

Drink A Cultural History Of Alcohol

An indispensable follow-up to his classic Complete Book of Mixed Drinks, Anthony Dias Blue presents The Complete Book of Spirits, a comprehensive collection of history, lore, and tasting tips, along with recipes for select cocktails. Here, in one concise and easy-to-use volume, is all the information a consumer needs to shop, mix, and sip like a spirits expert. From bathtub gin to mojito madness, Blue brings the dynamic history of the spirits industry alive, demonstrating that spirit making is not only one of mankind's oldest pursuits but also perhaps its most colorful. In ten captivating chapters, readers are treated to everything they ever wanted to know about their favorite liquors, including vodka, aquavit, tequila, and whiskey. Blue also provides step-by-step instructions on how to host spirit tastings to educate your palate and to help you and your friends discover your favorite brands and blends. For every chapter and every spirit, there is also a handy tasting-notes section, with Blue's expert comments and his favorites, along with price points. If you've ever wondered about the difference between potato and wheat vodkas, or between mescal and tequila or American and Irish whiskeys, or what makes single malt Scotch so desirable, look no further. With Anthony Dias Blue, America's leading wine and spirits expert, and The Complete Book of Spirits as your guides, you will take your enjoyment to a new level.

In this fascinating history of alcohol in postwar American culture, Lori Rotskoff draws on short stories, advertisements, medical writings, and Hollywood films to investigate how gender norms and ideologies of marriage intersected with scientific and popular ideas about drinking and alcoholism. After the repeal of Prohibition in 1933, recreational drinking became increasingly accepted among white, suburban, middle-class men and women. But excessive or habitual drinking plagued many families. How did people view the "problem drinkers" in their midst? How did husbands and wives learn to cope within an "alcoholic marriage"? And how was drinking linked to broader social concerns during the Great Depression, World War II, and the Cold War era? By the 1950s, Rotskoff explains, mental health experts, movie producers, and members of self-help groups like Alcoholics Anonymous and Al-Anon helped bring about a shift in the public perception of alcoholism from "sin" to "sickness." Yet alcoholism was also viewed as a family problem that expressed gender-role failure for both women and men. On the silver screen (in movies such as The Lost Weekend and The Best Years of Our Lives) and on the printed page (in stories by such writers as John Cheever), in hospitals and at Twelve Step meetings, chronic drunkenness became one of the most pressing public health issues of the day. Shedding new light on the history of gender, marriage, and family life from the 1920s through the 1960s, this innovative book also opens new perspectives on the history of leisure and class affiliation, attitudes toward consumerism and addiction, and the development of a therapeutic culture.

Nothing but clear, 100-proof American history. Hooch. White lightning. White whiskey. Mountain dew. Moonshine goes by many names. So what is it, really? Technically speaking, "moonshine" refers to untaxed liquor made in an unlicensed still. In the United States, it's typically corn that's used to make the clear, unaged beverage, and it's the mountain people of the American South who are most closely associated with the image of making and selling backwoods booze at night—by the light of the moon—to avoid detection by law enforcement. In Moonshine: A Cultural History of America's Infamous Liquor, writer Jaime Joyce explores America's centuries-old relationship with moonshine through fact, folklore, and fiction. From the country's early adoption of Scottish and Irish home distilling techniques and traditions to the Whiskey Rebellion of the late 1700s to a comparison of the moonshine industry pre- and post-Prohibition, plus a look at modern-day craft distilling, Joyce examines the historical context that gave rise to moonshining in America and explores its continued appeal. But even more fascinating is Joyce's entertaining and eye-opening analysis of moonshine's widespread effect on U.S. pop culture: she illuminates the fact that moonshine runners were NASCAR's first marquee drivers; explores the status of white whiskey as the unspoken star of countless Hollywood film and television productions, including The Dukes of Hazzard, Thunder Road, and Gator; and the numerous songs inspired by making 'shine from such folk and country artists as Joan Baez, Bob Dylan, Alan Jackson, and Dolly Parton. So while we can't condone making your own illegal liquor, reading Moonshine will give you a new perspective on the profound implications that underground moonshine-making has had on life in America. Why are we so ambivalent about alcohol? Are we torn between our love of a drink and the need to restrict, or even prohibit, alcohol? How did saloon culture arise in the United States? Why did wine become such a ubiquitous part of French culture? Alcohol: A Social and Cultural History examines these questions and many more as it considers how drink has evolved in its functions and uses from the late Middle Ages to the present day in the West. Alcohol has long played an important role in societies throughout history, and understanding its consumption can reveal a great deal about a culture. This book discusses a range of issues, including domestic versus recreational use, the history of alcoholism, and the relationship between alcohol and violence, religion, sexuality, and medicine. It looks at how certain forms of alcohol speak about class, gender and place. Drawing on examples from Europe, North America and Australia, this book provides an overview of the many roles alcohol has played over the past five centuries.

Suitable for both the academician as well as the layman, this book draws from sources as varied as fiction, essays, reviews, and more.

Featuring anecdotes from the many hours spent at the author's favorite Boston pub, the star of "Cheers" covers everything related to the beer-drinker's lifestyle, combining real knowledge of the hops with humorous tips for the ultimate beer-drinking experience.

Aguardente, chicha, pulque, vino—no matter whether it's distilled or fermented, alcohol either brings people together or pulls them apart. Alcohol in Latin America is a sweeping examination of the deep reasons why. This book takes an in-depth look at the social and cultural history of alcohol and its connection to larger processes in Latin America. Using a painting depicting a tavern as a metaphor, the authors explore the disparate groups and individuals imbibing as an introduction to their study. In so doing, they reveal how alcohol production, consumption, and regulation have been intertwined with the history of Latin America since the pre-Columbian era. Alcohol in Latin America is the first interdisciplinary study to examine the historic role of alcohol across Latin America and over a broad time span. Six locations—the Andean region, Argentina, Brazil, Chile, Guatemala, and Mexico—are seen through the disciplines of anthropology, archaeology, art history, ethnohistory, history, and literature. Organized chronologically beginning with the pre-colonial era, it features five chapters on Mesoamerica and five on South America, each focusing on various aspects of a dozen different kinds of beverages. An in-depth look at how alcohol use in Latin America can serve as a lens through which race, class, gender, and state-building, among other topics, can be better understood, Alcohol in Latin America shows the historic influence of alcohol production and consumption in the region and how it is intimately connected to the larger forces of history.

A 2017 CHOICE Outstanding Academic Title award winner ***** This book is an introduction to the history of alcoholic drink in England from the end of the Middle Ages to the present day. Treating the subject thematically, it covers who drank, what they drank, how much, who produced and sold drink, the places where it was enjoyed and the meanings which drinking had for people. It also looks at the varied opposition to drinking and the ways in which it has been regulated and policed. As a social and cultural history, it examines the place of drink in society and how social developments have affected its history and what it meant to individuals and groups as a cultural practice. Covering an extended period in time, this book takes in the important changes brought about by the Reformation and the processes of industrialization and urbanization. This volume also focuses on drink in relation to class and gender and the importance of global developments, along with the significance of regional and local difference. Whilst a work of history, it draws upon the insights of a range of other disciplines which have together advanced our understanding of alcohol. The focus is England, but it

acknowledges the importance of comparison with the experience of other countries in furthering our understanding of England's particular experience. This book argues for the centrality of drink in English society throughout the period under consideration, whilst emphasizing the ways in which its use, abuse and how they have been experienced and perceived have changed at different historical moments. It is the first scholarly work which covers the history of drink in England in all its aspects over such an extended period of time. Written in a lively and approachable style, this book is suitable for those who study social and cultural history, as well as those with an interest in the history of drink in England.

A fascinating look into one of the most beloved sitcoms of all time, *Cheers: A Cultural History* examines the early struggles of the show to find an audience to its multiple Emmy wins. This book also takes a look at the show's memorable cast of characters, from Sam and Diane to Carla, Woody, Norm, Cliff, and Frasier.

Presents a history of alcohol, discussing its social and economic impact and the tensions between those who saw alcohol as a healthy alternative to untreated water and the views of governments and religious bodies, which saw it as a source of social instability.

This book maps changing patterns of drinking. Emphasis is laid on the connected histories of different regions and populations across the globe regarding consumption patterns, government policies, economics and representations of alcohol and drinking. Its transnational perspective facilitates an understanding of the local and global factors that have had a bearing on alcohol consumption and legislation, especially on the emergence of particular styles of 'drinking cultures'. The comparative approach helps to identify similarities, differences and crossovers between particular regions and pinpoint the parameters that shape alcohol consumption, policies, legal and illegal production, and popular perceptions. With a wide geographic range, the book explores plural drinking cultures within any one region, their association with specific social groups, and their continuities and changes in the wake of wider global, colonial and postcolonial economic, political and social constraints and exchanges.

The consumption of alcoholic drink has played a major role in American history. For colonists, it served to assert independence; for warring states, to affirm local diversity or national unity; for democrats, equality; for immigrants, identity; for women, emancipation; for the wealthy, status; for the country as a whole, civilization. This book attempts to explain this dichotomy, the tendency to swing from one extreme to another, from prohibition to license, from abstinence to revelry, from condemnation to celebration. Also looks at American culture through the prism of alcohol, to try to understand the history of the U.S. through its attitudes to liquor & its changing tastes in drink.

A "entertaining and enlightening" deep dive into the alcohol-soaked origins of civilization—and the evolutionary roots of humanity's appetite for intoxication. (Daniel E. Lieberman, author of *Exercised*) While plenty of entertaining books have been written about the history of alcohol and other intoxicants, none have offered a comprehensive, convincing answer to the basic question of why humans want to get high in the first place. *Drunk* elegantly cuts through the tangle of urban legends and anecdotal impressions that surround our notions of intoxication to provide the first rigorous, scientifically-grounded explanation for our love of alcohol. Drawing on evidence from archaeology, history, cognitive neuroscience, psychopharmacology, social psychology, literature, and genetics, Slingerland shows that our taste for chemical intoxicants is not an evolutionary mistake, as we are so often told. In fact, intoxication helps solve a number of distinctively human challenges: enhancing creativity, alleviating stress, building trust, and pulling off the miracle of getting fiercely tribal primates to cooperate with strangers. Our desire to get drunk, along with the individual and social benefits provided by drunkenness, played a crucial role in sparking the rise of the first large-scale societies. We would not have civilization without intoxication. From marauding Vikings and bacchanalian orgies to sex-starved fruit flies, blind cave fish, and problem-solving crows, *Drunk* is packed with fascinating case studies and engaging science, as well as practical takeaways for individuals and communities. The result is a captivating and long overdue investigation into humanity's oldest indulgence—one that explains not only why we want to get drunk, but also how it might actually be good for us to tie one on now and then.

A revised and expanded social history of social drinking and the cocktail in America discusses 350 years of drinking history--from colonial taverns to today's watering holes--and features more than one hundred recipes, including many new ones, for the most interesting and enduring beverages. Reprint. 10,000 first printing.

Questions about drink -- how it is used, how it should be regulated, and the social risks it presents -- have been the source of sustained and heated dispute in recent years.

Nicholls puts these concerns in historical context by providing a detailed and extensive survey of public debates on alcohol from the introduction of licensing in the mid-sixteenth century through to recent controversies over 24-hour licensing, binge-drinking, and the cheap sale of alcohol in supermarkets. In doing so, he shows that concerns over drinking have always been inextricably tied to broader questions about national identity, individual freedom, and the relationship between government and the market. He argues that in order to properly understand the cultural status of alcohol, we need to consider what attitudes to drinking tell us about the principles that underpin our modern, liberal society. *The Politics of Alcohol* presents a wide-ranging, accessible, and critically illuminating guide to the social, political, and cultural history of alcohol in England. Covering areas including law, public policy, medical thought, media representations, and political philosophy, it will provide essential reading for anyone interested in the history of alcohol consumption, alcohol policy, or the complex social questions posed by drinking today.

The illuminating history of milk, from ancient myth to modern grocery store. How did an animal product that spoils easily, carries disease, and causes digestive trouble for many of its consumers become a near-universal symbol of modern nutrition? In the first cultural history of milk, historian Deborah Valenze traces the rituals and beliefs that have governed milk production and consumption since its use in the earliest societies. Covering the long span of human history, *Milk* reveals how developments in technology, public health, and nutritional science made this once-rare elixir a modern-day staple. The book looks at the religious meanings of milk, along with its association with pastoral life, which

made it an object of mystery and suspicion during medieval times and the Renaissance. As early modern societies refined agricultural techniques, cow's milk became crucial to improving diets and economies, launching milk production and consumption into a more modern phase. Yet as business and science transformed the product in the nineteenth and twentieth centuries, commercial milk became not only a common and widely available commodity but also a source of uncertainty when used in place of human breast milk for infant feeding. Valenze also examines the dairy culture of the developing world, looking at the example of India, currently the world's largest milk producer. Ultimately, milk's surprising history teaches us how to think about our relationship to food in the present, as well as in the past. It reveals that although milk is a product of nature, it has always been an artifact of culture.

Alcohol: Social Drinking in Cultural Context critically examines alcohol use across cultures and through time. This short text is a framework for students to self-consciously examine their beliefs about and use of alcohol, and a companion text for teaching the primary concepts of anthropology to first-or second year college students.

Exposes the secret history of drink and drugs, from creative stimulant to addictive poison.

Whatever your favourite tippie, when you pour yourself a drink, you have the past in a glass. You can likely find them all in your own kitchen — beer, wine, spirits, coffee, tea, cola. Line them up on the counter, and there you have it: thousands of years of human history in six drinks. Tom Standage opens a window onto the past in this tour of six beverages that remain essentials today. En route he makes fascinating forays into the byways of western culture: Why were ancient Egyptians buried with beer? Why was wine considered a “classier” drink than beer by the Romans? How did rum grog help the British navy defeat Napoleon? What is the relationship between coffee and revolution? And how did Coca-Cola become the number one poster-product for globalization decades before the term was even coined?

Offers a thought-provoking look at the role and use of intoxicating drugs in human society, from a historical, anthropological, sociological, and medical perspective, past and present. Reprint. 15,000 first printing.

Add a gurgling moan with the sound of dragging feet and a smell of decay and what do you get? Better not find out. The zombie has roamed with dead-eyed menace from its beginnings in obscure folklore and superstition to global status today, the star of films such as *28 Days Later*, *World War Z*, and the outrageously successful comic book, TV series, and video game—*The Walking Dead*. In this brain-gripping history, Roger Luckhurst traces the permutations of the zombie through our culture and imaginations, examining the undead's ability to remain defiantly alive. Luckhurst follows a trail that leads from the nineteenth-century Caribbean, through American pulp fiction of the 1920s, to the middle of the twentieth century, when zombies swarmed comic books and movie screens. From there he follows the zombie around the world, tracing the vectors of its infectious global spread from France to Australia, Brazil to Japan. Stitching together materials from anthropology, folklore, travel writings, colonial histories, popular literature and cinema, medical history, and cultural theory, *Zombies* is the definitive short introduction to these restless pulp monsters.

This book highlights alcohol's centrality in the culture of power.

Drink: A Cultural History of Alcohol Penguin

A spirited look at the history of alcohol, from the dawn of civilization to the modern day Alcohol is a fundamental part of Western culture. We have been drinking as long as we have been human, and for better or worse, alcohol has shaped our civilization. Drink investigates the history of this Jekyll and Hyde of fluids, tracing mankind's love/hate relationship with alcohol from ancient Egypt to the present day. Drink further documents the contribution of alcohol to the birth and growth of the United States, taking in the War of Independence, the Pennsylvania Whiskey revolt, the slave trade, and the failed experiment of national Prohibition. Finally, it provides a history of the world's most famous drinks-and the world's most famous drinkers. Packed with trivia and colorful characters, Drink amounts to an intoxicating history of the world.

Investigates the history of alcohol as a controversial and ubiquitous part of western culture and Christianity, tracing its use in ancient civilizations, profiling famous drinkers, and evaluating the role of alcohol in such events as the Revolution and the Prohibition. 20,000 first printing.

From the internationally bestselling author of *The Etymologicon*, a lively and fascinating exploration of how, throughout history, each civilization has found a way to celebrate, or to control, the eternal human drive to get sloshed “An entertaining bar hop though the past 10,000 years.”—*The New York Times Book Review* Almost every culture on earth has drink, and where there's drink there's drunkenness. But in every age and in every place drunkenness is a little bit different. It can be religious, it can be sexual, it can be the duty of kings or the relief of peasants. It can be an offering to the ancestors, or a way of marking the end of a day's work. It can send you to sleep, or send you into battle. Making stops all over the world, *A Short History of Drunkenness* traces humankind's love affair with booze from our primate ancestors through to the twentieth century, answering every possible question along the way: What did people drink? How much? Who did the drinking? Of the many possible reasons, why? On the way, learn about the Neolithic Shamans, who drank to communicate with the spirit world (no pun intended), marvel at how Greeks got giddy and Sumerians got sauced, and find out how bars in the Wild West were never quite like in the movies. This is a history of the world at its inebriated best.

In *DRINKING IN AMERICA*, bestselling author Susan Cheever chronicles our national love affair with liquor, taking a long, thoughtful look at the way alcohol has changed our nation's history. This is the often-overlooked story of how alcohol has shaped American events and the American character from the seventeenth to the twentieth century. Seen through the lens of alcoholism, American history takes on a vibrancy and a tragedy missing from many earlier accounts. From the drunkenness of the Pilgrims to Prohibition hijinks, drinking has always been a cherished American custom: a way to celebrate and a way to grieve and a way to take the edge off. At many pivotal points in our history—the illegal Mayflower landing at Cape Cod, the enslavement of African Americans, the McCarthy witch hunts, and the Kennedy assassination, to name only a few—alcohol has acted as a catalyst. Some nations drink more than we do, some drink less, but no other nation has been the drunkest in the world as America was in the 1830s only to outlaw drinking entirely a hundred years later. Both a lively history and an unflinching cultural investigation, *DRINKING IN AMERICA* unveils the volatile ambivalence within one nation's tumultuous affair with alcohol.

The array of bottles is impressive, their contents finely tuned to varied tastes. But they all share the same roots in Mesoamerica's natural bounty and human culture. The drink is tequila—more properly, mescal de tequila, the first mescal to be codified and recognized by its geographic origin and the only one known internationally by that name. In *¡Tequila! A Natural and Cultural History*, Ana G. Valenzuela-Zapata, the leading agronomist in Mexico's tequila industry, and Gary Paul Nabhan, one of America's most respected ethnobotanists, plumb the myth of tequila as they introduce the natural history, economics, and cultural significance of the plants cultivated for its production. Valenzuela-Zapata and Nabhan take you into the agave fields of Mexico to convey their passion for the century plant and its popular by-product. In the labor-intensive business of producing quality mescal, the cultivation of tequila azul is maintained through traditional techniques passed down over generations. They tell how jimadores seek out the

mature agaves, strip the leaves, and remove the heavy heads from the field; then they reveal how the roasting and fermentation process brings out the flavors that cosmopolitan palates crave. Today in Oaxaca it's not unusual to find small-scale mescal-makers vending their wares in the market plaza, while in Jalisco the scale of distillation facilities found near the town of Tequila would be unrecognizable to old José Cuervo. Valenzuela-Zapata and Nabhan trace tequila's progress from its modest beginnings to one of the world's favored spirits, tell how innovations from cross-cultural exchanges made fortunes for Cuervo and other distillers, and explain how the meteoric rise in tequila prices is due to an epidemic—one they predicted would occur—linked to the industry's cultivation of just one type of agave. The tequila industry today markets more than four hundred distinct products through a variety of strategies that heighten the liquor's mystique, and this book will educate readers about the grades of tequila, from blanco to añejo, and marks of distinction for connoisseurs who pay up to two thousand dollars for a bottle. ¡Tequila! A Natural and Cultural History will feed anyone's passion for the gift of the blue agave as it heightens their appreciation for its rich heritage.

With characteristic elegance and delicious wit, Barbara Holland, ("a national treasure,"-Philadelphia Inquirer) celebrates the age-old act of drinking in this gimlet-eyed survey of man's relationship with booze, since the joyful discovery, ten thousand years ago, of fermented fruits and grains. In this spirited paean to alcohol, two parts cultural history, one part personal meditation, Holland takes readers on a bacchanalian romp through the Fertile Crescent, the Mermaid Tavern, Plymouth Rock, and Capitol Hill and reveals, as Faulkner famously once said, how civilization indeed begins with fermentation. Filled with tasty tidbits about distillers, bootleggers, taverns, hangovers, and Alcoholics Anonymous, *The Joy of Drinking* is a fascinating portrait of the world of pleasures fermented and distilled.

Wine looks at how wine has been used to demarcate social groups and genders, how wine has shaped facets of social life as diverse as medicine, religion, and military activity, how vineyards have transformed landscapes, and how successive innovations in wine packaging have affected and been affected by commerce and consumption.

"A rich, complex history . . . Deeply engaging and witty" (Los Angeles Times). Long before Columbus arrived in the New World, tobacco was cultivated and enjoyed by the indigenous inhabitants of the Americas, who used it for medicinal, religious, and social purposes. But when Europeans began to colonize the American continents, it became something else entirely—a cultural touchstone of pleasure and success, and a coveted commodity that would transform the world economy forever. Iain Gately's *Tobacco* tells the epic story of an unusual plant and its unique relationship with the history of humanity, from its obscure ancient beginnings, through its rise to global prominence, to its current embattled state today. In a lively narrative, Gately makes the case for the tobacco trade being the driving force behind the growth of the American colonies, the foundation of Dutch trading empire, the underpinning cause of the African slave trade, and the financial basis for victory in the American Revolution. Well-researched and wide-ranging, *Tobacco* is a vivid and provocative look at the surprising roles this plant has played in the culture of the world. "Ambitious . . . informative and perceptive . . . Gately is an amusing writer, which is a blessing." —The Washington Post "Documents the resourcefulness with which human beings of every class, religion, race, and continent have pursued the lethal leaf." —The New York Times Book Review *Drinking* has always meant much more than satisfying the thirst. Drinking can be a necessity, a comfort, an indulgence or a social activity. *Liquid Pleasures* is an engrossing study of the social history of drinks in Britain from the late seventeenth century to the present. From the first cup of tea at breakfast to mid-morning coffee, to an evening beer and a 'night-cap', John Burnett discusses individual drinks and drinking patterns which have varied not least with personal taste but also with age, gender, region and class. He shows how different ages have viewed the same drink as either demon poison or medicine. John Burnett traces the history of what has been drunk in Britain from the 'hot beverage revolution' of the late seventeenth century - connecting drinks and related substances such as sugar to empire - right up to the 'cold drinks revolution' of the late twentieth century, examining the factors which have determined these major changes in our dietary habits.

When we turn on the tap or twist open a tall plastic bottle, we probably don't give a second thought about where our drinking water comes from. But how it gets from the ground to the glass is far more convoluted than we might think. In this revised edition of *Drinking Water*, Duke University professor and environmental policy expert James Salzman shows how drinking water highlights the most pressing issues of our time. He adds eye-opening, contemporary examples about our relationship to and consumption of water, and a new chapter about the atrocities that occurred in Flint, Michigan. Provocative, insightful, and engaging, *Drinking Water* shows just how complex a simple glass of water can be. *Tea in China* explores the contours of religious and cultural transformation in traditional China from the point of view of an everyday commodity and popular beverage. The work traces the development of tea drinking from its mythical origins to the nineteenth century and examines the changes in aesthetics, ritual, science, health, and knowledge that tea brought with it. The shift in drinking habits that occurred in late medieval China cannot be understood without an appreciation of the fact that Buddhist monks were responsible for not only changing people's attitudes toward the intoxicating substance, but also the proliferation of tea drinking. Monks had enjoyed a long association with tea in South China, but it was not until Lu Yu's compilation of the *Chajing* (The Classic of Tea) and the spread of tea drinking by itinerant Chan monastics that tea culture became popular throughout the empire and beyond. Tea was important for maintaining long periods of meditation; it also provided inspiration for poets and profoundly affected the ways in which ideas were exchanged. Prior to the eighth century, the aristocratic drinking party had excluded monks from participating in elite culture. Over cups of tea, however, monks and literati could meet on equal footing and share in the same aesthetic values. Monks and scholars thus found common ground in the popular stimulant—one with few side effects that was easily obtainable and provided inspiration and energy for composing poetry and meditating. In addition, rituals associated with tea drinking were developed in Chan monasteries, aiding in the transformation of China's sacred landscape at the popular and elite level. Pilgrimages to monasteries that grew their own tea were essential in the spread of tea culture, and some monasteries owned vast tea plantations. By the end of the ninth century, tea was a vital component in the Chinese economy and in everyday life. *Tea in China* transcends the boundaries of religious studies and cultural history as it draws on a broad range of materials—poetry, histories, liturgical texts, monastic regulations—many translated or analyzed for the first time. The book will be of interest to scholars of East Asia and all those concerned with the religious dimensions of commodity culture in the premodern world.

Now revised, updated, and with new recipes, *And a Bottle of Rum* tells the raucously entertaining story of this most American of liquors From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American

colonies, where rum delivered both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against "demon rum," Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum--once the swill of the common man--has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating.

A narrative history of the craft cocktail renaissance, written by a New York Times cocktail writer and one of the foremost experts on the subject. A Proper Drink is the first-ever book to tell the full, unflinching story of the contemporary craft cocktail revival. Award-winning writer Robert Simonson interviewed more than 200 key players from around the world, and the result is a rollicking (if slightly tipsy) story of the characters—bars, bartenders, patrons, and visionaries—who in the last 25 years have changed the course of modern drink-making. The book also features a curated list of about 40 cocktails—25 modern classics, plus an additional 15 to 20 rediscovered classics and classic contenders—to emerge from the movement.

Why are we so ambivalent about alcohol? Are we torn between our love of a drink and the need to restrict, or even prohibit, alcohol? How did saloon culture arise in the United States? Why did wine become such a ubiquitous part of French culture? Alcohol: A Social and Cultural History examines these questions and many more as it considers how drink has evolved in its functions and uses from the late Middle Ages to the present day in the West. Alcohol has long played an important role in societies throughout history, and understanding its consumption can reveal a great deal about a culture. This book discusses a range of issues, including domestic versus recreational use, the history of alcoholism, and the relationship between alcohol and violence, religion, sexuality, and medicine. It looks at how certain forms of alcohol speak about class, gender and place. Drawing on examples from Europe, North America and Australia, this book provides an overview of the many roles alcohol has played over the past five centuries.

Mushrooms hold a peculiar place in our culture: we love them and despise them, fear them and misunderstand them. They can be downright delicious or deadly poisonous, cute as buttons or utterly grotesque. These strange organisms hold great symbolism in our myths and legends. In this book, Nicholas P. Money tells the utterly fascinating story of mushrooms and the ways we have interacted with these fungi throughout history. Whether they have populated the landscapes of fairytales, lent splendid umami to our dishes, or steered us into deep hallucinations, mushrooms have affected humanity from the earliest beginnings of our species. As Money explains, mushrooms are not self-contained organisms like animals and plants. Rather, they are the fruiting bodies of large—sometimes extremely large—colonies of mycelial threads that spread underground and permeate rotting vegetation. Because these colonies decompose organic matter, they are of extraordinary ecological value and have a huge effect on the health of the environment. From sustaining plant growth and spinning the carbon cycle to causing hay fever and affecting the weather, mushrooms affect just about everything we do. Money tells the stories of the eccentric pioneers of mycology, delights in culinary powerhouses like porcini and morels, and considers the value of medicinal mushrooms. This book takes us on a tour of the cultural and scientific importance of mushrooms, from the enchanted forests of folklore to the role of these fungi in sustaining life on earth.

From celebrations of Bacchus in ancient Rome to the Last Supper and casual dinner parties, wine has long been a key component of festivities, ceremonies, and celebrations. Made by almost every civilization throughout history, in every part of the world, wine has been used in religious ceremonies, inspired artists and writers, been employed as a healing medicine, and, most often, sipped as way to relax with a gathering of friends. Yet, like all other forms of alcohol, wine has also had its critics, who condemn it for the drunkenness and bad behavior that arise with its overconsumption. Wine can render you tongue-tied or philosophical; it can heal wounds or damage health; it can bring society together or rend it. In this fascinating cultural history of wine, John Varriano takes us on a tour of wine's lively story, revealing the polarizing effect wine has had on society and culture through the ages. From its origins in ancient Egypt and Mesopotamia to the expanding contemporary industries in Australia, New Zealand, and America, Varriano examines how wine is made and how it has been used in rituals, revelries, and remedies throughout history. In addition, he investigates the history of wine's transformative effects on body and soul in art, literature, and science from the mosaics of ancient Rome to the poetry of Dickinson and Neruda and the paintings of Caravaggio and Manet. A spirited exploration, this book will delight lovers of sauvignon blanc or pinot noir, as well as those who are interested in the rich history of human creativity and consumption.

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