

# The World Encyclopedia Of Coffee

Right here, we have countless book **the world encyclopedia of coffee** and collections to check out. We additionally offer variant types and after that type of the books to browse. The conventional book, fiction, history, novel, scientific research, as capably as various additional sorts of books are readily welcoming here.

As this the world encyclopedia of coffee, it ends stirring inborn one of the favored ebook the world encyclopedia of coffee collections that we have. This is why you remain in the best website to look the amazing ebook to have.

**The Illustrated World Encyclopedia of Saints** - Tessa Paul 2009

A guide to the lives of over five hundred saints, illustrated with over five hundred paintings, statues, photographs, and artifacts.

**The New International Encyclopedia** - Frank Moore Colby 1922

The World Book Encyclopedia - 1981

"An encyclopedia designed especially to meet the needs of elementary, junior high, and high school students."

**The World Encyclopedia of Christmas** - Gerry Bowler 2012-10-23

At last, a truly comprehensive look at Christmas and all of its customs with its long history around the world. The World Encyclopedia of Christmas contains articles on the history of Christmas baking, drinking, and merrymaking, and Christmas dramas, music, literature, art, and films. It includes entries on the evolution of the Christmas tree and the Christmas card, gift-giving, and decoration of church and home. There are profiles of the many gift-bringers, from Santa Claus to Babouschka, and miraculous tales of the numerous saints associated with the season. And there are histories of seasonal celebrations and folk customs around the world, from the United States to Japan, from Egypt to Iceland. Who, for example, knew the links between the Punch and Judy show and Christmas? That the medieval Paradise tree hung with tempting apples was the forerunner of the Christmas tree? About the Peerie Guizers, who terrorized the Shetland Islands, going door-to-door for Christmas charity? Or what Freudians make of our interest in Christmas stockings and Santa's entrance through the chimney? There are detailed accounts of Wren Boys and Star Boys, mumming and wassailing, the Feast of Fools and the origins of eggnog. And of course stories of the Nativity and legends of the Magi. With beautifully illustrated accounts ranging from the pagan roots of Yuletide, through the birth of Christ, and the long and fascinating history of the festival ever since, The World Encyclopedia of Christmas, is a rich and continually surprising array of religious and secular history, trivia, literature, and art. This wonderful book deserves to find a home with every family that celebrates Christmas.

**The World Encyclopedia of Serial Killers: Volume One, A-D** - Susan Hall 2020-06-02

The first volume featuring the most infamous killers throughout history—from Afghanistan's Abdullah Shah to Kazakh cannibal Nikolai Dzhumagaliev. The World Encyclopedia of Serial Killers is the most comprehensive set of its kind in the history of true crime publishing. Written and compiled by Susan Hall, the four-volume set has more than 1600 entries of male and female serial killers from around the world. Defined by the FBI as a person who murders three or more people over a period of time with a hiatus of weeks or months between murders, serial killers have walked among us from the dawn of time as these books will demonstrate. While the entries to these volumes will continue to grow—the FBI estimates that there are at least fifty serial killers operating in the United States at any given time—The World Encyclopedia of Serial Killers is as complete as possible through the end of 2017. The set begins with Volume One, Letters A-D. The entries include Ted Bundy, the Candyman Dean Corll, Angel of Death killer Donald Harvey, the ABC Killer, and the Bodies in the Barrels Murders. You will find these killers and approximately five-hundred others in this first book in the series of The World Encyclopedia of Serial Killers.

*Food Cultures of the World Encyclopedia* - Ken Albala 2011

This comprehensive reference work introduces food culture from more than 150 countries and cultures around the world—including some from remote and unexpected peoples and places. \* Entries covering over 150 countries and cultures from around the world \* More than 100 expert contributors \* Vignettes \* An index that facilitates cross-cultural comparison

*The Craft and Science of Coffee* - Britta Folmer 2016-12-16

The Craft and Science of Coffee follows the coffee plant from its origins in East Africa to its current role as a global product that influences millions of lives through sustainable development, economics, and consumer desire. For most, coffee is a beloved beverage. However, for some it is also an object of scientific study, and for others it is approached as a craft, both building on skills and experience. By combining the research and insights of the scientific community and expertise of the crafts people, this unique book brings readers into a sustained and inclusive conversation, one where academic and industrial thought leaders, coffee farmers, and baristas are quoted, each informing and enriching each other. This unusual approach guides the reader on a journey from coffee farmer to roaster, market analyst to barista, in a style that is both rigorous and experience based, universally relevant and personally engaging. From on-farming processes to consumer benefits, the reader is given a deeper appreciation and understanding of coffee's complexity and is invited to form their own educated opinions on the ever changing situation, including potential routes to further shape the coffee future in a responsible manner. Presents a novel synthesis of coffee research and real-world experience that aids understanding, appreciation, and potential action. Includes contributions from a multitude of experts who address complex subjects with a conversational approach. Provides expert discourse on the coffee value chain, from agricultural and production practices, sustainability, post-harvest processing, and quality aspects to the economic analysis of the consumer value proposition. Engages with the key challenges of future coffee production and potential solutions.

**Food Science: An Ecological Approach** - Sari Edelstein 2018-01-16

Food Science: An Ecological Approach presents the field of food science—the study of the physical, biological, and chemical makeup of food, and the concepts underlying food processing—in a fresh, approachable manner that places it in the context of the world in which we live today.

International Encyclopedia of Comparative Law - 1978

International Encyclopedia of Human Geography - 2019-11-29

International Encyclopedia of Human Geography, Second Edition embraces diversity by design and captures the ways in which humans share places and view differences based on gender, race, nationality, location and other factors—in other words, the things that make people and places different. Questions of, for example, politics, economics, race relations and migration are introduced and discussed through a geographical lens. This updated edition will assist readers in their research by providing factual information, historical perspectives, theoretical approaches, reviews of literature, and provocative topical discussions that will stimulate creative thinking. Presents the most up-to-date and comprehensive coverage on the topic of human geography Contains extensive scope and depth of coverage Emphasizes how geographers interact with, understand and contribute to problem-solving in the contemporary world Places an emphasis on how geography is relevant in a social and interdisciplinary context

**The World Encyclopedia of Flags** - Alfred Znamierowski 2013

An exhaustive and up-to-date summary of world flags, from the smallest states to the largest countries.

**The World Encyclopedia of Coffee** - Mary Banks 2015-01-05

This is a guide to the history and appeal of the humble coffee bean - from its early beginnings in the Middle East to its growth as a world-wide trading commodity. It is divided into two parts, the reference section and the recipe section.

**The Book of Jezebel** - Anna Holmes 2013-10-22

From Jezebel.com, the popular website for women, comes a must-read encyclopedic guide to pop culture, feminism, fashion, sex, and much more. Within months of Jezebel's May 2007 appearance on the new media scene, fans of the blog began referring to themselves as "Jezzies" in comment threads and organizing reader meet-ups in cities all over the world. By 2008, the devotion of the self-appointed Jezzies reached such a fever pitch that the New York Times ran a feature story about them and parody blogs and copycat websites began popping up right and left. With contributions from the writers and creatives who give the site its distinctive tone and broad influence, The Book of Jezebel is an encyclopedia of everything important to the modern woman. Running the gamut from Abzug, Bella and Baby-sitters Club, The to Xena, Yogurt, and Zits, and filled with entertaining sidebars and arresting images, this is a must-read for the modern woman.

**The World Atlas of Coffee** - James Hoffmann 2018-10-04

The worldwide bestseller - 1/4 million copies sold 'Written by a World Barista Champion and co-founder of the great Square Mile roasters in London, this had a lot to live up to and it certainly does. Highly recommended for anyone into their coffee and interested in finding out more about how it's grown, processed and roasted.' (Amazon customer) 'Whether you are an industry professional, a home enthusiast or anything in between, I truly believe this is a MUST read.' (Amazon customer) 'Informative, well-written and well presented. Coffee table and reference book - a winner' (Amazon customer) 'Very impressive. It's amazing how much territory is covered without overwhelming the reader. The abundant photos and images are absolutely coffee-table-worthy, but this book is so much more. I think it would be enjoyable for an obsessed coffee geek or someone who just enjoys their java.' (Amazon customer) For everyone who wants to understand more about coffee and its wonderful nuances and possibilities, this is the book to have. Coffee has never been better, or more interesting, than it is today. Coffee producers have access to more varieties and techniques than ever before and we, as consumers, can share in that expertise to make sure the coffee we drink is the best we can find. Where coffee comes from, how it was harvested, the roasting process and the water used to make the brew are just a few of the factors that influence the taste of what we drink. Champion barista and coffee expert James Hoffmann examines these key factors, looking at varieties of coffee, the influence of terroir, how it is harvested and processed, the roasting methods used, through to the way in which the beans are brewed. Country by country - from Bolivia to Zambia - he then identifies key characteristics and the methods that determine the quality of that country's output. Along the way we learn about everything from the development of the espresso machine, to why strength guides on supermarket coffee are really not good news. This is the first book to chart the coffee production of over 35 countries, encompassing knowledge never previously published outside the coffee industry.

**The Impact of Caffeine and Coffee on Human Health** - Christina Bamia 2019-12-12

The purpose of this Special Issue is to provide a thorough and up-to-date presentation of research investigating the impact of coffee and/or caffeine intake on various health outcomes. We welcome the submission of original research articles and/or systematic Reviews/meta-analyses focusing on several aspects of coffee/caffeine intake in relation to human health. Areas of interest include, but are not limited to, the following topics: - Human clinical trials of coffee or caffeine use in relation to disease or intermediate phenotypes. - Epidemiological studies of habitual coffee or caffeine intake in relation to human health, among the general public, as well as, among special populations (i.e., children, pregnant women, diabetics, cancer patients, hypertensives, etc.) - Mechanisms of action of nutrients and other bioactive components of coffee/caffeine. - Studies integrating genetic or physiological markers of coffee/caffeine intake to investigations of coffee and health.

**The Coffee Book** - Anette Moldvaer 2021-08-03

Deepen your coffee knowledge, experiment with different beans, methods, and flavors, and become a barista at home with The Coffee Book and its 70 recipes. Discover the origins of coffee and its production before exploring over 40 country profiles, showcasing the incredible variety of beans grown around the world. Appreciate the nuances of flavor from bean to bean using the taster's wheel to identify different flavors and understand which notes complement one another. Master different roasting, grinding, tamping and brewing techniques, plus the equipment needed. Experiment with some 70 recipes, ranging from café culture classics, such as the Americano, to more adventurous flavor combinations like the Almond Fig Latte or the Hazelnut Frappé as well as non-dairy milk alternatives.

**Coffee** - Jonathan Morris 2018-10-15

Most of us can't make it through morning without our cup (or cups) of joe, and we're not alone. Coffee is a global beverage: it's grown commercially on four continents and consumed enthusiastically on all seven—and there is even an Italian espresso machine on the International Space Station. Coffee's journey has taken it from the forests of Ethiopia to the fincas of Latin America, from Ottoman coffee houses to "Third Wave" cafés, and from the simple coffee pot to the capsule machine. In *Coffee: A Global History*, Jonathan Morris explains both how the world acquired a taste for this humble bean, and why the beverage tastes so differently throughout the world. Sifting through the grounds of coffee history, Morris discusses the diverse cast of caffeinated characters who drank coffee, why and where they did so, as well as how it was prepared and what it tasted like. He identifies the regions and ways in which coffee has been grown, who worked the farms and who owned them, and how the beans were processed, traded, and transported. Morris also explores the businesses behind coffee—the brokers, roasters, and machine manufacturers—and dissects the geopolitics linking producers to consumers. Written in a style as invigorating as that first cup of Java, and featuring fantastic recipes, images, stories, and surprising facts, *Coffee* will fascinate foodies, food historians, baristas, and the many people who regard this ancient brew as a staple of modern life.

**The Social Life of Coffee** - Brian Cowan 2008-10-01

What induced the British to adopt foreign coffee-drinking customs in the seventeenth century? Why did an entirely new social institution, the coffeehouse, emerge as the primary place for consumption of this new drink? In this lively book, Brian Cowan locates the answers to these questions in the particularly British combination of curiosity, commerce, and civil society. Cowan provides the definitive account of the origins of coffee drinking and coffeehouse society, and in so doing he reshapes our understanding of the commercial and consumer revolutions in Britain during the long Stuart century. Britain's virtuosi, gentlemanly patrons of the arts and sciences, were profoundly interested in things strange and exotic. Cowan explores how such virtuosi spurred initial consumer interest in coffee and invented the social template for the first coffeehouses. As the coffeehouse evolved, rising to take a central role in British commercial and civil society, the virtuosi were also transformed by their own invention.

**New International Encyclopedia** - 1914

[The World Encyclopedia of Cooking Ingredients](#) - Christine Ingram 2002

Comprehensive and immensely practical: With detailed descriptions of every ingredient, advise on usage, buying and storing as well as preparation and cooking techniques. Features over 1500 photographs. step preparation and cooking techniques

*The Curious Barista's Guide to Coffee* - Tristan Stephenson 2015-03-12

The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness, acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art.

Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast.

**Complete Book of Coffee** - Mary Banks 2011

Ever since its migration from Africa to Arabia many hundreds of years ago, the coffee bean has helped alter the social, cultural, political and economic life of countries from Africa to the Americas. Thought to have been first used by Islamic sects in night-long prayer sessions, coffee has long been surrounded by an aura of mystery and potency. This comprehensive guide explores all aspects of coffee, from aromatic beverage to indispensable cooking ingredients, with beautiful photographs and clear, informative text throughout. The book is divided into two main sections: there is first of all the reference section, which includes a fascinating discussion of the history of coffee drinking around the world from its origins; the rise of coffee houses and cafes, and coffee's enduring popularity, as well as giving comprehensive advice on the wide range of coffee brewing equipment available. The second part of the book, the recipe section, features 30 coffee drinks and then over 70 tried and tested traditional recipes presented in a beautifully illustrated step-by-step format for desserts, cakes and cookies. All the classic coffee dishes are included, such as Tiramisu and Coffee and Cardamon Zabaglione: this section also provides irresistible combinations with many complementary ingredients, such as chocolate, cream, alcohol and spices, producing delicious indulgencies like Chocolate Coffee Truffles, Black Russian Cookies and Irish Coffee Cheesecake. Lastly there are recipes that will provide the perfect companion to a cup of coffee, such as Coffee Biscotti.

**The Tea Book** - Linda Gaylard 2015-07-07

Where does tea come from? With DK's The Tea Book, learn where in the world tea is cultivated and how to drink each variety at its best, with steeping notes and step-by-step recipes. Visit tea plantations from India to Kenya, recreate a Japanese tea ceremony, discover the benefits of green tea, or learn how to make the increasingly popular Chai tea. Exploring the spectrum of herbal, plant, and fruit infusions, as well as tea leaves, this is a comprehensive guide for all tea lovers.

**Craft Coffee** - Jessica Easto 2017-11-14

"Build a better brew by mastering 10 manual methods, from French Press to Chemex, with this comprehensive guide." —Imbibe Magazine Named a top food & drink book of 2017 by Food Network, Wired, Sprudge, and Booklist This comprehensive but accessible handbook is for the average coffee lover who wants to make better coffee at home. Unlike other coffee books, this one focuses exclusively on coffee—not espresso—and explores multiple pour-over, immersion, and cold-brew techniques on 10 different devices. Thanks to a small but growing number of dedicated farmers, importers, roasters, and baristas, coffee quality is at an all-time high. But for nonprofessionals, achieving café quality at home can seem out of reach. With dozens of equipment options, conflicting information on how to use that equipment, and an industry language that, at times, doesn't seem made for the rest of us, it can be difficult to know where to begin. Craft Coffee: A Manual, written by a coffee enthusiast for coffee enthusiasts, provides all the information readers need to discover what they like in a cup of specialty coffee—and how to replicate the perfect cup day after day. From the science of extraction and brewing techniques to choosing equipment and deciphering coffee bags, Craft Coffee focuses on the issues—cost, time, taste, and accessibility—that home coffee brewers negotiate and shows that no matter where you are in your coffee journey, you can make a great cup at home. "Engaging and fun . . . I really can't recommend Craft Coffee: A Manual enough. If you're even mildly curious about brewing coffee at home, it's absolutely worth a read." —BuzzFeed

**A Handbook on Hanging** - Charles Duff 1999-10-31

A Handbook on Hanging is a Swiftian tribute to that unappreciated mainstay of civilization: the hangman. With barbed insouciance, Charles Duff writes not only of hanging but of electrocution, decapitations, and gassings; of innocent men executed and of executions botched; of the bloodlust of mobs and the shabby excuses of the great. This coruscating and, in contemporary America, very relevant polemic makes clear that whatever else capital punishment may be said to be—justice, vengeance, a deterrent—it is certainly killing.

**The World of the Civil War: A Daily Life Encyclopedia [2 volumes]** - Lisa Tendrich Frank 2015-07-28

Covering everything from the arts to food and drink, religion, social customs, and technology, this two-volume set provides an in-depth, accessible look at the social, cultural, economic, and political aspects of the American Civil War. • Offers an insightful examination of the era of the Civil War that balances social and political topics • Provides accessible entries intended for high school readers authored by contributors who are experts in their fields • Serves to illuminate the racial, religious, and ethnic diversity of the wartime experience through detailed explorations of the daily experiences of everyday Americans

**Coffee Obsession** - DK 2014-07-01

More than 150 million Americans drink coffee each day. We're not the only nation obsessed: More than 2.25 billion cups of coffee are consumed in the world each day. In Coffee Obsession, we take a journey through the coffee-producing nations around the world, presenting the different styles, flavors, and techniques used to brew the perfect cup. We explore how coffee gets from bean to cup in each region, and what that means for the final product. Through clear step-by-step instruction, Coffee Obsession will teach you how to make latte, cappuccino, and other iconic coffee styles as if you were a professionally trained barista. With more than 130 classic coffee recipes to suit every taste, detailed flavor profiles and tasting notes, as well as recommended roasts from around the world, Coffee Obsession is like nothing else out on the market.

**Coffee** - Antony Wild 2004

This is the tale of the wildfire spread of the consumption of a drink which is embedded in our history and our daily cultural life. The coffee industry worldwide employs more people - 30 million - than any other. It is the lifeblood of many third world countries, either earning them invaluable foreign currency or enslaving them to the monster that is modern global capitalism, depending on how you look at it. From obscure beginnings in East Africa a millennia ago and its early days as an aid to religious devotion, coffee became an integral part of the rise of European mercantilism from the 17th-century onwards. As well as being a valued trading commodity, it was the preferred beverage of the merchants who did the trading. The rise of the coffee house and the City of London were inextricably, perhaps even mysteriously linked.

**The World Book Encyclopedia** - 2002

An encyclopedia designed especially to meet the needs of elementary, junior high, and senior high school students.

*The World-wide Encyclopedia and Gazetteer* - 1908

**Women's Lives around the World: A Global Encyclopedia [4 volumes]** - Susan M. Shaw 2018-01-04

Providing an in-depth look at the lives of women and girls in approximately 150 countries, this multivolume reference set offers readers transnational and postcolonial analysis of the many issues that are critical to the survival and success of women and girls. • Presents a broad postcolonial feminist examination of the lives of women and girls worldwide through essays about the female experience in individual countries • Provides sidebars that highlight details about individual women and interesting topics that affect women and girls • Includes primary source documents that offer readers a direct look at important statements, laws, and policies about women and girls

**The World Encyclopedia of Coffee** - Mary Banks 2014-04-01

An in-depth guide to all aspects of coffee: a fascinating history, a directory of the coffees of the world, how to make the different types of coffee drink, and more than 100 classic recipes.

**21st Century Coffee:** - Kenneth Davids 2022-01-27

A complete, authoritative but non-technical guide to all aspects of coffee (growing, processing, roasting and brewing) for enthusiast consumers

**Make Room! Make Room!** - Harry Harrison 2010-07-01

A stark, unbridled vision of planet Earth on the brink of collapse, and the inspiration behind the classic sci-fi film, Soylent Green. At the close of the twentieth century, a planet overwhelmed by rampant overpopulation teeters on the edge of self-destruction. In New York City alone, 35 million people are squeezed into its packed boroughs, scrambling like rats for the world's dwindling resources. The only food available is a product called Soylent. And while the government tries to maintain order, the rich get richer

and the poor stay underfoot. Finding a killer in this broken world is one hell of a job. But that's exactly what detective Andy Rusch has been assigned to do. If he can stay alive long enough, he might just solve the biggest case he's ever been on—unless humanity finally fulfills its promise and destroys itself first.

**The Coffee Joke Book** - Nick Hetcher 2018-10-06

This book is about my hot little friend, COFFEE. If you're a coffee drinker, you'll absolutely love this huge collection of almost 200 hilarious coffee jokes. You'll soon become the beloved coffee comedian with all your family, friends and co-workers. You'll laugh hard at joke after joke, and even learn some important things about coffee, like... No woman ever shot a man when he was getting her a cup of coffee, and that sleep is so great because it's a time-machine to coffee in the morning, and that water is the most essential element of life because without water you can't make coffee. This funny book needs to be on every coffee table in every home, apartment and office. Help us do that. Don't be a cheapskate, buy this book for you and all your friends (who will love you for it), or as Joe Caffeine says, "Buy this book or you're DECAF to me."

[Encyclopedia of Rainbows](#) - Julie Seabrook Ream 2017-03-28

This playful collection of rainbows is a bright and beautiful appreciation of all the color that surrounds us. Artist Julie Seabrook Ream invites us to see the extraordinary beauty of ordinary objects: she gathers colorful iterations of a single type of thing, from feathers to fishing gear, matchbooks to macarons, and neatly arranges them in rainbow order. A fascinating index details all the objects in each rainbow, bringing the magnetic appeal of meticulous organization to this burst of color in book form. A striking package—with foil stamping on the cover and a rainbow-colored exposed spine—makes this celebratory book a treasure for those who love art, design, and a fresh perspective.

*Illustrated World Encyclopedia* - 1966

*Thanks A Thousand* - A. J. Jacobs 2018-11-13

The idea was deceptively simple: New York Times bestselling author A.J. Jacobs decided to thank every single person involved in producing his morning cup of coffee. The resulting journey takes him across the

globe, transforms his life, and reveals secrets about how gratitude can make us all happier, more generous, and more connected. Author A.J. Jacobs discovers that his coffee—and every other item in our lives—would not be possible without hundreds of people we usually take for granted: farmers, chemists, artists, presidents, truckers, mechanics, biologists, miners, smugglers, and goatherds. By thanking these people face to face, Jacobs finds some much-needed brightness in his life. Gratitude does not come naturally to Jacobs—his disposition is more Larry David than Tom Hanks—but he sets off on the journey on a dare from his son. And by the end, it's clear to him that scientific research on gratitude is true. Gratitude's benefits are legion: It improves compassion, heals your body, and helps battle depression. Jacobs gleans wisdom from vivid characters all over the globe, including the Minnesota miners who extract the iron that makes the steel used in coffee roasters, to the Madison Avenue marketers who captured his wandering attention for a moment, to the farmers in Colombia. Along the way, Jacobs provides wonderful insights and useful tips, from how to focus on the hundreds of things that go right every day instead of the few that go wrong. And how our culture overemphasizes the individual over the team. And how to practice the art of "savoring meditation" and fall asleep at night. Thanks a Thousand is a reminder of the amazing interconnectedness of our world. It shows us how much we take for granted. It teaches us how gratitude can make our lives happier, kinder, and more impactful. And it will inspire us to follow our own "Gratitude Trails."

**The Complete Guide to Coffee** - Mary Banks 2000

-- A stunningly illustrated guide to coffee: the history, where and how the beans are grown, the types of roast and grind and, above all, how to brew and drink it -- A comprehensive survey of the coffee-producing countries around the world, with details of quality and characteristics of the different kinds of beans -- Includes a fascinating account of coffee as a world-wide trading commodity, and its vast economic and cultural impact upon the world today -- A global tour of the coffee bean industry, explaining how the bean is cultivated, harvested, processed, sorted, graded and tasted -- Essential advice on how to make delicious coffee drinks including classic hot and cold beverages, such as espresso, cappuccino, caffe latte, granita and many more

**Illustrated world encyclopedia** - 1976