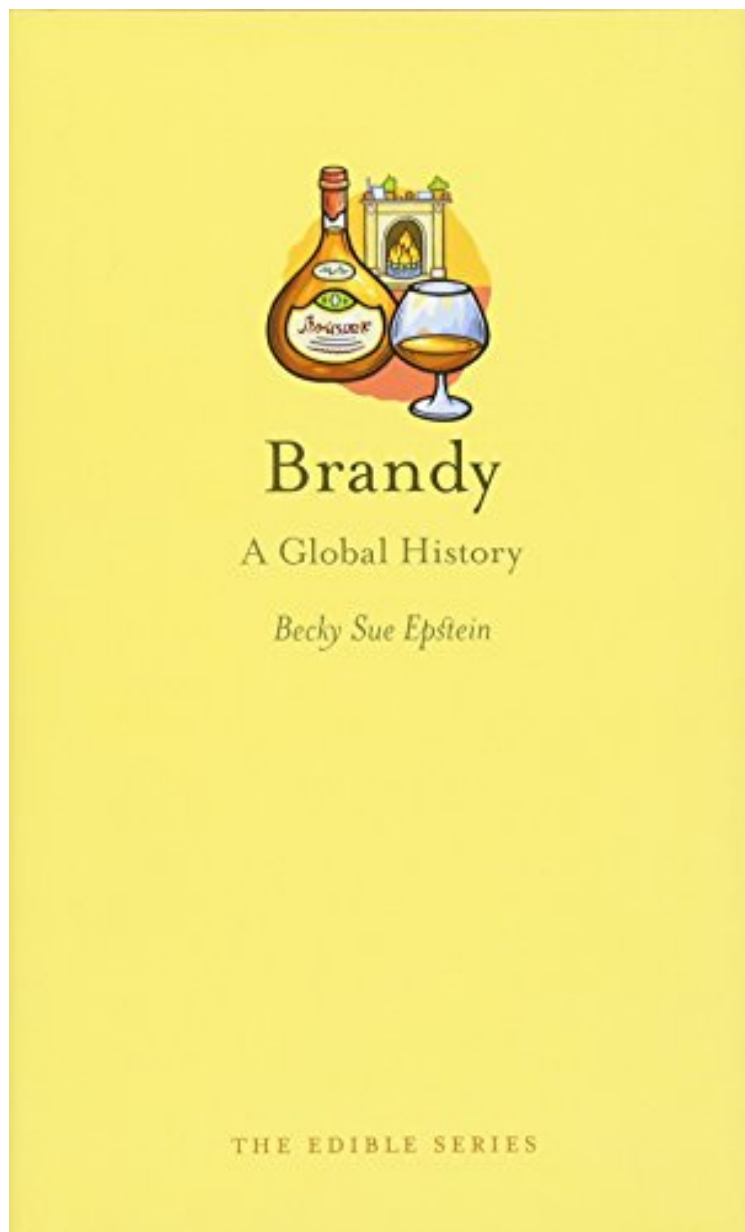


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Brandy: A Global History (Edible)

Becky Sue Epstein

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Becky Sue Epstein : Brandy: A Global History (Edible) before purchasing it in order to gage whether or not it would be worth my time, and all praised Brandy: A Global History (Edible):

1 of 1 people found the following review helpful. A Perfect Holiday Gift for Discriminating DrinkersBy

Lavishly published with gorgeous photographs, this delightfully written history of Brandy, the gentleman's (and woman's) drink, takes you through history and around the world in a joyful, tasty journey. An opening chapter is titled, for example, "Alchemy: From Classical Civilizations to Cognac." Alchemy it is! And of course educated people need to know the difference between brandy and Cognac. After buying and reading this book you will be able to shock and amaze your friends and acquaintances at the club, while sitting in those deep old leather chairs, when you tell fascinating stories about brandies from the Caucasus, great Spanish and Latin brandies, Armagnac and its mysteries, even brandy made in America (what about Canada, eh?). The piece de resistance may be the list of delicious brandy cocktails at the close of this book, a perfect holiday stocking stuffer -- or hostess/host present -- for anyone who enjoys a satisfying drink and likes to be "in the know." Don't miss this terrific book by well-known wine expert and traveler, Becky Sue Epstein. 0 of 0 people found the following review helpful. Brandy or Brand X? By lyndonbrecht This is another title in Reaktion Book's "Edible" series. I am guessing that brandy fanciers will love the book and others, like me, who don't fancy brandy as much will simply find it an interesting account. I started to write "...account of a recreational substance" and then paused. What do we call it, a civilized recreation? A foodway? The series is called "Edible", but that seems an odd category for drink. The volume is a fast read, quite well written, well-illustrated and does contain recipes for using brandy (all the titles in this series have recipes). The book includes history of brandy, how it came to be appreciated, differentiating the variations of brandy, the origin of notable brands, and the present. I found the most interesting part to be the coverage of barrels and making brandy. There is some discussion of how brandy is appreciated in different contexts. It really is an absorbing read. 1 of 1 people found the following review helpful. This is a perfect gift for young and old. By cgirl This is a perfect gift for young and old. My husband and I enjoy a tippie after dinner and brandy is our preferred choice. (We're in the mature folk category.) It's fascinating to read how brandy is made and learn about all the various ones we can try. Recently, our son has become a brandy drinker, but he prefers his in a mixed drink. Apparently, brandy cocktails are all the rage so we gave this book to him for his birthday. He loves being able to regale his friends with information he learned from this well-written and comprehensive book. A great read even if you don't drink!

Made from distilled wine, brandy has a long, noble tradition of refined consumption, but it has also recently experienced a surge in popularity thanks to new cocktail trends. Brandy chronicles the history of this very popular spirit, traveling from medieval alchemists to present-day drink mixologists and exploring brandy's production and consumption from the Middle Ages to today. Delving into brandy's fascinating story, Becky Sue Epstein reveals that many cultures have contributed to the history of the beverage, from the Dutch calling the drink burnt wine to the Spanish colonials in Peru and California who produced the first brandies in the New World. She also explores the distillation and aging processes, and she discusses the spirit's many varieties, including the elegant, amber Cognac and the more overlooked Armagnac. In addition, Epstein offers advice on buying, storing, and serving brandy, while also providing recipes for both classic and new cocktails. Taken neat or mixed in a sidecar, Brandy is a tasty book for both connoisseurs and first-time drinkers to enjoy.

About the Author Becky Sue Epstein is an award-winning journalist, broadcaster, and consultant in the fields of wine, spirits, foods, and travel. She is an editor at PalatePress.com, The Tasting Panel, and *Intermezzo Magazine* and is the author of, among other books, *Champagne: A Global History*, also published by Reaktion Books. She lives in New England.