

Miracle Brew: Hops, Barley, Water, Yeast And The Nature Of Beer

"The Still-Room" by Mrs. Charles Roundell, Harry Roberts. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten?or yet undiscovered gems?of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

*Features more than 1,100 A-Z entries written by 166 of the world's most prominent beer experts"—Provided by publisher.

Taking us through the seasons in England's apple-growing heartlands, this magical book uncovers the stories and folklore of our most familiar fruit. 'An orchard is not a field. It's not a forest or a copse. It couldn't occur naturally; it's definitely cultivated. But an orchard doesn't override the natural order: it enhances it, dresses it up. It demonstrates that man and nature together can - just occasionally - create something more beautiful and (literally) more fruitful than either could alone. The vivid brightness of the laden trees, studded with jewels, stirs some deep race memory and makes the heart leap. Here is bounty, and excitement.'

The Bar and Beverage Book explains how to manage the beverage option of a restaurant, bar, hotel, country club—any place that serves beverages to customers. It provides readers with the history of the beverage industry and appreciation of wine, beer, and spirits; information on equipping, staffing, managing, and marketing a bar; and the purchase and mixology of beverages. New topics in this edition include changes to regulations regarding the service of alcohol, updated sanitation guidelines, updates to labor laws and the employment of staff, and how to make your operation more profitable. New trends in spirits, wine, and beer are also covered.

National Geographic Atlas of Beer

An Argument "why the Term 'craft Beer' is Completely Undefined, Hopelessly Misunderstood and Absolutely Essential

54 Recipes for Nutritious Loaves, Rolls & Coffee Cakes

Where the Crawdads Sing

Hops and Glory

In Defence of British Food

Cooked

Michael Dineley's thesis is based on the premise that the 'biochemical laws that govern the processes of malting, mashing and fermentation remain unchanged throughout the millennia'. She therefore uses the results of scientific experimentation to search for evidence of ale and brewing amongst Neolithic residues. Following a discussing of the actual brewing process and later Viking and medieval embellishments, the study discusses the evidence for barley in Egypt and the Near East, the first evidence of grain in neolithic Europe and ceramic, environmental and structural clues for brewing in Neolithic Orkney and Grooved Ware sites in Britain.

From corn flakes to pancakes, Breakfast: A History explores this "most important meal of the day" as a social and gastronomic phenomenon. It explains how and why the meal emerged, what is eaten commonly in this meal across the globe, why certain foods are considered indispensable, and how it has been depicted in art and media.

Heather Arndt Anderson's detail-rich, culturally revealing, and entertaining narrative thoroughly satisfies.

The craft beer boom is the biggest thing to hit brewing and drinking for more than a generation. What started off as a small band of idealistic hobby brewers is now a multi-billion-dollar global industry, but even its most passionate fans can't actually agree what 'craft beer' is, with some arguing that it's simply marketing hype, and others claiming it doesn't exist at all. Award-winning beer writer Pete Brown digs into this decades-long argument and in doing so, creates a fascinating, complex and hugely satisfying answer. He dismantles the main attempts to define the term 'craft beer' and argues that it is, in fact, undefinable, before shifting emphasis from beer to the broader, older idea of craft in search of answers. He shows that arguments around craft beer have largely forgotten what craft is all about – if they were even aware in the first place. He explores the ever-changing nature of work, the meaning of knowledge, the evolution of language and the ways in which we engage with our immediate environment and the wider world. Arriving back at beer from such an oblique angle, he rediscovers the real reasons why so many people are so passionate about craft beer, and argues that situating beer in a broader understanding of craft shows that the term is rich in meaning, even if it can't be pinned down to a measurable definition. Written in Brown's trademark pug stool conversational style, Craft: An Argument provides a new perspective on the biggest trend in global food and drink, as well as making you long for a beer.

The craft brew revolution has spread south. This all-new guidebook profiles the Sunshine State's 66 breweries and brewpubs.

Shakespeare's Local

The Apple Orchard

Barley, malt and ale in the neolithic

Hops, Barley, Water, Yeast and the Nature of Beer

Highways and Byways in Cambridge and Ely

Microbe Hunters

A Globe-Trotting Journey Through the World of Beer

Welcome to the George Inn near London Bridge: a cosy, wood-pannelled, galleried coaching house a few minutes walk from the Thames. Grab yourself a pint, listen to the chatter of the locals and lean back, resting your head against the wall. And then consider this: who else has rested their head against that wall, over the last 600 years? Chaucer and his fellow pilgrims almost certainly drank in the George on their way out of London to Canterbury. It's fair to say that Shakespeare will have popped in from the nearby Globe for a pint, and we know that Dickens certainly did. Mall carriers changed their horses here, before heading to all four corners of Britain - while sailors drank here before visiting all four corners of the world... The pub, as Pete Brown points out, is the "primordial cell of British life" and in the George he has found the perfect case study. All life is here, from murderers, highwaymen and ladies of the night to gossiping millers and hand-working clerks. So sit back and watch as buildings rise and fall over the centuries, and "the beer drinker's Bill Bryson" (TL5) takes us on an entertaining tour through six centuries of history, through the stories of everyone that ever drank in one pub.
Charting the birth and growth of craft beer across the United States, Tom Acitelli offers an epic, story-driven account of one of the most inspiring and surprising American grassroots movements. In 1975, there was a single craft brewery in the United States; today there are more than 2,500. This entertaining and informative history brims with charming, remarkable stories, which together weave a very American business tale of formidable odds and refreshing success.

Famed high-protein recipe incorporated into breads, rolls, buns, coffee cakes, pizza, pie crusts, more.

"In lively and witty fashion, celebrated British beer writer Pete Brown presents a complete natural history of beer and shares the incredible story behind each of its four ingredients- malted barley, hops, yeast, and water. Miracle Brew explores the origins of fermentation, the lost age of hallucinogenic gruit beers, and the evolution of modern hop varieties that now challenge wine grapes in the extent to which they are discussed and revered."--Book cover.

Florida Breweries

A Biography of the Beer that Changed the World

The History of America's Craft Beer Revolution

A History

Craft: An Argument

A Sociable History of Beer (Fully Updated Second Edition)

Creating Unique Drinks and Boozy Concoctions from Nature's Ingredients

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?

In Britain, we have always had an awkward relationship with food. We've been told for so long that we are terrible cooks and yet according to a 2012 YouGov survey, our traditional food and drink are more important to us than the monarchy and at least as significant as our landscape and national monuments in defining a collective notion of who we are. Taking nine archetypically British dishes - Pie and Peas, A Cheese Sandwich, Fish and Chips, Spag Bol, Devonshire Cream Tea, Curry, The Full English, The Sunday Roast and a Crumble with Custard - and examining them in their perfect context, Pete Brown reveals just how fundamental food is to Britain's sense of identity, perhaps even our sense of pride, and the ways in which we understand our place in the world.

Mr Chaston Chapman collected works for two libraries; his working library, based at his laboratory in London, and a private, historical collection. Subjects include brewing and the brewing industry, wine and winemaking, beer, distillation and distilling industry, drinking customs, liquors, ciders and whiskey and legal issues surrounding alcohol. The brewing section represents part of Mr Chaston Chapman's library. The collection contains works on brewing and alcohol which dates from 1578, with 'A Perfille platforme of a Hoppe Garden'.

NOW A MAJOR MOTION PICTURE—The #1 New York Times bestselling worldwide sensation with more than 15 million copies sold, hailed by The New York Times Book Review as “a painfully beautiful first novel that is at once a murder mystery, a coming-of-age narrative and a celebration of nature.” For years, rumors of the “Marsh Girl” have haunted Barkley Cove, a quiet town on the North Carolina coast. So in late 1969, when handsome Chase Andrews is found dead, the locals immediately suspect Kya Clark, the so-called Marsh Girl. But Kya is not what they say. Sensitive and intelligent, she has survived for years alone in the marsh that she calls home, finding friends in the gulls and lessons in the sand. Then the time comes when she yearns to be touched and loved. When two young men from town become intrigued by her wild beauty, Kya opens herself to a new life—until the unthinkable happens. Where the Crawdads Sing is at once an exquisite ode to the natural world, a heartbreaking coming-of-age story, and a surprising tale of possible murder. Owens reminds us that we are forever shaped by the children we once were, and that we are all subject to the beautiful and violent secrets that nature keeps.

Oasts and Hop Kilns

Beer in the Middle Ages and the Renaissance

Pie Fidelity

The Bar and Beverage Book

Man Walks Into A Pub

The Barbarian's Beverage

The Pub

An intoxicating book, beer expert Mark Dredge dives into the history of lager, from how it was first brewed to what role was played by German monks and kings in the creation of the drink we know so well today. From the importance of 500-year-old purity laws to a scrupulously researched exploration of modern beer gardens (it's a hard life), Mark has delved deep into the story of the world's favourite beer. From 16th Century Bavaria to the recent popularity of specialist craft lagers, A Brief History of Lager is an engaging and informative exploration of a classic drink. Pint, anyone?

Primitive beers, country wines, herbal meads, natural sodas, and more The art of brewing doesn't stop at the usual ingredients: barley, hops, yeast, and water. In fact, the origins of brewing involve a whole galaxy of wild and cultivated plants, fruits, berries, and other natural materials, which were once used to make a whole spectrum of creative, fermented drinks. Now fermentation fans and home brewers can rediscover these "primitive" drinks and their unique flavors in The Wildcrafting Brewer. Wild-plant expert and forager Pascal Baudar's first book, The New Wildcrafted Cuisine, opened up a whole new world of possibilities for readers wishing to explore and capture the flavors of their local terroir. The Wildcrafting Brewer does the same for fermented drinks. Baudar reveals both the underlying philosophy and the practical techniques for making your own delicious concoctions, from simple wild sodas, to non-geop-based "country wines," to primitive herbal beers, meads, and traditional ethnic ferments like tiswin and kvass. The book opens with a retrospective of plant-based brewing and ancient beers. The author then goes on to describe both hot and cold brewing methods and provides lots of interesting recipes; mugwort beer, horshound beer, and manzanita cider are just a few of the many drinks represented. Baudar is quick to point out that these recipes serve mainly as a touchstone for readers, who can then use the information and techniques he provides to create their own brews, using their own local ingredients. The Wildcrafting Brewer will attract herbalists, foragers, natural-dionks, and chefs alike with the author's playful and relaxed philosophy. Readers will find themselves surprised by how easy making your own natural drinks can be, and will be inspired, again, by the abundance of nature all around them.

Expert malting, mastery, resourcefulness, and above all, fun—these are the hallmarks of brewing beer like a Yeti. Since the craft beer and homebrewing boom of the late twentieth and early twenty-first centuries, beer lovers have enjoyed drinking and brewing a vast array of beer styles. However, most are brewed to accommodate a single ingredient—hops—and few contain the myriad herbs and spices that were standard in beer and gruit recipes from medieval times back to ancient people's discoveries that grain could be malted and fermented into beer. Like his first book, Make Mead Like a Viking, Jerome Zimmerman's Brew Beer Like a Yeti returns to ancient practices and ingredients and brings storytelling, mysticism, and folklore back to the brewing process, including a broad range of ales, gruits, bragots, and other styles that have underservingly taken a backseat to the IPA. Recipes inspired by traditions around the globe include sahti, gautlandsdricka, oak bark and mushroom ale, wassail, papawr wheat, chicha de muko, and even Neolithic "stone" beers. More importantly, under the guidance of "the world's only peace-loving, green-living Appalachian Yeti Viking," readers will learn about the many ways to go beyond the pale ale, utilizing alternatives to standard grains, hops, and commercial yeasts to defy the strictures of style and design their own brews. 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.

Breadfast

Barrel-Aged Stout and Selling Out

Traditional Techniques and Recipes for Unconventional Ales, Gruits, and Other Ferments Using Minimal Hops

A History of the World in 6 Glasses

A Cultural Institution — from Country Inns to Craft Beer Bars and Corner Locals

The Egg and I

Indian Restaurant Curry at Home

This edited collection examines the various influences, relationships, and developments beer has had from distinctly spatial perspectives. The chapters explore the functions of beer and brewing from unique and sometimes overlapping historical, economic, cultural, environmental and physical viewpoints. Topics from authors - both geographers and non-geographers alike - have examined the influence of beer throughout history, the migration of beer on local to global scales, the dichotomous nature of global production and craft brewing, the neolocalism of craft beers, and the influence local geography has had on beer's most essential ingredients: water, starch (malt), hops, and yeast. At the core of each chapter remains the integration of spatial perspectives to effectively map the identity, changes, challenges, patterns and locales of the geographies of beer.

“The only book you need to understand the world’s most popular beverage. I swear on a stack of these, it’s a thumping good read.”--John Holl, editor of All About Beer Magazine and author of The American Craft Beer Cookbook Imagine sitting in your favorite pub with a friend who happens to be a world-class expert on beer. That’s this book. It covers the history: how we got from gruel-beer to black IPA in 10,000 years. The alchemy: malts, grains, and the miracle of hops. The variety: dozens of styles and hundreds of recommended brews (including suggestions based on your taste preferences), divided into four sections—Ales, Wheat Beers, Lagers, and Tart and Wild Ales--and all described in mouthwatering detail. The curiosity: how to read a Belgian label; the talk of two Budweisers; porter, the first superstyle; and what, exactly, a lager is. The pleasure. Because you don’t merely taste beer, you experience it. Winner

of a 2016 IACP Award “Covers a lot of ground, from beer styles and brewing methods to drinking culture past and present. There’s something for beer novices and beer geeks alike.”--Ken Grossman, founder, Sierra Nevada Brewing Co. “Erudite, encyclopedic, and enormously entertaining aren’t words you normally associate with beer, but The Beer Bible is no ordinary beer book. As scintillating, diverse, and refreshing as man’s oldest alcoholic beverage itself.”--Steve Raichlen, author of Project Smoke and How to Grill

Michael Pollan, the bestselling author of The Omnivore's Dilemma, Food Rules, and How to Change Your Mind, explores the previously uncharted territory of his own kitchen in Cooked. “Having described what’s wrong with American food in his best-selling The Omnivore’s Dilemma (2006), New York Times contributor Pollan delivers a more optimistic but equally fascinating account of how to do it right. . . . A delightful chronicle of the education of a cook who steps back frequently to extol the scientific and philosophical basis of this deeply satisfying human activity.”--Kirkus (starred review) Cooked is now a Netflix docuseries based on the book that focuses on the four kinds of “transformations” that occur in cooking. Directed by Oscar-winning filmmaker Alex Gibney and starring Michael Pollan, Cooked teases out the links between science, culture and the flavors we love. In Cooked, Pollan discovers the enduring power of the four classical elements--fire, water, air, and earth--to transform the stuff of nature into delicious things to eat and drink. Apprenticing himself to a succession of culinary masters, Pollan learns how to grill with fire, cook with liquid, bake bread, and ferment everything from cheese to beer. Each section of Cooked tracks Pollan’s effort to master a single classic recipe using one of the four elements. A North Carolina barbecue pit master tutors him in the primal magic of fire; a Chez Panisse-trained cook schools him in the art of braising; a celebrated baker teaches him how air transforms grain and water into a fragrant loaf of bread; and finally, several mad-genius “fermentos” (a tribe that includes brewers, cheese makers, and all kinds of picklers) reveal how fungi and bacteria can perform the most amazing alchemies of all. The reader learns alongside Pollan, but the lessons move beyond the practical to become an investigation of how cooking involves us in a web of social and ecological relationships. Cooking, above all, connects us. The effects of not cooking are similarly far reaching. Relying upon corporations to process our food means we consume large quantities of fat, sugar, and salt; disrupt an essential link to the natural world; and weaken our relationships with family and friends. In fact, Cooked argues, taking back control of cooking may be the single most important step anyone can take to help make the American food system healthier and more sustainable. Reclaiming cooking as an act of enjoyment and self-reliance, learning to perform the magic of these everyday transformations, opens the door to a more nourishing life.

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.

Or, Songs, Ballads, Epigrams, & Anecdotes Relating to Beer, Malt, and Hops; with Some Curious Particulars Concerning Ale-wives and Brewers, Drinking-clubs and Customs

The Geography of Beer

Beer: Taste the Evolution in 50 Styles

Craft

A Brief History of Lager

The Curiosities of Ale & Beer

An Entertaining History

It's an extraordinary tale of yeast-obsessed monks and teetotal prime ministers; of how pale ale fuelled an Empire and weak bitter won a world war; of exploding breweries, a bear in a yellow nylon jacket and a Canadian bloke who changed the drinking habits of a nation.

It's also the story of the rise of the pub from humble origins through an epic, thousand-year struggle to survive misunderstanding, bad government and misguided commerce. The history of beer in Britain is a social history of the nation itself, full of catastrophe, heroism and an awful lot of hangovers. 'a pleasant antidote to more po-faced histories of beer' Guardian 'Like a good drinking companion, Brown tells a remarkable story: a stream of fascinating facts, etymologies and pub-related urban phenomena' TLS 'Packed with bar-room bet-winning facts and entertaining digressions, this is a book into which every pub-goer will want to dip.' Express

This atlas is the ultimate beer lover's guide to the world, filled with stunning photography, great storytelling, intriguing beer destinations, fascinating historical perspectives, and firsthand accounts from brewers and bar owners around the globe. The most visually stunning and comprehensive beer atlas available, this richly illustrated book includes more beers and more countries than any other book of its kind. Including beer recommendations from Garrett Oliver, the famed brewmaster of Brooklyn Brewery, and written by "beer geographers" Nancy Hoast-Pullen and Mark Patterson, this indispensable guide features more than 100 illuminating maps and over 200 beautiful color photos. The fascinating narrative explores beer history, geography, trends, and tasting on six continents (and how to order a beer in 14 languages!). Travel tips include the best breweries, beer festivals, and pubs in each location. Smart, compelling, and practical, this elegant book will help you discover the best beer wherever you are.

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.

First published in 1927.

The Women in God's Kitchen

The Story of Our Most English Fruit

500 Years of the World's Favourite Beer

Brew Beer Like a Yeti!

The Oxford Companion to Beer

Regions, Environment, and Societies

Cooking, Eating, and Spiritual Writing

Beginning in the UK in the 1600s with smoky brown beer and ending with current areas of innovation, this fun and interactive guide moves through time and across the world to tell the stories behind some of today's best-known beer styles, including German lagers, stouts, porters, pilsner, IPA, sour beers and more. Each chapter focuses on one of beer's key ingredients - malt, water, hops and yeast - sharing how, as each ingredient modernized over time, new flavours and styles emerged. With each change, Natalya offers a modern beer to try that will bring the section's story to life and help you truly taste the evolution of beer through the years. With five centuries' worth of information, stories, and fun facts to discover and 50 beers to taste, Beer: Taste the Evolution in 50 Styles breathes new life into the exploration of one of the world's oldest and most enduring drinks.

"A work of real comic genius. . . . A wonderful, funny, warm, honest book, and, to use a much overused word, a classic." —Michael Korda, author of Country Matters When Betty MacDonald married a marine and moved to a small chicken farm on the Olympic Peninsula in Washington State, she was largely unprepared for the rigors of life in the wild. With no running water, no electricity, a house in need of constant repair, and days that ran from four in the morning to nine at night, the MacDonalds had barely a moment to put their feet up and relax. And then came the children. Yet through every trial and pitfall—through chaos and catastrophe—this indomitable family somehow, mercifully, never lost its sense of humor. A beloved literary treasure for more than half a century, Betty MacDonald's The Egg and I is a heartwarming and uproarious account of adventure and survival on an American frontier.

Comprehensive and detailed, this is the first ever study of ancient beer and its distilling, consumption and characteristics Examining evidence from Greek and Latin authors from 700 BC to AD 909, the book demonstrates the important technological as well as ideological contributions the Europeans made to beer throughout the ages. The study is supported by textual and archaeological evidence and gives a fresh and fascinating insight into an aspect of ancient life that has fed through to modern society and which stands today as one of the world's most popular beverages. Students of ancient history, classical studies and the history of food and drink will find this an useful and enjoyable read.

The history of Guinness, one of the world's most famous brands, reveals the noble heights and generosity of a great family and an innovative business. It began in Ireland in the mid 1700s. The water in Ireland, indeed throughout Europe, was famously undrinkable, and the gin and whiskey that took its place devastated civil society. It was a disease ridden, starvation-plagued, alcoholic age, and Christians like Arthur Guinness—as well as monks and even evangelical churches—brewed beer that provided a healthier alternative to the poisonous waters and liquors of the times. This is where the Guinness tale began. Now, 250 years and over 150 countries later, Guinness is a global brand, one of the most consumed beverages in the world. The tale that unfolds during those two and a half centuries has power to thrill audiences today: the generational drama, business adventure, industrial and social reforms, deep-felt faith, and the noble beer itself. "Frothy, delicious, intoxicating and nutritious! No, I'm not talking about Guinness Stout—I'm talking about Stephen Mansfield's fabulous new book...The amazing and true story of how the Guinness family used its wealth and influence to touch millions is an absolute inspiration." — Eric Metaxas, New York Times best-selling author "It's a rare brew that takes faith, philanthropy and the frothy head of freshly-poured Guinness and combines them into such an inspiring narrative. Cheers to brewmaster Stephen Mansfield! And cheers to you, the reader! You're in for a treat." — R. Emmett Tyrrell Jr., Founder and editor-in-chief of The American Spectator

Miracle Brew

The Still-Room

One man's search for the beer that built the British Empire

In Praise of Ale

The Devil in Britain and America

The Wildcrafting Brewer

The Cornell Bread Book

Tconical and pyramidal buildings, topped by white cows or louvered vents, are a distinctive sight on the farms and in the villages of Kent, East Sussex, Herefordshire, Worcestershire, Surrey and Hampshire. In these buildings, hops were dried, pressed, and bagged for despatch to breweries. In Kent and Sussex, they are called 'oasts' or 'oast houses', and in other counties 'hop kilns'. Oasts and hop kilns were important rural industry, and for hundreds of years, they were a defining feature of the countryside. By the late 19th century, there were as many as 8,000 hop kilns and oast houses in England. This book is the first comprehensive account of the history of oasts and hop kilns in England and a comparison with hop drying buildings in Continental Europe and the USA. The 400-year evolution together from surviving buildings, books, archives and local lore. In this richly illustrated volume, the charm of oasts and hop kilns on the countryside is captured in sketches, diagrams and photos by the author and others.

A native of Italy and a splendid cook herself, Mazzoni saves the food writings and images of a broad spectrum of Catholic saints and holy women, including Catherine of Genoa, Angela of Foligno, Gemma Galgani, and the first person in the United States to be canonized, Elisabeth Ann Seton. Continuum Books

The New York Times Bestseller "There aren't many books this entertaining that also provide a cogent crash course in ancient, classical and modern history." -Los Angeles Times Beer, wine, spirits, coffee, tea, and Coca-Cola: In Tom Standage's deft, innovative account of world history, these six beverages turn out to be much more than just ways to quench thirst. They also represent six eras that shaped agriculture, to the birth of cities, to the advent of globalization. A History of the World in 6 Glasses tells the story of humanity from the Stone Age to the twenty-first century through each epoch's signature refreshment. As Standage persuasively argues, each drink is in fact a kind of technology, advancing culture and catalyzing the intricate interplay of different societies. After reading this enthralling history, you'll never look at your favorite beverage the same way again.

The Search for God and Guinness

A History of Beer in Ancient Europe

Goose Island, Anheuser-Busch, and How Craft Beer Became Big Business

Audacity of Hops

A Natural History of Transformation

The Beer Bible