tender and richly told story of how one of our greatest living chefs found himself—and his home—in the kitchen. Praise for *32 Yolks* —Passionate, poetical . . . What makes *32 Yolks* compelling is the honesty and laudable humility Ripert

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brings to the telling.[]Chicago Tribune  
[]With a vulnerability and honesty that is  
breathtaking . . . Ripert takes us into the  
mind of a boy with thoughts so sweet they  
will cause you to weep.[]The Wall Street  
Journal

This is a practical guide to the specific  
issues that affect the marketing of wine at  
an international level. The author covers  
theory and the results of research but the  
focus is on the nuts and bolts of marketing  
based on case studies.

No one can describe a wine like Karen  
MacNeil. Comprehensive, entertaining,  
authoritative, and endlessly interesting,  
The Wine Bible is a lively course from an  
expert teacher, grounding the reader  
deeply in the fundamentals[]vine-yards and  
varietals, climate and terroir, the nine  
attributes of a wine[]s greatness[]while

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layering on tips, informative asides, anecdotes, definitions, photographs, maps, labels, and recommended bottles. Discover how to taste with focus and build a wine-tasting memory. The reason behind Champagne's bubbles. Italy, the place the ancient Greeks called the land of wine. An oak barrel's effect on flavor. Sherry, the world's most misunderstood and underappreciated wine. How to match wine with food—and mood. Plus everything else you need to know to buy, store, serve, and enjoy the world's most captivating beverage.

“Olmsted makes you insanely hungry and steaming mad--a must-read for anyone who cares deeply about the safety of our food and the welfare of our planet.”

“Steven Raichlen, author of the Barbecue! Bible series “The world is full of delicious, lovingly crafted foods that embody the

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terrain, weather, and culture of their origins. Unfortunately, it's also full of brazen impostors. In this entertaining and important book, Olmsted helps us fall in love with the real stuff and steer clear of the fraudsters. —Kirk Kardashian, author of *Milk Money: Cash, Cows, and the Death of the American Dairy Farm*

You've seen the headlines: Parmesan cheese made from wood pulp. Lobster rolls containing no lobster at all. Extra-virgin olive oil that isn't. So many fake foods are in our supermarkets, our restaurants, and our kitchen cabinets that it's hard to know what we're eating anymore. In *Real Food / Fake Food*, award-winning journalist Larry Olmsted convinces us why real food matters and empowers consumers to make smarter choices. Olmsted brings readers into the unregulated food industry, revealing the shocking deception that extends from high-

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end foods like olive oil, wine, and Kobe beef to everyday staples such as coffee, honey, juice, and cheese. It's a massive bait and switch in which counterfeiting is rampant and in which the consumer ultimately pays the price. But Olmsted does more than show us what foods to avoid. A bona fide gourmand, he travels to the sources of the real stuff to help us recognize what to look for, eat, and savor: genuine Parmigiano-Reggiano from Italy, fresh-caught grouper from Florida, authentic port from Portugal. Real foods that are grown, raised, produced, and prepared with care by masters of their craft. Part cautionary tale, part culinary crusade, *Real Food / Fake Food* is addictively readable, mouthwateringly enjoyable, and utterly relevant.

Explores cities as the origin of revolutionary politics, where social and

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political issues are always at the surface, using examples from such cities as New York City and Mumbai to examine how they can be better ecologically reorganized.

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

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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.

Metaphor pervades discourse and may govern how we think and act. But most studies only discuss its verbal varieties. This book examines metaphors drawing on combinations of visuals, language, gestures, sound, and music. Investigated texts include advertising, political cartoons, comics, film, songs, and oral communication. Where appropriate, the influence of genre and cultural factors is thematized.

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Wineries are facing new challenges due to actual market demands for the creation of products exhibiting more particular flavors. In addition, climate change has lead to the requirement for grape varieties with specific features, such as convenient maturation times, enhanced tolerance towards dryness, osmotic stress, and resistance against plant-pathogens. The next generation of yeast starter cultures should produce wines with an appealing sensory profile and less alcohol. This Special Issue comprises actual studies addressing some of the problems and solutions for the environmental, technical, and consumer challenges of wine making today: Development of sophisticated mass spectroscopic methods enable the identification of the major metabolite spectrum of grapes/wine and deliver detailed insights in terroir and yeast-

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specific traits; Knowledge of the origin and reactions of reductive sulphur compounds facilitates the avoidance of unpleasant wine odors; Innovative physical–chemical treatments support effective and sustainable color extraction from red grape varieties; Enological enzymes from yeasts used directly or in the form of starter cultures are promising tools to increase the juice yields, color intensity, and aroma of wine; Natural and artificial *Saccharomyces* hybrids as well as collections of adapted wild isolates from various ecological niches will extend winemakers repertoire, allowing individual fermentations; Exact process control of wine fermentations by convenient computer programs will guarantee consistently high product quality.

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