

Wild Cocktails From The Midnight Apothecary Over

Right here, we have countless ebook **wild cocktails from the midnight apothecary over** and collections to check out. We additionally offer variant types and as well as type of the books to browse. The conventional book, fiction, history, novel, scientific research, as capably as various additional sorts of books are readily within reach here.

As this wild cocktails from the midnight apothecary over, it ends in the works monster one of the favored book wild cocktails from the midnight apothecary over collections that we have. This is why you remain in the best website to see the incredible ebook to have.

[The Cocktail Garden](#) 2018-03-06 The Cocktail Garden offers cocktail recipes focused around the flavors and produce found throughout the seasons, all stunningly illustrated by internationally-renowned artist Adriana Picker. From summery raspberries and rich figs to citrus and white peaches, apples and pineapples, and infusions using a riot of herbs – basil and thyme, to sage and lavender and other flavors found in the garden. There are drinks for long hot summer afternoons spent among flowers in the garden; wine spritzers for breezy evenings on the back porch; champagne cocktails for celebrations under the apple tree; nightcaps for wintry nights by the fireside; and fruity party punches for that garden party gathering with style.

The Memory Collectors Kim Neville 2021-03-16 Perfect for fans of *The Scent Keeper* and *The Keeper of Lost Things*, an atmospheric and enchanting debut novel about two women haunted by buried secrets but bound by a shared gift and the power the past holds over our lives. Ev has a mysterious ability, one that she feels is more a curse than a gift. She can feel the emotions people leave behind on objects and believes that most of them need to be handled extremely carefully, and—if at all possible—destroyed. The harmless ones she sells at Vancouver’s Chinatown Night Market to scrape together a living, but even that fills her with trepidation. Meanwhile, in another part of town, Harriet hoards thousands of these treasures and is starting to make her neighbors sick as the overabundance of heightened emotions start seeping through her apartment walls. When the two women meet, Harriet knows that Ev is the only person who can help her make something truly spectacular of her collection. A museum of memory that not only feels warm and inviting but can heal the emotional wounds many people unknowingly carry around. They only know of one other person like them, and they fear the dark effects these objects had on him. Together, they help each other to develop and control their gift, so that what happened to him never happens again. But unbeknownst to them, the same darkness is wrapping itself around another, dragging them down a path that already destroyed Ev’s family once, and threatens to annihilate what little she has left. *The Memory Collectors* casts the everyday in a new light, speaking volumes to the hold that our past has over us—contained, at times, in seemingly innocuous objects—and uncovering a truth that both women have tried hard to bury with their pasts: not all magpies collect shiny things—sometimes they gather darkness.

Garden of Herbs Eleanour Rohde 2007-12 Eleanour Rohde was a well-known gardener and garden historian with a passion for herbs and herb gardens. In this 1922 book, Rohde provides readers with a complete, yet concise, guide to herbs--from creating an herb garden to using the herbs in various recipes including teas, syrups, conserves, pies, wines, waters, and perfumes. As well as illustrations of historic herbal knot gardens, the volume also contains interesting bits of herbal lore from throughout the ages. The work concludes with a chronological listing of key herbal texts from the fifteenth through the twentieth century.

The Devil in Britain and America John Ashton 1896

Blackthorn's Botanical Brews Amy Blackthorn 2020 "This book outlines the magical uses for many traditional ingredients in conventional beverages. Readers are taught what potions are, what purpose they serve, and how to create brews, bitters, vermouth and kombucha, as well as how to blend the perfect tea for their magical desires"--

Shrubs: An Old Fashioned Drink for Modern Times Michael Dietsch 2014-10-06 A simple shrub is made from fruit, sugar, and . . . vinegar? Raise your glass to a surprising new taste sensation for cocktails and sophisticated sodas: Shrubs. Not the kind that grow in the ground, but a vintage drink mixer that will knock your socks off. "Mixologists across the country are reaching back through the centuries to reclaim vinegar's more palatable past . . . embracing it as 'the other acid,' an alternative to the same-old-same-old lemons and limes," said the New York Times. The history of shrubs, as revealed here, is as fascinating as the drinks are refreshing. These sharp and tangy infusions are simple to make and use, as you'll discover with these recipes. Mix up some Red Currant Shrub for a Vermouth Cassis, or Apple Cinnamon Shrub to mix with seltzer, or develop your own with Michael Dietsch's directions and step-by-step photographs. "Imagine a fizzy, soda-like drink that is drier and so much more sophisticated than soda, what with the sugar and botanical ingredients. Shrubs! Amazing! Wonderful!!" —Amy Stewart, author of *The Drunken Botanist*

Wild Fermentation Sandor Ellix Katz 2016 Fermentation is an ancient way of preserving food as an aid to digestion, but the centralization of modern foods has made it less popular. Katz introduces a new generation to the flavors and health benefits of fermented foods. Since the first publication of the title in 2003 he has offered a fresh perspective through a continued exploration of world food traditions, and this revised edition benefits from his enthusiasm and travels.

Garden to Glass Michael Wolfe 2019-11-12 We've all heard of farm to table, so now we would like to introduce Garden to Glass! This is a striking, in-depth look on how to incorporate natural ingredients into the drinks we love-- a valuable resource for bartenders, bar owners, and home bar enthusiasts alike.

Mr. Boston Official Bartender's Guide Mr. Boston 2009-06-10 The new updated edition of America's bestselling drink-mixing guide America's favorite drink-mixing guide since 1935, Mr. Boston: Official Bartender's Guide has been the resource of choice for generations of professionals and amateurs alike. Now this classic is better than ever, with updated information, 200 new drink recipes, and new photography. More than 1,400 recipes range from classic cocktails to today's trendiest drinks, all presented alphabetically with clear, easy-to-follow instructions. With the latest lowdown on liquors, beers, and wines, plus savvy advice

on equipment, bar setup, and more, Mr. Boston has it all. Mr. Boston, part of the Barton Brands group, has been a widely recognized name in the bartending world for more than 70 years. The Mr. Boston brand includes a range of liquors and prepared cocktails as well as this 67th printing of *The Official Bartender's Guide*.

The Way of Kings Brandon Sanderson 2014-03-04 Introduces the world of Roshar through the experiences of a war-weary royal compelled by visions, a highborn youth condemned to military slavery, and a woman who is desperate to save her impoverished house.

Cooking with Flowers Miche Bacher 2013-04-02 Here are more than 100 recipes that will bring beautiful flower-filled dishes to your kitchen table! This easy-to-use cookbook is brimming with scrumptious botanical treats, from sweet violet cupcakes, pansy petal pancakes, daylily cheesecake, and rosemary flower margaritas to savory sunflower chickpea salad, chive blossom vinaigrette, herb flower pesto, and mango orchid sticky rice. Alongside every recipe are tips and tricks for finding, cleaning, and preparing edible blossoms. You'll also learn how to infuse vinegars, vodkas, sugars, frostings, jellies and jams, ice creams, and more with the color and flavor of your favorite flowers. Fresh from the farmers' market or plucked from your very own garden, a world of delectable flowers awaits!

Floral Cocktails Lottie Muir 2019-03-12 Delight your senses with this bountiful collection of floral-flavored cocktails. No longer the reserve of the cocktail garnish, flowers are taking centre stage in the most delectable drinks. From a subtle rose petal vodka to a heady honeysuckle syrup, adding a floral liqueur, essence, or syrup to a cocktail adds a depth of flavor and complexity which will dazzle and delight. Lottie Muir, the creator the Midnight Apothecary pop-up cocktail bar, set in a roof garden in London, UK, has designed over 40 ways to include edible flowers in drinks. Recipes include a Gorse Collins with a beautiful, delicate almond and honey flavor and a Berried Treasure, inspired by a French 75, using Elderflower Liqueur to provide sweetness mixed with gin, lemon juice, and champagne. From a sparkling Lavender Gin Fizz to a Hibiscus Mojito there's a glorious cocktail for all budding mixologists.

The Wildcrafted Cocktail Ellen Zachos 2017-05-16 Meet the natural lovechild of the popular local-foods movement and craft cocktail scene. It's here to show you just how easy it is to make delicious, one-of-a-kind mixed drinks with common flowers, berries, roots, and leaves that you can find along roadsides or in your backyard. Foraging expert Ellen Zachos gets the party started with recipes for more than 50 garnishes, syrups, infusions, juices, and bitters, including Quick Pickled Daylily Buds, Rose Hip Syrup, and Chanterelle-infused Rum. You'll then incorporate your handcrafted components into 45 surprising and delightful cocktails, such as Stinger in the Rye, Don't Sass Me, and Tree-tini.

The Boys' Book of Famous Rulers Lydia Hoyt Farmer 2020-07-27 Reproduction of the original: *The Boys' Book of Famous Rulers* by Lydia Hoyt Farmer

The Devil's Dictionary Ambrose Bierce 1911 Bierce exploits the comic potential of the dictionary format to mock the doublespeak prominent in post-Civil War politics. Using short, pithy entries on a variety of subjects, this "reference book" inverts the meaning of words, skewers popular hypocrisy and showcases Bierce's dark humor. Many of these entries began as newspaper columns Bierce wrote in the 1870s. One hundred years later, it is clear that the

America he lampoons is not that different from our own.

The Path to Rome Hilaire Belloc 1911

Mocktails Kester Thompson 2012-07-01 Designated driver? Going back to work after lunch? Having a party with lots of teens and tweens or people who just don't want alcohol? When a cocktail isn't the right choice, it's time to enjoy a mocktail: delectable, refreshing soda- and juice-based blends that forgo the alcohol but keep the flavor. And there's more than a standard-issue Virgin Mary or a Shirley Temple on the menu here. Kester Thompson, a top bartender, understands that you can't just forget the tequila in the margarita or the rum in the daiquiri; the flavor won't be right that way. Instead, he's whipped up a host of gourmet sensations, some meant for a sophisticated palate, others designed to please a thirsty child.

A London Floral Natasha Goodfellow 2021-03-04 London is often touted as the greenest city in Europe, but what if you yearn for a little more colour in your life? What does Britain's capital have to offer those who want to quite literally stop and smell the roses? Or those who want to buy armfuls of blooms for their lovers/friends/themselves? Lots, as it happens. This guide leads you on a fragrant trail of London's key floral destinations, from markets and nurseries to botanic and physic gardens via trend-setting florists and flower schools. It reveals secret spaces bursting with blossom and points you to the rose gardens, herb gardens and record-breaking borders in its better known parks. And if you want to dine among flowers, learn about flowers or see how they can transform urban architecture, it's all here too, just waiting to be discovered. A London Floral is a beautifully illustrated map which folds down to a handy pocket-sized guide listing c.85 addresses of interest. Presented in an attractive slip case and divided by area, it is clear and easy to use and appealing to art-lovers, garden-lovers and city-lovers alike.

A Book of Remarkable Criminals Henry Brodribb Irving 1918

Floral Libations Cassie Winslow 2019-04-02 Explore the unique flavors of flowers. Elegant, edible flowers are becoming more accessible every day—and they taste as good as they look. This curated collection of 41 delightful recipes combine the playful creativity of fashion, the deliciousness of food, and the beauty of flowers in one gorgeous glass. Whether you're throwing a baby shower, hosting a Mother's Day brunch, celebrating a wedding, or simply entertaining guests, there's something for everyone, with our without alcohol, including: • Iced Lavender Café au Lait • Rose Petal Almond Milk • Dandelion Tea Cinnamon Cappuccino • Hibiscus Old Fashioned • Plum Rosewater Gin and Tonic • Orange Blossom Moscow Mule Learn how to create floral pantry item staples to create a scrumptious and sophisticated cocktail of your own, and embark on a new culinary adventure. This garden-party eye candy also includes practical tips on where to buy edible flowers, whether to choose fresh or dried flowers, how to grow edible flowers at home, and how to use florals in other recipes.

Wild Mocktails Lottie Muir 2019-01-08 Create delicious mocktails using home-grown and foraged ingredients. Award-winning cocktail-maker and gardener Lottie Muir lends her talents to creating a wonderfully wild, and varied collection of mocktails, all using home-grown, and foraged ingredients, with a focus on low sugar and health conscious recipes. For this new repertoire of drinks, Lottie has delivered a selection of mocktails including infusions, cordials, sodas, shrubs, and tea. Try out the Iced Spring Tonic Tea, the Fruity and Flowery

Summer Mocktail, the Lemongrass Leaftini Mocktail, or the Ginger, Lemon, and Lavender Kombucha. Whatever your fancy, there is a drink to suit your mood. So, indulge guilt free, in some seriously tasty drinks.

Forage, Harvest, Feast Marie Viljoen 2018 One intrepid cook's exploration of her urban terrain In this groundbreaking collection of nearly 500 wild food recipes, celebrated New York City forager, cook, kitchen gardener, and writer Marie Viljoen incorporates wild ingredients into everyday and special occasion fare. Motivated by a hunger for new flavors and working with thirty-six versatile wild plants--some increasingly found in farmers markets--she offers deliciously compelling recipes for everything from cocktails and snacks to appetizers, entr es, and desserts, as well as bakes, breads, preserves, sauces, syrups, ferments, spices, and salts. From underexplored native flavors like bayberry and spicebush to accessible ecological threats like Japanese knotweed and mugwort, Viljoen presents hundreds of recipes unprecedented in scope. They range from simple quickweed griddle cakes with American burnweed butter to sophisticated dishes like a souffl ed tomato roulade stuffed with garlic mustard, or scallops seared with sweet white clover, cattail pollen, and sweetfern butter. Viljoen makes unfamiliar ingredients familiar by treating each to a thorough culinary examination, allowing readers to grasp every plant's character and inflection. *Forage, Harvest, Feast*--featuring hundreds of color photographs as well as cultivation tips for plants easily grown at home--is destined to become a standard reference for any cook wanting to transform wildcrafted ingredients into exceptional dishes, spices, and drinks. Eating wild food, Viljoen reminds us, is a radical act of remembering and honoring our shared heritage. Led by a quest for exceptional flavor and ecologically sound harvesting, she tames the feral kitchen, making it recognizable and welcoming to regular cooks.

World's Best Cocktails Tom Sandham 2012-10-01 *World's Best Cocktails* is an exciting global journey, providing the secrets to successful cocktail making, their history and provenance, and where to seek out the world's best bars and bartenders, from London to Long Island and beyond. Cocktail and liquor connoisseur Tom Sandham provides a comprehensive appraisal of global cocktail culture, highlighting the trends and techniques that make the finest drinks popular in their native climes and across the world. Cocktail lovers will appreciate personal tips from key bartenders such as Jim Meehan and Dale de Groff in New York and Tony Conigliaro and Salvatore Calabrese in London, while cutting-edge recent award winners point to the future with their new daring flavor combinations. At last, discerning drinkers can learn more about what to drink and where, then bring back their coolest cocktail experiences to enjoy at home.

Floral Provisions Cassie Winslow 2022-03 Sweeten your everyday meals and treats with this whimsical cookbook where flowers take a starring role. FLORAL PROVISIONS makes incorporating edible flowers into dishes and desserts an easy task - with gorgeous and delicious results. Enjoy Rose Petal French Toast, Raspberry Elderflower Scones, A Floral Cheese Board, Garden Party Layer Cake, or any of these fragrant and fabulous recipes, perfect for brunches, picnics, afternoon snacks, or celebrations. Featuring lush photography; recipes for floral pantry staples, like Jasmine Sugar and Lavender Syrup; and tips for finding edible blooms, this cookbook is the ideal gift for anyone who loves flowers, cooking, delicious treats, or all of the above.

Einstein's Dreams Alan Lightman 2011-03-02 A modern classic, *Einstein's Dreams* is a

fictional collage of stories dreamed by Albert Einstein in 1905, about time, relativity and physics. As the defiant but sensitive young genius is creating his theory of relativity, a new conception of time, he imagines many possible worlds. In one, time is circular, so that people are fated to repeat triumphs and failures over and over. In another, there is a place where time stands still, visited by lovers and parents clinging to their children. In another, time is a nightingale, sometimes trapped by a bell jar. Now translated into thirty languages, Einstein's *Dreams* has inspired playwrights, dancers, musicians, and painters all over the world. In poetic vignettes, it explores the connections between science and art, the process of creativity, and ultimately the fragility of human existence.

Wild Mocktails and Healthy Cocktails Lottie Muir 2018-01-11 Create delicious mocktails and low-sugar cocktails, using home-grown and foraged ingredients. Award-winning cocktail-maker and gardener Lottie Muir brings you another selection of wonderfully wild and flavorful concoctions from her pop-up bar, *The Midnight Apothecary*. For this new repertoire of drinks, Lottie set herself a threefold challenge: to achieve the same amount of pleasure and balance that refined sugar provides in the taste and mouth-feel of a cocktail, to create new aromatic and bitter-forward drinks, and to make delicious new mocktails for those who want to consume no or less alcohol. Lottie has uncovered what's a fad and what's here to stay as a healthy alternative to sugar and has successfully created drinks that require less sweetness and no refined sugar. Using fresh ingredients, some foraged, some grown in her roof garden, she has created delicious infusions, cordials, sodas, shrubs, bitters, teas, and tonics that can be mixed alcohol free as mocktails—try out the Cherry Blossom and Flowering Currant Cordial, the Thyme and Licorice Syrup, the Strawberry, Clover, and Meadowsweet Shrub, or the Iced Spring Tonic Tea—or added to your favorite spirits to create a magical take on old-time classics, such as the Wild Negroni or the Windfall Punch. There is the perfect drink for any time of the year and whatever your mood, so whether it is Dry January mocktails that you need, no-added-sugar fun, or the restorative powers of an indulgent cocktail, Lottie's plant-powered potions hit the right spot.

Medieval Herbal Remedies Anne Van Arsdall 2012-08-21 This book presents for the first time an up-to-date and easy-to-read translation of a medical reference work that was used in Western Europe from the fifth century well into the Renaissance. Listing 185 medicinal plants, the uses for each, and remedies that were compounded using them, the translation will fascinate medievalist, medical historians and the layman alike.

Making Wild Wines & Meads Pattie Vargas 1999-01-01 Provides recipes and instructions for beverages such as apricot wine, marigold wine, dry mead, mint metheglin, and hot cranapple punch

Copeland's Cure Natalie Robins 2009-07-22 Today, one out of every three Americans uses some form of alternative medicine, either along with their conventional (“standard,” “traditional”) medications or in place of them. One of the most controversial—as well as one of the most popular—alternatives is homeopathy, a wholly Western invention brought to America from Germany in 1827, nearly forty years before the discovery that germs cause disease. Homeopathy is a therapy that uses minute doses of natural substances—minerals, such as mercury or phosphorus; various plants, mushrooms, or bark; and insect, shellfish, and other animal products, such as *Oscilloccinum*. These remedies mimic the symptoms of the sick person and are said to bring about relief by “entering” the body's “vital force.” Many

homeopaths believe that the greater the dilution, the greater the medical benefit, even though often not a single molecule of the original substance remains in the solution. In *Copeland's Cure*, Natalie Robins tells the fascinating story of homeopathy in this country; how it came to be accepted because of the gentleness of its approach—Nathaniel Hawthorne and Henry Wadsworth Longfellow were outspoken advocates, as were Louisa May Alcott, Harriet Beecher Stowe, and Daniel Webster. We find out about the unusual war between alternative and conventional medicine that began in 1847, after the AMA banned homeopaths from membership even though their medical training was identical to that of doctors practicing traditional medicine. We learn how homeopaths were increasingly considered not to be “real” doctors, and how “real” doctors risked expulsion from the AMA if they even consulted with a homeopath. At the center of *Copeland's Cure* is Royal Samuel Copeland, the now-forgotten maverick senator from New York who served from 1923 to 1938. Copeland was a student of both conventional and homeopathic medicine, an eye surgeon who became president of the American Institute of Homeopathy, dean of the New York Homeopathic Medical College, and health commissioner of New York City from 1918 to 1923 (he instituted unique approaches to the deadly flu pandemic). We see how Copeland straddled the worlds of politics (he befriended Calvin Coolidge, Herbert Hoover, and Franklin and Eleanor Roosevelt, among others) and medicine (as senator, he helped get rid of medical “diploma mills”). His crowning achievement was to give homeopathy lasting legitimacy by including all its remedies in the Federal Food, Drug, and Cosmetic Act of 1938. Finally, the author brings the story of clashing medical beliefs into the present, and describes the role of homeopathy today and how some of its practitioners are now adhering to the strictest standards of scientific research—controlled, randomized, double-blind clinical studies.

The Herball's Guide to Botanical Drinks Michael Isted 2018-03-15 The perfect book for plant lovers, foragers, fermenters, brewers and those fascinated by the healing power of herbs, this is a collection of natural, non-alcoholic stimulants and tranquillisers to improve awareness, aid sleep, and everything in between. Trained herbalist, nutritionist, aromatherapist and drinks specialist Michael Isted has treated the worlds of fashion, art and wellbeing to his fabulous natural drinks, and now brings his delectable potions to a wider audience. This is no rarefied guide; using everyday plants such as dandelions and nettles, Michael reveals the history and processes of making drinks at home. A wonderful selection of amazing non-alcoholic drinks teach the secrets of love elixirs, sleeping draughts or brain boosters, among many others. Michael draws on his knowledge of worldwide plants to match each to a desired effect. A seasonal guide shows when and how to harvest plants, wherever you live, and by using the power of the Sun and Moon. Whether you're an active herbalist, looking for a way to live in tune with nature, or just want to try your hand at making natural drinks, this is the book for you.

Wild Sports in the Far West Friedrich Gerstäcker 1859

Fix the Pumps Darcy S. O'Neil 2010-05 *Fix the Pumps* is a historical account of the golden era of soda fountains including over 450 recipes that made soda America's most popular drink.

Wild Cocktails from the Midnight Apothecary Lottie Muir 2017-09-15 Learn how to make exquisite home-grown cocktails.

Sifting Through Clues Daryl Wood Gerber 2019-04-23 The Agatha Award–winning author of *Wreath Between the Lines* returns to the Cookbook Nook, where culinary mysteries are giving everyone food for thought . . . Book clubs from all over have descended on Crystal Cove to celebrate the library’s Book Club Bonanza week, and Jenna Hart has packed the Cookbook Nook with juicy reads and tasty cookbooks. But she’s most excited about spending an evening with the Mystery Mavens and their moveable feast, when they will go from house to house to share different culinary treats and discuss the whodunit they’re all reading. It’s all good food and fun for the savvy armchair detectives, until one of the members of the group is found murdered at the last stop on the tour. As if that weren’t enough to spoil her appetite, Jenna discovers that all the evidence points to her friend Pepper as being the guilty party. And with Pepper’s chief-of-police daughter too close to the case to be impartial, Jenna knows she’ll have to step in to help clear her friend’s name before a bitter injustice sends her to jail. Sifting through the clues, Jenna unearths any number of possible culprits, but she’ll have to cook up a new way to catch the killer before Pepper’s goose is cooked . . . Includes tasty sweet and savory recipes! Praise for Daryl Wood Gerber and the Cookbook Nook Mysteries: “There’s a feisty new amateur sleuth in town and her name is Jenna Hart. With a bodacious cast of characters, a wrenching murder, and a collection of cookbooks to die for, Daryl Wood Gerber’s *Final Sentence* is a page-turning puzzler of a mystery that I could not put down.” —Jenn McKinlay, *New York Times* bestselling author of the *Cupcake Mysteries* and *Library Lovers Mysteries* “In *Final Sentence*, the author smartly blends crime, recipes, and an array of cookbooks that all should covet in a witty, well-plotted whodunit.” —Kate Carlisle, *New York Times* bestselling author of the *Bibliophile Mysteries* “Readers will relish the extensive cookbook suggestions, the cooking primer, and the whole foodie phenomenon. Gerber’s perky tone with a multigenerational cast makes this series a good match for Lorna Barrett’s *Booktown Mystery* series . . .” —*Library Journal* “So pull out your cowboy boots and settle in for a delightful read. *Grilling the Subject* is a delicious new mystery that will leave you hungry for more.” —*Carstairs Considers Blog*

In the Face of the Sun Denny S. Bryce 2022-04-26 “Bryce excels at placing readers in a glamorous time and place...riveting and vibrant.” - Booklist Go On Girl Book Club 2021 New Author of the Year | She Reads Best Literary Historical Fiction Coming in 2022 | BookRiot 2022 Historical Fiction to Add to Your TBR Right Now | We are Bookish Historical Fiction Novels You’ll Want in Your Future | BiblioLifestyle Most Anticipated Books of 2022 | BookBub Best Books of Spring 2022 & Best Historical Fiction Books of 2022 | BookTrib Top Ten Historical Fiction Books for the Spring 2022 In this haunting novel, the author of *Wild Women and the Blues* weaves together two stories as they unfold decades apart, as a woman on the run from an abusive husband joins her intrepid aunt as they head across the country from Chicago to Los Angeles, and confront a painful and shadowy past that has reverberated across generations. 1928, Los Angeles: The newly-built Hotel Somerville is the hotspot for the city’s glittering African-American elite. It embodies prosperity and dreams of equality for all—especially Daisy Washington. An up-and-coming journalist, Daisy anonymously chronicles fierce activism and behind-the-scenes Hollywood scandals in order to save her family from poverty. But power in the City of Angels is also fueled by racism, greed, and betrayal. And even the most determined young woman can play too many secrets too far . . . 1968, Chicago: For Frankie Saunders, fleeing across America is her only escape from an abusive husband. But her rescuer is her reckless, profane Aunt Daisy, still reeling from her own shattered past. Frankie doesn't want to know what her aunt is up to so long as Daisy can get her to LA—and safety. But Frankie finds there’s no hiding from long-held secrets—or her own surprising

strength. Daisy will do whatever it takes to settle old scores and resolve the past—no matter the damage. And Frankie will come up against hard choices in the face of unexpected passion. Both must come to grips with what they need, what they've left behind—and all that lies ahead . . . “The scenes are cinematically vivid, the language fresh and vibrant, the characters complicated and real.” – Historical Novel Society “The author of *Wild Women and the Blues* is back with another historical fiction novel to dazzle and amaze.” – Book Riot “An engrossing family saga filled with heartbreak and love, victory, forgiveness, and loss, and a wonderful character study of several unforgettable women.” – All About Romance

The Monk M. G. Lewis 2021-02-09 Left at a monastery as a baby, Ambrosio grew up to be a cruel and stern monk, renowned for his sermons and piety. When a nun named Agnes goes to Ambrosio for the sacrament of confession, she admits that she is pregnant after having a long love affair with a man named Raymond. Though admissions told in confession are meant to be kept in confidence, Ambrosio turns Agnes over to the authorities in her convent for punishment. Without a trace of guilt or a second thought, Ambrosio returns to his normal life after this, unaware that he was soon to get himself into a situation that would make him empathize with Agnes. Meanwhile, Raymond, Agnes' lover, is confronted by her brother, who is angry that Raymond played a part in his sister's tarnished reputation. In order to earn support and sympathy, Raymond tells he and Agnes' elaborate love story, challenging the society's reaction to their relationship and pregnancy. Ambrosio, however, is unaware of this, nor does he think about it after he meets a beautiful woman named Matilda. Overcome with lust, Ambrosio begins an illicit affair with Matilda, breaking his vow of celibacy. Though he considers ending things with Matilda, Ambrosio finds himself addicted to her company, as Matilda helps satiate his every desire. As their relationship unfolds, however, Ambrosio finds himself longing for more and more. Committing crimes, harming others, and relying on supernatural help, the once virtuous monk is now running out of time to repent. M.G Lewis' *The Monk: A Romance* was one of the best-selling novels of its era. With romance, crime, supernatural beings, and near-death experiences, this gothic horror is a gripping and haunting narrative that has remained compelling even to modern audiences. Featuring the depiction of taboo topics, social commentary, and themes of religion and temptation, *The Monk: A Romance* is as introspective as it is eerie. This edition of *The Monk: A Romance* by M.G Lewis is now presented with a new, eye-catching cover design and is printed in a stylish font, making it both accessible and contemporary.

Mocktails Caroline Hwang 2018-10-09 This visually-driven cookbook features fabulous mocktails to satisfy any taste, occasion, or season. The 80+ drinks are based on fruits, herbs, spices, syrups—fresh ingredients and bright flavors like ginger, citrus, turmeric, berries, hibiscus, persimmon, coconut, mint, and matcha—and span refreshing options like coolers, spritzes, and juices to warming punches, toddies, and teas. Learn the building blocks of crafting a perfect drink, from the essential tools—including the shakers and strainers found in any home bar—and unique and customizable made-from-scratch simple syrups, shrubs, purees, sugars, and salts. A visual guide to mocktail necessities distills the key components to choose from to build a stellar drink: the base; some sweetness; fruits & vegetables; fresh herbs & flowers; acid; dried spices & flowers; teas & coffee; garnishes, and ice. Beautiful color photography showcases the ingredients and elements of each drink, along with the luscious finished concoction.

Wild Mocktails and Healthy Cocktails Lottie Muir 2018-12-06 Create delicious mocktails and

low-sugar cocktails, using home-grown and foraged ingredients. Includes a foreword by Jekka McVicar. Award-winning cocktail-maker and gardener Lottie Muir brings you another selection of wonderfully wild and flavourful concoctions from her pop-up bar, The Midnight Apothecary. For this new repertoire of drinks, Lottie set herself a threefold challenge: to achieve the same amount of pleasure and balance that refined sugar provides in the taste and mouth-feel of a cocktail, to create new aromatic and bitter-forward drinks, and to make delicious new mocktails for those who want to consume no, or less, alcohol. Lottie has created delicious infusions, cordials, sodas, shrubs, bitters, teas and tonics that can be mixed alcohol free as mocktails – try out the Cherry Blossom and Flowering Currant Cordial, the Thyme and Licorice Syrup, or the Iced Spring Tonic Tea – or added to your favourite spirits to create a magical take on old-time classics, such as the Wild Negroni or the Windfall Punch. There is the perfect drink for any time of the year and whatever your mood, so whether it is Dry January mocktails that you need, no-added-sugar fun, or the restorative powers of an indulgent cocktail, Lottie's plant-powered potions hit the right spot.

The Condition of the Working-class in England in 1844 Friedrich Engels 1892

Wild Cocktails from the Midnight Apothecary Lottie Muir 2015-04-01 Learn how to make exquisite home-grown cocktails. Lottie Muir is the creator of the Midnight Apothecary pop-up cocktail bar, set in a roof garden in the heart of London, where she also grows many of the ingredients for her mixes. On Saturday nights she sheds her gardening gloves and dons her apron to become the Cocktail Gardener mixologist. Moving from flowerbed to bar, she rustles up seasonal plant-powered cocktails, using infusions and garnishes made with the harvest from her garden, and from foraging trips nearby. Starting with the gardening basics of *Growing Your Own Cocktail Cabinet*, Lottie explains what botanicals you will need year-round for infusions and garnishes. She then gives options for edible flowers, planting design (including a plan for windowsill planting), and tips on getting the best from your growing space. There are also foraging tips if you want to venture further than your backyard. The Cocktails section includes an introduction to basic equipment and techniques, as well as explaining how to make and use infusions and syrups, and offering suggestions for garnishes. The Recipes section includes over 100 recipes for infusions, syrups, aperitifs, bitters, and flavored liqueurs, as well as Garden Cocktails, Foraged Cocktails, and Mocktails and Restorative Cocktails. With delicious drinks such as the Gorgeous Gorse Collins, Wild Cherry Rye Manhattan, and a Lavender-infused Limoncello with strawberries and cream float, you will appreciate the flavors of the garden and the wild, with the kick of a cocktail.