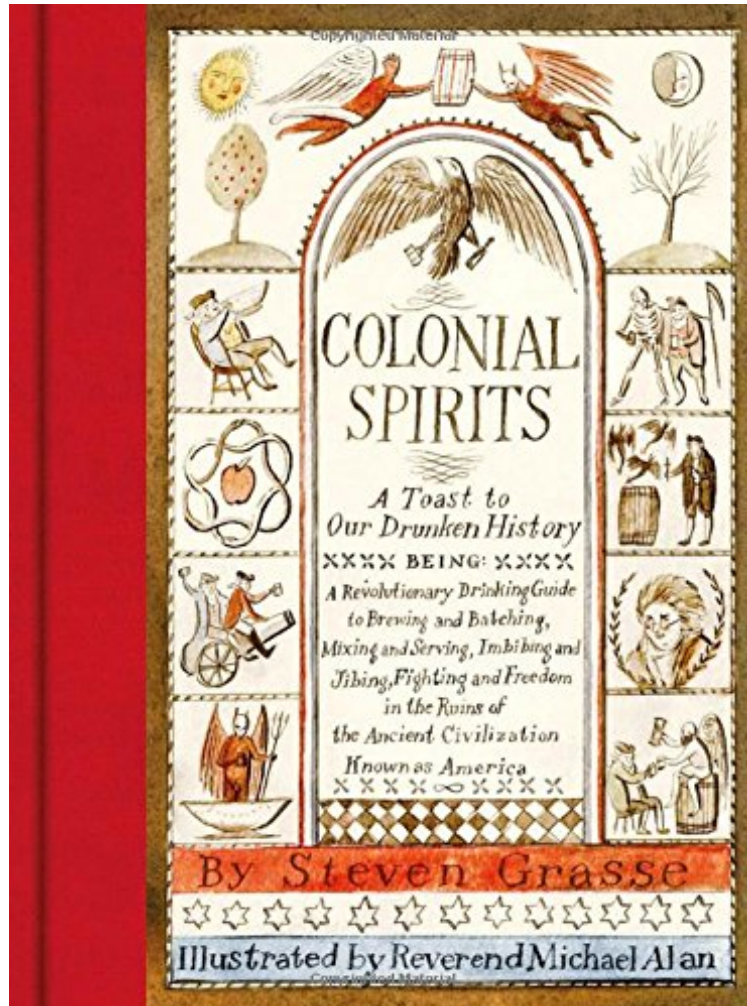


# Colonial Spirits: A Toast to Our Drunken History

Steven Grasse

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#113847 in Books Grasse Steven 2016-09-13 2016-09-13 Original language: English PDF # 1 8.50 x .75 x 6.251, .0 #File Name: 1419722301224 pages Colonial Spirits A Toast to Our Drunken History | File size: 46.Mb

**Steven Grasse : Colonial Spirits: A Toast to Our Drunken History** before purchasing it in order to gage whether or not it would be worth my time, and all praised Colonial Spirits: A Toast to Our Drunken History:

1 of 1 people found the following review helpful. I highly recommend this for anyone that loves historical tidbits By Kristen R. To put it simply, this is one of the most entertaining books I've read across genres in a long time. In addition to its fabulous illustrations and sense of humor, it contains a wealth of tested recipes and facts based on historic documents all in one small, well-appointed package. More an ode to our early American forefathers and their passion for a myriad of alcohols than just a manual of recipes, I highly recommend this for anyone that loves historical tidbits, cocktails, home-brewing, or just a great read. Steven Grasse is the founder of the Philadelphia-based Art in the Age, which creates complex and delicious spirits based on Early American recipes. Pairing this book with a bottle of their

Sage or Root lines of spirits would a perfect present - or you could get both for yourself and call it a day. 0 of 0 people found the following review helpful. Interesting book, interesting recipes. I tried the first ...By Tom Swift Interesting book, interesting recipes. I tried the first beer recipe, the author is obviously not a brewer, if you follow procedures in that recipe you will wind up with 10 bottles of undrinkable quasi-beer. 1 - you do not need to steep the grain for 2 hours, that is overkill. 60 min is enough. 2 - you cannot maintain the correct temperature for the steep by watching a thermometer and adding hot or cold water - sanitize and use a cooler, that will maintain the proper temperature for the length of time you need. Use a mash calculator to determine the proper temperature of water to use - google for "Mash Calculator". 3 - 1 Gallon ~ 10 bottles. Lot of work for such a small amount. Double or triple the recipe. I'll try it again presently and report back. 2 of 2 people found the following review helpful. Beautiful By Rachel Pabst Beautiful book with plenty of good historic information. Illustrations throughout. This is a must have for history buffs. UPDATE: I have now purchased multiple copies because once I share it with my friends they have to have it and it makes a great gift. Very popular in my living history circles.

In *Colonial Spirits*, Steven Grasse presents a historical manifesto on drinking, including 50 colonial era inspired cocktail recipes. The book features a rousing timeline of colonial imbibing and a cultural overview of a dizzying number of drinks: beer, rum and punch; temperance drinks; liqueurs and cordials; medicinal beverages; cider; wine, whiskey, and bourbon all peppered with liquored-up adages from our founding fathers. There is also expert guidance on DIY methods for home brewing. Imbibe your way through each chapter, with recipes like the Philadelphia Fish House Punch (a crowd pleaser!) and Snakebites (drink alone!). Hot beer cocktails and rattle skulls have never been so completely irresistible.

From temperance tonics to stiffer stuff, Steven Grasse takes readers on a wild romp through America's early drinking traditions and updates them for modern bars and kitchens. Let's raise our tankards to life, liberty, and the pursuit of getting well and truly oiled.