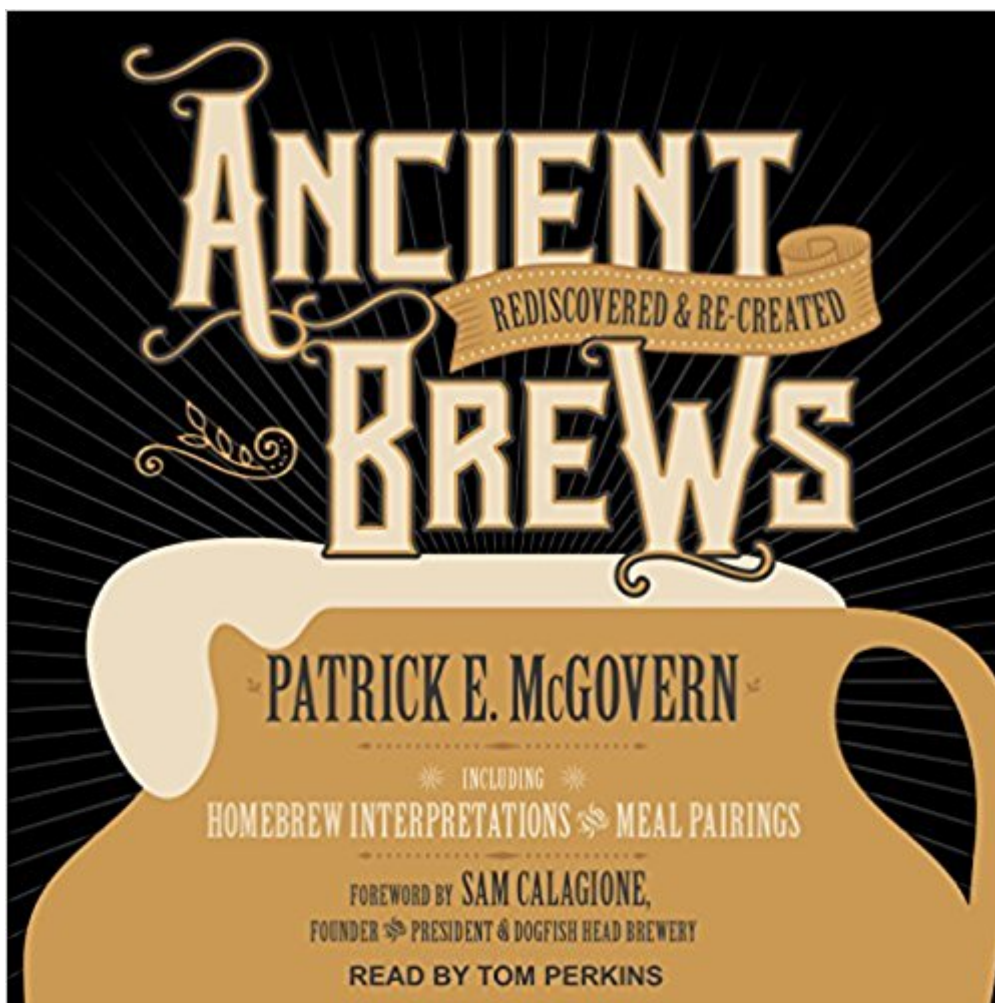


The book was found

Ancient Brews: Rediscovered And Re-created



Synopsis

Patrick E. McGovern takes us on a fascinating journey through time to the dawn of brewing when our ancestors might well have made a Palaeo-Brew of wild fruits, honey, cereals, and botanicals. Early beverage-makers must have marveled at the magical process of fermentation. Their amazement grew as they drank the mind-altering drinks, which were to become the medicines, religious symbols, and social lubricants of later cultures. McGovern recounts how the re-created Ancient Ales and Spirits of Dogfish Head came about as he circles the globe-to China, Turkey, Egypt, Italy, Scandinavia, Honduras, Peru, and Mexico. He interweaves archaeology and science and tells the stories and struggles in making the most authentic versions possible of these liquid time capsules. Accompanying homebrew interpretations-brimming with unusual spicy, fruity, and malty aromas and tastes-help bring the past alive, as our senses and imaginations travel "Back to the Future."

Book Information

Audio CD

Publisher: Tantor Audio; MP3 Una edition (June 13, 2017)

Language: English

ISBN-10: 154145376X

ISBN-13: 978-1541453760

Product Dimensions: 5.3 x 0.6 x 7.4 inches

Shipping Weight: 2.4 ounces (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars 6 customer reviews

Best Sellers Rank: #1,495,995 in Books (See Top 100 in Books) #63 inÂ Books > Books on CD > Cooking, Food & Wine #779 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Beer #1577 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making

Customer Reviews

â œGood and fun. . . . Ancient Brews is an excellent example of science outreach.â • - Martin C. Doppelt, Scienceâ œFourier transform infrared spectroscopy has rarely been put to headier use.â • - Barbara Kiser, Natureâ œImagine: an archaeologist travels the world, testing the residue on pottery shards to unlock ancient recipes for beer and wine. And thenâ •it gets betterâ •he re-creates those recipes so that you, too, can raise a glass of King Midasâ™s brew. Ancient Brews is an extraordinary, globe-trotting journey through the remarkable history of our ancient connection with

alcohol. Patrick McGovern is both a brilliant scientist and a gifted storyteller. This astonishing book belongs on the shelf of every wine and beer aficionado. The historical and scientific perspective is sure to astonish and delight, and the recipes will lead to some lively experimentation among homebrewers.

• - Amy Stewart, author of *The Drunken Botanist* "Of interest to home brewer and historian alike. . . . Ancient Brews may well get readers drinking (in moderation, of course). It will also get them thinking, especially when Mr. McGovern ponders alcohol's place in human society."

• - Benjamin Shull, *Wall Street Journal* "One might assume not much Venn exists between diagrams of beer and archeology. One would be wrong. Learning what we drank and why makes for a superb adventure. Dr. Pat's America's foremost barstool archaeologist is back from the trenches to entertain, educate, and quench your thirst. Pull up a barstool!"

• - Wayne Curtis, author of *And a Bottle of Rum: A History of the New World in 10 Cocktails* "McGovern's joyful treasure hunt through time is pint after pint of proof that the best beers have the best stories, and are best enjoyed with all the trappings of a feast. Alcohol, McGovern shows, is fundamental, setting the heavens in motion, stirring the souls of birds and bees alike. What sets us apart isn't that we drink, but how—and that's where this book shines. Because the beers themselves—and there are plenty of them—are only the beginnings of delicious tales of swashbuckling scientists, gods and pharaohs, warriors and kings, and, oh yes, the best roasted goose I've ever had."

• - William Bostwick, author of *The Brewer's Tale* "Ancient Brews is an engaging journey through the history of humankind's relationship with fermented beverages. Sprinkled with anecdotes from the field, the lab, and the brew house, Dr. Pat tells the story of investigating these primeval draughts and bringing them back to life. Whether armchair adventurer, curious homebrewer, or culinary historian, Ancient Brews will allow the reader to truly appreciate and understand these historic libations."

• - Mike Smith, brewer and coauthor of *The Comic Book Story of Beer* "McGovern's mix of gee-wiz science and thoughtful historical context makes Ancient Brews a refreshing read."

• - Kevin Begoes, Associated Press --This text refers to the Hardcover edition.

Patrick E. McGovern is the scientific director of the Biomolecular Archaeology Project for Cuisine, Fermented Beverages, and Health at the University of Pennsylvania Museum in Philadelphia, where he is also an adjunct professor of anthropology. An award-winning audio engineer for over forty years, Tom Perkins has expanded his skills to narrating and has more than sixty titles to his credit. He learned by working with the world's best voice talent during his career, and he continues to engineer a variety of projects. Coming soon . . .

Anyone interested in craft beer and home brewing -and even how modern day social customs developed - will find this book a good read. Here and there, it can bog down a bit in the science, but then the author always comes to the rescue with a really interesting antidote on his many years of chasing down ancient ales. A fact from the book that stayed with me: our universe was formed from the basic building blocks of alcohol and McGovern makes a good case that humans are programmed to consume alcohol. The "social lubricant" aspect of ancient ales is also a reoccurring theme that is noteworthy. A great book to read with your homebrew beer.

This is just the right present for my Philly son-in-law. He enjoys beer, has brewed his own and is up on the latest craft beers. The fact that the author is at the University of Pennsylvania makes it even better.

I'm not a home brewer but there are recipes in this book for those who are. I got this book because of the history and historical information presented. Mankind has always been interested in brews, fermentation and the consumption of mind altering concoctions. Since a lot of grains naturally ferment in given conditions this book just traces the logical outcome, its place in history and then provides the recipe. This will appeal to any foodie and any history buff. Homebrewers will have to report if the recipes work. But the recipes included seem to be well presented and each product a 5 gallon quantity. The author has also provided suggest meals with recipes to go with each beverage. For example brew Midas Touch and drink it with spicy barbecue lamb and lentil stew.

I'll be honest, I'm not much of a reader but I did read this book from cover to cover. I was interested in seeing the recipes that would be included in this book. I was a little disappointed in that the recipes are all in extract form, so converting to all grain is a bit of a pain. I plan to make the Chateau Jiahu when I get a chance, so I have yet to make a brew from this book. There are some discrepancies in the vital statistics of the brews based off of Dogfish Heads website. So double check with the website and beer descriptions to see if you want to make some changes to the recipes provided. The content outside of the recipes is outstanding. It has really sparked my interest in exploring other content out there about ancient civilizations. It gets a little unorganized at times when the writer mixes in his travels but still entertaining and he ties it in to the overall journey of discovering ancient brews. I'd suggest having a web search device handy when reading to get a better idea on some of the areas the writer describes. Really enjoyed doing further reading and

image viewing on Midas Tumulus. Overall very pleased with this reading and learning experience.
Cheers!

My husband loves the book and has ordered it for other people as well. He's a highly critical and knowledgeable reader and buyer, so his praise is high praise indeed.

I gave it as a gift and my son, a beer nerd, was immediately immersed and sharing the book.

[Download to continue reading...](#)

Ancient Brews: Rediscovered and Re-created Alexander: The Great Leader and Hero of Macedonia and Ancient Greece (European History, Ancient History, Ancient Rome, Ancient Greece, Egyptian History, Roman Empire, Roman History) Ancient America Rediscovered Joe-Joe the Wizard Brews Up Solids, Liquids, and Gases (In the Science Lab) True Brews: How to Craft Fermented Cider, Beer, Wine, Sake, Soda, Mead, Kefir, and Kombucha at Home Kombucha Revolution: 75 Recipes for Homemade Brews, Fixers, Elixirs, and Mixers The Complete Book of Incense, Oils and Brews (Llewellyn's Practical Magick) DENVER & COLORADO GUIDE: Bikes, Brews, Skiing & Rocky Mountains Vintage Beer: A Taster's Guide to Brews That Improve over Time Homemade Soda: 200 Recipes for Making & Using Fruit Sodas & Fizzy Juices, Sparkling Waters, Root Beers & Cola Brews, Herbal & Healing Waters, ... & Floats, & Other Carbonated Concoctions Homemade Soda: 200 Recipes for Making & Using Fruit Sodas & Fizzy Juices, Sparkling Waters, Root Beers & Cola Brews, Herbal & Healing Waters, Sparkling ... & Floats, & Other Carbonated Concoctions Rediscovered Treasures for Violin, Cello and Piano: Short Works by Handel, Chaminade, Saint-Saëns, Bach and Others (Dover Chamber Music Scores) Vintage Spirits and Forgotten Cocktails: From the Alamagoozlum to the Zombie 100 Rediscovered Recipes and the Stories Behind Them The Ancient Hebrew Language and Alphabet: Understanding the Ancient Hebrew Language of the Bible Based on Ancient Hebrew Culture and Thought Whiskey Cocktails: Rediscovered Classics and Contemporary Craft Drinks Using the World's Most Popular Spirit Secrets of Lemon Rediscovered: 50 Plus Recipes for Skin Care, Hair Care, Home Cleaning and Cooking Martin Luther: The Man Who Rediscovered God and Changed the World Departures: Two Rediscovered Stories of Christy Miller and Sierra Jensen (The Christy Miller Collection) Cooking with Fire: From Roasting on a Spit to Baking in a Tannur, Rediscovered Techniques and Recipes That Capture the Flavors of Wood-Fired Cooking Mexican Today: New and Rediscovered Recipes for Contemporary Kitchens

Contact Us

DMCA

Privacy

FAQ & Help