

By Thomas W Parsons

Watercolors illustrate more than sixty varieties of roses, and are accompanied by descriptions of each plants characteristics

Plum Winter and her two best friends sneak into an influencers-only festival event on a private island in the Caribbean, only to discover that a killer is in their midst.

"From the James Beard Award-winning author of *Bitters and Amaro* comes this poignant, funny, and often elegiac exploration of the question, *What is the last thing you'd want to drink before you die?*, with bartender profiles, portraits, and cocktail recipes"--

Featuring more than 100 recipes, *Amaro* is the first book to demystify the ever-expanding, bittersweet world, and is a must-have for any home cocktail enthusiast or industry professional. The European tradition of making bittersweet liqueurs--called amari in Italian--has been around for centuries. But it is only recently that these herbaceous digestifs have moved from the dusty back bar to center stage in the United States, and become a key ingredient on cocktail lists in the country's best bars and restaurants. Lucky for us, today there is a dizzying range of amaro available—from familiar favorites like Averna and Fernet-Branca, to the growing category of regional, American-made amaro. Starting with a rip-roaring tour of bars, cafés, and distilleries in Italy, amaro's spiritual home, Brad Thomas Parsons—author of the James Beard and IACP Award–winner *Bitters*—will open your eyes to the rich history and vibrant culture of amaro today. With more than 100 recipes for amaro-centric cocktails, DIY amaro, and even amaro-spiked desserts, you'll be living (and drinking) *la dolce vita*.

Indulge your thirst for new ways to enjoy tequila and mezcal with 60+ recipes for agave cocktails from a James Beard Award–nominated author and New York Times spirits writer. From riffs on classics such as the Mezcal Mule and Oaxaca Old-Fashioned to new favorites such as Naked and Famous or Smoke and Ice, discover how to use mezcal and tequila to create cocktails in nearly every classic cocktail formula—from flip to sour to highball—that highlight the smoky, edgy flavors of these unique and popular spirits. Robert Simonson, author of *The Old-Fashioned* and *The Martini Cocktail*, covers a broad range of flavors with doable, delicious recipes that are easy to assemble, most only requiring three or four ingredients. This comprehensive, straightforward guide is perfect for tequila and mezcal enthusiasts looking for creative ways to enjoy agave spirits more often and in more varied ways—or for anyone who just likes to drink the stuff.

Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you're a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, *Bitters* has a dozen recipes for customized blends--ranging from Apple to

Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters' diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman's manifesto, *Bitters* is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.

Covering algorithms and data structure analysis using the PASCAL language, this text may be used to follow up an introductory course on PASCAL programming. It describes recent algorithms of note. Chapters on pattern matching, text compression and random numbers serve as case studies in which some of the algorithms seen earlier find application.

Incidents and Experiences in the Life of Thomas W. Parsons, Written by Himself
Incidents & Experiences in the Life of Thomas W. Parsons, from 1826 to 1900
Thomas W. Parsons
Incidents and Experiences in the Life of Thomas W. Parsons
Written by Himself ...
Incidents and Experiences in the Life of Thomas W. Parsons
The First Ten Cantos of the Inferno ...
Newly Translated Into English Verse [by Thomas W. Parsons].
Thomas W. Parsons. January 24, 1907. -- Committed to the Committee of the Whole House and Ordered to be Printed
Introduction to Compiler Construction
W. H. Freeman
Thomas W. Parsons. February 7, 1907. -- Ordered to be Printed
Bitters
A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas
Ten Speed Press

From a prize-winning historian, a new portrait of an extraordinary activist and the turbulent age in which she lived
Goddess of Anarchy recounts the formidable life of the militant writer, orator, and agitator Lucy Parsons. Born to an enslaved woman in Virginia in 1851 and raised in Texas-where she met her husband, the Haymarket "martyr" Albert Parsons-Lucy was a fearless advocate of First Amendment rights, a champion of the working classes, and one of the most prominent figures of African descent of her era. And yet, her life was riddled with contradictions-she advocated violence without apology, concocted a Hispanic-Indian identity for herself, and ignored the plight of African Americans. Drawing on a wealth of new sources, Jacqueline Jones presents not only the exceptional life of the famous American-born anarchist but also an authoritative account of her times-from slavery through the Great Depression.

To Kill a Mockingbird meets One Crazy Summer in this powerful, bittersweet debut about one girl's journey to reconnect with her mother and learn the truth about her father in the tumultuous times of the Jim Crow South. "Timely, captivating, and lovely. So glad this book is in the world." --Jacqueline Woodson, author of *Brown Girl Dreaming*
In the small town of Alcolu, South Carolina, in 1944, 12-year-old Ella spends her days fishing and running around with her best friend Henry and cousin Myrna. But life is not always so sunny for Ella, who gets bullied for her light skin tone and whose mother is away pursuing a jazz singer dream in Boston. So Ella is ecstatic when her mother invites her to visit for Christmas. Little does she expect the truths she will discover

about her mother, the father she never knew and her family's most unlikely history. And after a life-changing month, she returns South and is shocked by the news that her schoolmate George has been arrested for the murder of two local white girls. Bittersweet and eye-opening, *How High the Moon* is a timeless novel about a girl finding herself in a world all but determined to hold her down.

Distillery Cats contains the whimsical tales of working cats in distilleries around the world, with charming illustrations of the beloved mousers. *Distillery Cats* cheekily tells the tale of the historical role of these spirited cats and their evolution from organic pest control to current brand ambassadors. James Beard Award-winning author (and noted cat enthusiast) Brad Thomas Parsons profiles 30 of the world's most adorable and lovable distillery cats, featuring "interviews," a hand-drawn portrait of each cat, plus trading card-style stat sheets with figures like "super-power" and "mice killed." Featuring 15 cocktail recipes to enjoy while you page through, *Distillery Cats* is a quirky but essential addition to any cat or spirits lover's bookshelf.

Discover how to achieve your dream home on an affordable budget using these inspiring pictures, practical tips, and easy-to-implement tutorials. Most of us don't live in a dream home that was custom built to suit our tastes. We have to work with a house that brings its own style, quirks, and personality to the table. But imagine walking into this house, but it's perfectly designed and decorated with your style in mind—a home that fits you like a well-tailored outfit and yet is as comfy as your favorite pair of pajamas. What would that home look like exactly? How would it feel to live in a home styled specifically for you? The truth is, every home should feel like a custom home and not have to break the bank. In *Feels Like Home*, DIY makeover queen Marian Parsons (a.k.a. Miss Mustard Seed) teaches you what she's learned over the years, sharing budget-friendly practical tips that will inspire you to change your space from "blah" to beautiful, from a builder-grade to character-rich home. Each chapter will guide you through detailed, easy-to-implement tutorials for projects, makeovers, decorating ideas, and tips for handling common challenges. Special note-taking spaces are also included for recording your own design ideas. Room by room, you will be empowered to transform your house into the home of your dreams!

Soldiers that fly! Tanks that fly! Cruisers that . . . sink! What Fight Have Been My Tank Is Fight! contains a humorous and exciting examination of twenty real inventions from World War II that never saw the light of day. Each entry includes full technical details, a complete development history, in-depth analysis, and a riveting fictionalized account of the invention's success or failure on the battlefield. Lavish color artwork and technical illustrations are falling from the pages of this book like toenails from a trench foot. Dive under the Atlantic in the turreted U-Cruiser, or rule its surface from an aircraft carrier made out of ice. Shred bomber formations in a high-performance flying wing fighter and then rocket to your untimely end from the cockpit of your very own suicide missile. We've got a pair of German armored land vehicles for you that are so large they had to be powered by naval engines! *My Tank Is Fight!* delivers the thrilling action of the Second World War as it might have been with a touch of humor and a lack of class. Only the slow-witted are reading this anywhere other than in line at the cash register. Ask an adult to help you if you're still not sure you want to buy the book.

First published in 1985: The principle reason for publishing this book is to put together current knowledge about the actions of luteinizing hormone in a single volume.

