

Ambitious Brew Maureen Ogle

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Hoptopia Macmillan

Home cooks and gourmets, chefs and restaurateurs, epicures, and simple food lovers of all stripes will delight in this smorgasbord of the history and culture of food and drink. Professor of Culinary History Andrew Smith and nearly 200 authors bring together in 770 entries the scholarship on wide-ranging topics from airline and funeral food to fad diets and fast food; drinks like lemonade, Kool-Aid, and Tang; foodstuffs like Jell-O, Twinkies, and Spam; and Dagwood, hoagie, and Sloppy Joe sandwiches.

We Make Beer Oxford University Press

The original India Pale Ale was pure gold in a glass; a semi-mythical beer specially invented, in the 19th century, to travel halfway around the world, through storms and tropical sunshine, and arrive in perfect condition for a long, cold drink on an Indian verandah. But although you can still buy beers with ‘IPA’ on the label they are, to be frank, a pale imitation of the original. For the first time in 140 years, a keg of Burton IPA has been brewed with the original recipe for a voyage to India by canal and tall ship, around the Cape of Good Hope; and the man carrying it is the award-winning Pete Brown, Britain’s best beer write. Brazilian pirates and Iranian customs officials lie ahead, but will he even make it that far, have fallen in the canal just a few miles out of Burton? And if Pete does make it to the other side of the world with ‘Barry’ the barrel, one question remains: what will the real IPA taste like? Weaving first-class travel writing with assured comedy, Hops and Glory is both a rollicking, raucous history of the Raj and a wonderfully entertaining, groundbreaking experiment to recreate the finest beer ever produced.

The Pub Chicago Review Press

A definitive and fresh account of the role of beer in our country ’ s founding and formative years. Beginning with the colonial era and ending with America ’ s emergence as an industrial power, Beer in America contains many surprising revelations, including the reason the Mayflower really landed at Plymouth, George Washington and Thomas Jefferson as homebrewers, and forging the Constitution after hours over beer.

The Pabst Brewing Company Indiana University Press

The contents of your pint glass have a much richer history than you could have imagined. Through the story of the hop, Hoptopia connects twenty-first century beer drinkers to lands and histories that have been forgotten in an era of industrial food production. The craft beer revolution of the late twentieth century is a remarkable global history that converged in the agricultural landscapes of Oregon’s Willamette Valley. The common hop, a plant native to Eurasia, arrived to the Pacific Northwest only in the nineteenth century, but has thrived within the region’s environmental conditions so much that by the first half of the twentieth century, the Willamette Valley claimed the title “Hop Center of the World.” Hoptopia integrates an interdisciplinary history of environment, culture, economy, labor, and science through the story of the most indispensable ingredient in beer.

The Food Babe Way Jacqui Small LLP

Spirits are all the rage today. Two-thirds of Americans drink, whether they enjoy higher priced call brands or more moderately priced favorites. From fine dining and piano bars to baseball games and backyard barbeques, drinks are part of every social occasion. In The Prohibition Hangover, Garrett Peck explores the often-contradictory social history of alcohol in America, from the end of Prohibition in 1933 to the twenty-first century. For Peck, Repeal left American society wondering whether alcohol was a consumer product or a controlled substance, an accepted staple of social culture or a danger to society. Today the legal drinking age, binge drinking, the neoprohibitionist movement led by Mothers Against Drunk Driving, the 2005 Supreme Court decision in Granholm v. Heald that rejected discriminatory curbs on wine sales, the health benefits of red wine, advertising, and other issues remain highly contested. Based on primary research, including hundreds of interviews with those on all sidesùclergy, bar and restaurant owners, public health advocates, citizen crusaders, industry representatives, and moreùas well as secondary sources, The Prohibition Hangover provides a panoramic assessment of alcohol in American culture. Traveling through the California wine country, the beer barrel backroads of New England and Pennsylvania, and the blue hills of Kentucky’s bourbon trail, Peck

places the concerns surrounding alcohol use within the broader context of American history, religious traditions, and governance. Society is constantly evolving, and so are our drinking habits. Cutting through the froth and discarding the maraschino cherries, *The Prohibition Hangover* examines the modern American temperament toward drink amid the \$189-billion-dollar-a-year industry that defines itself by the production, distribution, marketing, and consumption of alcoholic beverages.

The Craft Beer Revolution Thomas Nelson

Goose Island opened as a family-owned Chicago brewpub in the late 1980s, and it soon became one of the most inventive breweries in the world. In the golden age of light, bland and cheap beers, John Hall and his son Greg brought European flavors to America. With distribution in two dozen states, two brewpubs and status as one of the 20 biggest breweries in the United States, Goose Island became an American success story and was a champion of craft beer. Then, on March 28, 2011, the Halls sold the brewery to Anheuser-Busch InBev, maker of Budweiser, the least craft-like beer imaginable. The sale forced the industry to reckon with craft beer's mainstream appeal and a popularity few envisioned. Josh Noel broke the news of the sale in the *Chicago Tribune*, and he covered the resulting backlash from Chicagoans and beer fanatics across the country as the discussion escalated into an intellectual craft beer war. Anheuser-Busch has since bought nine other craft breweries, and from among the outcry rises a question that Noel addresses through personal anecdotes from industry leaders: how should a brewery grow?

Historical Brewing Techniques Brewers Publications

A "fascinating and well-documented social history" of American beer, from the immigrants who invented it to the upstart microbrewers who revived it (*Chicago Tribune*). Grab a pint and settle in with *AmbitiousBrew*, the fascinating, first-ever history of American beer. Included here are the stories of ingenious German immigrant entrepreneurs like Frederick Pabst and Adolphus Busch, titans of nineteenth-century industrial brewing who introduced the pleasures of beer gardens to a nation that mostly drank rum and whiskey; the temperance movement (one activist declared that "the worst of all our German enemies are Pabst, Schlitz, Blatz, and Miller"); Prohibition; and the twentieth-century passion for microbrews. Historian Maureen Ogle tells a wonderful tale of the American dream—and the great American brew. "As much a painstakingly researched microcosm of American entrepreneurialism as it is a love letter to the country's favorite buzz-producing beverage . . . 'Ambitious Brew' goes down as brisk and refreshingly as, well, you know." —*New York Post*

Bitter Brew Yale University Press

A New York Times Best Seller A full-color, lushly illustrated graphic

novel that recounts the many-layered past and present of beer through dynamic pairings of pictures and meticulously researched insight into the history of the world's favorite brew. *The History of Beer Comes to Life!* We drink it. We love it. But how much do we really know about beer? Starting from around 7000 BC, beer has emerged as a major element driving humankind's development, a role it has continued to play through today's craft brewing explosion. With *The Comic Book Story of Beer*, the first-ever nonfiction graphic novel focused on this most favored beverage, you can follow along from the very beginning, as authors Jonathan Hennessey and Mike Smith team up with illustrator Aaron McConnell to present the key figures, events, and, yes, beers that shaped and frequently made history. No boring, old historical text here, McConnell's versatile art style—moving from period-accurate renderings to cartoony diagrams to historical caricatures and back—finds an equal and effective partner in the pithy, informative text of Hennessey and Smith presented in captions and word balloons on each page. The end result is a filling mixture of words and pictures sure to please the beer aficionado and comics geek alike.

North Carolina Craft Beer and Breweries Oxford University Press

"Bitter Brew deftly chronicles the contentious succession of kings in a uniquely American dynasty. You'll never crack open a six again without thinking of this book." —John Sayles, Director of *Eight Men Out* and author of *A Moment in the Sun* The creators of Budweiser and Michelob beers, the Anheuser-Busch company is one of the wealthiest, most colorful and enduring family dynasties in the history of American commerce. In *Bitter Brew*, critically acclaimed journalist William Knoedelseder tells the riveting, often scandalous saga of the rise and fall of the dysfunctional Busch family—an epic tale of prosperity, profligacy, hubris, and the dark consequences of success that spans three centuries, from the open salvos of the Civil War to the present day.

Beeronomics Rutgers University Press

WINNER OF THE DRINK BOOK AWARD AT THE FORTNUM & MASON FOOD AND DRINK AWARDS 2017. Pete Brown has visited hundreds of pubs across the UK and is uniquely placed to write about pubs that ooze atmosphere, whatever the reason, be it food, people, architecture, location or decor. The best pubs are those that always have a steady trade at any time on any day of the week, and where chat flows back and forth across the bar. They're the places where you want to drink weak beer so you can have several pints and stay longer. Some are grand Victorian palaces, others ancient inns with stunning views across the hills. Some are ale shrines, others gastropubs (though they probably don't call themselves that any more). A precious few are uniquely eccentric, the kinds of places that are just as likely to have terrible reviews on Trip Advisor as great ones, because some people don't

realize that the outside toilets, limp sandwiches on the bar and really disturbing full-size mannequin glaring at you from the corner are all part of the charm. This charming collection of 300 pubs explores what makes each one ooze atmosphere, be it food, people, architecture, location or décor, and looks at the quirks of local history as well as different trends and types of pub. Full of pen portraits of punters or publicans, legends, yarns and myths, this entertaining book is the perfect gift for regulars of that well-loved British institution, the pub.

Session Beers St. Martin's Griffin

Ancient brewing traditions and techniques have been passed generation to generation on farms throughout remote areas of northern Europe. With these traditions facing near extinction, author Lars Marius Garshol set out to explore and document the lost art of brewing using traditional local methods. Equal parts history, cultural anthropology, social science, and travelogue, this book describes brewing and fermentation techniques that are vastly different from modern craft brewing and preserves them for posterity and exploration. Learn about uncovering an unusual strain of yeast, called kveik, which can ferment a batch to completion in just 36 hours. Discover how to make keptinis by baking the mash in the oven. Explore using juniper boughs for various stages of the brewing process. Test your own hand by brewing recipes gleaned from years of travel and research in the farmlands of northern Europe. Meet the brewers and delve into the ingredients that have kept these traditional methods alive. Discover the regional and stylistic differences between farmhouse brewers today and throughout history.

All the Modern Conveniences Univ of California Press

Sharing a beer or two with friends after work or play is one of life's many joys. Session beers, whose mild strength invites more than one round, adhere to high quality standards and are dedicated to balance and drinkability above all. Some naturally low-alcohol beer styles were "sessionable" long before that word was coined, but brewers have reinvented traditionally stronger classic beer styles to make them, too, well-suited to casual drinking sessions. Responsible consumption of these high-quality, easy-drinking beers gives beer lovers the freedom to celebrate community and friendship while consuming less alcohol. Such beers can be challenging to brew, but they present many opportunities to showcase skill, flavor, and refreshment. Session Beers explores the history behind some of the world's greatest session beers, past and present. Learn about the brewing processes and ingredients to master recipe development. Explore popular craft session beer recipes from some of the best brewmasters in America, and discover why beer drinkers enjoy exploring and drinking session beers.

Storey Publishing, LLC

The beer of today—brewed from malted grain and hops, manufactured by large and often multinational corporations, frequently associated with young adults, sports, and drunkenness—is largely the result of scientific and industrial developments of the nineteenth century. Modern beer, however, has little in common with the drink that carried that name through the Middle Ages and Renaissance. Looking at a time when beer was often a nutritional necessity, was sometimes used as medicine, could be flavored with everything from the bark of fir trees to thyme and fresh eggs, and was consumed by men, women, and children alike, *Beer in the Middle Ages and the Renaissance* presents an extraordinarily detailed history of the business, art, and governance of brewing. During the medieval and early modern periods beer was as much a daily necessity as a source of inebriation and amusement. It was the beverage of choice of urban populations that lacked access to secure sources of potable water; a commodity of economic as well as social importance; a safe drink for daily consumption that was less expensive than wine; and a major source of tax revenue for the state. In *Beer in the Middle Ages and the Renaissance*, Richard W. Unger has written an encompassing study of beer as both a product and an economic force in Europe. Drawing from archives in the Low Countries and England to assemble an impressively complete history, Unger describes the transformation of the industry from small-scale production that was a basic part of housewifery to a highly regulated commercial enterprise dominated by the wealthy and overseen by government authorities. Looking at the intersecting technological, economic, cultural, and political changes that influenced the transformation of brewing over centuries, he traces how improvements in technology and in the distribution of information combined to standardize quality, showing how the process of urbanization created the concentrated markets essential for commercial production. Weaving together the stories of prosperous businessmen, skilled brewmasters, and small producers, this impressively researched overview of the social and cultural practices that surrounded the beer industry is rich in implication for the history of the period as a whole.

The Lager Queen of Minnesota Penguin

Explores the evolution and nature of America's craft brewing movement, from the craftsmen who apply their creativity to expanding the beer landscape to the beverages its brewers have revived, including old English ales and Belgian lambics.

Ambitious Brew Pan Macmillan

Provides a history of alcohol regulation and the government's battle to regulate the morals of its citizens in the United States

Barrel-Aged Stout and Selling Out Ivan R Dee

Personal tales of perseverance and beer making from the founder of Sierra Nevada Brewing Co. Beyond the Pale chronicles Ken Grossman's journey from hobbyist homebrewer to owner of Sierra Nevada Brewing Co., one of the most successful craft breweries in the United States.

From youthful adventures to pioneering craft brewer, Ken Grossman shares the trials and tribulations of building a brewery that produces more than 800,000 barrels of beer a year while maintaining its commitment to using the finest ingredients available. Since Grossman founded Sierra Nevada in 1980, part of a growing beer revolution in America, critics have proclaimed his beer to be "among the best brewed anywhere in the world." *Beyond the Pale* describes Grossman's unique approach to making and distributing one of America's best-loved brands of beer, while focusing on people, the planet and the product. Explores the "Sierra Nevada way," as exemplified by founder Ken Grossman, which includes an emphasis on sustainability, nonconformity, following one's passion, and doing things the right way. Details Grossman's start, home-brewing five-gallon batches of beer on his own, becoming a proficient home brewer, and later, building a small brewery in the town of Chico, California. *Beyond the Pale* shows how with hard work, dedication, and focus, you can be successful following your dream.

Beer Johns Hopkins University Press

This completely updated second edition of the best-selling beer resource features the most current information on beer styles, flavor profiles, sensory evaluation guidelines, craft beer trends, food and beer pairings, and draft beer systems. You'll learn to identify the scents, colors, flavors, mouth-feel, and vocabulary of the major beer styles – including ales, lagers, weissbeers, and Belgian beers – and develop a more nuanced understanding of your favorite brews with in-depth sections on recent developments in the science of taste. Spirited drinkers will also enjoy the new section on beer cocktails that round out this comprehensive volume.

Beer in America: The Early Years--1587-1840 Brewers Publications

Beer in the United States has always been bound up with race, racism, and the construction of white institutions and identities. Given the very quick rise of craft beer, as well as the myopic scholarly focus on economic and historical trends in the field, there is an urgent need to take stock of the intersectional inequalities that such realities gloss over. This unique book carves a much-needed critical and interdisciplinary path to examine and understand the racial dynamics in the craft beer industry and the popular consumption of beer.

Audacity of Hops John Wiley & Sons

A guide to over 140 craft breweries in NC.

Cocktails on Tap Literary Licensing, LLC

The next great ingredient in the craft cocktail revolution has arrived: craft beer. Bartender and cocktail consultant Jacob Grier offers up more than fifty thirst-quenching concoctions featuring beer. Long considered a beverage best enjoyed on its own, beer has now become a favorite ingredient for top bartenders around the world. In *Cocktails on Tap*, Grier collects the best of these contemporary creations alongside forgotten classics. While the Mai Ta-IPA adds a refreshing note to a tropical favorite, the Green Devil boosts a powerful Belgian beer with gin and a rinse of

absinthe. In *Cocktails on Tap*, the vast range of today's beers, from basic lagers to roasty stouts and sour Belgian ales, is shaken up for mixologists looking to add some spice—and hop—to their repertoire. "Grier is a masterful guide through the wickedly creative terrain of beer cocktails, offering not just delightful recipes, but history and cultural commentary, too. Connoisseurs and neophytes alike will find much to savor, and the latter will appreciate Jacob's tutelage in cocktail basics. Grab a copy and start mixing!" —Maureen Ogle, author of *Ambitious Brew: The Story of American Beer* "Jacob Grier was at the forefront of the beer cocktail renaissance before many of us had ever contemplated the idea of a beer cocktail. His vast knowledge of beer and passionate dedication to this area of mixology is certain to push the craft of cocktails forward in a positive new direction." —Jeffrey Morgenthaler, author of *The Bar Book*