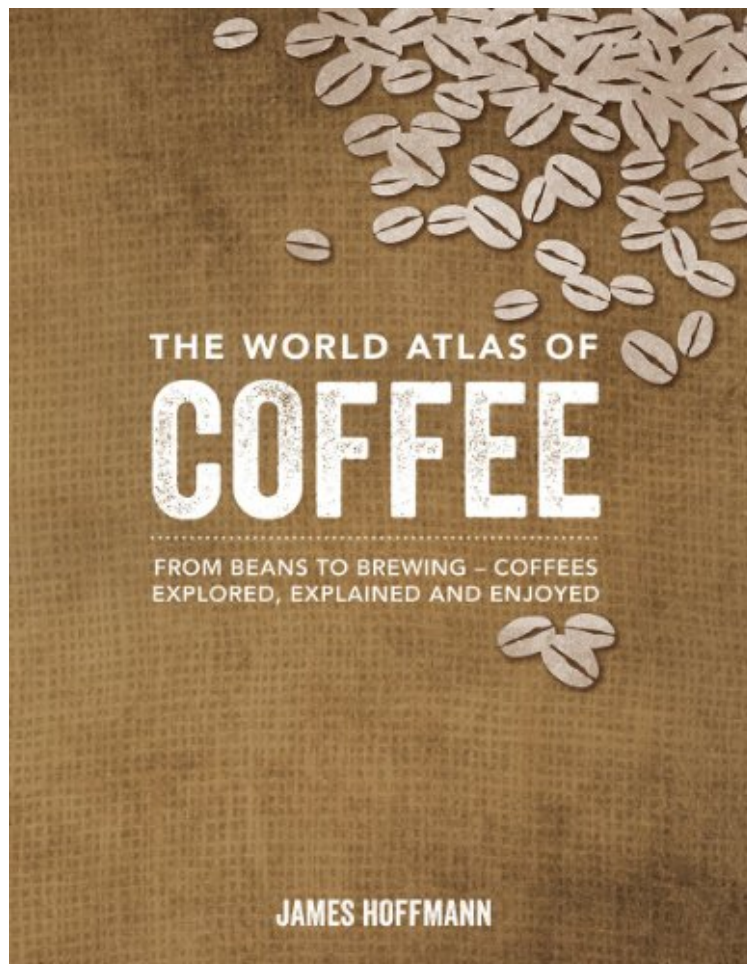


[Download free pdf] The World Atlas of Coffee: From Beans to Brewing -- Coffees Explored, Explained and Enjoyed

## The World Atlas of Coffee: From Beans to Brewing -- Coffees Explored, Explained and Enjoyed

*James Hoffmann*

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**James Hoffmann : The World Atlas of Coffee: From Beans to Brewing -- Coffees Explored, Explained and Enjoyed** before purchasing it in order to gage whether or not it would be worth my time, and all praised The World Atlas of Coffee: From Beans to Brewing -- Coffees Explored, Explained and Enjoyed:

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different situations to help you communicate with your coffee. Very good overall read, would advise to anyone who is in to coffee. 0 of 0 people found the following review helpful. I recommend it as a starter. By Paul V. McDowell A good reference book, if incomplete. I wish they had more on Vietnam's recent rise.

Professionals and enthusiasts alike will love this beautiful book by James Hoffmann. From overviews of the world's most vibrant coffee-growing regions, to step-by-step brewing tutorials, the content is educational, thought-provoking, and substantial. I've already recommended this book to Barista Magazine readers countless times. -- Sarah Allen, Editor Barista Magazine A beautiful world guide to the brown bean. Taking the reader on a global tour of coffee-growing countries, *The World Atlas of Coffee* presents the bean in full-color photographs and concise, informative text. It shows the origins of coffee -- where it is grown, the people who grow it; and the cultures in which coffee is a way of life -- and the world of consumption -- processing, grades, the consumer and the modern culture of coffee. Plants of the genus *Coffea* are cultivated in more than 70 countries but primarily in equatorial Latin America, Southeast Asia and Africa. For some countries, including Central African Republic, Colombia, Ethiopia, and Honduras, coffee is the number one export and critical to the economy. Organized by continent and then further by country or region, *The World Atlas of Coffee* presents the brew in color spreads packed with information. They include: The history of coffee generally and regionally The role of colonialism (for example, in Burundi under colonial rule of Belgium, coffee production was best described as coercive. Every peasant farmer had to cultivate at least 50 coffee trees near their home.) Map of growing regions and detail maps Charts explaining differences in growing regions within a country Inset boxes (For example, what is the Potato Defect? Is Cuban coffee legal in the United States?) The politics of coffee and the fair trade, organic and shade grown phenomena Beautiful color photographs taken in the field. Americans consume 400 million cups of coffee per day, equivalent to 146 billion cups of coffee per year, making the United States the leading consumer of coffee in the world. *The World Atlas of Coffee* is an excellent choice for these coffee lovers.

Nothing like a good cup of coffee! Coffee tasting bars are springing up everywhere along with coffee tourism--learn where it comes from and why it tastes a certain way. This last word on coffee provides maps, beautiful photography, taste profiles and great new ways to enjoy coffee! Aficionados will enjoy reading this along with their morning "shot"! (Ann Coombs Annual Holiday Gift Guide List 2015 2015-12-01) For the coffee geek if you don't know the difference between the coffee varieties Arabica and Robusta, if you're wondering how coffee cultivation in Ethiopia differs from that in Costa Rica, if you're confused about the myriad methods of brewing coffee, you won't find a better resource than "*The World Atlas of Coffee: From Beans to Brewing--Coffees Explored, Explained and Enjoyed*". Even confirmed coffee geeks will benefit from this volume, at once encyclopedic and approachable. (Erica Marcus *The Tampa Bay Ledger* 2014-12-30) Professionals and enthusiasts alike will love this beautiful book by James Hoffmann. From overviews of the world's most vibrant coffee-growing regions, to step-by-step brewing tutorials, the content is educational, thought-provoking, and substantial. I've already recommended this book to Barista Magazine readers countless times. (Sarah Allen, Editor Barista Magazine 2015-07-01) Exploring the origins, growing regions, harvesting and every step of the production process author James Hoffmann provides a fascinating look at the world of coffee. Starting with an examination of the coffee plant, the varieties, how it is harvested, Hoffmann clearly explains each stage. The second part of the book presents details on the journey from bean to cup, with information on every option for roasting and brewing. The last section examines all of the 29 coffee-growing countries. Colour photographs fill the pages and bring to life the diversity of locations and the people involved. (Terry Peters *North Shore News* 2016-11-16) *The World Atlas of Coffee*...takes ambitious as its starting point and then shoots for exhaustive. It doesn't hit that crazy a level of detail, which is lucky for us because it remains at once packed and approachable. Just one example: in the section on Burundi, Hoffmann details fourteen growing regions. It's a book coffee professionals and enthusiasts alike should not just add to their libraries but dog-ear and highlight. Opening with the history, production, retail, and brewing of coffee, Hoffmann spends more than a hundred pages at origin, giving special attention to traceability. Designed with gorgeous photography and an eye to draw readers through the sometimes bewildering process of brewing a simple cup of coffee, *The World Atlas of Coffee* is a book you'll spend as much time looking at as reading. (Cory Eldridge *Fresh Cup Magazine* 2014-11-05) For those interested in all-things java, author Hoffmann -- a world-champion barista and CEO of a British roasting company -- has written the definitive guide. If you love coffee, then you'll love this book. Hoffman focuses on specialty coffees: those "defined by their quality and by how good they taste" and discusses in fascinating detail how different varieties of coffee produce their own unique flavors, aromas, and commercial value. The book is divided into three beautifully illustrated sections that cover the process of growing and processing coffee, the numerous ways to grind, roast, and brew it, and the geographical and historical origins of the many types of drinkable black gold. Readers will find a bevy of informative tidbits throughout the book. For example, American G.I.s created Americano by watering down Italian espresso... The book's design also warrants praise: it's loaded with hundreds of full color photographs, maps, and illustrations. It is well-written, informative, and a must-have for general readers who want to know more about their favorite morning brew. (Publishers Weekly 2014-

11-17)One of the world's favorite beverages is dissected in this encyclopedia that introduces the coffee plant and its harvesting, processing, and trade and discusses the buying and preparation of the drink before embarking on a world coffee tour. This voyage takes up most of the title and includes information on the history and current state of coffee growing, processing, and consumption in sections on Africa, Asia, and the Americas. A strength of the book are the numerous, often full-spread photos, of coffee at every stage from fruit to cup. An unusual offering that will be of value in collections serving agriculture, business, and nutrition students. (Henrietta Verma Library Journal 2014-12-01)This single-volume "all you want to know about coffee"book fills a gap in the popular reference literature. Though the title uses the more academic word atlas, this is actually a readable work on coffee, albeit arranged by continent and then by region. It seeks to provide information on where coffee is grown, the people who grow it, and the coffee culture at large. The book begins with an introduction to coffee and the process of getting from the bean to the cup. The atlas portion contains 30 pages covering Africa; 22 pages, Asia; and 68 pages, the Americas. As seen in other Firefly books, it is profusely illustrated with color plates. Recommended for circulating collections at libraries where interest in coffee is high. (Jerry Carbone Booklist 2014-12-15)About the Author James Hoffmann is a coffee expert, author and the 2007 World Barista Champion. Along with a team of experts, he operates Square Mile Coffee Roasters, a multi-award-winning coffee roasting company based in East London, UK, which sources and imports coffee direct from growers, and roasts the beans on their premises. James also travels as a popular speaker about the coffee business. His website is [www.jimseven.com](http://www.jimseven.com).