

Washington Beer: A Heady History Of Evergreen State Brewing (American Palate)

Washington Beer A Heady History of Evergreen State Brewing Arcadia Publishing

The days of choosing between a handful of imports and a convenience store six-pack are long gone. The beer landscape in America has changed dramatically in the twenty-first century, as the nation has experienced an explosion in craft beer brewing and consumption. Nowhere is this truer than in Virginia, where more than two hundred independent breweries create beers of an unprecedented variety and serve an increasingly knowledgeable, and thirsty, population of beer enthusiasts. As Lee Graves shows in his definitive new guide to Virginia beer, the Old Dominion's central role in the current beer boom is no accident. Beer was on board when English settlers landed at Jamestown in 1607, and the taste for beer and expertise in brewing have only grown in the generations since. Graves offers an invaluable survey of key breweries throughout the Virginia, profiling the people and the businesses in each region that have made the state a rising star in the industry. The book is extensively illustrated and suggests numerous brewery tours that will point you in the right direction for your statewide beer crawl. From small farm breweries in the shadow of the Blue Ridge Mountains to cavernous facilities in urban rings around the state, Virginians have created a golden age for flavorful beer. This book shows you how to best appreciate it.

Did you know human attacks account for a staggering 100 percent of premature deaths for witches, swamp monsters, cyborgs, and other supernatural, mutant, and exceptionally large beings? The past millennia or so has seen not only an uptick in human attacks, but also increasingly indiscriminate victim selection. It is understandable to feel overwhelmed. From renowned preternaturalist K. E. Flann, How to Survive a Human Attack provides critical information at a critical time with chapters specifically tailored to their target audience, including: · A Zombie's Guide to Filling the Emptiness and Moving Forward · First-Time Haunter's Guide for Ghosts, Spirits, Poltergeists, Specters, and Wraiths · Self-Training 101 for Werewolves: Sit, Don't Speak, Stay Alive! · What's Happening to My Body?: Radioactive Mutants and the Safety of the Nuclear Family

Washington, DC, is best known for its politics and monuments, but sport has always been an integral part of the city, and Washingtonians are among the country's most avid sports fans. DC Sports gathers seventeen essays examining the history of sport in the nation's capital, from turn-of-the-century venues such as the White Lot, Griffith Stadium, and DC Memorial Stadium to Howard-Lincoln Thanksgiving Day football games of the roaring twenties; from the surprising season of the 1969 Washington Senators to the success of Georgetown basketball during the 1980s. This collection covers the field, including public recreation, high-school athletics, intercollegiate athletics, professional

sports, sports journalism, and sports promotion. A southern city at heart, Washington drew a strong color line in every facet of people's lives. Race informed how sport was played, written about, and watched in the city. In 1962, the Redskins became the final National Football League team to integrate. That same year, a race riot marred the city's high-school championship game in football. A generation later, race as an issue resurfaced after Georgetown's African American head coach John Thompson Jr. led the Hoyas to national prominence in basketball. DC Sports takes a hard look at how sports in one city has shaped culture and history, and how culture and history inform sports. This informative and engaging collection will appeal to fans and students of sports and those interested in the rich history of the nation's capital.

Alcohol in America from Demon Rum to Cult Cabernet

A Spirited History of Taverns and Saloons, Speakeasies and Grog Shops

Seattle Chef's Table

A Heady History of Brewing in Washington, D.C.

North Dakota Beer: A Heady History

The Nation's Capital Brewmaster

Kansas Beer: A Heady History

"Examines the history, heritage, and challenges specific to brewing beer in in New England, beginning with the Pilgrims and colonial era to the rise of industrial manufacturing and Prohibition. This history, culminates with a detailed account of current craft brewers in the region"--Provided by publisher.

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.

The Twin Cities witnessed a recent explosion of craft beer breweries and brewpubs, but the region's beer history reaches back generations. The Minneapolis Brewing Company introduced the iconic Grain Belt beer in 1893, and it remains a local favorite. Fur trapper and bootlegger Pierre "Pig's Eye" Parrant established a St. Paul tavern along the banks of the Mississippi River in the early 1800s. The area has been home to some of the best-known beer brands in America, from Hamm's and Schmidt's to Yoerg's and Olympia. Today, microbreweries such as Bad Weather Brewing, Summit Brewing and more than fifty others are forging new avenues. Join author Scott Carlson as he offers an intriguing history and guide to Twin Cities beer.

"The world of lagers contains many of the world's most delicious and beguiling beers. Dave Carpenter dives into this world with gusto, verve,

and precision." —Garrett Oliver, Brewmaster, The Brooklyn Brewery, Editor-in-Chief, The Oxford Companion to Beer Lagers are being reinvented in the United States and abroad as intrepid breweries are rediscovering the joys of colder fermentation and pushing lagers well beyond the realm of pilsner. Lager offers a complete tasting guide to the full spectrum of lager styles, from Munich Helles and Festbier to California Common and Baltic Porter. Taste along and find your new favorite lager! This book also answers such historical and contextual questions as: Why does lager, not ale, dominate world beer production, despite its comparative difficulty to produce? Why are certain European styles like Vienna lager more associated with brewing in Mexico than on the Continent? What does St. Louis have to do with České Budějovice? What role does lager play in today's expanding craft beer landscape? For homebrewers, Lager includes key brewing considerations as well as a selection of lager recipes.

The World's Favorite Beverage from 7000 BC to Today's Craft Brewing Revolution

A Heady History of Evergreen State Brewing

A Heady History

Oklahoma Beer: A Handcrafted History

The Definitive Guide to Tasting and Brewing the World's Most Popular Beer Styles

A Novel About the History of Philosophy

An Elegant Defense

Exploring Seattle 's food history reveals a culinary legacy both distinctive and bountiful. The region 's food traditions include numerous indigenous edibles ranging from wild salmon to foraged mushrooms. Covering the history, culture, and cuisine of Seattle, Judith Dern takes readers on an in-depth culinary tour of this flourishing and fascinating Pacific Northwest city.

Tap the brewing history and beer culture of Washington, D.C.

Beer is widely defined as the result of the brewing process which has been refined and improved over centuries. Beer is the drink of the masses – it is bought by consumers whose income, wealth, education, and ethnic background vary substantially, something which can be seen by taking a look at the range of customers in any pub, inn, or bar. But why has beer become so pervasive? What are the historical factors which make beer and the brewing industry so prominent? How has the brewing industry developed to become one of the most powerful global generators of output and revenue? This book answers these and other related questions by exploring the history of the beer and brewing industry at a global level. Contributors investigate a number of aspects, such as the role of geographical origin in branding; mergers, acquisitions, and corporate governance (UK, European and US perspectives); national and international political economy; taxation and regulation (including historical and contemporary practice); national and international trade flows and distribution networks; and historical trends in the commercialisation of beer. The chapters in this book were originally published as online articles in Business History.

Pittsburgh's drinking culture is a story of its people: vibrant, hardworking and innovative. During Prohibition, the Hill District became a center of jazz, speakeasies and creative cocktails. In the following decades, a group of Cuban bartenders brought the nightlife of Havana to a robust café culture along Diamond Street. Disco clubs gripped the city in the 1970s, and a music-centered nightlife began to grow in Oakland with such clubs as the Electric Banana. Today, pioneering mixologists are forging a new and exciting bar revival in the South Side and throughout the city. Pull up a stool and join Cody McDevitt and Sean Enright as they trace the history of Steel City drinking, along with a host of delicious cocktail recipes.

Sophie's World

Prohibition in Washington, D.C.

The History of the Beer and Brewing Industry

The Political Economy of Anglo-French Trade, 1689–1900

A Guide for Werewolves, Mummies, Cyborgs, Ghosts, Nuclear Mutants, and Other Movie Monsters

Twin Cities Beer: A Heady History

The Heineken Story

Brewing history touches every corner of Washington. When it was a territory, homesteader operations like Colville Brewery helped establish towns. In 1865, Joseph Meeker planted the state's first hops in Steilacoom. Within a few years, that modest crop became a five-hundred-acre empire, and Washington led the nation in hops production by the turn of the century.

Enterprising pioneers like Emil Sick and City Brewery's Catherine Stahl galvanized early Pacific Northwest brewing. In 1982, Bert Grant's Yakima Brewing and Malting Company opened the first brewpub in the country since Prohibition. Soon, Seattle's Independent Ale Brewing Company led a statewide craft tap takeover, and today, nearly three hundred breweries and brewpubs call the Evergreen State home. Author Michael F. Rizzo unveils the epic story of brewing in Washington.

Arlington began three centuries ago as the farm section of Alexandria County and emerged in the 1900s as a vibrant suburb of the nation's capital. Global notice came after the creation and expansion of Arlington National Cemetery, the Pentagon and Fort Myer, site of history's first airplane casualty--September 17, 1908. Add in some modern marquee employers--PBS, WETA, Nestlé, the Foreign Service Institute and Amazon--and it's a recipe for accelerating change. Unsurprisingly, residents are increasingly at odds over rising housing costs and demolitions of long-valued homes and businesses. A key to preserving Arlington's character is a deeper knowledge of history. Local journalist and author Charlie Clark provides a compendium of gone-but-not-forgotten institutions, businesses, homes and amusements.

An effervescent history of beer brewing in the American capital city. Imagine the jubilation of thirsty citizens in 1796 when the Washington Brewery—the city's first brewery—opened. Yet the English-style ales produced by the early breweries in the

capital and in nearby Arlington and Alexandria sat heavy on the tongue in the oppressive Potomac summers. By the 1850s, an influx of German immigrants gave a frosty reprieve to their new home in the form of light but flavorful lagers. Brewer barons like Christian Heurich and Albert Carry dominated the taps of city saloons until production ground to a halt with the dry days of Prohibition. Only Heurich survived, and when the venerable institution closed in 1956, Washington, D.C., was without a brewery for fifty-five years. Author and beer scholar Garrett Peck taps this high-gravity history while introducing readers to the bold new brewers leading the capital's recent craft beer revival. "Why'd it take us [DC's brewing culture] so long to get back on the wagon? Capital Beer will answer all your questions in the endearing style of your history buff friend who you can't take to museums (in a good way!)." —DCist "In brisk and lively prose Peck covers 240 years of local brewing history, from the earliest days of British ale makers through the influx of German lagermeisters and up to the present-day craft breweries. . . . Richly illustrated with photographs both old and new, as well as a colorful collection of her art, Capital Beer is almost as much fun to read as "sitting in an outdoor beer garden and supping suds with friends over a long, languid conversation.'" —The Hill Rag

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.

The Drinkable Globe

War, Wine, and Taxes

Lager

Christian Heurich and His Brewery, 1842-1956

A History & Guide

Washington Beer

Extraordinary Recipes from the Emerald City

Before North Dakota obtained statehood and entered the Union as a dry state, the region's commercial beer industry

thrived. A lengthy era of temperance forced locals to find clever ways to get a beer, such as crossing the Montana and Minnesota borders for a pint, smuggling beer over the rails and brewing at home. After Prohibition, the state's farmers became national leaders in malting barley production, serving the biggest brewers in the world. However, local breweries struggled until 1995, when the first wave of brewpubs arrived on the scene. A craft brewing renaissance this century led to an explosion of more than a dozen craft breweries and brewpubs in less than a decade. Alicia Underlee Nelson recounts North Dakota's journey from a dry state to a booming craft beer hub.

In *War, Wine, and Taxes*, John Nye debunks the myth that Britain was a free-trade nation during and after the industrial revolution, by revealing how the British used tariffs—notably on French wine—as a mercantilist tool to politically weaken France and to respond to pressure from local brewers and others. The book reveals that Britain did not transform smoothly from a mercantilist state in the eighteenth century to a bastion of free trade in the late nineteenth. This boldly revisionist account gives the first satisfactory explanation of Britain's transformation from a minor power to the dominant nation in Europe. It also shows how Britain and France negotiated the critical trade treaty of 1860 that opened wide the European markets in the decades before World War I. Going back to the seventeenth century and examining the peculiar history of Anglo-French military and commercial rivalry, Nye helps us understand why the British drink beer not wine, why the Portuguese sold liquor almost exclusively to Britain, and how liberal, eighteenth-century Britain managed to raise taxes at an unprecedented rate—with government revenues growing five times faster than the gross national product. *War, Wine, and Taxes* stands in stark contrast to standard interpretations of the role tariffs played in the economic development of Britain and France, and sheds valuable new light on the joint role of commercial and fiscal policy in the rise of the modern state.

Christian Heurich (1842-1945) was not only Washington D.C.'s most successful brewer, he was the world's oldest, with 90 years' experience. He walked across central Europe learning his craft, survived a shipboard cholera epidemic, recovered from malaria and worked as a roustabout on a Caribbean banana boat—all by age 30. Heurich lived most of his life in Washington, becoming its largest private landowner and opening the city's largest brewery. He won a "beer war" against his rivals and his beers won medals at World's Fairs. He was trapped in Europe while on vacation at the start of both World Wars, once sleeping through an air raid, and was accused of being a German spy plotting to assassinate Woodrow Wilson. A notably odd episode: when they began to tear down his old brewery to build the Kennedy Center, the wrecking ball bounced off the walls. Drawing on family papers and photos, the author chronicles Heurich's life and the evolving beer industry before and after Prohibition.

When George Washington bade farewell to his officers, he did so in New York's Fraunces Tavern. When Andrew

Jackson planned his defense of New Orleans against the British in 1815, he met Jean Lafitte in a grog shop. And when John Wilkes Booth plotted with his accomplices to carry out an assassination, they gathered in Surratt Tavern. In *America Walks into a Bar*, Christine Sismondo recounts the rich and fascinating history of an institution often reviled, yet always central to American life. She traces the tavern from England to New England, showing how even the Puritans valued "a good Beere." With fast-paced narration and lively characters, she carries the story through the twentieth century and beyond, from repeated struggles over licensing and Sunday liquor sales, from the Whiskey Rebellion to the temperance movement, from attempts to ban "treating" to Prohibition and repeal. As the cockpit of organized crime, politics, and everyday social life, the bar has remained vital--and controversial--down to the present. In 2006, when the Hurricane Katrina Emergency Tax Relief Act was passed, a rider excluded bars from applying for aid or tax breaks on the grounds that they contributed nothing to the community. Sismondo proves otherwise: the bar has contributed everything to the American story. Now in paperback, Sismondo's heady cocktail of agile prose and telling anecdotes offers a resounding toast to taprooms, taverns, saloons, speakeasies, and the local hangout where everybody knows your name.

The Nation's Capital at Play

Lost Arlington County

Prohibition's Greatest Myths

A Cultural History of Alcohol

The remarkably refreshing tale of the beer that conquered the world

The Great War in America: World War I and Its Aftermath

Since Mary Pickersgill sewed Old Glory on the floor of a local brewery, Baltimore has been a beer-drinking town. At the turn of the nineteenth century, German immigrants erected elaborate breweries and leafy beer gardens, and the thirteen awful years of Prohibition only whetted the craving for frosty pints. By the 1950s, Gunther and National Bohemian had joined advertising forces with the Orioles and the Colts in a spirited battle for the American, Free State and Arrow for the palates and wallets of the Chesapeake Bay's burgeoning beer-drinking population. Baltimore beer journalist Rob Kasper traces the sudsy story from the days when alehouses lined the Jones Falls to the tales behind the current crop of craft breweries who are fermenting a craft brew revival. Join Kasper as he uses interviews, stunning vintage images and a few recipes to pop the cap on Baltimore's brewing history.

Prohibition came early to Kansas in 1881, driving more than 125 breweries out of business or underground. Refusing to even vote on the repeal, the state remained dry until 1948, with liquor by the drink finally being approved in 1987. Lawrence's Chuck Magerl worked with the state legislature to pen new laws allowing something (little known at the time) called a "microbrewery." Chuck started the state's first brewery in over a dozen years, appropriately named Free State Brewing Company. John Dean of Topeka's Blind Tiger Brewery counts more awards than any other brewer in the state, including Champion Brewer at the World Beer Cup in 2014. Props & Hops Brewing, in tiny Sylvan Grove, is owned and operated by an enterprising pilot who also owns and operates a crop-dusting business on the weekdays. Author Bob Crutchfield explores the state's brewing history.

recounts the Sunflower State's hoppy history.

Indianapolis Beer Stories is a time capsule of tales from the city's early taverns, to a pre-Prohibition golden era, to today's modern craft. Meet the ghosts of Indy's brewing past. Discover the very beginning of beer in Indiana's new capital and the pioneers who carved a path for the industry. Uncover the legacy of a bygone brewing giant. Learn how one spontaneous decision to cross the treacherous Rocky Mountains led to a booming craft beer scene in Indiana. Indiana native Amy Beers, a Certified Cicerone® and owner/operator of Drinking with Beers, leads you through the history of yesterday and today in Circle City brewing.

British scientist James Smithson left a fortune to the country he so admired but had never visited. His gift founded the Smithsonian Institution and the Smithsonian Castle. Today, the castle's distinct Romanesque facade glows warmly against the cool marble that dominates the National Mall. The story of the stones is just as remarkable as that of the building that they grace. It was a boom-bust ride for the Seneca Quarry--the source of the sandstone. The quarry saw its first developer die, filed for bankruptcy twice, suffered through floods and contributed to a national scandal that embarrassed the Grant presidency and helped bring down the Freedman's Bank. This is the untold history of the quarry owners and employees who toiled there and the many people who work to this day to save Seneca. Join author Garrett Peck as he traces the unlikely story of the Smithsonian Castle and the Seneca Quarry.

Italian Identity in the Kitchen, or, Food and the Nation

Michigan Beer: A Heady History

A Life

The Distilled Truth about America's Anti-Alcohol Crusade

How Dry We Weren't

Pittsburgh Drinks

Michigan Beer

The story of the Potomac is the story of America—take a historic hike with this fascinating guide. The great Potomac River begins in the Alleghenies and flows 383 miles through some of America's most historic lands before emptying into the Chesapeake Bay. The course of the river drove the development of the region and the path of a young republic. Maryland's first Catholic settlers came to its banks in 1634 and George Washington helped settle the new capital on its shores. During the Civil War the river divided North and South, and it witnessed John Brown's raid on Harper's Ferry and the bloody Battle of Antietam. In this book, Garrett Peck leads readers on a journey down the Potomac, from its first fount at Fairfax Stone in West Virginia to its mouth at Point Lookout in Maryland. Combining history with recreation, Peck has written an indispensable guide to the nation's river.

Notoriously known as a "flyover state" in regards to alcohol, Oklahoma has a unique brewing history. Entering the Union as a dry state, Oklahoma struggled with bootleggers and the choc beer brewers of Indian Territory. Prohibition wasn't fully repealed in Oklahoma until 1959, when liquor sales were permitted, but a few pioneers

navigated a web of restrictions to produce quality local beers. Brewpubs opened a new chapter in 1992 as a generation thirsty for handcrafted beers led to a resurgence in the industry. Author and proprietor of BeerisOK.com Brian Welzbacher unravels the stories behind the passionate breweries that stood up to tyranny and paved a path from Dust Bowl to full glass.

A chronicle of the American experience during World War I and the unexpected changes that rocked the country in its immediate aftermath—the Red Scare, race riots, women’s suffrage, and Prohibition. The Great War’s bitter outcome left the experience largely overlooked and forgotten in American history. This timely book is a reexamination of America’s first global experience as we commemorate World War I’s centennial. The U.S. had steered clear of the European conflagration known as the Great War for more than two years, but President Woodrow Wilson reluctantly led the divided country into the conflict with the goal of making the world “safe for democracy.” The country assumed a global role for the first time and attempted to build the foundations for world peace, only to witness the experience go badly awry and it retreated into isolationism. Though overshadowed by the tens of millions of deaths and catastrophic destruction of World War II, the Great War was the most important war of the twentieth century. It was the first continent-wide conflagration in a century, and it drew much of the world into its fire. By the end of it, four empires and their royal houses had fallen, communism was unleashed, the map of the Middle East was redrawn, and the United States emerged as a global power - only to withdraw from the world’s stage. The Great War is often overlooked, especially compared to World War II, which is considered the “last good war.” The United States was disillusioned with what it achieved in the earlier war and withdrew into itself. Americans have tried to forget about it ever since. The Great War in America presents an opportunity to reexamine the country’s role on the global stage and the tremendous political and social changes that overtook the nation because of the war.

One day Sophie comes home from school to find two questions in her mail: "Who are you?" and "Where does the world come from?" Before she knows it she is enrolled in a correspondence course with a mysterious philosopher. Thus begins Jostein Gaarder's unique novel, which is not only a mystery, but also a complete and entertaining history of philosophy.

Beer in New England from the Mayflower to Modern Day

From Wild Salmon to Craft Beer

Samuel Adams

The Barbarian's Beverage

How to Survive a Human Attack

A Guide from Colonial Days to Craft's Golden Age

Baltimore Beer

Michigan's beer history is as diverse as the breweries themselves, and the stories behind them are as fascinating as their tasty concoctions. Enterprising women found themselves at the forefront of early brewing in the state, and several early Detroit brewers also served as inspiration. Pfeiffer's mascot was designed by Walt Disney Studios. Jackson's Eberle Brewing Company took its fight against local prohibition all the way to the Supreme Court, and the Silver Foam trademark embroiled disputants in a different legal fight. Renowned modern craft brewers grew from humble beginnings, often staving off financial disaster, to establish themselves as local, or even national, juggernauts. Grab your favorite brew and join author Patti F. Smith for a look at Michigan's distant brewing past and its recent triumphs.

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 exciting and surprising American grassroots movements. In 1975, there was a single craft brewery in the United States; today there are more than 1,000. This entertaining and informative history brims with charming, remarkable stories, which together weave a very American business tale of overcoming formidable odds and refreshing success.

National Bestseller "A valuable read that will help you understand what it takes to stop COVID-19. ... A super interesting look at the science of immunity." —Bill Gates, Gates Notes Summer Reading List The Pulitzer Prize-winning New York Times journalist "explicates for the lay reader the intricate biology of our immune system" (Jerome Groopman, MD, New York Review of Books) From New York Times science journalist Riezlunder, *An Elegant Defense* is an acclaimed and definitive exploration of the immune system and the secrets of health. Interweaving cutting-edge science with the intimate stories of four individual patients, this epic, first-of-its-kind book "give[s] lay readers a means of understanding what is known so far about the intricate biology of our immune systems" (The Week). The immune system is our body's essential defense network, a guardian vigilantly fighting illness, healing wounds, maintaining order and balance, and keeping us alive. It has been honed by evolution over millennia to face an almost infinite array of threats. For all its astonishing complexity, however, the immune system can be easily compromised by fatigue, stress, toxins, advanced age, and poor nutrition—hallmarks of modern life—and even by excessive hygiene. Paradoxically, it is a wonder weapon that can turn on our own bodies with startling results, leading today to epidemic levels of autoimmune disorders. *An Elegant Defense* effortlessly guides readers on a scientific detective tale winding from the Black Plague to twentieth-century breakthroughs in immunology and antibiotics, to today's laboratories that are revolutionizing immunology—perhaps the most extraordinary and consequential medical advances of our time. Drawing on extensive new interviews with dozens of world-renowned scientists, Riezlunder has produced a landmark book, equal parts scientific investigation into the deepest riddles of survival and a profoundly human tale that is movingly brought to life through the eyes of his characters, each of whom illuminates an essential facet of our "elegant defense."

In this stirring biography, Samuel Adams joins the first tier of founding fathers, a rank he has long deserved. With eloquence equal to that of Thomas Jefferson and Tom Paine, and with a passionate love of God, Adams helped ignite the flame of liberty and made sure it glowed brightly during the Revolution's darkest hours. He was, as Jefferson later observed, "truly the man of the Revolution." In a role that many Americans do not fully appreciate until now, Adams played a pivotal role in the events leading up to the bloody confrontation with the British. Believing that God had willed a free American nation, he was among the first patriot leaders to call for independence from England. He was ever the first to take action: He saw the opportunity to stir things up after the Boston Massacre and helped plan and instigate the Boston Tea Party, though he did not actually participate in it. A fiery newspaper editor, he railed ceaselessly against "taxation without representation." In a relentless blizzard

articles and speeches, Adams, a man of New England, argued the urgency of revolution. When the top British general in America, Thomas Gage, offered a general amnesty in June 1775 to all revolutionaries who would lay down their arms, he excepted only two men, John Hancock and Samuel Adams: These two were destined for the gallows. It was this pair, author Ira Stoll argues, whom the British were pursuing in their march on Lexington and Concord. In the tradition of David McCullough's *John Adams*, Joseph Ellis's *The Founding Brothers*, and Walter Isaacson's *Benjamin Franklin*, Ira Stoll's *Samuel Adams* vividly re-creates a world of ideas and action, reminding us that none of these men knew what we know today: that they would prevail and make history anew. The idea that especially inspired Adams was religious nature: He believed that God had intervened on behalf of the United States and would do so as long as its citizens maintained civic virtue. "I shall never be abandoned by Heaven while we act worthy of its aid and protection," Adams insisted. A central thesis of this biography is that religion in large part motivated the founding of America. A gifted young historian and newspaperman, Ira Stoll has written a gripping story of the man who was the revolution's moral conscience. Sure to be discussed widely, this book reminds us who Samuel Adams was, why he is slighted by history, and why he must be remembered.

DC Sports

The Comic Book Story of Beer

A Heady History of Brewing in Washington,

The Extraordinary New Science of the Immune System: A Tale in Four Lives

A History of Cocktails, Nightlife & Bartending Tradition

Drink

A History of Beer in Ancient Europe

Heineken is known all around the world, but few of the drinkers who eagerly watch the foam rise in their glass have heard of the business ploys, marketing tricks and extraordinary characters that transformed the Dutch family business into a global brand. Taking us on a journey from a small brewery in Amsterdam in 1864 to the present day, *The Heineken Story* tells the remarkable and sometimes controversial true story of one of the world's largest brewing companies, and of Alfred 'Freddy' Heineken, the singular business man who secured its position. From spectacular takeovers and inspired marketing campaigns, to a kidnapping that brought in the largest ransom ever paid for an individual, this is a gripping account of the battle for the international beer market. Barbara Smit has experience writing on family drama, marketing and consumer culture, and in *The Heineken Story* she has put together a narrative that is meticulously researched, and fizzing with competition, personalities and betrayal.

The word "prohibition" tends to conjure up images of smoky basement speakeasies, dancing flappers, and hardened gangsters bootlegging whiskey. Such stereotypes, a prominent historian recently noted in the *Washington Post*, confirm that Americans' "common understanding of the prohibition era is based more on folklore than fact." Popular culture has given us a very strong, and very wrong, picture of what the period was

like. Prohibition's Greatest Myths: The Distilled Truth about America's Anti-Alcohol Crusade aims to correct common misperceptions with ten essays by scholars who have spent their careers studying different aspects of the era. Each contributor unravels one myth, revealing the historical evidence that supports, complicates, or refutes our long-held beliefs about the Eighteenth Amendment. H. Paul Thompson Jr., Joe L. Coker, Lisa M. F. Andersen, and Ann Marie E. Szymanski examine the political and religious factors in early twentieth-century America that led to the push for prohibition, including the temperance movement, the influences of religious conservatism and liberalism, the legislation of individual behavior, and the lingering effects of World War I. From there, several contributors analyze how the laws of prohibition were enforced. Michael Lewis discredits the idea that alcohol consumption increased during the era, while Richard F. Hamm clarifies the connections between prohibition and organized crime, and Thomas R. Pegram demonstrates that issues other than the failure of prohibition contributed to the amendment's repeal. Finally, contributors turn to prohibition's legacy. Mark Lawrence Schrad, Garrett Peck, and Bob L. Beach discuss the reach of prohibition beyond the United States, the influence of anti-alcohol legislation on Americans' longterm drinking habits, and efforts to link prohibition with today's debates over the legalization of marijuana. Together, these essays debunk many of the myths surrounding "the Noble Experiment," not only providing a more in-depth analysis of prohibition but also allowing readers to engage more meaningfully in contemporary debates about alcohol and drug policy.

Expert beverage journalist, Jeff Cioletti, takes you on a journey to discover the drinking traditions and production techniques of cultures around the world.

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 sides—clergy, bar and restaurant owners, public health advocates, citizen crusaders, industry representatives, and more—as 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 Indispensable Guide to the Wide World of Booze

The Potomac River

America Walks into a Bar

The Food and Drink of Seattle

A Satisfying History of Charm City Brewing

The Smithsonian Castle and The Seneca Quarry

Capital Beer

There has been a very long and rich European beer-making tradition which developed independently of any traditions in the Middle East or Egypt. This text demonstrates the important technological as well as ideological contributions made by the Europeans to the history of beer.

Celebrating Seattle's best restaurants and eateries with recipes and photographs Hot chefs are setting the Seattle restaurant scene ablaze. With innovative ideas and culinary surprises, the city's most heralded restaurants and eateries continue adding spark to an already sizzling food scene. From James Beard winners Holly Smith and Maria Hines to Chris Mills, who competed on the original Japanese Iron Chef in Tokyo, and restaurants like Volterra, which Rachael Ray named one of her "favorite restaurants in the world," the Emerald City is filled with celebrity chefs, heralded restaurants, and Food Network star eateries that serve up delicious cuisine to locals and tourists. Seattle Chef's Table is the first cookbook to gather Seattle's best chefs and restaurants under one cover. Profiling signature "at home" recipes from almost fifty legendary dining establishments, the book is also a celebration of the growing sustainable food movement in the Pacific Northwest. With full-color photos throughout highlighting fabulous dishes, famous chefs, and Seattle landmarks, it is the ideal ode to the city's coveted food culture and atmosphere.

How regional Italian cuisine became the main ingredient in the nation's political and cultural development.

Even in the city where the Eighteenth Amendment was passed, the party went on—a history of bootleggers and speakeasies in the nation's capital. Despite the passage of the Volstead Act, it was estimated that in 1929, bootleggers brought twenty-two thousand gallons of whiskey, moonshine, and other spirits into Washington, DC's speakeasies—every week. The bathtub gin-swilling capital dwellers made the most of Prohibition. This rollicking history brims with stories of vice—topped off with vintage cocktail recipes and garnished with a walking tour of former speakeasies. Discover an underground city ruled not by organized crime but by amateur bootleggers, where publicly teetotaling congressmen could get a stiff drink behind House office doors and the African American community of U Street was humming with a new

sound called jazz. Includes photos!

The History of America's Craft Beer Revolution

Indianapolis Beer Stories: History to Modern Craft in Circle City Brewing

Virginia Beer

The Prohibition Hangover

Audacity of Hops

Crafty Bastards