

Liquid Intelligence: The Art And Science Of The Perfect Cocktail

By Dave Arnold

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Dave Arnold is the Founder operates a cocktail bar in New York; a food science writer and editor; the author of Liquid Intelligence: The Art & Science of the

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Gastropod: The Cocktail Hour. By Gastropod Dave Arnold, the mixologist Liquid Intelligence: The Art and Science of the Perfect Cocktail.

Dave Arnold: Liquid Intelligence The Art and Science of the Perfect Cocktail
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The Art & Science of the Perfect Cocktail Liquid Intelligence: The Art and Science of the Perfect Cocktail, was published on November 10, 2014.

Fluid and crystallized intelligence were originally identified by Raymond Cattell

Sep 28, 2014 Mad food scientist Dave Arnold, a book called Liquid Intelligence: The Art and Science of the Perfect Cocktail.

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Dave Arnold is a food science writer, and runs the high-tech cocktail bar Booker & Dax, Liquid Intelligence: The Art and Science of the Perfect Cocktail Dave

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Make Any Cocktail Taste Better by Adding a Pinch The Art and Science of the Perfect Cocktail, Liquid Intelligence: The Art and Science of the Perfect

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