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Fermenting Revolution How To Drink

First came the craft beer boom, then the gin renaissance... Now a group of friends in York hope to start a mead revolution from the city. Peter Taylor, Ellie Reynolds, Lynn Reynolds and Severin Gammon, ...

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Obrien

Could this be the biggest thing since gin? York friends plan to start a 'mead revolution' from the city

Just because the Germans are strict about the style, that hasn't stopped American brewers from making their own Kölsch-style beers.

Great American Kölsch-Style Beers To Sip This Spring

Drew Barton, the president and head brewer at Memphis Made Brewing Co., says the worst of the COVID-19 pandemic seems to be behind the brewery.

Memphis Made's head brewer Drew Barton keeps the beer flowing amid COVID-19 pandemic

Vegan alternatives are taking off, but the future of food technology lies in lab-grown meat - cultivating steaks and burgers from animal cells, says. This is a market full of bold visions and ...

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Lab-grown meat: the new agricultural revolution

Agroecology is considered as the ecology of food systems. It has been fervently deployed in different countries of the global South, in opposition to the ...

SFYN Podcast: Exploring Agroecology by Mélanie Antin

Microbiologists are looking at new ways to fight viral infections, including COVID-19, with the bacteria already living in your intestine.

Microbes in your gut may be new recruits in the fight against viruses

Cameron Diaz Wine is a perfect choice for those who prefer sparkling drinks. Learn more about the actress' wine here.

Cameron Diaz Wine: It's Always Time for Sparkling Wine

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O'Brien

Between 1920 and 2020, the average human life span doubled. How did we do it? Science mattered — but so did activism.

How Humanity Gave Itself an Extra Life

Plus, the ten best pizza states in America. I spent a good deal of 2007 hanging around Detroit , back before the world became fully aware of what exactly had happened to the city. That was the year I ...

The Best Pizza in Every State

You're never far from the green and serene in Slovenia's castle-topped capital. At its heart is a leafy river, around which bike paths, food markets and arts festivals unfold.

A city guide to Ljubljana, Slovenia's compact capital

Bonger, the painter's sister-in-law, is finally being recognized as the force who opened the world's eyes to his genius.

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The Woman Who Made van Gogh

Bayou Bodega, a natural wine bar being launched by husband-and-wife team Robert Sickler and Yari Ramos, will open its doors on April 20.

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