

## Tequila A Natural And Cultural History

An encyclopedia guide to the thousand-year history and dynamic future of the distillation of whiskey, vodka, gin, rum, brandy, and more.

The United States and Mexico's shared environment extends far beyond the political line. For instance, it comprises the plant and animal species whose natural distributions extend deep into each nation along with the waters in rivers and aquifers that support ecosystem function far removed from the border. Conservation of Shared Environments presents a broad perspective on the ecological, social and political challenges of conserving biodiversity across the U.S.-Mexico border. Covering topics as diverse as wildlife and grassland preservation, water rights, ecosystem services, indigenous peoples, and the ecological consequences of border security, the contributors illustrate collaborative, transboundary efforts to overcome cross-border conservation challenges. This volume offers scientific analysis as well as insight for bridging gaps between researchers, policymakers, and the public. For more information on this and other volumes in the series, visit The Edge Web site.

This volume contains relevant and pressing issues in the law, policy, and the practice of art and cultural heritage protection.

"Tequila is my soul mate," Lucinda Hutson exclaims. "Mexico in a bottle, its flavor is as melodic to the mouth as a mariachi tune is to the ear—bold, spicy, and full of life!" For nearly forty years, Lucinda has trekked through tequila country, distilling adventures and knowledge to present them to enthusiastic readers around the world. Her 1995 book *Tequila! Cooking with the Spirit of Mexico* helped usher in the boom that transformed the tequila industry. Now in ¡Viva Tequila! she returns to her lifelong passion, bringing us deeper into the traditions and vibrant present of Mexico, and creates fabulous, flavorful recipes for drinks and dishes made with Mexico's agave spirits. ¡Viva Tequila! begins with a lively tour of the history and culture of spirits made from the miraculous maguey—pulque, mezcal, and tequila. Lucinda follows her chosen elixir from fields of blue agave, to distilleries both family-owned and internationally operated, to the bewildering array of brands now available in the market. She offers advice on how to host a tequila tasting, discover your favorites, and stock your home cantina. With imaginative garnishes and presentations, and inspiration drawn from her travels throughout Mexico, Lucinda presents recipes for dozens of drinks featuring favorite Mexican libations, while also highlighting mezcal and tequila in new and bright ways that go far beyond the ubiquitous margarita. And because no fiesta is complete without festive food, Lucinda shows you how to use agave spirits in delightful dishes that feature fresh produce, fragrant herbs, and chiles picantes, prepared with techniques from Mexico's kitchen. For occasions ranging from lavish buffets to morning meriendas, leisurely afternoon tardeadas, last-minute happy hours, or dessert socials, you'll find original recipes and traditional ones, some of which Lucinda has altered with contemporary touches, that are sure to please every palate.

"The Oxford Companion to Spirits and Cocktails presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars"--

The volume on Industrial Crop Breeding will be part of the series, Handbook of Plant Breeding. This volume will focus on the emerging area of plant breeding for sustainable production of transportation fuels and bio based products using the current advances in the field. The book is scheduled to consist of a total number of 30 chapters divided into four sections. The sections will emphasize crops being considered for different challenge areas including oil crops for biodiesel; sugar, starch and cellulosic crops for biofuel; crops for bio products and issues and future prospects. A chapter introducing the first three sections will also be included. Outstanding scientists for each crop species are proposed as senior authors, who may invite co-authors to contribute part of a chapter to provide additional expertise or perspective. The proposed authors will represent various national and international institutions to get a more diverse view on the topic and somehow get a global view on the common issues that researchers on industrial crops are facing. The book will comprise primarily of specific issues, available germplasm, breeding techniques, and potential geographical areas of production pertaining to individual crops being considered for industrial uses. We hope to encourage the proposed authors of new crops to provide an estimate of the crop readiness for commercial development and discuss the limitations. This book will be of interest and envisioned to serve as an updated reference to researchers in both academic and industrial setting, to students and teachers of plant breeding and to policy makers who are looking for alternative solutions to dependency on imported petroleum products.

-Produced in nine Mexican states, mezcal has gained popularity among north-of-the-border cocktailians who have come to appreciate the complexity and tradition of this smoky, flavorful spirit. Mezcal can be made from any of fifty varieties of agave that are often harvested in the wild, and always roasted prior to fermentation, then ground with stones and animal power, and distilled in clay or copper pots. It is truly the most artisanal of spirits. The varieties of agave and the variations in manufacturing processes yield complexities not found in mezcal's more common cousin, tequila (which by law is made only from blue agave). For these reasons, enthusiasts make cogent arguments that mezcal is more akin to wine, with considerations such as varietals and terroir coming into play. Not to mention that the majority of this that's spirit available in the US is still produced using small-batch methods handed down for centuries. Mezcal brings you a smartly written and beautifully produced primer on mezcal history and production, as a well as a guide to twenty-plus of the most common agave varietals used in production, and a tasting guide, complete with room for your own notes. It doesn't stop there, though: the expertly curated recipe section offers up a selection of over forty craft cocktails that take advantage of mezcal's unique qualities. Throughout, author Emma Janzen, the digital editor at Imbibe magazine and a mezcal devotee, busts mezcal myths, unravels its mysteries, interviews producers, before disclosing tasting tips readers won't find elsewhere---

"Biography and literary criticism of ecologist and author Gary Paul Nabhan (b. 1952)"--Provided by publisher.

A celebration of all that is neat about tequila. Following hot on the heels of whisky, vodka and gin, tequila has become the latest spirit to be revolutionised, gentrified, and beautified in the last ten years. Every day a new small-batch, craft, artisan, tequila brand opens its doors to a loyal and thirsty following of blue agave lovers desperate to get their hands on this nectar of the Aztec gods. The days of slammin' and shootin' shots with a lick of salt and a suck of lemon have passed, and replaced by a definitive twenty-first century glow-up, swapping shot glasses for champagne flutes. Indeed, there is a lot more to tequila than meets the eye, and *The Little Book of Tequila* has researched itself into sweet oblivion to give its readers more than an eyeful of this mysterious and delicious spirit. "A little tequila, sunshine and tacos never hurt anybody." Ron Woodroof (played by Matthew McConaughey), Dallas Buyers Club, 2013, as seen on IMDB.com. In 2019, the United States bought more than 240,000,000 bottles of tequila, approximately 80 per cent of the world's total supply. The top five states that consumed the most tequila were, you guessed it, Nevada, Colorado, Arizona, California, and Maryland.

Experience the distinct flavor of a thriving desert enclave with Old West roots and an artsy spirit. Inside Moon Tucson you'll find: The top sights and unique experiences: Visit remnants of ancient cultures or browse galleries of Pueblo art. Tour Mission San Xavier del Bac, stroll through Tucson's El Presidio Historic District, and see artifacts from the Old West in a ghost town Get a taste of the city: Eat traditional chiles rellenos and fresh handmade tortillas or try a Sonoran hot dog with all the fixings. Dance to live music and check out the street vendors at downtown's Second Saturdays, sip habanero-infused vodka, and stargaze at an astronomy bar Ideas for recreation like hiking, biking, or horseback riding among the saguaro cacti, or stopping at a resort for a round of golf or a spa day Local insight from Tucson

resident Tim Hull Extensive coverage of the Santa Cruz Valley, the Border Region, and Southeastern Arizona: Go deep into Kartchner Caverns, hike the Huachuca Mountains, or kick back at a historic saloon in Tombstone Honest advice on when to go, where to stay, how to get there, and how to get around Maps and Tools like background information on the landscape, history, culture, plus full-color photos and easy-to-read maps With Moon Tucson's practical tips and local know-how, you can experience the best of this Southwest destination. Exploring the area? Try Moon Arizona & the Grand Canyon or Moon Santa Fe, Taos & Albuquerque. Hitting the road? Try Moon Southwest Road Trip.

The author, a scientist, shares four stories of "cross-pollination"--tales of his inspirations and movements as a researcher, a creative artist, and a citizen of the American Southwest. Original.

A collection of essays explores the impact of indigenous cultures with stable communities on the conservation of biological diversity in natural habitats

New in paperback Spring 2004, this is an indispensable guide to agaves. The uses of agaves are as many as the arts of man have found it convenient to devise. At least two races of man have invaded Agaveland during the last ten to fifteen thousand years, where, with the help of agaves, they contrived several successive civilizations. The region of greatest use development is Mesoamerica. Here the great genetic diversity in a genus rich in use potential came into the hands of several peoples who developed the main agricultural center of the Americas. Perhaps, as the Aztec legends suggest, it was the animals that first showed man the edibility of agave. Evolution in use ranges all the way from the coincidental and spurious, through tool and food-drink subsistence with mystical overlay, to the practical specialties of modern industry and art. The historic period of agave will be outlined here as briefly as that complicated development will allow.

The name maguey refers to various forms of the agave and furcraea genus, also sometimes called the century plant. The fibers extracted from the leaves of these plants are spun into fine cordage and worked with a variety of tools and techniques to create textiles, from net bags and hammocks to equestrian gear. In this fascinating book, Kathryn Rousso, an accomplished textile artist, takes a detailed look at the state of maguey culture, use, and trade in Guatemala. She has spent years traveling in Guatemala, highlighting maguey workers' interactions in many locations and blending historical and current facts to describe their environments. Along the way, Rousso has learned the process of turning a raw leaf into beautiful and useful textile products and how globalization and modernization are transforming the maguey trade in Guatemala. Featuring a section of full-color illustrations that follow the process from plant to weaving to product, Maguey Journey presents the story of this fiber over recent decades through the travels of an impassioned artist. Useful to cultural anthropologists, ethnobotanists, fiber artists, and interested travelers alike, this book offers a snapshot of how the industry stands now and seeks to honor those who keep the art alive in Guatemala.

Hyunhee Park offers the first global historical study of soju, the distinctive distilled drink of Korea. Searching for soju's origins, Park leads us into the vast, complex world of premodern Eurasia. She demonstrates how the Mongol conquests of the thirteenth and fourteenth centuries wove together hemispheric flows of trade, empire, scientific and technological transfer and created the conditions for the development of a singularly Korean drink. Soju's rise in Korea marked the evolution of a new material culture through ongoing interactions between the global and local and between tradition and innovation in the adaptation and localization of new technologies. Park's vivid new history shows how these cross-cultural encounters laid the foundations for the creation of a globally connected world.

Sofia comes from a family of storytellers. Here are her tales of growing up in the barrio in McAllen, Texas, full of the magic and mystery of family traditions: making Easter cascarones, celebrating el Dia de los Muertos, preparing for quinceañera, rejoicing in the Christmas nacimiento, and curing homesickness by eating the tequila worm. When Sofia is singled out to receive a scholarship to boarding school, she longs to explore life beyond the barrio, even though it means leaving her family to navigate a strange world of rich, privileged kids. It's a different mundo, but one where Sofia's traditions take on new meaning and illuminate her path.

This three-volume encyclopedia on the history of American food and beverages covers topics ranging from early American Indian foods to mandatory nutrition information at fast food restaurants.

Shortlisted for the 2019 Booker Prize Named a Best Book of the Year by Bookpage, NPR, Washington Post, and The Economist A moving novel on the power of friendship in our darkest times, from internationally renowned writer and speaker Elif Shafak. In the pulsating moments after she has been murdered and left in a dumpster outside Istanbul, Tequila Leila enters a state of heightened awareness. Her heart has stopped beating but her brain is still active-for 10 minutes 38 seconds. While the Turkish sun rises and her friends sleep soundly nearby, she remembers her life-and the lives of others, outcasts like her. Tequila Leila's memories bring us back to her childhood in the provinces, a highly oppressive milieu with religion and traditions, shaped by a polygamous family with two mothers and an increasingly authoritarian father. Escaping to Istanbul, Leila makes her way into the sordid industry of sex trafficking, finding a home in the city's historic Street of Brothels. This is a dark, violent world, but Leila is tough and open to beauty, light, and the essential bonds of friendship. In Tequila Leila's death, the secrets and wonders of modern Istanbul come to life, painted vividly by the captivating tales of how Leila came to know and be loved by her friends. As her epic journey to the afterlife comes to an end, it is her chosen family who brings her story to a buoyant and breathtaking conclusion.

Agave dates back to the Aztec civilization as an important crop in Mexico. Since the 1600s, the people of western Mexico have cultivated blue agave from the red volcanic soil that blankets the region, to make what we know as tequila. The Spirit of Tequila celebrates the tradition, culture, and myth of this iconic drink. Joel Salcido traveled across the state of Jalisco capturing images of distilleries and artisanal tequileras, including blue agave fields at sunset, the agave's pineapple-like centers (piñas), elegantly shadowed barrel rooms (añejos), and, of course, the agave farmers themselves. Nearly ninety photographs, taken with a medium format camera—some in full-color, some in duotone—reveal not only the tequila making process but also the region's traditions of culture and religion. Haunting and beautiful, a church spire is juxtaposed with a firework celebration in honor of the Virgen de Guadalupe. A Mexican charro rides through the streets of Arandas. Near Atotonilco, a horse pulls a traditional plow through the fields to irrigate. Exploring the rooms and techniques hidden in the distilleries of legendary tequilas Herradura, Sauza, Jose Cuervo, Don Julio, and others, The Spirit of Tequila celebrates a craft that is rooted deep in the culture of Mexico.

Once little more than party fuel, tequila has graduated to the status of fine sipping spirit. How the Gringos Stole Tequila traces the spirit's evolution in America from frat-house firewater to luxury good. But there's more to the story than tequila as upmarket drinking trend. Author Chantal Martineau spent several years immersing herself in the world of tequila -- traveling to visit distillers and agave farmers in Mexico, meeting and tasting with leading experts and mixologists around the United States, and interviewing academics on either side of the border who have studied the spirit. The result is a book that offers readers a glimpse into the social history and ongoing impact of this one-of-a-kind drink. It addresses issues surrounding the sustainability of the limited resource that is agave, the preservation of traditional production methods, and the agave advocacy movement that has grown up alongside the spirit's swelling popularity. In addition to discussing the culture and politics of Mexico's most popular export, this book also takes readers on a colorful tour of the country's Tequila Trail, as well as introducing them to the mother of tequila: mezcal.

Original studies address key aspects of the conservation and biodiversity of plants. Articles are all peer-reviewed primary research papers, contributed by leading biodiversity researchers from around the world. Collectively, these articles provide a snapshot of the major issues and activities in global plant conservation. Many of the articles can serve as excellent case studies for courses in ecology, restoration, biodiversity, and conservation.

Alcohol and drugs play a significant role in society, regardless of socioeconomic class. This encyclopedia looks at the history of all drugs in North America, including alcohol, tobacco, prescription drugs, cannabis, cocaine, heroin, methamphetamine, and even chocolate and caffeinated drinks.

Food.

The array of bottles is impressive, their contents finely tuned to varied tastes. But they all share the same roots in Mesoamerica's natural bounty and human culture. The drink is tequila—more properly, mescal de tequila, the first mescal to be codified and recognized by its geographic origin and the only one known internationally by that name. In ¡Tequila! A Natural and Cultural History, Ana G. Valenzuela-Zapata, the leading agronomist in Mexico's tequila industry, and Gary Paul Nabhan, one of America's most respected ethnobotanists, plumb the myth of tequila as they introduce the natural history, economics, and cultural significance of the plants cultivated for its production. Valenzuela-Zapata and Nabhan take you into the agave fields of Mexico to convey their passion for the century plant and its popular by-product. In the labor-intensive business of producing quality mescal, the cultivation of tequila azul is maintained through traditional techniques passed down over generations. They tell how jimadores seek out the mature agaves, strip the leaves, and remove the heavy heads from the field; then they reveal how the roasting and fermentation process brings out the flavors that cosmopolitan palates crave. Today in Oaxaca it's not unusual to find small-scale mescal-makers vending their wares in the market plaza, while in Jalisco the scale of distillation facilities found near the town of Tequila would be unrecognizable to old José Cuervo. Valenzuela-Zapata and Nabhan trace tequila's progress from its modest beginnings to one of the world's favored spirits, tell how innovations from cross-cultural exchanges made fortunes for Cuervo and other distillers, and explain how the meteoric rise in tequila prices is due to an epidemic—one they predicted would occur—linked to the industry's cultivation of just one type of agave. The tequila industry today markets more than four hundred distinct products through a variety of strategies that heighten the liquor's mystique, and this book will educate readers about the grades of tequila, from blanco to añejo, and marks of distinction for connoisseurs who pay up to two thousand dollars for a bottle. ¡Tequila! A Natural and Cultural History will feed anyone's passion for the gift of the blue agave as it heightens their appreciation for its rich heritage.

Italy has grappa, Russia has vodka, Jamaica has rum. Around the world, certain drinks—especially those of the intoxicating kind—are synonymous with their peoples and cultures. For Mexico, this drink is tequila. For many, tequila can conjure up scenes of body shots on Cancún bars and coolly garnished margaritas on sandy beaches. Its power is equally strong within Mexico, though there the drink is more often sipped rather than shot, enjoyed casually among friends, and used to commemorate occasions from the everyday to the sacred. Despite these competing images, tequila is universally regarded as an enduring symbol of lo mexicano. ¡Tequila! Distilling the Spirit of Mexico traces how and why tequila became and remains Mexico's national drink and symbol. Starting in Mexico's colonial era and tracing the drink's rise through the present day, Marie Sarita Gaytán reveals the formative roles played by some unlikely characters. Although the notorious Pancho Villa was a teetotaler, his image is now plastered across the labels of all manner of tequila producers—he's even the namesake of a popular brand. Mexican films from the 1940s and 50s, especially Western melodramas, buoyed tequila's popularity at home while World War II caused a spike in sales within the whisky-starved United States. Today, cultural attractions such as Jose Cuervo's Mundo Cuervo and the Tequila Express let visitors insert themselves into the Jaliscan countryside—now a UNESCO-protected World Heritage Site—and relish in the nostalgia of pre-industrial Mexico. Our understanding of tequila as Mexico's spirit is not the result of some natural affinity but rather the cumulative effect of U.S.-Mexican relations, technology, regulation, the heritage and tourism industries, shifting gender roles, film, music, and literature. Like all stories about national symbols, the rise of tequila forms a complicated, unexpected, and poignant tale. By unraveling its inner workings, Gaytán encourages us to think critically about national symbols more generally, and the ways in which they both reveal and conceal to tell a story about a place, a culture, and a people. In many ways, the story of tequila is the story of Mexico.

Ethnographies of law are historically associated with anthropology and the study of far-away places and people. In contrast, this volume underscores the importance of ethnographic research in analyzing law in all societies, particularly complex developed nations. By exploring recent ethnographic research by socio-legal scholars across a range of disciplines, the volume highlights how an ethnographic approach helps in appreciating the realities of legal pluralism, the subtle contradictions in any legal system and how legal meaning is constantly reproduced on the ground through the cultural frames and practices of peoples' everyday lives.

No industry in the world employs more people or is the world's largest foreign currency earner than tourism. Long billed as the cleanest industry for developing countries to invest in, tourism seems to offer everyone involved a positive experience. This is the official line, anyway. In truth, the reality is much more complex. For The Final Call Hickman travels the world on a range of holidays and finds that behind the sunny facade of pools, smiling locals, sightseeing trips and exquisite cuisine is an ugly reality and it is spreading unchecked to all corners of the globe. But none of us are going to stop holidaying and at the heart of this is a heartfelt attempt to discover the best way to holiday wherever you are.

Aguardente, chicha, pulque, vino—no matter whether it's distilled or fermented, alcohol either brings people together or pulls them apart. Alcohol in Latin America is a sweeping examination of the deep reasons why. This book takes an in-depth look at the social and cultural history of alcohol and its connection to larger processes in Latin America. Using a painting depicting a tavern as a metaphor, the authors explore the disparate groups and individuals imbibing as an introduction to their study. In so doing, they reveal how alcohol production, consumption, and regulation have been intertwined with the history of Latin America since the pre-Columbian era. Alcohol in Latin America is the first interdisciplinary study to examine the historic role of alcohol across Latin America and over a broad time span. Six locations—the Andean region, Argentina, Brazil, Chile, Guatemala, and Mexico—are seen through the disciplines of anthropology, archaeology, art history, ethnohistory, history, and literature. Organized chronologically beginning with the pre-colonial era, it features five chapters on Mesoamerica and five on South America, each focusing on various aspects of a dozen different kinds of beverages. An in-depth look at how alcohol use in Latin America can serve as a lens through which race, class, gender, and state-building, among other topics, can be better understood, Alcohol in Latin America shows the historic influence of alcohol production and consumption in the region and how it is intimately connected to the larger forces of history.

This book reviews the history, current state of knowledge, and different research approaches and techniques of studies on interactions between humans and plants in an important area of

agriculture and ongoing plant domestication: Mesoamerica. Leading scholars and key research groups in Mexico discuss essential topics as well as contributions from international research groups that have conducted studies on ethnobotany and domestication of plants in the region. Such a convocation will produce an interesting discussion about future investigation and conservation of regional human cultures, genetic resources, and cultural and ecological processes that are critical for global sustainability.

"Previously unpublished, the research presented here retains its relevance today, and the photographs offer a fascinating glimpse at a traditional world that has now almost vanished."--BOOK JACKET.

"Bishop-Stall insists that hangovers... [are] worthy of a cure. After years of dogged research around the globe, he finds one — just in time for the holidays." —Washington Post "[An] irreverent, well-oiled memoir... Bishop-Stall packs his book with humorous and enlightening asides about alcohol." —The Wall Street Journal One intrepid reporter's quest to learn everything there is to know about hangovers, trying all of the cures he can find and explaining how (and if) they work, all so rest of us don't have to. We've all been there. One minute you're fast asleep, and in the next you're tumbling from dreams of deserts and demons, into semi-consciousness, mouth full of sand, head throbbing. You're hungover. Courageous journalist Shaughnessy Bishop-Stall has gone to the front lines of humanity's age-old fight against hangovers to settle once and for all the best way to get rid of the aftereffects of a night of indulgence (short of not drinking in the first place). Hangovers have plagued human beings for about as long as civilization has existed (and arguably longer), so there has been plenty of time for cures to be concocted. But even in 2018, little is actually known about hangovers, and less still about how to cure them. Cutting through the rumor and the myth, Hungover explores everything from polar bear swims, to saline IV drips, to the age-old hair of the dog, to let us all know which ones actually work. And along the way, Bishop-Stall regales readers with stories from humanity's long and fraught relationship with booze, and shares the advice of everyone from Kingsley Amis to a man in a pub.

A bitters-making handbook with a beautiful, botanical difference; three scientists present the back-stories and exciting flavours of plants from around the globe, in a range of tasty, healthy tinctures.

With its unique aroma and heady buzz—the perfect accompaniment to even the spiciest tacos—tequila has won its way into drinkers' hearts worldwide. There are few places on earth besides Mexico that have the climate and terrain to evolve the agave plant that makes tequila—and there are even fewer people who have the patience to wait the seven years or more that it takes “the tree of marvels” to grow. In this book, Ian Williams presents a lively history of this potent and popular drink. Beginning with pulque, the drink fermented by the Mayans, Olmecs, and Aztecs and reserved for pregnant women and priests—and their sacrifices—he traces how the Mexicans distilled tequila and mezcal (mescal) and began its heady surge into global popularity. From twenty-year añejos to giggle-inducing margaritas to the bravado—and regret—of that round of shots, he offers a history as gripping as the drink itself. Williams visits countless tequila producers, distributors, and connoisseurs to tell the story of how tequila started in the agave lands of Mexico, became an icon of youthful inebriation, and developed, today, into a truly artisanal product drawing the most discerning drinkers. Peppered throughout are illustrations that capture tequila's Mexican heritage and commercial image. Including recipes for tequila-based cocktails, as well as advice on the buying, storing, tasting, and serving of tequila, this history will delight any beverage aficionado or anyone interested in the history of Mexico and its culinary riches.

Alcohol consumption goes to the very roots of nearly all human societies. Different countries and regions have become associated with different sorts of alcohol, for instance, the “beer culture” of Germany, the “wine culture” of France, Japan and saki, Russia and vodka, the Caribbean and rum, or the “moonshine culture” of Appalachia. Wine is used in religious rituals, and toasts are used to seal business deals or to celebrate marriages and state dinners. However, our relation with alcohol is one of love/hate. We also regulate it and tax it, we pass laws about when and where it's appropriate, we crack down severely on drunk driving, and the United States and other countries tried the failed “Noble Experiment” of Prohibition. While there are many encyclopedias on alcohol, nearly all approach it as a substance of abuse, taking a clinical, medical perspective (alcohol, alcoholism, and treatment). The SAGE Encyclopedia of Alcohol examines the history of alcohol worldwide and goes beyond the historical lens to examine alcohol as a cultural and social phenomenon, as well—both for good and for ill—from the earliest days of humankind.

"Farming and the Fate of Wild Nature addresses an urgent and complex issue facing communities throughout the world: the need for heightened land stewardship and conservation in an era of diminishing natural resources. This book takes up where its predecessor, the award-winning Farming with the Wild left off. Featuring a wide-range of in-depth essays, articles, and other materials by authors such as Wendell Berry, Michael Pollan, Barbara Kingsolver, Ted Williams, and Rick Bass, this book persuasively demonstrates that farm and ranch operations that coexist with wild nature are necessary to sustain biodiversity and beauty on the landscape."--Publisher's website.

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